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**Viking Range, LLC to Showcase New Products at KBIS Show**

**(Greenwood, MS (January 2016)—**Viking Range, LLC, the leader in residential kitchen technology, will showcase industry leading new products and technologies at the upcoming Kitchen and Bath Industry Show in Las Vegas, January 19 - 21, 2016 in booth N327.

"At KBIS everyone visiting Viking will be amazed at the advanced technologies and new products," said Selim Bassoul, Chairman and CEO of The Middleby Corporation, parent company of Viking Range. "We are bringing the commercial kitchen to the residential customer with new designs and features previously only available in the commercial kitchen. Many of these features are available exclusively in Viking appliances."

A few of the new Viking product lines on display at the show include:

**New Viking Professional 7 Series Fully Integrated Refrigerators** – Viking introduces new Viking Professional fully integrated built-in refrigeration products in 2016 with the exclusive patented BlueZone Fresh Preservation Technology and other industry exclusive features. The introduction will begin with the 36” wide bottom freezer refrigerator and expand into additional models. This new line of fully integrated refrigeration fits flush seamlessly into cabinetry with no visible hinges or grills and appears hidden and disappears into the cabinetry.

Ultimate temperature and humidity control can be achieved by using the most innovative and advanced purification technology available to purify the air; the Viking BlueZone Fresh Preservation Technology. Viking’s Bluezone Fresh Preservation Technology strips microbes, ethylene, hydrocarbons, odors and other contaminants inside the refrigerator to provide the ultimate in food preservation.

**New Viking Professional TurboChef Oven –** The Viking Professional TurboChef™ 30” W. Double Oven is the fastest residential oven in the world. This revolutionary oven allows consumers to prepare meals up to 15 times faster than conventional methods – leaving more time to spend with family and friends.

**New Viking Professional French Door Single Electric Oven** - The Viking Professional French-Door Single Oven introduces total convenience with the same superior power and performance as the French-Door Double Oven. Side swing doors, inspired by ovens in a commercial kitchen, turn this traditional oven into a modern amenity, putting accessibility within arm’s reach. This extra-large 4.7 cu. ft. oven has 11 high performance cooking modes for versatile performance. Also standard on the single and double oven is a dedicated steam clean setting on the knob which allows for a steam clean in only 20 minutes - perfect for light to medium cleaning. Also new is a night light feature which allow for the CoolLit LED Lights to serve as a nightlight in the kitchen.

**New Viking Incogneeto™ Induction Warmer**

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.

**Viking Professional 7 Series Ranges Improvements -** The most innovative ranges in Viking history, the 7 Series ranges join the Viking 3 Series and 5 Series ranges as an ultra-premium extension of the renowned Viking brand, offering a new level of design and cooking performance. Viking 7 Series ranges feature 23,000 BTU Elevation™ Burners with brass flame ports, adapted from the Viking Commercial product line and are combined with a fully-featured convection oven to create a restaurant-caliber range unlike any other in the residential market. Recent improvements to the 7 Series ranges include a deeper cavity on the 36” oven to fit a full sized commercial cookie sheet.

**Viking Tuscany Kitchen Line Expansion –** A full Viking Tuscany kitchen is now possible with ranges, hoods, dishwasher panels and soon to come warming drawers.The innovative line of ranges is manufactured in the charming Tuscan municipality of Scandicci, Italy, by a fellow subsidiary of the Middleby Corporation with nearly 50 years of industry-leading Italian commercial and residential appliance experience. This sophisticated new line of Italian Provençal ranges are sized and featured to meet the needs of American architecture and lifestyles. New at the show is a 66” range model and addition of warming drawers to the ranges. In addition to the current colors, Champagne and Bordeaux colors will be introduced at the show.

Other products featured and on display include:

**Viking Professional Cooktops –** Sleek and innovative designs of the new line of Viking gas, electric and induction cooktops coordinate perfectly with the current Viking Professional line of products. The new induction cooktops boast 9” induction elements, each providing up to 3,700 watts of power and the highest combined element rating in the industry. Also, EXCLUSIVE CoolLit™ LED Lights in signature Viking blue illuminate cooking zones while in use.

**Viking Professional Ventilation Improvements** - With the quietest hood and ventilator combination in the industry, the 18” high hoods are available in a variety of widths that fits all sizes of Viking cooking products. Also available are 12” high hoods for smaller, replacement ventilation needs. New exclusive features include bright LED surface lighting and backlit LED knobs, quiet, efficient, maintenance-free ventilators, heat lamps, and easy-to-clean, dishwasher-safe baffle filters. All 18’ high Professional VWH models have welded and polished edges for a seamless fit and finish.

**Viking Professional 5 Series Refrigerators** - This new lineup includes a 36” W. bottom-freezer, 42” and 48” W. side-by-side refrigerator/freezer, as well as 30” and 36” W. all refrigerator and all freezer models. All units are available in Stainless Steel, custom panel and color options. Exclusive features include innovative spill proof shelving, improved LED lighting, and soft-close drawers. Refrigerator sections have the exclusive Plasmacluster™ Ion Air Purifier which uses advanced ion technology to eliminate airborne bacteria, mold, and odors to enhance food preservation with no filter required.

**Viking Professional Outdoor Product** - The 2016 line of Viking Professional 5 Series Outdoor Gas Grills have 24” depth which make it easy for consumers to upgrade and replace their old grill with any of these innovative Viking outdoor grills. Exclusive features to the 5 Series include 25,000 high intensity BTU stainless steel grill burners, 15,000 BTU Gourmet-Glo™ Infrared Rotisserie Burner, Stainless Steel grates, LED lighting and a ceramic briquette flavor system. The TruSear™ Ceramic Infrared Burner on VGIQ 42”/54”W. models provides the ultimate in grilling by searing steaks to lock in flavor and juices.

In addition, celebrity Chef Joe Arvin as see on CBS's Big Brother, ABC’s The Taste, and Food Network's Cut Throat Kitchen will be at the Viking booth N327 to demonstrate the new Viking Induction Cooktop, French Door Oven and Viking Professional TurboChef Oven.

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](http://www.vikingrange.com). VIKING is a registered trademark of Viking Range, LLC. Viking products are sold under the BRIGADE brand in Canada.