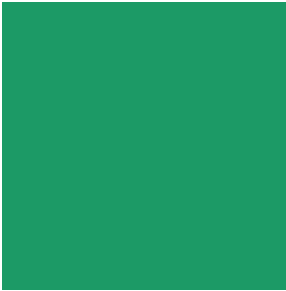




Range Buying Guide



Get Ahead of the Day™

*Thank you for downloading the **Commercial Range Buyer's Guide**. At **Innovative Foodservice Group**, we're committed to informing and educating our customers so they can be confident in their purchases.*

In this guide you will find detailed explanations of the different types of commercial ranges available for restaurant and foodservice operations, and how to decide which one is best for you. The guide is designed to provide you with scenarios of different industry uses of restaurant ranges and how your budget, clientele, location and environment will affect your productivity.

What is a Commercial Range?

An essential part of any professional kitchen, the commercial range is one of the most versatile pieces of equipment that is easy for untrained employees to use. A wide variety of options and cooking methods including baking, broiling, steaming, braising, grilling, frying, simmering and sautéing makes the commercial range applicable for a vast number of operations. Powered by gas or electricity, ranges are typically comprised of a cooktop for direct-heat cooking with an oven or storage base which work independently from each other.

When do you need a Commercial Range?

Commercial ranges are useful to several commercial foodservice applications including restaurants, diners, churches, catering facilities, cafeterias, schools and more. If you plan to cook food over direct heat or if you need boil, braise, sauté, grill or stir-fry on a daily basis you definitely need a commercial range.

Selecting a Range:

There are many things to take into consideration before buying a commercial range. If you are replacing a range, then it is generally cheaper and more efficient to purchase a model that is very similar to your previous range. If you are buying for the first time you will need to compare and contrast different ranges in regards to fuel type, size and burner configuration to decide which type best suits your needs.



Why Buy from Innovative Foodservice Group?

In the commercial industry, the range can be the key to success. Whether you are looking to replace your existing equipment or opening a new venue, Innovative Foodservice Group has a huge selection of commercial ranges and ovens; with all the burner options and features that can save you money and time.

Call Toll Free and speak to a real person: (800) 226-9645

HEAVY-DUTY RANGES VS. RESTAURANT RANGES



Restaurant or “mid-size” ranges are the most commonly used in commercial applications and are typically designed for easy-of-use and durability. Typically, freestanding models with connections in the back, restaurant ranges are best suited for smaller kitchens with average production rates of 250 meals or less per day. This type of range is generally cheaper and more economical.



Heavy-duty ranges are designed to be banked together “in a battery” with other ranges or pieces of equipment with connections in the front. These ranges feature a higher energy output and are equipped to handle larger volumes of cooking. As their name suggests, heavy-duty ranges often feature more welded components and thicker gauges of metal. While more durable, this type of range is generally more expensive.

1

Choose Range Type

2

Decide Top Configuration

3

Decide Oven Type

4

Select Size

5

Pick Additional Equipment

6

Choose Gas or Electric

7

READY TO COOK!

Please be advised when installing a commercial range in a residential setting there may be warranty and insurance issues. Because commercial ranges lack the proper insulation there is an increased chance of fire and damage to your home and can void the manufacturer's warranty on the equipment as well as your homeowner's insurance coverage.

Gas Ranges vs. Electric Ranges

Gas ranges are by far the most popular in commercial kitchens because the heat is instantaneous and easier to control. Commercial gas ranges are also generally more affordable. When cooking meats and vegetables gas ranges are typically more desirable because they produce a "moist heat." The heat output of gas ranges is measured in BTU's, however, the higher your BTU output the higher your energy consumption. While most commercial ranges are available in standard natural gas configurations, liquid propane models are also available. Liquid propane units are best suited for rural areas or portable operations, like food trucks or mobile kitchens. Liquid propane typically burns slightly cooler than natural gas and you will need to account for the BTU difference when considering purchasing an LP range.

Electric ranges, though generally more expensive, offer more convenience than gas models. Electric ranges are easier to move in a kitchen and do not require relocating a gas connection along with it. The electric ovens in a range have a quicker response time to temperature changes and have less heat variance overall, which yields a more even heat and consistent baking results.

Specialty Ranges

Wok ranges, primarily used in Asian cooking establishments for stir-frying and other high-heat cooking methods. These ranges feature high BTU burners and a raised ring that specifically designed to support the round bottomed woks and deliver the high temperatures required for this style of cooking.

Stock pot ranges are lower in height and offer only a few burners specifically for heating large pots of liquid. The burner grates are designed to create a flat surface making it easier to move stockpots across the cooktop surface and the lower height reduces the risk of spills and increases comfort when lifting the heavy pots.

What Size of Commercial Range do you need?

While there are models available anywhere from 12" up to 72" the most common range widths are 36", 48" and 60". When selecting which size range you need, the most important thing to consider is hood space. Most health and safety standards require the hood to extend at least 6" past the equipment pieces you put under it.

In other words, if your hood is 48" you will only be able to put a 36" range underneath. It is always best to check with your local health regulators before purchasing your equipment.

What Top Configuration do I need?

The gas open burner top is the most common configuration in the commercial foodservice industry. This type of configuration offers a variety of cooking styles generally anywhere from 30,000 to 35,000 BTUs per burner.

The griddle top features a flat plate surface that is commonly used in breakfast restaurants and other applications where a griddle is necessary for most menu items. Griddle tops are great for eggs, pancakes, burgers, grilled sandwiches and anything else that doesn't require a pot or pan.

The hot top, although similar to the griddle top, offers a flat even heat surface that is meant large pots and pans. The smooth surface makes it easier to clean and to move large pots around.

Combination surfaces are common in large professional kitchens that need several burners plus a griddle or hot top. These types of top configurations are best for operations where you need to make the most out of available hood space as they allow you to do multiple types of cooking with the same piece of equipment.

Electric range configurations include tubular and French top burners. Tubular burners heat up very quickly and are great for sautéing and other high heat cooking methods. French tops provide a softer, more even heat that is great for stockpots.

Extra Features for Commercial Ranges to ask about.

- Oven base
Standard Oven, Convection Oven, or
Innovex Oven
- Storage Base
- Griddle unit
- Electronic ignition
- Casters
- Stainless steel slides
- Extra Racks
- Standard Riser
- Wok Rings

Still need help?

Innovative Foodservice Group has expert staff, fully trained in commercial ranges and can find the right product to fit your need.

Anything from commercial restaurants to home use - **give us a call any time Monday through Friday, 8 am to 5 pm.**



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