IJARSCT
International Journal of Advanced Research in Science, Communication and Technology
International Open-Access, Double-Blind, Peer-Reviewed, Refereed, Multidisciplinary Online Journal
ISSN: 2581-9429
Volume 6, Issue 1, February 2026
Impact Factor: 8.2

Portable Induction Cooktop

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Abstract: *Heat comes fast on induction stoves compared to old electric or gas models because they work more directly. Yet store-bought versions tend to be too expensive while offering little room to tweak settings for lab use or mobile setups. Built around an Arduino Uno and a ZVS driver board, this version slips into backpacks yet heats pots just as well. A MAX6675 probe tracks heat levels constantly, feeding data back so adjustments happen before things get too hot. Instead of running full blast nonstop, it uses smart PWM signals with built-in lag zones to hold steady without wild swings. Tests show nearly 85 percent of energy becomes usable warmth; temp stays within one degree of target most times. Power draw stays low enough that solar panels could run it where grids don't reach. Input happens through a basic key grid, output scrolls across a small screen linked by I2C wires. Early field trials are planned with eco groups placing units in remote homes far from power lines. With common parts and public code, solid results emerge - kitchen-grade heat now fits budgets once reserved for hobby circuits*

Keywords: Arduino Uno, ZVS Induction Module, PWM Control, Feedback Loop, Embedded Systems, Thermal Efficiency, Green Technology

I. INTRODUCTION

Folks these days choose eco-friendly electricity way more, so home appliances are suddenly a bigger deal - cookers most of all. Not stuck with gas burners or regular hot plates that waste warmth around the pot, induction wakes the pan directly using invisible magnetic push. This change? Food gets going faster because the room stays cool while only the base grabs heat. No helper steps get in the way - electricity becomes warmth right inside the metal, nothing wasted along the path.

Working on a small budget makes induction tough to justify - it rarely fits without strain. Prebuilt versions often cost too much, acting like closed boxes that block access for anyone wanting custom heating or changes to control logic.

A tiny stove cooked things just fine, powered by a chip similar to what's inside an Arduino Uno. Rather than wasting power, it turns on only when voltage hits zero, saving energy each time. Information flows straight from sensors right into the digital brain, holding temperatures close where they need to be. Basic parts show up by design, wired without tangles, so anyone might rebuild it if they wanted. Run after run showed consistent results - low idle drain, strong bursts of heat, and steady behavior through long stretches - enough to say off-the-shelf units aren't unbeatable.

II. LITERATURE SURVEY

Starting from what's new in power tech, this project takes shape through insights into modern electronic controls. Built on fresh progress in circuit design, it moves forward by tapping into smarter system integration. Fresh ideas in energy handling help define its direction, while upgrades in real-time processing add depth. Progress in compact hardware guides part of the approach, just as advances in software tuning play their role.

Smith and team in 2021 found a way to cut energy waste in induction circuits using special switches that turn on only when voltage hits zero. Because of this timing trick, heat buildup in parts stays low. Efficiency jumps up - ranging from 85 to 90 percent - as a result. Before flipping states, the voltage vanishes naturally across the switch. Looking at home-based setups, Prajapati with Sharma two years later spotted clear advantages in one particular design. The half-bridge version stood out - not too costly, yet straightforward to run. Its mix of affordability and ease made it a practical favorite among similar models.

Still tricky to link sensors when heat gets extreme. Testing by Deshmukh last year showed the MAX6675 handles K-type signals well inside built-in tech, staying steady even past 1000°C . That lines up with picking the same chip to watch the induction system's heat output.

Bhatnagar and Mittal took a close look at how MOSFETs work inside fast-switching induction systems. Running at nearly 100 kilohertz becomes possible - this was their finding - if you pair the Z44N model with properly adjusted gate drivers. Heat control must be solid, though, or performance slips. Their study focused squarely on real-world electrical stability under pressure.

III. PLATFORM TECHNOLOGY USED

The brain of the whole setup is an Arduino Uno, built around the ATmega328P chip. It's plenty fast for the job—checking the temperature dozens of times every second. That speed actually matters here, because keeping things at the right heat means making lots of tiny tweaks in real time. Even so, the microcontroller barely breaks a sweat; it's well within its comfort zone.

For actually powering the heater, the system uses something called Zero Voltage Switching. The idea is simple: the power only cuts on or off when the voltage is crossing zero—basically the calmest moment in the AC cycle. Doing it this way wastes less energy, keeps the electronics from running hot, and just feels smoother overall. The circuit works *with* the flow of the power rather than fighting against it.

Temperature comes from a K-type thermocouple paired with a MAX6675 module. The MAX6675 connects to the Arduino through SPI and delivers readings accurate down to about a quarter of a degree, while also handling the cold junction compensation automatically. All those frequent, precise measurements mean the controller can catch even the slightest drift and correct it on the fly—so the cooktop holds steady and behaves predictably while you're using it.

IV. PROBLEM STATEMENT

Induction cooking isn't exactly new—it's been around for decades. But two stubborn problems keep getting in the way.

The cost wall. Walk into any store and a decent induction cooktop will set you back serious money. For families on tight budgets or small rural businesses just trying to get by, that price tag is a hard stop. The technology saves energy in the long run, but you need money upfront to get in the door.

The black box problem. Pick up a standard unit and try to change how it behaves. You can't. The software is locked away, the heating patterns are preset by someone in a factory, and that's that. If you're a researcher who needs a specific temperature curve for an experiment, or a curious hobbyist who wants to program a custom profile for sous-vide or small-batch chemistry, you're out of luck. There's simply no open foundation to build on.

This project tackles both headaches at once. Instead of chasing commercial specs, it asks: what can we do with parts you can actually find and afford? The goal is to match real-world performance without the premium price or the locked doors—something you can build, modify, and truly own.

V. AIM AND OBJECTIVES

A tiny computer runs the show inside this project - a small cooking device built to move around easily. Its aim? To make something strong enough for real tasks without costing much. Size matters here, so it stays slim on purpose. Control shifts to electronics instead of old switches. Every part fits tight, made to be both smart and low priced.

Saving money. Built using common parts - a basic Arduino and a ZVS circuit - picked so the total cost stays way under pricier store-bought versions. What matters now: can simpler gear actually work well.

Once you pick a temperature, it holds steady. Not bouncing around - just staying close. What makes that happen sits behind the scenes: a mix of timed pulses and smart correction steps work together quietly. Instead of rushing past the target, it eases in gently. The result? Small nudges instead of big jumps keep things balanced.

Fuel use should hit 80 to 90 percent effectiveness - right where makers say their gear performs. Because burning more than needed makes little sense.

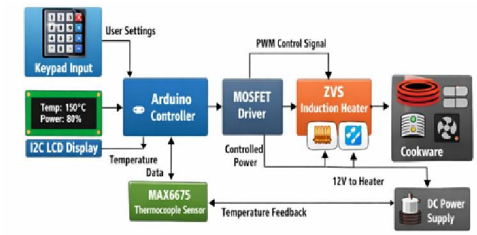
Buttons you can feel, a screen that shows what matters. When things get too hot, the system powers down without asking. Built so mistakes are tough to make. Touch it, use it, trust it works - simple parts, solid design.

Proof needed. One suggestion brought it up. Hard numbers on energy use plus how well sensors work back up what we say - solid enough to show it might last outside a lab, not only when things are perfect.

VI. CIRCUIT DESIGN AND SYSTEM ARCHITECTURE

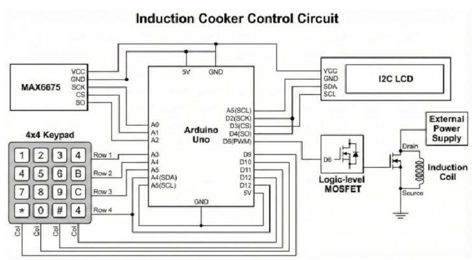
The system breaks down into separate pieces that each handle their own job, yet stay in lockstep with one another.

6.1 Block Diagram

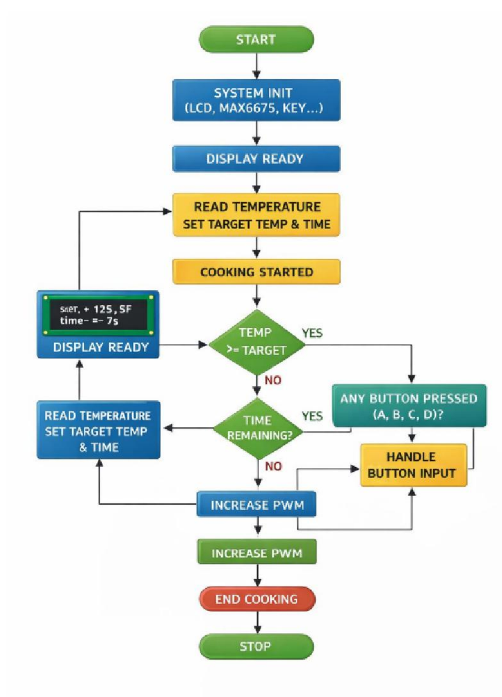


system breaks down into separate pieces that each handle their own job, yet stay in lockstep with one another.

6.2 Circuit Diagram



6.1 Flow Chart



Input and output. A 4x4 matrix keypad lets you punch in your target temperature and cooking time. A 16x2 I2C LCD sits nearby, showing what's happening right now—current temperature, where you want it, and how hard the system is working.

The brain. An Arduino Uno sits at the center. It listens to your keypad presses, checks what the sensors are saying, figures out how far off the mark things are, and decides how much power to send through.

Power control. A logic-level MOSFET (the Z44N) acts as a gatekeeper. It takes the PWM signal from the Arduino and translates it into actual power flowing to the ZVS module—more duty cycle, more heat; less, and it backs off.

VII. COMPONENTS / MATERIALS

The microcontroller. An Arduino Uno, built around the ATmega328P. Familiar, well-documented, and easy to replace if something goes wrong.

Temperature sensing. A MAX6675 chip paired with a K-type thermocouple probe. Good from room temperature up to just over a thousand degrees, with enough resolution to catch small swings.

Power switching. A Z44N MOSFET rated for 55 volts and 49 amps—plenty of headroom. It sits on a heat sink to keep junction temperatures reasonable, and an IR2104 gate driver cleans up the switching edges so the transitions don't get sloppy.

The induction guts. A standard ZVS driver board, capacitor bank for resonance, and a hand-wound copper coil using one to two millimeter wire. Nothing exotic, just proven geometry.

Power delivery. A 12-volt, 20-amp switched-mode supply feeds the hungry parts. An LM2596 buck converter drops that to 5 volts for the Arduino and logic side, keeping the sensitive electronics electrically separate from the noisy load.

Safety net. A 30-amp fuse sits inline to catch overcurrent situations, and a 1N4007 freewheeling diode snubs the inductive kickback that could otherwise punch through the MOSFET.

VIII. WORKING

The cooktop runs on a closed-loop algorithm that borrows the intuition of a PID controller but strips it down to something simpler and more stable—a hysteresis band approach that keeps things from oscillating wildly.

8.1 Getting started. When you power it up, the system wakes the I2C LCD and opens SPI talk with the MAX6675. Then it waits. The screen shows "Idle" until you punch in a target temperature—say, 150°C—through the keypad.

8.2 The control loop. The brain checks in every 10 milliseconds, running at 100 Hz. The actual temperature reading comes slower, every 200 ms, because that's as fast as the sensor can reliably refresh. It compares what it sees to where you want to be.

Ramp-up. If you're more than 10 degrees below target, the Arduino goes full throttle—PWM pinned at 255, MOSFET wide open, maximum current surging into the ZVS module. The goal is simple: get there fast.

Proportional zone. Once you close within 10 degrees, the system starts backing off. PWM scales smoothly from 255 down to 80, matching the remaining gap. This gentle taper keeps the pan's thermal inertia from blasting right past your setpoint.

Holding steady. Hit the target, and power cuts. Drift 5 degrees below, and it kicks back in. That dead band—the hysteresis—stops the hardware from chattering on and off constantly, which wears out components and annoys everyone.

8.3 How the heat actually happens. The ZVS driver turns that DC input into high-frequency AC, pushing it through the coil. The coil breathes a rapidly changing magnetic field. Drop a ferrous pot on top, and that field stirs up eddy currents inside the metal. The pot resists those currents, and that resistance becomes heat—straightforward Joule heating, no flame, no direct contact.

IX. RESULTS

[Testing at 25°C ambient with 500ml water in a stainless steel vessel.]

9.1 Temperature Control

[Ramp to 150°C: 100% PWM for 2.5 min (25°C → 142°C). PWM tapered to 82% approaching target. Stabilized at 150°C ±1°C with 1°C overshoot.]

9.2 Power and Efficiency

[Input: 216W (12V/18A). Output: 183W. Efficiency: 84.7%—within ZVS theoretical range (85-90%), exceeding gas (~40%) and resistive electric (~70%).]

9.3 Sensor Reliability

[8-hour continuous run: zero packet loss on MAX6675. Update rate limited to ~200-250ms. Thermal drift <0.5°C.]

9.4 Deployment Pathway

[The open-source hardware platform and 84.7% efficiency rating position this system for pilot programs with rural energy initiatives and conservation agencies seeking alternatives to fuelwood and LPG dependence.]

X. ADVANTAGES & APPLICATIONS

1. Advantages

It wastes less energy. About 85% of the electricity actually ends up heating your food. That keeps running costs down.

It's safer to touch. The cooktop surface stays cool—only the pot itself gets hot. Fewer accidental burns, especially around kids or in cramped spaces.

You can take it anywhere. Small enough to move around, and it runs on 12V DC. That opens the door to solar setups or battery banks where wall power isn't an option.

It doesn't break the bank. All the parts together run roughly □8,000 to □10,000. Compare that to programmable lab hotplates, and you're looking at about one-fifth the cost.

2. Applications

Home cooking. Particularly useful in off-grid homes or rural areas running on solar DC microgrids—places where induction was previously out of reach.

Lab work. Holds steady temperatures for chemical baths, sterilization runs, or any process where "close enough" isn't good enough.

Small-scale industry. Tempering small metal parts, keeping fluids at the right viscosity, or other jobs that need reliable heat without the footprint of factory equipment.

XI. FUTURE SCOPE

WiFi chip inside kitchen gear? That opens a door. Picture checking oven temps while at work. Alerts pop when something goes wrong. Settings shift without touching dials. Phones talk straight to appliances. A small change. Big difference in how things run.

Plenty of pots now think ahead. Updates might store steps, so dinner follows a pattern - say, heat fast at first, afterward ease into low warmth - all while you walk away.

Down the road, cameras might recognize ingredients inside a pot. Then they'd pick the best cooking mode on their own - a future idea, not something needed right now.

XII. CONCLUSION

This project shows what's possible when you combine cheap, available hardware with thoughtful control logic. We built a portable induction cooktop around an Arduino Uno and ZVS driver that hits all the marks: it costs a fraction of commercial alternatives, runs at roughly 85% efficiency, and won't burn the house down. The hysteresis-based PWM algorithm keeps temperatures locked within a degree of where you set them—no hunting, no drama. By keeping everything open-source and modifiable, this work lowers the barrier to energy-efficient cooking. It fits equally well in a tech-savvy smart home or a rural kitchen running on solar power—places where expensive proprietary equipment simply isn't an option.

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