

OVER 100 YEARS  
 Since 1917  
**KIEFFER'S**  
 A P P L I A N C E S

WINTER 2023



**Thermador** ★  
 EXCEPTIONAL  
*from the*  
 INSIDE OUT

Why We're Stuck  
 On Induction:  
*It's Magnetic!*

The *best*  
 Downdraft System  
*Save Space & Sightlines*

Step Inside  
 the Matrix:  
*A Day in the Life of  
 a Logistics Coordinator*

Go **ALL-IN** with the BOSCH All-in-One Oven



**BOSCH**



EMPLOYEE SPOTLIGHT:

## Rosalyn Madison

### *Logistics Coordinator*

**Q: What do you do at Kieffer's Appliances?**

**A:** I'm a Logistics Coordinator, which means I'm the person who works with customers to schedule delivery & installation of their appliances. On a given day, Kieffer's is delivering several hundred orders to customers in 3 states so it's a complex job!

- Correct appliance has been ordered and confirmed in stock/warehouse prior to anticipated delivery date
- Cabinetry and countertops have been cut to appliance specs
- Electrical and other appliance hookups ready (gas shut off valves, waterlines, venting, garbage disposals, etc.)
- Re-confirming delivery/install dates 2 days prior with contractors & customers

Because Kieffer's has factory-certified in-house installers we can be confident that they will handle installation with the same attention to detail we've put into coordinating it.

**Q: What's your favorite part of the job?**

**A:** I enjoy being empowered and busy. My retail background provided me with many crucial organizational skills as well as the ability to think fast on my feet. I feel like our family-style work environment encourages everyone to strive for the goals together.

**Q: It sounds like you'd need to relax and recharge after the workday. Are you pretty mellow after hours?**

**A:** Not really, haha! I love to salsa dance and model, and I also produce a self-help book review podcast with my friend. I enjoy finding new avenues for self-improvement.



# INDUCTION COOKING 101

**S**imply put, induction cooking is based on magnetic conductivity between the burner and a pot or pan, and is considered safer, more energy efficient and faster than gas or electric. If this technology is new to you, you might be wondering what the buzz is about. The popularity of induction cooking began in the professional kitchens of Europe. Chefs praised the speedy cooking time and enjoyed cooler kitchens owing to the lack of radiant heat production. Additionally, the smooth cooktop proved a breeze to clean which endeared it to home cooks as well.



A pot of water will boil up to 50% faster with induction vs a traditional electric or gas stove.



With no open flames or exposed heating elements, induction cooktops reduce the risk of accidents and burns in the kitchen – making them an excellent choice for caregivers and families with small children.



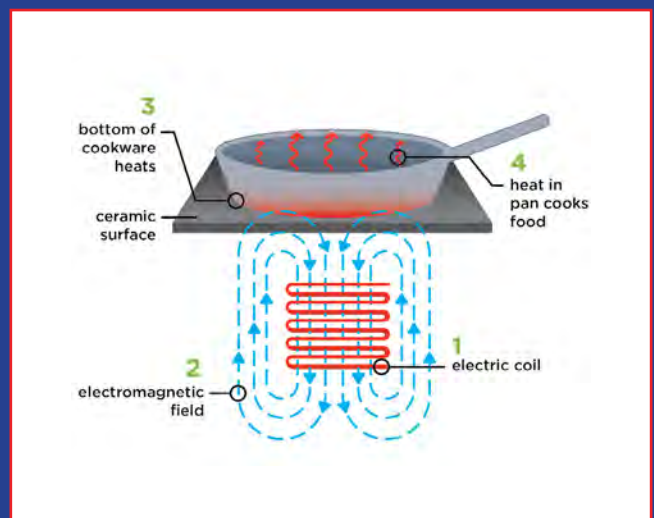
On pace to eclipse demand for traditional gas cooking in the next few years, induction cooking may see a 2023 boost on the west coast. New California building codes are incentivizing all-electric construction as part of environmental policy.



Many new cookware sets include the phrase “induction-friendly” on their packaging. If you’re not sure, do a magnet test. If the magnet sticks (as it will with cast iron and stainless steel), the pots and pans will be compatible with your induction cooktop.

## Here's the Science...

**T**he heating element beneath your glass or ceramic induction range top is a copper coil. When you turn on the burner, an electric current flows through the coil, which produces a magnetic field around it. The electrons in your cookware will then try to align with the magnet in the cooktop, causing your pot or pan to vibrate tens of thousands of times per second. The friction of that vibration quickly generates energy and heats up your cooking vessel.





*“Thermador is a brand with a rich history that is known universally for its commitment to excellence.”*

*Today, Thermador is recognized for creating luxury appliances with thoughtful designs and superior craftsmanship. With the end-user in mind, each Thermador product is intended to be as beautiful as it is functional.*



Perhaps most iconic is the patented Star® Burner on Gas Cooktops. Distinct to Thermador, Star® Burners deliver 56% better flame distribution and more responsive heat settings compared with round burners, providing the elevated experience Thermador owners know and love. Select models also feature the patented Pedestal Star® Burner with QuickClean Base® for easy cleanup.

*A Legacy of Innovation in the Kitchen and Beyond*

THERMADOR was founded in 1916 and began life specializing in portable and built-in heaters. It wasn't until 1932 that the Thermador Electric Manufacturing Company entered the appliance world. Over the years they have introduced some of the most innovative products of their time that resonate even to this day and age – the first wall oven and cooktop, stainless steel home appliances, the warming drawer, and the first self-cleaning oven.



# A True Thermador Experience

*is one that is customized to your needs. You can select the look & functionality that is best for your space.*

Thermador Freedom Refrigeration® is an elite collection of integrated Refrigerator, Freezer, Under Counter and Wine Column configurations that offers the ultimate design freedom for any space of the home.

Choose between sleek premium-grade stainless steel or a seamless luxury design with custom panels that match your cabinetry. Nearly limitless bin/shelf configuration options mean your columns align with your lifestyle.



**Thermador** ★

*A Powerful Range of Ranges*

- ★ Star® Burners with ExtraLow®
- ▤ Dual Zone, Double Griddle
- ⚡ Up to 22,000 BTUs
- ↔ Extra Large Capacity



30-INCH



36-INCH



48-INCH



60-INCH



**BOSCH**  
Invented for life



## Introducing the All-in-One Oven

Enjoy the benefits of multiple kitchen appliances in one streamlined oven.

It's a Pizza Oven for artisanal pies, a BBQ Broiler for crispy charred meats, and yes—even an air fryer.



### Multiple kitchen appliances in one oven.



#### 1. New! Air Fry

Uses convection fans to rapidly circulate dry, hot air so you can achieve crispy, delicious results – without the use of added oils in traditional frying. Perfect for everything from sweet potato fries to crispy shrimp and more.



#### 2. New! 12 Pass Broil

Best suited for large cuts of meat and poultry. Improved from the 8 pass broil, the 12 pass broil cooks faster and more evenly which delivers quick browning for juicy roasts with a beautiful crust.



#### 3. BBQ Broil

Broil mode uses intense heat radiated from the upper element and delivers the perfect char, sear and grill without the mess. It is perfect for meats and bubbling crusts on casseroles.



#### 4. Pizza Oven

Mimics the intense heat of a pizza oven to deliver artisanal pies in your kitchen. Heat from the upper and lower elements is circulated throughout the oven by the convection fan.



#### 5. Convection Pro (formerly Genuine European Convection)

Has a third heating element (whereas regular Convection only has two) and a fan to evenly circulate heat and deliver consistently perfect results, no matter where you place your pan in the oven.



#### 6. Dough Proofer

Uses the upper and lower elements to maintain a low temperature, perfect for proofing bread or other yeast doughs.

The power you need  
when things start to  
**heat up**  
in the kitchen

**best**<sup>®</sup>

Best's VERTEX Complete Capture  
Design technology performs  
as well as an island hood.



• *One-touch or remote operation*



• *Available in stainless steel  
or black stainless finish*



• *LED light bar evenly illuminates  
the entire cooking surface*



## Modern Kitchen Design's a Breeze with the **best** Downdraft System

Designing a dream kitchen doesn't have to include compromises. With D49M Series, the groundbreaking new downdraft from BEST, you can design confidently, knowing it will pair with a broad range of cooktop appliances – aesthetically and mechanically – in virtually any installation configuration.



PRSRT STD  
U.S. POSTAGE  
**PAID**  
PERMIT #117  
SOUTHEASTERN PA  
19399



Serving the Building Industry from  
Multi Family To Custom

Philadelphia Area's Largest Showroom

Dedicated Appliance Specialists

Trained and Certified  
Professional Installation

105 Years of Bringing  
Kitchens to Life

## CONTRACT APPLIANCE DISTRIBUTION

Kieffer's mission is to provide professional service and support to the Building Industry, helping you select the right appliances for your project goals, large and small.



*Visit our newly remodeled 18,000 sq ft showroom!*



[www.kieffers.com](http://www.kieffers.com)