

# Ovens



*Introducing the new Designer Series from Viking*

*oven*

**(ov'en) n. derived from "cooking pot"**

**What does a birthday cake, lasagna and a Thanksgiving turkey all have in common?** They are all American staples, but in order to be enjoyed, they all need to spend some time in an oven! With all of the new oven technologies, baking, roasting and broiling are a cinch. You can find any style to fit your home, personality and most importantly your budget.




Built-in oven styling has improved with sleeker designs and more color choices. With new integrated styling, some ovens can be built-in flush with cabinets. Some models come in various widths to fit a variety of spaces. Manufacturers now offer dozens of color options to enhance any home décor, whether refreshing, remodeling or creating an entirely new space. New handle styles and options are emerging to match other appliances or hardware in your kitchen. Sleek, innovative electronic control panels add to the integrated, stunning look.




Next to styling, functionality is another important factor for built-in ovens. Many new ovens have added features that allow even the




most novice cook to create chef-like results. Ovens are smarter than ever with more accurate temperatures, faster cooking times and even the elimination of the pre-heat mode on some models. Some ovens now come with a steam-assist function too. This amazing feature injects steam into the oven cavity during the cooking process to improve the results of vegetables, baked goods, delicate desserts, roasts, and other meat dishes. The steam seals in the flavors and creates restaurant quality results.

Ingenious menus and controls allow you to program your oven to cook numerous food types based on the end result that you desire. If you want to cook a prime rib medium-rare, select that option and let the oven do the work! Some models will even display an image of the results. Ovens are now more fun, with colorful scrolling displays and interactive customizable features.




Find the oven that matches your taste, design and budget with the vast selection at Florida Builder Appliances. See our comparison chart on pages 2 – 5 for some of the available options.

	BOSCH	DACOR	ELECTROLUX
<b>STYLE</b>			
	27", 30"	27", 30"	27", 30"
<b>GENERAL FEATURES</b>	Widths Available Single Oven Available Double Oven Available Microwave/Oven Combo Available Colors Available	Yes Yes Yes Stainless steel, black, anthracite gray, titanium silver, sterling gray, slate green, blue water	Yes Yes Yes Black, white, stainless steel
<b>INTERNAL ELEMENTS</b>	Type of Convection Cooking Modes Available Number of Racks Steam Cooking Available Programmable Cooking	Pure™ Convection Convection bake, broil and roast; Pure Convection™; bake; and broil 6 No Dacor guide	Perfect Convection3™ with variable 2-speed fan 7 cooking modes, including Perfect Turkey and Multi Stage 4 racks, including 2 Luxury Glide Racks No Yes
<b>SPECIAL FEATURES</b>		Discovery controller Numeric keypad RapidHeat™ bake and broil elements	Wave touch technology Luxury hold door Luxury ramp up lighting Convection convert

	GAGGENAU	JENN-AIR	KITCHENAID
<b>STYLE</b>			
<b>GENERAL FEATURES</b>	Widths Available 30" Single Oven Available Yes Double Oven Available Yes Microwave/Oven Combo Available No Colors Available Stainless steel, aluminum	27", 30" Yes Yes Yes Black, white, stainless steel, oiled bronze	24", 27", 30", 36" Yes Yes Yes Black, white, stainless steel
<b>INTERNAL ELEMENTS</b>	Type of Convection European Cooking Modes Available Convection, pyrolytic self-cleaning, rotisserie, 17 heating modes, super-quick preheat, temperature sensor, LCD function display Number of Racks 5 Steam Cooking Available No Programmable Cooking Yes	Vertical dual fan convection system Bake, broil, roast, variable temperature broil, bread proof, keep warm 3 per oven No Yes	Dual fan convection Bake, broil, roast, steam-assist convection, true-broil, reflector, bread proof, dehydration, CleanBake 3 per oven Yes Yes
<b>SPECIAL FEATURES</b>	17 heating modes total Rotisserie Side-opening door <i>Please check manufacturer specifications to verify all information. Not all features available on all models.</i>	Jenn-Air® Culinary Center menu driven cooking settings My Creations menu Convection conversion 7" full color LCD back lit touch anywhere display	Energy saving quick clean cycle Removable temperature probe Roll out extension rack Steam-assist technology with dual fan system Full glass inner door with blue enameled cavity

	MAYTAG	MIELE	THERMADOR
<b>STYLE</b>			
<b>GENERAL FEATURES</b>	Widths Available 27", 30" Single Oven Available Yes Double Oven Available Yes Microwave/Oven Combo Available Yes	24", 27", 30" Yes Yes Yes	27", 30" Yes Yes Yes
<b>INTERNAL ELEMENTS</b>	Colors Available Black, white, stainless steel Type of Convection EvenAir™ convection Cooking Modes Available Bake, broil, convection, favorite, cook & hold, delay start, keep warm Number of Racks 3 Steam Cooking Available No Programmable Cooking Yes	Black, stainless steel True European pressure convection Bake, roast, broil, convection bake roast and broil, auto roast, surround roast, intensive bake, rotisserie	Stainless steel True convection True convection; speed convection; convection bake, broil and roast; 2 hour self clean; cook control; easy cook; Sabbath mode
<b>SPECIAL FEATURES</b>	Precision touch electronic controls Precision cooking system Auto convection conversion Six-pass broil element Dual control bake/broil elements	Precision temperature probe Self clean Residual heat cooking Sabbath, dehydrate, proofing Dual timers	Available in two handle options: Pro and Masterpiece

*Please check manufacturer specifications to verify all information. Not all features available on all models.*

	VIKING	WHIRLPOOL	WOLF
<b>STYLE</b>			
	27", 30", 36"	24", 27", 30"	30", 36"
<b>GENERAL FEATURES</b>	Widths Available Single Oven Available Double Oven Available Microwave/Oven Combo Available Colors Available Type of Convection Cooking Modes Available Number of Racks Steam Cooking Available Programmable Cooking	Yes Yes No Up to 24 colors available Convection bake, tru, broil and roast Nine modes including two-element bake, TruConvec, convection bake convection roast, 4 broil modes, self clean 3 No Yes	Yes Yes No Yes 4 convection modes Bake, broil, roast, convection, convection bake, convection broil, convection roast, bake-stone, proof, dehydrate 6 No No
<b>INTERNAL ELEMENTS</b>	Three interior lights Automatic probe function Roller bearing glide rack Extra large Gourmet-Glo™ Broiler	AccuBake temperature management system One touch bake and broil features Delay bake Variable time self-cleaning	
<b>SPECIAL FEATURES</b>	Please check manufacturer specifications to verify all information. Not all features available on all models.		

*Rescued Recipe*  
**Chef Michael Cairns'**  
**Chocolate**  
**Peppermint Bar**

**Ever wonder which one it was?**

*The recipe that hooked a cook and eventually turned him into one of America's top chefs? Say it slowly and deliberately: Chocolate Peppermint Bars. That's what turned a great childhood memory for a young boy named Michael Cairns into a lifelong passion for creating and serving beautiful food. Today, we know him as Executive Chef Michael Cairns, previously of The Arizona Biltmore in Phoenix, Arizona.*

*But you won't find this treasured recipe in any one of the eleven restaurants that Chef Cairns oversaw. Nope. This one was tucked away in a special place in his own home kitchen, scribbled on an old recipe card with the smudgy chocolaty fingerprints of a young boy who was just falling in love with feeding people. Here's a taste of a chef's childhood!*

*"I fell in love with cooking at age 13, when I made this recipe. It was given to my Mom to be given to me from a family friend named Rosie, who saw my great enthusiasm for feeding people. She knew that for me, watching people enjoy my food was as close as you can get to a perfect life! As a kid, I became sort of popular around the PTA circles for these peppermint bars!" Thank you Michael! Please enjoy this treat that's top shelf from a top chef!*



## *Peppermint Bars*

- ½ cup margarine
- ½ cup flour
- 1 cup sugar
- ½ cup chopped nuts (optional)
- 2 eggs
- 1 teaspoon peppermint flavoring
- 2 squares Baker's Chocolate (unsweetened)

Cream margarine and sugar together. Add eggs. Melt chocolate in double boiler. Add this and mint flavoring to mixture and blend. Add flour and nuts and stir. Bake in an 8"x8" baking pan at 350°F for 25–30 minutes. Let cake cool.

## *Frosting*

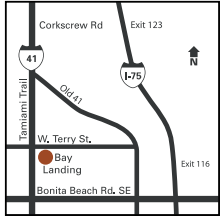
- 1 cup powdered sugar
- 2 tablespoons margarine
- ½ teaspoon peppermint flavoring
- Enough milk to make spreadable (about 1 tablespoon)
- 1 square unsweetened Baker's Chocolate, melted
- 1 tablespoon margarine, melted

Mix powdered sugar, margarine, mint flavoring and milk together. Spread over the cooled cake mixture. Melt 1 square of the Baker's Chocolate and margarine, then spread over the white frosting. Gently swirl with knife or toothpick for added marbled-effect decoration. Keep refrigerated.



For more delicious recipes, visit  
[www.jandatri.com](http://www.jandatri.com)

## OUR LOCATIONS:



### Bonita Springs Showroom

27180 Bay Landing Dr., Ste. 1  
Bonita Springs, FL 34135  
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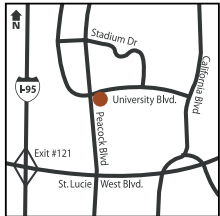
### Miami Showroom

6300 S. Dixie Highway  
Miami, FL 33134  
305.669.0910 t  
305.661.4322 f



### Pompano Beach Showroom

1742 W. Atlantic Blvd  
Pompano Beach, FL 33069  
954.977.6407 t  
954.977.6409 f



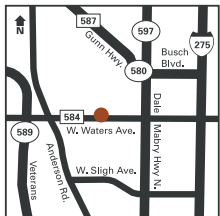
### Port St. Lucie Showroom

582 NW University Blvd., Ste. 300  
Port St. Lucie, FL 34986  
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### Sarasota Showroom

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Sarasota, FL 34231  
941.926.0700 t  
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### Tampa Showroom

4901 W. Waters Avenue  
Tampa, FL 33634  
813.885.7913 t  
813.885.2468 f



### West Palm Beach Showroom

400 Northpoint Pkw., Ste. 400  
West Palm Beach, FL 33407  
561.622.9900 t  
561.691.9300 f

Our showrooms are open six days a week:

Monday – Friday: 8:30 a.m. – 5 p.m.

Saturday: 10 a.m. – 4 p.m.

West Palm Beach, Pompano Beach, Miami, Bonita Springs

Saturday by appointment only: Port St. Lucie, Sarasota, Tampa

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Email [news@soesupply.com](mailto:news@soesupply.com) for comments or suggestions on past, current, or future topics and events!

## Your Online Appliance Information Destination!

[floridabuilderappliances.com](http://floridabuilderappliances.com)

### Launching this fall!

Florida Builder Appliances has been hard at work designing a new website to bring you the most up-to-date information about our industry with a fresh new design and more content than ever. You'll find:

- Recipes from fabulous chefs
- Valuable tips on our appliance categories
- Event calendar
- Photo galleries
- Client testimonials
- Industry Partner "quick link" menu
- A blog with the latest product information, recipes, event information & more

We hope to be your first stop online for appliance information. Our Best Value Promise applies to more than just our selection, service, commitment, care & support in our showrooms and through you and your client's appliance purchase. Our website is now one of our most valuable resources for appliance information! Log on this fall to check out the new features!

## Our Best Value Promise

We're all shopping for the best deals these days. At Florida Builder Appliances you will not only find the best prices, but the best value, without the fine print and disclaimers. Speak with confidence to your clients as you refer FBA, or know you are getting the best value if you are purchasing appliances for your home. We will give you the best price on the best package that fits you or your client's needs!

### Selection

- Showrooms designed to inspire
- Over 50 brands to suit your needs
- Products for every taste, design and budget

### Service

- Informative, knowledgeable sales associates
- Factory-trained installation team
- Professional delivery service

### Commitment

- Eco-friendly product disposal
- Culinary education programs exhibit appliance capabilities

### Care and support

- Try appliances in our live vignettes before you purchase
- Product demonstrations with culinary experts available
- Sales support team available before, during and after purchase

## Our Philosophy

Providing the right appliances at the best price to satisfy our customer needs is our number one priority. Our outstanding service begins with product selection, and includes education, delivery, installation, appliance use and care support.