

KitchenAid®

BOWL-LIFT MIXERS

MIXERINSTRUCTIES

MIXER INSTRUCTIONS

ROBOTS DE CUISINE : MODE D'EMPLOI

KÜCHENMASCHINEN-ANWEISUNGEN

MIXER - ISTRUZIONI

INSTRUCCIONES DE BATIDORA

BRUKSANVISNING KÖKSMASKIN

BRUKSANVISNING KJOKKENMASKINER

ΥΛΕΙΣΚΟΝΕΕΝ ΚΑΥΤΤÖÖΗJΕΕΤ

BRUGSANVISNING KÖKKENMASKINE

INSTRUÇÕES DA BATEDEIRA MULTIFUNÇÕES

ΟΔΗΓΙΕΣ ΧΡΗΣΗΣ



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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. Close supervision is necessary when any appliance is used by or near children.
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. The appliance is not intended for use by young children or infirm persons without supervision.
12. Young children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS

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



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

Do not use an adapter.

Do not use an extension cord.

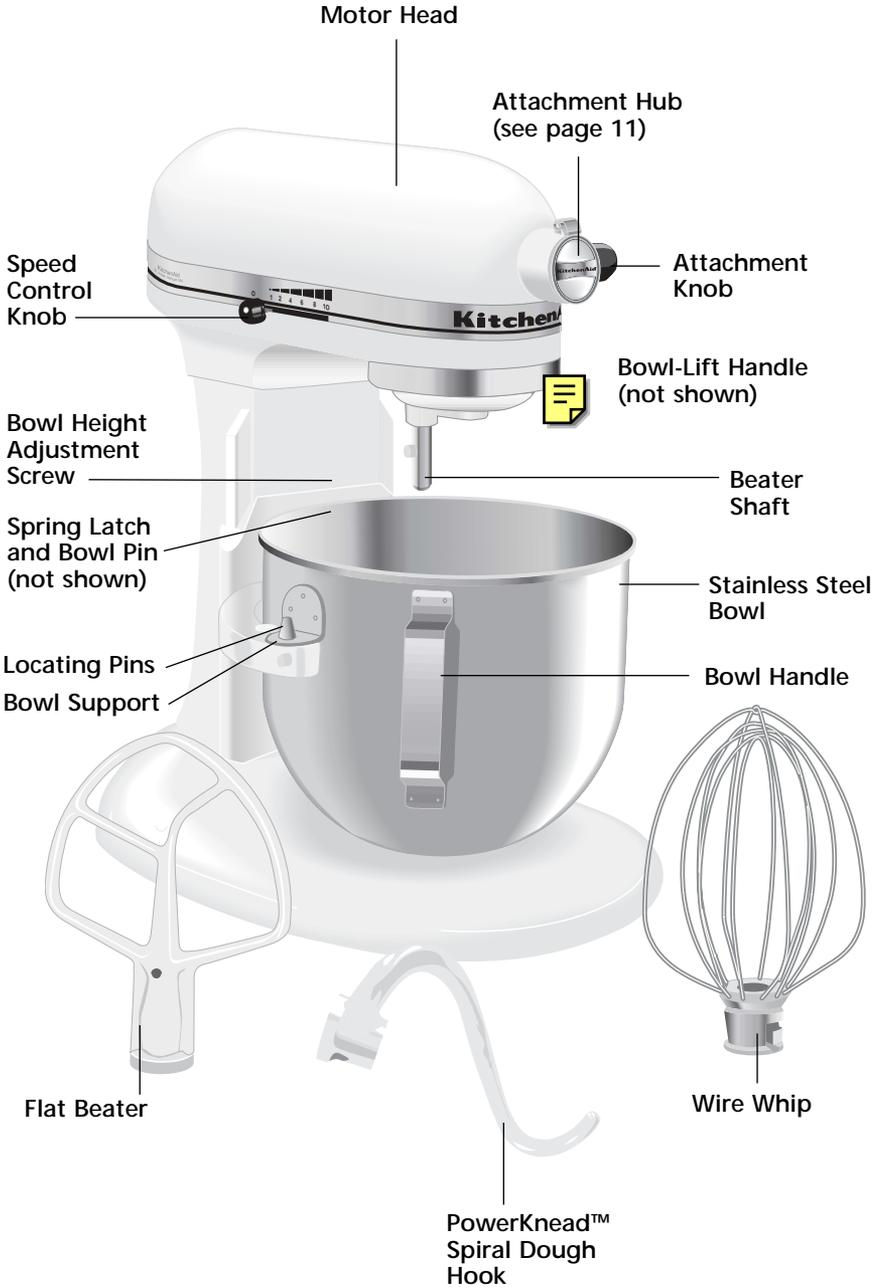
Failure to follow these instructions can result in death, fire, or electrical shock.



Bowl-Lift Stand Mixer Features



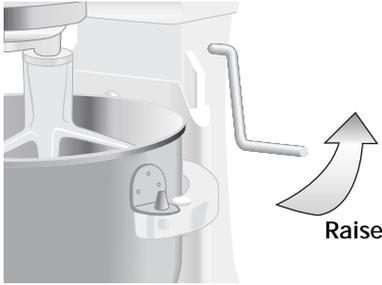
English



Assembling Your Bowl-Lift Mixer

To Attach Bowl

1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Place bowl-lift handle in down position.
4. Fit bowl supports over locating pins.
5. Press down on back of bowl until bowl pin snaps into spring latch.
6. Raise bowl before mixing.
7. Plug into proper electrical 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. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Place bowl-lift handle in down position.
4. Remove flat beater, wire whip, or dough hook.
5. Grasp bowl handle and lift straight up and off locating pins.

To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Slip flat beater on beater shaft.

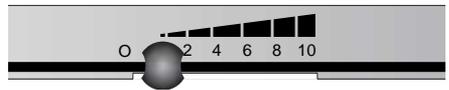


4. Turn beater to left, hooking beater over the pin on shaft.
5. Plug into proper electrical outlet.

To Remove Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Press beater upward and turn right.
4. Pull beater from beater shaft.

Stand Mixer Speed Control



The Soft Start™ feature minimizes splash-out by starting the mixer slowly before increasing to the selected speed. To further reduce the potential for splash-out, always begin mixing using Speed 1 (STIR speed), then gradually move to higher speeds as needed. See page 7 for "Speed Control Guide."

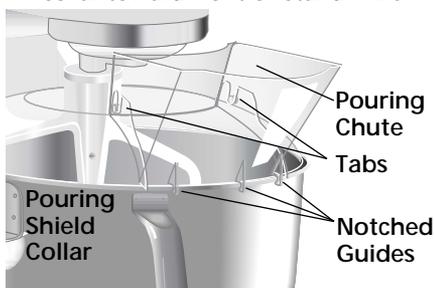
Auto-Reset Motor Protection

If the Stand Mixer stops due to overload, slide the speed control lever to "O". After a few minutes, the Stand Mixer will automatically reset. Slide the speed control lever to the desired speed and continue mixing. If the unit does not restart, see "When You Need Service" on page 12.

Assembling Your Pouring Shield*

To Attach Wide Mouth Pouring Shield (fits all 6-quart bowl-lift models)

1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Place bowl-lift handle in down position.
4. Attach desired accessory (flat beater, dough hook or wire whip) and bowl.
5. Place bowl-lift handle in up position.
6. Slide pouring shield collar around beater shaft, centering collar over rim of bowl. Then, rotate opening in collar toward front of Stand Mixer.



7. Fit tabs on the side of pouring chute into notches on the collar.
8. Fit the three notched guides on bottom of chute along rim of bowl.

To Remove Wide Mouth Pouring Shield

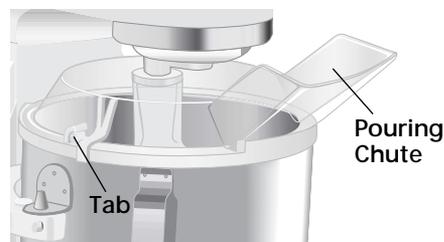
1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Remove pouring chute from collar.
4. Slide pouring shield collar off bowl.
5. Place bowl-lift handle in down position and remove accessory and bowl.

To Use Pouring Shield

1. Pour ingredients into bowl through pouring chute.
2. Important: when using the Wide Mouth Pouring Shield, 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.

To Attach Pouring Shield (fits all 5-quart bowl-lift models)

1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Place bowl-lift handle in down position.
4. Attach desired accessory (flat beater, dough hook or wire whip) and bowl.
5. Place bowl-lift handle in up position.
6. Place the back half of the shield (without the chute) on rim of the bowl.



7. Insert the tabs on the front half of the shield (with the chute) under the tab openings on the back half of the shield, then lower the shield to lock into place.

To Remove Pouring Shield

1. Turn speed control "O".
2. Unplug Stand Mixer or disconnect power.
3. Lift pouring chute from bowl.
4. Slide back half of the shield off bowl.
5. Place bowl-lift handle in down position and remove accessory and bowl.

To Use Pouring Shield

1. Pour ingredients into bowl through 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 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 $\frac{1}{4}$ turn (90 degrees) in either direction. (The full range of adjustment is $\frac{1}{2}$ 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.

Care and Cleaning

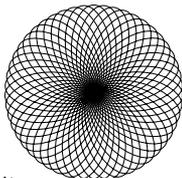


Bowl, white flat beater and white dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.

NOTE: 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

1	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 Speed 1 (STIR) 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. NOTE: Will not maintain fast speeds under heavy loads, such as when using Pasta Maker or Grain Mill attachments.

Use Speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for unit failure. The PowerKnead™ Spiral Dough Hook efficiently kneads most yeast dough within 4 minutes.

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 7, 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:

- ½ dry ingredients
- ½ liquid ingredients
- ½ dry ingredients
- ½ liquid ingredients
- ½ dry ingredients

Use Speed 1 (STIR) 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 5.

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 (STIR). 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 1.96 kg (14 cups) all-purpose flour or 1.12 kg (8 cups) whole wheat flour when making dough with a 5.8 L (6 qt) Stand Mixer.

NEVER use recipes calling for more than 1.68 kg (12 cups) all-purpose flour or 840 g (6 cups) whole wheat flour when making dough with a 4.8 L (5-qt) Stand Mixer.



Mixing and Kneading Yeast Dough

Kneading Yeast Doughs Using the PowerKnead™ Spiral Dough Hook

1. Place all dry ingredients including yeast into bowl, except last 1 to 2 cups (125 to 250 gr) flour.
2. Attach bowl and PowerKnead™ Spiral Dough Hook. Raise mixer bowl. 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 PowerKnead™ Spiral Dough Hook and slow down mixing process.

4. Continuing on Speed 2, gently add remaining flour, $\frac{1}{2}$ cup (60 gr) at a time, as needed. Mix until dough starts to clean sides of bowl, about 2 minutes.



5. Knead on Speed 2 for 2 more minutes, or until dough is smooth and elastic.
6. Lower bowl on Stand Mixer and remove dough from the bowl and PowerKnead™ Spiral Dough Hook.

NOTE: These instructions illustrate bread making with the Rapid Mix method. When using the conventional method, dissolve yeast in warm water in warmed bowl. Add remaining liquids and dry ingredients - except last 1 to 2 cups (125 to 250 gr) flour. Turn to Speed 2 for about 1 minute, or until ingredients are thoroughly mixed. Proceed with Steps 4 through 6.

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.

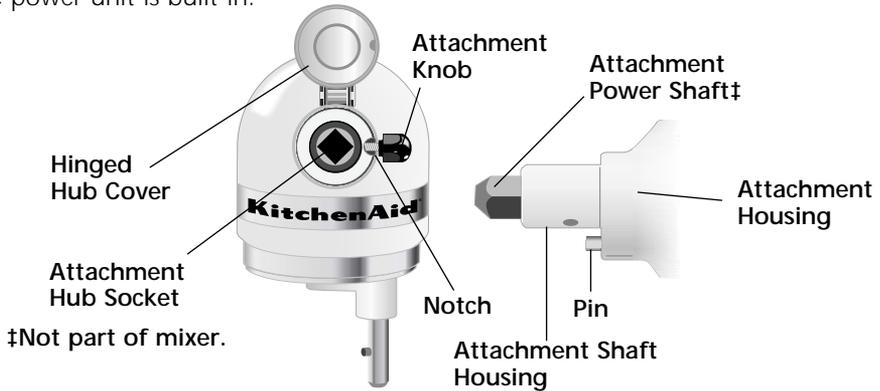
Stiff

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 "O".
2. Unplug Stand Mixer or disconnect power.
3. Loosen attachment knob by turning it counterclockwise.
4. Flip up hinged 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 "O".
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.

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 5.

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.”

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 Facility.



Bowl-Lift Mixers Warranty

Length of Warranty:	Kitchenaid Will Pay For:	KitchenAid Will Not Pay For:
One year Full Warranty	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.	<p>A. Repairs when Stand Mixer is used for operations other than normal 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 INCIDENTAL OR CONSEQUENTIAL DAMAGES.

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