

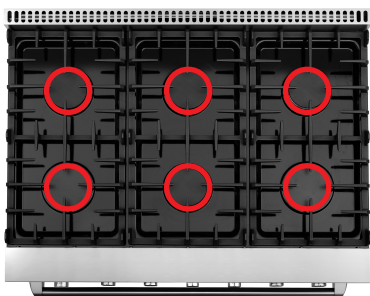
# How to Choose a COSMO Range

## 1. Identify the Fuel Type of Your Home

- **Gas** - Operates with both a gas cooktop and gas oven. Produces an open flame for cooking.
- **Dual Fuel** - Combines a gas cooktop with an electric oven.
- **Electric** - An all electric appliance utilizing surface burners on the cooktop. Often built with ceramic glass.
- **Propane Conversion** - Ranges with a gas cooktop or oven can be converted to operate with Liquid Propane. Requires a LP Conversion Kit (sold separately).

## 2. Pick the Correct Amount of Burners and Oven Capacity

- Ranges can have 4 to 8 burners. Cooktops with more burners can cook more food at once, ideal for larger families.



- Ranges can also be equipped with unique burner types such as dual zones or griddles. These can adapt to different types of cookware.
- Oven capacities differ between models. A larger capacity will allow more food to be cooked at once.
- Ranges with double ovens for even more capacity are available.

## 3. Measure the Size of the Range and Kitchen Space

- Ranges are constructed in 24", 30", 36" and 48" widths.

**Note:** Ranges will be slightly smaller than listed common size to fit into the space.

- Measure the width, depth and height of the range to ensure a proper fit.

**Note:** Ranges can be installed either freestanding or slide-in.

- Backsplashes are removable to adjust the height for freestanding or slide-in installation.

## 4. Measure the Difference with optional Backsplash

