

Breville

MEDIA RELEASE

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Crispy golden waffles for every occasion

Embrace the indulgence of hot homemade waffles for breakfast, lunch or dessert.

From sweet banana, pecan and caramel or sticky date with butterscotch sauce, to savoury corn and crispy bacon or Danish feta and spinach, the **Breville Smart Waffle™** two and four slice waffle makers create thick crispy waffles ready to plate like a pro.

Breville's clever Waffle IQ™ technology automatically calculates the cooking time based on waffle type and colour preference for consistently good results.

Choose from traditional Belgian, chocolate, classic and buttermilk – or home cooks feeling creative can select the custom setting.

From crispy, golden brown, to light and fluffy, the Smart Waffle's browning levels will cook batter perfectly. Extra deep cooking plates create thick waffles with pockets that trap syrup, melted ice-cream, drizzled chocolate, fruit and nuts.

And don't forget the no-mess moat that catches and cooks batter overflow for easy clean up – ideal for lazy Sunday's.

For more sweet and savoury recipes visit [Food Thinkers](http://www.foodthinkers.com.au) by Breville – www.foodthinkers.com.au

the Breville Smart Waffle™ (BWM640) \$249.95 rrp
the Breville Smart Waffle™ two slice (BWM620) \$199.95 rrp

Breville enquiries: 1300 139 798 or www.breville.com.au

MEDIA ENQUIRIES:

Roberta Marcroft, Write Away Communication + Events
Phone: (02) 9978 1400, E-mail: roberta@writeaway.com.au



Banana pecan and caramel with coconut ice cream waffle



Danish feta and spinach waffle



Sticky date and butterscotch sauce waffle