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**New Viking Incogneeto™ Induction Warmer Makes Entertaining Easy**

**GREENWOOD, MS , January 2016** – Viking Range, LLC, a leader in kitchen technology, is pleased to announce the introduction of the Viking Incogneeto™ Induction Warmer to the line of Viking Professional surface cooking.

The Viking Incogneeto Induction Warmer is mounted underneath a stone or engineered stone countertop and allows the countertop or stone topped furniture piece to be transformed into a warmer for entertaining. Once mounted, simply place the trivet on the countertop, along with the induction compatible cookware for an instant warming station.

The real key to the system is the patent pending Magneeto™ 2. This trivet-like device is used on the upper surface of the countertop to locate the heat zone and is capable of  holding food accurately to within +/-2°F (+/-1.2°C).

When induction compatible cookware or bakeware is placed on top of the trivit, and a temperature selected on the control panel the Magneeto 2 acts as a temperature sensor and wireless communicator. Temperature information is relayed to the unit below the stone top, in order to first attain and then maintain a desired temperature. The Magneeto 2 acts as a trivet – protecting the top surface of the stone from direct contact with a hot dish. This trivet can then be hidden away under the counter or in a drawer when not in use.

The unit offers four selectable temperature settings: 150°F / 160°F / 175°F and 190°F (65°C / 70°C / 80°C and 85°C). Any cookware/bakeware up to a diameter of approximately 12" (30.5 cm), with an induction compatible base, can be used on top of the warmer. Use beautiful enamel cast ironware or traditional chafers to create the right look and ambience for the buffet dining experience. The patent pending Incogneeto System is the only sure way to heat through stone safely without damaging the material itself in any way.

Features & Benefits of the Viking Incogneeto Induction Warmer include:

* Heat cookware/bakeware directly through solid stone.
* Installation of the unit requires no drilling or cutting of the stone when mounting; No cut-outs or holes required in the stone.
* Induction warmer is invisible when not in use; countertops are clear
* Just a “trivet” and dish are visible when serving
* Accurate to within +/-2°F (+/-1.2°C).
* 650 watts provides electrical convenience.

The new Viking® Incogneeto™ Induction Warmer will be available soon 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, or to request a quote, please visit www.vikingrange.com. VIKING is a registered trademark of Viking Range, LLC. Viking products are sold under the BRIGADE brand in Canada.