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# KITCHEN APPLIANCE BUYER'S GUIDE

Select Home Kitchen Appliances  
with Confidence.

Learn what cooking technologies are available and  
determine which are right for your dream kitchen.

Your guide and checklist to  
self-identify your cooking and style  
preferences for a better  
home kitchen appliance selection process.



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# Your Kitchen project

Kitchen project start date:

Projected appliance install date:

☐ New Build

☐ Remodel

How long do you plan to be in this home?

☐ 1-3yrs

☐ 3-8yrs

☐ 8yrs+

## YOUR PREFERENCES

Style	<input type="checkbox"/> Traditional (Flourishes, Detailing) <input type="checkbox"/> Modern (Sleek, Minimalist, Straight Lines.)			
Cooking Style	<input type="checkbox"/> Quick/Convenience <input type="checkbox"/> Slow/Involved <input type="checkbox"/> Tech savvy/Automated	<input type="checkbox"/> Bake <input type="checkbox"/> Braise <input type="checkbox"/> Saute	<input type="checkbox"/> Steam <input type="checkbox"/> Broil <input type="checkbox"/> Wok cooking	<input type="checkbox"/> Sous Vide <input type="checkbox"/> Simmer <input type="checkbox"/> Air Fryer
Appliance Interaction	<input type="checkbox"/> Touchscreen/Tech/Automated <input type="checkbox"/> Tactile/Manual			
Food Storage	How often do you grocery shop? Do you bulk up on frozen goods? Do you use the refrigerator or freezer more?			
Brands/Models	Are there specific appliance brands that you like?			
Lifestyle	How many people in your home cook? How many people will cook at the same time? Do kids cook? Do you cook at home often? Do you host guests often? How many guests at a time?			



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# Home Kitchen Appliance Technology

## Induction Burners

- Magnetic field interacts with metal in cookware directly
- Higher highs/ lower lows
- consistent, constant precise heat output
- Any magnetic cookware will work
- Safer; can't turn on without cookware
- Automatic shut off if overheated
- Reduced spillover heat
- 35k BTU equivalent
- Requires less ventilation
- 90% efficient

## CONVECTION OVENS

- Fan to move air to replenish heat absorbed by the food.
- (Think of blowing on hot food to cool it down.)

## STEAM OVENS

- Steam, Convection, separately or combined. Some are Sous Vide capable.
- Combination steam ovens are the gold standard in fine dining restaurants.

## WALL OVENS

- Built into wall cabinet or under-counter
- Common size 30" wide

## WiFi Connected + Remote Cooking

- Remote diagnostics for better technical support firmware updates
- App/mobile interactivity for monitoring/adjusting cooking

## SPEED OVENS

- Microwave and Convection oven combination. Each used separately or in tandem to speed up the cooking process without sacrificing food quality

## Guided Recipes/Automated Programs

- Pre programmed cooking functions for automated or guided cooking.



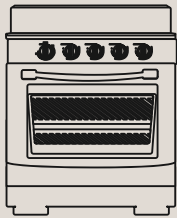
# ☐ Appliance **CHECKLIST**

## Cooking Surface Options

- ☐ Gas Burners
- ☐ Induction Burners
- ☐ Griddle
- ☐ Grill
- ☐ Wok Burner

## Oven Options

- ☐ Convection
- ☐ Steam Oven
- ☐ Speed Oven/ Microwave-Convection
- ☐ Air Fry Setting
- ☐ Automated Recipes
- ☐ Built-in Thermometer



## RANGE

### Cooktop and Oven combined

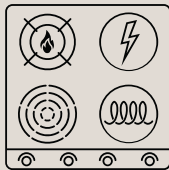
Most common: 30" Freestanding Slide-in  
Built-in sizes: 36", 48", 60"

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_  
Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:  
Range 30" 36" 48" 60"

### Fuel Type

- ☐ Gas
- ☐ Electric
- ☐ Dual Fuel: Gas Burners, Electric Oven



## COOKTOP

Burners built into a  
countertop

Common sizes: 30" 36"

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_  
Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:  
Cooktop 30" 36"

### Fuel Type

- ☐ Induction      90% efficient
- ☐ Electric        75% efficient
- ☐ Gas              40% efficient



# ☐ Appliance CHECKLIST



Wall Oven

Most common: 30" wide  
Single or Double Stack

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_  
Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:

☐ Single ☐ Double ☐ Side Swing Door ☐ French Door



Microwave

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_  
Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:

☐ Countertop  
☐ Built-in Wall Mounted  
☐ Drawer  
☐ Convection-Microwave Combo (Speed Oven)



Dishwasher

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_  
Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:

☐ Drawer Dishwasher ☐ Panel Ready ☐ Handle-less



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# ☐ Appliance CHECKLIST



## Ventilation

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_

Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:

☐ Overhead Hood

☐ Down Draft

☐ Pop-up Down Draft



## Refrigerator & Freezer

Existing Brand\_\_\_\_\_ Model\_\_\_\_\_

Width\_\_\_\_\_ Height\_\_\_\_\_ Depth\_\_\_\_\_

I am interested in:

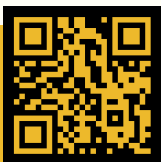
☐ Column/Built-in

☐ Free Standing

☐ Panel Ready



I hope that you find this Appliance Buyer's Guide helpful.  
Learn more at [ApplianceFinder.co](https://ApplianceFinder.co)  
- Chef Andrew Forlines



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