

101 Electric Range

Electric ranges are the basis for most modern kitchens. Now, more than ever before, there are so many more styles and options available to match how you cook.

Electric Range Types:

- A. Freestanding Range
- B. Slide-In Range
- C. Professional Range
- D. Induction Range



Electric Range Sizes:

- 24"
- 30"
- 36"
- 48" (Only available in AGA)

Ceramic Top VS. Coil Burners:

- Ceramic tops offer many benefits over the traditional coil burner. They are easy to clean, improves the overall look of your kitchen and they direct the heat to the cooking vessel more than the traditional coils.
- One of the benefits of a coil burner range, is that they will tend to be lower in price than a ceramic top. That makes these ranges very popular in rental homes and apartments.

What is an Induction Range?

- Briefly, induction technology uses the magnetic properties of metal cookware to heat the metal and not the stove top. This means that you will have a very efficient method of cooking, since no heat is lost up the side of your pot or pan. Also, since you are directly heating the metal, it will heat up faster and be much more responsive than even gas.



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