

Video

ULI Net Zero Imperative: Induction Cooktop Demonstration

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00:00:01 --> 00:00:02: My name is Marta Schantz.

00:00:02 --> 00:00:05: I'm with the Urban Land Institute's Randall Lewis Center for Sustainability and Real Estate.

00:00:05 --> 00:00:06: Sustainability and Real Estate.

00:00:06 --> 00:00:09: And one of the things that we care deeply about

00:00:09 --> 00:00:11: is real estate's journey to net zero.

00:00:11 --> 00:00:13: Part of that is electrification.

00:00:13 --> 00:00:15: It's part of the journey because we need to have

00:00:15 --> 00:00:17: 100% clean energy powering our buildings.

00:00:17 --> 00:00:20: So when it comes to electrification, we think about our

00:00:20 --> 00:00:22: equipment, our HVAC systems and our cooking.

00:00:23 --> 00:00:26: As a corporate chef in the appliance world, I spent

00:00:26 --> 00:00:29: decades working on all types of cooking technologies.

00:00:30 --> 00:00:34: Induction cooking is faster, it is more controllable, so easy

00:00:34 --> 00:00:37: to clean and maintain, and it's so safe.

00:00:38 --> 00:00:40: And then bonus, sustainable.

00:00:41 --> 00:00:43: Induction has a lot of myths surrounding it.

00:00:43 --> 00:00:46: The first myth is that it couldn't be as powerful

00:00:46 --> 00:00:47: as pro gas.

00:00:48 --> 00:00:49: Couldn't be further from the truth.

00:00:50 --> 00:00:51: It is twice as fast.

00:00:51 --> 00:00:54: You can watch water boiled right in front of your

00:00:54 --> 00:00:56: eyes rather than waiting for it to boil 15 to

00:00:56 --> 00:00:57: 20 minutes.

00:00:58 --> 00:01:01: With gas cooking, you're losing so much of the heat,

00:01:01 --> 00:01:03: upwards of 60% or more.

00:01:03 --> 00:01:07: With induction cooking, you're seeing over 80% higher than that

00:01:07 --> 00:01:08: efficiency.

00:01:08 --> 00:01:10: So almost every bit of that power is going into

00:01:10 --> 00:01:11: the cooking.

00:01:13 --> 00:01:16: The restaurant business has gotten very challenging, especially coming out

00:01:16 --> 00:01:16: of COVID.

00:01:16 --> 00:01:21: But what we're seeing is smaller spaces which require tighter

00:01:21 --> 00:01:21: kitchens.

00:01:22 --> 00:01:25: We're seeing that induction can actually fill those needs.

00:01:25 --> 00:01:28: We're seeing lower heat loads in kitchens, we're seeing less

00:01:28 --> 00:01:31: ventilation costs upfront and tends to pay for itself in

00:01:31 --> 00:01:34: about two years with lower overall utility bills.

00:01:35 --> 00:01:38: Having higher tech equipment means that higher quality cooks can

00:01:38 --> 00:01:40: do more with their time.

00:01:42 --> 00:01:44: As a food forward company, it's important that we serve

00:01:44 --> 00:01:46: as a great partner for our tenants.

00:01:46 --> 00:01:50: Different municipalities are rolling out ordinances mandating electrification, and we

00:01:51 --> 00:01:53: want to be able to help restauranteurs be successful while

00:01:53 --> 00:01:56: also helping us all achieve our ESG goals.

00:01:56 --> 00:01:59: Jamestown has the goal of net 0 operational carbon by

00:01:59 --> 00:02:02: 2050, and part of our pathway to decarbonization includes electrifying

00:02:03 --> 00:02:04: our buildings wherever possible.

00:02:04 --> 00:02:07: Induction cooking and electrification in general is a huge part

00:02:08 --> 00:02:11: of moving our commercial kitchens forward towards our broader decarbonization

00:02:11 --> 00:02:14: efforts, and we're really pleased to have resources to help

00:02:14 --> 00:02:16: us navigate this new frontier.

00:02:17 --> 00:02:20: One of the things that's making the switch to induction

00:02:20 --> 00:02:24: so easy, everything is readily available from cook tops to

00:02:24 --> 00:02:27: ovens that can steam with electric and new product coming

00:02:27 --> 00:02:28: out every day.

00:02:29 --> 00:02:32: What we found in one of our projects in Atlanta,

00:02:32 --> 00:02:35: GA, we planned for induction and electrification upfront in the

00:02:35 --> 00:02:36: development budget.

00:02:36 --> 00:02:39: We never even considered not going electric at that point.

00:02:39 --> 00:02:43: We worked with the utility companies, we got utility rebates.

00:02:43 --> 00:02:47: There's enough induction, there's enough electric equipment that there's plenty

00:02:47 --> 00:02:50: to choose from and helping to control the cost as

00:02:50 --> 00:02:50: well.

00:02:51 --> 00:02:55: When people have a chance to try it, use induction,

00:02:55 --> 00:02:58: kind of get their minds blown about what it actually

00:02:58 --> 00:03:00: does, that's the special moment for me.

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