

Pro Cooking Buying Guide

A step-by-step guide for finding
the right pro range for your home

YALE
APPLIANCE

Pro Cooking
Overview



A professional range refers to a product with high output burners and commercial, restaurant styling.

Although pro ranges can be more expensive than a restaurant range, they are also more functional and easier to clean.

Unlike a commercial range, you can place a pro range next to wood cabinets and other combustibles without special sprinkler and ventilation systems.

Professional Ranges at Yale Appliance in Hanover

Pro Cooking

Table of Contents



Click the circles to move between sections

What's New

The latest developments in
pro cooking



Terms

All the terms used to talk
about pro cooking products

Brands

Features of the most popular
brands available



About Yale

A little about us



How to Buy

How to compare and choose
pro cooking products





WHAT'S NEW

The latest features and technology available in pro cooking products

Photo credit: Signature Kitchen Suite



What's New

Regional Gas Range Bans



Gas range bans are now in place for multi-unit and new construction in some U.S. towns, especially in Massachusetts.

These bans are designed to cut emissions and improve air quality.

Homeowners and builders in affected areas are encouraged to switch to electric or induction cooktops as alternatives.



**Why Are Gas Ranges
Being Banned?**



What's New

7

Large Induction Ranges



Fisher & Paykel and AGA now offer 48-inch induction ranges, with BlueStar expected to release one later this year.

Induction is increasingly viewed as a viable alternative to gas.

You'll learn more about the differences, along with the pros and cons, in the sections ahead.



**Best 48-Inch
Professional Ranges**



What's New

SKS Professional Ranges



Signature Kitchen Suite (SKS) is a luxury appliance brand by LG.

Their professional ranges and rangetops come in 36-inch and 48-inch sizes with features like 23,000 BTU burners, steam assist, a chromium griddle, and induction burners.

The best feature is the built-in sous vide bay for precision cooking.

This range also needs only a 400 CFM hood, making it compliant with Make-Up Air laws.



**SKS Professional Gas
Ranges**

BlueStar's New Professional Dual Fuel Range



BlueStar, a rapidly growing premium appliance company, offers a new dual fuel range with eight sealed burners. **Four burners** harti a maximum output of 25,000 BTUs, while the other four deliver up to 18,000 BTUs.

All burners can simmer at 500 BTUs. Additionally, the range is available in an impressive array of 1,000 colors and 10 trim options, allowing for customization to suit any kitchen aesthetic.

60-Inch Ranges



There are now a variety of new ranges available in different configurations to suit different needs.

For instance, Wolf offers the most options for both dual fuel and all gas 60-inch ranges.

Thermador offers a range with a steam oven and warming drawer, as well as oversized ovens. BlueStar now offers a 60-inch all-burner range with French doors.

With so many brands and features out there, pick the range that fits your cooking style best.



Best 60-inch Pro Gas Ranges





Terms

Talk like an appliance pro and learn the key features of pro cooking products





Pro-Style Ranges



Earlier, we talk about what is a professional range. Now, let's talk about what's NOT a professional range.

There is a less expensive , well-styled class of “pro-style” ranges by Bertazzoni, IIVE, Smeg, and Fisher & Paykel.

They look like professional ranges but lack high output and high heat performance.

Buy these based on their price and looks, but not performance.



Professional vs. Pro-Style Ranges



Stovetop Features



BTU (British Thermal Unit): A BTU measures heat output.

A typical household burner produces 12,000 to 14,000 BTUs, while a professional burner ranges from 15,000 to 25,000 BTUs, depending on the manufacturer.

Simmer: The ability to maintain a low temperature.

Thermador and SKS offer the lowest simmer at 100 degrees, while Wolf provides a consistent simmer at 300 degrees.



Sealed Burners



The hottest burner on a range is offered by Wolf, with 35,000 BTUs, but only on their 48-inch rangetop.

Hestan follows with 30,000 BTUs, while BlueStar and Capital deliver 25,000 BTUs.

SKS and Monogram come next at 23,000 BTUs, followed by Thermador and Wolf's standard burners at 22,000 BTUs.

For simmering, Thermador stands out with a low of 100 BTUs, followed by Wolf at 300 BTUs.

BlueStar is unique for offering both open and sealed burner ranges, with a maximum output of 25,000 BTUs.



Dual Fuel Ranges



Dual fuel ranges are a combination of a gas cooktop and an electric convection oven.

Gas provides moister heat, making it ideal for roasting, and works well with an infrared gas broiler.

Electric convection is better suited for baking. A dual fuel range requires a separate 220V power source.

There are significant differences in controls and features between dual fuel and all-gas ranges, particularly for brands like Wolf, Miele, and Thermador.



Grill Options



Grill: There are a wide variety of grills on the market.

Gas grills have specs between 14,300-18,000 BTU.
The infrared Wolf seems to function the best.

Grills need to be vented properly due to the abundance of grease and smoke. Vents should be between 1,000-1,500 CFM.



Griddle Options



Griddle: A thermostatically controlled metal surface for pancakes, eggs, crepes, and other food.

Temperature is more even than a store-bought griddle used over a burner. SKS griddle infused with chromium is the easiest to clean.

Infrared gas griddles of Wolf and Miele will be the fastest to heat over the electric JennAir and Thermador.



French Top Options



A Wolf, BlueStar, and La Cornue exclusive.

A French top looks like a griddle with three removable rings and a high-powered burner beneath.

Cooking foods at different temperatures and a great consistent simmer are the main benefits, as the temperature is hotter in the center and cooler around the edges.



Induction Options



Induction is magnetic heat. The magnets in the burner ignite the metal molecules in the pan to create heat.

It is the fastest to boil with the lowest simmer.

Induction is offered on the SKS, Thermador, and Fisher & Paykel ranges.

Oven Modes



Convection: Every professional range has a convection cycle, or fan-forced heat, for more even heat in the oven.

JennAir, Miele, and Wolf, have twin convection (two fans) for more even temperatures in the larger 36", 48" and 60" ranges.

VertiFlow Convection: Wolf now uses blower convection for their dual fuel ranges.

Proof: Low temperature mode for rising bread.

Dehydrate: Mode for removing moisture from food, like dried fruits.





Oven Features



Self-Cleaning: 950 degree 3-hour heat cycle removes all stains from the oven interior.

About 50 percent of all gas professional ranges do not offer self-cleaning.

Clock / Timer: A given on a standard range, but only half the pro units feature a clock.

The most advanced are Monogram, SKS, Thermador, Miele, and Wolf.



Terms

22

Speed Oven Options



Speed ovens are a convection microwave.

These units allow you to cook with microwave, convection or in combination to save half the time without the rubbery microwave texture.

It's only available on the 48-inch Miele dual fuel ranges.

Steam Options



Steam Ovens: Thermador introduced their 48" range with steam oven. Steam is a great way to cook as it adds moisture and doesn't bake out the nutrients in food.

Steam Assist: Unlike Thermador, Miele has a steam assist to aid the cooking process for hardening bread crusts and other foods. It does not cook exclusively with steam, however.





Sous Vide Options



Sous vide is a popular cooking method that ensures perfectly cooked food by immersing it in water at a controlled temperature.

Foods prepared using sous vide maintain their color and quality, even after reheating.

SKS is the only brand currently offering sous vide technology.



Terms

25

Warming Drawers



A Miele and Thermador exclusive in the 48" size only.

Can maintain food temperature for up to 3 hours without dehydration or be used to refresh leftovers.

Terms Steam Cooking



Photo Credit: Thermador and Miele

SKS and Thermador have a tank you manually fill while the Miele range is plumbed to a water connection. The Thermador and SKS are full functioning steam ovens , which use moisture to thoroughly cook your food. Unlike radiant ovens, steam does not bake out the nutrients and leaves food more flavorful. The Miele range adds up to 3 burst of moisture into the oven cavity. This is more of a steam assist oven. By adding steam, it adds to the baking process, and creates a nice crust on breads or harden cheese on lasagna.

Terms

Color Options

●●●●●



Photo Credit: BlueStar

BlueStar has 1000 colors and 10 trim packages. La Cornue has 50. Viking has 18.

BlueStar and La Cornue can be fully customized as well.



**Best Color Alternatives
to Stainless Steel for
Kitchen Appliances**



Gas vs. Electric Convection



You may think electric is a better heat overall.

It is drier and more precise for better baking. However, gas is moister for better roasting.

You also have better broiling with more intense, direct infrared elements. Wolf, Miele, Thermador, and BlueStar should be consider for infrared. Miele is the hottest at 23,000 BTU.

Dual Fuel vs. All-Gas

Terms

● ● ● ● ●



Dual Fuel Ranges

Dual fuel has an electric convection oven. Dual fuel will have upgraded controls on Wolf, Miele and some Thermador models. Dual fuel ranges are self-cleaning, where only Miele, Monogram and SKS are self-cleaning in all-gas.



All-Gas Ranges

For all-gas, the moister air is better for roasting. In addition, the infrared broilers are hotter than an electric broiler. All-gas ranges are typically 20-30% cheaper than a comparable dual fuel range.

Dual Fuel and Pro Gas vs. Induction



Photo Credit: Sub-Zero and Wolf

You can buy induction ranges in 30, 36 and 48 inches wide.

Here are the differences in the top cooking surface:

- Induction is faster and will simmer at a lower temperature.
- It's easier to vent and the easiest to clean because food does not bake on like gas and regular electric.
- Induction is also the most child safe.
- The magnets need to sense metal to turn on.
- You have more flexibility on the top with gas.
- Grills and French tops are all powered by gas.



Rangetops at Yale Appliance

They have the same functionality of a commercial range and are made to be paired with a wall oven. Available in the same widths as pro ranges, at 24", 30", 36", 48" and 60".



**How to Buy a Pro
Gas Rangetop**



BRANDS

We discuss key features and unique qualities of the most popular brands available



Photo credit: Florida Builder Appliances / Houzz

Ranges are available in 24", 30", 36", 48" and 60" widths.

The price range is \$5,000 for a 30" to over \$25,000 for a 60" model. Outputs of the burners can vary from 15,000 BTU to 30,000 BTU per burner.

Most standard gas ranges now have at least one high output burner for less money than a professional range.

La Cornue is available in different sizes and prices.



The AGA Elise 48-inch induction range offers a stylish and affordable option for your kitchen. It comes in 14 colors and has a European design.

The cooktop includes five induction burners, and the ovens are smaller at 2.8 cubic feet each. It also features a glide-out broiler and side-swing doors for easier access.

Priced at just over \$11,000, it's a unique choice for those looking for something different.



AGA Elise 48"
Induction Range
Review

Brands

American Range

●●●●●



A relative newcomer in the residential pro range market. They have been manufacturing commercial ranges for 30 years. All of their ranges will have varying outputs from 17,000 to 9,000 BTU.

With a manual clean, all gas range and a self-cleaning dual fuel range, American Range is one of the more versatile brands on the market.

Sauté / Step-Up Range: This range puts the rear burners on a 4" pedestal behind the front burners making it easier to cook with multiple pans.

Hybrid Gas / Induction Range: This model has one set of gas burners behind a set of induction burners.

BlueStar



An incredibly hot range with 25,000 BTU capability. It also features pure gas convection for more even baking as well as the hottest infrared broiler at 1850 degrees.

There are 5 different series of BlueStar ranges with different features like French door ovens or Salamander broilers. BlueStar is available in 1000 colors and 10 trim finishes.



**Best BlueStar
Professional Ranges**



The former owners of DCS founded Capital Range. It looks similar to old DCS, but has better BTU output.

Look at the Capital Culinarian for an open-burner, stripped down tank of a stove with a 25,000 BTU output per burner.

Fisher & Paykel



Fisher & Paykel offers ranges in 30-, 36-, and 48-inch sizes with multiple high-output burners that can reach up to 23,000 BTUs.

Additionally, they offer a 48-inch all induction range or half-gas and half-induction configuration.



Should You Buy the Fisher & Paykel 48-Inch Dual Fuel Range With Induction?



JennAir stands out with its distinctive Rise and Noir styles.

They've introduced an infrared griddle, and their chromium griddle is designed to be the easiest to clean.

Brands

La Cornue Château

●●●●●

40



La Cornue is a French stove manufacturer with two different range lines.

The Château is totally customizable from 30"-72" wide. You can choose almost any color and trim style as well as the top configuration of burners, grill, griddle and French top.

Their arched ovens have a natural convection without the use of a fan. The Château is a beautiful, high performing range.



La Cornue Château vs.
La Cornue CornuFé vs.
Lacanche French
Ranges

Brands

La Cornue CornuFé

●●●●●

41



Their CornuFé 1908 series is their Americanized range available in only 36" and 42" widths.

It offers convection, 5 burners and is available in a smaller offering of colors.



Should You Buy a La
Cornue CornuFé
Range?



Miele is the newest professional range on the market, offering 19,500 BTU burners and a standout oven.

It features automatic cooking controls similar to their wall ovens—just select a food, enter the weight, and press start.

Their dual-fuel models include 21 cooking modes powered by twin convection fans, 16 bread-specific modes, and a speed oven with a warming drawer in the 48-inch version.

The wireless temperature probe adds convenience, and cleaning is simple with dishwasher-safe grates and racks that stay in during self-cleaning.

Brands

Monogram

●●●●●

43



Monogram offers updated ranges with 23,000 BTU max burners, 7-inch control screens, and a wide range of options.

They also feature brass burners and brass accents, adding to their overall curb appeal.

Their SmartHQ App is especially versatile, featuring the Hestan Cue for step-by-step cooking guidance.

Brands

Thermador

●●●●●



This is an unbelievable top with sealed burners for easy cleaning. Thermador is best known for its simmer at an average of 200 BTU. It's maximum output is 18,000 BTU.

Their signature star burners place heat over a greater surface area of your cookware for better heat distribution and a truer simmer.

The Grand range features one 22,000 BTU burner with a steam oven and warming drawer.

Thermador offers two series. The cheaper Pro Harmony will be 24 inches and will not protrude from the cabinets. The Pro Grande has self-cleaning and higher output burners but will protrude from the cabinets.



Viking originated and once dominated the professional range market. They have upgraded their burners to 18,000 BTU on the 5 Series and three 23,000 BTU burners on the 7 Series.

Viking, however, suffers from a quality perception due to the highest service rates of any appliance brand.

Viking was purchased by commercial manufacturer Middleby to improve quality almost three years ago. It is still a recognized brand with a full palate of interesting color choices and features.

If you are considering Viking, availability of service needs to be addressed.



Wolf offers one of the most versatile dual-fuel ranges, featuring a 7-inch touchscreen, 20,000 BTU max burners, intuitive Wolf Gourmet controls, and options like an infrared grill, griddle, and French top.

However, their all-gas units have a maximum output of 15,000 BTUs and come with basic convection.



HOW TO BUY

Choosing between these products can be difficult, but you can't go wrong if you choose what you'll use



How to Buy



There are two classes of professional ranges:

- The minimalist restaurant ranges with high output and few features like BlueStar, Capital, and Viking.
- The more featured-laden brands like Wolf, Thermador, and Miele have less power and features like self-cleaning, clocks, and timers.
- The question is: do you choose a professional range based on its power, controls, features, or a combination of all three? Let's break down the perks of each brand to help you decide.

Wolf offers the best oven with double convection for even cooking, multiple cooking modes, and a top-performing grill. The range also features Wi-Fi connectivity and a user-friendly touchscreen.





How to Buy



Thermador is a reliable brand with excellent Wi-Fi functionality and the lowest simmer among its competitors.

In addition, Thermador offers great rebate programs, such as the One-Two-Free rebate program, which provides a free dishwasher or hood with qualifying purchases.

Don't forget to take advantage of these rebate opportunities when considering a purchase.

Miele has good digital display technology. It works like your phone and is simple to operate.

Their 48" range has a speed oven and warming drawer along with steam assist for truly better baking.



Pro Cooking How to Buy

50

La Cornue offers fully customizable ranges with powerful burners and a variety of other options.

Their vaulted oven provides a natural convection system which produces even temperatures for optimal cooking.

However, these premium features come at a high cost - up to 2.5 times more than comparable ranges.

For those looking for a lower cost option with fewer customization choices, CornuFé may be a better fit.

BlueStar has a powerful 25,000 BTU tank with a great oven and an unbelievably hot infrared broiler.

Lastly, the look is totally customizable.



Pro Cooking

How to Buy

●●●●●

51

Beware: Knowing the brands, terms, and features is just the first step.

Be sure to research the brands and stores in your area to ensure you receive the best service, delivery, and installation support.

Skipping this step could result in avoidable complications.



Rebates



Sub-Zero and Wolf: Purchase a Sub-Zero refrigerator and a Wolf range to receive a \$1,000 rebate.

Thermador: Get a free dishwasher with the purchase of qualifying cooking products, or receive a free hood and dishwasher with qualifying refrigerator purchases.

Monogram: Purchase a range to receive a free qualifying appliance or \$1,500 towards another Monogram product.

Viking: Purchase a range and get a qualifying product for free, or receive \$1,000 towards another Viking product with a retail price of at least \$1,500.

Miele: Purchase a range or refrigerator and receive \$1,000 towards another product with a retail price of at least \$2,000.

SKS and Fisher & Paykel: Enjoy up to 15% off qualifying models.



Extended Warranties



The question of whether to buy a warranty on an expensive item is a good one. A more important consideration, however, is where are you buying the warranty from and who is doing the actual service.

Learn more about the world of appliance warranties in the articles below:

- [Should You Buy 3rd-Party Appliance Warranty?](#)
- [Are Extended Warranties Worth It?](#)
- [You Are Not Alone in Thinking Appliance Warranties Are a Scam](#)

Frequently Asked Questions



1. What makes a pro range different from a standard range?

Answer: Pro ranges are designed for high-performance cooking, with features like high BTU burners, dual-fuel options, larger ovens, and professional aesthetics.

They often include advanced cooking technology like dual-stack burners, infrared broilers, or steam ovens. Brands like SKS and Thermador offer extra-low simmer burners, while BlueStar focuses on raw power and customization.

2. What are the advantages of dual-fuel vs. all-gas pro ranges?

Answer: Dual-fuel pro ranges combine a gas cooktop (for quick heating and responsiveness) with an electric oven for consistent baking. All-gas ranges are better for roasting with moister heat and feature infrared broilers for superior broiling.

3. What size options are available for pro ranges?

Answer: Pro ranges come in 30", 36", 48", and 60" widths.

Some brands, like Monogram, offer modular cooktop configurations, while SKS excels at blending high-tech features into larger models like 48".

4. Are all pro ranges self-cleaning?

Answer: No, not all professional ranges have a self-cleaning mode.

Some brands prioritize performance over convenience. Miele and Thermador offer self-cleaning options in all-gas models.

BlueStar, Wolf (all-gas models), Thermador Harmony, and Viking do not.

Frequently Asked Questions



5. What specialty cooking features should I look for?

Answer: Pro ranges can include:

- **Steam ovens:** Found in brands like SKS and Miele.
- **Griddles and grill options:** Offered by Wolf, Thermador, and Monogram.
- **Wi-Fi connectivity:** Available in SKS and Monogram for smart-home integration.
- **Infrared broilers:** Popular in BlueStar and Viking for intense searing.

6. How important is ventilation for a pro range?

Answer: Proper ventilation is crucial. You need to remove smoke, grease, and potentially harmful compounds from your home.

Most pro ranges require a 600-1500 CFM range hood, depending on the size and cooking style.

7. Do pro ranges require special installation or electrical needs?

Answer: Yes, professional ranges require special installation and electrical needs.

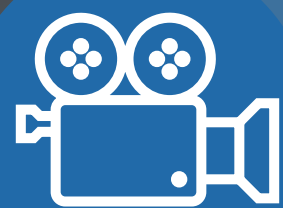
Pro ranges may require:

- Dedicated gas lines for high output.
- Specific 220-volt electrical outlets for dual-fuel models.
- Thermador's Star-K certification or similar safety features for kosher or precise installations.

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



Click here for our
Appliance 101 Series
on Apple Podcasts

Buying Strategies

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 Yelp, CitySearch, 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**

SAVE MORE WITH THE ALL-NEW YALE CARD

- ✓ 0% Financing for 12 months
- ✓ Up to \$300 off Custom Installation
- ✓ 10% Off Outlet Products
- ✓ 10% Off In-Stock Yale Essentials
- ✓ Early Admission to Warehouse Clearances



The Yale Card gives you exclusive benefits like 0% financing, custom installation discounts, 10% off Yale Outlet, and much more

CLICK FOR DETAILS
& APPLICATION



ABOUT US

Proud to be family owned and operated since 1923.

Photo credit: Eastbank Contractor Appliances / Houzz

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.

VISIT OUR STORES

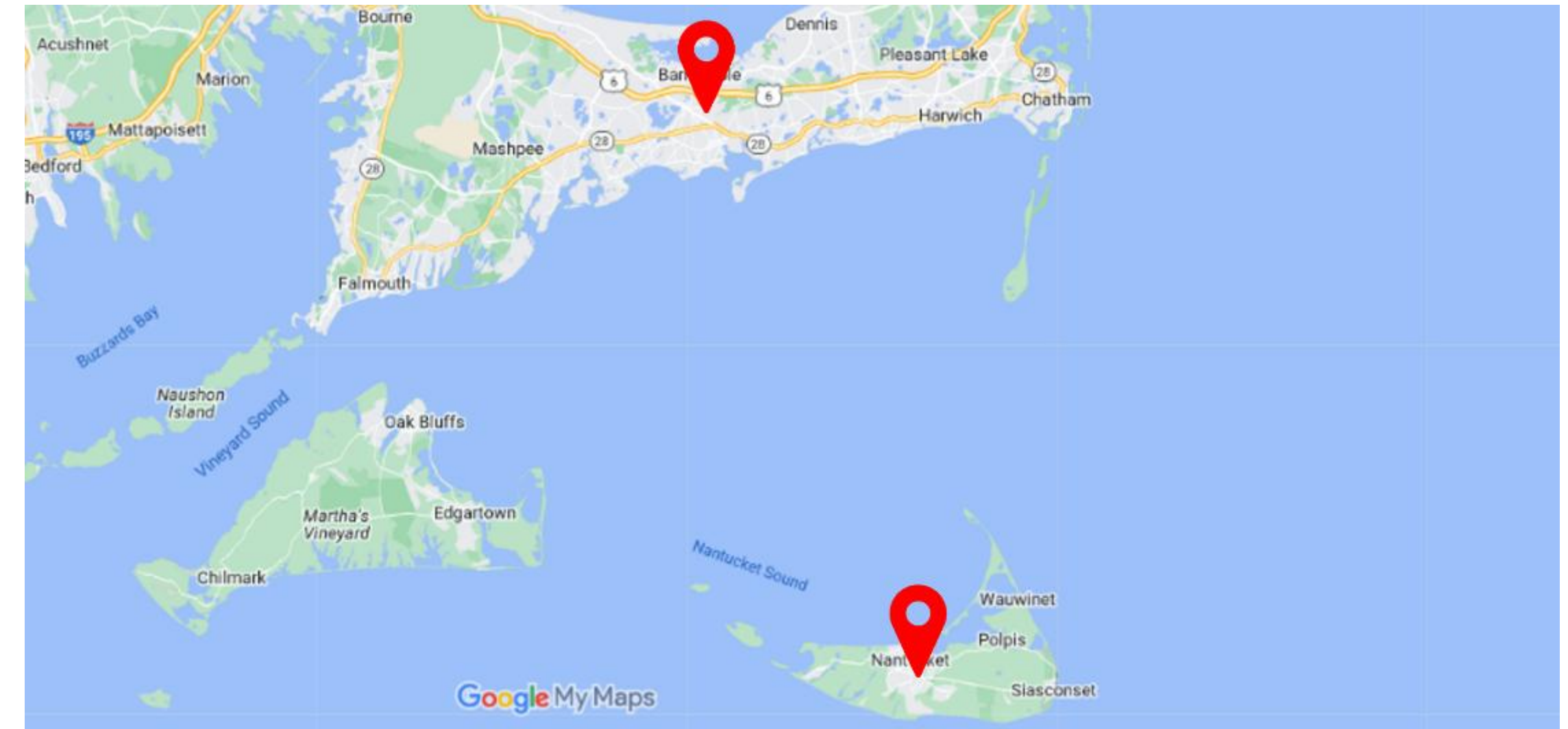
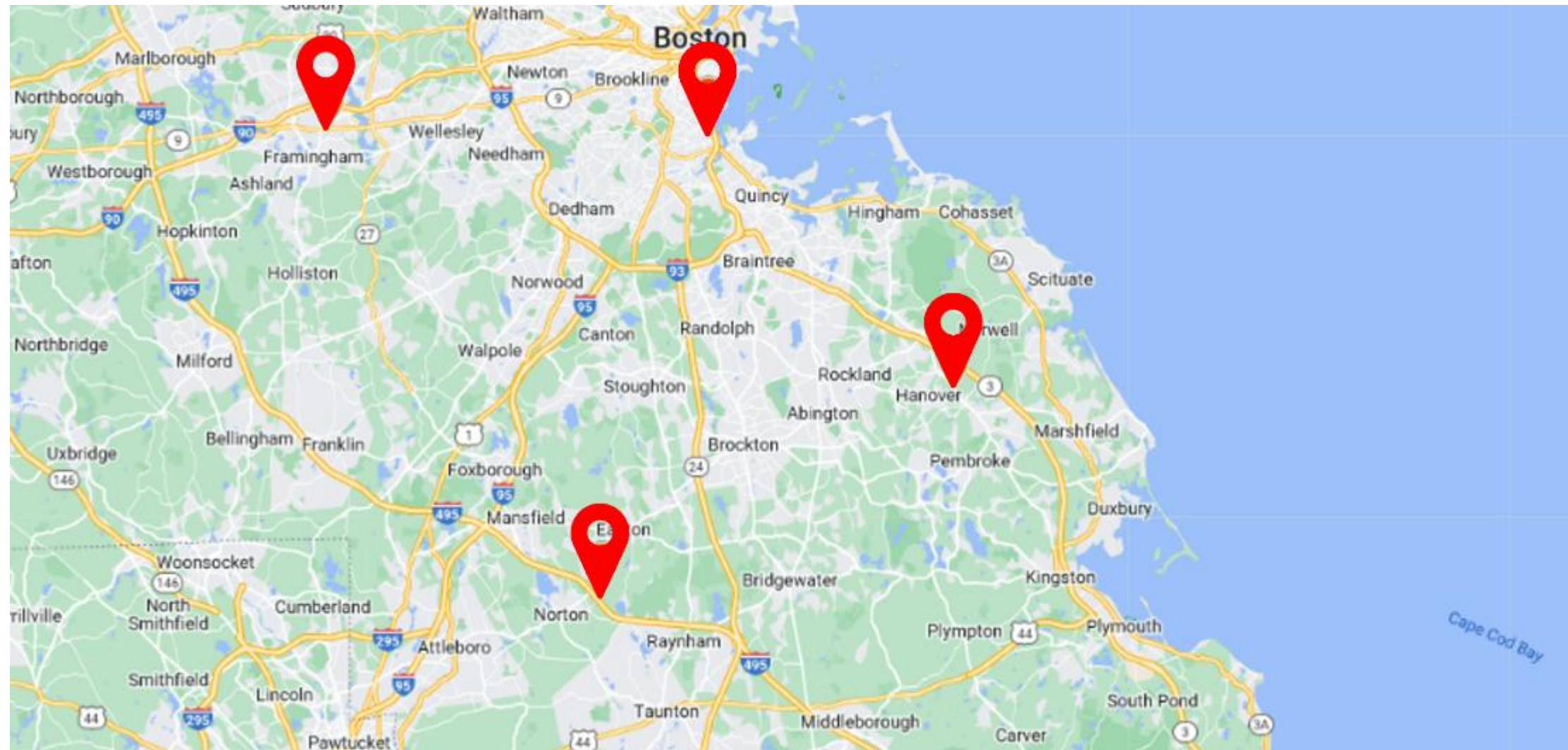
Now you can schedule a free, private showroom visit to discuss the needs of your project. Choose a time that works for your schedule to visit our showrooms in Boston, Framingham, Hanover, Hyannis, Nantucket, or Norton, MA.



**Schedule a Showroom
Appointment**

About Us

Contact Us



Showrooms



Boston
296 Freeport St.



Hanover
548 Washington St



Nantucket
5 Bayberry Ct



Framingham
215 Worcester Rd.



Hyannis
127 Airport Rd., Unit B-2



Norton
42 Leonard St

Contact Us

617-825-9253

help@yaleappliance.com

yaleappliance.com

Social Media

Facebook.com/YaleAppliance/

Instagram.com/yaleappliance

Twitter.com/MyYale

YouTube.com/c/YaleAppliance1