

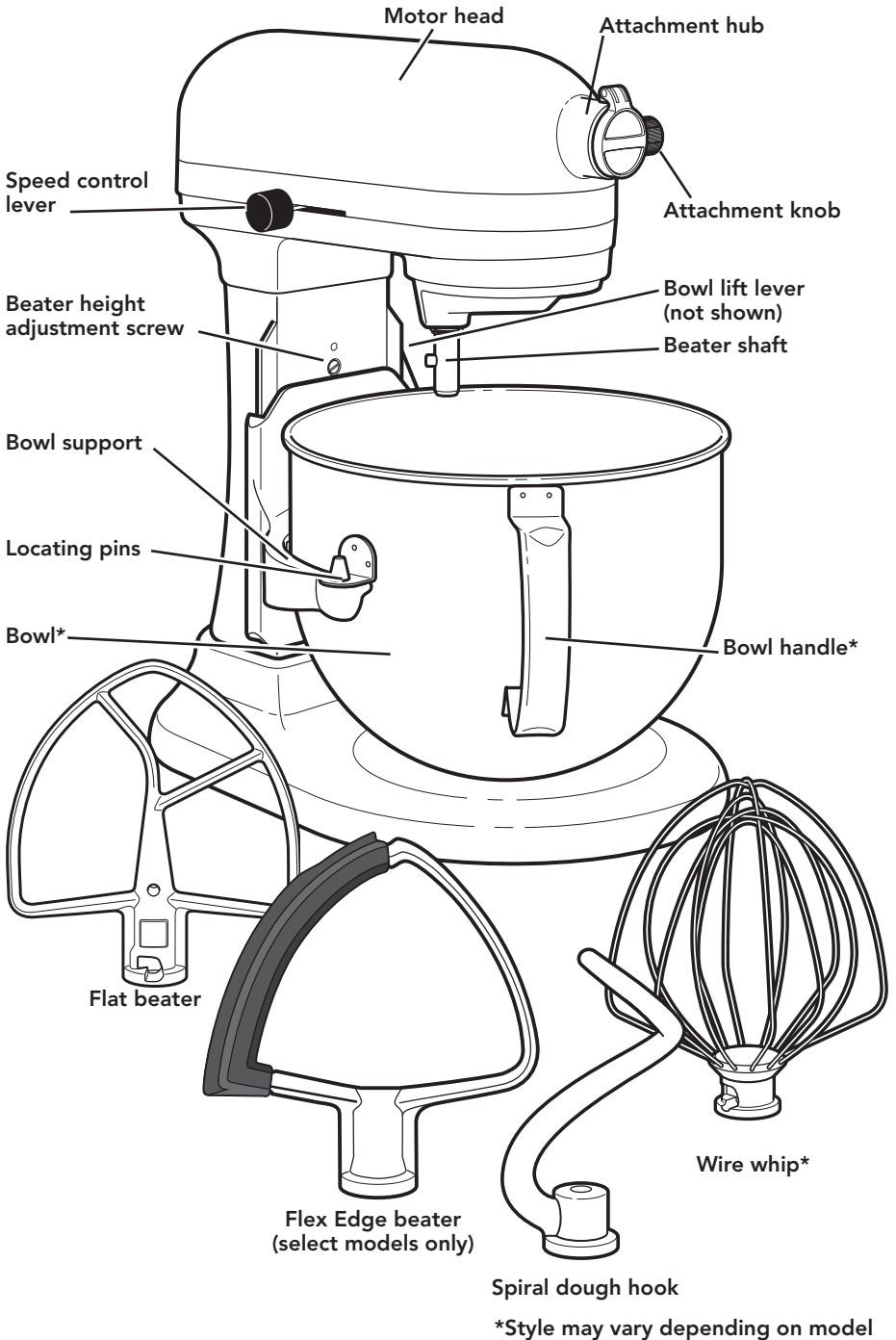
# KitchenAid®

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# PARTS AND FEATURES

## PARTS AND ACCESSORIES



# 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.

State of California Proposition 65 Warnings:

**WARNING:** This product contains one or more chemicals known to the State of California to cause cancer.

**WARNING:** This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

## 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, and 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. 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.

# STAND MIXER SAFETY

9. Do not let the cord hang over edge of table or counter.
10. Remove flat beater, Flex Edge beater, wire whip, or spiral dough hook from Stand Mixer before washing.

## SAVE THESE INSTRUCTIONS

This product is designed for household use only.

### ELECTRICAL REQUIREMENTS

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#### **⚠ 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.**

**Volts:** 120 A.C.

**Hertz:** 60 Hz

**NOTE:** The power rating for your Stand Mixer is printed on the serial plate.

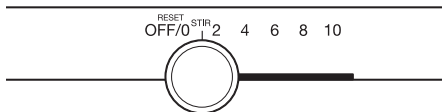
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.


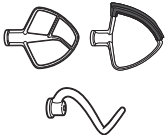



The maximum rating is based on the attachment that draws the greatest load (power). Other recommended attachments may draw significantly less power.

# USING THE STAND MIXER

## SPEED CONTROL GUIDE — 10 SPEED STAND MIXERS

All speeds have the Soft Start® feature that automatically starts the Stand Mixer at a lower speed to help avoid ingredient splash-out and “flour puff” at start-up, then quickly increases to the selected speed for optimal performance.



SPEED	USED FOR	ATTACHMENT	DESCRIPTION
Stir	Stirring		For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, and add liquids to dry ingredients. Do not use STIR speed to mix or knead yeast doughs.
2	Slow mixing, Kneading		For slow mixing, mashing, faster stirring. Use to mix and knead yeast doughs, heavy batters, and candies; start mashing potatoes or other vegetables; cut shortening into flour; mix thin or splashy batters.
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. Medium speed for cake mixes. Use with: Food Grinder, Rotor Slicer/Shredder, Pasta Roller, and Fruit/Vegetable Strainer.
6	Beating, Creaming		For medium-fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.
8-10	Fast beating, Fast whipping, Whipping		For whipping cream, egg whites, and boiled frostings. For whipping small amounts of cream, egg whites or for final whipping of mashed potatoes.

**NOTE:** Use Speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for Stand Mixer failure. The PowerKnead™ spiral dough hook efficiently kneads most yeast dough within 4 minutes.

### CAPACITY CHART

	6-6.5 Quart (5.67-6.15 L)	5-5.5 Quart (4.73-5.20 L)
Flour	13-14 cups	10-12 cups
Bread	8 1/4 loaves	6 loaves
Cookies	13 dozen	9 dozen
Mashed Potatoes	8 lbs	6.5 lbs

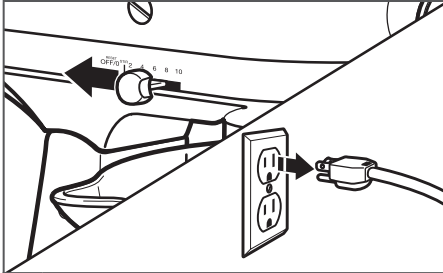
# USING THE STAND MIXER

## GETTING STARTED WITH YOUR NEW BOWL-LIFT STAND MIXER

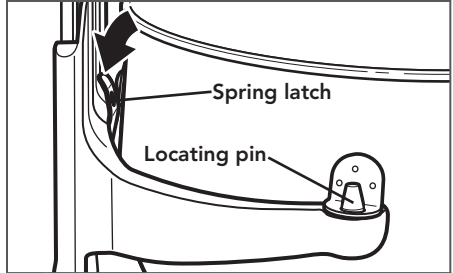
### FOR DETAILED INFORMATION ON USING THE STAND MIXER

Visit [KitchenAid.com](http://KitchenAid.com) for additional Instructions with videos, inspiring recipes, and tips on how to use your Stand Mixer.

For best performance, please go through these quick steps before using your Stand Mixer.

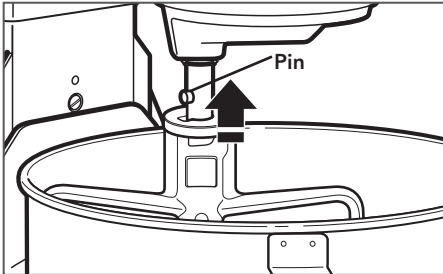


- 1 Make sure Stand Mixer is turned to the OFF position and is unplugged.

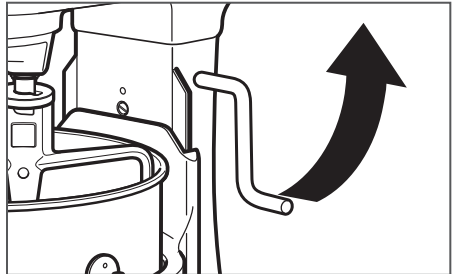


- 2 Attach the bowl to the Stand Mixer. Fit bowl supports over locating pins and press down on back of the bowl until bowl pin snaps into spring latch.

**IMPORTANT:** If bowl is not securely snapped into place, it will be unstable and wobble during use.



- 3 Attach flat beater. Slip flat beater onto the shaft. Turn left, hooking beater over the pin.



- 4 Raise bowl to mixing position. Rotate bowl lift lever counter-clockwise to the straight up position. The bowl must always be in the raised position when mixing.

# USING THE STAND MIXER

## ⚠ WARNING



### Electrical Shock Hazard

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

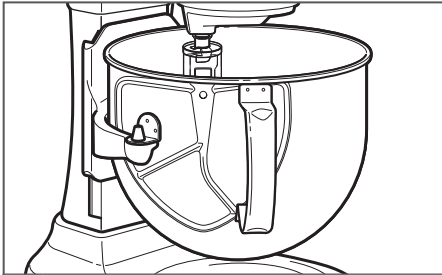
**Do not remove ground prong.**

**Do not use an adapter.**

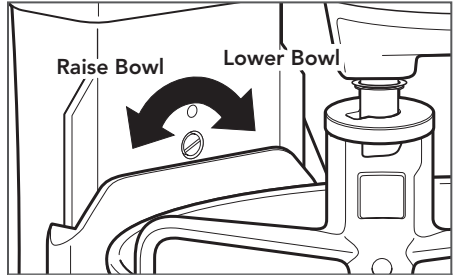
**Do not use an extension cord.**

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

**IMPORTANT:** 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. The Stand Mixer motor may emit a pungent odor during initial operation. This is common with electric motors.



**5** Test beater to bowl clearance. Check the proximity of the flat beater to the bowl. The beater should just clear the bottom of the bowl but should not touch it. Plug Stand Mixer into a grounded 3 prong outlet. Turn Stand Mixer ON and test each speed, making sure the beater does not touch the bowl during operation. If the beater is too far away from the bottom, or is hitting the bowl, proceed to step 6 to make the necessary adjustments.







**6** Adjusting your beater to bowl clearance. Unplug Stand Mixer. Lower the bowl to the down position. Adjust the beater height adjustment screw to lower or raise the bowl. Repeat steps 2-5 with the wire whip and spiral dough hook. Your Stand Mixer is now set up and ready for use.

# CARE AND CLEANING

The bowl, coated metal flat beater, Flex Edge beater and coated metal spiral dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.

**NOTE:** Always be sure to unplug Stand Mixer before cleaning. Wipe Stand Mixer with a soft, damp cloth. Do not use household/commercial cleaners. Do not immerse in water. Wipe off beater shaft frequently, removing any residue that may accumulate.

ACCESSORIES	BURNISHED METAL	COATED METAL	STAINLESS STEEL
	Burnished metal beater and dough hook should be hand washed. May discolor if used in dishwasher.	White or silver coated metal beaters are dishwasher-safe. (Available on most models)	Not applicable
			
	Not applicable	Not applicable	All wire whips are stainless steel and should be hand washed only.
	Not applicable	Not applicable	All metal bowls are stainless steel and dishwasher-safe. (Available on all bowl-lift models)

# TIPS FOR GREAT RESULTS

## MIXING TIME

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Your KitchenAid® Stand Mixer will mix faster and more thoroughly than most other electric stand mixers. Therefore, the mixing time in most recipes must be adjusted to avoid over-beating. With cakes, for example, beating time may be half as long as with other stand mixers.

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 speeds, use the “Speed control guide” section.

## MIXER USE

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### **WARNING**

#### **Injury Hazard**

**Unplug mixer before touching beaters.**

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

**NOTE:** Do not scrape bowl while Stand Mixer is operating.

#### **Adding Ingredients**

Always add ingredients as close to side of bowl as possible, not directly into moving beater.

#### **Adding Nuts, Raisins, or Candied Fruits**

Follow individual recipes for guidelines on including these ingredients. In general, solid materials should be folded in the last few seconds of mixing on 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 speed only after mixture has thickened.

**NOTE:** If ingredients in very bottom of bowl are not thoroughly mixed, then the beater is not far enough into the bowl. See the “Using the Stand Mixer” section.

# TIPS FOR GREAT RESULTS

## WHIPPING TIPS FOR EGG WHITES

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

AMOUNT	SPEED
1 egg white .....	GRADUALLY to 10
2-4 egg whites.....	GRADUALLY to 8
6 or more egg whites.....	GRADUALLY to 8

### Whipping Stages

With your KitchenAid® Stand Mixer, egg whites whip quickly. So watch to avoid over-whipping. This list tells you what to expect.



#### Frothy

Large, uneven air bubbles.

#### Begins to Hold Shape

Air bubbles are fine and compact; product is white.



#### 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 TIPS FOR WHIPPED CREAM

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

AMOUNT	SPEED
1/4 cup (50 mL) .....	GRADUALLY to 10
1/2 cup (125 mL) .....	GRADUALLY to 10
1 cup (250 mL).....	GRADUALLY to 8
1 pint (500 mL) .....	GRADUALLY to 8

### Whipping Stages

Watch 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:

#### Begins to Thicken

Cream is thick and custard-like.

#### Holds its Shape

Cream forms soft peaks when stainless steel 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.

# TIPS FOR GREAT RESULTS

## BREAD-MAKING TIPS

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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.

- Always use the PowerKnead™ spiral dough hook to mix and knead yeast doughs.
- Use Speed 2 to mix or knead yeast dough. Use of any other speed with heavy doughs may cause mixer to stop rotating to limit mixer damage. This is normal operation.

If this occurs, turn the speed selector to OFF, and then turn back on to a lower speed.

- 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 ensure 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 (27 °C to 29 °C), free from draft, unless otherwise specified in recipe.

# WARRANTY AND SERVICE

KITCHENAID® STAND MIXER WARRANTY FOR  
THE 50 UNITED STATES, THE DISTRICT OF COLUMBIA,  
PUERTO RICO, AND CANADA

This warranty extends to the purchaser and any succeeding owner for Stand Mixers operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

<b>Length of Warranty:</b>	One Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b>	Hassle-Free Replacement of your Stand Mixer. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at <b>1-800-541-6390</b> . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.
<b>KitchenAid Will Not Pay for:</b>	<ul style="list-style-type: none"><li><b>A.</b> Repairs when your Stand Mixer is used in other than normal single family home use.</li><li><b>B.</b> Damage resulting from accident, alteration, misuse or abuse.</li><li><b>C.</b> Any shipping or handling costs to deliver your Stand Mixer to an Authorized Service Center.</li><li><b>D.</b> Replacement parts or repair labor costs for Stand Mixers operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li></ul>
<b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b> 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.	



# WARRANTY AND SERVICE

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

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.

If your Stand Mixer should fail within the first year of ownership, simply call

our toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Stand Mixer, use the carton, packing materials, and prepaid shipping label to pack up your original Stand Mixer and send it back to KitchenAid.

## 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, we will replace your Stand Mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty.

If your Stand Mixer should fail within the first year of ownership, simply call our toll-free Customer eXperience Center

at **1-800-807-6777** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address.

When you receive your replacement Stand Mixer, use the carton, packing materials, and prepaid shipping label to pack up your original Stand Mixer and send it back to KitchenAid.

## ARRANGING FOR SERVICE AFTER THE WARRANTY EXPIRES, OR ORDERING ACCESSORIES AND REPLACEMENT PARTS

### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

### Outside the United States and Puerto Rico:

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 Canada:

Call toll-free **1-800-807-6777**.

### For service information in Mexico:

Call toll-free **01-800-0022-767**.



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**KitchenAid<sup>®</sup>**  
FOR THE WAY IT'S MADE.<sup>®</sup>

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