



Help in planning decks is available at the Builders Show as is planting advice. Some examples are shown in connection with pools and spas.

See what's cooking at Jenn-Air exhibit

AMPLE delicious food cooked in front of your even front of your eyes in the Jenn-Air exhibit at the Builders Show.

Show.

"We will be cooking a variety of dishes including Chinese stir-fry, barbecue and pastries, just to mention a few. Jenn-Air food economists will be demonstrating how easy and delicious it is to cook with our gas and electric ranges, woks, and convection baking and conventional ovens," said Michael McKimmy, director of builder sales, Jenn-Air Corp.
"Our convection baking ovens have

a fan that circulates hot air through-out the oven. This process makes it feasible to cook some foods up to 33 percent faster and some at lower temperatures. The circulation process cooks the outside of the food while leaving the inside still tender. For in-stance, baked goods are flaky and crisp outside, but soft and fluffy inside," he added.
"JENN AIR IS THE pioneer in

down draft cooking, which eliminates overhead exhaust systems. Air is pulled down into the range which allows people to burbecue inside. In addi-tion, Jenn-Air has a unique feature called "flavor rocks" which are located directly under the grill. These rocks absorb the juices which drip down from the meat; the juices then evaporate up to the meat and are reab-sorbed. This process leaves the meat

"Not only do Jenn-Air products make food taste better than you had ever imagined, they happen to be about 10 times more cost efficient that conventional ovens and ranges, when you consider the energy saved and the food that is not wasted due to shrinkage. We estimate that a family can save the equivalent of at least a week's worth of groceries a year if they cook with Jenn-Air products.

"Jenn-Air is not just a range or an oven - it's the cooking system of the 21st century," said McKimmy.



