

Pro Ranges

Steam

Join the revolution

Burners

Open, sealed, simmer, power...
What does it all mean?

Choose Your Top

Grill, Griddle, French top.
What will you choose?

FROM STAINLESS STEEL
TO CUSTOM COLORS.
YOU CHOOSE YOUR LOOK.

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Kieffer's Buying Guide: Pro Ranges

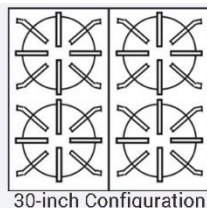
For homeowners that demand the look and performance of professional kitchen equipment, the pro-range is a perfect choice. Brimming with power and performance, there are many options to choose from. This buying guide will walk you through the myriad of options and will give you a better understanding of pro-style ranges.



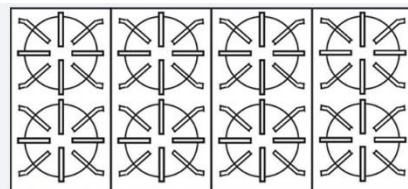
How many burners do you need?

Pro-style ranges are categorized by width, and a range's width directly relates to the number of burners it has. Common range sizes include 30-, 36-, 48-, and 60-inches. Since 30-inch ranges are the smallest size, they have the least amount of burners, two rows of two burners for a total of four. Each increase in width adds two more sets of burners to each row. Ranges that are 36-inches wide have six burners, 48-inch models have eight, and 60-inch ranges have ten.

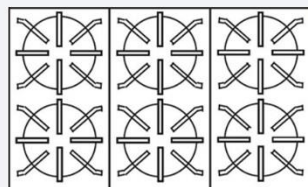
Do you have a large family or entertain often? If you've answered yes to this question, consider a larger range so you can cook more things at once.



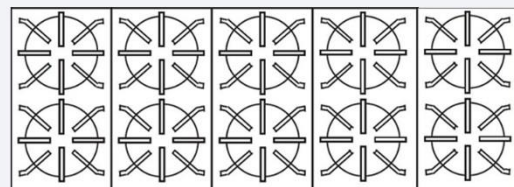
30-inch Configuration



48-inch Configuration



36-inch Configuration



60-inch Configuration

*Some brands allow the substitution of any two burners with a griddle, grill, or other cooking features

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What is an open burner?

Open burners have a gap between the burner and the base of the cooktop. This encourages more airflow during combustion leading to a more intense flame. Rated in British Thermal Units (BTUs), open burners reach anywhere from 22,000 to 24,000 BTUs. A hotter burner means that water boils faster and meats sear more effectively. Additionally, open burners can drop down to a very low simmer. The combination of power and delicateness is why professionals only use open burners and why certain pro-ranges feature open burners.

Because of the space around open burners, if there is ever a boil over, liquid can seep below the burner and into the range. That's why all open burner models have removable drip trays that catch any liquids, and these drip trays are dishwasher safe. For some customers, the notion of cleaning open burners is a deal breaker and they opt for sealed burner designs.

Consider these brands if opting for an open burner range:



What is a sealed burner?

Sealed burners do not have space between them and the cooktop base. They are specifically designed for the homeowner because they are easier to clean than open burners. If a boil over occurs, liquids pool on the base of the cooktop and can be wiped away. This is the most common design on pro-style ranges, and all pro-style range manufacturers offer sealed burner designs.

Since there is less airflow around a sealed burner's flame, they do not burn as hot as open burners. Sealed burners top out at around 18,500 BTUs which is plenty of power, and in many cases too much power depending on what you're cooking. If boiling, using a burner on high is a must, but using this much power when cooking an omelet would be catastrophic.



Open Burner



Sealed Burner

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Do you need a griddle, grill, or French top on your range?

Cooking like a professional requires the right equipment and pro-style ranges can include a griddle, grill, or a French top. These special burners are only available on ranges 36-inches or wider, and replaces one front and one rear burner.

Griddles

They're not just for pancakes. Anything that goes in a frying pan can be put on a griddle including fajitas, hamburgers, mushrooms, or anything you can think of. There is no reason that you can't put a pot directly on the griddle to keep its contents warm thus freeing up a burner to prepare something else. Typically, griddles are 12-inches wide, but certain companies offer 24-inch wide griddles on 48- or 60-inch ranges. If doubling the width of the griddle, understand that it will replace another front and rear burner.

Editor Tip:

Griddles are built into the range and can't be retrofitted with burners, a grill, or French top. If you choose a range with a griddle, it's permanent.



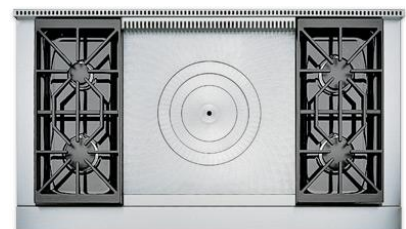
Grills

Get that charbroiled flavor without going outside! Just like a griddle, grills on pro-ranges are 12-inches wide and built-in. They cannot be removed or retrofitted with burners, a griddle, or French top. Though grilling inside during the dead of winter seems inviting, know that an incredible amount of smoke is generated during use. It's imperative that your ventilation system is extremely powerful and vents to the outside. Check out our ventilation buying guide for details.



French Top

A lesser-known burner configuration is the French top. Often seen in professional kitchens, they are extremely rare in residential kitchens because of their unfamiliarity among the general public. A French top looks like a 24-inch wide griddle, but food is never to be placed directly on it. In the center of the plate is a series of stainless steel concentric circles, almost like a bulls-eye target. As the circles increase in radius so does their overall thickness. Centered beneath the stainless steel plate is a burner. The ability of the flame below to heat the thicker, outer circles is limited while the thinner circles in the center absorb more heat. High heat or low heat is not determined by turning a knob to control the intensity of the flame, but rather by how close to the center a cooking vessel is positioned on the French Top.



These burners are only found on 48-and 60-inch ranges and they replace four burners on the range.

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How many ovens do you need?

Pro-ranges in 30- and 36-inch widths feature one oven, but ovens in 36-inch models are wider than 30-inch range ovens. For many, one oven is plenty, but if you need more, consider a 48- or 60-inch range because they feature two ovens. Whereas 48-inch models contain one main oven and a smaller, companion oven, 60-inch ranges boast two main ovens. Naturally 60-inch ranges cost more than 48-inch ranges, but the 12-inches lost in cabinet and countertop costs is nearly identical to the difference in price between 48- and 60-inch ranges.

What are convection ovens?

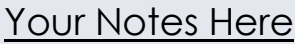
Pro-style ranges feature convection ovens. A fan, or fans, located on the back wall of the oven circulates air inside enveloping foods in a constant airflow. Lacking fans, traditional ovens do not force air around the interior.

European convection, sometimes referred to as true convection, adds a heating element around the convection fan. Standard convection ovens circulate heat created by the elements located at the top and bottom of the oven. European convection ovens push hot air directly from the fan. The element around the fan is powered by electricity so only electric, induction, and dual-fuel ranges can include this technology.

Convection ovens are superior to their traditional counterparts because of the even temperature they maintain through air circulation. Science dictates that warm air rises as cooler air sinks. Engaging the convection fan redirects this natural occurrence eliminating hot and cold spots. European convection ovens are particularly effective because heat is generated by the coil around the fan and then forced into the interior.



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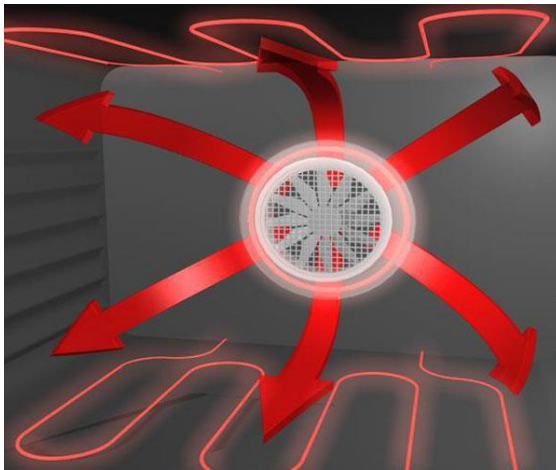
KIEFFER'S
APPLIANCES

What are convection ovens? (Continued)

Evenness of heat combined with steady airflow speeds up cooking; sometimes by as much as twenty percent. In addition to faster cooking times, multiple foods can cook at once without flavors transferring from one item to another. The constant airflow prevents odors from penetrating into foods. European convection is especially productive at eliminating flavor transfer because the fan pulls air over the heating element incinerating odors before being pushed back into the oven.

Editor Tip:

Besides convection bake; broil; and roast modes, convection ovens also have traditional bake, broil, and roast settings; the convection fan does not activate. This feature alleviates any potential uncertainty when using a convection oven.



Do you want a gas or dual-fuel range?

Their names allude to the fuels they use. Pro-style gas ranges feature gas burners and gas ovens; either natural gas (NG) or liquid propane (LP). Dual-fuel units feature NG or LP burners on the cooktop, but electric ovens below. Most people choose a gas or dual-fuel range based on what oven type they're comfortable using; however, most gas ovens in pro-ranges do not have self-clean functionality while nearly every dual-fuel range has self-cleaning ovens. If self-cleaning ovens is a prioritized feature for your kitchen, consult with a Kieffer's salesperson as to what brands offer self-clean gas or dual fuel ranges. Additionally, if comparing the price of a brand's gas range with it's dual-fuel cousin, expect to pay anywhere from 1,000 to 1,600 dollars more for the dual-fuel version.

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What are the differences between electric and gas ovens?

Electric ovens hold a more precise temperature during baking or roasting, than gas ovens, but the heat generated within the cavity is considered a dry heat and has the potential to dry out foods.

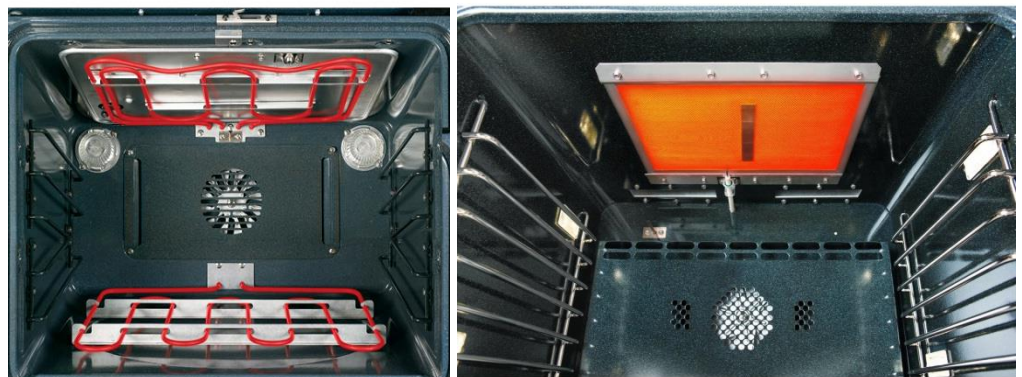
In terms of broiling, electric ovens utilize heating elements instead of an open flame broiler found in gas ovens. These elements tend to have a wider reach and can cover more surface area of meats than gas broilers, but electric broilers tend to generate more smoke during broiling.

Gas ovens do not hold temperature as well as an electric oven, but this slight difference in temperature control goes largely unnoticed. Instead of a dry heat created in electric ovens, gas ovens generate a moist heat. Natural gas and liquid propane contain traces of water. When combustion occurs, the resulting water vapor raises the humidity level within the oven.

When foods are broiled in a gas range, the open flame of the broiler incinerates most of the smoke during the cook whereas an electric broiler, with its broiling element, can't incinerate smoke.

Professionals overwhelmingly opt for gas ovens, but we recommend choosing the oven that you're most comfortable using.

Electric Bro



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What is induction?

For detailed information on how induction cooking works, be sure to download our Induction Buying Guide.

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Bonus Section

What is a Steam Range?

Exclusively from Thermador, their steam range is a dual-fuel 48-inch unit featuring six burners and a griddle on top with a main convection oven, a steam oven, and a warming drawer below.

Steam ovens are a staple in professional kitchens, but they're popping up in more and more residential kitchens as consumers realize the benefit of steam cooking. Ever wonder why humid summer days feel warmer than less humid summer days of the same temperature? It's because moisture is an extremely effective way of conducting heat so a steam oven is able to cook items fast. Steam cooking is not just for vegetables. In fact, a 13 pound turkey will be ready in about 90 minutes. Reheating, baking, and roasting are all within the functionality of the steam oven because it also acts as a traditional convection oven just like companion ovens found on other 48-inch ranges. Below the steam oven is a warming drawer ready to keep foods or plates warm while the rest of the meal finishes.

Thermador's steam range is on display in our showroom and we invite you to see it for yourself!



Kieffer's Buying Guide: Ventilation



BONUS SECTION: What Is A Speed Range?

What is a speed range?

Exclusively from Miele, their 48-inch dual-fuel range is similar to Thermador's but in lieu of a steam oven, a speed oven rests above the warming drawer. Speed ovens are really three appliances into one. In one mode, the oven acts as a traditional microwave ready to reheat items or make popcorn. When in convection mode, it acts as full convection oven ready to bake breads or roast chicken. The third mode combines small bursts of microwaves and convection cooking at the same time. The result is extremely fast cooking times without changing the texture that microwaves are known to do; no more rubbery chicken or bread. For example, crescent rolls that take about 15 to 20 minutes in a traditional oven only take 7-10 minutes in a speed oven. Chocolate chip cookies take seven minutes to prepare, not 20 minutes that normal ovens require.

Does My Range Come In A Custom Color?

While a stainless steel finish reigns supreme in pro-style ranges, certain manufacturers offer custom colors to choose from. BlueStar, for example, offers 190 different color choices. Other manufacturers offer custom colors as well, but some only offer stainless steel. If you're considering a custom color range, it's critical to work with a Kieffer's salesperson to determine what color you're looking for and which manufacturer can match that color as close as possible.

