**The Blender - History of the Kitchen Blender**

In 1922, Stephen Poplawski invented the blender he was the first to put a spinning blade at the bottom of a container. He used his appliance to make [soda fountain](http://inventors.about.com/library/inventors/blsodafountain.htm) drinks.

a blender is a small electric appliance that has a tall container and blades that chop, grind and puree food and beverages.

In 1935, Fred Osius improved on Poplawski's idea and invented the famous Waring Blender.

however, Fred Osius invented and patented the famous blending machine in 1933. Fred Osius knew that Fred Waring had a fondness for new inventions, and Osius need money to make improvements to his blender.

Six months and $25,000 later, the blender still suffered technical difficulties. Undaunted, Waring dumped Fred Osius and had the blender redesigned once again.

In 1937, the Waring-owned Miracle Mixer blender was introduced to the public at the National Restaurant Show in Chicago retailing for $29.75. In 1938, Fred Waring renamed his Miracle Mixer Corporation as the Waring Corporation, and the mixer's name was changed to the Waring Blender.

In 1954, the millionth Waring Blender was sold, and it is still as popular today.

Why Use a Blender?

* Blenders have many uses in the kitchen and come in different sizes and even colors. Blenders are used to mix smoothies and milkshakes, puree fruits and vegetables, blend dressings and sauces, and even crush ice. A blender can be found to fit every budget and cooking need.

How It Works

* A blender consists of a plastic or glass pitcher that locks into a large base. The pitcher has a lid that usually has a rubber seal to prevent any food from spraying out. The base contains a motor that connects to a blade which does the blending, chopping or crushing. Once plugged in and filled with desired food, a dial is turned or buttons are pressed to choose the speed and type of rotation of the blade. The blade is made of two to four very sharp, stainless steel blades that spin. When the blender is full of food, the blades slice, blend and crush everything they come in contact with.

Usage

* A blender works only when proper use and care is taken. The pitcher should always be locked into place, the lid tightly secured and the base should be on a flat and even surface before using. Caution should always be heeded around the stainless steel blades. Only the proper types of food in small quantities should be put into the pitcher to assure the blender works correctly.
* Tips and advice for using blender.

Above all, pay attention to the warranty that comes with your blender just as you would with a more expensive purchase. Some manufacturers may offer only six months, while others offer up to six years of protection. Lastly, while many blenders are advertised as dishwasher-safe, delicate parts, like rubber gaskets, tend to break down more quickly. We recommend washing by hand as much as possible. While it's true that the more wattage a blender has, the better it can work with hard substances like ice or large quantities of nuts, if you won't be using your blender for those things, you don't need to pay for the extra power. Regardless of how many speeds you think you want to have, you'll probably want your blender to come with a pulse button. The short bursts of speed and power it delivers aren't just for ice crushing anymore. Pulsing gives you more control over the ingredients you're working with and ensures you don't over-process. For regular daily use, a blender with 300 to 600 watts should be fine

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Degreasers : [**Degreaser,Formula 409,PK 12**](http://www.grainger.com/Grainger/FORMULA-409-Degreaser-1CH09), Degreaser, Size 32 oz., Recommended Dilution RTU, For Use On Walls, Floors, Stainless Steel, Sinks, Counters, Plastic and Ceramic Tile, [**Degreasing Solvent**](http://www.grainger.com/Grainger/CRC-Degreasing-Solvent-1D265): Degreasing Solvent, Container Size 20 Ounces, Net Weight 19 Ounces, Type Heavy Duty Degreaser, With Trigger, Class 1 Ozone Depleting, Evaporates Fast

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