

# BUYING GUIDE

## RANGES

MAYTAG®

Maytag has the tools and information you need to make the best buying decision. Just follow these four easy steps.

### When You're Ready to Shop

Fill out the shopping checklist as a reminder of what you learn here.



## 1. KNOW WHAT IS BEST FOR YOU




### GETTING STARTED

Knowing what kind of range you want will help you narrow down the sea of in-store options to designs that are only compatible with your food-preparation needs.

**There are two traditional types of ranges** – each categorized by the type of fuel needed to operate. A notable option, available in both fuel categories, is the double-oven. It offers unique cooking and capacity advantages. Take note of the benefits and usage requirements of each, as they determine which is best for your home.

#### CONSIDER THESE THINGS:

- What fuel source will you use to operate your range?
- How large is the space where you will install your new range?
- What safety or convenience features do you prefer?

	 <b>Electric</b>	 <b>Gas</b>	 <b>Double-Oven</b>
<b>DESCRIPTION</b>	These ranges are available with traditional coil heating elements or ceramic glass cooktops.	These ranges can be connected to a natural gas or propane line.	These ranges are available in gas and electric and feature two independently controlled ovens.
<b>BENEFITS</b>	Cooking elements provide consistent, even heat. Oven heats evenly and quickly. Ceramic cooktops are easy to clean.	Visible flame provides precise control over a wide range of temperature settings. Burners retain little heat when turned off – so cooking stops almost immediately.	Usually offers more capacity across range types. Foods that must be baked at different temperatures can be prepared simultaneously.
<b>REQUIREMENTS</b>	Connect to electric for cooktop, oven, clock and lights. Ceramic cooktops typically need special cleaners – available through the manufacturer.	Connect to gas line for cooktop and oven and to electric for clock and oven lights.	Connect to gas and electric for gas models and to electric for electric models.
<b>LOOK FOR</b>	Hot surface indicators for added safety. Convection fan to circulate oven air for shorter baking times.	Electronic ignition to light burners instantly. Sealed burners for easy cleanup.	Convection fan in electric ovens to circulate oven air for shorter baking times. Self-cleaning oven with adjustable settings to match the cleaning level to the amount of food buildup.

## 2. KNOW WHAT YOU LIKE FINISHES, PROFILES AND DOOR STYLES

Most ranges offer style options that allow you to create a customized look that blends with your kitchen. Ask a salesperson if these features are available on the range of your choice:

### Styles:

Choose from Freestanding (for a classic look), or Slide-In and Drop-In (for a custom built-in look).

### Color:

Most models are available in white, black, biscuit or stainless.

## 3. KNOW WHAT COUNTS WHAT ARE YOU PAYING FOR?

Here are a few of the features that contribute to the cost of your new range:

- **Double-Oven** – two independently controlled ovens add flexibility.
- **Ceramic Glass Electric Burners** – smooth, easy-to-clean surface provides great cooking performance.
- **High-Output Gas Burners** – generates additional heat for large cooking jobs or quick boiling.
- **Half-Racks** – allows unique oven configurations for additional cooking space.

### LOOK TO SAVE MONEY IN THE LONG HAUL WITH:

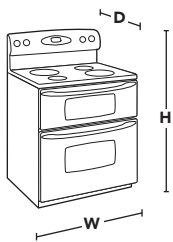
- o A self-cleaning oven. The added insulation makes it more energy efficient.
- o An extended warranty. Most models come with a 1-year.

## 4. KNOW YOUR DIMENSIONS MEASURE NOW, NOT LATER

No one wants to bring home a range that doesn't fit or connect where it should. Take the following steps to ensure your purchase goes smoothly:

### Do It Yourself:

- **Measure the height, width & depth** of the designated cutout space in your kitchen.



Here's how to measure:

- W:** side to side
- D:** back to front (add 2" for door handle)
- H:** top to bottom

- **Measure the clearance** of doorways, hallways and other points of entry that will be used to deliver your new range.

### PHONE IT IN:

The following tasks should not be attempted without the help of an appropriate professional if you lack the experience or tools to do it alone.

- **Confirm that electrical output is sufficient** for the location of your new range.

*You will need:*

- o A grounded outlet (no extension cord or adaptor)
  - o A separate 120-volt circuit
- **Contact a licensed gas or heating professional** if you plan to purchase a gas range.
  - **Decide how you will dispose** of your old range.
    - o Some retailers offer removal of your old range with delivery of your new one
    - o Ranges in good condition may be donated to charity