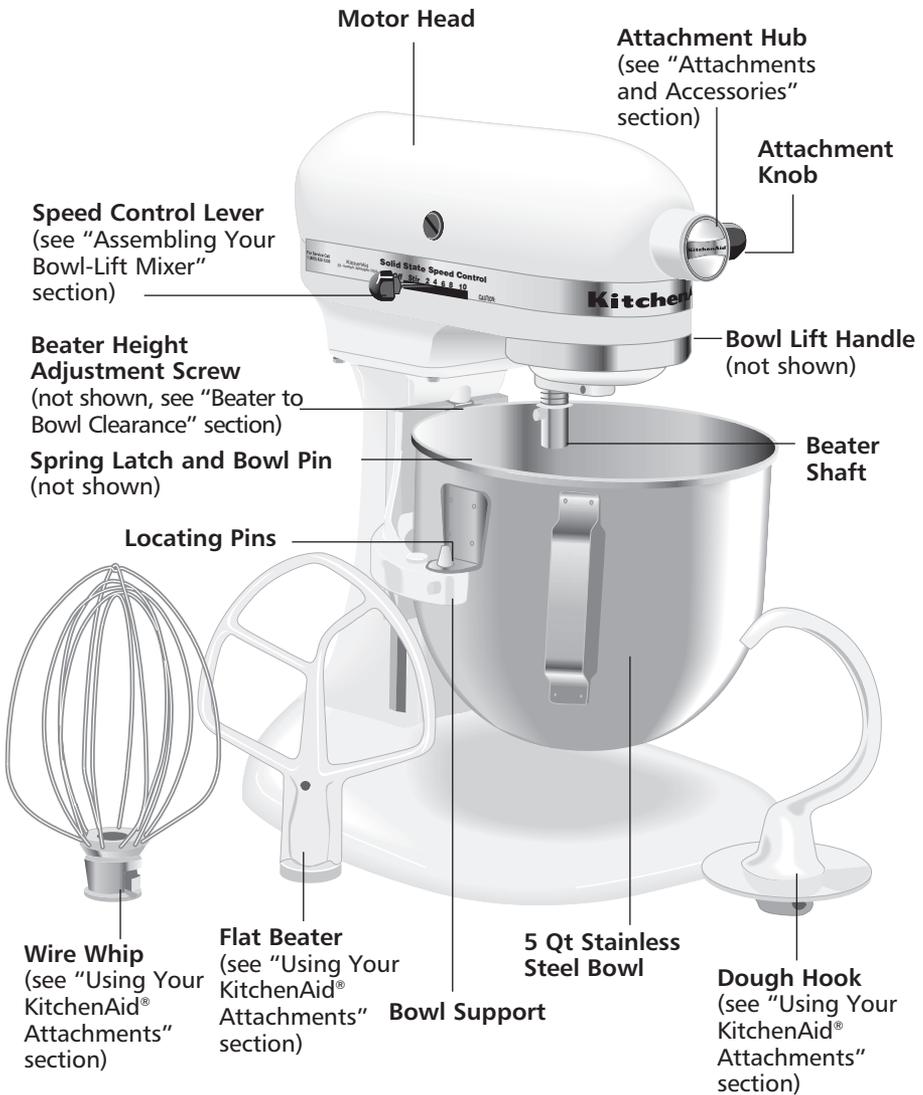


Bowl-Lift Models* Stand Mixer Features



*Bowl-Lift models include K5SS, KSM5, KSM50P, KP50PS

Assembling Your Bowl-Lift 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.

To Attach Bowl

1. Be sure speed control is OFF and stand mixer is unplugged.
2. Place bowl lift handle 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. Plug into a grounded 3 prong outlet.



To Raise Bowl

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

To Lower Bowl

1. Rotate handle back and down.

To Remove Bowl

1. Be sure speed control is OFF and stand mixer is unplugged.
2. Place bowl lift handle in down position.
3. Remove flat beater, wire whip, or dough hook.
4. Grasp bowl handle and lift straight up and off locating pins.

To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to OFF and unplug.
2. Slip flat beater on beater shaft and press upward as far as possible.
3. Turn beater to right, hooking beater over the pin on shaft.



4. Plug into a grounded 3 prong outlet.

To Remove Flat Beater, Wire Whip, Or Dough Hook

1. Turn speed control to OFF and unplug.
2. Press beater upward as far as possible and turn left.
3. Pull beater from beater shaft.

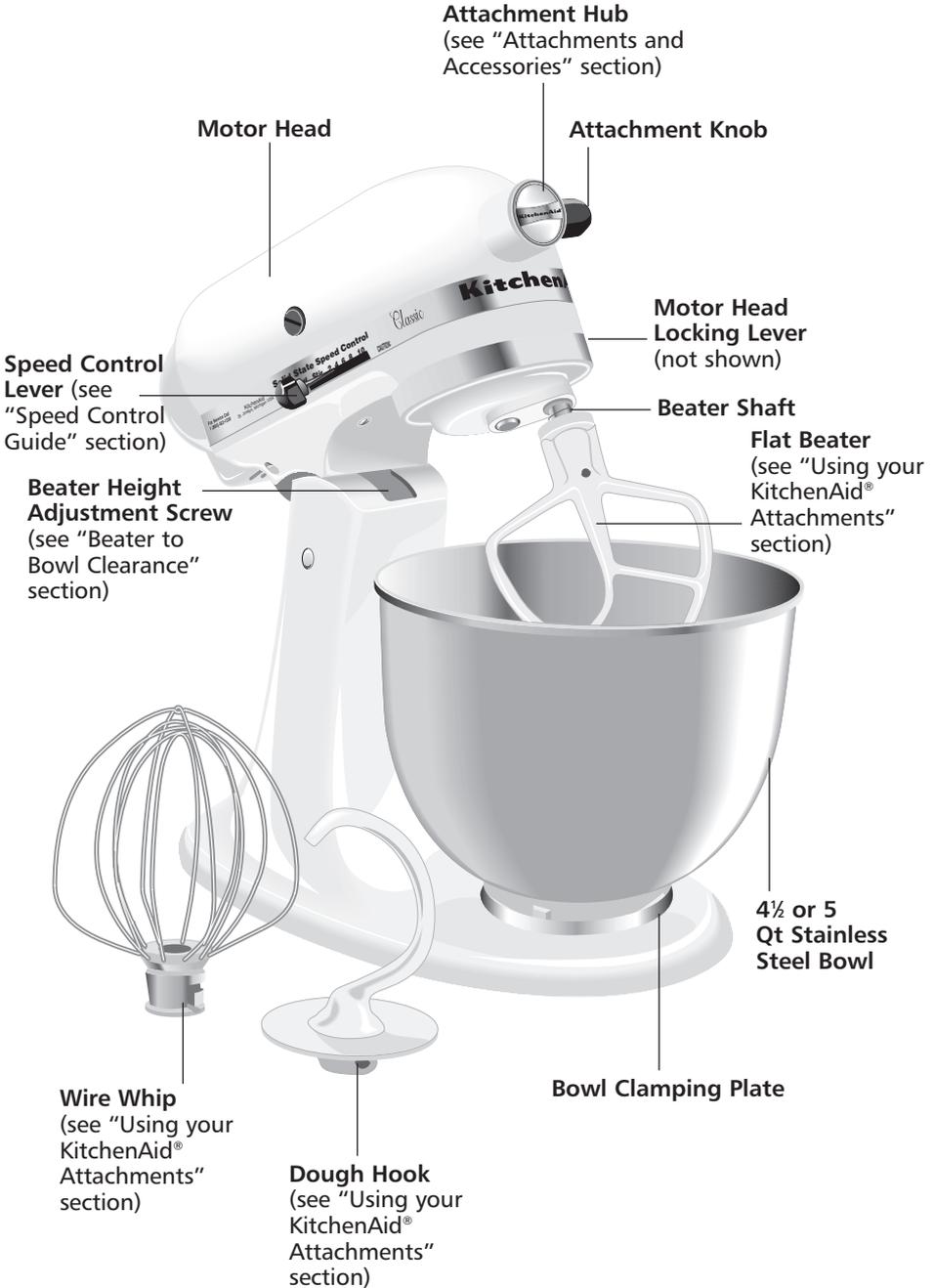
Solid State Speed Control



Household stand mixer SPEED Control

Plug into a grounded 3 prong outlet. Speed control lever should always to be set on lowest speed for starting, then gradually moved to desired higher speed to avoid splashing ingredients out of bowl. See "Speed Control Guide" section.

Tilt-Head Models* Stand Mixer Features



*4½ Qt models include K45, KSM90, KSM103, KSM75

*5 Qt model KSM150, KSM151

Assembling Your Tilt-Head 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.



To Attach Bowl

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Tilt motor head back.
4. Place bowl on bowl clamping plate.
5. Turn bowl gently in clockwise direction.
6. Plug into a grounded 3 prong outlet.

To Remove Bowl

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Tilt motor head back.
4. Turn bowl in counterclockwise direction.

To Attach Flat Beater, Wire Whip, Or Dough Hook

1. Turn speed control to OFF.
2. Unplug stand mixer.

3. Tilt motor head back.
4. Slip beater onto beater shaft and press upward as far as possible.
5. Turn beater to right, hooking beater over pin of shaft.
6. Plug into a grounded 3 prong outlet.

To Remove Flat Beater, Wire Whip Or Dough Hook

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Tilt motor head back.
4. Press beater upward as far as possible.
5. Pull beater from beater shaft.

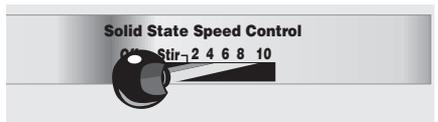


To Lock Motor Head

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 stand mixer.



To Operate Speed Control

Plug into a grounded 3 prong 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 the "Speed Control Guide" section.

Using Your KitchenAid® Attachments

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

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

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 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.

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. Wire whip, burnished dough hook and burnished flat beater should be hand washed and dried immediately. Do not wash wire whip, burnished dough hook and burnished flat beater in a dishwasher. 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.

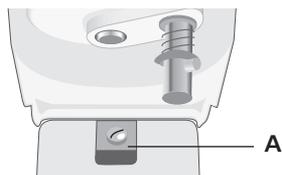
Beater to Bowl Clearance

Your stand mixer is adjusted at the factory so that 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, clearance can be corrected as follows:

Tilt-Head models

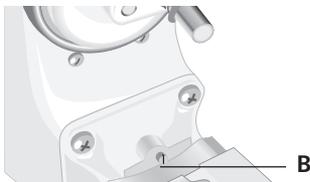
- Unplug stand mixer.
- Lift motor head.
- Turn screw (A) slightly counterclockwise (left) to raise flat beater or clockwise (right) to lower flat beater.
- Make adjustment with flat beater, so it just clears surface of bowl.

If you overadjust the screw, the bowl lock lever may not lock into place.



Bowl-Lift models

- Unplug stand mixer.
- Place bowl lift handle in down position.
- Turn screw (B) slightly counterclockwise (left) to lower the bowl (increased beater clearance) or clockwise (right) to raise the bowl (reduced beater clearance).
- Make adjustments with flat beater, so it just clears surface of bowl.



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

Speed Control Guide

Number of Speed

Stir Speed	STIR	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, add liquids to dry ingredients, and combine heavy mixtures.
2	SLOW MIXING	For slow mixing, mashing, faster stirring. Use to mix heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters, and mix and knead yeast dough. 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, 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 or egg whites. 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: The Speed Control Lever can be set between the speeds listed in the above chart to obtain speeds 3, 5, 7 and 9 if a finer adjustment is required.

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

Mixing Tips

Converting Your Recipe for the 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, such as the Quick Yellow Cake and Easy White Cake included in this book. This method calls for combining dry ingredients with most or all liquid ingredients in one step.

More elaborate cakes, such as Caramel Walnut Banana Torte, 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.

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 “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 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.