

— *workshop handout* —

Mixer Comparison for Freshly Milled Flour

CHOOSE YOUR MIXER:

Features	Zacme	Ankarsrum	Bosch	Ooni
Price Range	\$380 - \$500	\$799.95	\$599.00	\$799.00
Max Dough Capacity	2,000g	3,000g	3,000g	5,000g
Motor Strength	800W	600W	500W	650W
Bowl Size	8.4 Quarts	7.4 Quarts	6.5 Quarts	7.4 Quarts
Plastic Touching Dough	no	yes	yes	no
Kneading Style	Planetary	Roller / Scraper	Dual Hook	Spiral
Use Case	All Baking	Multi Bowls	Primarily Dough	Dough
Best For	Home Baker	Bulk Baking	Bulk Baking	Small Micro Baker
Product Link	Zacme Link	Ankarsrum Link	Bosch Link	Ooni Link



My personal favorite is the Zacme since it's versatile enough to do everything in the kitchen. It's not just for dough and has the similar attachments like the KitchenAid but is more powerful to handle dough. I make about 2-4 loaves at a time in it. I used to have the Ank and liked the main bowl but their plastic bowl and second attachments are so flimsy and low quality. I also didn't like the plastic roller (it chipped in our food). I'm curious about the Ooni but then again for everyday use it just makes more sense for me to use a Zacme, just make sure to get the 8.4qt version.

Affiliate Disclosure: Some links shared in this workshop may be affiliate links. This means I may earn a small commission if you choose to purchase through them—at no additional cost to you. I only recommend tools I personally use or trust.

MEET YOUR TEACHER



Hi, I'm Lorina!

I'm a wife, mom of two, and your educator on the benefits of freshly milled flour. Milling our own flour changed my family's health, and I'm passionate about sharing this knowledge with others.

Let's dig in!

LEARN MORE ABOUT FRESH FLOUR

Visit the full workshop for more resources & tutorials.

www.flourishheritage.com

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