

# KitchenAid® Wall Ovens

## HOW TO SELL

KOES527/30P, KOED527/30P, KOEC527/30P SS/PS/BS/W\*

### AIR FRY MODE

Air Fry Mode circulates hot air to crisp and brown.

### BUILT-IN THERMOMETER

Built-in thermometer takes the guesswork out of roasting meat.



### EVEN-HEAT™ TRUE CONVECTION

Even-Heat True Convection for consistent baking and roasting.

### CRISPWAVE™ SPEEDCOOK TECHNOLOGY (MICROWAVE OVEN)

Crispwave SpeedCook Technology sears and sizzles in the microwave.

KOES527/30P, KOED527/30P, KOEC527/30P SS/PS/BS/W\*  
27" and 30" Wall Ovens

## Get the crisp you crave, right from your oven

KitchenAid® Wall Ovens with Air Fry Mode circulate hot air around the included basket to cook with less oil.\*\* An integrated thermometer takes the guesswork out of roasting meat just the way you like.

# AIR FRY MODE - WHAT YOU NEED TO KNOW

## How does an Air Fry Oven work?



The key components of an oven with Air Fry Mode capabilities is an internal fan and a perforated tray or basket. Air frying works by rapidly circulating hot air around the food that sits in a perforated tray, heating up all surface areas of the food to create crispy results.

## How to use the Air Fry Basket



Part of what makes air fryers so efficient at crisping up your food has to do with the perforated basket that is designed for air frying. The air fry basket allows the hot air to circulate thoroughly on the entire surface of the food. When using the Air Fry feature, position the air fry basket on top of a large baking sheet to collect crumbs, oil, and mitigate smoke. Place the basket and sheet in the middle rack position of the oven to increase airflow and circulation.

## Additional Tips for Air Frying



- Cooking Times, temperatures, and general instructions may vary depending on the recipe.
- Air frying in a large oven cavity allows for more food to be air-fried at one time.
- When air frying, food should be evenly spaced in an air fry basket in a single layer.

## Qualifying Questions

1

Are you looking for new ways to create recipes?

2

How do you currently check the temperature of meat cooking in your oven?

3

What recipes do you create that require even heating across multiple racks?

## Features

KOES527/30P, KOED527/30P, KOEC527/30P SS/PS/BS/W\*



### AIR FRY MODE

Uses triple heating elements and a fan to circulate hot air around the included air fry basket, crisping and browning food with less oil.\*\*



### EVEN-HEAT™ TRUE CONVECTION

Features a unique bow-tie design with a heating element and fan that circulates hot air throughout the entire oven, providing optimal temperatures for delicious baked goods, juicy roasts and flavorful vegetables.



### CRISPWAVE™ SPEEDCOOK TECHNOLOGY (MICROWAVE OVEN)

Uses microwave power to heat the included crisper pan and a 1600-watt element in the top of the microwave to brown and broil, allowing you to grill meats, crisp pizza, fry bacon and more, right in the microwave.



### BUILT-IN THERMOMETER

Takes the guesswork out of roasting meat to the precise degree of doneness you like every time. It continuously monitors cooking progress and automatically turns the oven off when your desired temperature is reached.



### SATINGLIDE™ ROLL-OUT EXTENSION RACK

Makes it easy to cook with large or heavy bakeware. Sure-grip handle and smooth roll-out simplify loading and unloading.



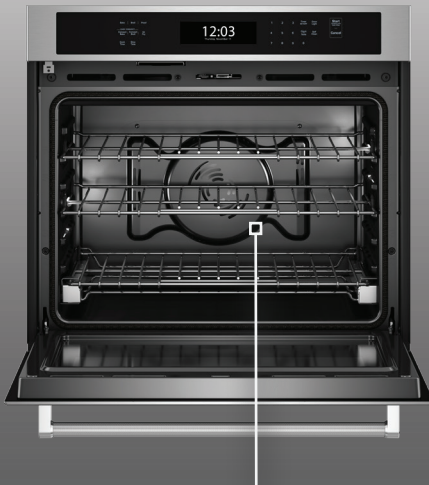
### FIT SYSTEM

Allows the oven to install in standard, short or tall cabinet cutouts without remodeling. It combines a unique trim design and adjustable feet to match the height of an existing cutout.

\*White is only available on KOE530P. \*\*When compared to deep frying.

## DEMOS

KOES527/30P, KOED527/30P, KOEC527/30P SS/PS/BS/W\*



### AIR FRY MODE

Remove the included Air Fry Basket from the oven demonstrating how the hot air circulates around the air fry basket. Then show customers how easy it is to place inside their oven and that it is dishwasher safe.



### SATINGLIDE™ ROLL-OUT EXTENSION RACK

Have your customer pull out the Satinglide™ Roll-Out Extension Rack, speaking to the ball-bearing rollers that allows for easy access to food, even if they use large or heavy dishware.



### BUILT-IN THERMOMETER

Speak to the Built-In Thermometer and how the oven continuously monitors cooking progress and will automatically turn off when your desired temperature is reached.

## WRAP IT UP

### SAY

- Speak to the KitchenAid® wall ovens, now with Air Fry Mode and the integrated built-in thermometer.

### DO

- Show the included Air Fry Basket and built-in thermometer.

### REFERENCE

- Find additional resources on KitchenAid® wall ovens at [learnwhirlpool.com](https://www.learnwhirlpool.com).

### FEEL

- Confident recommending the updated KitchenAid® wall ovens in the single, double or microwave combination configuration.

## FIND MORE APPLIANCE SALES RESOURCES AT LEARNWHIRLPOOL.COM

Whether you seek educational courses, documents, lineups, or videos, LearnWhirlpool is that one source for appliance sales materials for Whirlpool®, Maytag®, KitchenAid®, and Amana® products.



\*White is only available on KOE530P.

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