

KitchenAid®

MULTIFUNCTIONELE KEUKENROBOTS MET KANTELBARE KOP
INSTRUCTIES

TILT-HEAD STAND MIXERS
INSTRUCTIONS

BATTEURS SUR SOCLE À TÊTE INCLINABLE
MODE D'EMPLOI

KÜCHENMASCHINEN MIT KIPPBAREM MOTORKOPF
BEDIENUNGSANLEITUNG

ROBOT DA CUCINA CON CORPO MOTORE MOBILE
ISTRUZIONI PER L'USO

BATIDORAS DE PIE CON CABEZA INCLINABLE
INSTRUCCIONES

KÖKSMASKIN MED UPPFÄLLBART DRIVHUVUD
INSTRUKTIONER

TILT-HEAD STAND KJØKKENMASKINER
BRUKSANVISNING

NOSTOPÄISET PÖYTÄMALLISET YLEISKONEET
KÄYTTÖOHJEET

BRUGSANVISNING TIL KØKKENMASKINE
INSTRUKTIONER

BATEDEIRAS COM POSICIONADOR DE CABEÇA MOVEL
INSTRUÇÕES

HRÆRIVÉL
LEIÐBEININGAR

ΜΙΞΕΡ ΜΕ ΒΑΣΗ ΜΕ ΚΙΝΟΥΜΕΝΗ ΚΕΦΑΛΗ
ΟΔΗΓΙΕΣ



Model 5K45SS



Model 5KSM150PS

Table of Contents

Stand Mixer Safety.....	1
Important Safeguards.....	1
Electrical Requirements.....	2
5K45SS Tilt-Head Stand Mixer Features.....	3
5KSM150PS Tilt-Head Stand Mixer Features.....	4
Assembling Your Tilt-Head Stand Mixer.....	5
Assembling Your Pouring Shield.....	6
Using Your KitchenAid® Accessories.....	6
Beater to Bowl Clearance.....	7
Care and Cleaning.....	8
Planetary Mixing Action.....	8
Stand Mixer Use.....	8
Speed Control Guide - 10 Speed Mixers.....	9
Mixing Tips.....	10
Mixing and Kneading Yeast Dough.....	11
Egg Whites.....	12
Whipped Cream.....	12
Attachments and Accessories - General Instructions.....	13
When You Need Service.....	14
Household KitchenAid® Tilt-Head Stand Mixer Warranty.....	15
Service Centers.....	15
Customer Service.....	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 protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. The appliance is not intended for use by young children or infirm persons without supervision.
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.
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.
11. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol  on the product, or on the documents accompanying the

product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Electrical Requirements

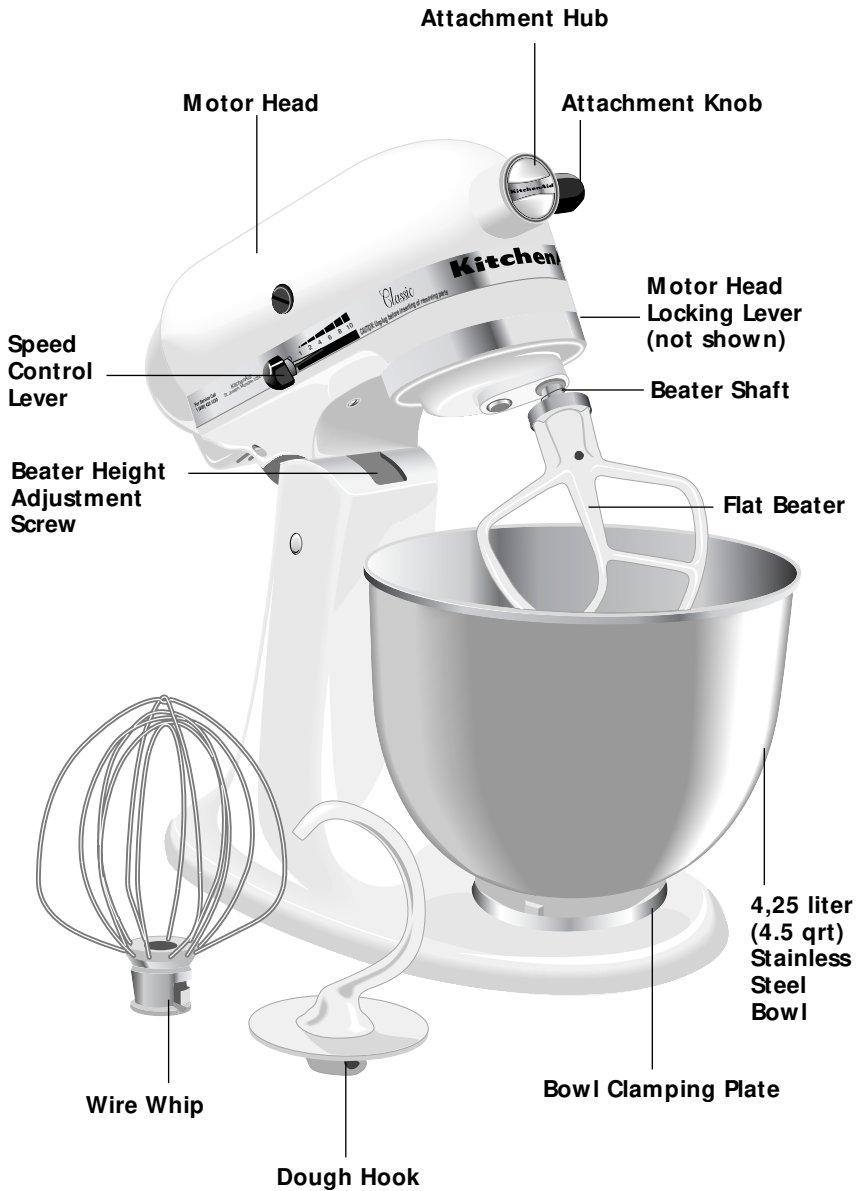
Your Stand Mixer operates on a regular 220-240 volt A.C., 50/60 hertz house current. The wattage rating for your Stand Mixer is printed on the trim band. This wattage is determined by using the attachment which draws the greatest power. Other recommended attachments may draw significantly less power.

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.

 WARNING

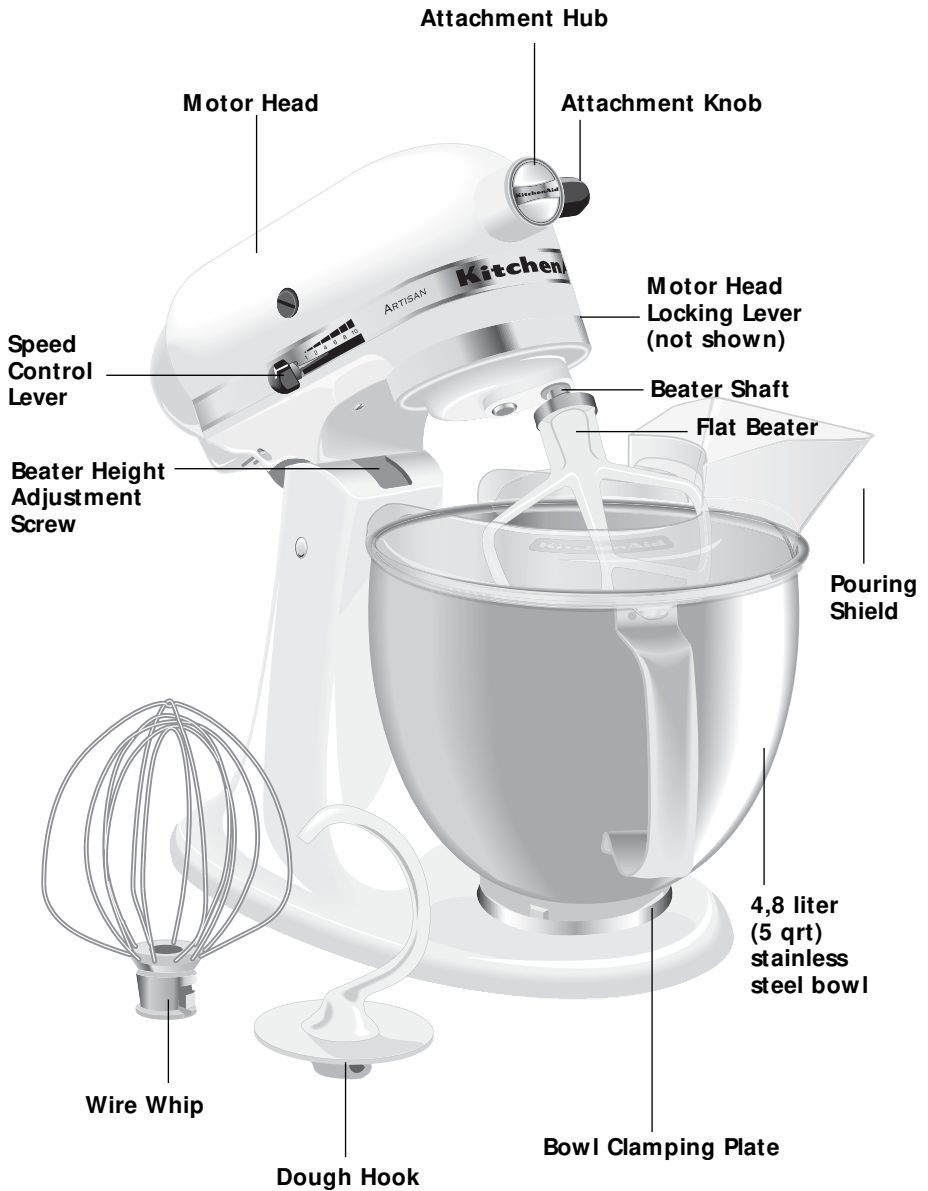
<p>Electrical Shock Hazard</p> <p>Plug into a grounded outlet.</p> <p>Do not remove ground prong.</p> <p>Do not use an adapter.</p> <p>Do not use an extension cord.</p> <p>Failure to follow these instructions can result in death, fire, or electrical shock.</p>

5K45SS Tilt-Head Stand Mixer Features



5KSM150PS Tilt-Head Stand Mixer Features

English



Assembling Your Tilt-Head Stand Mixer



To Attach Bowl

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and tilt motor head back.
4. Place bowl on bowl clamping plate.
5. Turn bowl gently in clockwise direction.

To Remove Bowl

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and tilt motor head back.
4. Turn bowl counterclockwise.

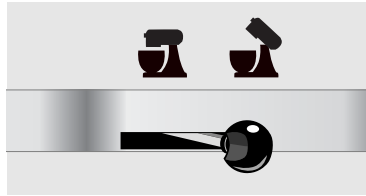


To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and raise motor head.
4. Slip beater onto beater shaft and press upward as far as possible.
5. Turn beater to right, hooking beater over pin on shaft.

To Remove Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and raise motor head.
4. Press beater upward as far as possible and turn left.
5. Pull beater from beater shaft.

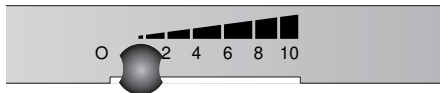


To Lock Motor Head

1. Make sure motor head is completely down.
2. Place locking lever in LOCK position.
3. Before mixing, test lock by attempting to raise head.

To Unlock Motor Head

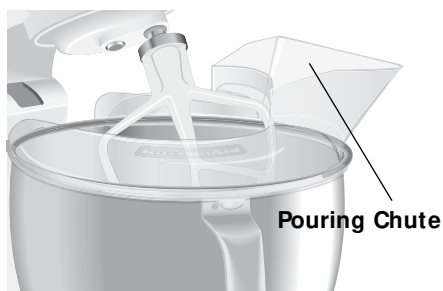
1. Place lever in UNLOCK position.
- NOTE:** Motor head should always be kept in LOCK position when using mixer.



To Operate Speed Control

Plug mixer in proper electrical outlet. 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 page 9 for Speed Control Guide.

Assembling Your Pouring Shield*



To Attach Pouring Shield

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Attach flat beater, dough hook, or wire whip and bowl (see page 5).
4. From the front of the mixer, slide the pouring shield over the bowl until the shield is centered. The bottom rim of the shield should fit within the bowl.

To Remove Pouring Shield

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Lift the front of the pour shield clear of the bowl rim and pull forward.
4. Remove attachment and bowl.

To Use Pouring Shield

1. For best results, rotate the shield so the motor head covers the "u" shaped gap in the shield. The pouring chute will be just to the right of the attachment hub as you face the mixer.
2. Pour the ingredients into the bowl through the pouring chute.

* If Pouring Shield is included.

Using Your KitchenAid® Accessories

Flat Beater for normal to heavy mixtures:

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

Wire Whip for mixtures that need air incorporated:

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

Dough Hook for mixing and kneading yeast doughs:

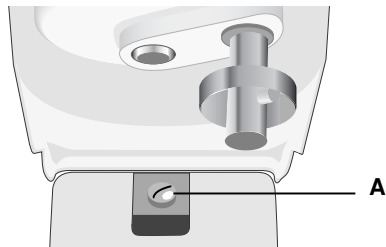
bread	coffee cakes
rolls	buns
pizza dough	

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 clearance easily.

1. Turn speed control to "0".
2. Unplug stand mixer or disconnect power.
3. Lift motor head.
4. Turn screw (A) SLIGHTLY counter clockwise (left) to raise flat beater or clockwise (right) to lower flat beater.
5. Make adjustment with flat beater, so it just clears surface of bowl. If you over adjust the screw, the bowl lock lever may not lock into place.

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.



Care and Cleaning

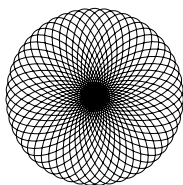
Bowl, white flat beater and white dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.

NOTE: The wire whip is NOT dishwasher-safe!

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.

Planetary Mixing Action

During operation, the flat beater moves around the stationary bowl, at the same time turning in the opposite direction on its own axis. The diagram shows the complete



coverage of the bowl made by the path of the beater.

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 overbeating.

Stand Mixer Use

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.

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 unit 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 unit. This is normal.

Speed Control Guide – 10 Speed Mixers

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

Number of Speed

Stir

Speed

STIR

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

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. Use with Can Opener attachment.

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. Use with Citrus Juicer attachment.

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. Use with Pasta Maker and Grain Mill attachments.

NOTE: Will not maintain fast speeds under heavy loads, such as when using Pasta Maker or Grain Mill attachments.

NOTE: Do not exceed Speed 2 when preparing yeast doughs as this may cause damage to the mixer.

Mixing Tips

Converting Your Recipe for the Stand Mixer

The mixing instructions found in this book can be used to convert your favorite recipes for use with your KitchenAid® Stand Mixer.

To help determine a mixing procedure, your own observations and experience will be needed. Watch the batter or dough and mix only until it has the desired appearance described in your recipe such as “smooth and creamy.” Use the “Speed Control Guide,” Page 9, to help determine proper mixing speeds.

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 STIR Speed 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.

NOTE: If ingredients in very bottom of bowl are not thoroughly mixed, the beater is not far enough into the bowl. See “Beater to Bowl Clearance,” page 7.

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 STIR Speed. The batter should be thick enough to prevent 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.

NEVER use recipes calling for more than 0.87 kg (7 cups) all-purpose flour or 0.81 kg (6 cups) whole wheat flour when making dough with a 4,25 liter (4,5 quart) tilt-head mixer.

NEVER use recipes calling for more than 1.00 kg (8 cups) all-purpose flour or 0.81 kg (6 cups) whole wheat flour when making dough with a 4,8 liter (5 quart) tilt-head mixer.

Mixing and Kneading Yeast Dough

“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 125 to 250 g (1 to 2 cups) flour.
2. Attach bowl and dough hook. Lock mixer head. 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.

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, 60 g ($\frac{1}{2}$ cup) at a time. Mix until dough clings to hook and cleans sides of bowl, about 2 minutes.



5. When dough clings to hook, knead on Speed 2 for 2 minutes, or until dough is smooth and elastic.
6. Unlock and tilt back head and remove dough from 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 125 to 250 g (1 to 2 cups) flour. Turn to Speed 2 and mix about 1 minute, or until ingredients are thoroughly mixed. Proceed with Steps 4 through 6.

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.

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.

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 carefully 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.

AMOUNT	SPEED
59 ml (¼ cup).....	GRADUALLY to 10
118 ml (½ cup).....	GRADUALLY to 10
236 ml (1 cup)	GRADUALLY to 8
472 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.

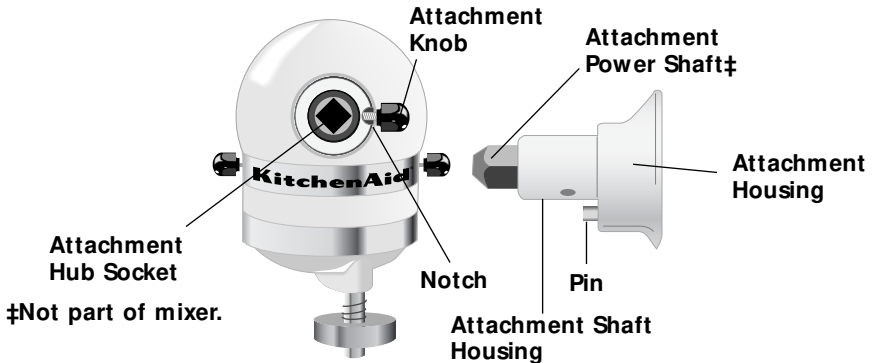
Stiff

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

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.



General Instructions

To Attach

1. Turn speed control to "0".
2. Unplug Stand Mixer or disconnect power.
3. Loosen attachment knob by turning it counterclockwise.
4. Remove attachment hub cover.
5. 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.
6. Tighten attachment knob by turning clockwise until attachment is completely secured to Stand Mixer.
7. Plug into proper electrical outlet.

To Remove

1. Turn speed control to "0".
2. Unplug Stand Mixer or disconnect power.
3. Loosen attachment knob by turning it counterclockwise. Rotate attachment slightly back and forth while pulling out.
4. Replace attachment hub cover. Tighten attachment knob by turning it clockwise.

When You Need Service

WARNING



Electrical Shock Hazard

Unplug before servicing.

Failure to do so can result in death or electrical shock.

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 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 "Service Centers."

Please read the following before calling your service center.

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 "Beater to Bowl Clearance," page 7.

Household KitchenAid® Tilt-Head Stand Mixer Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>Europe, Australia and New Zealand: For the Artisan® mixer 5KSM 150PS: Five years Full Warranty from date of purchase.</p> <p>For the KitchenAid Classic™ mixer 5K45SS: Two years Full Warranty from date of purchase.</p> <p>Other: One Year Full Warranty from date of purchase.</p>	<p>Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center</p>	<p>A. Repairs when Stand Mixer is used for operations other than normal household food preparation.</p> <p>B. Damage resulting from accident, alterations, misuse, abuse, or installation/ operation not in accordance with local electrical codes.</p>

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

Service Centers

All service should be handled locally by an Authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorized KitchenAid Service Center.

In the U.K.:

Call: 0845 6011 287

In Ireland:

M.X. ELECTRIC
Service Department
25 Alymer Crescent
Kilcock, CO.KILDARE

Call: 1 679 2398/87 2581574

Fax: 1 628 4368

In Australia:

Call: 1800 990 990

In New Zealand:

Call: 0800 881 200

Customer Service

In U.K. & Ireland: Tollfree number 00800 38104026

Address: KitchenAid Europa, Inc.
PO BOX 19
B-2018 ANTWERP 11
BELGIUM

www.KitchenAid.com

English



FOR THE WAY IT'S MADE.™

® Registered Trademark of KitchenAid, U.S.A.

™Trademark of KitchenAid, U.S.A.

The shape of the stand mixer is a trademark of KitchenAid, U.S.A.

© 2006. All rights reserved.

Specifications subject to change without notice.