Wilfa Probaker NXT, Black

256679

Transform your home baking with a powerful, stable, and remarkably quiet machine designed for effortless results. It features an innovative Dual-Action™ kneading system that effortlessly delivers perfectly mixed dough every time, powered by a high-torque, silent brushless DC motor. Designed to handle large batches, the generous 7-liter bowl accommodates up to 5 kg of dough in a single go. With 20 precise speed settings and a complete baking toolkit included right out of the box, you have total control over every recipe you tackle.

Colour

PRODUCT DETAILS

After years of innovation and success with Probaker kitchen machine, we’re now taking the next step and launching a new generation. In collaboration with the Norwegian national baking team, Probaker NXT is created for those who want the very best: a stand mixer that combines raw power with precise control. With the new brushless DC motor and our Dual Action™ kneading system, we’ve raised the bar for what a kitchen machine can deliver - for smoother dough, better structure and reliably perfect results. It’s quieter, smoother and built to last, with a 10-year warranty upon registration*

Dual-Action™ kneading system
Perfect dough is about better engineering. What really matters is how the bowl, hook and motion work together. This is where Probaker’s Dual-Action™ system delivers truly unmatched kneading performance.

With Probaker’s unique Dual-Action™ kneading system, both the bowl and the spiral dough hook move in perfect harmony with a simultaneous rotation. The dough is continuously folded back into itself without climbing up the hook or leaving “dead zones” in the bowl. The result is smooth, even kneading with low friction, giving a stronger, softer and more elastic dough in less time.

While many stand mixers rely on traditional planetary systems or a breaker bar, an extra bar inside the bowl used to force the dough back into the hook, Probaker NXT uses a spiral bowl-and-hook system. The dough is kept exactly where it should be through the hook’s spiral shape and the Dual-Action™ motion. This reduces friction, keeps the dough temperature lower and gives smoother, more controlled kneading – a difference you’ll notice in every batch.

Brushless DC motor
The brushless DC motor is the heart of Probaker NXT. It runs with a smooth, pleasant sound profile and

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has no mechanical wear parts. That means you get a motor that is built to keep performing year after year.

BLDC technology ensures the motor doesn’t lose power when the dough gets heavy. It overcomes resistance in the dough with even rotation and stable speed, resulting in more efficient kneading. At the same time, the sound level stays low and consistent. The result is excellent gluten development and doughs with the same high quality every time.

Capacity and control
The spacious 7-litre bowl makes it easy to handle both small and large batches, from 500 g up to 5 kg of dough. The optimised bowl angle keeps the dough in the right position and prevents it from climbing up the hook during kneading. The wide opening makes it easy to add ingredients as you go.

20 speeds for every need
With 20 individual speed settings, Probaker NXT handles everything from gentle mixing at a low speed to high-speed, powerful kneading. Whether you’re baking cookies, pizza or sourdough, you get precise control and constant power from the brushless DC motor for consistent results every time.

Timer function for easier baking
With the built-in timer function, it’s easy to keep track of time. You can choose to use it as a stopwatch or set up a countdown, so the machine runs exactly as long as you want. That makes baking smoother and gives you the freedom to prepare for the next step.

Overload protection system for safe and reliable performance
The overload protection system automatically stops the machine if the load becomes too heavy. This prevents overheating, protects the motor and ensures reliable performance over time.

Stability you can trust
Even when you turn up the speed, Probaker NXT stays stable. It is engineered with the heaviest components placed low in the machine, giving a low centre of gravity and minimising vibrations. Even with up to five kilos of dough, the machine remains steady on the countertop.

This stability means you can confidently let the machine work without supervision. Unlike many other mixers that start to “walk” when the dough is heavy, Probaker NXT gives you the freedom to focus on other tasks while it finishes the kneading.t

Complete baking toolkit
Probaker NXT comes with carefully selected accessories designed to help you achieve perfect results, whether you’re baking bread, whipping cream or mixing cake batter.

Dough hook
The robust stainless steel dough hook works just 3 mm from the bottom of the bowl, catching every ingredient. It lifts the dough in a controlled motion, kneads evenly and prevents the dough from climbing up the hook. The result is elastic, well-developed doughs, from yeasted breads and laminated pastry to pasta dough.

Flexi-beater
Suitable for lighter mixtures. The flexi-beater follows the contour of the bowl, mixing and scraping in one movement. Perfect for buttercream, cake batter, jams and even makes mashed potatoes with a smooth, fine consistency.

Double whisk
The two whisks drive the mixture toward the centre and incorporate air with every turn. You get airy whipped cream, firm egg whites and sponge cakes with volume and structure, again and again, with the same precision. Use the double whisk on max 70 % speed.

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Splash guard
The splash guard prevents mess and splatter outside the bowl and features a practical opening so you can easily add ingredients while the machine is running.

Dough scraper
Ideal for cutting and shaping dough on the counter, and for keeping your work surface clean and tidy.

All accessories are easy to clean and built to last for many years, making Probaker NXT a true investment in both quality and results.

Versatility with adapter
With our adapter (sold separately) LINK, you can use most Kenwood Twist accessories**, turning Probaker NXT into a complete kitchen machine. It is compatible with a wide range of tools, including:

- KAX950ME meat grinder
- KAX980ME pasta roller, among others

*Extend the Wilfa 5-year warranty to 10 years upon registration for your Probaker NXT. Register and read more about the conditions.

**Kenwood® accessories are exclusively designed, developed, and manufactured by the De'Longhi Group. The Wilfa Group has no affiliation with the De'Longhi Group. Compatibility checks have been carried out by Wilfa AS.

In the box:

- Kitchen machine
- 7 L stainless steel bowl
- Dough hook in stainless steel
- Flexi-beater
- Double whisk
- Dough scraper
- Splash guard

Specs

Product Attributes

EAN:	7044876020390
Manufacturer number:	602039
Product weight:	15.7 kilograms

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