





SM-500A TOOL SELECTION

The beater, whisk and spiral dough hook are tools for the work implied by their names. Do not use the beater for dough making or the whisk for anything other than whisking, aerating or mixing light mixtures. The **Table 1** shows the typical uses for each of the tools.

NOTE: Always wash agitator with mild soap and apply light quantity of mineral oil to planetary shaft after cleaning.

	Beater: Firm mixes such as light pastry, cakes biscuits, icings fillings and mashed vegetables.
	Spiral Dough Hook: Heavy mixes such as dough, pie pastry. .
	Whisk: Light mixes such as whipped cream, mayonnaise, egg whites, pancakes and soufflés.
	Pastry knife