

# THE ESSENTIALS

# Ranges

Available in every size imaginable, modern ranges are customizable on multiple levels: Choose the number of burners, type of heat (induction for quick-boiling water, gas for serious searing power), one oven or two, and whether you want a warming drawer. Make it truly your own.



## **STANDARD**

A 36" range, like this one from Fisher & Paykel, offers plenty of cooking surface and a single, large-capacity oven (that will generally fit a 3/4 sheet pan). This is the most popular size requested. fisherpaykel.com.



**Great Cookware** The good stuff comes with a lifetime warranty. Hestan Nanobond Covered Essential Pan.

\$300. hestan.com.



# SMALL

Compact ranges can start at just 20" wide. The 24" models by Bertazzoni (above), Haier, and Smeg are perfect for small apartments. If you can't spare the space, get a two-burner cooktop and a countertop oven. us.bertazzoni.com.



#### LARGE

Super-size ranges-best for serious cooks-can be up to 60" wide. Thermador's 48" Pro Grand has an induction cooktop, six burners, a convection-steam oven, and an optional warming drawer. thermador.com.



Know the difference: **Built-in** appliances are integrated into your existing cabinetry. They're often panel-ready, meaning you can disguise them by matching them to your cabinet fronts. Freestanding models, on the other hand, can't be hidden this way-but they are easily swapped in and out.

# A Good Hood Makes a Difference

Three great choices:



## STATEMENT

Custom hoods, like this brasslined one from François & Co., can add a strong architectural statement. francoisandco.com.



# DOWNDRAFT

Don't want a hood over the island? This Zephyr downdraft pops up to remove smoke and disappears when cooking is complete. zephyronline.com.



#### INVISIBLE

Blending your hood into the surrounding area can help it seem to "disappear." Just use the same material that's on the walls-in this case, plaster.

