

# KitchenAid®

## BOWL LIFT STAND MIXER INSTRUCTIONS AND RECIPES



1-800-541-6390  
Details Inside



FOR THE WAY IT'S MADE.™

# Hassle-Free Replacement Warranty

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We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Stand Mixer should fail

within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your "failed" Stand Mixer returned to us. Your replacement unit will also be covered by our one year full warranty. Please follow these instructions to receive this quality service.

**If you reside in the 50 United States** and your KitchenAid® Stand Mixer should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

When you receive your replacement Stand Mixer, use the carton and packing materials to pack-up your "failed" Stand Mixer. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card charge slip, etc.).

For a detailed explanation of warranty terms and conditions, including how to arrange for service outside the United States, see pages 3 and 4.

## Proof of Purchase & Product Registration

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Always keep a copy of the sales receipt showing the date of purchase of your Stand Mixer. Proof of purchase will assure you of in-warranty service.

Before you use your Stand Mixer, please fill out and mail your product registration card packed with the unit. This card will enable us to

contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number \_\_\_\_\_


Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name \_\_\_\_\_

# KitchenAid® Stand Mixer Warranty for the 50 United States and District of Columbia

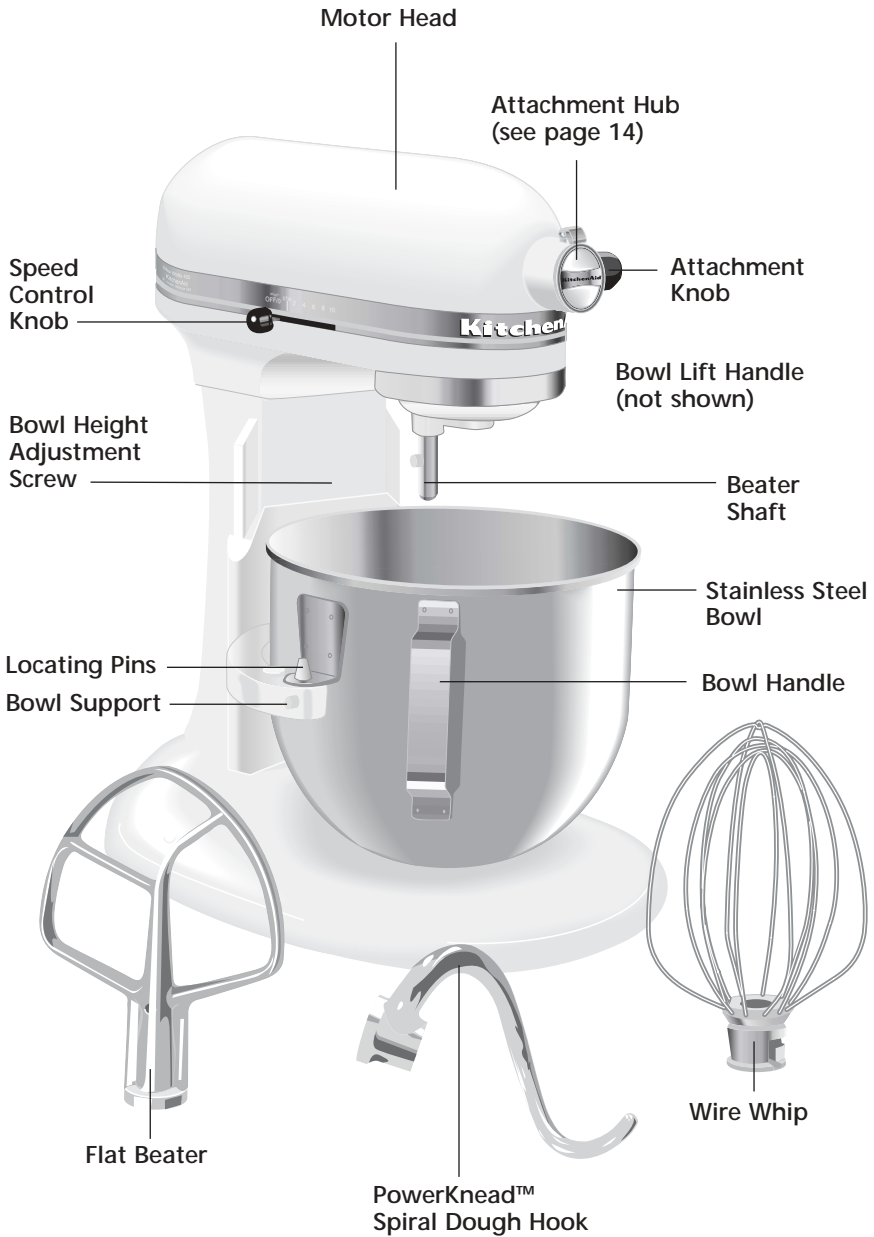
This warranty extends to the purchaser and any succeeding owner for Stand Mixers operated in the 50 United States and District of Columbia.

Length of Warranty:	KitchenAid Will Pay For Your Choice of:	KitchenAid Will Not Pay For:
<p>One Year Full Warranty from date of purchase.</p>	<div style="text-align: center;">  </div> <p>Hassle-Free Replacement of your Stand Mixer. See inside front cover for details on how to arrange for service, or call the Customer Satisfaction Center toll-free at 1-800-541-6390.</p> <p style="text-align: center;">OR</p> <p>The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid® Stand Mixer Warranty for Puerto Rico on page 4 for details on how to arrange for service.</p>	<p>A. Repairs when Stand Mixer is used in other than normal single family home use.</p> <p>B. Damage resulting from accident, alteration, misuse or abuse.</p> <p>C. Any shipping or handling costs to deliver your Stand Mixer to an Authorized Service Center.</p> <p>D. Replacement parts or repair labor costs for Stand Mixers operated outside the 50 United States and District of Columbia.</p>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

# Bowl Lift Stand Mixer Features

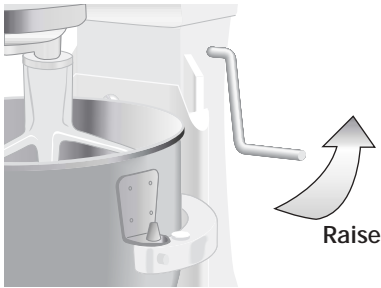
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# Assembling Your Bowl Lift Mixer

## 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

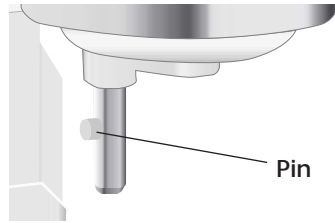
1. Rotate handle back and down.

## 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 spiral dough hook.
4. Grasp bowl handle and lift straight up and off locating pins.

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

1. Slide speed control to OFF and unplug.
2. Slip flat beater on beater shaft.



3. Turn beater to left, hooking beater over the pin on shaft.
4. Plug into a grounded 3 prong outlet.

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

1. Slide speed control to OFF and unplug.
2. Press beater upward and turn right.
3. Pull beater from beater shaft.

## Household Stand Mixer 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 page 11 for Speed Control Guide.

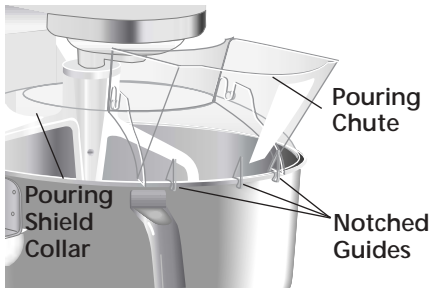
## Auto-Reset Motor Protection

If the Stand Mixer stops due to overload, slide the speed control lever to OFF. 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 "Troubleshooting Problems" on page 5.

# Assembling Your Pouring Shield\*

## To Attach Wide Mouth Pouring Shield (fits all 6-quart and KV 5-quart bowl-lift models)

1. Be sure speed control is OFF and Stand Mixer is unplugged.
2. Place bowl lift handle in down position.
3. Attach desired accessory (flat beater, PowerKnead™ Spiral Dough Hook or wire whip) and bowl.
4. Place bowl lift handle in up position.
5. Slide pouring shield collar around beater shaft, centering collar over rim of bowl. Then, rotate opening in collar toward front of Stand Mixer.



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

## To Remove Wide Mouth Pouring Shield

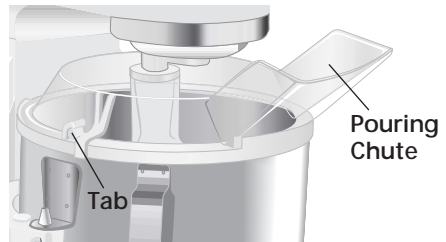
1. Be sure speed control is OFF and Stand Mixer is unplugged.
2. Remove pouring chute from collar.
3. Slide pouring shield collar off bowl.
4. Place bowl lift handle in down position and remove accessory and bowl.

## 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 except the 5-quart KV models)

1. Be sure speed control is OFF and Stand Mixer is unplugged.
2. Place bowl lift handle in down position.
3. Attach desired accessory (flat beater, PowerKnead™ Spiral Dough Hook or wire whip) and bowl.
4. Place bowl lift handle in up position.
5. Place the back half of the shield (without the chute) on rim of the bowl.



6. 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. Be sure speed control is OFF and Stand Mixer is unplugged.
2. Lift pouring chute from bowl.
3. Slide back half of the shield off bowl.
4. 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® Attachments

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## 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

## PowerKnead™ Spiral Dough Hook for mixing and kneading yeast doughs:

breads	coffee cakes
rolls	buns
pizza dough	

## Mixing Time

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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

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### **WARNING**

#### **Injury Hazard**

**Unplug mixer before touching beaters.**

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

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.

**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.

# Speed Control Guide – 10 Speed Mixers

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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

<b>Speed</b>	<b>STIR</b>	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.
<b>2</b>	<b>SLOW MIXING</b>	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.
<b>4</b>	<b>MIXING, BEATING</b>	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.
<b>6</b>	<b>BEATING, CREAMING</b>	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.
<b>8</b>	<b>FAST BEATING, WHIPPING</b>	For whipping cream, egg whites, and boiled frostings.
<b>10</b>	<b>FAST WHIPPING</b>	For whipping small amounts of cream, egg whites or for final whipping of mashed potatoes. Use with Pasta Maker and Grain Mill attachments. <b>NOTE:</b> 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.