



Whirlpool® Induction

ASSISTED COOKING QUESTIONS

CAN YOU USE THE COOKTOP WITH REGULAR INDUCTION POTS AND PANS?

Yes, any induction compatible cookware, properly sized for the element, will work on most of the features on the cooktop. However, the Assisted cooking features need the dedicated cookware because the feature was designed to work with the specific construction of these pans/pots

WITH THE ASSISTED BOIL AND PAN FRY WHAT IS THE REASON FOR THE UNBRANDED COOKWARE TO MAKE THE FEATURES WORK?

The Assisted Cooking features were designed to work with this specific pan construction. Other induction compatible cookware may work in terms of cooking food, but the sensing and alerting functionality will not work as designed.

WHY WOULD THEY NOT WORK WITH NORMAL INDUCTION APPROVED PANS THAT A CONSUMER WOULD POTENTIALLY OWN?

There is an additional sensor within the Assisted Cooking features that alerts the consumer when water or oil is ready but is based on the construction of the dedicated accessories. So long as other cookware fits so that the pan can be detected, the element will turn on during assisted cooking but it may not work properly in terms of alerting when water or oil is at the proper temperature if the cookware construction is different. The dedicated cookware is only necessary for the assisted cooking functions, not the other preset functions.