



KitchenAid®

KMBP100E

30" BUILT IN MICROWAVE OVEN WITH
CONVECTION COOKING

Dimensions: h: 18.5" w: 29.75" d: 25.125"

Colors:  Black Stainless Steel with PrintShield™ Finish

 Stainless Steel



START THE CONVERSATION

What are some of your favorite recipes to cook in your oven?

TOP FEATURES



1

CONVECTION COOKING

Circulates heat around the oven cavity with a 1200-watt convection element



2

EASYCONVECT™ CONVERSION SYSTEM

Takes the guesswork out of convection cooking

3

CRISPWAVE™ TECHNOLOGY AND CRISPER PAN

Brown, crisp, and fry in the microwave with the Crisper Pan

DID YOU KNOW?

Convection circulates a steady supply of heat throughout the oven which can cause food to cook or brown more quickly than with conventional cooking. Experts recommend adjusting any recipe in two ways: either by lowering the oven's temperature by 25 degrees for baking or by shortening the conventional cooking time...

HOW TO DEMONSTRATE



CONVECTION COOKING

Open the oven cavity and show your customers the convection fan in the back of the oven cavity. Let them know that convection fan circulates heat around the oven cavity with a 1200-watt convection element allows baking at temperatures up to 450° F.

ADDITIONAL PRODUCTS TO CONSIDER

Be sure to tune into your customers' shopping priorities to bundle products across categories



ALSO AVAILABLE / STEP UP
[KMBP107E](#)



SUITE MATCH REFRIGERATOR
[KRFC704E](#)



SUITE MATCH DISHWASHER
[KDTM704K](#)