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### **New KitchenAid® Wall Ovens and Cooktops Give Cooks the Upper Hand With Even-Heat™ Technology**

BENTON HARBOR, Mich (August 27, 2012) – KitchenAid has introduced a new collection of wall ovens and cooktops featuring Even-Heat™ Technology, an advancement designed to help cooks achieve highly consistent results and make time spent in the kitchen more enjoyable.

“Having to worry about repeatedly rotating trays in the oven or never being able to leave the cooktop for fear of scorching a delicate sauce can take some of the joy out of cooking,” notes Beth Robinson, senior manager of brand experience for KitchenAid. “Our Even-Heat™ Technology offers even the most demanding cooks the confidence of getting consistent results while minimizing the need for constant vigilance and having to resort to solutions like baking stones to improve performance.”

#### **Even-Heat™ Built-In Wall Ovens**

At 5.0 Cu. Ft., new KitchenAid® built-in wall ovens provide the largest capacity available and feature the industry’s biggest viewing window. An Even-Heat™ True Convection System combines a unique bow-tie shaped baffle with a convection fan and element to thoroughly circulate heated air around all three racks to provide the most even baking.\* Even-Heat™ Preheat further promotes even baking by initially heating the oven above the set temperature to ensure that the entire oven, including the walls and racks, are heated to the right temperature.

“KitchenAid was one of the first brands to introduce true convection into the home kitchen and our engineers have applied the brand’s expertise in this category to create the best ovens we’ve ever offered,” says Robinson. “In addition, we’ve designed these ovens with a unique Fit System offering adjustable feet and special trim, so they can be installed into virtually any cut-out.”

\*Among leading premium brand 30-inch wall ovens.

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Features on the ovens include an EasyConvect™ Conversion System that takes the guesswork out of convection cooking by automatically adjusting traditional cooking times to convection times. Select models include a temperature probe that monitors food temperatures and prompts the oven to signal when the desired food temperature is reached. Heavy-duty oven racks all have built-in handles that can accommodate an oven mitt for safe and easy rack movement.

A SatinGlide™ Roll-Out Extension Rack features smooth rolling, ball-bearing glides that extend farther out for easier maneuvering of large, heavy dishes like roasts or casseroles. A glass-touch display is easy to clean, responsive to the touch of a fingertip and intuitive to use with pre-programmed settings. Halogen lights, strategically positioned on both sides of the oven and offering a truer view compared to incandescent light, make it easier to determine the level of doneness and browning.

Style options for the ovens include Pro Line® Series in stainless steel featuring robust, commercial-style handles, or the elegant, curved handles of Architect® Series II models in stainless steel, white and black. Both styles are available in single, double and microwave combination options with suggested retail prices ranging from \$1,549 to \$4,749.

### **Even-Heat™ Cooktops**

Designed to complement the brand's high performance wall ovens, the latest Architect® Series II collection of KitchenAid® cooktops offers precise control and even heating in electric, induction and gas models.

"Both our gas and electric models were designed with powerful burners that spread heat evenly across the surface so cooks can expertly handle any cooking task, from melting chocolate to pan-searing a steak," notes Robinson.

Radiant electric models are available with knob or touch-activated controls and feature Even-Heat™ Elements designed to offer a level of performance and control similar to that of a gas burner. Designed to evenly spread heat across the entire element and prevent the heat spikes and hot spots that can cause burning and scorching, these single elements use two sets of elements spaced in between each other for more evenly heated distribution. Select electric cooktop models feature 10-inch, 3,200-Watt Even-Heat™ Ultra Elements with a dedicated simmer setting to quickly go from a boil to a simmer. Triple-Ring and Dual-Ring elements allow cooks to match power and the element's diameter to the cookware size.

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Additional electric cooktop options include touch-activated models with an Even-Heat™ Melt, eliminating the need for a double boiler, and an Even-Heat™ Simmer on every element for exceptional control and versatility. Both the touch-activated electric cooktops and knob-controlled cooktops are available in 30- and 36-inch models in black and black with a stainless steel trim. Select knob-controlled models are also available in white. Suggested retail prices range from \$849 to \$1,199 on the knob-controlled models and from \$1,199 to \$1,449 on the touch-activated models.

The latest induction cooktops from KitchenAid offer powerful induction technology that turn cookware into the heating source, resulting in the responsiveness and power of a gas burner. Available in 30- and 36-inch options, all models feature 12 heat level settings and a performance boost function on all elements that initially increases the temperature level above the highest setting to quickly bring liquids to a boil. Melt and hold and simmer functions give cooks precise control with lower power levels for melting delicate ingredients such as chocolate or simmering sauces. A powerful 12"/7" 4,800-Watt Dual Zone element on the 36-inch model can conveniently accommodate different sized pans. Bridge elements on select models connect two elements to create a single element that can accommodate elongated cookware like griddles or roasting pans.

Available in a black finish or a black finish with a stainless steel trim, suggested retail prices on the induction cooktops range from \$1,599 to \$2,049.

Featuring a model with a 20K BTU Dual Tier Burner, the highest output of any gas cooktop, the Architect® Series II gas cooktop collection includes 30- and 36-inch models, all with five sealed burners and low-profile, full-width cast iron grates that elegantly integrate with the countertop. Dual Tier Burners, found on all models, offer the flexibility of going from a rapid boil to a slow simmer and all models feature a 6K BTU simmer burner for more delicate tasks, like melting chocolate or keeping sauces warm without scorching. Available in stainless steel with a clear coat protection that helps keep the cooktop surface looking clean and new, suggested retail prices range from \$1,049 to \$3,049.

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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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