



City of Wayne Newsletter

City of Wayne
Utilities

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ENERGYWISE TIP ~ Induction Cooking

Looking for the perfect gift for the chef in your family? Maybe you are the chef. If so, it is time you consider one of the most evolutionary pieces of kitchen equipment since development of the microwave oven. In fact, both the microwave and induction oven were introduced at Chicago's 1933 World's Fair. If you are not familiar with induction cooktops and ranges, get ready to be impressed!

Induction cooking provides the responsiveness and power of natural gas or propane burners combined with the control of electric appliances. Induction cooktops and ranges look very similar to radiant or ceramic cooktops and free-standing ranges with three to six burners or cooking zones. Single-zone countertop models that plug into standard outlets are also available.

Under each cooking zone, an alternating electric current passes through a coil of copper wire. As the control switch is turned "up," an oscillating magnetic field steadily increases an eddy current surrounding the pot or pan. The result is resistive heat that is only created in the pan itself. The cooking surface can only become as hot as the pan sitting on top!

So why else are induction cooktops and ranges superior to traditional electric, propane and natural gas technologies?

Speed – If you think gas is fast, watch induction rival! Since induction works by transferring energy straight to the metal of the pan rather than heating up an element and transferring that heat to the pan, many professional chefs find induction every bit as fast as gas.

Power through efficiency – As much as 84% of the energy delivered through the cooking zone is transferred into the food. The Department of Energy finds that around 40 percent of a burner's

heat is transferred using gas. Induction ranges can boil two quarts of tap water in less than five minutes. A gas stove will take more than eight minutes and an electric range with coils will take nearly 10 minutes.

As with all cooking, exhaust hood ventilation is recommended, if not necessary, especially with gas appliances. Electric cooking technologies do not have the same requirements since they do not rely on the combustion to create heat. Kitchen rangehoods exhaust air containing the heat, smoke, fumes, and other pollutants out of the home. An equivalent amount of outdoor air must be drawn into the home to replace it. That new outdoor air will likely need to be heated or cooled by the HVAC system, which requires more energy. Not only does induction put energy into food more efficiently, it puts less heat in the kitchen!

Cleaning – Induction cooktops and ranges are simple to clean because their flat glass or ceramic surfaces have no gaps or grills to collect spilled food. Since cooking zones can only become as hot as the pan, spilled food seldom becomes baked on the enamel. When spills are caught right away, simply pick up the pan, swipe the cooking zone with a damp dish cloth and return the pan to the cooktop for no delay in cooking.

Control – Changes in temperature setting occur precisely and immediately. Traditional burners take time to cool down or heat up, and chefs must continually adjust the setting to achieve the perfect simmer or sauté. With induction, the perfect cooking level is achieved almost instantly with one setting change.

No hot spots – Because of how previously-mentioned eddy currents create heat, the entire pot or pan heats in an even, uniform pattern when centered over the

cooking zone. Cooks do not have to rotate food around the pan to achieve cooking consistency.

Safety – Perhaps one of the most important attributes induction cooking brings is safety. No flames. No extremely hot burners or coils. Most induction cooktops and ranges sense when a pot or pan is on top of them. Auto shut-off features eliminate the chance of "accidentally" leaving the cooking zone on. Others offer additional safety features such as child safety locks, automatic adjustment as food heats up, boil over protection and residual heat indicators. Some can even be controlled from a smart phone. Most are compliant with requirements of the Americans with Disabilities Act.

Yes, there are some drawbacks with induction cooking. First, the purchase price. Though prices have continued to decrease over the last 20 years, expect to pay a few hundred or more dollars for induction cooktops and ranges when compared to gas or other conventional electric types. Second, magnetic cookware must be used for the induction process to work. That usually means stainless steel or cast-iron cookware. However, you might be able to use an induction plate under your favorite glass, ceramic or aluminum pan to get by. Finally, as with other glass cooktop surfaces, they can be scratched or broken. Your local utility and Nebraska Public Power District want to help you cook efficiently! Contact them or visit www.nppd.com if you would like information on other ways to make the most of the energy that powers your life. In addition, you may be eligible for EnergyWiseSM incentives to reduce the cost of energy-saving improvements.

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CITY COUNCIL MEETINGS

January 5th
January 19th

NOTICE TO WAYNE UTILITY CUSTOMERS

City Hall is now open. However, we are still limiting the number of people into the building, as well as keeping the 6 feet of distance between the public.
We are still encouraging utility payments be made by using the City's on-line bill pay services or by calling (402) 375-1733 to pay by debit/credit card. Checks and cash (to closest dollar amount) can still be dropped off in the two drop boxes located in the front and back of City Hall.
Thank you!!

Department News ~



DISCOVER A NEW WAY TO PAY!

Paying your bill has never been easier and you've never had more options!

- Access real-time account information and consumption history
- Pay via phone, text, website, or mobile app
- Make a one-time payment, schedule a payment, or sign up for auto pay
- Receive payment reminders



Learn More

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download our iOS or Android app

MyCivic Utilities



WISE WORDS

“A mistake that makes you humble is better than an achievement that makes you arrogant.”

~Anonymous

Library ~



Happy New Year from the Wayne Public Library!!

Our browsing/computer use hour will remain the same for the duration of January:

Monday and Wednesdays—10:00 a.m.—5:30 p.m.
 Tuesday, Thursday and Friday—1:00 p.m.—5:30 p.m.
 Saturday—10:00 a.m.—2:30 p.m.
 Sunday—Closed

Please give us a call at 402-375-3135 for any questions you may have.

NOTICE

City Offices will be closed Friday, January 1, 2021, for New Year's Day, and Monday, January 18, 2021, in observance of Martin Luther King Day



Green Notes ~ Try the 30-Day Minimalism Challenge!



Ready to make a green resolution? Start with a plan to declutter, live simpler, and maybe even reclaim a little sanity. One approach to the 30-day minimalism challenge is on day one, you get rid of one thing, on day two, two things, and so on. By the end of the month, you will have removed 465 items from your living space. Search for 30-day minimalism on the internet and you'll find many tips, lists, and printable charts to help keep you on track. There are many options to get rid of something in Wayne, including reselling, donating, or recycling. If you're not sure what to do with an item, look up www.earth911.com for options, and always check our options at www.cityofwayne.org/greenteam for where to recycle or donate in

Wayne. One person's trash is often another person's treasure!

Recycle Strings of Lights. Bring any old strings of holiday lights to the Wayne Recycling & Trash Center and place in the bins marked for lights. These are recycled for the copper wire inside.

Use the City's Brush Pile. Bring your Christmas tree free of any decorations or tinsel to the City's brush pile at 1810 Industrial Road.

For more tips on the Green Path to the Good Life, like the Wayne Green Team on Facebook or visit www.cityofwayne.org/greenteam.

The Fair Housing Act protects people from discrimination when they are renting, buying, or securing financing for any housing. The prohibitions specifically cover discrimination because of race, color, national origin, religion, sex, disability and the presence of children.

If you believe you may be a victim of housing discrimination, contact HUD 1-800-669-9777 or your local Fair Housing representative:

Wes Blecke
306 Pearl Street
Wayne NE 68787
wblecke@cityofwayne.org
YOUR CHOICE. YOUR RIGHT. YOUR HOME

