

Top 5 best bakery machine brands this year 2020.

Bread maker is a very convenient device, with just a few simple steps such as: preparing ingredients, pouring in a mold, setting the baking mode, you have a delicious and nutritious homemade cake. the whole family already! Recently, the bread maker is becoming a very popular kitchen appliance for housewives.



On the market, there are also many brands of bread machines with many different designs, designs and technologies at different prices. What is the best bread machine today? Please also online Ades refer to the top 5 top brands that are trusted by many people!

You already know about the use of a bread machine: [Best bread machine](#)

I. What is a bread machine?

1. What is a bread machine?

Bread maker is a semi-automatic electric home appliance, which assists you in making a delicious cake quickly with just a few simple steps. Your job is just to prepare ingredients according to the standard recipe, then put the mixture in the mold, setting the appropriate baking setting. All the remaining jobs: baking, doughing, baking, ... the bread maker will replace you automatically. What's

more, some machines feature a maximum timer of up to 13 hours. You can prepare the ingredients and put them in the pot at night, set a timer and in the morning you have a hot and crisp breakfast cake.

The machine has a quite compact design, simple structure, pot capacity ranges from 2 to 4 liters, enough to make cakes with a volume of 700 grams to 1 kilogram, serving enough for families with from 4 to 6 members. . Ease of use, fast speed, and time saving are the factors that make many cake lovers, housewives, and novice girls love this product.

Although it is called a bread maker, it can not only make ordinary white bread, but also can bake cakes, French bread, sandwich, jam, ... to meet the needs and preferences of the whole family. Not only that, you can also take advantage of the machine to brew dough, knead other specialized cakes such as making pizza crust, making dumpling crust, bread dough, pasta powder, ... extremely convenient profit.

2. Advantages and disadvantages of the bread machine.

2.1 Advantages.

It can be said that the bakery machine is a powerful support tool for those who love to make cakes or are just in the beginning of baking practice. As a semi-automatic device, the bakery machine helps you a lot to produce the perfect delicious cake.

Automatically perform important, labor-consuming steps such as dough annealing and kneading. All you have to do is measure the ingredients in the correct proportions with the correct recipe.

Easy to use, anyone can make cakes: all family members can make their own favorite pastries because the machine is easy to set up and almost performs most of the steps on your behalf. . However, you also need to pay attention that the machine will be quite hot during the baking process, so avoid letting children touch it so as not to burn.

Timer function up to 13 hours: with this feature, you do not need to wake up early to prepare breakfast, you can feed ingredients and set the appropriate mode from the night before. morning, new bread dish is hot, delicious and completely without preservatives like cakes bought from shops or supermarkets.

2.2 Disadvantages of bread machine.

The only downside of a bakery machine is that it only has a cylindrical or rectangular cake mold, so most of the cakes you make will only have this shape. Some machines can integrate a baguette making mode with their own mold (eg Moulinex), but these machines have not been distributed in the Vietnamese market.

II. Top 5 best brands of bread machines today

Currently, on the market there are quite a lot of bakery products with many different models, features and prices. However, not all products are of good quality, some poor quality products are sold overflowing with a warranty period of only 3 to 6 months. For reputable bakery machine brands, the warranty period will be up to 12 months such as Panasonic, Tiross, Kangaroo, ... Let's also take a look at the top 5 best bread machine brands today!

1. Panasonic bread machine brand.

Panasonic is the world's leading household electric brand and is already very familiar with the Vietnamese market. The company's products are highly appreciated for quality, quite active, durable, and luxurious. Panasonic's bakery machine belongs to the high-end product line, equipped with many convenient and modern functions with exclusive technology. Located in the high-end segment, the quality of its products is undisputed.

Advantages:

Technology sensor for temperature and raw material dosing machine, the machine works completely automatically. Just put the ingredients in the mold, the machine will automatically knead the dough, brew and bake the cake.

Self-timer with up to 13 hours.

The parts of the machine are made of high quality materials, ensuring safety for users.

Some other smart features such as the option of custom crust, the function to memorize the operating procedures to prevent power failure, the machine can still continue to work normally when there is electricity instead head over.

Up to 13 cycles are available to suit different needs: 3 dough cycles, 8 baking cycles, 2 quick baking cycles.

Defect.

Perhaps the only downside is that the price of the machine is quite high compared to the general market. However, along with the features and good product quality, the price of the machine is considered completely reasonable.

>>> Check out the Panasonic Bread Maker SD-P104WRA with built-in timer and memory function.

Panasonic Bread Maker SD-P104WRA

Panasonic Bread Maker SD-P104WRA

2. Tiross brand of bread machine.

Besides Panasonic, Tiross is also the second brand that many people love and trust to buy. Not in the high-end segment, Tiross bread machine is a bit cheaper and belongs to the mid-range segment. The company is quite famous for its two most popular models today, which are the Tiross TS821 and TS822 bread machines.

Advantages:

The machine is equipped with many different features and baking modes, suitable for each type of cake and different dough.

The capacity of the pot is large, capable of meeting large amounts of raw materials.

13 hours timer mode.

Top 5 lines for making the best mi ball today

Tiross Bread Machine TS821

Made from stainless steel, highly durable. The pot is enameled with anti-stick for easy cleaning and cleaning.

LCD screen displays parameters, easy to control the operation of the machine.

Large capacity, stable, baking time is quite fast, convenient and time saving.

Top 5 lines for making the best mi ball today

LCD screen displays parameters, easy to control the operation of the machine.

Defect:

In terms of design, the machine has a large capacity so the design is somewhat bulky, occupying a lot of kitchen space.

The cake is shaped in a fixed mold.

Inability to adjust baking temperature while machine is in operation.

Large capacity means the power consumption of the machine will also be greater.

Top 5 lines for making the best mi ball today

In terms of design, the machine has a large capacity so the design is somewhat cumbersome

3. Kangaroo bread machine brand.

Kangaroo is a famous Korean household brand. The company specializes in providing household products, kitchen equipment with the motto "only selling products related to health". Kangaroo bread machine is relatively cheap price, suitable for many types of customers.

Top 5 lines for making the best mi ball today

Kangaroo bread machine is relatively cheap price, suitable for many types of customers.

Advantages.

Low price, suitable for many Vietnamese families. With only 1 million to 1.5 million VND, you can own this handy noodle making machine.

The machine is also equipped with 12 baking functions, a 13-hour timer mode, and a cake case mode that is not inferior to any brand.

The pot is covered with a special non-stick enamel, which is safe and easy to clean

Top 5 lines for making the best mi ball today

The pot is covered with a special non-stick enamel, which is safe and easy to clean.

Defect:

The design is relatively not diversified, the two most popular models of the company are KG395 and KG396.

The working capacity of the machine is 600W, relatively weak compared to other product lines. Suitable for small families.

Top 5 lines for making the best mi ball today

Models are relatively not diverse.

4. Donlim bakery brand.

This is also a low-cost brand name, Donlim bread machine originating from China. The machine is quite suitable and popular in the Vietnamese market, because of its cheap price and beautiful design and design.

Advantages.

Most Donlim bread machines have a rather compact design, featuring mini bread machines. Not only that, the design of the machine is quite beautiful, is the highlight for the kitchen of the house and does not take up much area.

The machine owns 5 baking modes including: white bread, flour mix, dough, baking and fast bread making mode.

Top 5 lines for making the best mi ball today

The design of the machine is quite beautiful, is the highlight for the kitchen of the house and does not take up much area.

The machine has hot cake brewing mode for up to 60 minutes. You will always enjoy new, hot, delicious cakes that are far from the cakes bought at stores or supermarkets!

The Donlim bread machine is also equipped with the feature to automatically continue the operation in the event of a power outage.

Competitive price is the biggest advantage of this series.

Top 5 lines for making the best mi ball today

Donlim bread machine owns 5 baking modes

Defect.

Due to its small design, a batch of cake can only make up to 400 grams to 500 grams of ingredients only.