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## Best Stand Mixers of 2024

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The best stand mixers are designed with features and accessories that can help you whip up a variety of foods whether it be cakes, breads, or mashed potatoes. Some models even come with specialized attachments so they can perform other tasks: slicing, shredding, grinding, juicing, and pasta making, among others.

However, with so many options on the market, choosing which stand mixer to purchase could be complicated. To help make this decision a piece of cake, we've put together a list with options for home bakers of all different experience levels, kitchen sizes, and budgets.

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Best Overall

KitchenAid Artisan Series 5-Quart Tilt-Head St...



PROS:

CONS:

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match demands of different recipes

✓ Adjustable head

✓ More than 20 colors available

as some other models

✗ Bowl may be too small for larger batches

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The KitchenAid Artisan Series 5-Quart Tilt-Head Stand Mixer earns the top spot on our list. “I love the tilt head and large bowl. I also love the option to get additional bowls, whisks, and paddles to fit the machine,” says Jeanne Cattanach, owner of [Macaron 5 Chic](#), a Long Island-based French macaron business.

In addition to this 5-quart mixer’s generously sized stainless steel bowl that allows you to mix up to nine dozen cookies or 4 1/2 loaves of bread at a time, it comes with four additional accessories: a coated flat beater, a coated dough hook, a six-wire whip, and a pouring shield.

This KitchenAid model offers 10 speeds, allowing you to achieve an ideal setting for whichever recipe you’re preparing. With 59 touch points around the bowl, the mixer’s head will evenly combine ingredients for optimal results. The 325-watt motor is powerful and should be sufficient for most home baking needs. However, it does fall short of the 500 or more watts offered by models such as the KitchenAid 7-Quart Bowl-Lift Stand Mixer or Breville’s The Bakery Chef.

As with all KitchenAid mixers, you can purchase additional attachments, including a food grinder, a shredding blade, and a pasta roller, to get even more out of your stand mixer. Choose from more than 20 different color options to coordinate with your kitchen’s decor.

Specs

Price:	\$449.99
Dimensions:	13.9 inches H x 8.7 inches W x 14.1 inches D

Capacity:	5 quarts
Speeds:	10

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Best Budget

Hamilton Beach 6-Speed Stand Mixer »



PROS:

- ✓ Budget-friendly price tag
- ✓ Dishwasher-safe bowl and attachments
- ✓ Adjustable head to provide access to bowl

CONS:

- ✗ Only offers six speeds
- ✗ Smaller capacity

[Buy from Amazon](#)

The Hamilton Beach 6-Speed Stand Mixer may be the right fit for those hoping to stick to a tighter budget. Costing just \$99.99, it’s about \$1,150 less than the priciest model on our list. Despite its relatively budget-friendly price tag, this mixer still has notable perks.

For instance, its 3 1/2-quart stainless steel bowl is large enough to accommodate most standard recipes. It also comes with three attachments for beating, blending, mixing, creaming, and whipping: a flat beater, a whisk, and a dough hook. If you need to add ingredients to the bowl, you can tilt the head out of the way and then lock it back into place until you're ready for it to resume mixing.

There are six different speeds to choose from along with a fold setting for if you’re mixing in whipped cream, egg whites, or other light and fluffy ingredients. As the mixer is combining your ingredients, the nonslip feet on the stand will help to keep it from sliding around on the counter. Once you’re done baking, the bowl and all of the attachments are dishwasher-safe to make for a quick cleanup.

Specs

Price:	\$99.99
Dimensions:	11.89 inches H x 8.66 inches W x 13.59 inches D
Capacity:	3 1/2 quarts
Speeds:	6

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Best for Versatility

Wolf Gourmet Stand Mixer »

**PROS:**

- ✓ Powerful 500-watt motor
- ✓ Large-capacity stainless steel bowl
- ✓ Proprietary bowl-lift design

**CONS:**

- ✗ Expensive
- ✗ Takes up a lot of countertop and cabinet space

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Between its large 7-quart bowl and powerful 500-watt motor, the Wolf Gourmet Stand Mixer is built to handle a variety of ingredients. It can hold up to 8 pounds of dough, which is enough to make as many as 14 dozen cookies at a time – that's 168 cookies!

Using the Wolf Gourmet's speed dial, you can select the ideal setting for each recipe you're preparing and adjust it with ease as needed. The mixer's gears and motor allow it to maintain a consistent speed regardless of the thickness of the batter.

This model comes with three different accessories: a flat beater, a whisk, and a dough hook. You can purchase a food grinder attachment separately

for making sausage, grinding meats, and even preparing homemade preserves. Switching between the included attachments and any others you purchase is simple thanks to the magnetized cover and locking system.

This unit features a proprietary bowl-lift design. When you’re ready to begin mixing your ingredients, simply use the handle to move the bowl into place and lock it for stability while the stand mixer does its job. This appliance utilizes a two-mix mixing action to provide greater coverage of the entire bowl so that all of your ingredients are thoroughly mixed.

Specs

Price:	\$1,249
Dimensions:	17.63 inches H x 17 inches W x 10.5 inches D
Capacity:	7 quarts
Speeds:	10

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Best for Small Kitchens

KitchenAid Artisan Mini 3.5-Quart Tilt-Head Sta...

**PROS:**

- ✓ Compact size
- ✓ 10 speed settings
- ✓ Tilt-head design

**CONS:**

- ✗ Not ideal for larger families
- ✗ No pouring shield

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If space is at a premium in your kitchen, take a look at the KitchenAid Artisan Mini 3.5-Quart Tilt-Head Stand Mixer. This model weighs 18 pounds, making it 5 pounds lighter than the KitchenAid Artisan Series 5-Quart Tilt-Head Stand Mixer and 13 pounds lighter than the KitchenAid 7-Quart Bowl-Lift Stand Mixer.

Despite its more compact and lightweight design, this model still offers many of the same features that consumers love about the larger KitchenAid stand mixers. For example, it features the same tilt-head design for easy access to the bowl when adding ingredients. It also comes with a flex edge beater, a coated dough hook, and a wire whip and offers 10 different speed settings to cater to different recipes. Additional attachments are available for purchase from KitchenAid for added versatility.



Specs

Price:	\$379.99
Dimensions:	12.3 inches H x 7.8 inches W x 12.3 inches D
Capacity:	3 1/2 quarts
Speeds:	10

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[Buy From Amazon »](#)

Best for Beginners

Cuisinart Precision Master 5.5-Quart Stand Mix...



PROS:

- ✓ Relatively affordable price tag

CONS:

- ✗ Isn't ideal for handling small quantities of

[Buy from Amazon](#)

- ✓

Powerful 500-watt motor
- ✓

Lightweight
- ingredients
- ✗

Could be inconvenient to lock tilt-back head

If you’ve never owned a stand mixer before, the Cuisinart Precision Master 5.5-Quart Stand Mixer, which is reasonably priced at \$249.95, could be a good place to start. This model offers many of the same features and accessories you’ll find with more expensive mixers, providing users with an opportunity to experiment and learn more. For example, it comes with a flat mixing paddle, a chef’s whisk, a dough hook for tackling different recipe types, and a splash guard to protect countertops against spills and splatter.

On the downside, some customers say that the Precision Master isn’t great at tackling small amounts of ingredients because there’s too much space between the whisk and the bottom of the bowl. This mixer features a tilt-back head, which the user can lock into place for stability. While some reviewers are a fan of this design, others say it’s inconvenient because it requires the use of both of your hands.

This stand mixer from Cuisinart features a 5 1/2-quart stainless steel bowl that’s large enough for most home baking needs. The body is made from durable die-cast metal. Plus, the 500-watt motor is also quite powerful, even more so than some similarly sized and more expensive models, such as the KitchenAid Artisan Series 5-Quart Tilt-Head Stand Mixer.

Specs

Price:	\$249.95
Dimensions:	14.13 inches H x 14.17 inches W x 7.87 inches D
Capacity:	5 1/2 quarts
Speeds:	12

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## Best for Large Batches

### KitchenAid 7-Quart Bowl-Lift Stand Mixer »



#### PROS:

- ✓ Large 7-quart capacity
- ✓ Bowl-lift design with three-point locking system for stability
- ✓ 11 speed settings

#### CONS:

- ✗ Expensive
- ✗ Heavy

[Buy from Amazon](#)

You can easily double (or even triple) your favorite recipe with this KitchenAid 7-Quart Bowl-Lift Stand Mixer. You'll find this model to be very versatile - so much so that [Lisa Basini](#), the founder of The Baking Coach, which is a business that offers private cooking and baking lessons, considers it her "third arm."

It can accommodate up to 13 dozen cookies and knead more than 8 pounds of bread at a time. The mixer has 11 different speeds to match the demands of every recipe. If you’re folding in whipped cream, berries, or other delicate ingredients, you can use the half-speed option for the gentlest and slowest mixing possible to ensure the best results.

This model utilizes a bowl-lift design. Instead of tilting the head to access the bowl, it lifts into place and can be secured with a three-point locking system. This design provides additional security and stability, particularly when mixing full loads of heavy batter.

Specs

Price:	\$649.99
Dimensions:	16.5 inches H x 11.31 inches W x 14.63 inches D
Capacity:	7 quarts
Speeds:	11

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Best for Bread

**Breville The Bakery Chef »**

**PROS:**

- ✓ Load-sensing technology
- ✓ Powerful 550-watt motor
- ✓ Planetary mixing actions for better coverage

**CONS:**

- ✗ Limited additional attachments available for purchase
- ✗ Some mixers offer a larger capacity

[Buy from Breville](#)

With its 550-watt motor, Breville's The Bakery Chef is an excellent option to consider for those looking to knead bread dough in their mixer. It uses load-sensing technology to detect heavier batters and will keep the power at a sufficient level to maintain the set speed.

Additionally, this model utilizes a planetary mixing action to ensure full bowl coverage and incorporation of all the different ingredients. The stand mixer comes with four attachments, including a double-sided scraper beater to wipe both the sides and bottoms of the bowl as it mixes, a flat beater, a wire whisk, and a dough hook. A pouring shield and splash guard are also included with each purchase to minimize messes and keep ingredients in the bowl.

The Bakery Chef offers 12 different speeds for users to choose from. It also has a built-in timer that will automatically shut the mixer off at the set time to save you from accidentally overmixing your ingredients. Plus, there’s a special lamp integrated into the mixer’s head to illuminate the bowl and help you better track the progress of your mix. Two different bowls - a 5-quart glass bowl and a 4-quart stainless steel bowl - are included with each purchase.

Specs

Price:	\$399.95
Dimensions:	14.3 inches H x 11.4 inches W x 14.8 inches D
Capacity:	5-quart glass mixing bowl and 4-quart polished stainless steel mixing bowl
Speeds:	12

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[Buy From Breville »](#)

The Bottom Line

A major perk of a stand mixer, according to Jeanne Cattanach, the owner of Macaron 5 Chic, is that it allows you to multitask. “The mixer can be doing the work while you are performing other aspects of the recipe,” she says. Deciding which one to get will depend on a number of factors, including your budget, the types of recipes you intend on making, and whether or not you'll be using it to make large batches. We selected the KitchenAid Artisan Series 5-Quart Tilt-Head Stand Mixer as our top pick. It offers a range of features and settings at a midrange price, making it a good choice for most home bakers.

## Things To Consider When Buying Stand Mixers

**Type:** Before you get too deep into your search for a new stand mixer, one important decision to make is which type of stand mixer you would prefer. There are a few main types on the market. Each has its pros and cons, and one may be better suited to your specific cooking and baking needs than another.

- **Tilt-Head Stand Mixers:** These types of mixers have a head that lifts or tilts up out of the way to provide access to the bowl for adding ingredients, checking on the progress of a recipe, or removing the entire bowl. While most are relatively easy to use, you may find that there is not enough space beneath your kitchen counters to lift the head without shifting the position of the mixer itself.
- **Bowl-Lift Stand Mixers:** With a bowl-lift stand mixer, the bowl moves instead of the head. These models use arms that move the bowl up toward the head for mixing or down toward the base for removal or adding ingredients. Typically, bowl-lift stand mixers are larger machines, so they may not be ideal for those who have limited counter or cabinet space.
- **Planetary Stand Mixers:** Planetary mixers have a stationary bowl. The blades of the mixer rotate on their axis while also revolving around the center of the bowl. These motions provide a greater number of contact points for better mixing.

**Size and Weight:** It is also important to consider the dimensions and weight of each model you're looking at. Think about the amount of available counter and cabinet space in your kitchen. Many people leave their stand mixers on their countertops because of their bulkier size and the difficulty of moving them back and forth between a cabinet and a countertop. However, if you don't have the space for this to be an option, you'll want to closely look at how much the various options weigh to ensure you'll be able to move your mixer without too much trouble.

Another important measurement to look at is the height of the mixer, including the height with the head tilted up (if applicable). If you want to be able to leave the mixer pushed back on the counter and under the cabinets, you'll need to measure the amount of available space to confirm that it will indeed fit.

**Capacity:** Jeanne Cattnach, the owner of Macaron 5 Chic, and Lisa Basini, the owner of The Baking Coach, both think that capacity is one of the most important features to consider when shopping for a stand mixer. According to Cattnach, you need to “make sure the bowl capacity fits your needs.” She adds: “It’s always great to purchase an extra bowl if you do a lot of baking.”

You’ll want to think about your baking needs and whether you’ll be using the mixer to make double or triple batches of your favorite recipes. As a point of reference, a 3 1/2-quart bowl can hold enough dough for about five dozen cookies, while a 7-quart bowl could make roughly 14 dozen cookies.

**Material:** Choosing a durable stand mixer that will hold up well to years of use is important, especially if you’ll be using the model you purchase on a regular basis. The most durable stand mixers will feature a metal construction to protect against cracks, scratches, stains, and other damage. Because of how smooth and sleek these coated metal mixers are, they are typically easy to clean and wipe down (another bonus!).

While mixers made from plastic are typically less expensive, you get what you pay for. Plastic is not as durable as metal and is much more likely to crack or get damaged over time. Moreover, these models may be more difficult to clean due to the presence of crevices within the plastic. However, stand mixers made from plastic will be lighter. This can make them easier to move around the kitchen, but it also means that they are more likely to slide as they’re working.

**Wattage:** Paying attention to the wattage of each stand mixer will provide you with insight into how powerful it will be. If you’re going to be making bread or other dense and thick doughs, then you’ll want to look for a model with a higher wattage of at least 500, ideally. While power is important, you need to strike a balance when you’re preparing more delicate recipes that require a slower mixing speed. Looking at the number of speed settings on each model you’re considering can help ensure that the product you choose will be able to handle a wide range of mixing needs.

**Special Features and Accessories:** The more attachments that come with a stand mixer, the more you’ll be able to do with it. Even if only a few attachments are included with your appliance, you may want to look up what, if any, other attachments you can buy from the manufacturer that will be compatible with the model you have.



The standard attachments you'll see with most models include a paddle, a dough hook, and a whisk. The Baking Coach's owner Lisa Basini shares that "knowing when to use the right attachments is extremely important. The whisk attachment should only be used for whipped cream and egg whites. The paddle is used for mixing most batters, and the dough hook should only be used for dough. A lot of consumers use the whisk attachment because it resembles a hand mixer, but that attachment is not correct for most recipes." Some of the other attachments you may be able to purchase to use with a stand mixer include a juicer, a meat grinder, a pasta roller, a shredder, an ice cream maker, and a spiralizer.

## How We Chose the Best Stand Mixers

Curating our list of the best stand mixers required research, reading reviews and feedback from consumers, and consulting with experts in the industry, including Jeanne Cattanaach, the owner of [Macaron 5 Chic](#), [Lisa Basini](#), the owner of The Baking Coach, and Verelyn Gibbs Watson, the owner of three [Nothing Bundt Cake](#) franchises. After taking all of this information into account, we carefully selected specific products to match different budgets, experience levels, and mixing and baking requirements.

### WHY SHOULD YOU TRUST US?

The U.S. News & World Report 360 Reviews editorial team spends countless hours researching, reviewing, and fact-checking each piece before it is published. The author of this piece [Deirdre Mundorf](#) has several years of experience writing about home- and kitchen-related topics. In addition to being a contributor for U.S. News & World Report, she has also written for Discover Magazine, Bob Vila, and House Digest.

## FAQ

**What are the benefits of using a stand mixer over a hand mixer? +**

How long do stand mixers last?



How do I clean a stand mixer?



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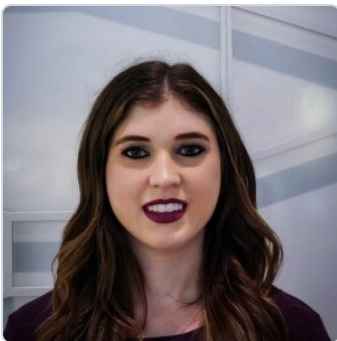
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Mundorf is a freelance writer who specializes in home goods, family, and pet content. She has more than three years of experience as a professional writer and her work has been featured in [Bob Vila](#), [Discover Magazine](#), and [House Digest](#). 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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