

Press releases swizzz **PROZZZ® sP40/3P**

Dear Media Colleagues

In developing the swizzzPROZZZ® we have created a kitchen appliance that is unique in operation, that makes work easier, that saves time and whose many possible uses will liberate the imagination of any chef.

This truly “revoluzzionary” Swiss innovation will without doubt also be of interest to your readers, which is why we kindly ask that you publish one of the enclosed articles in an appropriate place.

If we have now aroused your curiosity, we shall be pleased to send you a swizzzPROZZZ® to try out. We are convinced that you will never again want to be without its talents. Simply complete the contact form on our homepage at www.swizzzprozzz.ch.

We look forward to mention being made of the swizzzPROZZZ® in your medium!

Yours sincerely

swizzzPROZZZ® Vertriebs AG

Bruno Herren
Jacqueline Amstutz
Fred Bichsel

swizzzPROZZZ[®] for professionals

The swizzzPROZZZ[®] is a genuine revolution for the preparation of fresh and nutritious foods. In spite of not having a motor and expensive technology, it cuts vegetables and much more into coarse, fine and extra-fine pieces within a matter of seconds. The emphasis here is on 'cutting': in contrast to other kitchen appliances, so-called food processors and conventional onion choppers, the food to be cut is not pulped, but cut cleanly – as if by a master chef – by the three extremely sharp, moving blades of the swizzzPROZZZ[®].

Be it for soups, sauces or pizza toppings, spreads, purées or the preparation of infant food, the swizzzPROZZZ[®] will cut practically all raw and cooked vegetables, ham and cooked meats, herbs and seasonings as well as nearly all manner of fruits. With its lid fitted, the bowl plus contents can be stored in the refrigerator, but also used as a cooking utensil for microwave ovens.

The swizzzPROZZZ[®] has in the meantime been tested successfully in selected small restaurants and catering establishments, which is why we have decided also to offer a 'professional set'. The sP40/3P comes with the following components:



1 Driving element with pull-mechanism, 4 containers in polycarbonate (extra strong) with lids, each with a capacity of 0.9 litres for ready-prepared ingredients, 2 cutting rotors with 3 cutting blades each, 2 booster arms.



Suitable for small restaurants and catering establishments, cookery schools, crèches, nursing homes and communal kitchens. Available from catering wholesalers. Further information at www.swizzzprozzz.ch

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www.swizzzprozzz.ch/en/pressemedia.htm

swizzPROZZZ[®] for professionals

The swizzPROZZZ[®] is not only a genuine revolution for the preparation of fresh and nutritious foods in households – it is equally suitable for small restaurants and catering establishments, cookery schools, crèches, nursing homes and communal kitchens. It cuts vegetables and much more into coarse, fine and extra-fine pieces within a matter of seconds – without a motor and expensive technology.

Once foods have been cut, the bowl with lid can be stored in the refrigerator, serve as a cooking utensil for microwave ovens, or hold ingredients ready for use in cooking.

Designed to meet the needs of small commercial kitchens, a 'professional set' with the following components is now available: 1 driving element with pull-mechanism, 4 containers in polycarbonate (extra strong) with lids, each with a capacity of 0.9 litres, 2 cutting rotors with 3 cutting blades each, 2 booster arms.



Available from catering wholesalers. Further information at www.swizzprozzz.ch



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