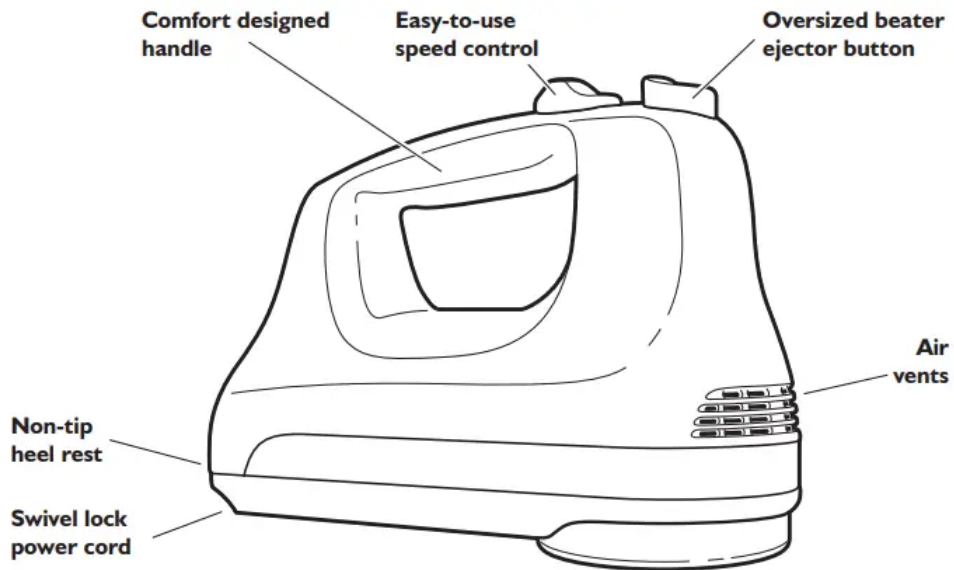
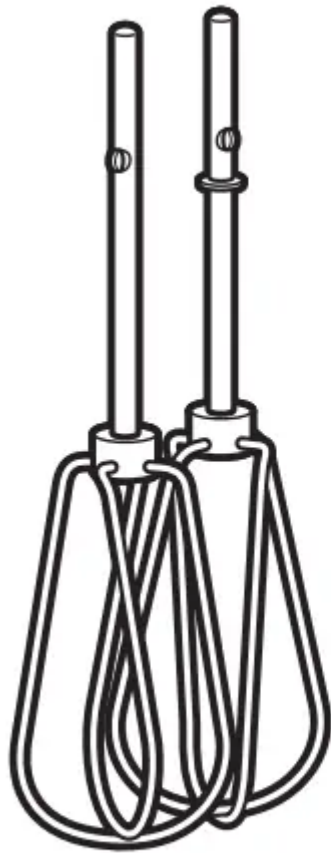


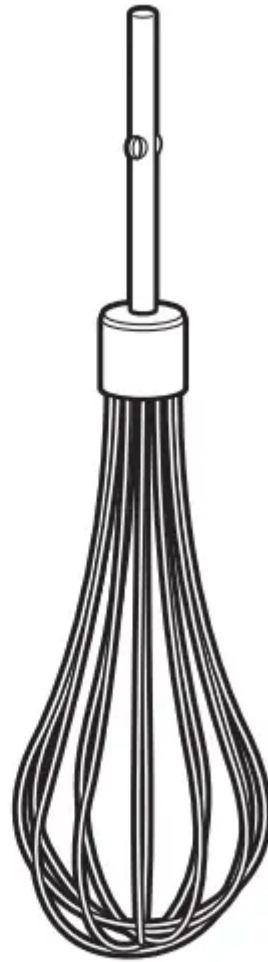
PARTS AND FEATURES

Hand Mixer parts and accessories



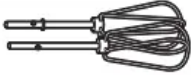








**Stainless Steel Turbo
Beater™ accessory**



**Stainless Steel
12-tine whisk accessory
(included with 6-speed models)**

Accessory guide

Accessory	Uses	Included with Model		
		KHM3I	KHM5I	KHM6I
Turbo Beater™ 	cookie dough, cake batter	*	*	*
Turbo Beater™ II 	cookie dough, cake batter			
Artisan™ Beater† 	cookie dough, cake batter			
Liquid blender rod 	smoothies, diet drink mixes, chocolate milk, iced tea milkshakes, soups, sauces			
Dough hooks 	yeast bread doughs			
12-tine whisk 	whipped cream, puddings, whipped egg whites, sauces			*
Storage bag† 	to store accessories			

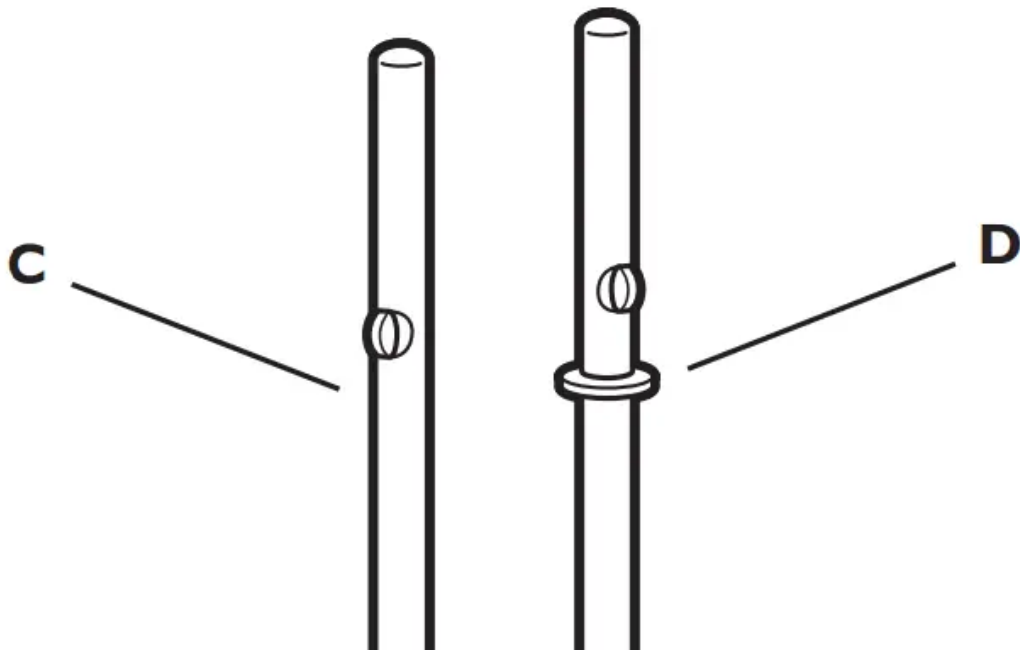
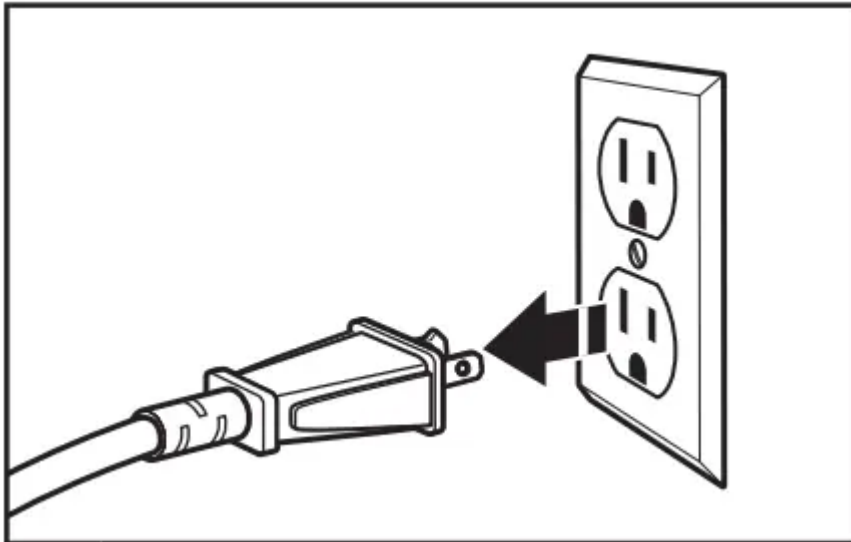
†Not sold as an accessory.

SETTING UP YOUR HAND MIXER

Attaching the accessories

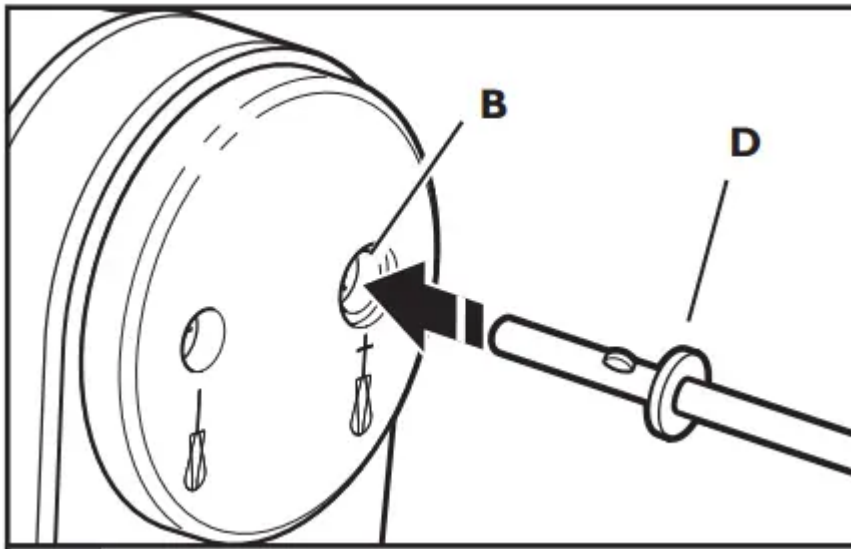
IMPORTANT: Be sure to read and follow the specific instructions in this manual for proper use of the Hand Mixer.

1. Make sure the Hand Mixer is unplugged from the electrical outlet.

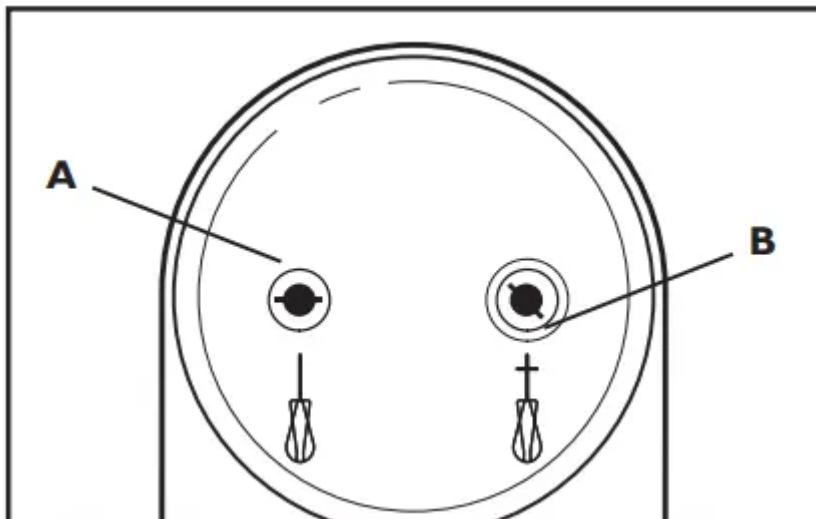


Paired accessories (beaters, optional dough hooks) include one accessory with a collar (D), and one without (C). Single accessories come with a collar (D) (liquid blending rod) or without (C) (whisk).

2. Insert the accessory shaft with the collar (D) into the larger opening (B) of the hand mixer. Align the flanges on the shaft with the slots in the opening. Push to lock into place.



3. Insert the accessory without a collar (C) into the smaller opening (A). Align and push to lock into place.

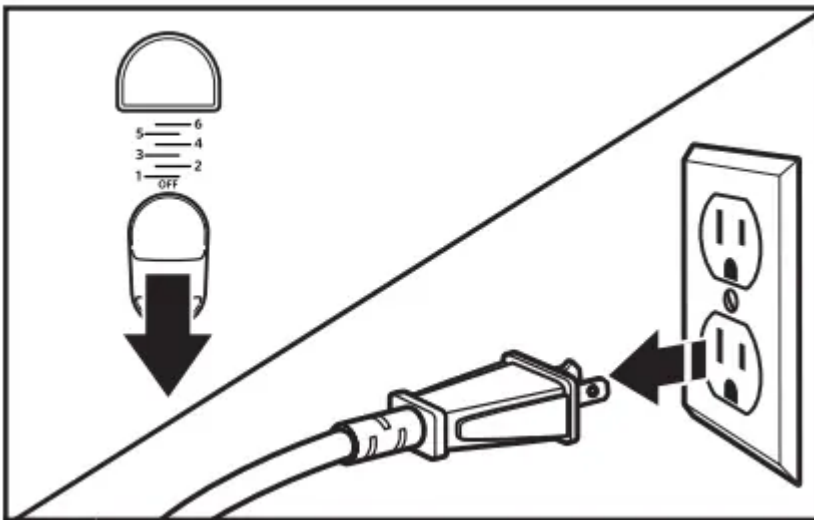


NOTE: An accessory shaft without a collar may be used in either opening (A or B). Those with a collar may only be used in the larger opening (B).

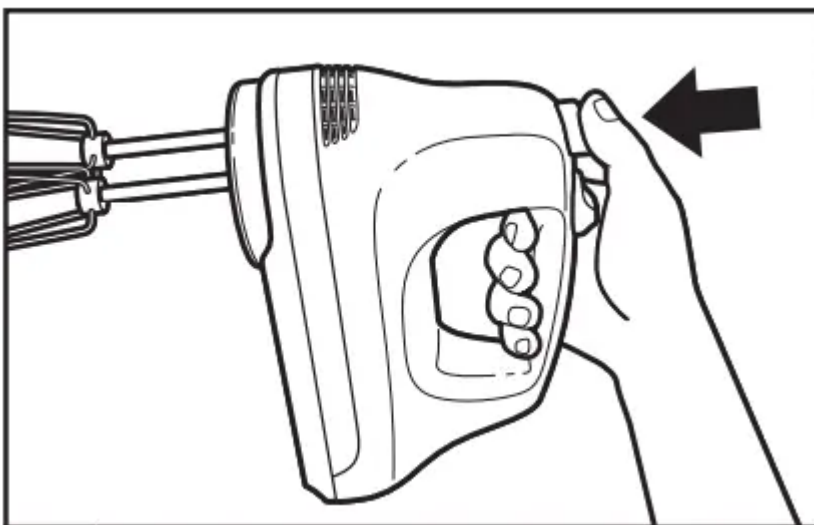


Removing the accessories

1. If the Hand Mixer is running, stop the Hand Mixer by sliding the Power switch to "OFF". Then unplug from the electrical outlet.



2. Press the ejector button to release the accessories from the Hand Mixer, then remove them.



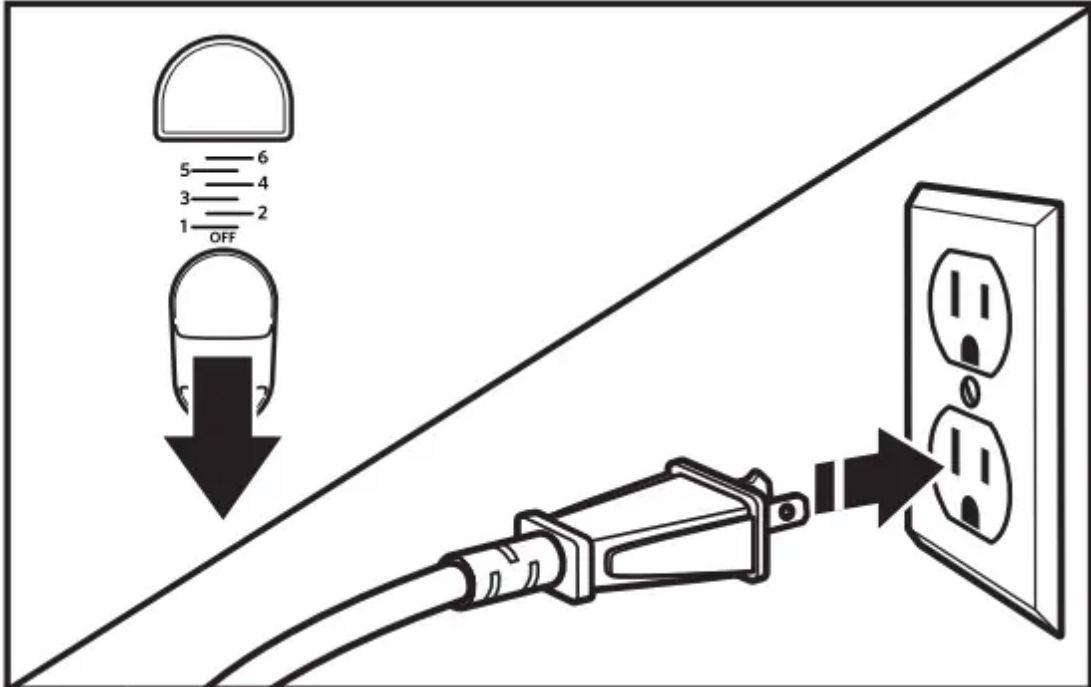
USING YOUR HAND MIXER

Operating the speed control

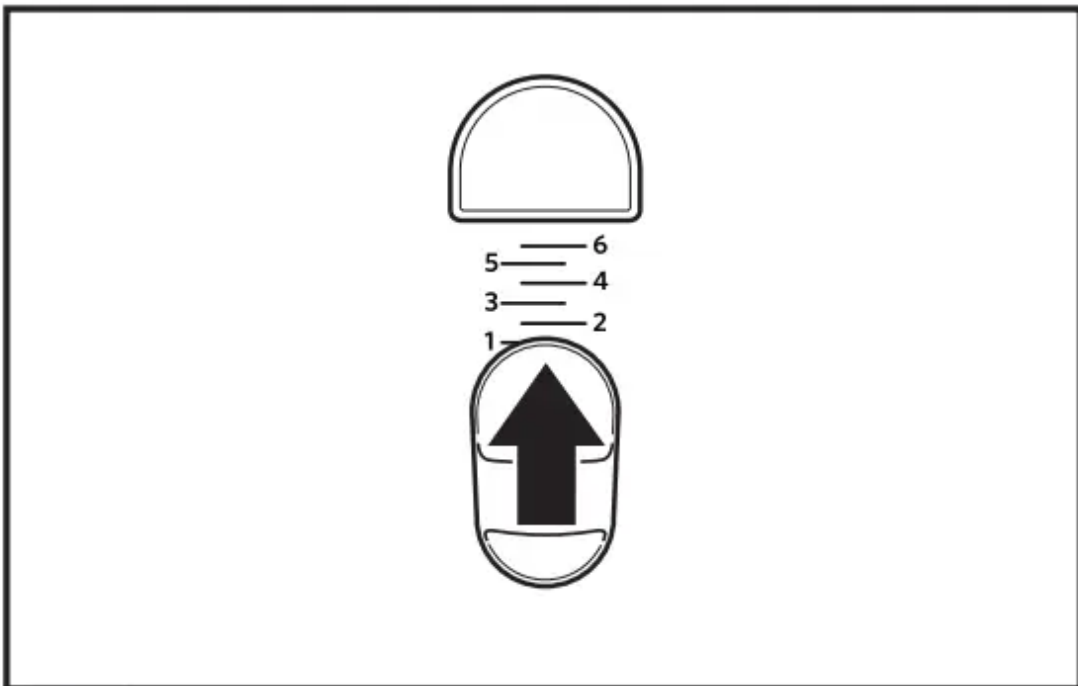
This KitchenAid® Hand Mixer will beat faster and more thoroughly than most other electric hand mixers. Therefore, the beating time in most recipes must be adjusted to avoid over beating. Beating time is faster due to larger beater sizes. To help determine the ideal beating time, observe the batter or dough and beat only until it has the desired appearance described in your recipe,

such as “smooth and creamy”. To select the best beating speeds, use the “Speed control guide” section.

1. Make sure the Speed Control is in the “OFF” position by sliding it backward as far as possible. “OFF” will be visible on the speed control pad. Then plug the Hand Mixer into an electrical outlet.

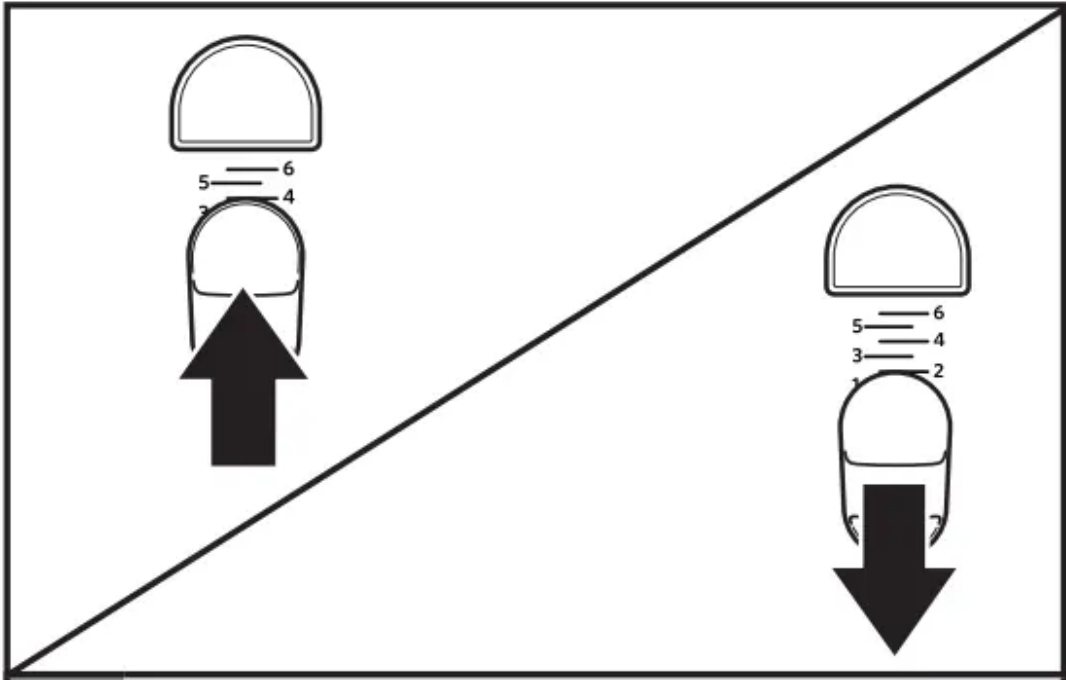


2. Start mixing at the lowest speed by sliding the Speed Control forward to the first position mark, which is Speed 1.

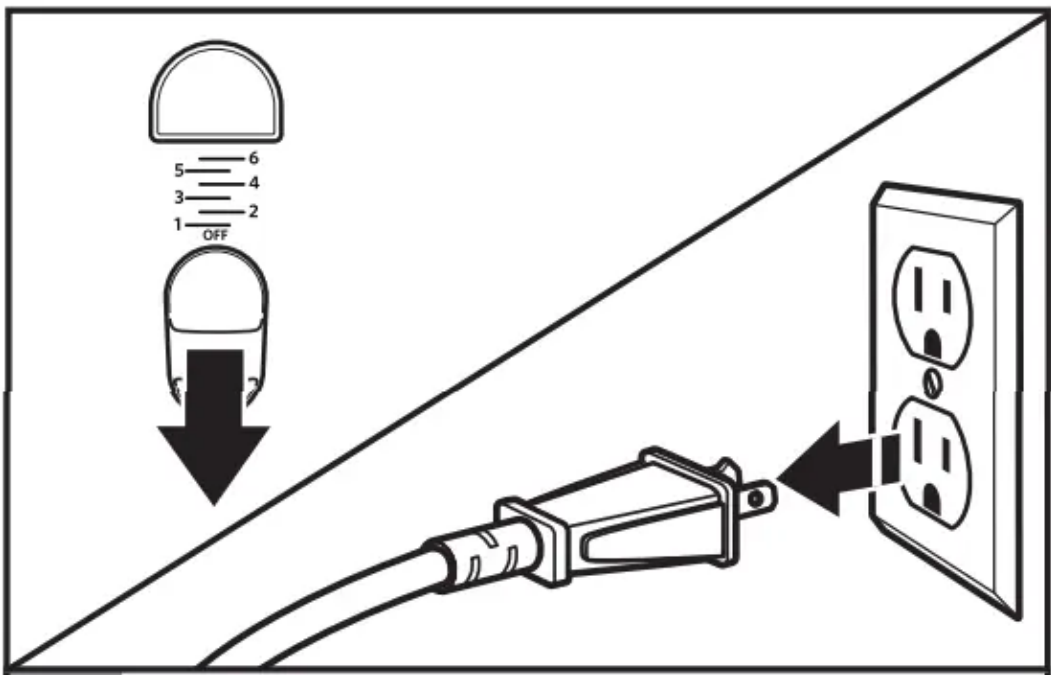


3. To increase the Hand Mixer speed, slide the Speed Control forward. To decrease the Hand Mixer speed, slide the Speed Control backward. See “Speed control guide”

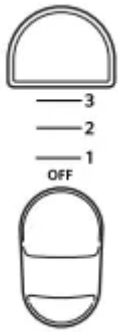
section.



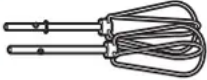
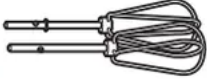
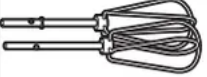
4. When finished, slide speed control to "OFF". Unplug the Hand Mixer before removing the accessories.



Speed control guide: 3-speed Hand Mixers



The 3-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

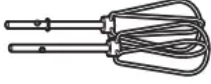
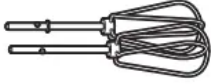
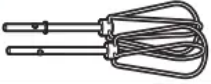
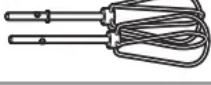
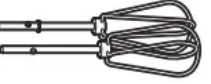
Speed	Attachment	Description
1		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps avoid ingredient splash out.
2		Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes. Combine heavy cream cheese mixtures. Mash squash. Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.
3		Beat egg whites and meringue mixtures. Whip heavy cream and mousse mixtures.

NOTE: The Turbo Beater™ accessories are not designed for mixing and kneading bread dough. See “Accessory guide” section to order special dough hooks.

Speed control guide: 5-speed Hand Mixers

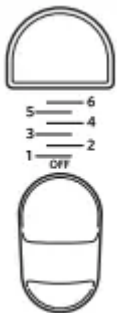


The 5-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

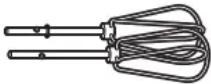
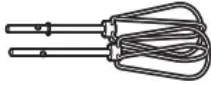
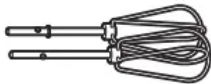
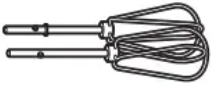
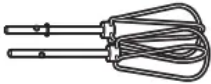

Speed	Attachment	Description
1		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps avoid ingredient splash out.
2		Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes.
3		Combine heavy cream cheese mixtures. Mash squash.
4		Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.
5		Beat egg whites and meringue mixtures. Whip heavy cream and mousse mixtures.

NOTE: The Turbo Beater™ accessories are not designed for mixing and kneading bread dough. See “Accessory guide” section to order special dough hooks.

Speed control guide: 6-speed Hand Mixers



The 6-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

Speed	Attachment	Description
1		For slow stirring, combining, and starting all mixing procedures.
2		Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps avoid ingredient splash out.
3		Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes.
4		Combine heavy cream cheese mixtures. Mash squash.
5		Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.
6		Beat egg whites and meringue mixtures. Whip heavy cream and mousse mixtures.

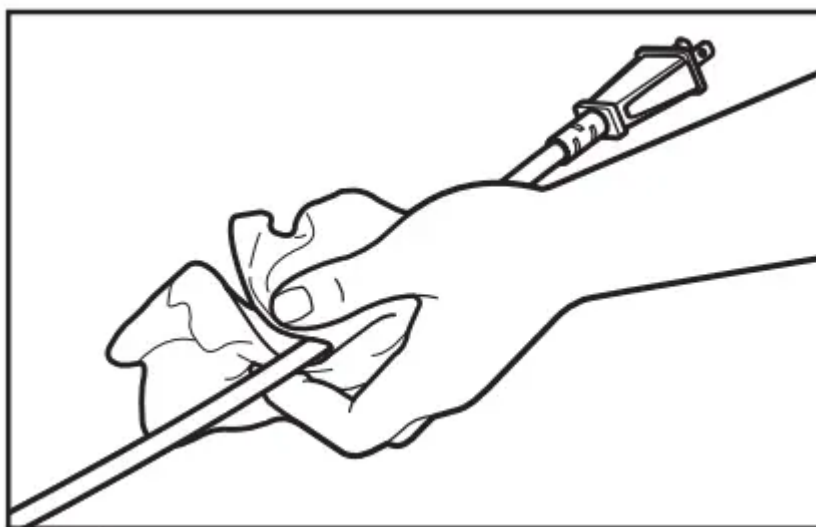
NOTE: The Turbo Beater™ accessories are not designed for mixing and kneading bread dough. See “Accessory guide” section to order special dough hooks.

CARE AND CLEANING

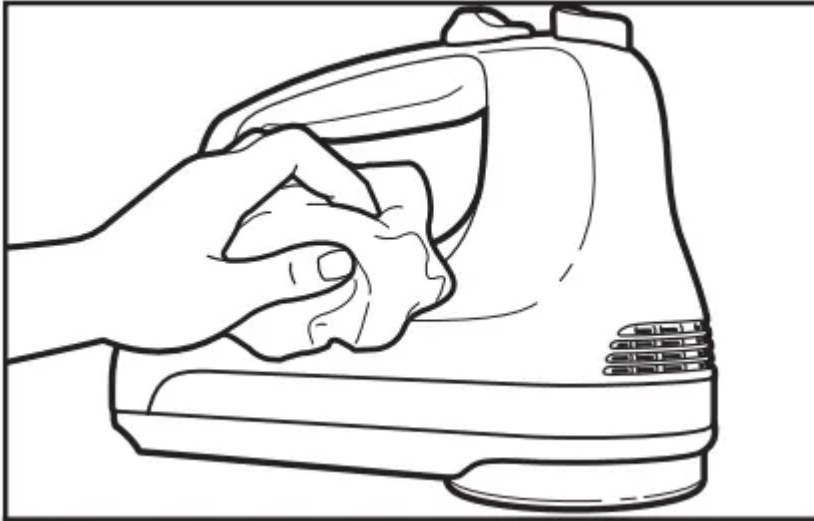
Cleaning the Hand Mixer body

NOTE: Do not immerse Hand Mixer in water.

1. Always unplug Hand Mixer before cleaning. Wipe power cord and cord strap with damp cloth. Dry with a soft cloth.



2. Wipe Hand Mixer with a damp cloth. Dry with a soft cloth.



Cleaning the accessories



Always remove beaters from Hand Mixer before cleaning. Wash in dishwasher, or by hand in warm, soapy water. Rinse and wipe dry

Cleaning the storage bag



Machine wash warm, tumble dry low. Or wipe clean with a warm soapy cloth

Troubleshooting

First try the solutions suggested here and possibly avoid the cost of service.

If your Hand Mixer should malfunction or fail to operate, check the following:

1. Is the Hand Mixer plugged in?

2. Is the fuse in the circuit to the Hand Mixer in working order? If you have a circuit breaker box, make sure the circuit is closed.
3. Try unplugging the Hand Mixer, then plug it back in.

If the problem cannot be fixed with the steps provided in this section, then contact KitchenAid or an Authorized Service Center

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.