

High Praise for Sampford IXL Products

Matthew Ahern demonstrates Sampford IXL products at the company's state showrooms. Recently he's received some great feedback:

'I like these products; they really dress up your bench and the non-stick surfaces are exactly that!'

'I find the temperature control on both the Duo Health Grill and the Wok/Steamer to be very precise.'

'The Duo Health Grill is so versatile and easy to use, my 12 year old son cooked a delicious chicken and black bean stir-fry main course followed by pancakes for dessert!'

To improve his product knowledge, Matthew took a Duo Health Grill and a Wok/Steamer home and let his family and friends loose on them. Here's what happened:

'My nine year old daughter and her friends made churros (Spanish doughnuts). We fried them in the Wok/Steamer and found that the recovery time for frying was sensational. The handy tempura rack meant we didn't need paper towels to drain the food on, which made cleaning up a breeze!'

'We cooked some fish for a dinner party on the Duo Health Grill: flathead rolled in dukkah (a mixture of chopped nuts, seeds and spices) and Atlantic salmon marinated in rice wine and miso (a Japanese-style paste made from fermented soya beans and rice malt). The grill sealed the fish beautifully, then cooked very evenly. Before the main course, we served an antipasto platter featuring marinated, char-grilled vegetables cooked – you guessed it – on the very same grill!'

Back at work, Matthew got to demonstrate his knowledge of the Sampford IXL Blender:

'A woman approached me saying she was in the market for a blender and asked if wattage was important. I replied, "Very much so; that's why I never recommend anything but the Sampford IXL Blender, its motor is 500 watts." She then asked, "Is that sufficient for crushing ice?" I replied, "Absolutely! I have one at home and it makes a marvellous margarita!"'

Full marks to Matthew for taking his work home with him!