



Monogram™ Expands Induction Portfolio with Monogram Induction Professional Ranges
Leading the Future of Cooking with Unparalleled Precision, Monogram Induction Professional Ranges
Now on Display at KBIS 2025

LOUISVILLE, Ky., February 25, 2025 – Monogram™, the luxury appliance brand synonymous with impeccable craftsmanship and sophisticated design, will display [Monogram Induction Professional Ranges](#) at the 2025 Kitchen and Bath Industry Show (KBIS). Monogram Induction Professional Ranges are designed to elevate the centerpiece of the kitchen with high-end design and culinary precision. Monogram offers induction cooking appliances to meet the evolving demand for efficiency and further the brand's mission to inspire owners to elevate their homes and culinary prowess with a focus on wellness. Monogram Induction Professional Ranges are now available in Stainless Steel in [30"](#) and [36"](#) sizes starting at \$7,300 with handles in the Minimalist and Statement collections sold separately.

Precision Cooking

The Monogram Induction Professional Range is a world-class appliance designed with impeccable craftsmanship and best-in-class connected features to accommodate evolving consumer preferences and build upon the benefits owners expect from induction technology. With added connected features that make cooking on induction simpler and more precise than ever before, the Monogram Induction Professional Range takes the guesswork out of cooking to create refined culinary masterpieces with ease.

- **Induction cooktop elements** provide rapid heat and quickly respond to changes in temperature for flawless results. This luxury design allows you to connect and control two synchronized cooktop elements simultaneously to create a large cooking surface for griddles and other large dishes. 36" ranges include 5 induction cooktop elements and 30" ranges include 4 induction cooktop elements.
- **Precision cooking modes** simplify the cooking process by automatically tracking progress and making time and temperature changes for delicious results. Owners can add a Smart Pan or precision probe accessory to decide the degree of their burner for optimal consistency and performance—from 100 to 500 degrees – instead of settling for high, medium or low.
- **Using the SmarthQ™ app**, Monogram consumers can access different food types, such as steak, or cooking methods, such as sear, and their pan will automatically adjust to the precise degree for the perfect doneness each time. An accompanying smart Oven Probe also allows you to track a protein's temperature from the control panel or your phone via the SmarthQ™ app.

"Induction cooking technology utilizes electromagnetic currents which directly heat the cookware, instead of first heating the cooktop surface, to achieve faster, more efficient heating," said Monogram Executive Chef Patrick Roney. "From preparing a Wagyu filet mignon to achieving perfectly sauteed scallops using Precision Temperature Control, both professional chefs and home cooks can create amazing, dynamic dishes with exceptional efficiency and ease by leveraging all the capabilities of induction technology and sophisticated features of this product."

Elevated Design to Enhance Culinary Repertoire

Monogram Induction Professional Ranges feature state-of-the-art design elements to enhance the cooking experience. With Glide Touch Cooktop Controls, owners can seamlessly swipe between 19 premium heat settings for precise heat control on this easy-to-clean surface with edge-to-edge glass. The articulating 7" LCD screen provides an ergonomic experience, swinging out toward the user before returning flush with the oven control panel when not in use. For an elevated look, owners can use the SmartHQ™ app to customize accent lighting color and brightness to perfectly match the ambiance of your kitchen.

Additional luxury design features include:

- **Downloadable Upgrades:** Enjoy an elevated cooking experience with downloadable upgrades designed for maximum performance from your oven, including Hot Air Fry and Precision Cooking Modes.
- **Advanced Safety Features:** Protect against unintentionally turning the cooktop on with a cooktop control lock. Hot surface indicator lights also allow owners to know with a quick glance whether or not the elements are hot on the induction cooktop for added safety.
- **Built-in Oven Wifi and Chef Connect:** Designed with every detail in mind, this oven syncs with built-in WiFi, powered by the SmartHQ™ App, to control and manage your oven remotely with your smart device. Chef Connect provides a premium cooking experience and allows you to effortlessly synchronize a range of kitchen items such as surface lights and the vent when elements are on.

"With our Induction Professional Ranges, Monogram is continuing to elevate the art of cooking to new heights," said Monogram Executive Director Julie Burns. "These ranges embody our commitment to luxury, combining exquisite design with unparalleled engineering. The Monogram Induction Professional Range lineup not only enhances precision and performance but also transforms your kitchen into a sophisticated culinary sanctuary, enriching the cooking experience and expanding the culinary possibilities for our discerning owners."

Monogram Induction Professional Range models are now available through www.monogram.com and other approved retailers starting at \$7,300 for the 30" range and \$10,900 for the 36" range.

To experience Monogram Beyond and the Induction Professional Ranges at KBIS 2025, visit the Monogram booth located in West Hall (#W2409). To book a media tour, please visit the link [here](#). For all other questions about Monogram at KBIS, email: monogram@sharpthink.com.

About Monogram™

For more than 30 years, Monogram™ Luxury Appliances has been synonymous with impeccable craftsmanship, elegance and prestige. At the intersection of thoughtful design and outstanding performance, Monogram inspires its owners to elevate their homes, culinary prowess and focus on wellness through its line of major and small kitchen appliances. For the latest products, visit www.monogram.com and follow @MonogramAppliances on Instagram, TikTok, Pinterest or YouTube to experience the #MarkofLuxury.

About GE Appliances, a Haier company

At GE Appliances, a Haier company, we come together to make good things, for life. Headquartered in Louisville, Kentucky, we are a leading U.S. manufacturer of home appliances with 15,500 team members nationwide. GE Appliances, found in half of all U.S. homes, is proud to be rated America's #1 Appliance

Company¹ and trusted by millions of families nationwide. We manufacture and sell products under the Monogram™, Café™, GE Profile™, GE®, Haier™, and Hotpoint™ brands. Our operations support nearly 90,000 additional American jobs and represent an investment of more than \$2 billion since 2016. We are deeply committed to the communities where we live and work, passionate about getting closer to our product users to understand their needs and driven by the belief that there's always a better way.

To learn more about our company, brands, career opportunities, and impact, visit geappliancesco.com or connect with us on [LinkedIn](#)

1 OpenBrand Consumer Tracking Survey, Q1 – Q4 2024, Based on Volume of Total Majors/MO/RAC – Retail Units