

Intro to Gas Ranges Training Flyer

As appliances become a bigger part of our business it becomes increasingly important we have at least a basic understanding of the terms and types used. One of those appliances is the range (stove). These come in both gas and electric. This flyer will serve to detail the terms and types of gas ranges.

Common Range Terms:

- **Sizes:** 20", 24", 30" and 36". Professional style is 24", 30", 36", 48" and 60".
- **BTU Output:** (British thermal unit), measures the amount of heat for the surface burners. Average BTU 10 years ago was 10- 12K BTU on the high end. Now, you can buy ranges up to 20,000 BTU's.
- **Dual Fuel:** Features the gas top for output and electric convection for the most even cooking. Be careful before buying as you need a separate 220V line to accommodate the electricity.
- **Simmer Burner:** Burners that drop to a low temperature. Most units have a dedicated or simmer low burner. Good simmer is 500 BTU.
- **Slide-In:** Basically, refers to controls being on the front rather than the back. It is aesthetically pleasing, especially for backsplashes with custom tiling. (In second picture)
- **Freestanding:** A regular range owned by 90% of those buying American products, with a raised panel and oven controls on the back. (Seen in 3rd picture)
- **Convection:** Fan-forced heat for more even temperature and cooking, especially baking.
- **Gas Ranges have burners** not elements. There are some features that apply to electric and dual fuel that are covered here as well.
- **True Convection:** In electric or dual fuel, sometimes referred to as European convection. It is more precise than regular convection.
- **Bake Element:** In electric or dual fuel, below the last rack, heat radiates from this element in bake mode only. It is 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. This can be exposed or "hidden" for easier cleaning.
- **Griddle Burner:** An elongated burner with the ability to be used as a burner or with a non-stick griddle over it. (In top picture)
- **Warming Drawer:** Instead of storage below the oven, the drawer has a low-temperature element. Useful for warming foods up to three hours and refreshing leftovers without dehydrating. (In top picture)
- **Second Oven:** In electric or dual fuel, instead of a warming drawer, you have second oven capability. There are two types of ranges with this feature. KitchenAid has a double oven with the smaller oven on top and the larger oven below. Frigidaire, GE and Electrolux have the smaller oven below and larger on top. Look at both before buying. (In second picture)



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Types of Ranges:

The main two types of gas ranges are Freestanding and Slide-In. A short definition was given above but this section will go into each in more detail.

Freestanding Ranges:

A freestanding range is a typical range used in most homes. This type of range is typically 10-15% less expensive than slide in ranges. Freestanding ranges have a raised panel on the back which features the oven controls and burner controls (burner controls are usually in the back for electric ranges and up front for gas ranges). There are of course a few exceptions like KitchenAid, but generally speaking these are the most common features.

Freestanding models also have finished sides so they are a little more flexible with installation.



Slide-In Ranges:

Slide-in ranges allow you to have the seamless look of your tile backsplash without looking at the raised panel (backguard) on the back of a range. Slide-In ranges feature the *burner and oven controls up front* and also are a little bit wider on top to overlap the countertop to create a built-in look.

There are two main benefits: Style and Cleanability. While they both most often require a 30" cabinet opening, slide-in models have unfinished sides so they are truly designed to be built-in between two cabinets. They are also about 2" wider on top so they **overlap the countertop**.

The main benefit of the overlap is cleanability. Food and crumbs can't drip down the sides like it can with a freestanding. Also, when you push a slide-in range all the way back, there is about a 2" space behind the range. This space is filled with countertop material which allows a built-in look.

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



Professional Style Ranges:

Professional ranges are quite simply a commercial looking range with higher BTUs. Pro ranges are available in 24", 30", 36" and 48" with the larger sizes available with grills, and griddles.

Pro ranges have always had the hotter BTU burners, but that gap is narrowing considerably. Outputs of the burners can vary from 15,000 BTU to 22,000 BTU per burner. Regular ranges, especially higher end ranges, now have at least 1-2 equally hot burners at a much lower price. Also, on Pro style ranges the wall behind the unit must be a noncombustible surface.

The price range for a Professional Range is \$3,500 for a 30" to over \$17,000 for



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a 60" model.

Freestanding v. Slide-In

Although there are other factors to consider, the main choice between the two is price or style.

- Cleanability and built-in appearance for slide-in
- Better selection and prices for freestanding

Gas Hook Up:

A gas line will need to be used to connect the gas to the range. The most common connector used will product# 12.48SSFLEXGAS. On a dual fuel (gas surface/electric oven) you will also need a range cord.

There are a variety of trim kits or shelves available to cover the gap in the back between the slide-in ranges and the wall. These may be needed if the countertop is not cut to fill the gap or the customer doesn't have the one from their previous range. Some models come with this and some do not so this is important to know when quoting a price.

Next Steps and a Couple Questions:

The first next step is to learn more and the second step is to start bringing these up with our customers. The link below details a Meile Professional Style Gas Range.

<https://www.youtube.com/watch?v=vlloaaB-KJc>

TRUE or FALSE: A convection oven is an oven that bakes with bake elements on all sides of the oven.

TRUE or FALSE: Freestanding Ranges will always have all the controls on the back panel.

Current Promotion:

Explore the farthest reaches of
your culinary imagination...and beyond.

COMPLIMENTARY
Rotisserie and Poultry Clamp

with the purchase of any
M Touch Convection Oven
or M Touch Range
(Total Value \$258)

Valid October 15th, 2015 –
January 31st, 2016

See store associate for details.

Miele

Below is a link to the Meile M-Touch Ranges

<http://www.mieleusa.com/Product/List/68>