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NEWSLETTER
JUL 2010

1 76 years of innovation & environmentally friendly appliances



Commitment to energy efficiency and preservation of the environment is a corporate guideline and an integral part of the culture of Fisher & Paykel Appliances.

Consumers are increasingly demanding energy efficient home appliances that not only cut down on their energy costs, but also are environmentally friendly. This is not a new initiative for us. Long before the recent push for green products we were envisioning and creating energy efficient and environmentally beneficial appliances for the home. Our impressive legacy of innovation & dedication stretches back to our founding in New Zealand more than 75 years ago.

Click [here](#) to learn more.

Fisher & Paykel

2 Introducing our latest EcoSmart & AquaSmart top load laundry



This month sees the release of new EcoSmart & AquaSmart top load laundry – this encapsulates a silver metallic decal and updated buttons, shapes and symbols to achieve décor objectives – all with matching dryers. Another great development is the increased capacity to 4.2 cubic feet. Additionally the EcoSmart product now incorporates an allergy cycle which helps prevent the onset of Dermatitis and Asthma, which affects a huge proportion of the population. Both EcoSmart & AquaSmart are extremely efficient far exceeding Energy Star criteria.

For more information, please visit [here](#) or our [press release](#)

DCS
by Fisher & Paykel
Delicious Living

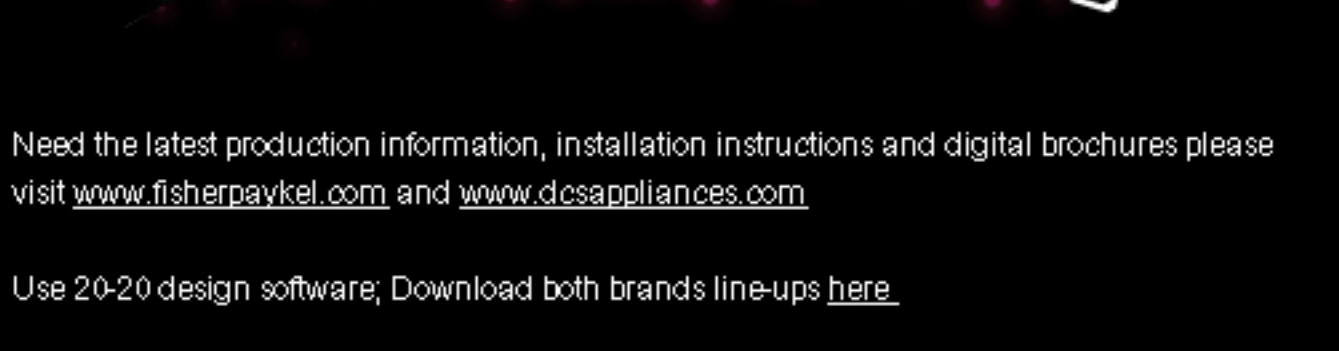
3 Outdoor Grilling



From the perfect appetizer to a gourmet entrée to a delicious dessert, any dish can be cooked outdoor on a DCS by Fisher & Paykel grill. DCS outdoor grills are simply the most advanced grilling systems available; with the outdoor cooking performance they offer. With up to 100,000 BTU's, our patented Grease Management System, a complete full grill sear zone and our ceramic radiant technology for even heat distribution, why not cook the whole meal on the grill? Did you know you can bake bread on your DCS grill? Just close the lid and your grill becomes an oven when you utilize DCS grill's indirect cooking feature. Fresh baked rolls bring a new level of enjoyment to outdoor cooking. Appetizers are a snap on a DCS grill – roasted vegetables with olive oil and balsamic grilled perfect on the double sided grates for gentle cooking will delight your guests with perfect tenderness. Using the rotisserie feature with dedicated infrared burner, a juicy leg of lamb becomes an extraordinary entrée with very little effort. Plus there are so many great desserts you can make on your DCS grill – you can give your indoor kitchen a well needed break! From s'mores to luscious grilled fruit bursting with flavor, desserts cooked on the grill are a perfect ending to a fantastic meal. So sit back and relax this season under your DCS Heater and enjoy your outdoor kitchen.

www.dcsappliances.com

4 Designers, Builders and Architects



Need the latest production information, installation instructions and digital brochures please visit www.fisherpaykel.com and www.dcsappliances.com

Use 20-20 design software; Download both brands line-ups [here](#)

America's
TEST KITCHEN

5 Monthly Recipe



Photo: Keller + Keller

Green Chile Cheeseburgers

- 3 Anaheim chiles, stemmed, halved lengthwise, and seeded
- 3 Jalapeño chiles, stemmed, halved lengthwise, and seeded
- 1 Onion, peeled and sliced into ½-inch-thick rounds
- 1 Garlic clove, minced
- Salt and pepper
- 1½ pounds 85 percent lean ground beef
- 4 slices deli American cheese

1. CHAR VEGETABLES

Grill chiles and onion, covered, over hot fire until vegetables are lightly charred and tender, 2 to 4 minutes per side. Transfer vegetables to bowl, cover, and let cool 5 minutes. Remove skins from chiles and discard; separate onion rounds into rings.

2. PROCESS CHILE MIXTURE

Transfer chiles, onion, and garlic to food processor and pulse until coarsely chopped. Transfer all but ¼ cup chopped chile mixture to empty bowl and season with salt and pepper; set aside. Process remaining mixture until smooth.

Tip: You may need to add a teaspoon or two of water to the food processor to help the chile mixture puree. Pressing a shallow divot in the center of each burger patty keeps the burgers flat during grilling.

3. FORM BURGERS

Combine beef, pureed chile mixture, ¼ teaspoon salt, and ¼ teaspoon pepper in large bowl and knead gently until well incorporated. Shape into four ¾-inch-thick patties and press shallow divot in center of each.

4. GRILL AND TOP

Grill burgers, covered, over hot fire until well browned on first side, 3 to 5 minutes. Flip burgers, top with chopped chile mixture and cheese, and continue to grill, covered, until cheese is melted and burgers are cooked to desired doneness, 3 to 5 minutes. Serve.

Recipe presented by America's Test Kitchen.

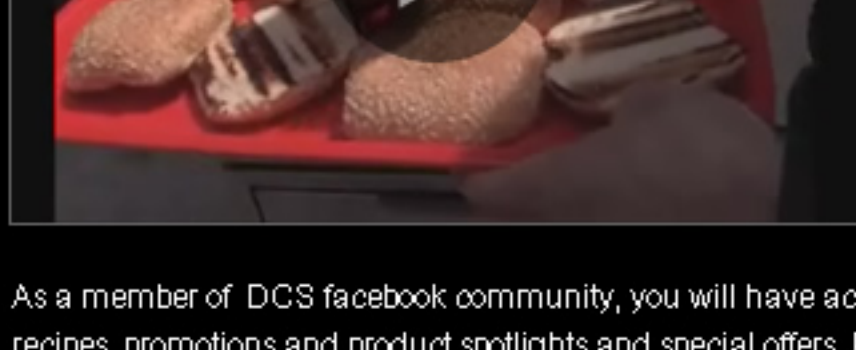
Please visit www.americastestkitchen.com

6 Video

America's
TEST KITCHEN

Burger Grilling Tips

America's Test Kitchen presents an Exclusive DCS Grilling Video Tip for DCS facebook fans only. Click on the video below to view.



As a member of DCS facebook community, you will have access to exclusive videos, recipes, promotions and product spotlights and special offers. Please join our facebook community and invite your friends too.

Like us on Facebook!



7 Free Gift

With the sun shining and the weather getting warmer, folks across the country are getting outside and grilling more often for dinner. The America's Test Kitchen Summer Grilling special issue is a must have for all outdoor grill enthusiasts. Recipes include Smokehouse Burgers, Baja-Style Fish Tacos, and Jerk Chicken. Need some grilling inspiration for your recipe box?



Be one of the first **50**, and win the America's Test Kitchen **Summer Grilling** Special Issue

* To be eligible for a free copy of The America's Test Kitchen Summer Grilling Special Issue, completion of the personal details and questions on the entry page is required.