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KitchenAid

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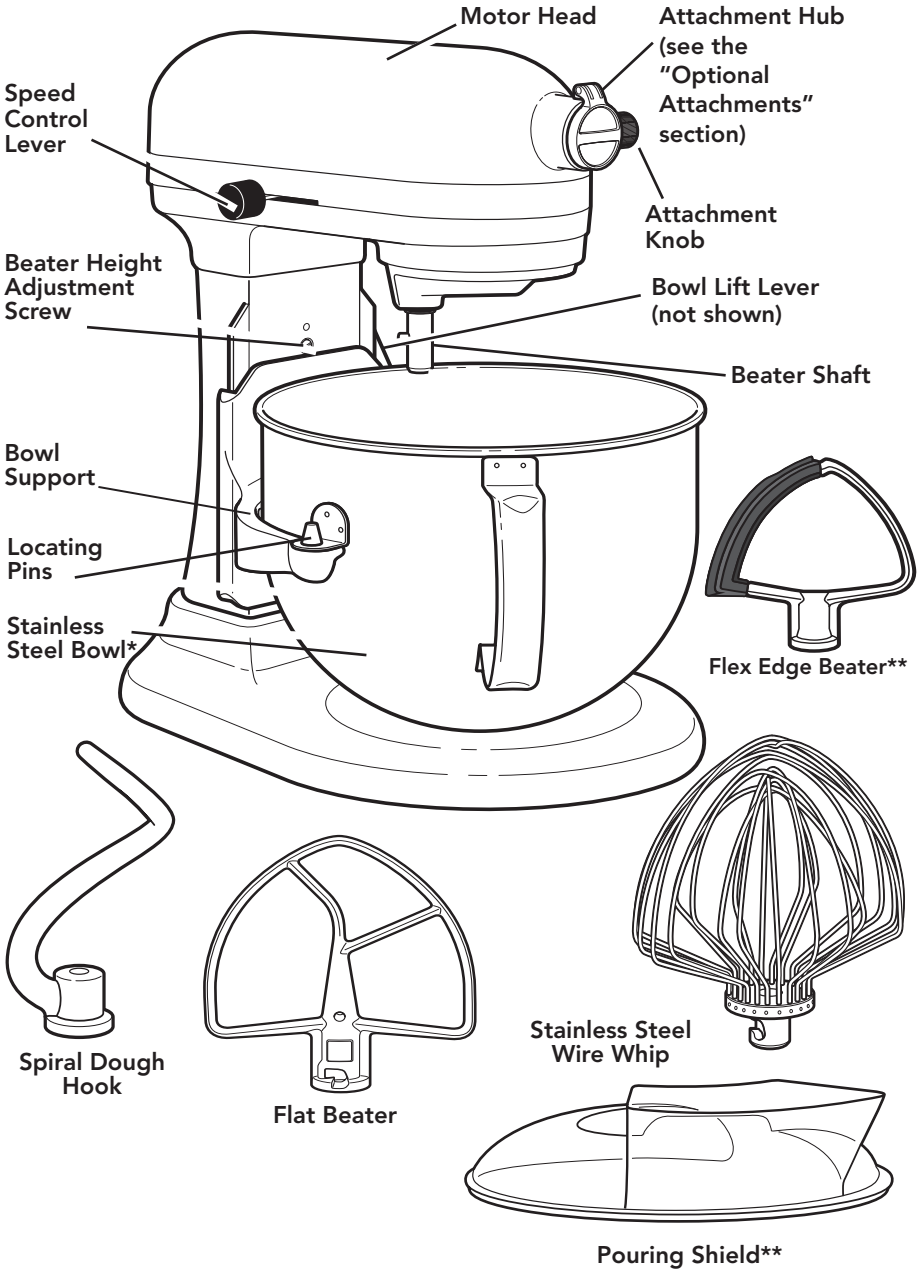
PARTS AND FEATURES

PARTS AND ACCESSORIES

ENGLISH



*Capacity and handle design vary by model.

**Included with select models only. Also available as an optional accessory.

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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 protect against risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. 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.
4. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
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.

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STAND MIXER SAFETY

6. 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 Centre for examination, repair, or adjustment.
7. The use of attachments 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 the edge of table or counter.
10. Remove flat beater, wire whip, or dough hook fro Stand Mixer before washing.
11. Children should be supervised to ensure that they do not play with the appliance.
12. 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.
13. Never leave the appliance unattended while it is in operation.
14. To avoid product damage, do not use the Stand Mixer bowls in areas of high heat such as an oven, microwave, or on a stovetop.
15. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
16. This appliance is intended to be used in household and similar applications such as:
    - staff kitchen areas in shops, offices, or other working environments;
    - farmhouses;
    - by clients in hotels, motels and other residential type environments;
    - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

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STAND MIXER SAFETY

ELECTRICAL REQUIREMENTS

⚠WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth 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.

Volts: 220-240 A.C. only.
Hertz: 50-60

The power rating for your Stand Mixer is printed on the trim brand or on the serial plate.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

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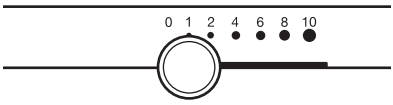
USING THE STAND MIXER

SPEED CONTROL GUIDE

All speeds have a feature that 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.



SPEED	USED FOR	ACCESSORIES	DESCRIPTION
1	Stirring		For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, and add liquids to dry ingredients. Do not use speed 1 to mix or knead yeast doughs.
2	Slow Mixing, Kneading		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.
8-10	Fast Beating, Whipping, Fast Whipping		For whipping cream, egg whites, and boiled frostings. For whipping small amounts of cream, egg whites or for final whipping of mashed potatoes.

NOTE: Use speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for Stand Mixer failure.

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USING THE STAND MIXER

ACCESSORY GUIDE

Flat beater for normal to heavy mixtures:		
 **Flat beater**	cakes creamed frostings candies cookies pie pastry	biscuits quick breads meat loaf mashed potatoes
Wire whip for mixtures that need air incorporated:		
 **Wire whip**	eggs egg whites heavy cream boiled frostings	sponge cakes angel food cakes mayonnaise some candies
Dough hook for mixing and kneading yeast doughs:		
 **Dough hook**	breads rolls	coffee cakes buns

OPERATING THE SPEED CONTROL

⚠WARNING

Injury Hazard

Unplug mixer before touching beaters.

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

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 Stand Mixer off before scraping.

NOTE: 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 Stand Mixer. This is normal.

If the Stand Mixer becomes overloaded, it will automatically shut off to prevent damage. See "Auto-Reset Motor Protection."

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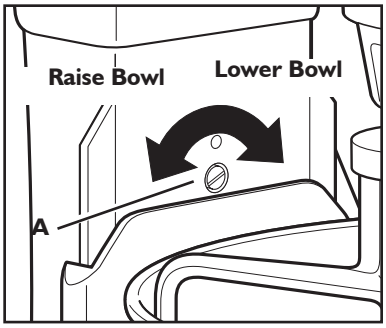
USING THE STAND MIXER

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 the clearance easily.

1. Unplug Stand Mixer or disconnect power.
2. Place bowl lift lever in down position.
3. Attach flat beater.
4. Adjust so flat beater just clears bottom surface of bowl when in lifted position by turning screw counterclockwise to raise the bowl and clockwise to lower the bowl. Just a slight turn is all that is required: the screw will not rotate more than 1/4 turn (90 degrees) in either direction. (The full range of adjustment is 1/2 turn, or 180 degrees.)
5. Place bowl lift lever in up position to check clearance.
6. Repeat steps 4 and 5 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, the beater or whip may wear.

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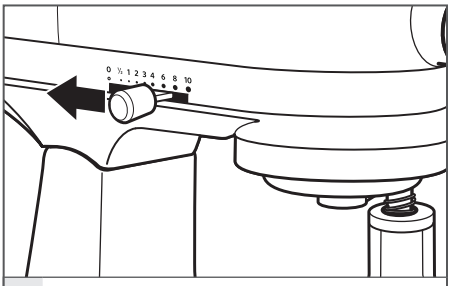
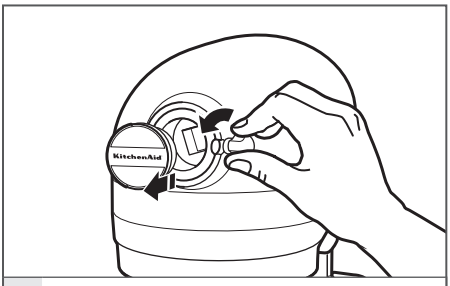
USING THE STAND MIXER

OPTIONAL ATTACHMENTS

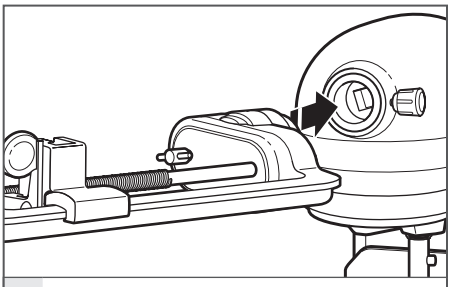
KitchenAid offers a wide range of optional attachments such as the Spiralizer, Pasta Cutters, or Food Grinders that may be attached to the Stand Mixer attachment power shaft as shown here.



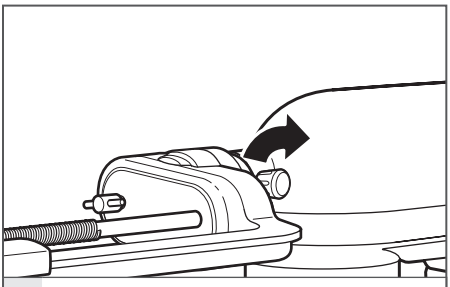
1 Check to be sure that the Stand Mixer is unplugged, and the speed control is turned to "0".



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



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.

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ASSEMBLING YOUR BOWL LIFT STAND MIXER

ENGLISH

⚠WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth prong.

Do not use an adapter.

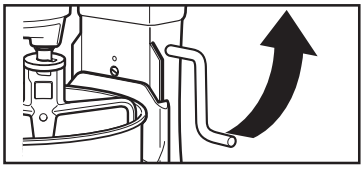
Do not use an extension cord.

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

To Attach Bowl
1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Place bowl lift lever 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.
7. Plug into a grounded outlet or reconnect power.

To Remove Bowl
1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Place bowl lift lever in down position
4. Remove flat beater, wire whip, or dough hook.
5. Grasp bowl handle and lift straight up and off locating pins.

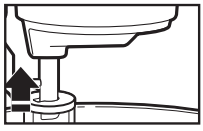
To Raise Bowl



1. Rotate lever to straight-up position.
2. Bowl must always be in raised, locked position when mixing.

To Lower Bowl
1. Rotate lever back and down.

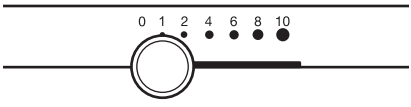
To Attach Flat Beater, Wire Whip, or Dough Hook
1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Slip flat beater on beater shaft and press upward as far as possible.



4. Turn beater to right, hooking beater over the pin on shaft.
5. Plug into a grounded outlet or reconnect power.

To Remove Flat Beater, Wire Whip, or Dough Hook
1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Press beater upward as far as possible and turn left.
4. Pull beater from beater shaft.
5. Plug into a grounded outlet or reconnect power.

Stand Mixer Speed Control and Lever Guard



The Stand Mixer has a feature that minimizes splash-out by starting the mixer slowly before increasing to the selected speed. To further reduce the potential for splash-out, always begin mixing using speed 1, 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 "0" (Off). After a few minutes, the stand mixer will automatically reset. Slide the speed control lever to the desired speed and continue mixing. If the Stand Mixer does not restart, see "Troubleshooting Problems."

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TIPS FOR GREAT RESULTS

MIXING TIPS

Mixing Time

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

Using Your Recipes with the Mixer

There are a number of methods that can be used for making cake with your KitchenAid Stand Mixer.

For example, the "quick mix" method (sometimes referred to as the "dump" method) is ideal for simple cakes, such as yellow cake and white cake. This method calls for combining dry ingredients with most or all liquid ingredients in one step.

More elaborate cakes, such as a torte, should be prepared using the traditional cake mixing method. With this method, sugar and the shortening, butter, or margarine are thoroughly mixed (creamed) before other ingredients are added. For all cakes, mixing times may change because your KitchenAid Stand Mixer works more quickly than other mixers. In general, mixing a cake with the KitchenAid Stand Mixer will take about half the time called for in most cake recipes.

To help determine the ideal mixing time, observe the batter or dough and mix only until it has the desired appearance described in your recipe, such as "smooth and creamy."

To select the best mixing speeds, see "Speed Control Guide."

Adding Ingredients

Always add ingredients as close to side of bowl as possible, not directly into moving beater.

NOTE: If ingredients in very bottom of bowl are not thoroughly mixed, then the beater is not far enough into the bowl. See "Beater to Bowl Clearance."

Cake Mixes

When preparing packaged cake mixes, use speed 2 for low speed, 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

In general, solid materials should be folded in the last few seconds of mixing on stir speed. The batter should be thick enough to prevent 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.

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CARE AND CLEANING

Bowl, coated flat beater, coated 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 shaft.

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

TROUBLESHOOTING

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 Stand Mixer. 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 to the "0" (Off) position for 10-15 seconds, then turn it back on. If the mixer still does not start, allow it to cool for 30 minutes before turning it back on.

If the problem is not due to one of the above items, see the KitchenAid Warranty. Do not return the Stand Mixer to the retailer, as they do not provide service.

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简体中文

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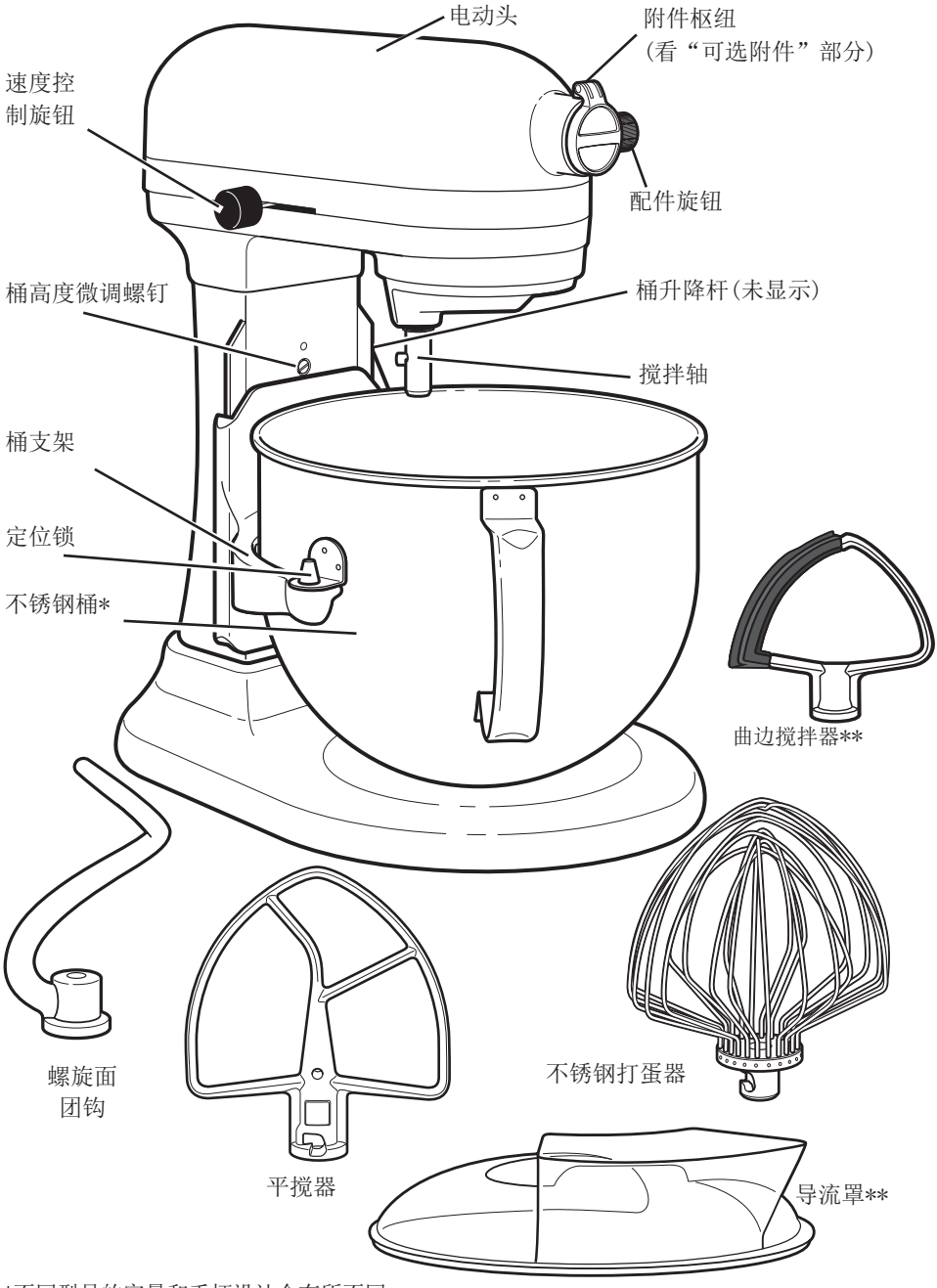
零部件和结构

零部件和配件



*不同型号的容量和手柄设计会有所不同。

**仅包含在特选型号。也可作为可选附件。

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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。家电使用不当可能导致人员受伤。
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. 本设备不得由体能、感官能力或心智能力低下，或缺乏经验和知识的人士（包括儿童）使用，除非他们在使用该设备方面得到了负责他们安全的人 士的监督或指导。
4. 如果不再使用，组装、拆卸零配件，或者准备清洗设备，请先将关闭，再从插座中拔出台式搅拌机的插头。
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，请勿使用此搅拌机。
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。

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11. 应对儿童进行监督以确保他们不会拿本设备玩耍。
12. 如果电源线损坏，必须由制造商、服务代理或类似合格人员进行更换以避免发生危险。
13. 切勿使本家电在无人看管状态下运行。
14. 为避免损坏本产品，请勿在高温物品（如烤箱、微波炉等）周围或在灶台上方使用台式搅拌机的搅拌桶。
15. 请参考“保养与清洁”部分，了解接触食物的表面的清洁说明。
16. 本家电适合在家庭或类似环境中使用，如：
    - 商店、办公室或其他工作环境中的员工厨房；
    - 农舍；
    - 由酒店、汽车旅馆和其他住宿环境中的顾客使用；
    - 住宿加早餐型环境。

请保存这些说明

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产品中有害物质的名称及含量 (Hazards substance content information)

Part Names 部件名稱	Name Hazardous Substances 有害物质名称					
	Lead (Pb) 铅 (Pb)	Mercury (Hg) 汞 (Hg)	Cadmium (Cd) 镉 (Cd)	Hexavalent Chromium (Cr (VI)) 六价铬 (Cr (VI))	Polybrominated biphenyls (PBB) 溴联苯 (PBB)	Polybrominateddiphenyl ethers (PBDE) 溴二苯醚 (PBDE)
Motor 马达	x	o	o	o	o	o
Motor control/PCB Assembly 马达控制装置及电路板	x	o	o	o	o	o
Power cord set 电源线组	x	o	o	o	o	o

This table is prepared in accordance with the provisions of SJ/T 11364.

此表格是按照 SJ/T 11364 的规定编制的。

O: Indicates that said hazardous substance contained in all of the homogeneous materials for this part is below the limit requirement of GB/T 26572.

O: 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下

X: Indicates that said hazardous substance contained in at least one of the homogeneous materials used for this part is above the limit requirement of GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。

在中华人民共和国境内销售的电子电气产品上将印有"环保使用期"(EPuP)符号(electrical product should be marked this lab)。圆圈中的数字代表产品的正常环保使用年限(number 15 means the productenvironmental service life is 15 years)。

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台式搅拌机产品食品接触用信息 (Food contact information for product KitchenAid Stand Mixer)

请根据说明书要求正常使用本产品, 本产品食品接触用材料及部件符合 GB 4806.1-2016 和相应食品安全国家标准要求，具体信息如下

(Please use this product according to the user guide, food contact material complied with GB 4806.1-2016 and other Nation food safety standards, see below table for details)：

食品接触用材料 (Food contact material)		用途(Function) / 部件名称(Part name)	标准 (Standard)	备注 (Remark)
金属 (Metal)	不锈钢 (06Cr19Ni10)	碗 **(StnStl Bowl)**	GB 4806.9-2016	
	不锈钢 (06Cr19Ni10)	搅拌棒 **(StnStl Flat Beater & Dough Hook)**	GB 4806.9-2016	
	不锈钢 (17Cr18Ni9)	打蛋棒 **(Wire Whip)**	GB 4806.9-2016	
	铝合金 (415 aluminum die cast alloy)	打蛋棒 **(Wire Whip)**	GB 4806.9-2016	不能直接接触酸性食品 (cannot contact with acidic food)
金属喷涂层 (Metal with Coating)	铝合金喷涂层 (380 aluminum die cast with Interpon NTX MA029QF)	搅拌棒 **(Flat Beater & Dough Hook)**	GB 4806.9-2016 GB 4806.10-2016	如涂层脱落，建议更换 (If coating fall off, suggest change)
塑料(Plastic)	共聚酯 (Copolyester-Tritan TX1501HF) (CAS: 261716-94-3)	盖子 **(Pouring Shield)**	GB 4806.7-2016	
	聚丙烯 (Polypropylene PP1304E3)	搅拌棒 **(Flex Edge Beater)**	GB 4806.7-2016	
弹性体 (Elastomer)	弹性体 (TPV Santoprene 8271-65)	搅拌棒 **(Flex Edge Beater)**	GB 4806.11-2016	

注**(Remark)**：本系列产品包含以上食品接触材料，部分机型可能不含个别材料，以实际产品为准. (Above food contact material applicable for all this product series, some food contact material maybe not applicable for specific Product)

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台式搅拌机安全注意事项

用电要求

⚠ 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。

电压：仅220-240VAC
赫兹：50-60

台式搅拌机的功率印在商标的边缘上和产品底盘的序列号上。

不得另外延长电源线。如果所提供的电源线太短，请让合格电工或技师安装附加插座。

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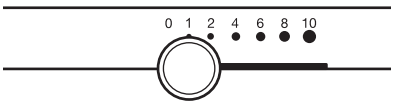
使用台式搅拌机

速度控制器指导

当本搅拌器有一个特色，不论是调校到哪个速度，搅拌器都会缓慢开始，然后才迅速达到指定的速度。这是为了避免食材溢出和面粉“飘散”。



速度	使用	附件	说明
1	搅拌		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。请勿使用速度 1 挡搅拌或揉搓发酵面团。
2	缓慢搅拌，揉搓		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。
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。
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。
8–10	快速打浆，打发，快速打发		适合于打发奶油，蛋白和熟炼糖霜。打发少量奶油、蛋白，或作为土豆泥打发操作的最后一步。

注意：请使用2档速度搅拌和揉搓酵母面团。使用其他档位的速度很可能造成台式搅拌机的死机。

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使用台式搅拌机

选择恰当的附件

对于普通的稠混合物，使用平搅器：		
	蛋糕 奶油糖霜 糖果 曲奇 馅饼皮	饼干 速制面饼 肉糕 土豆泥
当混合物需要混合空气时，使用打蛋器：		
	鸡蛋 蛋白 高脂厚奶油 熟炼糖霜	松糕 白蛋糕 蛋黄酱 某些糖果
若是搅拌和揉搓发酵面团，使用面团钩：		
	面包 面包卷	早餐点心 小圆面包

简体中文

台式搅拌机的用法

⚠ 警告

受伤危险

在触碰搅拌器之前务必拔下搅拌机的插头。

否则可导致骨折、割伤或瘀伤。

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，搅拌时间过长，搅拌机顶部可能会发烫。这是正常现象。

如果台式搅拌机工作负荷过大，机器会自动停机以免受损。看“自动重设电机保护”。

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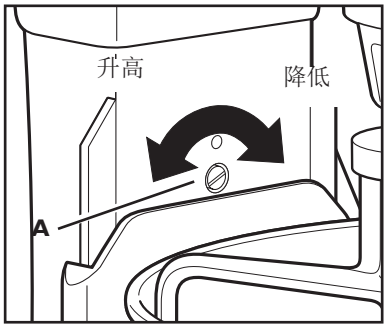
使用台式搅拌机

搅拌机与桶的距离

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。

1. 拔出台式搅拌机的插头，或断开电源。
2. 将桶升降柄置于低位。
3. 装上平搅器。
4. 调搅拌棒刚好悬在碗底表面，方法是逆时针转扭升高碗位，顺时针是调低碗位。仅稍微扭扭就行：调整按钮不能左右旋转超过 1/4 (90 度)。(最幅 度为一个半圆 180 度)。
5. 将桶升降柄置于高位，查看间距。
6. 必要时重复步骤 4 和 5。



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。

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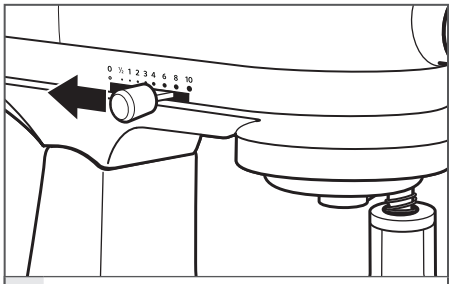
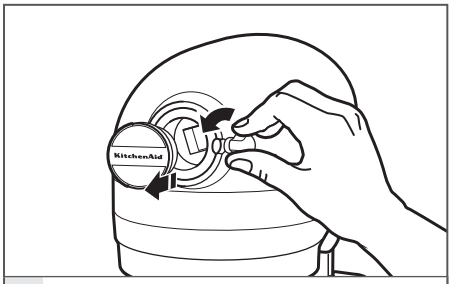
使用台式搅拌机

可选附件

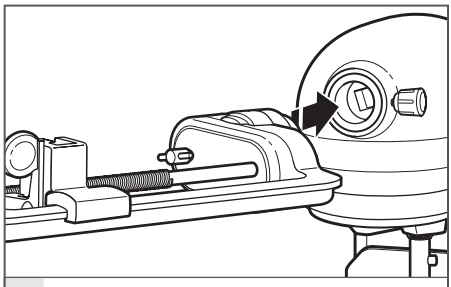
KitchenAid 提供丰富的可选附件，例如螺旋器、面团切刀、食品粉碎器，如所示可附接至台式搅拌机的附件动力轴。.



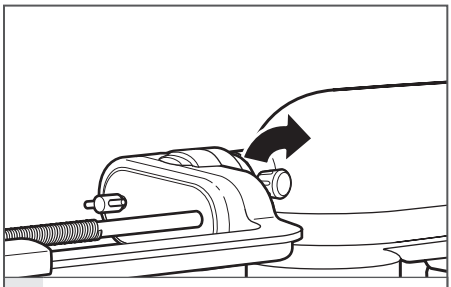
1 进行检查，确保台式搅拌机插头已拔下，并且速度控制转到 “0”。



2 逆时针转动附件旋钮将附件套筒罩拆下。.



3 将附件插入附件套筒，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。



4 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。 请参见您的附件随附的“说明”，了解有关使用附件的详细说明。

备注： 在拆卸或更换附件之后，确保附件旋钮牢固紧固。

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组装您的升降桶台式搅拌机

⚠ 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。

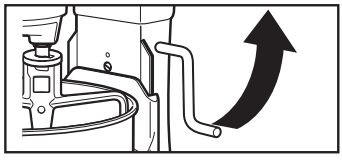
安装桶

1. 将速度控制器旋转到 “0”（关）。
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. 向下按压桶壁，直到桶销卡入弹簧锁为止。
6. 在搅拌前将桶向上抬一下。
7. 插头插入接地插座或再接上电源。

拆卸桶

1. 将速度控制器旋转到 “0” （关）。
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。

上抬桶



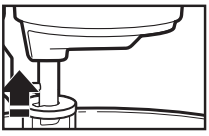
1. 将手柄旋转到直立位置。
2. 搅拌时，桶必须始终处于抬起的锁定位置。

降低桶

1. 向后、向下旋转手柄。

安装平搅器、打蛋器或面团钩

1. 将速度控制器旋转到 “0”（关）。
2. 拔出台式搅拌机的插头，或断开电源。
3. 滑动搅拌棒到搅拌轴上并按上到顶越高越好。

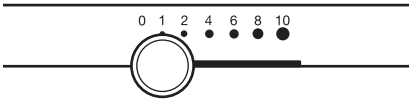


4. 右转搅拌棒，钩住搅拌棒悬于轴上的固定针。
5. 插头插入接地插座或再接上电源。

拆卸平搅器、打蛋器或面团钩

1. 将速度控制器旋转到 “0”（关）。
2. 拔出台式搅拌机的插头，或断开电源。
3. 上按搅拌棒尽可能到顶然后向左转。
4. 从搅拌轴上拿下搅拌器。
5. 插头插入接地插座或再接上电源。

商用台式搅拌机速度控制



台式搅拌机的特点之一是通过慢启动，以使溢出最小化，然后再调高至选定速度。为了降低配料溅出桶外的可能性，开始搅拌时应始终使用最低速，即 1 档速度，然后逐渐移动到所需的更高速度。请参阅“速度控制指南”。

自动重设电机保护

如果台式搅拌机由于负荷过大而停机，即把速度调到 “0” （关）。搅拌机会在数分钟后自动重设，之后则可继续工作。滑动速度控制杆到合适速度并继续搅拌。如果搅拌机不能重设，请看“ 常见问题指南”。

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获得最佳效果的提示

搅拌提示

行星式搅拌动作
你的 KitchenAid 台式搅拌器比其他同类产品更省时省力，搅拌充分。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。例如做 蛋糕，搅拌时间可能只需其他同 类产品的一半。

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。 例如,“快速搅拌”方法(有时也称为 “ 倾销”法)是理想的为简单蛋糕如黄 蛋糕和白蛋糕的整料法。此方法可混和全液体或半干半湿的食材。
当要制作比较复杂的蛋糕时，还得用传统搅拌法处理。先把糖，起酥油，黄油或人造奶油均匀地搅拌(成糊状)，然后再添加其他配料。因为本产品是KitchenAid，与其他搅拌机制作各式蛋糕的所需的时间会有所不同。一般来说， KitchenAid 制作蛋糕所需的时间是其他品牌的一半。 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
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。

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
用带包装的蛋糕粉准备面糊时，慢速使用 2 档，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，以搅拌速度混入固体原料。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。

简体中文

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维护和清理

桶，平搅器，打蛋器和面团钩都可以用热水和洗涤剂清洗。如用洗涤剂后，请用清水冲干净，然后弄干。不要把平搅器留在搅拌轴上。

注意：务必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。请勿浸泡在水中。经常擦拭搅拌轴，去掉上面积聚的所有残渣。

常见问题指南

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，搅拌时间过长，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“搅拌器与桶的距离”。

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。

- 将台式搅拌机旋转到 “0”(关)位置 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。

如果不是以上原因导致，请看 KitchenAid 保修单。不要把台式搅拌机拿给零售商处理，因为零售商不提供售后服务。

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KITCHENAID 和台式搅拌机的设计是在美国和其他地方的商标。

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KitchenAid

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