

# Unique benefits of the KitchenAid Cook Processor

<b>SUPERIOR BRAND</b>	<i>“You had me at KitchenAid!”</i> Iconic aspirational brand and massive global organisation with nearly 100 years experience. Safety, quality and a superior cooking experience is paramount to their brand. KitchenAid proudly stand behind their 2 year warranty and value a good customer experience with their brand. You’re in good hands!
<b>FOOD PROCESSOR</b>	Dedicated Cooking Pot and Food Processor (not a blender)
<b>LARGER BOWL</b>	Largest capacity 4.5L – can feed a whole family or dinner party.
<b>HOTTER</b>	Temperature ranges from 40 to 140 degrees, superior ability to heat food quickly
<b>FLAT BASE POT</b>	Flat base combined with the hotter temperature allows for greater caramalization, frying, searing and depth of flavour and it’s easier to get all the food out
<b>SAFE LID &amp; SEAL</b>	2 locking mechanisms on your lid to ensure safety. Inner lid seal protects you from steam when you open the lid. Clear lid so you can see inside. Plus handy measuring cap.
<b>STEAMER</b>	Unrivalled capacity with 4 layers of food with fast, powerful steam production and larger steam holes means your food steams much quicker
<b>4 ATTACHMENTS</b>	Dedicated attachments = better results! (performing many functions with a single blade will give an inferior result) Mult-blade provides the best cutting results as it’s a real knife or for small amounts of food using the Mini Blade. Stir Assist gently stirs your food without breaking it up. Egg Whip for adding volume to food. Dough Hook for creating your own bread.
<b>KEEP WARM</b>	Can heat without stirring, include keep warm function at the end of any pre-set functions
<b>SLOW STIR</b>	Also can intermittent stir so more “natural”, like the spoon spatula of the kitchen, gently lifting which avoids breaking up the food.
<b>QUIETER</b>	Very quiet whilst running, even at top speed notably more quiet and the alert charm more pleasant

<b>STABILITY</b>	Metal base (not plastic) means it's more stable on the bench (it won't walk off the bench), safe for both the machine and your family.
<b>NO BPA</b>	No BPA means healthy cooking - no nasty chemicals harming your family
<b>EASY SERVING</b>	Can serve straight from the pot – as you can easily remove the attachments they won't cut or get in the way of your spoons
<b>EASY FUNCTIONS</b>	6 automatic modes & user friendly manual mode with much easier access to buttons
<b>EASY TO CLEAN</b>	No need to remove the central pin to clean. Attachments easily and safely removed and everything is dishwasher friendly.
<b>FULLY SEALED BASE</b>	The machine is safer as if the base of the pot is slightly wet there is no risk of it shorting out.
<b>COOL BASE</b>	As the base of the Cooking Pot stays cool you can place it on any bench without worrying about damage to the surface.
<b>RECIPES</b>	Recipe book included and FREE app. Any recipe designed for an all in one machine can be used in the Cook Processor – you simply set the time, temperature and speed.
<b>COLOUR CHOICE</b>	As a metal base (not plastic) you can choose from 6 Colours & can match your other KitchenAid appliances.
<b>EASY STORAGE</b>	All of the attachments, steamer basket all nest within each other and therefore the storage footprint is very small.

- The KitchenAid Cook Processor does not weigh – as in-built scales are easily desensitised and not accurate. Using dedicated scales such as The Chefs Toolbox scales are far more reliable and increase in 1g increments (not 5g). It is really easy to unclick the bowl and place it onto TCT scales for accurate measuring.
- Milling – because the Cook Processor is designed as a food processor cooking pot and not a blender, milling is not a strong point. If Milling is important to you, your KitchenAid Stand Mixer has a dedicated Milling attachment and being designed specifically for milling it will always do the best job.