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A lot of work from a small machine.

## Choosing the Right Small Appliance

Don't let their name fool you. Small appliances can do large tasks. Take the tears out of chopping onions with a food processor or mini-chopper, mix bread dough with your food processor, make fresh pesto in the blender - the list could go on forever. For some pointers on selecting one, check our quick reference guide to small appliances. Lowe's is happy to provide this information as a [service](#) to you.

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#### Considerations for Small Appliance

First, here are some considerations for all small appliances:

- Determine your cooking needs and wants – both current and future. Is your family growing or growing up and moving out? Are you interested in increasing your culinary endeavors? Are you wishing to simplify and reduce time in the kitchen?
- Evaluate your kitchen counter space. Where are you going to put all those neat new appliances?
- Check the height of the appliance compared to the height of your cabinets. Some appliances that mount under the cabinet are available.
- Decide what color appliance you prefer.
- Determine the appliance capacity needed. The number of speeds and settings on an appliance usually increases with the size of the machine. Those who have large families or like to entertain may choose to buy larger appliances.
- Decide whether you want corded or cordless appliances. It's a choice in many cases. Corded models offer constant power; cordless gives you portability.
- Read the package before you buy to see if the appliance does everything that you want it to.

Manufacturers are likely to have their own term for their model's features. The following chart lists features you should look for when you compare products.

Appliance	Features	Photo Example
Blender	For perfect purees and smooth sauces	

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and shakes, nothing beats a blender. Look for:

- Ice button for perfect crushed ice
- Pulse button for extra burst of blending
- Containers of glass (heavier and more expensive) or plastic (safer and lighter weight)
- Container that opens at top and bottom for easy cleaning
- Small opening at top allows ingredients to be added while blending
- Buttons, touch pads, toggle controls
- Dishwasher safe containers
- Metal or plastic base



The hand blender or immersion blender is a portable version of the countertop appliance.

- Blends in the cooking pot
- Attachments – container, mini-chopper



**Can Opener**

Canned food has been around almost 200 years, the can opener for only about 150. Look for:

- Adjustable to open tall cans
- Removable cutter for cleaning
- Knife sharpener
- Cordless hand held model



**Deep Fryer**

Crisp on the outside, moist and tender on the inside – deep-frying doesn't have to mean greasy. Look for:

- Constant temperature control
- Lid to store oil in fryer
- Scoop and basket to lift and drain food
- Closed-system fryers cook to time in rotating basket, raise and drain







**Food Processor**

Once for professional chefs only and now a versatile kitchen companion. Look for:

- Compare dry and liquid capacity
- Dishwasher safe container
- Attachments – kneading dough, juicer, shredding, slicing, grating
- Pulse button
- Feed tube allows addition of

	<p>ingredients while the machine is running</p> <p>Mini-choppers are available as attachments to some full-sized processors or as a separate unit</p>	
<p><b>Fry Pan/Wok</b></p>	<p>Able to deliver more even heat than a lot of the rangetop versions. Look for:</p> <ul style="list-style-type: none"> <li>• Non-stick surface</li> <li>• Removable temperature control</li> </ul>	
<p><b>Ice Cream Maker</b></p>	<p>Nothing can compare to homemade ice cream. Look for:</p> <ul style="list-style-type: none"> <li>• Hand cranked or electric</li> <li>• Large or small capacity</li> <li>• Small container for use in regular refrigerator/ freezer</li> </ul>	
<p><b>Grill/Griddle</b></p>	<p>Whether its chicken or pancakes, a grill or griddle makes cooking easy (maybe even fun!) Look for:</p> <ul style="list-style-type: none"> <li>• Flat or ridged surface</li> <li>• Nonstick</li> <li>• Grooves to drain fat or liquids</li> </ul>	
<p><b>Hand Mixer</b></p>	<p>For occasional mixing chores a hand</p>	

	<p>mixer can handle it. Look for:</p> <ul style="list-style-type: none"> <li>● Number of speeds and wattage</li> <li>● Slower speeds for heavy-duty mixing</li> <li>● Attachments (beaters)</li> <li>● Comfortably shaped handle</li> <li>● Weight is a factor after extended use</li> </ul>	
<p><b>Stand Mixer</b></p>	<p>For heavy-duty or higher quantity mixing needs, here's your answer. Look for:</p> <ul style="list-style-type: none"> <li>● Bowl size and material</li> <li>● Beater action – planetary (both the bowl and the beaters revolve) or standard (beaters rotate together in place)</li> <li>● Beaters – dough hook, regular beaters, wire whip</li> <li>● Weight is a plus when the machine is at high speed</li> <li>● Accessories attachments – splatter guard, grinders</li> </ul>	
<p><b>Rice Cooker</b></p>	<p>Perfect rice is a breeze with one of these. Look for:</p> <ul style="list-style-type: none"> <li>● Capacity</li> <li>● Nonstick interior</li> <li>● Cooking options (some double as steamers)</li> <li>● Timer to start ahead of meal and to time the cooking</li> <li>● Glass lid</li> </ul>	
<p><b>Slow Cooker</b></p>	<p>For great one-pot dishes that cook while you're asleep or away, a slow cooker can't be beat. Look for:</p> <ul style="list-style-type: none"> <li>● Multiple temperature settings</li> <li>● Larger size for chicken or roasts</li> <li>● Removable nonstick cooking liner</li> </ul>	
<p><b>Steamer</b></p>	<p>For fresh, healthy dishes, steam is the cooking method of choice. Look for:</p> <ul style="list-style-type: none"> <li>● Add liquids – water, broth, some diluted juices</li> <li>● Clear view of food</li> <li>● Some models also cook rice</li> <li>●</li> </ul>	



**Toaster**

It seems there's a toaster version of everything these days. Today's toasters aren't just for toast anymore. Look for:

- Two or four slots
- Width of slots
- Side by side slots or long
- Defrost feature for straight from freezer toasting
- Crumb tray – hinged or removable
- Toast darkness/lightness selector
- Settings for breads other than plain old white
- Cool touch exterior
- High rise bread holder for small items



**Toaster Oven**

Preheat quickly and uses less energy – a good combination. Not every hot meal needs a full size oven. Look for:

- Capacity based on number of slices of regular toast (or cu. ft.)
- Oven rack that advances and/or adjusts
- Keep warm option
- Broiler element
- Crumb tray
- Auto shut off when door is opened
- Continuous clean interior
- Defrost feature
- Interior light
- Top brown option
- Timer with alarm



**Waffle Maker**

No offense to the toaster variety, but there's nothing like making your own. Look for:

- Belgian or regular waffles
- Grids reverse for sandwiches or pizelle
- Size shape and number of waffles
- Adjustable temperature
- Power on light indicator
- Nonstick surface



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