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r/Breadit



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r/Breadit • 2 yr. ago

commevinaigre



About to crack on a Ankarsrum... Any final thoughts?

UK purchaser. Bake a variety of breads - particularly sourdoughs.

Any thoughts before I part with the best part of £700...?



6



19



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LeftKaleidoscope • 2y ago •

I love mine, but I am a swede and have grown up around them (old Electrolux assistents)... I think it is a great machine if you like (and know how) to kneed and bake manually but want the muscles of a machine to do the hard work for you.

If you want to follow instructions usually made for Kitchen Aid you might feel a bit lost.

Ankarsrum takes about the same time to knead a dough as it would take to do it by hand, but it can handle pretty wet doughs that I would not touch and make a double batch that I would never have the strength for... and it is easy to see what is happeing in the bowl, easy to add stuff a bit at a time, and you can put your hands in to feel the dough while the machine is still going. It is also very easy to to handle and to wash up, few parts and they only fit the right way.



8



Reply



1 more reply



-Jakiv- • 2y ago •

I do all my breads with it. It is superior to any other (non-pro) mixer for bread, as it doesn't cut the dough and you can follow its kneading/add ingredients without stopping the mixer. I also use the meat grinder, the blender and the citrus press accessories extensively. Second best investment in my kitchen after high quality knives.



6



Reply



4 more replies



BillbieT • 2y ago •

[Skip to main content](#)[Log In](#)**chefbarnacle** • 2y ago •

Love mine. There is a learning curve and there are far fewer recipes available in English but with a bit a practice recipes can be converted. Its relatively quite and a beast with a 7 years warranty and will far outperform a KA. Liquids in first is a good idea. I have no regrets.

↑ 3 ↓ ○ Reply ...

**chefbarnacle** • 2y ago •

I just made this with my Ank. It seemed like it would benefit from kneading so I'm it went. I did use 1/8 cut more water and 1/2" cut more oats. It is now a favorite at home and the office. <https://m.youtube.com/watch?v=vl7TMiH-Wi8>

↑ 3 ↓ ○ Reply ...

**livtiger** • 2y ago •

I've had mine for 12 years and love it. There's an Ankarsrum subreddit if you want to ask more questions or chat with others who have them.

[r/ankarsrum_mixers/](https://www.reddit.com/r/ankarsrum_mixers/)

⊖ ↑ 3 ↓ ○ Reply ...

**steady_downpour** • 1y ago •

I know this is an old thread, but that is the subreddit I was searching for. It appears it is set to private now. I wonder if it will reopen.

↑ 4 ↓ ○ Reply ...

⊕ 1 more reply

**LeftKaleidoscope** • 2y ago •

Do you have any questions I can try to answer.

I have baked sour dough bread with an old Kenwood Chef too, and burnt out a Bosch before buying this Ankarsrum. :)

There is also [r/ankarsrum_mixers/](https://www.reddit.com/r/ankarsrum_mixers/)

⊖ ↑ 3 ↓ ○ Reply ...

**commevinaigre** OP • 2y ago •

Thanks. I don't think so - presumably you love it for sourdough? How does it compare to your more conventional mixers? (I've been using a little Bosch for some years - and really found that the dough hook tends to move stuff around but not really build strength in the way I'm hoping the ankarsrum will).

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erakat • 2y ago •

I love my Ank. It is a real workhorse. It is brilliant at kneading brioche and other stiff doughs, a lot of mixers struggle with those.

It has the stationary metal arm, and the roller with blade attachment. I rely on the roller to do all my mixes.

I do find it takes a little bit longer as opposed to a conventional mixer, but it doesn't struggle or whine at all. Also I think with wetter/higher hydration doughs like focaccia/ciabatta, a conventional mixer is better suited, but thats just me.

↑ 3 ↓ Reply ...

⊕ 2 more replies



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

Is this much movement in the head normal?

483 upvotes · 128 comments



r/cheesemaking

Advice for quick grating cheese

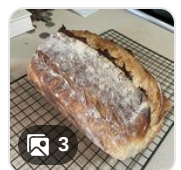
1 upvote · 7 comments



r/Breadit

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

591 upvotes · 51 comments



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8 upvotes · 19 comments



r/Breadit

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

164 upvotes · 23 comments



r/Baking

Stand Mixer: Is it worth looking at buying

6 upvotes · 27 comments



r/Breadit

Panettone...lets give it a try?

4 upvotes · 6 comments



r/Breadit

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

197 upvotes · 15 comments



r/BreadMachines

Lurker that wants to make bread

6 upvotes · 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/Breadit

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

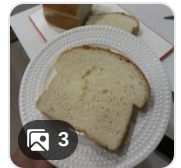
410 upvotes · 46 comments

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447 upvotes · 124 comments



r/Breadit

FIRST TIME making sandwich bread! How did I do?

116 upvotes · 24 comments



r/Breadit

Flatbreads, sorry about the meatballs..

232 upvotes · 30 comments



r/Breadit

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

133 upvotes · 4 comments



r/Sourdough

Sourdough Brioche (almost) literally set my Kitchen Aide on fire, need a good replacement suggestion.

2 upvotes · 14 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

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

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

1.9K upvotes · 23 comments

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39 upvotes · 43 comments



r/Kava

About to purchase my first kava order real soon. Question about kneading...

2 upvotes · 5 comments



r/Breadit

I am looking for mixer recommendations.

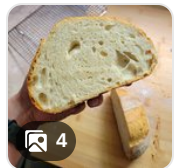
14 upvotes · 16 comments



r/Breadit

Why is my bread so dense?

258 upvotes · 75 comments



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