

Name: _____ Date: _____

Processing & Mixing Tools

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| 1. Mixing tool for combining a small amount of ingredients. | A. 8 Quart Mixer |
| 2. A tool used to combine ingredients such as emulsified salad dressing, smoothie etc. | B. 40 Quart Mixer |
| 3. Attachment used to create a lot of air such as meringues, whipped cream. | C. Whip or Whisk Attachment |
| 4. Equipment used for mixing large batches of product. | D. Robot Coupe Food Processor |
| 5. Equipment used for mixing extremely large batches of product. | E. 6 Quart Mixer |
| 6. Attachment used for most common tasks such as cookies, meatloaf, etc. | F. Paddle Attachment |
| 7. Equipment used for combining ingredients quickly. Great for milkshakes. | G. Mandoline |
| 8. Used for everyday mixing. Uses shiny attachments and has an orange cord. | H. Immersion Blender |
| 9. Attachment used to mix bread or stiff doughs. | I. Blender |
| 10. Great tool for combining, chopping, grinding product. | J. Hand Mixer |
| 11. Tool used to slice product to different thicknesses. | K. 20 Quart Mixer |
| 12. Used for everyday mixing. Uses dull attachments and has a black cord. | L. Hook Attachment |