

Do You Have the Best Mixer for Your Restaurant?

Choosing mixers is something that every restaurant owner needs to take seriously. When you're trying to provide the best foods to your customers and you don't want to break your back mixing everything by hand, these pieces of machinery can cut your work time down so that you're not spending another night sleeping in the office. As you go shopping for a mixer for your prep area, you need to make sure you're looking at the size, the price, and the payment terms. Sounds like you're buying a car, doesn't it? Is It Big Enough? Size definitely matters when it comes to your mixer. If you're planning on handling larger recipes and batches of mashed potatoes, for example, you can't have a puny mixer that can only hold two or three potatoes at a time. For most restaurants, the best choice is to have a large mixer that's capable of making many pounds of whatever you're mixing. This will help you handle any size night, plus it will also guarantee that you're getting a large batch done quickly. How Much Will it Cost You? Since you're a restaurant owner, you're probably short on money. So when you're looking at mixers, price does matter. But not in the way you think. You can't buy a crappy mixer and expect it to work for the long term -- though they are cheap and very tempting. You need to spend a moderate amount on your mixer so that you have quality parts and design in the mix -- allowing you to mix for many years instead of many weeks. Sure, you can spend A LOT of money too, but that's not necessary at first. Just shoot for a midrange mixer that you can afford. And if you can afford a pricier one, well go for it. How Are You Going to Pay for It? What you might not realize is that some mixers can also be rented or leased until you are certain you will use them. Some mixer sellers can arrange for this kind of payment plan on a monthly basis. Budget-wise, this seems like the best choice, but when your lease is up, your mixer has to go back to the company -- and your guests aren't going to like that. Instead, you might want to buy a mixer outright and simply use a business credit card to create your own monthly payment plan. While you're going to be paying higher interest in this way, at least the mixer isn't going to 'leave you' when you need it the most. Mixers are just what the doctor ordered to make your restaurant prep a little easier and a lot more convenient. Put away the wooden spoon and push the 'on' button. You deserve to put your feet up for a bit.

About the Author

Able Kitchen (<http://www.ablekitchen.com>) sells mixers and other restaurant equipment online for great prices. They stock products that have reputable names in the culinary industry with several thousands of restaurant supplies to choose from. The author, Art Gib, is a freelance writer.

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