

# Stand Mixer

## INSTRUCTIONS

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# 多功能台式搅拌机

## 说明书



FOR THE WAY IT'S MADE.

# Table of Contents

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Stand Mixer Safety .....	3
Important Safeguards .....	3,4
Troubleshooting Problems .....	5
<b>About Your Mixer</b>	
Bowl Lift Stand Mixer Features .....	6
Assembling Your Bowl Lift Mixer .....	7
Using the Pouring Shield .....	8
Using Your KitchenAid Attachments .....	9
Mixing Time .....	9
Mixer Use .....	9
Care and Cleaning .....	10
Beater to Bowl Clearance .....	10
Speed Control Guide - 10 Speed Stand Mixers .....	11
Mixing Tips .....	12
Egg Whites .....	13
Whipped Cream .....	13
Bread Making Tips .....	14
Attachments and Accessories .....	15
General Instructions .....	16

# 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. Be sure that the prongs on the plug of the unit mate with the electrical wall receptacle into which it will be plugged. Observation of proper grounding techniques and local electrical codes is required.
4. Do not let children operate or play with mixer.
5. Close supervision is necessary when any appliance is used by or near children. Do not leave mixer unattended while it is operating.
6. Unplug mixer from outlet when not in use, before inserting or removing parts, and before cleaning.
7. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to prevent injury, and/or damage to the mixer.
8. Do not operate mixer unattended or near edge of work surface. When used for heavy loads or at high speeds, mixer may move on work surface.
9. Remove flat beater, wire whip, or dough hook from mixer before washing them.

## SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.**

# Stand Mixer Safety

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## IMPORTANT SAFEGUARDS

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

10. Do not operate any appliance with a damaged cord set or after the appliance has been dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, or adjustment.
11. The use of attachments not recommended by KitchenAid may cause fire, electrical shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. Do not use an extension cord.
15. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. If there is lack of understanding of these risks the person responsible for their safety shall prevent use of the appliance or take precautions to eliminate those risks.
16. When making dough with the mixer, never operate mixer continuously for more than 10 minutes.
17. Be careful when lifting mixer as it is heavy.
18. Use the mixer only for its intended function.
19. **ELECTRICAL REQUIREMENTS:** Your KitchenAid Mixer operates on household current. The wattage rating for your KitchenAid Mixer is printed on a label under the base. This wattage is determined by using the attachment that draws the greatest power. Other recommended attachments may draw significantly less power.
20. Be certain the attachment hub is secure (tighten attachment knob) prior to using mixer to avoid any possibility of the attachment hub falling into the bowl during mixing.

## SAVE THESE INSTRUCTIONS

**THIS PRODUCT IS DESIGNED FOR HOUSEHOLD  
USE ONLY.**

# Troubleshooting Problems

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

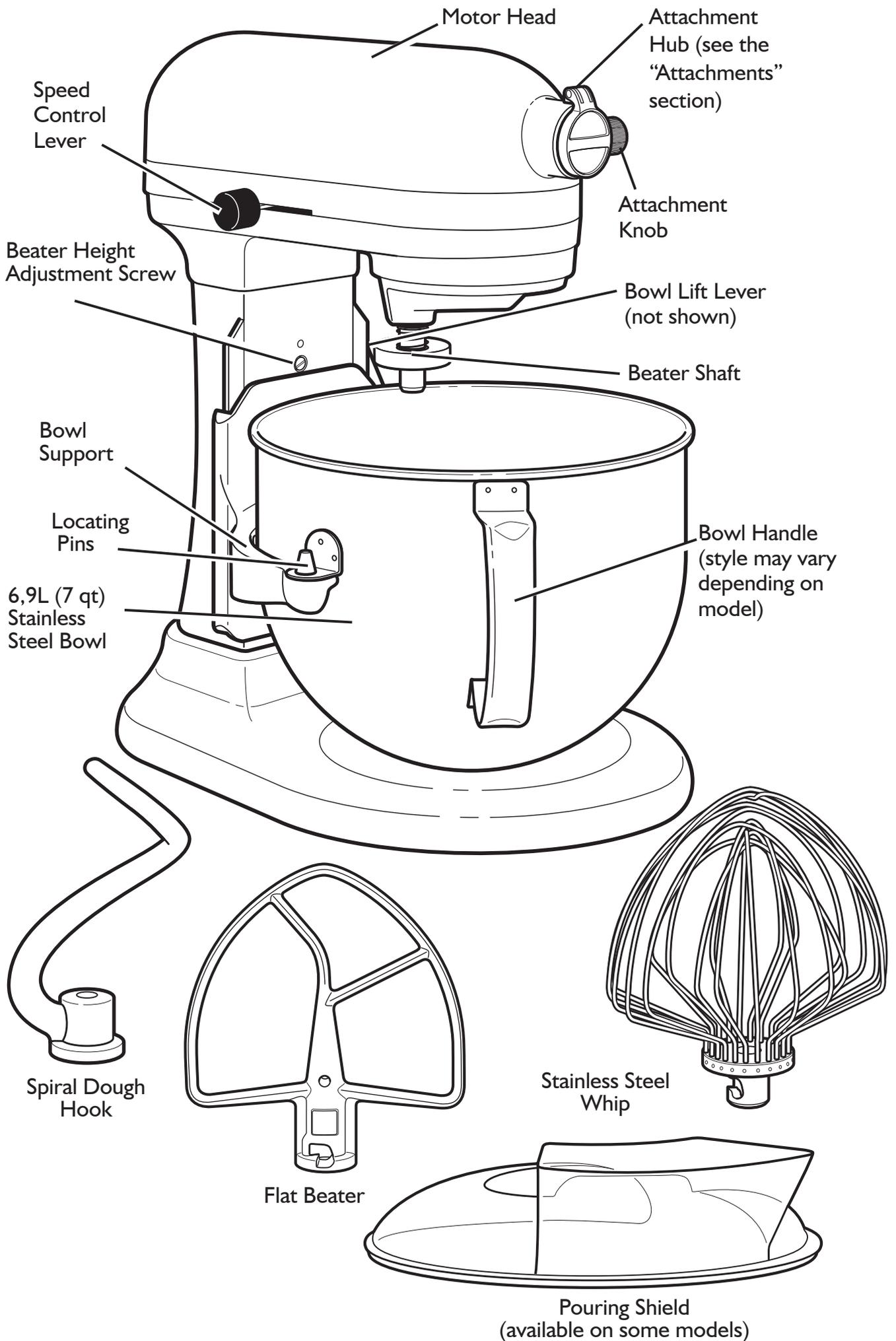
1. The Stand Mixer may become warm during use. Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the Stand Mixer. This is normal.
2. The Stand Mixer may emit a pungent odor, especially when new. This is common with electric motors.
3. If the flat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

Keep a copy of the sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.

**If your Stand Mixer should malfunction or 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 the Stand Mixer to the “0” (Off) position 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.

# Bowl Lift Stand Mixer Features



# Assembling Your Bowl Lift Mixer

## ⚠️ WARNING



### Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

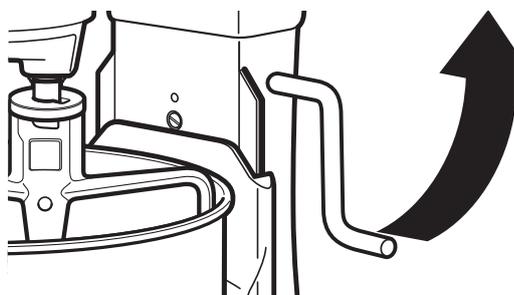
Do not use an adapter.

Do not use an extension cord.

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

### To Attach Bowl

1. Be sure speed control is “0” (OFF) and Stand Mixer is unplugged.
2. Place bowl lift lever in down position.
3. Fit bowl supports over locating pins.
4. Press down on back of bowl until bowl pin snaps into spring latch.
5. Raise bowl before mixing.
6. Do not remove ground feature.



### To Raise Bowl

1. Rotate lever to straight-up position.
2. Bowl must always be in raised, locked position when mixing.

### To Lower Bowl

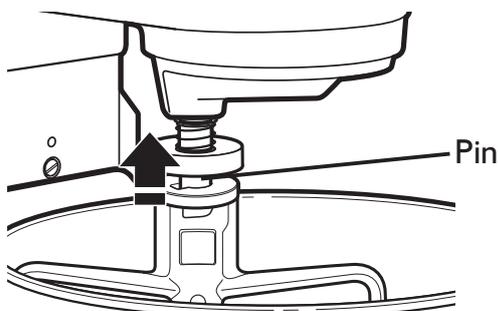
1. Rotate lever back and down.

### To Remove Bowl

1. Be sure speed control is “0” (OFF) and Stand Mixer is unplugged.
2. Place bowl lift handle in down position.
3. Remove flat beater, wire whip, or spiral dough hook.
4. Grasp bowl handle and lift straight up and off locating pins.

### To Attach Flat Beater, Wire Whip, or Spiral Dough Hook

1. Slide speed control to “0” (OFF) and unplug.
2. Slip flat beater on beater shaft.

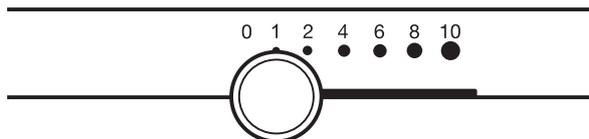


3. Turn beater to right, hooking beater over the pin on shaft.
4. Do not remove ground feature.

### To Remove Flat Beater, Wire Whip, or Spiral Dough Hook

1. Slide speed control to “0” (OFF) and unplug.
2. Press beater upward and turn to the left.
3. Pull beater from beater shaft.

### Household Stand Mixer Speed Control



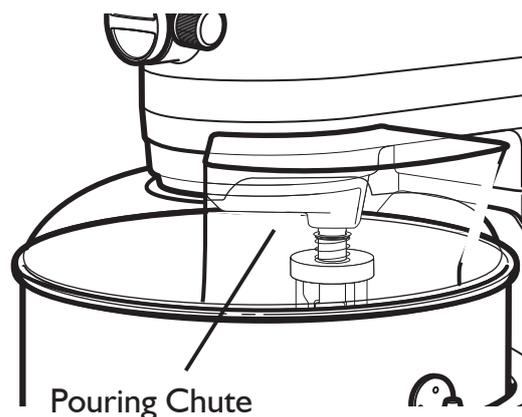
Do not remove ground feature. Speed control lever should always be set on lowest speed for starting, then gradually moved to desired higher speed to avoid splashing ingredients out of bowl. See the “Speed Control Guide” section.

# Using the Pouring Shield\*

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## Attaching the Pouring Shield

1. Make sure the speed control lever is set to the “0” (OFF) position.
2. Unplug the Stand Mixer.
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.

\*Included with some models.

## Removing the Pouring Shield

1. Make sure the speed control lever is set to the “0” (OFF) position.
2. Unplug the Stand Mixer.
3. Slide the pouring shield off the bowl.
4. Lower the bowl support by turning the bowl-lift lever down.
5. Remove accessory and the mixing bowl.

## Cleaning the Pouring Shield

Wash with soap and warm water.

# Using Your KitchenAid Attachments



Flat Beater for normal to heavy mixtures:

cakes	biscuits
creamed frostings	crumpets
candies	meat loaf
cookies	mashed potatoes
pie pastry	



Wire Whip for mixtures that need air incorporated:

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



Spiral Dough Hook for mixing and kneading yeast doughs:

breads	coffee cakes
rolls	buns

## Mixing Time

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 overbeating. With cakes, for example, beating time may be half as long as with other stand mixers.

## Mixer Use

### **! WARNING**

#### **Injury Hazard**

**Unplug mixer before touching beaters.**

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

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 Stand Mixer off before scraping. The Stand Mixer may warm up during use. Under heavy loads with extended mixing time, you may not be able to comfortably touch the top of the Stand Mixer. This is normal.

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

# Care and Cleaning

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Bowl, stainless steel flat beater, wire whip, and spiral dough hook may be washed thoroughly with soap and hot water and rinse completely before drying. Do not store beaters on shaft.

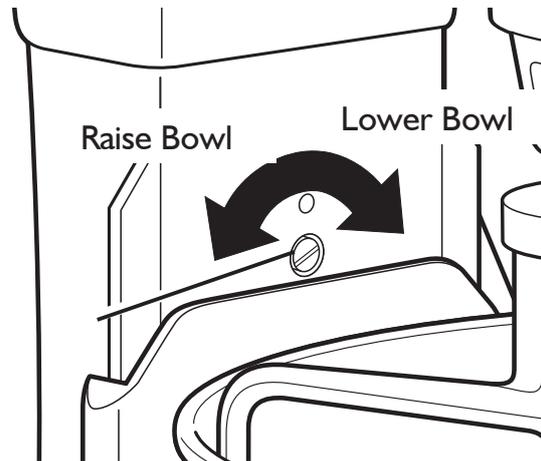
**NOTE:** Always be sure to unplug stand mixer before cleaning. Wipe stand mixer with a soft, damp cloth. Do not use household/commercial cleaners. Do not immerse in water. Wipe off beater shaft frequently, removing any residue that may accumulate.

## Beater to Bowl Clearance

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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.

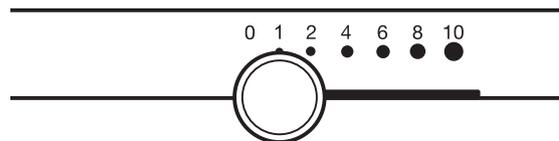
1. Unplug Stand Mixer.
2. Place bowl lift handle in down position.
3. Attach flat beater.
4. Adjust so flat beater just clears bottom surface of bowl when in lifted position by turning screw (A) counterclockwise to raise the bowl and clockwise to lower the bowl. Just a slight turn is all that is required: the screw will not rotate more than 1/4 turn (90 degrees) in either direction. (The full range of adjustment is 1/2 turn, or 180 degrees.)
5. Place bowl lift handle in up position to check clearance.
6. Repeat steps 4 and 5 if necessary.



**NOTE:** When properly adjusted, the flat beater will not strike on the bottom or side of the bowl. If the flat beater or the wire whip is so close that it strikes the bottom of the bowl, coating may wear off the beater or wires on whip may wear.

# Speed Control Guide - 10 Speed Stand Mixers

All speeds have a 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	Accessories	Description
1	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 Speed 1 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.
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, Whipping, Fast 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.

# Mixing Tips

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## **Converting Your Recipes for the Stand Mixer**

The mixing instructions for recipes in this book can guide you in converting your own favorite recipes for preparation with your KitchenAid Stand Mixer. Look for recipes similar to yours and then adapt your recipes to use the procedures in the similar KitchenAid recipes.

For example, the “quick mix” method (sometimes referred to as the “dump” method) is ideal for simple cakes. This method calls for combining dry ingredients with most or all liquid ingredients in one step.

More elaborate cakes should be prepared using the traditional cake mixing method. With this method, sugar and the shortening, butter, or margarine are thoroughly mixed (creamed) before other ingredients are added.

For all cakes, mixing times may change because your KitchenAid stand mixer works more quickly than other mixers. In general, mixing a cake with the KitchenAid Stand Mixer will take about half the time called for 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 speeds, use the “Speed Control Guide” section.

## **Adding Ingredients**

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.

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

# 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. See chart below.

<b>AMOUNT</b>	<b>SPEED</b>
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 overwhipping. 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

# 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. See chart below.

<b>AMOUNT</b>	<b>SPEED</b>
50 mL (1/4 cup) .....	GRADUALLY to 10
125 mL (1/2 cup) .....	GRADUALLY to 10
250 mL (1 cup) .....	GRADUALLY to 8
500 mL (1 pint) .....	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 wire whip is removed. Can be folded into other ingredients when making desserts and sauces.

### Stiff

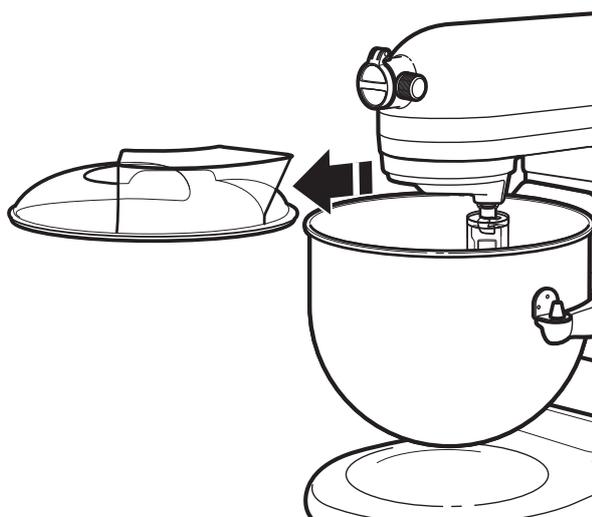
Cream stands in stiff, sharp peaks when wire whip is removed. Use for topping on cakes or desserts, or filling for cream puffs.

# 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 “0” (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, free from draft, unless otherwise specified in recipe.



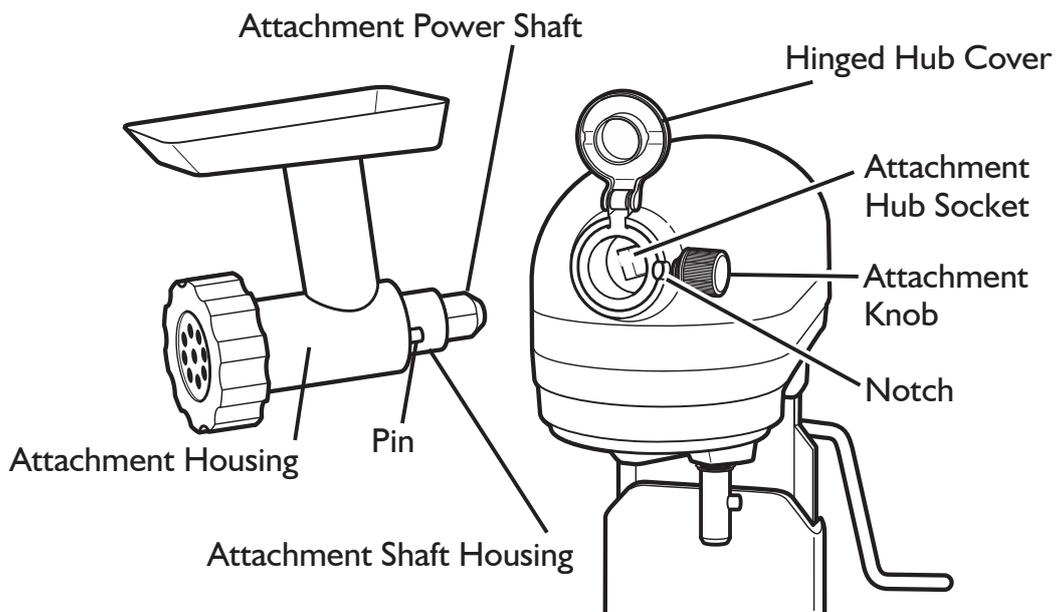
\*For models with Pouring Shield.

# Attachments and Accessories

## General Information

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 transmission of power to the attachment. The hub and shaft housing are tapered to assure a snug fit, even after prolonged use and wear. KitchenAid Attachments require no extra power unit to operate them; the power unit is built-in.

See the Use and Care Guide that came with your Stand Mixer attachments for speed settings and operating time.



# General Instructions

## To Attach

1. Turn Stand Mixer to the “0” (Off) position and unplug.
2. Loosen attachment knob by turning it counterclockwise.
3. Flip up hinged hub cover.
4. Insert attachment shaft housing into attachment hub, making certain that attachment power shaft fits into square attachment hub socket. It may be necessary to rotate attachment back and forth. When attachment is in proper position, the pin on the attachment will fit into the notch on the hub rim.
5. Tighten attachment knob by turning clockwise until attachment is completely secured to Stand Mixer.
6. Plug into a grounded outlet. Do not remove ground feature.

## To Remove

1. Turn Stand Mixer off and unplug.
2. Loosen attachment knob by turning it counterclockwise. Rotate attachment slightly back and forth while pulling out.
3. Replace attachment hub cover. Tighten attachment knob by turning it clockwise.

## **! WARNING**



### **Electrical Shock Hazard**

**Plug into a grounded 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.**