

Title:
Tips For Selecting The Right Blender

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Summary:

A blender is an essential kitchen appliance. It can do a variety of tasks from whipping cream, Selecting a blender usually depends on what tasks you intend to do with the blender. Some blenders are better than others. So go for a blender that does what you need it for. Here are a few tips on what to consider before buying a blender. ...

Keywords:

blender, kitchen, appliance

Article Body:

A blender is an essential kitchen appliance. It can do a variety of tasks from whipping cream, Selecting a blender usually depends on what tasks you intend to do with the blender. Some blenders are better than others. So go for a blender that does what you need it for. Here are a few tips on what to consider before buying a blender.

* Capacity

The blender's capacity may vary from one to three liters. It may be advisable to get a bigger one. However, the first thing that you need to consider here is how much food you are going to blend.

* Material

The material, particularly, the footing has to be sturdy. Make sure that the footing is stable. The containers may be glass or plastic. The ones made in glass are heavier, and sturdier but also more expensive.

* Functions

Some blenders have multiple attachments for different functions. You might have to change an attachment. Some blenders also have an ice button which will be perfect if you need to crush ice. Also, there are blenders with a self-cleaning function.

* Wattage

This can vary from 500 watts for the smaller food processors to 1200 watts for the larger blenders.

* Settings

Choosing a blender with a variety of settings (speeds and pulse actions) allow you mix a variety of ingredients.

* Safety

The blender has to be easily and safely cleaned and stored. Since many people leave their blenders in the kitchen, it is important to have a blender that is easy to clean and store.

Some models are also labeled as dishwasher safe. These are better particularly when using a dishwasher.
Many processors also have safety locks to prevent the machine from starting to process without the lid closed.

* Countertop or immersion blenders

Countertop blenders are the most commonly known design of blenders. These have a base and a container.
The immersion blender, on the other hand, is a stick-shaped handheld device that has a swirling blade.
Since these blenders are not to be left on the countertop, it has fewer options for color and power.
Now, that you know what you need to consider before buying a blender, when you go to a store,

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