

## Kitchen gadgets: Quality

### How to recognize a good kitchen gadget?

Kitchen gadgets ease the work load around the oven but kitchen helper does not equal kitchen helper. The differences in quality are huge but it is not easy to distinguish between a good and inferior kitchen helper. Sometimes essential qualities only show themselves when in use. The following quality features will help to recognize a top class kitchen gadget:

#### 1. Neat workmanship

All metal parts of a good kitchen gadget have a smooth, polished and unblemished surface. The two components handle and head part are assembled without joints and are watertight. This is especially important from a hygienic point of view.

#### 2. Design

The requirements towards these specialists are high: they not only have to do the required work impeccably but also need to be light, uncomplicated and easy to handle – and on top of that look good. Design and ergonomics are thus as important as functionality.

#### 3. Durability

An important quality criteria is the durability. The more solid a kitchen gadget is, the more reliable, safe and long-lasting will it do its duty. High-quality, reliable kitchen gadgets must keep their shape. Bending, twisting or even breaking of the parts should be out of the question under normal use.

#### 4. Safety

The material thickness of the handle or stem should be at least 2,5 mm. The stem should also be slightly curved for a better stability of the cross-section. The head part is anchored deeply inside the handle, thus making sure that both parts stay strongly connected even after many years of use.

#### 5. Corrosion-resistance

A kitchen gadget should always be rustproof. This guarantees not only a longer lifespan but is indispensable for unlimited contact with food. Chrome-nickel steel kitchen gadgets are reliably rustproof and easy to recognize under the term "stainless steel 18/10".

#### 6. Dishwasher-proof

Chrome-nickel steel kitchen gadgets can be cleaned in the dishwasher, but cleaning them by hand is always gentler. Kitchen gadgets with wooden handles should only be cleaned under running water. They leach out in the dishwasher and swell.

#### 7. Compliance with food regulations

The material has to be strictly neutral to odour and flavour, i.e. it must not change the flavour of foodstuffs in any way. This also works the other way: after contact with food the material must not change its colour or take on the flavour.