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FOR IMMEDIATE RELEASE:

**AWARD-WINNING JENN-AIR® WALL OVEN EMBRACES TECHNOLOGY  
FOR UNEQUALLED COOKING PERFORMANCE**

*Interactive Culinary Center, No Preheat Function and Unmatched Levels  
of Convection Power Give Cooks the Upper Hand*

CHICAGO (April 16, 2010) – Jenn-Air, the brand that introduced the first self-ventilated cooktop and downdraft ventilated range in the 1960's, has developed a unique wall oven offering the industry's most powerful convection system, together with an exclusive touch screen that incorporates an image-enabled cooking guide. The oven's 7-inch, glass-touch screen is the largest of its kind and features a touch-anywhere, full color LCD display

Available now, the innovative wall oven, part of a complete new collection of luxury appliances from Jenn-Air, has already garnered a number of the industry's most prestigious awards and accolades. These include the *Kitchen & Bath Business* 2009 Innovation of the Year; the Consumer Electronics Association's Innovations 2010 Design and Engineering Award in the home appliance category; *Professional Builder's* 100 Best New Products of 2009; *Popular Mechanics'* 12 Must-Have Products, and *House Beautiful's* The BEST! For the Kitchen.

By using a sophisticated system of thermal sensors, computer processors and chef-tested cooking programs, an interactive, image-driven Culinary Center helps cooks achieve desired cooking results. This patent-pending Culinary Center provides guidance for more than 50 different food options and considers a range of details such as the food category, food type, desired doneness and even the type of pan used. Color images illustrating desired doneness levels combined with exclusive visuals showing how and where to insert the temperature probe for a variety of dishes offer cooks further assurance that their dishes will be cooked to their specifications.

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“The level of detail is such that if the cook selects medium rare for a prime rib, the Jenn-Air Culinary Center provides the option of removing the roast at 130° F so it can stand and rise to the proper target temperature of 135° F for medium rare,” notes lead engineer Steve Swayne.

The ovens feature the industry’s only V2™ Vertical Dual-Fan Convection System. Two convection elements rated at a total of 6,800 watts have fans that rotate in opposite directions to provide the responsive power that allows for an exclusive No Preheat function. The No Preheat modes allow cooks to bake on one rack without any preheating, and without extending the recipe bake time.

"We've created the industry's most powerful convection system and combined it with the latest technology so that cooks can confidently harness that power and achieve precise results," said Swayne. "The Culinary Center, developed with input from food scientists, professional chefs and home economists, gives cooks an edge that can make the difference between good results and extraordinary ones."

Other features found on the oven’s LCD display include the industry’s first slider technology under glass. When setting the oven’s temperature, there are no numbers to enter. Instead the user simply touches the screen and slides the bar to the desired temperature.

Users also can select screen themes that will appear whenever the oven is not in use. A gallery offers a choice of two accent colors and 24 distinct themes from seasonal to floral that appear with either an analog or digital clock. A light touch anywhere on the display activates a Home screen featuring an intuitive, gourmet-friendly layout. The Home screen displays the two most used modes (bake and broil) along with two additional modes that the individual cook uses most frequently. Additionally, the gourmet guides (Culinary Center and Auto Convection Conversion) along with the Probe key appear on the Home screen, ensuring that settings and gourmet tips are readily available. A My Creations function allow cooks to name and number settings to program method, time and temperature on successful recipes allowing them to be recalled when the recipe is repeated.

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An Auto Convection Conversion translates conventional cooking times to convection times. For Convection Bake and Convection Pastry, the oven accepts conventional recipe times and temperatures, then automatically reduces the temperature by 25° F. With Convection Roast, the oven automatically alerts the cook at 75 percent of the regular cooking time so the food may be checked using a meat thermometer. If the food is left in the oven until the set time expires, the oven automatically goes into Keep Warm mode for an hour.

All Jenn-Air wall ovens with Convection Systems have six convection modes for precise control, with each setting providing the ideal temperatures and airflow for specific food types. **Convection Bake** combines all elements with a low fan speed for multiple-rack baking. **Convection Roast** provides a fast fan speed plus broil and convection elements to eliminate the cold barrier surrounding food to sear and roast meats and poultry. **Convection Broil** uses a fast fan speed plus the broil element for even heat distribution for broiling large amounts of food. **Convection Pastry** utilizes all elements plus a pulsing low-to high speed fan help create exceptionally flaky crusts. **Convection Slow Roast** cycles all elements on and off for roasting at 4, 8 or 12 hours. **Convection Frozen Pizza** uses all elements plus the fan to quickly thaw and bake a frozen pizza. An additional True Convection V2™ Convection mode taps only the convection elements and fans.

Available in 27- and 30-inch models, the new Jenn-Air wall oven collection includes single, double and microwave/wall oven combinations with or without convection. An exclusive common cutout provides easy installation into virtually any existing wall oven cutout. Style choices for the new ovens include the commercial look of Pro-Style® stainless steel and the sleek, refined Euro-Style options available in Oiled Bronze, black and white Floating Glass and stainless steel.

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 two cutting edge finishes: Floating Glass and Oiled Bronze. 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, please visit [JennAir.com](http://JennAir.com).

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