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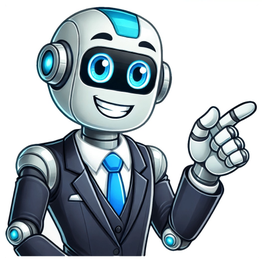

Before you invest in a KitchenAid stand mixer, see these reviews on the best stand mixers in Singapore 2023! Not everyone needs such a powerful workhorse and one that takes up valuable counter space! A stand mixer can be compact but steady enough to meet light baking needs. Or you may find that you only need a few accessories instead of a whole collection. Why get them if you're not going to make use of them? We want to help you find your perfect stand mixer in this post! Best Value For Money Stand Mixer (Multipurpose/ high quality) – Kenwood 4.3L Prospero Plus Kitchen Machine KHC29.J0SI Best Stand Mixer For Avid Bakers – KitchenAid 4.8L Artisan Stand Mixer KSM125B Best Premium Stand Mixer – KitchenAid 4.8L Artisan Stand Mixer KSM125B Best Designer Stand Mixer – KitchenAid 4.8L Artisan Stand Mixer KSM125B Best Quiet Stand Mixer – KitchenAid 4.8L Artisan Stand Mixer KSM125B Best Stand Mixer (Large quantities) – Mayer 5.5L Stand Mixer MMSM101 or Aobosi 6L Stand Mixer 1518N Best Budget Stand Mixer (Large quantities, light batter) – Russell Taylors 5L Stand Mixer SM-1000 Best Budget Stand Mixer (For infrequent use) – Mayer 3.5L Mini Stand Mixer MMSM35B Best Space Saving Stand Mixer – Philips 3.0L Viva Collection Mixer HR3745/11 Best Stand Mixer (Convertible to hand mixer) – Bear 4.0L Digital Stand Mixer DDQ-B03V1 or PowerPac Hand Mixer, Stand Mixer With Bowl (PPSM208) Best Budget Stand Mixer (Small quantities and light use) – Philips 3.0L Viva Collection Mixer HR3745/11 Best Stand Mixer For Bread Making – KitchenAid 4.8L Artisan Stand Mixer KSM125B or Mayer 5.5L Stand Mixer MMSM101 Heavy and regular use warrants paying this much for a stand mixer! It is one of the best stand mixers for baking in huge batches! The build is of top quality, as are the accessories. Of the 3 attachments, there is a ceramic flat beater, wire whip, and a ceramic dough hook! No chrome pieces as with cheaper stand mixers! Users are fully satisfied with the solid build of the mixer and its powerful but quiet motor. Though some users lament that it should come with more attachments and a longer power cord. There are 10 speed settings. And all begin with a soft start, gradually increasing as the mixing is in progress! However, this stand mixer is only for large-scale baking. For instance, the 4.8L stainless steel bowl (with handle) is suitable for 1kg flour. Compared to the KitchenAid 6L model, the KitchenAid 4.8L Artisan Stand Mixer KSM125B includes a splashguard! KSM125B has a very similar design (and uses the same motor) to other KitchenAid models like KSM156, KSM175 and KSM185. It depends on the size, as well as the colors and finishing you prefer. Some of which are only available with the KSM185. KSM175 happens to include a flexible edge beater as well. Either way, you need a lot of counter space for the KitchenAid 4.8L Artisan Stand Mixer KSM125B. It's bulky and heavy (~11kg)! Type: Tilt-head Power: 300W Capacity: 4.8L Dimensions: 370x240x360 (LxWxH) mm Weight: 10.4kg Settings: 7 Speed + Pulse Bowl Material: Stainless Steel Warranty: 1 year Price: ~$699 About half the price of the KitchenAid 4.8L Artisan Stand Mixer KSM125B and with a smaller capacity, the Kenwood 4.3L Prospero Plus Kitchen Machine KHC29.J0SI comes with more accessories too! And can be used as a mixer or a blender (with a glass blender jug). If you cook and bake a lot (in large quantities), you will find this stand mixer and its attachments useful! One user who had the 800W model before, found the Kenwood 4.3L Prospero Plus Kitchen Machine KHC29.J0SI more powerful! And their accessories are compatible (except the splash guard)! It may offer incredible value for money, but the Kenwood 4.3L Prospero Plus Kitchen Machine KHC29.J0SI is also noisy. At does vibrate a little, according to reviews! Still, it works well (even for kneading bread dough) and saves time whether you are preparing batter or using it for food processing! Plus, it does not take a lot of counter space despite its high versatility! However, if you have a small family, you should not get this stand mixer. As the whisk does not have a good reach into the bowl (too small). Type: Tilt-head Power: 1000W Capacity: 4.3L Dimensions: 280x250x240 (LxWxH) mm Weight: 4.5kg Settings: 3 Speed + Pulse Bowl Material: Stainless Steel Warranty: 1 year Price: ~$369 One of the largest (capacity) stand mixers in this list, the Mayer 5.5L Stand Mixer MMSM101 even looks a bit like the KitchenAid 4.8L Artisan Stand Mixer KSM125B, especially in red! However, the paint coating chips off easily. Which adds to its other minor cosmetic defects (usually on the splashguard). Also, the Mayer stand mixer is not as solid as a KitchenAid stand mixer. That aside, it's still sturdy (of stainless steel). And much cheaper than the KitchenAid 4.8L Artisan Stand Mixer KSM125B. If you had a KitchenAid before, you may need some time to adjust to this stand mixer. It makes some noise but is definitely powerful. And easy to use (and clean). A fortunate thing since it doesn't come with instructions! If you're more into functionality than looks: You can contemplate on the Mayer 5.5L Stand Mixer MMSM101 for its large capacity (actual bowl capacity is 4.8L), accessories, and ability to quickly knead dough and beat egg whites into meringue! Provided you have enough counter space for it! And don't work with small quantities! Because its whisk/ dough hook can't reach 300g of dough or just 2-3 eggs! Type: Tilt-head Power: 1000W Capacity: 5.5L Dimensions: 414x309x352 (LxWxH) mm Weight: 8.2kg Settings: 6 Speed + Pulse Bowl Material: Stainless Steel Warranty: 1 year Price: ~$388 For budgets below S$200, you can check out these cheap stand mixers in Singapore! For under $40, you can get a decent hand mixer/ stand mixer (either in black or white) from PowerPac! Because you can choose to use it without the bowl, this lightweight stand mixer can also double as a hand mixer. And therefore, the PowerPac Hand Mixer, PPSM208 is astounding value for money considering this as well as the fact that the bowl is of stainless steel. Plus, it's deep enough that ingredients won't splash out. However, the accessories (beater and dough hook) are chrome-plated. With a power rating of 250W max and a capacity of 2L, you can very well expect this small stand mixer to be better suited for light use rather than heavy duty and frequent baking. It is also quite a nuisance (sound-wise) when it is in operation. But it holds its ground. All in all, this is a top recommendation if you seldom bake but need a stand mixer or hand mixer occasionally. You can easily put the PowerPac Hand Mixer, PPSM208 away in a cupboard when you're not using it too! And if you don't want to spend $80 on a mixer, the PowerPac Hand Mixer, PPSM208 is half the price (and capacity) of the Bear 4.0L Digital Stand Mixer DDQ-B03V1! Both models come with a stainless-steel bowl and can convert between a hand mixer/ stand mixer. Type: Hand mixer/ Stand mixer Power: 200-250W Capacity: 2L Dimensions: 335 x 215 x 200 (LxWxH) mm Weight: 2.5kg Settings: 5 speed settings, Turbo function Bowl Material: Stainless steel bowl Warranty: 2 years Price: ~$35 As a hand mixer, the Cornell Stand Mixer 250W Kitchen Electric Mixer CSM-8007HP is on the heavy side. Unlike the PowerPac Hand Mixer, PPSM208. But if you're going to use it mainly as a stand mixer, that won't matter too much: It is powerful enough to work bread dough too. And it will stay in place while you beat the dough too! The build quality of this stand mixer is more than satisfactory even it consists mostly of plastic. And it's quite compact too. But if you prefer a metal bowl, go for the similar-priced PowerPac Hand Mixer, PPSM208 instead of the Cornell Stand Mixer 250W Kitchen Electric Mixer CSM-8007HP. Both stand mixers are convertible and have a similar power rating. Another clear advantage that the Cornell Stand Mixer 250W Kitchen Electric Mixer CSM-8007HP over the PowerPac Hand Mixer, PPSM208 is that the bowl rotates automatically! For what it's worth, the Cornell Stand Mixer 250W Kitchen Electric Mixer CSM-8007HP is ideal for those who aren't fully committed to baking yet. But if you do bake often, you should invest in a more durable stand mixer. Note: Need to use an adaptor (2-pin EU plug) Type: Hand Mixer/ Stand Mixer Power: 250W Capacity: 2.5L Dimensions: 325 x 240 x 245 (LxWxH) mm Weight: 2.9kg Settings: 5 speeds with turbo function Bowl Material: Plastic Warranty: 1 year Price: ~$40 This lightweight and sleek budget stand mixer in Singapore really impresses users: The price is low but its huge capacity, high power and performance is almost equal to more expensive stand mixers. Like Mayer stand mixers. It's just a pity that the accessories are not as great: The top cover breaks easily. And the mixing bowl is not of stainless steel bowl and neither are the accessories. Which seem to be made of aluminum. Except for the whisk. According to reviews, it can still work with smaller batches (e.g. 600g of flour). With some scraping action from you intermittently. Home baking enthusiasts are largely pleased with the Aobosi 6L Stand Mixer 1518N. It makes baking and whipping up frosting so much more efficient! So it's another large capacity stand mixer to consider for under S$150! Type: Tilt-head Power: 1100-1500W Capacity: 6.0L Dimensions: 387x238x314 (LxWxH) mm Weight: – Settings: 6 Speed + Pulse Bowl Material: Stainless Steel Warranty: 1 year Price: ~$149 Cornell 4.2L Stainless Steel Stand Mixer CSM-EL688 is a wonderful budget option for beginners or users that need to prepare larger batches of batter. As its narrow bowl design limits its effectiveness on smaller batches (< 500g dough). You need to use it with 6 eggs, rather than 2 or 4 eggs! And it can't reach a single pack of butter (e.g. 227g) or 200g of flour! One user who has a KitchenAid found that the Cornell 4.2L Stainless Steel Stand Mixer CSM-EL688 offers more than satisfactory quality for the price. Others are less ecstatic with the cheaply made chrome attachments. The dough hook can be dented easily. Although, the whisk and bowl appear to be made of steel. Users really like the splashguard that has a flap for adding ingredients conveniently as mixing is in progress! And the speed is already fast at the lowest setting. It is quiet on the lower speeds too. For kneading bread, you'll need to switch to higher speeds to match up to higher end stand mixers. Which will also be noisier. Don't worry about the mixer moving around, there are suction feet! Even if it can knead dough, you may wear out the motor quickly if you use it for bread-making regularly! Type: Tilt-head Power: 600W Capacity: 4.2L Dimensions: 400x254x364 (LxWxH) mm Weight: 6.7kg Settings: 8 Speed Bowl Material: Stainless Steel Warranty: 1 year Price: ~$150 Looking for a Mayer 3.5l mini stand mixer review? This is it! It's smaller than it looks, according to more than a few users. So you can only use it for small-scale baking. But the quality is nice (except for the plastic bowl), as is the design. It's sturdy in spite of being made mainly with plastic. Suction pads are the secret to its stability! Even when it shakes on higher speeds! PS: There is another model (MMSM216) with the same capacity and power. But the bowl material is stainless steel! Speed 1 is already fast, and is audible but acceptably so. The lid prevents ingredients from making a mess of your counter and floor! We recommend this budget stand mixer if you don't plan to use your stand mixer often. And it's simple enough for beginners to get behind! And light too, so you can put it away easily! There is also a nifty instruction manual if you need some guidance! Butter becomes fluffy fast, and the mixer acheives great texture for dough. With some intervention from you, to scrape the sides of the bowl during the mixing process! For infrequent use and small batches in a very small kitchen, you can't go wrong with the Mayer 3.5L Mini Stand Mixer MMSM35B! Type: Tilt-head Power: 700W Capacity: 3.5L Dimensions: 328x205x270 (LxWxH) mm Weight: 3.3kg Settings: 6 Speed Bowl Material: Plastic Warranty: 1 year Price: ~$99 Also smaller than what many users expect (actual bowl capacity is ~2.5L), the Philips 3.0L Viva Collection Mixer HR3745/11 can also double as a handheld mixer! Its size makes it highly suitable for beginners, tiny kitchens, small-scale baking or leisurely baking. It looks nice and the finishing is good too. All of its functions work well and efficiently, as a few users tested. However, the mixer does feel warm after using it. And there is no significant difference in the middle speeds. Users find the quality and price point reasonable. Except that the bowl is not made of metal. The stand mixer is easy to assemble, use, and clean as well. A few users doubt that it can handle heavy duty tasks. And the attachments can be fiddly to put on. If you want a small stand mixer for making smaller quantities of cakes or scones, the Philips 3.0L Viva Collection Mixer HR3745/11 is a good budget stand mixer that is compact too! Type: – Power: 450W Capacity: 3.0L Dimensions: – Weight: – Settings: 5 Speed + Turbo Bowl Material: Plastic Warranty: 2 years Price: ~$69 Most positive reviews for the Bear 4.0L Digital Stand Mixer DDQ-B03V1 are biased towards its adorable stature and trendy color! For its remarkably low price, users are delighted that the stand mixer also comes with a stainless steel bowl and a splash guard cover. The bowl spins while the mixing is in progress too. But sometimes, you will have to stop the mixing to scrape the sides of the bowl. Other than this, users like that the Bear 4.0L Digital Stand Mixer DDQ-B03V1 be used as either a stand mixer or a hand mixer. Much like the Philips 3.0L Viva Collection Mixer HR3745/11. Even if it's louder than a regular hand mixer! The instructions it comes with are not very extensive or helpful to a beginner though. And based on reviews, the Bear 4.0L Digital Stand Mixer DDQ-B03V1 is only good for general and light use in the kitchen (e.g., crème brûlée). The speed is high enough to form peaks in meringue. But the mixer will shake (quite violently) if you use it for mixing dough and at medium speeds. Since it is very lightweight! At least it has suction feet to firmly hold it in position on your counter. There was actually one user who burned out her mixer using it to knead dough! In fact, many users observe that the stand mixer heats up quickly at high speeds. For those that do not bake bread and only work with light batter (e.g. cakes, cookies) occasionally, the Bear 4.0L Digital Stand Mixer DDQ-B03V1 is an inexpensive and irresistibly adorable stand mixer to get! Note: You may need an adaptor to use this mixer (it uses a 2 pin plug) Type: Tilt-head Power: 300W Capacity: 4.0L Dimensions: 350x220x318 (LxWxH) mm Weight: – Settings: 9 Speed Bowl Material: Stainless Steel Warranty: 2 years Price: ~$79 The lower quality build of the Russell Taylors 5L Stand Mixer SM-1000 is obvious (so is the noise) when you run it on higher speeds (e.g. 5th speed). Where the mixer will start wobbling. Luckily, the suction feet will keep the mixer in place! It's not fair to compare the Russell Taylors 5L Stand Mixer SM-1000 to the KitchenAid 4.8L Artisan Stand Mixer KSM125B of similar capacity. Since it only costs 1/7 of the price! So if you don't mind the shaking, it is possible to knead dough with this mixer. Or even mix cold butter! However, users do say that this stand mixer is not as powerful (i.e. mixing speed is slower) as other stand mixers they have tried. And is also quite loud. One user says it's a cheaper version of the Kenwood stand mixer. It's sleek and the workmanship is acceptable for the price. There is a detachable splash guard too, so you don't have to worry about ingredients escaping! Users say that the stand mixer is both easy to use and clean. Our final thoughts on the Russell Taylors 5L Stand Mixer SM-1000 is that it is a great budget stand mixer if you bake in large quantities! Just try not to use it on dense batter or for kneading bread dough. Even though it comes with the necessary attachments for bread making! Note: Uses a 2 pin plug instead of the usual 3 pin plug Type: Tilt-head Power: 1000W Capacity: 5.0L Dimensions: 380x270x360 (LxWxH) mm Weight: 4.3kg Settings: Variable Speed Bowl Material: Stainless Steel Warranty: 2 years Price: ~$109 Some questions to keep in mind when you are picking out a stand mixer: How much counter space do you have? Decide which type of stand mixer you want (tilt head vs bowl lift) – personal preference What capacity do you need? Budget – a higher price could mean better quality materials for the mixing bowl (stainless steel or glass instead of plastic) Is there a shield or splashguard to prevent ingredients from flying out? What attachments does the stand mixer come with (e.g. dough hook, whisk, etc) and will you have use for all of them? Don't bake that much? Maybe it would be better for you to get a multipurpose food processer or blender instead. A hand mixer is another option if you find stand mixers to be out of your budget! Find your new kitchen helper from this selection of the best stand mixers in Singapore to suit every budget and different baking requirements! You'll be surprised by how many decent but affordable models there are in the market. Any serious home baker knows that life in the kitchen is better with a stand mixer. Preparing cake batter, cookie batter, and even bread dough with a stand mixer is so much easier than muscling through it by hand. If you haven't yet invested in a stand mixer because of the price, we've got good news: there are plenty of excellent budget stand mixers that fit the bill.A stand mixer is a powerful stationary appliance that can mix batter, whip cream, and knead dough quickly and easily. It consists of a mixing arm that holds attachments like a flat beater, whisk, or dough hook and a separate bowl that locks in place during mixing. However, most stand mixers are pricey, and that discourages some home bakers from buying one.A budget stand mixer may have a slightly smaller bowl and fewer speeds than a pricier model, but it can make your work much easier in the kitchen. We created this buying guide to help you determine what you need in a budget stand mixer in terms of size, weight, power, and features.Key considerations Power When choosing a budget stand mixer, you certainly don't want to skimp on power. A stand mixer with a stronger motor can handle thicker, heavier batters. We recommend that you buy the most powerful stand mixer that fits your budget.Stand mixer motor power is usually measured in watts. For the most efficient mixing, choose a budget model that offers at least 300 watts.Weight and size Nearly all stand mixers are bulky and heavy; the mixer must weigh enough to withstand the force generated when mixing at high speed. Many stand mixers weigh 12 to 20 pounds; budget mixers are often on the lighter side.Think, too, about how much space you have in your kitchen. If you plan to leave the mixer out on the counter, measure the spot where you'll keep it. If you plan to keep it on a shelf or in a cabinet, you'll want to be certain it's not too heavy to lift out of storage.Expert TIpOn lighter mixers, like ones made with a majority of plastic parts, look for suction cup feet. These help keep a light mixer from "walking" itself off the countertop.BestReviews Cooking and Baking ExpertChoose a stand mixer with a bowl that's large enough for the recipes you usually prepare. Note that budget models tend to have smaller bowls, so you may need to mix in batches.In general, budget stand mixer bowls hold between 3 and 6 quarts. For most mixing tasks, a 4- to 5-quart bowl is large enough. However, if you like to make larger batches of cookies, brownies, or other baked goods, you may want to opt for a 6-quart model.Planetary vs. stationary mixing Stand mixers use one of two mixing styles: planetary or stationary.Planetary stand mixers have a single beater that spins as it rotates through the bowl. This provides the most consistent mixing because more contact occurs between beater and mixture.Stationary stand mixers feature two stationary beaters that spin as the bowl rotates. While these models suffice for thinner batters and lighter mixing jobs, the mix isn't as consistent as what you'd get from a planetary mixer.Many budget stand mixers feature stationary mixing, but you can also find affordable planetary models if you don't mind a smaller bowl. Did You Know?Some stand mixers feature a splash guard that helps keep the ingredients in the bowl while mixing to prevent a mess.StaffBestReviewsMost budget stand mixers feature dial or lever controls, but a few incorporate touch controls. Both types are relatively easy to use, but touch buttons are more user-friendly, and it can be difficult to clean dials and levers if batter splashes on them.Speeds Even budget stand mixers offer variable speeds so you can tailor your speed to your mixing job. Budget stand mixers typically offer between 3 and 12 speeds. The greater the number of speeds, the more choice and precision you have.Attachments Nearly all budget stand mixers come with multiple mixing attachments for greater versatility. You can usually expect three attachments: a flat beater or paddle, a whisk, and a dough hook. A flat beater works well for most cookie and cake batters, while a whisk is ideal for whipping cream or egg whites. A dough hook is essential if you frequently make bread or other recipes with thick, heavy dough.Color options Despite their affordability, budget stand mixers are usually available in a variety of colors. White, black, and silver are the most common, but you can also find models in vibrant shades like red, aqua, cobalt, and pink.Expert TIpCheck that the mixer you pick has the attachments you need. If you're making tough doughs frequently, two small corkscrew dough hooks won't have the power to knead your dough.BestReviews Cooking and Baking ExpertBakeware set: Calphalon 10-Piece Bakeware SetIf you make cakes, cupcakes, or brownies, bakeware is essential. This set from Calphalon is a favorite because of its even heat distribution and nonstick finish.Baking sheet set: Rachael Ray Oven Lovin' 3-Piece Nonstick Pan Set You'll need a high-quality baking sheet set to bake all those cookies and other treats you mix up in your stand mixer. We love this set from Rachael Ray because it includes three different sizes and is oven-safe up to 450°F.Budget stand mixer prices Budget stand mixers vary in price based on size, power, mixing type, speed options, and other features. Expect to spend $50 to $200. (Note that high-end stand mixers can cost up to $500.)InexpensiveThe most affordable budget stand mixers typically offer 300 watts or less of power, five or fewer speeds, and often, stationary mixing. Bowl capacity is usually 4.5 quarts or less. Expect to pay between $50 and $80 for a stand mixer like this.Mid-rangeMid-range budget stand mixers typically exude between 300 and 500 watts of power, five or more speeds, and a 4-quart or 5-quart bowl with planetary mixing action. Expect to pay between $80 and $120 for a stand mixer like this.Top-endFor $120 to $200 or more, you can get a stand mixer that's pretty great but still doesn't cost as much as those on the very high end. Stand mixers in this price range may have a capacity of 4.5 to 6 quarts and employ planetary mixing action. Most have at least six speeds; some have as many as twelve. Expert TipThink about how you'll store your mixer: On the countertop or in a cabinet? Make sure you have room for it and that you can move it around as easily as you need to.BestReviews Cooking and Baking ExpertStart at a low speed when adding dry ingredients to minimize mess. If you begin at a higher speed, the ingredients could go flying every which way. Gradually raise the speed as ingredients are incorporated.Place a towel beneath your stand mixer. This makes it easier to slide the appliance around on your countertop. You can also drape a towel over the top of the bowl while mixing to contain any mess that might fly out.Let the mixer do some of the cleanup. After you've finished mixing, raise the beaters above the food, and let them spin at a low speed to remove excess batter or dough.Chill your whisk attachment and bowl before whipping cream. Simply place it in the refrigerator for a short period before whipping. For best results, the cream should also be as cold as possible.A. Stand mixers are commonly used to prepare cookie dough and cake batter, bread dough, whipped cream, and frosting. You can also use a stand mixer for savory recipes, such as mixing meat and seasoning for meatballs or shredding cooked meat for pulled pork or chicken.Q. How long will a budget stand mixer last? A. It depends on a variety of factors including brand, model, and how often you use it. In most cases, even the most affordable stand mixers will perform for a minimum of three to four years without issue.Q. How should I clean my stand mixer? A. Some stand mixers feature dishwasher-safe components: simply place the bowl and attachments in the dishwasher for cleaning. However, if your stand mixer calls for handwashing, use warm, soapy water to clean these parts. To clean the exterior of the mixer, use a damp cloth. An old toothbrush can be handy for cleaning small crevices you couldn't otherwise reach. This post may contain affiliate links. If you make a purchase through links on our site, we may earn a commission. The best stand mixer should be a workhorse that can do just about everything in the kitchen, but it doesn't have to cost an arm and a leg. We have done all the research for The 4 Best Affordable Stand Mixers of 2024 to save you time and money. Credit: Amazon If you want to add a quality stand mixer to your kitchen, but won't use it every week, don't need to feed an army, and don't want to break your budget, I have great news, You can get an affordable stand mixer that has the right attachments, capacity, and enough power to get the job done. After researching multiple popular brands, I narrowed the options down to the four best affordable stand mixers on the market that are sensational budget buys. Below, you'll find more details on the best affordable stand mixers, as well as the qualities to look for while shopping for one. The KitchenAid brand has become synonymous with stand mixers – and for good reason. It can mash potatoes, shred chicken, make homemade noodles, and even mix up cakes and cookies. I've had mine for more than 16 years and it still looks brand new. But there is one thing I don't love about it, and that is the price. My Go-To Favorite Stand Mixer KitchenAid Classic Series 4.5 Quart Tilt-Head Stand Mixer – This is the one I have to make my favorite Chocolate Chip Walnut Cookies. KitchenAid Classic Series 4.5 Quart Tilt-Head Stand Mixer Best Stand Mixer Under $250: Cuisinart 5.5 Quart SM-Stand Mixer50 – This stand mixer works as good as the Kitchenaid. You will love the many features. Cuisinart Stand Mixer, 12 Speed, 5.5 Quart Stainless Steel Bowl, Chef's Whisk, Mixing Paddle, Dough Hook, Splash Guard w/ Pour Spout Best Stand Mixer Under $100: Beautiful by Drew Barrymore Tilt-Head Stand Mixer – The perfect size to make S'mores Dip. Beautiful 5.3 Qt Stand Mixer, Lightweight & Powerful with Tilt-Head Best Affordable Small Stand Mixer: Hamilton Beach 6-Speed 3.5 Quart Stand Mixer – $94.99 at Amazon Hamilton Beach 6 Speed Electric Stand Mixer with Stainless Steel 3.5 Quart Bowl Credit: Amazon The Classic is an affordable choice if you don't want to shell out a ton of money but still want the impressive performance of a 10-speed KitchenAid stand mixer. It is the least expensive line of KitchenAid's three full-size models (Classic, Artisan, and Pro), and with that comes the least powerful motor, but it performs just as well. The 4.5-quart bowl is a little small so you might have some trouble doubling recipes, and it doesn't include additional features such as a splash guard, but it comes with the basic attachments you'd expect with a mixer like this, including the paddle, whisk, and dough hook. The 10 extra attachments that KitchenAid sells separately provide added value since you can transform your stand mixer into an ice cream maker, pasta maker, food grinder, juicer, and many other options. Since I bake every week and have a large family, I upgraded to the KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer. True, it's an investment, but after more than 16 years of constant use, I've gotten my money's worth out of it. My Tips If you need the larger size but don't have the budget for a new one, KitchenAid sells a selection of refurbished models for far less, or you can check if one's available on Amazon Renewed. The Specs Style: Tilt-head stand mixer Bowl Capacity: 4.5 quart Speed Settings: 10 Motor Wattage: 275 watts Weight: 22 pounds Care & Cleaning: Dishwasher-safe parts, spot or wipe clean Included attachments/accessories: Stainless steel mixing bowl, flat beater, coated dough hook, wire whip The Pros Powerful Dishwasher-safe attachments Compatible with all KitchenAid accessories Cheaper than many KitchenAids The Cons No splash guard No handle on the mixing bowl Fewer features than other KitchenAids Not great for heavy dough What Others Are Saying The KitchenAid Classic Series 4.5 Quart Tilt-Head Stand Mixer is a bestseller on Amazon with a 4.8 rating from more than 8,000 reviews. Food Network also named it the best budget stand mixer in their roundup of the four best KitchenAid stand mixers. Buy the KitchenAid Classic Series 4.5 Quart Tilt-Head Stand Mixer Credit: Amazon The Cuisinart 5.5 quart SM-50 stand mixer is a complete game changer. It might be the closest thing to match the superior performance of a larger-sized KitchenAid mixer – at half the price! So if you want to up the ante without significantly straining your budget, it is an excellent mid-range option. Its 12-speed motor delivers substantial power without creating excessive noise and it weighs just over 18 pounds, so it's not a huge hassle to store. It comes with more attachments than any other budget stand mixer on my list plus the company makes a bunch of additional attachments you can purchase, including a pasta roller and cutter, pasta extruder, meat grinder, frozen dessert maker, and spiralizer. It may not be the cheapest option on the list, but it packs the power of performance. If you're looking to get into baking and don't want to stretch your budget too much, the Cuisinart SM-50 makes sense. The Specs Style: Tilt-head stand mixer Bowl capacity: 5.5 quarts Speed settings: 12 Motor Wattage: 500 watts Weight: 17 pounds Care & Cleaning: Dishwasher-safe parts, spot or wipe clean Included attachments/accessories: Stainless steel bowl, chef's whisk, dough hook, flat mixing paddle, and splash guard with pour spout The Pros Powerful yet quiet motor Sturdy Incredibly versatile Comes in lots of colors Comes with a splash guard with a pour spout The Cons Requires two hands to raise the mixing head Whisk is a bit flimsy What Others Are Saying CNN named the Cuisinart 5.5 Quart Stand Mixer the best affordable stand mixer and Popular Mechanics named it the most affordable tilt-head stand mixer. On Amazon, this product has a 4.7 rating from more than 1,000 reviews. Buy the Cuisinart SM-50 Credit: Amazon If you're on a strict budget but still need a decent size, look no further than this 5.3 quart mixer from the Drew Barrymore line. Priced at approximately $100, it offers 12 speed settings to handle a wide range of tasks and a tilt-head design to make it easy to do everything from whipping cream to mixing up to 9 dozen cookies at once! All of the accessories are removable, dishwasher-safe & BPA-free and you can tilt the head back while adding ingredients for easy use. Its sleek design comes in 9 subtle colors and looks really cute on the counter if you want to keep it out, but it's lightweight enough to move easily if you'd prefer to tuck it away. While the motor may face some challenges with heavy-duty tasks like kneading bread dough, it is one of the most all-around, cost-effective mixers available. The Specs Style: Tilt-head stand mixer Bowl capacity: 5.3 quarts Speed settings: 12 Motor Wattage: 300 watts Weight: 11.1 pounds Care & Cleaning: Dishwasher-safe parts, spot or wipe clean Included attachments/accessories: Stainless mixing bowl, coated flat beater blade, dough hook, whisk, splash shield The Pros Easy to add ingredients while mixing Easy to carry Stylish design Powerful Affordable The Cons Base can be tricky to clean Struggles with heavy dough Motor is not the strongest What Others Are Saying Epicurious named the Beautiful by Drew Barrymore Tilt Head Stand Mixer the best budget stand mixer, and it has a 4.6-star rating on Walmart with more than 800 reviews. Buy the Beautiful by Drew Barrymore Tilt-Head Stand Mixer Credit: Amazon The Hamilton Beach 6-Speed Stand Mixer is a very affordable option that gets the job done. Although it has a smaller, 3.5-quart bowl, but it still offers ample capacity for baking a cake, preparing a loaf of bread, or whipping up a batch of cookies. While it's not as fancy as some models out there, the attachments are easy to push into place (unlike the twist and lock motion we are used to on hand mixers) and they pop out easily with a tug. You have the option of selecting from six different speeds, including a special fold setting for gentle ingredient incorporation, which prevents over-mixing. One potential drawback to note is the absence of a handle on the bowl, and I wish the beater paddle is made of plastic, it also includes a wire whisk and chrome-plated dough hook. The Specs Style: Tilt-head stand mixer Bowl capacity: 3.5 quarts Speed settings: 6 Motor Wattage: 300 watts Weight: 11.1 pounds Care & Cleaning: Dishwasher-safe parts, spot or wipe clean Included attachments/accessories: Stainless steel mixing bowl, plastic beater, dough hook, wire whip The Pros Affordable Convenient handle Easy to add ingredients while mixing Fold setting reduces splatter Strong dough hook Suction cups hold it to the counter The Cons The tilt head is a little clumsy Small bowl No silicone scraper Paddle is plastic Smaller capacity What Others Are Saying The Hamilton Beach 6-Speed Stand Mixer has a 4.4 rating on Amazon from more than 3,000 reviews. It was also named the best budget stand mixer for bread by The Spruce Eats. Buy the Hamilton Beach 6-Speed Stand Mixer Costway Stand Mixer You get what you pay for with this budget option. It has no bells and whistles, but it can get the job done. It's fairly lightweight, so it feels like it could rock off the counter at any moment. If you only want to bake an occasional birthday cake or a few dozen cookies it will work, but you're pretty much limited to those types of recipes. For $20 more, I'd go with the Beautiful by Drew Barrymore Tilt-Head Stand Mixer, which was one of our top picks for the best affordable stand mixers. The Costway Stand Mixer is available at Amazon. Instant Stand Mixer Pro While I really love the Instant small appliances, this model just doesn't do it for me. It has a sleek design with an extra large 7.4-quart mixing bowl and even a built-in timer, but it only comes in one color and the beeping noise it makes can be annoying. I do love that it has a digital scale that weighs everything in the bowl but if you don't need the scale or the giant mixing bowl, then it's probably not worth the extra cost. The Instant Stand Mixer Pro is available at Amazon. DASH Stand Mixer At first, the DASH stand mixer seems promising for small spaces and even smaller budgets. Unfortunately, the bowl is almost too small for most tasks and it's so lightweight the machine has a hard time staying anchored to the counter. Still, if you want a mixer for your kids to learn to bake with, it might be a good option. The DASH Stand Mixer is available at Amazon. Hi, I'm Carrie, the creator behind Eating on a Dime, mom to 8, and founder of Lazy Day Cooking Club. I've spent the past 25 years cooking for my friends and family at home, allowing me time to hone my skills and master the art of making amazing dinners without complicated recipes. Having a large family means that I've had to learn how to prepare and cook meals for everyone without blowing my budget. I'm on a mission to help you cook delicious meals without busting your budget. I regularly use my kitchen stand mixer to mix up anything from sweets like Copycat Cinnabon Rolls and Chunky Monkey Ice Cream to creamy Garlic Mashed Potatoes or Homemade Egg Noodles. When it came to choosing the best affordable kitchen stand mixers, I chose mixers that can handle it all while taking into consideration the capacity, price, and how many unique features each model had. I also took into account what other reviews are saying, since there's nothing better than real-life experience! Credit: Eating on a Dime If you want to incorporate a stand mixer into your kitchen, you'll want to choose a good quality mixer with the right capacity, attachments, and enough power to handle your favorite recipes. Here are some features to look for when shopping for the best affordable stand mixers: Capacity: When choosing an affordable stand mixer, consider how often you'll use it and how many ingredients you'll need to fit inside the bowl for the recipes you want to make. Budget stand mixers come in different shapes and sizes, and the different models can hold different amounts of ingredients. All of the stand mixers on this list can handle most of your basic baking needs. If you frequently double your recipes, these models may not be big enough for you. Wattage: Wattage is an important factor, depending on the kind of recipes you'll be mixing up. Most affordable stand mixers use engines anywhere from 300 to 500 watts, which is more than enough power to make frosting and whip egg whites. However, if you know you're going to be making lots of bread dough, you'll need a mixer with more power. Functionality: Every stand mixer comes with a certain number of speed settings and three basic attachments: a paddle beater, a wire whisk, and a dough hook. Some mixers also come with splash guards. KitchenAid models have add-on attachments that are sold separately that can turn your stand mixer into an ice cream maker, pasta maker, food grinder, juicer, and much more. Kitchen stand mixer prices can vary significantly based on several factors, including the brand, power, capacity, and features. Entry-level stand mixers: Entry-level stand mixers are a great option if you have limited countertop space, don't intend to use your mixer often, or are budget-conscious. Entry-level budget models fall within the range of $50 to $100. Mid-range stand mixers: These represent the sweet spot in the middle. They offer a step up in terms of power, capacity, and features and are great for intermediate home bakers who want more versatility and durability without the high price tag of professional-grade models. Mid-range stand mixers generally range from $200 to $400. High-end stand mixers: These are top-of-the-line appliances that are designed for serious home cooks, culinary enthusiasts, and professionals who demand the best performance and quality in their kitchen. Since I use my mixer every week, this is what works for me. High-end stand mixers generally start from $400 and can go upwards of $1000. Credit: Eating on a Dime The right-sized mixer provides enough space for you to mix ingredients, plus room to spare. The size you need will be determined by the size of your recipes. Mini (2- 4 quarts): Mini mixers are ideal if you have a small kitchen and don't make large batches of batter for cookies or other baked goods. Small (4-5 quarts): This is a good starting size for home bakers because they give you room to grow. They also accommodate everyday recipes and meals. Large (5-7 quarts or larger): Large stand mixers work best to fulfill the needs of professional bakers or home bakers who love to give out baked goods and often double (or even triple!) their recipe. This allows them to produce baked goods in large quantities. Hand mixers and stand mixers can take on many of the same dishes, but some recipes or tasks that require more power or finesse are better suited for a stand mixer. For example, you'll want to use a stand mixer for large batches, thick bread dough, or for specialty tasks like cutting butter into flour. No matter the price point, a great stand mixer should be able to handle just about every task as well or better than a hand mixer. I love my KitchenAid because it does it all! It can take on stiff bread dough, effortlessly whip up a mountain of garlic mashed potatoes, and churn out double batches of cookies in seconds. I've even used mine to make homemade ice cream and even shred chicken! I have the KitchenAid stand mixer and while it is expensive, some things are worth investing in. I've owned it for 16.5 years and it is still like new! It's great for a large family like mine because it can handle both big and small batches without taking up any more room than the smaller version. The tilt-head design comes in handy for recipes where you add ingredients slowly and one at a time like my Homemade Egg Noodles recipe. If you have budget concerns, keep an eye out for refurbished options that are offered at a cheaper price for seasonal sales. If you're not in need of one right away, it's worth the wait! Credit: Amazon People often wonder if KitchenAid attachments will fit other mixers because they want to buy a cheaper mixer and still be able to use the Kitchenaid attachments to do things like rolling out pasta or spiralizing veggies. In most cases, yes! You can use KitchenAid attachments on a Farberware stand mixer, as long as the shape and size allow for them to safely fit. But there are two things to keep in mind. First, compatibility may vary depending on the specific models of Farberware stand mixers and KitchenAid attachments. Second, using attachments that are not intended for use with your model could void your warranty Credit: Eating on a Dime Once you've got a new stand mixer to work with, get ready to try out these recipes with some of my family's favorite recipes: Prices were accurate at the time of publication. Last updated: February 2024 Key Takeaways: Stand mixers are essential for efficient, high-quality baking. Consider motor power, price, size, weight, and additional features when choosing a mixer. Options range from budget-friendly to premium models with various capacities and designs. Introduction:Elevate your baking with the perfect stand mixer. This guide showcases the top mixers in Singapore, combining power, functionality, and style to enhance your culinary creations. Featured Snippet Question and Answer:Q: What factors should be considered when selecting the best stand mixer in Singapore?A: When choosing a stand mixer, consider the motor power (preferably 300 watts or higher for effective mixing), your budget (quality mixers start around SGD 90), the size and weight (to