

Breville

MEDIA RELEASE

April 2011

Horizontal slicing and powerful precision with new generation 'Wizz'

Slicing vegetables lengthways used to be the task of the hand held vegetable peeler or mandolin. For wafer thin ribbons of food in many shapes and sizes, the new **Breville Kitchen Wizz Pro** (BFP800) food processor is the ultimate machine.

First launched in Australia in 1978, the latest generation Kitchen Wizz has been in development for more than three years. With greater strength and stability and a variety of unique features, including a 25 year induction motor warranty, the Kitchen Wizz Pro takes bench top food processors to the next level.

Consistent slicing, shredding, chipping and processing allows everyone from passionate cooks to new comers to the kitchen to prepare food that cooks evenly and presents beautifully.

Featuring an Australian-first 14cm wide feed chute, long vegetables such as carrots, zucchini and potatoes can be sliced end-to-end for vegetable bakes, lasagnes and salad platters. Combined with a patented adjustable slicing disc, the user has complete control over the slice thickness with the choice of 24 thickness settings from 0.5mm to 8mm.



Chipping and julienne discs help prepare professional looking homemade fries and chunky vegetable side dishes, for restaurant and take-away inspired nights at home.

The Kitchen Wizz Pro also features a unique quad blade, which reduces processing time and processes top and bottom layers evenly. The 2.5L large capacity bowl means full meals can be prepared in seconds, such as mince for burgers or bolognaise.

Designed with a concealed drive, the bowl has no exit point allowing large amounts of ingredients to be processed. The centred spindle sits firmly in place giving disc attachments even slicing capabilities and the blade attachments greater strength for processing.

Proving it's an all-in-one kitchen tool, finer ingredients such as herbs and spices can be processed in the small bowl using the mini-blade. A count-up/count-down timer also provides the user with more control and confidence over processing.

For bread and pasta doughs the unique plastic dough blade takes the effort out of kneading. As the dough ball forms it is gently pushed around the bowl, reducing the amount of kneading time required before cooking.

All attachments are concealed in an accessory tool box that sits upright for easier storage.

Breville Kitchen Wizz Pro (BFP800) **\$499.95 RRP**

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

MEDIA ENQUIRIES:

Roberta Marcroft or Simone Esamie, Write Away Communication + Events

Phone: (02) 9978 1400 ; E-mail: roberta@writeaway.com.au, simone@writeaway.com.au