

Fryer Spins Fried Food To Knock Out Fat

REJOICE, culinary neophytes everywhere! George Foreman, a former boxer turned kitchen gadget man has put out a deep fat fryer. You can now look forward to the smell of burning oil and deep fried everything coming soon from your nearby place.

Foreman's Lean Mean Fryer uses a "Smart Spin" technology after the food's been fried to allegedly whirl out 55% of the fat absorbed during frying using centrifugal force. Scientific explanation behind this claim has not yet been given, but for anyone who's interested, this cooking masterpiece is now available in North America for $150 (approx. BDT 10,500).

Lego Radiator's now available

WINTER is drawing near and it is time to prepare for it. The "Brick"the latest product designed for the Italian company Scirocco is out and apparently, a Lego motif actually makes for a thermally-efficient radiator.

The enhanced surface area of the blocks helps to spread heat more effectively, and each brick has a double plumbing connectionone for the heating system and one that allows you to snap together the bricks like actual Legos. How much all of this will cost to install is unknownbut nothing of this sort ever comes cheap!

