

Until now, *you simply couldn't get:*

An Electronically Controlled Gas Cooktop

that features:

Touch Controls,

21 Repeatable Settings,

8 Microcycling Simmers,

Constant Flame Monitoring

Quiet Ignition

and

No Knobs to Clean.

Now, you can.

“The Touch”

by

C A L D E R A[®]



Only At
C A L D E R A®

Gastops with **Electronic Touch** Technology

No Knobs

21 Recallable Settings

8 Microcycling™ Simmers

“The Touch” Series™

The Caldera® “Touch” Gastops™, which will debut at the 2006 Kitchen and Bath Industry Show, present **electronic features and new improved power levels from the only company that knows how.**

“A fine cook demands a fine control.”

The Touch Gastops™ do what no other gas cooktop has been able to do. Using Caldera's proprietary technology the gas flow is operated from a touch control system rather than the turn of a wrist.

Now, you have the ability to electronically control your gastop with **21 precise flame settings.**

Touch the burner on/off icon and touch an arrow.



No More Guessing! “The Touch™ eliminates guessing or stooping to determine flame height. The selected setting will provide the same flame time and time again because the CompuValve™ in “The Touch” Gastop™ compensates for the expansion of gas by opening the valve slightly as the burner heats up.

8 **cycling simmer settings**, on every burner, provide a wide range of **low temperature control** by cycling on and off to keep the entire pan bathed in heat. With 250 btu's as its lowest Microcycling™ setting you can “*Fondue forever!*” on all 5 burners.

Sshh! Silent ignition: Caldera uses “hot surface ignition”, versus spark ignition, eliminating the annoying click and snap as in other gas systems.

Safety: Three microprocessors constantly monitoring flame, temperature, gas flow and more...

Ease your mind with a Caldera® cooktop
Choose from “*The Touch*” Series of Gastops™

The Arrow SST365



“The Touch” Controls

Lock/Unlock -
touch the keyhole for 2 seconds.
The red light shows that the controls are enabled.

Control layout follows the burner layout
Front Left, Rear Left, etc.



The digit and dot indicate the 21 power levels, L, L ½, 1, 1 ½, 2, 2 ½ etc.,
H has no ½ increment.

Touch the on/off for the appropriate burner,
the digit will display 'P' indicating programable mode.
Pressing the down arrow turns the burner on
to level '4'. Pressing the up arrow turns the burner
on to high. Then touch the up or down arrow to scan
to the desired setting



“The Touch” Story

Eight years ago the high end electric cooktop market moved to electronic touch controls. Gas could not join the electronic revolution simply because there was not a valve that could be electronically controlled by touch. The purpose of the original Caldera Arrow project was to develop a gas cooktop that was controlled with electronic touch controls in order to bring the advantage of digital control to the gas market. We wanted to make it easy to clean, with more exact temperature control by using repeatable settings while making it aesthetically beautiful and incredibly safe. In addition, we wanted to give the consumer a higher range of Btu output from a single burner, allowing everything from searing a steak to preparing a delicate sauce on the same burner.

So, we invented, developed and patented a valve to be controlled electronically. Then we made it better. Now, with “The Touch” Series, and your choice of a stainless steel or black ceramic top, you can enjoy what the technology accomplished:

Unprecedented Temperature Control: No stooping over - digital controls offer 21 repeatable flame settings, eliminating the need to constantly monitor the flame. With the “The Touch” Series, you will never have to lower your face to burner height and peer under a pot to try to determine the setting. Exact digital outputs provide 21 settings from Low to High. If you like your eggs cooked on 3 you’ll know, exactly what temperature to set the next time you want eggs!

8 Cycling Simmer Settings, on every burner, provides a wide range of low temperatures by cycling on and off to keep the entire pan bathed in heat. This avoids the scorching effect of the small concentrated flame or the danger of a flame that is too low and unstable. “The Touch” Series” provides multiple settings with precise, repeatable flame control where you need it, on the low settings. We’ve eliminated the need for the double boiler. So melt chocolate, and warm fine sauces with no worry of separating, burning, or scorching... you can keep them warm all day, with no worries.

Quiet Ignition: Peaceful! No clicking for ignition...ever. Because other cooktops that have a low cycling flame use spark ignition they “click” every time the flame ignites – an annoying feature. Working with the hot-wire igniter and burner manufacturers, Caldera created a combination that provides extremely reliable ignition with no clicking.

Safety features like no other!

With 9 possible error codes, two sensors on every burner and three micro-controllers this unit will keep your family safe. Finally, a gastop that continually monitors its' safety even when it's off. All told, the electronics have a total of 11 internal error-handling procedures that protect the consumer from things such as accidental flame blowouts, faulty ignition or compromised gas supply. Our electronics allow safety features never before available in a manual gas cooktop.

Do the controls work through water? Yes! The proprietary development of Caldera's touch controls lets your touch work through wetness or a greasy film.

The Grates: The grate design is a marriage of form and function. Understanding that the fundamental advantage to gas is its ability to cool down quickly, but also understanding the desire for sturdy, large grates, Caldera designed a grate system that is both continuous across the burners yet forgiving of the build-up of residual heat in a mass of cast iron. You can slide your pots all over these beautiful matte finished porcelain enameled grates. We consciously brought the tines of the grates to a point on the top so there would be minimal area in contact with the pan. This unique diamond shaped tine design allows the pot to cool faster when the gas is turned off. This means the burner does the cooking rather than the grate. It allows for greater control of the cooking temperature because there is less surface area retaining and conducting heat.

And Finally...

Easy To Clean. No knobs to collect food, grease or germs. No valve stems to clean around. No dip trays to dig out. Where does the food go? The same place it does on an electric unit, on the glass where it is easy to clean up.

If you would like to order a cooktop, or receive hard copies of this E-mail please follow the links on the E-mail or call us at 800-725-7711.

Thank you for your considering Caldera's electronic "The Touch" Series.