

# **KitchenAid®**

FOR THE WAY IT'S MADE.®

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## **Top Ranked 30-inch KitchenAid® Commercial-Style Dual Fuel Range Rivals Professional Performance Found on Larger Models**

BENTON HARBOR, Mich (July 25, 2012) - Cooks who have the desire but not the space to bring the tools of restaurant chefs into their own kitchens now have the option of a 30-inch commercial-style dual fuel range from KitchenAid that recently earned the top rating from a leading consumer magazine. Like the brand's other top ranked 36-inch commercial-style dual fuel range, the 30-inch model offers precise, powerful gas burners, Even-Heat™ electric convection and the unique option of steam-assist technology.

"Our 36-inch model has consistently earned high marks in the commercial-style range category and we're happy to offer cooks yet another top performer in a smaller configuration," notes Beth Robinson, senior manager of brand experience for KitchenAid. "Consumers looking for the same powerful performance often found on larger models will appreciate all that our 30-inch models have to offer."

Features on the KitchenAid® 30-inch commercial-style dual fuel range include the industry's most powerful burner among leading brands. The 20,000 BTU Ultra Power™ Dual-Flame Burner offers the versatility to go from intense searing to a low simmer. Additional burners include two 15,000 BTU professional burners and a 5,000 BTU simmer/melt burner. Electronic ignition enhances reliability for lighting burners while infinite-heat controls provide countless intermediate settings between low and high for added cooking precision.

To promote even cooking on all racks of the oven, an Even-Heat™ True Convection System uses a hidden heating element, a fan and a bow-tie shaped baffle to consistently circulate air heated by the element. An EasyConvect™ Time and Temperature Conversion System automatically converts conventional times and temperatures to their convection equivalents. Other features include convection bake, broil and roast, a bread proofing option and a Sabbath mode. A large glass-touch oven display features a responsive, easy-to-use interface designed for easy cleaning.

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“For cooks who want to bring even more professional tricks of the trade into their own homes, we also offer this model with steam-assist technology,” says Robinson. “Injecting steam into the cooking cycle helps retain moisture in everything from roast chicken, fresh fish and vegetables, and eliminates the need for manual misting or water baths when baking breads, cheesecakes and custard based dishes.”

Since the introduction of its legendary stand mixer in 1919 and first dishwasher in 1949, KitchenAid has built on the legacy of these icons to create a complete line of products designed for cooks. Today, the KitchenAid brand offers virtually every essential for the well-equipped kitchen with a collection that includes everything from countertop appliances to cookware, ranges to refrigerators, and whisks to wine cellars. Cook for the Cure®, the brand's partnership with Susan G. Komen for the Cure®, is now in its eleventh year and has raised over \$8 million to help find a cure for breast cancer. To learn why chefs choose KitchenAid for their homes more than any other brand\*, visit [www.KitchenAid.com](http://www.KitchenAid.com) or join us at <http://facebook.com/KitchenAid> and <http://twitter.com/KitchenAidUSA>.

\* Based on a 2012 survey, KitchenAid was found to be the home kitchen appliance brand chosen most often by members of the International Association of Culinary Professionals.

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