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Jenn-Air Adds Steam Oven to High Performance Built-In Collection

BENTON HARBOR, Mich. (March 22, 2013) – Jenn-Air, the luxury appliance maker behind the industry's best performing wall oven, is adding a sleek and powerful built-in steam and convection model to its high performance collection. Debuting at the 2013 Architectural Digest Home Design Show, the new 24" Jenn-Air® oven is scheduled to be available this fall.

“Our latest ovens are engineered to deliver precise results and offer a range of cooking modes from steam cooking to proofing,” notes Juliet Johnson. “Aesthetically, they’re designed to seamlessly integrate into a variety of contemporary kitchen layouts.”

In addition to a steam only mode, a steam plus convection setting multitasks to both crisp and maintain moisture in dishes from poultry to pastries. A powerful 1200 watt convection heating element evenly circulates heated air to ensure consistent baking results and speed up cooking times. Another time-saver, the oven’s No Preheat option, eliminates the need to wait to begin the cooking process.

When steam is not required a Convection Bake mode provides the drier, even heat that benefits such dishes as cakes, soufflés and roasted meats. Additional cooking modes include a Preset Foods setting that makes adjustments based on the selected food category; a Manual mode that enables the selection of a preferred setting; and a Steam Reheat mode that evenly warms foods without drying them out.

Specialty cooking and preparation modes include a Proofing mode that shortens proofing times for homemade breads and other yeast dough recipes; a Steam Defrost mode that incorporates steam for gentle, consistent defrosting of foods without hotspots; a Sous Vide Reheat mode that provides the steady, low temperatures required to reheat frozen sous-vide food to desired serving temperature; and a Yogurt mode that makes it more convenient to make homemade yogurt by providing the proper temperature for culturing the milk.

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Other convenient features include a Recently-Used option that automatically compiles a list of 10 of the most recently used functions so they can be quickly accessed. For easy maintenance a Steam Cleaning option makes it easy to wipe down the oven's stainless steel interior. All models include a roasting rack, baking/drip tray, steam tray, and a temperature probe to help ensure that recipes are cooked to desired temperatures and doneness. With a 1.3 Cu. Ft. capacity and easily accessible 1.5 liter water container, the oven can accommodate everything from side dishes to entrees.

Available in Euro-Style stainless with an elegantly curved stainless steel handle, the steam ovens include trim kits for seamless installation with a Jenn-Air® 27" or 30" wall oven.

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 concierge team, please visit jennair.com, twitter.com/jennairusa or facebook.com/jennair.

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