

KitchenAid

Stand Mixer

5K45

5KSM45 - 5KSM180

5KSM195



目录

零部件和结构

零部件和配件3

产品安全性

重要安全措施4

妥善保存本说明书5

电气要求5

产品中有害物质的名称及含量6

台式搅拌机产品食品接触用信息.....7

入门

使用前8

速度控制器指导.....8

配件指导9

连接/拆卸桶9

升起/降下电动头10

连接/拆卸平搅器、曲边平搅器、
打蛋器或面团钩10

平搅器至桶间隙11

安装/拆卸导流罩12

使用导流罩13

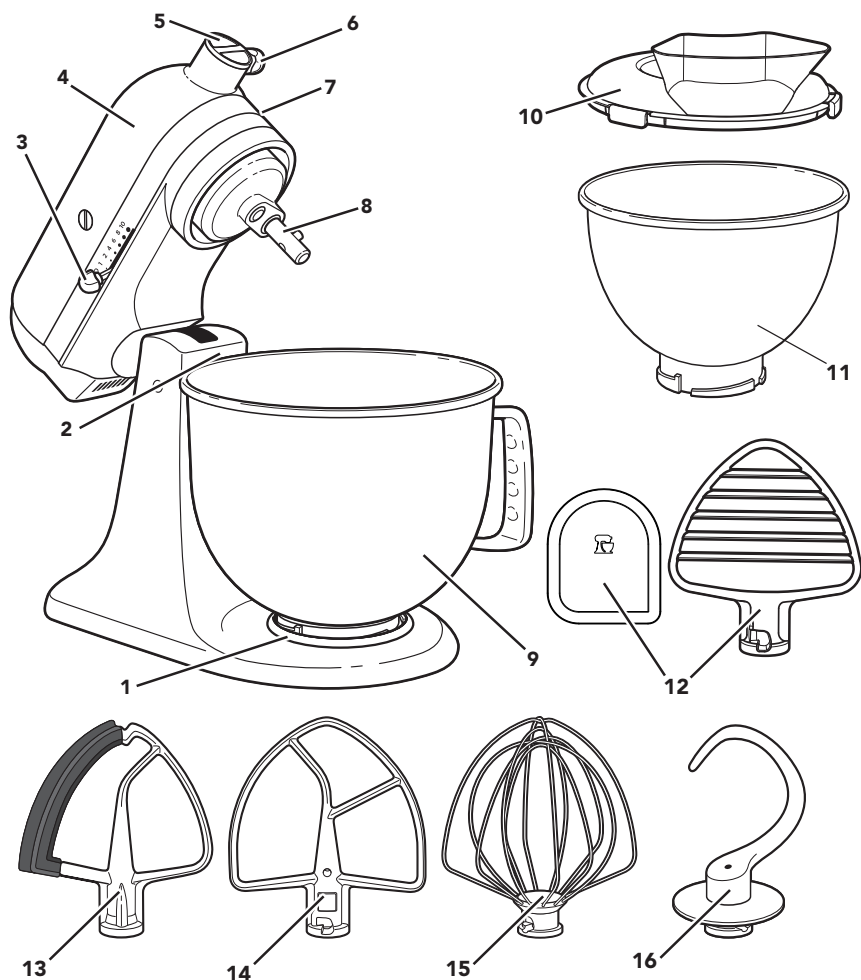
操作速度控制器13

保养和清洁14

故障排除15

售后维修及服务16

部件及功能



1 搅拌碗夹板

2 搅拌器高度调整螺钉（未显示）

3 速度控制杆

4 电动头

5 附件套筒

6 附件旋钮

7 电动头锁定杆（未显示）

8 搅拌轴

9 桶**

10 导流罩*

11 3 L 不锈钢桶*

12 糕点搅拌器*和刮刀***

13 平搅器*

14 曲边搅拌器*

15 打蛋器

16 面团钩

*仅包含在特选型号。也可作为可选附件。

**桶设计和材质取决于台式搅拌机型号。

***也可用于刮擦搅拌碗。

产品安全性

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：



如果不立即遵守说明，可能导致死亡或重伤。



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

使用电器时，应始终遵循基本的安全预防措施，包括：

1. 阅读所有说明。电器使用不当可能导致人身伤害。
2. 为避免触电风险，切勿将台式搅拌机放入水或其他液体中。
3. 本电器不适合以下人群（包括儿童）使用：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非其在监督和指导下使用，以确保安全。
4. 儿童需有成人看护，以确保其不会将本电器当做玩具。
5. 如果电源线损坏，必须让制造商、其服务代理或类似合格人员进行更换以避免发生危险情况。
6. 切勿在无人看管的情况下运行本电器。
7. 不使用时、组装或卸下部件前以及清洁前，请先将电器转向关闭（0），然后从插座上拔下插头。拔出时，抓牢插头并将其从插座中拔出。切勿拉扯电源线。
8. 避免接触运动部件。在操作期间让手、头发、衣物以及刮刀和其他餐具远离所有配件以降低人员受伤和/或损坏台式搅拌机的风险。
9. 若台式搅拌机的线缆或插头受损，或者台式搅拌机发生故障，或出现跌落或任何形式的损坏后，请勿操作。请将台式搅拌机退回最近的授权服务中心进行检查、维修或进行电气或机械调整。
10. 使用非 KitchenAid 推荐或出售的附件/配件可能会引起火灾、触电或损伤。
11. 请勿在室外使用本电器。
12. 请勿将电源线挂在桌子或橱柜边缘。
13. 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碗。
14. 清洗之前，应取出台式搅拌机配件。

15. 待设备完全冷却后再安装或拆卸部件或者清洁设备。
16. 有关清洁表面接触食物的说明，请参阅“保养和清洁”部分。
17. 本电器适合在家庭或类似环境中使用，例如：
 - 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；
 - 民宿型环境。

妥善保存本说明书

电气要求



触电危险

插入接地的插座。

请勿去除接地插针。

不要使用适配器。

不要使用延长线。

不遵守这些说明可导致死亡、火灾或触电。

功率：

300 W MAX

5KSM125 - 5KSM195 系列

275 W MAX

5K45、5KSM45、5KSM95 系列

电压：220-240 V~

频率：50-60 Hz

执行标准: GB/T 4706.1-2024 和 GB/T 4706.30-2024

注：如果插头与插座不匹配，请联系具备资质的电工。请勿以任何方式改装插头。切勿使用适配器。

请勿使用加长电源线。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。

产品中有害物质的名称及含量 (Hazardous 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)	Polybrominated diphenyl 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。 X: 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 product environmental service life is 15 years)。

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/T 4706.1 GB/T 4706.30 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 4806.9-2023	
	不锈钢 (06Cr19Ni10)	搅拌棒 (StnStl Flat Beater & Dough Hook)	GB 4806.9-2023	
	不锈钢 (17Cr18Ni9)	打蛋棒 (Wire Whip)	GB 4806.9-2023	
	铝合金 (415 aluminum die cast alloy)	打蛋棒 (Wire Whip)	GB 4806.9-2023	
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 4806.9-2023	不能直接接触酸性 食品 (cannot contact with acidic food)
塑料(Plastic)	共聚酯 (Copolyester- Tritan TX1501HF) (CAS: 261716-94-3)	盖子 (Pouring Shield)	GB 4806.9-2023	如涂层脱落, 建议 更换 (If coating fall off, suggest change)
	聚丙烯 (Polypropylene PP1304E3)	搅拌棒 (Flex Edge Beater)	GB4806.11-2023	
弹性体 (Elastomer)	弹性体 (TPV Santoprene 8271-65)	搅拌棒 (Flex Edge Beater)	GB4806.11-2023	

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)

入门

使用前

重要信息：完全拧紧附件旋钮，防止搅拌时套筒罩掉入搅拌机中。



速度控制指南

速度	操作	附件	说明
1	搅拌	平搅器*、 曲边搅器*	用于慢速搅拌、组合、打浆、开始所有搅拌程序。用于将面粉和干燥配料加入面糊，以及将液体加入干燥配料。请勿使用速度 1 来搅拌或揉搓发酵面团。
2	缓慢搅拌	面团钩、 平搅器*、 曲边搅器*	用于慢速搅拌、打浆、快速搅动。用于搅拌和揉搓发酵面团、重型面糊和糖果，开始捣碎土豆或其他蔬菜，将起酥油切入面粉，搅拌稀薄或易溅的面糊。
	搅拌	糕点搅器*	将黄油切成粉状以制作生面团；糖化水果和蔬菜。
4	搅拌、 拍打	打蛋器、 平搅器*、 曲边搅器*	用于搅拌诸如曲奇的准重型面糊。用于融合糖并切细，将糖添加到蛋白制作蛋白糖饼。中等速度蛋糕搅拌。
		糕点搅器*	用于切肉丝
6	搅拌、 乳化	打蛋器、 平搅器*、 曲边搅器*	用于中等速度搅拌（乳化）或搅打。用于完成蛋糕、油炸圈饼和其他面糊的混合。高速蛋糕搅拌
8	快速搅拌、 搅打	打蛋器	用于搅打奶油、蛋白和煮沸糖霜。
10	快速搅打		用于搅打少量奶油、蛋白，或用于最终搅打土豆泥。

注：如需实现更精细的调整，可将速度控制杆设置在上表中所列的速度之间，以获得速度 3、5、7 和 9。准备发酵面团时，请勿超出速度 2，因为这可能导致台式搅拌机受损。

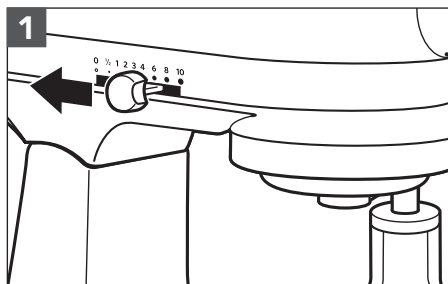
*仅包含在特选型号。也可作为可选附件。

配件指南

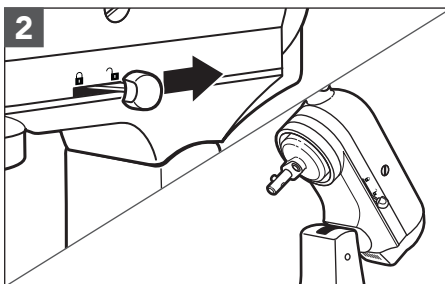
附件	用途
对于普通的稠混合物，请使用平搅器*和曲边搅拌器*	蛋糕、奶油糖霜、糖果、曲奇、糕点、饼干、肉糜卷、土豆泥
打蛋器，用于需要混入空气的混合物	鸡蛋、蛋白、多脂奶油、煮沸糖霜、松糕、蛋黄酱、某些糖果
面团钩，用于搅拌和搓揉发酵面团	面包、面包卷、披萨面团、包点
糕点搅拌器*，用于将黄油切成粉状	适用于馅饼面团、饼干和其他糕点、糖化水果和蔬菜与肉丝。

产品组装

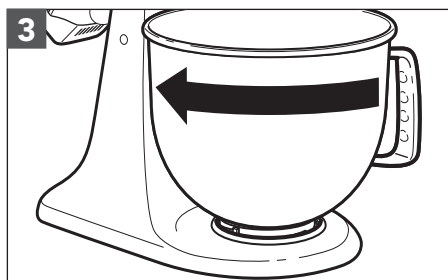
安装/拆卸桶



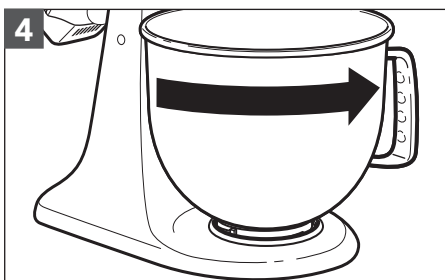
连接搅拌碗：旋转速度控制器至“0”（关闭）。拔掉台式搅拌机插头。



将锁定杆保持在解锁位置，然后向后倾斜斜电动头。



将搅拌碗放在搅拌碗夹板上。沿顺时针方向轻轻转动搅拌碗。

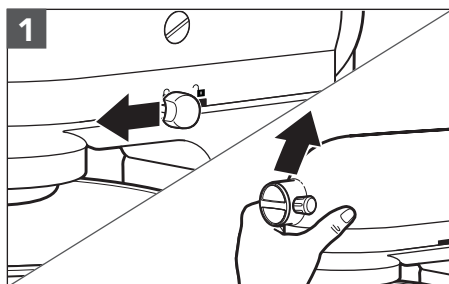


卸下搅拌碗：重复第 1 步和第 2 步。沿逆时针方向轻轻转动搅拌碗。

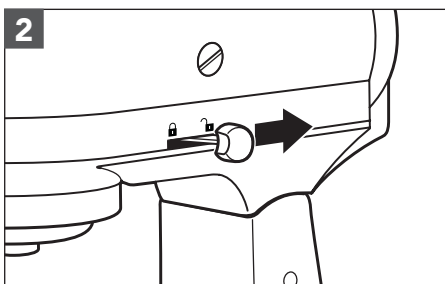
*仅包含在特选型号。也可作为可选附件。

产品组装

提升/降低电动头



提升电动头：将锁定杆推至解锁位置并提升电动头。提升后，控制杆会自动回到锁定位置，以保持电动头升起。



降低电动头：将锁定杆推至解锁位置，然后轻轻降下电动头。电动头降下后，锁定杆会自动回到锁定位置。在搅拌之前，通过尝试升起电动头测试锁紧是否牢靠。

注：使用台式搅拌机时，电动头应当始终保持在锁定位置。

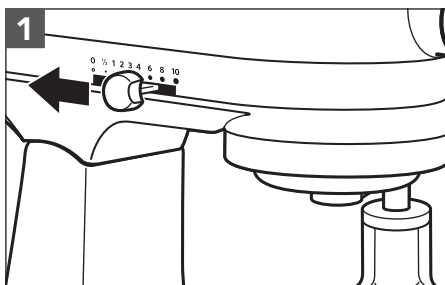
安装/拆卸平搅器*、曲边搅器*、打蛋器和面团钩

警告

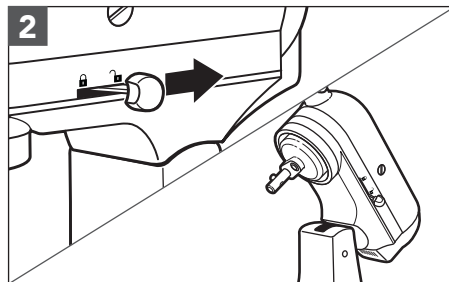
受伤危险

在触碰搅拌机之前务必拔下搅拌机的插头。

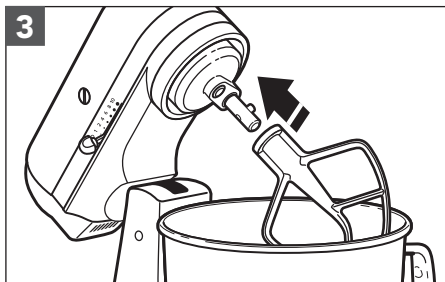
否则可导致骨折、割伤或瘀伤。



安装附件：旋转速度控制器至“0”（关闭）。拔掉台式搅拌机插头。



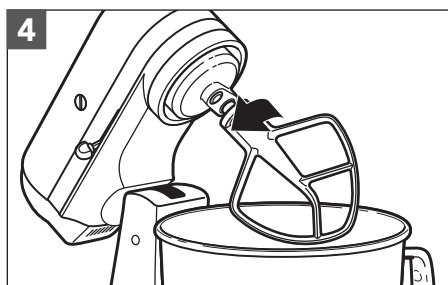
将锁定杆保持在解锁位置，然后向后倾斜电动头。



将附件滑到搅拌器轴上并尽可能向上按压。然后，将附件向右转动，使附件钩住搅拌器轴上的销。

*仅包含在特选型号。也可作为可选附件。

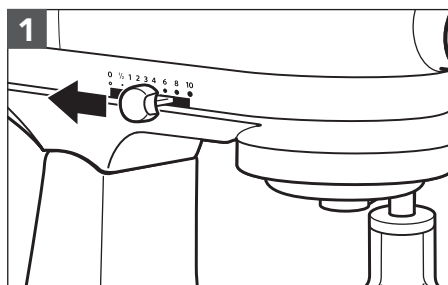
产品组装



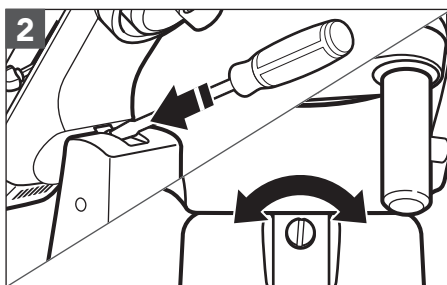
卸下附件：重复第 1 步和第 2 步。将附件尽可能向上按压，然后向左转动。将附件从搅拌器轴上拉出。

搅拌器至加工碗间隙

台式搅拌机在出厂时经过调整，从而使平搅器*刚好未接触搅拌碗的底部。如果由于某种原因，平搅器*接触了搅拌碗的底部，或距离搅拌碗过远，可轻松修正间隙。



旋转速度控制器至“0”（关闭）。拔掉台式搅拌机插头。



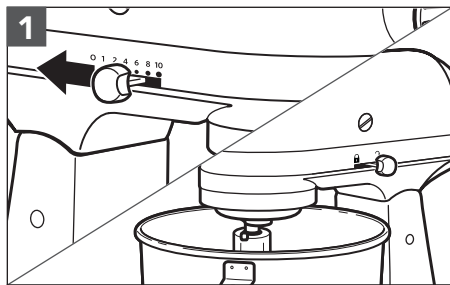
提升电动头。沿逆时针方向（向左）轻轻转动螺丝，升起平搅器*，或沿顺时针方向（向右）转动，将平搅器*降下。对平搅器*进行调整，使其刚好离开搅拌碗的表面。如果过度调整螺丝，搅拌碗锁定杆可能不会锁定位。

注：如果调整得当，平搅器*将不会触碰搅拌碗的底部或侧面。如果平搅器*或打蛋器靠得很近，从而触碰到搅拌碗的底部，涂层可能会磨损搅拌器或打蛋器上的丝线可能磨损。

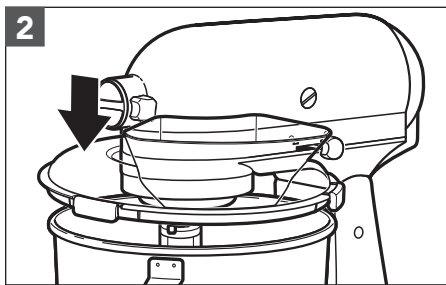
*仅包含在特选型号。也可作为可选附件。

产品组装

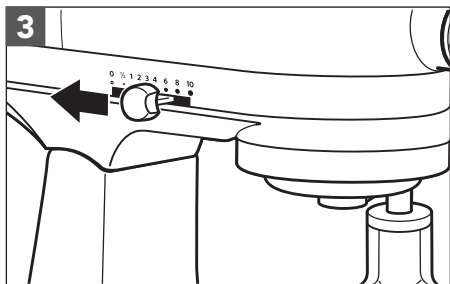
放置/拆卸导流罩*



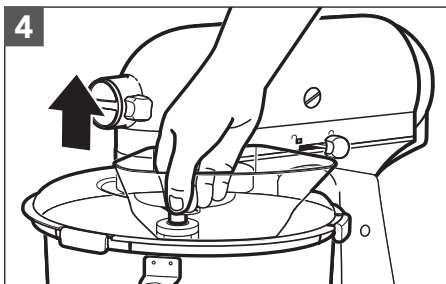
放置导流罩*：旋转速度控制器至“0”（关闭）。拔掉台式搅拌机插头。安装所选附件。参见“安装/拆卸平搅器*、打蛋器和面团钩”章节。



从台式搅拌机前方，在加工碗上方滑动导流罩*，直至罩对中。罩的底部边缘应当装配在加工碗内。



拆下导流罩*：旋转速度控制器至“0”（关闭）。拔掉台式搅拌机插头。



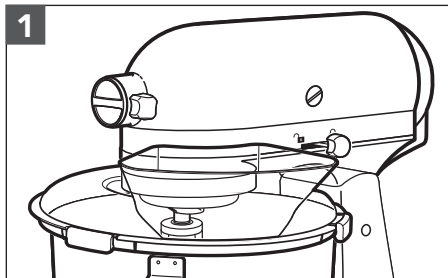
提起导流罩*的前部，离开桶边缘，并将其向前拉动。拆下附件和桶。

*仅包含在特选型号。也可作为可选附件。

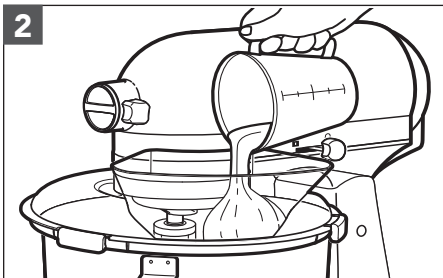
产品组装

导流罩使用方法*

使用导流罩*，可避免搅拌时配料从桶中溅出，也更利于在搅拌时将配料导入桶中。



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。

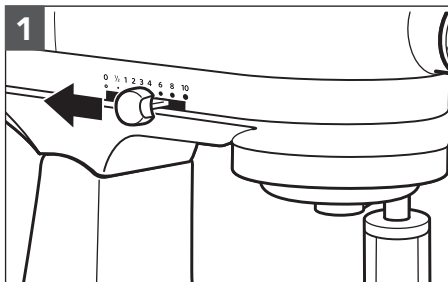


通过导流槽将配料倒入加工碗中。

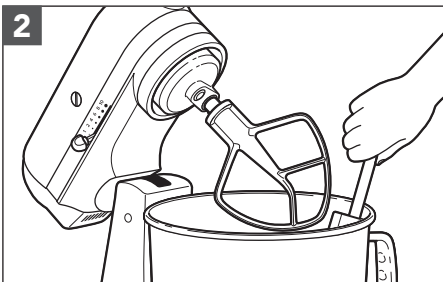
产品用途

速度控制杆操作方法

注：台式搅拌机在使用期间温度可能升高。以较长时间处理重型负载时，装置的顶部可能变热。这属于正常现象。



将台式搅拌机的插头插入正确的电源插座中。务必将速度控制杆设置在最低速度上之后再启动，然后逐渐增大速度，避免配料溅出。请参阅“速度控制指南”章节。



台式搅拌机工作期间，请勿刮擦桶。搅拌碗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，刮擦搅拌碗一次或两次通常就足够了。

*仅包含在特选型号。也可作为可选附件。

维护和清洁

重要信息：待设备完全冷却后再安装或拆卸部件或者清洁设备。



触电危险

插入接地的插座。

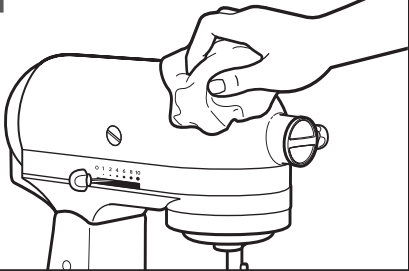
请勿去除接地插针。

不要使用适配器。

不要使用延长线。

不遵守这些说明可导致死亡、火灾或触电。

1



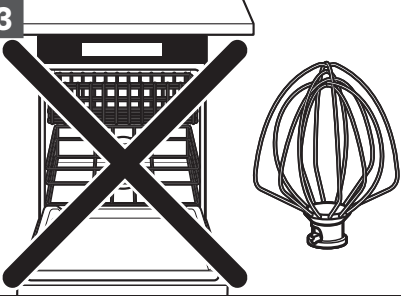
清洁之前，务必拔下台式搅拌机插头。用柔软的湿布擦拭台式搅拌机。请勿使用家用/市售清洁剂。时常擦拭搅拌器轴，去除可能累积的任何残留物。切勿浸入水中。

2



桶、导流罩*、平搅器*、曲边搅拌器*、糕点搅拌器*、刮刀***和面团钩可用洗碗机清洗。或者，在起泡热水中彻底清洁，然后彻底冲净，再干燥。切勿将搅拌器存放在搅拌器轴上。

3



重要信息：其他型号的打蛋器不可用洗碗机清洗。5KSM180, 5KSM158* 型号的打蛋器可用洗碗机清洗。在起泡热水中彻底清洁它，然后彻底冲净它们，再干燥。切勿将打蛋器存放在搅拌器轴上。

*仅包含在特选型号。也可作为可选附件。
*** 也可用于刮擦搅拌碗。



**警告**

触电危险

插入接地的插座。

请勿去除接地插针。

不要使用适配器。

不要使用延长线。

不遵守这些说明可导致死亡、火灾或触电。

问题	解决方案
如果台式搅拌机在使用期间温度升高	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。
如果平搅器*碰到搅拌碗	请停止台式搅拌机。请参阅“组装产品”一节并调节搅拌器和搅拌碗之间的间隙。
如果台式搅拌机发出刺鼻气味	这在电机中很常见，新机器尤其明显。
如果台式搅拌机发生故障或无法操作	台式搅拌机插头是否已插入？
	台式搅拌机电路中的保险丝是否正常工作？如果有断路器盒，请确保电路是闭合的。
	将台式搅拌机关闭 10-15 秒，然后再次打开。如果台式搅拌机仍不能启动，则使其冷却 30 分钟，然后再重新打开。
如果按照本章节中的操作步骤无法修复问题	请参阅“保修与保养”一节。 请勿将台式搅拌机退回给零售商；零售商不提供维修。

*仅包含在特选型号。也可作为可选附件。

售后维修及服务

KitchenAid 保修政策

1. 以下保修政策仅限于在中国大陆地区（不包含香港、澳门特别行政区和台湾地区）购买的下列 KitchenAid 中国大陆地区家用或者商用系列产品；并且该产品仅用于正常的对应家用或者商用用途。
2. 经由 KitchenAid 或 KitchenAid 特约服务中心检查产品确定为功能故障的进行免费维修或更换零部件。
3. 功能故障指不能正常工作、异响、漏电跳闸等。
4. 在法律允许的范围内，本政策会不时更新，具体请查询微信公众号(凯膳怡1919)的更新。
5. 特定情况下（包括但不限于品牌特卖会、品牌折扣等），保修政策根据当时具体发布的政策执行。

厨师机等原产地为美国的产品为2年保修期、其余产品如OEM或其他中国制造的为1年保修期。厨师机附件（包括碳刷）及其他产品的易损件不在保修范围内，最终解释权归凯膳怡所有。

中国大陆售后服务电话

服务热线：4000128733

服务时间：9:00-17:00（周末及节假日除外）

邮件地址：kitchenaid_china_service@whirlpool.com

KITCHENAID 售后维修服务网点

1. 上海市宝山区创新科技电子产品维修部。

地址：上海市宝山区顾太路29号

联系电话：021-56182148

工作时间：9:00-17:30（节假日除外）

2. 武汉市飞彩电子有限责任公司

地址：武汉市江宁区发展大道176号兴城大厦B座1605室

联系电话：027-85853881、13277051200

工作时间：9:00-17:00 周一到周日(节假日除外)

KitchenAid特约服务中心地址及联系方式

详见KitchenAid微信公众号(KitchenAid凯膳怡1919)



TABLE OF CONTENTS

PARTS AND FEATURES

Parts And Accessories	18
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PRODUCT SAFETY

Important Safeguards	19
Save These Instructions	20
Electrical Requirements	20

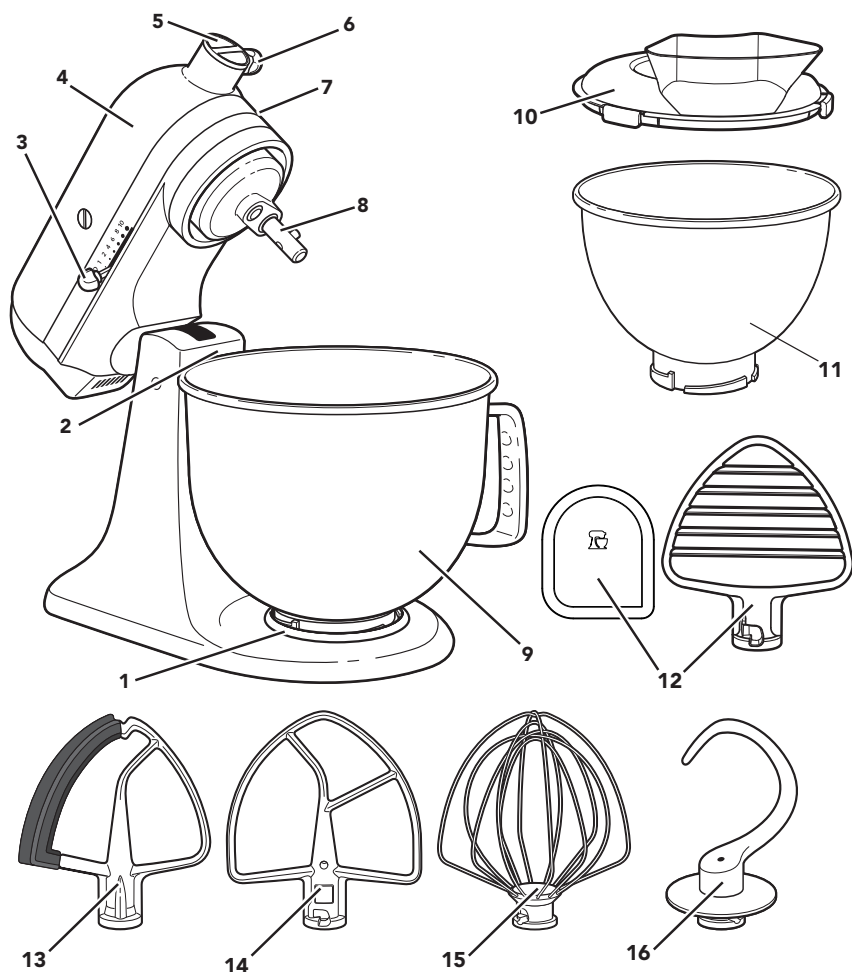
GETTING STARTED

Before Use	21
Speed Control Guide	21
Accessory Guide	22
Attaching/Removing The Bowl	22
Lifting/Lowering The Motor Head	23
Attaching/Removing The Flat Beater, Flex Edge Beater, Wire Whip, Or Dough Hook	23
Beater To Bowl Clearance	24
Placing/Removing The Pouring Shield	25
Using The Pouring Shield	26
Operating The Speed Control	26

CARE AND CLEANING	27
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TROUBLESHOOTING	28
-----------------------	----

PARTS AND FEATURES



- | | | | |
|----------|---|-----------|-------------------------------|
| 1 | Bowl Clamping Plate | 8 | Beater Shaft |
| 2 | Beater Height Adjustment Screw
(not shown) | 9 | Bowl** |
| 3 | Speed Control Lever | 10 | Pouring Shield* |
| 4 | Motor Head | 11 | 3 L Stainless Steel Bowl* |
| 5 | Attachment Hub | 12 | Pastry Beater* and Scraper*** |
| 6 | Attachment Knob | 13 | Flat Beater* |
| 7 | Motor Head Locking Lever
(not shown) | 14 | Flex Edge Beater* |
| | | 15 | Wire Whip |
| | | 16 | Dough Hook |

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

**The Bowl design and material depend on the Stand Mixer model.

*** Can also be used to scrape your Bowl.

PRODUCT 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 instructions concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. 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.
6. Never leave the appliance unattended while it is in operation.
7. Turn the appliance off (O), 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.
8. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from all accessories during operation to reduce the risk of injury to persons and/or damage to the Stand Mixer.
9. Do not operate the Stand Mixer with a damaged cord or plug, or after the Stand Mixer malfunctions, or is dropped or damaged in any manner. Return the Stand Mixer to the nearest Authorised Service Facility for examination, repair, or electrical or mechanical adjustment.
10. The use of attachments/accessories not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
11. Do not use the appliance outdoors.

12. Do not let the cord hang over the edge of table or counter.
13. 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.
14. Remove any accessories from Stand Mixer before washing.
15. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
16. Refer to the "Care and Cleaning" section for instructions on cleaning the surfaces in contact with food.
17. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

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.

Power:

300 W MAX for
5KSM125 - 5KSM195 Series
275 W MAX for
5K45, 5KSM45, 5KSM95 Series

Voltage: 220-240 V~

Frequency: 50-60 Hz

NOTE: If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

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.

GETTING STARTED

BEFORE USE

IMPORTANT: Fully tighten the Attachment Knob to prevent the Hub Cover from falling into the Bowl when mixing.



Tighten Attachment Knob by turning it clockwise until Attachment Hub cover is completely secured to Stand Mixer.

SPEED CONTROL GUIDE

SPEED	ACTION	ATTACHMENT	DESCRIPTION
1	STIR	Flat Beater*, Flex Edge Beater*	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter and to add liquids to dry ingredients. Do not use Speed 1 to mix or knead yeast doughs.
2	SLOW MIXING	Dough Hook, Flat Beater*, Flex Edge Beater*	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.
	STIR	Pastry Beater*	Cut butter into flour to make pastry dough; mash fruits and vegetables.
4	MIXING, BEATING	Wire Whip, Flat Beater*, Flex Edge Beater*	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.
		Pastry Beater*	For shredding meats
6	BEATING, CREAMING	Wire Whip, Flat Beater*, Flex Edge Beater*	For medium fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.
8	FAST BEATING, WHIPPING	Wire Whip	For whipping cream, egg whites, and boiled frostings.
10	FAST WHIPPING		For whipping small amounts of cream, egg whites, or for final whipping of mashed potatoes.

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

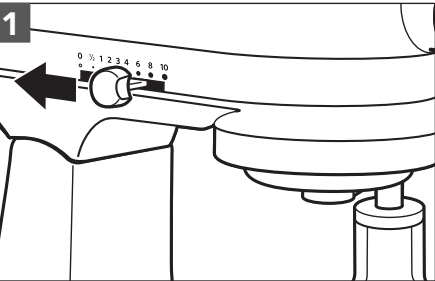
NOTE: The Speed Control Lever can be set between the speeds listed in the above chart to obtain speeds 3, 5, 7, and 9 if a finer adjustment is required. Do not exceed Speed 2 when preparing yeast doughs as this may cause damage to the Stand Mixer.

ACCESSORY GUIDE

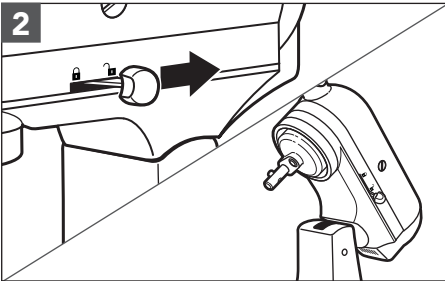
ACCESSORY	USES
Flat Beater* and Flex Edge Beater* for normal to heavy mixtures	Cakes, creamed frostings, candies, cookies, pie pastry, biscuits, meat loaf, mashed potatoes
Wire Whip for mixtures that need air incorporated	Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies
Dough Hook for mixing and kneading yeast doughs	Breads, rolls, pizza dough, buns
Pastry Beater* for cutting butter into flour	For pie dough, biscuits and other pastries, mashing fruits and vegetables, and shredding meats.

PRODUCT ASSEMBLY

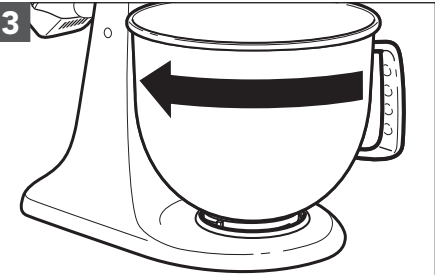
ATTACHING/REMOVING THE BOWL



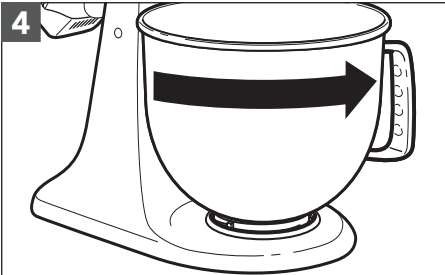
To attach Bowl: Turn speed control to "0" (OFF). Unplug Stand Mixer.



Hold the locking lever in the UNLOCK position and tilt Motor Head back.



Place Bowl on Bowl Clamping Plate. Turn Bowl gently in clockwise direction.

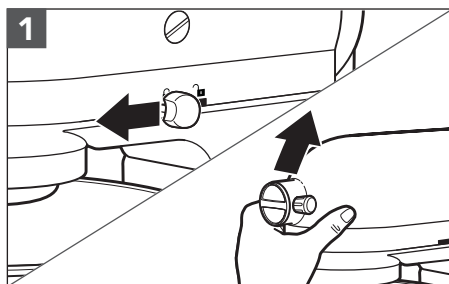


To remove Bowl: Repeat steps 1 and 2. Turn Bowl gently counterclockwise.

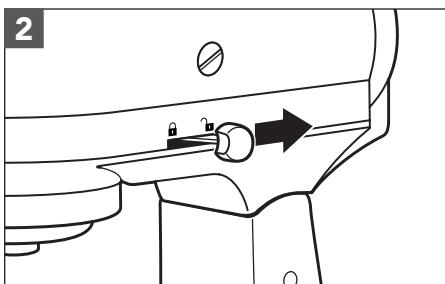
*Included with select models only. Also available as optional accessory.

PRODUCT ASSEMBLY

LIFTING/LOWERING THE MOTOR HEAD



To lift Motor Head: Push the locking lever to the UNLOCK position and lift the head. Once lifted, the lever will automatically go back in LOCK position to keep the head lifted.



To put down Motor Head: Push the locking lever to UNLOCK and gently bring the head down. The locking lever will automatically go back in LOCK position when the head is down. Before mixing, test lock by attempting to raise Motor Head.

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

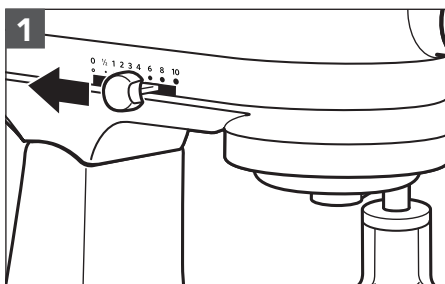
ATTACHING/REMOVING THE FLAT BEATER*, FLEX EDGE BEATER*, WIRE WHIP, OR DOUGH HOOK

! WARNING

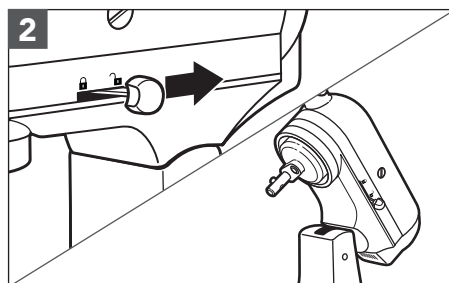
Injury Hazard

Unplug mixer before touching beaters.

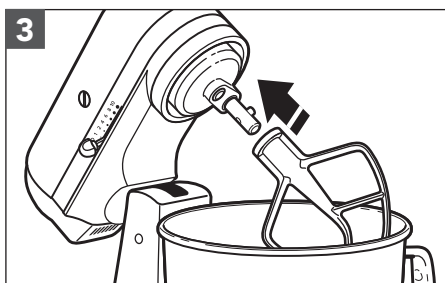
Failure to do so can result in broken bones, cuts, or bruises.



To attach accessory: Turn Speed Control to "0" (OFF). Unplug Stand Mixer.



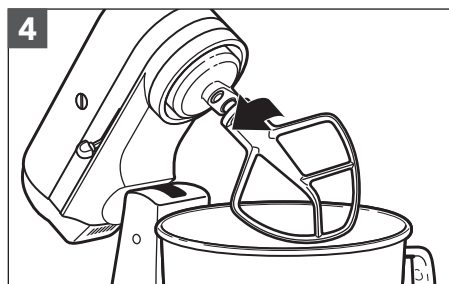
Hold the Locking Lever in the UNLOCK position and tilt Motor Head back.



Slip accessory onto Beater Shaft and press upward as far as possible. Then, turn accessory to the right, hooking accessory over the pin on the shaft.

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

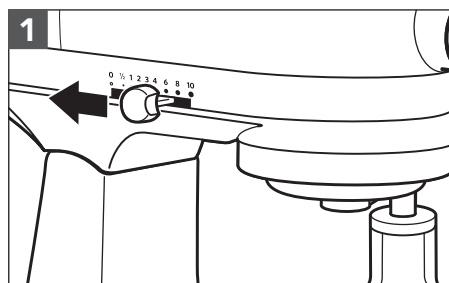
PRODUCT ASSEMBLY



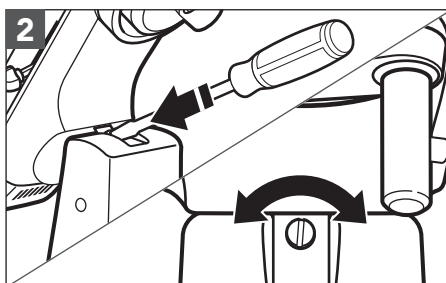
To remove accessory: Repeat steps 1 and 2. Press accessory upward as far as possible and turn to the left. Then pull accessory from the Beater Shaft.

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.



Turn speed control to "0" (OFF). Unplug Stand Mixer.



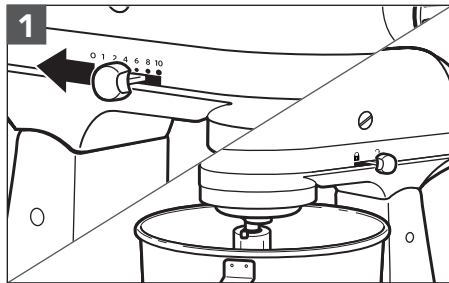
Lift Motor Head. Turn screw slightly counterclockwise (left) to raise Flat Beater* or clockwise (right) to lower Flat Beater*. Make adjustment with Flat Beater*, so it just clears surface of Bowl. If you overadjust the screw, the Bowl lock lever may not lock into place.

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.

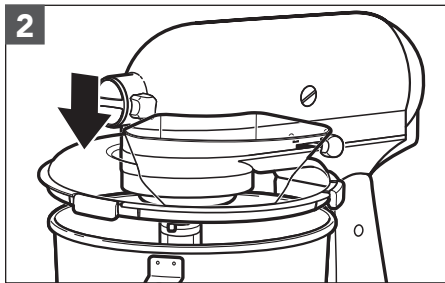
*Included with select models only. Also available as optional accessory.

PRODUCT ASSEMBLY

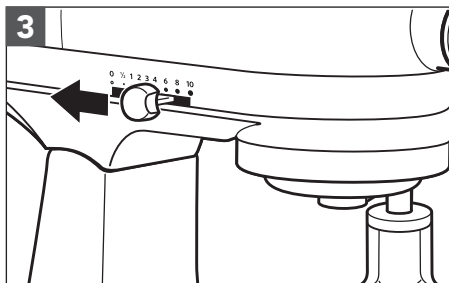
PLACING/REMOVING THE POURING SHIELD*



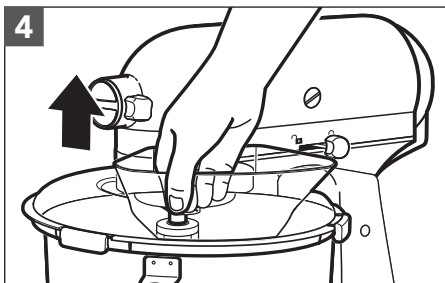
To place Pouring Shield*: Turn speed control to "0" (OFF). Unplug Stand Mixer. Attach your chosen accessory. See the "Attaching/removing the Flat Beater*, Wire Whip, or Dough Hook" section.



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*: Turn speed control to "0" (OFF). Unplug Stand Mixer.



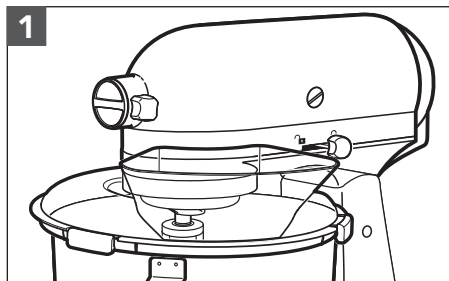
Lift the front of the Pouring Shield* clear of the Bowl rim and pull forward. Remove attachment and Bowl.

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

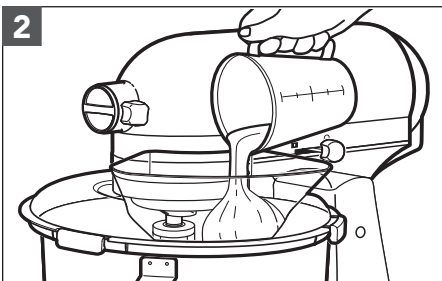
PRODUCT ASSEMBLY

USING THE POURING SHIELD*

Use the Pouring Shield* to avoid having ingredients splashing out of the Bowl when mixing, as well as to easily pour ingredients in the Bowl while mixing.



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.

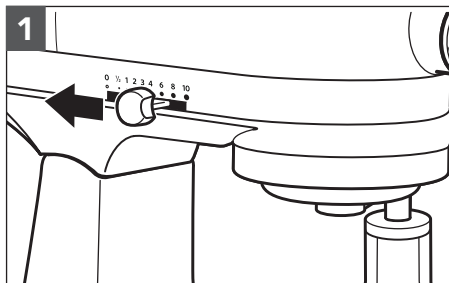


Pour the ingredients into the Bowl through the Pouring Chute.

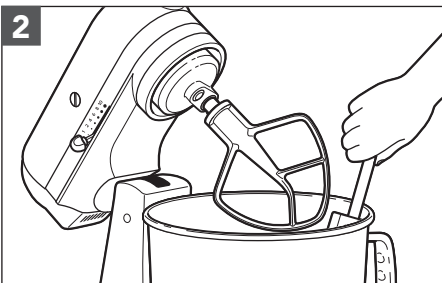
PRODUCT USAGE

OPERATING THE SPEED CONTROL

NOTE: The Stand Mixer may warm up during use. Under heavy loads with extended mixing time, the top of the unit may become hot. This is normal.



Plug Stand Mixer into proper electrical outlet. Always set Speed Control Lever on lowest speed to start, then gradually increase speed to avoid splashing ingredients. See "Speed Control Guide" chart.



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.

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

CARE AND CLEANING

IMPORTANT: Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.

⚠ WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

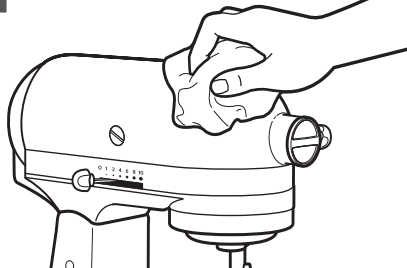
Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

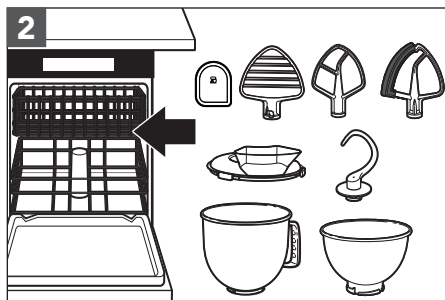
Failure to follow these instructions can result in death, fire, or electrical shock.

1



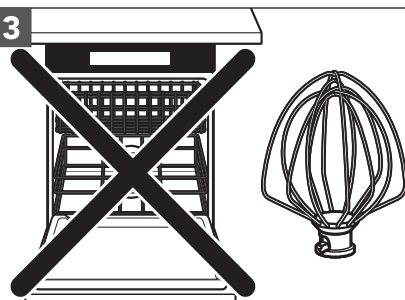
Always be sure to unplug Stand Mixer before cleaning. Wipe Stand Mixer with a soft, damp cloth. Do not use household/commercial cleaners. Wipe off Beater Shaft frequently, removing any residue that may accumulate. Do not immerse in water.

2



Bowl, Pouring Shield*, Flat Beater*, Flex Edge Beater*, Pastry Beater*, Scraper*** and Dough Hook 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.

3



IMPORTANT: The Wire Whip is not dishwasher-safe for other models. The Wire Whip is dishwasher-safe for the 5KSM180, 5KSM158*. Clean it thoroughly in hot sudsy water and rinse completely before drying. Do not store Wire Whip on shaft.

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

***Can also be used to scrape your Bowl.

TROUBLESHOOTING



 **WARNING**

Electrical Shock Hazard
Plug into an earthed outlet.
Do not remove an 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.

PROBLEM	SOLUTION
If Stand Mixer warms 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.
If the Flat Beater hits the Bowl	Stop the Stand Mixer. See the "Product Assembly" section and adjust the Beater to Bowl Clearance.
If the Stand Mixer emits a pungent odour	This is common with electric motors, especially when new.
If Stand Mixer Malfunctions or fails to operate	Is the Stand Mixer plugged in?
	Is the fuse in the circuit to the Stand Mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
	Turn off the Stand Mixer for 10-15 seconds, then turn it back on. If the Stand Mixer still does not start, allow it to cool for 30 minutes before turning it back on.
If the problem cannot be fixed with the steps provided in this section	Refer the Local Warranty Policy. Do not return the Stand Mixer to the retailer; retailers do not provide service.

For detailed information review local warranty policy.

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