

**FOR IMMEDIATE RELEASE**

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**WHAT'S ON TAP AT WARING . . .**

**Waring Pro® Professional Deep Fryer**

***What the Consumer Trend Experts Say:***

Fats can be heated from a range of over 200 degrees to over 500 degrees Fahrenheit, depending on the type of fat and cooking method used, according to the culinary website, [www.baking911.com](http://www.baking911.com). The site explains that most vegetable oils, such as corn, safflower, and peanut, have smoke points over 400 degrees Fahrenheit and can be used for all cooking and baking methods. These oils are especially suited to deep-frying, which requires temperatures sometimes as high as 400 degrees Fahrenheit.

On the other hand, unrefined, extra virgin or virgin olive oil will smoke when it reaches 320 degrees Fahrenheit, and is not recommended for deep-frying. These oils are better suited for sautéing, pan-frying, searing, stir-frying, grilling, broiling and baking.

**The Key Ingredients to Look for in a Deep Fryer:**

***Capacity:***

**The Waring Pro® Professional Deep Fryer (model no. DF250)** is ideal for large families and for entertaining crowds, thanks to its one gallon capacity and extra large frying basket with cool-touch handle that can accommodate up to 2.2 pounds of food. Specialty items from funnel cake and fritters to fried chicken and spring rolls can be prepared with consistent results time after time.

***Performance:***

Temperature is the keystone to proper frying techniques and the Waring Professional Deep Fryer delivers results with a calibrated thermostat that eliminates the guesswork for consumers. The fryer has an 1800-watt immersion-style heating element for fast heat-up and quick oil temperature recovery time – the key to delivering a crisp exterior while maintaining a moist interior. This is especially important when cooking raw foods, since they should be cooked at a lower temperature so that the interior has finished cooking before the exterior becomes overcooked. The fryer also has a tilt and drain feature, allowing excess oil to drain from the food and aid in the cleanup process.

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### **Convenience:**

The lid, frying basket and bowl are all dishwasher safe, and the control panel is removable and can be wiped clean. Additional features include an easy-to-read power “on” and “ready” LED indicator lights, as well as a built-in mechanical timer.

### **Safety:**

The Waring Professional Deep Fryer has a variety of safety features, including a 3-foot breakaway cord and overload auto-shutoff protection. The fryer’s safety interlock mechanism prevents operation until the control panel is properly mounted on the unit.

### **Nuts & Bolts:**

<b>Everyday Price:</b>	\$99.99
<b>Availability:</b>	Immediately
<b>Warranty:</b>	Limited one-year

### **About Waring:**

*Waring, universally known for introducing the first blender in America, is one of today’s leading manufacturers of professional quality appliances for the home, foodservice and laboratory industries. The company manufactures culinary appliances in two product segments: **Waring Pro®**, a line of professional quality consumer products that includes everything from blenders, juice extractors, citrus juicers and drink mixers to toasters, food slicers and convection ovens, and the **Commercial Division**, which includes high-speed, high-volume food processors and blenders. Waring was established in 1937 when Fred Waring, a popular entertainer, introduced the blender (then called the “Miracle Mixer”) at the National Restaurant Show in Chicago. Waring was acquired in 1998 by Conair Corporation, which also owns Cuisinart. Waring’s website is [www.waringproducts.com](http://www.waringproducts.com).*

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