

KitchenAid®

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LATEST KITCHENAID® SLIDE-IN RANGES BRING NEW LOOK AND TECHNOLOGY TO THE KITCHEN

BENTON HARBOR, Mich (May 13, 2015) – KitchenAid has launched a new generation of 30” slide-in ranges offering a distinctive, all-new design, flawless fit and the brand’s innovative Even-Heat™ True Convection system. The ranges are part of an entirely new collection of KitchenAid® major appliances, with most scheduled for availability beginning this month.

“KitchenAid is proud to offer advanced cooking technologies, such as a steam function and convection conversion system, that help deliver professional results to home kitchens,” notes Beth Robinson, senior manager of brand experience for KitchenAid. “Whether gas, electric or induction, these ranges offer precise performance and a fresh, new look.”

Select slide-in models can be installed seamlessly through use of the brand’s FIT Guarantee system. The system ensures a perfect fit for slide-in ranges designed for a traditional freestanding cut-out of 30” in width, countertop depth of 24”-25”, cabinet depth of 23”-24” and countertop height of 36”. When replacing an existing slide-in range, a unified look and feel can be achieved with optional trim pieces to cover any unfinished countertop edge. The traditional range backguard has been removed from the new models for a modern, premium look and simple installation either against a wall or in an island.

New design elements include handles that are etched with a professional-style, cross hatched pattern for a slip-free grip, and capped with a signature red KitchenAid medallion at either end. Chrome inlaid frames accent the transition between the glass door of the oven and surrounding surfaces, and the cooktop’s multi-finish knobs are designed in brushed stainless steel and chrome, with a bladed dial to ensure precise temperature selection. Two new downdraft ventilation models – either in dual fuel or electric – will also be available to collect smoke and odors right at the source.

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The Ovens

Oven capacity in the new models range from 5.8 Cu. Ft. to an extra-large 7.1 Cu. Ft. All feature the brand's Even-Heat™ True Convection System, which ensures that heat is distributed evenly and consistently throughout the entire oven. The system's unique bow-tie design and convection fan provides uniform air circulation for consistent results, even when cooking or baking on multiple racks. An EasyConvect™ Conversion system automatically converts conventional temperatures to their convection equivalents.

Available on select models, a new advanced wireless probe that allows cooks to set a desired temperature for cooking meat, poultry and liquid-based casseroles, and alerts them when the selected temperature is reached.

"The wireless probe monitors cooking temperatures without needing to open the oven door, giving cooks additional time for other projects, in and out of the kitchen," adds Robinson.

Additional cooking features include a steam rack that provides added moisture in the oven to help bring foods -- especially vegetables, seafood and fresh breads and pastries -- to their full potential. Baking drawers, available on select models, provide a second, separate compartment for shallower dishes and can be used for warming, slow cooking or baking at temperatures up to 450°F. The ovens are also designed with AquaLift® Technology, an innovative oven cleaning system that uses water and low heat to clean baked-on spills in under one hour. The 40-minute cleaning and cool down cycle stays under 200°F, unlike traditional 800°F self-cleaning options, and leaves no odors behind. Once the cycle is complete, a simple clean-up using a sponge or dry cloth finishes the process.

Other premium features include SatinGlide™ Max Racks with ball-bearing rollers for smooth movement when loading and unloading cookware and bakeware. Select models are designed with a separate storage drawer to store extra pots, pans and baking sheets. Glass touch controls provide a seamless design and easy operation for oven settings.

The Cooktops

Slide-in gas ranges are designed with a four or five burner configuration, ranging from 5K BTU to 19K BTU, allowing for multiple dishes to be prepared at once, and the ability to match pots and pans to the appropriate-sized burner. Gas ranges feature a 5K BTU simmer burner, 8K BTU burner, 9.2K BTU burner, 15K BTU burner and either a powerful 17K BTU or 19K BTU burner depending on the model.

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The dual fuel range with downdraft is built with 5K, 9.2K, 15K and 17K BTU burners and integrates the ventilation system right into the range, so that a separate hood is not needed. Interlocking grates provide an even surface across the cooktop plane and allow for easy maneuvering of pots and pans across burners.

Electric ranges are available with either induction or radiant electric cooktop elements. The electric slide-in range with downdraft features four cooking elements, while the other two models feature five cooking elements and a warm zone that keeps cooked foods warm at a low power level. The induction cooktop model is designed with four cooking elements and a bridge zone that combines two burners into one.

All slide-in range models will be offered in stainless steel, white and black finishes. Gas and electric models will be available beginning this month, and downdraft models in dual fuel and electric configurations will be available beginning in July. The Induction model will be available in August. Suggested retail prices will range from \$2,099 – \$2,649 for gas models, \$1,999 – \$3,149 for electric models, and \$3,149 for the induction model.

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®, is now in its 14th year and has raised over \$10 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 or join us at <http://facebook.com/KitchenAid> and <http://twitter.com/KitchenAidUSA>.

* Based on a 2014 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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