

Breville

MEDIA RELEASE

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Infusing home espresso with commercial technology

Breville is launching another Australian coffee first with the introduction of **the Infuser™ (BES840)** espresso machine. Providing a more even extraction for fuller, more balanced flavours, the Infuser makes commercial features even more accessible to coffee lovers.

By migrating patented technology from the premium Dual Boiler BES900, which has taken the coffee world by storm, the Infuser starts with a steady low pressure pre-infusion before full pump pressure, to gently expand the grinds for a fuller, more balanced extraction and the espresso pressure gauge allows extraction pressure to be monitored.



Electronic PID control improves temperature stability and a 54mm wide group head helps draw even, balanced flavours in each cup. The 1700W high power delivers fast heat up and high pressure steam for improved milk texturing.

Australian Barista Championship judge Phil McKnight recommends buyers to “Look out for commercial technologies such as digital temperature control and low pressure pre - infusion when choosing a domestic machine as they are key elements in extracting great espresso.”

Other features include:

- programmable one and two cup shot volumes
- hot water for making long blacks and heating cups
- integrated removable tamper

The commercially inspired technology in the Breville Infuser espresso machine delivers an authentic and satisfying coffee making experience at home.

Breville Infuser™ espresso machine (BES840) \$549.00 rrp

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