

PROOF OF PURCHASE & PRODUCT REGISTRATION

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

ENGLISH

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.</p>	<p>50 United States, the District of Columbia and Canada: Hassle-free replacement of your Stand Mixer. See the following page for details on how to arrange for replacement. OR In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions on page 6.</p>	<p>A. Repairs when Stand Mixer is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for Stand Mixer when operated outside the country of purchase.</p>

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER’S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

HASSLE-FREE REPLACEMENT WARRANTY – 50 UNITED STATES AND DISTRICT OF COLUMBIA

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 original Stand Mixer returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If 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 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. 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 original 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 slip, etc.).

HASSLE-FREE REPLACEMENT WARRANTY – CANADA

We're so confident the quality of our products meets the exacting standards of the KitchenAid® brand that, if your Stand Mixer should fail within the first year of ownership, KitchenAid Canada will replace your Stand Mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your KitchenAid® Stand Mixer should fail within the first year of ownership, take the Stand Mixer or ship collect to an Authorized KitchenAid Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Stand Mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer Interaction Centre at 1-800-807-6777. Or write to us at:

Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

HOW TO ORDER ACCESSORIES AND REPLACEMENT PARTS

To order accessories or replacement parts for your Stand Mixer in the 50 United States, District of Columbia, and Puerto Rico,

call toll-free 1-800-541-6390
Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

Or write to:

Customer Satisfaction Center,
KitchenAid Portable Appliances,
P.O. Box 218,
St. Joseph, MI 49085-0218

To order accessories or replacement parts for your Stand Mixer in Canada,

call toll-free 1-800-807-6777.
Or write to:
Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

To order accessories or replacement parts for your Stand Mixer in Mexico,

call toll-free
01-800-024-17-17
(JV Distribuciones)
Or
01-800-902-31-00
(Industrias Birtman)

TROUBLESHOOTING PROBLEMS

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 12.

Keep a copy of the sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.

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 cannot be fixed with the steps provided in this section, then contact KitchenAid or an Authorized Service Center:

USA/Puerto Rico: 1-800-541-6390

Canada: 1-800-807-6777

Mexico: 01-800-024-17-17

(JV Distribuciones)

or

01-800-902-31-00

(Industrias Birtman)

See the KitchenAid Warranty and Service section on page 4 for additional details. Do not return the Blender to the retailer – they do not provide service.

TILT-HEAD STAND MIXER FEATURES

ENGLISH



NOTE: This photo shows the Artisan® Series Stand Mixer. The features on your mixer model may differ slightly.

ASSEMBLING YOUR TILT-HEAD STAND 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 or disconnect power.
3. Tilt motor head back.
4. Place bowl on bowl clamping plate.
5. Turn bowl gently into clockwise direction.
6. Plug into a grounded 3 prong outlet.

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To Remove Bowl

1. Turn speed control to OFF.
2. Unplug stand mixer or disconnect power.
3. Tilt motor head back.
4. Turn bowl counterclockwise.

To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to OFF.
2. Unplug stand mixer or disconnect power.
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 on 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 or disconnect power.
3. Tilt motor head back.
4. Press beater upward as far as possible and turn left.
5. Pull beater from beater shaft.

ASSEMBLING YOUR TILT-HEAD STAND MIXER

To Operate Speed Control

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 13 for Speed Control Guide.

Speed Control



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.

Lock Unlock



To Unlock Motor Head

1. Place lever in UNLOCK position.

NOTE: Motor head should always be kept in LOCK position when using mixer.

USING YOUR POURING SHIELD*

To Attach Pouring Shield

1. Turn speed control to OFF.
2. Unplug stand mixer or disconnect power.
3. Attach flat beater, dough hook, or wire whip and bowl (see page 9).
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 OFF.
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.

Pouring Chute



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:

breads	coffee cakes
rolls	buns

MIXING TIME

Your KitchenAid® Stand Mixer will mix faster and more thoroughly than most other electric Stand Mixers. Therefore, the mixing time in most traditional and non-packaged recipes must be adjusted to avoid overbeating. With cakes, for example, beating time may be half as long as with other Stand Mixers.