

# Breville

## MEDIA RELEASE

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### Cappuccino and latte the favourite espresso

In a recent online poll, [Breville facebook](#) fans confirmed that cappuccinos and lattes are their most popular style of espresso.

To make these espresso drinks at home, Phil McKnight, Breville's coffee specialist and Australian Barista Championship judge, advises using freshly roasted beans and grinding them just before brewing - the way good cafes do. With more than 10 years experience as a cafe owner, barista and now involved in coffee machine development and training, McKnight knows how to make an outstanding coffee.



"Australia has some of the best roasted coffee in the world," comments McKnight. "For those grinding coffee at home I suggest buying the best quality conical burr grinder they can afford - preferably one with dose control.

"If they're also looking for a new domestic espresso machine a product with commercial technologies should be top of the list. These features include low pressure pre-infusion and digital control to regulate temperature for good thermal stability. These features are key elements in extracting great espresso," recommends McKnight.

With its global reputation as a leading domestic espresso machine manufacturer – and sponsor of the 2012 World Barista Championships in Vienna, Austria, Breville has made it possible to produce cafe quality coffee at home with the launch of the Dual Boiler last year, and the new **Infuser** (BES840) espresso machine.

By migrating patented technology from the premium Dual Boiler, the Infuser starts with a steady low pressure pre-infusion before full pump pressure, to gently expand the grinds for an even extraction delivering a more balanced flavour. The espresso pressure gauge allows extraction pressure to be monitored.

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

**Breville Infuser™ espresso machine (BES840) \$549 rrp**

Breville enquiries: 1300 139 798 or [www.breville.com.au](http://www.breville.com.au)

#### **MEDIA ENQUIRIES:**

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#### **ABOUT THE POLL**

On May 22 Breville posted a question on its facebook page - 'What style of coffee is your favourite?'. Response options included cappuccino, latte, flat white, ristretto and macchiato. The poll received 76 responses.