

Gas vs Electric Stove Decision Guide

Max Appliance Repair - Jacksonville Homeowner Guide 2026

Start with your hookups

1 Check what is already run

A gas line, a 240-volt outlet, or both. Match the stove to what you have.

2 Avoid adding a hookup

New gas lines and electrical upgrades often cost more than the appliance.

Weigh how you cook

1 Stovetop-heavy cooking

Gas or induction give the most responsive heat control.

2 Lots of baking

Electric ovens hold steadier, more even heat than gas.

3 Want a cooler kitchen

Induction puts heat in the pan, not the room, a real perk in Florida summers.

4 Storm resilience

Gas keeps cooking during a power outage; electric does not.

5 Easy cleaning

A flat electric or induction top wipes down in seconds.

Questions? Visit maxappliancerepairjax.com to get in touch.