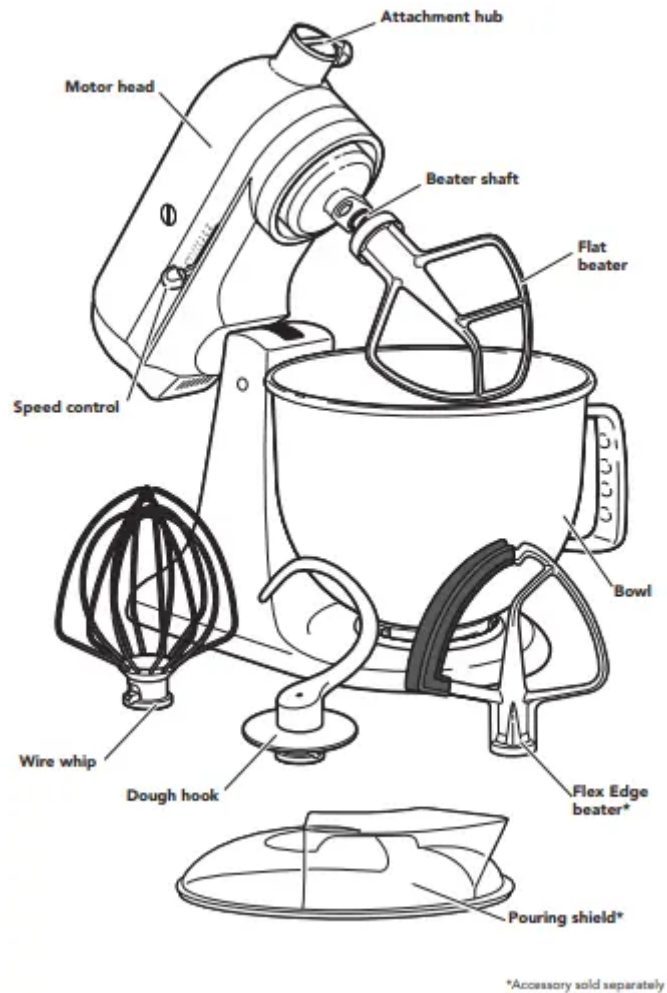


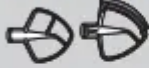


## PARTS AND FEATURES

### PARTS AND ACCESSORIES









## USING THE STAND MIXER

### CHOOSING THE RIGHT ACCESSORY

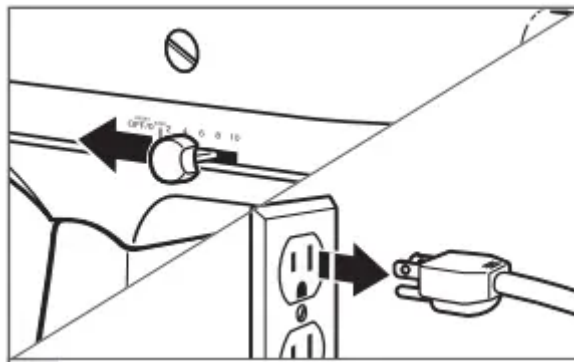
ACCESSORY	USE TO MIX	DESCRIPTION
<b>FLAT BEATER</b> <b>FLEX EDGE BEATER*</b> 	Normal to heavy mixtures	Cakes, creamed frostings, candies, cookies, biscuits, pie pastry, meatloaf, mashed potatoes
<b>WIRE WHIP</b> 	Mixtures that need air incorporated	Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies
<b>DOUGH HOOK</b> 	Mixing and kneading yeast doughs	Breads, rolls, pizza dough, buns

## SPEED CONTROL GUIDE

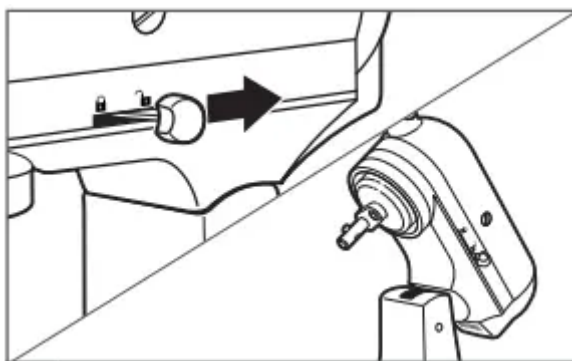
SPEED	ACCESSORY	ACTION	DESCRIPTION
STIR		STIR	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter and to add liquids to dry ingredients. Do not use Speed 1 to mix or knead yeast doughs.
2		SLOW MIXING	For slow mixing, mashing, faster stirring. 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.
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		FAST BEATING, WHIPPING	For whipping cream, egg whites, and boiled frostings.
10		FAST WHIPPING	For whipping small amounts of cream, egg whites, or for final whipping of mashed potatoes.

## ASSEMBLING THE STAND MIXER

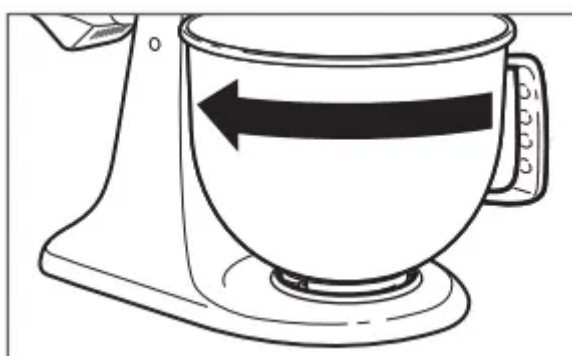
1. Check to be sure that the Stand Mixer is unplugged, and the speed control is turned to "0".



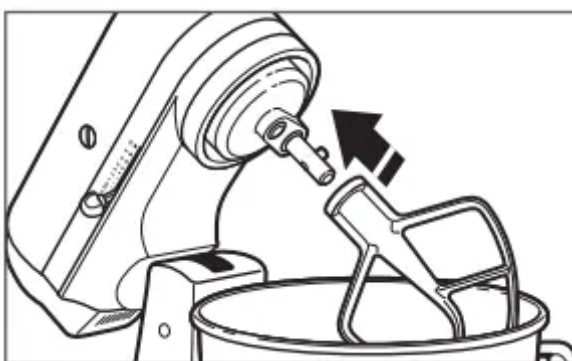
2. Raise the motor head: Slide the locking lever to the unlock position and lift the motor head.



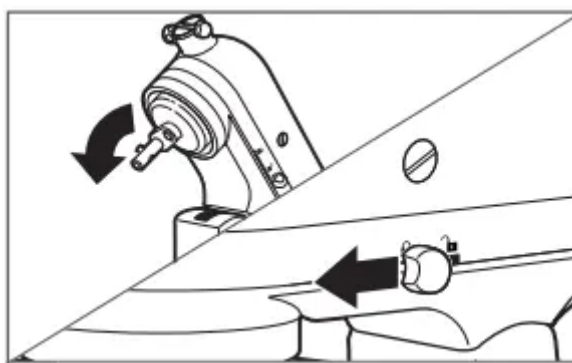
3. Attach the bowl: Place the bowl on the bowl clamping plate and gently turn it in a clockwise direction to lock it into place.



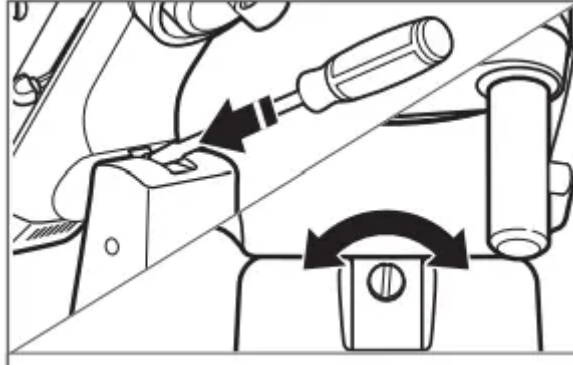
4. Attach any accessory: Slip the accessory onto the beater shaft and press upward as far as possible. Turn the accessory counterclockwise to hook the accessory over the pin on the shaft.



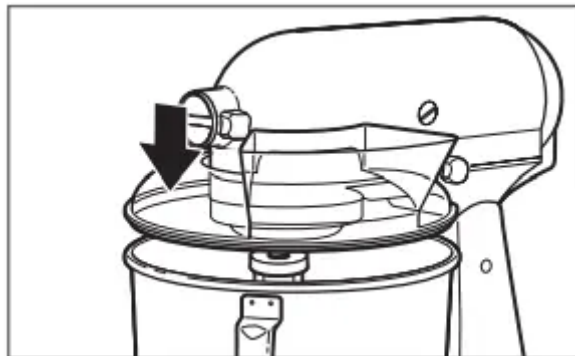
5. Lower the motor head until it is all the way down, then slide the locking lever to the lock position. Before mixing, test lock by attempting to raise motor head.



**(OPTIONAL) To adjust beater to bowl clearance:** Tilt the motor head back; then, using a flat-head screwdriver, turn the screw slightly counterclockwise (left) to raise the beater, or clockwise (right) to lower the beater. Adjust the beater so that it just clears the surface of the bowl. If you overadjust the screw, the bowl lock lever may not lock into place.

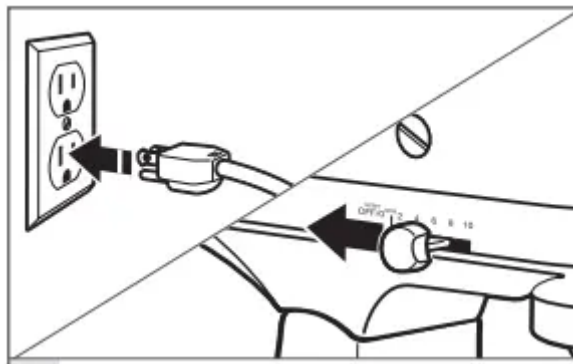


**(OPTIONAL) Place the pouring shield\*:** Slide the pouring shield from the front of the Stand Mixer over the bowl until the pouring shield is centered. The bottom rim of the pouring shield fits inside of the bowl. The pouring chute will be just to the right of the attachment hub as you face the Stand Mixer.

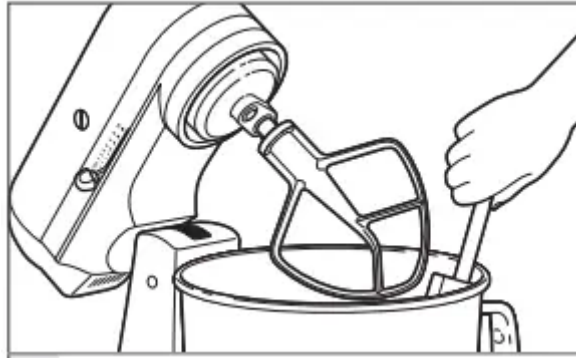


## OPERATING THE STAND MIXER

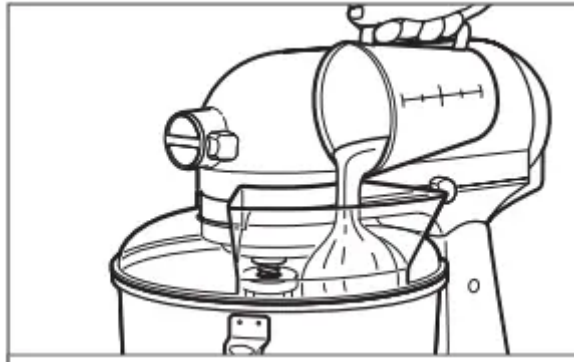
1. Plug the Stand Mixer into a grounded 3 prong outlet. Always set the speed control lever on lowest speed to start, then gradually increase speed to avoid splashing ingredients. See the “Speed control guide” to select the best speed for your recipe.



2. Do not scrape the bowl while the Stand Mixer is operating. The bowl and beaters are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient.

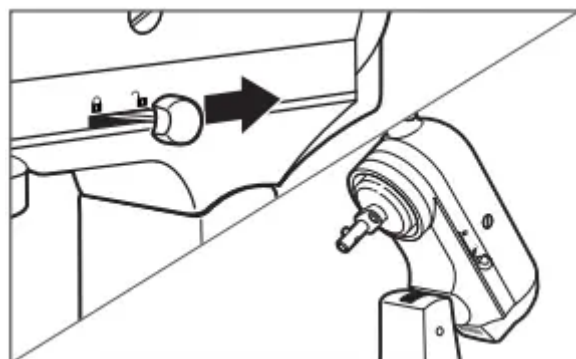


(OPTIONAL) Pour ingredients into the bowl through the pouring chute.

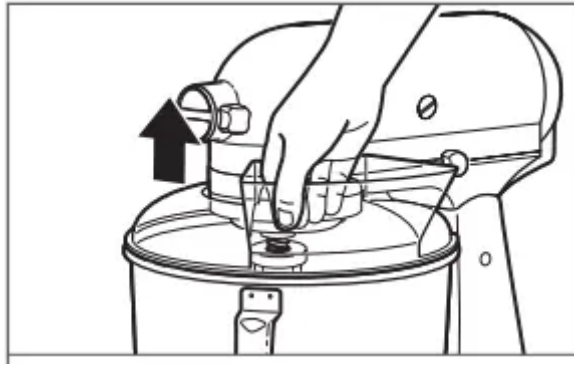


### DISASSEMBLING THE STAND MIXER

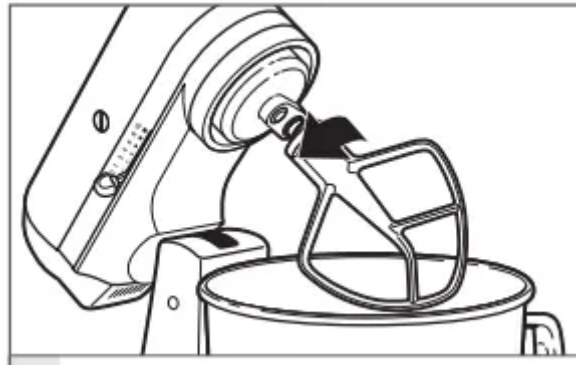
1. Raise the motor head: Check to be sure that the Stand Mixer is unplugged, and the speed control is turned to "0"; then, slide the locking lever to the unlock position and lift the motor head.



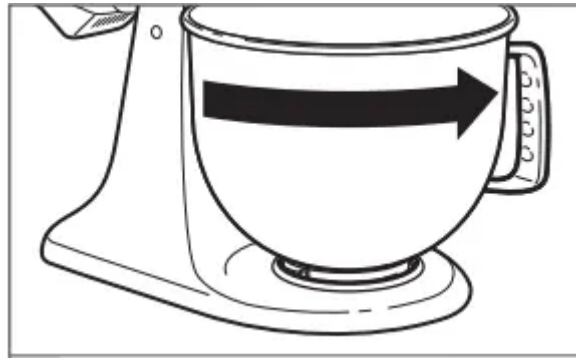
(OPTIONAL) **Remove the pouring shield\*:** Lift the front of the pouring shield clear of the rim of the bowl, and pull away from the Stand Mixer.



2. Remove the accessory: Press the accessory upward as far as possible, then turn the accessory clockwise and pull it away from the beater shaft.



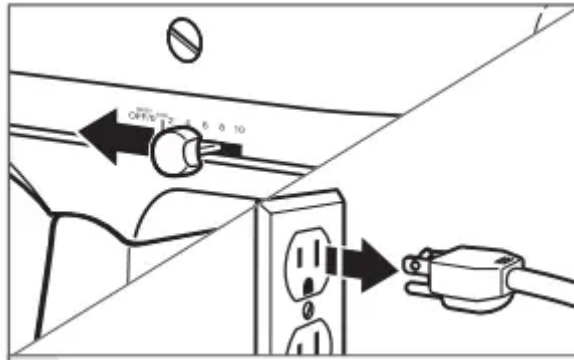
3. Remove the bowl: Gently turn the bowl counterclockwise to release it from the bowl clamping plate.



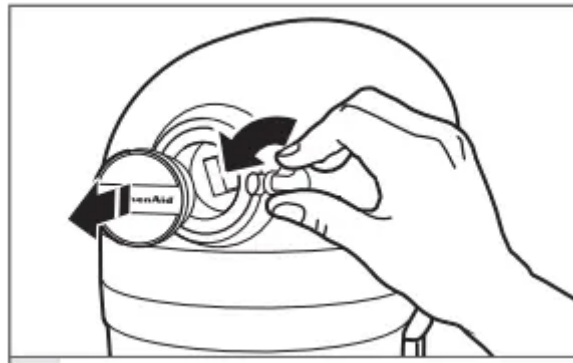
## OPTIONAL ATTACHMENTS

KitchenAid offers a wide range of optional attachments such as the spiralizer, pasta cutters, or food grinder that may be attached to the Stand Mixer attachment power hub as shown here

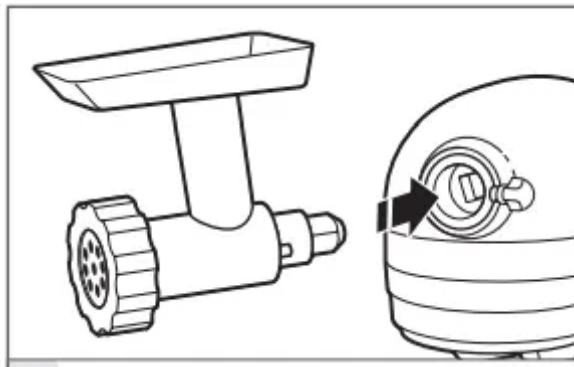
1. Check to be sure that the Stand Mixer is unplugged and the speed control is turned to "0".



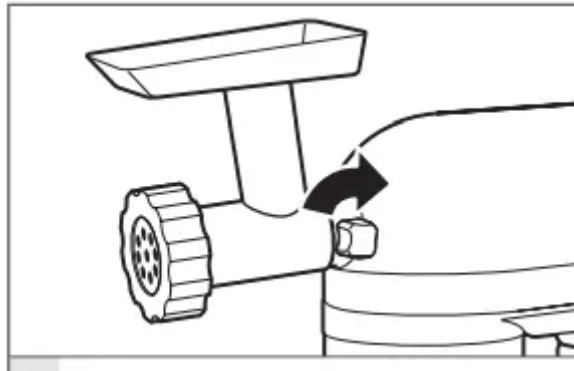
2. Turn the attachment knob counter-clockwise to remove attachment hub cover.



3. Insert attachment into attachment hub, making certain that attachment power shaft fits into the square attachment hub socket. It may be necessary to rotate the attachment back and forth. When it is in the proper position, the pin on the attachment will fit into the notch on the hub rim.



4. Tighten the attachment knob by turning it clockwise until the attachment is completely secured to the Stand Mixer. See the Instructions manual that came with your attachment for detailed directions on using the attachment.



## TIPS FOR GREAT RESULTS

### EGG WHITES

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.

1 egg white : GRADUALLY to 10

2 or more egg whites : GRADUALLY to 8

#### **Whipping stages**

With your KitchenAid Stand Mixer, egg whites whip quickly. Avoid over-whipping.

### WHIPPED CREAM

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.

less than 3/4 cup (200 ml) : GRADUALLY to 10

more than 3/4 cup (200 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.

### MIXING TIPS

#### **Mixing time**

Your KitchenAid Stand Mixer will mix faster and more thoroughly than most other electric mixers. Therefore, the mixing time in most recipes must be adjusted to avoid over-beating. 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.

#### **Adding ingredients**

The standard procedure to follow when mixing most batters, especially cake and cookie batters, is to add:

1/3 dry ingredients

1/2 liquid ingredients

1/3 dry ingredients

1/2 liquid ingredients

1/3 dry ingredients

Use Speed 1 until ingredients have been blended. Then gradually increase to desired speed. Always add ingredients as close to side of bowl as possible, not directly into moving beater. The pouring shield can be used to simplify adding ingredients

### **Cake mixes**

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

### **Adding nuts, raisins, or candied fruits**

Solid materials should be folded in the last few seconds of mixing on Speed 1. 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.

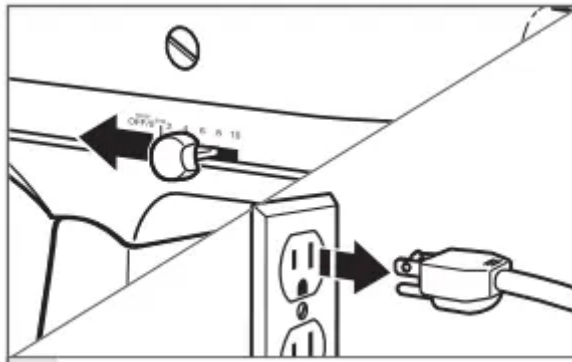
### **Kneading yeast doughs**

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 unit failure. Do not use recipes calling for more than 7 cups (900 g) all-purpose flour or 6 cups (800 g) whole-wheat flour when making dough in a 4.28-L bowl. Do not use recipes calling for more than 8 cups (1 kg) all-purpose flour or 6 cups (800 g) whole-wheat flour when making dough in a 4.8-L bowl.

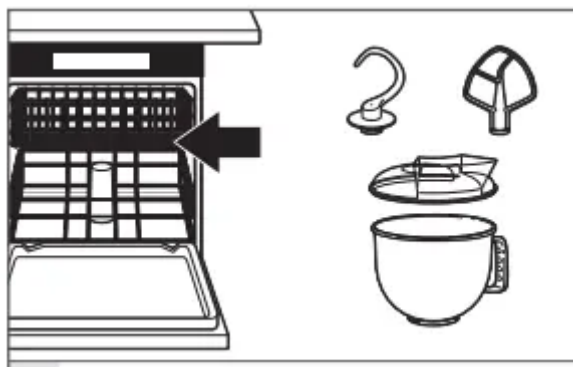
## **CARE AND CLEANING**

### **CLEANING THE STAND MIXER**

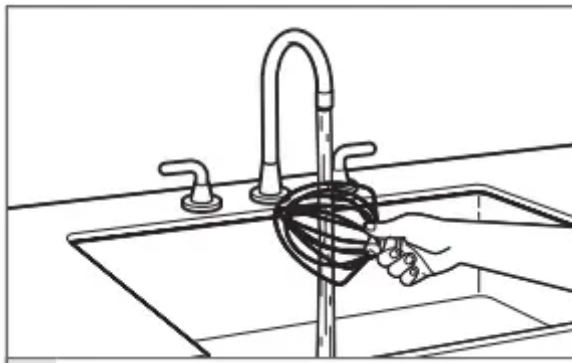
1. Turn Stand Mixer off and unplug before cleaning. Wipe the Stand Mixer body with a soft, damp cloth. Do not use household/commercial cleaners. Wipe off the beater shaft frequently to remove any accumulation of residue. Do not immerse in water.



2. Bowl, pouring shield\*, flat beater, and white dough hook may be washed in a dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.



3. IMPORTANT: The wire whip is not dishwasher-safe. Clean it thoroughly in hot, sudsy water and rinse completely before drying. Do not store wire whip on shaft.



## TROUBLESHOOTING

If your Stand Mixer should malfunction, please check the following:

1. The Stand Mixer may warm up during use. Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the unit. 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 the “Assembling the Stand Mixer” section and adjust the beater to bowl clearance.

4. The speed control lever does not move smoothly or easily. To move the speed control lever with ease, lift slightly up as you move it across the settings in either direction.

5. If your Stand Mixer should fail to operate, please check the following:

- Is the Stand Mixer plugged in?
- 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.
- Turn off the Stand Mixer for 10-15 seconds, then turn it back on. If the Stand Mixer still does not start, allow it to cool for 30 minutes before turning it back on.

If the problem cannot be corrected: See the “Warranty and service” section. Do not return the Stand Mixer to the retailer; retailers do not provide service.

## **STAND MIXER SAFETY**

### **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 the 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 any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessories not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
8. Do not use the Stand Mixer outdoors.

9. Do not let the cord hang over the edge of table or counter.
10. Do not let the cord contact hot surfaces, including the stove.
11. Remove the flat beater, wire whip, or spiral dough hook from the Stand Mixer before washing.

**Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.