



The PRO's for Professional Ranges

Are you building a kitchen for the quintessential Chef or the model mom, maybe both? Essential to your kitchen design is the perfect professional range. The attraction of the pro-ranges is their form (oven below, range top cooking above) and their function. But it is in their features that you'll begin to evaluate the best suitor for your client.

Pro-ranges are available in varying widths to accommodate the space requirement of your kitchen. The range top offers an array of choices such as open versus sealed burners, built-in grill, griddle and French top options that further customize range selections. Many of the manufacturers include a simmer plate or low setting, as well as expandable elements with high wattage output. The oven choices in the professional lineup can be gas/electric and dual fuel with self-clean or standard clean options. All the ovens offer settings such as bake, roast, or broil, and now pure convection expands the capability of the oven even more. For a detailed look at the 2005 professional ranges see our comparison chart on pg. 4.



Shown here: Thermador Professional Series kitchen

Concord Showroom
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Reno Showroom
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Rohnert Park Showroom
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Sacramento Showroom
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San Jose Showroom
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