

## **SM-800A TOOL SELECTION**

The beater, whisk and spiral dough hook are meant 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.

Table 1 shows the typical uses for each tool.





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

Table 1