

GAS COOKING

BUYING GUIDE

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

Published by Yale Appliance



Gas Cooking

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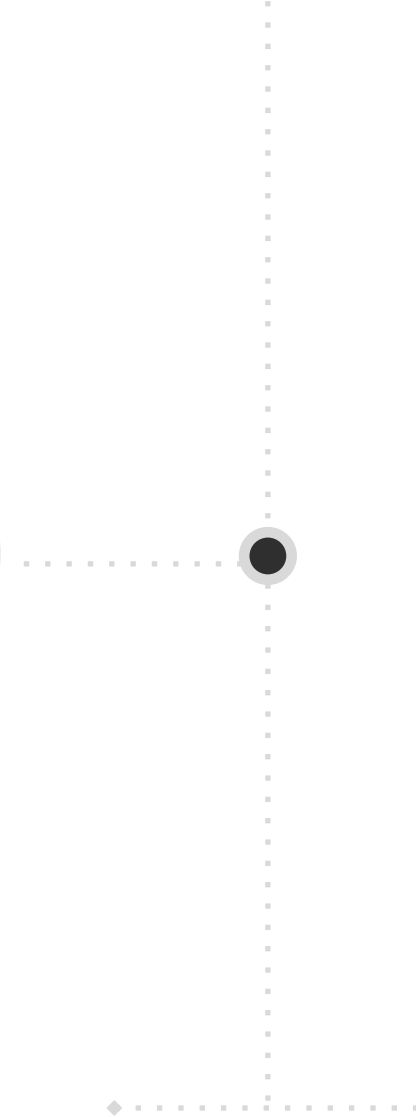
How to Buy

How to choose the perfect cooking product for your project



About Yale

A little about us



Overview



Gas ranges are different since the last time you bought a range. You have more sizes, brands, and features.

In this guide, you will learn about the latest and greatest as well as issues around your purchases.



WHAT'S NEW

New product introduction in the gas cooking category

What's New

Café Appliance Six-Burner Range



The standard number of burners on a 30-inch gas range used to be four, then became five, and now it's six.

Café Appliance now has six burners on their range. Expect more brands to introduce six-burner ranges that are not professional ranges.

[Click here to learn more about the Café Appliance Six-Burner Range.](#)

Gas With Induction



Thermador, SKS, and Fisher & Paykel offer induction in their professional ranges.

Induction is hotter with a better simmer than gas.

[Click here to learn more about the Thermador gas range with induction.](#)

Sous Vide



Sous Vide is precision boiling in a bag and the newest cooking trend.

SKS offers Sous Vide in their 36 and 48-inch ranges.



What Is Sous Vide Cooking?

Beko



Beko is a popular European appliance company.

Their front control ranges are affordably priced and a new consideration in the affordable luxury appliance category.



What's New

11

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 CornuFe offer a limited amount of distinctive colors at more affordable prices.



Best Color Alternatives
To Stainless Steel For
Kitchen Appliances



What's New

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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

Sizes



Range Sizes

20"



24"



30"



36"



48"



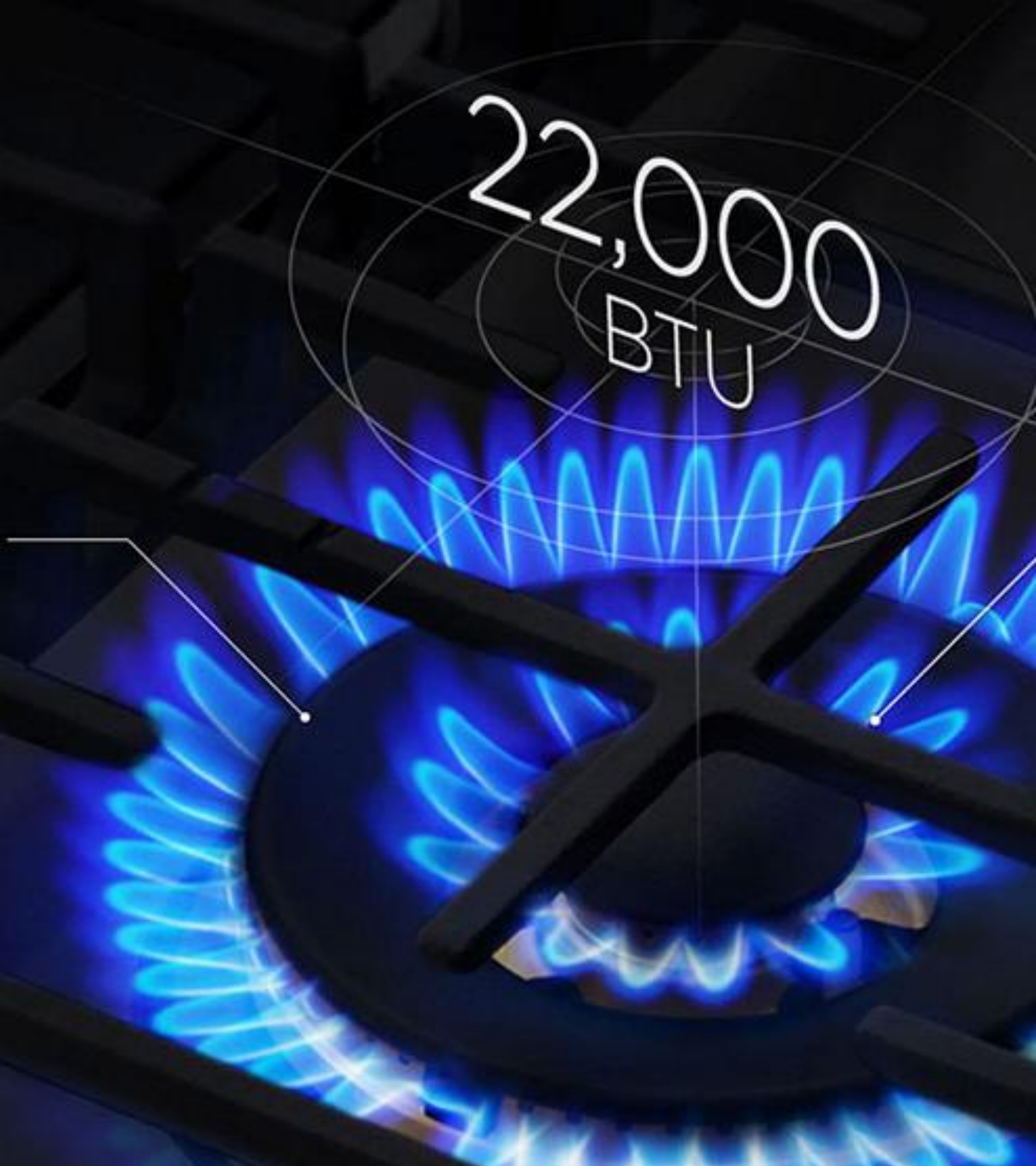
60"



Standard ranges are available in 20", 24", 30" and 36". Thirty inches is the most common size.

Professional range sizes are 24", 30", 36", 48" and 60".

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.



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. Samsung has twin in their Dual Flex with one on top of the other.

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.



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.

The JennAir Chromium infused griddle is the easiest to clean.



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.



Second or Double Ovens



Instead of a warming drawer, you have a second oven.

There are several types of ranges with this feature. Café Appliances has a double oven with the smaller oven on top, while Samsung has a removeable divider to split a single oven into two.



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.



TYPES OF RANGES

We highlight the types of ranges currently available



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.

Freestanding Ranges Output

Brand	Total BTU (30")	Highest BTU (30")
JennAir	60,400 BTU	19,000 BTU
Samsung	57,000 BTU	18,000 BTU
KitchenAid	55,500 BTU	18,000 BTU
Whirlpool	55,500 BTU	18,000 BTU
GE Profile	62,500 BTU	20,000 BTU

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 tend to be more expensive, starting over \$1,000, and more expensive than a freestanding range with the same features.

30-Inch Slide-In Range Output



Brand	Total BTU (30")	Highest BTU (30")
Bosch	53,000 BTU	18,000 BTU
Café Appliance	62,500 BTU	21,000 BTU
GE Profile	61,500 BTU	21,000 BTU
JennAir Pro Style	56,200 BTU	19,000 BTU
KitchenAid	54,200 BTU	17,000 BTU
Samsung	57,000 BTU	22,000 BTU
Samsung Chef Collection	57,000 BTU	22,000 BTU
Whirlpool	54,500 BTU	17,000 BTU

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



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



Types of Ranges

Professional



30

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**

Photo credit: Garabedian Properties via Houzz

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

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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

Gas Cooktops

Cooktop Specs

Brand	Total BTU		Highest BTU		Simmer BTU	
	30"	36"	30"	36"	30"	36"
Bosch	49,200	61,500	20,000	20,000	5,500	5,500
Thermador	52,000	60,200	16,000	18,000	375°	375°
Wolf	48,400	57,600	18,000	18,000	325°	325°
JennAir	58,000	78,000	19,000	18,000	650°	650°
Electrolux	52,000	52,000	18,000	18,000	5,000	5,000
DCS	47,000	61,500	15,500	17,500	140°	140°
Whirlpool	46,200	48,000	17,000	17,000	5,000	5,000
BlueStar	74,000	111,000	25,000	25,000	130°	130°

Cooktops + Rangetops

Cooktop vs. Rangetop

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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.



Repair Rates



The most reliable gas range brands for 2020 are GE Profile, Samsung, Bosch, and Café Appliances based on 35,256 service calls in 2019 completed by our service team.

1. GE Profile - 2.18%
2. Samsung - 6.50%
3. Whirlpool - 11.17%
4. Bosch - 12.45%
5. Café Appliances - 14.63%



**Most Reliable Gas
Ranges**



HOW TO BUY

How to choose the perfect cooking product for your project



How to Buy



Range buying may seem confusing, but look at it this way:

- The basic range is freestanding with four burners
- The upgrades are a fifth burner, convection, warming drawer, griddle burner and second oven
- Think about a slide-in or front control range if you want something with a better look
- A professional range is more powerful, but almost every range has at least one power burner

Lastly, buy around the holidays because prices can drop by 35%. Packages also geometrically increase rebates as well.



How to Buy



You will need more service on appliances in general. It is crucial to know who will be fixing your gas range before buying.

Not to mention, extended warranties are a good idea but NEVER buy one from any dealer who does not actually fix the problems.

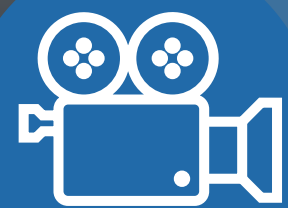


**What Appliances
Should You Buy
Warranties For?**

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
Video Series



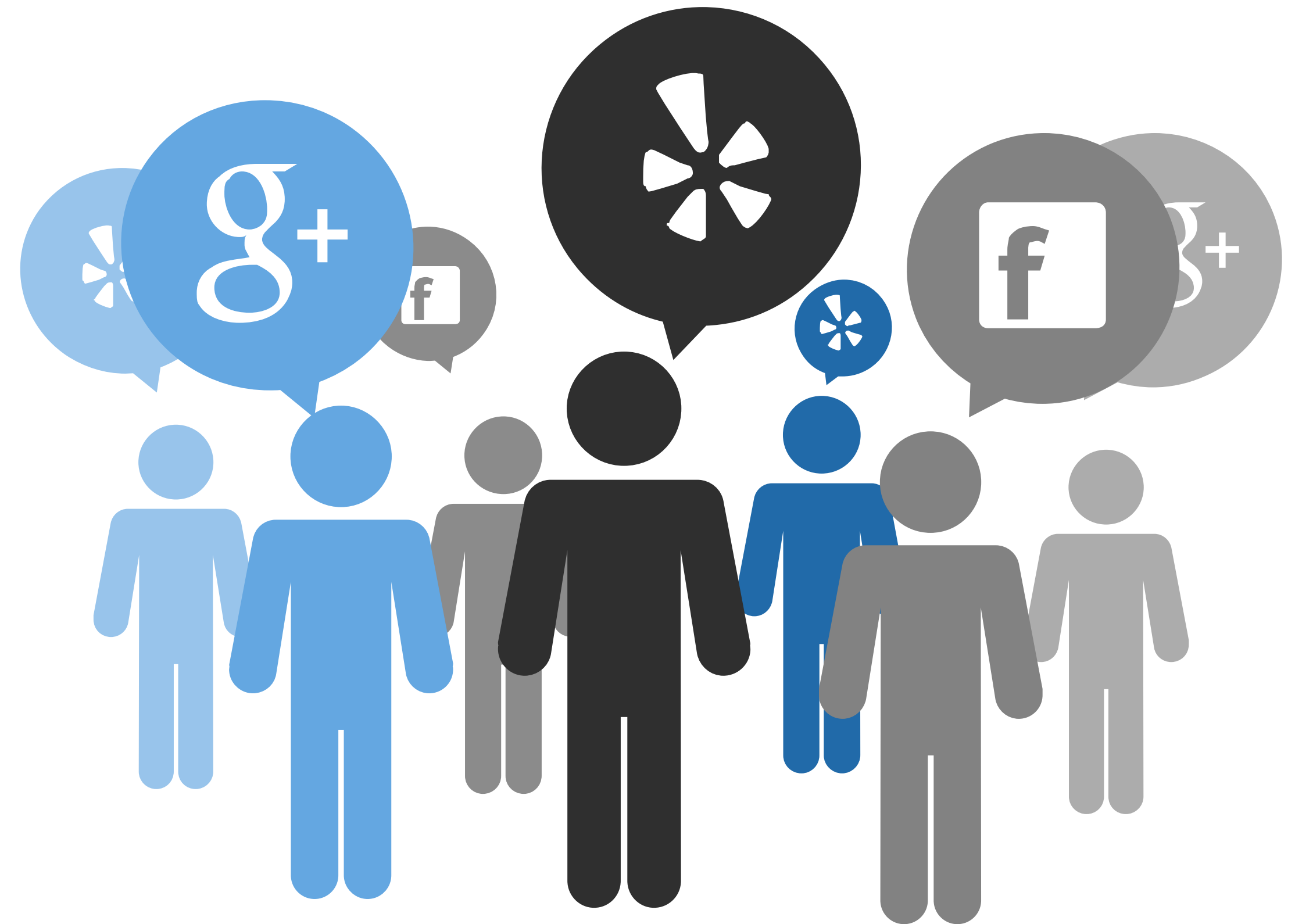
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How to Buy Wisdom of Crowds

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



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& APPLICATION



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About Us

The Yale Difference



For over 100 years, Yale Appliance has proudly served the Boston area and beyond with convenient showrooms in Boston, Framingham, Hanover, Hyannis, Nantucket, and Norton.

We understand that finding reliable appliance service can be challenging, which is why we have the largest independent service and repair department in New England, staffed by over 40 experts.

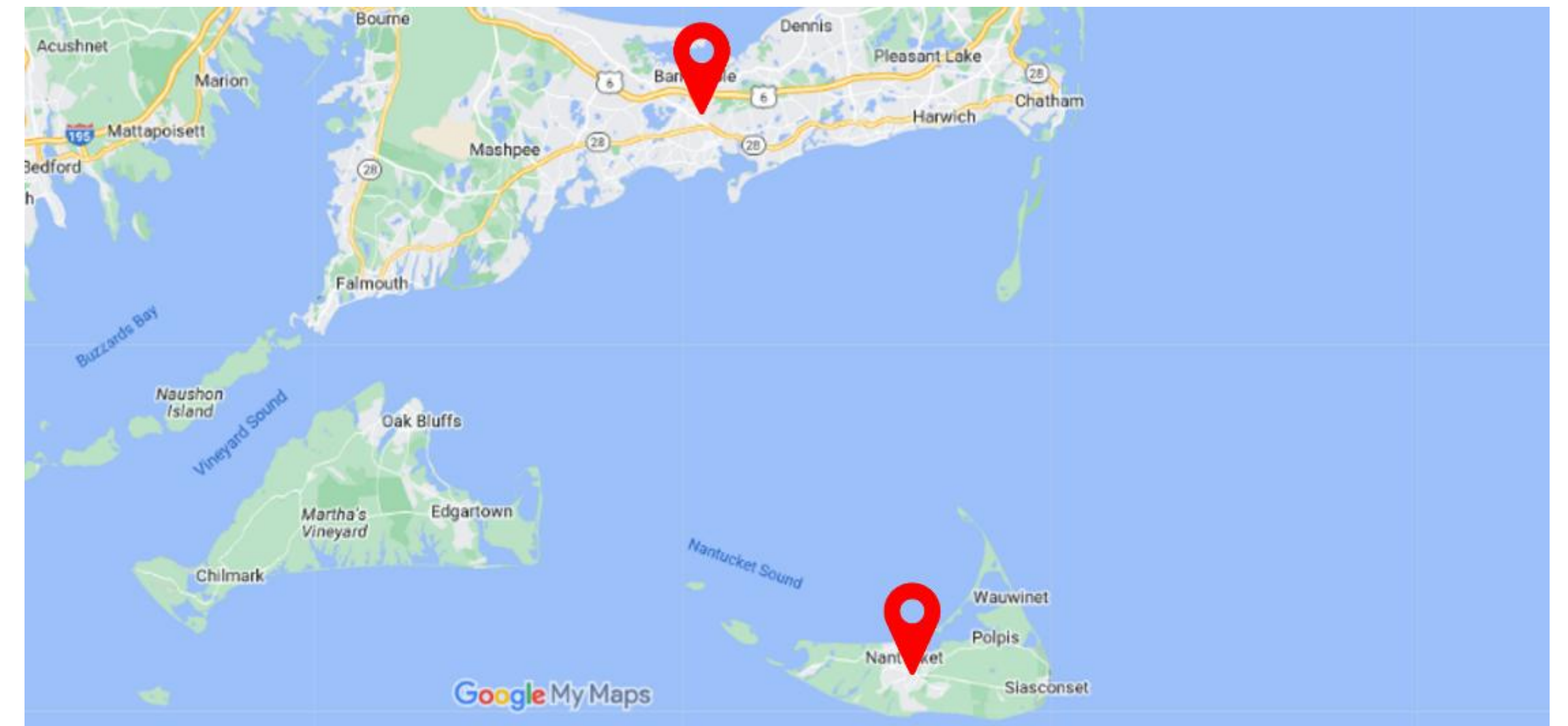
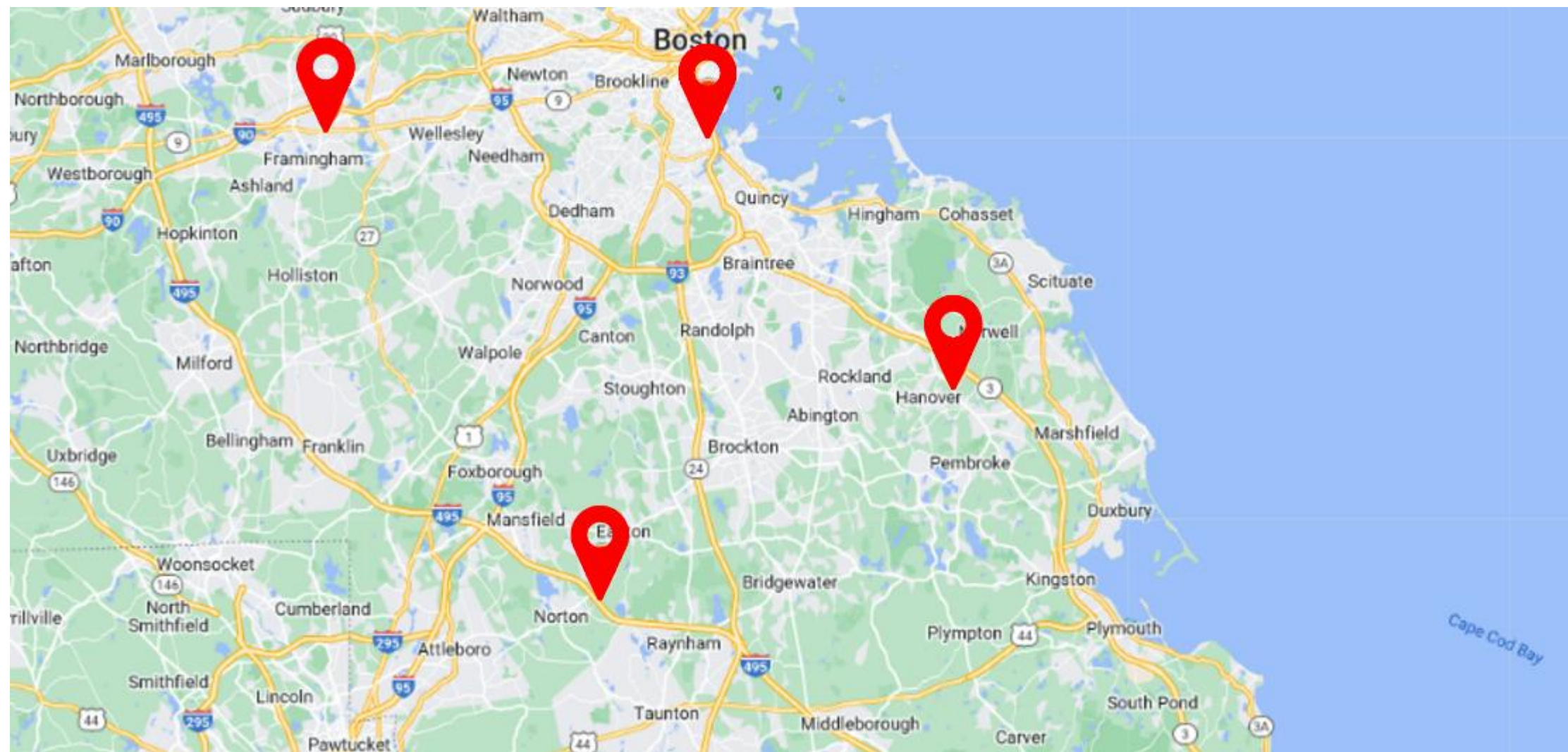
Our experienced sales team, with an average of 10 years in the industry, is here to guide you in selecting the perfect appliances for your home, ensuring a seamless and satisfying experience. Visit us and discover why generations of customers have trusted Yale Appliance for their home appliance needs.

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



**Schedule a Showroom
Appointment**



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