

## Food processors - Reviews of Dualit, Magimix 5200XL and KitchenAid

By Ben Evans our Cobham shop manager:

In our shop on Monday mornings we have a training hour on different products. This week, I thought we would compare the differences between the food processors we stock.

### **Whisking egg whites**

The first thing we tried was whisking egg whites, so we cracked a couple of eggs into the Magimix 5200XL, set it going and in about 5 minutes we had reasonably fluffy egg whites. Very nice. Tried the same with the KitchenAid Artisan Food Processor and got the same result. We then tried the Dualit, put in the strange white disc thinking 'how is this going to do anything?' pressed go, and instant fluffy egg whites in about 10 seconds. We sat open mouthed for a while and then moved onto the next thing.



### **Slicing vegetables**

The Magimix was very nice and consistent, as was the KitchenAid, and whilst putting in the Dualit disc we noticed that it has a very clever adjustable blade width, which means you only need one disc for any thickness. The slicing isn't quite as consistent as the other two machines but still adequate.

### **Blending**

Next, we came to blending. The KitchenAid and Magimix both did a good job but, again, the clever people at Dualit have put a seal at the base of the bowl so you can do any amount of liquids. On the others, the bowl has a neck halfway up to let the axle from the motor come through, so if you go over this you get a very wet motor and worktop. We also found that this made the Dualit a lot easier to clean.



### **Ease of use**

Other things we noticed along the way were that with the Dualit every blade and attachment is named so you do not have to guess which part does what or get the manual out. With the Magimix and KitchenAid, it is quite a challenge working out which axle fits with what part but with the Dualit, there is only one. All 3 bowls of the Dualit are almost the same diameter so you can do nearly anything in any bowl, with the others there is a specific bowl for each blade creating more washing up.

### **Dualit Food Processor is the cheapest and most powerful**

I went into this training session with the preconception that the market leader Magimix would be the best and came away quite shocked, wondering why nobody had thought of these ideas before. It's a bit like what Dyson did with the Vacuum cleaner. They have taken each part and thought of a way it could be better. I can imagine other manufactures getting ideas from the

Dualit machine in the not too distant future, as it has left the others behind a bit. On top of all this, the Dualit Food Processor is the cheapest and the most powerful. The only thing it falls down on arguably is its looks, which personally I'm not so keen on!

So if you already have, know and like Magimix or KitchenAid then their processors are great and have a proven track record over many years. If you like the look and the price of the Dualit then go for it in the knowledge that you have some added bonuses compared to the two market leaders.

If you'd like to know more please pop into your local shop and we'll be delighted to guide you through the range of food processors.

**Ben Evans, Art of Living Cobham**

