Home Cook + Quality Kitchen Mixer = "Super Cook" by Wendyaguiza

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A key piece of kitchen equipment is the mixer. Mixers come in many different shapes, styles and sizes.

Many household cooks choose simple mixers that just beat and whip. Let's face it â€“ not a great â€˜punch for the poundâ€™. However, many home cooks feel that spending a lot on a mixer is an unjustified expense.

A high quality, state of the art mixer, is more than just a mixing device. It is a food processing center. Investing in a modern mixer means paying one price for a variety of appliances. Depending on the mixer selected, this can also allow for a significant financial saving. In addition, the quality mixer's capabilities enable household cooks to cook like celebrity chefs.

At the minimum, a quality mixer has several important attributes. Firstly, the mixer can not only beat and whip, but also knead dough. This increases the range of items that can be quickly and professionally prepared. Secondly, certain mixers are handsfree. The mixer stand holds the bowl securely so the cook doesn't have to. Cooks are then able to perform other tasks while the mixer is working.

Quality stand mixers have powerful motors that are strong enough to run gourmet attachments. These include graters, juicers, slicers, meat grinders, pasta machines, sausage stuffers, and ice cream makers. This one machine has just expanded the average person's culinary techniques tenfold.

When investing in a quality stand mixer, spend some time researching your options. Many independent organisations rate mixers. Their reports give you a lot of good information about the products, so you can make the best choice for you.

To help shoppers looking for a mixer, independent consumer groups recommend:

â€¢ choosing a mixer with metal gears and a good range of at least six speeds

â€¢ selecting a single beater with â€˜planetary mixing actionâ€™ - the bowl is stationary, the beater moves one way and the drive shaft another for optimum mixing

â€¢ looking for a good sized mixer bowl with a handle

â€¢ opting for a heavier mixer so it won't â€˜travelâ€™ during processing

â€¢ making sure the motor head can be locked for more effective beater performance

â€¢ getting a mixer with adjustable height attachments

â€¢ asking about motor torque â€“ the more torque, the more powerful the motor

Quality stand mixers have been designed to compliment any kitchen. These mixers come in a variety of standard and custom colours. Their shapes also have aesthetically pleasing lines. In short, these appliances are a lovely piece of hardworking kitchen furniture. So, come on. Move up to celebrity level cooking at home.

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