

Pro Cooking Buying Guide

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

YALE
APPLIANCE



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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.





New Trends

The latest developments in pro cooking



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?](#)



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



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.

Includes 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 have 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.



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.



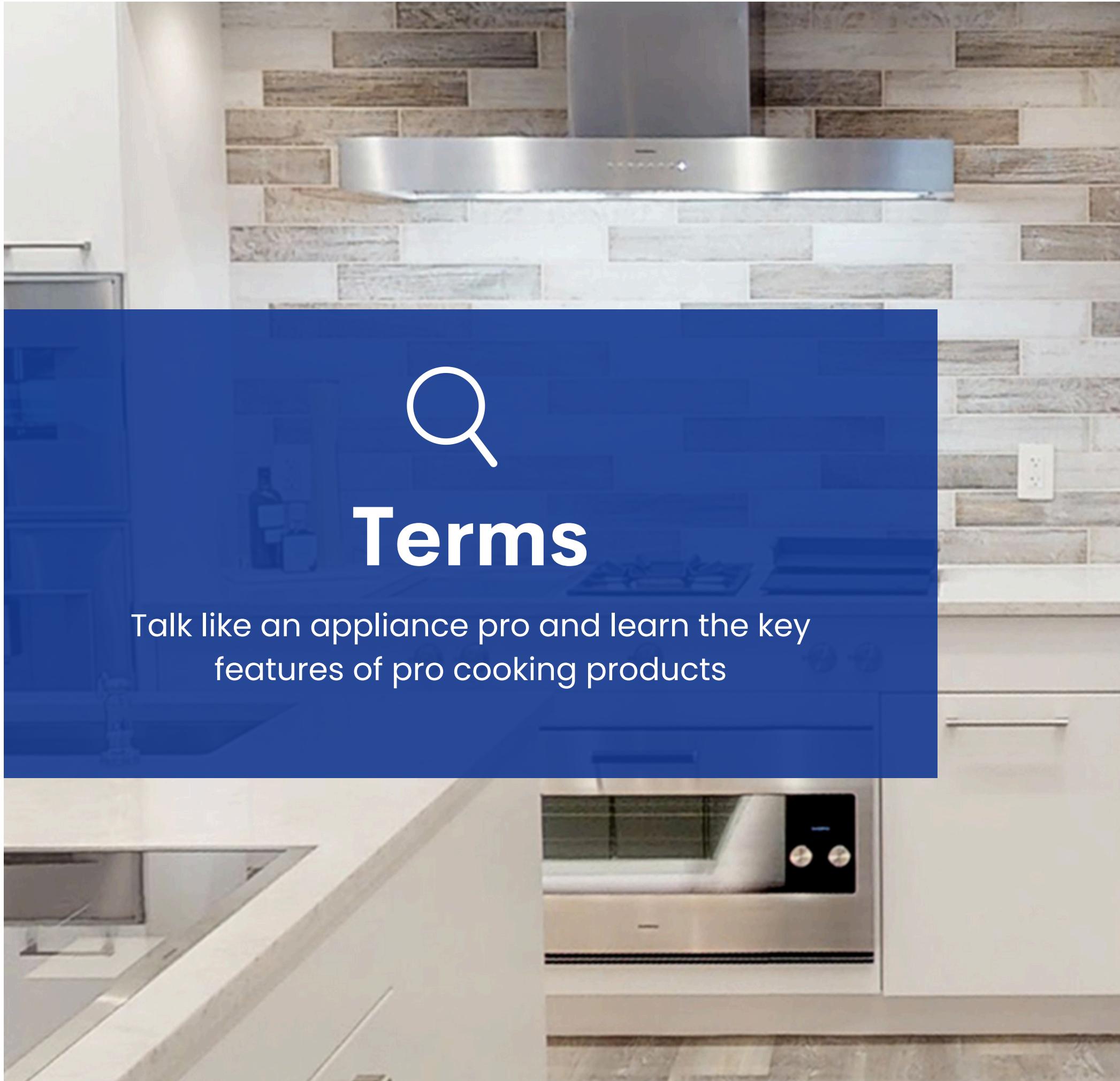
[Best 60-inch Pro Gas Ranges](#)





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, Ilve, 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.

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.

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.



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.



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.



Steam Cooking

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.



Color Options

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 Stainless Steel Alternatives 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

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.

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.



[Gas vs. Dual Fuel Ranges](#)



Dual Fuel and Pro Gas vs. Induction

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

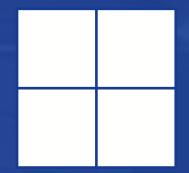
They have the same functionality of a commercial range and are made to be paired with a wall oven.

Available in the same widths as pro ranges, at 24, 30", 36", 48" and 60".



Best 48-Inch Professional Rangetops





Brands

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



Overview

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.



AGA

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](#)



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](#)



Capital

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.



Fisher & Paykel 48-Inch Dual Fuel Range Review



JennAir

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.



La Cornue Château

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 vs. Lacanche French Ranges](#)



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?](#)



Miele

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.

Also includes a speed oven with a warming drawer in the 48-inch version.

The wireless temperature probe adds convenience.

Finally, cleaning is simple with dishwasher-safe grates and racks that stay in during self-cleaning.



Monogram

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.



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

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

Wolf offers one of the most versatile dual-fuel ranges, featuring a 7-inch touchscreen, 20,000 BTU max burners, intuitive Wolf Gourmet controls.

Includes options like an infrared grill, griddle, and French top.

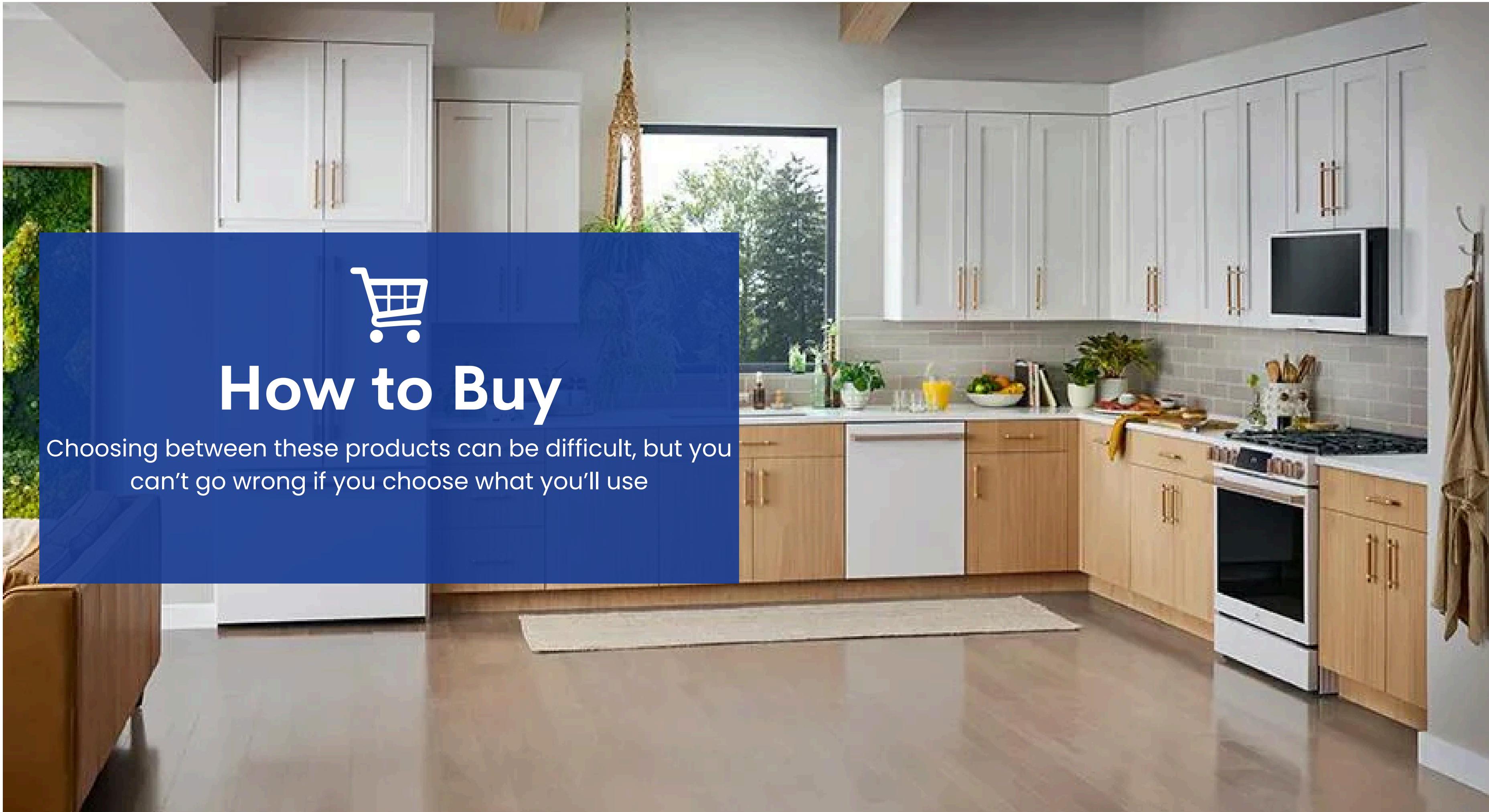
However, their all-gas units have a maximum output of 15,000 BTUs and come with basic convection.





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, Thermadors 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.



How to Buy

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.



How to Buy

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/Wolf:** Buy a Sub-Zero fridge and Wolf range, get a \$1,000 rebate.
- **Thermador:** Free dishwasher with select cooking packages, or free hood and dishwasher with qualifying fridge.
- **Monogram:** Buy a range, get a free appliance or \$1,500 toward another product.
- **Viking:** Get a free product or \$1,000 off another item (\$1,500+ value) with range purchase.
- **Miele:** Buy a range or fridge, get \$1,000 toward another product (\$2,000+ value).
- **SKS/Fisher & Paykel:** Save up to 15% on select 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.



Frequently Asked Questions

What makes a pro range different from a standard range?

Pro ranges offer high-performance features like powerful burners, dual-fuel options, larger ovens, and a professional look.

Some brands add extras like simmer burners, infrared broilers, or steam ovens.

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

Dual-fuel ranges pair a gas cooktop with an electric oven for precise baking.

All-gas ranges excel at roasting and broiling with moist heat and infrared broilers.



Frequently Asked Questions

What size options are available for pro ranges?

Pro ranges come in 30", 36", 48", and 60" widths. Some brands, like Monogram and SKS, offer modular or tech-enhanced options, especially in larger sizes.

Are all pro ranges self-cleaning?

No, not all pro ranges have self-cleaning. Brands like Miele and Thermador offer it in all-gas models, while BlueStar, Wolf (gas), Thermador Harmony, and Viking do not.



Frequently Asked Questions

What specialty cooking features should I look for?

Pro ranges can include steam ovens (SKS, Miele), griddles/grills (Wolf, Thermador), Wi-Fi (SKS, Monogram), and infrared broilers (BlueStar, Viking).

How important is ventilation for a pro range?

Ventilation is essential to remove smoke, grease, and fumes. Most pro ranges need a 600–1500 CFM range hood, based on size and usage.



Frequently Asked Questions

Do pro ranges require special installation or electrical needs?

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.



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](#)



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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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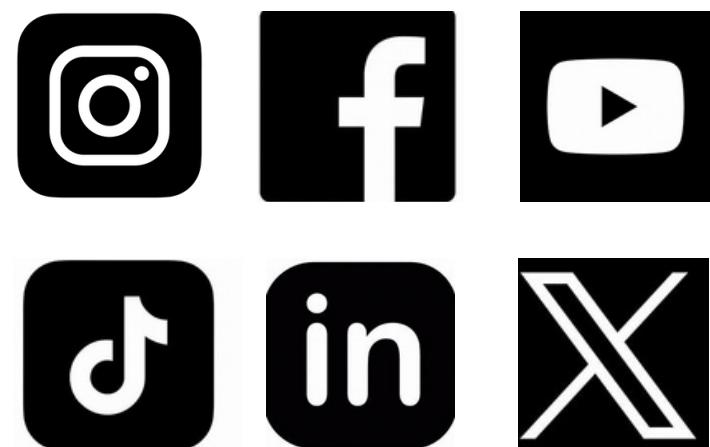
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