



FOR IMMEDIATE RELEASE

**For more information, contact
Tim Tyler
Viking Range, LLC, 662.451.4123**

Viking Range, LLC Introduces the First Warming Drawer and Slow Cooker

GREENWOOD, MS , January 2017 — Viking Range, LLC, the originator of commercial-type cooking equipment for the home, introduces the first ever warming drawer that is also a slow cooker. With a built in meat probe, this warming drawer can slow cook at temperatures of 250 degrees F. and below. Not only is this warming drawer perfect for storing food before serving but also for slow cooking various meats that require a low temperature over longer periods of time.

Cooking large quantities of meats is no problem thanks to the 1.7 cubic foot large drawer capacity warming drawer with heavy duty glides that accommodate 200 lb. weight capacity.

With a 475 watt element, soups, sauces, and bread stay just how you like them with temperature settings from 90F - 250 degrees F. This warming drawer accommodates all types of food, from the low setting, perfect for bread proofing to the high setting to keep soups and sauces piping hot.

You are in control with a new exclusive capacitive touch digital control with timer. This recessed control is hidden inside the unit and contains preset temperature settings as well as manual temperature toggle. Control warming conditions and moisture from the outside in with the versatile moisture-selector.

Additional features include a Sabbath mode, a 4 hour auto shutoff feature and an optional pan/lid accessory set is available to provide more entertaining options. This optional pan/lid set contains five various sized heavy gauge stainless steel commercial pans with lids for serving a variety of foods.

The 30" wide warming drawer is available in a variety of styles; professional style with the unmistakable Viking handle, and the soon to be released Virtuoso styles. These contemporary and transitional Virtuoso styles included an all glass unit and a glass with stainless unit. A 27" wide professional style warming drawer is also planned for future release.

"This innovative new product gives the Viking consumer the ability to enhance their cooking and entertaining options," said Kevin Brown, President of Viking Range, LLC. "With this new multi-use product you can now cook large quantities of meats, then store and serve right from the same appliance."

Built with the same high quality, durability and attention to detail as all Viking appliances, the Viking warming drawer is available in seven exclusive color finishes, including Stainless Steel and will soon be available at a local authorized Viking dealer.

Viking Range, LLC originated ultra-premium commercial-type appliances for the home, creating a whole new category of home appliances. Committed to innovative product design, unrivaled performance and peerless quality, Viking is headquartered in Greenwood, Mississippi, and is a subsidiary of The Middleby Corporation, a long-time leader in commercial kitchen technology. Viking appliances are recognized globally as the foremost brand in the high-end appliance industry and are sold through a network of premium appliance distributors and dealers worldwide.

For additional product information, to locate a Viking dealer in your area, please visit www.vikingrange.com. VIKING is a registered trademark of Viking Range, LLC. Viking products are sold under the BRIGADE brand in Canada.