



VIKING

Ranges are becoming high-tech. Viking has joined with a company called iDevices to create a wireless temperature-monitoring system for its soon-to-be available Viking Professional 7 Series Range, says Brent Bailey, vice president of brand management at Viking Range. The range comes with a temperature probe. Also, a device that plugs into the range displays the temperature of the food as it cooks. A smartphone app allows the chef to monitor food temperature from up to 200 feet away, and set an alarm to go off when the food reaches a desired temperature. **Price:** \$14,699 (48-inch Viking Professional 7 Series Dual Fuel Range, with griddle)

ELEMENTS

STOVES— SO HOT RIGHT NOW

High-tech features and high-design finishes
are the latest warming trends;
sending your oven a text message

Busy professionals may have little time to cook, but many are still willing to pay top dollar for restaurant-worthy—and sleekly designed—kitchen appliances.

“A big 48- or 60-inch range is the Hummer of the kitchen,” says Atlanta-based kitchen designer Matthew Quinn.

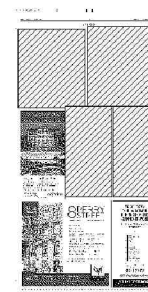
Many ranges these days come with griddles, grills and built-in warming drawers. (With nearly all these models, the buyer should expect to spend at least \$2,000 on a hood for

proper ventilation.) And a new crop of high-tech features include apps for monitoring food temperature or turning on the stove remotely.

What the range looks like is nearly as important as how it functions, says Mr. Quinn, who was told by a client: “I’m never going to use this, but I have to walk by it every day and I want it to be fabulous.”

Here is a sampling of ranges that promise to make the perfect soufflé and look good doing it.

—Candace Taylor





AGA

The cast-iron, British-made AGA is different from most ranges in that it isn't just for cooking, but for keeping the kitchen warm. The original AGA, which dates back to 1922, was designed to stay on all the time. Nowadays, an AGA user can program the stove to turn on at certain times. In the U.K., a smartphone app allows users to set their AGAs remotely and text them commands, such as "roasting oven on," says company spokesperson Laura James. The Five-Oven AGA Total Control has separate ovens for roasting, baking, simmering, slow-cooking and warming. It comes in 12 colors, such as "duck egg blue," "heather" and "aubergine" (shown here).

Price: \$20,299 (Five-Oven AGA Total Control)

THERMADOR

Steam ovens promise to retain more moisture and nutrients in foods, and are known for their reheating abilities. The Thermador Pro Grand Steam has both a 30-inch convection oven and a combination steam-and-convection oven. Other features include six star-shaped gas burners, an extra-low simmer setting and a warming drawer with room for 10 plates. In August, Thermador will introduce a new indoor grill with lava rocks, which turn drippings into smoke to infuse the meat with more flavor.

Price: \$15,399 (48-inch Pro Grand Steam)



MOLTENI

Molteni ranges can be made in any size, shape or configuration, says Molteni distributor Michael Poulos. Founded in France in 1923, the company was sold to Electrolux in the 1980s, he says, but each Molteni range is still made to order in the village of St. Vallier, France. Only about 10 Molteni stoves are made each month—some for restaurants and some for private homes—and buyers choose from an array of options, including fryers and pasta cookers, and any combination of shelves, sinks, electrical sockets and heated or refrigerated cupboards. These options don't come cheap: Mr. Poulos says he has seen residential customers spend as much as \$140,000 on a Molteni.

Price: Starts at roughly \$50,000 (78-inch G 200 Evolution)



LA CORNUE

La Cornue, a French company founded in 1908, is "the Bentley" of kitchen appliances, says Palm Beach designer Jack Phillips. Each of La Cornue's cast-iron Château Series ranges are hand-made to order in a factory outside Paris, according to Anne Puricelli of La Cornue distributor Purcell Murray Company.

The brand's signature is the vaulted shape of its oven, but La Cornue also is beloved for its design and many options for customization, Mr. Quinn says. Buyers can choose from 30 colors, such as "Lafayette blue," and "almond green," and 12 different trims, including chrome, brass and copper. Buyers also can create a custom color, such as the orange shown here, Ms. Puricelli says.

Price: Starts at \$46,000 (Grand Palais 180)





Clockwise from top left: Viking, Aga, Thermador, Wolf; La Cornue; Molteni

WOLF

A perennial favorite with designers and home builders, the stainless-steel Wolf range is recognizable for its signature red knobs, which also come in stainless steel and black. Mr. Quinn says some of his clients buy more than one color and change them out for different looks.

Wolf also is known for its “dual convection” ovens, which use two fans and multiple heating elements to produce more-uniform temperatures. The 60-inch Dual Fuel Range, with two, 30-inch electric ovens, claims to be able to bake six trays of cookies at once—all cooking evenly. It has 10 cooking modes, including one for pizza stones and another for dehydrating fruits and vegetables.

Price: \$16,865 (60-inch Dual Fuel Range)