

# Gas Cooking Buying Guide

A step-by-step guide to find the perfect cooking products for your home or project

**YALE**  
APPLIANCE



Gas Cooking

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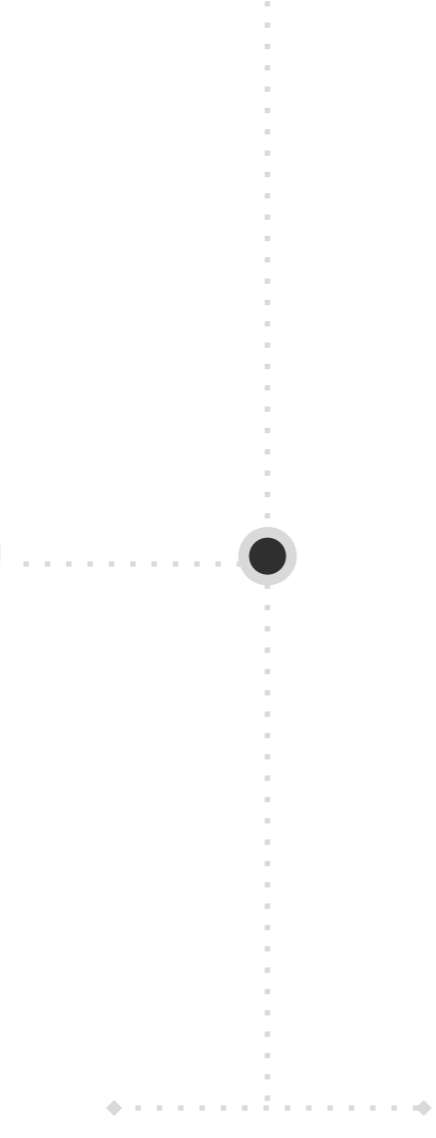


## How to Buy

How to choose the perfect cooking product for your project

# About Yale

A little about us





# Gas Cooking Overview



Photo Courtesy of Café Appliances

If you're in the market for a new range or cooktop, you might be wondering if a gas option is right for you. From precise temperature control to instant heat, a gas range or cooktop can be a great choice for anyone looking to upgrade their kitchen.

However, gas stovetops emit Carbon Monoxide, [Nitrogen Dioxide](#), and Formaldehyde at higher rates than induction or electric stovetops. These fumes can stay in your home longer due to more efficient building materials in today's new houses.

In this buying guide, you'll not only learn all about choosing the right range or cooktop, but we'll also share how to vent your kitchen range. If you take away one thing from this buying guide, you must vent your kitchen range correctly. On the next page, we'll tell you how to do so.



# How to Vent Your Kitchen Range



Proper ventilation is crucial as it effectively eliminates nearly all gases, odors, and grease from your kitchen.

When selecting a [hood](#), opt for one with a decent cubic feet per minute (CFM) rating. For those who frequently cook on a 30-inch range, a hood with 600 CFM is recommended.

Consider the capture area of the hood, ensuring it extends over the powerful front burners of your range. This helps to effectively collect smoke, steam, and cooking byproducts.

When it comes to venting, you have two options: either a straight-up venting system or a straight-back venting system. Choose the option that best suits your kitchen layout and [ventilation requirements](#).



# What Can You Do Without a Proper Vent



1. **Open the windows:** When lacking a proper venting system, opening the windows can help create airflow and allow some of the fumes to escape.
2. **Cook on the back burners:** If possible, opt to cook on the back burners of your range. This can help reduce the amount of smoke and odors that accumulate in your kitchen.
3. **Consider a portable induction cooktop:** For lighter cooking needs, you may want to consider using a portable induction cooktop. Induction cooktops produce less smoke and odors compared to gas stovetops.
4. **Invest in an air cleaner:** To improve the air quality in your kitchen, investing in an air cleaner or purifier can be beneficial.



**Learn More:  
Ventilation Buying  
Guide**





# WHAT'S NEW

New product introduction in the gas cooking category



# Gas With Induction



Thermador, SKS, and Fisher & Paykel are reputable brands that offer induction options in their professional range lineup.

Induction cooking provides distinct advantages over gas, including higher heat capabilities and superior simmering performance.

With induction, these brands deliver quick and efficient heating for faster cooking while offering precise temperature control for delicate simmering and melting tasks.



**Best 36-Inch Pro Ranges**



What's New

# Sous Vide Stovetop Options



Sous vide cooking involves cooking food in a sealed bag immersed in a water bath at a controlled temperature. This method ensures consistent results and enhances flavors and textures.

SKS offers sous vide capabilities in their 36 and 48-inch ranges. With built-in sous vide water baths, SKS ranges provide an all-in-one solution for exploring sous vide cooking without additional equipment.



[What Is Sous Vide Cooking?](#)



What's New

**Beko**  
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Beko offers a range of impressive features, including their innovative "Surf Convection" system. This system incorporates a larger fan and slats on the sides, allowing for improved airflow and even cooking results. Beko's front control ranges uniquely combine affordability and luxury features.

With their affordably priced front control ranges, Beko solidifies its position in the affordable luxury appliance category, delivering great cooking performance and even heat distribution for an excellent culinary experience.





What's New

12

# Custom Appliance Colors



La Cornue, Viking, and BlueStar offer an array of colors. BlueStar offers 1000 colors and 8 different trim packages.

Café Appliances, Fisher & Paykel, and CornuFé offer a limited number of distinctive colors at more affordable prices.



Best Color Alternatives  
To Stainless Steel For  
Kitchen Appliances





What's New

# Appliance Finishes



La Cornue, BlueStar, and Viking manufacture ranges with up to 750 colors.

Now, Café Appliance and Fisher & Paykel will produce different colors at more affordable prices.





# RANGE TERMS

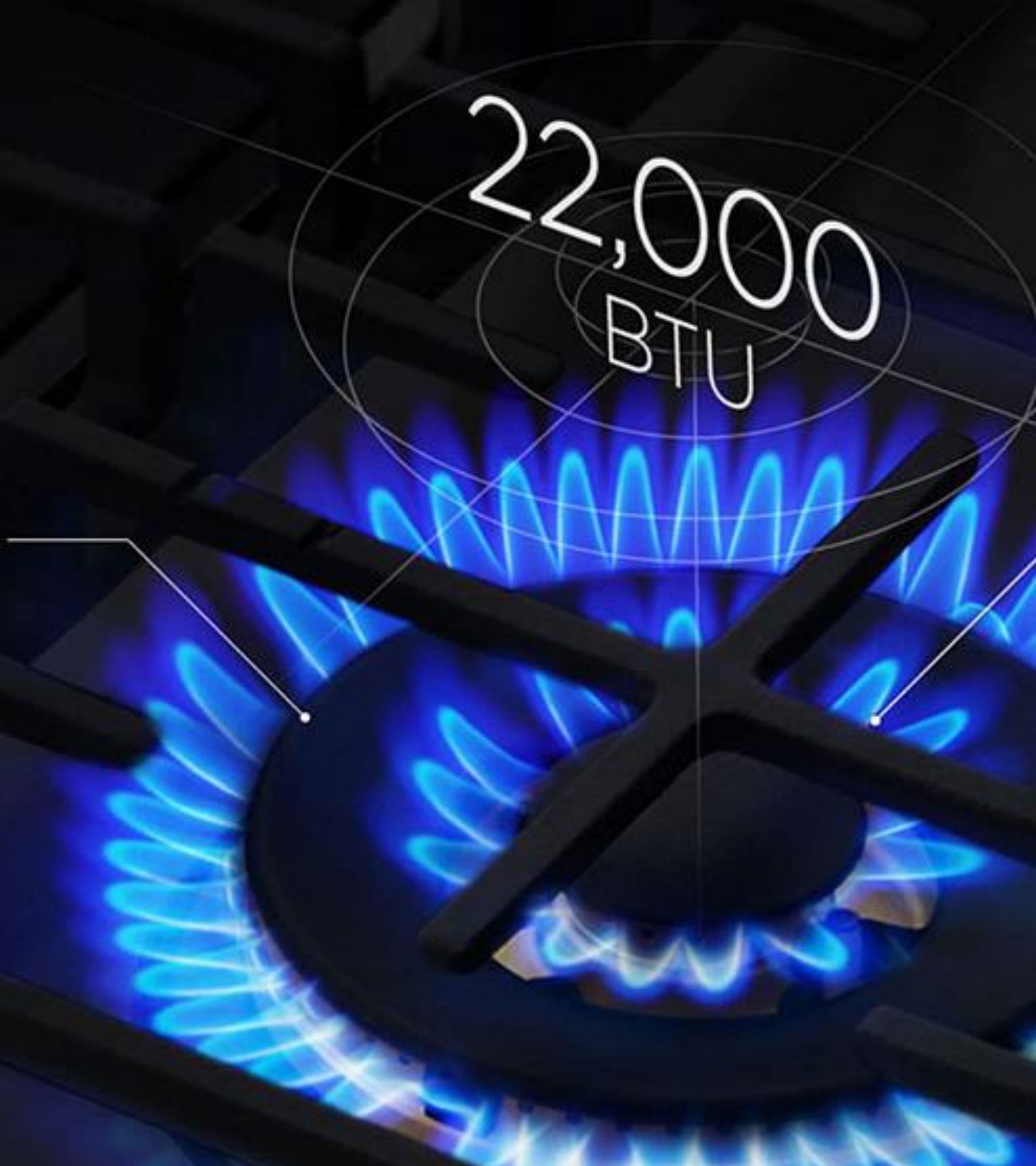
Cooking and range terms to know during your search





Range Terms

# BTU Output



British Thermal Unit (BTU) measures the amount of heat for the surface burners.

You can buy regular ranges with up to 20,000 BTU burner output. Professional ranges have up to 25,000 BTU burner output.



# Griddle Burner



Most ranges have a portable griddle on top of a 10,000 BTU center oblong burner.

Professional ranges offer an array of different griddles with either infrared gas, regular gas, or electric griddles. They offer more even heat than regular gas ranges.

Look into Wolf and Miele for the best infrared griddles.





# Convection



A convection oven in a range uses fan forced air to distribute heat evenly within your oven. Convection is great for faster, more even cooking.

Sometimes referred to as European convection, True Convection, refers to a third heating element behind the fan. It is more precise than regular convection.

Most gas ovens offer single convection. Many pro ranges offer twin convection.



# Bake Element

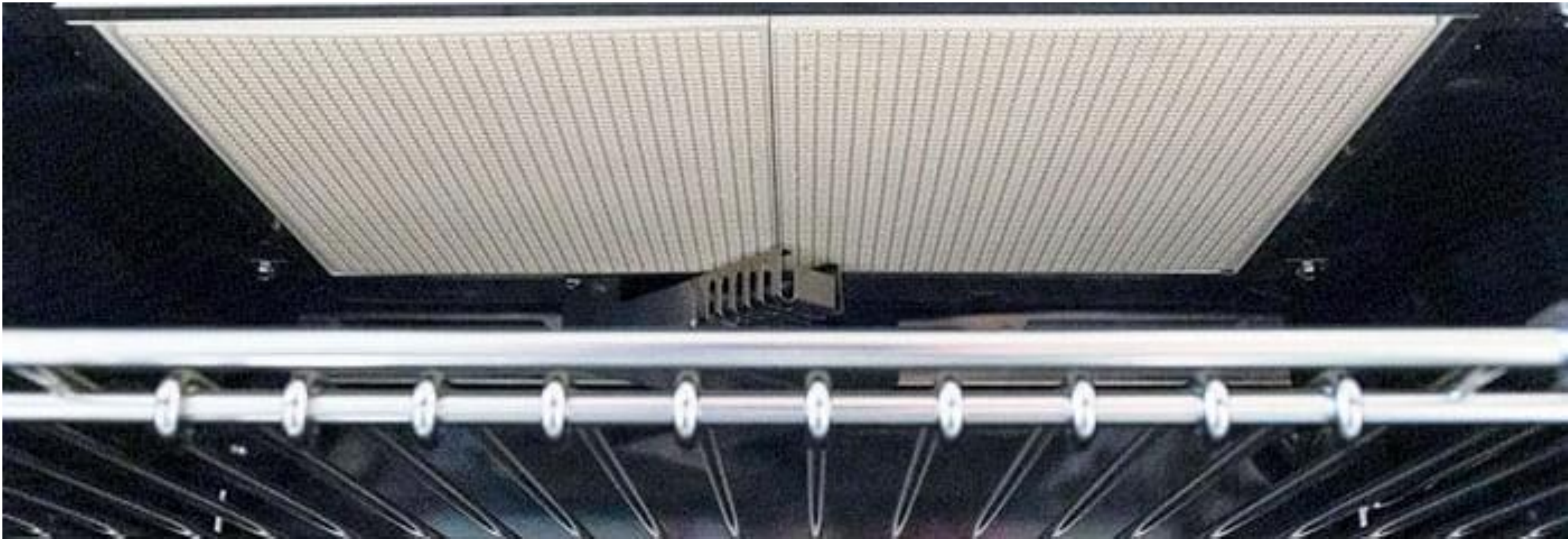


Below the lower rack, heat radiates from this element in bake mode. It's a broiler with greater width allowing for more heat to be transferred.

The bake element provides low output and more heat across the surface of foods.



# Broiling



Gas broilers are much better than electric broilers. Professional ranges use infrared broilers and offer the fastest most direct heat.





# Second or Double Ovens



Instead of a warming drawer, you have a second oven. Café Appliances has a double oven with the smaller oven on top.





# Warming Drawer



Instead of storage below the oven, the drawer has a low-temperature element.

The warming drawer is useful for keeping food warm for up to three hours. You can prepare food and leave it warm for your family later.





# Dual Fuel



A dual fuel range is a gas range top with an electric convection oven for the most output and even cooking.

Dual fuel is offered in 30, 36, 48, and 60-inch gas ranges and professional gas ranges.

Be careful before buying as you need a separate 220V line to accommodate the electric oven.

If you are looking at dual fuel, induction (magnetic heat) is a better option with a faster boiling time and lower simmer.





# Wi-Fi Connectivity



Smart functionality has advanced since the first models, where you could only turn your stove on or off or change the temperature remotely.

Now certain brands have cameras to allow you to watch your food cook. Other brands have integrations with cooking apps so you can learn new recipes.



[Learn more: Smart Appliance Buying Guide](#)





# TYPES OF RANGES

We highlight the types of ranges currently available

SLIDE-IN

FRONT CONTROL

PRO



Types of Ranges

# Freestanding



A regular range owned by 90% of those buying American products with controls on the back.

Freestanding ranges fit into a 30" wide space without built over the countertop. Installation is easy.





# Slide-In



Slide-in ranges, unlike freestanding ranges, have no backguard for a cleaner look. You'll see your whole backsplash without any obstruction.

Slide-ins also overlap your countertop, so spills won't enter seams like a freestanding range allows.

Slide-in ranges were popular once, but now only Bosch and Samsung produce them.



# Front Controls



Front control ranges can fit easily in a 30” space like a freestanding range and have the controls on the front like a slide-in.

They will still have a seam between the range and the counter.



**What's The Difference Between Freestanding, Slide-In Ranges, And Front Control Ranges?**



Types of Ranges

# Comparison

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Freestanding is the least expensive with Front Control and Slide-in being almost twice the average price. Slide-ins are better than Front Control for new construction because they eliminate countertop seams. Front control and freestanding ranges should be considered first for replacement an existing range. You will need minor cabinet modifications with slide-in ranges.



Freestanding Range



Front Control Range



Slide-In Range





# Professional



Professional ranges are a commercial-style looking range with a higher BTU output. They are available in 24, 30, 36, 48, and 60-inch sizes.

Features like grills, griddles, and French tops are available in professional gas. In the larger sizes, there are induction and steam ovens available as well.

We have a separate Pro Cooking Buying Guide tailored to professional ranges. Click the link below to get your guide now.



[Free Pro Cooking Buying Guide](#)



# Pro Range vs. Regular Range



Professional Vs. High-End Slide-In Ranges

Pro ranges have always had the higher BTU burners, but that gap is narrowing considerably. Regular ranges, especially higher-end ranges, now have at least 1-2 equally hot burners at a much lower price.

## Professional Range

- All high BTU Output of 15-25,000 per burner
- Griddle, Grill, French top available in cooktop
- Advanced features like steam and steam assist in the oven
- Larger sizes of 36,48 and 60 inch

## Regular Range

- 1-2 High output 15-22,000
- All models self cleaning versus only half in Pro
- Warming drawers. 2 oven capability in 30-inch sizes
- \$2-4,000 less





# COOKTOP TERMS

Cooktop terms to know during your search





# Sizes



Available in 12", 24", 30", 36" and 42" sizes. 12" and 42" are uncommon and mostly used in smaller applications or as secondary cooking appliances.

Although 30" is the most common size, 36" units with five or six burners are still widely used.





# Power Burners



Typically, the max burner is 16,000 BTU on one or two burners. Miele is 16,500 with Wolf at 15,000. BlueStar, Bosch, and Thermador have higher BTU power burners.





# Simmer Burners



Thermador has the lowest simmer, but cycles on and off to do so. Wolf will have the best constant simmer at 500 BTU on each burner.

The Best Low Simmering Gas Cooktops





# COOKTOPS + RANGETOPS

We discuss cooktop and rangetop features and compare the two



Gas Cooktops

# Cooktops + Rangetops



Cooktops are quite simply the burners of the range.

What should be a very easy product to purchase is twice as hard to understand because unlike ranges, cooktops are dominated by niche companies like Thermador, Viking and Wolf.

Every manufacturer markets a cooktop, but only the better brands seem to sell them. Cooktops are about output, reliability and ability to simmer.



Rangetop

VS.



Cooktop



Cooktops + Rangetops  
**Cooktop vs. Rangetop**  
●●●●●



A rangetop is a professional unit whereas the cooktop is regular unit. The rangetop, like a pro range, has the higher BTU along with griddle and grill capability whereas the cooktop is much less expensive.

Photo credit: Sub-Zero and Wolf, Mascheroni Construction via Houzz



Cooktop Reliability

# Repair Rates



The most reliable gas range brands for 2023 are LG, Café Appliances, and GE Profile based on over 33,000 service calls logged by our service team last year.

1. LG - 4.1%
2. Café Appliances - 8.9%
3. GE Profile - 9.8%



Most Reliable Gas Ranges

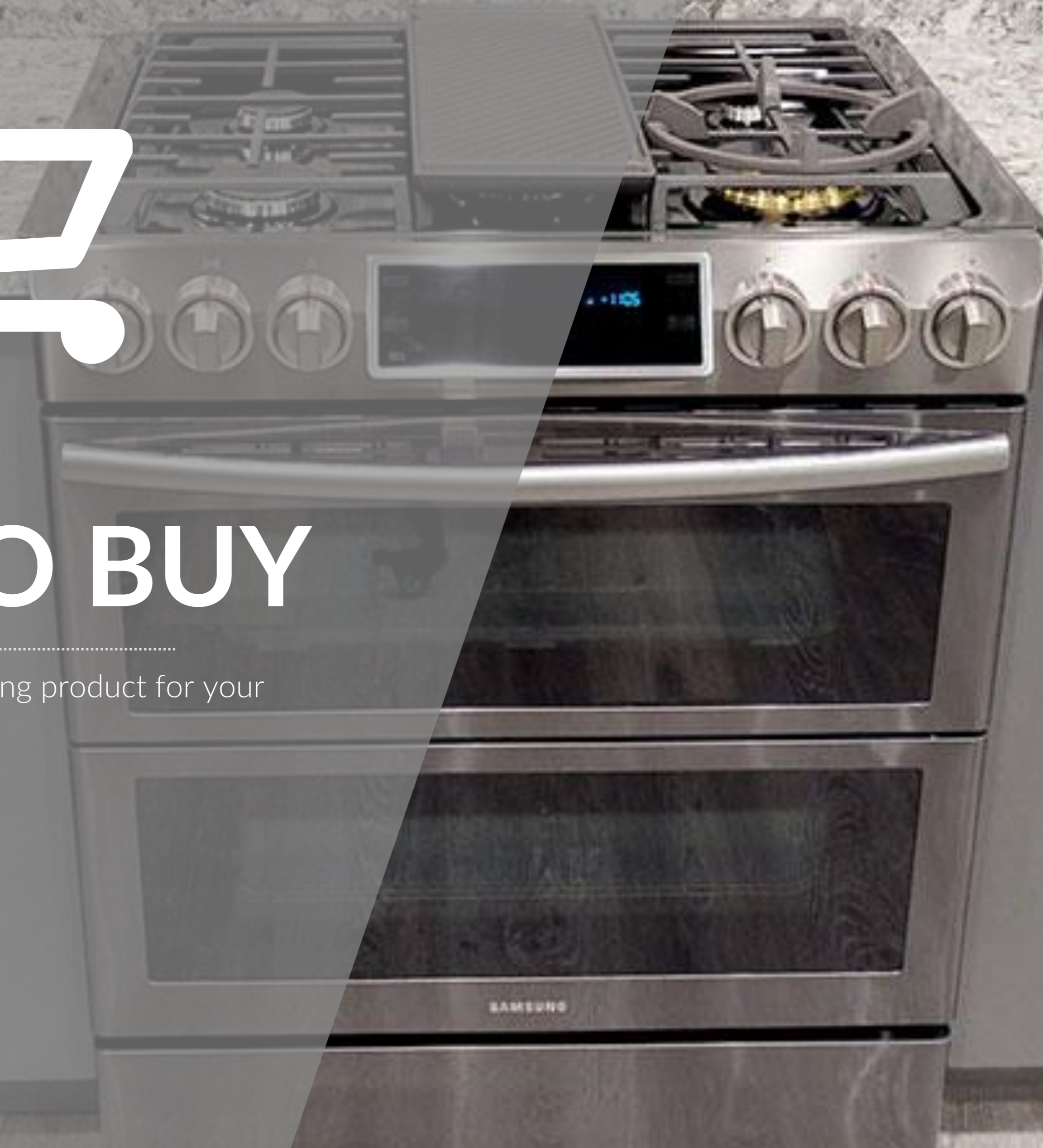






# HOW TO BUY

How to choose the perfect cooking product for your project







# How to Buy



When buying a range, consider these points:

- **Basic range:** A freestanding range with four burners.
- **Upgrades:** Options include a fifth burner, convection cooking, warming drawer, griddle burner, and second oven.
- **Aesthetics:** Front control ranges offer a better look.
- **Power options:** Most ranges have at least one power burner.

By keeping these factors in mind, you can make a more informed decision when choosing the right range for your needs.





# How to Buy



Next, ensuring proper ventilation for your gas range is imperative as it greatly impacts the air quality within your home.

Additionally, it's crucial to consider the service and maintenance requirements for your appliances, especially when purchasing a gas range. Knowing in advance who will be responsible for repairs and upkeep is essential.

Furthermore, when contemplating extended warranties, it's important to exercise caution. It is highly advisable to avoid purchasing warranties from dealers who are not equipped to promptly address and fix any issues that may arise.



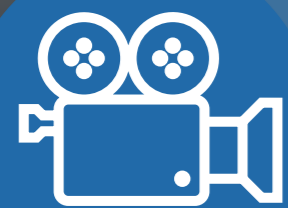
**What Appliances  
Should You Buy  
Warranties For?**



Video and Podcast Series

# APPLIANCE 101

Check out our [video and podcast series](#) to gain insight into the best brands, new trends, and emerging technology that will help you achieve the renovation of your dreams.



[Click here for our  
Appliance 101  
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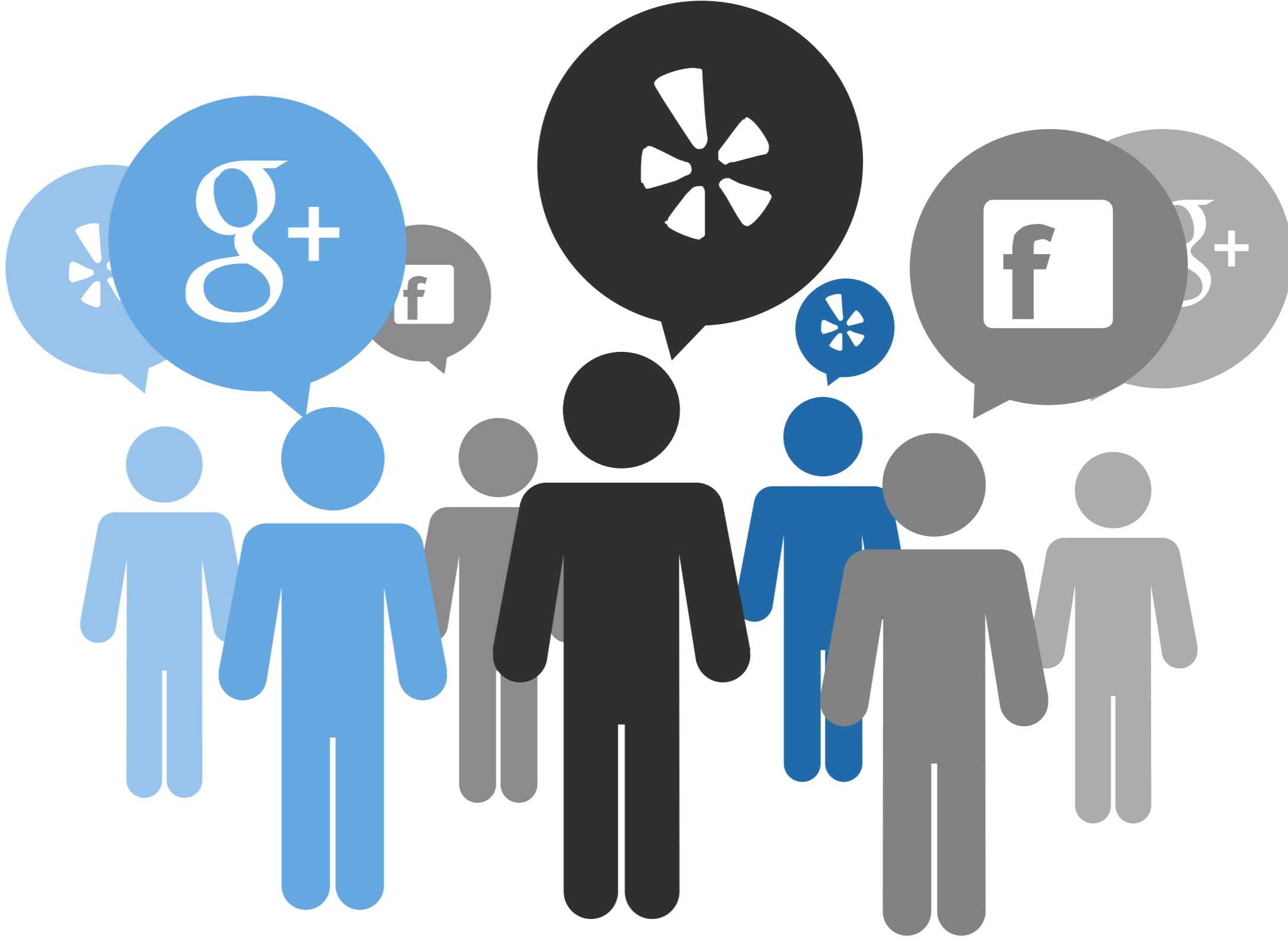
How to Buy  
**Wisdom of Crowds**



**Buy where you're comfortable**

There are tons of stores and products, but a limited number of consumers. Check review sites like Google and the Better Business Bureau before you purchase.

Remember, any store can sell an appliance; the biggest issues are shipping and service.





Exclusive Offer

# Appliance Delivery Checklist



Our free checklist will help you avoid a delivery nightmare. At the end, you will know what to ask from your local, national, or box store appliance dealer.

Delivery is one of the biggest causes for your dissatisfaction. You need to be prepared.

In the Delivery Checklist you'll learn:

- How to choose a dealer with a first class delivery experience
- Which questions to ask to spot a quality delivery team
- The importance of online reviews to help your appliance search



Get the Free Appliance Delivery Checklist



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# ABOUT US

Proud to be family owned and operated since 1923.



Appliances

# About Us

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Yale has been based in Boston for over 90 years and operates three showrooms; in Boston, Framingham, and Hanover. We operate the largest independent service and repair department in New England with 60 people and 35 service technicians. Our sales staff has an average of 7 years experience, and our staff chef can help you learn to use your new appliances.



# VISIT OUR STORES

Now you can schedule a free, private showroom visit to go over the needs of your project. Choose a time that works for your schedule to visit our Boston, Framingham, or Hanover, MA showrooms.

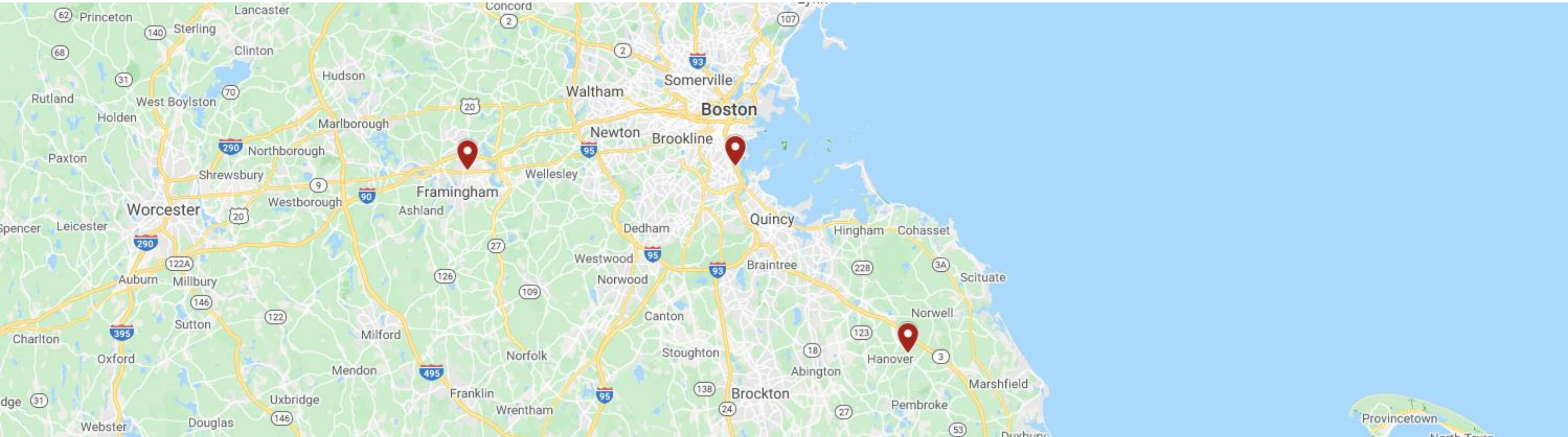


[Schedule a Showroom Appointment](#)

YALE



# Appliances Contact Us



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Hanover  
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Framingham  
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