

Cooking Appliances Questionnaire

To help focus your selection process, ask yourself the following questions. You also can print out the questionnaire and refer to it while visiting a kitchen designer, appliance showroom or retail store.

- 1 What are the dimensions of my current appliances? Does my current kitchen layout allow for any changes in these dimensions? Or will the layout be changing?
- 2 What kind of utility hookups do I have in my kitchen? Am I willing to pay to change them if I want to change my cooktop, range or oven from electric to gas or vice versa?
- 3 What look do I want to create with my cooking appliances? For example, professional kitchens use stainless steel appliances; a sleek modern space might use a glass cooktop and glass-front wall ovens; and an Old World kitchen usually has a big range with a wood- or stone-covered vent hood.
- 4 How many people typically do the cooking in my home? For how many people am I or are we usually cooking? Does this affect the size or number of ovens, burners, etc. that we need?
- 5 How do I/we cook? Do I use the oven or the cooktop more? Am I interested in features such as convection, steam or induction cooking? What about grill, griddle or wok modules as part of the cooktop? Do I need a professional level of cooking power and precision, or are standard Btus or wattage sufficient?
- 6 Do I use enough power when cooking to require a serious ventilation system? Do I have the appropriate ductwork for an updraft vent hood, or is a downdraft system more appropriate? Would a microhood be sufficient?
- 7 Do I entertain and cook enough that having a second oven, a warming drawer or built-in coffeemaker will be useful?
- 8 Should I consider a microhood or a compact range or cooktop to help save space in my kitchen?
- 9 Do any household members have physical limitations that would make a wall oven easier to use than a stove? Would a smooth-surface cooktop or one with continuous grates also be easier to use?
- 10 Do I want options that save time spent cooking and cleaning—for example, a speed oven, self-cleaning oven, sealed burners or pre-programmed cooking modes?