This circular was written to acquaint shoppers with various small kitchen appliances currently on the market and to give hints on how to use and care for them. It is one in a series on buying home appliances.

Make sure that any new appliance you buy carries the Underwriter's Laboratory (UL) seal. It signifies that a prototype of the product and some production samples have been tested for fire, electrical shock, and related accident hazards.

Using an extension cord with a small appliance (especially a heating appliance) causes the voltage to drop as the electricity travels over the cord's long, narrow path. If you must use an extension cord with a heating appliance, be sure that it is a heavy duty one (a minimum of #16 AWG — preferably #14).

Read the use and care manual and file it for future reference.

Disconnect all small portable appliances from the electrical source when they are not being used. Always disconnect the electric cord from the outlet and then from the appliance.

Keep small appliances close at hand where they will be easily accessible for frequent use.

**Coffeemakers**

**PERCOLATORS**

Design and construction. Percolators are made of stainless steel, chromium-plated copper on steel, aluminum, ceramic glass, or polypropylene plastic. Glass and ceramic glass pots are easiest to keep clean and free of oil and stains. Aluminum and plastic pots are the most difficult to keep clean. Percolators with short, straight spouts (or no spouts at all) are easier to clean than those with curved spouts.

The heating element on some coffeemakers surrounds a well into which the stem fits. This arrangement allows small quantities of coffee to be kept warm or reheated. The projection-type heating element must be covered with liquid or it overheats, causing the heating element to burn out prematurely. One manufacturer uses a heating element which can be removed for serving the coffee or for cleaning.

For safety, choose an A-shaped percolator. The wide base reduces the tendency to tip. Test to see that the lid stays on firmly when pouring. To help prevent accidents, percolators are equipped with 36-inch cords rather than 60-inch ones, which are more likely to get in the way. Percolators that weigh less than 4 pounds when empty are easiest to handle.

There should be at least a 3-inch gripping surface on the handle. Be sure the handle is far enough from the body of the pot that your hand will not touch the hot surface. Some models have knuckle guards to prevent your hand from hitting the pot.

The capacity of a coffeemaker may vary from 2 to 18 cups. Capacity markings should be easy to read. A viewing tube is found on some percolators. One-cup intervals are better than two- or three-cup markings.
Family-sized coffeemakers range from 475 to 1,080 watts. The higher the wattage, the faster the coffee perks; however, coffee that perks too rapidly will have more sediment in the brew than is desirable. A good perking rate is about one cup per minute. A 1,000-watt coffeemaker will perk eight cups in approximately 8 minutes.

Some percolators are equipped with signal lights which indicate when the coffee is ready to serve. Having a signal light is an advantage only if there is no clear plastic or glass knob in the top to show the coffee perking or if the noise level is too low to enable you to hear the coffee perk. Coffee may be held at the serving temperature (185°F to 190°F or 85°C to 88°C) by means of a separate, lower wattage heating element (75 watts) or the regular heating element. The separate heating element keeps small quantities of coffee at the desirable serving temperature. If the regular heating element is used for the keep-warm setting, the basket and coffee grounds should be removed to prevent reperking.

Use. For best results, start with a clean coffeemaker, fresh water, and the correct grind of fresh coffee. If one pot is perked immediately after another, rinse the pot with cold water to get the thermostat back to room temperature.

Coffee strength can be varied to suit individual taste by adjusting the strength selector. If a mild brew is selected, the brew will perk only until the temperature reaches about 150°F (66°C). If a strong brew is selected, the temperature will reach 205°F (96°C), which takes about three times as long as the same amount on the mild setting. The Coffee Brewing Center, a coffee industry group, recommends that the strength of a brew be determined by the amount of coffee used rather than by the length of brewing time.

Care. Some coffeemakers are immersible while others are not. Before washing your new appliance, check the manufacturer’s use and care manual for cleaning instructions.

To clean an aluminum coffeemaker, put 1 to 2 tablespoons of cream of tartar in the water and perk. To clean other coffeemakers, use a solution of baking soda and water.

DRIP COFFEEMAKERS

Many coffee drinkers think that the filter method of making coffee produces a more pleasing, true coffee taste. These people generally prefer drip coffeemakers over the percolator type.

Design and construction. An automatic drip coffeemaker is bulky and not very portable. The base is made of molded plastic, the carafe is made of glass, and the warming plate and heating element are made of metal.

In some drip coffeemakers, cold water from a reservoir flows down a tube into a heating chamber, where an electric heating element brings the water close to the boiling point. This causes the water to travel up a second tube to a spout from which it drips over the grounds and into a carafe. Brewing time is only 8 to 10 minutes. In others, small amounts of water are heated as they flow past a heating element on the way to the filter basket containing the grounds. In another style, all of the water is heated in the reservoir. This almost doubles the total cycle time.

The main heating element in a drip coffeemaker turns off automatically after the coffee is brewed and a warming element maintains the serving temperature. The heating elements in most models cannot be used to reheat coffee after it has cooled.

Drip coffeemakers may use up to 1,500 watts, so no other electrical appliance should be operated on the same circuit while the coffeemaker is being used.

Automatic drip coffeemakers operate most efficiently at full capacity. Select a model with a maximum capacity near to the amount of coffee you most often need. Ten cups is the maximum capacity currently found on the market.

To prevent burns, be sure that the carafe has ample clearance for your knuckles or that it has a knuckle guard.

Use. Paper filters work more efficiently than permanent polyester ones.

In addition to making coffee, a drip coffeemaker can be used to heat water for tea, soups, or hot cocoa.

Care. In areas with hard water, minerals tend to build up in the coffeemaker. Occasionally delime the appliance by running a vinegar solution through the brewing cycle.

Toasters

VERTICAL TOASTERS

Design and construction. Vertical toasters are available in two- and four-slice models. Two-slice toasters use 6 to 8 amps or 750 to 1,350 watts. Four-slice toasters use 13 1/2 to 14 1/2 amps or 1,500 to 1,650 watts. No other heating appliance should be used on the
same circuit with a four-slice toaster. Low wattage toasters brown bread more slowly than higher wattage ones and thus produce dryer toast.

On a four-slice toaster, the wells may be placed side-by-side or end-to-end. The side-by-side toaster usually has two independent thermostats. The long, four-slice toaster usually has one thermostat.

Dials that turn clockwise or levers that move from left to right to indicate darker toast are desirable. A thermostat with a slide-lever control is easier to read and set than one with a dial control. Toasters that indicate one well for toasting a single slice of bread have a temperature sensor near that well. Toasters which are said to warm frozen waffles are like other toasters but have special control markings added.

Most toasters have a lever that must be pushed to lower the bread into the appliance. Some have automatic lowering devices based on the thermal-expansion principle or use a motor to lower the bread carriage. The automatic devices add to the initial cost and are more likely to need repair. All toasters should have a means of manually raising the bread carriage.

Any toaster manufactured after 1966 and carrying the UL seal will have a double-pole switch. This means that the electrical circuit is open on each side of the heating element when the toaster is not heating. A fork or knife accidently placed in the toaster will not complete an electrical circuit if the toaster is not heating.

A greater variety of foods can be toasted in models with wide wells. Closely spaced grid wires for holding bread in position prevent small pieces of bread, frozen foods, and pastries from touching the heating elements.

Toaster handles should be located above the midpoint for good carrying balance. For toasters that are to be moved frequently, the handles should be large enough to grasp or deep enough to get a good hold. The temperature of the handles and control should not get hot enough to burn the fingers (more than 150°F or 66°C).

Use. Never put into a toaster any food with coatings or fillings that may run or clog the appliance. Sugary frostings that do not run may become extremely hot, so be careful when removing the food from the toaster. Never put foil- or plastic-wrapped food in a well-type toaster, and never reheat buttered toast.

If a piece of food gets stuck in the toaster, disconnect the appliance, hold it by the handles, turn it upside down, and shake it gently. Never try to remove the food while the toaster is heating because the heating element is electrically live. Probing with a knife or fork may damage the heating elements. Be careful when working around the tops of the toaster wells because that area becomes very hot.

Care. Disconnect the toaster from the outlet before cleaning the crumb tray. Clean the exterior with a damp, sudsy cloth and then polish dry.

**TOASTER OVENS**

Toaster ovens make toast, top-brown, and can be used for some types of oven cooking.

**Design and construction.** Toaster ovens open from the front and have a glass door through which you can watch the food cook. Temperature settings for baking vary from 200°F to 500°F (93°C to 260°C). Food can be top-browned by using the tray provided or by activating only the upper heating element.

The heating elements in most toaster ovens are enclosed in glass rods to eliminate the possibility of electrical shock. Toaster ovens draw from 11 to 13½ amps.

Use. Irregular shapes and sizes of bread can be toasted. Foil-wrapped food can be heated in toaster ovens with enclosed-rod heating elements. Open-faced sandwiches may be top-broiled, but manufacturers caution against broiling meats in toaster ovens because of the danger of fire from hot fat drippings. Follow the manufacturer's directions for using the tray that comes with the oven.

Care. Keep the highly reflective interior shiny to promote reflection of heat to the food. Wash the crumb tray in warm, sudsy water occasionally.

**Frypans**

The electric frypan is a versatile appliance which can serve as a frying pan, griddle, deep-fat fryer, warming tray, chafing dish, fondue pot, corn popper, oven, and sometimes as a broiler. With water and some spices or herbs from the kitchen shelf, it can even be used for a facial sauna.

**Design and construction.** Most frypans are made of aluminum, which is an excellent conductor of heat. Some are constructed of stainless steel with the heating element embedded in a layer of aluminum for good distribution of heat. The exterior of the frypan may be polished or may have a colorful porcelain enamel or polyimide finish. The interior finish may be nonstick or porcelain enamel. The nonstick finish is easy to clean and permits cooking with little or no fat.
An average-sized frypan measures 10 to 12 inches across the cooking surface. Small frypans measuring 8½ inches across and large ones measuring 15 inches by 11 inches are also available. Some companies make crepe pans that can double as small frypans. The frypan may be round, square, or rectangular. A 12-inch-square frypan holds approximately one-fourth more than a 12-inch-round frypan.

The frypan cover may be up to 5 inches deep. A deep cover allows larger cuts of meat to be cooked in the appliance. A vent in the lid through which steam can escape is useful when baking or browning foods. Props that hold the lid in a vertical position help contain spatters and make stirring easier.

Electric frypans may have a single long handle, a long handle with a supplementary handle on the opposite side, or two buffet handles. Those with long handles take up more storage space and are more likely to tip from an accidental knock against the handle. They must be well balanced to prevent spills when moving a filled frypan. Buffet handles should be large enough to grasp easily. The temperature of the handles should never exceed 150° F. (66° C.). On some models, a list of temperatures suggested for commonly prepared foods is printed on the handle.

The thermostat on most new models is located in a removable probe. Once the probe is removed, the appliance can be immersed for easy cleaning. The control may be on the side of or opposite to a handle for easy removal, but it should not be located under the handle where it is difficult to see. If there is an eject mechanism, the control may be on the side adjacent to the handle. The temperature control should cover a wide range from keep-warm (150° F. or 66° C.) to fry (425° F. or 218° C.). Warm-up should be quick, allowing the frypan to reach 300° F. (149° C.) in 1½ to 3 minutes. A signal light lets you know when the desired temperature has been reached. An excessive overshoot on the initial heat-up is undesirable since heat-sensitive foods may not cook properly at the higher temperature.

Frypans are rated at 1,000 to 1,500 watts. Cord lengths vary from 2½ feet to 5½ feet. Broiler units, warming trays, and hinged legs are available on some models. The broiler unit, built into the cover of a frypan, is useful for broiling thin pieces of food. The warming tray, located beneath the frypan, is useful for keeping small portions of food at serving temperature (150° F. or 66° C.) while the frypan control is set at 300° F. (149° C.). Hinged legs are useful for draining fat to one side of the pan.

Use. Some electric frypans tend to have a high overshoot during the initial preheat, so allow time for the temperature to stabilize before attempting to cook heat-sensitive foods.

Season a new, nonstick-finish frypan by applying a thin coating of vegetable oil to the surface after washing and drying it.

Care. The electric frypan should be cleaned carefully after each use. Sudsy water may be poured into the frypan to help loosen stuck particles, but to prevent moisture from getting to the heating element the frypan should never be immersed in water for soaking. Clean the bottom of the appliance carefully after each use to prevent build-up of grease residues. If there is a grease build-up, use an aluminum cleaner to remove it. Both aluminum and stainless-steel frypans can be lightly scoured with soap-filled steel-wool pads.

To clean a nonstick surface that has lost its nonstick qualities because of a stain build-up, use a commercial-type cleaner or gently boil a solution of 2 cups water, ½ cup household chlorine bleach, and 1 tablespoon baking soda in the frypan for 10 minutes; then rinse, dry, and reseason the pan with a thin coating of vegetable oil.

Food Mixers

Three types of food mixers are currently on the market — portables, mixers with stands, and models built into counter tops. Mixers with stands have either a stationary or a removable head. The removable head of a stand mixer can be used as a portable but is heavier than a regular portable model.

Food mixers are designed to incorporate air into egg whites and whipping cream without spattering and should produce lump-free mashed potatoes. Stand mixers are able to mix heavier doughs than portable models.

Design and construction. The portable model uses up to 150 watts of electricity and is best for mixing light loads. The mixer should be held and manipulated with one hand so that the other hand is free to add ingredients or maneuver the bowl. Both the control and the beater ejector should be easy to operate with your thumb. The unit should be stable when resting on its heel between uses. The portable mixer may have a three-, five-, or continuous-speed control.
Stand and built-in mixers use 100 to 400 watts. The mixer stand should be stable enough that it will not tip over if the head is raised and the bowls are removed from the base of the stand. The head of the mixer should be balanced so that food clinging to the raised beaters does not make them drop back into the bowl. These mixers may have bowls made of oven glass, metal, or plastic. Some have both a large and a small bowl that revolve on a turntable adjusted by means of a lever or two bearing holes. A nylon bead on the bottom of one of the beaters or the interaction of the batter, beaters, and bowl causes the bowl to rotate. An adjustment screw may be provided for optimum contact between the beaters and the bowl. Still other mixers have one beater which operates in a stationary bowl.

Beaters are of various shapes. Those with a center post are stronger than other types. Beaters that turn away from each other are preferable to those that rotate toward each other because there is less likelihood of getting a spatula caught while the mixer is operating.

The motor should provide constant speed throughout the mixing process. A governor or solid-state control allows an increased flow of electricity to the motor to adjust for heavier batters.

Various attachments are available for stand and built-in models, including fruit juicers, food choppers, vegetable slicer-shredders, can openers, knife sharpeners, colander/sieves, ice cream freezers, grain mills, and dough hooks.

Use. Avoid mixing hard bits of food such as brown sugar lumps which can damage the beaters and strip the gears.

Use a rubber spatula to scrape the bowl while the mixer is operating. If the spatula should accidentally get caught in the beaters, less damage is likely to occur than if a metal spoon was being used.

Care. Follow the manufacturer’s directions on oiling the mixer head. Some require oiling while others are permanently lubricated.

Wipe the mixer head and stand with a damp, sudsy cloth and dry with a towel after each use.

Blenders

A blender is not a substitute for a mixer. The blades are designed for cutting rather than for incorporating air into the ingredients. A blender can grate, cream, puree, chop, and crumb, but cannot be expected to crush ice, grind coffee beans daily, beat egg whites, mash potatoes, grind raw meats, mix stiff doughs, or extract juices from fruits and vegetables.

**Design and construction.** The metal or plastic blender base houses the motor and controls. The controls may be push buttons, rotary switches, slide levers, or a combination of these. Push buttons for speed selection and an on-off switch seem to be the ideal control. The number of speeds varies from three to 20, with continuous infinite control also available. Two speeds used with varying amounts of time perform most tasks adequately. Solid state has little to do with good blender performance and is used mainly as a selling point. Technically, it makes 10 speeds possible from a regular five-speed control.

Wattage of the blender varies from 400 to 1,200. The 1,200-watt blender has a heating unit for cooking and blending simultaneously.

The container is made of either glass or plastic. Glass containers are easy to clean and do not retain odors. They are heavier than plastic containers and can break if dropped. Plastic containers scratch easily, retain food odors, and often cannot be put in a dishwasher. Blender capacities vary from 4 to 6 cups.

The blender cover is usually made of soft plastic and seals tightly when placed firmly on the container top. A feeder hole in the center of the cover allows food to be fed into the blender container while the blade mechanism is revolving. The opening should be large enough to permit the addition of chunks of food.

Cutting assemblies vary from model to model. The cutting assembly may be built into the blender container base. This type is difficult to empty and clean. A one-piece, removable cutting assembly with blades attached to a screw-on base makes it convenient to empty contents at the bottom opening of the blender container. A two-piece construction is easy to clean. It consists of a flat base with the blades attached and a screw-on collar.

Blender container bases which tighten in the same direction as the blades are less likely to become unscrewed than other types. Some blenders have projections on the container and base to prevent loosening after a partial turn.

Most cutting assemblies have four blades, although some have six. The blades may be sharp or dull. Blades at different projection angles seem to perform better than those that are in the same horizontal plane. Stainless-steel blades resist corrosion and retain a sharp edge.
Special features are available on various blenders. Some models are equipped with a timer which can be set for up to 1 minute while others can run for 3 minutes. Other brands have a control that provides short bursts of on-off cycling to help food settle back into the path of the blades or a manual control for instant on-off action. Some manufacturers make cup- or quart-sized blender jars that can be used with the screw-on base for blending and storing foods. Cord storage is available on some models.

Use. Always operate a blender on a dry surface. Moisture from a wet surface may be drawn into the motor and cause current leakage.

Cut foods into small pieces before blending. A blender works best when only small amounts of food are processed at a time.

Rest your hand lightly on the cover when starting the blender and when processing large amounts of food. Fill the blender to no more than two-thirds capacity to prevent overflow of ingredients and overheating of the motor.

Start at low speed and work up to the desired speed, especially when working with foods that are difficult to process or when the blender container is filled near capacity.

Never leave the blender while it is processing.

Care. The motor is permanently lubricated so no extra oiling should be necessary.

If a large amount of liquid has spilled on the motor base, let the blender dry completely before using it again.

Do not wash the cutter assembly in a dishwasher. This dries out the cutter bearings.

Never store foods in the blender container because acids and salts in the food may corrode the blades and cutting assembly.

Put a drop of vegetable oil on the blades and shaft supporting the blades to help prevent drying out that can cause the blades to lock during periods of non-use.

To clean the blender container, put warm water and a few drops of dishwashing detergent into it and operate the blender briefly. Rinse the container and allow it to dry with the cover off.

Food Processors

The food processor functions as a mixer, blender, and grinder. It grates, grinds, shreds, chops, slices, blends, and minces.

Design and construction. The motor housing may be metal or plastic. The container is made of quality plastic. The plastic cover has a feed tube into which a plastic pusher is inserted to push the food against the slicing disk. A set of four removable stainless-steel blades and disks resist corrosion and retain a sharp edge. A reset button protects the motor from jams and overloads.

Low-cost food processors may vibrate during operation.

Use. Be careful not to process foods too long. Cut all foods into pieces no larger than 2 inches before placing them in the processor.

Let the blades come to a complete stop before removing the contents.

Care. Rinse food particles from blades or disks immediately after use to prevent corrosion.

Do not overload the container.

Slow Cookers

Slow cookers allow long, slow cooking without watching, stirring, or attention of any kind.

Design and construction. The slow cooker may be a one-piece container with heating coils wrapped around the inner vessel or a two-piece model with an inset that is removable for easier cleaning. In the latter type, the heating coils are housed between the inner and outer vessel. The inner vessel or inset is usually stoneware or heat-resistant glass; the outer shell may be sheet steel or plastic.

Some manufacturers use a one-piece construction of cast aluminum or stainless steel with the heating coil sealed to the bottom of the pot similar to the heating element of the frypan. The control is detachable and the entire utensil can be immersed for easy cleaning.

Another type of slow cooker consists of a pot that sits on a separate, low wattage heating element. The pot may be stoneware or metal and can be immersed for easy cleaning. A metal pot can double as an extra pan for range-top use.

The inside of a slow cooker has a nonstick or porcelain-enamel finish. The capacity of the appliance may be 1, 2, 3½, 4½, 6, or 8 quarts.

Slow cookers supplement a gas range. A low flame for long, slow cooking might be blown out and should not be left unattended. On the warm or low setting of an electric-range unit, a good pan with a flat bottom and tight-fitting lid produces the same results as the slow cooker with the hot-plate base.
Some slow cookers are continuous-heat units. These usually have an off-low-high setting. The low setting uses 70 to 110 watts and maintains a cooking temperature of 100° to 200° F. (38° to 93° C.) depending on the manufacturer. The high setting uses 140 to 200 watts and usually maintains cooking temperatures of 200° to 300° F. (93° to 148° C.) with an occasional 500° F. (260° C.) by some manufacturers. One slow cooker can be set to automatically shift from high to low after about 1½ hours of cooking time. The continuous-heat cookers use about 25 percent less electrical energy than cookers with a thermostat which cycles the heat on and off.

Slow cookers with a thermostat dial provide low heat for warming bread. The lower settings do not provide adequate heat to cook foods. If the dial is accidentally left at a lower setting for long-time cooking, bacteria will thrive and multiply, thus causing a health hazard. According to the U.S. Department of Agriculture, food should not remain in the critical zone of 60° to 120° F. (16° to 48° C.) for more than two hours or the 40° to 140° F. (4° to 60° C.) range for more than four hours.

None of the continuous-heat and about one-half of the thermostat-controlled slow cookers have signal lights. Handles and exteriors often reach temperatures above 130° F. (54° C.) and up to 200° F. (93° C.).

Use. The slow cooker with a wrap-around heating element should be at least one-half full for effective cooking.

One hour of cooking time at the high setting is equal to 2½ hours at the low setting of a continuous-heat slow cooker. Food cooking at the high setting may need to be stirred occasionally. To prevent heat and steam from escaping, avoid opening the lid to look at the cooking food.

To quickly bring the internal temperature of foods up to 120° F. (48° C.), start cooking the food on the high setting and turn the control to the low setting after about one hour.

Rice, noodles, seafood, and milk should be added during the last few minutes of cooking time. Spices and herbs may become very pronounced during the long cooking periods, so less than the recommended amount should be used or they should be added during the last hour of cooking.

Care. Follow the manufacturer's directions for cleaning. Some slow cookers are immersible; others are not. Do not suddenly transfer the crockery-type pot from a hot to a cold or a cold to a hot temperature.

Hamburger Cookers

Hot dogs, steaks, bacon, grilled sandwiches, eggs, pancakes, and French toast can be prepared on the hamburger cooker. Some hamburger cookers cook only one hamburger at a time while others have the capacity for cooking two.

Design and construction. The body of the cooker is plastic. The grids are cast aluminum with a nonstick finish. The heating element is in the top half of the appliance. The base serves as a grease tray. Most cookers have a hinge which holds the top half to the bottom half. The top half inverted on the base can be used as a grill. Some bottom grids are flat, some have a circle for cooking hamburgers or English muffins, and others have trenches for holding hot dogs. The bottom grid may be reversible and often has a different design on each side.

The wattage of the single hamburger cooker is approximately 400. That of the double hamburger cooker is approximately 800 watts. As the top unit preheats, heat is conducted to the bottom grid by conduction through the direct contact of the rims and by radiation. With a 5-minute preheat time, the temperature of the grids will be approximately 375° F. (191° C.).

Use. Since grease spatters often occur when the top half is raised, use the cooker on a surface which can be cleaned easily.

Preheat the cooker for about 5 minutes before using it.

Care. The top half of the unit which houses the heating element cannot be immersed in water. It must be cleaned with a damp, sudsy cloth and rinsed carefully. The base and bottom grid can be immersed for easy care.

A light coating of vegetable oil can be used to season the grids after cleaning them.

Miniature Deep Fryers

Miniature deep fryers cook one or two servings of deep-fat-fried potatoes, onion rings, doughnuts, and chicken.

Design and construction. The heating element is enclosed in the base of the fryer's miniature plastic bucket. Some fryers are coated on the inside and out with a nonstick finish. Others have a nonstick finish on the inside and a baked-enamel finish on the outside.

There is no adjustable thermostat, but there is a built-in thermostat to maintain the oil at a deep-fat-
frying temperature and to prevent overheating of the oil which could cause it to break down.

The appliance is equipped with either a plastic or aluminum cover so that the used fat can be kept in the fryer and stored in a refrigerator. A spatula, tongs, or slotted spoon also comes with the fryer for handling the fried foods.

Use. Miniature deep fryers hold 2 cups of oil. Use vegetable oil which has a higher smoking point than animal fat. Never preheat the oil with the cover on because moisture condensing on the lid will drip back into the fat and cause spattering.

Do not move a deep fryer containing hot fat because the handles and outside surface become very hot. Use the cooker on a surface that can be cleaned easily.

Cooking times given in the instruction booklet may not be accurate. Experience is the best guide to time needed for cooking a particular food.

The miniature deep fryer is not immersible. Avoid getting water into the enclosed heating element.

Care. Fat cooked on the exterior of the fryer is difficult to remove. Abrasives tend to remove the non-stick or baked-enamel finish.

For More Information

For more information on buying small kitchen appliances, check your local library for the following publications:

Consumer Reports
Consumers' Research Magazine

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