

Quick Tips

Built-In Ovens

Determine the space you have available

Built-In Ovens are available in many sizes. They are available for several different design and cabinet applications as well. Ovens are offered in sizes between 24", 27", 30" and 36" widths. Most are offered in single and double oven styles. An industry standard has been set with the 30" wide models. However many remodel applications are 24" and 27" models. Draw a quick sketch of your kitchen with cabinet dimensions. You will be better prepared to review the many options that are available.

Choose your styling

One key that is very important to selecting the right ovens or ranges for your kitchen: styling is a key to maintain design integrity within the family of appliances. Many appliance brands offer a different style and appearance. These ovens and ranges complement the balance of appliances within the kitchen. Be careful when using different brand options in the kitchen. You will want to maintain a quality appearance of the complete appliance package.

Product finishes will include traditional black and white. Plus stainless has continued to be a popular finish as well. Many appliance brands are offering a sleek look in a black on stainless or white on stainless finish. Plus there are a few brands that offer multiple high finish colors in cooking products.

Consider your cabinet design

There are ovens that blend into the cabinets and are designed to fit flush into a Euro Style cabinet. There are others that are full frame and designed to extend beyond the cabinet face. Talk to your Kitchen Designer about the different cabinet styles and applications that are available. They are the professionals when talking kitchen design and layout.

Select the oven features important to you

Ovens and ranges are offered with a variety of features. For example, convection cycles are excellent for maintaining the quality of food flavors, they operate at lower temperatures and reduced time. Convection ovens can be used as traditional ovens without the convection cycle. There are also speed cook and steam ovens that offer a combination of thermal, convection, steam, and microwave technology that allow quality high cooking at reduced cooking times. Talk to your appliance specialist for more detailed feature information.