



# ADU

Your Appliance Source

# APPLIANCE PLANNING GUIDE

**This guide is a starting point to help you bring the necessary information to ADU. This is the most important step in the process of selecting the right appliance to meet your needs. If you have any concerns or questions, ADU is here to help.**

# CHOOSING A REFRIGERATOR

## QUESTIONS TO ASK

### 1. What features are you looking for?

- French door
- Built-in
- Commercial look
- Wine storage tall units
- Under-counter

Note: There are many choices in large, tall wine storage units available. Under-counter products include wine storage units, beverage centers, beer taps, regular refrigerators. The most popular choice today in refrigeration is the cabinet depth, French door refrigerator.

### 2. Where should the freezer be located?

- Top freezer
- Bottom freezer
- Side-by-side

### 3. What type of ice maker do you prefer?

- Water and ice, through the door
- Inside freezer
- Other

### 4. Would you like the refrigerator to have custom wood panels?

- Yes
- No

Note: The most widely chosen color today is stainless steel.

### 5. Which direction should the door swing?

- Left door swing (open from right to left)
- Right door swing (open from left to right)

Note: Some manufacturers have reversible doors, field convertible. Other manufacturers reverse the door at the factory and must be ordered that way.

### 6. Do you want the refrigerator to be “Flush Mounted” or “Cabinet Depth”?

- Flush mounted
- Cabinet depth
- Other

### 6. Other items to consider:

- Dual-compressor
- Vegetable drawer - temperature controlled
- Warranty
- Glass shelves
- Adjustable shelves
- Wine racks
- ½ gallon milk in door
- Adjustable door shelves



# CHOOSING A DISHWASHER

## QUESTIONS TO ASK

### 1. What features do you want on your dishwasher?

- Energy Star model
- Sound-dampening package- DB rating\* \_\_\_\_\_
- Water efficient usage
- Spray arms, washability
- Levels of wash
- Baskets, racks, silverware (basket/shelf), adjustability
- Cycles
- Delay start
- Warranty
- Local service
- ADA rating\*\* (handicap accessibility)
- Heats water at least to 140 degrees



\*DB rating - anything less than 50 DB is considered a quiet dishwasher. The lower the DB rating, the quieter it is\*\* ADA - wheelchair accessibility requires a dishwasher to be installed at a lower height and usually requires a wood filler piece at the top of the dishwasher under the countertop. Dishwashers that refer to "tall" tubs would not fit into this category.

### 2. Choose a dishwasher with Energy Star Rating.

An Energy Star rated dishwasher will save you money on your utility bill each month. The utilities BGE and PEPCO will offer a rebate for Energy Star models, plus, many states offering rebates too.

### 3. If you replace the dishwasher, you should consider replacing the garbage disposer.

Installation should be the same as a previous installation. Many manufacturers have begun putting plugs at the end of their cords, rather than require hardwiring, as in the past. For these models, an electrical box should be available under the sink area.



## DIMENSIONS

### 4. What size is the space where the dishwasher will go?

- 24"
- 18"

## QUESTIONS TO ASK

### 1. Do you want a Freestanding Range or a Slide-in Range\*?

- Freestanding
- Slide-in

\*A slide-in range usually has the countertop material go under a piece of trim on the range. You may need your countertop adjusted for the correct fit with a slide-in range. It is important to have the countertop preparer make the correct cut-outs in the countertop so the range will fit. Usually a slide-in range comes without sides, because the installation is between two base cabinets. Occasionally, the slide-in range is at the end of a run of base cabinets, and a side panel will need to be ordered to finish the range. Make sure you order the correct side, right or left.



### 2. What type of range do you require?

- Duel-fuel range
- Gas range
  - Natural gas
  - LP (liquid propane)
- Electric range
- Convection range
- Induction range
- Commercial style range (pro range)

Note: More than one of the above categories can be checked. For example, you could choose a duel-fuel, pro range, with a convection oven.

### 3. What type of cooking surface do you prefer?

- Gas
- Electric
- Induction

Note: There are many configurations of burners and different items you can add. You should refer to the Gas Cooktop and Electric Cooktop sections to select your cooking surface.

### 3. What type of oven do you prefer?

- Gas
- Electric
- Convection

### 4. What additional features are you looking for?

- Adding a grill or griddle
- Self-Clean
- Roll out racks

# CHOOSING A PRO RANGE

## QUESTIONS TO ASK

### 1. What style of pro range do you require?

- All gas                       All electric                       Dual-fuel (gas top/electric Oven)

### 2. What configuration of burners, grills or griddles do you require?

- All burners                       Burners & griddle                       Burners & grill                       Other

### 3. What accessories for the top cooking surface do you require?

- Wok ring                       Attached grill                       Chopping block  
 Attached griddle                       Cover plate                       Other

### 4. What style of back guard will be used?

- Island trim                       9" Back guard                       24" high-shelf                       Other

### 5. What type of fuel will be used?

- Natural gas                       LP (liquid propane)

Note: Some ranges can not be field converted from one type of fuel to another, should you purchase the wrong type of range. The manufacturers may not be willing to exchange the unit. Make sure you check the available fuel type before making your purchase.

### 6. Delivery considerations

Getting a 300 to 500 pound pro range into the home and installed is not easy. Additional cost for removal and re-installation can be very expensive. Inform ADU about circumstances and obstacles that could make it difficult to move the range from the street into the kitchen. Getting a qualified delivery/installer to deliver and hook up your Pro-Range is essential.

## DIMENSIONS

### 7. What size pro range do you require?

- 30"  
 36"  
 48"  
 60"  
 Other



# CHOOSING AN ELECTRIC COOKTOP

## QUESTIONS TO ASK

### 1. How many burners do you require?

4

5

Other

### 2. Do you want a bridge element that combines two burners together?

Yes

No

A bridge element combines two elements together so you can cook large dishes between the two burners.

### 3. What sensors do you need built into the cooktop?

Sensors \_\_\_\_\_

There are many sensors built into electric cooktops today, for example, a sensor to determine the size pan you are using, or a sensor to make sure the product inside the vessel does not overflow or burn off with nothing left in the vessel.

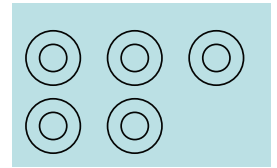
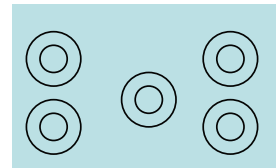
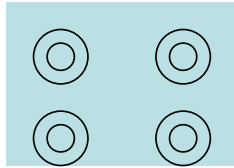
### 4. What type of fuel do you have for the gas cooktop?

Natural Gas

LP

### 5. Configuration

Electric cooktops come in many designs, finishes, and colors. Consult your ADU salesperson for availability.



Note: In the past, electric coils heated the entire cooktop and cleaning the Corning Glass surface was difficult. Today, the surface is a Ceran-type material produced by Schott Glass of Germany. Schott Ceran has developed the only glass ceramic in the world produced without the toxic heavy metals arsenic and antimony and has set new standards in environmentally-friendly production.

## DIMENSIONS

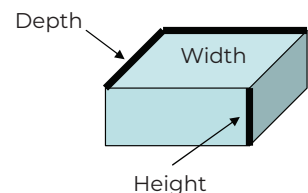
### 5. Measure your existing electric cooktop.

Width

Depth

Height

The standard cooktop lengths are 30" and 36". Height and depth vary depending on the model, but are generally 19" to 21" for depth and 4" to 6" in height.



### 6. Do you want to change the size?

This will be determined by measuring the cabinet width below the cooktop. If you have a 30" cooktop in a 33" base cabinet, changing to a 36" cooktop would be impossible. Your ADU salesperson can determine what changes can be made to accommodate the new cooktop size.

# CHOOSING A GAS COOKTOP

## QUESTIONS TO ASK

### 1. How many burners do you require?

4

5

6

Other

### 2. Do you want a gas cooktop with a custom wok burner?

Yes

No

### 3. Do you want a gas cooktop with a barbecue grill?

Yes

No

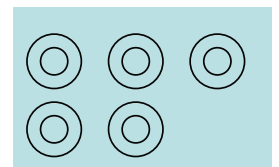
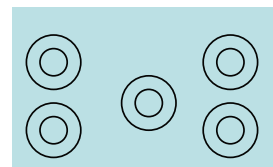
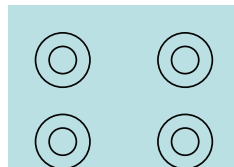
### 4. What type of fuel will the gas cooktop use?

Natural Gas

LP

### 5. Configuration

Gas cooktops come in many designs, finishes, and colors. Consult your ADU salesperson for your available choices.



## DIMENSIONS

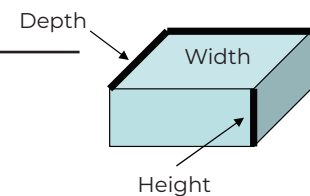
### 5. Measure your existing gas cooktop.

Width \_\_\_\_\_

Depth \_\_\_\_\_

Height \_\_\_\_\_

The standard cooktop lengths are 30" and 36", plus others. Height and depth vary depending on the model, but generally around 19" to 21" for depth and about 4" to 6" in height.



### 6. Do you want to change the size?

This will be determined by measuring the cabinet width below the cooktop. If you have a 30" cooktop in a 33" base cabinet, changing to a 36" cooktop would be impossible. Your ADU salesperson can determine what changes can be made to accommodate the new cooktop size.



# CHOOSING A VENTILATION HOOD

## QUESTIONS TO ASK

### 1. What type of cooking equipment will the hood exhaust?

- Electric                       Gas                       Professional Gas

### 2. What type of hood do you need?

- Under-cabinet                       Island  
 Wall-mount                       Liner insert (wood hood - wall-mount, island)

### 3. What size blower do you need?

Add up the BTUs of every burner, grill or griddle on the cooking surface.

BTUs: \_\_\_\_\_

For every 10,000 BTUs you need 100 CFM in your blower.

CFM needed: \_\_\_\_\_

Note: You have two choices: internal blower or external blower. This is a simplified system for determining CFM. There are other factors to consider, such as length and turns in duct run, etc.



## DIMENSIONS

### 4. Hood Height

- 4"-6" under-cabinet                       18" Wall Mount or Island  
 11" under-cabinet                       Other

### 5. Hood Width

- 30"                       42"                       54"                       66"  
 36"                       48"                       60"                       Other

### 6. Hood Depth

#### Under-cabinet

- 21"  
 other

#### Wall-mount

- 24"  
 27"  
 other

#### Island hood

- 27"  
 30"  
 other

Note: A 27" wall-mount hood extends beyond standard base cabinetry but matches the depth of many pro-style ranges. The deeper the hood, the more chance you have of hitting your head on the lip of the hood.



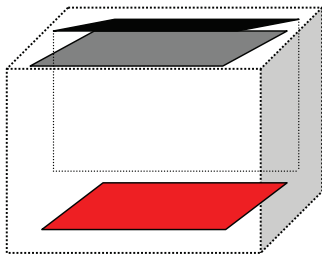
## QUESTIONS TO ASK

### 1. Where will the downdrafts be located?

Behind the cooktop



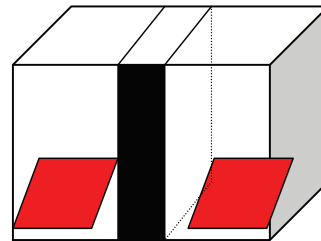
(Storage space in front of downdraft in base of cabinet)



Within the cooktop



(Storage space to the left and right of downdraft)



Note: An installation of a cooktop and downdraft behind the cooktop will not fit into a standard base cabinet. Normally, the base cabinet would be pulled 3 inches away from the wall to enable the installation to work. This installation would create a coast line effect in the base cabinets. Consult your ADU Salesperson and/or designer to help visualize the effect of this type of installation.

### 2. What type of exhaust fan do you need?

Internal fan

External fan (remote)

Note: If you elect to use an external fan the fan motor noise will be eliminated from the kitchen. This choice is based on duct run and personal preference. Please consult your local ADU salesperson.

## DIMENSIONS

### 3. What size downdraft do you require?

30"

36"

Other

Note: Downdrafts are not recommended for indoor grilling or wok cooking. For this type of heavy cooking, an overhead hood is recommended.

# CHOOSING A MICROWAVE OVEN

## QUESTIONS TO ASK

### 1. What type of microwave do you require?

- Countertop
- Built-in
- Over-the-range
- Convection
- Drawer
- Speed cook

**Each type of microwave will have unique considerations:**



#### A. Countertop

- Compact
- Midsize
- Large

Convection mode can be added to any of the above sizes. If you choose to put the microwave oven on the countertop, make sure you are not sacrificing needed counter space.

#### B. Built-in

These models mount underneath a cabinet or counter, or above a wall oven - a good choice for the shopper who is short on counter space. Often these models are paired with an appliance set, such as one including a built-in microwave, single wall oven and warming drawer. You can add the convection mode to any of the built-in models available.

#### C. Over-the-range

These models provide ventilation for your range and also save on counter space. They are often paired with an appliance set for a consistent look and feel for the whole kitchen. You can add the convection mode to any of the over-the-range units available.

#### D. Convection

Convection microwaves cook faster than a regular microwave thanks to an internal fan that circulates air, thereby cooking food quicker and more evenly. These are ideal for the serious home chef who wants time-saving shortcuts.

#### E. Drawer

It's also built-in, but it is at an easy-to-reach height. For homeowners who want a more modern, built-in appliance.

#### F. Speed Cook

Using both microwave and light technology, speed cook microwaves cook food in traditional methods but faster - four to eight times faster, according to some manufacturers. Most advanced models are also a convection and warming oven and are available as built-in models. They are also **more energy efficient than conventional ovens.**

# CHOOSING AN UNDER-COUNTER APPLIANCE



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## QUESTIONS TO ASK

### 1. What type of under-counter appliances do you require?

- Refrigerator
- Refrigerator/freezer
- Refrigerator drawer
- Outdoor refrigerator
- Beverage center
- Ice maker
- Freezer drawer
- Wine storage
- Beer tap

### 2. What features do you require?

- Digital controls
- Dial controls
- Dual-zone
- Three-zone
- Drain line
- Lock
- Reversible door
- UL outdoor listed
- Warranty
- Door panels and overlays

Note: Door panels need to be ordered from your cabinet manufacturer. Consult your ADU salesperson or the manufacturer website to ensure the correct panel size.

### 3. What size do you require?

- 24"
- 15"

### 4. How much ice does it need to make?

\_\_\_\_\_

### 5. What temperature should the unit be set to?

- 39° for refrigerator
- 42° for beverage center

### 6. Which direction should the door swing?

- Left door swing  
(open from right to left)
- Right door swing  
(open from left to right)

Note: Some manufacturers have reverse doors, field convertible. Other manufacturers reverse the door at the factory and must be ordered that way.

# CHOOSING A WASHING MACHINE

## QUESTIONS TO ASK

### 1. What type of washing machine do you require?

- Front-loading
- Top-loading
- Laundry center
- Compact
- Washer-dryer combination

**Each type of washing machine will have unique considerations:**

#### A. Front-loading washing machine

These are the most popular option for high-end homes. Some of the benefits of front-loading washing machines are less water, detergent and energy usage, quieter operation, and clothes that come out cleaner. Many front-loaders come in sets with a dryer and are calibrated to work together. Those with faster spin cycles turn out drier clothes, which means they need less time in their companion clothes dryer. Some models are stackable with a dryer. Stooping to load and unload may be a drawback for some users. For many models, you must use high-efficiency detergent, since regular detergent creates too many suds.

#### B. Top-loading washing machine

The traditional top-loading washing machine can consume more energy, water, and be noisier, and they tend to have less capacity. Loads can become unbalanced and stop the wash cycle. The trade-off is a lower price and faster wash time than most front-loading washers. High-efficiency top-loading machines are available and with larger-than-average washtubs and no agitator, but they come with a higher price tag.

#### C. Laundry centers

This washer-dryer duo comes in a set and might be stacked in a closet to take up less space. The washing machine may come as a top or front loader depending your style and budget.

#### D. Compact

Some compact washing machines can be stored and pulled out when needed for those with space restrictions.

#### E. Washer-dryer combination

These front-loading and compact washers are popular in Europe, and combine the washing machine and dryer into one machine. Clothes are washed and dried in the same unit. This is a great option for an RV. The cycles take longer while the loads are often smaller than a standard washer. Sometimes clothes can be slightly damp even after being dried.



## QUESTIONS TO ASK

### 1. What type of dryer do you require?

- Electric
- Gas
- Space Savers

### Each type of dryer will have unique considerations:

#### A. Electric

By far the most common type of dryers. Their price is usually less expensive than those of gas dryers—but in exchange they cost more to operate day-to-day, depending on electricity rates.

#### B. Gas

Most gas dryers cost \$50 to \$100 more than their electric counterparts. Over time, however, they are the most cost effective to operate. You must have a gas hookup in your laundry area to install a gas dryer.

#### C. Space-savers

Laundry centers come in gas or electric and are typically integrated stacked units with a top-loading washer on the bottom and front-loading dryer on the top. They are found in many apartments and condos behind a closed closet door. There also are compact electric dryers that have about half the capacity of full-size dryers and can be stacked on top of matching washing machines.

### 2. Does your dryer or washer need to fit in a closet?

Consumers often want the largest washer and dryer they can afford, but placing the units in a closet area has a number of space constraints. In addition to fitting the unit, ductwork from the dryer must have adequate space. Consult your ADU salesperson to ensure your unit will fit.

### 3. Do you require a drying sensor?

Most newer models have a sensor that determines when the clothing is dry and stops the cycle. This can save you considerable money over the long run, by stopping energy use as soon as possible, instead of running on a timer and continuing to dry when the clothes are finished.

