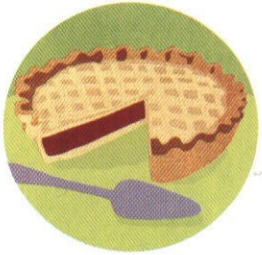


the winner

runner-up

honorable mention



food processors (eight-cup plus)

**Oster 10-Cup 3200 (\$90)**  
An amazing value, it pureed remarkably smoothly and shredded herbs without bruising them. One of the smallest models we tried out. The food bowl is the easiest of those tested to remove from the base.

**Cuisinart Prep 11 Plus (\$200)**  
The mother of all food processors performed well in every test, although purees needed scraping down. Safety latches feel the most sturdy of the models tested; comes with a 10-year warranty.

**KitchenAid KFP750 12-Cup (\$250)**  
Purees required no scraping down to fully blend. Comes with a four-cup bowl, so the machine transforms into a mini chopper. Touch pad is well designed. Bowls are hard to detach from the base.

doubles as a mini chopper



hand mixers

**KitchenAid 9-Speed Professional (\$90)**  
Feels as powerful and as easy to control as a stand mixer. Folded flour into dough on low speed without spraying ingredients out of the bowl. The keypad is smooth, so there's no cleaning between buttons.

**Braun M880 3-Speed (\$60)**  
It's nicely balanced and comfortable to hold. The beaters are extralong, so they work well in deep bowls but are harder to maneuver. Just three speeds, so it keeps things simple.

**Cuisinart 7-Speed PowerSelect (\$50)**  
The thin blades are sturdy enough to handle thick dough and are easy to clean. Machine has a lot of power; slowest speed is still relatively fast. LED display and buttons are small yet readable.

extra-long beaters



juicers

**Hamilton Beach Big Mouth (\$90)**  
Easy to assemble. Because the "big mouth" fits large chunks of fruit, only a little prechopping is necessary. The pulp catcher is huge, so you don't have to empty it often. Includes a useful brush for cleaning.

**Omega 4000 Pulp Ejector (\$220)**  
Traditional, old-school juicer. Straightforward to use, but with a narrow chute for inserting produce. Juices fruit so completely that there's no pulp left on the blade. Comes with a 15-year warranty.

**Breville Juice Fountain Plus (\$150)**  
The machine has a large chute but performs better with smaller chunks (right). Has two speeds—one for soft fruit and the other for hard vegetables.



panini presses

**Cuisinart Griddler (\$130)**  
Not only turns out a perfect pressed sandwich, with enough heat to melt cheese and warm meat quickly, but also opens up for use as a grill or a griddle. Removable plates make this press the easiest to clean.

**VillaWare Uno ProPress Contact (\$80)**  
Extra-hot plates and a heavy top make thin, crispy panini. The machine comes with a tool for cleaning in between the grooves. Chrome design has a stylish retro look.

**Krupps FDE-3 (\$80)**  
The flexible hinge is ideal for thick sandwiches: The top comes down flat, so fillings don't get squeezed out (below). A lock secures the machine for upright storage. The shiny exterior chrome tends to show fingerprints.

