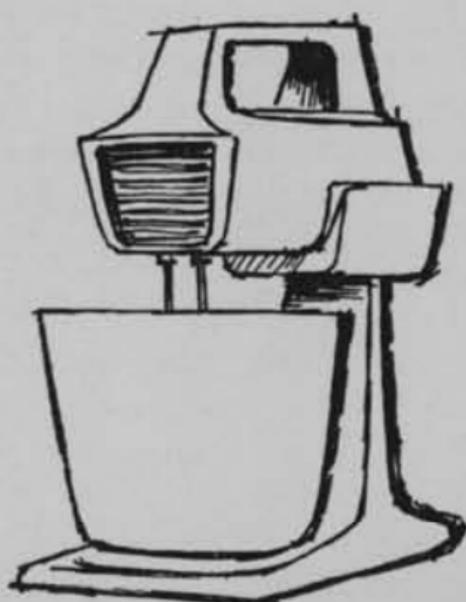
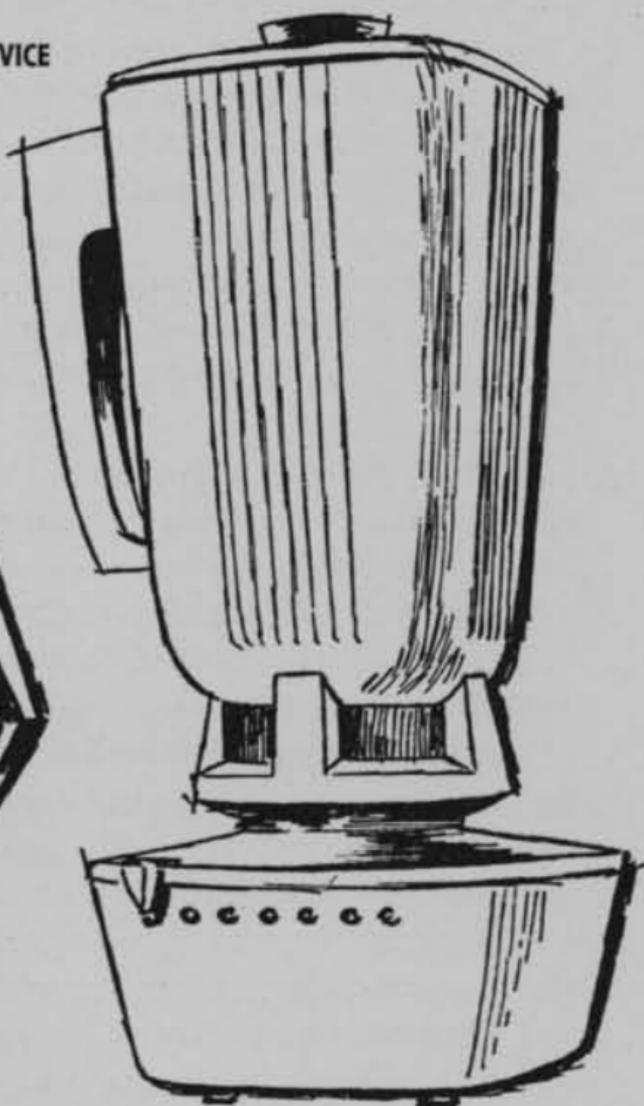
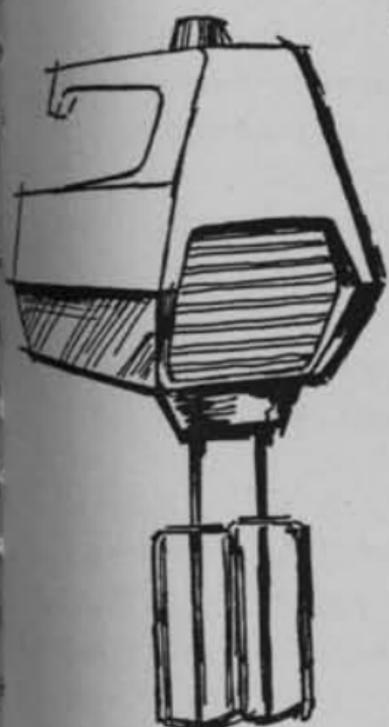


# selecting mixers and blenders

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## Buying Guides

You buy small appliances to save time or work, to improve food quality, or to accomplish something that cannot be done otherwise.

Here are some general guides for buying small appliances, especially mixers and blenders.

Select the item that best meets your actual need and will be used frequently enough to justify its cost and the space it occupies. Choose appliances that are pleasing in design and easy to use and clean.

Buy from a dealer who assumes responsibility for the quality of his merchandise and for servicing it.

Buy name brand merchandise, preferably made by a manufacturer who specializes in small appliances. Reliable manufacturers will guarantee appliances against defects in material and workmanship for a specified number of years. The power system or heating element may be guaranteed for a different length of time.

It is of utmost importance that both the appliance and the cord have the Underwriters Laboratories Seal of Approval attached. This seal assures you that electrical safety standards have been met.

Be sure controls are conveniently located, clearly marked, and easy to use.

Check the construction of the appliance. Be sure the visible parts fit together smoothly and securely. Remember, appliances with few seams and with rounded corners are easier to clean.

The name plate on the appliance will indicate the manufacturer, serial number, voltage requirement, and wattage or amperage of the motor. Some manufacturers indicate amperage rating, while others indicate wattage rating. To transfer amperage to watts, multiply the number of amperes by the voltage.

Be sure motor-driven appliances operate quietly, at an even speed, and with no excess vibrations.

If you have a color choice, select one which will harmonize with the decor in your kitchen. Make certain the base of the appliance you buy has table rests that will not scratch your counter surfaces.

## **Blenders**

You can use blenders to chop fruits, vegetables, and nuts, make snack dips, mix baby food and invalid food, make bread crumbs, and mix beverages. The blender will do some of the mixing jobs that a mixer will do, but it is not designed to substitute for a mixer.

A blender should have adequate power to chop solid foods such as carrots. It should have several speed settings and full power at each setting. An on-off switch separate from the speed settings makes it possible to control the operation more accurately. The controls should be located so they are easy to reach and operate.

The food container may be either plastic or glass. It should have a handle or be shaped so that it is easy to hold. Containers that open at both top and bottom are easier to clean than those that open only at the top. Measurement markings on the container are an added convenience.

A removable cap in the center of the lid makes it easier to add ingredients while the blender is in operation.

The container should fit securely on the base. The base unit should be sufficiently heavy to remain in position during the blending operation.

Make certain you have enough space in which to use and store the blender. Consider height as well as shelf or counter surface when you plan your purchase.

## **Mixers**

Choose a mixer that fits your needs. A portable mixer does light mixing, mixes small amounts, or does tasks requiring a short mixing time. It will mix a cake, but not stiff cookie dough. Table model mixers will handle larger quantities and stiffer mixtures and save much time and energy for those who prepare many home-baked products.

Portables are lightweight and you can move them from the counter to the range. They are not mounted on a stand. Although the head of some table models can be removed from the stand and used as portables,

they are heavy and tend to be difficult to handle. The controls on the portables should be located so you can operate them with the thumb of the hand holding the mixer.

Table models usually have more speed settings than portables. It is best if you can use full power at each speed setting. Remember, the amount of power is directly related to the wattage rating.

Check beaters to see if they can be easily inserted and removed. Large oval beaters designed to conform to the inside shape of the bowl do more thorough mixing and there is less need for stirring down by hand. Beaters with a center post are more sturdy than those without the post.

The adjustment for changing the position of the bowl platform on table models should be located so it can be easily used.

Many table model mixers have attachments such as grinders, juicers, and ice crackers.

## **Safety Tips**

- Always disconnect the cord from the electrical outlet before disconnecting the cord from the appliance.
- Hold the plug, not the cord, when connecting or disconnecting an appliance.
- Be sure your hands are dry when connecting or disconnecting an appliance.
- Replace worn cords and broken plugs.
- Disconnect appliances that you are not using.
- Do not overload circuits.

## **Use-Care Booklets**

The manufacturer provides a Use-Care booklet for each appliance to encourage you to get maximum use and the best service from the appliance. Follow these directions in using and cleaning the appliance.

This publication was prepared by Glenda Pifer, Extension Specialist in Housing and Equipment.