

KitchenAid Stand Mixer Decision Cheatsheet

Artisan vs Classic: Pick the One That Fits You!

How to Use This (1 minute)

For each row:

- ✓ Check the option that sounds most like **you**
- Count your checks at the bottom

More checks = better fit.
No wrong answers.

Batch Size

- Classic** – Mostly single batches
- Artisan** – Often double batches or baking for others

Bowl & Setup Preference

- Classic** – Simple, lighter, fewer pieces
- Artisan** – More bowl options and flexibility

Noise & Stability

- Classic** – Smaller mixes, less movement
- Artisan** – Steadier with heavy or long mixes

Attachments & Future Use

- Classic** – Just the basics
- Artisan** – Want room to grow over time

Cleaning & Everyday Ease

- Classic** – Minimal parts, quick cleanup
- Artisan** – Slightly more parts, more options

Budget Comfort

- Classic** – Lower upfront cost feels right
- Artisan** – Higher upfront cost is worth it for us

Dough & Heavier Mixing

- Classic** – Cookies, cakes, occasional dough
- Artisan** – Bread, pizza dough, thicker mixes

Your Recommendation



Mostly Classic

Best if you:

- Bake occasionally
- Stick to single batches
- Want a dependable, no-fuss mixer

Mostly Artisan

Best if you:

- Bake often or in larger batches
- Work with dough regularly
- Want flexibility without upgrading later

Split Down the Middle?

Either one will serve you well. Choose based on space and budget comfort, not fear of missing out.

Tally Your Checks

Classic:
Artisan:

Final Note

Both mixers are proven, long-lasting tools from KitchenAid. The best choice is the one that fits how you actually cook.

Buy once. Buy right. Bake with confidence.