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r/Breadit • 4 mo. ago  
CreativeUserName709



## Ankarsrum mixer is not as expected

I bought an ankarsrum mixer due to owning a KitchenAid mixer that struggled with 1kg and above, plus they suck with dough anyway. Ankarsrum seems recommended due to it's unique design and way of working, from looking at videos you can see it looks like it kneads the dough well.

I've been kneading dough by hand to pass window pane for pizza and it would take me maybe 15 minutes. I have a form of arthritis and more so my hands get really sore from hand mixing. That's what the ankarsrum can help with right? I guess. but not really.

I mixed a dough tonight for 20 minutes and it still looked like porridge by the end. It practically just combines the ingredients but it would never create a dough that's gonna pass window pane, instead it creates a big bowl of porridge.

After watching a lot of videos and reading a lot online, you will see people say 'you're not using it properly'. 'there is

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56



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mariwil74 • 4mo ago • Edited 4mo ago •

I'm sorry you're having issues and I'm certainly not going to say it's a you problem, but I haven't had any issues with my Ankarsrum in the 10+ years I've had it (and I didn't think there was a learning curve either) so I don't know what to tell you. But if you're that unhappy with it, maybe you can return it.



12



Reply



1 more reply



reddog632 • 4mo ago • Edited 2mo ago •

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When I make one of my recipes it starts out as a gooey mess until I add enough flour to bring it together. It's just an example of what I've found; some recipes need to be adjusted for the Anker.

Yes, I was very frustrated when I started using my Anker, thought I had a dud, wasted my money etc. But it's become my favorite item in the kitchen.

Edit: I reduce my pizza dough hydration by 7% not 10%.

↑ 4 ↓ ○ Reply ...

⊕ 11 more replies



**YoursTastesBetter** • 4mo ago •

🗨️ Top 10% Commenter

After watching a lot of videos and reading a lot online, you will see people say 'you're not using it properly'. 'there is a learning curve'. 'it takes practice' but this is all a lie.

I whole-heartedly disagree. I jumped into using my Ank after watching a couple of videos. The first try was a complete fail. The next two tries were better, but not the same as my KA. I worried I had wasted my money. Before I returned it, I watched many videos & read successes/failures from different people. I tried again with the simplest bread recipe I could find. My result was the best loaf of bread I've ever made! Once I got past the learning curve, the Ank proved all the fans were 100% correct. If you're continuing to struggle, it's user error or a bad recipe, not the machine.

⊖ ↑ 8 ↓ ○ Reply ...



**CreativeUserName709** OP • 4mo ago •

I hear ya. But I would love a more solid 'This is what I did to fix my issue' type of response. There are only so many things that you can change and fix when using it. Order of ingredients put into the machine, whether you use roller or hook. What speed you use to spin the bowl. Moving the arm to help incorporate ingredients. What else could I be doing wrong? I feel like I'm experienced enough with the kneading process that I know what should be happening after x amount of time invested in kneading a set dough recipe.

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⊕ 4 more replies



**Ceezeecz** • 4mo ago •

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mixed I move the roller to the appropriate distance so it doesn't bang around too much. Some movement is okay. I don't worry about it making a ring or a ball. Whatever happens, happens. I judge it by the feel of the dough and go from there. Usually the recipes just work fine.

That's about it. I've made tons of different types of dough in it and this is what I follow. I've made shokupan, focaccia, Swedish rye bread, kamut bread, pizza dough, etc. Most of the King Arthur bread recipes are pretty foolproof and you might want to start with one of those.

↑ 3 ↓ [Reply](#) ...



**reddog632** • 4mo ago •

Doughs and batters. I sometimes let the mixtures sit for 5 min after it comes together so the flour can hydrate but I don't generally autolyse. I have experimented with different processes but it's like handing me an expensive golf club and expecting to improve my golf game. I'm just trying to keep it in the fairway.

I am stumped given you can develop the dough by hand mixing. I would say you aren't the first person in a short time that has voiced issue with tipo 00 flour. Makes me wonder if the fineness of the mill just isn't compatible?? I use KA Bread flour for pizza. Sugar, salt, yeast, water, olive oil. It's pretty standard and, aside from the fineness of milling, what's the protein content of the 00 you're using?

↑ 2 ↓ [Reply](#) ...

⊕ 3 more replies



**squidsquidsquid** • 4mo ago • Edited 4mo ago •

So the Ankarsrum is (edit: \*not\* actually a spiral mixer) and the Kitchenaid is a planetary mixer. I'm curious to know if you've tried different formulas w/ the Ank- there is such a thing as hydrating a dough too much, and bassinage is an option if you want to see how far you can push the hydration.

I mix up to 23 kilos by hand (in my bakery) partly because a mixer is expensive but also because when I have mixed batches in the 30qt planetary mixer I have, the dough has come out weirder and worse than if I'd mixed by hand. I haven't had that experience with the spiral mixers I've used in other bakeries, but the dough I mix by hand is a higher hydration than the dough those bakeries were mixing in the spiral.

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**CreativeUserName709** [OP](#) • 4mo ago •

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recipe.

If for example I dump 650g water, 1kg flour, salt yeast into a bowl. Then mix it by hand, then give it a quick 5 min kneading session. The dough comes out as expected. If I use the Ank in a similar way, the dough won't come out as expected even with more time. There are a bunch of secret tips online to uncover to develop gluten with the Ank. I'm gonna try another dough today and see if I can crack it. I want to love the ank!

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⊕ 1 more reply

⊕ 3 more replies



**Stiletto364** • 4mo ago • Edited 4mo ago •

I seriously considered buying an Ankarsrum but came to the same conclusion you did before making a purchase. Instead, I paid more for a Sunmix 10, but very happy I did. Best mixer for bread I've ever used. It's amazing how quickly it produces gluten and reaches window pane.

↑ 1 ↓ ○ Reply ...

⊕ 2 more replies

⊕ [deleted] • 4mo ago •



r/Breadit

**Do I need to add more flour?**

144 upvotes · 11 comments



r/Breadit

**How do I stop my cinnamon raisin bread from... Unzipping?**

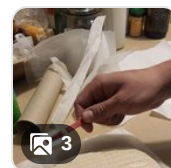
433 upvotes · 71 comments



r/Breadit

**First sourdough bake in a while. A tad under-proofed?**

164 upvotes · 23 comments



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17 comments



r/Breadit

Is there such a thing as a Pretzel Roll? I made some anyway as I couldn't do the pretzel shape



177 upvotes · 24 comments



r/Kitchenaid

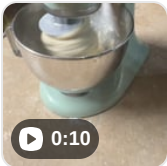
Best KitchenAid model to pick instead of Ankarsrum

5 upvotes · 22 comments



r/Breadit

Is this much movement in the head normal?



483 upvotes · 128 comments



r/DesiFragranceAddicts

Davidoff coolwater - Anirudh Jhavar.



31 upvotes · 26 comments



r/BollyBlindsNGossip

Himeshmankad blasts Kartik and "his PR"



56 upvotes · 102 comments



r/Breadit

You don't need a Dutch oven for great bread.



591 upvotes · 51 comments



r/thane

Just a bad day at Thane - Fellow Kalyankar here.

12 upvotes · 19 comments

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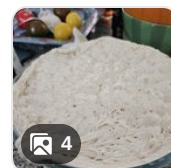
447 upvotes · 124 comments



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**I thought it was supposed to be easy....**

197 upvotes · 15 comments



r/Breadit

**Flatbreads, sorry about the meatballs..**

232 upvotes · 30 comments



r/BaldursGate3

**! SPOILER****I used Shar deity mod and cut content is quite insane.**

951 upvotes · 93 comments



r/Breadit

**Largest Bake Day Ever For Sourdough. Took about 15 Hours Start to Finish. I really need a bigger oven...**

410 upvotes · 46 comments



r/Supplements

**Inconsistency in Barlowe's Akarkara Extract 10:1**

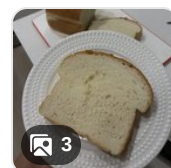
3 upvotes · 5 comments



r/Breadit

**FIRST TIME making sandwich bread! How did I do?**

116 upvotes · 24 comments



r/Breadit

**Chinese Traditional Bread-Steamed Pork Stuffed Bun (usually serve for breakfast~)**

133 upvotes · 4 comments





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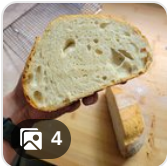


348 upvotes · 26 comments



r/Breadit

Why is my bread so dense?



258 upvotes · 75 comments



r/Breadit

I just started experimenting with bread making and I'm really enjoying it. I was so excited with making this cinnamon raisin bread that I forgot to add raisins.



227 upvotes · 16 comments



r/Breadit

My bread series for a local bake-off on my messy counter



1.9K upvotes · 23 comments



r/Breadit

I love love LOVE baking bread. Just had to get this out of my system, thank you for reading.



119 upvotes · 4 comments



r/Breadit

Boston cream filled croissants for this weekends special.

228 upvotes · 4 comments

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