

Kitchen Corner



Hot Accessories For The Contemporary Cook

(NAPSA)—These days, it's not enough for home cooks to be able to multitask—get all the elements of the meal on the table at the same time, while looking after family and career—they want their appliances to multitask, as well.

What's Wanted

In fact, according to a recent Research Institute for Cooking & Kitchen Intelligence (RICKI) study, 12 percent of small-kitchen designers want combination appliances that can multitask, the most popular request after storage and cabinet solutions.

To meet both those needs, a number of appliances and other kitchen products come with helpful built-in accessories that save space, help organize, and make cooking at home easy whether you aspire to be a chef or you already are one.

What's Available

As a result, you can now get sinks with integrated cutting boards or colanders, cabinetry with built-in recycling pullouts, plus ranges with a wide variety of functional cooking features and accessories that save space and enhance performance.

For example, the Chefs Pak from Verona Appliances features all the most popular of the company's accessories—the maple cutting board, the stainless steel griddle, the three-piece half tray steamer, the beveled spatula and the digital meat probe—in a single, convenient package.

From ILVE Appliances comes a number of exclusive built-in features as well as optional accessories made to fit just right on the company's cooktop surfaces to provide beauty, style and performance.

So, how can these range accessories help you multitask?

Consider this:

Oblong or fish burners (unique to ILVE) can be used to evenly heat long poachers and stockpots or several smaller pots at once.

Simmer settings for soups, sauces and melting chocolate can be achieved with a simmer plate and the inner flame of a triple-ring burner. The plate can accommodate just about any size pan.



Ranges with a variety of abilities to cook different ways at once are a popular part of many modern kitchens.

Full-size or half-size stainless steel griddles conveniently cook anything from eggs to burgers—just like a professional chef. The griddle is fully removable for easy cleanup. A griddle-top dome will also help with that by preventing grease splatters. As a bonus, it holds in moisture for a more flavorful meal.

Indulge your taste for ethnic specialties with a wok ring that goes directly over the grate to evenly distribute the heat and an optional barbecue grill that allows for juicy grilled food all year long.

To steam your vegetables and shellfish to just the right texture, consider a steamer top that sits right on top of the griddle. Just add a little water and the perforated insert. You can even chop these vegetables right on your range top using the fitted cutting board.

A French top is a unique multi-ringed flat surface that can provide a high heat in the center and a lower heat on the outer perimeter. It offers the aspiring chef a great deal of control for sauces.

All these accessories are incorporated in the ILVE range, which makes it one of the best multitasking appliances available.

Learn More

ILVE and Verona Italian-crafted ranges, ovens, cooktops and ventilation systems are internationally recognized for their innovative cooking products. Visit www.eurochefusa.com for a chance to see videos of the accessories in action.