



How to Set up an Induction Cooking Library Loan Program for your Community

Brookline started an induction cooking library loan program to dispel misconceptions about induction cooking and to give town residents the opportunity to try induction cooking without having to purchase their own equipment first. We got the idea from San Luis Obispo, who we spoke to and had set up a similar program. We also held cooking demonstrations (pre-COVID) sponsored by Mothers Out Front and Brookline High School climate groups. Residential induction cooking is a perceived barrier for some to building electrification. There is significant research on the harmful effects of gas appliances, particularly gas ranges, and the indoor air pollutants that they produce. We have found, anecdotally, that most people who claim not to like induction cooking have never actually tried it. In fact, induction cooking is much faster, has much more finely tuned control, requires much less ventilation, and does not produce the harmful emissions that gas cooking does.

The resources included in this document include the following:

- A step by step overview detailing Brookline's efforts to begin and run the program
- Sample Materials:
 - **Appendix A:** A sample letter to cookware suppliers and their Sustainability Directors requesting donated materials
 - **Appendix B:** The Induction Kit User Guide
 - **Appendix C:** The Induction Kit, Photographed

Program Design Overview

1. To start, check with the director of your local library or library trustees regarding the feasibility of an induction cooking loan program.
2. Find out how many sets could be in circulation and which branch or branches would accept them. (Brookline started with four sets in the Coolidge Corner branch.)
3. Obtain induction burner plates and induction-ready cookware. This should include: one single plate induction burner (Some options: [Duxtop](#) or [IKEA](#), see additional reviews from [Wirecutter](#)), one induction-ready 10-inch fry pan (Options: [Avacraft](#)), and one 4-quart induction ready pot (Option: [Tramontina 3-quart braiser](#)) with lid for each set. Note: cast iron cookware and any other magnetic cookware will also work well with an induction cooktop.

Make sure the bottoms of your cookware fit the size of the induction burner!

You will also need a sturdy canvas bag (sample product [here](#) - we used the "shoulder bag") to hold each set.

4. Your cookware should be of medium to heavy thickness and a tight-fitting lid so it can withstand heavy use. A good quality induction burner plate will last longer and will not frustrate new users. (We like the Duxtop which is recommended by the Wirecutter.)
5. The procurement phase can be frustrating. Don't be discouraged. We contacted Crate and Barrel, Sur La Table, Bloomingdales, Bed, Bath and Beyond, Target, Ikea, and Williams Sonoma, which finally gave us a very generous donation. We do not recommend visiting stores to talk to managers, who don't have the authority to make donations from their inventory.
 - a. We did research on houseware companies with a strong environmental reputation and /or sustainability-focused marketing and found out the email addresses of their sustainability director and charitable giving directors. We then wrote an email to the sustainability director (cc the charitable giving director, if applicable). A sample letter is included as **Appendix A**.
 - b. You could also try to contact manufacturers of induction cookware or manufacturers of induction burners, cutting out the middleman.
 - c. Your local library may know of funding sources you could access, such as the Friends of the Library.
 - d. Instructions for users (see **Appendix B**) need to be included in the kit. Laminating the instructions will extend their durability. *Note: This was printed and then laminated and put in a plastic folder along with the portable induction cooktop instructions (see photos below), and then put in the cloth bag with the induction cooktop and cookware. These instructions were printed two-sided on one page of paper.*
6. Once we had assembled our induction cooking sets, we advertised the new loan program on the library website and in the local newspaper. We also recommend:
 - a. Organize a Launch event to kick off the program! We hosted ours at the public library that was hosting our program. We recommend making a short video and taking pictures during the launch event, which could include the director of the Library and members of Mothers Out Front for use on social media.
 - b. Launch a social media campaign featuring members using the kit and posting positively about induction cooking! Continued social media activity can drive engagement in the program.
7. We also organized induction cooking demonstrations during Town Day, First Night, and the Green House Fest, a town-wide event that showcases sustainable technologies. Those were a big hit! During these events, a specially designed handout alerted people to the library program (click [HERE](#)). Brookline High School students also organized a cooking demonstration to promote our gas prohibition bylaw that was very successful.

Best wishes and good luck!

Your friends at Mothers Out Front Brookline
info.ma.brookline@mothersoutfront.org

Appendix A - Donation request letter

Today's date

Dear Mr./Ms. xxx,

We are members of Mothers Out Front, Brookline, Massachusetts. Mothers Out Front is a national organization of mothers, grandmothers, and other caregivers who work to ensure a livable climate for future generations. It is a nonprofit 501(c)3, environmental organization whose goal is to build a powerful grassroots movement to ensure a swift, complete, and just transition away from fossil fuels toward clean and renewable energy.

We are aware of (Name of company)'s efforts to improve its social and environmental performance, which encouraged us to seek your help with one of our current projects. That (Name of company) employs you as their Director of Corporate Social Responsibility indicates a sincere desire to help combat climate change. One of the possible ways to reduce greenhouse emissions is the electrification of our homes.

A concrete way to help achieve this goal is to introduce Brookline residents to induction cooking in the hope that they will replace their gas range with a faster cooking and environmentally friendly induction one. Since many residents are not familiar or comfortable with induction cooking, we plan to make available four induction cooktop units that can be checked out of one or more of our Brookline libraries. Along with each unit, we would like to include a magnetic 10-inch fry pan and a 4-quart pot.

We are asking you to donate the cookware and will, of course, give attribution to (Name of company). Our hope is that the opportunity to experience induction cooking with the appropriate cookware from you will encourage users to buy an induction range. They will then need magnetic pots and frying pans for their induction stoves and will already be familiar with (Name of company) as a resource.

We hope that Mothers Out Front will be able to obtain the necessary cookware. If you need more information or have questions, please contact one or both of us. We would very much like to work with you on this project.

Sincerely,

XXX YYY with contact info

MOF's tax exempt number is _____

Appendix B - User Instructions

Joint project of the Public Library of Brookline and Mothers Out Front in Brookline

USER INSTRUCTIONS

Introduction

When it comes to home cooktops, induction technology is becoming increasingly popular for its odor- and pollutant-free responsive heating ability. The induction technology allows you to cook more quickly, reduce the energy you use for cooking and clean up quickly with a flat surface design. What's not to like?



The Public Library of Brookline, in partnership with Mothers Out Front, is offering this loan trial so you can see for yourself how easy it is to cook great food. The enclosed pots/pans are designed for use with an induction burner.

Some of your existing cast iron and stainless steel pots and pans may also work on an induction cooking surface. You can find out by using a magnet: if it sticks to the sole of the pot/pan, it should work on an induction cooktop. Be sure that your cookware is about the size of the circle on the induction plate for best function.

This is a small, yet important step in making a difference in our climate for future generations! If you have further questions about reducing your contribution to climate change, please contact Mothers Out Front volunteers at info.ma.brookline@mothersoutfront.org.

The set includes **an induction plate, instruction booklet, a frying pan and a pot with lid**. Be sure to return the complete set in person to the Coolidge Corner library located at 31 Pleasant St in Brookline.

User guide

- Read the instruction booklet for the induction plate.
- Avoid dropping or banging the induction burner. Please be aware that the cooktop is noisy because of a fan that cools off the coils (much like a fan inside the computer cools off the circuits). Full-size induction cooktops and ranges have fans that are lower in the structure and a higher voltage from the wall socket, without the same noise.
- Plug into the wall.
- Induction heats up quickly. Water will boil faster, pans will heat up faster! **Watch out for burned pans.**

Cleaning instructions and requirements

- Clean the pot, the lid, and the pan thoroughly. You can put these in a dishwasher, if you have one.
- Clean the induction plate with a mild solution of water and gentle cleaning agent. Do not use a steel wool scrub. Do not submerge.
- Keep all of the equipment in good working condition for the next user.

Return your rental

- Return the bag and its contents to the Coolidge Corner Branch of the library. Do not place in the return slots!

Warning - Pacemakers

- **Please consult your healthcare provider if you have a pacemaker installed to find out if induction cooktops are safe for you to use.**

Thank you. - The organizers thank Williams Sonoma for providing the cookware for this program and you, the library patron, for trying it out.

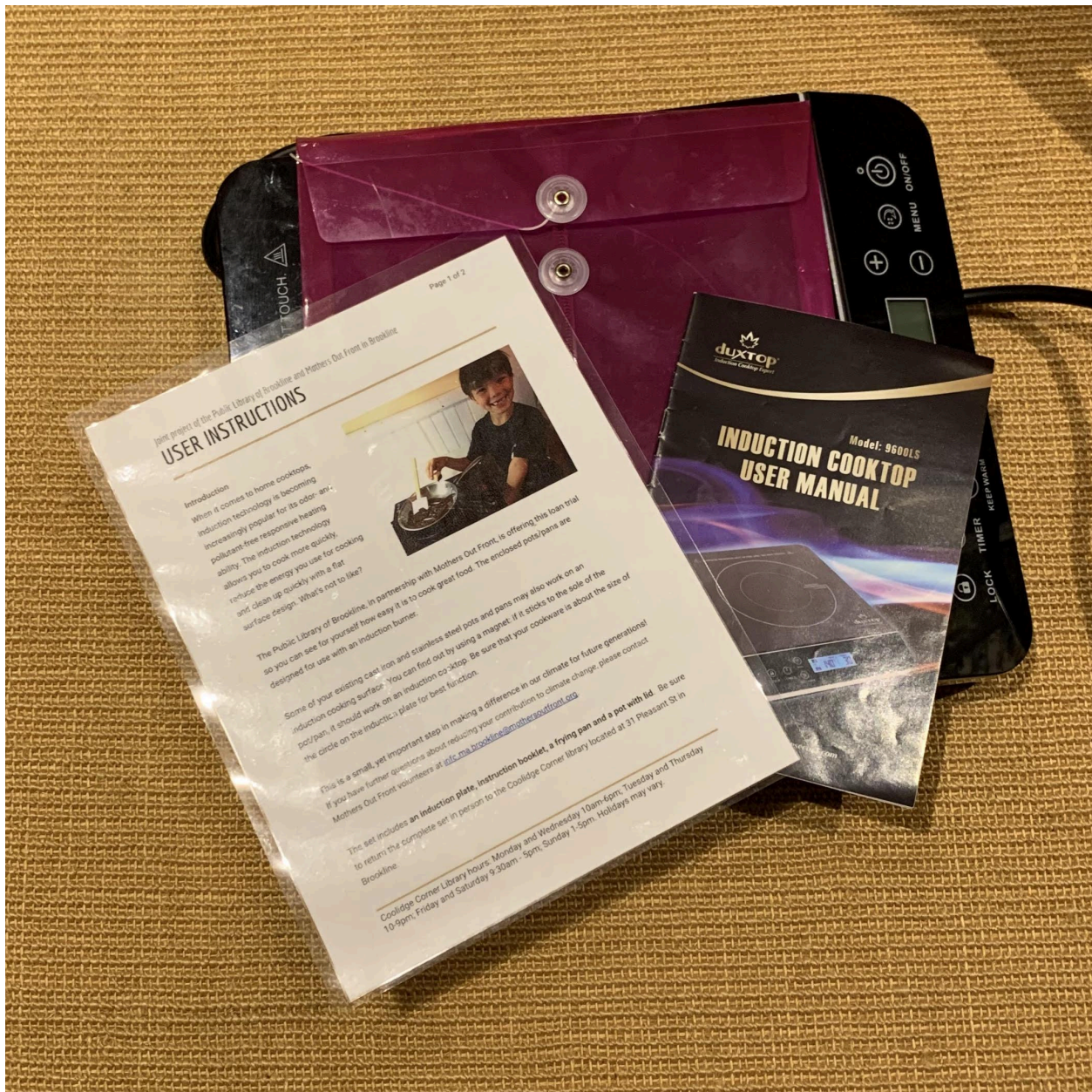
Appendix C - Photos



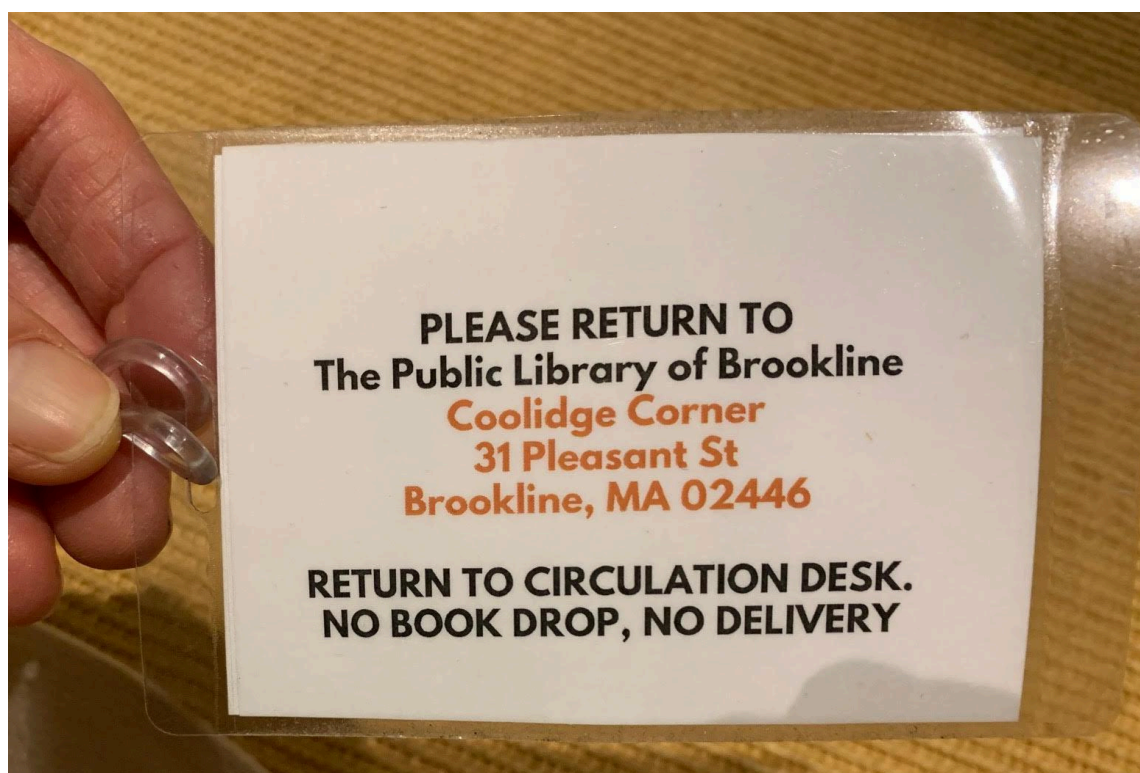
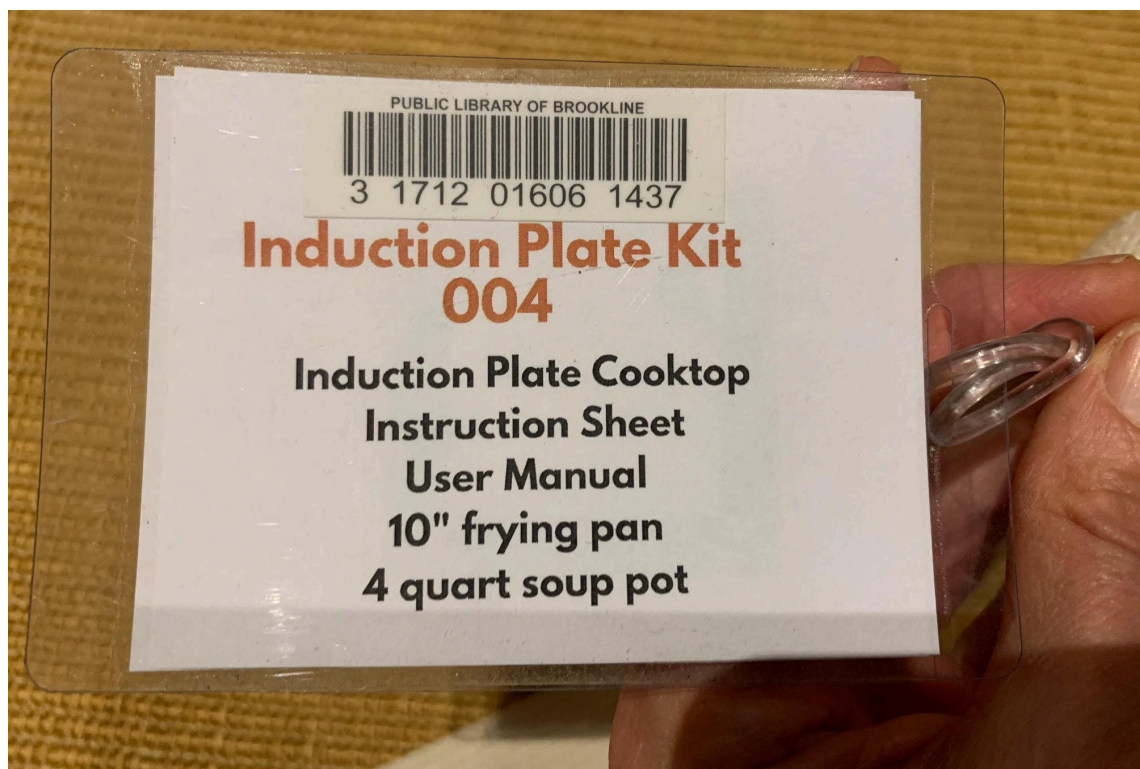
Pictured above: Induction cooktop and cookware, photographed at the Brookline Public Library.



Pictured above: The “packaged” Induction Kit: canvas bag with library label, portable induction burner, 10” frying pan and pot with lids, plastic folder with laminated instruction sheet and original cooktop manufacturer instructions inside.



Pictured above: User Instructions for the Induction Kit (laminated) and the product user manual, which can be placed in a plastic folder (a pink plastic folder is pictured here).



Pictured above: Identification tags for each kit to use with the library loaner program.

Revised November, 2020