

Choosing Between Ceramic, Gas, and Electric Cooktops For Your Kitchen

Cooktops come in all shapes and sizes. You can have a small, portable one or something that takes up an entire wall. The choice is all yours. But there are certain similarities between all types of cooktops: they're all designed to keep your food hot and burning hot!

Ceramic, aluminum, copper, and stainless steel cooktops are easily cleaned. There are no fumes, flames, or smoke emissions to concern about. These cooktops also are much more energy-efficient than their electric counterparts. There's no hot-air unit to constantly heat food. Because there are no coolant levels to be concerned with, there's also less chance for failure with these types of cooktops.

Electric, gas, and ceramic cooktops all have heating elements built right into them. The advantage to these types of cooktops is the direct heating effect from the elements. With electric cooktops, you'll need to turn the burner controls on and off manually. Not only does this take longer but it can also be a hassle. If you have a stovetop with low clearance, then the height of your electric coils may be too great to comfortably place on the counter.

With traditional gas hobs, the cooktop cleaning issues aren't as big an issue. You can pretty much run them under water or oven cleaner without consequence. But if your hobs are made of stainless steel, you need to be extra careful. The material will burn and char quickly if you don't use the right cleaning products.

You can expect to see some discoloration from the bottom of traditional electric heating elements. The heat convection process inside these units can cause some problems. If you're not careful, you may end up with an orange peel appearance on the cooking surface. electric range cooktops While this won't affect your ability to cook, it can look unattractive and decrease the overall appeal of your kitchen. Many people opt for a more permanent solution like baking soda or aluminum foil to solve these problems.

Gas cooktops have their own cleaning problems as well. The material is very flammable and can start fires easily. You also have to be careful when using electric irons or other types of power tools on them. If the blades of your electric grills or toasters are dull, you'll find yourself looking for other kitchen work to do around the kitchen. While this isn't a problem with gas cooktops, it is something to be considered in case you have a traditional gas heating method.

Ceramic cooktops allow for temperature control to be better utilized. This means that you can set the exact temperature that you want for your foods without worrying about accidentally getting your food too hot or not warm enough. Some people prefer to use pots and pans on ceramic cooktops because they feel like they are able to control their food's temperature better than with gas or electric cooktops. Others like to use pots and pans with electric burners because they like the idea of temperature control.

No matter which type of surface you prefer, one thing that you can't deny is how much time it saves. When you have an electric cooker instead of a gas burner, cooking can be done much faster and you won't waste any time waiting for your food to get heated up. Even if you cook your foods on one of the newer generation of smoothtops, you'll still save a great deal of time because the heating element takes care of itself. If you're looking for an easier way to cook, consider buying one of the newer generation of cooktops such as porcelain or ceramic.

