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AUTOMATED DEVICES IN THE KITCHEN

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A modern appliance can simplify life tenfold, if you approach to the choice of it intelligently and competently. Thanks to the latest developments in the field of quality technology, everyone has the opportunity to save a lot of time and to spend it with a family or for self-development.

A household appliance is a friend and helper of man. In modern life almost all processes of household chores are mechanized and computerized. Working housewives do not have time for household chores, so to help them modern appliances come. It may include measuring equipment (scales, tonometer, clock, timer), computers (desktop, notebook, calculator), kitchen appliances (most processes are fully mechanized in kitchen), cleaning the house (vacuum cleaner), care clothing (washing machine, iron), other household appliances (fan, heater, steam cleaner, dishwasher), consumer electronics (TV), devices for health care etc.

Household appliances are intended to make people's live comfortable. It is hard to imagine a modern home or apartment without electronics.

The kitchen is always separate world for the hostess. It has its own rules, its principles of operation and, of course, its appliances.

In a modern kitchen interior built-in appliances that allow you to combine beauty and functionality are used. They are produced in different shapes, colors and sizes. You can choose them both for luxury spacious kitchens and for small apartments.

Every year manufacturers expand assortment, using new technologies. On the market there is a huge range of electronic appliances for various purposes.

This technique such as vacuum cleaners, dishwashers and washing machines helps people. The processes of washing and dishwashing are fully automated. Now you can wash clothes or wash dishes and do not soak your hands. No one will be surprised about a robot vacuum cleaner. Washing robot vacuum cleaner copes carefully and properly with the cleaning of various surfaces.

Thanks to the refrigerator, we can keep food near by, instead of running each time to backyard to disrupt tomato, or to the field to milk a cow. It must be said that a modern refrigerator is not just a cold locker. "Intelligent" systems and thoughtful engineering solutions help this device to use certain settings, thereby greatly increasing the effectiveness and efficiency of refrigerators.

An electric kettle is not a new, but very useful kitchen appliance. Current models can boil water faster and the improved models can maintain the desired temperature within a specified period of time, and can be turned on at a specified time due to a timer.

Every self-respecting kitchen should have a device that facilitates the work of the hostess and inspires her to culinary feats. A food processor can replace the whole kitchen arsenal (meat grinder, juicer, electric grater, blender, mixer). You should only take it, turn on, select the desired function and wash the appliance after the use. It cuts, mixes, knocks, crumbles, blends and rubs. This is one of the most necessary things for a large family. But there is a significant drawback. It requires meticulous and complex care.

An automatic coffee machine (preferably with a timer) takes care that the morning of owners will always begin with a delicious cup of coffee. It will do all itself, allowing a hostess



to help her husband and children. With a good coffee machine you can forget that coffee has a habit of "running away" and spoiling the mood in the morning.

In the modern kitchen it is not possible to cook without a microwave oven. A microwave is largely used as a "warm-up" and defrost machine, but it can also cook various dishes, while saving a lot of time.

A bread maker is one of the most successful and useful acquisitions for the kitchen. Everything you have to do is to fill all the necessary ingredients in it and choose the desired mode. It kneads dough and bakes the bread that is necessary: white or cereal, with or without additives, with the desired ruddy crust. Typically, the bread maker does not only knead dough very well, it also cooks jams, sometimes produces dairy products (yogurt).

A multicooker is a miracle of technology that can replace not only the equipment but also the owner in the kitchen. Cooking in it is safe. There are no burnt bakes or undercooked cereals. It is important to note among its pluses is its absolute independence, housewives need to download the required products inside it and click on the button. But, of course, there are some disadvantages – it takes a lot of space, also requires care, it is difficult to clean. It should be noted that a multicooker is not omnipotent – it still cannot cook sophisticated and complicated dishes.

Probably it isn't necessary to explain the appointment of juicer. The popularity of this device is currently caused by the fact that more and more people are trying to lead a healthy lifestyle. It should be said that there are two types of juicers: for fresh (daily using) and for juice production (used seasonally). It is important for kitchen appliances that a juicer is easy to clean.

If you make up your nutrition solely on the principles of a healthy eating, you definitely cannot do without a separate electric food steamer. Because the food prepared on pair is the most dietary food. Electric food steamers are convenient because the food in them is not undercooked, burnt or overdried. It is even possible to "forget" to turn off the device – it switches off when time runs out or when water evaporates. You can cook several dishes simultaneously in the electric food steamer. You can defrost and reheat food (by the way, this appliance is a safe alternative to microwave oven). Finally, it is easy to take care about this device. Some lovely food steamers can be programmed so that when you will come from work, a delicious hot lunch will be waiting for you.

A blender, in contrast to the food processor, is much more compact. It's a great helper in the preparation of dairy or alcoholic drinks, and it excellent copes with crushing of food ice. A blender will be useful when it is necessary to beat eggs or sauce on steam or water bath.

There are actually many types of mixers and much more nozzles to them. Nozzles are necessary to extend the functionality of the device. Due to them the mixer can beat down by a whisk, mix by a spatula, knead the dough by a hook or grind by knives. Changing speed mode helps to achieve different effects, and expensive mixers can also do it without noise and splashing.

An electric meat grinder is truly ingenious invention. With a set of nozzles it can be used for more complex tasks than simply crushing of meat, but also for cooking sausages and frankfurters. It is suitable even for squeezing of juice. As for design, the current models are very compact and often automatically disassembled.

All kitchen appliances mentioned above are very useful and simplify our lives. That's why you should evaluate your waste of time and minimize it by using information from this report. In addition, these kitchen appliances will make cooking not just easier, but more enjoyable, interesting and even brighter. With our pace of life and the constant haste these factors play a very important role. Therefore you cannot just ignore the chance to simplify and at the same time decorate your life.