



FOR THE WAY IT'S MADE.\*

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FOR IMMEDIATE RELEASE:

**NEW KITCHENAID® FREESTANDING RANGE COLLECTION FEATURES  
EXCLUSIVE DUAL FUEL DOUBLE OVEN RANGE WITH INDUSTRY'S  
LARGEST OVEN CAPACITY AVAILABLE**

CHICAGO (April 16, 2010) – KitchenAid, the brand known for bringing high performance professional features into the home kitchen, is offering a new collection of freestanding ranges that includes an exclusive dual fuel double oven range with the industry's largest oven capacity available.\* New single and double oven gas and electric ranges will also join the brand's extensive suite of premium freestanding appliances that offers refrigerators, dishwashers, microwave ovens and hoods.

“Whether seeking out a single replacement model or several different appliances, consumers can now choose from the broadest and best performing freestanding collection we've ever offered,” notes Debbie O'Connor, senior manager of brand experience for KitchenAid. “Our double oven freestanding ranges, with a true convection system, deliver the best baking performance and most even baking across all racks among conventional double oven freestanding ranges.”\*\*

The new KitchenAid double oven ranges are available in dual fuel, gas and electric models. The unique dual fuel models offer the precision and responsiveness of a gas rangetop with two electric ovens that allow for preparation of multiple dishes at different temperatures. At 6.7 cubic feet, the ovens on the dual fuel models combine to provide the industry's largest oven capacity available. All models in the double oven range collection feature an Even-Heat™ True Convection System in the lower oven. This true convection system has a hidden oven element and an innovative bowtie shaped design that promotes better circulation and more even air flow from the convection element throughout the oven cavity for consistent temperature management and even cooking on all racks.

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“Beyond being able to cook two dishes separately at different temperatures, double oven ranges provide space and efficiency advantages,” says O’Connor. “The smaller, more accessible upper oven heats up faster making it convenient for frequent use when cooking smaller, weekly meals. And for those who would like, but don’t have the space for a built-in double wall oven, these ranges offer a comparable alternative.”

Stainless steel rangetops on the dual fuel and gas models feature five sealed burners including a powerful 16K BTU Professional burner for high heat searing and boiling; a 10K BTU burner; a 7.3K BTU oval burner that accommodates an included griddle or grate for added flexibility; and two 5K BTU simmer burners for keeping foods warm or melting delicate items like chocolate.

Rangetops on the electric double oven models have infinite-heat controls for selecting a range of heat outputs and feature a 10-inch 3200-watt cooktop element, the most powerful in the industry.\*\*\* Additional electric rangetop elements include a versatile triple-ring round element to accommodate several sizes of cookware, two 6-inch 1200-watt elements and a warm zone element for keeping cooked foods warm before serving.

Additional features found in both the upper and lower ovens throughout the double oven collection include a slow cook function, a variable time self-cleaning system and a Sabbath mode. All of the double ovens are Star-K certified and meet the requirements of this nationally recognized certifying agency for use on Sabbath or holidays. All lower ovens have convection bake, a roast option and an EasyConvect™ Time and Temperature Conversion System that converts conventional times and temperatures to their convection equivalents. A bread proofing function and closed-door broiling on electric ovens provide cooks with further flexibility in their cooking options.

Premium design details found in the collection include distinctive blue-enameled oven cavities, glass-touch displays and ClearVue™ large viewing windows. A SatinGlide™ roll-out extension rack in the lower oven has an easy to grip handle and ball bearing rollers for easy loading.

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Select models in the new collection of single oven gas and electric freestanding ranges feature warming drawers with the T.H.E™ True Convection System for even baking on all three racks. The T.H.E. True™ Convection System features a dedicated electric element hidden behind a baffle that promotes more even temperature management by moving heated air from the back to the front. Larger capacity 5.7 cubic feet ovens with blue cavity interiors have larger windows to easily view dishes as they cook.

Gas rangetop models feature a stainless steel cooktop surface with an integrated griddle and a powerful 18K BTU cooktop burner and electric models have a powerful 3000-watt cooktop burner. Split oven racks maximize oven space when entertaining or cooking for the holidays to allow for larger items on the bottom rack while still being able to utilize one side of the upper rack space. A durable extension roller rack with a pocket handle makes it easier to load and check the progress of dishes during cooking.

Double oven ranges will be available in the fall in stainless steel, black and white with suggested retail prices ranging from \$1,849 to \$2,349. The new single oven ranges will be available this winter in stainless steel, black and white at suggested retail prices ranging from \$1,049 to \$2,249.

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. Over 90 years later, the KitchenAid brand now 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. To learn why chefs choose KitchenAid for their homes more than any other brand\*\*\*\*, visit [www.KitchenAid.com](http://www.KitchenAid.com).

\*Based on combined capacity (cu. ft.) upper/lower ovens

\*\* Those with bake/broil in both ovens and a 14.5 kW rating or below

\*\*\* Among leading brands, non-induction elements

\*\*\*\*Based on a September 2010 survey, KitchenAid was found to be the home kitchen appliance brand chosen most often by members of the International Association of Culinary Professionals and the American Culinary Federation when asked about refrigerators, ovens, cooktops, ranges, dishwashers, microwave ovens, electric mixers, blenders, food processors, kitchen gadgets and toasters.

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