

NEW BRUNSWICK KITCHENS



Appliances

Kitchen appliance selection, installation, energy efficiency, and integration into renovation plans

14 Expert Answers from Kitchen IQ

newbrunswickkitchens.com/construction-brain

Table of Contents

1. How much does a commercial-style range cost for a residential kitchen in New Brunswick and what electrical or gas upgrades are required?
2. What are the best kitchen appliance brands for NB homeowners?
3. Should I buy appliances before or after starting my kitchen reno?
4. How do I choose between gas and electric ranges for my NB kitchen?
5. What range hood CFM rating do I need for my NB kitchen?
6. Are panel-ready appliances worth the cost in a NB kitchen renovation?
7. How much does professional appliance installation cost in NB?
8. What is the most energy-efficient refrigerator for NB homes?
9. Should I get a built-in or freestanding oven for my NB kitchen?
10. What are the best induction cooktops available in New Brunswick?
11. Should I get a downdraft or overhead range hood for my NB kitchen island?
12. How do I choose between a wall oven and a range for my NB kitchen renovation?
13. What are the best dishwasher brands for hard water areas in New Brunswick?
14. How do I properly vent a kitchen range hood through an exterior wall in NB?

How much does a commercial-style range cost for a residential kitchen in New Brunswick and what electrical or gas upgrades are required?

Commercial-style ranges for residential kitchens in New Brunswick typically cost \$3,000-\$12,000, with most homeowners spending \$4,500-\$7,500 for a quality 36" model. However, the electrical or gas upgrades often add another \$1,500-\$5,000 to your total project cost, making this a significant investment that requires professional installation.

Pricing Breakdown by Size and Fuel Type

A 30" commercial-style range (the most compact option) runs \$3,000-\$5,500, while 36" models — the most popular choice — range from \$4,500-\$8,500. If you're going all-out with a 48" range, expect \$8,000-\$12,000 or more. Gas models typically cost \$500-\$1,000 less than dual-fuel (gas cooktop with electric oven) versions, but the installation costs can flip that equation depending on your current setup.

Popular brands available in New Brunswick include Viking, Wolf, Thermador, and more affordable options like Thor Kitchen and Cosmo. You'll find these at appliance dealers in Moncton, Fredericton, and Saint John, though delivery to rural areas may add \$100-\$300.

Gas Line Requirements and Upgrades

Commercial-style gas ranges require much larger gas lines than standard residential ranges. Most need 1/2" or 3/4" gas lines instead of the typical 3/8" line that feeds a regular range. If your kitchen currently has an electric range, you'll need a completely new gas line run from your meter or propane tank — expect \$1,500-\$3,500 for this work in New Brunswick.

Even if you already have gas, the existing line is likely undersized. A licensed gas fitter (required by NB regulations) will need to assess your current setup and potentially upgrade the line from your meter to the kitchen. This work requires a gas permit through your municipality and must be pressure-tested and inspected.

Electrical Requirements for Dual-Fuel Models

Dual-fuel ranges (gas cooktop, electric oven) need both gas and electrical connections. The electrical requirement is typically 240V/40-50 amp service — much more than a standard kitchen outlet. Most older New Brunswick homes have 60-amp electrical panels that can't handle this load along with other kitchen appliances.

You'll likely need an electrical panel upgrade to 100-amp or 200-amp service, which costs \$1,500-\$4,000 in New Brunswick. The dedicated 240V circuit for the range adds another \$500-\$1,200, depending on the distance from your panel to the kitchen location.

New Brunswick Climate Considerations

Commercial-style ranges produce significantly more heat and moisture than standard residential models, which matters in New Brunswick's humid summers. Your range hood must be sized appropriately — typically 900-1,200 CFM for a 36" commercial-style range — and must vent directly outside, not recirculate. Many older NB homes have undersized or recirculating range hoods that won't handle the increased output.

The powerful burners also mean your kitchen ventilation becomes critical. Poor ventilation in New Brunswick's maritime climate can lead to condensation problems on windows and walls during cooking.

Professional Installation is Mandatory

This isn't a DIY project. Gas line work requires a licensed gas fitter, electrical upgrades need a licensed electrician, and both require permits and inspections in New Brunswick. The range itself weighs 300-500 pounds and needs proper leveling and connection.

Budget 4-6 weeks lead time for delivery, plus additional time for any electrical panel upgrades. Many contractors recommend completing all utility upgrades before the range arrives to avoid storage issues.

Need help finding qualified contractors for your commercial-style range installation? New Brunswick Kitchens can match you with local kitchen renovators who handle these specialized installations.

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Q2

What are the best kitchen appliance brands for NB homeowners?

The best kitchen appliance brands for New Brunswick homeowners depend on your budget and priorities, but the strongest overall value comes from mid-range brands like Bosch, KitchenAid, LG, and Samsung, which offer reliable performance, good warranty support, and availability through NB retailers. Premium brands like Thermador, Wolf, and Miele deliver exceptional quality but at price points that may not make sense for

every NB kitchen budget.

When choosing appliance brands in New Brunswick, availability and service matter just as much as the appliance itself. NB is further from major distribution hubs than Ontario or BC, so delivery times run longer — typically 4 to 8 weeks — and some specialty brands have limited authorized service technicians in the province. Choosing a brand with strong dealer networks in Moncton, Fredericton, and Saint John means faster delivery, better warranty service, and local expertise when something needs repair.

For mid-range kitchen packages (\$4,000 to \$8,000), brands like **KitchenAid**, **Whirlpool**, **LG**, and **Samsung** offer the best combination of reliability, feature sets, and local service availability. KitchenAid in particular has a strong reputation among NB kitchen renovators for their ranges and dishwashers. **Bosch** dishwashers are widely considered the best in their class — exceptionally quiet and efficient — and are readily available through NB appliance dealers.

For premium kitchens (\$10,000 to \$20,000+), brands like **Thermador** (owned by Bosch), **Wolf** (Sub-Zero family), **Miele**, and **Fisher & Paykel** deliver professional-grade performance and aesthetics. These brands are available in NB but usually require ordering through specialty dealers, and service calls may involve longer wait times depending on your location. If you are in a rural area outside the major cities, confirm that authorized service technicians cover your region before committing to a premium brand.

Energy Efficiency Considerations

With NB Power rates and the province's cold climate, energy efficiency matters. Look for **ENERGY STAR certified** appliances, which use 10 to 50 percent less energy than standard models. This is especially relevant for refrigerators and dishwashers, which run year-round. An ENERGY STAR refrigerator saves roughly \$50 to \$100 per year on electricity — meaningful savings over a 15-year appliance lifespan.

One practical tip: avoid buying all your appliances from different brands just to get the "best" in each category. Mismatched brands can create visual inconsistency in your kitchen, and dealing with four different warranty processes is a headache. Many NB appliance retailers offer package deals when you buy three or more appliances from the same brand, saving you 10 to 20 percent off individual pricing. Ask your kitchen renovator which brands they have experience installing, as some appliances have specific installation requirements that an experienced installer will handle seamlessly.

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Q3

Should I buy appliances before or after starting my kitchen reno?

You should select and purchase your appliances before your kitchen renovation begins — ideally 6 to 8 weeks before demolition day — but have them delivered after cabinets are installed and the space is ready.

The exact dimensions of your appliances directly affect cabinet layout, countertop templating, and electrical and plumbing rough-in, so your renovation team needs this information from day one.

The single biggest reason to buy early is lead time. In New Brunswick, appliance delivery commonly takes 4 to 8 weeks from the time you order, and supply chain delays are more frequent here than in larger markets because NB is further from distribution centres. If your appliances are not confirmed before your contractor starts, you risk your entire project stalling while the kitchen sits half-finished waiting for a refrigerator or range to arrive. This is one of the most common and avoidable delays in NB kitchen renovations.

What your contractor needs from your appliance selections before starting: the exact make, model, and dimensions of every appliance — refrigerator width and depth, range or cooktop dimensions, dishwasher width (standard 24-inch or compact 18-inch), microwave type (over-the-range, built-in, or countertop), and range hood size. Cabinet makers and kitchen designers use these measurements to plan exact cabinet sizing, filler panels, and clearances. A 36-inch range requires different cabinet and countertop planning than a 30-inch range, and a counter-depth refrigerator needs different surrounding cabinetry than a standard-depth model.

Electrical and plumbing rough-in also depends on your appliance choices. A gas range requires a gas line and a different electrical outlet than an electric range. A built-in wall oven needs a dedicated 40 or 50-amp circuit at a specific height. A pot filler faucet behind the range needs a water supply line roughed in before the wall is closed. If your contractor discovers these requirements after walls are closed and inspected, it means tearing open drywall, re-inspecting, and significant added cost.

The Smart Approach

Here is the recommended timeline for NB kitchen renovations. **Eight to ten weeks before demo**, finalize your appliance selections and place orders. **Four to six weeks before demo**, confirm delivery dates with the retailer and share exact model specifications with your contractor and cabinet supplier. **During renovation**, have appliances delivered only when your contractor says the space is ready — typically after cabinets are set,

countertops are templated or installed, and flooring is down. Storing appliances in a partially demolished kitchen risks damage from dust, debris, and accidental bumps.

If you are still deciding between models, at minimum confirm the category and rough dimensions so your designer can plan the layout. Swapping a Samsung 30-inch range for an LG 30-inch range later is painless. Switching from a 30-inch to a 36-inch range after cabinets are ordered is expensive.

Many NB appliance retailers will hold purchased appliances for several weeks at no charge. Ask about storage policies when you buy, and coordinate the delivery date with your contractor to avoid having expensive appliances sitting in your garage longer than necessary.

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How do I choose between gas and electric ranges for my NB kitchen?

For most New Brunswick kitchens, an electric range is the practical and cost-effective choice, primarily because many NB homes do not have natural gas service, and the cost of installing a propane line can add significantly to your renovation budget. Gas ranges offer superior cooking performance for serious cooks, but the infrastructure requirements and safety considerations deserve careful thought.

New Brunswick has limited natural gas availability compared to other Canadian provinces. While Enbridge services parts of the Moncton, Fredericton, and Saint John corridors, many NB homes — particularly in rural areas — rely entirely on electricity or heating oil. If your home does not already have a natural gas connection, running a new gas line to your kitchen involves significant cost: \$2,000 to \$5,000 or more depending on distance from the meter and complexity of routing through walls and floors. This work must be performed by a licensed gas fitter and requires a permit and inspection under New Brunswick regulations.

Propane is an alternative for homeowners outside natural gas service areas. Many NB homes already have propane for heating or hot water, and extending a propane line to the kitchen is more feasible — typically \$500 to \$1,500 if you already have a propane tank and regulator. However, propane ranges require specific orifice jets (different from natural gas), and fuel costs are higher than natural gas.

Comparing Performance and Cost

Gas ranges (\$800 to \$3,000 for residential models) offer instant heat control, visible flame feedback, and the ability to char and sear at very high temperatures. Professional and serious home cooks generally prefer gas for its responsiveness. However, gas ranges produce combustion byproducts including moisture, carbon monoxide, and nitrogen dioxide — making a properly vented range hood absolutely essential, not optional.

Electric ranges (\$600 to \$2,500) come in two main types: traditional coil or smooth-top radiant, and induction. **Smooth-top electric ranges** are the most common in NB kitchens — easy to clean, consistent heat, and no gas infrastructure needed. **Induction ranges** (\$1,200 to \$3,500) use electromagnetic energy to heat cookware directly, offering gas-like responsiveness with the convenience of electric. Induction is faster, more energy-efficient, and produces less ambient heat in the kitchen, but requires magnetic-compatible cookware (cast iron and most stainless steel work; aluminum and copper do not).

From a cost-of-operation perspective, electric ranges are generally cheaper to run in New Brunswick, where NB Power electricity rates are moderate compared to other provinces. Gas ranges cost slightly more to operate, especially on propane.

For your renovation planning, remember that electric ranges require a dedicated 240-volt, 40 or 50-amp circuit. If you are upgrading from a gas range to electric or vice versa, your electrician or gas fitter will need to install the appropriate connection, which should be coordinated during the rough-in phase. Either way, this work requires a permit and inspection in New Brunswick. Also ensure your range hood vents to the exterior — this is critical in NB's humid climate regardless of whether you choose gas or electric, as cooking generates significant moisture that promotes mold growth behind cabinets if not properly exhausted.

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Q5

What range hood CFM rating do I need for my NB kitchen?

For most New Brunswick kitchens with a standard 30-inch residential range, you need a range hood rated at a minimum of 300 to 400 CFM (cubic feet per minute), but if you have a gas range or do heavy cooking like stir-frying or deep-frying, aim for 600 CFM or higher. Proper ventilation is especially critical in NB's humid Maritime climate, where excess cooking moisture promotes mold growth behind cabinets and in wall cavities.

The general rule for sizing a range hood is straightforward. **For electric ranges**, calculate 1 CFM per 10 BTU of burner output, or simply use 100 CFM per linear foot of range width — so a 30-inch range needs at least 300 CFM, and a 36-inch range needs at least 360 CFM. **For gas ranges**, the calculation is based on the total BTU output of all burners combined. A typical residential gas range produces 40,000 to 60,000 BTU total, requiring 400 to 600 CFM. High-output professional-style gas ranges producing 80,000+ BTU need 800 to 1,200 CFM hoods.

However, CFM ratings on the box do not tell the whole story. **Duct run length and configuration dramatically affect actual airflow.** Every foot of ductwork and every 90-degree elbow reduces effective CFM. A hood rated at 600 CFM with a short, straight 6-inch duct to the exterior wall might only deliver 400 CFM through a long duct run with two elbows going up through the attic. In many older NB homes where kitchens are on interior walls, the duct run to an exterior exit can be quite long, so sizing up by 100 to 200 CFM compensates for this loss.

Venting to the Exterior is Non-Negotiable

In New Brunswick, your range hood must vent to the outside — recirculating hoods are not adequate for this climate. Recirculating hoods push grease-filtered air back into the kitchen but do nothing to remove moisture, combustion gases (from gas ranges), or odours. In NB's already-humid summer months, adding cooking moisture to indoor air creates ideal conditions for mold behind kitchen cabinets, under sinks, and inside wall cavities. A properly ducted range hood removes both moisture and contaminants entirely from the home.

For ductwork, use smooth rigid metal ducting (6-inch diameter minimum, 8-inch for hoods above 600 CFM) rather than flexible aluminum ducting, which restricts airflow and collects grease. The duct should exit through an exterior wall or roof cap with a backdraft damper to prevent cold NB winter air from flowing back in when the hood is off.

Noise is a practical consideration. Higher-CFM hoods are louder. Look for hoods rated in sones — under 3 sones at normal speed is comfortable for conversation, while anything above 6 sones becomes disruptive. Many quality hoods offer variable speed so you can run quietly for everyday cooking and boost to full power for heavy frying.

Range hoods in the 300 to 600 CFM range cost \$200 to \$800 for chimney-style models and \$400 to \$1,500 for under-cabinet or insert models. Professional-grade hoods (900+ CFM) run \$1,000 to \$3,000. Installation with new ductwork typically costs \$300 to \$800 in New Brunswick, depending on duct run complexity. If you are cutting a new exterior wall penetration, your contractor will need to account for vapour barrier sealing around the duct cap — critical in NB to prevent moisture infiltration.

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Q6

Are panel-ready appliances worth the cost in a NB kitchen renovation?

Panel-ready appliances can be worth the premium for high-end NB kitchen renovations where you want a seamless, furniture-like look, but for most mid-range projects, the additional cost of \$1,500 to \$5,000 or

more above standard appliances is hard to justify on a practical basis. The decision comes down to your budget, your design priorities, and how long you plan to stay in the home.

Panel-ready appliances are designed to accept custom cabinet panels on their front faces, making them blend invisibly into your cabinetry. Instead of seeing a stainless steel refrigerator or dishwasher, you see a continuous wall of cabinetry. The result is a clean, high-end aesthetic that is popular in contemporary and transitional kitchen designs. The appliances most commonly available in panel-ready configurations are refrigerators, dishwashers, and sometimes freezer columns and beverage centres.

The cost premium breaks down into two parts: the appliance itself and the custom panels. A **panel-ready refrigerator** typically costs \$3,000 to \$8,000 compared to \$1,500 to \$3,500 for a comparable standard stainless model. A **panel-ready dishwasher** runs \$1,200 to \$2,500 versus \$600 to \$1,500 for standard. Then add the **custom cabinet panels** themselves — your cabinet maker or supplier fabricates matching panels and handles, which adds \$300 to \$800 per appliance depending on the door style and finish. For a full suite of panel-ready appliances with custom panels, you are looking at a premium of roughly \$3,000 to \$8,000 over standard appliances.

Practical Considerations for NB Homeowners

There are practical trade-offs to weigh beyond aesthetics. Panel-ready appliances add weight to doors, which means heavier hinges and more careful alignment during installation. When an appliance eventually needs replacement — refrigerators last 10 to 15 years on average — your new appliance must fit the exact same opening and accept the existing panels. If the replacement model is even slightly different in dimensions or panel attachment method, you may need new panels fabricated, adding \$300 to \$800 to the replacement cost.

Service access is another consideration. Panel-ready appliances can be slightly more difficult for technicians to work on, and in New Brunswick, where authorized service for some premium brands may require a technician to travel from Moncton, Fredericton, or Saint John, any complication adds time and cost.

From a resale value perspective, panel-ready appliances do add appeal in higher-end NB homes, particularly in upscale neighbourhoods in Rothesay, Quispamsis, or Riverview, where buyers expect premium finishes. However, in most NB markets, a well-chosen stainless steel appliance package delivers a similarly positive impression at a fraction of the cost.

The bottom line: if your total kitchen renovation budget is \$50,000 or more and design cohesion is a top priority, panel-ready appliances are a worthwhile investment that elevates the finished look. For mid-range NB kitchen renovations in the \$25,000 to \$45,000 range, that money is usually better spent on higher-quality cabinets, better countertops, or upgraded fixtures that improve daily function.

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How much does professional appliance installation cost in NB?

Professional appliance installation in New Brunswick typically costs \$100 to \$300 per appliance for standard hookups, but complex installations involving new electrical circuits, gas lines, or plumbing connections can run \$500 to \$2,000 or more per appliance. If your appliances are part of a full kitchen renovation, installation is usually included in your contractor's overall quote.

For straightforward replacements where the connections already exist, here is what NB homeowners typically pay. **Refrigerator installation** runs \$100 to \$200 — mainly delivery, positioning, levelling, and connecting the water line for an ice maker if applicable. **Dishwasher installation** costs \$150 to \$300, covering water supply hookup, drain connection, and electrical. **Range or cooktop installation** is \$100 to \$250 for electric models where a 240-volt outlet already exists, or \$200 to \$500 for gas models where a gas shutoff valve is already in place. **Over-the-range microwave installation** runs \$150 to \$300, involving mounting, venting, and electrical connection. **Range hood installation** costs \$200 to \$600 depending on whether existing ductwork is present or new ductwork needs to be run to an exterior wall.

Costs escalate when new infrastructure is required. **Installing a new dedicated electrical circuit** for a range, oven, or dishwasher costs \$300 to \$800, and any electrical work in New Brunswick requires a permit and inspection through your local municipality or Regional Service Commission. **Running a new gas line** to a range costs \$500 to \$2,000 or more, and this work must be performed by a licensed gas fitter with proper permitting. **Adding a water line** for a refrigerator ice maker or pot filler costs \$200 to \$500 if the supply line needs to be extended.

When Installation Is Part of a Larger Project

During a full kitchen renovation, most NB kitchen contractors include basic appliance installation in their overall project price. This makes sense logistically because the contractor is already coordinating the electrician and plumber for rough-in work, and appliance hookup happens naturally at the end of the project. Make sure your renovation contract clearly specifies whether appliance installation is included, and clarify who is responsible for receiving the delivery — your contractor or you.

Many NB appliance retailers offer delivery and basic installation for a flat fee of \$75 to \$200, or sometimes free with purchases above a certain threshold. However, "basic installation" from a retailer typically means plugging in and levelling — it does not include running new circuits, gas lines, or plumbing. For anything beyond a simple plug-and-play hookup, a licensed tradesperson is required.

For older NB homes, budget extra for potential surprises during installation. Homes with 60-amp electrical panels may not have capacity for a new high-draw appliance without a panel upgrade (\$1,500 to \$4,000). Galvanized

water supply lines in pre-1980 homes may need replacement when disturbed during installation. These are not installation costs per se, but they frequently surface during the process and need to be addressed before your new appliances can safely operate.

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Q8

What is the most energy-efficient refrigerator for NB homes?

The most energy-efficient refrigerators for New Brunswick homes are **ENERGY STAR certified top-freezer and bottom-freezer models, which use 350 to 450 kWh per year — roughly \$40 to \$55 annually on NB Power rates.** French-door and side-by-side models are less efficient but remain reasonable choices when they carry ENERGY STAR certification.

Refrigerator style has the biggest impact on energy consumption. **Top-freezer models** are the most energy-efficient configuration, using roughly 350 to 420 kWh per year. They are also the most affordable, starting at \$700 to \$1,200. **Bottom-freezer models** are nearly as efficient at 380 to 480 kWh per year and are more ergonomic because the refrigerator section — which you access far more often — is at eye level. **French-door models** (bottom freezer with double doors on the fridge section) are the most popular style in NB kitchen renovations but use 450 to 600 kWh per year. **Side-by-side models** are the least efficient standard configuration at 500 to 700 kWh annually.

Beyond the style, look at the yellow **EnerGuide label** on every refrigerator in Canada. This label shows the estimated annual energy consumption in kWh, allowing direct comparison between models. The lower the number, the less electricity the fridge uses. In New Brunswick, where NB Power residential rates run approximately \$0.11 to \$0.13 per kWh, every 100 kWh of annual consumption translates to roughly \$12 per year. Over a refrigerator's typical 12 to 15 year lifespan, the difference between a 400 kWh model and a 650 kWh model adds up to \$350 to \$500 in electricity costs.

Size and Placement Matter

Refrigerator size directly affects energy use — a 25-cubic-foot model uses significantly more electricity than an 18-cubic-foot model. Buy the size your household actually needs rather than the biggest unit that fits the space. For a household of two to three people, 18 to 22 cubic feet is typically sufficient. Families of four or more may need 22 to 28 cubic feet.

Placement in your kitchen layout also impacts efficiency. Avoid positioning your refrigerator next to the oven, range, or dishwasher, as the heat from these appliances forces the compressor to work harder. Similarly, avoid placing it where direct sunlight hits through a window. In New Brunswick homes, where summer afternoon sun can heat up a west-facing kitchen significantly, this placement consideration saves energy and extends compressor life.

Among specific brands available through NB retailers, **LG**, **Samsung**, and **Whirlpool** consistently produce ENERGY STAR models with strong efficiency ratings in their respective categories. **Bosch** and **Liebherr** are premium options that offer excellent efficiency along with quieter operation. When shopping, compare the EnerGuide kWh numbers rather than relying solely on brand reputation — efficiency varies significantly between models within the same brand.

One final note for NB homeowners: if you are replacing a refrigerator that is 15 or more years old, virtually any new ENERGY STAR model will cut your refrigerator's energy consumption by 30 to 50 percent. That older unit in your kitchen might be using 700 to 900 kWh per year, so the upgrade pays for part of itself through electricity savings over time.

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Q9

Should I get a built-in or freestanding oven for my NB kitchen?

For most New Brunswick kitchen renovations, a freestanding range (which combines an oven and cooktop in one unit) is the most practical and cost-effective choice, typically costing \$800 to \$2,500 compared to

\$2,000 to \$6,000 or more for a separate built-in wall oven and cooktop combination. Built-in ovens make sense for larger kitchens where you want a more custom layout or need double ovens for frequent entertaining.

A **freestanding range** slides into a standard 30-inch opening between base cabinets. It requires a single electrical connection (240-volt for electric, 120-volt plus gas line for gas) and no special cabinetry. Installation is simple — position it, plug it in, and secure the anti-tip bracket. This is the configuration found in the vast majority of NB homes, and it is the easiest and least expensive to replace when the appliance eventually reaches end of life. A **slide-in range** is a popular upgrade from freestanding — it sits flush with countertops for a more integrated look, typically costs \$1,200 to \$3,500, and fits the same 30-inch opening.

A **built-in wall oven** is installed inside cabinetry at a comfortable height, eliminating bending to check on food. Single wall ovens run \$1,500 to \$4,000, while double wall ovens cost \$2,500 to \$6,000. You will also need a separate cooktop installed in the countertop (\$500 to \$2,500 for electric or induction, \$600 to \$3,000 for gas), plus the countertop cutout and additional cabinetry to house the oven — adding \$1,000 to \$3,000 in cabinet and installation costs. The total investment for a built-in oven and separate cooktop typically runs \$4,000 to \$10,000 or more, compared to \$800 to \$2,500 for a freestanding range.

Key Considerations for NB Kitchens

Kitchen size matters. Many NB kitchens, especially in homes built from the 1960s through 1990s, are on the smaller side. A built-in wall oven and separate cooktop consume more total cabinet space than a single range, which can be a significant trade-off in a compact kitchen where every inch of storage counts. In contrast, if you are doing a full gut renovation of a larger kitchen or adding an addition, a built-in configuration gives you more layout flexibility and a higher-end look.

Electrical requirements differ. A wall oven needs its own dedicated 40 or 50-amp circuit at the height where it is installed in the wall. An electric cooktop needs a separate dedicated circuit in the countertop area. This means two dedicated high-amperage circuits instead of one, which adds \$500 to \$1,200 in electrical work and requires permits and inspection in New Brunswick. Older NB homes with 60-amp panels likely cannot support both circuits without a panel upgrade (\$1,500 to \$4,000).

Future replacement is simpler with a freestanding range. When a wall oven dies after 12 to 15 years, finding an exact replacement that fits the existing cabinet cutout can be challenging — manufacturers change dimensions between generations. A freestanding range replacement is almost always a straightforward swap.

If your budget is \$50,000 or more for a high-end NB kitchen remodel, a built-in oven and cooktop elevate both the function and the aesthetics. For mid-range renovations in the \$25,000 to \$45,000 range, a quality slide-in range delivers a polished, built-in appearance at a fraction of the cost and is the choice most NB kitchen renovators recommend.

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What are the best induction cooktops available in New Brunswick?

Induction cooktops are an excellent choice for New Brunswick kitchens, offering faster heating, precise temperature control, and a cooler cooking surface compared to gas or traditional electric. The most reliable brands available through NB appliance dealers and big box stores include Bosch, Samsung, GE Profile, Frigidaire Gallery, and KitchenAid, with prices ranging from \$1,200 to \$4,500+ depending on size and features.

For a **budget-friendly option** (\$1,200–\$1,800), the Frigidaire Gallery and Samsung 30-inch induction cooktops offer solid performance with four burners, bridge elements for griddle pans, and basic power boost functions. These are widely stocked at retailers in Moncton, Fredericton, and Saint John. In the **mid-range** (\$2,000–\$3,000), the GE Profile and KitchenAid 30-inch models add features like guided cooking, more precise temperature settings, and better build quality. The **premium tier** (\$3,000–\$4,500+) is dominated by Bosch and its sister brand Thermador — the Bosch 800 Series and Benchmark lines are widely regarded as the most reliable induction cooktops on the market, with FlexInduction zones that let you place oversized cookware anywhere on the surface.

A 36-inch induction cooktop with five burners runs \$500–\$1,500 more than the equivalent 30-inch model and is worth considering if you are designing a two-cook kitchen or regularly prepare large meals. However, the 36-inch size requires a wider cabinet base — verify your layout can accommodate it before ordering.

Electrical Requirements for NB Homes

This is where many New Brunswick homeowners run into unexpected costs. An induction cooktop requires a **dedicated 40-amp or 50-amp circuit with 240-volt wiring** — the same as a traditional electric range. If your NB home currently has a gas range or an older electric setup with undersized wiring, upgrading the circuit costs \$500–\$1,500. More critically, older NB homes with **60-amp electrical panels** (very common in houses built before 1990) may not have enough capacity to support an induction cooktop alongside other modern kitchen demands. A panel upgrade to 100-amp or 200-amp service runs \$1,500–\$4,000 and requires an electrical permit and inspection through your municipality.

All electrical changes require a permit under NB Building Code — never let a contractor skip this step. GFCI protection is also required for countertop outlets within 1.5 metres of the sink, though the cooktop circuit itself follows different requirements.

One practical consideration for NB: **induction requires magnetic cookware**. Your existing stainless steel pots and pans may or may not work — test them with a magnet on the bottom. Cast iron works perfectly. Aluminum, copper, and glass cookware will not heat on induction at all. Budget \$200–\$600 for a new cookware set if needed.

Order your induction cooktop **4–8 weeks before your target installation date**. Appliance delivery to New Brunswick can take longer than central Canada due to distribution distance, and supply chain delays remain common. If your kitchen renovation is planned for summer, order by April to avoid holding up the project. Getting matched with a kitchen renovator through New Brunswick Kitchens can help you coordinate appliance selection with your overall design and electrical planning.

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Q11

Should I get a downdraft or overhead range hood for my NB kitchen island?

An overhead range hood is the better choice for most New Brunswick kitchen islands — it captures smoke, grease, and moisture far more effectively than a downdraft system, which is critical in NB's humid Maritime climate where excess cooking moisture promotes mold growth behind cabinets. Downdraft ventilation has its place, but only in specific situations where an overhead hood is physically impossible.

An **overhead (ceiling-mounted) island range hood** pulls rising heat, steam, and grease particles upward — the natural direction they travel — and exhausts them outside through ductwork routed through the ceiling and attic or soffit. This design captures 80–95% of cooking contaminants when properly sized. For a standard 30-inch cooktop, the hood should be at least 30 inches wide (36 inches is better for islands because there are no walls to contain airflow). For a 36-inch cooktop, a 42-inch hood is recommended. Expect to pay **\$400–\$1,500 for the hood itself** and **\$300–\$800 for installation and ductwork**, depending on how far the exhaust run needs to travel to reach an exterior wall or roof vent.

A **downdraft system** (\$600–\$2,000 for the unit) sits behind or beside the cooktop and pulls air downward and out through ductwork run under the floor or through the cabinet base. The advantage is a clean sightline — no bulky hood hanging from the ceiling, which appeals to homeowners who want an open-concept look. However, downdraft ventilation fights physics. Hot air rises, and pulling it downward before it disperses is inherently less efficient. Downdrafts typically capture only 50–70% of cooking vapours, and they struggle with tall pots and high-heat

cooking like searing or stir-frying.

Why This Matters in New Brunswick

NB's Maritime humidity already creates moisture challenges in kitchens — summer relative humidity regularly exceeds 70% outdoors, and that moisture migrates indoors. If your range hood is not effectively capturing steam from boiling pots and cooking vapours, that moisture settles behind cabinets, under the sink, and inside wall cavities where it promotes mold and mildew. Recirculating hoods (which filter air and blow it back into the kitchen rather than exhausting outside) are even worse for this — in New Brunswick, **always vent your range hood to the exterior**.

For island installations, the ductwork routing is the main challenge. Overhead hoods require a duct run through the ceiling cavity, which works well in single-storey homes or kitchens below an accessible attic. In two-storey NB homes where the kitchen is on the main floor with bedrooms above, routing ductwork can be more complex and expensive (\$500–\$1,500 additional). A downdraft system avoids ceiling work by running ductwork through the floor — feasible in homes with basements or crawl spaces, which most NB homes have.

If an overhead hood truly will not work for your space, choose a **telescoping downdraft** that rises 10–14 inches above the cooktop when in use, rather than a flush-mounted one. The extra height significantly improves capture. Pair it with an induction cooktop, which produces less ambient heat and fewer airborne grease particles than gas cooking, improving the downdraft's effectiveness.

Budget **\$700–\$2,300 total installed** for either option. Minimum CFM (airflow) rating for an island hood is **600 CFM** for gas and **400 CFM** for electric or induction. Make-up air may be required by code for hoods rated above 400 CFM — your contractor should factor this into the plan.

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Q12

How do I choose between a wall oven and a range for my NB kitchen renovation?

The choice between a wall oven and a range comes down to your kitchen layout, cooking habits, and budget — a range combines the cooktop and oven in one unit for \$1,000 to \$5,000, while a separate wall oven and cooktop setup runs \$3,000 to \$8,000 or more but offers a more ergonomic, flexible kitchen design. For most New Brunswick kitchens, especially those built in the 1960s through 1990s with compact layouts, a range is the simpler and more affordable choice. But if you're doing a mid-range or high-end renovation with layout changes, a wall oven configuration can transform how your kitchen works.

A **freestanding or slide-in range** is the traditional choice and makes sense when you want to minimize renovation costs. It fits into a standard 30-inch opening, connects to a single electrical or gas connection, and requires no custom cabinetry. A slide-in range gives you a more built-in look without the price tag. If your NB kitchen has limited wall space — common in older bungalows and split-entries throughout Moncton, Fredericton, and Saint John — a range keeps your layout simple. Mid-range models from reliable brands run \$1,500 to \$3,000, and installation is straightforward.

A **wall oven** installed at chest height eliminates the bending that a traditional range requires, which is a real consideration for aging-in-place planning. It pairs with a separate cooktop installed in the countertop, giving you more flexibility in your kitchen triangle layout. This setup is ideal for larger kitchen renovations where you're already investing in custom or semi-custom cabinetry (\$18,000 to \$25,000+), because you'll need a tall oven cabinet (\$500 to \$1,200 for the cabinet alone) plus countertop modifications for the cooktop. Wall ovens also let you install a double oven if you do a lot of baking or entertaining.

Key Considerations for NB Kitchens

If you're choosing a **gas range or cooktop**, keep in mind that gas line work in New Brunswick requires a licensed gas fitter and a plumbing permit. Many older NB homes don't have gas lines to the kitchen, so running one adds \$500 to \$2,000 depending on distance from the meter. Electric is far more common in NB and avoids this cost entirely.

For either option, make sure your **electrical panel can handle the load**. A standard electric range needs a dedicated 40-amp or 50-amp circuit. Older NB homes with 60-amp panels — still surprisingly common — cannot safely run a modern electric range alongside other kitchen appliances. An electrical panel upgrade to 100 or 200 amps runs \$1,500 to \$4,000 but is money well spent for safety and future capacity.

Think about your **ventilation plan** as well. Both configurations need a proper range hood vented to the exterior — critical in New Brunswick's humid Maritime climate to prevent moisture buildup behind cabinets. A cooktop with a wall oven actually makes hood installation easier in some layouts because you have more wall space above the

cooktop.

For most NB kitchen renovations in the \$25,000 to \$45,000 range, a quality slide-in range gives you the best balance of aesthetics, function, and value. If your budget is \$50,000 or above and you're reconfiguring the layout with custom cabinetry, a wall oven and cooktop setup is worth the investment. Either way, order your appliances 4 to 8 weeks before you need them — delivery lead times in New Brunswick run longer than in major urban centres due to distribution distances.

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What are the best dishwasher brands for hard water areas in New Brunswick?

New Brunswick has moderately hard to hard water in many areas, particularly in well-water communities throughout the Saint John River Valley and rural regions, so choosing a dishwasher with strong hard-water performance is essential. Brands like Bosch, Miele, and KitchenAid consistently perform best in hard water conditions thanks to better filtration systems, stainless steel interiors, and effective rinse-aid dispensing. Budget-conscious homeowners should look at Bosch 300 series (\$1,000 to \$1,300) as the sweet spot for hard-water performance and reliability.

Hard water leaves mineral deposits — calcium and magnesium — on dishes, glassware, and the dishwasher's internal components. Over time, these deposits build up on spray arms, heating elements, and seals, reducing cleaning performance and shortening the appliance's lifespan. In NB, homes on municipal water in cities like Moncton and Fredericton generally have moderate hardness (3 to 7 grains per gallon), while many rural homes on drilled wells see hardness levels of 10 to 25+ grains per gallon. If you're on well water, knowing your hardness level helps you choose the right machine.

Bosch is the top recommendation for NB hard-water kitchens. Their dishwashers feature a built-in water softener system (on many European-made models), a stainless steel tub that resists mineral buildup better than plastic, and a condensation drying system that doesn't bake mineral spots onto dishes. The Bosch 500 series (\$1,300 to \$1,600) adds a third rack and CrystalDry technology. **Miele** is the premium option (\$1,800 to \$3,000) with an integrated water softener that you refill with dishwasher salt — this genuinely softens the water inside the machine and produces spotless results even in very hard water. **KitchenAid** models (\$900 to \$1,500) handle hard water well with their Clean Water Wash system that continuously filters food particles and reduces mineral redeposit.

Practical Tips for Hard Water

Regardless of brand, **always use rinse aid** — it's not optional in hard water areas. Rinse aid causes water to sheet off dishes rather than bead up, preventing those white mineral spots on glasses. Use a quality detergent with built-in water softening agents; powder or tablet detergents generally outperform gel pods in hard water. Clean your dishwasher's filter monthly and run a cleaning cycle with citric acid or a commercial dishwasher cleaner every 2 to 3 months to dissolve mineral buildup.

If your well water hardness exceeds 15 grains per gallon, consider installing a **whole-house water softener** (\$1,500 to \$3,500 installed) — it will protect not just your dishwasher but all your plumbing, water heater, and fixtures. This is especially worth it during a kitchen renovation when plumbing connections are already being worked on.

When budgeting for your dishwasher, factor in a **dedicated electrical circuit** (required by NB Building Code) and potentially a new water supply connection if your current one uses old galvanized fittings. Order your dishwasher 4 to 8 weeks before installation — appliance delivery to New Brunswick takes longer than in Ontario or BC, and popular models frequently go on backorder. A kitchen renovator experienced with NB water conditions can help you plan the right setup for your specific situation.

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Q14

How do I properly vent a kitchen range hood through an exterior wall in NB?

A kitchen range hood in New Brunswick must be vented directly to the exterior — never into an attic, soffit, or interior space — using rigid or semi-rigid metal ductwork with a proper wall cap and damper to prevent cold Maritime air from blowing back in. This is one of the most important details in any NB kitchen renovation because our humid summers and cold winters create the perfect conditions for moisture problems if ventilation is done incorrectly.

The basic components of a proper exterior wall venting installation include the range hood unit, rigid metal ductwork (6-inch round or 3.25 x 10-inch rectangular), an exterior wall cap with a gravity damper or spring-loaded damper, and appropriate insulation and sealing around the duct penetration. For most NB kitchens, **6-inch round rigid duct** is the standard — it provides better airflow than flexible duct and is far easier to clean. The NB Building Code prohibits using plastic or vinyl duct for range hood exhaust because it cannot handle the heat and grease.

Installation Process

The duct run should be as **short and straight as possible** — every 90-degree elbow reduces airflow by the equivalent of 5 to 10 feet of straight duct. Ideally, the hood is on an exterior wall and the duct goes straight through. If your range is on an interior wall or island, you'll need to run duct through the ceiling and out a soffit or up through the roof, which is more complex and expensive (\$800 to \$2,000 more than a direct wall run). A standard through-

wall installation runs \$400 to \$1,200 for the ductwork, wall cap, and labour, on top of the cost of the hood itself (\$200 to \$1,500 for most residential units).

The **exterior wall cap** is critical in New Brunswick's climate. Choose a cap with a built-in backdraft damper — this prevents cold winter air from pouring into your kitchen when the hood is off. In areas like Bathurst, Edmundston, and northern NB where winter temperatures regularly drop below -20 degrees Celsius, a spring-loaded damper is better than a gravity flap because wind-driven cold air can push a gravity damper open. Some homeowners add a second inline damper inside the duct for extra protection.

Where the duct passes through the exterior wall, the gap around it must be **sealed and insulated**. Use fire-rated caulking or expanding foam rated for the application, and ensure the wall's vapour barrier is reconnected around the penetration. In NB's freeze-thaw climate, a poorly sealed duct penetration leads to frost buildup inside the wall cavity, which melts during warm spells and causes hidden water damage and mold growth behind cabinets.

Sizing the hood matters. For a standard 30-inch residential range, you need a minimum of 100 CFM of ventilation, but 300 to 600 CFM is recommended for proper grease and moisture removal. If your hood exceeds 400 CFM, the NB Building Code requires makeup air — a system that brings fresh air into the home to replace what the hood exhausts. This prevents the hood from depressurizing the house, which can cause backdrafting of furnaces, water heaters, and fireplaces — a carbon monoxide hazard.

This is a job for a professional. Cutting through an exterior wall, maintaining the building envelope, and connecting ductwork properly involves carpentry, HVAC knowledge, and sometimes electrical work for the hood's dedicated circuit. A kitchen renovator or HVAC contractor experienced with NB building requirements will ensure the installation meets code and performs properly through our Maritime seasons. Find qualified contractors through the New Brunswick Construction Network to get the job done right.

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