5KSM3311




KitchenAid

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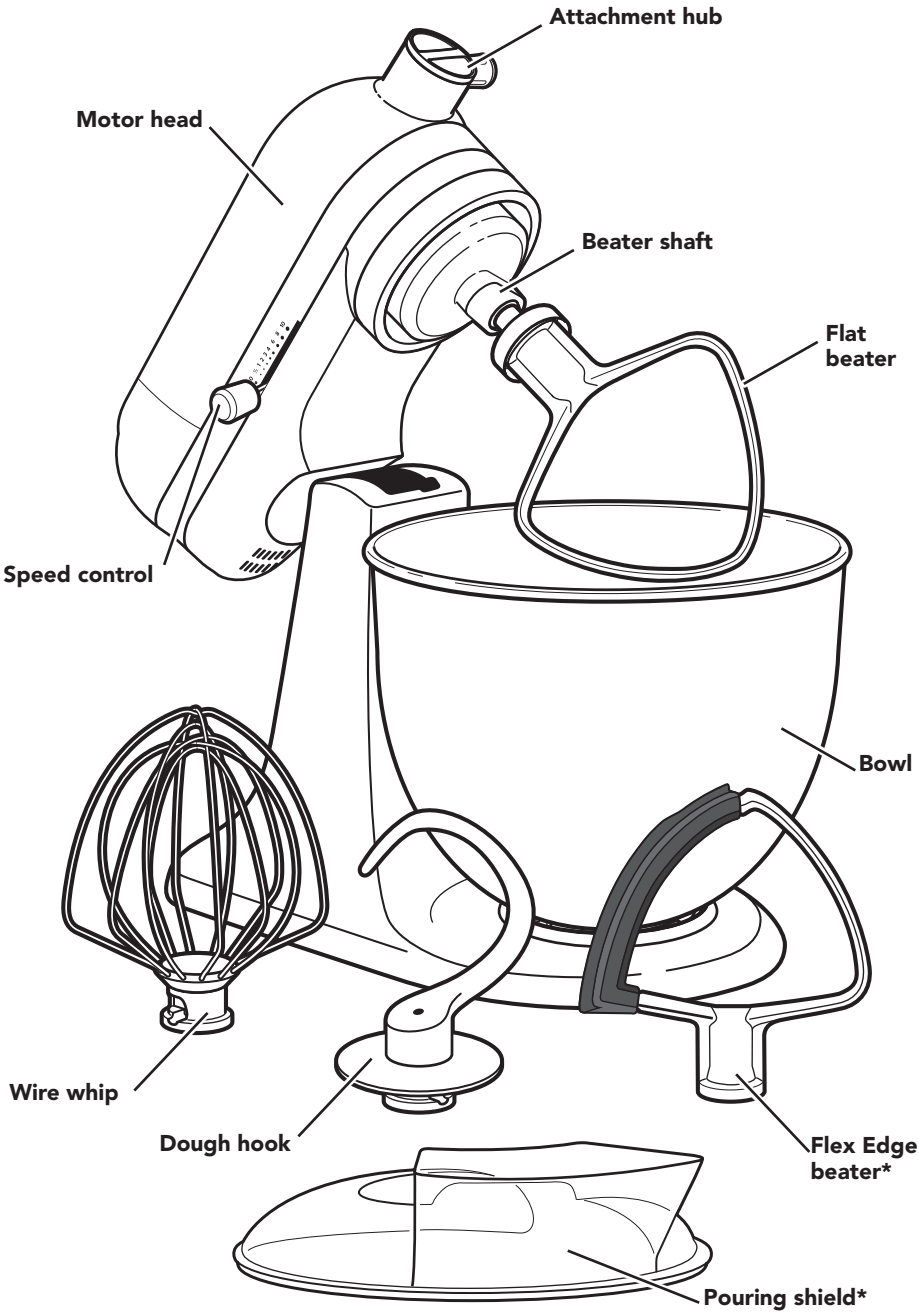
# PARTS AND FEATURES

## PARTS AND ACCESSORIES




*Accessory sold separately

## 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 avoid risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Unplug the Stand Mixer from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

## STAND MIXER SAFETY

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 instructions concerning use of the appliance in a safe way and understand the hazards involved.
6. The appliance is not to be used by children. The appliance and cord should be out of reach of children.
7. Avoid contacting moving parts. Keep hands, hair, and 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. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorised Service Facility for examination, repair or adjustment.
9. The use of accessories not recommended or sold by KitchenAid may cause fire, electric shock or injury.
10. Do not use the Stand Mixer outdoors.
11. Do not let the cord hang over the edge of table or counter.
12. Do not let the cord contact hot surfaces, including the stove.
13. Remove the flat beater, wire whip, or spiral dough hook from the Stand Mixer before washing.
14. This appliance is intended for household domestic use only. This use also covers:
    - Non commercial staff kitchens, offices or other working environments
    - Non commercial use in Hotel, Motel or residential style of accommodation e.g bed and breakfast

# SAVE THESE INSTRUCTIONS

**This appliance should not be used in any commercial application and will void all warranty.**

# STAND MIXER SAFETY

## ELECTRICAL REQUIREMENTS

**⚠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.**

Voltage: 220-240 V

Frequency: 50-60 Hz

Wattage: 250 Watts

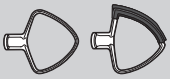
**NOTE:** The power rating for your Stand Mixer is printed on the serial plate.

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.

The maximum rating is based on the attachment that draws the greatest load (power). Other recommended attachments may draw significantly less power.

# USING THE STAND MIXER

## CHOOSING THE RIGHT ACCESSORY

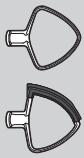
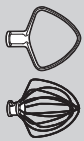
| ACCESSORY | USE TO MIX | DESCRIPTION |
|---|---|---|
| FLAT BEATER<br>FLEX EDGE BEATER*<br> | Normal to heavy mixtures | Cakes, Creamed frostings, Candies, Cookies, Biscuits, Pie pastry, Meat loaf, Mashed potatoes |
| WIRE WHIP<br> | Mixtures that need air incorporated | Eggs, Egg whites, Heavy cream, Boiled frostings, Sponge cakes, Mayonnaise |
| DOUGH HOOK<br> | Mixing and kneading yeast doughs | Breads, Rolls, Pizza dough, Buns |

# USING THE STAND MIXER

## SPEED CONTROL GUIDE

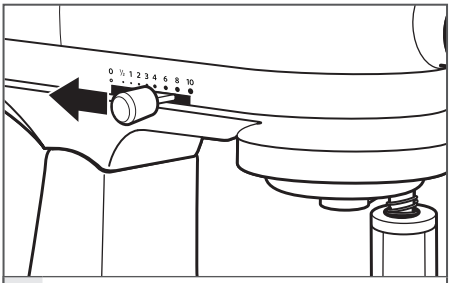
All speeds have the Soft Start feature which automatically starts the Stand Mixer at a lower speed to help avoid ingredient splash-out and "flour puff" at start-up, then quickly increases to the selected speed for optimal performance.

**NOTE:** The speed control can be set between the speeds listed in the chart to obtain speeds 1, 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.

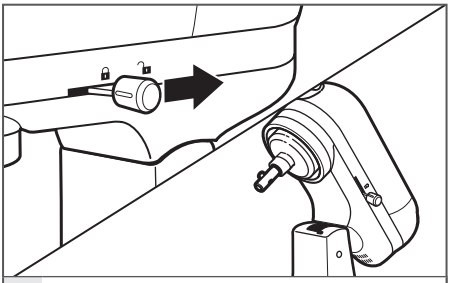
| SPEED | ACCESSORY | ACTION | DESCRIPTION |
|---|---|---|---|
| ½<br>1 |  | STIR | For starting all mixing procedures, slow stirring, combining, and mashing. Use to add flour and dry ingredients to batter, and to add liquids to dry ingredients. Do not use Speed 1 to mix or knead yeast doughs. |
| 2 |  | SLOW MIXING | For slow mixing, mashing, 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. |
| 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, or egg whites; for final whipping of mashed potatoes. |

# USING THE STAND MIXER

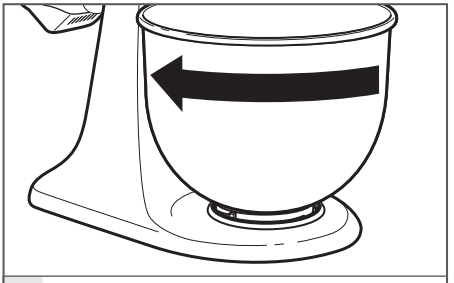
## ASSEMBLING THE STAND MIXER



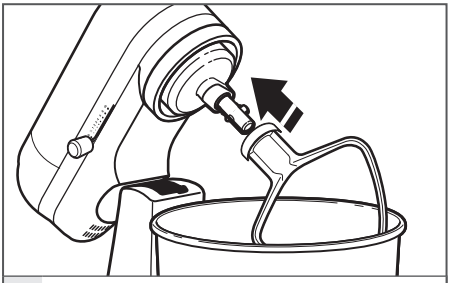

**1** Check to be sure that the Stand Mixer is unplugged, and the speed control is turned to "0".



**2** **Raise the motor head:** Slide the locking lever to the unlock position and lift the motor head. Once lifted, slide the locking lever to the lock position to keep the motor head up.



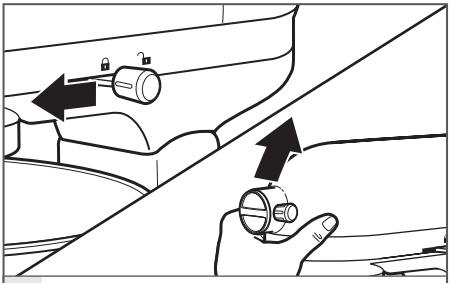
**3** **Attach the bowl:** Place the bowl on the bowl clamping plate and gently turn it in a clockwise direction to lock it into place.



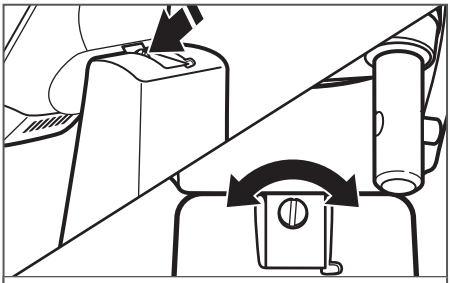
**4** **Attach any accessory:** Slip the accessory onto the beater shaft and press upward as far as possible. Turn the accessory counterclockwise to hook the accessory over the pin on the shaft.

# USING THE STAND MIXER

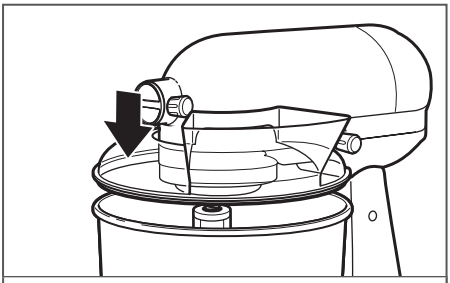




5 **Lower the motor head:** Slide the locking lever to the unlock position and guide the motor head down. Make sure motor head is completely down, then slide the locking lever to the lock position. Before mixing, test lock by attempting to raise the motor head.



**(OPTIONAL) To adjust beater to bowl clearance:** Tilt the motor head back; then turn the screw slightly counterclockwise (left) to raise the beater, or clockwise (right) to lower the beater. Adjust the beater so that it just clears the surface of the bowl. If you over adjust the screw, the bowl lock lever may not lock into place.



**(OPTIONAL) Place the pouring shield*:** Slide the pouring shield* from the front of the Stand Mixer over the bowl until the pouring shield* is centred. The bottom rim of the pouring shield* fits inside of the bowl. The pouring chute will be just to the right of the attachment hub as you face the Stand Mixer.

**IMPORTANT:** 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, you can easily adjust the clearance.

**NOTE:** When properly adjusted, the flat beater will not strike on the bottom or sides 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 the whip may wear.

*Accessory sold separately

# USING THE STAND MIXER

## OPERATING THE STAND MIXER

**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.

**⚠WARNING**



**Electrical Shock Hazard**

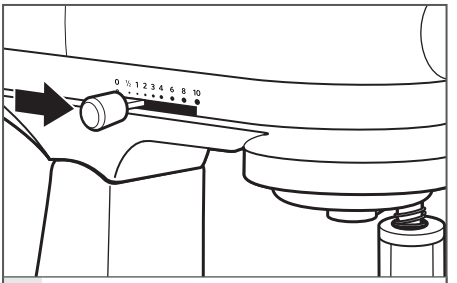
**Plug into a grounded outlet.**

**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.**



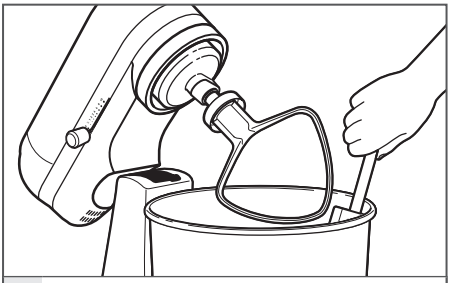

**1** Plug the Stand Mixer into a grounded outlet. Always set the speed control lever on lowest speed to start, then gradually increase speed to avoid splashing ingredients. See the "Speed control guide" to select the best speed for your recipe.

**⚠WARNING**

**Injury Hazard**

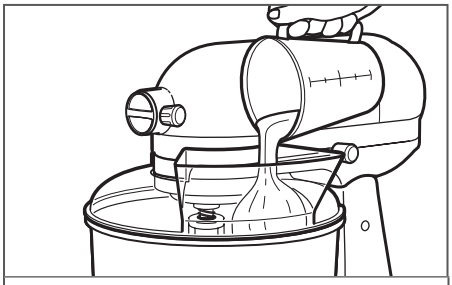
**Unplug mixer before touching beaters.**

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



**2** Do not scrape the bowl while the Stand Mixer is operating. The bowl and beaters are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient.

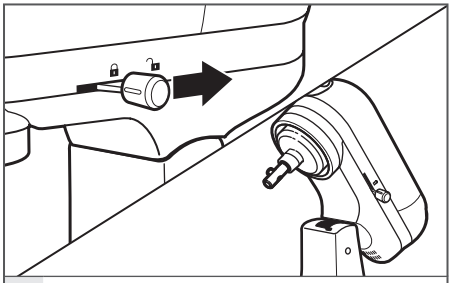
# USING THE STAND MIXER



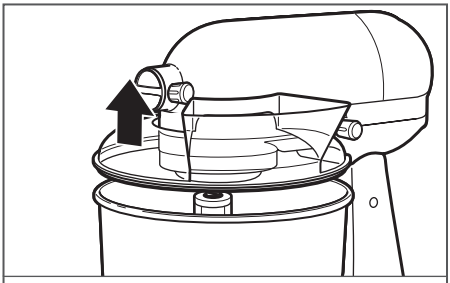
**(OPTIONAL)** Pour ingredients into the bowl through the pouring chute.

**NOTE:** The pouring shield* can be used to avoid ingredients splashing out of the bowl when mixing as well as to easily pour ingredients in the bowl while mixing.

## DISASSEMBLING THE STAND MIXER



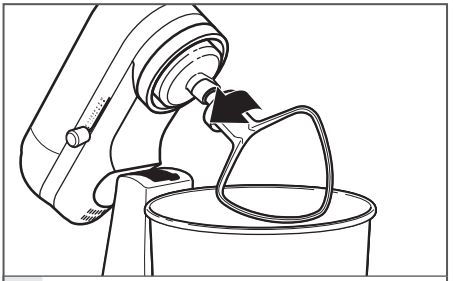
1 **Raise the motor head:** Check to be sure that the Stand Mixer is unplugged, and the speed control is turned to "0"; then slide the locking lever to the unlock position and lift the motor head. Once lifted, slide the locking lever to the lock position to keep the motor head up.



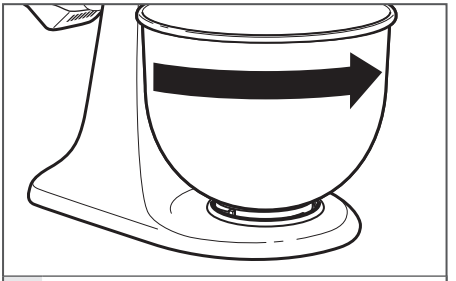
(**OPTIONAL) Remove the pouring shield*:** Lift the front of the pouring shield* clear of the rim of the bowl, and pull away from the Stand Mixer.

*Accessory sold separately

# USING THE STAND MIXER



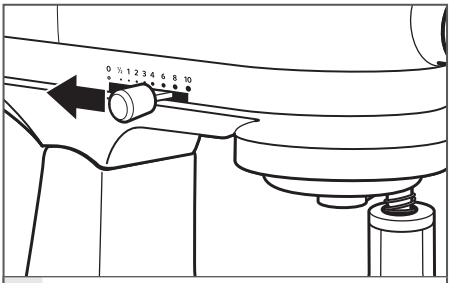
**2** **Remove the accessory:** Turn the speed control to “0”, unplug the Stand Mixer, and tilt the motor head back; then, press the accessory upward as far as possible, then turn the accessory clockwise and pull it away from the beater shaft.



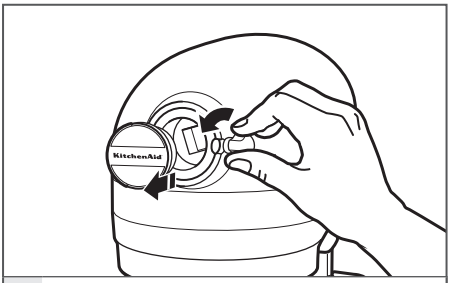
**3** **Remove the bowl:** Gently turn the bowl counterclockwise to release it from the bowl clamping plate.

## OPTIONAL ATTACHMENTS

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

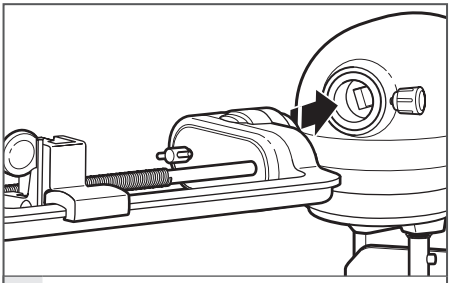



**1** Check to be sure that the Stand Mixer is unplugged, and the speed control is turned to “0”.

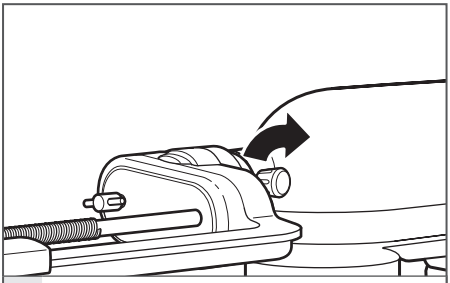



**2** Turn the attachment knob counterclockwise to remove attachment hub cover.

# USING THE STAND MIXER



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



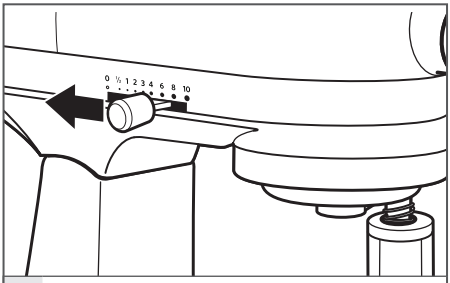
4 Tighten the attachment knob by turning it clockwise until the attachment is completely secured to the Stand Mixer. See the "Instructions" manual that came with your attachment for detailed directions on using the attachment.

**NOTE:** Make sure attachment knob is securely tightened after removal or replacement of attachments.

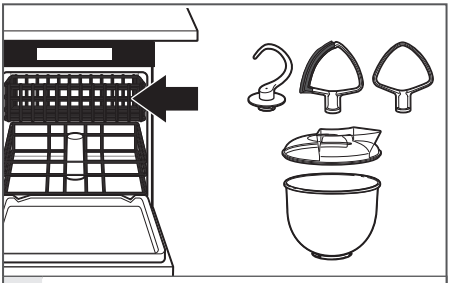
# CARE AND CLEANING

## CLEANING THE STAND MIXER

**IMPORTANT:** Do not wash the wire whip in the dishwasher. Do not immerse the Stand Mixer body in water or other liquids. These parts should be hand washed.



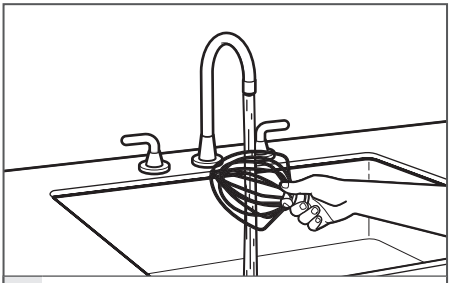

1 Turn Stand Mixer off and unplug before cleaning. Wipe the Stand Mixer body with a soft, damp cloth. Do not use household/commercial cleaners. Wipe off the beater shaft frequently to remove any accumulation of residue. Do not immerse in water.



2 The bowl, flat beater, dough hook, Flex Edge beater*, and pouring shield* (top shelf only) may be washed in a dishwasher; or, clean them thoroughly in hot, sudsy water and rinse completely before drying. Do not store beaters on the shaft.

*Accessory sold separately

# CARE AND CLEANING



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

# TROUBLESHOOTING

**⚠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.**

If your Stand Mixer should malfunction or fail to operate, please check the following:

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 "Assembling the Stand Mixer" section and adjust the beater to bowl clearance.
4. 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.

Do not return the Stand Mixer to the retailer; retailers do not provide service.

For additional assistance, contact Customer Service at:

**AU:** 1800 990 990
**NZ:** 0800 881 200

Please have your product serial number ready when calling.

KitchenAid

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