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WHEN YOU BUY YOUR ELECTRIC RANGE

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In selecting your electric range, first give consideration to features which make the stove safe, economical, and convenient to use. Among the top essentials are sturdy construction, parts that are easy to clean, well spaced top-of-stove heating units, which are both fast and economical to operate, and an oven that is well insulated and large enough for all baking and roasting needs for *your* family.

Differences between makes and models readily show up if an effort is made to find them. Knowledge of what to look for and some "shopping around" are well worth your time and effort. Money will be saved and other satisfactions will result from your purchase.

What Size Shall It Be?—The standard size electric range is about 45 inches across the front and about 32 inches from front to back. It may be table top

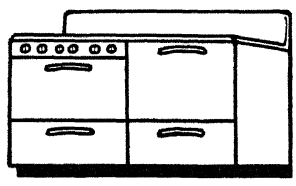

Fig. 1

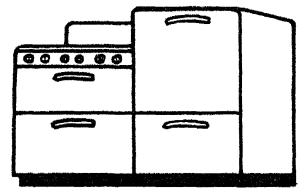

Fig. 2

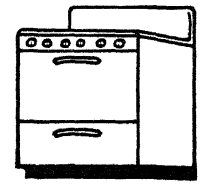

Fig. 3

(Fig. 1) or one with waist-high oven (Fig. 2). The *apartment size* (Fig. 3) is about 32 inches square. No work surface is provided with the apartment size. The oven is *always* below the surface units in the apartment range, but may be higher in the standard size range. If an apartment size range is desired, a cabinet could be placed beside it, planned to your work surface and storage needs.

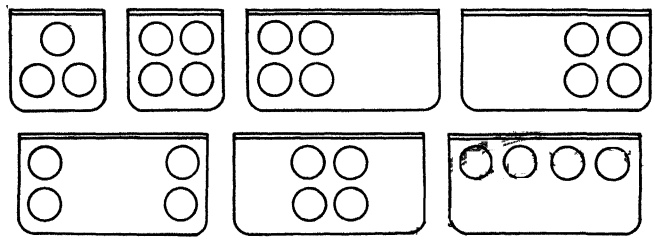

Fig. 4

How Are the Surface Cooking Units Arranged?—Surface units may be grouped in a variety of ways (Fig. 4). In making your choice of unit arrangements, consider the amount of top-of-stove cooking to be done and sizes of utensils to be used.

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If the range must be in the corner of a room, it is better if the cooking units are *away* from the wall for safety in use as well as convenience. Figure 5 shows four surface units grouped together *away* from the wall. A separate work surface is shown at left of the range.

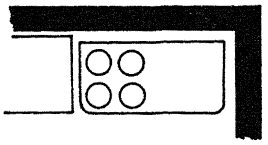

Fig. 5

If possible, provide some work counter space on each side of your range. Convenience in relation to other surfaces is also important in making the choice of arrangement of surface units. In the selection of unit arrangement, make sure that direct light will fall on the top cooking surface (see Fig. 6).

What About Over-all Construction?—It is desirable that the *frame* of the range be made of a strong material such as malleable iron or welded steel. Single-piece, welded steel framework (Fig. 7) eliminates seams which could catch dirt, and has no boltheads to loosen. If the cooking top and back splasher are in one piece there are no crevices to clean. Because of their one-piece construction, some ranges are difficult and expensive to repair.

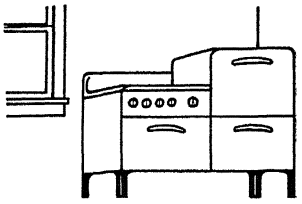

Fig. 6

Most electric ranges have a porcelain enamel finish. The enamel on the top surface should be acid resistant. Some manufacturers use porcelain enamel on some parts, such as the top and oven, and finish the rest of the stove with a synthetic finish which costs less. If the range has legs, check to see if they are fastened securely. Rigid construction is important.

Are Trimmings Necessary?—Trimmings on ranges are usually for decorative purposes only. They usually add to the cleaning problem and to the initial cost. Trimmings made of stainless steel or steel finished with chromium plate give the least tarnish and breakage problems.

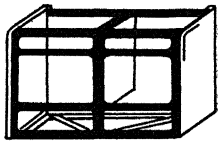

Fig. 7

What About the Cooking Units?—The size and wattage of top-of-stove cooking units should depend on your cooking needs. There should be at least one large surface unit, 1800 to 2200 watts for quantity cooking, pressure cooking, and frying. A *deep-well* cooker can save time and energy but adds to first cost. You will need to use it often for it to be worth the price and space.

Surface units have two major parts, the pan with rim and the heating unit. The rim of the pan sits *in* or *on* the stove top and holds the heating unit. A removable pan below the heating unit aids in cleaning. The three or four openings in the stove top for the cooking units are often the same size, each large enough to take an 8-inch unit. With this construction, if a smaller unit, shown at *a* Fig. 8, is wanted, a pan with *wider* rim is used. A larger unit and narrow rim is shown at *b* Fig. 8.

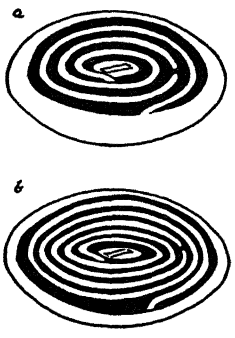

Fig. 8

The less material in the heating unit itself, the faster and more economical it will be. Of the several types of surface units shown in Fig. 9, (*a* tubular, *b* ring encased, *c* cast metal, and *d* open) the tubular type seems to be the most satisfactory, because it heats fast and cools fast.

Some units of heavy construction may be made to heat fast by having higher than average wattage. Such units usually add to cost of operation.

Switch Controls.—Switch controls may be located on the back splasher (*a* Fig. 10) or on the front panel (*b* Fig 10). Wherever they are placed, they should be so plainly marked that they can be easily seen under good and poor lighting conditions. Such markings should show which unit each switch controls and should show the various heat positions.

The minimum number of heat positions for economical use of electricity is three—high, medium, and low. Greater number of controls, and, more economy in use, is provided by units having more than three heat positions. However, for all practical purposes, five different heat positions seem to be enough.

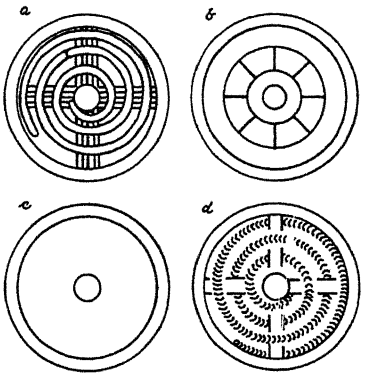

Fig. 9

Is There a Tray for Spillovers? — There should be a removable drip tray beneath the surface units deep enough to catch spillovers.

How Large Is the Oven?—For most baking and roasting needs, an oven which will take four 10-inch round cake pans in a staggered position on two racks is large enough for satisfactory baking. The pans should not touch each other or the walls of the oven.

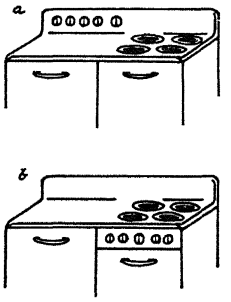

Fig. 10

Ovens are usually equipped with two heating elements, one at the top of the oven, used primarily for broiling, and one at the bottom for baking. Usually both units are used for preheating the oven. In order to provide more even heat throughout the oven during the baking period, the upper unit may be made to supply *some* of the heat. Fig 11 is an inside view of an electric oven, showing racks, rack supports, oven vent, top unit, and baffle plate covering bottom unit,

Two-unit ovens are usually more satisfactory and convenient to use than ovens with only one unit. Oven units should be easy to take out and put back. Supports extending at least half the depth of the oven protect the upper unit and its contact points during removal and replaceemnt. The oven should have a thermostatic control. It needs to be checked for accuracy when the range is installed. The light which shows that the oven unit is on should be easily seen and the lamp bulb easy to replace.

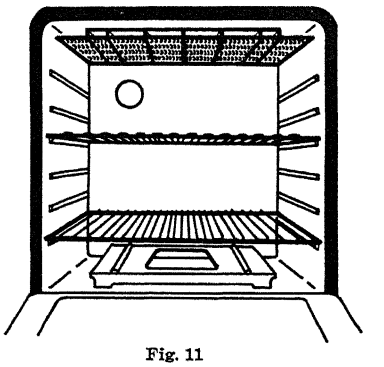
Fig. 11

Is the Oven Lining Easy to Clean?—The lining of the oven should be rust resistant, smooth, and have as few seams as possible. Rack supports that are very deep or have sharp edges, are difficult to clean. Several rack positions make the use of the oven more flexible.

What About Oven Racks?—Oven racks should be made of heavy rust resistant metal. The rods of which the racks are made, should be close together so that small pans will not tip on them. Non-tipping, smooth-running racks are convenient. A device to prevent the racks from being pulled straight out all the way makes for both safety and convenience.

Is the Baffle Easy to Replace?—The baffle is the piece of metal which fits over the lower oven unit. It helps to distribute the heat evenly in the oven during the baking period, and helps to protect the unit from boil-overs. A removable baffle makes cleaning easier than if it is permanently attached to the unit. If the baffle is removable, some provision for easy and correct replacement is necessary.

Does the Door Fit Tightly?—The oven door should be made so that it will withstand any reasonable strain. It should be as heavily insulated as other parts of the oven. A spring device which prevents the door from dropping or swinging shut is a convenience, especially during broiling. A tight oven door lessens heat leakage. Remember that the oven door will get hot during use. Check to see if the door handle is far enough from the door surface that your hand or knuckles won't be burned.

Where Is the Convenience Outlet?—On most electric ranges, a separate 115 volt circuit, capable of carrying a capacity load of 1725 watts, is provided. One or two convenience outlets are connected to this circuit, to which such appliances as mixers, coffee makers, and hand irons may be attached. It is important that the convenience outlet is placed so that cords on plugged-in appliances do not interfere with any of the surface units. Such a circuit is usually fused with a 15 ampere screw type fuse. Since it is possible to blow the fuse, the fuse should be easy and safe to reach for replacement.

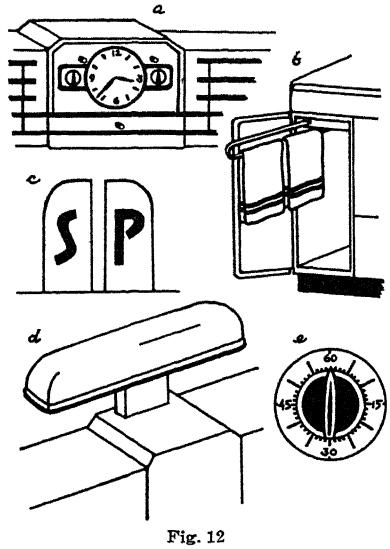

Fig. 12

What About Special Features? — Figure 12 shows some special features to be found on modern electric ranges. Among such equipment are (*a*) an automatic oven timer and clock, (*b*) towel rack compartment, (*c*) salt and pepper shakers, (*d*) shaded light, and (*e*) time reminder. A special feature that appeals to one buyer might be considered a non-essential to another buyer. Even though the item has no price tag all-its-own, its cost is included in the price of the range. You will have to decide if any *one* special feature is worth the price.

Purchase your electric range from a reliable dealer whose reputation has been established. Such a dealer handles products that will not soon be orphans. It is important that the dealer is able to service your appliance properly and get parts readily. Generally, the manufacturer's guarantee is only as good as the local dealer behind it. Electric ranges made by reliable manufacturers are approved by the National Board of Fire Underwriters and bear their seal of approval.