

Waring Pro® Professional Convection Ovens/page 2

Performance/ continued

Waring's ovens are designed with a fan that circulates air around the entire oven rather than straight at the food. This ensures even heat distribution without overcooking food items at the back of the oven. The convection ovens also come with a baking tray, rotisserie spit, rotisserie skewers and a handgrip for evenly cooking whole roasts and fowl.

Versatility:

The Waring convection ovens offer consumers the perfect combination of cooking capacity and capability. The ovens are large enough to prepare savory gourmet meals yet compact enough to fit on a kitchen countertop. "These are high-performance models with a great deal of flexibility," says Rodgers. "For example, both ovens have two baking racks and several shelf positions, so that consumers can efficiently cook several items at once."

The 1.5-cubic foot oven is 27.5" wide and has four shelf positions, two wire racks, and a rotisserie that can hold up to nine pounds. The .9-cubic foot oven is 20" wide and has three shelf positions with two racks as well. The rotisserie can hold up to seven pounds.

Design:

The distinctive design of Waring's convection ovens blends in with virtually any décor and in any size kitchen. They feature a brushed stainless steel exterior with a tempered glass door that has a professional style bar handle. The interior of the ovens is stainless steel with a mirror finish. The new ovens also feature an interior oven light, designed to help home cooks monitor food while it cooks. The end result is restaurant styling that matches the oven's restaurant quality features as well.

Both Waring Pro® Professional Convection Ovens are UL and NSF listed.

Nuts & Bolts:

Everyday Retail Price: \$399, 1.5-Cubic-Foot Convection Oven (model no. CO1500B)
\$299, .9-Cubic-Foot Convection Oven (model no. CO900B)

Availability: April 2008

Warranty: Limited one-year appliance
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.*

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