

COOKTOPS BUYING GUIDE

Tips for Buying Kitchen Cooktops: How to Choose the Best Cooktop for Your Home

ARE YOU LOOKING FOR A GAS COOKTOP, ELECTRIC COOKTOP OR INDUCTION HYBRID COOKTOP?

- **GAS COOKTOPS** run on natural gas or liquid propane. If your home is connected to a gas line or runs on liquid propane (LP), you have the option of installing a gas cooktop. Or, if you simply prefer cooking with gas and plan to hook LP to your cooktop, you can choose a gas cooktop for your kitchen. Frigidaire® gas cooktops come in three widths: 26" gas cooktops, 30" gas cooktops and 36" gas cooktops.
- **ELECTRIC COOKTOPS** come with either traditional electric coil burners or with a smooth ceramic glass cooktop surface.
 - Traditional Electric Cooktop: The traditional electric cooktop has coiled burners with burner pits. The coils can be pulled and pits lifted for cleaning
 - Ceramic Glass Electric Cooktop: Newer electric cooktops feature smooth ceramic glass cooking surfaces. These ceramic glass electric cooktops feature a clean cooking surface. Four cooking elements power the cooking surface, but unlike traditional electric coil cooktops, ceramic glass cooktops can be cleaned simply by wiping down the cooktop surface
- Choosing a type of electric cooktop is largely a matter of preference. However, if you plan on doing lots of cooking, particularly with sauces, the ceramic glass cooktop is easier to clean.
- Frigidaire offers traditional electric cooktops and ceramic glass electric cooktops in three widths: 30" electric cooktops, 32" electric cooktops and 36" electric cooktops.

INDUCTION HYBRID COOKTOP

- Induction elements work by heating the cookware itself, not the cooktop. Because the heat is generated in the pot or pan, food can cook faster. This is called "rapid heat," a feature of induction elements which makes induction cooking much more energy-efficient.
- Induction cooktops heat differently than traditional gas or electric cooktops. Induction cooktops generate heat in the cookware itself, not the cooktop. This leaves the induction cooktop surface cooler than traditional cooktops once the heat is turned off.
- Frigidaire Induction Hybrid Cooktops are versatile, with both induction and electric elements. They come in two widths: 30" Induction Hybrid Cooktops and 36" Induction Hybrid Cooktops.



REMODELING? HERE ARE SOME THINGS TO CONSIDER:

- If you are remodeling your kitchen, built-in appliances allow you more flexibility to position appliances where they best suit your needs. You will also have more appliance options, such as cooktops that are dropped into counters or islands, and wall ovens and warmer drawers that are built into the walls or cabinets.
- In planning your kitchen, a good guideline to follow is a "V"-type, or three-point pattern of appliance placement. This will make it easier to move between the refrigerator and the cooking and cleaning areas of your kitchen.

WHAT ARE YOUR VENTILATION OPTIONS?

- For ventilation above ranges, you can choose a hood, or an Over-the-Range-Microwave with a vent underneath.
- Hood styles vary from slim line hoods to stainless steel to glass options. Over-the-Range Microwaves provide ventilation during cooking and open up additional counter space.