

Kitchen Aid Mixer

YOU SHOULD WALK AWAY AND SAY: "KitchenAid's Mixer is the ultimate kitchen companion that empowers home cooks and bakers to create with confidence, blending functionality with timeless style."

1. Cooking getting boring? Mix it up.
2. Cooking is creativity. It's your paint.
3. Cooking is creativity. It's your paintbrush.
4. **Cooking is creativity. Make a masterpiece.**
5. Your expression is in reach.
6. Just think of it as your potter's wheel.
7. Mold what evers in your head.
8. Iconic brand bringing iconic meals to your table.
9. A tool for creating for your stomach.
10. Remix the way you're bringing it to the table.
11. It tastes a lot better when you don't stick your hand in it.
12. Bringing everything and anything to fruition.
13. There's no other way but with KitchenAid.
14. When you use KitchenAid, you can taste it.
15. There's a difference when it's mixed with our bowl.
16. Our bowl is pretty super.
17. **The difference is in the mixer.**
18. It's gonna be the mix of the summer.
19. Bringing the summer mix to your table.
20. No better way to mix the seasons.
21. One thing you'll never mix up is using your KitchenAid.
22. No mixing it up when it's in our bowl.
23. Try something that doesn't mix like shit.
24. Never mix like shit again.
25. It's time to stop mixing like shit.
26. No more Easy-Bake ovens, you're thirty-five.
27. No more manual mixing.
28. Stop mixing it up like a college DJ.
29. Stop trying to mix it like a college DJ.
30. If you're not mixing in this, then don't bother putting it in the oven.
31. It's never been easier to "throw stuff together."
32. "Yeah, I just gotta throw this together," just got a whole lot different.
33. The Lamborghini of mixers.
34. You'll never mix the same way again.
35. Bringing mixing to a whole new level.
36. It ain't churnin butter.
37. Stop mixing like it's the great depression.
38. It's a recession, not the great depression.

39. There's a better way to bake a cake.
40. You ever wondered why that box mix tastes better?
41. No more chunks of batter in that platter.
42. Never wisk again.
43. Throw away that whisk.
44. You're gonna whisk you had one.
45. There's a beauty to baking.
46. There's now a beauty to baking.
47. A more beautiful way to bake.
48. At least it'll look like you know what you're doing.
49. 99% more likely that people will "try it."
50. "Just try it" got a whole lot more likely.
51. You ever had this much fun mixing?
52. You ever try mixing it up the KitchenAid way?
53. There's mixing and then there's KitchenAid.
54. Mix it. Really, really mix it.
55. You can mix whatever you want.
56. It's like putting Prada in your kitchen.
57. How a kitchen gets class.
58. Add a little bit of class to your kitchen.
59. Mix up your kitchen and add a little class.
60. Mix it up and add some class to your kitchen.
61. Never mix it the same again.
62. We have all the colors to match.
63. This is like putting a Rolex in your kitchen.
64. Timeless recipes mixed with timeless style.
65. Timeless recipes mixed with precision.
66. Grandma's recipes mixed a whole different way.
67. A better mix on Grandma's recipes.
68. A better mix for Grandma's recipes.
69. Just because that cookbook has dust on it doesn't mean your mixer does.
70. I bet those cookies would turn out a whole lot better.
71. Iconic recipes mixed in an iconic way.
72. Iconic recipes mixed with an icon.
73. An icon of the mixing world.
74. Just picture a mixer in your head. Oh, we've got it.
75. Picture a mixer in your head. Does it look like this?
76. Just take a second, and think of a mixer.
77. Just picture a mixer.
78. Bringing back ease to the kitchen.
79. Bringing back ease to the kitchen scene.
80. A prettier way to mix.
81. There's a pretty way to mix.
82. When things function beautifully, they're in the flow state.

83. Our mixer is in the flow state.
84. We got the powwaa.
85. Just take it for a test drive.
86. Take our mixer on a test drive.
87. Blend it all in style.
88. Have you ever seen a mixer glide like that?
89. It'll just glide through the batter.
90. Making batter look smooth.
91. An American classic.
92. No more centerpiece.
93. It's one way to tie it all together.
94. Bring it all together.
95. Mix it like a pro.
96. Industrial quality in household size.
97. Industrial functionality in a domestic size.
98. Make any kitchen a professional kitchen.
99. Stop having kitchen nightmares.
100. No more bad turnouts when you mix it in.
101. Making your mess our problem.
102. Never have a bad mix-up again.
103. Everybody needs a little help around the kitchen.
104. The feeling of an extra pair of hands.
105. The feeling of an extra pair of hands around the kitchen.
106. Have the feeling of an extra pair of hands.
107. An extra pair of hands around the kitchen.
108. As many hands as a crowded kitchen.
109. Preparing alone never felt more assisted.
110. No one has been mixing it like us.
111. Bringing professional to the home.
112. Make any meal restaurant-quality.
113. Any goods become restaurant-quality mixed in here.
114. It's a magical machine.
115. Your grandma wasn't using this.
116. This isn't a mixer, it is a tool.
117. The last mixer you'll ever need.
118. A timeless solution to most problems in the kitchen.
119. If it turns out bad, you can't blame it on the mixer.
120. If it tastes bad, you can't blame it on the mixer.
121. Making some of the steps easier.
122. We're not gonna cook it for you.