

Breville

MEDIA RELEASE

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Take control of blending

Tired hands and the vacuum effect often faced when stick mixing are no longer an issue with the launch of the Control Grip™ range from Breville.

Engineered for reduced suction blending, the three new **Control Grip™** stick mixers glide effortlessly through foods without splashes and splutters. Popular for pureeing soups and preparing countless ingredients, the stick mixers deliver more efficient blending, whisking and chopping.

The bell-shaped base is designed with internal ribbing and it is this unique combination that prevents a vortex forming when liquids are being processed. As a result there is no unnecessary suction and the stick mixer can be easily manoeuvred and controlled by the user.

Each Control Grip™ model has an extra long, 24cm blending leg to ensure the blades can easily reach into large pots and the included extra large 1.25 litre jug.

For preparing marinades, sauces, herbs, nuts and seeds the BSB510 and BSB400 Control Grip™ stick mixers come with a 750ml chopping bowl for neat and efficient processing.

To remove any confusion about correct holding position, the Control Grip™ range features trigger grip operation in an ergonomic design, which nestles comfortably in the hand. Lightweight and easy to use, the stick mixers also reduce strain on the wrist and arm while blending.

Breville Control Grip™ (BSB510) with stainless steel blending leg **\$119.95 RRP**
(700W, wire whisk, 750ml chopper, 1.25 litre jug, storage lid/non-slip mat)

Breville Control Grip™ (BSB400) **\$79.95 RRP**
(600W, 750ml chopper, 1.25 litre jug, storage lid/non-slip mat)

Breville Control Grip™ (BSB310) **\$59.95 RRP**
(600W, 1.25 litre jug)

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