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Best Immersion Blenders of 2024

By [Deirdre Mundorf](#)



Reviewed by [Marlo Jappen Porto](#)

Updated: Dec. 12, 2023



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The best immersion blenders make it possible to mix ingredients, emulsify – or mix two ingredients that cannot be blended together completely – sauces, crush ice, and much more. And, as Madhuram Prabhakar, founder of [Madhuram's Eggless Cooking](#), explains, "They are compact, easy to clean, and less cumbersome than traditional blenders." Instead of hauling out your full-size blender, you can simply pull your immersion blender from a drawer, secure the attachment, and be ready to start blending right in the same cup, bowl, or pot where you're preparing your recipe.

Immersion blenders come in a range of models, prices, and attachments. Use our product suggestions to guide your decision as you compare the pros and cons of some of the top ones on the market.

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Best Overall

Breville The Control Grip »



PROS:

CONS:

- better control when blending

✖ Relatively expensive
- ✔ Comes with three accessories
- ✔ Ergonomic trigger switch operation

Buy From Amazon

Breville’s The Control Grip immersion blender is designed to be easy and comfortable for users. The handle features an ergonomic trigger switch, allowing users to easily adjust the speed while still holding the tool in a natural and comfortable position. The base of the blender features a bell shape. This unique design works with the internal ribbing of the tool to help users maintain control as they work and minimize unwanted suction. There are 15 speed settings, so it can meet the demands of a variety of ingredients and recipes.

This immersion blender offers quality construction with a durable stainless steel blending shaft. In addition to the shaft with the bell-shaped base, it comes with three accessories: a whisk attachment, a 25-ounce chopper bowl, and a 42-ounce jug with a dual-purpose lid and anti-slip mat.

Specs:

Price:	\$129.95
Number of Speeds:	15
Weight:	3.8 pounds
Additional Accessories:	25-ounce chopper bowl, 42-ounce extra-large jug with dual-purpose storage lid and anti-slip mat, whisk attachment

Buy From Amazon »

Best Budget

Hamilton Beach Two Speed Hand Blender »



PROS:

- ✓ Inexpensive
- ✓ Includes a whisk attachment
- ✓ Dishwasher-safe attachments

CONS:

- ✗ Only has two speeds
- ✗ No chopper attachment or jars

[Buy From Hamilton Beach](#)

You don't have to spend a lot of money to enjoy the benefits of using an immersion blender. This model from Hamilton Beach has a retail price of just \$26.99. While it only offers two speeds – compared to other models that offer five, 15, or even more than 20 – users can still blend, whip, and puree using this immersion blender.

To allow for more versatile preparation options, a whisk attachment is included along with the blending wand. Both of these attachments are dishwasher-safe, cutting down your cleanup time after preparing a meal. The plastic handle is designed to be easy to grip, helping you stay more in control when mixing and blending.

Specs:

Price:	\$26.99
Number of Speeds:	2
Weight:	2.29 pounds
Additional Accessories:	Whisk attachment

[Buy From Hamilton Beach »](#)

Best Cordless

KitchenAid Cordless Variable Speed Hand Blen...

**PROS:**

- ✓ Comes with a whisk attachment and other accessories
- ✓ Seven color options
- ✓ Safety switch to prevent accidentally adjusting the speed

CONS:

- ✗ Pricey
- ✗ Battery will require charging

[Buy From Amazon](#)

If you prefer not to be tethered to an outlet when using an immersion blender, then the KitchenAid Cordless Variable Speed Hand Blender may be an appealing pick. When fully charged, this unit can blend up to 25 bowls of soup. After a short 20-minute charge time, the lithium-ion battery will have enough power to make a basic recipe, such as a smoothie or soup. This immersion blender has an 8-inch stainless steel blending arm with a four-point blade. The four-point design of the blade allows it to thoroughly work through various ingredients, delivering a smooth texture. With the Variable Speed Trigger Switch, you can adjust the power of the attachments.

Several accessories are included with this product: a whisk attachment, a 2.5-cup chopper attachment, a 1-liter pitcher with a lid, and a pan guard. Use the Variable Speed Trigger Switch to adjust the power of the attachments based on what you’re blending, whisking, or chopping. With the integrated safety switch, you won’t need to worry about inadvertently changing the speed as you work.

Specs:

Price:	\$159.99
Number of Speeds:	Variable speed (specific number not listed by manufacturer)
Weight:	3 pounds
Additional Accessories:	Whisk attachment, 2.5-cup chopper attachment, 1-liter pitcher with lid, pan guard

[Buy From Amazon »](#)

Best for Soup

Vitamix Immersion Blender »

**PROS:**

- ✓ Four-pronged blade to cut through ingredients
- ✓ Suitable for both right- and left-handed users
- ✓ Bell guard to protect cookware and kitchen tools

CONS:

- ✗ Expensive
- ✗ Not dishwasher-safe

[Buy From Amazon](#)

The Vitamix Immersion Blender features a stainless steel wand, and the motor is encased in stainless steel as well, making it a durable and attractive kitchen tool. The blade has a four-pronged design to better blend different ingredient types. This design – combined with the 625-watt motor and five speed settings – makes it an invaluable tool that can help you whip up a variety of dishes, including soups, smoothies, and more.

Vitamix adds a bell guard to the base of this model to further increase the effectiveness of the tool. The guard guides ingredients through the blade to make sure they're properly blended. At the same time, this component

prevents the sharp blade from scratching your containers. While this isn't a cordless model, it has a 5-foot cord to make it easier to navigate around the design of your kitchen and the location of the power outlets. One downside it's worth pointing out is that this Vitamix machine doesn't come with any attachments.

Specs:

Price:	\$149.95
Number of Speeds:	5
Weight:	2.86 pounds
Additional Accessories:	None

[Buy From Amazon »](#)

Best for Smoothies

Nutribullet Immersion Blender - Deluxe Set »

**PROS:**

- ✓ Relatively inexpensive
- ✓ Includes a variety of accessories
- ✓ Features variable speeds

CONS:

- ✗ Not dishwasher-safe
- ✗ Plastic body isn't as sleek or durable as stainless steel options

[Buy From Amazon](#)

With the Nutribullet Immersion Blender - Deluxe Set, you can blend a smoothie directly into the cup you plan to drink from. This variable-speed immersion blender puts users in complete control of how quickly the blade spins. Simply adjust the dial anywhere between high and low to find the perfect setting for what you want to make. The blender is designed with an ergonomic and easy-to-hold plastic body.

The stainless steel blending arm twists off for cleaning and storage. Two other attachments are included to allow users to make a wider array of foods. Twist off the blending arm and replace it with the whisk attachment to make scrambled eggs or whipped cream. Or, try the chopper attachment to cut up veggies, chop nuts, and more. In addition to the two extra

attachments, each purchase includes a 30-ounce blending and measuring cup. You can either blend directly in the cup or use it to measure out ingredients before pouring them into the bowl where you’re preparing the recipe. The blending and measuring cup has a lid in case you want to use it to store ingredients.

Specs:

Price:	\$49.99
Number of Speeds:	Variable speed (specific number not listed by manufacturer)
Weight:	2 pounds
Additional Accessories:	Whisk attachment, chopper attachment, 30-ounce blending and measuring cup with lid

[Buy From Amazon »](#)

Best for Emulsion

All-Clad Electrics Stainless Steel Immersion Bl...

**PROS:**

- ✓ Stainless steel body
- ✓ Long shaft to accommodate different container types
- ✓ Variable speeds with "Turbo" button

CONS:

- ✗ No accessories included
- ✗ Expensive

[Buy From Amazon](#)

Use the All-Clad Electrics Stainless Steel Immersion Blender to make homemade mayonnaise, salad dressings, and other emulsions. This 600-watt, variable-speed model allows users to customize the speed based on what they're preparing. Simply press the button at the top of the handle to make the blade move faster or slower, or press the "Turbo" button to quickly increase the speed.

All-Clad designed this model with a durable and attractive stainless steel body. This immersion blender features a long, 9.25-inch stainless steel drive shaft, allowing it to reach deep down into the various containers or pots that you're blending in. The blending head's curved design helps to reduce

splatter as you work. When you’ve finished preparing a recipe, remove the blending shaft for easier cleaning and storage.

Specs:

Price:		\$170
Number of Speeds:	Variable speed (specific number not listed by manufacturer)	
Weight:		2 pounds
Additional Accessories:		None

[Buy From Amazon »](#)

Best With Attachments

Braun Multiquick Five Vario Hand Blender »



PROS:

- ✓ 21 speed settings
- ✓ Comes with several accessories
- ✓ Lightweight

CONS:

- ✗ Plastic body
- ✗ No lid included for jar accessory

[Buy From Amazon](#)

Finding an immersion blender with several attachments can make it possible to create a wider range of recipes. If this is a priority for you, then take a look at the Braun Multiquick Five Vario Hand Blender. In addition to the blending head, it comes with three attachments: a whisk attachment, a puree masher attachment, and a 1.5-cup chopper attachment. With these added tools, you can whip up scrambled eggs, make purees, chop nuts, and more. The various attachments are easy to switch using Braun’s EasyClick Accessory System.

This immersion blender features a lightweight plastic handle for easy maneuvering as you work. It also offers an impressive 21 speeds to keep you in control of every recipe you’re preparing. The blender tool features a bell-shaped shaft that helps pull foods into the blades to ensure everything is evenly mixed. This shape also helps keep suction down for better results and less splatter.

Specs:

Price:	\$89.95
Number of Speeds:	21
Weight:	1.8 pounds
Additional Accessories:	Whisk attachment, puree masher attachment, 1.5-cup chopper attachment, 20-ounce plastic beaker

[Buy From Amazon »](#)

The Bottom Line

As Karina Toner of [Spekless](#), a home cleaning service in Washington, D.C., explains, “The size and bulkiness of traditional blenders can make handling and cleaning cumbersome.” Immersion blenders offer a solution, allowing users to blend their ingredients directly in the pot or container they’re using to make their recipe. Compared to bulky blenders, immersion blenders are lightweight and relatively easy to use. They’re also easy to clean, with many offering dishwasher-safe attachments. The best immersion blender for you will depend on the types of recipes you wish to prepare and your budget.

Things To Consider When Buying Immersion Blenders

Cordless vs. Corded: Before you get too deep into your search for an immersion blender, decide whether you prefer a cordless or corded model. There are pros and cons to each, which may make one a more suitable option for your needs.

On the one hand, cordless models are very convenient. They make it possible to blend ingredients anywhere – even if you’re away from home and no outlets are available. However, this convenience typically comes at a price, as you may need to spend more money to purchase a cordless immersion blender. You’ll also have to account for charging time and make sure that you plug in your blender when the battery is running low. If the battery is dead, you won’t be able to use the blender as desired.

Corded models remove the worry about making sure the battery is charged and ready for use. You don’t have to think about whether or not you’ll run out of power in the middle of making a recipe. However, with corded models, you’ll be more limited in where you’ll be able to work. You must find a spot that’s close enough to an outlet.

It's also possible that the cord will get in your way as you're trying to maneuver the blender around your pot or container.

Speeds: Note the number of speed settings offered by each blender as you decide which one will be right for you. While some models may only offer a few speeds, others offer variable speed options with as many as 20 or more settings available. Generally speaking, immersion blenders that offer more speed settings will allow you to be in better control as you're working. You can dial the speed back when you're mixing thinner ingredients to minimize splatter and increase it when you need to blend through tougher ingredients. With more speed settings, you'll find it easier to ensure that the consistency of each recipe turns out just as you desire.

Additional Attachments: Some immersion blenders come with additional attachments that make it possible to create a wider range of foods. If you want a more versatile product, then you should prioritize looking for a model that comes with attachments and accessories. However, if you only want the blending feature, then you might not need to worry about some of these extras.

One attachment that comes with several of the immersion blenders on the market is a whisk. This attachment can help you make homemade whipped cream, scrambled eggs, or even meringues. Some models also include a chopper attachment for cutting veggies, nuts, or even meats before adding them to a recipe. Additionally, some immersion blenders also come with jars or beakers for mixing or measuring ingredients and recipes.

Care and Maintenance: According to Toner of Spekless, one of the benefits of immersion blenders is that they're easier to clean than traditional, bulkier models. "They eliminate the need for a separate blending jar, as they can be directly used in cooking pots or containers, minimizing the number of items to clean," she shares. Toner adds that "many immersion blenders come with dishwasher-safe parts, making the cleanup process so much more convenient. However, it's important to check the manufacturer's instructions and product specifications for your specific immersion blender model."

Toner says that some of the common dishwasher-safe components of an immersion blender include the blending shaft, the blade attachment(s), and the blending containers or beakers. But, again, some manufacturers may state that these components should be hand-washed, so always check the specific care instructions

for the product you choose. Regardless of the model you choose, the motor unit and cord (if applicable) will need to be carefully wiped down to avoid damaging the electrical components.

How We Chose the Best Immersion Blenders

The process for selecting the best immersion blenders involved thorough research, consideration of recommendations from professional reviewers, and reading through reviews from customers. To narrow down the list of potential products, we were purposeful in including products available at different prices to accommodate different budget needs, as well as some with various attachment options to better meet the specific blending needs of a range of users. We also reached out to Madhuram Prabhakar, founder of [Madhuram's Eggless Cooking](#), and Karina Toner, operations manager of [Spekless](#), a cleaning service based in Washington, D.C., for their tips and recommendations.

WHY SHOULD YOU TRUST US?

Our contributors put an extensive amount of time and effort into their research. This piece's author, [Deirdre Mundorf](#), has nearly five years of experience writing about home goods. Her work has been featured on several other sites including Bob Vila and USA Today.

FAQ

How do you use an immersion blender?



What can you use an immersion blender to make?



Are immersion blenders worth it?



How do you clean an immersion blender?



About Our Team



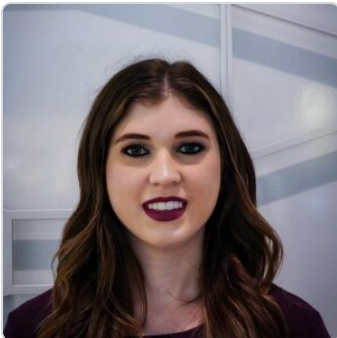
Deirdre Mundorf

Contributor



Mundorf is a freelance writer who specializes in home goods, family, and pet content. She has more than three years of experience as a professional writer and her work has been featured in [Bob Vila](#), [Discover Magazine](#), and [House Digest](#). Prior to her freelancing career, Mundorf was an elementary school teacher for more than a decade.

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Marlo Jappen Porto is a former editor for U.S. News 360 Reviews, focusing on home goods. Prior to joining the team, she was a researcher at NBCUniversal, where she gathered compelling and relevant archival content for live broadcasts. In addition, she has spent years working as an editor and community journalist.

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