

## Appliance Shopping: Frequently Asked Questions

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### General

**Regarding color, is black the new stainless?** Black is becoming more popular, but it still hasn't surpassed stainless.

**How long is a standard manufacturer warranty?** Manufacturers provide a one year limited warranty on new products.

### Cooking, Ovens, Ranges

**What is convection?** Convection is a fan inside the oven accompanied with an element that blows hot air and circulates it in the oven to create even heat throughout, allowing you to bake multiple items at once or to speed the cooking time of a single entrée.

#### **What is the difference between 3rd element convection and regular convection?**

Speed bake convection ovens have a fan in the back, but no element. The 3rd element convection has an element in the fan.

**What is induction?** Induction involves using electrically charged magnetic energy to heat ferrous pans. The heat is transferred directly to the pan making it more efficient than gas.

**What kind of cookware do I need to use with induction?** Pans need to be ferrous (can react with magnets) and are available at most kitchen retailers.

**What kind of cookware can I use on an electric glass top cooking surface?** - You can use most cookware with a glass cook top as long as it has a smooth bottom. Do not use cast iron, sprayed on porcelain or glass cookware.

#### **What do I use to clean the grates on my gas cook top? On a glass cooking surface?**

On a gas and glass cook top you can find an array of cleaners at your supermarket. For glass try the ceran cook top cleaner. For gas grates, use water mixed with a little dish soap.

**How hard is it to convert from a drop in range to a slide-in range?** It is a fairly easy conversion for a contractor or experience handyman.

**What is the difference between a slide-in and free-standing range?** A free-standing range will have a console in the back where normally the controls are located. A slide-in range generally has the controls in front and has a lip on both sides and the back which installs over the counter. This gives a finished built-in look and prevents spillage from falling or dripping down between the side and back of the appliance and the cabinets. A slide-in range is more expensive but provides added convenience and cleaning ability.

**Do I need downdraft or updraft venting for my range or cook top?** Both designs will do an adequate job of venting. Updraft venting is generally less expensive to install and maintain. But some kitchen designs will not allow for updraft venting (such as in an island or peninsula location). Some ranges and cook tops have a built in downdraft venting system. There is another option, for gas and electric cook tops, called a pop-up vent. A pop-up vent can be installed with most cook tops, only needs approximately 2 inches in the back, and may be a lower cost alternative than the models with built-in venting. Please consult a DeWhitt sales associate for more information.

**Can my gas range be converted to propane? How?** A natural gas range, in most cases, can be converted to propane by changing the orifices in the cook top burners and the bake and broil in the oven. And, by adjusting the regulator.

### **Microwaves and Micro hoods**

**How high must I put my hood/ micro hood above the cooking surface?** Factory recommendations indicate that the micro hood bottom is at least 18 - 24" above the cooking surface.

**How much CFM (cubic feet per minute) do I need on my hood with a gas cook surface? Or with an electric one?** With a gas cook top, the rate of heat climbs quickly. Manufacturers recommend that for every 10,000 BTU you need 100 CFM. With an electric cook top, the rate of heat does not climb as quickly and you could install whatever CFM provides you the amount of air movement that you want.

**How much air does a micro hood draw?** A micro hood fan, in most cases moves approximately 300 CFM (cubic feet per minute.)

**Can I use my old trim kit with my new built in microwave?** In most cases, the old trim kit will not work with the new built-in microwave and it is recommended to use the trim kit that is specified for the new microwave.

### **Laundry**

**How does the steam work in the washer.....or in the dryer?** - The dryer has a spigot inside that moistens and closes that releases wrinkles. The washer utilizes steam to deeply penetrate fabrics in order to remove tough stains.

**What kind of soap do I use in a front loading washer?** Most manufacturers recommend that you find a H.E. (high-efficiency) --soap that works for you. It is a low-sud soap that is designed to be used in front load washers.

**How long is the average wash cycle in a front loading washer?** The average wash cycle in a front load washer is approximately 40-60 minutes depending on what cycle and options you choose.

### **Refrigeration/Freezers**

**How does the frost free system work in a freezer?** A frost free freezer cycles air approximately every 8 hours up to around 32 degrees to avoid the build up of frost.

**What is a better freezer for me, the frost free or manual defrosts?** With modern commercial shrink-wrap packaging, this is not as much of an issue as it used to be. However, if you are loosely packaging food items and if you want to keep those food items for longer than about 4-5 months, the manual defrost will do a superior job and without the effects of the daily frost-free cycle. If you are consuming what you keep in your freezer faster than 4-5 months and want the convenience of not having to defrost your freezer once or twice a year, then a frost-free freezer is a good selection. Frost-free freezers use more electricity than a same-size manual defrost model.

**How much room/clearance does a fridge need when you slide it into a hole?** The newer refrigerators do not need as much clearance around the edges as earlier models. Usually, an eighth of an inch around the edges will do.