Waring Pro Professional Food Slicers

1. **Product Description**
    a. Waring's two new commercial-quality Food Slicers adjust from 0 to 24mm to allow consumers to slice everything from paper-thin pepperoni to hearty servings of roast beef. Both units are equipped with a detachable blade sharpener and have a removable food guide to make precision slices to the desired thickness every time. The FS1000 is equipped with an 8.5" blade, and the FS1500 has a 10" blade, giving it the ability to handle larger roasts and poultry.

    Availability: Immediately

2. **Model numbers and everyday prices:**
    a. FS1000; $449
    b. FS1500; $499

3. **Story Angles/Statistics/Facts/Anecdotes:**
    a. Not Your Typical Deli Slicer: Try these non-meat recipes that use the slicer to prep vegetables – these slicers aren't just for carnivores.
        i. There are various fruits and vegetables that consumers can slice in seconds using Waring's new products – making life in the kitchen exponentially easier. Slicing by hand can now be a thing of the past, as these commercial-style food slicers are perfect for tomato slices, French fries, salads, shredded cabbage for homemade coleslaw, and a wide range of hard cheeses.

    b. Store-bought brands of cold cuts often have high levels of sodium and preservatives that are unhealthy. By cooking turkey breast, roast beef and ham at home and then using the Waring Pro food slicers to prepare their own deli meats, consumers can ensure that they and their families are eating healthier, more nutritious meats.

    c. Consumers can now turn their kitchens into gourmet sandwich shops. Fresh, delicious produce can be sliced and piled on for epicurean takes on classic hoagies and grinders, and eggplant can be thinly sliced for an exceptional eggplant parmesan; even the eponymous Philly Cheese Steak can be tackled.