

Gas Cooking Buying Guide

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

YALE
APPLIANCE



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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.





New Trends

New technologies and products in the
appliance world



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.



Gas With Induction

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

Induction is hotter with a better simmer than gas.



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?



Custom Appliance Colors

More brands now offer color options for ranges, beyond the usual stainless steel.

- **BlueStar** offers 1,000+ colors and 10 trim finishes.
- **La Cornue** ranges from 12 to 48 colors, depending on the series.
- **Viking** features 18 designer finishes.

Budget-friendly options include:

- **Café** with four finishes and interchangeable hardware.
- **Fisher & Paykel** in Black, Red, White, or Stainless.

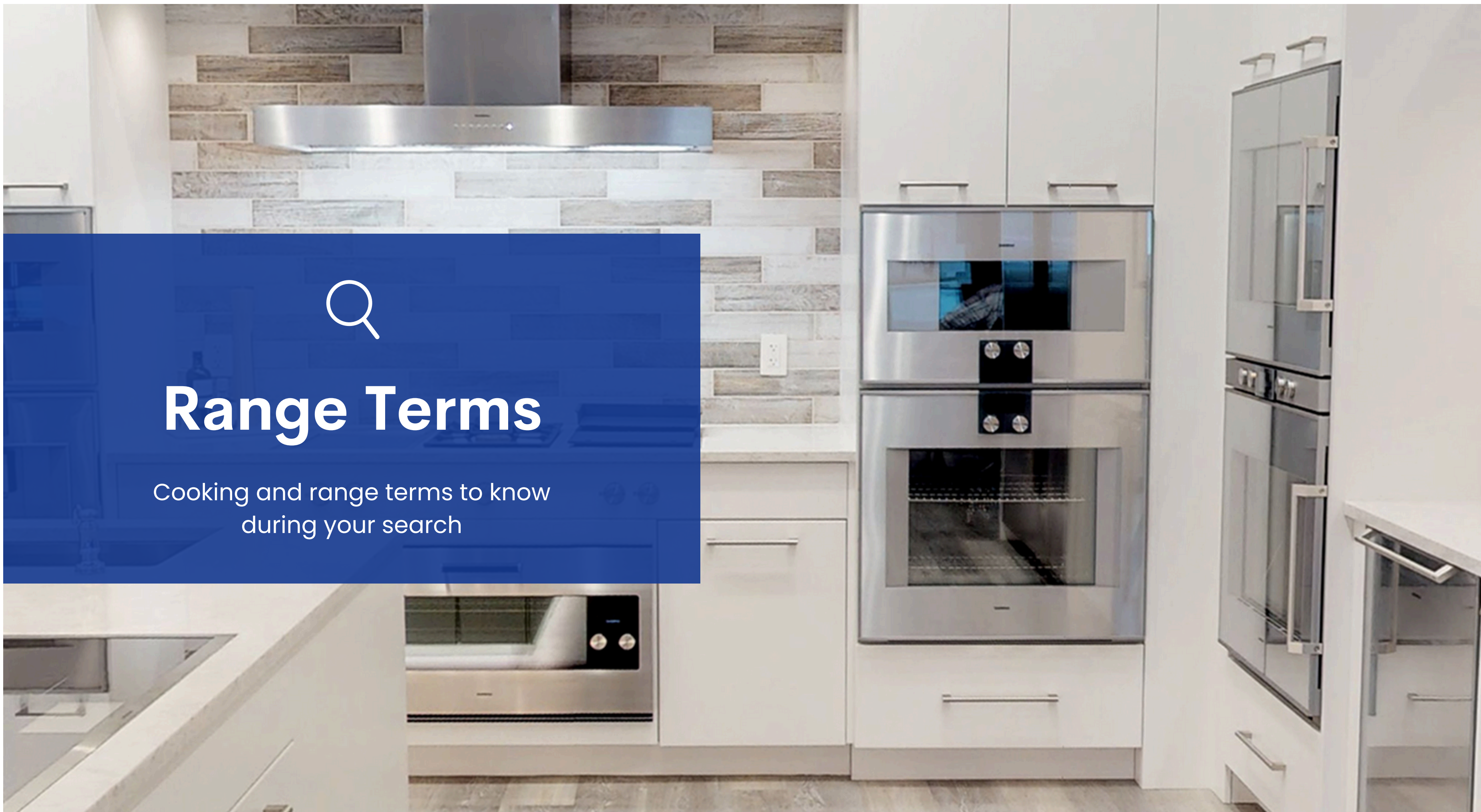


Best Color Alternatives To Stainless Steel For Kitchen Appliances



Range Terms

Cooking and range terms to know
during your search



Sizes

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.

European convection, or 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

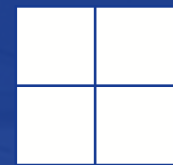
A dual fuel range is a gas range top with an electric convection oven for the most output and even cooking.

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.



Freestanding vs. Slide-In 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.



Professional

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



Pro Ranges vs. Regular Ranges

Pro Ranges:

- All burners: 15,000–25,000 BTU
- Optional griddle, grill, or French top
- Advanced oven features like steam
- Larger sizes: 36", 48", 60"

Regular Ranges:

- 1–2 high-output burners (15,000–22,000 BTU)
- Most are self-cleaning
- Warming drawers, double ovens in 30" models
- Costs \$2,000–\$4,000 less

The performance gap is narrowing as regular ranges improve.



**Professional vs. High-
End Slide-In Ranges**



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.

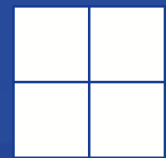
BlueStar, Bosch, and Thermador have higher BTU power burners.



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.





Cooktop + Rangetops

We discuss cooktop and rangetop features and compare the two



Cooktops + Rangetops

Cooktops are quite simply the burners of the range.

What should be an easy purchase is harder to navigate since cooktops are dominated by niche brands 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.



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 vs. Rangetops

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

Gas ranges remain one of the most reliable appliance categories, with an average service rate of just 6.4 percent.

That's lower than the 9 percent industry average across all appliances.

Based on over 33,000 service calls logged last year, the most reliable gas range brands for 2025 are LG, Bosch, and LG Studio.

- LG: 3.5%
- Bosch: 5.2%
- LG Studio: 5.3%



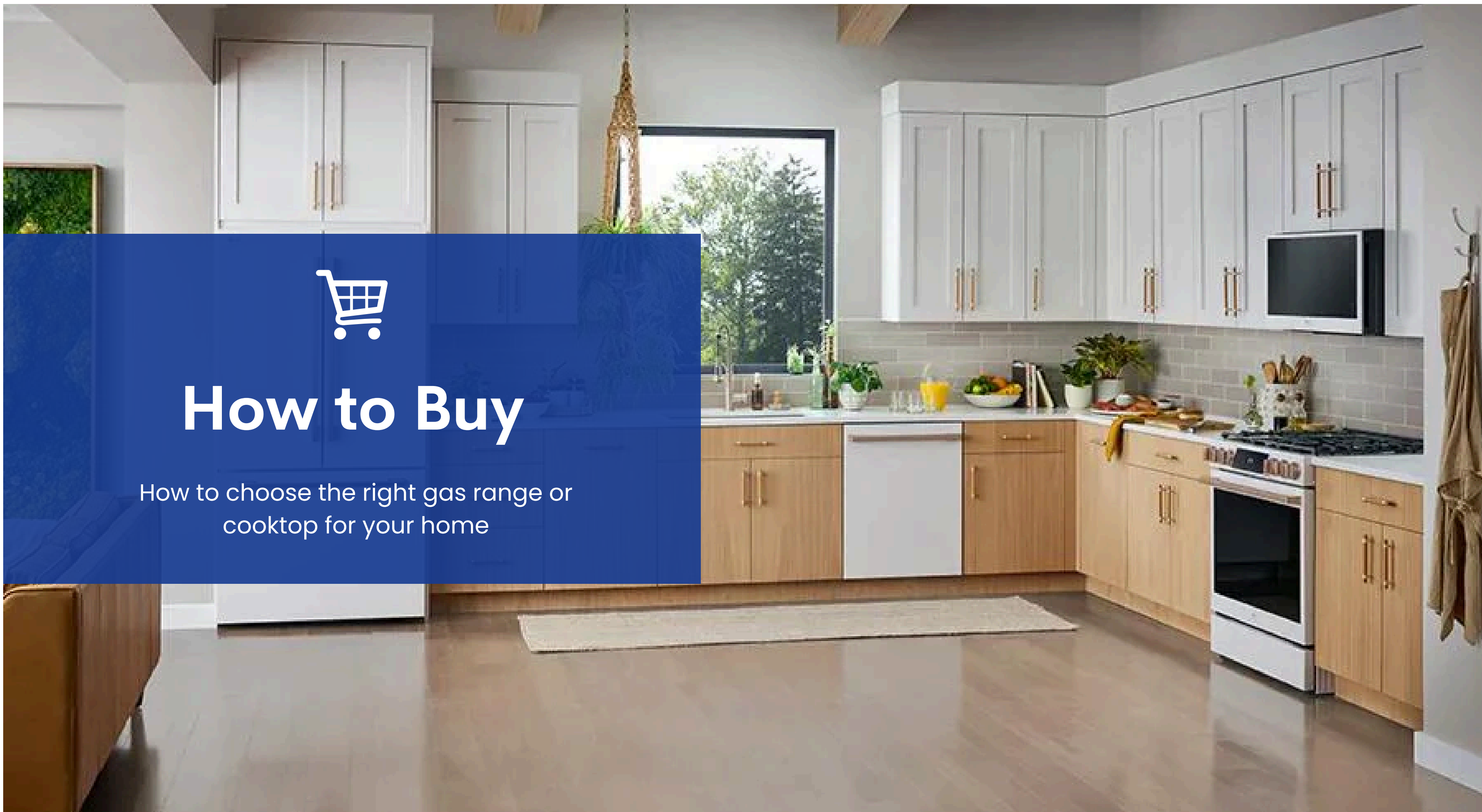
**The Most Reliable Gas
Ranges**





How to Buy

How to choose the right gas range or
cooktop for your home



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?**



How to Protect Yourself

You may think appliances will be an easy purchase.

Unfortunately, with delivery, installation, damage, and the increasing amount of service, it can be a stressful ordeal.

Read the articles below to protect yourself and make the best buying decisions.

Remember, you have the most leverage before you buy anything.



**Why Doesn't Every
Brand Offer Service**



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.



Appliance Delivery Checklist

Our free checklist will help you avoid a delivery nightmare by teaching you what to ask your appliance dealer.

Delivery issues are a major cause of dissatisfaction. Be prepared.

In the Delivery Checklist, you'll learn:

- How to choose a dealer with top-notch delivery
- Questions to identify a quality delivery team
- The importance of online reviews for your appliance search



**Get the Free Appliance
Delivery Checklist**

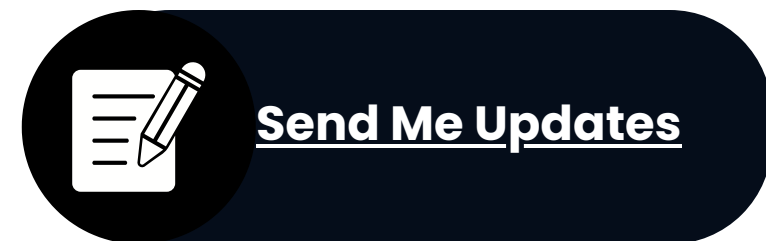


Want to Learn More?

Want more tips, tricks, reliability statistics, and information about kitchen appliances sent directly to your inbox? Sign up below.

We do not sell your email to anyone for any reason – ever.

We don't spam or promote. Over 100,000 people have found value in Yale Appliance emails.





About Us

Yale Appliance has been serving the Boston area for over 100 years and operates six showrooms: in Boston, Framingham, Hanover, Hyannis, Nantucket, and Norton.

We have the largest independent service and repair department in New England, staffed with over 40 people.

Our sales team has an average of 10 years of experience, and our staff chef offers cooking demonstrations to help you make the most of your new appliances

Visit Our Stores

Schedule a showroom visit to meet with our team and discuss your appliance project.

Choose a time that works for your schedule.



**Schedule a showroom
appointment**



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