

Why is a dough mixer, whipped cream, and KitchenAid egg the dream product of a baker?

The versatile KitchenAid dough mixer with the ability to dough, whisk, whisk, grind food, make noodles ... is always considered a desirable product by bakers and homemakers.

Along with TipsMake.com, find out why every baker dreams of owning the KitchenAid dough products in the following article.

The dough mixer, whisk, whisk is an indispensable tool for the professional bakers or those who love to make cakes to create the finished products are delicious and beautiful cakes. On the market today there are also many reputable brands of multi-purpose mixers (also briefly called flour mixers or whiskers) such as Zelmer whisk, Philips whisk, Bosch whisk . However, KitchenAid is still the most popular brand for the following reasons.

Prestigious brand

KitchenAid is a premium brand from the United States, founded in 1919, specializing in kitchen appliances.

KitchenAid products manufactured in the US should be absolutely trusted in quality, be the perfect companion to every chef and homemaker, providing the best cooking experience.

With a line of dough, whisk, whisk, and mixer, KitchenAid has both a handheld and a desktop, but the desktop is favored by the company with a wide range of products suitable for family use and bakeries. profession.



Heavy Duty KitchenAid 5KPM5EER multi-purpose mixer can mix flour, whisk, whisk, make noodles .

Fashion Designer

KitchenAid's dough and egg mixer products have an elegant design, bringing a classy, ??luxurious touch to the baking kitchen. In particular, in addition to the two basic colors of delicate white and elegant black, KitchenAid offers many fashionable colors, personality for customers to choose freely such as red, pink lotus, turquoise, brown, purple . to Increasing love and passion in the process of making cakes.



Artisan KitchenAid 5KSM150PSESA versatile multi-function mixer .

Versatile, durable, easy to use

Most of KitchenAid's dough mixers are desktop mixer, so it is strong, the engine is strong, with a **high capacity of 300-500W** , **with many mixing speeds**, it is capable of mixing many different types of flour. and mix even the most difficult to mix powders to make complex cakes.

The product is molded from high-quality materials, so it can be kneaded with a large amount of powder, and even when it comes to mixing heavy materials, it still ensures durability, does not cause mechanical phenomena. cracked, broken .

The mixing bowl of the machine has a capacity of 4.8 - 6.9 liters, so it is possible to mix a large amount of ingredients in each batch. *For example, for machines with a mixing bowl of 4.8 liters, the baker can mix enough flour to make up to 90 cookies.*



Attach an accessory to turn the dough mixer, beat the KitchenAid eggs into a versatile blender.

In addition, in addition to preparing flour, eggs, ice cream . for baking, users can purchase various accessories such as different types of mixing heads, cutting heads, and pastry heads to turn the KitchenAid flour mixer product. Becoming a versatile device, can handle all the tasks of grinding, cutting, slicing, making noodles . extremely effective.

With KitchenAid's dough mixer, egg whisk, in the process of use, the baker is completely hands-free, can take advantage of the extra work time. In the process of operation, the machine does not emit too loud noise so bring a comfortable and pleasant baking and cooking experience.

Currently on the market, KitchenAid powder mixers are priced quite high, from over 15 to over 35 million VND for a product. This price is quite expensive, but with outstanding advantages in durability, quality, design of the machine, this is still a desirable product of the cake makers.

If you love baking or have a bakery and want to own a genuine KitchenAid flour mixer, **discount from 12-18 % of the market price** , you can order via the META.vn website or call to hotline number in Hanoi 024.3785.5633 - TP. Ho Chi Minh 028.3830.8569 for advice, support order fastest and receive goods at home nationwide.

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