

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

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WHAT'S NEW

The latest features and technology available in pro cooking products

Photo credit: Signature Kitchen Suite



Photo Credit: SKS

What's New

SKS Professional Ranges

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Signature Kitchen Suite (SKS) is a luxury appliance brand by LG, offering a professional range in 36 and 48 inches with a range of high-end features, such as 23,000 BTU burners, steam assist, a chromium griddle, and induction burners.

What sets the SKS range apart is its built-in sous vide stovetop panel, providing a convenient water bath option for precision cooking. Additionally, the 36-inch range is compliant with Make-Up Air laws.



SKS Professional Gas Ranges

What's New

BlueStar's New Professional Dual Fuel Range



Photo Credit: BlueStar Cooking

BlueStar, a rapidly expanding premium appliance company, offers a new dual fuel range with 8 sealed burners that can reach a maximum output of 25,000 BTUs. Additionally, the range is available in a stunning array of 1,000 colors and 10 trim choices, providing customizable options to match any kitchen aesthetic.

What's New

Wi-Fi Connectivity

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Thermador, Monogram, Wolf, and JennAir now offer connected ranges that allow for remote control. Monogram, JennAir, and Thermador have built-in apps with plugins that can enhance your cooking experience by providing recipes, how-tos, and more sophisticated controls.

These features can help streamline the cooking process and ensure consistently delicious results.



Photo Credit: Monogram Appliances



**Smart Appliance
Buying Guide**

What's New

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 different brands and features to choose from, you're sure to find the perfect range for your needs

Best 60-inch Pro Gas Ranges

BlueStar Kitchen at Yale Appliance in Hanover



TERMS

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



Terms



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

What's Not A True Professional Range

There is a less expensive , well-styled class of products by Bertazzoni, IIVE, Smeg, and Fisher & Paykel. They look like professional ranges but lack high output and high heat performance. Fisher & Paykel has a new range featuring gas and induction.

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



Terms



Simmer: Ability to maintain a low temperature. Thermador and SKS have the lowest simmer at 100 degrees. Wolf has a great consistent simmer at 500 BTU.

BTU: British Thermal Unit. A BTU is quite simply a measure of heat output. A normal household burner is 12-14,000 BTUs whereas a professional burner can vary from 15-25,000 BTUs depending on the manufacturer.

Dual Fuel: Gas top and electric convection oven. Gas is a moister heat better for roasting. It's also much better with an infrared gas broiler. Electric convection is better for baking. You will need separate 220V power for a dual fuel range.

There can be a big difference in controls and other features between dual fuel and all-gas, especially for Wolf, Miele and Thermador.

Terms



Convection / Double Convection: Every professional range has a convection cycle, or fan-forced heat, for more even heat in the oven. Two brands, JennAir and Wolf, have twin convection (two fans) for more even temperatures in the larger 36", 48" and 60" ranges.



Verticross 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.

Terms



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

LP: Short for liquid propane. If needed, most ranges need to specifically ordered this way.

Terms



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. JennAir's 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.

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.



Terms



Sealed Burner: The burner is sealed to the base of the ovens top for easy cleaning. Although 95% of the regular gas ranges have sealed burners, a few pro ranges have open burners.

The hottest burner is BlueStar and Capital at 25,000 BTU followed by Viking at 23,000 BTU and Thermador at 22,000 BTU. JennAir and Wolf have multiple 20,000 BTU ranges. The best simmer is Thermador at 100 BTU and Wolf at 500 BTU.

BlueStar and Capital still have open burners for higher BTU output at 25.000 BTUs. The maximum output on a sealed burner is 23,000 in Viking and 22,000 for Thermador.

Clock / Timer: A given on a standard range, but only half the pro units feature a clock. The most advanced are JennAir, Thermador, Miele and Wolf.



Speed Oven: Speed is a fancy term for 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.

French Top: 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: 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.



Pro Cooking

Terms



Steam Oven: 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: “Sous vide” is a French term for under pressure. Here it applies as a type of cooking method where you boil water in a sealed bag, so the internal temperature of your food is perfect.

Warming Drawer: 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.

Pro Cooking
Steam Cooking
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Photo Credit: Thermador and Miele

Both Thermador and Miele employ steam differently. Thermador is a steam oven, and it uses moisture to thoroughly cook your food. Unlike radiant ovens, steam does not bake out the nutrients and leaves food more flavorful.

Miele is a steam assist oven. It adds steam to the baking process, so it adds the crust to breads or can harden cheese on lasagna.

Pro Cooking
Color Options
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Photo Credit: BlueStar

BlueStar has 1000 colors and 10 trim packages. La Cornue has 50. Viking has 17.

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.

Pro Cooking
Dual Fuel vs. All-Gas



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 and JennAir 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 and now 36 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.
- Griddles, grills, and French tops are all powered by gas.

Pro Cooking
Rangetops



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 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

Pro Cooking
Overview



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.

Pro Cooking
Viking
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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.

Pro Cooking
Wolf
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Wolf has an update scheduled for the end of 2021.

Wolf's new professional ranges will have a Verticross blower convection system, touch screen functionality with Wi-Fi, and 20,000, 18,000, 15,000, and 9,000 BTU burners.

Wolf's gas units are still 15,000 BTU max. Wolf has an infrared grill, griddle, and a French top option for your stovetop.

Pro Cooking
Thermador
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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 48" 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.

Pro Cooking
JennAir
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JennAir is new with their striking Rise and Noir series Pro ranges. The clock and timer are controlled on your phone.

They also added an infrared grill along with their easy to clean chromium griddle.

Pro Cooking
Capital
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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.

Pro Cooking
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.

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

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

Pro Cooking
Miele
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Miele is the newest professional range on the market. Although the burners are 19,500 BTU, the oven really distinguishes Miele from any other professional range.

Miele has added automatic cooking controls similar to their wall oven. Pick a food, enter the weight and hit start.

They have 21 different cooking modes powering their twin convection fans, and another 16 modes just for bread and only available in their dual fuel ranges only. They also offer a speed oven with a warming drawer in their 48-inch dual fuel models.

The wireless temperature probe can be placed anywhere without attaching to the oven itself. Miele is self cleaning in their gas ranges only.

Pro Cooking
La Cornue Château
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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**

Pro Cooking
La Cornue CornuFé



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?

Pro Cooking

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**

New BlueStar Dual Fuel Range from KBIS 2023

Pro Cooking

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 range with a half-gas and half-induction configuration.



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



HOW TO BUY

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



Pro Cooking

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 JennAir have less power and features like self-cleaning, clocks, and timers.

What will be interesting is the Wi-Fi or “Smart” ranges. They have decent functionality now, but that will improve in the future.

Wolf has the best oven with double convection along with tons of cooking modes and the best performing grill. Their new professional range will have automatic cooking programs, Wi-Fi, a touchscreen, and the best convection system in their dual fuel ranges.



Pro Cooking

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

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La Cornue offers fully customizable ranges with powerful burners and a variety of other options. Their arched top convection feature provides 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
Rebates
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Sub-Zero and Wolf: Free Wolf Gourmet products and up to \$1,000 towards an Asko dishwasher.

Thermador: Free dishwasher with purchase or qualifying cooking products as well as free hood and dishwasher with refrigerator purchases.

Monogram: Different cash offers every 3-4 months.

Viking: Different cash offers and free dishwasher depending on the month.

Miele: 5-year warranties available during different promotional periods.

SKS and Fisher & Paykel: Both brands are newer options with different features for a lower cost.



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.

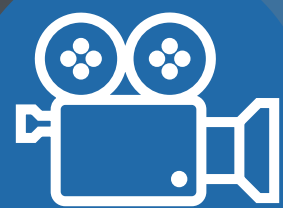
Learn more about the world of appliance warranties in the articles below:

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

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APPLIANCE 101

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VIDEO BUYING GUIDE

PRO COOKING

We've answered all the most common questions and concerns about choosing a pro range in this in-depth, educational video series

Professional



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.

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ABOUT US

Proud to be family owned and operated since 1923.

Photo credit: Eastbank Contractor Appliances / Houzz

Appliances
About Us



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.



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