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Viking Range, LLC Introduces the Fastest Oven in the World

GREENWOOD, MS , January 2017 – Viking Range, LLC, a leader in kitchen technology, introduces the fastest residential oven in the world; the Viking Professional TurboChef™ 30" W. Double Oven. This revolutionary award winning oven allows consumers to prepare meals up to 15 times faster than conventional methods – leaving more time to spend with family and friends.

This innovative high speed cooking technology, now available for residential use, has been proven and is currently being used in over 130,000 commercial kitchens worldwide. With over 200 patents, the Viking Professional Turbochef oven will brown, sear, roast, and caramelize to perfection 15 times faster than conventional ovens.

"Viking knows how valuable time is to busy families and the Viking Professional TurboChef Double Oven gives consumers the luxury to spend less time cooking and more time at the table with the ones they love," said Kevin Brown, President of Viking Range, LLC. "This double oven is designed to allow home chefs to easily prepare gourmet meals quickly without sacrificing flavor or quality."

The secret to this advanced conventional oven's speed is the patented Airspeed Technology™ that includes heated air blown through the oven cavity at speeds up to 60 mph. The outcome is that foods retain more moisture when cooked in this oven resulting in enhanced quality and flavor.

The top oven features the patented Airspeed Technology™ that distributes columns of air into the cook cavity that are circulated from the top and bottom of the oven cavity to brown, sear and caramelize food. Precision bursts of microwave assists, when helpful, in the cooking process. The lower oven uses conventional, convection, proofing and warming drawer capabilities, empowering home chefs with a new ability to tailor the cooking experience to their individual needs.

The user-friendly Touch-Control System allows even the novice home cook to operate the oven with great ease and confidence. Cutting the cook-time by up to 90% allows consumers to spend more time savoring the preparation of the meal and enjoying it with friends and family. A 12 lb. turkey that once took four hours now cooks in 42 minutes in the Viking TurboChef oven. A perfectly browned and juicy 7 oz. filet mignon in a grill pan drops from 13 minutes, 30 seconds, to 4 minutes for rare, and 5 minutes for medium rare. A freshly prepared 8 oz. chocolate soufflé can be baked to perfection in 2 minutes.

The proprietary Touch-Control System offers 8 speedcook modes: Bake, Convection Bake, Roast, Broil, Air Crisp, Toast, Dehydrate and Defrost. When a mode is selected, the intuitive Touch-Control System display provides a list on the LCD screen that allows the user to select the food type and portion size. Each Viking TurboChef model is pre-programmed with over 700 cooking profiles that automatically determine the ideal cook time and temperature. The oven alerts the home chef when 80% of the cook cycle is complete so that, if desired, he/she can review and fine-tune the cooking process according to his/her family's own taste – brown more or less, cook more or less. Should a cook cycle be altered it can then be saved to Favorites and named for quick reference and ease of selection. Built-in, on-demand tips and information is available on screen if and when needed while selecting cook settings.

In addition to the high speed cooking technology, the Viking TurboChef oven has built-in recipes to make cooking easy. Customers are encouraged to create their own recipe book in the oven by easily modifying these preset recipes, naming the recipes and saving to favorites. The favorites and recent history menus, located on the digital display, allow users to customize the oven to their own patterns, carrying out beloved family recipes with the push of a button.

Built with the same high quality, durability and attention to detail as all Viking appliances, the Viking Professional TurboChef 30” W. Double Oven is available in seven exclusive color finishes, including Stainless Steel and will soon be available at a local authorized Viking dealer.

Viking Range, LLC originated ultra-premium commercial-type appliances for the home, creating a whole new category of home appliances. Committed to innovative product design, unrivaled performance and peerless quality, Viking is headquartered in Greenwood, Mississippi, and is a subsidiary of The Middleby Corporation, a long-time leader in commercial kitchen technology. Viking appliances are recognized globally as the foremost brand in the high-end appliance industry and are sold through a network of premium appliance distributors and dealers worldwide.

For additional product information, to locate a Viking dealer in your area, please visit www.vikingrange.com. VIKING is a registered trademark of Viking Range, LLC. Viking products are sold under the BRIGADE brand in Canada.