Refrigerator Buying Guide: How to buy a refrigerator …

Technologies, sizes, options and finishes in refrigeration is always changing. Use our buying guide to help you…

Measure, measure & measure. Bring your measurements with you to our store.

Current Refrigerator

- Height from floor to top of refrigerator cabinet & hinge
- Width from side to side. Measure from the top or of back of refer. (Not the front)
- Depth from front to back (not including handles)

Opening for new refrigerator

- Height from floor to bottom of the cabinet above
- Width of the space. Measure from the bottom, middle and top.
- Counter depth (both sides)
- Depth of upper and lower cabinets

Pathways into & inside your home

- Width between any fencing or gates
- Width between railings on stairways and decks
- Width & height of exterior doorways
- Width & height of any doorways or hallways the refer must pass through
- Width of any stairways. (including railings)

If you don't feel comfortable measuring Prime Appliance offers a local premeasuring service for $49.99.

Other Refrigerator fit Considerations.

- Door swings. (which way do you want the doors to open?)
- Where are you counters and cabinets? (for functionability)
- Do you have an island across from the refer?
- Refrigerators should have extra space at the top and sides. (for ventilation)
- Refrigerator capacity all depends on buying habits, 16 to 19 cu ft for 2 people. 20 to 25 cu ft for a family of 4. If you buy food more than once a week you could go smaller. Buying in bulk you should consider a larger capacity & if you stock up an frozen foods make sure the freezer is accommodating.
- If your refer is in a corner and the side is against the wall you may need up to 3 inches in extra open width due to the edge of the refer doors taking a "bite" into the wall.

Types of Refrigerators

Freestanding or "full-depth" refrigerators:

These are the most common and least expensive types. They are deeper and fairly easy to move in and out.

Cabinet depth or "shallow depth" refrigerators:

These types are in-line with the cabinets and countertops. Just the doors protrude from the countertop & gives the kitchen a nice streamline look.

Built-in or "integrated" refrigerators:

These types are designed for "high end" kitchens and give a true flush mounted look and can have cabinet panels to give a seamless integrated design into the surrounding cabinetry.

Specialty refrigerators:

These types of refrigerators can supplement the main refrigeration like undercounter refrigeration, wine coolers, beverage chillers & undercounter ice makers.

Refrigerator Styles

Top mount, Freezer on the top best for:

- Tight budgets
- Smaller spaces (narrower than 30" and shorter than 68")
- Frozen food lovers

Bottom mount, freezer at the bottom (swing door or drawer)

Bottom mounts are more user friendly. Typically, people are opening their refrigerator doors 80% more than their freezer door. Therefore, the bottom style design has brought the refer compartment to waist or stomach level for maximum accessibility and less bending. This type works best for:

- Fresh food lovers
- Organizers
- People wanting to go green

Side-by-Side's. (Freezer on the left Refer on the right). Best for:

- Kitchens with islands or narrow walkways
- Big families & bulk buyers
- Stylish homeowners
- People who want chilled, filtered water & icemakers

French Door refrigerators

French doors are the fastest growing refer style in the industry. The refer compartment is waist high or higher and the doors open from the center like a side-by-side. Many models offer filtered water and ice through the door or on the inside. This style can really stand out with the 4 and 5 door models. Best for:

- Large families
- Entertainers
- Veggie lovers
- Filtered water & ice lovers

Refrigerator colors & finishes

There are numerous colors and finish options, like, white, black, stainless, black stainless, matte black, matte white and classic bisque.

Refrigerator ice makers

Many refrigerators have factory installed ice makes and water dispensers. For the refrigerators that do not have ice makes one can be added these just needs to be a quarter inch waterline in going to the back of the refer in order to function. If you don't have a waterline Prime Appliance's install team can provide that service.

Dryer Buying Guide: How to buy the right dryer

Dryers offer a large variety of colors, sizes, capacities, options and installation. Lately, dryers offer more innovative features and options for convenience. Look through our buying guide to help answer any questions you might have during your purchase.

Here are some questions to ask yourself:

- How much space do I have?
- How much capacity do I need?
- How do dryers vary in size?

- Do I need gas (natural or LP) or 220v electric?
- Is there a design or color I want?
- How does the steam feature work?
- What are the installation options?
- How can I protect my investment on my new dryer?

How much space do I have?

Don't overestimate your spaces. Be sure to measure the path getting to where the dryer will sit, ie: doorways, hallways, stairs and between railings. As well as the width, depth and height of where the dryer will sit.

How much capacity do I need?

Dryer drum capacities range from 4 cu. Ft. (compact) to 8.8 cu. ft. (extra large capacity). The average capacity of a washer tub is 2 cu. ft. (compact) to 5.2 cu ft (extra large capacity). Dryers should have approximately twice the capacity of your washer.

Keep in mind the biggest of the big dryers are extremely deep (deeper than the washer) from 30" to 34" deep and don't forget the vent. If the vent comes off of the back of the dryer it can push the dryer forward another 3" to 6". So this can come into play if it's being installed across from a walkway or closet, or in a closet.

How do dryers vary in size?

Standard size dryers range from 27" to 29" deep and 36" high (excluding rear back guard on console models). Depths can range from 25" to 34", not including back vents.

Compact dryers are also available and are typically 24" wide by 33" high by 26" deep. There are no options in gas for the compact size, just electric. They can be obtained in vented or non-vented (condensing) and are stackable. Non-vented or condensing dryers are great for interior walls with no venting options. However, they must be able to breathe. No enclosed tight spaces.

Do I need gas or electric?

Be sure to inspect the area behind or around where the dryer will sit to determine the energy source. If you have an old dryer or there was a dryer in the space usually there will be a hard plumbed, gas line if gas and a 220v electric 3 or 4 prong receptacle if electric usually within 4 feet of where the dryer will sit.

If you have LP or liquid propane gas, there will be an above ground LP holding tank on the property. Typically, LP gas consumers are in rural country areas.

Is there a design or color I would like?

Although manufacturers are always introducing and dabbling in different colors, white is still the most popular and you will always be able to find a washer or dryer in white. Right now you can find colors like titanium, charcoal gray, blue, red champagne & stainless.

In addition, todays newer dryers come with more sophisticated control panels and door designs. Like touch controls, smart apps (to control dryers from your phone) LED screens, chrome doors, silver knobs and accents.

How does the steam feature work?

Steam drying reduces wrinkles and odors from clothes. Steam dryers need to have water added to them to function. In most cases a steam kit (accessory) needs to be purchased and includes the parts needed to hook up to existing water valves. Others have water holding reservoirs that are accessible from the front and must be manually filled. In both cases water goes into a superheated chamber and when activated turns the water into steam and shoots it into the dryer drum through a valve.

What are my installation options?

Prime appliance will do a normal delivery and installation of an electric dryer if a new dryer cord is purchased. Leveling and hooking up an existing dryer vent to the back of the dryer is included in a *normal* installation (venting does not come with new dryers). Bottom and side venting is available on models with knockouts for an additional charge.

A plumber is required to hook up gas dryers. Our delivery team will level and put the dryer in place. You the customer will be responsible for the gas line connection and hooking up the vent.

Optimal dryer venting should be kept under 60ft. too many elbows and 90 degree turns will affect drying performance.

Our installation team can install a brand-new vent and connect it to your dryer and to your existing 4” porthole going outside for an additional fee.

Be sure to know which way you want your dryer door to swing (most are reversible). If you let us know before delivery or pickup, we can provide this service free of charge.

Most full size front load style dryers offer pedestals to bring them up higher for ease of use. If you purchase a pedestal and a front load style dryer from us, we will attach the pedestal before or during delivery free of charge.

If you purchase stackable front load laundry along with the brand specific stack kit (accessory) our delivery team will stack it for you at your location.

How can I protect my investment on my new dryer?

Manufactures, typically, offer a one year parts and labor warranty on any defective parts or workmanship from the factory. Depending on the cost of the dryer you can purchase extra protection up to 5 years total that will cover all functional parts and labor including power surges. It's very smart to have extra insurance on todays appliances.

Washing Machine Buying guide: How to buy a washing machine

Your average American family of 4 washes approximately 300 laundry loads a year, according to Energy Star. The right washer can make this task less daunting. Washers come with more options and features than ever before. Use this guide to familiarize yourself with some of current options and considerations before you choose a new washer.

How to measure for a new washing machine.

Know your space by taking the right specs in inches.

- Height from floor to cabinet above
- Width of space
- Depth of space
- Depth of back wall to front of washer
- Widths of pathways going to washer space like hallways, stairways, doorways etc…
- Distance from back of washer to water valves, electrical plug and where it will drain

Top load washers need approximately 17" to 21" inches of clearance above the unit to open the door. Full size front load washer doors need 20 to 26 inches of swing clearance. While compact front loaders need 16 to 18 inches of door clearance.

Front load vs. Top load

Some key differences besides where these types of washers load from as well as positives and negatives to help you determine what would fit your needs best.

Top load washers.

Todays top loaders have the classic agitators consumers are familiar with and the newer low profile agitators that are a bit gentler on clothes.

Positives

Can be more budget friendly

Faster wash cycles

Less squatting or bending

Negatives

More water consumption

Smaller loads

Harder on clothes, more wear

Front load washers

Arguably the better washability washer. As your clothes tumble they rub against each other and water flushes through the clothes helping to clean better. Also dryers can be stacked on top of the washer with the brand specific stack kit. This can save space. However, the full size sets can reach heights up to 75 inches to the top when stacked.

Positives

Gentler on clothes

Better washability

Less water usage

Bigger loads

Faster spin speeds resulting in less dry times

Quieter

Use he or high efficiency detergents. (Less detergent)

Negatives

More expensive

Must squat or bend

Can give off a musty ordor over time

Longer wash

Choosing washer capacity

Remember the washer capacity should be about two thirds of what the dryer capacity is, enabling the clothes to open up during the tumble action allowing the hot air to circulate through the clothes in the dryer.

When determining tub capacity, consider the size of loads you wash regularly and how many people you wash for. Also, if your family growing, you might want a larger capacity.

A king size comforter requires 4 cu ft of space, a queen is 3.7. Most front loaders can handle a 24lb load. Your classic top loaders with agitators (unless it's a Speed Queen) are good for about 14 to 17 lb loads.

Washer Colors

Besides the classic and most popular white color. Washing machine manufacturers dabble in different colors quite often, like titanium, black, charcoal, blue, red and even champagne. What do like?

Trending washer features

Washers have changed a lot in the last 5 to 10 years and offer quite a bit more than just basic washing these days. Connectivity or smart washers allow you to hook up to an app on your phone to keep track of cycles, troubleshoot service issues, find stain removal guides and even turn on a tumble fresh when you forget to take your clothes out to avoid musty odors setting in on your clothes.

Steam washers are also on the radar these days. Steam helps to remove stains, bacteria and odors from clothes and garments. Also, steam washers offer a temperature boosting option that heats the water to a very hot temperature that kills 99.9% of bacteria. Great to kill germs in sick kids or adults clothing. Also, helps for asthma and allergy sufferers.

Take the guesswork out of determining how much detergent to use. Many of todays washers have liquid detergent storage reservoirs and the washers release the right amount of detergent so you don't over suds your clothes.

Range buying guide: How to buy a range that fits your needs

Find a range that will assist you in preparing great food and complimenting you, in your busy or not so busy lifestlye for years to come.

Here are some key questions to help you pilot important factors in your range purchase.

- What style range am I looking for?
- What size will I need?
- What type of fuel will I be using, gas, electric or both?
- What colors options are there?
- How does a convection oven work?
- What is induction cooking?
- How does a convection oven work?
- How can I protect my investment?

What style range do I want?

There are three main styles of ranges today

- Freestanding
- Slide-in
- Professional

Freestanding

This style is the most common in the industry today and offers three sizes in width 20", 24" and 30" inch. 30" being the most common size. The sides are finished and the oven controls are typically on the back console or back guard but can be on the front if it's an ADA approved range or gas. Freestanding ranges are installed with the backs almost always going against the wall & in-between two counter-tops but can be on the end of a countertop since the sides are finished. Freestanding ranges are the most affordable of the two styles.

Slide-in

This style features a flush top (no back guard) therefore designed to be more seam-less, stylish and installation versatile. With the ability to go in between cabinets in an island, peninsula or against a wall. The control board, burner knobs and touch controls are in the front (above the door) for ease of sight and use. If the application is going against the wall, manufacturers offer a filler strip to eliminate any gap in between the range and the wall. Also the slide-in allows for a decorative tile wall design behind the range.

Professional

The professional range style, aside from being the most expensive has grown in popularity over the last decade. This range has the appearance of a rugged heavy duty commercial grade range with the performance to match it's quality workmanship. Also, it's designed to be installed into a residential setting. The versatility and style of this range allows for a flush up against the wall fit with a 10, 12, 20 or24 inch back guard accessory. Or put it between cabinets in an island application w/ the short island trim accessory.

All components of the Pro-range offers the highest level of craftmanship. From High performing burners, true convection ovens, heavy cast iron grates & racks. Manufacturers use the best marine grade stainless construction on tops, handles, legs and sides. These ranges are built for the long haul.

Sizes include 30, 36, 48 & 60 inch widths. They offer built-in grills and griddles in both 12 and 24" widths for whatever your cooking tastes demand. (depending on the range size). Also, comes in dual fuel (electric 220v ovens with gas burners) for the best of both worlds, chefs and bakers alike.

What size will fit my space?

Ranges are very standard in widths, depths and heights. Most fitting in a 30 inch wide space. Standard countertops are 36 inches high and base cabinets are 24 inches deep, allowing for your standard 30" range to fit perfectly in this sized application. The doors protrude out 2 to 3 inches. Handles between 4 and 6 inches.

Although 90% of the electric freestanding ranges purchased today are 30 inches, there are 20" and 24" for your smaller applications. Ge does still manufacture a 27" drop in range (built up on a support shelf and direct wired) that was very popular in the 60's and 70's. However, it's slowly becoming obsolete and would not be recommended for new construction or remodels.

What's the difference between gas, electric & dual fuel?

Gas Burners:

Chefs use gas burners because they can be tempered to high or low very quickly. They are great for everything melting, preparing delicate sauces, simmering, searing and fast boiling. It's high, it's low, it's on it's off. It's right now- with the turn of a knob.

Electric Burners:

Depending on the model, certain electric burners can reach extremely low temperatures for precise simmering and although true in the past, electric ranges running off 220v can, in most cases, boil just as quickly as their gas counterparts. However, electric burners w/ the exception of induction retain the heat on their surface much longer than gas burners. The big advantage of smooth or glass top ranges is… without all the burner grates, crevices and less surface area, they are much easier to keep clean.

The new glass surfaces of an electric range will maintain their appearance longer than any other range surface in the industry. These glass tops are much better than they were 20 years ago and have come down significantly in price.

Electric oven vs. gas oven:

Bakers love electric ovens due to the dryer more even temperatures it provides, more than gas. All ovens have some degree of variance to them. However, electric has the least amount of temperature fluctuation. More even temps mean more evenly baked results. Gas ovens have more moist heat which is good for vegetables and meats.

Benefits of Dual-Fuel

For cooks and bakers alike, you get the best of both fuels. Gas on the top for the best cooking experience & electric ovens for the accurate temperatures providing even golden crusts that backers enjoy.

What color options are there?

Most ranges still have black white and stainless finishes. Some with matching or brushed stainless handles. Bisque is still available in some brands but seems to be fading out. Most brands have introduced their patent variations of Black Stainless Steel which typically only match their own brand. GE has Slate, Black Slate and their GE Café line has recently brought in Matte White. These are durable earthy tones & very fingerprint resistant surfaces.

For those looking for even more creative eye popping colors check out Viking, Bertazzoni, Smeg & Forza and more of your European brands. Some will even customize the color you want.

How does a convection oven work?

Convection is the transfer of heat by circulation of air movement. In terms of a cooking oven, a convection oven has a fan installed in back of the oven cavity that circulates air evenly throughout the oven during the baking or roasting process.

Normal baking or roasting modes have hot and cold spots and variances of temperature. The convection fan evens out the air temperature, resulting in even heat distribution and consistent baking. It also produces more precision when cooking on multiple racks. The heat comes from all directions, being pulled into the fan and pushed out and around the sides and top of the oven cavity.

The best news is—it's simple!

Convection ovens are available in both gas and electric and start at about $750 to $850.

It is however, important to understand the different convection systems. Like true convection vs. fan convection. Fan convection: Combines a fan with a combination of the bake and broil elements distributing the heat evenly. Improving the results and reducing the cooking time and heat. True convection: Combines an extra heating element in the back with the fan to provide direct and even heat. This is the most accurate style of convection baking giving the most accurate temperatures, especially when baking multiple racks.

What is induction cooking?

Standard radiant or coil burners transfer heat into cooking pots and pans. An induction burner, on the other hand, acts as a high frequency magnet. The cookware used on an induction cooktop must have ferrous iron content. Meaning- a magnet must be able to stick to it. The magnetic field generated by the induction element reacts with the iron in the cookpot or pan, and transfers heat and energy directly into the pot or pan.

This method of cooking provides a degree of safety unsurpassed in the industry and cannot be replicated by traditional gas or electric designs. The way the iron reacts with the magnet on the induction cooktop it is not hot to the touch. When you remove the pot you will not be burned touching the burner. But if they touch the pot it will definitely hurt.

Not only does induction provide excellent and even cooking results, it's very easy to clean. Since induction tops only react to ferrous iron, food will rarely burn onto the cooking surface, making cleanup a snap!

How can I protect my investment?

Manufacturers typically offer a one year parts and labor warranty on defective parts and workmanship. Depending on the cost of the range you can purchase an extended parts and labor warranty for up to 5 years on all functional parts and workmanship, including power surges. With the advent of electronic boards and all the other intricacies and costs involved in fixing todays ranges. It is very smart to have this extra insurance.

Dishwasher Buying Guide: How to a dishwasher

Appliance manufacturers today make a range of dishwashers today some are amazing in washing, drying and some are so very quiet. Some dishwashers (more entry level ones) not so amazing. Read more to help you determine what's best for your situation.

How to measure for a new Dishwasher.

- Height of space under your counter
- Depth of space
- Width
- Distance from the open dishwasher door to any obstacle across from it
- Space from underneath the counter to the floor

Todays built in dishwashers come in two sizes: 24 inch (standard) and 18" (compact). 95

% of the built dishwashers sold today are 24 inches wide.

Dishwasher Price

Todays dishwashers range in price from very entry level, budget friendly $300, to very high end quality $2000. You definitely get what you pay for.

Dishwasher Exterior finishes & colors

The stainless, black & white colors are the most popular still today. That said, there are new finishes today. Like slate, black slate, black stainless cast iron black and matte white. These are the smudge free more durable finishes that are gaining popularity in todays appliance industry.

Interior surfaces

Stainless steel is the most common. However, plastic and polyurethane will be more prevalent in more entry level dishwashers. Stainless is very good for washing effectiveness and drying

since it holds it's temperature longer. It's also less porous and will not stain or discolor like plastic. Many higher end dishwashers have lights that come on when you open the door. Some higher end dishwashers like BEKO even have an electronic ionizer that will eliminate odors in your dishwasher. It works by charging the air with negative ions which bond to positive charged ions or odors and bacteria in this case, thus eliminating them. Pretty cool stuff.

Control Panels

Electronic control panels are on the upper/front or nowadays they're on the top of the door panel. This gives you dishwasher a cleaner more seamless look because you cannot see them. It's other advantage is, it's more ergonomically correct because there's less bending to set your controls. Many dishwashers also have a digital display displaying how much time the cycle will take and how much time is left in the cycle. Some you can even set a chime to go off when the cycle is complete.

Handles

There are two types of handles: Bar handles and pocket handles. Bar handles are great for grabbing and some folks like to hang a dishcloth or towel on a bar handle. Also, some people want all their appliances to match with the handles on the refrigerator, ranges and over the range micro/hoods. Pocket handles give a cleaner look, are great for wiping down (no handle), and in some corner applications you eliminate a drawer or cabinet from hitting it or opening it.

How Dishwashers Work

The most effective dishwashers have three spray arms or spraying levels, located at the top, bottom and middle. Others only have two, bottom and middle.

There are two options when disposing food particles that pass through the system. Soft-food disposals: these types will pulverize most food wastes, with the constant circulation, water pressure and hot water. This system does an excellent job of emulsifying into small food particles. Most European brands, like Bosch, Asko & Miele have this type of disposal system. The other way is a hard-food disposal. This system features 2 to 4 blades that spin at 1000 RPM's. The blades pulverize the particles of food making it easy to be pumped through to the drain and out into your drain pipe. This system is arguably a bit better and is found in most American Made brands like Maytag, KitchenAid and Whirlpool.

Dishwasher Cycles

Most dishwasher have your standard three to fur wash cycles: Normal, heavy, light & rinse and hold. Normal is an average time and uses the water temperature that is set on you hot water heater, which is typiacally 120 degrees. Light is even shorter & heavy is a longer wash that also boosts the water temp up to 140 or 155 degrees, depending on the dishwasher. Hotter water makes for a more effective wash. Rinse and hold is a very short rinse cycle to just rinse the

dishes quick if they're going to sit for a while. Soiled dishes that sit for an extended period of time will stink when you open the door.

Some other cycles offered to enhance the performance and energy efficiency are as follows:

- **Quick Wash:** for lightly soiled dishes at a lower temperature. Conserving time & energy
- **Half Load:** uses half the water& energy to effectively wash either the upper or lower rack
- **Auto Wash:** This cycle senses the clarity or murkiness of the water and will pump out dirty water and add fresh water to ensure the best wash possible in the most efficient way possible.
- **China/Crystal Wash:** Lowers water pressure and used less heat to ensure a delicate wash
- **Sanitize rinse:** This option boosts water temperature to 160 degrees and holds it for several minutes or w/ some dishwashers, like Asko maintains the temp for the whole cycle. Very effective for pots and pans.
- **Steam:** typically an option that works like a prewash to loosen food grimes from dishes before the cycle starts.

What is DBA?

This is a measurement of sound or loudness as perceived by the human ear. Depending on the openness of your kitchen to other living quarters this expression of sound can help you determine how loud you'd want you dishwasher to be. Very loud is 60dba, very quiet is 39dba. 50dba would be like normal daytime conversation. 45 to 47dba would be like a whisper. A vacuum cleaner is approximately 75dba.

Anti-Leak Safety Feature

This is an important feature to look for with a new dishwasher. If it has a safety drip pan that is wired with a sensor it will automatically turn off the valve in the back of the dishwasher, not allowing anymore water to come into it. It will turn off the unit and give a fault code that means there's a leak somewhere. Thus preventing any further damage.

Internal Water Softener

This feature is great for folks on wells with hard water. It eliminates scaling in valves, dispensers and interiors of dishwashers, ultimately prolonging the life of the unit. As well as reducing fogging and etching of fine glassware. Water softeners give a better washability all around.

Automatic Detergent Dispenser

You can load up a reservoir with liquid detergent thus eliminating the guesswork of how much detergent to add.

Drying

Many models have heating elements, both exposed and in-line. Others just use a fan-assisted dry. Bosch however uses a different solution called Zeolite, which naturally absorbs moisture and emits heat. This ensures perfectly dry dishes and works very well.

Dishwasher racks

Most dishwasher racks today are metal coated nylon. The nylon coated design is the most durable against peeling, chipping and rusting. Some racks even having a double coating for super extra longevity. Vinyl or rubber coated racks in most entry level dishwashers are the most susceptible to peeling and rusting.

Consider what types of dishes you use the most. Do you want rack adjustability, fold down or removable tines? Or even bottle jets for narrow openings like baby bottles. Many dishes have third racks at the very top which are great for silverware, long spatulas and cutlery.