An electricity supply will be needed for those models with a pump and oven timer.

There are different models for the following fuels: natural or propane gas, electricity, kerosene, smokeless or bituminous coal, wood and peat briquettes.

They must sit on a concrete hearth of at least 125 mm thickness and all need an appropriate flue, except for electric models which need a vent to the outside air

Source: Aga-Rayburn



New range cooker with gas hob, electric griddle and ovens with splashback and chimney cooker hood all in stainless steel - by Smeg

## **New range cookers**

More recently, a modern version of the traditional range cooker has been developed which also has become a status symbol and a mark of the serious cook as they have 6–8 burners rather than 4 on a standard split-level hob and have either one very large oven or a medium oven with a smaller oven alongside. Some models also have warming and/or storage drawers.

They are generally 600 mm deep, so can align with standard worktops and come in 900, 1000, 1100 and 1200 mm widths.

Most are dual-fuel, gas hobs and electric ovens with integral grills. Some are all-electric or all-gas.

They look stylish generally finished in brushed stainless steel with cast iron griddles. Others are available in enamelled steel.

Apart from larger cooking areas, they do not perform any better than freestanding or split-level cookers.

## **Built-in ovens and hobs**

Built-in, split-level ovens and hobs can be positioned in different parts of the kitchen or be fixed one above the other. Hobs can be inset anywhere in a worktop as their height is seldom more than 40 mm so do not interfere with drawers or cupboards underneath. Ovens can be positioned at waist level in tall cabinets or fitted under a countertop wherever required.

They are more expensive than freestanding cookers, not least because a cabinet housing will be needed for the oven.

There is also the opportunity to have different fuels for the two components. The perceived wisdom is that the best combination is a gas hob for instant and visible ease of adjusting the heat source and an electric oven which can be more precisely controlled and is slightly easier to keep clean.