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FOR IMMEDIATE RELEASE:

POWERFUL AND STYLISH JENN-AIR® VENTILATION QUIETLY CLEARS THE AIR

BENTON HARBOR, Mich. (October 15, 2012) – For those who take their cooking and entertaining seriously, a high-performance cooking surface with powerful burners is among the most important elements of a kitchen. But with great power comes an even greater need to clear the air of smoke and cooking odors. The latest ventilation systems from Jenn-Air not only perform this essential task powerfully and quietly, but they do it stylishly with a range of sleek designs that integrate seamlessly into high-end kitchens, according to Juliet Johnson, manager of brand experience for Jenn-Air.

“In addition to improving general air quality, proper ventilation helps maintain surrounding elements like custom cabinets and window treatments by minimizing excess humidity and capturing particles that can build up on surfaces,” notes Johnson. “Beyond performance, our goal in creating the Jenn-Air® ventilation collection was to bring a higher level of design aesthetics to this critical, yet often overlooked, appliance category.”

Industry’s Best Downdraft Ventilation

The Jenn-Air brand’s exclusive duct-free downdraft cooktop, featuring the industry’s quietest and best-performing ventilation system, provides the versatility of downdraft technology to high-rise dwellers and others who are unable or unwilling to run ductwork or vent smoke outside. Using a powerful, first-of-its-kind filter to capture smoke and steam, the duct-free downdraft system is highly compatible with today’s open kitchen layouts, offering the flexibility for cooktops to be placed on islands or peninsulas without worrying about installation constraints.

Additional features unique to the Jenn-Air® downdraft cooktop line include the industry’s only touch control on an electric downdraft cooktop, providing a smooth, integrated surface that allows for easy cookware control and cleaning. In addition to the highest BTU of any gas model downdraft cooktop (up to 17,000 BTUs), thoughtful design elements include electronic ignition on gas models for reliable lighting and automatic re-ignition in case flames are blown out. Continuous cast-iron grates, for easier cookware maneuverability on gas models, feature a porcelain coating for greater durability, while electronic models offer glass-touch electronic controls and smooth, Ceran® glass-ceramic surfaces. Shallow downdraft chambers on all models allow for easier cleanup.

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Both gas and electric downdraft cooktop models are available in 30- and 36-inch configurations in a refined Euro-Style stainless steel finish. Electric downdraft cooktop models are also offered in black or white Floating Glass, a distinctive alternative to stainless steel.

The brand's elegant Euro-Style telescoping ventilation system offers another flexible downdraft option. The stainless steel telescoping downdraft vents, available in 30- and 36-inch models with a powerful 600 CFM (cubic feet per minute) power system, rise 14 inches from the countertop when in use to capture smoke, grease and odors from a range of cookware sizes. When not in use, it virtually disappears by retracting into the countertop.

Sleek Glass Collection

The Jenn-Air® glass collection offers a bold, stylish take on ventilation, particularly with its streamlined perimetric hood. Featuring a high-gloss, angled glass panel framed by stainless steel trim, these hoods are as sleek as a flat screen television. The quiet and efficient performance of the perimeter ventilation openings results in concentrated suction and reduced noise while allowing for a more unobtrusive panel. For a more integrated look, the 32-inch hood is available in a model that can accept black aluminum on the trim and duct cover.

Glass collection island- and wall-mount hoods feature a luminous pane of glass that sets off a stainless steel canopy. Available in either 42- or 36-inch configurations, they feature a 600 CFM high-performance blower, halogen lighting, four fan speed selections and dishwasher-safe filters. The innovative sound silencing system featured on the canopy models optimizes airflow to decrease operating sound.

Bold Commercial-Style or Sophisticated Understatement

Offering the widest range of design options in conjunction with highly efficient venting performance, Jenn-Air® Pro-Style™ and Euro-Style stainless hoods provide the power and precision to handle even the smokiest of conditions. The Pro-Style™ ventilation solutions are the perfect complement to the bold design, power and versatility of other commercial-style cooking appliances, touting a range of 600 to 1,200 CFM and capable of handling the requirements of commercial-style cooking surfaces. Select models feature the added benefit of food warming lamps to keep food warm with the touch of a button.

The Euro-Style hood line owes much of its tasteful good looks to clean, contemporary lines that are simple and understated. Multiple fan speed settings enable precise matching of ventilation to various cooking techniques, utilizing a 600 CFM high-performance blower that quickly clears the air of smoke, steam and cooking odors. Other features include three fan speed settings, a 108K BTU surface threshold and custom hood liner that allows for fully customized exterior design.

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About Jenn-Air:

Since the introduction of the first self-ventilated cooktop in 1961 and downdraft ventilated range in 1965, the Jenn-Air brand has consistently grown its reputation as a technology and design innovator. Its selection of style options includes two distinct stainless steel collections and a cutting-edge Floating Glass finish in black or white. From downdraft cooktops, wall ovens and professional style ranges to dishwashers, refrigerators and such entertaining essentials as warming drawers, built-in ice machines and wine cellars, the Jenn-Air brand offers a complete line of major kitchen appliances. To learn more about the Jenn-Air® appliance collection, or to speak with a member of the concierge team, please visit jennair.com, twitter.com/jennairusa or facebook.com/jennair.

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