

The Best Immersion Blenders

24 comments

From velvety purees to silky smoothies, a good immersion blender can handle it all. We put several to the test and found the best.



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Top Picks

WINNER

Braun MultiQuick 5 Hand Blender

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What You Need To Know

The best immersion blenders are great for blending hot soups on the stovetop and can also blend frozen fruit for smoothies and even emulsify mayonnaise. Our winner, the Braun MultiQuick 5 Hand Blender, is lightweight and compact. We love its satisfyingly simple controls and impressive pulverizing ability. It's also considerably less expensive than many models on the market.

ANATOMY OF A WINNER



**Braun MultiQuick
5 Hand Blender**

SIMPLE CONTROLS

Two easy-to-press buttons allow for simple, one-handed speed selection

EASY EJECT MECHANISM

Twin eject buttons ensure safe but simple detaching of blending shaft

WELL-DESIGNED GUARD

Ventless, bell-shaped blade guard allows food to flow freely without spraying

COMPACT SIZE

Blender is short enough to make for easy maneuvering yet long enough to reach into a deep pot of soup

What You Need to Know

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Anyone who has pureed hot soup in a countertop blender knows it can be a hassle. It often has to be done in batches, which requires an extra pot or bowl. You also have to let the soup cool down a little so that pressure doesn't build up inside the blender and cause the lid to pop off. But the best immersion blenders (also called hand blenders or stick blenders) get the job done efficiently, tidily, and safely; all the blending is done directly in the pot. You can also use them for many of the tasks you'd lug out your regular blender for, including crushing ice and making frozen cocktails, emulsifying salad dressings, and blending sauces and marinades. They're also generally easier to clean and store than countertop blenders, and they often cost less.



All immersion blenders are built the same: A handle houses the controls and motor, and a detachable blending shaft ends in a blade housed in a cup-shaped guard.

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Handle design is extremely important. We preferred handles with comfortable plastic grips and simple controls consisting of only one or two buttons. We also liked blenders that had two to four speed options—our favorites had two powerful speeds to choose from.

Each immersion blender consists of the same two components: a cylindrical handle that houses the motor and controls and a detachable blending shaft. On one end of the blending shaft sits a blade housed in a cup-shaped guard. A handful of models are cordless and are rechargeable using charging cables or docks. Some models also come with whisk attachments, plastic blending jars, and even chopping chambers with extra blades that look like small food processor bowls. Interested in what factors make the best immersion blenders, we tested a lineup of models, including their extra attachments when available.

What to Look For

- **Simple, Intuitive Controls:** We preferred models with one or two easy-to-interpret power buttons that required only one hand to use. Our favorites had two buttons for two simple speed options or single buttons that adjusted the speed as we increased or decreased pressure.
- **Fewer Speed Options:** The best models had only a few (two to four) speed options. Fewer speeds made blending more efficient; instead of wasting time choosing between up to 15 speeds, we could pick from just a few and save ourselves the hassle.
- **Comfortable Grips:** Our favorite handles had well-designed grips that comfortably fit many different hand sizes. They were 5.5 inches in circumference or less, and they were coated in soft, grippy plastic or silicone to prevent slipping.

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Lightweight, Compact Construction: Operating any immersion blender for a substantial amount of time can be tiring, but lighter models kept us from fatiguing too quickly. We preferred models that weighed around 2 pounds or less. We also liked the shorter models in our lineup, which positioned our hands closer to what we were blending and felt less unwieldy. Our favorites were 15 or 16 inches long—still long enough to reach the bottom of a large pot filled with soup.



Bell-shaped blade guards allowed food to flow freely around and into the guards, whereas flat guards trapped food on their exteriors, especially in narrower containers. Guards with vents caused excess splattering. The best guards were relatively small, bell-shaped, and ventless.

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Small, Bell-Shaped, Ventless Blade Guards: The blade guards of all the models we tested had ridged or scalloped edges that allowed ingredients to flow around the blade; some of these blade guards also had vents or holes. Bell-shaped blade guards allowed food to flow freely around the guard instead of getting trapped on top in narrower containers. Blade guards that were no more than 2.5 inches in diameter fit well in all the containers we tried them with. Additionally, blade guards without vents or large holes kept food from splattering.

Nice to Have

- **Flexible Cords:** Some of the corded models had stiff, unyielding cords that constrained us and made maneuvering the blenders uncomfortable. We preferred flexible cords that allowed us to angle and reposition the blenders as we saw fit.
- **Easy Eject Mechanisms:** Clearly marked eject buttons were a nice plus. All we had to do was press lightly on these buttons to eject the blending shaft instead of wrenching and twisting the shaft to detach it.



We liked blenders with simple eject mechanisms and preferred buttons to twisting mechanisms.

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Dishwasher-Safe Blending Shafts: It was convenient to simply detach a blending shaft, quickly rinse it in the sink, and place it in the dishwasher instead of having to scrub it by hand. We also found this much safer than scrubbing the sharp blade with a sponge.

What to Avoid

- **Complicated Controls and Safety Locks:** We found the controls of several models to be confusing and unnecessarily complicated. Some had speed dials on the tops of their handles that required us to use both hands to operate, taking our focus away from what we were blending. Others had locking safety mechanisms that prevented us from turning on the blenders unless we pressed an unlock button. The most tedious of these required us to press the unlock button every time we resumed blending—even after brief pauses.



Some blenders had speed selection knobs on the tops of their handles (center) that forced us to pause and use both hands while blending. Others had pesky unlock buttons designed for safety (right) that required us to press them every time we began to blend or resumed blending. The best models had simple buttons without bells and whistles that we could control with one hand (left).

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Too Many Speed Options: Some models offered more than five speed options (one offered 15). With most of these models, we saw little difference between the speeds at the lower end of their ranges. It was time-consuming and a bit frustrating to scroll through all the extra speeds when other models offered fewer options with fewer buttons to select them.

- **Heavy, Bulky Designs:** Heavy, bulky blenders fatigued our arms faster. Longer models placed our hands far away from the action, rendering the blenders awkward and difficult to maneuver.



Longer, bulkier immersion blenders were unwieldy and heavy, making our hands and arms tired after only short blending stints.

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Short, Flat Blade Guards: Flatter blade guards with sides that angled downward at 90-degree angles were especially frustrating in narrower vessels. They trapped food above their exteriors and kept it from flowing freely and getting processed.

- **Blade Guards with Vents:** Vents in the blade guards were meant to help food circulate, but they merely provided gaps for whatever we were blending to be flung out of the guards if they weren't fully submerged. The vents were positioned high up on the blade guards, which made it easy to accidentally uncover them if we even slightly tilted the blenders. The result? Splattered food.

Other Considerations

- **Cordless Models:** We liked how convenient the cordless models were to use; no cords meant that we were free to blend anywhere we wanted. Unfortunately, every cordless model in our lineup performed poorly for other reasons. They were all too heavy or had such overly complicated controls that we can't recommend any of them. They also can't operate while charging, so if you forget to charge them before you want to blend, you'll be out of luck.

How We Tested

The Tests

- Blend potato soup in a Dutch oven
- Blend kale and pineapple smoothies in blending jars (or quart-size deli containers when applicable)
- Emulsify mayonnaise in blending jars (or quart-size deli containers when applicable)
- Make whipped cream in large metal bowls, using whisk attachments when applicable
- Chop onions with models that included chopping jars
- Have additional testers use the blenders and note their thoughts
- Attach and detach the blending shaft 50 times
- Wash the attachments by hand and wipe down the blender bodies throughout testing and additional times, for a total of 10 washings
- Winner only: Blend 25 smoothies one after another to assess durability

How We Rated

- **Controls:** We evaluated how simple the controls were to understand and operate.
- **Comfort and Handling:** We assessed whether the blenders were comfortable to hold and operate and how easy they were to maneuver.
- **Blending:** We tested how effectively and efficiently the models blended food, noting the texture of the final product and whether the blenders splattered during blending.
- **Cleanup and Durability:** We evaluated how easy the blenders were to clean and how well they held up to repeated use and cleaning.

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FAQs

How does an immersion blender compare with a countertop blender?

Immersion blenders are great for blending hot mixtures in their pots, emulsifying mayonnaise or salad dressings, and making smaller batches of smoothies and frozen cocktails. They're easier to clean and store than most countertop blenders and are often less expensive. The downside? They don't always blend as smoothly. Our favorite models created silky smoothies but did leave tiny bits of kale intact, which doesn't happen with our favorite midpriced and high-end countertop blenders.

Are immersion blender attachments worth the extra cost?

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Many models came with whisk attachments designed for whipping cream or egg whites. They allowed for more airflow when whipping cream and reached stiff peaks about 30 to 45 seconds faster than the regular blending attachments in our tests. The downside? They were incredibly messy, splattering cream all around our kitchen. If you're more concerned about whipping efficiency than extra cleaning, feel free to use the whisks, but we wouldn't pay extra for a model that comes with one. We felt similarly about chopping jars, which were somewhat convenient but had only enough space to chop a single onion at a time. They are useful for smaller tasks, such as making half batches of pesto.



Everything We Tested

HIGHLY RECOMMENDED

WINNER

Braun MultiQuick 5 Hand Blender



CONTROLS

★ ★ ★

COMFORT AND HANDLING

★ ★ ★

BLENDING

★ ★ ☆

CLEANUP AND DURABILITY

★ ★ ★

We've recommended this model for more than a decade, and it's easy to see why. Its lightweight construction and comfortable grip made it a breeze to maneuver around any vessel. Its ventless, bell-shaped blade guard kept food flowing freely and prevented splattering. Its two speeds, which were both powerful enough to pulverize frozen pineapple, are controlled by two simple buttons that we could operate with one hand. This machine was also durable: It blended 25 smoothies in a row without breaking a sweat. We also liked its clearly labeled, easy-to-operate eject buttons. This reliable model would be a great addition to your kitchen.

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Model Number: MQ505

Style: Corded

Extra Features: Whisk attachment, blending jar

Weight: 1 lb, 9.1 oz

Length: 15 in

Blade Guard Diameter: 2.5 in

Grip Circumference: 5 in

Price at Time of Testing: \$64.95

Braun MultiQuick 7 Hand Blender



CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



We were impressed by this model’s comfortable grip and well-placed trigger-style power button, which increased or decreased the speed depending on how hard we pressed. Its scalloped, bell-shaped blade guard—which had no vents or gaps—kept food circulating freely and prevented splattering. This blender also consistently churned out silky soups and smooth mayonnaise. It was short enough to maneuver fairly well, but its weight fatigued many testers’ hands after about 30 to 45 seconds of blending.

Model Number: MQ7035X

Style: Corded

Extra Features: Whisk attachment, blending jar, chopping jar

Weight: 2 lb, 0.6 oz

Length: 15 in

Blade Guard Diameter: 2.5 in

Grip Circumference: 5.5 in

Price at Time of Testing: \$99.95

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RECOMMENDED

Hamilton Beach Power Elite Control Grip



CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



This model blended some of the smoothest soups and smoothies in our tests, and we really liked its comfortable grip, which made the blender feel like a natural extension of our hands. Its ventless, bell-shaped guard limited food splatter. We also liked its clearly marked eject mechanism. But this model was a bit too heavy, and we didn’t like its speed dial, which required a second hand to adjust while blending. It also included a range of 15 speeds; we noticed little to no differences between them until we hit number 13.

Model Number: BSB510XL

Style: Corded

Extra Features: Whisk attachment, blending jar, chopping jar

Weight: 2 lb, 3.3 oz

Length: 16 in

Blade Guard Diameter: 2.25 in

Grip Circumference: 4.5 in

Price at Time of Testing: \$169.95

Mueller Ultra-Stick Hand Blender



CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



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This model blended well, making smooth soup and breaking down frozen pineapple for silky smoothies, leaving only tiny bits of kale. We liked its lightweight build, which allowed us to nimbly navigate large Dutch ovens and bowls without fatiguing. But its flat, disk-shaped blade guard kept food from circulating, and we didn't like its speed dial, which required a second hand to operate while blending.

Model Number: MU-HB-02

Style: Corded

Extra Features: Whisk attachment and milk frother

Weight: 1 lb, 11.2 oz

Length: 15 in

Blade Guard Diameter: 2.5 in

Grip Circumference: 5.5 in

Price at Time of Testing: \$34.97

RECOMMENDED WITH RESERVATIONS

KitchenAid Cordless Variable Speed Hand Blender



CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



We appreciated this model’s simple controls, which consisted of only a couple buttons. Like the other models, its blending shaft detached and rinsed clean easily. We also liked that this model was cordless, but whatever advantage that offered during handling was eclipsed by its long length, which positioned our hand far from the food we were blending and made it cumbersome to handle. Its flat, disk-shaped blade guard also prevented good circulation in narrower vessels.

Model Number: KHBBV53BM

Style: Cordless

Extra Features: None

Weight: 1 lb, 14.8 oz

Length: 17 in

Blade Guard Diameter: 2.5 in

Grip Circumference: 5.5 in

Price at Time of Testing: \$99.99

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II-Clad Cordless Rechargeable Stainless Steel Hand Blender



CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



We liked that this cordless model didn’t tether us to an outlet. We also liked that it was lightweight and easy to handle. But its stainless-steel grip was slippery; the vents in its blade guard caused it to splatter badly; and we weren’t a fan of its controls, which included a slightly confusing unlock button. We also didn’t like that its charging station took up space on our counters, as opposed to the simple charging cables from other cordless models.

Model Number: 8010000542

Style: Cordless

Extra Features: None

Weight: 1 lb, 10.9 oz
Length: 16 in
Blade Guard Diameter: 2.5 in
Grip Circumference: 6 in
Price at Time of Testing: \$199.99

Vitamix Immersion Blender



CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



We loved this model's simple controls: one button to engage the blade and another to select one of five speeds, which were displayed on a series of large, visible lights on the top of the handle. It so blended fairly effectively, but our affection stopped there. The blade guard's vents caused it to splatter badly, and the blender was too heavy and too long, tiring our arms and making for awkward maneuvering. The blade guard was also very large, which made it difficult to operate in smaller containers.

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Model Number: 067991
Style: Corded
Extra Features: None
Weight: 2 lb, 10 oz
Length: 17.5 in
Blade Guard Diameter: 2.75 in
Grip Circumference: 6 in
Price at Time of Testing: \$149.50

NOT RECOMMENDED

Cuisinart EvolutionX Cordless Hand Blender



\$68.99

CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



This model’s controls were the most puzzling in the lineup. We had to press and hold down a safety-lock button every single time we wanted to blend. If we paused the blender, we had to press and hold down the safety-lock button again before resuming blending, which was confusing and slowed us down. The strangely shaped handle was also uncomfortable for some testers. This model blended fairly well, but the vents on its blade guard caused it to splatter.

Model Number: RHB-100

Style: Cordless

Extra Features: Whisk attachment, blending jar

Weight: 1 lb, 5.8 oz

Length: 16 in

Blade Guard Diameter: 2.25 in

Grip Circumference: 6 in

Price at Time of Testing: \$68.99

All-Clad Stainless Steel Immersion Blender



Refer a Friend

99.95

CONTROLS



COMFORT AND HANDLING



BLENDING



CLEANUP AND DURABILITY



This model was among the heaviest and longest in our lineup, which made it awkward to maneuver and tiring to operate. We didn’t like its controls, which consisted of two buttons on the handle and a dial on top that required a second hand to switch speeds. Its large blade guard made blending in smaller containers difficult, and it had wide vents that allowed lots of splattering, dirtying our aprons, counters, and backsplash.

Model Number: 8400000925

Style: Corded

Extra Features: None

Weight: 2 lb, 7.6 oz

Length: 17.5 in

Blade Guard Diameter: 3 in

Grip Circumference: 5 in

Price at Time of Testing: \$99.95

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