

Blenders & Processors

Kitchen

Which machine does which job, and why they are not interchangeable.

Different blade shapes and bowl geometry for different tasks.

Machine	Best for	Poor at
Jug blender	Smoothies, soups, sauces	Dry or thick mixtures
Stick blender	Soup in the pan	Ice, dry ingredients
Food processor	Chopping, pastry, grating	Thin liquids
Stand mixer	Doughs, whipping, creaming	Chopping
Spice grinder	Dry spices, coffee	Anything wet
Mortar and pestle	Pastes, small amounts	Volume

Hot liquid in a sealed jug blender builds pressure and can erupt. Fill halfway and vent the lid.