

Adexi's Danish ice cream maker surpasses international brands

Adexi's own brand Melissa's latest ice cream maker beat several of the large famous international brands such as KitchenAid and Kenwood in the Danish Consumer Council's most recent testing of ice cream makers.

Low-noise and outstanding results

The winning result and the honour of the Danish Consumer Council's coveted stamp, Best in Test, for the Melissa ICE-2081 ice cream maker has truly enthused the staff at Adexi:

"It is indeed amazing that our ice cream maker can beat big brands such as Kenwood and KitchenAid. Creation of the Melissa ice cream maker involved a good development process, with expertise and prioritisation of quality now reaping their reward. So yes, we are proud of our product," says Frank Jøhnke, Sales & Marketing Director at Adexi.

And the Sales Director and team at Adexi have good reason to be pleased, when you look at the Danish Consumer Council's review of their ice cream maker Melissa ICE-2081.

The Council tested 16 different ice cream makers. Among other things, they looked at the quality of the machine, how easy and intuitive it is to use, and how noisy it is. And of course they also tested the most important parameter, how delicious the ice cream made by the machine is. Adexi's Melissa machine took 1st place by some margin.

According to the test results, the machine excels at making the three different types of ice cream the test panel used to test the machines. And the machine is also easy to use. Melissa is also one of the test's least noisy machines, which may well be a decisive factor for consumers, as an ice cream maker needs to run for some time before the ice cream is ready.

The machine receives broad praise

A number of customers have praised the ice cream maker's minimalist, industrial design, and the website Forbrugerguiden.dk also gives Melissa a pat on the back:

"The Melissa ICE-2081 would be an excellent choice for any consumer who wants an ice cream maker that the experts have liked, and which doesn't cost a lot of money," they recommend on their website.

Forbrugerguiden.dk also highlights the advantage of the built-in compressor, which can quickly cool the ice cream mixture down so that it is ready to eat in no more than 1 hour.