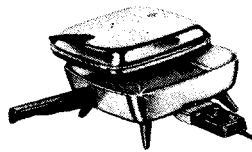
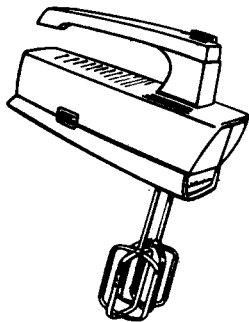




WHEN YOU BUY

SMALL APPLIANCES



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WISE BUYING begins at home. Before buying a small appliance of any kind consider these questions:

How often will you use it?

Where will you use it?

Where will you store it so it is handy for constant use?

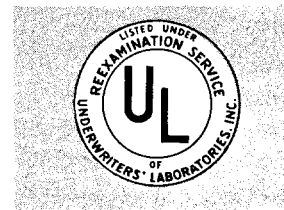
Do you have equipment already on hand that can be used for doing the job?

Is your home wiring system adequate to handle all of the high-wattage appliances you want?

Most appliances use 1,000 or more watts. For satisfactory service, use appliances on wall outlets and appliance circuits. Don't use them on extension cords, especially lamp cords which are only for lighting. In general, only 2 appliances can be used on 1 circuit. Appliances with 1,500 or more watts may need to be used alone on 1 circuit.

When you shop for an appliance keep these points in mind:

1. For your protection buy an established brand from a reliable dealer.
2. Is the appliance electrically safe? Look for the U.L. seal stamped on the bottom, the name plate, or on the tag. This means the appliance meets Underwriter's Laboratories standards of safety for fire and shock. Make sure both cord and appliances are approved.
3. What servicing policy does the dealer have? Will he service it or must it be returned to the factory?



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4. How long and for what is the appliance guaranteed? Some indicate only repairs, some will replace a defective part, but the best guarantee will replace an entire appliance with a new one.
5. Is the appliance easy to operate? Controls should be easy to understand, reach and operate.
6. Is the appliance the right size? An appliance that is too large or too small for regular use is a poor investment.
7. Can you handle the appliance easily? If you want to move an appliance while it is hot, it should be well-balanced for carrying. If large, it should have handles on both sides. Look for metal parts that might be burn hazards.

Suggestions For Use And Care

- Do you have a book of directions? Follow the manufacturer's directions for use and care of your small electrical appliance.
- Handle all equipment carefully. Dropping or bumping an appliance can break a part or destroy the accuracy of a heat control.
- Clean equipment before putting away in the manner described in the instruction book.
- Don't immerse the electrical unit of any appliance in water unless the manufacturer states specifically it can be done.
- Always disconnect the appliance and let it cool before cleaning. If the cord is separate, always remove the cord from the wall outlet first, then from the appliance.
- Always let the appliance cool before wrapping the cord around it.
- Consult the manufacturer's directions about lubricating your appliance. Some need oil, others do not.

ELECTRIC MIXER

When buying a motor driven appliance, such as an electric mixer, look for the highest wattage available. The higher the wattage, the heavier the load the appliance will handle.

Beaters should be large, smooth and flat on the bottom. Some mixers have 3 beaters, but generally there are 2 beaters which just clear the bottom of the bowl. An ejector button is handy. Test it to determine how easily it releases the beaters.

Should you buy attachments with your mixer? Attachments do many jobs besides mixing, but unless an attachment is easy to use and you like it and will use it often, don't buy it.



Buy The Mixer That Suits Your Needs

A stand mixer has more power than a portable. If you mix bread often, you'll need a heavy duty mixer with a large motor (at least 1/8 horse power) and attachments for mixing heavy doughs.

Look for multi-speed control with a dial that is easy to read. Beaters should cover the full diameter and fit the contour of the bowl. They should be smooth and easy to clean. Bowl platform should turn easily and should adjust so that beaters are set off-center regardless of size of bowl used. Straight sides of bowl need less hand-scraping, since beaters clean the sides. The head, which is usually removable for portable use, should be easy to remove and replace and should have a stable heel rest.

Portable mixers work best on quick, easy jobs, such as beating eggs, icings, soft doughs and whipping potatoes. Because the portable mixer is held in the hand it should be light in weight and have good balance. The handle should be shaped to fit the hand for ease in holding it and to avoid unnecessary fatigue. The mixer should have a stable heel rest angled to allow batter to drip from beaters into a bowl. A wall bracket on which to hang it is handy.

Built-in Counter Top Mixer — For this type, one motor powers the food mixer, meat grinder, blender, juicer and knife sharpener. The power unit is out of sight under the counter and attachments can be stored in cupboards. A flat steel plate on the counter contains the control dial.

Care and Cleaning

Use a rubber scraper to keep food in path of the beaters. It's safer than spoons or knives. Clean batter from beaters with the rubber scraper. After each use, disconnect, then remove the beaters and wipe the motor casing with a damp cloth. Never immerse the motor in water.

Wipe the frame and bowl platform of a stand mixer with a damp cloth. Wash beaters and dry thoroughly. Store beaters where they will not be bent or nicked.

Consult the manufacturer's instruction book about oiling the motor. Some need oil, others do not.

COFFEE MAKERS

Electric coffee makers are of 2 types — percolator and vacuum. A third type, an immersion unit, is made for heating water for making instant coffee, tea, or bouillon and instant cocoa. Choose the type of coffee maker that seems to you the most convenient and that makes the kind of coffee your family likes.

Coffee makers are made of aluminum, stainless steel, copper and brass. Copper and brass have an outside finish of chromium plate. Heat-resistant glass is used for some vacuum coffee makers.



A coffee maker should have a heat resistant handle, shaped to protect knuckles from hot metal. It should be balanced for safe pouring. The spout should be non-drip. The base should be broad and sturdy to prevent tipping. Check on whether you can immerse the electric coffee maker in water when washing. Some may not be immersed.

Automatically controlled coffee makers turn to the serving temperature and do not require attention.

Percolator Type — When the water is heating it is forced up a small center tube, perks out the top over a spreader, then seeps down through the coffee in a basket. The spreader plate over the basket distributes the water evenly over the coffee. The basket, the cover and the glass insert in cover should fit snugly to prevent overflow.

The wattage of electric coffee makers is from 400 to 1,000 watts for cooking with holding heat of from 35 to 70 watts to keep the coffee at serving temperature. Some pots heat all the water before percolating begins. Others start to perk almost immediately.

Percolators vary in size. The usual size is one which will make 8 to 10 cups of coffee. Since coffee makers make the best brew when more than half full, buy the size you'll use most often. Cup marks should be on coffee maker and basket.

Vacuum Type — Two bowls are used with the bottom bowl holding the water and later the fresh coffee. Dry coffee is placed in the upper bowl. Water is heated in the lower bowl. When steam forms, pressure forces water to the top bowl. It mixes with the coffee and when the heat turns off the coffee gradually filters through to the lower bowl. The heat turns off automatically or, in a non automatic coffee maker, it is turned off by the person making coffee. The top bowl is removed before serving.

Care and Cleaning

A clean coffee maker means better tasting coffee. For full flavored coffee, wash all parts thoroughly with detergent and water each time they are used. Leave coffee maker open to air when not in use.

Since you can't put an electric coffee maker with an attached heating element into water, a good way to clean it is to brew a cleaning solution in it. Use a mixture of water and baking soda or water and cream of tartar. This helps remove any rancid coffee flavor. Special cleaners for coffee pots are available and may be used only when directed by the manufacturer.

ELECTRIC SKILLET



The skillet has thermostatically controlled temperature so you can fry, saute, stew, bake, pan broil, or use it as a chafing dish for buffet suppers, or to keep foods warm on the serving table. It is heated by an electric unit enclosed in the bottom of the pan, though a few skillets have the heating unit and pan as two distinct parts.

The heat control should have a temperature range from 150 to 425 degrees for all probable uses. Temperature settings are printed on the appliance. Make sure they are easy to read and that the control is easy to operate. A signal lights when the skillet is heating and goes off when the temperature is reached. Wattage is about 1,200 so should be connected only to an appliance circuit.

A square pan gives nearly 1/4 more cooking area than the same diameter round pan. It allows better arrangement for some foods. However, a round pan is easier to pour from. Covers are flat or dome shaped. The domed lid, which may be of glass, stainless steel, or aluminum, makes the skillet more usable for roasts. The skillet may be made of aluminum, or stainless steel fused to aluminum.

In using the skillet, follow the temperature guide — it is not the same for all models. Preheat only as the recipe requires. Try suggested settings first, then adjust to higher or lower settings to meet your needs.

Care and Cleaning

Clean the skillet after each use, following the manufacturer's instructions. If the skillet has a removable temperature control, the pan may be completely immersed in water.

Heating water and detergent in the skillet helps clean it. Remove hard water stains from aluminum interiors with a steel wool soap pad. Do not allow salty liquids to stand in a skillet as it may cause pitting of the aluminum interior. Anything alkaline, such as hard water, or anything acid, such as vinegar, should not be left in the skillet over night.