

# WALL OVEN & COOKTOP BUYING GUIDE



## Cooktops

- **Gas Cooktops:** Gives you more precise temperature control and heats very quickly.
- **Electric Cooktops:** Available in either coil heating elements or smooth surface. Smooth tops will give you a more stylish look and are easier to clean than coil tops.
- **Induction Cooktops:** This new technology is responsive and heats faster than gas or electric cooktops. The surface does not get hot, so is easy to clean. Please note only stainless steel or cast iron cookware will work on an induction cooktop.



## Wall Ovens

- **Size:** Most wall ovens are 30" or 27" wide. If you are replacing an existing wall oven, most brands have an option on their website to check if your new wall oven will fit in the existing space.
- **Single Wall Oven:** You can also mount this oven under a countertop and under most cooktops, helping to free up space in your kitchen.
- **Double Wall Oven:** This is a great option if you cook large meals or like to host parties.
- **Wall Oven/Microwave Combo:** This option gives you a single wall oven with a microwave directly above, saving you space.

## Features

- **Dual Element Burners:** Multiple heating elements in a single burner makes them adaptable to different size cookware.
- **Bridge Element:** Connects two separate burners into one burner, ideal for cooking on a large surface such as a griddle.
- **Convection:** Circulates air in the oven to evenly cook your food.
- **Self/Steam Cleaning:** Let's you take a break by burning or steaming away the debris in your oven.

