Thermador Poised to Lead Induction Market - PERFORMANCE

- Thermador induction offers Best-in-Class single-burner performance
  - Center Burner = 3.6 kW
- Thermador induction offers Best-in-Class cooktop performance
  - 36” All-Induction = total of 13.7 kW

Thermador Poised to Lead Induction Market - DEPTH

- Thermador induction only requires 3 5/8” of depth
- Allows consumers to place other appliances below the induction cooktop
  - Oven
  - Warming Drawer

Thermador Poised to Lead Induction Market – ELECTRICAL REQUIREMENTS

- Thermador induction electrical requirements range from 15 amps – 48 amps
  - 15” All-Induction: 15 - 26 amps
  - 30” Hybrid: 29 - 31 amps
  - 36” Hybrid: 45 - 48 amps
  - 36” All-Induction: 45 - 48 amps

Thermador Poised to Lead Induction Market - COOKWARE

- Thermador includes induction pots and pans with every product (requires redemption certificate)
  - Apollo Series Cookware by Demeyere
- 15” All-Induction, 30” Hybrid, and 36” Hybrid
  - 11” Fry Pan
  - 2.3 quart sauce pan with lid
- 36” All-Induction
  - 11” Fry Pan
  - 1.6 quart sauce pan with lid
  - 2.3 quart sauce pan with lid
  - 4.2 quart sauce pan with lid

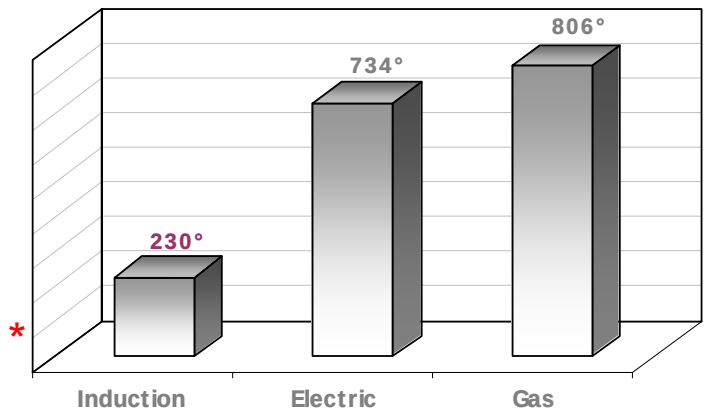
Thermador Poised to Lead Induction Market – PROPRIETARY TECHNOLOGY

- Thermador induction technology is “home grown”
- BSH is the induction market share leader in Europe
  - Induction is very prevalent in Europe
- To achieve this global market share positioning, BSH owns its own induction intellectual property and manufacturing
- Thermador induction is BSH’s sixth-generation induction technology, which is the most up-to-date and current technology available. Most competitive units are still using second and third-generation technology.

Why Induction?

- Safety
  - Easy to clean
  - Induction creates a safer work environment
  - No open flame or red-hot coils
  - Only the cooking vessel gets hot
  - Surrounding surface stays cooler
  - No excess heat in the kitchen
  - Spill-over won't burn on the surface

* Temperature (F°) of the cooktop after heating water to a boil



Why Induction?

- Performance and Control

Power of Induction

- More responsive than a gas burner
- Boils water twice as fast as gas
- From Boil to simmer in just seconds
- Achieve 50% more power with PowerBoost (maximum power in the element exceeded in a short period of time)

18 Power Levels

- 18 power levels of versatility
- 9 levels below 25% power level
  - — Precise control for accurate simmering
  - — Instantaneous temperature changes
- Electronic touch control is easy to program

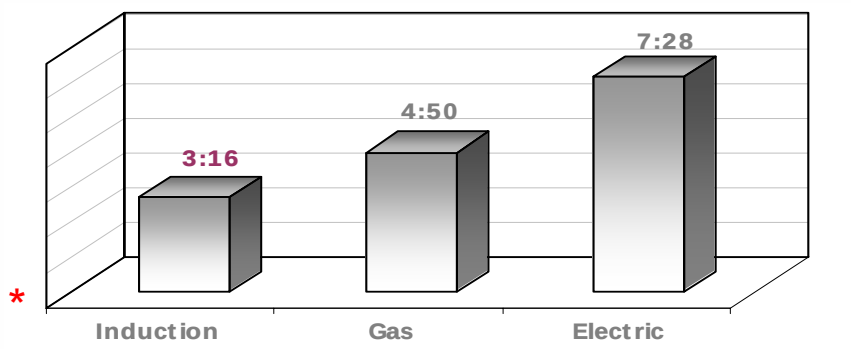
Why Induction?

- Speed

  • Energy is directly converted to heat within the metal pan, induction heating is extremely fast – even faster than gas.

  • Full power is provided immediately and constantly – until you take away the pan or select a different setting.

*Time to bring 1.0 liter of water from 64° to boil on a 7” zone



Why Induction?

- Energy Efficient
  - Uses less energy than a gas or electric cooktop
  - Induction uses 90% of the energy produced
  - Energy is directly applied to the pan itself, which eliminates any wasted energy
  - Overall operating costs are significantly reduced

* Electricity Consumption to bring 1.0 liter of water from 64° to boil on a 7” zone