

# RANGE BUYING GUIDE

## Range Types

- The four main types of ranges are: **electric, gas, induction, or dual-fuel.** You'll need to make sure you have the proper source at your home. Induction ranges use a technology that keeps the cooktop cool but gives you very precise cooking temperatures and boils water faster than traditional electric ranges. A dual fuel range uses gas for the cooktop and electric for the oven.
- The standard range width is 30", but there are compact options as narrow as 20". Larger ranges can be up to 48" wide.



Induction technology

## Style

- **Freestanding:** The control panel is either at the back or front of the range and has finished sides. This range usually goes between cabinets and up against a wall. Most units have either a warming drawer or storage drawer at the bottom.
- **Slide-In:** This style will give you more of a custom look. Most Slide In units will set nearly flush with the countertop and have the controls in the front.
- **Drop-In:** Very similar to a Slide-In with front controls and flush to the countertop, but this unit will sit on a base cabinet.

## Features

- **Convection:** Uses a fan to distribute the air, allowing a more even cook and faster cooking times.
- **Self Cleaning:** This mode will do the work for you by burning or steaming away debris.
- **Temperature Probe:** Monitors the internal temperature of your meal and will cook to your desired temperature.
- **Bridge Element:** Connects two separate burners to create a larger cooking area, great for griddles.

Temperature Probe

