

CHOOSING THE RIGHT RANGE FOR YOUR KIND OF COOKING/Page Two

The Aspiring Chef: For those who want both the performance and looks of professional grade equipment, KitchenAid offers a number of commercial-style ranges that provide the best of both worlds: the precision of a gas range top paired with the even cooking of an electric oven. These dual fuel ranges are available in everything from 30” slide-in models to 48” versions featuring two separate ovens, two 20,000 BTU dual flame burners and a built-in griddle.

The Recipe Tinkerer: Relatively new for the home kitchen, steam-assisted cooking has long been a secret weapon of restaurant chefs for achieving everything from moist chicken with crackly skin to perfectly crusty baguettes. The moisture from the steam prevents foods from drying out, meaning no need for basting. Best of all, it cries out for experimentation with both familiar and new recipes. KitchenAid offers both dual fuel ranges and double ovens with steam capabilities.

The Master Baker: If even browning of cookies, breads and pies on multiple racks is a priority, O’Connor recommends a range with True Convection. Unlike standard convection, which simply moves the oven’s hot air around with a fan, True Convection utilizes a fan with its own built-in heating element. This allows for better, more even performance for not only baking, but convection broiling and roasting as well.

“Of course, few home cooks confine themselves to a single cooking style,” says O’Connor. “The good news is that with so many models and configurations available, every cook can choose a range that suits a variety of needs.”

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 more chefs choose KitchenAid for their homes more than any other brand** visit <http://KitchenAid.com>.

*Among leading brands based on combined capacity of both ovens.

**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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