Product specification sheet

Product	Kenwood Chef Patissier XL
SKU	cm-KWL90.124SI
Brand	Kenwood
Category	Consumer Electronics
Minimum order quantity	1
Unit	—
Unit price	$1,499.00
Available quantity	100

Description

Kenwood Titanium Chef Patissier XL Kitchen Machine KWL90.124SI The Kenwood Titanium Chef Patissier XL KWL90.124SI is a premium kitchen machine designed for users who want more control over baking, mixing, kneading, and preparation. Its strongest selling point is not only the powerful motor. The real advantage is the built-in EasyWeigh scales and EasyWarm bowl, which reduce extra steps during baking and help users work more accurately directly inside the mixing bowl. Key Features High-performance kitchen machine Designed for mixing, kneading, whipping, and baking preparation Built-in EasyWeigh weighing scale EasyWarm bowl for gentle heating DuoBowl system for flexible preparation Large capacity mixing bowl Smart controls for precise results Multiple attachments included Suitable for home bakers and advanced cooking users Designed for professional-style kitchen workflows Mixing & Baking Performance Powerful Kitchen Machine Design The Kenwood Chef Patissier XL is built for demanding kitchen tasks such as dough kneading, cake mixing, whipping cream, preparing batters, and handling heavier recipes. Professional-Level Control This machine is best positioned for users who bake often and want better precision than a basic stand mixer can offer. EasyWeigh Built-In Scale Weigh Directly in the Bowl EasyWeigh allows users to weigh ingredients directly inside the bowl, reducing the need for a separate kitchen scale. Real Buyer Benefit This saves time, reduces cleanup, and improves recipe accuracy, especially for baking where measurements matter. EasyWarm Bowl Gentle Heating Function The EasyWarm bowl allows gentle heating directly in the bowl, useful for controlled preparation tasks. Best For Melting chocolate, softening butter, warming ingredients, proofing dough, and temperature-sensitive baking steps. DuoBowl System Flexible Bowl Setup The DuoBowl system gives users more flexibility when preparing multiple recipe stages. Real Advantage This is useful when making recipes that require separate mixtures, such as cake batter and cream, dough and filling, or multiple baking components. Smart Controls Precision-Focused Operation Smart controls help users manage mixing and preparation more consistently. Why It Matters Premium kitchen machines sell because they reduce uncertainty. Consistency is what serious home bakers actually pay for. Attachments & Versatility Multiple Attachments The machine supports a wide range of kitchen preparation tasks through its included and compatible attachments. Usage Scenarios Suitable for: bread dough cakes pastries whipped cream meringue cookie dough sauces dessert preparation Technical Specifications Product Type Kitchen machine / stand mixer Model Kenwood Titanium Chef Patissier XL KWL90.124SI Main Functions Mixing, kneading, whipping, warming, and weighing Built-In Scale EasyWeigh Heating Function EasyWarm bowl Bowl System DuoBowl Capacity Large XL preparation capacity Controls Smart control system Attachments Multiple attachments included