

Appliance Buying Guide

Range/Oven

Built-in – ovens/ranges to be fitted into pre-existing countertops or cabinetry

Delayed start/timer delay – appliances that can be started and stopped at a predetermined time

Drop-in – ovens that hang on the countertop to create a built-in look. Framed on sides and underneath by additional paneling to match existing cabinetry.

Fan convection – ovens with a rear-mounted fan that circulates heated air for faster, more even cooking

Freestanding – ovens that stand on their own and are enclosed in a metal cabinet

Hidden bake element – for electric ranges, hiding the parts that heat up the oven allow for easier cleanup of spills

LCD – liquid crystal display that electronically displays information such as text, temperature and more

Oven control lockout – automatic shutoff of the control panel pads to avoid unintended use of the oven

Over-the-range – appliances located over a range or cooktop. Uses a fan to pull air up and through filters to ventilate air while cooking.

Self-cleaning – an oven that uses heat to burn off spills from baking, without the use of chemicals

Slide-in – ovens that stand on their own, but do not have a metal cabinet that encloses them. This closes the gap between the appliance and countertop for seamless look in-between cabinets and allows for an uninterrupted backsplash.

Temperature controlled drawers – food drawers that can be set at a different temperature from the rest of the refrigerator

True convection – ovens with a third heating element around the fan to maximize heat distribution from the top to bottom rack

Under-cabinet – appliances that attach underneath cabinetry to free-up counter space

Warming drawers – a drawer normally located at the bottom of ovens to keep foods warm