



HOW CAN YOU REDUCE THE RISK OF COOKING FIRES?

The National Fire Protection Association has reported that over 25,000 people were injured in residential cooking fires during a recent five-year span - fires that caused over \$4 BILLION in direct property damages. This study proved that the vast majority of these fires were caused by unattended cooking.

**Now There's an Easy Way for You
to Reduce the Risk of These Fires...**





REDUCE THE RISK OF COOKING FIRES
WITH THE FIRST HEAT-SENSING RANGE.

Introducing

Brown HeatSense™

The Sensible Way to Reduce the Risk of
Unattended Cooking Fires.

How Can the Patent-Pending Brown HeatSense™ Range Protect Your Tenants and Your Investments?

Brown HeatSense™ with Coil Logic™ Technology:

- Carefully monitors the temperatures of cookware on its coils with advanced heat sensors hidden below.



- Automatically cycles the coils off and on to keep temperatures below ignition points for standard cooking oils.
- Is factory-installed and covered under our manufacturer's warranty unlike retro-fit, after-market kits.
- Maintains cooking performance and provides satisfactory boil results on all elements.
- Features standard coil elements and drip pans to simplify maintenance and parts requirements.
- Is available on elderly models and ADA Compliant models.
- Is CSA Certified to UL858 standards.

Made in the U.S.A. since 1935

