



**Wolf Appliance, Inc. Introduces Updates to Induction Cooktops,
Emphasises the Benefits of Magnetic Cooking**

[Wolf Appliance, Inc.](#), the industry leader in premium cooking equipment, introduces enhancements to its line of induction cooktops as part of its largest product roll-out in company history. Available in January 2015, new Wolf induction cooktops now include a three-element 60 cm model, element bridging capability, a power boost feature and more, in both transitional and contemporary design styles.

“Induction cooktops have fantastic capabilities and are hugely popular in European countries,” said Jim Bakke, president and CEO of Wolf Appliance, Inc. **“At Wolf, we encourage potential owners to speak to the chefs and consultants at one of our Sub-Zero and Wolf showrooms to answer any questions, learn more about the science of induction, and even test out the cooktops without any pressure to purchase.”**



[Wolf 76 cm transitional induction cooktop]

Benefits of Induction Cooking

Induction cooking is best known for its efficient transfer of energy and precise control of heat. Cooktops engineer the precise control of heat (via magnetic cooking) for hot, rapid boils, super low melt and quick recovery. Pan-sensing technology ensures no heat is wasted because the energy is supplied directly to the cooking vessel. And, because the heat is delivered directly to the cooking vessel, the cooktop remains relatively cool to the touch. Cooktops are also easy to clean because spills and splatter won't burn to the surface.

Induction Cooktop Features

New Wolf induction cooktops incorporate design and performance features to ensure a beautiful look and delicious results, every time. In addition to 38cm , 76cm and 91cm sizes in a brushed stainless-steel framed transitional style, Wolf now offers an all-new three-element, 60cm contemporary model in addition to the 76cm and 91cm (contemporary induction cooktops, which sit flush with the surrounding countertop for an integrated, seamless look, or can be mounted proud. New design styles co-ordinate perfectly with Wolf's new generation built-in ovens.



[Wolf 60 cm contemporary induction cooktop]

In regard to performance features, Wolf 60cm, 76cm, and 91cm induction cooktops have an element bridging capability, which allows for more flexibility regarding the shape and size of the cookware used. The 91cm model even allows the cook to create the exact cooking surface needed with ten options to link top to bottom, side by side, or four elements. A sleek new sliding touch control panel and user interface will appeal to modern kitchen designs. The Power Boost feature will deliver even higher heat through the rear elements, providing a wider range of control. Wolf induction allows extreme control at low heat, as well, allowing users to hold foods, like sauces, at a simmer or melt for hours without risk of scorching or burning.

“Many of our chefs love to cook with induction,” said Michele Bedard, vice president of marketing for Wolf. **“Induction is like magic. It heats up the cookware quickly and efficiently to bring water to a boil, and just as easily it drops the heat to simmer delicate sauces or melt chocolate. The control induction allows is incredible and the sleek designs Wolf offers work seamlessly with any kitchen.”**

A third-generation family-owned company, Sub-Zero, Inc., formed Wolf Appliance, Inc., in 2000, establishing the brands as corporate companions and kitchen soul mates. Sub-Zero and Wolf appliances are manufactured in the United States using only premium-quality materials that are proven to stand the test of time. For further information, or to reach a Wolf distributor in your area, please visit subzero-wolf.co.uk.

About Sub-Zero and Wolf

Founded in 1945 and headquartered in Madison, Wis., Sub-Zero, Inc., is the leading manufacturer of American-made luxury refrigeration, freezer and wine storage products. Specialising in food preservation, Sub-Zero pioneered the concept of dual refrigeration and prides itself on being the first company to store frozen foods at ultralow, “sub-zero” temperatures. In 2000, Wolf Appliance, Inc., the premier maker of ranges, ovens,

cooktops and grills, was acquired by Sub-Zero, establishing the brands as corporate companions and kitchen soul mates. In its third generation of family ownership, the privately held company also operates manufacturing facilities in Fitchburg, Wis., and Goodyear, Ariz. Both brands are continually recognised for the highest achievements in refrigeration and cooking innovation and customer satisfaction. For more information about Sub-Zero and Wolf, visit subzero-wolf.com.uk or follow us on Facebook at facebook.com/Subzerowolfuk or Twitter at @SubZeroWolfUK. For Sub-Zero and Wolf customer service, call 0845 250 0010.

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