

Which good whisker between: Philips, Bosch, Panasonic and BlueStone?

Amidst the numerous brands of whiskers on the market today, it is very difficult for users to choose the right machine. This article will help you get more information to choose the right product.

Egg whisk is an extremely important kitchen appliance. It is not only used to beat eggs, but some can also be used to mix flour. However, amidst the numerous brands of whiskers on the market today, it is very difficult for users to choose the right machine. This article will help you get more information to choose the right product.



content

1. I. Experience in selecting egg whiskers
 1. About capacity
 2. About noise
 3. About egg whisk
 4. Bowl of egg whisk machine
2. II. Whisk type good?
 1. 1. Philips egg whisk
 2. 2. Bluestone egg whisk
 3. 3. Bosch egg whisk
 4. 4. Panasonic egg whisk

I. Experience in selecting egg whiskers

Before choosing to buy a whisk, note some of the following:

About capacity

Most lines of egg whiskers have a capacity of 200 - 400W. Need to base on the need to make a reasonable selection of capacity levels:

1. If you regularly use the machine to stir a lot of ingredients, a large amount, such as used in restaurants, should choose a high capacity.
2. As for the basic needs of the family, the 200W series is quite suitable.

About noise

The whisk will not cause unpleasant noise like a vacuum cleaner. However, most users still want to have products that are durable and smooth. If possible, you should try the device to know the noise before making a decision to buy or not.

About egg whisk

This is the part that will have the direct task of beating eggs, mixing flour. It is also the most easily damaged and rusty tool during use. The main advice for you is to choose whiskers with rod material made of stainless steel or high-grade stainless steel. At the same time, each whisk usually has at least two sticks, which are stirring sticks and kneading sticks.

Bowl of egg whisk machine

The bowl material also affects the durability of the bowl. Machine with metal bowl will have higher durability than plastic bowl.

The capacity of the bowl also determines the price of the machine, if used for households, you should buy a machine with a capacity of about 2-3 liters. As for business, you should buy a machine with a capacity of 4 liters or more.

Comes with a machine related structure, suitable for the machine to work properly. If choosing a bowl does not match the need to replace the bowl, the machine does not guarantee stable operation and product quality.

II. Whisk type good?

1. Philips egg whisk

Philips is a famous brand from the Netherlands and is quite familiar in Vietnam. Philips whisk products have a 24-month warranty. Philips products in Vietnam include both imported products and genuine models distributed in Vietnam. Highlights in the whiskers are Philips HR1459 and HR1559 series.



Some reference products:

1. Philips HR1559 / 55 versatile mixer - Reference price: VND 1,299,000
2. Philips HR3705 portable whisk - Reference price: VND 759,000

2. Bluestone egg whisk

Besides Philips, the Bluestone whisk is also a brand that many users choose. Bluestone products are quite beautiful designed, mainly made of metal to bring certainty, making the machine more durable.

Despite being a Chinese brand, BlueStone's line of whisks is highly rated for quality. Products also have a price in the affordable segment, which is suitable for many families.



Some reference products:

1. BlueStone Whisk HMB-6381W - Reference price: VND 1,450,000
2. BlueStone Whisk HMB-6333S - Reference price: 720,000 VND

3. Bosch egg whisk

Bosch is famous for many different product lines of quality. So was Bosch's egg whisk, but it was quite expensive. The lowest price range of Bosch whisks is also much higher than other brands.

Besides products of tools such as drilling machines, car washers . Bosch is also known as a famous brand of egg whisk in the market. However, the product line of this brand has a high price.

Bosch egg whisks are designed to be compact, delicate and luxurious colors. Bosch products are highly appreciated thanks to their large capacity, stable operation, even with handheld models.



However, if used with few ingredients, the machine will produce loud annoying noise. Design used with different buttons from other brands sometimes makes it difficult for new users.

Some reference products:

1. Egg mixer and mixer Bosch MUM4600 - Reference price: VND 3,400,000
2. Egg whisk Bosch MFQ36400 - Reference price: VND 1,490,000

4. Panasonic egg whisk

Most Panasonic whisk products have a simple and easy to use design. Regular warranty is from 6 to 12 months.

Overall, Panasonic products are in a highly competitive segment with Philips and are cheaper than Bosch products.

This brand's whisk has a low capacity, so it is only suitable for beating, mixing ingredients in small quantities.

Machine sounds when operating are commented by many people to be quite noisy and cause a lot of vibration if the usage time is long.



Some reference products:

1. Panasonic MK-GH1WRA whisk machine - Reference price: 699,000 VND
2. Panasonic whisk Panasonic MK-GB1WRA - Reference price: 979.000vnd

In general, the Philips whisk will meet both quality and price, deserving to be present in your family kitchen. However, you can also refer to some models of Panasonic or BlueStone.

Hopefully with the above information, you will be able to choose the most suitable device to use.

You finished reading the article "**Which good whisker between: Philips, Bosch, Panasonic and BlueStone?**" edited by the [TipsMake](#) team. We hope this article has provided you with many useful tech tips and tricks. You can search for similar articles on tips and guides. Thank you for reading and for following us regularly.