



**COOKING
APPLIANCE
BUYING
GUIDE**

TASCO
APPLIANCES



TABLE OF CONTENTS

Click the links for more information

Page 3: Overview

Page 4: Common Terms

Page 5: Types of Cooking Appliances: Ranges

- Page 6: Ranges
- Page 7: Electric
- Page 8: Gas
- Page 9: Induction
- Page 10: Dual Fuel
- **Page 11: Price Comparison: Ranges**
- Page 12: Electric
- Page 13: Gas
- Page 14: Dual Fuel
- Page 15: Induction

Page 16: Types of Cooking Appliances: Cooktops

- Page 17: Cooktops
- Page 18: Electric
- Page 19: Induction
- Page 20: Gas

Page 21: Types of Cooking Appliances: Wall Ovens

- Page 22: Wall Ovens
- Page 23: Single Oven
- Page 24: Steam Oven
- Page 25: Speed Oven
- Page 26: Combination Oven
- Page 27: Double Oven
- **Page 28: Price Comparison: Wall Ovens**
- Page 29: Wall Ovens
- Page 30: Steam Ovens
- Page 31: Double Ovens
- Page 32: Combination Ovens

Page 33: Types of Cooking Appliances: Microwave Ovens

- Page 34: Microwave Ovens
- Page 35: Countertop
- Page 36: Over-The-Range
- Page 37: Microwave Drawers
- Page 38: Built-In Microwave

• Page 39: Price Comparison: Microwave Ovens

- Page 40: Countertop
- Page 41: Over-The-Range
- Page 42: Microwave Drawers
- Page 43: Built-In

Page 44: Prepare to Buy

Page 45: Know Your Space

Page 46: Measure

Page 47: Research

Page 48: Delivery Checklist

Page 49: About Tasco

Page 50: Contact Us



OVERVIEW

If you're reading this, we assume you're looking for, or may be looking for a new cooking appliance. Whether your current range broke down or you're looking to replace all of your cooking appliances, we've got you covered.

Our Cooking Buying Guide is designed to get you started on your decision making journey. We've broken down everything you need to know about cooking appliances in this guide: brands, costs, common terms, types and much more...



COMMON TERMS

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

RANGES





RANGES

Purchasing a range doesn't have to be an overwhelming process. Here are a few things that we can clear 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'. They usually include griddle pans or grilling features, which provides an all-around cooking experience.

Ranges can come in a variety of types:

GAS

ELECTRIC

INDUCTION

DUAL FUEL

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



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.

FRONT CONTROL

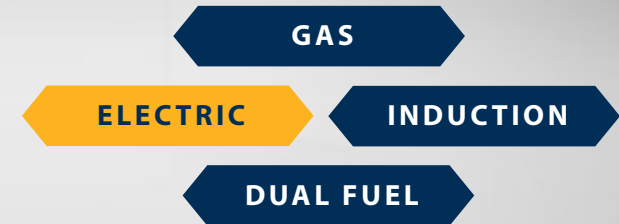
These are similar in concept to the rear control however as you can guess, the main difference is the controls are in the front. They have the same depth as rear control ranges and the sizing is the same at 24" or 30" width as well. A while back front control ranges were known as 'slide-in' ranges however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

ELECTRIC

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.



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.

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.

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.

GAS

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.



GAS

ELECTRIC

INDUCTION

DUAL FUEL

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.



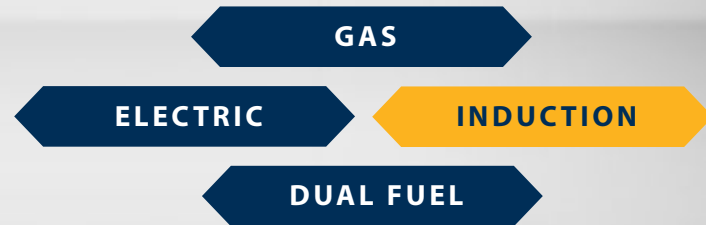
INDUCTION

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.





DUAL FUEL

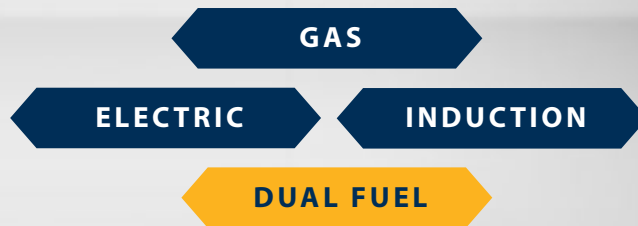
A Dual Fuel Range is exactly how it sounds; it's a range that has two fuel sources. The most common dual fuel ranges come with a gas stove top with an electric oven underneath. A dual fuel range includes the best of gas and the best of electricity and allows for fantastic cooking flexibility.

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.



PRICE COMPARISON: RANGES

Click the products to view them on our website



ELECTRIC RANGE



LREL6325F • \$



6.3 cu.ft. Capacity
Wifi Enabled
Rear Control



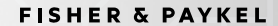
PCFE307CAF • \$\$



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

I DUAL FUEL RANGE



PC2S930SELSS • \$



5.8 cu.ft. Oven Capacity
Self Clean with Steam Clean Option
Wireless control of 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 RANGE



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

COOKTOPS



COOKTOPS

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

INDUCTION

GAS





ELECTRIC

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.

ELECTRIC

INDUCTION

GAS



INDUCTION

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.

ELECTRIC

INDUCTION

GAS

GAS

Gas cooktops are fueled 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.

ELECTRIC

INDUCTION

GAS

TYPES OF COOKING APPLIANCES

WALL OVENS

WALL OVENS

Wall ovens can be a fantastic option for many reasons. 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.



PRICE COMPARISON: WALL OVENS

Click the products to view them on our website

| WALL OVENS



WOS72EC0HS • \$

Whirlpool®

30" Exterior Width
Frozen Bake Technology
Keep Warm Setting



JJW3430IM • \$\$

JENNAIR®

Vertical Dual-Fan Convection
7" Full Color LCD Display
Auto Convection Modes



SO30PM/S/PH • \$\$\$

WOLF

10 Cooking Modes
Dual Verticross™ Convection
Color Touchscreen Controls

| STEAM OVENS



BSK892330M • \$

AEG

Three cooking modes
Sous Vide 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 • \$\$



10 cu.ft total capacity
Steam Bake and Flex Duo technology
Efficiently cooks multiple dishes at once



MEDMCW31WS • \$\$\$



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

TYPES OF COOKING APPLIANCES

MICROWAVE OVENS

MICROWAVE OVENS

Microwaves are one of those kitchen appliances you assume everyone has in their home. They seem to be a staple small appliance that just makes life easier. Reheat meals, defrost the beef you forgot to take out of the freezer the night before – whatever your need, it's there for you.

Typically microwaves sat on countertops, now they can be installed over your range, as a drawer or even built into your cabinetry.

COUNTERTOP

Countertop Microwaves are the classic version of microwaves. They're found in most people's homes and are made by the large majority of appliance manufacturers. Countertop microwaves come in a variety of sizes and now have a wide number of features.

- **Small Countertop Microwaves** can be as small as 0.5 cu.ft and typically 16-18" wide.
- **Mid-Sized Countertop Microwaves** usually range from 1-1.9 cu.ft and are about 22" wide.
- **Large Countertop Microwaves** usually range from 1.9-2.2 cu.ft. and are about 24" wide.



OVER-THE-RANGE

Over-the-Range (OTR) Microwaves are designed to fit over top of your kitchen range and have a built-in ventilation system which replaces the need for a hood fan. Typically, they are more expensive than countertop microwaves and would need professional installation. The biggest benefit of the OTR Microwave is that it doesn't take up additional counter space.

Since OTR Microwaves have to fit above a range, their sizes are more consistent across all manufacturers.

Most OTR Microwaves are around 30" wide, 16" deep and on average 17" high – but can be 16" or 18" high as well, depending on the manufacturer.



MICROWAVE DRAWERS

Microwave Drawers are becoming a really popular appliances in homes these days. They are another great option if you don't want your microwave on top of your counter but have a few different advantages from OTR Microwaves.

Microwave Drawers are great because they are installed underneath your counter. Not only does this save space, but it is much easier for shorter people to access as well. Since you are picking food up from the microwave, not out and down, the likelihood of spilling hot dishes is much less.

Microwave Drawers are great but also have their cons. Since they are under the cabinet they can easily be accessed by children (however there are lock options) and they can take up cabinet space instead of countertop space. They also are typically more expensive then OTR Microwaves and usually do not have a turntable function.

Microwave Drawers are typically available in two sizes: 24" and 30".

Microwave drawers are a great option for a newly built kitchen – they take up much less space, overall can be safer.



BUILT-IN

Believe it or not Built-In Microwaves differ from OTR and Drawer Microwaves. Usually, Built-In Microwaves are built into a wall cabinet, overtop of a wall oven in a column, however they can be installed separately into the wall or under the counter as well.

Most Built-In Microwaves also have lock features, to avoid any safety issues and usually do not have turntables, which allows for more space to fit larger items.

It's important to keep in mind that Built-In Microwaves require professional installation and typically are more expensive than Counter-Top and OTR Microwaves.



PRICE COMPARISON: MICROWAVE OVENS

Click the products to view them on our website

COUNTERTOP



MS19M8020TG/AC • \$

SAMSUNG

Ceramic Enamel Interior
Countertop 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



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 E

1.7 cu.ft. capacity
Fingerprint Resistant
Fast Bake Convection

| MICROWAVE DRAWERS



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



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

PREPARE TO BUY

It's always good to be prepared when making a significant purchase. This way when you're shopping you know exactly what to expect and what to ask. Appliance shopping is no different. Here are a few things that we recommend you prepare for before you come in-store or go online 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 man with dark hair and glasses, wearing a checkered shirt and a backpack, is measuring a wall with a yellow tape measure. He is looking intently at the measurement. The background is a plain, light-colored wall.

| 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 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

This is probably one of the most important things to be prepared for when buying new appliances. Delivery seems like it could be easy, and it should be. It's even easier when you and your house are prepared for delivery – this will help make the whole process smooth and simple.

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 Tasco, 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 delivery team can be prepared.

At Tasco Appliances we know appliances are an important part of your life. That's why we offer our professional delivery services six days a week across southern Ontario, including cottage country.



ABOUT TASCO

What started out in a small corner of Richardson's Furniture Store back in 1954, soon became the foundation for the Tasco Appliances you know today. By the 1960s, our founders of Tasco purchased the furniture store, located at 3041 Dufferin Street in Toronto, (we still have a showroom there) and ten years later, our team decided that appliances was our biggest opportunity.

Tasco Appliances quickly became Toronto's appliance retailer of choice, specializing in high-quality, well-made appliances. Tasco was able to expand their largely builder-based clientele and evolve into a retail outlet for Toronto's discerning homeowners.

With a main focus on appliances, Tasco Appliances quickly became Ontario's appliance retailer of choice, specializing in high-end appliances. We were able to expand upon our largely builder-based clientele evolving into a retail outlet for Toronto's discerning homeowners.

By the 1980s and 1990s, Tasco had become the destination shop for high-end, luxury appliances. Retail sales continued to grow, and so did our influence within the condominium and home renovation markets. A passion for design, and a significant amount of growth led Tasco to establish the Kitchen Design Division – a place where Toronto's best designers, and their clients, could go to get real advice and the tools necessary to design their dream kitchen. This newfound partnership with top designers inspired further growth and opportunities for Tasco to make a lasting impact on the housing industry – and we did just that!



THE GTA'S APPLIANCE PROFESSIONALS SINCE 1954

TORONTO

3041 Dufferin St.
(416) 781-9145

MISSISSAUGA

2111 Dunwin Dr.
(905) 275-1700

BRAMPTON

338 Queen St. East
(905) 456-1700

RICHMOND HILL

11160 Yonge St.
(905) 770-3222

PICKERING

1095 Kingston Rd.
(905) 421-0367

BURLINGTON

1510 North Service Rd.
(905) 335-2580

tascoappliance.ca [f](#) [@](#) [in](#)

