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FOR IMMEDIATE RELEASE:

JENN-AIR® COOKTOPS AND RANGETOPS: RAW POWER MEETS REFINED DESIGN

BENTON HARBOR, Mich. (July 12, 2012) – Like a luxury automobile whose gentle purr belies the horsepower beneath its hood, the sleek cooktops and rangetops from Jenn-Air were designed to combine raw power with a high degree of precision and refinement, according to Juliet Johnson, manager of brand experience for Jenn-Air.

“A powerful cooktop or rangetop shouldn’t have to look like it belongs in a restaurant kitchen,” notes Johnson. “Even with our professional-style rangetops, we’ve opted for a sophisticated design that performs powerfully without being overpowering.”

While some manufacturers use the terms cooktop and rangetop interchangeably, Johnson says most kitchen design experts agree that a cooktop is dropped into a countertop for installation, while a rangetop is designed to slide in between countertop sections. In the latter configuration, controls are perpendicular to the cooking surface, much like a range, while cooktop controls are situated on the same surface as the appliance’s burners.

Gas Rangetops: From Simmer to Sear at the Turn of a Knob

Jenn-Air® Pro-Style® rangetops offer the collection’s boldest styling and the brand’s most powerful gas burners. Depending on the model, one or two 20,000 BTU stacked PowerBurners deliver the high heat needed for searing, flash frying and wok cooking, while 5,000 BTU burners provide heat delicate enough for tasks like melting butter or chocolate. The rangetops are available in five models in three sizes to accommodate a variety of cooking and layout preferences.

Other features include heavy-duty cast-iron grates that provide a continuous surface for sliding heavy stockpots and sauce pans between burners, and an advanced electronic ignition system with Flame-Sensing™ Re-ignition technology that ensures flames are reignited automatically if blown out, even at the lowest setting.

Select models feature an electric griddle with a high-performance, chrome-finish surface that heats evenly, cleans easily and retains its shine. One also offers a downdraft ventilation system integrated directly into the cooking surface.

Cooktops Available in Gas, Electric or Induction

Jenn-Air® gas cooktops feature up to 17,000 BTUs of power and the efficient downdraft technology pioneered by the brand. Recognized as the industry's best performing ventilation system, Jenn-Air® downdraft technology replaces the need for an overhead hood with ventilation located on the cooking surface itself. With an optional duct-free kit, the brand's JX3™ gas downdraft cooktops can be installed in any home – even a high-rise or condominium – without requiring ducting to the outside.

Ultra-precise, ultra-responsive electric models were designed to rival the precision and responsiveness of gas while providing a sleek, black glass-ceramic surface that wipes clean easily with no gaps to trap burned food. Jenn-Air brand now offers 23 electric models in a number of configurations. For added flexibility, Jenn-Air® modular downdraft cooktops, available in gas and electric models, feature open bays or replaceable grills, allowing for customization with a variety of accessories, such as a grill or griddle, to accommodate different cooking styles.

The latest induction cooktops from Jenn-Air brand offer the industry's most powerful induction element available for the home kitchen, along with high performance features not found in restaurant models. The cooktops are currently available in 30- and 36-inch models in black with the option of a stainless trim. The 36" models feature five induction elements, including the industry's most powerful 12"9" Dual Zone Induction Element, with a maximum output of 5,000 watts and the flexibility of using two elements for one pan. Since induction technology allows for a far more efficient transfer of energy than a gas flame or heated electrical element, they save both energy and time, particularly in bringing ingredients to a boil. Additional features include a Sensor Boil function that helps prevent boil-overs and bridge elements to accommodate long or oval cookware. Thirteen heat levels settings maximize control with specific settings for simmer and melt as well as a Keep Warm™ Function.

About Jenn-Air:

Since the introduction of the first self-ventilated cooktop in 1961 and downdraft ventilated range in 1965, Jenn-Air brand has consistently grown its reputation as a technology and design innovator. Its selection of style options includes two distinct stainless steel collections and a cutting-edge Floating Glass finish in black or white. From downdraft cooktops, wall ovens and professional style ranges to dishwashers, refrigerators and such entertaining essentials as warming drawers, built-in ice machines and wine cellars, Jenn-Air brand offers a complete line of major kitchen appliances. To learn more about the Jenn-Air® appliance collection, or speak with a member of the Customer Care team, please visit jennair.com, twitter.com/jennairusa or facebook.com/jennair.

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