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Chapter 5: A Look at the Kitchen—Glossary

built-in dishwasher. A type of dishwasher built into a cabinet with a permanent connection to hot water, a drain, and electricity.

chest freezer. A freezer with the door on top.

combination oven. An oven with two or more oven types all in one.

continuous cleaning oven. A type of oven with special coating on the inside walls. This coating causes spatters and spills to burn away during cooking.

convection oven. A type of oven that uses a fan to blow hot air around food to cook it.

conventional oven. A type of oven that uses the hot air inside to cook food.

cooking and serving center. The space in a kitchen where food is cooked and placed in serving dishes; it can include a range, microwave oven, and convection oven.

cooktop. Part of a range that cooks food in pots through heat produced by surface units.

drop-in range. A range designed to fit between two counters.

dual fuel range. A range that uses both gas and electricity.

eating center. Space in a kitchen where people can sit to eat a meal or snack.

electric cooktop. A type of cooktop that heats food with exposed electric coils that get hot and glow orange when electricity flows through them.

exhaust fan. A fan used with a cooktop that helps remove smoke, odors, steam, and grease from the air.

freestanding range. A type of range that has surface units on the top and an oven below.

full warranty. A warranty that covers an entire appliance.

gas range. A type of range that produces heat when gas combines with oxygen in the air and burns.

impingement oven. An oven that cooks food with blasts of high-speed heated air.

induction cooktop. A cooktop that heats food with electromagnetic coils hidden below the cooktop surface.

limited warranty. A warranty that states conditions under which an appliance will be serviced, repaired, or replaced.

oven. Part of a range that uses hot air to cook food in pans on shelves.

planning and message center. Part of a kitchen with counter space for writing menus and making shopping lists and storage space for cookbooks.

portable dishwasher. A type of dishwasher that can be stored anywhere and is rolled to the sink to wash dishes.

preparation and storage center. The space in a kitchen where foods are prepared and stored, usually between the refrigerator and range.

self-cleaning oven. A type of oven that, when set on "clean," becomes very hot and burns food spills to ashes.

slide-in range. A range designed to slide in between two counters.

steam oven. An oven that cooks food by spraying superheated steam that is almost 600°F (315°C).

surface unit. Part of a range that is used to cook food in pots.

thermal oven. A type of oven that uses the hot air inside to cook food; also called a conventional oven.

Underwriters Laboratories (UL). Association that tests electrical appliances.

upright freezer. A type of freezer with a door that swings outward.

warming drawer. A drawer that keeps cooked foods warm or hot until mealtime.

warranty. A seller's guarantee that a product will perform as specified and will be replaced or repaired if it fails within a certain time.

work center. Area in the kitchen where a certain type of task is done and the equipment needed for the task is stored.