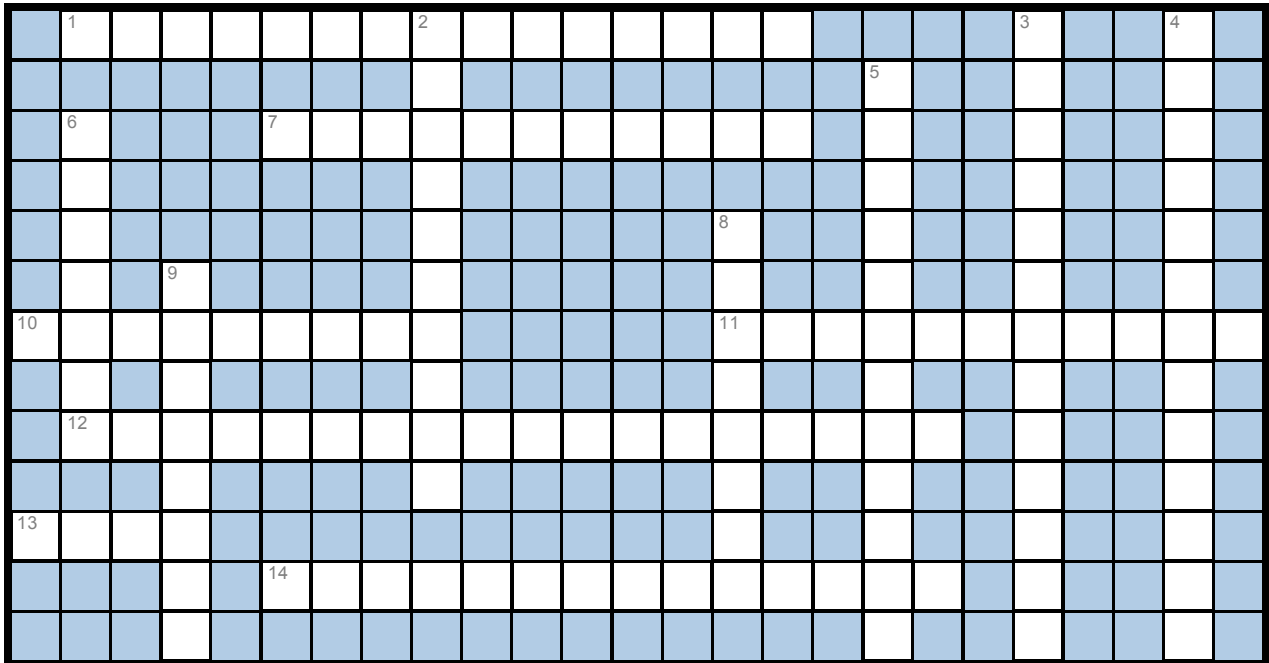


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Chapter 5: A Look at the Kitchen

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Across

1. A warranty that states conditions under which an appliance will be serviced, repaired, or replaced.
7. A type of oven that uses the hot air inside to cook food; also called a conventional oven.
10. An oven that cooks food by spraying superheated steam that is almost 600°F (315°C).
11. Part of a range that is used to cook food in pots.
12. A type of dishwasher that can be stored anywhere and is rolled to the sink to wash dishes.
13. Part of a range that uses hot air to cook food in pans on shelves.
14. A type of freezer with a door that swings outward.

Down

2. Area in the kitchen where a certain type of task is done and the equipment needed for the task is stored.
3. A range that uses both gas and electricity.
4. A type of range that produces heat when electricity flows through coils of wire.
5. A freezer with the door on top.
6. Part of a range that cooks food in pots through heat produced by surface units.
8. A type of range that produces heat when gas combines with oxygen in the air and burns.
9. A seller's guarantee that a product will perform as specified and will be replaced or repaired if it fails within a certain time.