



5KSM45A



KitchenAid



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. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Unplug Stand Mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Never leave the Stand Mixer unattended while it is in operation.
5. 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.
6. Children should be supervised to ensure that they do not play with the appliance.
7. 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.
8. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.



STAND MIXER SAFETY

9. 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 Authorised Service Centre for examination, repair or electrical or mechanical adjustment.
10. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
11. Do not use the Stand Mixer outdoors.
12. Do not let the cord hang over edge of table or counter.
13. Remove flat beater, wire whip, or dough hook from Stand Mixer before washing.
14. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farmhouses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

Electrical requirements

Wattage: 275 W

Voltage: 220-240 V

Hertz: 50-60 Hz

NOTE: If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

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

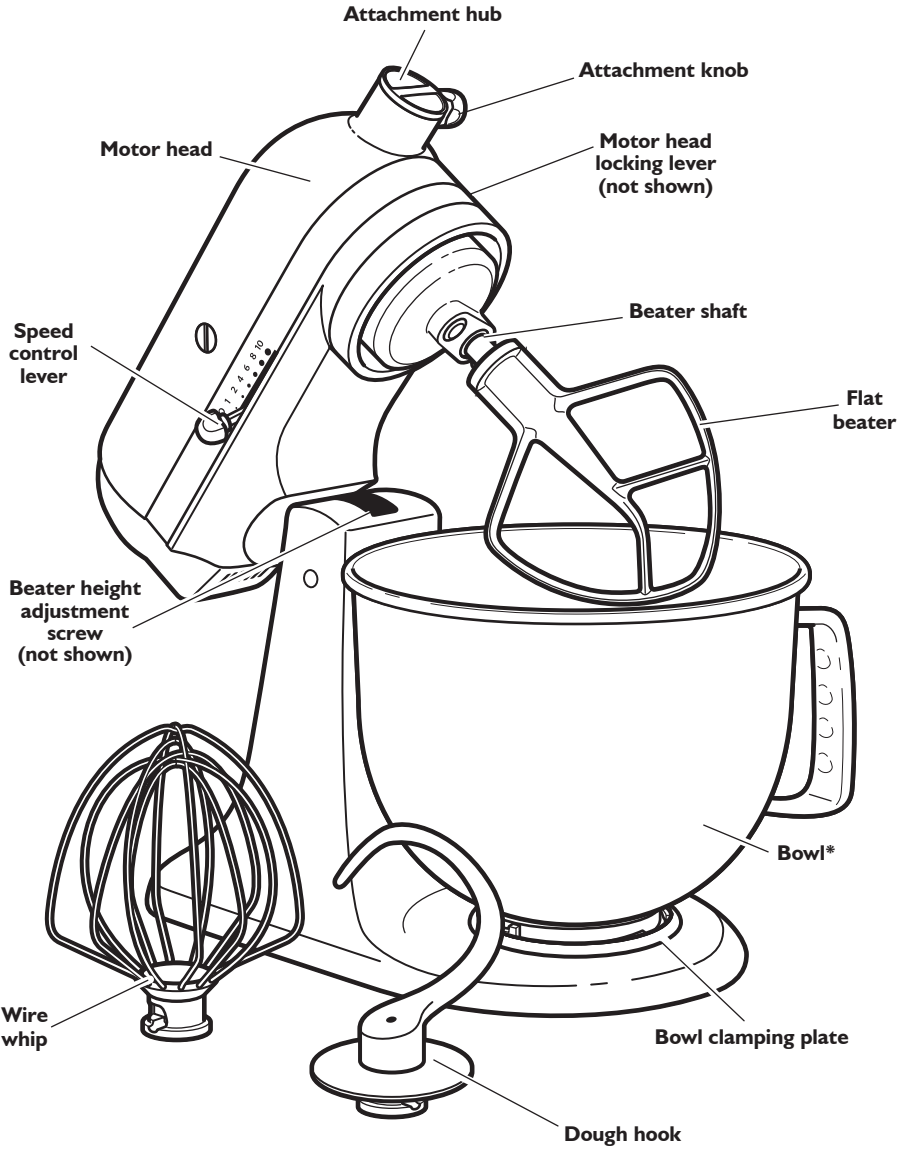


Electrical Shock Hazard

- Plug into an earthed outlet.**
- Do not remove earth 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.**

PARTS AND FEATURES

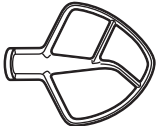

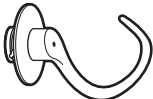
Parts and features



*The bowl design and material depend on the Stand Mixer model.

PARTS AND FEATURES

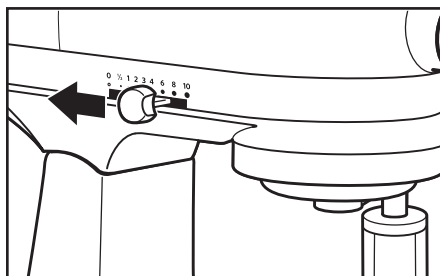
Accessory guide

Accessory	Uses
<p>Flat beater for normal to heavy mixtures:</p> 	<p>Cakes, creamed frostings, candies, cookies, pie pastry, biscuits, meatloaf, mashed potatoes</p>
<p>Wire whip for mixtures that need air incorporated:</p> 	<p>Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies</p>
<p>Dough hook for mixing and kneading yeast doughs:</p> 	<p>Breads, rolls, pizza dough, buns</p>

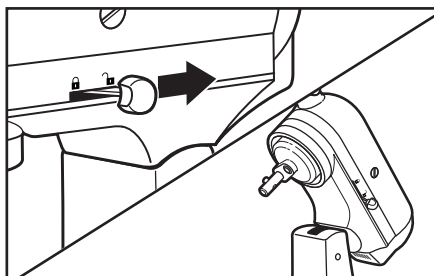
English

ASSEMBLING THE STAND MIXER

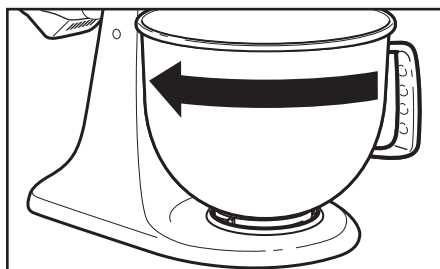
Attaching/removing the bowl



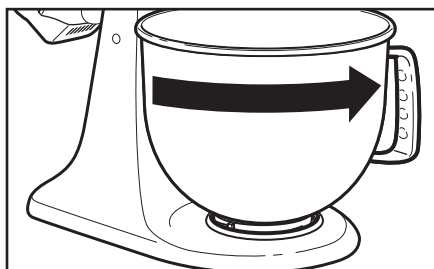
1 To attach bowl: Check to make sure that the Stand Mixer is unplugged and the speed control is turned to "0".



2 Hold the locking lever in the unlock position and tilt motor head back.



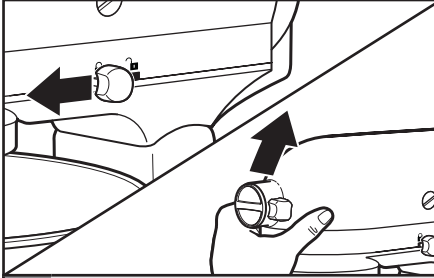
3 Place bowl on bowl clamping plate. Turn bowl gently in clockwise direction.



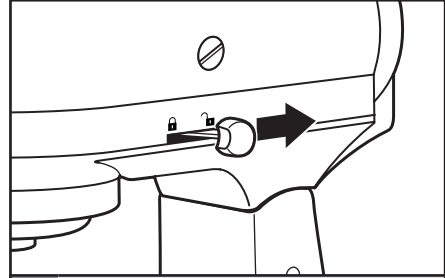
4 To remove bowl: Repeat steps 1 and 2. Turn bowl gently counterclockwise.

ASSEMBLING THE STAND MIXER

Lifting/lowering the motor head



- 1 To lift motor head:** Push the locking lever to the unlock position and lift the head. Once lifted, the lever will automatically go back in lock position to keep the head lifted.



- 2 To lower motor head:** Push the locking lever to unlock and gently bring the head down. The locking lever will automatically go back in lock position when the head is down. Before mixing, test lock by attempting to raise motor head.

NOTE: Motor head should always be in lock position when using the Stand Mixer.

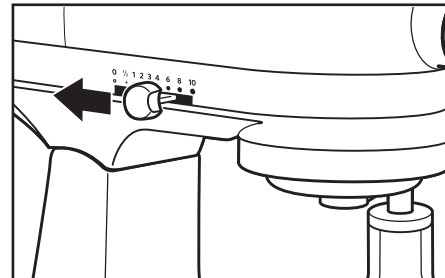
Attaching/removing the flat beater, wire whip, or dough hook

⚠ WARNING

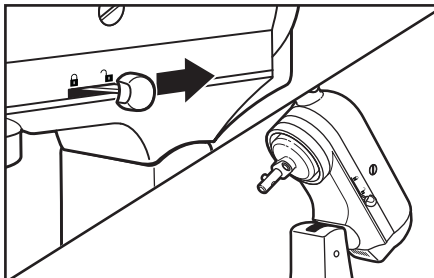
Injury Hazard

Unplug mixer before touching beaters.

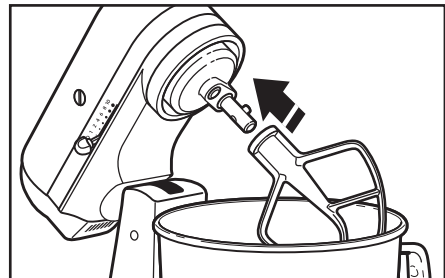
Failure to do so can result in broken bones, cuts, or bruises.



- 1 To attach accessory:** Check to make sure that the Stand Mixer is unplugged and the speed control is turned to "0".



- 2** Hold the locking lever in the unlock position and tilt motor head back.

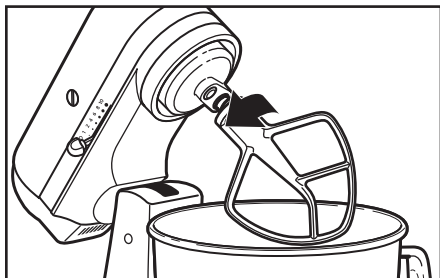


- 3** Slip accessory onto beater shaft and press upward as far as possible. Then, turn accessory to the right, hooking accessory over the pin on the shaft.



ASSEMBLING THE STAND MIXER

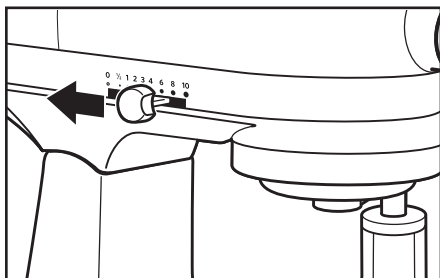
Attaching/removing the flat beater, wire whip, or dough hook



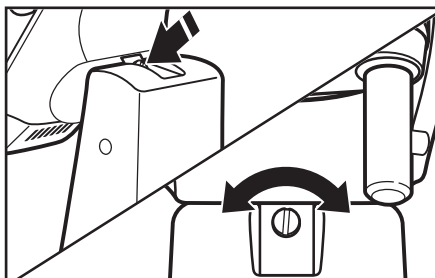
- 4 To remove accessory:** Repeat steps 1 and 2. Press accessory upward as far as possible and turn to the left. Then pull accessory from the beater shaft.

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** Check to make sure that the Stand Mixer is unplugged and the speed control is turned to "0".



- 2** Lift motor head. Turn screw 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 over-adjust the screw, the lock lever may not lock into place.

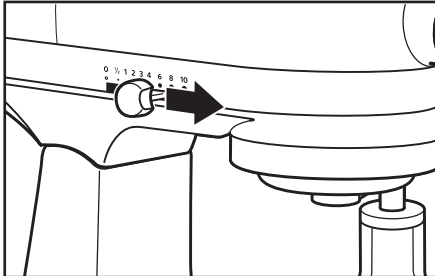
NOTE: When properly adjusted, the flat beater will not strike on the bottom or side of the bowl. If the flat beater or the wire whip is so close that it strikes the bottom of the bowl, the coating may wear off the beater or wires on the wire whip may wear.



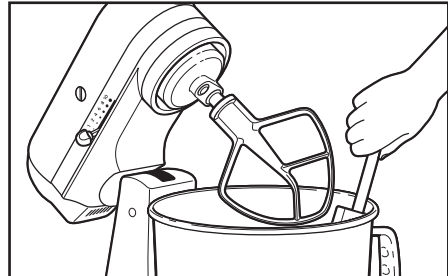
OPERATING THE STAND MIXER

Operating the speed control

NOTE: The Stand Mixer may warm up during use. Under heavy loads with extended mixing time, the top of the unit may become hot. This is normal.



1 Plug the Stand Mixer in a proper electrical outlet. Always set speed control lever on lowest speed to start, then gradually increase speed to avoid splashing ingredients. See chart below.



2 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.

Speed control guide

Speed	Action	Attachment	Description
1	STIR		For slow stirring, combining, mashing, and starting all mixing procedures. Use to add flour and dry ingredients to batter and to add liquids to dry ingredients. Do not use Speed 1 to mix or knead yeast doughs.
2	SLOW MIXING		For slow mixing, mashing, and faster stirring. Use to mix and knead yeast doughs, heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, and 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	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: 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.

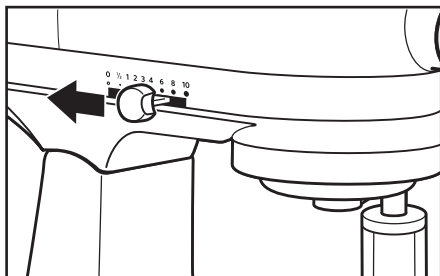


OPERATING THE STAND MIXER

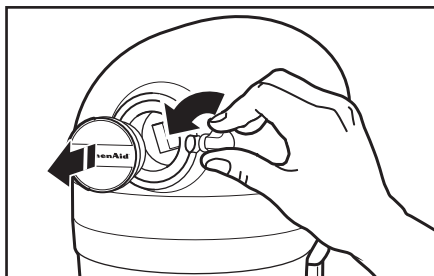
Optional attachments

KitchenAid offers a wide range of optional attachments such as food grinders or pasta makers. They may be attached to the Stand Mixer attachment power shaft, as shown here.

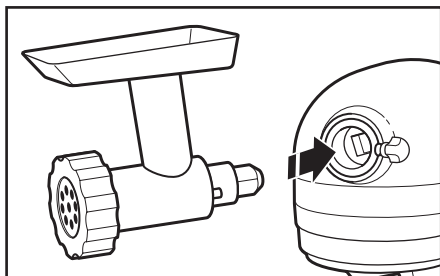
English



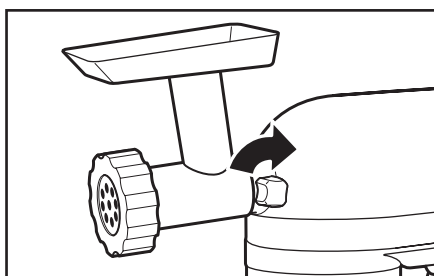
1 To attach: Check to make sure that the Stand Mixer is unplugged and the speed control is turned to “0”.



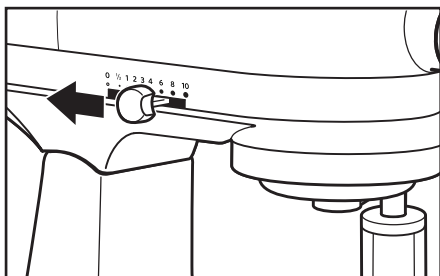
2 Loosen attachment knob by turning it counterclockwise. Remove attachment hub cover.



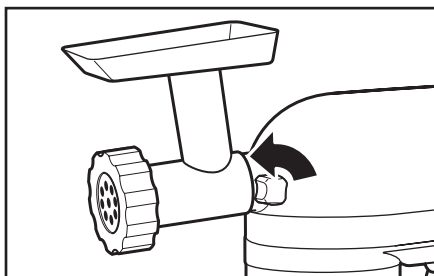
3 Insert attachment shaft housing into attachment hub, making certain that attachment power shaft fits into square attachment hub socket. It may be necessary to rotate attachment back and forth. When attachment is in proper position, the pin on the attachment will fit into the notch on the hub rim.



4 Tighten attachment knob by turning clockwise until attachment is completely secured to Stand Mixer, then plug into the proper electrical outlet.



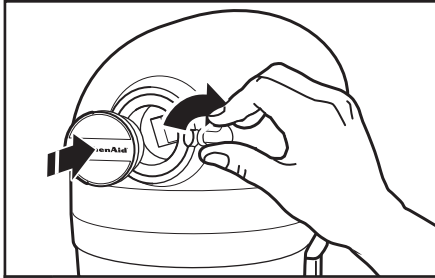
5 To remove: Check to make sure that the Stand Mixer is unplugged and the speed control is turned to “0”.



6 Loosen attachment knob by turning it counterclockwise. Rotate attachment slightly back and forth while pulling out.



OPERATING THE STAND MIXER



- 7** Replace attachment hub cover. Tighten attachment knob by turning it clockwise.

NOTE: See the Use and Care Guide of each specific attachment for recommended speed settings and operating times.

TIPS FOR GREAT RESULTS

Mixing tips

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 over-beating.

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

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 Speed 1 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.

NOTE: If ingredients in very bottom of bowl are not thoroughly mixed, 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 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. 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.

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.

Do not use recipes calling for more than 900 g (7 cups) all-purpose flour or 800 g (6 cups) whole wheat flour when making dough in a 4.28 L bowl.

Do not use recipes calling for more than 1 kg (8 cups) all-purpose flour or 800 g (6 cups) whole wheat flour when making dough in a 4.8 L bowl.



TIPS FOR GREAT RESULTS

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.

AMOUNT	SPEED
1 egg white	GRADUALLY to 10
2 or more egg whites	GRADUALLY to 8

Whipping Stages

With your KitchenAid Stand Mixer, egg whites whip quickly. Avoid overwhipping.

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.

AMOUNT	SPEED
less than 200 ml (3/4 cup)	GRADUALLY to 10
more than 200 ml (3/4 cup)	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.

CARE AND CLEANING

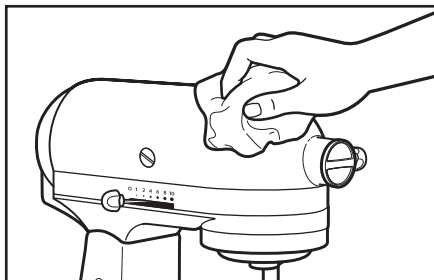
Cleaning the Stand Mixer

⚠ WARNING



Electrical Shock Hazard

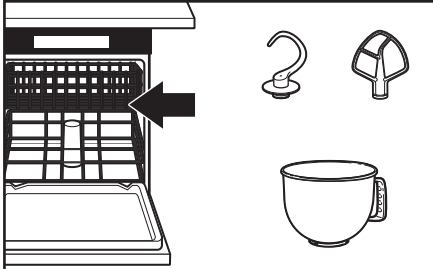
- Plug into an earthed outlet.
- Do not remove earth prong.
- Do not use an adapter.
- Do not use an extension cord.
- Failure to follow these instructions can result in death, fire, or electrical shock.



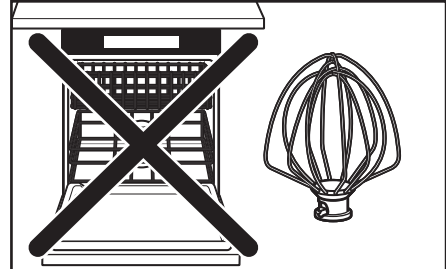
Always be sure to unplug Stand Mixer before cleaning. Wipe Stand Mixer with a soft, damp cloth. Do not use household/commercial cleaners. Wipe off beater shaft frequently, removing any residue that may accumulate. Do not immerse in water.

CARE AND CLEANING

Cleaning the accessories



- 2** Bowl, white flat beater, and white dough hook may be washed in a dishwasher, or clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.



- 3** **IMPORTANT:** The wire whip is **not** dishwasher safe. Clean it thoroughly in hot sudsy water and rinse completely before drying. Do not store wire whip on shaft.

TROUBLESHOOTING

⚠ WARNING



Electrical Shock Hazard
Plug into an earthed outlet.
Do not remove earth 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.

Please read the following before calling your service centre.

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 the “Beater to bowl clearance” section.

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 off the Stand Mixer for 10-15 seconds, then turn it back on. If the Stand Mixer still does not start, allow it to cool for 30 minutes before turning it back on.









KitchenAid

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Specifications subject to change without notice.

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