www.applianceDESIGN.com

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Gramovox Floating Record
Vertical TurnTable

BY GRAMOVOCX
DESIGN FIRM PRODUCT DEVELOPMENT
TECHNOLOGIES

The Floating Record is a high-performance turntable that plays records vertically through built-in, dynamic, full-range stereo speakers (or via RCA line out). Designed for everyone from first-time record listeners to seasoned vinyl enthusiasts, the Floating Record delivers a visceral experience that showcases the record as both art and as a medium to product analog sound.

www.pdt.com

Wave

BY ZEPHYR VENTILATION

Wave features a slim profile that complements kitchen décor styles from transitional to modern. The square-shaped hood features a slight tilt and smooth glass panel in black or white; the perfect hood for homeowners that crave an alternative to stainless steel. These new "vertical" style range hoods can be used with or without duct covers creating a new category in kitchen ventilation.

www.zephyronline.com
Series 84 Compact Halo
BY EAO CORPORATION
DESIGN FIRM EAO CORPORATION

The Series 84 Halo Compact is a unique, newly developed multi-functional switch element that has the ability to provide the most common status indication features in a single all-in-one solution by animated lighting sequences and multiple combinations of LED colors without the need of additional external electronics. www.eao.com

Lux Island
BY ZEPHYR VENTILATION

The Lux Island features an integrated design that mounts into the ceiling above the island cooktop; ideal for homeowners that want an unobtrusive view of the kitchen. Lux features three strips of industry-first, tri-level LED lights, Perimeter Aspiration, multiple blower options, and capacitive touch remote control. www.zephyronline.com

Hestan Commercial Salamander (HSM-xx)
BY HESTAN COMMERCIAL CORPORATION
DESIGN FIRM HESTAN COMMERCIAL CORPORATION

The Hestan Salamander is a heavy-duty, patent pending, stainless steel commercial cooking appliance which is used as an over-fired broiler. The salamander features an infrared gas burner, a vertical height-adjustable and horizontal fully-extendable cooking rack and carriage. Food can be placed directly on the rack for broiling, searing, finishing, or in pans for cooking and melting cheese. The unit is used as a broiler to cook or to crisp products. The product can be range-mounted (on a riser above other equipment), wall-mounted, or a counter model. www.hestancommercial.com