K45SS, KSM150, K5SS

KitchenAid

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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. Misuse of appliance may result in personal injury.
2. To protect against risk of electrical shock, never immerse Stand Mixer in water or other liquid.
3. Be sure that the prongs on the plug of the unit mate with the electrical wall receptacle into which it will be plugged. Observation of proper grounding techniques and local electrical codes is required.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Close supervision is necessary when any appliance is used by or near children. Do not leave the Stand Mixer unattended while it is operating.
6. Unplug the Stand Mixer from outlet when not in use, before inserting or removing parts, and before cleaning.
7. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to prevent injury, and/or damage to the Stand Mixer.

8. Do not operate the Stand Mixer unattended or near edge of work surface. When used for heavy loads or at high speeds, the Stand Mixer may move on the work surface.
9. Remove the flat beater, wire whip, or dough hook from the Stand Mixer before washing.
10. Do no operate any appliance with a damaged cord set or after the appliance has been dropped or damaged in any manner. 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.
11. The use of attachments not recommended by KitchenAid may cause fire, electrical shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. When using a tilt-head Stand Mixer, the head must be completely down before locking. Before mixing, make sure lock is in position by attempting to raise head.
15. Do not use an extension cord.
16. 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. If there is lack of understanding of these risks the person responsible for their safety shall prevent use of the appliance or take precautions to eliminate those risks.
17. When making dough with the Stand Mixer, never operate the Stand Mixer continuously for more than 10 minutes.
18. Be careful when lifting the Stand Mixer, as it is heavy.
19. Use the Stand Mixer only for its intended function.

20. Be certain the attachment hub is secure (tighten attachment knob) prior to using the Stand Mixer to avoid any possibility of the attachment hub falling into the bowl during mixing.

SAVE THESE INSTRUCTIONS

Electrical Requirements

⚠ WARNING

Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

Do not use an adapter.

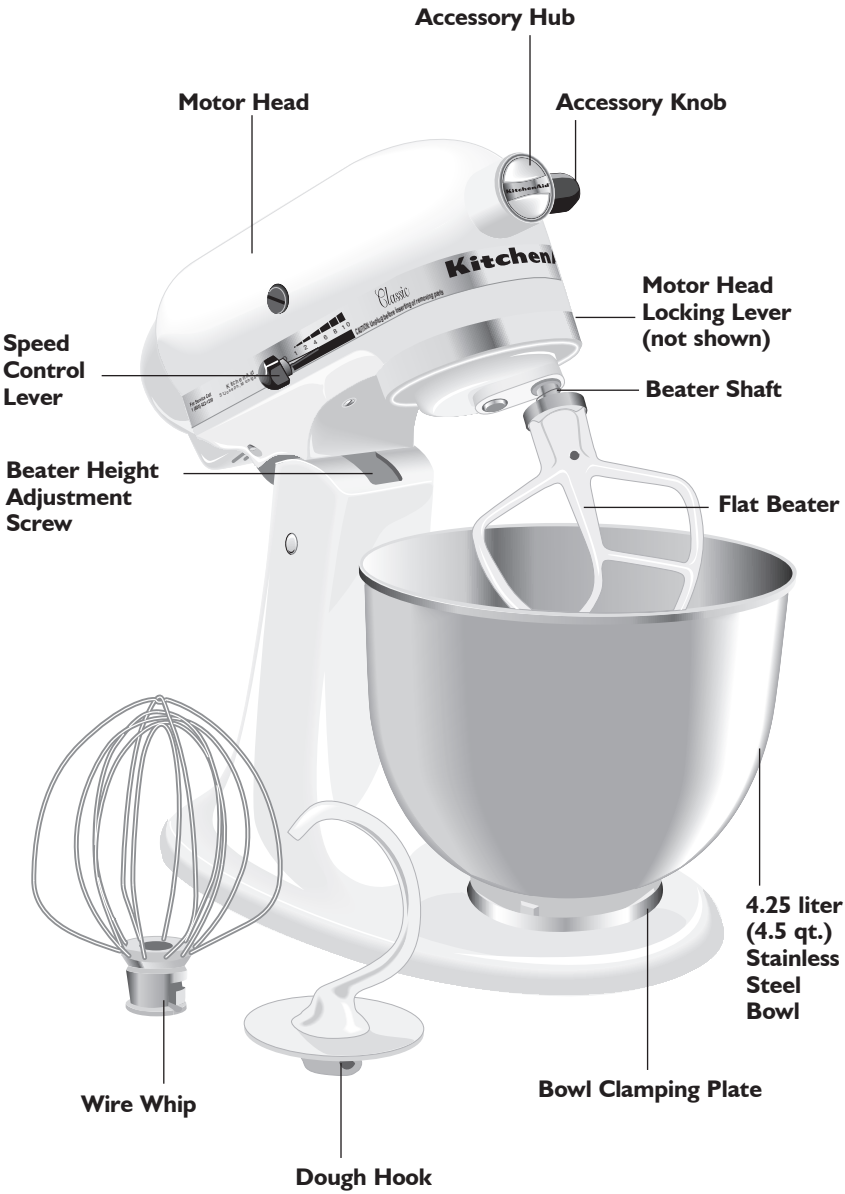
Do not use an extension cord.

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

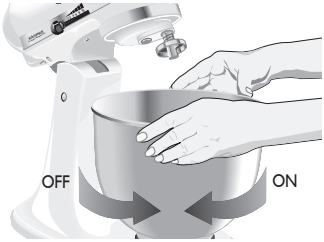
Your Stand Mixer operates on a regular 220-240 Volt A.C., 50-60 Hertz house current. The wattage rating for your Stand Mixer is printed on the trim band. This wattage is determined by using the accessory which draws the greatest power. Other recommended accessories may draw significantly less power.

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.

K45SS Tilt-Head Stand Mixer Features



KSM150 Tilt-Head Stand Mixer Features



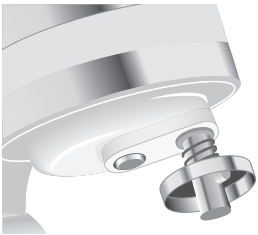
TO ATTACH BOWL

- Be sure speed control is OFF.
- Tilt motor head back.
- Place bowl on bowl clamping plate.
- Turn bowl gently in clockwise direction (see picture above).
- Set pouring shield on bowl.*

  * If pouring shield is included

TO REMOVE BOWL

- Turn speed control to OFF.
- Tilt motor head back.
- Turn bowl in counterclockwise direction.

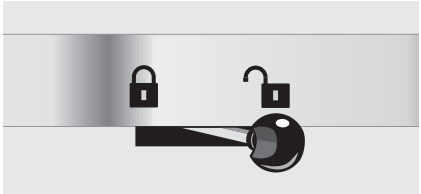


TO ATTACH FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to OFF and unplug.
- Raise motor head.
- Slip beater onto beater shaft and press upward as far as possible.
- Turn beater to right, hooking beater over pin on shaft.

TO REMOVE FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to OFF and unplug.
- Raise motor head.
- Press beater upward as far as possible and turn left.
- Pull beater from beater shaft.



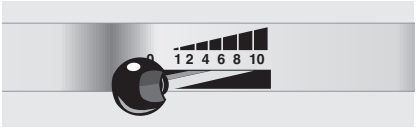
TO LOCK MOTOR HEAD IN RAISED POSITION

- Push locking lever up into UNLOCK position and hold.
- Tilt motor head back.
- Move locking lever into LOCK position.

TO LOCK MOTOR HEAD IN OPERATING POSITION

- Push locking lever up into UNLOCK position and hold.
- Lower motor head until it is completely down into operating position.
- Move locking lever into LOCK position.
- Before mixing, test motor head lock by attempting to raise head.

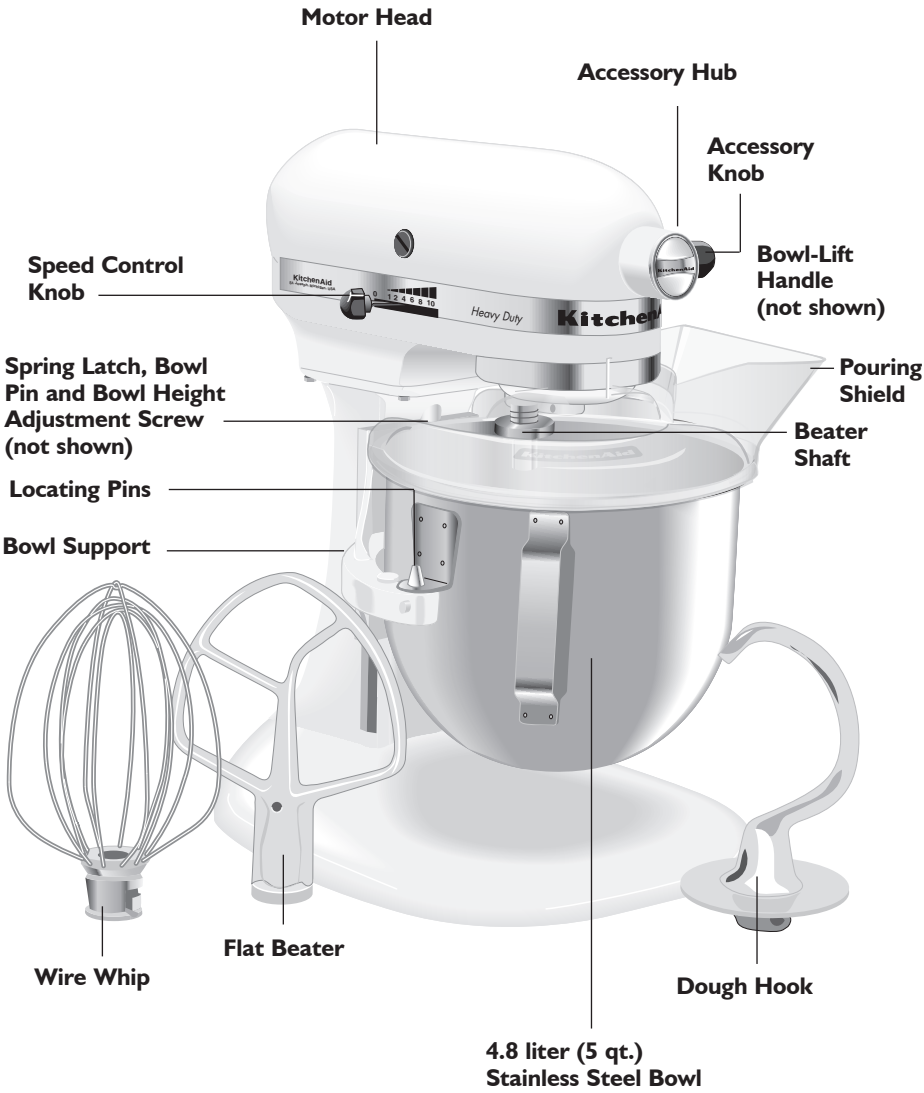
NOTE: Motor head should always be kept in LOCK position when using Stand Mixer.



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 “Speed Control Guide.”

K5SS Bowl-Lift Stand Mixer Features



TO ATTACH BOWL

- Be sure speed control is OFF.
- Place Bowl-Lift handle in down position.
- Fit bowl supports over locating pins.
- Press down on back of bowl until bowl pin snaps into spring latch.
- Set pouring shield* on bowl.
- Raise bowl before mixing.

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.
4. From the front of the Stand Mixer, slide the pouring shield over the bowl until the shield is centred. 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 pouring shield clear of the bowl rim and pull forward.
4. Remove attachment and bowl.

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 Stand Mixer.
2. Pour the ingredients into the bowl through the pouring chute.

* If pouring shield is included

NOTE: Check that bowl and pouring shield are properly in place.

TO REMOVE BOWL

- Place Bowl-Lift handle in down position.
- Grasp bowl handle and lift straight up and off locating pins.

TO RAISE BOWL

- Rotate handle back and up until it snaps into the locked vertical position.
- Bowl must always be in raised, locked position when mixing.

TO LOWER BOWL

- Rotate handle back and down.

TO ATTACH FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to OFF and unplug.
- Lower bowl by rotating Bowl-Lift handle downward.
- Slip flat beater on beater shaft and press upward as far as possible.
- Turn beater to right, hooking beater over the pin on shaft.

TO REMOVE FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to OFF and unplug.
- Lower bowl by rotating Bowl-Lift handle downward.
- Press beater upward as far as possible and turn left.
- Pull beater from beater shaft.

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 “Speed Control Guide.”

Using Your KitchenAid Attachments

See the Stand Mixer Attachments Use and Care Guide for speed settings and operating times.

Flat beater for normal to heavy mixtures, such as:

cakes	biscuits
creamed frostings	crumpets
candies	meat loaf
cookies	mashed potatoes
pie pastry	

Dough hook for mixing and kneading yeast doughs, such as:

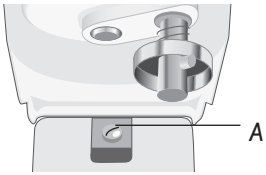
breads	coffee cakes
rolls	buns

Wire whip for mixtures that need to incorporate air, such as:

eggs	sponge cakes
egg whites	angel food cakes
heavy cream	mayonnaise
boiled frostings	some candies

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 clearance easily.

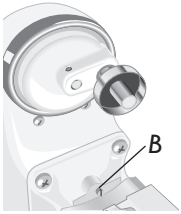


Tilt-Head

1. Turn speed control to “O”.
2. Unplug Stand Mixer.
3. Lift motor head.
4. Turn screw (A) SLIGHTLY counterclockwise (left) to raise flat beater or clockwise (right) to lower flat beater.
5. Make adjustment with flat beater, so it just clears surface of bowl. If you overadjust the screw, the bowl 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, coating may wear off the beater or wires on whip may wear.

Bowl-Lift



1. Turn speed control to “O”.
2. Unplug Stand Mixer.
3. Place bowl-lift handle in down position.
4. Attach flat beater.
5. Turn screw (B) SLIGHTLY counterclockwise (left) to raise flat beater or clockwise (right) to lower flat beater.
6. Place bowl-lift handle in up position to check clearance.
7. Repeat steps 5 and 6 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 of Your Stand Mixer

⚠WARNING

ELECTRICAL SHOCK HAZARD
ALWAYS BE SURE TO UNPLUG MIXER BEFORE CLEANING TO AVOID POSSIBLE ELECTRICAL SHOCK. Wipe mixer with a damp cloth. DO NOT IMMERSE IN WATER. Wipe off beater shaft frequently, removing any residue that may accumulate.

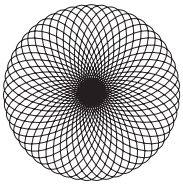
Bowl, coated flat beater and coated dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.

NOTE: The wire whip is NOT dishwasher-safe!

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

The bowl and beater are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient.

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.

⚠WARNING

PERSONAL INJURY HAZARD
To avoid personal injury and damage to the beater, do not attempt to scrape bowl while mixer is operating; turn mixer off. Should scraper or other object drop into bowl, turn motor OFF before removing.

Speed Control Guide

Number	Speed	Description
1	STIR	For slow stirring, combining, mashing or 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.
2	SLOW MIXING	For slow mixing, mashing or 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 accessory.
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 accessory.
8	FAST BEATING, WHIPPING	For whipping cream, egg whites or boiled frostings.
10	FAST WHIPPING	For whipping small amounts of cream, egg whites or for final whipping of mashed potatoes. Use with Pasta Maker and Grain Mill accessory. **NOTE:** Will not maintain fast speeds under heavy loads, such as when using Pasta Maker or Grain Mill accessory.

NOTE: Do not exceed Speed 2 when preparing yeast doughs as this may cause damage to the Stand Mixer.

Stand Mixer Use

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" 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:

1/3 dry ingredients
1/2 liquid ingredients
1/3 dry ingredients
1/2 liquid ingredients
1/3 dry ingredients

Use stir speed 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."

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 sections of mixing on stir speed. The batter should be thick enough to keep the fruits and 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 Mixture
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. When making dough with a 4.25 liter (4.5 qt.) tilt-head Stand Mixer, NEVER use recipes calling for more than 0.87 kg (7 cups) all-purpose flour or 0.81 kg (6 cups) whole wheat flour. When making dough with a 4.8 liter (5 qt.) tilt-head Stand Mixer, NEVER use recipes calling for more than 1.00 kg (8 cups) all-purpose flour or 0.81 kg (6 cups) whole wheat flour.

Mixing and Kneading Yeast Dough

"Rapid Mix" describes a bread baking method that calls for dry yeast to be mixed with other dry ingredients before liquid is added. In contrast, the traditional method is to dissolve yeast in warm water.

1. Place all dry ingredients including yeast into bowl, except last 125 to 250 g (1 to 2 cups) flour.
2. **Bowl-Lift Stand Mixers:** Attach bowl and dough hook. Raise Stand Mixer bowl. **Tilt-Head Stand Mixers:** Attach bowl and dough hook. Lock Stand Mixer head.
3. Turn to Speed 2 and mix about 15 seconds, or until ingredients are combined.
4. 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 dough hook and slow down mixing process.

5. Continuing on Speed 2, gently add remaining flour, 60 g (1/2 cup) at a time, as needed. Mix until dough starts to clean sides of bowl, about 2 minutes.

6. When dough clings to hook, knead on Speed 2 for 2 minutes, or until dough is smooth and elastic.

NOTE: Dust flour on the inside of bowl and dough hook to prevent dough from sticking.

7. **Bowl-Lift Stand Mixers:** Lower bowl on Stand Mixer and remove dough from the bowl and dough hook. **Tilt-Head Stand Mixers:** Unlock and tilt back Stand Mixer head and remove dough from the bowl and dough hook.
8. Follow directions in recipe for rising, shaping, and baking.

When using the traditional method to prepare a favorite recipe, dissolve yeast in warm water in warmed bowl. Add remaining liquids and dry ingredients, except last 125 to 250 g (1 to 2 cups) flour. Turn to Speed 2 and mix about 1 minute, or until ingredients are thoroughly mixed. Proceed with Steps 4 through 6.

Both methods work equally well for bread preparation. However, the "Rapid Mix" method may be a bit faster and easier for new bread bakers. It is slightly more temperature tolerant because the yeast is mixed with dry ingredients rather than with warm liquid.

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 6

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 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	Gradually to 10
118 mL	Gradually to 10
236 mL	Gradually to 8
472 mL	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. Lookfor 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.

General Information

KitchenAid Accessories are designed to assure long life. The accessory power shaft and hub socket are of a square design, to eliminate any possibility of slipping during the transmission of power to the accessory. The hub and shaft housing are tapered to assure a snug fit, even after prolonged use and wear. KitchenAid Accessories require no extra power unit to operate them; the power unit is built-in.

‡ Not part of Stand Mixer.

General Instructions

To Attach

1. Turn speed control to "O".
2. Unplug Stand Mixer or disconnect power.
3. Loosen accessory knob by turning it counterclockwise. Remove accessory hub cover.
4. Insert accessory shaft housing into accessory hub, making certain that accessory power shaft fits into square accessory hub socket. It may be necessary to rotate accessory back and forth. When accessory is in proper position, the pin on the accessory will fit into the notch on the hub rim.
5. Tighten accessory knob by turning clockwise until accessory is completely secured to Stand Mixer.
6. Plug into proper electrical outlet.

⚠ 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.

ACCESSORIES

To Remove

1. Turn speed control to “O”.
2. Unplug Stand Mixer or disconnect power.
3. Loosen accessory knob by turning it counterclockwise. Rotate accessory slightly back and forth while pulling out.
4. Replace accessory hub cover. Tighten accessory knob by turning it clockwise.

English

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.

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 “Beater-to-Bowl Clearance”.

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 Stand 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 Centres.”

KitchenAid Household Stand Mixer Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
China: **One Year Full Warranty from date of purchase.**	**Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.**	**A. Repairs when Stand Mixer is used for operations other than normal household food preparation.** **B. Damage resulting from accident, alterations, misuse, abuse, or installation/ operation not in accordance with local electrical codes.**

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

Service Centres

All service should be handled locally by an Authorised KitchenAid Service Centre. Contact the dealer from whom the unit was purchased to obtain the name of the nearest Authorised KitchenAid Service Centre.

In China:
KitchenAid Trading Co., Ltd.
6F, Building 8, No.1888 XinJinqiao Road.
Pudong, Shanghai, China
www.KitchenAid.com.cn

In USA:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
Saint Joseph MI 49085
USA

Toll-free number (in U.S.A. only):
1-800-541-6390

www.KitchenAid.com

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您的安全和其他人的安全非常重要。

我们已在本手册以及您的家电上提供了许多重要的安全信息。请务必阅读并遵循所有安全消息。

这是安全警示符号。

此符号警示您可能导致您和他人伤亡的潜在危险。

所有安全信息都有安全警示符号和警示语“危险”或“警告”。这些词的含义是：

⚠ 危险 如果不立即遵守说明，可能导致 死亡 或重伤。

⚠ 警告 如果不遵守说明，可能导致死亡或重伤。

所有安全信息都将指出潜在危险是什么，如何降低受伤的几率，以及不遵守说明将会发生什么。

重要保护措施

使用家用电器时，应始终遵循基本安全预防措施，包括：

1. 阅读所有说明。家电使用不当可能导致人员受伤。
2. 为了避免触电风险，切勿将台式搅拌机放入水中或其他液体中。
3. 确保设备插头上的插针适配要插入的墙上电源插座。注意遵照正确的接地技术和本地电气规范。
4. 监督儿童，确保他们不玩耍本家电。
5. 由儿童使用或在儿童附近使用任何家电时，需要密切监督。请勿在无人照料台式搅拌机的情况下使其工作。
6. 不使用时以及插入或拆卸零件前以及清洁前，请从插座上拔下台式搅拌机。
7. 避免接触移动部件。在操作期间让手、头发、衣物以及刮刀和其他餐具远离搅拌器以避免受伤和/或损坏台式搅拌机。

8. 请勿在无人照料台式搅拌机或接近其工作表面边缘的情况下使用它。当用于重型负载或高速使用时，台式搅拌机可能在工作表面上移动。
9. 在清洗之前请从台式搅拌机上拆下平搅器、打蛋器或面团钩。
10. 若任何家电的线缆受损，或者家电以任何方式掉落或受损，请勿操作。如果电源线损坏，必须让制造商、服务代理或类似合格人员进行更换以避免发生危险。
11. 使用非 KitchenAid 推荐或出售的附件可能会引起火灾、触电或受伤。
12. 不要在室外使用。
13. 请勿将线缆悬挂在桌子或厨房台面边缘或者接触热表面。
14. 在使用台式搅拌机（倾斜头）时，在锁定之前头部必须完全降下。在搅拌之前，通过升起头部确保锁就位。
15. 不要使用延长线。
16. 身体行动不便、感官或智力障碍或缺乏相关经验和知识者（包括儿童），除非受到其安全负责人的监督或关于如何安全使用本家电的指导，否则不得使用本家电。如果有人缺乏对这些风险的了解，则负责其安全的人应当禁止他们使用本家电或采取预防措施消除相关风险。
17. 当使用台式搅拌机和面时，请勿连续操作台式搅拌机 10 分钟以上。
18. 在提起台式搅拌机时请小心，因为它较重。
19. 只能将台式搅拌机用于预期用途。
20. 在使用台式搅拌机之前确保附件套筒牢固地固定（拧紧附件旋钮），避免附件套筒在搅拌期间可能掉入桶中的情况。

保留这些说明

电气要求

⚠ 警告

电击危险

将搅拌机插入接地插座。

请勿卸下接地插脚。

请勿使用适配器。

请勿使用延长电线。

如果不遵守这些说明，会导致死亡、火灾或电击。

您的台式搅拌机以常规的 220-240 伏、50-60赫兹的住宅交流电源。您的台式搅拌机的功率打印在带箍上。该功率通过使用消耗最大功率的配件确定。其他建议的配件消耗的功率可能明显更少。

不要使用延长线。如果电源线太短，请求有资质的电工或维修人员在家电附近安装插座。

K45SS 台式搅拌机（倾斜头）的结构

KSM150 台式搅拌机（倾斜头）的结构

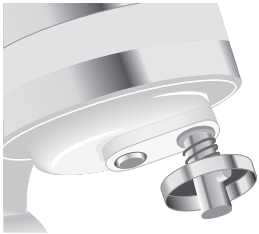
连接桶

- 务必关闭速度控制器。
- 向后倾斜电动头。
- 将桶放置在桶夹板上。
- 以顺时针方向轻轻转动桶（请参见上图）。
- 将导流罩放在桶上。*

  * 如果附带有导流罩

拆卸桶

- 关闭速度控制器。
- 向后倾斜电动头。
- 以逆时针方向转动桶。

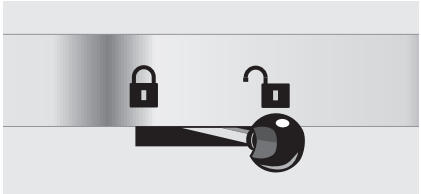


附接平搅器、
打蛋器或面团钩

- 关闭速度控制器并拔出。
- 升起电动头。
- 将搅拌器滑动到搅拌轴上并尽量向上按。
- 向右转动搅拌器，将搅拌器挂在轴上的销上。

拆卸平搅器、
打蛋器或面团钩

- 关闭速度控制器并拔出。
- 升起电动头。
- 尽量向上按搅拌器并向左转动。
- 从搅拌器轴拉动搅拌器。



在升起位置锁定电动头

- 将锁定杆向上推入解锁位置并握住。
- 向后倾斜电动头。
- 将锁定杆移动至锁定位置。

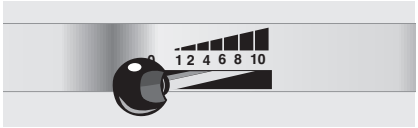
在工作位置锁定电动头

- 将锁定杆向上推入解锁位置并握住。
- 降下电动头，直至其完全下降到工作位置。
- 将锁定杆移动至锁定位置。
- 在搅拌之前，通过尝试升起头部测试电动头锁。

注：在使用台式搅拌机时，电动头应当始终保持在锁定位置。

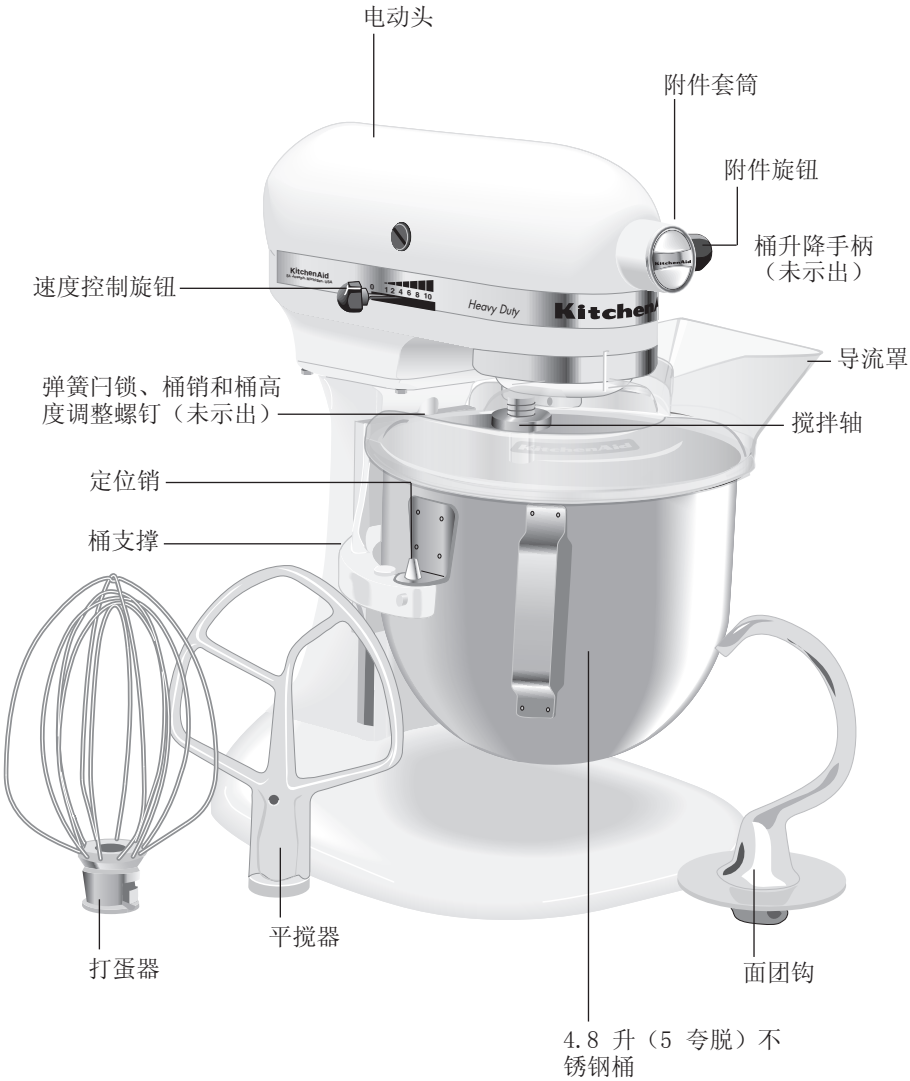
操作速度控制器

- 在启动时速度控制杆应当始终设置在最低速度上，然后逐渐移动至所需的更高速度，避免桶中的成分溅出。请参见“速度控制器指导”。



零部件和结构

K5SS 台式搅拌机（升降式）的结构



连接桶
- 务必关闭速度控制器。
- 将桶升降手柄置于降下位置。
- 将桶支撑装配到定位销上。
- 向下按桶的背部，直至桶销卡扣到弹簧闩锁中。
- 将导流罩*放在桶上。
- 在搅拌之前升起导流罩。

附接导流罩*
1. 关闭速度控制器。
2. 拔下台式搅拌机插头或断开电源。
3. 附接平搅器、面团钩或打蛋器及桶。
4. 从台式搅拌机前方，在桶上方滑动导流罩，直至罩对中。罩的底部边缘应当装配在桶内。

拆下导流罩
1. 关闭速度控制器。
2. 拔下台式搅拌机插头或断开电源。
3. 升起导流罩前方，离开桶边缘，并将其向前拉动。
4. 拆下附接件和桶。

使用导流罩
1. 为了得到最佳结果，旋转导流罩，从而电动头涵盖罩中的 U 型间隙。在面对台式搅拌机时，导流槽将刚好在附件套筒的右侧。
2. 通过导流槽将配料倒入桶中。

* 如果附带有导流罩

注：确保桶和导流槽正确就位。

拆卸桶
- 将桶升降手柄置于降下位置。
- 握住桶手柄并笔直向上升起并脱离定位销。

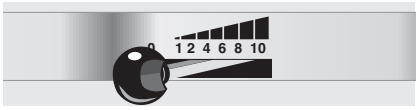
升起桶
- 向后并向上旋转手柄，直至它卡入锁定的垂直位置。
- 搅拌时，桶必须始终在升起、锁定的位置。

降下桶
- 向后并向下旋转手柄。

附接平搅器、打蛋器或面团钩
- 关闭速度控制器并拔出。
- 通过向下转动桶升降手柄将桶降下。
- 将平搅器滑动到搅拌轴上并尽量向上按。
- 向右转动搅拌器，将搅拌器挂在轴上的销上

拆下平搅器、打蛋器或面团钩
- 关闭速度控制器并拔出。
- 通过向下转动桶升降手柄将桶降下。
- 尽量向上按搅拌器并向左转动。
- 从搅拌器轴拉动搅拌器。

操作速度控制器。



- 在启动时速度控制杆应当始终设置在最低速度上，然后逐渐移动至所需的更高速度，避免桶中的成分溅出。请参见“速度控制器指导”。

过载重置按钮
（仅限型号 5KPM50）
- 如果台式搅拌机过载，过载按钮将弹出，并且台式搅拌机将关闭。将速度控制杆转动到关闭位置。等待数分钟，然后按下过载重置按钮。将速度控制杆转动到所需速度并继续搅拌。

使用 KitchenAid 附件

请参见台式搅拌机附件使用和护理指南了解有关速度设置和工作时间的信息。

平搅器，用于普通到重型混合物，例如：

蛋糕	饼干
奶油糖霜	煎饼
糖果	肉糜卷
曲奇	土豆泥
馅饼点心	

面团钩，用于搅拌和搓揉发酵面团，例如：

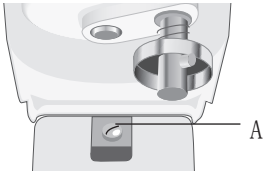
面包	咖啡蛋糕
卷	包点
披萨面团	

打蛋器，用于需要混入空气的混合物，例如：

鸡蛋	松糕
蛋白	蛋黄酱
多脂奶油	某些糖果
煮沸糖霜	天使蛋糕

搅拌器至桶间隙

本台式搅拌机出厂时已调好，平搅器恰好不会接触桶底。如果由于某种原因，平搅器接触了桶底或离桶过远，您可以轻松校正间距。

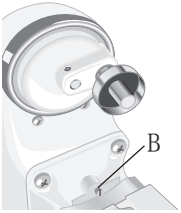


倾斜头

1. 将速度控制器旋转到“0”。
2. 拔出台式搅拌机的插头。
3. 抬起电动头。
4. 沿逆时针方向（左）略微旋转螺钉 (A)，以升高平搅器；或沿顺时针方向（右）略微旋转螺钉 (A)，以降低平搅器。
5. 调整平搅器，使其刚好离开桶表面。如果螺钉过调，桶锁定杆可能无法锁到位。

注意：如果调整恰当，平搅器不会碰到桶底或桶壁。如果平搅器或打蛋器过于接近桶，当它碰到桶底时，会磨掉/损平搅器上的涂层或打蛋器上的金属丝。

升降式



1. 将速度控制器旋转到“0”。
2. 拔出台式搅拌机的插头。
3. 将桶升降柄置于低位。
4. 装上平搅器。
5. 沿逆时针方向（左）略微旋转螺钉 (B)，以升高平搅器；或沿顺时针方向（右）略微旋转螺钉 (B)，以降低平搅器。
6. 将桶升降柄置于高位，查看间距。
7. 必要时重复步骤 5 和 6。

注意：如果调整恰当，平搅器不会碰到桶底或桶壁。如果平搅器或打蛋器过于接近桶，当它碰到桶底时，会磨掉/损平搅器上的涂层或打蛋器上的金属丝。

台式搅拌机的护理和清洁

⚠ 警告

触电危险

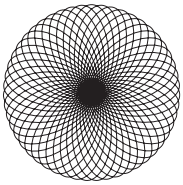
在清洁之前，务必拔下搅拌机的插头，以免造成触电危险。请使用柔软的湿布擦拭搅拌机。切勿浸泡在水中。时常擦拭搅拌轴，去除可能累积的任何残留物

桶、带涂层的平搅器以及带涂层的面团钩可在自动洗碗机中清洗。或者在起泡热水中彻底清洁它们，然后彻底冲净它们，再干燥。请勿以轴放置搅拌器。

注：打蛋器不可用洗碗机清洗！
注：在清洁之前务必拔下台式搅拌机插头。用柔软的湿布擦拭台式搅拌机。请勿使用家用/市售清洁剂。不要浸在水中。时常擦拭搅拌轴，去除可能累积的任何残留物。

轻柔搅拌操作

在操作中，平搅器围绕固定桶移动，同时在自己的轴上以相对方向转动。该图示出搅拌器的通道形成的桶的整个覆盖范围。



您的 KitchenAid 台式搅拌机和其他大多数电动搅拌机相比，搅拌的速度更快，并且搅拌程度更彻底。因此，必须对大多数配方中的搅拌时间进行调整，防止过度搅拌。

台式搅拌机使用

桶和搅拌机旨在提供彻底的搅拌，不会时常产生刮擦。在搅拌期间最多只能刮擦桶一次或两次。

台式搅拌机在使用期间温度可能升高。在重负载下，如果搅拌时间延长，您在触碰到设备顶部时可能感到不适。这属于正常现象。

注：请勿在台式搅拌机在工作时刮擦桶。

⚠ 警告

人身伤害危险

为避免搅拌器损坏和造成人身伤害，当搅拌机工作时，请勿尝试刮擦桶；请关闭搅拌机。如果刮刀或其他物体掉入桶内，请先关闭电动头，然后将其取出。

速度控制器指导

编号	速度	说明
1	搅动（STIR）	适合于缓慢的搅动、混合、捣碎操作，或作为所有搅拌过程的第一步。用于向糊浆中添加面粉和干配料，以及向干配料中添加液体。请勿使用 STIR（搅动）速度搅拌或揉搓发酵面团。
2	缓慢搅拌	适合于缓慢的搅拌、捣碎或较快的搅动操作。用于搅拌和揉搓发酵面团、粘稠的糊浆和糖果，启动土豆或其他蔬菜的捣碎过程，将起酥油切到面粉中，搅拌稀薄或易溅的糊浆。配合开罐器附件使用。
4	搅拌、打浆	用于搅拌中等稠度的糊浆，如曲奇的糊。用于混合糖与起酥油，以及在蛋白中加糖（用于制作蛋白酥皮）。对蛋糕粉而言是中速。配合以下工具使用：食品研磨机、旋转切片机/切丝机、压面辊和水果/蔬菜滤网。
6	打浆、乳析	适合于中速打浆（乳析）或打发。作为蛋糕、甜甜圈和其他糊浆的搅拌操作的最后一步。对蛋糕粉而言是高速。配合柑橘榨汁机附件使用。
8	快速打浆、打发	适合于发泡鲜奶油、蛋白或熟炼糖霜。
10	快速打发	适合于打发少量奶油、蛋白，或作为土豆泥打发操作的最后一步。配合制浆机和谷物磨粉机附件使用。 注意：负荷大时不能维持快速状态,如使用制浆机和谷物磨粉机附件时。

注意：准备发酵面团时请勿超过 2 档速度，否则会导致台式搅拌机损坏。

台式搅拌机使用

通过台式搅拌机应用自己的配方
本书中提供的搅拌说明可用于通过 KitchenAid 台式搅拌机应用自己喜欢的配方。
要确定搅拌速度，需要您自行观察，并运用经验。观察面糊或面团，将其混合到配方中所需外观即可，例如“光滑乳脂状”。使用“速度控制指导”帮助确定正确的搅拌速度。

添加成分
在搅拌大多数面糊（尤其是蛋糕和曲奇面糊）时要遵照的标准程序是添加：

1/3 干燥成分
1/2 液体成分
1/3 干燥成分
1/2 液体成分
1/3 干燥成分

使用“搅动”级别速度，直到成分混合。然后逐渐增大到所需速度。
务必尽可能靠近桶的侧面添加成分，而不是直接添加到移动的搅拌器中。可使用导流罩来简化成分添加操作。
注：如果桶底部的成分没有彻底搅拌，则表明搅拌器没有足够深入桶内。请参见“搅拌器至桶间隙。”

蛋糕搅拌
在准备包装蛋糕搅拌时，对于中等速度使用速度 4，高度使用速度 6。为得到最佳结果，以包装说明上指明的时间搅拌。

添加坚果、葡萄干或果脯
固体材料应当以“搅动”级别速度在最后的数个混合部分中加入。面糊应当足够厚，防止烘培时水果和坚果沉入盘的底部。粘性水果应当打碎并和面粉混合，以更好地分布在面糊中。

液体混合物
包含大量液体成分的混合物应当以较低速度搅拌以避免飞溅。只能在混合物变厚之后提升速度。

搓揉发酵面团
务必使用面团钩来搅拌和搓揉发酵面团。使用速度 2 来搅拌或搓揉发酵面团。使用其他任何速度很可能造成设备故障。
在以 4.25 升（4.5 夸脱）台式搅拌机（倾斜头）制作面团时，请勿使用所需数量高于 0.87 kg（7 杯）通用面粉或 0.81 kg（6 杯）全麦面粉的配方。
在以 4.8 升（5 夸脱）台式搅拌机（倾斜头）制作面团时，请勿使用所需数量高于 1.00 kg（8 杯）通用面粉或 0.81 kg（6 杯）全麦面粉的配方。

搅拌及搓揉发酵面团

“快速搅拌”是指一种面包烘培方法，需要将干酵母和其他干燥成分搅拌，然后再添加液体。与之相较，传统方法是将酵母溶解在温水中。

1. 将所有包括酵母在内的干燥成分放入桶，不包括最后加入的 125 到 250 g（1 到 2 杯）面粉。
2. 台式搅拌机（升降式）：附接桶和面团钩。升起台式搅拌机桶。
   台式搅拌机（倾斜头）：附接桶和面团钩。锁定台式搅拌机头。
3. 转到速度 2 并搅拌大约 15 秒，或者直到成分组合。
4. 以速度 2 继续，逐渐将液体成分添加到面粉混合物，并再搅拌 1 至 2 分钟。

注：如果以过快的速度添加液体成分，将会在面团钩附近形成池，让搅拌过程

变慢。

5. 以速度 2 继续，根据需要慢慢添加其余面粉，一次 60 g（1/2 杯）。一直搅拌到面糊不再粘附桶侧面，大约要 2 分钟。

6. 如果面糊粘附在钩上，以速度 2 搓揉 2 分钟，或者直到面糊光滑而有弹性。

注：在桶内部和面团钩上搅拌面粉，防止面糊粘附。

7. 台式搅拌机（升降式）：降低台式搅拌机上的桶并从桶和面团钩上去除面糊。
   台式搅拌机（倾斜头）：将台式搅拌机头解锁并向后倾斜，将面糊从桶和面团钩上去除。
8. 遵照配方中有关升起、成形和烘培的说明。

在使用传统的方法来准备喜欢的配方时，请将酵母溶解在温热的桶中的温水里。添加其余液体以及干燥成分，但是不包括最后 125 到 250 g（1 至 2 杯）面粉。转到速度 2 并搅拌大约 1 分钟，或者直到成分混合。继续执行步骤 4 到 6。

两种方法对于面包制备都有同样好的效果。但是对于面包烘培新手，“快速搅拌”方法可能更快、更便利。这个方法的温度容差稍大，因为酵母是和干燥成分混合在一起，而不是和温热的液体混合。

蛋白

将室温蛋白放置在洁净、干燥的桶中。附接桶和打蛋器。为了避免溅出，请逐渐转变到指定的速度，并搅打至所需的阶段。请参见下面的图表。

数量	速度
1 个鸡蛋蛋白	逐渐到 10
2-4 个鸡蛋蛋白	逐渐到 8
6 个或更多个鸡蛋蛋白	逐渐到 6

搅打阶段
借助 KitchenAid 台式搅拌机，可以快速搅打蛋白。因此，请仔细观察，避免过度搅打。该列表为您说明预期的程度。
起泡：
大型不均匀的气泡。

开始固定形状：
气泡细密而紧实；所得物质呈白色。

打发：
在取出打蛋器之后峰的尖端倒塌。

几乎僵硬：
在取出打蛋器后形成尖锐峰形，但蛋白实际上是柔软的。

僵硬但不干燥：
在取出打蛋器之后形成锋利、坚硬的峰。蛋白在颜色和光泽上均匀。

坚硬而干燥：
在取出打蛋器之后形成锋利、坚硬的峰。蛋白有斑点并且外观灰暗。

发泡鲜奶油

将奶油导入冰冷的桶。附接桶和打蛋器。为了避免溅出，请逐渐转变到指定的速度，并搅打至所需的阶段。请参见下面的图表。

数量	速度
59 mL	逐渐到 10
118 mL	逐渐到 10
236 mL	逐渐到 8
472 mL	逐渐到 8

搅打阶段
在搅打期间请密切观察奶油。
因为 KitchenAid 台式搅拌机的搅打速度很快，在各个搅打阶段之间仅相隔数秒。观察以下特征：

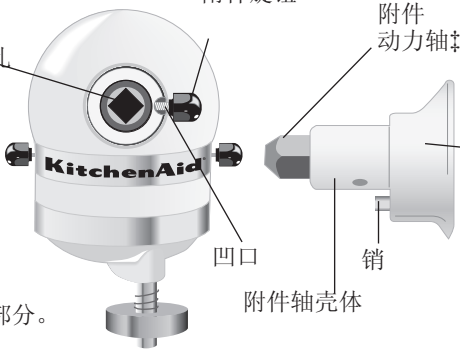
开始变厚：
奶油较厚并且形似奶油冻。

固定形状：
在取出打蛋器后
奶油形成软峰。在制作甜点和酱料时可加入其他成分。

坚硬：
当拆下打蛋器时，奶油形成坚硬、锐利的峰。用于蛋糕或甜点上的浇头，或奶油卷的馅料。

一般信息

KitchenAid 附件的设计旨在确保长寿命。附件动力轴和套筒插孔为方形设计，消除将动力传输到附件期间可能出现的任何滑动。套筒和轴壳体呈锥形，确保适贴配合，即使在长期使用并磨损后也是如此。KitchenAid 附件无需额外的电力装置便可工作；电力装置是内置在其中的。



‡ 并非
台式搅拌机的一部分。

一般说明

附接

1. 将速度控制器转动到“0”。
2. 拔下台式搅拌机插头或断开电源。
3. 通过逆时针转动来松开附件旋钮。拆下附件套筒盖。
4. 将附件轴壳体插入附件套筒，确保附件动力轴安装到方形附件套筒插孔中。可能必须来回转动附件。当附件处于正确的位置时，附件上的销将装入套筒边缘上的凹口。
5. 通过顺时针转动紧固附件旋钮，直到附件完全固定至台式搅拌机。
6. 插入正确的电气插座。

⚠ 警告

电击危险

将搅拌机插入接地插座。

请勿卸下接地插脚。

请勿使用适配器。

请勿使用延长电线。

如果不遵守这些说明，会导致死亡、火灾或电击。

附件

拆卸

1. 将速度控制器转动到“0”。
2. 拔下台式搅拌机插头或断开电源。
3. 通过逆时针转动来松开附件旋钮。在拉出时轻轻来回旋转附件。
4. 更换附件套筒盖。通过顺时针旋转紧固附件旋钮。

中文

故障排除

⚠ 警告

电击危险

将搅拌机插入接地插座。

请勿卸下接地插脚。

请勿使用适配器。

请勿使用延长电线。

如果不遵守这些说明，会导致死亡、火灾或电击。

在致电服务中心之前，请阅读以下内容。

1. 台式搅拌机在使用期间温度可能升高。在重负载下，如果搅拌时间延长，您在触碰到设备顶部时可能感到不适。这属于正常现象。
2. 台式搅拌机可能发出刺激气味，尤其是新机器。这是电机的正常现象。
3. 如果平搅器碰到桶，请停止台式搅拌机。请参见“搅拌器至桶间隙”。

如果台式搅拌机故障或者无法工作，请检查以下数项：

- 台式搅拌机是否已插入？
- 台式搅拌机电路中的保险丝是否正常工作？如果您有断路器箱，请确保将电路关闭。
- 将台式搅拌机关闭 10-15 秒，然后再次打开。如果台式搅拌机仍然未启动，请让它冷却 30 分钟，然后再打开。
- 如果问题并非由于以上原因之一引起，请参见“服务中心”。

KitchenAid 家用台式搅拌机保修证

保修时间：	KitchenAid 承担以下费用：	KitchenAid 不承担以下费用：
中国： 自购买之日起一年内整机保修。	用于校正材料或工艺缺陷的替换部件和修理人工费。服务必须由授权 KitchenAid 服务中心提供。	A. 由于将台式搅拌机用于普通家庭食品准备以外的用途而导致的修理。 B. 由于意外事件、改造、误用、滥用台式搅拌机，或未按照当地电气规范安装/使用台式搅拌机，而导致台式搅拌机受损。

不对间接损害承担任何责任。

服务中心

应由当地授权 KitchenAid 服务中心提供所有服务。联系向您出售搅拌机的经销商，以获取距离您最近的授权 KitchenAid 服务中心的名称。

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免费电话号码（仅限美国境内）：
1-800-541-6390

www.KitchenAid.com

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