



**FOR IMMEDIATE RELEASE**  
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**WHAT'S ON TAP AT WARING ...**  
**Waring Pro™ Double Wine Chiller/Warmer**

**What the Consumer Trend Experts Say:**

“Consumers have become very knowledgeable about wines, attending wine tastings and touring vineyards. Many consumers are purchasing items that enhance the wine experience, such as wine refrigeration units, wine thermometers and carafes,” according to the *HomeWorld Business 2007 Housewares Census* report.

Temperature plays a central role in fine-quality wine because the serving temperature greatly affects the taste and the nose of the wine. The ideal serving and drinking temperature varies according to the type of wine selected. Whites, rosés, champagne and sparkling wines should be served chilled, while reds taste best served at “cellar” temperature (around 55-65 degrees Fahrenheit) to embellish the flavors and natural aromas.

**The Key Components to Look for in a Wine Chiller:**

***Temperature and Capacity:***

The **Waring Pro™ Double Wine Chiller/Warmer (model no. PC200)** has the technology, capacity, and performance to ensure that each bottle served is as good as the last. The wine chiller has a library of 33 preset wine temperatures for cooling white, red, champagne and sparkling wines. Waring’s Double Wine Chiller/Warmer has a library on both sides of the unit and chills one or two bottles simultaneously. It can hold one or two bottles at a time and is suitable for bottles up to 3.5 inches in diameter.

In addition, Waring’s Double Wine Chiller/Warmer is designed with an internal CPU control that ensures the programmed temperature is accurately maintained. When the Wine Chiller reaches the selected pre-set, an audible beep signals that the desired temperature has been reached. The Wine Chiller also has a blue LCD backlit screen that makes the temperature display easy to read.

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### **Stability:**

Wine should encounter little or no vibration before serving, since movement can have a negative effect on the quality of the wine. Waring's Double Wine Chiller/Warmer operates without the use of a compressor, eliminating vibration and noise.

### **Design:**

The Waring Pro™ Double Wine Chiller/Warmer has a streamlined, modular body with a black finish that coordinates with any home décor and makes a great gift.

### **Nuts & Bolts:**

<b>Everyday Retail Price:</b>	\$149
<b>Availability:</b>	Immediately
<b>Warranty:</b>	Limited five-year motor Limited one-year product

### **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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