



FOR IMMEDIATE RELEASE

FISHER & PAYKEL APPLIANCES INTRODUCES HIGH-END KITCHEN COMBINATION OF COOKSURFACE AND VENTSURFACE AT KITCHEN/BATH INDUSTRY SHOW & CONFERENCE 2008

The Company Launches its Revolutionary “Gas-in-Glass” Cooktop CookSurface and VentSurface, Featuring A Unique Steam Sensor Extraction System Which Activates While You Cook

HUNTINGTON BEACH, Calif., April 11, 2008 – Cooking has reached a new level of innovation and performance with Fisher & Paykel Appliances introduction of CookSurface, a revolutionary “gas-in-glass” cooktop technology, and VentSurface, featuring a unique steam sensor extraction system, at the Kitchen/Bath Industry Show & Conference 2008.

This high-end combination of CookSurface and VentSurface highlights and completes Fisher & Paykel’s European styled kitchen. Luminant is not typically how a cooktop range is described, but the “gas-in-glass” CookSurface features an innovative lifting and retraction of gas burners and pan supports that is like nothing else in the market. Now, Fisher & Paykel has topped itself again with VentSurface, an industry breakthrough venting system with advanced technology that works when you begin cooking. VentSurface is a strong complement to the CookSurface concept of a sleek, innovative cooking platform with excellent performance and easy cleanup. It is all part of Fisher & Paykel bringing consumers tomorrow’s kitchen ... today.

“CookSurface is a unique product in every sense of the word,” said Laurence Mawhinney, VP of sales and marketing for Fisher & Paykel Appliances. “It will change the way consumers cook with its sleek and convenient design and outstanding performance. Now, we have produced a new partner product VentSurface, which brings consumers another world first. The VentSurface system intuitively uses state-of-the art sensors to extract smoke and steam from the kitchen area the moment you begin cooking. VentSurface is elegantly designed, quiet, and in a busy kitchen, it offers you one less thing to worry about.”

Fisher & Paykel Launches New CookSurface and VentSurface/2-2-2

Looking Through the Cooking Glass: Experience A Cooking Revolution With CookSurface

The launch of CookSurface follows several years of development and refinement of its “gas-in-glass” technology. CookSurface redefines precision cooking in combining a superior gas cooking performance with the convenience of an easy-to-clean ceramic cook top. In addition, what also differentiates CookSurface -- aside from its impressive cooking efficacy -- is its stunning black glass top and ergonomic design. Think beauty and brains.

The benefits of CookSurface starts with a frameless piece of black glass which supports three individual gas burners. When not in use, the pan supports and burners retract flush into the ceramic glass surface. All it takes is a simple push of the intuitive knob to lift the pan supports and burners into place while a turn of the dial instantly ignites the gas ready for cooking.

Key advantages of CookSurface include:

- World’s first independently operated gas retractable burners and pan supports
- Precise and efficient temperature control
- Easily accessible and ergonomically designed three-in-row configuration
- A sheer ceramic glass surface for easy cleaning after cooking
- Intuitive dial control for audio and visual feedback for precise linear flame control
- Uniquely designed burners to produce even heat distribution with powerful high settings and an effective low turndown control

The initial product release will include a 36 by 16 inch (shallow) version and a 36 by 21 ½ inch (deep) version.

VentSurface: An Intuitive Vent System That Makes Smoke and Steam Disappear As You Cook

VentSurface is hardly your typical oven range vent system. It anticipates your needs through intuitive technology making smoke and steam disappear when you start cooking. VentSurface employs a high-tech sensor extraction and detection system that automatically activates to keep your kitchen environment smoke and steam free. All you have to do is set VentSurface to run in its standby mode and focus on your cooking experience. VentSurface is also simple to use with a number of soft touch buttons that provide you control over its sophisticated technology

Fisher & Paykel Launches New CookSurface and VentSurface/3-3-3

VentSurface also incorporates Perimeter Extraction technology which captures and removes vapors over a wide area. This ensures that VentSurface delivers a stronger overall performance than traditional rangehoods. Also unlike other oven vent systems, VentSurface's compact but powerful extractor fan is much quieter even when running on full speed .

VentSurface was also created specifically in look and size to match the sleek styling of CookSurface.

“VentSurface was designed with CookSurface in mind so it needed to match not only stylistically but also through its intelligent performance,” said Mawhinney. “It is also very easy to use. When you put VentSurface on standby mode, the system senses odors and steam and automatically turns itself on and can adjust the fan speed depending on what is required. It is these kind of advanced features we strive to include with all of our kitchen and home appliances.”

To find out more about Fisher & Paykel's products or its DCS by Fisher & Paykel brands, please contact your local Fisher & Paykel dealer, or visit us at the Fisher & Paykel booth # **N7310** at K/BIS on April 11-13, 2008 to get a first hand look at the CookSurface and VentSurface. You can also get more information at www.fisherpaykel.com or call us toll free at 888 936-7872.

ABOUT FISHER & PAYKEL APPLIANCES

Fisher & Paykel Appliances is a global company best known for its innovative DishDrawer® dishwasher. Fisher & Paykel designs, manufactures and markets a range of innovative household appliances developed with a commitment to technology, design, user friendliness and environmental awareness.

DCS by Fisher & Paykel products are widely regarded to be among the best performing professional cooking equipment in the U.S. market place. The brand has a strong reputation for product innovation and evolution of the high-end cooking market.

Fisher & Paykel Appliances has manufacturing sites located in Auckland and Dunedin, New Zealand; Cleveland, Australia; Rayong Province, Thailand; Huntington Beach, California and Clyde, Ohio, USA; and Treviso, Italy.

Fisher & Paykel and DCS products are sold, directly or via distributors, to approximately 4,500 dealers in the United States. Further details on Fisher & Paykel Appliances and DCS Appliances are available on their Web sites.

Press contact:

Scott Davies

949-790-8900

scott.davies@fisherpaykel.com

www.fisherpaykel.com

www.dcsappliances.com

|