

KIEFFER'S

A P P L I A N C E S

June 2015

Sub-Zero and Wolf
Excellence in the Kitchen

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WOLF GOURMET

High-Performance Countertop
Products Announced

HOT SAVINGS

Earn up to \$7,000
in Wolf Gourmet Products

SUB-ZERO

WOLF

Your kitchen is where life happens. Where you share food, drink, and conversations with the people you love. Why not make your kitchen the best it can be? Owning Sub-Zero and Wolf appliances assures that your food will always stay as fresh and flavorful as possible, and you'll have the most precise, professional-grade instruments to cook it with, for delicious results every time - and a lifetime of moments worth savoring.

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Sub-Zero and Wolf (continued from page one)

Sub-Zero pioneered the concept of built-in refrigeration, blending its iconic refrigerators into the world's most beautiful kitchen designs. The built-in line offers a wide variety of sizes and configurations, and every model accommodates four distinct design approaches: stainless, overlay, flush inset and framed.



In need of a disappearing refrigerator? Sub-Zero perfected the concept. Integrated refrigerator and freezer units have no visible hinges or grilles, making it possible for your refrigeration to be indistinguishable from surrounding cabinets and drawers. With over 30 sizes and configurations, integrated units are customizable to fit beautifully into any kitchen design.

Wolf distills legendary professional heritage, power and finesse into cooking equipment whose precise control ensures the dish you have in mind will be the dish you bring to the table. Their gas and dual fuel ranges are unmistakable heirs of the cooking instruments that have been the choice of professionals for eight decades – and are now the favorite of discerning home cooks. Dual-stacked sealed burners deliver exhilarating precision and performance, while the convection oven provides consistent heat for perfect roasting, baking and broiling.



Immerse yourself in the luxury that is Sub-Zero and Wolf at Kieffer's
 With over 2,000 square feet of display area, our Living Kitchen features nearly every Sub-Zero and Wolf appliance in real kitchen vignettes to help inspire your dream kitchen!

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Serving the trade from Interior Designers and Remodelers to Contractors and Builders, our Commercial Sales Staff is here for your customers. Our showroom is an extension of your showroom and you can rest easy knowing that your customer is receiving superior service before, during, and after their purchase.

Showroom By Appointment
Showroom Hours:

Mon-Fri: 10:00am - 8:00pm
 Saturday: 10am - 4:00pm
 Sunday: Closed

Announcing Wolf Gourmet

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 Sunday: Closed

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www.kiefers.com
 www.kiefersblog.com
 www.kieferscooks.com

Wolf Gourmet countertop appliances are created with the attention to detail you have come to expect from Wolf. They believe that the gratification of cooking doesn't begin with the finished meal, but with its preparation. Revel in each step of the process using their high-performance appliances designed to withstand the rigors of any kitchen.



The Wolf Gourmet countertop oven with convection makes roasting a mouthwatering tenderloin as easy as it is in a Wolf range. The integrated temperature probe gives you the precise control to roast meats to perfection without ever opening the oven door, and the unique perimeter convection mode ensures uniform heat throughout the oven. You will enjoy faster, more consistent, more predictably delicious results for your baking, roasting, and broiling.



Wolf Gourmet toasters, two or four slice models, are crafted with advanced toasting technology. Wolf equipped the toasters with unique self-centering bread guides to deliver perfectly even results, regardless of bread type. Enjoy crunchy English muffins, golden toasted crumpets, brioche with a hint of color, or crisp and chewy bagels. You choose the browning with the precise control of the shade selector knob – from light to dark and everything between.



Whatever your taste, the Wolf Gourmet blender crafts what you crave. It offers complete control for complex recipes and pre-programmed settings for one touch smoothies and soups. Infinite speed control and quiet design are just the beginning.

Other Wolf Gourmet products include a cutlery set, and a 10-piece cookware set!

Earn \$7,000 In Wolf Gourmet Products!



Purchase a qualifying Sub-Zero Refrigerator and Wolf cooking appliance(s) and earn 3 points! **+** Purchase additional qualifying Sub-Zero and Wolf appliances and receive up to 6 more points!

Get up to **9 TOTAL POINTS** EARNS YOU UP TO \$7,000 WORTH OF WOLF GOURMET PRODUCTS!

<p>10 PIECE COOKWARE SET 2 POINTS</p> <p>\$1,299 Suggested Retail Price</p>	<p>7 PIECE KNIFE SET 2 POINTS</p> <p>\$1,049 Suggested Retail Price</p>	<p>BLENDER 1 POINT</p> <p>\$799 Suggested Retail Price</p>
<p>COUNTERTOP CONVECTION OVEN 1 POINT</p> <p>\$699 Suggested Retail Price</p>	<p>4-SLICE TOASTER 1 POINT</p> <p>\$499 Suggested Retail Price</p>	<p>2-SLICE TOASTER 1 POINT</p> <p>\$399 Suggested Retail Price</p>

For details and product redemption, visit: www.subzero-wolf.com/promotion