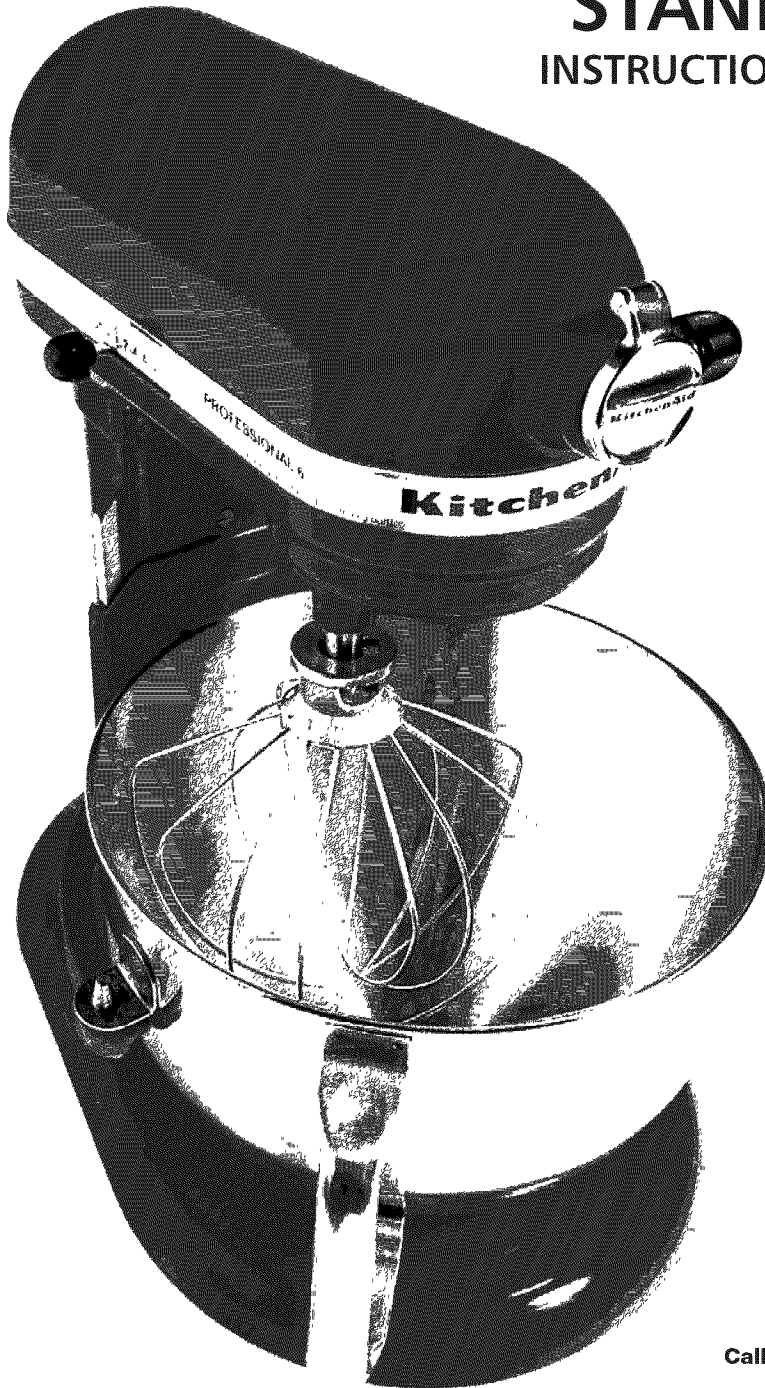


KitchenAid®

BOWL-LIFT STAND MIXER INSTRUCTIONS AND RECIPES



1-800-807-6777

Call our Customer eXperience Center
with questions or comments
Website: www.KitchenAid.ca



9708308B

FOR THE WAY IT'S MADE.®

Product Registration Card

Before you use your stand mixer, please fill out and mail your product registration card packed with the Instructions and Recipes manual. This card will enable us to contact you in the unlikely event of a product safety notification. This card does not verify your warranty.

Keep a copy of the sales receipt showing the date of purchase of your stand mixer. Proof of purchase will assure you of in-warranty service.

Please complete the following for your personal records:

Model Number* _____

Date Purchased _____

Dealer's Name _____

Address _____

Phone _____

*Located on the product registration card or under base.

®Registered Trademark/™ Trademark/the shape of the stand mixer
is a trademark of KitchenAid, U.S.A.,
KitchenAid Canada Licensee in Canada
© 2010. All rights reserved.

200-6750 Century Ave., Mississauga ON L5N 0B7

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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
2. To avoid risk of electrical shock, do not put stand mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
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. Call KitchenAid Service at 1-800-807-6777 for more information.
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 edge of table or counter.
10. Remove flat beater, wire whip or dough hook from stand mixer before washing.

SAVE THESE INSTRUCTIONS
THIS PRODUCT IS DESIGNED FOR HOUSEHOLD USE ONLY.


Electrical Requirements

Volts: 120 A.C. only. Hertz: 60
The wattage rating for your stand mixer is printed on the serial plate.

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

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

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong 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.

Troubleshooting

Please read the following before calling your service center.

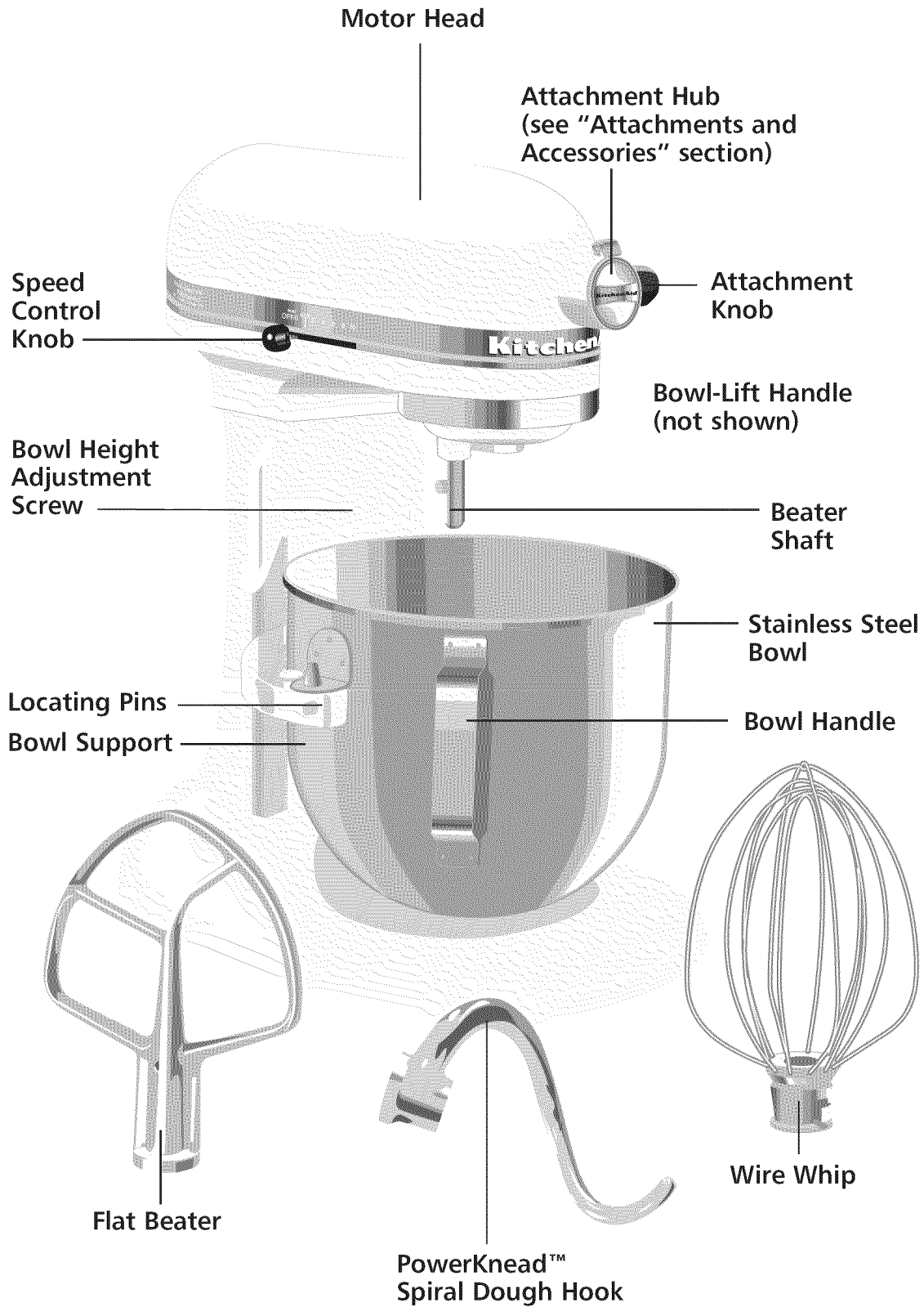
1. The stand mixer may warm up during use. Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the stand mixer. This is normal.
2. The stand mixer may emit a pungent odor, especially when new. This is common with electric motors.
3. If the flat beater hits the bowl, stop the stand mixer. See "Beater to Bowl" section.

Keep a copy of the sales receipt showing the date of purchase. Proof of purchase will assure you of in-warranty service.

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 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 "How to Arrange For Service" sections.
- Do not return the Stand Mixer to the retailer as they do not provide service.
- For assistance throughout Canada call KitchenAid Customer eXperience Center toll-free 1-800-807-6777.
or write to:
Customer eXperience Centre
KitchenAid Canada
200-6750 Century Ave.,
Mississauga, ON L5N 0B7

Bowl-Lift Stand Mixer Features



Assembling Your Bowl-Lift Mixer

⚠ WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong outlet.

Do not remove ground prong.

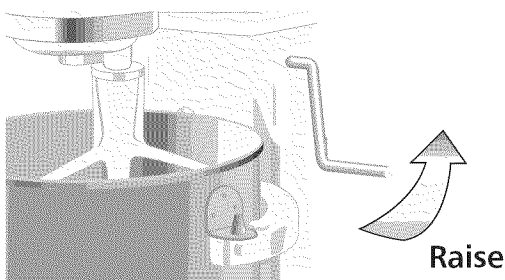
Do not use an adapter.

Do not use an extension cord.

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

To Attach Bowl

1. Turn speed control to OFF.
2. Unplug stand mixer.
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.
7. Plug into a grounded 3 prong 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

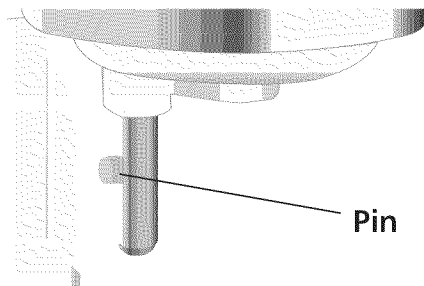
1. Rotate handle back and down.

To Remove Bowl

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Place bowl-lift handle in down position.
4. Remove flat beater, wire whip, or spiral dough hook.
5. Grasp bowl handle and lift straight up and off locating pins.

To Attach Flat Beater, Wire Whip, or PowerKnead™ Spiral Dough Hook

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Slip flat beater on beater shaft.

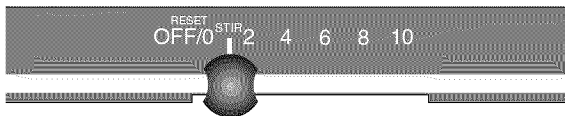


4. Turn beater to the right, hooking beater over the pin on shaft.
5. Plug into a grounded 3 prong outlet.

To Remove Flat Beater, Wire Whip, or PowerKnead™ Spiral Dough Hook

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Press beater upward and turn to the left.
4. Pull beater from beater shaft.

Household Stand Mixer Speed Control



Plug into a grounded 3 prong 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 - 10-Speed Mixers."

Auto-Reset Motor Protection

If the stand mixer stops due to overload, slide the speed control lever to 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 the "Troubleshooting" section.

Using the Pouring Shield

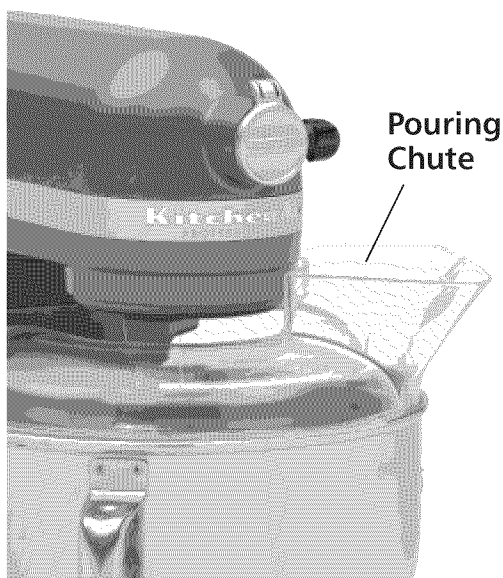
Attaching the Pouring Shield

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer.
3. Attach desired accessory and raise the mixing bowl.
4. Slide pouring shield collar around beater shaft, centering collar over rim of bowl.

Using the Pouring Shield

Pour ingredients into the mixing bowl through the chute portion of shield.

IMPORTANT: Make sure the guides on the bottom of the chute rest on the rim of the bowl to keep ingredients from falling outside the bowl as they are added.



Removing the Pouring Shield

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the stand mixer.
3. Remove pouring chute from collar.
4. Slide pouring shield collar off bowl.
5. Lower the bowl support by turning the bowl-lift lever clockwise.
6. Remove accessory and the mixing bowl.

Cleaning the Pouring Shield

Wash in warm sudsy water. If you wish, you may place on the top rack of your dishwasher.

Using Your KitchenAid® Attachments

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

PowerKnead™ Spiral Dough Hook for mixing and kneading yeast doughs:

bread	coffee cakes
rolls	buns
pizza dough	

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.

Mixer Use

⚠ WARNING

Injury Hazard

Unplug mixer before touching beaters.

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

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.

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 stand mixer off before scraping.

Care and Cleaning

Bowl, white flat beater and white spiral dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying.

Wire whip, burnished spiral dough hook and burnished flat beater should be hand washed and dried immediately. Do not wash wire whip, burnished spiral dough hook

and burnished flat beater in a dishwasher. Do not store beaters on shaft.

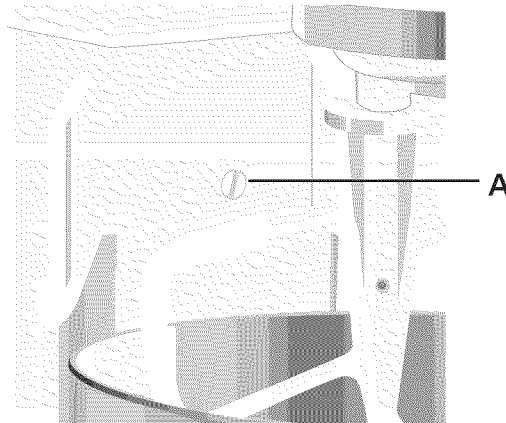
NOTE: Always be sure to unplug stand mixer before cleaning. Wipe stand mixer with a soft, damp cloth. Do not use household/commercial cleaners. Do not immerse in water. Wipe off beater shaft frequently, removing any residue that may accumulate.

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.
2. Place bowl-lift handle 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 (A) 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 $\frac{1}{4}$ turn (90 degrees) in either direction. (The full range of adjustment is $\frac{1}{2}$ turn, or 180 degrees.)
5. Place bowl-lift handle 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, coating may wear off the beater or wires on whip may wear.



Speed Control Guide – 10-Speed Mixers

All speeds have the Soft Start® feature which automatically starts the stand mixer at a lower speed to help avoid ingredient splash-out and “flour puff” at start-up then quickly increases to the selected speed for optimal performance.

Number of Speed

Stir Speed		
	STIR	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 STIR speed to mix or knead yeast doughs.
2	SLOW MIXING	For slow mixing, mashing, faster stirring. Use to mix and knead yeast doughs, heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters. Use with Can Opener attachment.
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 attachment.
8	FAST BEATING, WHIPPING	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. Use with Pasta Roller and Cutter Set and Grain Mill attachments. NOTE: Will not maintain fast speeds under heavy loads, such as when using Pasta Roller and Cutter Set or Grain Mill attachments.

Use Speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for stand mixer failure. The PowerKnead™ Spiral Dough Hook efficiently kneads most yeast dough within 4 minutes.

Mixing Tips

Converting Your Recipe for the Mixer

The mixing instructions for recipes in this book can guide you in converting your own favorite recipes for preparation with your KitchenAid® stand mixer. Look for recipes similar to yours and then adapt your recipes to use the procedures in the similar KitchenAid® recipes.

For example, the “quick mix” method (sometimes referred to as the “dump” method) is ideal for simple cakes, such as the Quick Yellow Cake and Easy White Cake included in this book. This method calls for combining dry ingredients with most or all liquid ingredients in one step.

More elaborate cakes, such as Caramel Walnut Banana 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, use the “Speed Control Guide - 10-Speed Mixers” section.

Adding Ingredients

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, then the beater is not far enough into the bowl. See “Beater to Bowl Clearance” section.

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

Follow individual recipes for guidelines on including these ingredients. In general, solid materials should be folded in the last few seconds of mixing on STIR Speed. 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.

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. So, watch to avoid overwhipping. This list tells you what to expect.

Frothy

Large, uneven air bubbles.

Begins to Hold Shape

Air bubbles are fine and compact; product is white.

Soft Peak

Tips of peaks fall over when wire whip is removed.

Almost Stiff

Sharp peaks form when wire whip is removed, but whites are actually soft.

Stiff but not Dry

Sharp, stiff peaks form when wire whip is removed. Whites are uniform in color and glisten.

Stiff and Dry

Sharp, stiff peaks form when wire whip is removed. Whites are speckled and dull in appearance.

Whipped Cream

Pour 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
¼ cup (50 mL)	GRADUALLY to 10
½ cup (125 mL) ...	GRADUALLY to 10
1 cup (250 mL)	GRADUALLY to 8
1 pint (500 mL).....	GRADUALLY to 8

Whipping Stages

Watch cream closely during whipping. Because your KitchenAid® stand mixer whips so quickly, there are just a few seconds between whipping stages. 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.

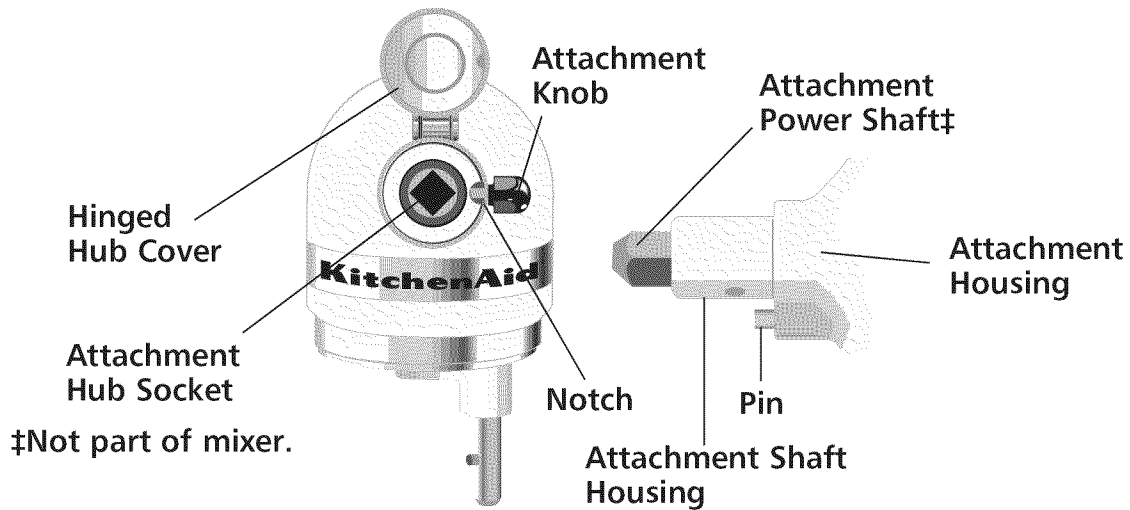
Stiff

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

Attachments and Accessories

General Information

KitchenAid® Attachments are designed to assure long life. The attachment power shaft and hub socket are of a square design, to eliminate any possibility of slipping during the transmission of power to the attachment. The hub and shaft housing are tapered to assure a snug fit, even after prolonged use and wear. KitchenAid® Attachments 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 OFF.
2. Unplug stand mixer.
3. Loosen attachment knob by turning it counterclockwise.
4. Flip up hinged hub cover.
5. Insert attachment shaft housing into attachment hub, making certain that attachment power shaft fits into square attachment hub socket. It may be necessary to rotate attachment back and forth. When attachment is in proper position, the pin on the attachment will fit into the notch on the hub rim.
6. Tighten attachment knob by turning clockwise until attachment is completely secured to stand mixer.

! WARNING



Electrical Shock Hazard

Plug into a grounded 3 prong 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 a grounded 3 prong outlet.

To Remove

1. Turn speed control to OFF.
2. Unplug stand mixer.
3. Loosen attachment knob by turning it counterclockwise. Rotate attachment slightly back and forth while pulling out.
4. Replace attachment hub cover. Tighten attachment knob by turning it clockwise.

KitchenAid® Stand Mixer Warranty

Length of Warranty:	KitchenAid Canada Will Pay For:	KitchenAid Canada Will Not Pay For:
One Year Full warranty from date of purchase.	Replacement parts and repair labour costs to correct defects in materials and workmanship. Service must be provided by a designated KitchenAid Service Centre.	<ul style="list-style-type: none"> A. Repairs when stand mixer is used in other than normal single-family household use. B. Damage resulting from accident, alteration, misuse or abuse, fire, floods, acts of God, or use of products not approved by KitchenAid Canada. C. Any incidental shipping or handling costs to deliver your stand mixer to a designated KitchenAid Service Centre. D. Replacement parts or repair labour costs for stand mixers operated outside Canada.

KITCHENAID CANADA DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some provinces do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from province to province.

How to Arrange for Warranty Service

First review the Troubleshooting section, to possibly avoid the need for service.

One Year Full warranty from date of purchase KitchenAid Canada will pay for replacement parts and repair labour costs to correct defects in materials and workmanship. Service must be provided by a designated KitchenAid Service Centre.

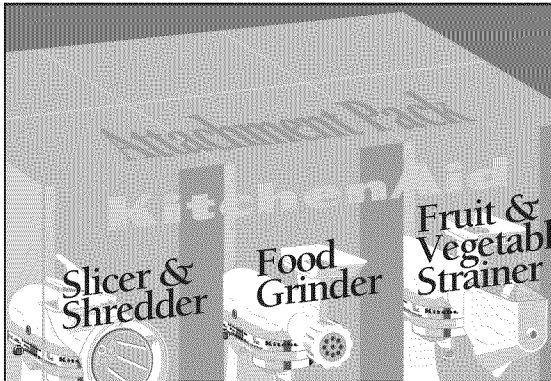
Take the stand mixer or ship prepaid and insured to a designated KitchenAid Service Centre. Your repaired stand mixer will be returned prepaid and insured.

If you are unable to obtain satisfactory service in this manner, contact KitchenAid Canada, 200-6750 Century Ave., Mississauga, Ontario L5N 0B7. Telephone 1-800-807-6777.

How to Arrange for Out-of-Warranty Service

- First review the Troubleshooting section below.
- Then, consult your telephone directory for a designated KitchenAid Service Centre near you. If one is not listed contact KitchenAid Service from anywhere in Canada at 1-800-807-6777.
- Take the stand mixer or ship prepaid and insured to a designated KitchenAid Service Centre. Your repaired stand mixer will be returned prepaid and insured.
- All out-of-warranty service should be handled by a designated KitchenAid Service Centre.

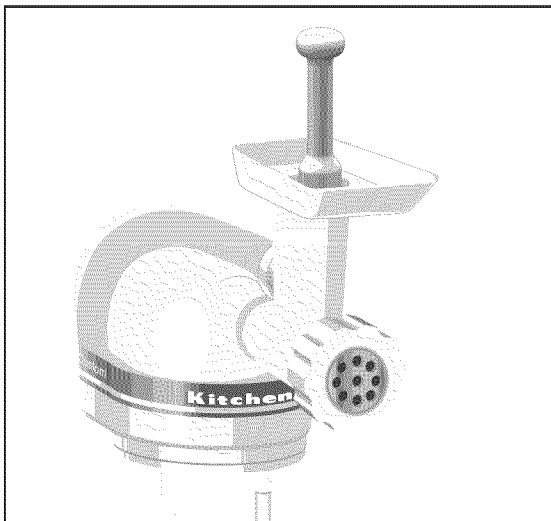
Multifunction Attachment Pack



Model FPPA

Three popular KitchenAid® attachments have been packaged in one carton. It includes a Rotor Slicer/Shredder (RVSA), Food Grinder (FGA), and Fruit/Vegetable Strainer Parts (FVSP).

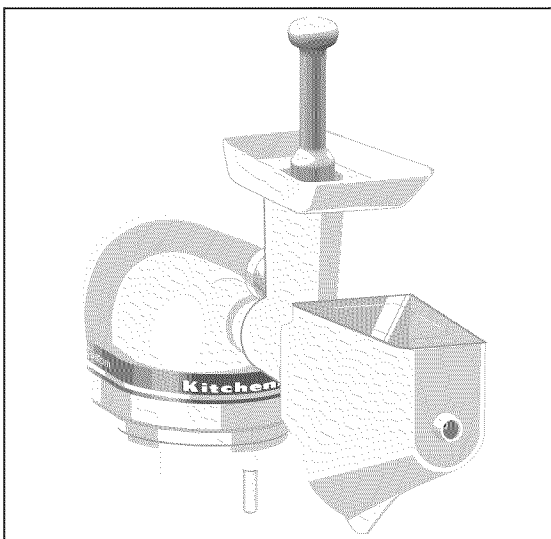
Food Grinder



Model FGA

Grinds meat, firm fruits and vegetables, and dry bread.

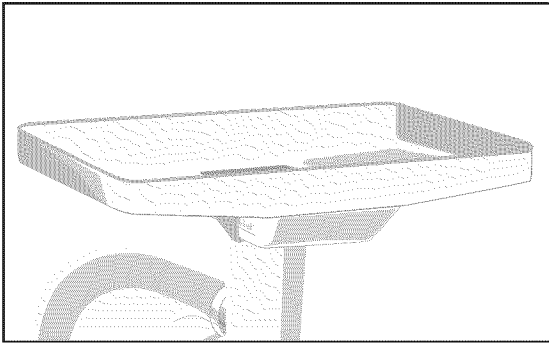
Fruit/Vegetable Strainer



Model FVSFGA

Makes preparing jams, purées, sauces and baby foods quick and easy. Comes with Food Grinder.

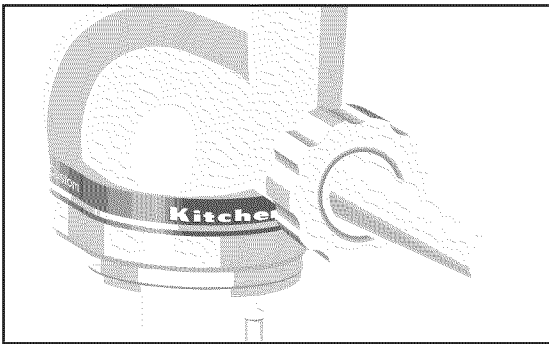
Food Tray



Model FT

Holds large quantities of food for quicker and easier juicing, puréeing and grinding. For use with FGA.

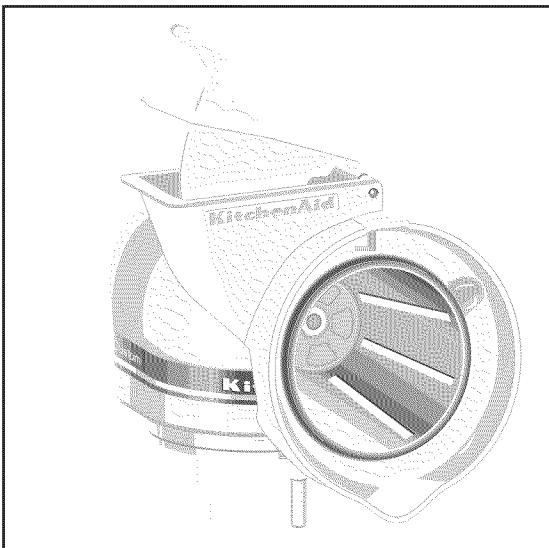
Sausage Stuffer



Model SSA

$\frac{3}{8}$ " (9 mm) and $\frac{5}{8}$ " (15 mm) stuffing tubes make Bratwurst, Kielbasa, Italian or Polish Sausage and breakfast links. For use with FGA.

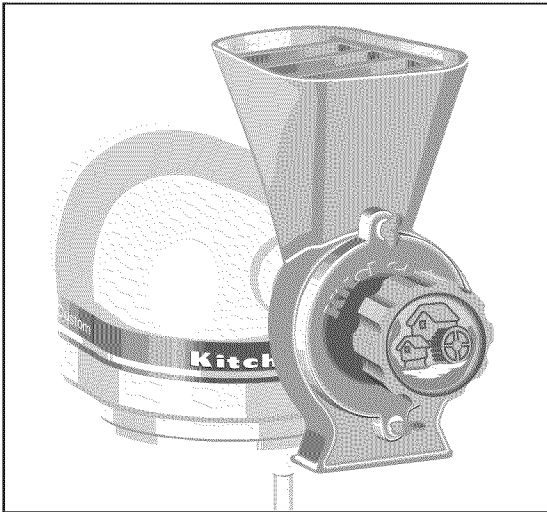
Rotor Slicer/Shredder



Model RVSA

Includes 4 cones: thin and thick slicer, fine and coarse shredder.

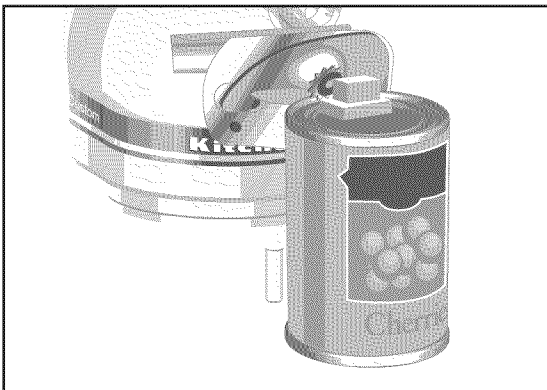
Grain Mill



Model GMA

Grinds low-moisture grains from very fine to extra coarse textures.

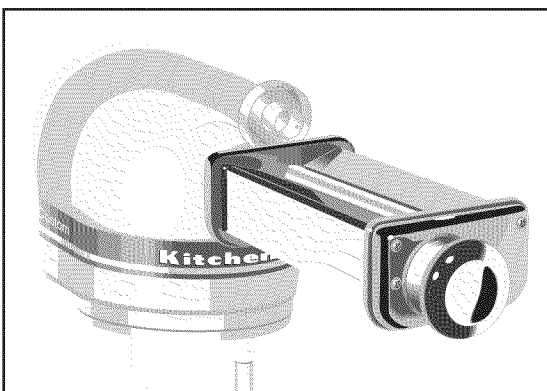
Can Opener



Model CO

Opens cans quickly, leaves edges smooth and snag-free.

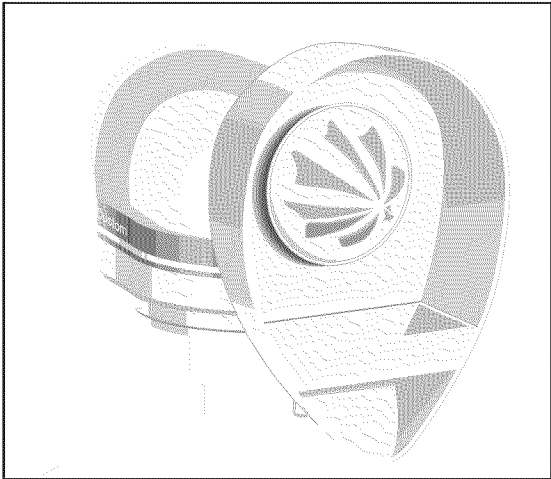
Pasta Roller and Cutter Set



Model KPRA

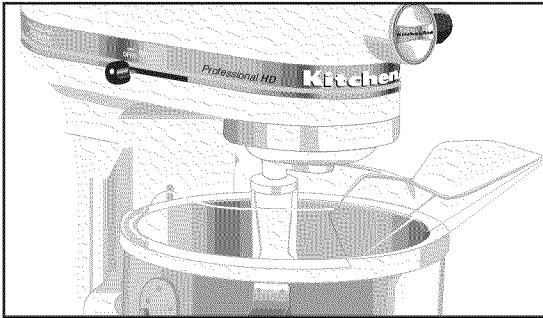
Makes lasagna noodles, fettuccini and linguine fini. 3-piece set includes Roller, Fettuccine Cutter and Linguine Fini Cutter.

Citrus Juicer



Model JE
Juices citrus fruits quickly and thoroughly, strains out pulp.

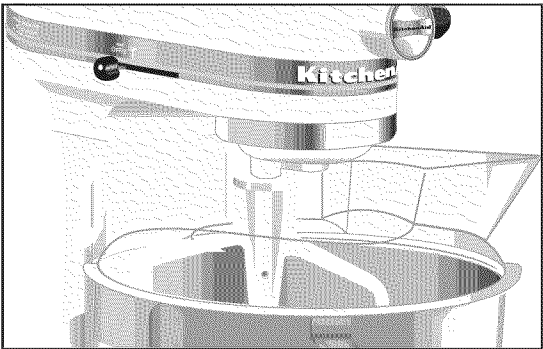
Pouring Shields



Model KN1PS

(fits all 5 qt [4.73 L] bowl-lift models except the 5 qt [4.73 L] 4KV models)

Minimizes splash-out when adding ingredients.



Model KN256PS

(fits all 6 qt [5.68 L] and 4KV 5 qt [4.73 L] bowl-lift models)

Minimizes splash-out when adding ingredients.

