KitchenAid®

STAND MIXER USE AND CARE GUIDE

GUIDE TO EXPERT RESULTS

台式搅拌机使用和保养指南

专业效果指南



Model K45SS
型号 K45SS



Model KSM150
型号 KSM150



Model K5SS
型号 K5SS

W10190231B

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Stand Mixer Safety

English

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.
2. To avoid risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. The appliance is not intended for use by young children or infirm persons without supervision.
4. Unplug Stand Mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
5. 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.
6. 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 Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of accessories not recommended or sold by KitchenAid may cause fire, electrical shock or injury.
8. Do not use the Stand Mixer outdoors.
9. Do not let the cord hang over edge of table or counter.
10. Remove flat beater, wire whip or dough hook from Stand Mixer before washing.
11. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Electrical Requirements

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 accessories 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.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

Do not use an adapter.

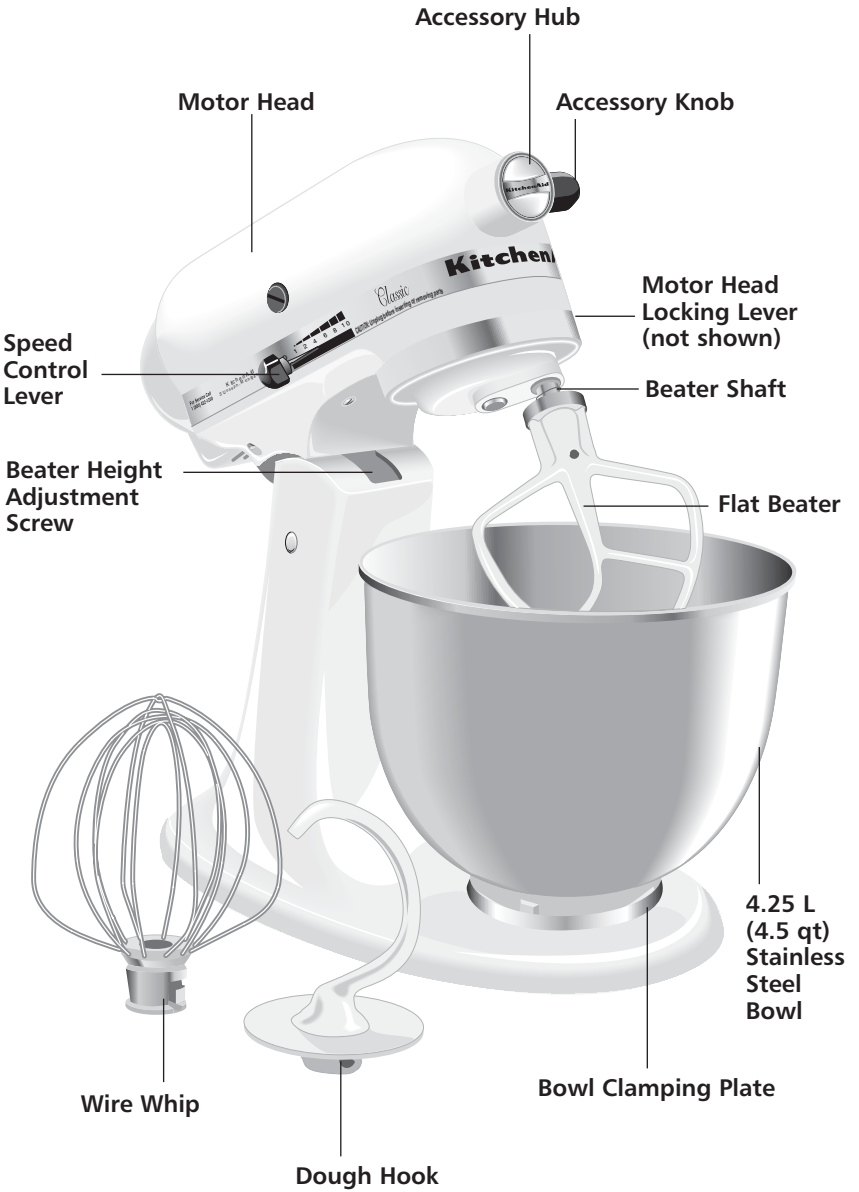
Do not use an extension cord.

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

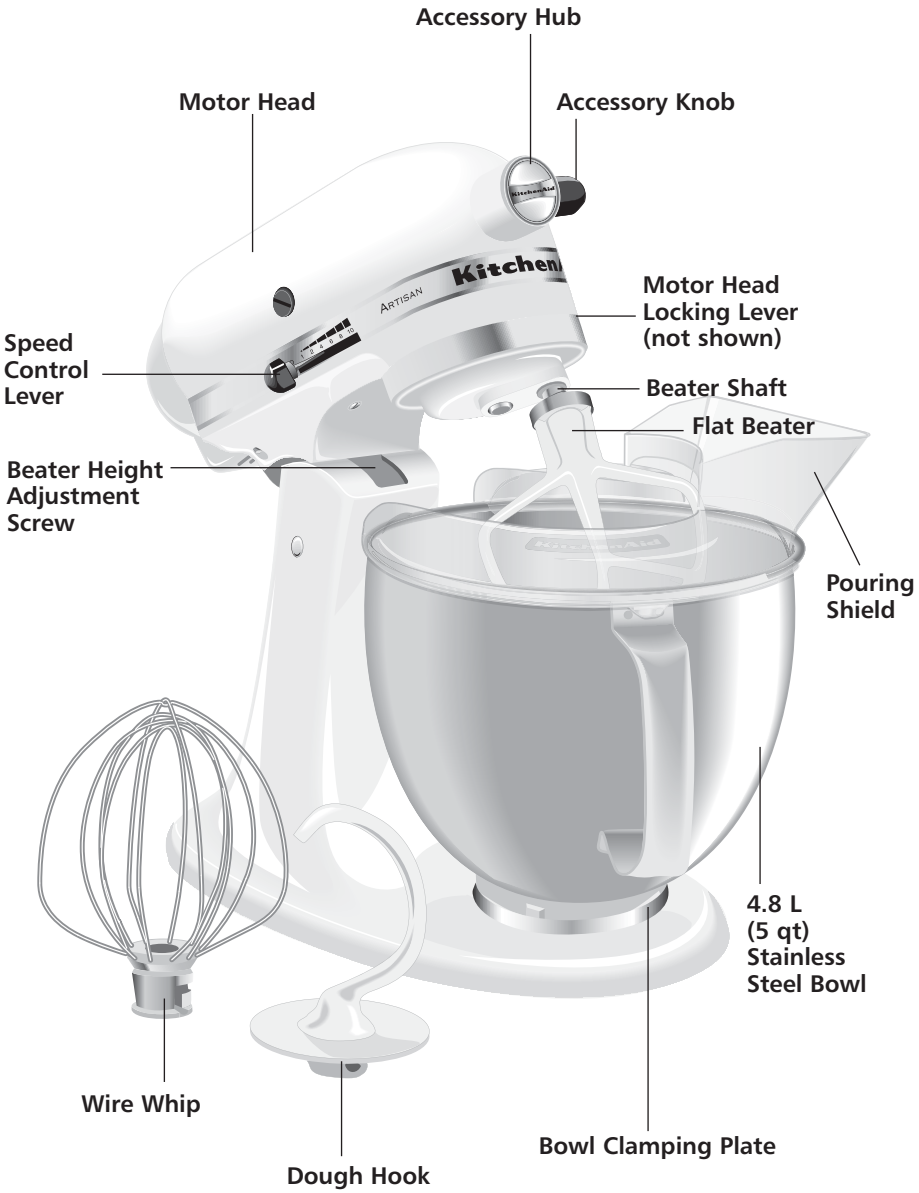
English

K45SS Tilt-Head Stand Mixer Features

English



KSM150 Tilt-Head Stand Mixer Features



English

Assembling Your Tilt-Head Stand Mixer



To Attach Bowl

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and tilt motor head back.
4. Place bowl on bowl clamping plate.
5. Turn bowl gently in clockwise direction.

To Remove Bowl

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and tilt motor head back.
4. Turn bowl counterclockwise.

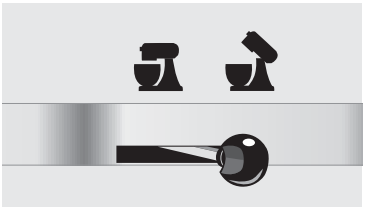


To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and raise motor head.
4. Slip beater onto beater shaft and press upward as far as possible.
5. Turn beater to right, hooking beater over pin on shaft.

To Remove Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Hold the locking lever in the UNLOCK position and raise motor head.
4. Press beater upward as far as possible and turn left.
5. Pull beater from beater shaft.



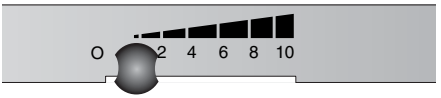
To Lock Motor Head

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.

To Unlock Motor Head

1. Place lever in UNLOCK position.

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

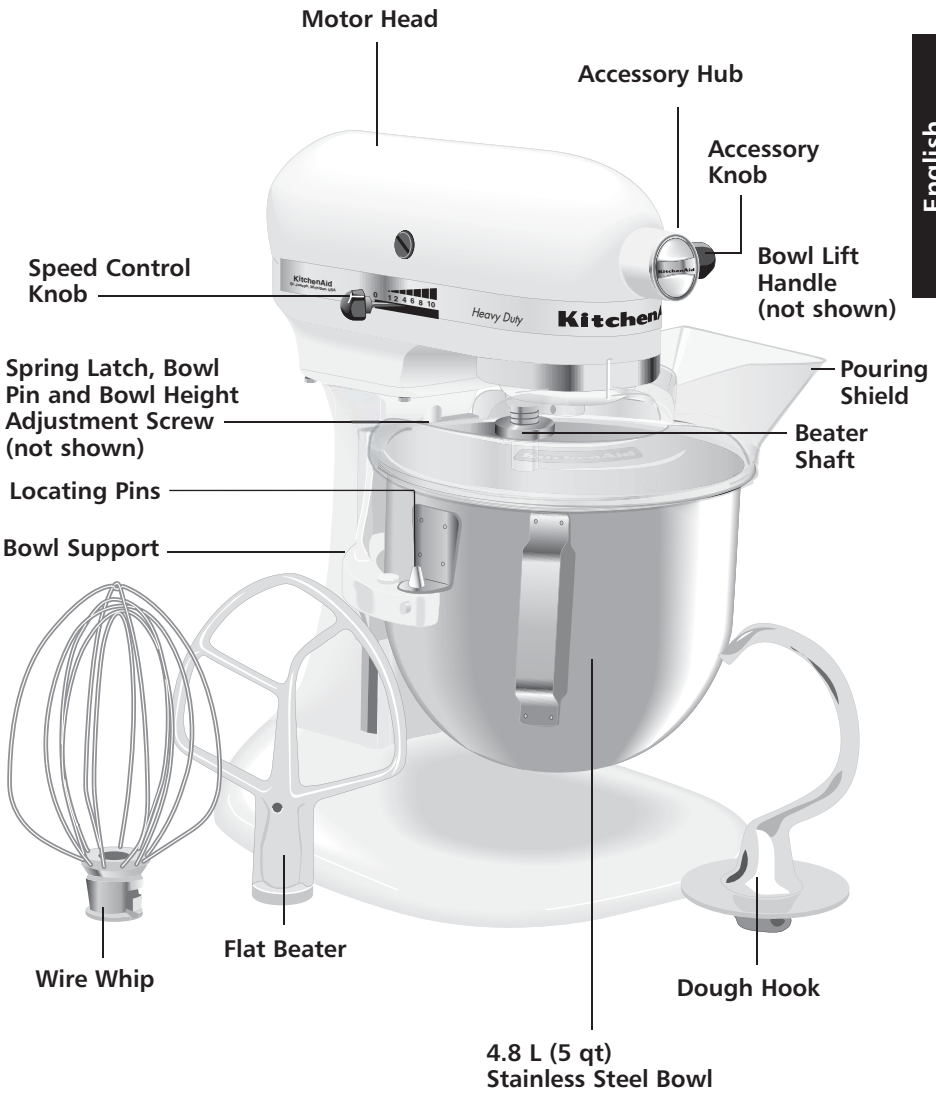


To Operate Speed Control

Plug Stand Mixer in proper electrical 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 "Speed Control Guide" section.

K5SS Bowl-Lift Stand Mixer Features

English

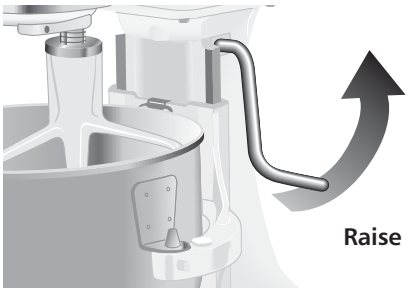


Assembling Your Bowl-Lift Mixer

English

To Attach Bowl

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Place bowl-lift handle in down position.
4. Fit bowl supports over locating pins.
5. Press down on back of bowl until bowl pin snaps into spring latch.
6. Raise bowl before mixing.



⚠ 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.

7. Plug into proper electrical 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. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Place bowl-lift handle in down position.
4. Remove flat beater, wire whip, or dough hook.
5. Grasp bowl handle and lift straight up and off locating pins.

To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Lower bowl by rotating bowl-lift handle downward.
4. Slip flat beater on beater shaft.
5. Turn beater to left, hooking beater over the pin on shaft.

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded outlet.

Do not remove ground prong.

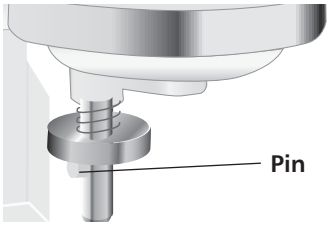
Do not use an adapter.

Do not use an extension cord.

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

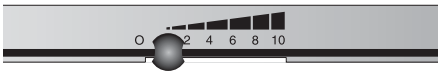
6. Plug into proper electrical outlet.

Assembling Your Bowl-Lift Mixer



To Remove Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Lower bowl by rotating bowl-lift handle downward.
4. Press beater upward and turn right.
5. Pull beater from beater shaft.



Stand Mixer Speed Control

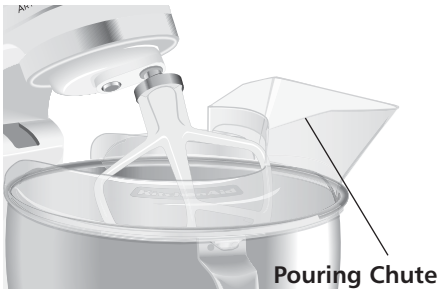
To reduce the potential for splash-out, always begin mixing using Speed 1 (STIR speed), then gradually move to higher speeds as needed. See "Speed Control Guide."

Auto-Reset Motor Protection

If the Stand Mixer stops due to overload, slide the speed control lever to "O." After a few minutes, the Stand Mixer will automatically reset. Slide the speed control lever to the desired speed and continue mixing.
If the Stand Mixer does not restart, see "When You Need Service."

English

Assembling Your Pouring Shield*



To Attach Pouring Shield

1. Turn speed control to "O."
2. Unplug Stand Mixer or disconnect power.
3. Attach flat beater, dough hook, or wire whip and bowl (depending on your model, see "Assembling Your Tilt-Head Stand Mixer" or "Assembling Your Bowl-Lift Mixer").
4. From the front of the Stand 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 "O."
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 accessory 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 accessory hub as you face the Stand Mixer.
2. Pour the ingredients into the bowl through the pouring chute.

* If Pouring Shield is included.

Using Your KitchenAid® Flat Beater, Wire Whip and Dough Hook

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	pizza dough	

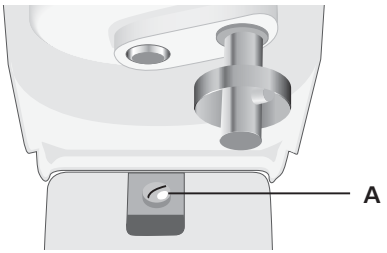
Beater to Bowl Clearance

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 Stand Mixers:

1. Turn speed control to "O."
2. Unplug Stand Mixer.
3. Lift motor head.
4. Turn screw (A) SLIGHTLY counter-clockwise (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 over adjust the screw, the bowl lock lever may not lock into place.

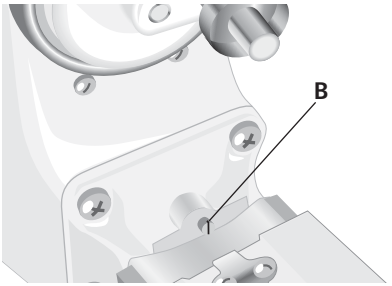
NOTE: When properly adjusted, the flat beater will not strike on the bottom or side of the bowl. If the flat beater or the wire whip is so close that it strikes the bottom of the bowl, coating may wear off the beater or wires on whip may wear.



Bowl-Lift Stand Mixers:

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 counter-clockwise (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

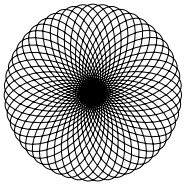
Bowl, coated flat beater and coated dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.

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

⚠ WARNING

Injury Hazard

Unplug mixer before touching beaters.

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

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.

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.

Speed Control Guide – 10 Speed Mixers

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.

Mixing Tips

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:

⅓ dry ingredients
½ liquid ingredients
⅓ dry ingredients
½ liquid ingredients
⅓ 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. 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 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.

When making dough with a 4.25 L (4.5 qt) tilt-head Stand Mixer, do not 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 L (5 qt) tilt-head Stand Mixer, do not 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 keep 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 8

Whipping Stages

With your KitchenAid® Stand Mixer, egg whites whip quickly. 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 cold whipping 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 (1/4 cup)	GRADUALLY to 10
118 mL (1/2 cup)	GRADUALLY to 10
236 mL (1 cup)	GRADUALLY to 8
472 mL (1 pint)	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. Look for 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

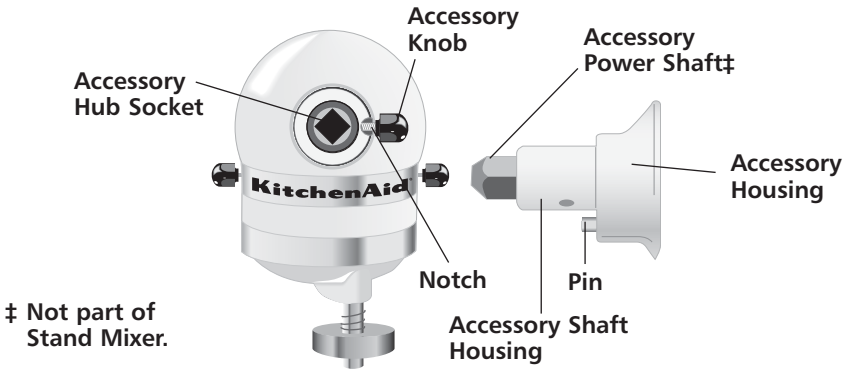
Cream stands in stiff, sharp peaks when wire whip is removed. Use for topping on cakes or desserts, or filling for cream puffs.

Accessories

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.

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



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.

⚠ 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.

6. Plug into proper electrical outlet.

General Instructions

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.

When You Need Service

⚠ WARNING



Electrical Shock Hazard

Unplug before servicing.

Failure to do so can result in death or electrical shock.

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."

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 Centers."

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 Authorized KitchenAid Service Center.	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 Centers

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

In China:
Greenfield Worldtrade
801 New Commerce Centre
19 On Sum Street
Shatin, N.T., Hong Kong

Tel.: +852/2321-1217
Fax.: +852/2321-8867
www.greenfieldworld.com

In U.S.A.:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085
USA

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

www.KitchenAid.com

Notes

台式搅拌机安全注意事项

您和他人的安全都非常重要。

本手册和设备上提供很多重要的安全信息。请务必阅读并遵守所有安全信息。



这是安全警告符号。

该符号警告您，存在可导致您和他人死亡或受伤的潜在危险。

所有安全信息之前都有安全警告符号和 “ 危险 ” 或 “ 警告 ” 字样。这些文字的含义为：

⚠ 危险 如果不严格遵守说明，您会受重伤或死亡。

⚠ 警告 如果不遵守说明，您会受重伤或死亡。

所有安全信息都会告诉您存在什么样的潜在危险，如何减少受伤风险，如果不遵守说明会发生什么情况。

重要安全措施

使用电器时，您应遵守基本安全预防措施，包括：

1. 阅读所有说明。
2. 为了防止电击，不要将台式搅拌机放在水中或其他液体中。
3. 如果无人监督，禁止小孩或体弱者使用本电器。
4. 如果不再使用，请先从插座中拔出台式搅拌机的插头，然后再装、卸部件或进行清洁。
5. 避免接触运动部件。在操作期间，让手、头发、衣服、刮铲及其他器皿远离搅拌器，以降低人员受伤和/或台式搅拌机受损的风险。
6. 如果台式搅拌机电源线或插头损坏，或搅拌机出现故障，或搅拌机被摔落或以其他方式被损坏，请勿使用搅拌机。将电器拿到最近的授权服务中心，进行检查、修理或电气/机械调整。
7. 如果使用并非 KitchenAid 推荐或出售的附件，可能会导致火灾、电击或受伤。
8. 请勿在室外使用台式搅拌机。
9. 请勿将电源线挂在桌子或操作台的边缘。
10. 清洗前，请从台式搅拌机上卸下平搅器、打蛋器和面团钩。
11. 该产品仅适合家庭使用。

保存这些说明

电压要求

本台式搅拌机使用常见的 220-240 伏、50/60 赫兹的住宅交流电源。本台式搅拌机的额定瓦数印在调节带上。此瓦数是使用最耗电的附件时的功率。其他推荐附件的能耗可能小得多。

请勿使用延长电线。如果电源线过短，请让合格的电工或维修员在电器附近安装一个插座。

⚠ 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。

K45SS 倾斜头台式搅拌机的结构



KSM150 倾斜头台式搅拌机的结构



组装倾斜头台式搅拌机



安装桶

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 让锁定杆保持在 UNLOCK（解锁）位置，然后让电动头后倾。
4. 将桶放在桶夹板上。
5. 以顺时针方向轻轻旋转桶。

拆卸桶

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 让锁定杆保持在 UNLOCK（解锁）位置，然后让电动头后倾。
4. 逆时针旋转桶。

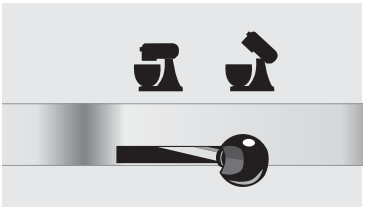


安装平搅器、打蛋器或面团钩

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 让锁定杆保持在 UNLOCK（解锁）位置，然后抬起电动头。
4. 将搅拌器滑到搅拌轴上，然后向上压至最大限度。
5. 向右旋转搅拌器，将搅拌器挂到轴的销钉上。

拆卸平搅器、打蛋器或面团钩

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 让锁定杆保持在 UNLOCK（解锁）位置，然后抬起电动头。
4. 将搅拌器向上压至最大限度，然后向左旋转。
5. 从搅拌轴上拿下搅拌器。



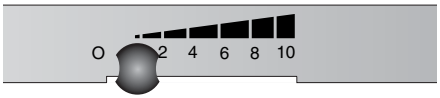
锁定电动头

1. 确保电动头已完全静止。
2. 将锁定杆置于 LOCK（锁定）位置。
3. 搅拌前，尝试抬起电动头以测试锁定状况。

解锁电动头

1. 将锁定杆置于 UNLOCK（解锁）位置。

注意：使用台式搅拌机时，应始终将电动头置于 LOCK（锁定）位置



操作速度控制器

将台式搅拌机插入适当的电源插座。无论何时，开始时应将速度控制杆置于最小速度处，然后逐渐移动到所需较大速度，以免将配料溅出桶外。请参阅 “ 速度控制指南 ” 。

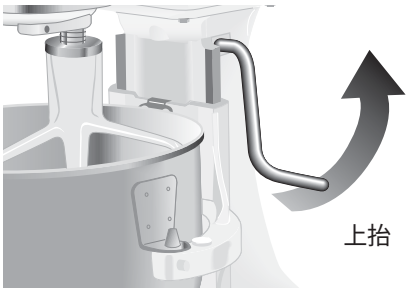
K5SS 升降式台式搅拌机的结构



组装升降式搅拌机

安装桶

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 将桶升降柄置于低位。
4. 将桶支架放到定位销上。
5. 向下按桶背面，直到桶销钉卡入弹簧锁为止。
6. 在搅拌前将桶向上抬一下。



⚠ 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。

7. 将搅拌机插入适当的电源插座。

上抬桶

1. 将手柄旋转到直立位置。
2. 搅拌时，桶必须始终处于抬起的锁定位置。

降低桶

1. 向后、向下旋转手柄。

拆卸桶

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 将桶升降柄置于低位。
4. 卸下平搅器、打蛋器或面团钩。
5. 抓住桶柄，直接向上抬，使其脱离定位销。

安装平搅器、打蛋器或面团钩

1. 将速度控制器旋转到 “O”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 向下旋转桶升降柄，降低桶。
4. 将平搅器滑到搅拌轴上。
5. 向左旋转搅拌器，将搅拌器挂在轴的销钉上。

⚠ 警告



电击危险

将搅拌机插入接地插座。

请勿卸下接地插脚。

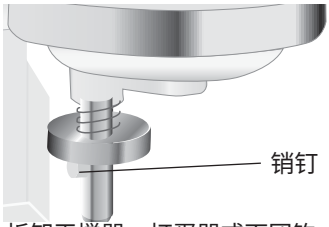
请勿使用适配器。

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。

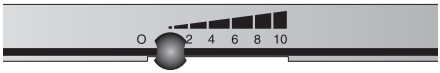
6. 将搅拌机插入适当的电源插座。

组装升降式搅拌机



拆卸平搅器、打蛋器或面团钩

1. 将速度控制器旋转到 “ O ”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 向下旋转桶升降柄，降低桶。
4. 向上压搅拌器，然后向右旋转。
5. 从搅拌轴上拿下搅拌器。



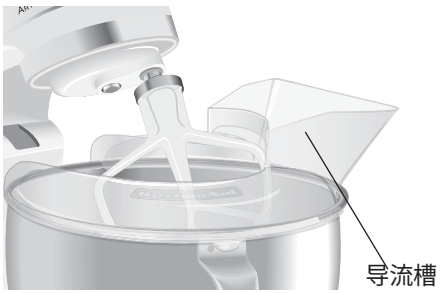
台式搅拌机速度控制

为了降低配料溅出桶外的可能性，开始搅拌时应始终使用 1 档速度，即 STIR（搅动）速度，然后逐渐移动到所需的更高速度。请参阅 “ 速度控制指南 ”。

自动重置电机保护

如果台式搅拌机因为过载而停止，请将速度控制杆滑到 “ O ”。几分钟后，台式搅拌机将自动重置。将速度控制杆滑到所需速度，继续搅拌。
如果设备没有重启，请参阅 “ 当您需要服务时 ”。

组装导流罩*



安装导流罩

1. 将速度控制器旋转到 “ O ”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 安装平搅器、面团钩或打蛋器和桶（请根据型号，参考 “ 组装倾斜头台式搅拌机 ” 或 “ 组装升降式搅拌机 ”）。
4. 从台式搅拌机前部，在桶上方滑动导流罩，直到导流罩居中为止。导流罩的底边应当能装入桶中。

拆卸导流罩

1. 将速度控制器旋转到 “ O ”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 抬起导流罩前部，让它脱离桶边缘，然后向前拉。
4. 拆卸附件和桶。

使用导流罩

1. 为了获得最佳结果，请旋转导流罩，让电动头盖住导流罩上的 “ u ” 形缺口。当您面向台式搅拌机时，导流槽恰好位于附件套筒右方。
2. 通过导流槽，将配料倒入桶中

* 如果包括导流罩。

使用 KitchenAid® 平搅器、打蛋器和面团钩

对于普通的稠混合物，使用平搅器：

蛋糕	饼干	奶油糖霜
速制面饼	糖果	肉糕
曲奇	土豆泥	馅饼皮

当混合物需要混合空气时，使用打蛋器：

鸡蛋	松糕	蛋白
白蛋糕	浓奶油	蛋黄酱
熟炼糖霜	某些糖果	

若是搅拌和揉搓发酵面团，使用面团钩：

面包	早餐点心	面包卷
小圆面包	比萨饼面团	

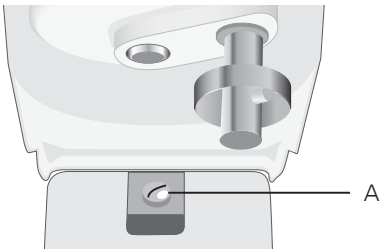
搅拌器与桶的间距

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。

倾斜头台式搅拌机：

1. 将速度控制器旋转到 “ O ”。
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。如果螺钉调节过度，桶锁定杆可能无法锁到位。

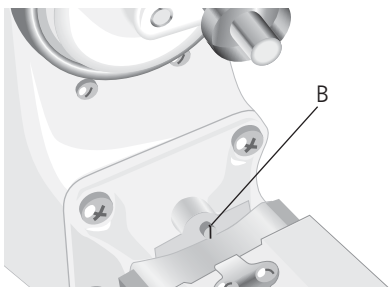
注意：如果调整恰当，平搅器不会碰到桶底或桶壁。如果平搅器或打蛋器过于接近桶，当它碰到桶底时，会磨掉/损平搅器上的涂层或打蛋器上的金属丝。



升降式台式搅拌机：

1. 将速度控制器旋转到 “ O ”。
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。



保养和清洁

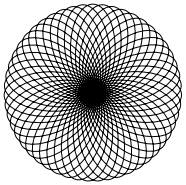
可以使用自动洗碗机清洗桶、带涂层的平搅器和带涂层的面团钩。也可以用起泡沫的热水彻底清洁它们，然后用水彻底冲洗，之后干燥。不用时请勿将平搅器留在轴上。

注意：不能用洗碗机洗打蛋器
不安全！

注意：始终记得先拔出台式搅拌机的插头，然后再清洁。用柔软的湿布擦拭台式搅拌机。请勿使用家用/工业清洁剂。请勿浸入水中。经常擦拭搅拌轴，去掉上面积聚的所有残渣。

行星式搅拌动作

搅拌机工作时，平搅器不仅绕着固定的桶运动，而且绕着自己的轴反向旋转。该图为搅拌器在桶中运动时形成的完整覆盖轨迹。与多数其他电动搅拌机相比，KitchenAid® 台式搅拌机速度更快、搅拌更彻底。因此，对于多数食谱而言，必须适当调整搅拌时间，以免搅拌过多。



台式搅拌机的用法

⚠ 警告



电击危险
在维修前，请拔下电源插头。
否则，会导致死亡或电击。

注意：在台式搅拌机工作期间，请勿刮擦桶。

桶和搅拌器设计独特，无需经常刮擦即可实现彻底搅拌。一般情况下，搅拌期间将桶刮擦一两次就足够了。先关掉搅拌机，然后再刮擦。

台式搅拌机在使用过程中可能会发热。如果负荷大，需要延长搅拌时间，搅拌机顶部可能会发烫。这是正常现象。

速度控制指南 - **10** 速搅拌机

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：制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。

搅拌提示

适当改变食谱，以适合本台式搅拌机

可以根据本书中的搅拌说明改变您喜爱的食谱，以便适合 KitchenAid® 台式搅拌机。

您需要利用自己的观察和经验，来确定搅拌过程。观察糊浆或面团，只要它具有食谱中描述的外观（例如“光滑的像奶一样”），就停止搅拌。利用“速度控制指南”，确定适当的搅拌速度。

添加配料

依照标准操作过程，在搅拌多数糊浆（尤其是蛋糕和曲奇糊）时，需要添加：

1/3 干配料
1/2 液体配料
1/3 干配料
1/2 液体配料
1/3 干配料

使用 1 档速度，直到各种配料混匀。然后逐渐提高到所需速度。

任何时候都应尽量贴近桶壁添加配料，不要直接将配料倒在转动的搅拌器上。可以使用导流罩简化添加配料的工作。
注意：如果桶最底部的配料搅拌不充分，则表明搅拌器在桶中伸得不够深。请参阅“搅拌器与桶的间距”。

蛋糕粉

用带包装的蛋糕粉制备面糊时，中速使用 4 档速度，高速使用 6 档速度。为了获得最佳效果，请按包装说明上注明的时间进行搅拌。

添加坚果、葡萄干或蜜饯水果

应当在搅拌过程的最后几秒钟，以 1 档速度混入固体原料。糊浆应当足够稠，以免在烘焙过程中水果或坚果沉到平底锅的底部。粘湿的水果应当扑上面粉，以便更均匀地分布在糊浆中。

稀薄混合物

包含大量液体的混合物应当以较低的速度搅拌，以免泼溅。只有在混合物变稠后再提速。

揉搓发酵面团

搅拌和揉搓发酵面团时，请始终使用面团钩。使用 2 档速度搅拌或揉搓发酵面团。如果使用其他速度，很可能会导致搅拌机故障。

如果是用 4.25 升（4.5 夸脱）倾斜头台式搅拌机制作面团，切勿使用需要超过 0.87 公斤（7 杯）中筋面粉或 0.81 公斤（6 杯）全麦面粉的食谱。

如果是用 4.8 升（5 夸脱）倾斜头台式搅拌机制作面团，切勿使用需要超过 1.00 公斤（8 杯）中筋面粉或 0.81 kg（6 杯）全麦面粉的食谱。

搅拌和揉搓发酵面团

“快速搅拌 ” 描述的是面包焙烤方法，该方法要求先将干酵母与其他干配料混合，然后再加液体。传统方法与之相反，要求用温水溶解酵母。

1. 将包括酵母在内的所有干配料放入桶中，留出 125 到250 克（1 到 2 杯）面粉。
2. 升降式台式搅拌机：安装桶和面团钩。抬起台式搅拌机的桶。
   倾斜头台式搅拌机：安装桶和面团钩。锁定台式搅拌机的头。
3. 调到 2 档速度，搅拌约 15 秒，或直到各种配料混匀为止。
4. 继续使用 2档速度，在面粉混合物中逐渐添加液体配料，再搅拌1 到 2 分钟。



注意：如果液体配料添加速度过快，它们会在面团钩周围形成水坑，进而降低搅拌速度。



5. 继续使用 2 档速度，根据需要逐渐加入剩余面粉，一次添加 60 克（½ 杯）。继续搅拌，直到面团开始清理桶壁为止，大约需要 2 分钟。



6. 如果面团粘在钩上，请用 2 档速度揉搓 2 分钟，或直到面团变得光滑而有弹性为止。

注意：在桶内壁和面团钩上撒些面粉，以免粘着面团。

7. 升降式台式搅拌机：在台式搅拌机上降低桶，从桶和面团钩上取出面团。
   倾斜头台式搅拌机：解锁并向后倾斜台式搅拌机的头，然后从桶和面团钩上取出面团。

8. 按照食谱中的说明执行发酵、成形和焙烤。

如果使用传统方法准备您喜爱的食品，请在预热过的桶中，用温水溶解酵母。添加剩余液体和干配料，留出 125 到 250 克（1 到 2 杯）面粉。调到 2 档速度，搅拌约 1 分钟，或直到各种配料充分混合为止。继续第 4 到 6 步。

用这两种方法的任意一种准备面包，都能获得良好效果。但是，对于烘烤面包的新手而言，“ 快速搅拌 ” 法可能略微简便、快捷些。它对温度的要求略微宽松，因为酵母是与干物料而不是温水混合。

蛋白

将室温蛋白放入干燥、干净的桶中。安装桶和打蛋器。为了避免泼溅，请逐步调到指定速度，逐渐打发到所需阶段。请参阅下表。

数量	速度
1 个蛋白	逐渐调到 10
2-4 个蛋白	逐渐调到 8
6 个或更多蛋白	逐渐调到 8

打发阶段
KitchenAid® 台式搅拌机可以迅速打发蛋白。请仔细观察，以免打发过多。该列表介绍了预期结果。

起泡
存在不均匀的大气泡。

开始成形
气泡小且紧密；搅拌物呈白色。

湿性发泡
拿走打蛋器后，泡顶开始塌陷。

几近凝结
拿走打蛋器后，呈现明显的泡泡，但是蛋白实际上还是软的。

凝结但不干燥
拿走打蛋器后，呈现明显的干性发泡。蛋白颜色均匀、有光泽。

凝结且干燥
拿走打蛋器后，呈现明显的干性发泡。蛋白表面有斑点、无光泽

Chinese/中文

发泡鲜奶油

将冷的鲜奶油倒入冷却的桶中。安装桶和打蛋器。为了避免泼溅，请逐步调到指定速度，逐渐打发到所需阶段。请参阅下表。

数量	速度
59 毫升（1/4 杯）	逐渐调到 10
118 毫升（1/2 杯）	逐渐调到 10
236 毫升（1 杯）	逐渐调到 8
472 毫升（1 品脱）	逐渐调到 8

打发阶段

打发期间密切观察奶油的状态。因为 KitchenAid® 台式搅拌机打发速度很快，不同打发阶段之间仅隔几秒钟。请注意如下特征：

开始变稠

奶油变得像奶油冻一样稠

保持形状

拿走打蛋器后，奶油呈现湿性发泡。如果是制作甜点和调味汁，此时可混入其他配料。

凝结

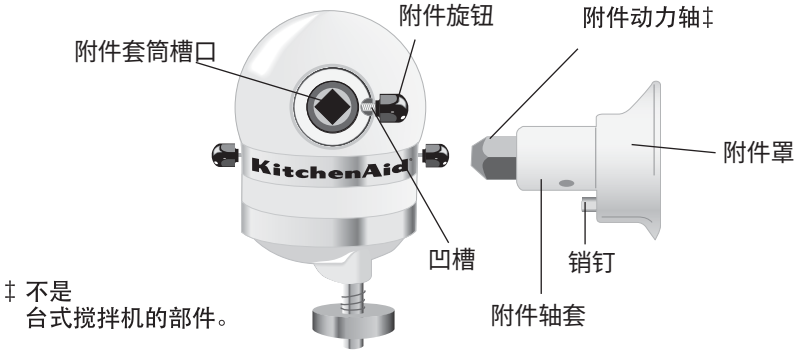
拿走打蛋器后，奶油中呈现明显的干性发泡。用作蛋糕或甜点的浇头，或奶油泡芙的馅。

附件

一般信息

KitchenAid® 附件的设计可确保较长的使用寿命。附件动力轴和套筒槽口采用正方形设计，目的是消除向附件传送动力的过程中的任何滑脱可能性。套筒和轴套采用渐缩设计，目的是确保滑配合，即使在长时间使用和磨损后也能确保滑配合。
KitchenAid® 附件无需额外电源即可运行；电源是内置的。

有关速度设置和操作次数，请参阅《台式搅拌机附件使用和保养指南》。



‡ 不是台式搅拌机的部件。

一般说明

安装

1. 将速度控制器旋转到“ O ”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 逆时针旋转附件旋钮，将其松开。卸下附件套筒盖。
4. 将附件轴套插入附件套筒，确保附件动力轴在方形附件套筒槽口内配合到位。可能需要前后旋转附件。当附件处于正确位置时，其上的销钉恰好能卡到套筒边缘的凹槽中。
5. 顺时针旋转附件旋钮，直到将它牢牢固定到台式搅拌机上为止。

⚠ 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。

6. 将搅拌机插入适当的电源插座。

一般说明

拆卸

1. 将速度控制器旋转到“ O ”。
2. 拔出台式搅拌机的插头，或断开电源。
3. 逆时针旋转附件旋钮，将其松开。前后轻轻旋转附件，同时将其向外拉。
4. 放回附件套筒盖。顺时针旋转附件旋钮，将其拧紧。

当您需要服务时

⚠ 警告



电击危险
在维修前，请拔下电源插头。
否则，会导致死亡或电击。

请在致电服务中心前阅读以下内容。

1. 台式搅拌机在使用过程中可能会发热。如果负荷大，需要延长搅拌时间，搅拌机顶部可能会发烫。这是正常现象。
2. 台式搅拌机可能会发出刺鼻气味，新机器尤其明显。对电机而言，这是常见现象。
3. 如果平搅器碰撞桶壁，请停止台式搅拌机。请参阅“ 搅拌器与桶的间距 ”。

如果台式搅拌机有故障或不能运转，请检查以下事项：

- 是否已插上台式搅拌机的插头？
- 台式搅拌机所连接电路中的保险丝是否正常？如果有断路开关盒，请确保电路是闭合的。
- 将台式搅拌机关闭 10-15 秒，然后重新打开。如果台式搅拌机仍不能启动，让它冷却30 分钟，然后再重新打开。
- 如果不是以上问题，请参阅“ 服务中心 ”。

电击危险
在维修前，请拔下电源插头。
否则，会导致死亡或电击。

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制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。

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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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KitchenAid Portable Appliances
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免费电话号码（仅限美国境内）：
1-800-541-6390

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