



## Stand Mixers Buying Guide Quick Reference Handout

Stand mixers are one of the most versatile small appliances you can have in your kitchen. They are useful for baking, cooking, and, with convenient attachments, even more.

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### What is a stand mixer?

A stand mixer is an electric mixer that sits on the countertop, plugs into the wall, and works with a large bowl and different mixing attachments to mix batter, whip cream, knead dough, and more. They have different speeds and come with different levels of power.

### How is a stand mixer different from a handheld mixer

Stand mixers are more powerful than handheld mixers, can handle denser dough, and operate independently. A handheld mixer is less powerful and must be held by hand, but it's also smaller. Handheld mixers can't handle higher speeds and are meant for quick mixing jobs, but usually don't come with other attachments to do more than mix.

### Benefits of a stand mixer

**Make big batches** – Since they have large bowls, you can mix a lot of batter or make a lot of dough at one time.

**Expanded functions with attachments** – Brands like KitchenAid work with a variety of attachments to do things like cut and roll homemade pasta noodles, grind meat, stuff sausages, make shaved ice, and more.

**Can accomplish many tasks** – There are a lot of things a stand mixer can do beyond the most obvious ones, like scramble eggs, mash potatoes, and emulsify salad dressing.

**Multitask** – With a stand mixer, you can multitask, prepping other aspects of the recipe while it handles the mixing on its own.

**Professional level results** – Yield professional level results with consistent and even mixing, timed at the right speed, to impress friends and family.



## Common attachments with a stand mixer

**Mixing bowl** – These range from 3.5 up to 6 quarts in size. Most come in stainless steel but there are optional bowls made of everything from glass to ceramic.

**Flat beater** – This is designed for mixing and is the most versatile mixing attachment and the one you'll likely use the most.

**Whisk** – This is used for beating things like eggs and cream. It looks just like a handheld whisk but has the power of the mixer behind it.

**Dough hook** – Use this spiral-like attachment to knead dough for bread, pizza crust, and more, pulling the dough together to form a ball.

## Two main types of stand mixers

**Tilt-head stand mixers** – They have elongated bowls that reach the bottom of the base and the top of the mixer can tilt up for easily adding ingredients.

**Bowl-lift stand mixers** – The bowls are usually larger and wider and lift to sit closer to the mixing attachment once ready to use. They are more stable when dealing with denser dough.

## What to look for in a stand mixer

**Power** – It ranges from 325 up to 600 watts for more challenging jobs, like high-speed whipping and dense doughs.

**Speed** – Most stand mixers have 10 speeds but some only go up to six. Consider how often you might need high-speed whipping and mixing.

**Bowl size** – With sizes from 3.5 to 6 quarts, it's always a good idea to consider getting bigger than what you think you might need.

**Versatility with attachments** – KitchenAid is the best brand if you want to do even more with the mixer and may want to use attachments in the future.

**Colours** – There are tons of colour options; pick one that matches your kitchen décor, or, if you prefer, that stands out as a bold statement piece.

## Useful accessories for a stand mixer

Consider everything from KitchenAid attachments to do more with the machine, to upgraded stainless-steel mixing attachments, or even extra bowls in glass or ceramic for a more refined look on the countertop. A pour shield is an especially useful accessory for easily adding liquid ingredients while a mix is still going, like oil to a salad dressing.