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WHAT'S ON TAP AT WARING ... Waring Pro[™] Professional Popcorn Makers

What the Consumer Trend Experts Say:

Bringing a Taste of the Movies Home

More and more families are by-passing the trip to the Cineplex to enjoy the experience of watching a movie in their own personal home theaters. Of course, no movie experience is complete without snacks, especially fresh hot popcorn.

The 2009 HomeWorld Forecast states home theaters "continue to drive sales of mid to high-end popcorn machines," and that "a popcorn maker, whether standalone or countertop, complete with accessories, like serving containers, is a perfect addition for the home theater owner who wants more of a movie theater feel in the home."

The Key Ingredients to Look for in a Popcorn Maker:

Performance:

The new countertop Waring Pro™ 600 watt Popcorn Maker (model no WPM40) and Waring Pro™ 300 watt Popcorn Maker (model no WPM25) can help consumers put the finishing touches on their home cinema room. Waring's models are a modern take on the classic cartdrawn popcorn maker, boasting a glossy red finish that will make a bold statement in the home.

The 600 watt unit makes up to 12 cups of popped corn in less than 2½ minutes, the perfect amount for movie parties, children's birthday festivities or other large gatherings. It requires a minimum amount of oil to produce great-tasting popcorn: one tablespoon of oil to a half cup of kernels.

Performance/continued:

The 300 watt unit yields up to eight cups of popped corn, has a removable pivoting kettle for easy cleaning and has a heat lamp that keeps popped corn warm.

The units are designed with a motorized stirring mechanism that allows for greater efficiency when popping and eliminates scorching because it keeps the kernels constantly "on the move." In addition, a heat lamp enables the freshly popped popcorn to stay hot, ensuring consumers will receive a fresh taste from the first bite to the last.

Ease of Use:

The Waring Popcorn Maker makes perfectly popped corn with almost no preparation. Just turn the machine on to preheat for two minutes, lift the lid to place the oil and corn kernels into the kettle and close the lid. The popcorn will start popping after about two minutes and remain hot. One of the key benefits of Waring's popcorn maker is the kettle has a magnetized top which holds it in an open position and makes it easy for the consumer to add ingredients with one hand. Another core feature is that the pivoting kettle is removable, which makes it easy to clean. The door of the popcorn maker is also removable for fast cleanup.

For added convenience, Waring's new popcorn maker has a removable tray, measuring spoons and scoops.

Nuts & Bolts:

Everyday Retail Price of the 600 watt unit: \$199.00 Everyday Retail Price of the 300 watt unit: \$99.95

Availability: Immediately

Warranty: Limited five-year motor

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.