



Wind Crest Induction Cooktops – Frequently Asked Questions

Q1. How does Induction cooking work?

A1. An electromagnetic field uses the ferrous content of the pan as the heat generator itself, resulting in nearly twice the energy efficiency of gas or traditional radiant electric cooktops. The result is an extraordinary new way to cook, that is faster and safer, while incorporating the best of what traditional gas and electric have to offer: responsiveness and control.

Q2. How is Wind Crest's Induction Cooktop Different than other brands?

A2. Wind Crest uses a unique generator design that allows for superior heat transfer to a variety of pan sizes, from as small as a 4" diameter pan to one that equals the zone size (up to 1-inch larger). In addition, Wind Crest units have superior performance and heat transfer at all temperature levels through the use of multiple generators and a unique concentric design per zone. There is no need to "boost" power to achieve the highest output, nor do we limit the number of zones that can be used when 1 or more zones are on "HI".

Q3. Do I need a special kind of cookware to cook on Induction?

A3. You will need a pan that has a ferrous (iron) content on the bottom. You can check whether or not any cookware is compatibility with Induction by simply placing a household magnet to the bottom of the pan. If the magnet sticks, it will work on an Induction cooktop!

Q4. Other than the magnet test, are there any types of cookware that is not recommended or does not work on Induction?

A4. Aluminum, Copper and Glass cookware will not work on Induction. Always use an approved cooking vessel on any cooktop surface. Never place aluminum foil directly onto the cooktop or the pan, as this can damage the cooking surface. For more tips, refer to the manufacturer's Care and Use manual.

Q5. Are Wind Crest™ Induction Cooktops UL Approved? Why is this important?

A5. All Wind Crest products are UL and CUL tested and listed for residential use in North America. This is important to both the consumer and the builder, as UL and CUL are universally recognized regulatory entities approved by local building codes.

Q6. Can I replace my old electric or gas cooktop with a Wind Crest™ Induction Cooktop?

A6. Yes, as long as you have the proper power supply and clearances. Refer to the installation instructions for these requirements, before making any cutouts. These are found on the Wind Crest website, under each product category type.

Q7. Where is the electrical supply approximately located on the cooktop?

A7. The electrical supply is located in the center rear of the cooktop, as you are facing the unit. Please allow 36" in either direction from the centerline of the cooktop, as well as sufficient clearances from the rough-in box depth. Refer to the Installation Instructions, prior to making any cutouts.

Q8. What is the electrical supply required for Wind Crest Induction Cooktops? What if I have only a 208 Volt supply?

A8. Wind Crest Induction cooktops are dual-rated: 240 V AC or 208 V AC, 3-wire, 60 Hz. 30" models will need a 30 Amp and 36" models will need a 50 Amp Circuit breaker. Units are supplied with a four foot flexible conduit. 208 V AC power supplies will reduce the output by approximately 15%.



Q9. Do I need any kind of ventilation over my Induction Cooktop?

Q9. Wind Crest recommends some form of ventilation in order to properly exhaust cooking fumes, grease and steam from your kitchen. The strength of the blower should be increased depending on your cooking habits and/or installation requirements (e.g. how long is the duct run, will the cooktop be installed in an island, peninsula or against a wall, etc.). Wind Crest offers two series of hoods: Semi-custom (where you purchase the hood canopy and blower separately), or our new Designer Series hoods (which comes standard with a 600 CFM blower). Either option will work over an Induction Cooktop.

Q10. How wide should my hood be in relation to my cooktop?

A10. This will depend on where your cooktop is installed and your cooking habits. If your cooktop will be installed against a wall, the minimum width of the hood should equal your cooktop width. If your cooktop will be installed in an island or a peninsula, Wind Crest recommends that your hood width overlaps your cooktop at least 3 inches on both sides (e.g. use a 42" wide hood over a 36" cooktop) in order to enhance the hoods capturing area and its overall performance.

Q11. Can I use a behind-the-cooktop downdraft ventilation system with my Wind Crest™ Induction cooktop?

A11. Yes, as long as you allow the minimum clearances stated in the manufacturer's Installation Instructions for both the cooktop clearances and the oven.

Q12. Can I install my Wind Crest Induction cooktop into any countertop?

A12. YES, but you or your builder should consult with the countertop manufacturer for specific installation instructions for their product.

Q13. Can I install a single oven directly below my Wind Crest Induction cooktop?

A13. This is an acceptable application, if you allow for minimum clearances stated between the bottom of the cooktop and any solid horizontal surface. Most ovens will have to be dropped into the toe kick area, in order to accommodate the clearances outlined in the Installation Instructions (located one level up from this link). Be sure to also refer to the oven manufacturer's instructions and restrictions.

Q14. How does Wind Crest recommend I clean my Induction cooktop?

A14. For your convenience a copy of the Wind Crest Care and Use Manual is available on this website. Simply go back one level, where you selected FAQ's and click on "Care and Use". This will detail cleaning recommendations for your cooktop.

Q15. What is the benefit of the textured pattern on Wind Crest Induction cooktops?

A15. The benefit of the textured finish which is featured on all Wind Crest Induction and Electric cooktops is twofold. First, this texture is actually baked onto the glass, not printed on the surface. This finish will wear better under normal cooking use and helps to minimize scratches that may occur from repeatedly moving pans across the surface. The second benefit is that a textured finish will be easier to keep clean because it helps minimize the appearance of fingerprints and dust specks.