

# Range Buying Guide

If you're looking for a new [kitchen range](#), Jessups is here to help. We rounded up every type of cooking range and the key factors you should consider when looking for a new range to simplify the process.

Whether you're a seasoned chef or an aspiring home cook, finding the perfect range is essential for unlocking your culinary potential. Keep reading to discover everything you need to know about ranges!

## Different Types of Ranges

### What Is a Dual-Fuel Range?

A [dual-fuel range](#) combines the best of both worlds, marrying the precision of gas cooking with the efficiency of electric ovens. This culinary powerhouse allows chefs to enjoy the instant control of gas burners while relishing the even baking and roasting capabilities of an electric oven. Ideal for culinary enthusiasts seeking versatility and top-notch performance.

#### Pros of Dual-Fuel Ranges:

- **Versatility:** Combines the precision of gas cooking with the efficiency of electric ovens.
- **Instant Control:** Gas burners provide immediate temperature adjustments.
- **Even Baking:** Electric ovens ensure consistent and uniform baking and roasting.

### What is a Downdraft Range?

A [downdraft range](#) is a revolutionary solution for kitchens where traditional venting is not feasible. This innovative appliance integrates a ventilation system directly into the cooktop, pulling smoke and odors downward. Say goodbye to bulky hood vents obstructing your kitchen view. The downdraft range ensures a clean and stylish cooking space, perfect for open-concept kitchen designs.

#### Pros of Downdraft Ranges:

- **Space-Saving:** Eliminates the need for bulky hood vents, perfect for compact kitchens.
- **Unobstructed Views:** Downdraft ventilation ensures a clear line of sight in open-concept kitchen designs.
- **Efficient Ventilation:** Removes smoke and odors directly from the cooktop, enhancing air quality.

### What Is an Electric Range?

An [electric range](#) is a contemporary kitchen marvel, relying on electricity to power both the cooktop and oven. Known for their precise temperature control and smooth surfaces, electric

ranges are easy to clean and exude a sleek, modern aesthetic. Perfect for those seeking efficiency and a touch of sophistication in their culinary haven.

#### Pros of Electric Ranges:

- **Precise Temperature Control:** Electric ranges offer accurate heat settings for cooking precision.
- **Easy to Clean:** Smooth surfaces make cleaning a breeze.
- **Modern Aesthetic:** Sleek designs contribute to a contemporary kitchen look.

## What Is a Gas Range?

A [gas range](#) is the most traditional choice, allowing you to harness the power of open flames for precise cooking control. With instant heat and responsive burners, gas ranges offer unparalleled versatility. Perfect for those who value hands-on cooking and appreciate the classic charm of an open flame.

#### Pros of Gas Ranges:

- **Instant Heat:** Open flames provide immediate and responsive cooking control.
- **Versatility:** Suitable for a variety of cooking techniques.
- **Classic Charm:** Appeals to those who appreciate the traditional aesthetics of cooking with gas.

## What Is a Professional Gas Range?

For the ultimate culinary enthusiasts, a [professional gas range](#) is the pinnacle of kitchen appliances. Designed for commercial-grade performance, these ranges boast high-BTU burners, spacious ovens, and advanced features. Unleash your inner chef and create restaurant-quality meals with the precision and power of a professional gas range.

#### Pros of Gas Ranges:

- **High-BTU Burners:** Powerful burners deliver intense heat for professional-level cooking.
- **Spacious Ovens:** Accommodate large quantities and oversized cookware.
- **Advanced Features:** Designed with commercial-grade features for precision and performance.
- **Restaurant-Quality Cooking:** Ideal for those who aspire to create gourmet meals at home.

## Drop-In, Free Standing, and Slide-In Ranges

When it comes to choosing the perfect range for your kitchen, the design plays a crucial role in both functionality and aesthetics. Here are the three range designs you can choose from:

## Drop-In Ranges

[Drop-in ranges](#) are designed to fit into customized cabinetry and seamlessly integrate, creating a built-in appearance.

- **Seamless Integration:** Designed to fit seamlessly between cabinets for a built-in look. Ideal for kitchen islands and custom kitchen layouts.
- **Minimalist Aesthetic:** Creates a sleek and unobtrusive appearance in the kitchen. Offers a modern and cohesive design for contemporary spaces.
- **Easy Cleaning:** Minimal crevices and gaps make cleaning a breeze. Streamlined design enhances the overall kitchen aesthetic.

## Freestanding Ranges

[Freestanding ranges](#) are standalone units that offer versatility in placement, making them suitable for any part of the kitchen. They do not require additional cabinetry modifications.

- **Versatility in Placement:** Standalone units that can be placed anywhere in the kitchen. Perfect for those who appreciate flexibility in kitchen layout.
- **Convenient Installation:** Requires no additional cabinetry modifications. Easy to install and relocate, providing kitchen layout adaptability.
- **Integrated Backsplash:** Typically features a built-in backsplash for added convenience. Aesthetically pleasing while also serving a practical purpose.

## Slide-In Ranges

[Slide-in ranges](#) are designed to slide in between cabinets, creating a built-in appearance without the need for extensive modifications.

- **Custom Fit:** Designed to slide in between cabinets for a built-in appearance. Offers a tailored look without the need for additional modifications.
- **Control Accessibility:** Front-mounted controls are easily accessible at the front of the range. Ideal for those who prefer a seamless and integrated cooking experience.
- **Sleek Profile:** Minimal gaps between the range and surrounding surfaces. Provides a polished and streamlined look in modern kitchens.

## Top Range Features To Look For

When shopping for a new range, consider innovative and popular features that can simplify your cooking routine. Here are some of the most popular range features:

- **WiFi Connectivity:** Stay connected to your [smart range](#) remotely, enabling you to monitor and control cooking settings via a smartphone app.
- **Self-Cleaning Functionality:** Simplify maintenance with self-cleaning features that reduce the need for manual scrubbing and cleaning.
- **Convection Cooking:** Opt for convection ovens for even heat distribution, ensuring consistent cooking results.
- **Induction Cooking:** Experience precise and rapid heating with induction cooktops, offering safety and energy efficiency.
- **Smart Home Integration:** Seamlessly integrate your range with smart home systems, allowing for voice commands and automation.
- **Double Ovens:** Enhance cooking flexibility by choosing ranges with dual ovens, perfect for multitasking or cooking large meals.
- **Bridge Elements:** Combine burners to create a larger cooking surface, accommodating griddles or larger cookware.
- **Warming Drawers:** Keep dishes warm before serving with built-in warming drawers, adding convenience to your kitchen.
- **Air Fry Functionality:** Enjoy healthier cooking options with ranges featuring built-in air fryers for crispy and delicious results.
- **Touchscreen Controls:** Access advanced settings and controls with intuitive touchscreen interfaces, enhancing user experience.
- **Sous Vide Cooking:** Elevate your culinary skills with ranges equipped with sous vide capabilities for precise low-temperature cooking.
- **Automatic Shut-Off:** Enhance safety with ranges featuring automatic shut-off features to prevent accidents or overheating.

## Things To Consider: Kitchen Ranges

Here are a few things you should consider when shopping for a new kitchen range to ensure you find the right match for your needs and preferences.

- **Fuel Type:** Choose between gas, electric, or dual fuel based on your cooking preferences and kitchen setup.
- **Size and Fit:** Measure your kitchen space to ensure the range fits seamlessly, considering width, depth, and height.

- **Cooking Style:** Evaluate your cooking habits to determine the number of burners and oven capacity needed.
- **Ventilation Needs:** Consider the kitchen's ventilation options, especially for high-output cooking, and assess if a hood or downdraft system is required.
- **Budget:** Establish a budget range, considering both the initial purchase cost and long-term energy efficiency.
- **Brands:** Research [reputable brands](#) and read customer reviews to ensure product reliability and customer satisfaction.
- **Features and Technology:** Explore advanced features like convection cooking, smart technology, and additional accessories for enhanced functionality.
- **Style and Aesthetics:** Choose a range that complements your kitchen's style, considering finishes, colors, and overall design.
- **Get Expert Help:** Reach out to our appliance experts to have any questions answered.

## Finding The Right Range For You

Discover a world of culinary possibilities with Jessups, your premier destination for top-notch kitchen appliances. Our extensive collection of [kitchen ranges](#) caters to every cooking style, offering the latest features and innovations to elevate your culinary experience.

Our knowledgeable staff is here to guide you through the selection process. Benefit from their expert advice, ensuring you find the perfect range that suits your kitchen needs and style.

Visit our [appliance store](#) locations in Port Charlotte, Sarasota, and Venice, FL, today to begin browsing the best appliances for sale near you! From [refrigerators](#), [ovens](#), [cooktops](#), and more, you can find everything you need to upgrade your kitchen.

## Cooking Ranges Commonly Asked Questions

### **What fuel type is best for my cooking needs?**

The best fuel type depends on your cooking preferences. Gas ranges offer instant control, while electric ranges provide precise temperature settings. Dual fuel ranges combine both for versatile cooking.

### **How do I determine the right size for my kitchen range?**

Measure your kitchen space, considering width, depth, and height. Ensure the range fits seamlessly, leaving enough clearance for ventilation.

### **What is convection cooking, and do I need it?**

Convection cooking uses a fan to distribute heat evenly, ensuring consistent results. It's beneficial for baking and roasting. Whether you need it depends on your cooking habits.

**Are induction cooktops better than traditional gas or electric?**

Induction cooktops offer rapid and precise heating, energy efficiency, and safety. They're an excellent choice if you prioritize these features.

**Do I need a dual oven range?**

Dual ovens are beneficial for multitasking and cooking large meals simultaneously. Consider your cooking habits and the convenience of having separate oven spaces.

**What's the difference between a free-standing and slide-in range?**

Free-standing ranges can be placed anywhere, while slide-in ranges create a built-in appearance without extensive modifications. Choose based on your kitchen layout and design preferences.

**Are there energy-efficient options for ranges?**

Yes, many ranges come with energy-efficient features. Look for Energy Star-certified models and consider the long-term energy costs when making your selection.

**What is the difference between a kitchen range and a stove?**

A kitchen range and a stove are often used interchangeably, but they have distinct differences. A kitchen range typically includes both a cooktop and an oven in one unit. It combines burners for cooking on the top and an oven for baking and roasting. On the other hand, a stove refers specifically to the cooktop, the surface where you cook your food. So, while all ranges have stoves, not all stoves are part of a range.

**What are the three types of ranges?**

The three types of ranges are gas, electric, and dual-fuel ranges.

**If I have a gas range, can I switch to an electric range?**

Yes, it is possible to switch from a gas range to an electric range. However, you may need to hire a professional to install the necessary electrical infrastructure for the new electric range.

**If I have an electric range, can I switch to a gas range?**

Yes, it is possible to switch from an electric range to a gas range. This may involve hiring a professional to install a gas line and modify your kitchen setup to accommodate the new gas range.