

THE RETAIL observer

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AN EYE ON THE INDUSTRY SINCE 1970

ARCHITECTURAL DIGEST DESIGN STUDIO

BY AMY LAU DESIGN

ARCHITECTURAL DIGEST DESIGN SHOW

A REFRESH-ing Review – 2016

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CALIBER™ PRESENTS THE INDOOR PROFESSIONAL RANGE AND COOKTOP SERIES

Caliber Appliances, makers of award-winning grilling equipment, proudly introduces its' new line of Indoor Professional Ranges and Cooktops. The estate-scaled line of 36" and 48" all gas ranges and cooktops have been designed in collaboration with the country's top architects and designers. The Caliber Pro Range series is completely customizable in color and trim finishes making Caliber the first American manufacturer with the capability of producing entire custom cooking suites for home culinary enthusiasts.

Anchoring the cooking platform surface of the Caliber Professional Range is a patent-pending, 23,000 BTU "CR6™" open top burner capable of producing a broad range of heat settings, from amazingly fast searing and boiling temperatures on high, right on down to chocolate melting on the Insta-Low Setting. Restaurant-worthy with a vertical powered flame pattern, the CR6™ burner design is as efficient as it is beautiful. Developed fully in-house by the industry's leading engineering team, the CR6™ burner is cast in the USA from solid brass and boasts a lifetime warranty. Other surface cooking options include even-heating, solid stainless steel griddles, powerful 25,000 BTU French tops and Caliber's iconic Crossflame Pro™ grilling section.

True to restaurant-worthy, estate-scaled equipment each Caliber Pro Range is outfitted with a true chef-sized oven that provides superbly even baking results thanks to its proprietary Tri-flow™ convection technology and ultra-efficient flue design. It also has a sealed infrared broil burner capable of



producing searing temperatures—all the while routing excess heat from the oven cavity to avoid “baking” meats instead of broiling.

Caliber is known for its appealing design features and unique classic aesthetic and the new line of Pro Ranges offers rich wood handles, designer colors, and personalized trim upgrades in solid brass, copper, bronze, and polished stainless steel and customizable “cooking suite” options.

Caliber meticulously designs their products not just for power and efficiency, but for beauty and versatility to satisfy the needs of even the most demanding culinary enthusiasts.

Caliber products are designed and handcrafted in America. For more information visit www.caliberappliances.com.



BLUESTAR® INTRODUCES CHEF-INSPIRED REFRIGERATION TO COMPLETE THE HOME CHEF'S DREAM KITCHEN

Commercial-level performance, innovative design plus the ability to customize leads to restaurant-worthy results at home

BlueStar®, manufacturer of customizable, commercial-style appliances for the home, introduces its first-ever Built-In Refrigeration Line, featuring top performance and unmatched customization for a seriously fresh take on premium food preservation that redefines the art of cooling.

Known for its passionate following among professional and home chefs, BlueStar® has specialized in handcrafted gas ranges, cooktops, electric and gas wall ovens and complementary kitchen hoods since 1880. The new built-in refrigeration line boasts the same superior craftsmanship, unsurpassed performance and stylized customization as the company's legendary cooking equipment. And, true to its tradition of manufacturing at home, BlueStar® is designing and building its refrigeration line in the U.S.

“Our customers, from the professional to the aspiring home chef, have asked us for refrigeration that fits the needs of a true chef's kitchen, both in terms of performance and aesthetics,” said Eliza Sheffield, vice president-marketing, BlueStar®. “Top of mind was performance – keeping food fresh longer – but also the ability to customize the refrigerator, both outside and inside, which is critical for their lifestyle. It's about both substance and style.”

The refrigeration line heralds a new era for the brand. “This new refrigeration line marks a major milestone for our company and enables us to more fully meet the needs of our customers with the ultimate home chef's kitchen suite,” said Sheffield.

INSPIRED BY CHEFS, POWERED BY BLUESTAR®

The new BlueStar® 36-inch built-in refrigerator features an innovative, commercial-style design with professional grade elements like durable 304 grade stainless steel interiors and stainless steel and glass shelves and drawers. The stainless steel not only adds a luxurious finish, but also helps temperatures stay more consistent. Rugged, commercial-style construction includes an articulating hinge that enables built-in or flush mounting. Dramatic, ramp-on LED lighting, which reflects beautifully off the



SMOKING HOT!

LATEST & GREATEST

IN NEW PRODUCTS



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