

Quick Tips

Built-In Cooktops

Determine the space you have available

Cooktops are now offered in many sizes and burner configurations. Cooktops are normally available in 30" and 36" widths. Although some Professional style cooktops are now offered in 24", 30", 36", 42", 48" and 60" models. Each of these has a benefit for the user. Talk to your appliance professional for benefits of these pro series cooktops.

Gas Cooktops

Gas cooking continues to lead the industry. You can receive very high quality burners that offer as high as 15K to 18k BTU and can simmer at or below 500 BTU (British Thermal Units of gas output). You may want the high heat for rapid wok style cooking to quickly seal in the food flavors. At the same time you receive a crisp outer layer that helps the food to look and taste better. The low simmer setting will allow you to cook for longer periods at lower temperatures. This is good for stews and soups that gain flavors by slow cooking together. You can also use the simmer setting to melt butter and chocolate. This is a favorite for the chef that loves to cook desert types of foods.

The key is to not limit yourself to a cooktop that does not offer both options. You will be much more satisfied with the results.

Electric Cooktops

Electric cooking also offers many options. Keep in mind that you may need to replace your countertops in remodeling or cooktop replacements. Many of the electric ceran glass cooktops have a different counter opening size. It would be helpful to measure the current cooktop and countertop opening for replacement products. New countertop applications will only need to make sure of the size of cabinet width and depth. This will assure you of a perfect fit.

Ceran Glass cooktops are very popular and have for the most part taken over the traditional coil cooktop models. There are still many coil cooktop models available if this is your preference. However the ribbon elements below the ceran glass cooktops are rapid heat and rapid cool. This allows you good flexibility with cooking temperatures. These ceran glass models also offer several burner size options. The cooktops have four to five burners on the cooktop surface. However some of these burners are dual element burners and can be used for smaller or larger cookware applications.

Induction Cooktops

Induction Cooktops; Did I say that? Yes, induction cooktops are back and more powerful than they have ever been. Many people enjoy the versatility of these cooking centers. Your ability to maintain and control the heat is exceptional. Boil water within a few minutes? You bet. Melt chocolate for long periods of time without burning? Yes you can. There are many cooktops and ranges that are now available with the induction cooking surfaces.

Keep in mind that you can do it! With many people staying in to eat meals these days; it pays to be able to use your cooking products to their full potential!