



# GOEMANS APPLIANCES

*Expect More. Get More.*

## Cooking Buying Guide



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## Overview

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Welcome to the world of cooking appliances! If you're purchasing your first range or replacing your oven after twenty years, this decision can feel very overwhelming. Gone are the days of standard convection ovens. Here to stay are endless cooking options that are designed to fit every home chef's deepest cooking desires.

Our Cooking Buying Guide is designed to help navigate you through your decision-making process. To make things easier and much less overwhelming, we've broken down everything we know about cooking appliances: brands, terms, types, tips and much more...

# Common Terms

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Everything you need to know to be able to discuss a cooking appliance purchase confidently.

**Range:** combines a cooktop, with cooking elements at the top plus an oven underneath – usually has 6, 8 or 10 burners

**Oven:** the box typically found under a cooktop element that heats up food

**Cooktop:** cooking elements that are found at the top of a range or can be built into a countertop

**Gas:** range, oven or cooktop that uses gas as its main source of heat.

**Induction:** cooktop that uses electromagnetic fields to heat up metal pan while keeping the cooking surface cool

**Electric:** cooking elements powered by electricity

**Convection:** uses the circulation of hot air to cook/heat food

**Dual Fuel:** uses gas for the cooktop and electricity for the oven



# Types of Cooking Appliances

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## Ranges



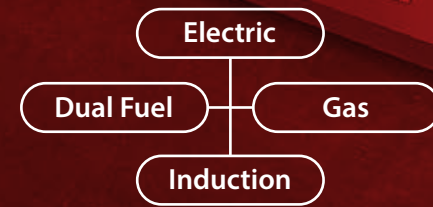
## Ranges Overview

Purchasing a range can be one of those more confusing things, so let's clear this one up for you. A range is typically a combination of a stove and an oven – cooking elements on top and the box (oven) underneath for heating food.

Ranges can have six, eight or even ten burners, typically they are bigger than a standard 'stove'. Some ranges include griddle pans or grilling features, which provides an all-around cooking experience.

Ranges can come in a variety of types: Electric, Gas, Dual Fuel and Induction.

Let's explore each of these Range types to help you narrow down your search even more.

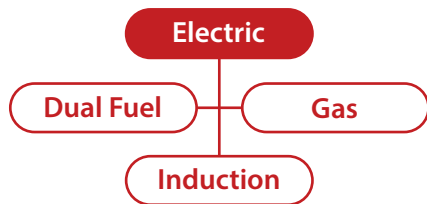


## Electric Range

An Electric Range is a range that is powered by, and cooks with, electricity. These are the most typical ranges found in homes. They come in a variety of different styles and have many features that suit the home chef perfectly such as convection, warming drawers and flat or coil top options.

An important decision you need to make when considering purchasing an electric range is the type: rear vs. front control. If you're renovating or building a new kitchen front control ranges may be your best option. If you're just replacing your current range that has rear controls, consider your kitchen design and check to see if your backsplash comes down fully to your counter top. Front controls may expose part of your wall that's currently hidden by the rear control.

In terms of affordability rear and front control ranges are very similar these days, though front control can be seen as a bit higher-end, both are quite affordable.



## Front Control

These are similar in concept to the rear control however as you can guess, the main difference is the controls are in the front. They have the same depth as rear control ranges and the sizing is the same at 24" or 30" width as well. A while back front control ranges were known as 'slide-in' ranges however most 'slide-in' ranges now have finished sides, so you don't have to worry about having your cabinetry built around them.

## Rear Control

This is an electric range that can be put anywhere in the kitchen. It doesn't require counter tops on both sides for it to fit properly, as it has finished sides. The control panel is on the back and sits against the backsplash. These are typically the most affordable and easiest ranges to work with. Rear control ranges come in 24" or 30" width.





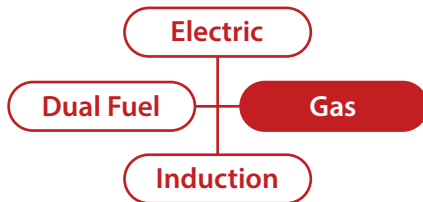
# Gas Range

Gas Ranges seem like an appliance that every home chef aspires to own and every professional chef already owns. If you are an avid cook you'll likely already know the awesome benefits of cooking with gas but let's outline them for you either way.

The reason Gas Ranges are sought after is because they give you the most control over your cook, since you're cooking technically with an open flame. With a Gas Range, your ability to heat things is immediate, flames don't need time to heat up or cool down. They are efficient and durable as they usually have metal grates rather than glass or ceramic tops, so they can take a bit of a rough hand.

Gas is also typically cheaper to use than electricity but keep in mind if you want to switch to a gas range, you'll have to check to see if you have a gas line running to your kitchen. The plus with this change is if your power ever goes out you can continue to cook!

If you're going to go Gas definitely do your research and check out the many new advancements that Gas Ranges are getting these days. Most Gas Ranges come with wi-fi capabilities, can include features such as an induction element and be paired with an electric oven or even a steam oven.



## Rear Control

This is a gas range that can be put anywhere in the kitchen. It doesn't require counter tops on both sides for it to fit properly, as it has finished sides. The control panel for the oven sits against the back splash and the top elements are usually controlled by the front control knobs. These are typically the most affordable and easiest ranges to work with. Rear control ranges come in 24" or 30" width.

## Front Control

This range type is similar in concept to the rear control however as you can guess, the main difference is the controls are in the front. They have the same depth as rear control ranges and the sizing is the same at 24" or 30" width as well. A while back front control ranges were known as 'slide-in' ranges however most 'slide-in' ranges now have finished sides, so you don't have to worry about having your cabinetry built around them.

## Professional

This is a front control Gas Range that typically has a higher BTU (British Thermal Unit) output, meaning a higher-level heat and come in a variety of sizes ranging from 24" up to 60". Most professional ranges look more 'commercial' but some like the Wolf range are incredible stylish and work well in many homes. These ranges also come with additional features such as griddle and grill tops along with induction and can be paired with steam ovens as well.



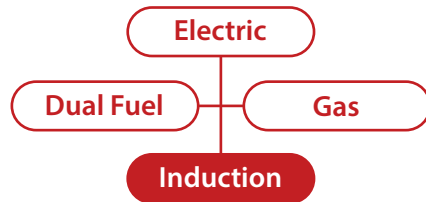
# Induction Range

Induction Ranges are part of the newer appliance technology available to consumers. Very popular in Europe, induction technology made its way into the North American Market in the last ten years or so and is slowly picking up popularity.

Induction technology works with electromagnetic fields. What this means is that the induction element will not conduct heat of a substantial level unless it comes in contact with the correct material: usually a specific type of metal. You may be wondering why this is interesting? Well, if your stovetop element doesn't get hot or feel hot unless it comes in contact with a type of metal, you can basically have your stovetop on, touch it with your bare hand and not get burnt. Pretty cool, eh?

Induction Ranges look like your normal glass top Electric Range but this new technology only works with induction specific cookware. No need to worry though, most modern cookware is compatible with induction ranges, you just need to ask or research specific brands when you're shopping. Since it's almost impossible to tell if Induction Ranges are on, manufacturers have started to add in virtual flames to avoid any confusion for user as well, which have proved useful.

Typically, with Induction Ranges the oven part is still electric, so you can have the best of both worlds in one range. Another plus is that Induction Ranges heat up incredibly fast, much faster than electric cooktops so if speed is on your checklist, definitely consider Induction.



## Front Control

Front control Induction Ranges have the controls in the front. They have the same depth as rear control ranges and the sizing is the same at 24" or 30" width as well. A while back front control ranges were known as 'slide-in' ranges however most 'slide-in' ranges now have finished sides, so you don't have to worry about having your cabinetry built around them.



# Dual Fuel Range

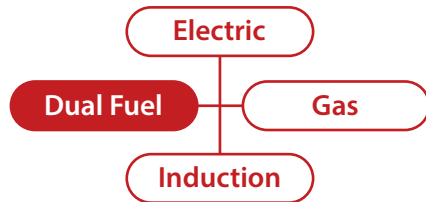
A Dual Fuel Range is exactly how it sounds; it's a range that has two fuel sources. The most common dual fuel ranges come with a gas stove top with an electric oven underneath. A dual fuel range includes the best of gas and the best of electricity and allows for fantastic cooking flexibility.

Why, you ask, would you want a dual fuel range? Gas is an incredibly efficient way to cook while helping to reduce energy costs, especially when its used for stove top cooking. Where you begin to miss out is when gas is used to bake/cook items in an oven. Since gas cooking uses a flame, which has to continuously ignite to keep an oven at a specific temperature, it is less energy efficient and can result in uneven cooking.

Electricity still takes the cake when it comes to baking, so dual fuel is a great option if your love for baking is as strong as your love for frying up some delicious stove top meals.

## Front Control

This is the only style of the Dual Fuel Ranges. Front Control has the controls at the front of the range rather than the back flush against your backsplash. They have the same depth as rear control ranges and the sizing is the same at 24" or 30" width. A while back front control ranges were known as 'slide-in' ranges however most 'slide-in' ranges now have finished sides, so you don't have to worry about having your cabinetry built around them.





# Range Price Comparison



# Electric Range



LREL6325F • \$



6.3 cu.ft. Capacity

Wifi Enabled

Rear Control



PCFE307CAF • \$\$



5.1 cu.ft. Capacity

PowerPlus™ Convection

Front Control



CER365-SS • \$\$\$



4.3 cu.ft. Capacity

36" Exterior Width

Front Control



## Gas Range



NX58T5601SS/AC • \$

**SAMSUNG**

5.8 cu.ft. Oven Capacity

Fan convection circulates air evenly

Removable stovetop griddle



KSGG700ESS • \$\$

**KitchenAid**

5.8 cu.ft. Oven Capacity

Even-Heat™ True Convection

Self Clean



GR304 • \$\$\$

**WOLF**

4.3 cu.ft. Oven Capacity

36" Exterior Width

Four dual-stacked, sealed gas burners



## Dual Fuel Range



PC2S930SELSS • \$



5.8 cu.ft. Oven Capacity

Self Clean with Steam Clean Option

Wirelessly control oven from your smartphone



HDIP056C • \$\$



4.6 cu.ft. Oven Capacity

The Warming Drawer Keeps Everything Warm

High-quality materials and workmanship



DOP48M96DLM • \$\$\$



6.2 cu.ft. Oven Capacity

7" LCD Screen

WiFi Connectivity

# Induction Ranges



GCRI305CAF • \$

**SAMSUNG**

5.8 cu.ft. Oven Capacity

Fan convection circulates air evenly

Removable stovetop griddle



CCHS950P2MS1 • \$\$

**C A F E**

DISTINCT BY DESIGN™

Edge-to-Edge Seamless Glass Cooktop

Front Control Induction and Convection

Wi-Fi Connected



HR1622-2 • \$\$\$

**Miele**

Motorized Lift-Up Control Panel

Comfort Swivel Ergonomic Handle

Master Chef Plus Automatic Programs

# Types of Cooking Appliances

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## Cooktops

# Cooktops Overview

A cooktop is a range, without the oven underneath and it is typically integrated into a countertop. A Cooktop typically has the controls on the top of the counter; however, a few brands do have a lip that positions the knobs on the front. Cooktops are great because it allows for you to reduce your overall kitchen footprint. They are often purchased in addition to wall ovens, as most people still want the oven functionality and this also allows for more flexibility for kitchen design.

Cooktops come in three different types:

Electric

Gas

Induction



## Electric Cooktops

Electric cooktops are cooktops that use electricity for power. They are made out of glass and sit flush to your countertop. Electric cooktops are available in 12", 15", 24", 30" and 36" sizes.



## Induction Cooktops

Induction cooktops (which are also powered by electricity) have been popular in Europe for quite some time and are slowly picking up popularity in North America. Induction is an amazing technology that works by transferring heat to specific metals, which means it won't transfer heat to other things like hands.



## Gas Cooktops

Gas cooktops are fuelled by, you guessed it, gas. Gas cooktops look similar to the top of the gas range and are mostly purchased in 30" or 36" though they are available in 12", 24", 30", 36" and 42" as well. Most gas cooktops have 5 or 6 burners.

Gas Cooktops are also available in Rangetops which are professional versions of a cooktop. Typically, the only difference is that a Rangetop has a higher BTU output.



# Types of Cooking Appliances

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## Wall Ovens





## Wall Ovens Overview

Wall ovens are a popular option in many modern kitchens. Wall ovens take the functionality of a standard oven, but removes it from sitting on the floor and places it into your wall. They help reduce your kitchen footprint and many now come with incredible features and technological advances.

## Single Oven

A single oven is more commonly known as a standard wall oven with one single compartment. Wall Ovens are typically powered by electricity - though there are a few brands that manufacture gas wall ovens. They come in a number of different sizes such as 24", 27", 30" and 36".

Wall Ovens have a number of benefits such as taking up less space in your kitchen, they can be placed below cooktops and many have high-tech features such as steam cooking and Wi-Fi-capabilities.



## Steam Oven

Steam ovens are a fantastic option for a home chef who wants full cooking capability or someone that is focused on cooking food in a healthier way. Since these ovens use steam (water) to cook or reheat food, you are avoiding the use of oils and fats within the cooking process, which provides a healthier meal. Steam ovens are also a fantastic option for bakers! Steam ovens have either a compartment for water that you fill yourself or they can be connected to a waterline directly, to avoid having to manually fill it yourself.

Steam ovens come in three different types: **Standard Steam**, **Convection Steam** and **Combination Steam**.

**Standard steam** ovens only steam food. This type of oven is typically paired in a home with a single wall oven, allowing for both normal oven cooking, plus the benefit of full steam cooking.

**Convection Steam** combines steam cooking with convection heating. Not only does this oven cook food with steam, it also can also brown and crisp food effectively using the convection heating method.

**Combination Steam** encompasses a number of cooking elements such as steam cooking, convection heating with an added broil element as well.



## Speed Oven

The name says it all! Speed ovens are literally ovens that cook food faster than standard convection ovens. They are smaller in size, typically built into the wall and use microwave technology to help speed up cooking time. Speed ovens are widely available and manufactured by most appliance brands, however their capabilities differ based on brand.





## Combination Wall Oven

Combination Wall Ovens come stacked, similar to Double Wall Ovens, however they typically are designed with a microwave on top and a convection oven underneath. These are great options if you don't want to have to place your microwave on your counter in your home.

In most designs, the microwave oven can be used as an extra convection, if need be, making it a great flexible option for larger families.



## Double Oven

Double Wall Ovens have a number of great options, designed to fit any home chef's need. They are especially great if you have a large family or love to entertain.

Double Wall Ovens have two equal sized oven cavities, stacked one on top of the other, with one centralized control panel. The two oven cavities allow you to cook twice as much food at the same time, at two different temperatures.

Double Wall Ovens can vary greatly in cost depending what features you're looking for such as wi-fi capability, steam and convection.



# Wall Oven Price Comparison

# Wall Ovens



WOS72ECOHS • \$



30" Exterior Width

Frozen Bake Technology

Keep Warm Setting



JJW3430IM • \$\$



Vertical Dual-Fan Convection

7" Full Color LCD Display

Auto Convection Modes



S030PM/S/PH • \$\$\$



10 Cooking Modes

Dual Verticross™ Convection

Color Touchscreen Controls



# Steam Ovens



BSK892330M • \$

**Whirlpool®**

Three cooking modes

SousVide feature

Restaurant-quality results at home



HSLP451UC • \$\$

 **BOSCH**

30" Steam Convection Oven

Flush installation

European kitchen design



DG 6500 • \$\$\$

**Miele**

SensorTronic™ Display

Over 150 MasterChef™ automatic programs

MultiSteam module with LED lighting



## Double Ovens



PTD7000SNSS • \$



Built-in convection ovens

Precision cooking modes

Wifi Connected



NV51K7770DS/AA • \$\$

**SAMSUNG**

10 cu.ft total capacity

Steam Bake and Flex Duo technology

Efficiently cooks multiple dishes at once



MEDMCW31WS • \$\$\$

**Thermador**★

30" Masterpiece® Series Triple Oven

Speed Oven, True Convection & Warming Drawer

WiFi smart appliance with Home Connect app

# Combination Ovens



FGMC3066UF • \$

**FRIGIDAIRE**  
GALLERY.

30" Electric Wall Oven/Microwave Combination

Faster Baking Results with True Convection

Effortless™ Temperature Probe



KOCE500ESS • \$\$

**KitchenAid**®

Microwave convection cooking (upper oven)

Even-heat™ true convection oven (lower oven)

Professionally inspired design



DOC30M977DM/DA • \$\$\$

**dacor**

Awards for Design Excellence

Convection Speed Oven Versatility

Steam-Assist Oven

# Counter Top Microwave Ovens



MS19M8020TG/AC • \$

**SAMSUNG**

Ceramic Enamel Interior

Use on the Counter, or Built-In with Matching Trim Kit

Preset cooking options



KMCC5015GSS • \$\$

**KitchenAid**

22" Countertop Convection Microwave

1.5 cu.ft. Capacity

1000 Watts



NNCS896S • \$\$\$

**Panasonic**

1.2 cu.ft. capacity

2 Level Convection Cooking

Steam/Grill/Bake/Microwave



# Over-The-Range Microwave Ovens



YWML55011HS • \$

**Whirlpool®**

Microwave and Hood Combination

Concealed touch controls

Low-Profile Design



NNSD291S • \$\$

**Panasonic**

2.0 cu.ft. Capacity

Inverter® Turbo Defrost Feature

Blue LED light dial control system



CVM517P2MS1 • \$\$\$

**C A F É**  
DISTINCT BY DESIGN™

1.7 cu.ft. capacity

Fingerprint Resistant

Fast Bake Convection

# Microwave Drawer



SMD2477ASC • \$

**SHARP**

Exclusive AutoTouch™ System

Location and counter space saving

New hidden control panel



HMD8451UC • \$\$

 **BOSCH**

Can be installed flush to cabinets

11 Preset power levels for multiple power options

Convenient automatic sensor programs



MD30TE/S • \$\$\$

 **WOLF**

1.2 cu.ft. Capacity

10 power modes and sensor cooking

Gourmet Mode detects moisture & humidity levels

# Built-In Microwave Ovens



KMBP100ESS • \$

**FRIGIDAIRE**  
PROFESSIONAL.

PowerSense™ Broil & Grill

Location and counter space saving

PowerSense™ Auto Defrost



KMBP100ESS • \$\$

**KitchenAid**®

Convection cooking

EasyConvect™ Conversion System

CrispWave™ Technology and crisper pan



ZSB9231NSS • \$\$\$

**MONOGRAM**™

1.7 cu.ft. Capacity

5-in-1 oven technology

Preprogrammed recipes



## How to Buy

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When making a large purchase, it's always a good idea to prepare yourself, so you know exactly what to expect and what to ask. With appliances there's a few key things we recommend you consider and prepare for, before you walk into the store to purchase.



## Know Your Space

Before shopping, you should have a good idea of your kitchen and how it serves you and your family. Is it large and doesn't get much use, or is it filled with kids after soccer practice? Do you like to entertain or does space not matter much to you? It's important to understand what use your kitchen will have and how your appliances will serve you. Our point is... there's no point in buying a professional range, if you only know how to make Kraft Dinner.

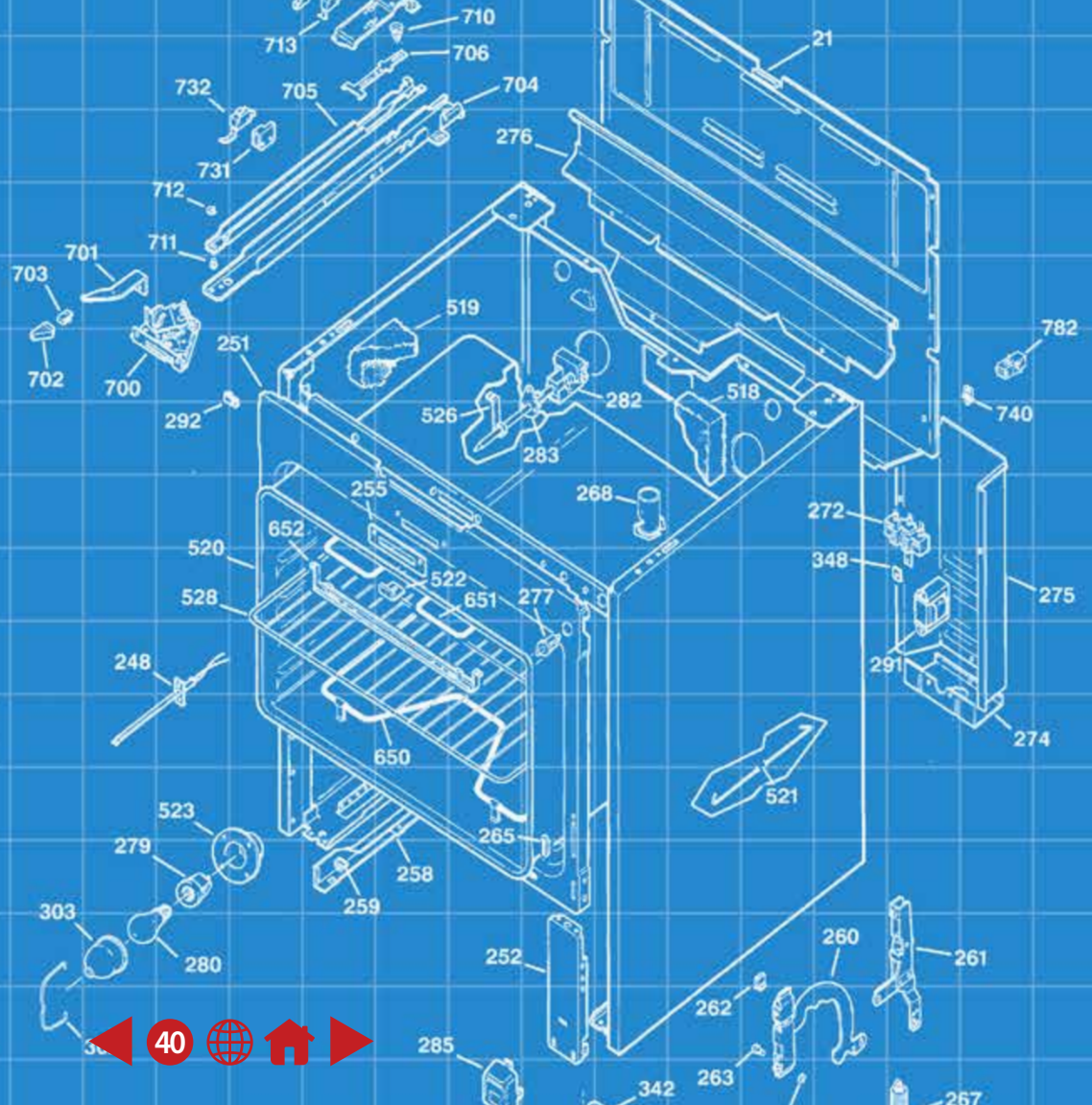
A close-up photograph of a person's hands using a yellow tape measure to measure the width of a light-colored wooden kitchen cabinet. The person is wearing a dark blue long-sleeved shirt. The background shows more of the kitchen cabinets and a white countertop.

## Measure

Of course, the next step to knowing your space is measuring your space. Know the ins and outs of where your appliances will go. The width, height, length are great places to start, making sure you don't order a range that won't fit into the space where your old range was or making sure the hood over the oven is wide enough and fits within your backsplash area.

## Research

Make sure that you do your research. If you're prepared overall, you'll know what the sales person is talking about on all levels. You'll be able to ask the important questions about BTU's, warranties, repairs, functionality, purposes of exhaust fans etc. You can also ask your sales person to clarify something for you that you research, if you're not totally certain it will work or if you can't find a lot of information.






# Delivery Checklist

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This is probably one of the most important things to be prepared for when buying new appliances.

- 1.** The first rule, that we can't emphasize enough, is to measure at LEAST twice and if anything, measure as many times as you can. This doesn't just apply to the appliances themselves, it should apply to the space they are being installed in, the doors the appliances have to go through, the staircases they might have to be carried up etc. Ensure that the appliances you order fit in your space, your house, the doorways and the hallways.
- 2.** Make sure you've covered everything with the company that's installing your appliances in terms of hook up information. If you've never had a gas stove and having one delivered, make sure you have a gas line hook up, or that will be involved in the installation. Anything in regards to the hook-up and ventilation of the appliances you buy is essential to cover off before delivery.
- 3.** Ensure you protect your floors, delivery staff will do their very best to avoid any scratches or issues but it's always helpful to be extra prepared and cover the carpet and floors yourself to ensure nothing happens.
- 4.** An important thing to remember as well, is to not accept an item if it's the wrong one or damaged. Be sure to unpack, inspect and photo your appliances upon delivery as you have a right to refuse delivery and have the product sent back to the company. You want to do this at the time of delivery as once it's delivered and installed, it will be a longer process to get it removed or exchanged.
- 5.** Makes sure you mention to the company you're purchasing appliances through, if you need your old appliances removed or moved. At Goemans, we can move your old appliances to another room in your house if needed, but we need to be aware of this before time of delivery, so our employees can be prepared.





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your own home at [goemans.com](http://goemans.com)

- Thousands of products
- Simple and secure 1-page checkout
- Get a call from our Order Coordinator the next day to confirm your delivery date



**Sign up for the Goemans e-Newsletter and get:**

- Exclusive promo codes for limited time offers
- Invitations to our Private Sales
- Our flyer, before it's released to the public

***Sign up today at [goemans.com](http://goemans.com)!***



**Tony Goemans**  
Goemans Appliances  
Late Founder

## About Goemans

40 years have taught us that great customer service begins and ends with one universal truth - **treat customers the way you would like to be treated.** Our founder Tony Goemans may not have invented the Golden Rule, but he lived it everyday and instilled it in all of us; At Goemans, you'll be treated like part of the family and that's a promise.

We believe in family. Plain and simple. In fact, it's been a cornerstone of our business ever since we opened our doors back in 1978. We believe in building loyal relationships with our customers, and with our employees. To us, whomever walks in the front door is a part of our family and because of that we've placed superior value, a dedication to customer satisfaction, and personalized service as the hallmarks of how we operate. That's what you do for family.

Consider any one of our eight locations your appliance home away from home. Whether it's **Stoney Creek, St. Catharines, Mississauga, Kitchener, London, Vaughan, Markham or Whitby**, Goemans Appliances is a welcome destination for you. Maybe that's why we've become one of Canada's largest independent appliance retailers.

## Contact Us

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### WHITBY

1629 Victoria St. E.  
905-721-1555

### MARKHAM

8401 Woodbine Ave.  
905-513-0004

### VAUGHAN

167 Chrislea Rd.  
905-264-1771

### MISSISSAUGA

3050 Vega Blvd.  
905-820-2600

### STONEY CREEK

903 Queenston Rd.  
905-664-2035

### ST. CATHARINES

166 Bunting Rd.  
905-688-3000

### KITCHENER

4585 King Street E.  
519-650-4255

### LONDON

1040 Wharncliffe Rd. S.  
519-685-0800

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