

# KitchenAid®

## KITCHENAID® PRECISE HEAT MIXING BOWL SIMPLIFIES TRICKY AND TRADITIONAL COOKING TECHNIQUES

**TORONTO** (June 1, 2015) – KitchenAid has introduced a new Precise Heat Mixing Bowl that can be used as a traditional stand-alone slow cooker or with the brand’s iconic Stand Mixer to mix, knead, whip, stir and remove the guesswork from heating even the trickiest temperature-sensitive ingredients. It is the first product from KitchenAid to serve double duty as both a stand-alone countertop appliance and Stand Mixer accessory.

The precise temperature technology in our new mixing bowl provides exact temperature selection for heating delicate ingredients, including melting cheese, tempering dark, milk and white chocolates and even proofing and kneading bread dough, and when used together with the Stand Mixer, there’s so much more that it can do.

Simply select a temperature ranging from 70 - 220° Fahrenheit based on two degree increments, and the bowl will maintain the selected temperature for up to 10 hours. A digital display shows the temperature and provides a timer for up to 10 hours. The glass lid gives cooks a clear view for monitoring the progress of dishes.

In addition to maintaining precise temperatures, the mixing bowl comes with a flex edge beater, wire whip and dough hook to keep dishes such as soups and stews, risottos and sauces consistently mixed and evenly cooked under low heat.

The mixing bowl will be available in summer 2015 in Canada and will fit all tilt-head model Stand Mixers. Suggested retail price is \$329.99.

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.