

# KitchenAid®

## BOWL-LIFT STAND MIXER

INSTRUCTIONS AND RECIPES

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## BATTEUR À BOL AMOVIBLE

INSTRUCTIONS ET RECETTES

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## BATIDORA CON TAZÓN QUE SE LEVANTA

INSTRUCCIONES Y RECETAS

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U.S.A./En EE.UU.:  
1-800-541-6390  
Canada/En Canadá:  
1-800-807-6777

KitchenAid.com  
KitchenAid.ca



9709962C

FOR THE WAY IT'S MADE.®

# Proof of Purchase

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Always keep a copy of the sales receipt showing the date of purchase of your stand mixer. Proof of purchase will assure you of in-warranty service.

Before you use your stand mixer, please fill out and mail your product registration card packed with the unit.

This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name and Location \_\_\_\_\_

# Preuve d'achat

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Conservez toujours une copie de la facture indiquant la date d'achat de votre batteur sur socle. La preuve d'achat vous assurera un service sous garantie.

Avant d'utiliser votre batteur sur socle, veuillez remplir et postez votre carte d'enregistrement de produit fournie avec l'unité.

Cette carte nous permet de vous contacter dans le cas fort peu probable d'une notification de sécurité du produit et nous aidera à nous conformer aux provisions de la loi américaine sur la sécurité du produit au consommateur. Cette carte ne vérifie pas votre garantie.

Veuillez remplir ce qui suit pour vos dossiers :

Numéro de modèle \_\_\_\_\_

Date d'achat \_\_\_\_\_

Nom du magasin et emplacement \_\_\_\_\_

# Comprobante de compra

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Guarde siempre una copia del recibo de compra que muestre la fecha en que adquirió su batidora con base. El comprobante de compra le asegura su derecho al servicio de garantía.

Antes de utilizar su batidora con base, por favor complete y envíe por correo la tarjeta de registro del producto que viene junto con la unidad.

Esta tarjeta nos permitirá comunicarnos con usted en el remoto caso que se dé un aviso de seguridad del producto y nos ayudará a cumplir con las disposiciones de la Ley de Seguridad de Productos de Consumo. Esta tarjeta no confirma su garantía.

Por favor, complete los siguientes datos para su registro personal:

Número del modelo \_\_\_\_\_

Fecha de compra \_\_\_\_\_

Nombre de la tienda y dirección \_\_\_\_\_

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# STAND MIXER SAFETY

## Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING."

These words mean:

**! DANGER**

You can be killed or seriously injured if you don't immediately follow instructions.

**! WARNING**

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To avoid risk of electrical shock, do not put stand mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug stand mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to reduce the risk of injury to persons and/or damage to the stand mixer.
6. Do not operate stand mixer with a damaged cord or plug or after the stand mixer malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment. Call the KitchenAid Customer Satisfaction Center at 1-800-541-6390 for more information.

7. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock or injury.
8. Do not use the stand mixer outdoors.
9. Do not let the cord hang over edge of table or counter.
10. Remove flat beater, wire whip or dough hook from stand mixer before washing.

# SAVE THESE INSTRUCTIONS

## THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.

### ELECTRICAL REQUIREMENTS

Volts: 120 A.C. only.  
Hertz: 60

The wattage rating for your stand mixer is printed on the serial plate. Do not use an extension cord. If the power cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.

The maximum rating is based on the attachment that draws the greatest load (power). Other recommended attachments may draw significantly less power.

#### **⚠ WARNING**



#### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

# KITCHENAID® STAND MIXER WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p><b>50 United States, the District of Columbia, Canada, and Puerto Rico:</b> One-year limited warranty from date of purchase.</p>	<p><b>50 United States, the District of Columbia and Canada:</b> Hassle-free replacement of your stand mixer. See the following page for details on how to arrange for replacement. OR <b>In Puerto Rico:</b> The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions.</p>	<p>A. Repairs when stand mixer is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for stand mixer when operated outside the country of purchase.</p>

## DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

# HASSLE-FREE REPLACEMENT WARRANTY – 50 UNITED STATES AND DISTRICT OF COLUMBIA

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your stand mixer should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original stand mixer returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this high-quality service.

If your KitchenAid® stand mixer should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement stand mixer, use the carton and packing materials to pack up your original stand mixer. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

# HASSLE-FREE REPLACEMENT WARRANTY – CANADA

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your stand mixer should fail within the first year of ownership, KitchenAid Canada will replace your stand mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this high-quality service.

If your KitchenAid® stand mixer should fail within the first year of ownership, take the stand mixer or ship collect to an Authorized KitchenAid Canada Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement stand mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at 1-800-807-6777.

Or write to us at:

Customer eXperience Centre  
KitchenAid Canada  
200-6750 Century Ave.  
Mississauga, ON L5N 0B7

# HOW TO ARRANGE FOR WARRANTY SERVICE IN PUERTO RICO

Your KitchenAid® stand mixer is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the stand mixer or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired stand mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

## HOW TO ARRANGE FOR SERVICE AFTER THE WARRANTY EXPIRES – ALL LOCATIONS

Before calling for service, please review the Troubleshooting section.

**For service information in the 50 United States, District of Columbia, and Puerto Rico,** call toll-free 1-800-541-6390.

Or write to:  
Customer Satisfaction Center  
KitchenAid Portable Appliances  
P.O. Box 218  
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center near you.

**For service information in Canada,** call toll-free 1-800-807-6777.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
200-6750 Century Ave.  
Mississauga, ON L5N 0B7

## HOW TO ARRANGE FOR SERVICE OUTSIDE THESE LOCATIONS

Consult your local KitchenAid dealer or the store where you purchased the stand mixer for information on how to obtain service.

**For service information in Mexico,** call toll-free 01-800-024-17-17 (JV Distribuciones)

Or  
01-800-902-31-00  
(Industrias Birtman)

# HOW TO ORDER ACCESSORIES AND REPLACEMENT PARTS

**To order accessories or replacement parts for your stand mixer in the 50 United States, District of Columbia, and Puerto Rico,**

call toll-free 1-800-541-6390  
Monday through Friday, 8 a.m. to  
8 p.m. (Eastern Time), or Saturday,  
10 a.m. to 5 p.m.

Or write to:  
Customer Satisfaction Center  
KitchenAid Portable Appliances  
P.O. Box 218  
St. Joseph, MI 49085-0218

**To order accessories or replacement parts for your stand mixer in Canada,**  
call toll-free 1-800-807-6777.

Or write to:  
Customer eXperience Centre  
KitchenAid Canada  
200-6750 Century Ave.  
Mississauga, ON L5N 0B7

**To order accessories or replacement parts for your stand mixer in Mexico,**

call toll-free  
01-800-024-17-17  
(JV Distribuciones)  
Or  
01-800-902-31-00  
(Industrias Birtman)

# TROUBLESHOOTING PROBLEMS

**Please read the following before calling the service center.**

1. The stand mixer may become warm during use. Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the stand mixer. This is normal.
2. The stand mixer may emit a pungent odor, especially when new. This is common with electric motors.
3. If the flat beater hits the bowl, stop the stand mixer. See "Beater to Bowl Clearance" section.

**If your stand mixer should malfunction or fail to operate, please check the following:**

- Is the stand mixer plugged in?

- Turn the stand mixer off for 10-15 seconds, then turn it back on. If the mixer still does not start, allow it to cool for 30 minutes before turning it back on.

**If the problem is not due to one of the above items, see the KitchenAid® stand mixer Warranty. Do not return the stand mixer to the retailer – they do not provide service.**

**USA/Puerto Rico:** 1-800-541-6390

**Canada:** 1-800-807-6777

**Mexico:** 01-800-024-17-17

(JV Distribuciones)

or

01-800-902-31-00

(Industrias Birtman)

## **⚠ WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

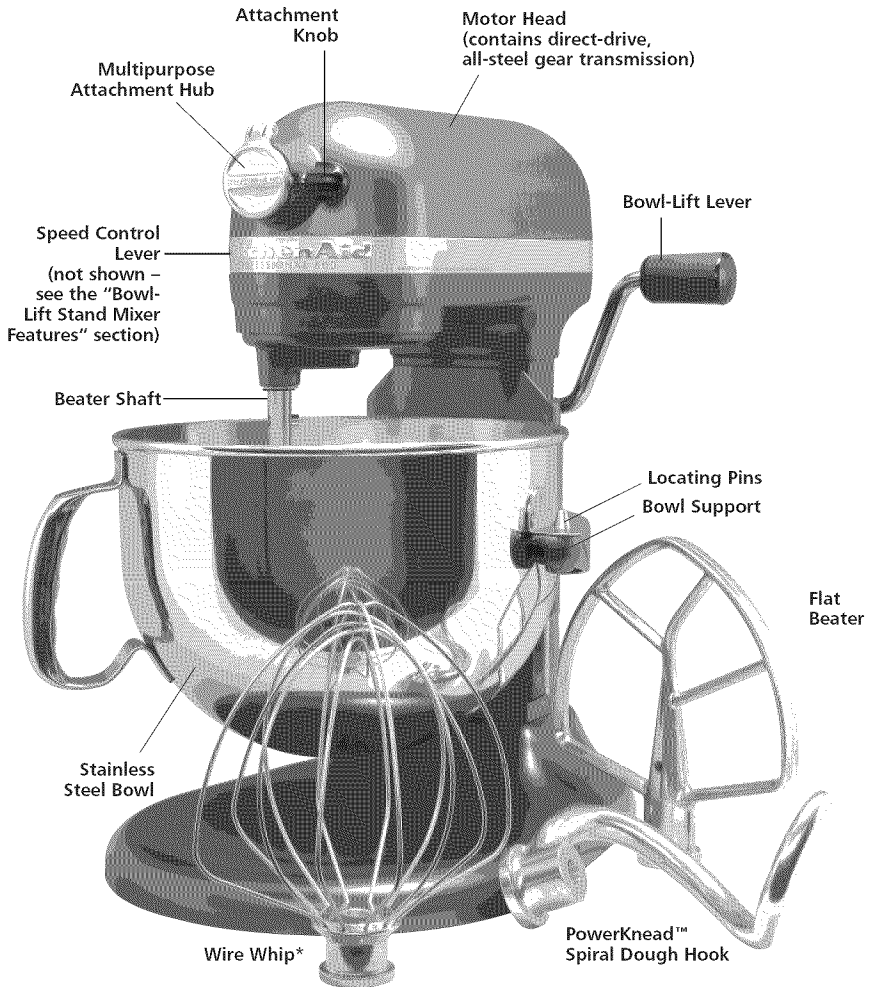
**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

- Is the fuse in the circuit to the stand mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.

# BOWL-LIFT STAND MIXER FEATURES

ENGLISH



\*Some models include the 11-Wire Whip instead of the Wire Whip. See "Using the KitchenAid® Stand Mixer Accessories" section.

# BOWL-LIFT STAND MIXER FEATURES

## **Direct-Drive, All-Steel Gear Transmission**

The motor head houses the powerful, high-performance motor and the direct-drive, all-steel gear transmission.

## **Multipurpose Attachment Hub with Hinged Hub Cover**

Hinged hub cover flips open to reveal the multipurpose attachment hub. The hub powers a variety of attachments that simplify food preparation and add culinary versatility. See the “Stand Mixer Attachments” section.

## **Commercial-Style Motor Protection**

This reset feature keeps the motor from overheating by automatically shutting down the mixer when thermal overload is detected.

## **Attachment Knob**

Knob secures stand mixer attachments to the hub.

## **Bowl-Lift Lever**

Sturdy bowl-lift lever raises and lowers the mixing bowl.

## **Beater Shaft**

Flat beater, dough hook, and wire whip accessories mount to the beater shaft.

## **Stainless Steel Bowl**

Polished stainless steel bowl is dishwasher safe.

## **Speed Control Lever**

10 mixing speeds provide versatility for any recipe. Speeds range from a very slow stir to a very fast mix.

## **Bowl-Height Adjustment Screw**

Screw adjusts the beater-to-bowl clearance. Factory preset.

## **Bowl Support**

Durable metal arms support the bowl for stable mixing.

## **Locating Pins**

Pins fit through the bowl brackets to position the bowl on the bowl support.

## **67-Point Planetary Mixing Action**

The beater spirals to 67 different touch-points within the bowl for quick, complete mixing.

## **Soft Start™ Mixing Feature**

Helps minimize ingredient splatter with gentle acceleration to the selected speed.

## **PowerKnead™ Spiral Dough Hook**

Quickly and thoroughly kneads any type of raised dough – even large quantities.

## **Flat Beater**

Use the flat beater to mix cakes, quick breads, cookie dough and to mash potatoes. Special design works with unique mixing action to thoroughly mix ingredients.

## **Wire Whip**

The design of the wire whip rapidly increases airflow into egg mixtures for stiff soufflés and rigid peaks of meringue. With the planetary mixing action, the wire whip covers 134 points within the bowl to create silky decorator icings and lighter, fluffier whipped cream.

**NOTE:** Some models include the 11-Wire Whip instead.

# BOWL-LIFT STAND MIXER FEATURES

## 11-Wire Whip

The 11-wire whip is ideal for achieving superior results when whipping smaller quantities of egg whites and cream. The design of the 11-wire whip produces larger volumes of egg whites in significantly less time than it would take the standard wire whip. The 11-wire whip also can whip cream faster.

**NOTE:** The 11-Wire Whip is standard equipment with select models but can be purchased as an optional accessory. [Model KN211WW]

## Wide-Chute Pouring Shield (not shown)

The dual-purpose pouring shield helps avoid ingredient splatter and minimizes flour puff. Wide pouring chute makes adding ingredients easy. (Standard with select models.)

## Electronic Speed Sensor

The electronic speed sensor maintains the selected speed even when ingredients are added and the density and weight change.


# ASSEMBLING YOUR BOWL-LIFT STAND MIXER

## Pre-Use Cleaning

Before using your stand mixer for the first time, wash the mixing bowl and accessories. See the "Care and Cleaning" section.

## Attaching Mixing Bowl

**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

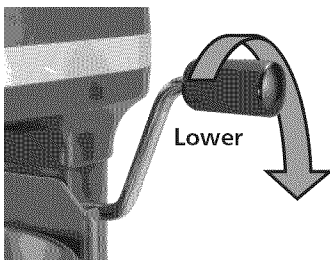
**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

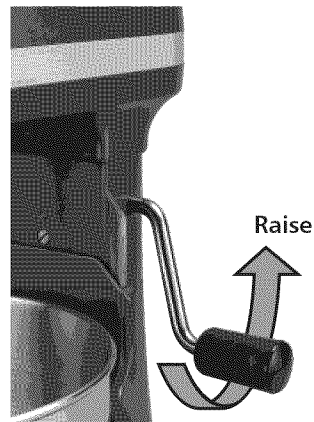
1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Lower the bowl support by turning the bowl-lift lever clockwise.



4. Place bowl brackets over the locating pins on the bowl support.
5. Press down on the back of the bowl until bowl pin snaps into the spring latch.
6. Raise the bowl before mixing.
7. Plug into a grounded 3-prong outlet.

## Raising and Lowering Mixing Bowl

1. To raise the bowl, turn the bowl-lift lever counterclockwise as far as possible.



2. The bowl-lift lever will snap into place when the bowl is completely raised.
3. To lower the bowl, turn the bowl-lift lever clockwise.

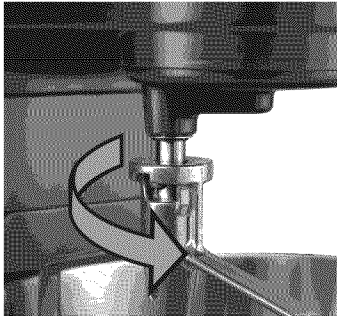
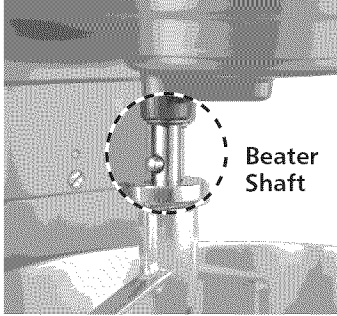
## Removing Mixing Bowl

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Lower the bowl support by turning the bowl-lift lever clockwise.
4. Grasp the bowl handle and lift the bowl off of the locating pins.

# ASSEMBLING YOUR BOWL-LIFT STAND MIXER

## Attaching the Flat Beater, Wire Whip, and PowerKnead™ Spiral Dough Hook

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Slide selected accessory onto the beater shaft.



4. Turn the accessory to the right, hooking it over the pin on the shaft.
5. Plug into a grounded 3-prong outlet.

## Removing the Flat Beater, Wire Whip, and PowerKnead™ Spiral Dough Hook

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Press accessory upward and turn to the left.
4. To remove, gently slide the accessory down from the beater shaft.

# USING THE POURING SHIELD\*

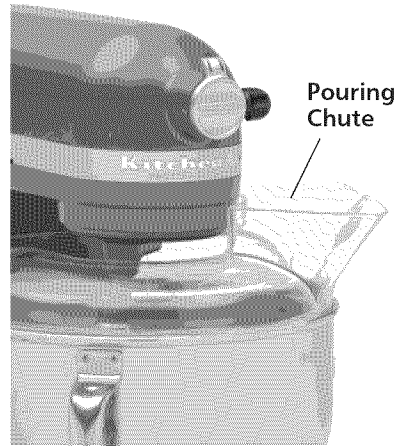
## Attaching the Pouring Shield\*

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Attach desired accessory and raise the mixing bowl.
4. Slide pouring shield collar around beater shaft, centering collar over rim of bowl.

## Using the Pouring Shield

Pour ingredients into the mixing bowl through the chute portion of shield.

**IMPORTANT:** Make sure the guides on the bottom of the chute rest on the rim of the bowl to keep ingredients from falling outside the bowl as they are added.



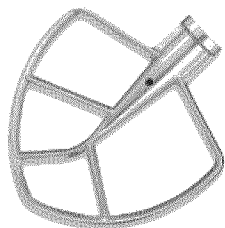
## Removing the Pouring Shield

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Remove pouring chute from collar.
4. Slide pouring shield collar off bowl.
5. Lower the bowl support by turning the bowl-lift lever clockwise.
6. Remove accessory and the mixing bowl.

## Cleaning the Pouring Shield

Wash in warm sudsy water. If you wish, you may place on the top rack of your dishwasher.

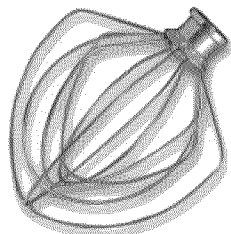
# USING THE KITCHENAID® STAND MIXER ACCESSORIES



## Flat Beater for normal to heavy mixtures:

cakes  
creamed frostings  
candies  
cookies  
pie pastry

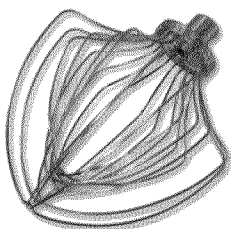
biscuits  
quick breads  
meat loaf  
mashed potatoes



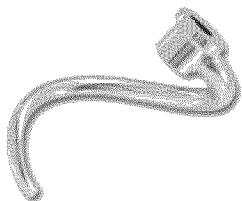
Wire Whip

## Wire Whip or 11-Wire Whip for mixtures that need air incorporated:

eggs  
egg whites  
heavy cream  
boiled frostings  
sponge cakes  
angel food cakes  
mayonnaise  
some candies



11-Wire Whip



## Powerknead™ Spiral Dough Hook for mixing and kneading yeast doughs:

bread  
pizza crusts  
buns

rolls  
coffee cakes

# BOWL-LIFT STAND MIXER USE

## Operating the Mixer

1. Before use, make sure the flat beater, wire whip, or the PowerKnead™ Spiral Dough Hook is properly attached and the bowl is raised into mixing position.
2. Plug the stand mixer into a grounded 3-prong outlet.
3. Slowly slide the speed control lever forward to begin mixing. Gradually increase the speed to avoid splashing ingredients.
4. To stop mixing, slide the speed control lever to the OFF/0 position.

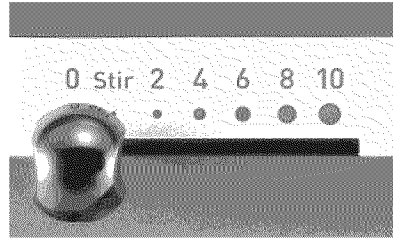
## **⚠ WARNING**

### **Injury Hazard**

**Unplug mixer before touching beaters.**

**Failure to do so can result in broken bones, cuts or bruises.**

**NOTE:** The bowl and beater are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient. Turn off the stand mixer before scraping. Do not scrape the bowl while the stand mixer is operating.



## **Commercial Style Motor Protection**

If the stand mixer becomes overheated due to heavy use, the motor will automatically shut off to avoid damage. If this occurs:

1. Slide the speed control lever to the OFF/0 position. This resets the mixer.
2. Allow the mixer to cool for several minutes.
3. Resume mixing by sliding the speed control lever to the desired speed.
4. If the mixer does not start, slide the speed control lever to the OFF/0 position. Let the mixer cool for 30 more minutes before resuming.

# SPEED CONTROL GUIDE

The speed control lever can be set between the speeds listed below if a finer adjustment is required.

**IMPORTANT:** Use Speed 2 when preparing yeast dough – using any other speed may damage the mixer.

Speed	Use For	Description
STIR	STIRRING	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, add liquids to dry ingredients, and combine heavy mixtures. <ul style="list-style-type: none"><li>• Also for use with Ice Cream Maker Attachment.</li></ul> <b>NOTE:</b> Do not use STIR speed to mix or knead yeast dough.
2	SLOW MIXING	For slow mixing, mashing, and faster stirring. Use to mix heavy batters and candies, begin mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters, and mix and knead yeast dough. <ul style="list-style-type: none"><li>• Also for use with Can Opener Attachment.</li></ul>
4	MIXING & BEATING	For mixing semi-heavy batters, such as cookies. Use to combine sugar and shortening and to add sugar to egg whites for meringues. This is a medium speed for cake mixes. <ul style="list-style-type: none"><li>• Also for use with the Food Grinder Attachment, the Slicer/Shredder Attachment, and the Fruit/Vegetable Strainer Attachment.</li></ul>
6	BEATING & CREAMING	For medium-fast beating, creaming, or whipping. Use to finish mixing cake, doughnut, and other batters. This is a high speed for cake mixes. <ul style="list-style-type: none"><li>• Also for use with the Citrus Juicer Attachment.</li></ul>
8	FAST BEATING & WHIPPING	For whipping cream, egg whites, and boiled frostings.
10	FAST WHIPPING	For whipping small amounts of cream or egg whites. <ul style="list-style-type: none"><li>• Also for use with the Pasta Maker and Grain Mill Attachments.</li></ul> <b>NOTE:</b> The mixer will slow down under the heavy loads imposed by these attachments. This is normal.

# CARE AND CLEANING

## Cleaning the stand mixer and Accessories

- Make sure the speed control lever is set to the OFF/0 position.
- Unplug the stand mixer or disconnect power.
- Burnished (bare metal) flat beaters, PowerKnead™ Spiral Dough Hook, and wire whips should be hand washed in hot soapy water and dried immediately after washing. Do not wash burnished accessories in the dishwasher.
- All mixing bowls, coated (white) flat beaters, and coated (white) dough hooks are dishwasher safe.
- Wipe mixer with a soft, damp cloth. Do not use abrasive cleansers or scouring pads. Do not immerse mixer in water.
- Wipe off beater shaft frequently to remove any residue that may accumulate. Do not store accessories on the beater shaft.

# BEATER TO BOWL CLEARANCE

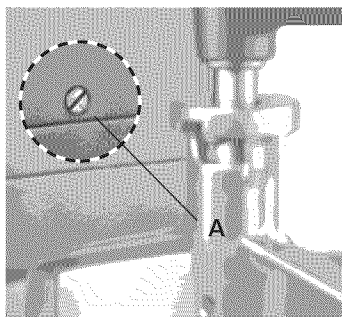
Your stand mixer is adjusted at the factory so the flat beater just clears the bottom of the bowl. If, for any reason, the flat beater hits the bottom of the bowl, or is too far away from the bowl, you can correct the clearance easily.

**NOTE:** Adjustments should be made only with the flat beater in place.

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Place the bowl-lift lever in the down position.
4. Attach the mixing bowl and flat beater.
5. Gently turn screw (A) slightly counterclockwise to raise the bowl (reduced beater clearance), or clockwise to lower the bowl (increased beater clearance). A slight turn is all that is required; the full range of adjustment is achieved in just  $\frac{1}{2}$  turn of the screw. Do not rotate the screw more than  $\frac{1}{2}$  turn in either direction.

6. Raise the bowl into mixing position.
7. Examine the clearance between the beater and the bowl. The beater should just clear the surface of the bowl. If it does not, lower the bowl and readjust.

**NOTE:** When properly adjusted, the flat beater will not strike the bottom or sides of the bowl while the mixer is running. If the beater or professional wire whip strikes the bowl, damage may result.



# MIXING TIPS

## Converting Your Recipe for the Mixer

The following mixing instructions can help guide you in converting your own favorite recipes and mixing methods for use with your KitchenAid® stand mixer.

The “quick mix” method (sometimes referred to as the “dump” method) is ideal for simple cake recipes. This method calls for combining dry ingredients with most or all-liquid ingredients in one step.

More elaborate cake recipes should be prepared using the traditional cake mixing method commonly referred to as the “creaming” method. With this method, sugar and shortening, butter, or margarine are thoroughly mixed (creamed) before other ingredients are added.

For all cakes, mixing times may vary because your KitchenAid® stand mixer mixes faster than most other mixers. In general, mixing a cake with a KitchenAid® stand mixer will take about half the time recommended in most cake recipes.

To help determine the ideal mixing time, observe the batter or dough and mix only until it has the desired appearance described in your recipe, such as “smooth and creamy.” To select the best mixing speed for the job, use the Speed Control Guide.

## Adding Ingredients

Always add ingredients as close to the side of the bowl as possible, not directly into the moving beater. The Pouring Shield\* can simplify adding ingredients. If the ingredients in the bottom of bowl are not thoroughly mixed, then the beater-to-bowl clearance must be adjusted. See “Beater to Bowl Clearance” section.

## Cake Mixes

When preparing packaged cake mixes, use Speed 2 for low speed, Speed 4 for medium speed, and Speed 6 for high speed. For the best results, mix for the time stated on the package directions.

## Adding Nuts, Raisins, or Candied Fruits

Follow individual recipes for guidelines on including these ingredients. In general, solid materials should be folded into the mix during the last few seconds of mixing on the STIR Speed. The batter should be thick enough to keep the fruit or nuts from sinking to the bottom of the pan during baking. Sticky fruits should be dusted with flour for better distribution in the batter.

## Liquid Mixtures

Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase the speed only after the mixture has thickened.

# EGG WHITES

Place room temperature egg whites in a clean, dry bowl. Attach the bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to the desired stage. See chart below.

## AMOUNT

1 egg white ... GRADUALLY to 10  
2-4 egg whites ... GRADUALLY to 8  
6+ egg whites ... GRADUALLY to 8

## SPEED

### Soft Peak

Tips of peaks fall over when wire whip is removed.

### Almost Stiff

Sharp peaks form when wire whip is removed, but whites are actually soft.

### Stiff But Not Dry

Sharp, stiff peaks form when wire whip is removed. Whites are uniform in color and glisten.

### Stiff and Dry

Sharp, stiff peaks form when wire whip is removed. Whites are speckled and dull in appearance.

## Whipping Stages

With your KitchenAid® stand mixer, egg whites will whip quickly. Watch closely to avoid overwhipping. Refer to the list of whipping stages below:

### Frothy

Large, uneven air bubbles.

### Begins to Hold Shape

Air bubbles are fine and compact. Product is white.

# WHIPPING CREAM

Pour cold whipping cream into a chilled bowl. Attach the bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to desired stage. See chart below:

## AMOUNT

1/4 - 3/4 cup ..... GRADUALLY to 10  
(60 mL - 175 mL)  
1+ cup ..... GRADUALLY to 8  
(235 mL +)

## SPEED

### Begins to Thicken

Cream is thick and custard-like.

### Holds Its Shape

Cream forms soft peaks when wire whip is removed. Can be folded into other ingredients when making desserts and sauces.

### Stiff

Cream stands in stiff, sharp peaks when wire whip is removed. Use for topping on cakes or desserts, or filling for cream puffs.

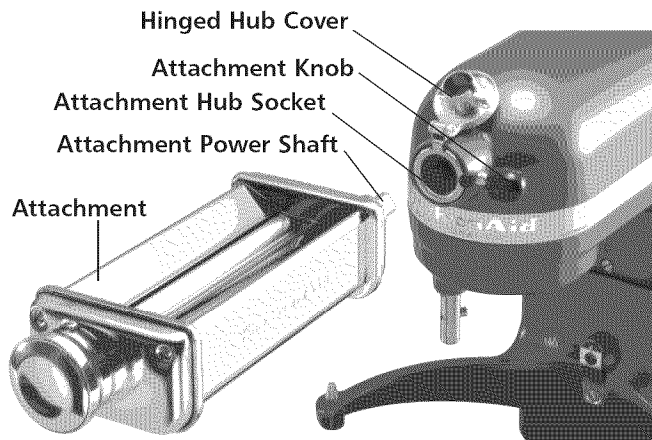
## Whipping Stages

Watch the cream closely during whipping. Because your KitchenAid® stand mixer whips so quickly, there are just a few seconds between whipping stages. Look for these characteristics:

# STAND MIXER ATTACHMENTS

**KitchenAid® Attachments** are designed to assure long life. The attachment power shaft and hub socket are of a square design, to eliminate any possibility of slipping during the transfer of power to the attachment. The hub and shaft housing are tapered to assure a snug fit, even after prolonged use. All KitchenAid® Attachments require no extra power unit to operate them; the power unit is built-in.

See the Stand Mixer Attachments Use and Care Guide for speed settings and operating time.



## Mounting Attachments

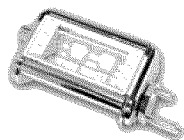
1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Loosen the attachment knob by turning it counterclockwise, then flip up the hinged hub cover.
4. Insert the attachment shaft housing into attachment hub. Make sure attachment power shaft fits into square attachment hub socket. It may be necessary to rotate attachment back and forth. When the attachment is in proper position, the pin on the attachment will fit into the notch on the hub rim.
5. Tighten the attachment knob by turning it clockwise until the attachment is completely secured to the stand mixer.

## Removing Attachments

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer or disconnect power.
3. Loosen the attachment knob by turning it counterclockwise. Rotate the attachment back and forth slightly while pulling it out.
4. Replace attachment hub cover. Tighten attachment knob by turning it clockwise.

# STAND MIXER ATTACHMENTS

## RAVIOLI MAKER



Rolls pasta sheets and filling into 3 rows of fresh, large-pocket ravioli. Includes specially designed

filling scoop and cleaning brush. Accommodates 6-inch wide pasta sheets produced with the Pasta Sheet Roller Attachment [KPSA] (sold separately). [KRAV]

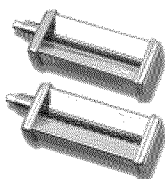
## GRAIN MILL



The all-metal Grain Mill Attachment will grind wheat, oats, corn, rice, and other low-moisture, low-

oil grains. Choose from "cracked" to extra-fine consistency. Includes cleaning brush. [KGMA]

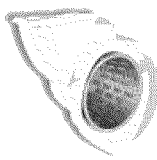
## PASTA CUTTER COMPANION SET



Accommodates pasta sheets produced by the Pasta Sheet Roller [KPSA] or the Pasta Roller Set [KPRA] (both sold

separately) to cut thin angel hair pasta and thick noodles. [KPCA]

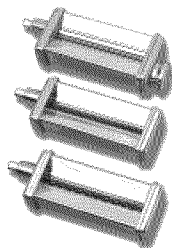
## SLICER AND SHREDDER



Cuts thick or thin slices of firm fruits and vegetables, as well as fine or coarse shreds of crisp vegetables, nuts, and firm

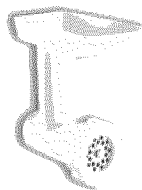
cheese. Includes 2 slicer and 2 shredder cones. [RVSA]

## PASTA SHEET ROLLER AND CUTTER SET



The 3-piece, all metal set contains a Pasta Sheet Roller, Fettuccine Cutter, and Spaghetti Cutter. Includes cleaning brush. [KPSA] Pasta Sheet Roller only. [KPRA]

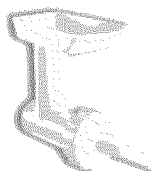
## FOOD GRINDER



Quickly grind meats, firm fruits and vegetables, dry bread, and cheese. Includes coarse and fine grinder plates, and combination

food pusher/wrench. [FGA]

## SAUSAGE STUFFER

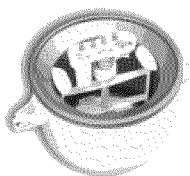


Prepare sausages that burst with delectable flavor and nutrition. Includes a  $\frac{3}{8}$ " (1 cm) tube for small links, and a  $\frac{5}{8}$ " (1.6 cm) tube

for large links. The Sausage Stuffer requires the Food Grinder Attachment [FGA sold separately.] [SSA]

# STAND MIXER ATTACHMENTS

## ICE CREAM MAKER



Makes up to 2 qt (1.9 L) of homemade ice cream, sorbet, and other frozen dessert favorites within

20-30 minutes. After a minimum 15 hours in the freezer, the Freeze Bowl is ready to work with the Dasher to provide thorough, even freezing of ice cream batter throughout the mixing process. [KICA0WH]

## CAN OPENER



This handy attachment is perfect for very large cans — and small ones, too. The Can

Opener Attachment will leave edges smooth and snag-free. [CO]

## CITRUS JUICER



Extract fresh juice from the smallest lime to the largest grapefruit, quickly and

easily. A special strainer helps avoid accumulation of pulp and seeds. [JE]

## FOOD TRAY



Attach the Food Tray to expand your workspace and provide a convenient

surface for additional food. Use with the Food Grinder, Pasta Maker, Sausage Stuffer, and Fruit and Vegetable Strainer. [FT]

# STAND MIXER ACCESSORIES

## POURING SHIELD

Designed with a pouring chute, this shield minimizes splash-out and flour puff when ingredients are added to the mixing bowl. [KN2PS]

## WATER JACKET

Fill with ice to keep whipping cream cool, or fill with hot water to keep mashed potatoes warm. [Model KN2WJ for 6 qt (5.7 L) bowl-lift mixers.]

## MIXER COVERS

Guard against scratches and dust with these cloth covers. All feature black trim. [KMCC1KB is Khaki Bone, KMCC1OB is Onyx Black, KMCC1WH is White, KMCC1ER is Empire Red.]

# GENERAL INSTRUCTIONS FOR MIXING AND KNEADING YEAST DOUGH WITH THE RAPID MIX METHOD

“Rapid Mix” describes a bread baking method that calls for dry yeast to be mixed with other dry ingredients before liquid is added. In contrast, the traditional method is to dissolve yeast in warm water.

1. Place all dry ingredients including yeast into bowl, except last 1 to 2 cups (235 to 475 mL) flour.
2. Attach bowl and dough hook. Raise mixer bowl. Turn to Speed 2 and mix about 15 seconds, or until ingredients are combined.
3. Continuing on Speed 2, gradually add liquid ingredients to flour mixture and mix 1 to 2 minutes longer. See Illustration A.

**NOTE:** If liquid ingredients are added too quickly, they will form a pool around the dough hook and slow down mixing process.

4. Continuing on Speed 2, gently add remaining flour,  $\frac{1}{2}$  cup (120 mL) at a time. See Illustration B. Mix until dough starts to clean sides of bowl, about 2 minutes.
5. Knead on Speed 2 for 2 more minutes, or until dough is smooth and elastic. See Illustration C.
6. Lower bowl on mixer and remove dough from the bowl and dough hook. Follow directions in recipe for rising, shaping and baking.

When using the traditional method to prepare a favorite recipe, dissolve yeast in warm water in warmed bowl. Add remaining liquids and dry ingredients, except last 1 to 2 cups (235 to 475 mL) flour. Turn to Speed 2 and mix about 1 minute, or until ingredients are thoroughly mixed. Proceed with steps 4 through 6.

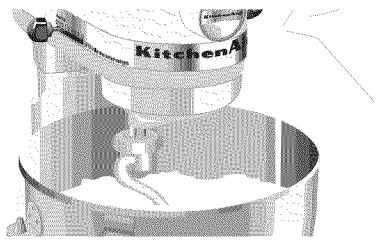


ILLUSTRATION A

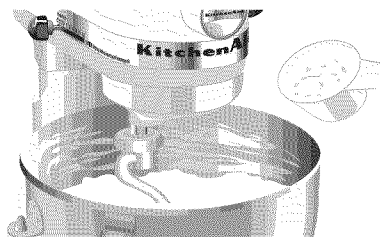


ILLUSTRATION B

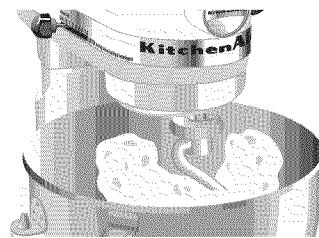


ILLUSTRATION C

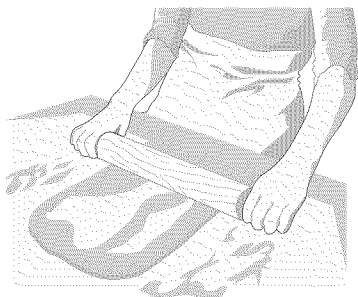
Both methods work equally well for bread preparation. However, the “Rapid Mix” method may be a bit faster and easier for new bread bakers. It is slightly more temperature tolerant because the yeast is mixed with dry ingredients rather than with warm liquid.

# BREAD MAKING TIPS

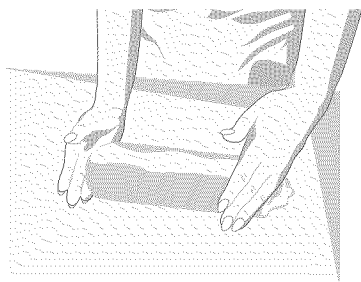
Making bread with a mixer is quite different from making bread by hand. Therefore, it will take some practice before you are completely comfortable with the new process. For your convenience, we offer these tips to help you become accustomed to bread making the KitchenAid® brand way.

- Start out with an easy recipe, like Basic White Bread until you are familiar with using the dough hook.
- ALWAYS use the dough hook to mix and knead yeast doughs.
- Use **Speed 2** to mix or knead yeast doughs. Use of any other speed creates high potential for stand mixer failure.
- Do not use recipes calling for more than 14 cups (3.4 L) all-purpose flour or 8 cups (1.9 L) whole-wheat flour when making dough with a 6 qt (5.7 L) mixer.
- Do not use recipes calling for more than 12 cups (3 L) all-purpose flour or 6 cups (1.5 L) whole-wheat flour when making dough with a 5 qt (4.73 L) mixer.
- Use a candy or other kitchen thermometer to assure that liquids are at temperature specified in the recipe. Liquids at higher temperature can kill yeast, while liquids at lower temperatures will retard yeast growth.
- Warm all ingredients to room temperature to insure proper rising of dough. If yeast is to be dissolved in bowl, always warm bowl first by rinsing with warm water to avoid cooling of liquids.
- Allow bread to rise in a warm place, 80°F to 85°F (26°C to 29°C), free from draft, unless otherwise specified in recipe.
- Here are some alternative rising methods to use: (1) The bowl containing the dough can be placed on a wire rack over a pan of hot water. (2) The bowl can be placed on the top rack of an unheated oven; put a pan of hot water on the rack below. (3) Turn the oven to 400°F (200°C) for 1 minute; then turn it off; place the bowl on the center rack of the oven and close the door.
- Cover bowl with waxed paper, if desired. Always cover with towel to retain warmth in the bowl and to keep drafts away from the dough.
- Recipe rising times may vary due to temperature and humidity in your kitchen. Dough has doubled in bulk when indentation remains after tips of fingers are pressed lightly and quickly into dough.
- Most bread recipes give a range for the amount of flour to be used. Enough flour has been added when the dough starts to clean sides of bowl. If dough is sticky or humidity is high, slowly add more flour, about ½ cup (120 mL) at a time but do not exceed recommended flour capacity. Knead after each addition until flour is completely worked into dough. If too much flour is added, a dry loaf will result.
- When done, yeast breads and rolls should be deep golden brown in color. Other tests for doneness of breads are: Bread pulls away from the sides of pan, and tapping on the top of the loaf produces a hollow sound. Turn loaves and rolls onto racks immediately after baking to avoid sogginess.

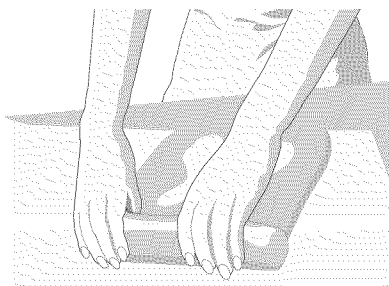
## SHAPING A LOAF



Divide dough in half. On lightly floured surface, roll each half into a rectangle, approximately 9 x 14" (22.5 x 35 cm). A rolling pin will smooth dough and remove gas bubbles.



Pinch ends and turn under. Place, seam side down, in loaf pan. Follow directions in recipe for rising and baking.



Starting at a short end, roll dough tightly. Pinch dough to seal seam.

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