

KITCHENAID – MAXIMUM EXTRACTION SLOW JUICER AND SAUCE ATTACHMENT

For the extra vitamins



HAMBURG, FEBRUARY 2015. With the introduction of the new maximum extraction slow juicer and sauce attachment, KitchenAid further expands the versatility of its Artisan Stand Mixer. In addition, the attachment satisfies today's demand for healthy eating: with the slow juicer and sauce attachment, available for all KitchenAid Stand Mixer models, health conscious individuals can now prepare juices, jellies and jams with just as much pulp as they want.

The maximum extraction juicer and sauce accessory simply attaches to the power hub of the Stand Mixer. The Stand Mixer motor drives the attachment with enough power for full juice extraction from food. To accomplish this, fruits and vegetables are sliced inside the attachment and then squeezed and juiced by a powerful rotating auger. A remarkable new innovation is the slow juicing process, with only 25-105 revolutions of the auger per minute. This slow speed gently extracts more juice with less pulp and less air. It keeps the cell structure of the ingredients intact: vitamins, fibre, minerals and enzymes are preserved.

The different pulp screens and the extra wide feed tube let you process ingredients of different sizes with little to no prep time. This way, gourmets can prepare delicious sauces, sweet jams or fresh juices. Get your daily dose of fruits and vegetables using the juicer's patented two-step extraction process. The blade assembly accommodates the whole fruit. A twist lock mechanism prevents dripping and locks the pulp ejector. 3 pulp screens control the amount of pulp. All components can be cleaned quickly and easily with the special cleaning brush included with the juicer attachment.



This American iconic brand's slow juicer and sauce attachment further demonstrates that any Artisan Stand Mixer is a versatile kitchen companion with endless possibilities – and now fresh juices and sauces can be created at home.

KitchenAid – Serious About Food

Price:

Slow Juicer Attachment, €199

Contact: Janne Freygang

Email: Janne.freygang@blume-pr.de

Tel: +49 40 870 893-50

www.KitchenAid.co.uk