

KIEFFER'S

A P P L I A N C E S

September 2015

GE Monogram French-Door Wall Oven



Monogram

Inspired by the finest restaurant kitchens, Monogram's French-door wall oven offers professional styling and distinctive touches inside and out. Each oven is built with premium-grade stainless steel and meticulously crafted by hand to make a delicious statement in any kitchen.

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Choose 2 Free Appliances
With Qualifying Monogram Purchase

GE CAFE'S NEW RANGE TOP

GE ADVANTIUM OVENS

Cook Foods Up to 8 Times Faster

The brilliant engineering of Monogram's French-door wall oven helps even novice cooks achieve restaurant-quality results in their own kitchens. True European convection technology, with a Direct Air fan system, circulates heated air around bakeware for perfectly uniform baking and roasting.



Every detail of Monogram's French-door wall oven has been designed to simplify cooking, including double French doors that open together for added convenience. Plus, connected technology lets busy cooks control the oven's functions remotely with a smartphone.

Control Monogram's ZET1FHSS with a smartphone!

But it doesn't end with the French-door wall oven. You can expect to find exceptional cooking performance inside any Monogram convection oven. On the outside; however, you have a choice of two distinct designs: professional or European. A European-style Monogram wall oven reflects this aesthetic with an integrated, streamlined look that's defined by a signature tubular handle, intuitive touch or dial controls and seamlessly finished edges. European ovens with LCD touchscreen controls come equipped with a proximity sensor that illuminates the screen as you approach and automatically switches off when you walk away. For an emphatic design statement and maximum versatility, choose a professional style oven with robust handles and knobs that professional kitchens demand.

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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

Monogram's Sweet Rewards

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www.kieffers.com
www.kieffersblog.com
www.kiefferscooks.com

EXPIRES DECEMBER 31, 2015

Choose two FREE APPLIANCES

VALUED UP TO \$3,698 WITH YOUR QUALIFYING PURCHASE

BUY ONE:	RECEIVE ONE FREE:	BUY ANOTHER ONE:	RECEIVE A SECOND APPLIANCE FREE:
<p>ANY PRO RANGE</p>	<p>ELIGIBLE DRAWER MICROWAVE OR ADVANTUM® ATC</p> <p>OR</p> <p>ELIGIBLE DESIGNER HOOD OR HOOD INSERT</p> <p>OR</p> <p>ELIGIBLE WINE RESERVE OR BEVERAGE CENTER</p> <p>OR</p> <p>ELIGIBLE 18" OR 24" DISHWASHER</p>	<p>ANY BUILT-IN REFRIGERATOR</p>	<p>ELIGIBLE DRAWER MICROWAVE OR ADVANTUM ATC</p> <p>OR</p> <p>ELIGIBLE DESIGNER HOOD OR HOOD INSERT</p> <p>OR</p> <p>ELIGIBLE WINE RESERVE OR BEVERAGE CENTER</p> <p>OR</p> <p>ELIGIBLE 18" OR 24" DISHWASHER</p>

Ask your sales associate about upgrade opportunities.

GET YOUR SWEET REWARDS TODAY

Offer valid on select Monogram appliances. Excludes built-in refrigerators. Ends December 31, 2015. See participating stores for details. Model shown may vary. Visit Monogram.com for a list of select models.

GE Cafe's 36-Inch Range Top

Both aspiring and seasoned cooks have reason to rejoice. The GE Café Series is the perfect chef's complement with details designed to help meals become masterpieces and innovative features that are made to order. With inspired aesthetics and impressive power that mimic great restaurants, GE Café Series is a dream come true for people who love to live in the kitchen.



Model: CGU366SEHSS



Rich with features, GE Café's 36-inch Rangetop includes six 18,000 BTU dual stack burners that deliver a full spectrum of heating settings, from an ultra-low 140 degree simmer to an intense 18,000 BTU flame. Heavy-cast edge-to-edge grates made of durable cast iron offers lasting performance and allows easy movement of pans between burners. Electronic ignition on all burners ensures a continuous flame and reignites automatically if accidentally extinguished. Plus reversible burner grates are flat on one side yet uniquely contoured on the other to accommodate round-bottom woks.

GE's Advantium Oven Technology



Light Inside an Advantium

Advantium technology harnesses the power of light. The outside of the food is cooked like a conventional oven, with radiant heat produced by halogen bulbs above and below the food. This halogen-produced heat receives a boost of microwave energy. The result? Foods brown and cook evenly and fast, in some cases up to eight times faster, while retaining their natural moisture.

Advantium Provides Versatility - 4 Ovens in 1

1. Speedcook oven
2. True European Convection oven
3. Sensor Microwave oven
4. Warming/Proofing oven



An Advantium Oven Above an Oven

Available in an over-the-range style (OTR), that also provides ventilation, and built-in wall applications; Advantium ovens are styled to match GE Profile, GE Café, and GE Monogram appliances.

Once you decide between an OTR or built-in style, you must select either a unit that is powered by a 120- or 220- volt electrical line. The voltage directly affects the speed at which Advantium ovens cook.

For example, 120-volt units cook items up to four times faster whereas 220-volt options prepare foods up to eight times faster.

How Fast Does An Advantium Oven Cook? Fast.

Food	Advantium 240 Oven	Advantium 120 Oven	Conventional Oven*
Breaded Seafood Fillets	4½ minutes	10 minutes	30 minutes
Crescent Rolls	5¼ minutes	8½ minutes	20 minutes
Chocolate Chip Cookies	7½ minutes	11 minutes	20 minutes
4 Baked Potatoes	10 minutes	12 minutes	82 minutes
12" Pepperoni Pizza	10½ minutes	15½ minutes	27 minutes

* Conventional cooking times include preheating.

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APPLIANCES

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