

FOR IMMEDIATE RELEASE

## **Award-winning TriFuel™ Range by SUPERIORE Headlines NEXT Collection**

*Portfolio of Stainless Steel appliances the cornerstone of iconic Italian brand*

The award-winning TriFuel™ 48" range with three types of cooking heat headlines the NEXT collection from SUPERIORE. For the first time, cooking aficionados can experience the power and precision of gas burners, the convenience and efficiency of induction, and the luxury of an easy clean electric griddle, combined with large capacity main and auxiliary gas ovens in one 48" freestanding unit. In addition to the SUPERIORE TriFuel™, the NEXT line, designed and engineered for the North American consumer, includes 24", 30", 36" and 48" gas ranges and hoods.

"The North American market has embraced our NEXT line and we're seeing great traction in key markets," states Antonio Di Tommaso, CEO of SUPERIORE. "Not only can we claim the first TriFuel™ range, we've have created an exceptional product line with unusual design features and powerful cooking features in a multitude of sizes. We combined our best engineering skills with a love for food."

### TriFuel™

The 48" NEXT model offers cooking excellence multiplied by three. The veritable workhorse cooktop features four efficient induction zones with turbo boost (3.7 kW of power each), an 18,000 BTU gas burner with simmer mode, a 6500 BTU medium pot sized gas burner, and an integrated electric griddle. The range was recognized with four industry honors in 2016 including *Kitchen & Bath Business Magazine's* Kitchen Product of the Year, one of *Beautiful Kitchen & Bath's* 30 Most Innovative Product awards, *KBCulture's* award for best cooking appliance and honoree of the coveted *Interior Design Magazine* Best of Year Awards.



### PANORAMA Window

Consumers have their choice of Classic window styling or the "wide screen" PANORAMA version for optimal viewing of oven contents. The internal surface of NEXT windows is fully flush without screws or gaps for smooth, easy cleanup. The triple-layered glass is engineered for maximum thermal insulation (remaining cool to the touch even when the oven is set at 500°) but also easily removable if desired for cleaning.

### Soft Close Door

Soft motion closing mechanisms in the cabinetry industry are now mainstay, and this trend is beautifully translated to the oven door. Cushioned and balanced, the doors create a smooth motion in any position along the closing arc.

-more-

### Cool Flow System

All SUPERIORE ranges are designed with an exclusive Cool Flow System, a product feature that

# SUPERIORE

generates a flow of cold air from inner fans, engineered to keep all knobs, handles and exterior surfaces cool to the touch, without affecting the cooking temperature. The goal is to ensure all SUPERIORE ranges are safe, especially for children that may be helping in the kitchen.

## Oven Capacity

The 36" NEXT range boasts an impressive capacity of 6.7 cubic feet. Four convection fans provide six levels of airflow for even cooking, intact flavors and optimal moisture retention. Complex computer simulations in food labs led to cooking sessions before specifications were finalized.

## NEXT Hoods

In both 24", 36" and 48" sizes and 600 CFM power, NEXT hoods are characterized by unique black glass trim on the stainless steel and a choice of smooth panel or retro style analog control on the fascia.



“Complex computer simulations in food labs led to intense cooking sessions when we were developing these products. We literally created feasts at every step before specifications were finalized. We continue to offer an appealing price point in a product ready for the real world of the home chef,” adds Di Tommaso.

SUPERIORE is distributed in the Pacific Northwest and Canada by Luwa Luxury Products and by Almo Premium Appliances in the remainder of the US. For more information, please contact media representative Kristin Sawyer at [kristin@flyingcamel.com](mailto:kristin@flyingcamel.com) or 289-337-0560.

###

## **About SUPERIORE**

SUPERIORE is the North American brand by Italian manufacturers, Tecno SRL. Tecno is a family owned company, specialized in the manufacturing of ranges, wall ovens, and cooking systems, and characterized by its rich and strong design, iconic details, and premium Italian finishing. Founded in 1952, its products are sold in more than 70 countries and it is considered a leader in the premium cooking appliances market. For more information please visit [www.superiore.us](http://www.superiore.us) or [www.superiore.ca](http://www.superiore.ca).