

1962

## EC62-1164 Those Versatile Small Electrical Appliances

Clara Leopold

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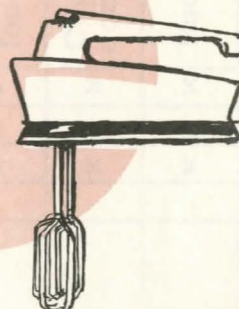
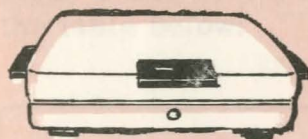
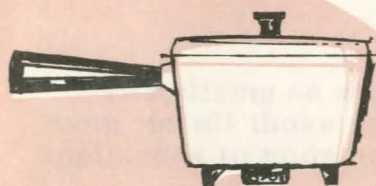
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EC 62-1164

Those Versatile

small  
electrical  
appliances



EXTENSION SERVICE  
UNIVERSITY OF NEBRASKA COLLEGE OF AGRICULTURE  
AND U. S. DEPARTMENT OF AGRICULTURE  
COOPERATING  
E. F. FROLIK, DEAN      E. W. JANIKE, DIRECTOR

# Those Versatile Small Electrical Appliances

Properly used -- that is, imaginatively used -- small electric appliances can go a long way toward simplifying your work. The smart array of silent, tireless, modern electric housewares can free you from the long drawn-out traditional techniques in food preparation and other household tasks. Many have automatic timing controls to free you from clock and pot-watching; others free you from space limitations and permit you to cook and serve anywhere -- indoors and out. The range of these small electrics and the variety of jobs they can do is almost endless.

## MATCH APPLIANCE TO YOUR NEED

Tantalizing as each of these small electrics may be in its appeal, few homes have room for all those available today. You must exercise judgment in matching the appliances to your needs and/or wants.

.... What appliances do you already have? Perhaps some of your present equipment would do the same job. Chart your present equipment following the examples in the table below:

DUPLICATION OF COOKING TASKS PERFORMED BY APPLIANCES											
Electric Appliance	Foods Cooked										
	Some baked foods	Pot roasts	Baked beans	Stews	Soups - Chili	Deep-fried foods	Casserole combinations	Puddings	Grilled meats	Pancakes	Fried eggs
Fryer-Cooker		x	x	x	x	x	x	x			
Saucepan		x	x	x	x	x	x	x			
Fry pan	x	x				x	x	x	x	x	x
Griddle									x	x	x
Pressure-cooker (Cooks with pressure in reduced time)		x	x	x	x	x <sup>a/</sup>	x				

<sup>a/</sup> Used as saucepan without pressure



.... Do you do a great deal of baking, food preservation and creative cookery? Do you entertain frequently? Formally? Casually? Imaginatively?

.... Do you need appliances designed to save arm power, such as a mixer and/or blender? To provide extra cooking capacity, such as the roaster-oven? To save clock watching, such as the automatic coffeemaker?

.... How often will you really use it? Any appliance not used to its fullest potential, either in type of use or number of times used, is expensive and sometimes money wasted.

.... Is the wiring in your home adequate? Do you have sufficient 2-wire 115-volt circuits of 20-ampere capacity to serve appliance outlets only? Do you have enough conveniently located appliance outlets? Don't starve your small electrics if you expect them to do a good job.<sup>1/</sup>

.... Is the appliance made by a well-known manufacturer? This is always important, and doubly so if and when you need special service.

.... Does it bear the UL (Underwriters Laboratories) symbol on the name plate?



.... Is there a card, tag, or booklet containing a guarantee to repair or replace defective parts for one year?

.... Has the local dealer established a reputation for reliability in sales and service?

.... If the appliance is to be used at the table, do table rests and insulation provide adequate protection to the table top? Are handles made of heat-resistant materials?

.... Has the appliance been designed for easy cleaning?

.... Do recipes and/or instructions which accompany the appliance seem adequate?

.... At the store try out some of the moving parts and hold it in your hand. Does the appliance seem easy to operate and balance comfortably in your hand? Are controls conveniently located, clearly marked, easy to read?

.... Where will you store it? Where will you use it? These two factors are important if you are to get the most from your investment in any small appliance. An appliance that must be stored on the top shelf all too often stays stored. So does a heavy one that must be pulled out from a lower cupboard and lifted to the work counter. Some appliances are best "stored" right out in the open, ready to go without having to retrieve them from a hiding place.

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<sup>1/</sup> More detailed information on what you should know about the wiring in your house to assure efficient service from your equipment is given in E. C. 61-1150 -- Count Your Amps & Watts, available from any Nebraska County Extension Office.



## SMALL ELECTRICS DESERVE THEIR OWN HOMES

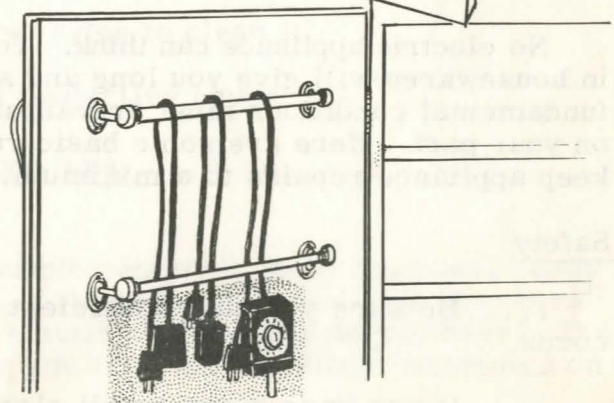
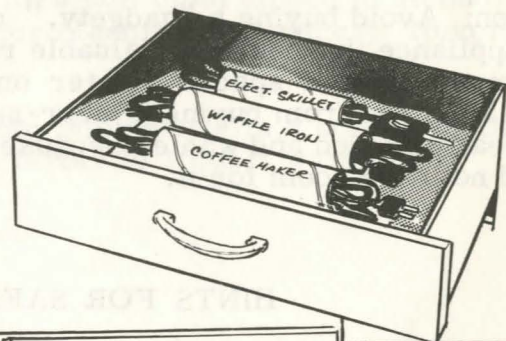
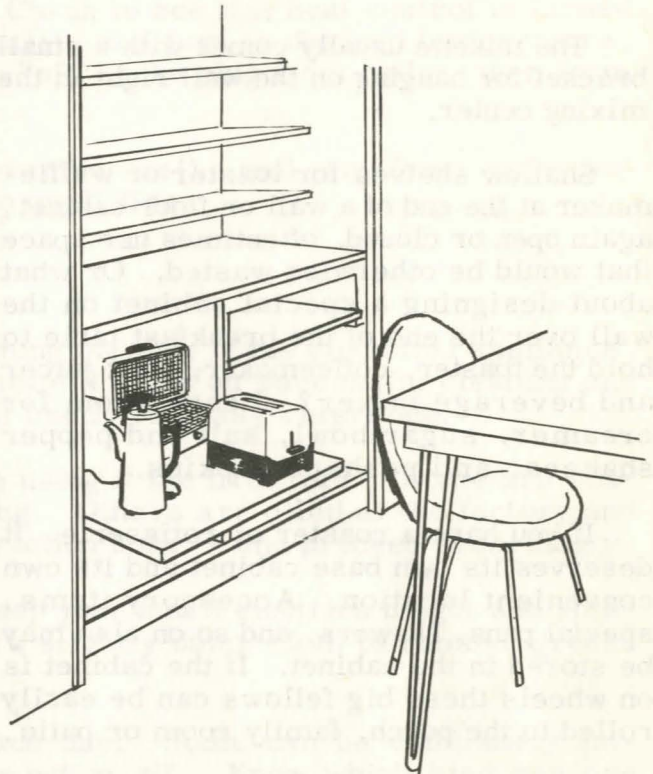
A small appliance is just as useful as the place in which it is stored. You'll know what that means if you have -- unused for weeks or months -- a roaster or a mixer occupying some inconvenient space on a high (or very low) shelf in your kitchen -- or stowed away in the closet, attic, or basement. If it is what the Irish call handy-by, it will be used often; if it isn't, it won't be. Storage that is planned intelligently is a major factor in assuring your money's worth from these appliances.

Where is the appliance to be used? That is one of the first things to consider. Will it do its work on the breakfast table; in the kitchen preparing the main dish for dinner; or serving as a substitute for womanpower beating a cake? Let its point of first use determine the location of its storage space. Appliances used at the breakfast table (toaster, waffle iron) for example, can be stored in the breakfast or dining area.

Next consider size and shape. Is it a slim-jim, a fatty, a wide and low; or is it just plain big?

There are literally dozens of ways to store small appliances. Base cabinets with low-rimmed pull-out shelves make small electrics easily accessible.

Drawers solve some storage problems -- cords, for example, can be neatly tucked into a tube six or eight inches long (one half of a wax paper tube is about right) labeled clearly. Or cord storage can be provided by placing two thick, well-rounded towel bars, one 15" to 18" above the other, on one of the base cabinet doors. Hang cord over top bar and tuck loose ends behind the lower one to limit swaying and banging when door is opened and closed. To quiet and protect plugs, a cushion of foam rubber can be placed on the door at the level the plugs hang. Be sure to label each cord with a keytag or paper bracelet so there will be no question as to which appliance it belongs.





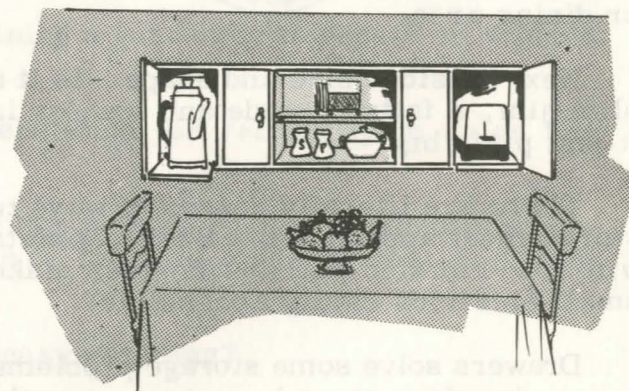
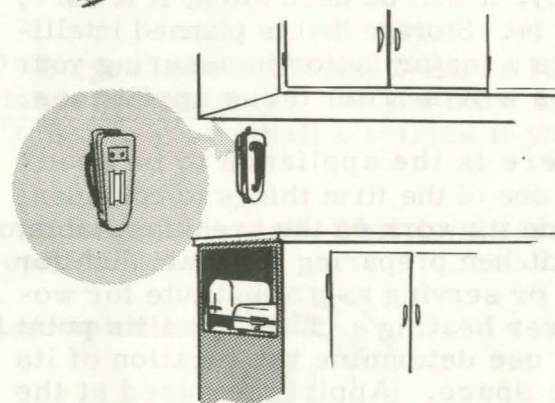
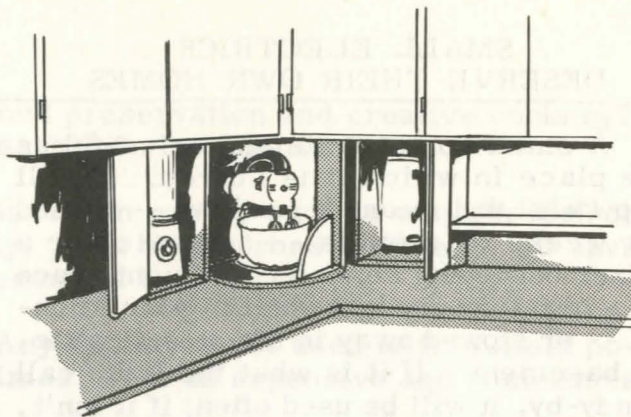
A recess cabinet between wall studs at counter level can hold narrow based appliances, like a coffeemaker and blender, either behind doors or in the open. Revolving corner shelves spaced to fit certain appliances can make useful space of an area that is often difficult to utilize.

The mixette usually comes with a small bracket for hanging on the wall right in the mixing center.

Shallow shelves for toaster or waffle-maker at the end of a wall or floor cabinet, again open or closed, oftentimes use space that would be otherwise wasted. Or what about designing a special cabinet on the wall over the end of the breakfast table to hold the toaster, coffeemaker, fruit juicer and beverage mixer? Leave room for creamer, sugar bowl, salt and pepper shakers, and perhaps napkins.

If you have a roaster or rotisserie, it deserves its own base cabinet and its own convenient location. Accessory items, special pans, skewers, and so on also may be stored in the cabinet. If the cabinet is on wheels these big fellows can be easily rolled to the porch, family room or patio.

The storage problem often may guide you in deciding whether or not to add to your family of electrical servants. One caution: Avoid buying a "gadgets," one-use appliance that takes up valuable room and much needed space. Later on, it could keep you from buying a labor-saver you really needed and wanted because you would not have room for it.



## HINTS FOR SAFETY AND GENERAL CARE

No electric appliance can think. You can. You are the one who ensures that plug-in housewares will give you long and satisfactory service. To achieve this, certain fundamental conditions must prevail and certain care habits must become automatic on your part. Here are some basic rules to assure maximum use enjoyment and to keep appliance repairs to a minimum.

### Safety

.... Be sure you have sufficient 110-120 volt circuits without using extension cords.

.... If you have many small electrics, consider installing a power panel.



.... Some appliances such as roaster, fry pan, etc., should be on a line of their own. They should be plugged into recommended voltage circuits and not extension cords.

.... Before filling any electric appliance with water from a faucet, disconnect cord completely from outlet -- coffee-maker, skillet, teakettle, saucepan, and so on.

.... To avoid shock, plug in correctly. Check to see that heat control is turned to "off", plug into appliance and then wall outlet, and turn to desired temperature. When finished using appliance, turn control to "off", take plug from outlet, then from appliance.

.... In case of fire (and there should never be one!), pull plug from outlet immediately. Then use appropriate methods to quell fire.

### General Care

.... The manufacturer knows best concerning the care of his electrical appliance. Instruction booklets are published to give helpful hints on successful cleaning and operation. Read that little book and keep it handy for easy reference.

.... Should you wash an appliance before using it the first time? Some are silicone-treated and washing will foster sticking. Others are oiled at the factory and should be washed before using. Consult instruction book -- and proceed accordingly.

.... You will be amply rewarded if you keep your small electrics bright and shining by giving a quick rub to the outside with a slightly damp cloth to remove grease and fingerprints.

.... Wash appliances carefully after each use. Some can be completely immersed in water; some only partially; some not at all. Know which kind you are using.

.... To clean nickel or chrome, rub gently with a soft cloth dipped in alcohol and whiting; OR cream silver polish; OR liquid wax for cleaning appliances. Never use gritty abrasives on these soft, fine surfaces.

.... Remove hard water stains from aluminum interiors with a soap pad; OR by heating in it a solution of 2 tablespoons cream of tartar to 1 quart water.

.... Guard your appliances against falls.

.... Overheating shortens life of appliances.

.... Allow any small electric to cool before trying to clean it.

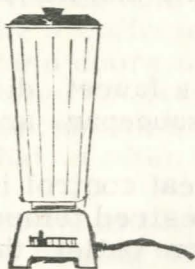
.... Keep appliances free from dust with a protective cover.

### HAVE YOU TRIED IT?

To make housewares more valuable and to supplement their basic function of easy automatic cooking, the multi-purpose nature of these "mechanical pot-watchers" should be utilized. How many of these small electrical servants do you have? Do you use each of them for all they can do? Have you tried all the things suggested on the following pages?



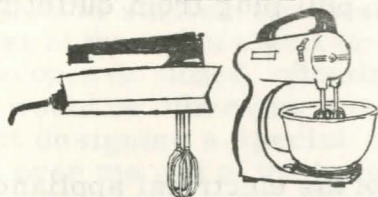
## BLENDER



Soups  
Sandwich spreads  
Ices and sherbets  
Appetizer dips  
Aerate juices  
Blend sauces and juices  
Grate onions  
Mix milk drinks, batters  
Mix cake mixes (close textured type)  
Make bread crumbs

Chop nuts  
Puree foods for baby  
Grind coffee  
Grate cocoanut  
Salad dressings  
Mix beverages  
Special diet foods  
Make mousses, souffles  
Make soap jelly  
Make cookie crumbs  
Make fruit whips

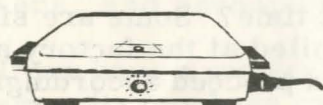
## MIXER AND MIXETTE



For quick and yeast breads  
Cream shortening and sugar  
Make cakes and cookies  
Whip cream, sauces  
Beat eggs, candy, frostings  
Make salad dressings

Beat meringues  
Mash vegetables  
Mix frozen juices  
Blend sauces and seasonings  
Attachments for juice, chopping, blending

## WAFFLE IRON



Waffle variations (vegetables, nuts, fruit, chocolate)  
Corn bread  
Gingerbread  
Spice or chocolate cake  
Sponge cake  
Oatmeal cookies

Pie crust (yummy with strawberries on top)  
Biscuits  
Omelets  
Fritters  
French toast  
Buttered stale bread

## COFFEEMAKER

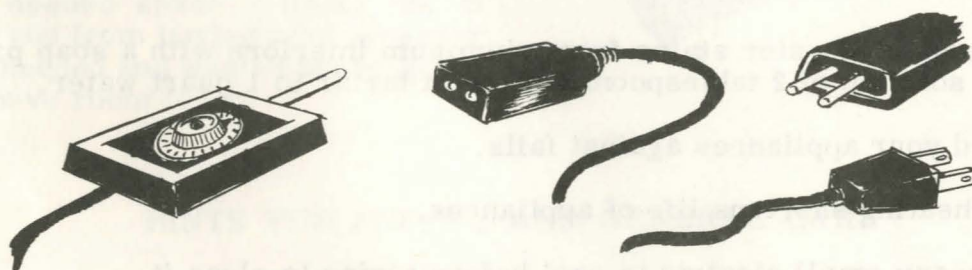


Coffee, ground  
Instant coffee  
Hot malted milks  
Tea

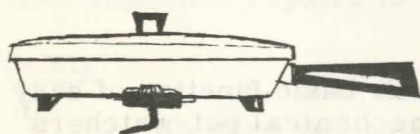
Consomme  
Cocoa (moisten ingredients to thick paste and place in perk basket, use "mild" setting)

## CORDS, PLUGS, PROBES

(To supply the power, of course!)



## SKILLET



Fry meat, fish, poultry, bacon, eggs, pancakes  
Make French toast  
Grill sandwiches  
Braise meats  
Make chow mein  
Steam vegetables  
Cook frozen vegetables  
Warm rolls

Bake potatoes, apples, custard  
Bake upside down cake  
Defrost vegetables  
Make stews and chili  
Simmer soups  
Pop corn  
Bake cookies  
Make peanut brittle  
Bake spoonbread



**DON'T OVERLOAD**---most will operate best if container is only 2/3 or less full.  
To clean: Half fill with water, add few drops syndet. Operate for an instant. Rinse and dry.  
Small amounts at a time is the key to success in many blender operations.  
For thick mixtures, limit volume to one-half capacity of container; for thin, free-flowing liquid, can be three-fourths full.  
In general, it is a safe rule to put liquids into blender first, at least enough to cover blades.  
Use only a rubber spatula to scrape sides---long, slim one is convenient.

Use rubber spatula to guide batter into beaters---never a metal or wooden tool.  
Never clean beaters or motor head while cord is in outlet.  
Use low speed for mixing angelfood cake to incorporate more air.  
Overbeating is biggest problem, because it works so fast. When in doubt, use the lower speeds.  
Clean motor base, and revolving disc with damp cloth. Avoid liquid spatter into any part of motor. Keep air vents on motor head open.  
Oil according to manufacturer's directions---remember, too much oil is as harmful as too little.

Discolored grids do no harm---coating even serves to produce nicely browned waffles.  
Reasons for sticking problems: (a) iron not hot enough before pouring batter; or (b) iron preheated too long; or (c) lifted lid before waffle was thoroughly baked; (d) not enough fat in batter (use 3 tablespoons per cup of flour); (e) cooled iron with grids closed.  
For crisp waffles use a thin batter and bake longer.  
To recondition grids: Preheat to baking temperature; open and brush with small amount of unsalted fat; heat 2 or 3 minutes with grids closed; open, remove excess fat with soft cloth or paper towel and allow to cool.

Clean valves, tubes, spouts, baskets and so on, with a stiff brush after each use. Wash filters in clear water. Give filter a weekly boil in clear water. Use brush to reach inaccessible parts.  
Off-flavors: To six cups water add one tablespoon vinegar (or baking soda, except for aluminum) or low sudsing syndet. Proceed as for making coffee. Wash with soap and water. Rinse and dry thoroughly.

Always grasp plug --not cord, to connect and disconnect.  
To connect and disconnect an appliance safely, always follow this routine:  
To connect: (1) turn control pointer to "off"; (2) insert plug into appliance; (3) attach plug to wall outlet; and (4) set control pointer.  
To disconnect: (1) turn control pointer to "off"; (2) disconnect at wall outlet; and (3) disconnect at appliance.  
Clean probe-type and thermostat with a damp cloth; never immerse or let water splash on it. Store where it will not be jarred or banged. Allow probe to cool before storing. If removed from vessel as soon as cooking is completed, remember it is very hot. Place on heat-proof surface and out of reach of children.  
Avoid twisting and sharp bending of cords. Keep away from sharp edges.  
Protect plastic plug to avoid cracking. If it cracks, replace before using again.

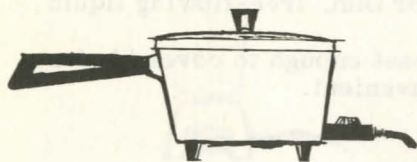
Follow temperature guides suggested by manufacturer---then adjust (if needed) to suit your needs.  
Avoid overheating or prolonged warming.  
Don't pour cold water into a hot skillet.  
Be careful not to get controls wet.  
To clean: Heat water and small amount of syndet, allow to soak a few minutes. To remove cooked-on foods, gentle use of steel wool and non-abrasive cleaner (except chrome finishes, where nothing coarser than silver polish should be used).



## APPLIANCE

## ITS MANY USES

### FRYER-COOKER or SAUCEPAN

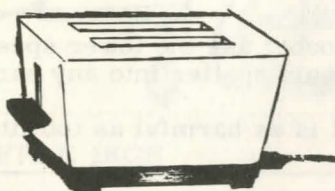


French fry: potatoes, onion rings, chicken, fish  
Fry doughnuts, fritters, croquettes  
Bake baking powder biscuits  
Serve buffet dishes and casseroles  
Cook candy and preserves

Simmer stews, soups, chili  
Steamed puddings  
Bake custards  
Braise pot roasts  
Bake potatoes, beans, apples, squash  
Brew coffee  
Make sauces

Plus all other uses for a non-electric saucepan

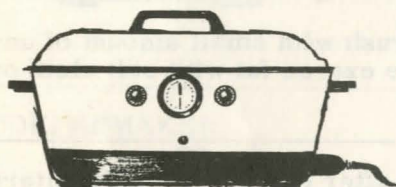
### TOASTER



Stretch left-overs and dress up creamed dishes by serving over crisp toast  
Toast English muffins  
Heat frozen waffles (on "light" setting, put through twice)

Make Melba toast from stale bread  
Toast cold biscuits and muffins (sliced in half, of course)

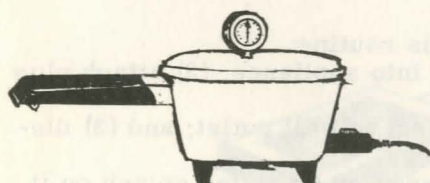
### ROASTERS



Roast meats, poultry  
Braise pot roasts  
Bake or poach whole fish  
Cook whole meals  
Bake cakes, pies, breads, rolls  
Steam puddings, lobster  
Keep foods hot

Make large quantities of soup, barbecue ribs, chili, baked beans  
Coffee for a crowd (50 cups)  
Preserving and pickling large quantities  
Water bath canning

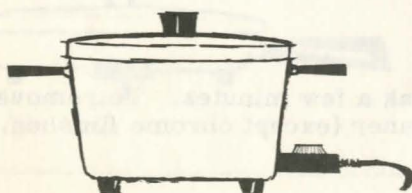
### PRESSURE SAUCEPAN



Breaded pork chops  
Steam desserts  
Pot roast  
Stews and dumplings  
Goulash  
Spaghetti and meat balls  
Soups and chili

Cook dried fruits and vegetables  
Cook cereals  
Sterilizing  
Canning (Add 20 minutes to standard times)

### POPCORN POPPER



Pop corn  
Make frostings  
Cook or steam puddings  
Warm rolls  
Reheat cooked foods

Warm sauces  
Cook or steam puddings  
Recrisp potato chips, crackers  
Heat canned soups



## TIPS ON USE & CARE

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To clean: Drain fat; add syndet to water at nearly full level; heat to boiling; drain and rinse. Be sure utensil is firmly placed so there is no chance for it to tip over. Keep lid handy at all times and use to cover fryer if fat should start to spatter or burn. Never leave fryer unattended when it is "On." Refrigerate fats between uses. Once heated, fats become rancid more quickly and may cause off-flavors.

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Clean crumb tray frequently.  
Use soft brush if there is no tray. Do not shake up-side-down.  
To avoid shock hazard, always disconnect from outlet to remove a lodged piece of bread.  
Be cautious in use of knife or other instrument. Heating elements are easily damaged.

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Clean cover, inset pans and utensils in same way as any other cooking utensils of same material. Remove heating unit before cleaning broiler-griddle attachment. Handle and store carefully to avoid breaking small porcelain insulators or damaging heating coils.  
Do not use for canning except open kettle or water bath methods.  
Never connect at an outlet serving another appliance with a heating element.  
Don't use an extension cord---it wastes power and cuts down on efficiency of roaster.

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Ideal for foods that need fairly long and steamy cooking.  
Pay strictest attention to all directions in instruction book concerning mechanical operation.  
Never fill more than half full of liquid, or two thirds full of liquids and solids.  
Some rules of thumb:

Figure one-fourth of time required for standard methods. Use low pressure (5 lbs.) for fruits and frozen vegetables; medium pressure (10 lbs.) for meats, dried legumes; and high (15 lbs.) for other uses. When cooking is 10 minutes or less, use 1/2 inch of water; use 3/4 inch for 15 or 20 minutes.

Show proper respect---don't overload; adjust cover correctly; cool according to directions. Protect valves from water when cooling.

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Measure popcorn and oil---follow manufacturer's directions for amounts.  
For warming and crisping foods, turn off current in 3 to 5 minutes.  
To clean: Wash inside like any saucepan. Make sure all salt residue is gone to avoid pitting. Polish outside with slightly damp cloth.

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## ACKNOWLEDGMENTS

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