

KIEFFER'S

A P P L I A N C E S

January 2016

American Range

Civilizing The Commercial Range

AMERICAN RANGE

Inspired by a passion for perfection and renowned for product innovation and quality, American Range is a recognized leader in the commercial food service industry. Their fierce commitment to excellence and know-how that goes into producing commercial cooking equipment carries into their residential line--appliances ready to withstand the pressure of the most demanding and discerning home chefs.

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XO

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Style and Function From Italy



AMERICAN RANGE
QUALITY COOKING EQUIPMENT

American Range (continued from page one)

American Range doesn't stray from their roots and only produces cooking equipment like ranges, wall ovens, rangetops, and warming drawers; and they certainly never veer from professional performance in their home appliances. Choose between 24-, 30-, 36-, 48-, and 60-inch ranges in either all gas or dual-fuel with open or sealed burners.

If your kitchen dictates a single or double wall oven in electric or gas, select a drop down door or a French door model then pair that with one of their rangetops in sizes mirroring their range selections. No matter the scenario, American Range's selection is ready for your kitchen.



A Splash of Color

It's no secret that the final look is critical to a kitchen, so when stainless steel simply won't do, add a splash of color. Every RAL color, a standardized European color system, is available on all ranges and wall ovens. By utilizing the RAL color system, a range or wall oven is able to integrate into a design that incorporates other custom colors. The best part? When your style changes, so can the range. It's absolutely possible to attach new color doors onto an existing American Range product for a new feel to a kitchen without an entire remodel!

The Legacy Hybrid Oven

The debate rages as to whether a gas oven or an electric oven is best. Gas ovens, for example, produce a more humid heat than electric ovens while electric ovens hold a more consistent temperature. If choosing one over the other proves difficult, American Range's Legacy Hybrid Double Ovens combine the best of both worlds. Gas powers the upper oven while electric powers the lower oven.



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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

Marvel Professional Refrigeration

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Marvel Refrigeration boasts a decorated past beginning in 1892, making them the oldest refrigeration company in North America. They pioneered the first foamed-in-place refrigerator, the first stainless steel interior and glass-door built-in unit, and the first black interior for wine cellars and beverage centers. Marvel Refrigeration proudly builds luxury refrigerators, wine cellars, and beer dispensers in America.

Marvel Professional High-Efficiency Dual-Zone Wine Cellar



Marvel's Professional dual-zone wine storage provides two separate, independently controlled temperature compartments for red and white wine. Store and serve reds in the top between 55°F and 62°F and whites in the bottom between 45°F and 55°F. Ultra-efficient air circulation keeps temperatures even throughout each section.

Vibration and light are two factors in wine degradation. With Marvel's Vibration Neutralization System™ (VNS), wine comes to full maturation without disruption from damaging vibrations. To block sunlight, an argon-filled, dual-pane tinted and UV-resistant glass door protects against damaging ultra-violet light, while also maintaining energy efficiency.

The Clearest and Most Pure Ice

Marvel's Professional Clear Ice™ Machine uses a fractional freezing process that creates perfectly clear, gourmet ice cubes. As water runs over the cold plate, pure water freezes first. Minerals, sediments and other water contaminants are carried away into the water reservoir, giving you clear, impurity-free ice. Ice cube consistency is critical so the professional model controls the thickness of each slab of ice, and then slices the slab into uniform 0.75 inch squares with a stainless steel cutter. The result? A perfect cube of ice in a compact, dense size—the optimal shape to provide faster cooling, while taking up less space in your glass.



Marvel (continued from page two)

Marvel's Professional Beverage Center

Don't be fooled by the modern, soft blue theater-style LED lights. Marvel's Professional Beverage Center with MaxStore Utility Bin is a refrigerator, beverage center and wine cellar in one elegant package. It delivers a powerful punch with Dynamic Cooling Technology™— functionality that ensures superior temperature stability, faster cooling times, and speedy temperature recovery even with high frequency use.



For custom panel or flush inset applications, all Marvel Professional models and Marvel panel-overlay models are specially designed with a soft-close integrated hinge, allowing for a truly integrated, zero clearance fit to blend with your kitchen.

24-inch Marvel Professional Refrigerated Drawers

Maximum storage capacity within easy reach is the definition of Marvel's Professional refrigerator drawers.

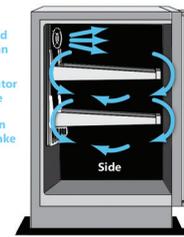
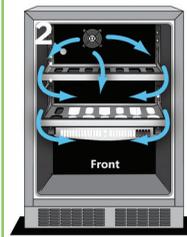


Specially designed for a truly flush, zero clearance fit with adjoining cabinetry, a classic stainless steel look or sleek custom wood panel applications are available. Packed with Dynamic Cooling Technology, a Close Door Assist System™ that automatically closes drawers, and an audible and visual alarm that signals if the drawer is left ajar; temperature settings range from 34- to 42-degrees—the ideal zone to preserve food or chill beverages. The professional refrigerator drawers from Marvel are certain to be as eye pleasing as they are functional.



What Is...

Dynamic Cooling Technology?



The secret is a fan located in the back of the unit that circulates cool air throughout the interior. Since there is consistent airflow, temperatures remain consistent in the front, rear, top, and bottom sections of the interior. Air circulation also contributes to

faster cooling and recovery times during use. It's the same concept as convection cooking, but with cool air.

XO Ventilation

How Beautiful Kitchens Breathe



What's your flavor? Wall or island? Under-cabinet or hood insert? Regardless of your ventilation needs, XO hoods fuse function and style with incredible value. Each and every hood is designed and crafted in Italy, the ventilation headquarters of the world, but it's their two year warranty that separates them from their competitors. At twice the industry standard warranty, you'll have peace of mind that each XO hood is manufactured with

care and precision.

Make-Up Air Scenarios – Don't Get Deflated

Make-up air requirements have become the bane of many remodeling projects, and in certain instances, the use of a restrictor plate to reduce the power of a range hood isn't acceptable to home inspectors. With that in mind, XO developed a variety of range hoods and hood inserts rated at 395 cubic feet per

minute (CFM)—power that's below many states' 400 CFM threshold for make-up air. Any XO model number that ends in `MUA` signifies a power of 395 CFM.

What Does Make-Up Air Compliant Mean?



For the last several years, codes and standards required make-up air for domestic range hoods with exhaust rates exceeding a certain limit. The International Residential Code Section M1503.4 and the International Mechanical Code Section 505.2 require make-up air for all domestic range hoods in excess of 400 cfm. State, county, and local codes may be more restrictive. Always check with your jurisdiction for specific make-up air requirements in your area.

