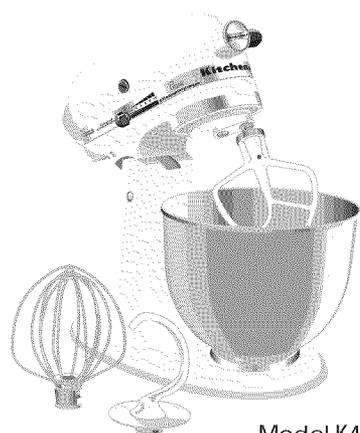


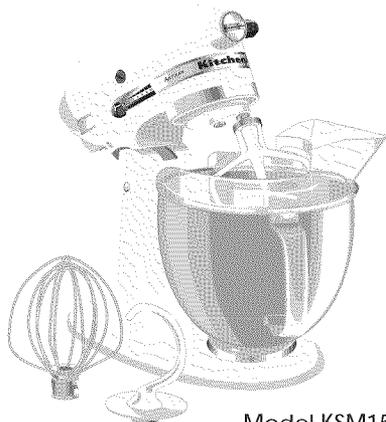
# KitchenAid®

## STAND MIXER USE AND CARE GUIDE GUIDE TO EXPERT RESULTS

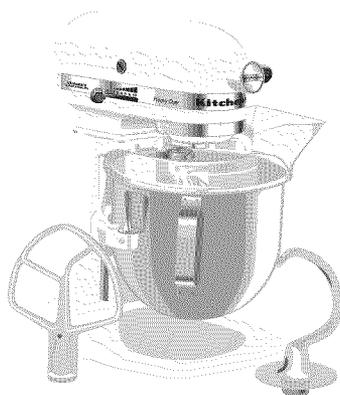
台式搅拌机使用和保养指南  
专业效果指南



Model K45SS  
型号 K45SS



Model KSM150  
型号 KSM150



Model K5SS  
型号 K5SS

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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. 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.**

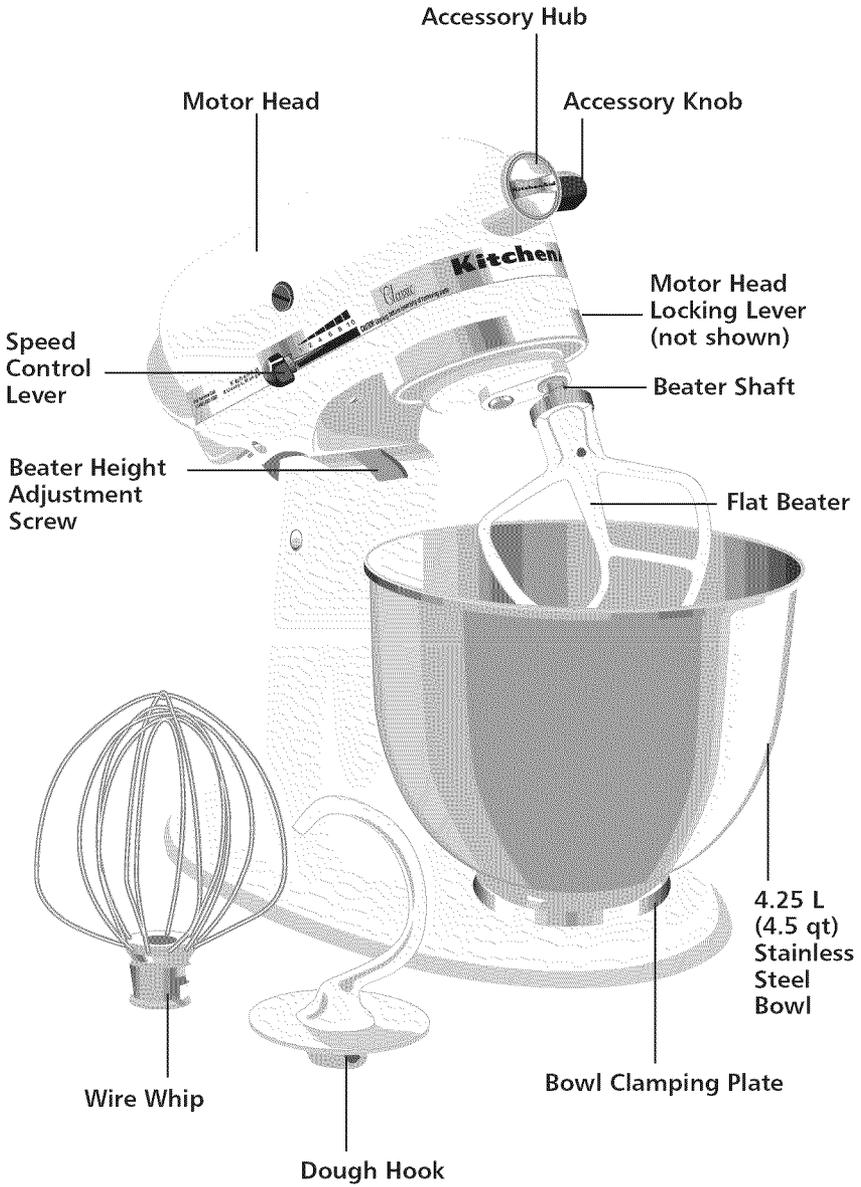
**Do not use an adapter.**

**Do not use an extension cord.**

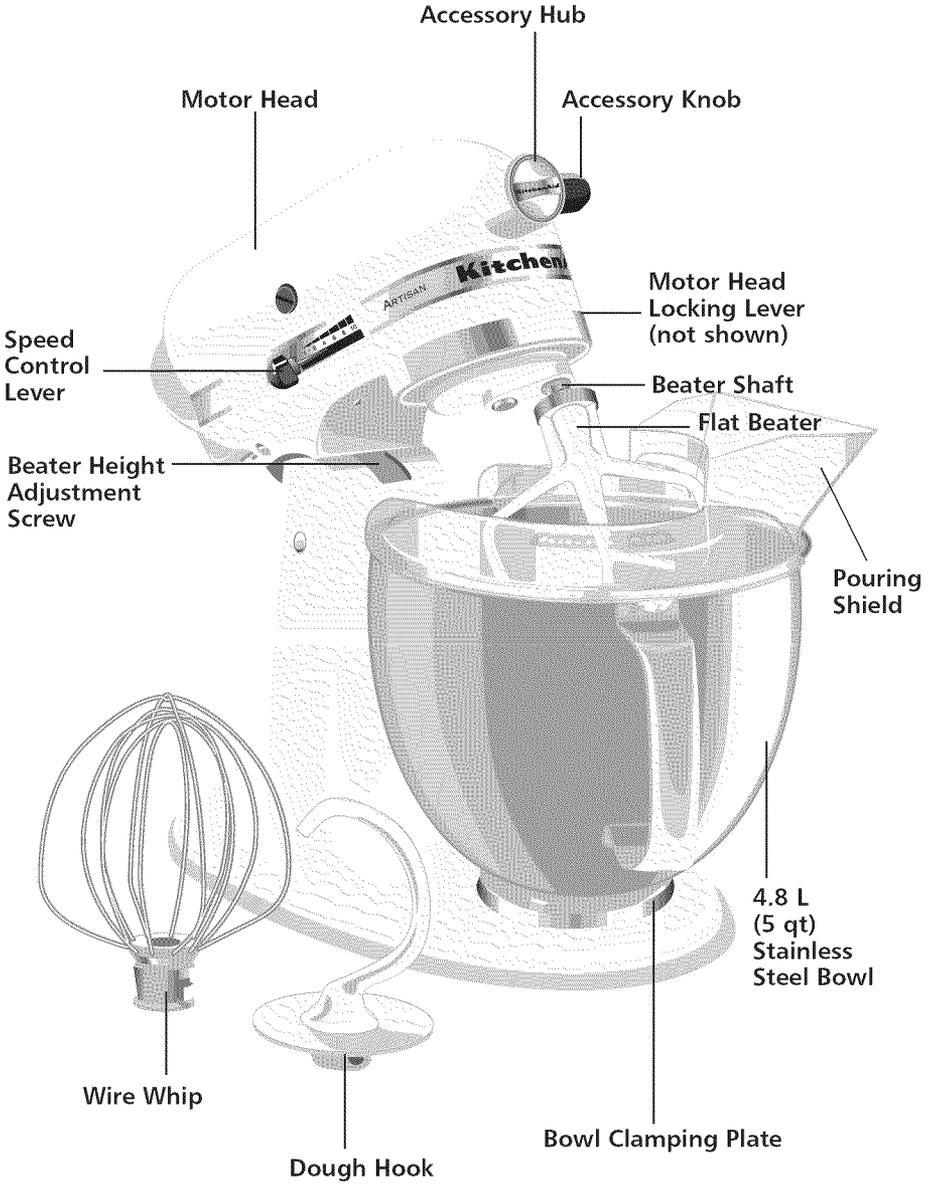
**Failure to follow these instructions can result in death, fire, or electrical shock.**

# K45SS Tilt-Head Stand Mixer Features

English



# KSM150 Tilt-Head Stand Mixer Features



# Assembling Your Tilt-Head Stand Mixer

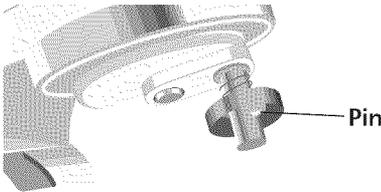


## To Attach Bowl

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.

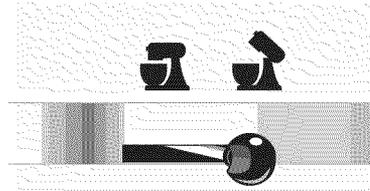


## To Attach Flat Beater, Wire Whip, or Dough Hook

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.



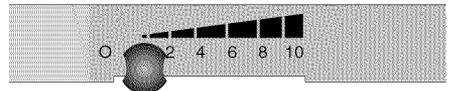
## To Lock Motor Head

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.

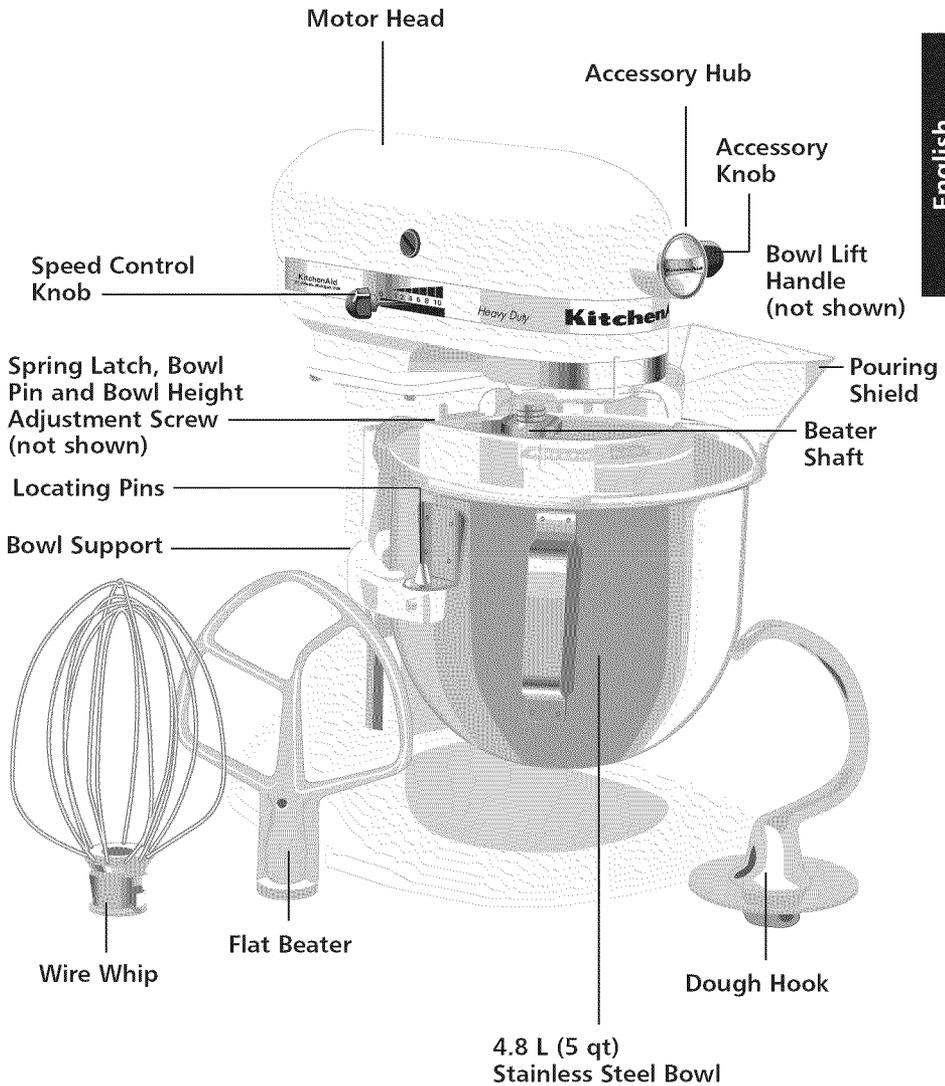
**NOTE:** Motor head should always be kept in LOCK position when using the Stand Mixer.



## 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.

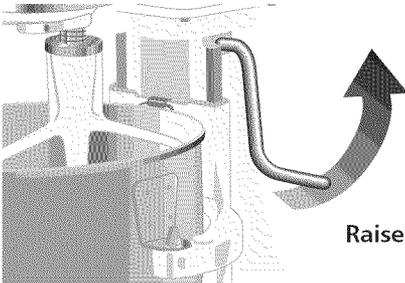
# K5SS Bowl-Lift Stand Mixer Features



# Assembling Your Bowl-Lift Mixer

## 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.



## 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.**

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.

## WARNING

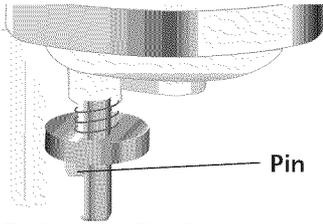


### Electrical Shock Hazard

- 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.**

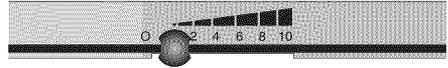
6. Plug into proper electrical outlet.

# 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

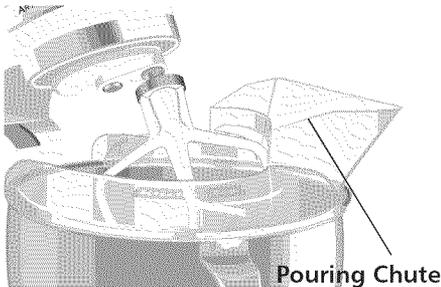
To reduce the potential for splash-out, always begin mixing using Speed 1 (STIR speed), then gradually move to higher speeds as needed. See "Speed Control Guide."

## 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."

# 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:

bread	coffee cakes	rolls
buns	pizza dough	

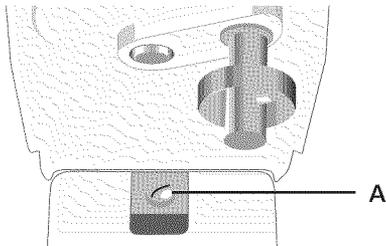
## Beater to Bowl Clearance

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 "0."
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.

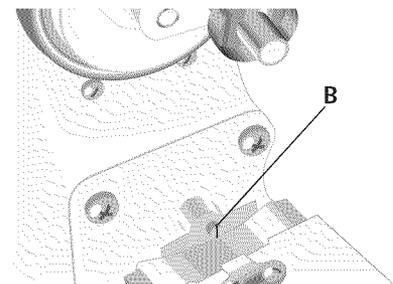
**NOTE:** When properly adjusted, the flat beater will not strike on the bottom or side of the bowl. If the flat beater or the wire whip is so close that it strikes the bottom of the bowl, coating may wear off the beater or wires on whip may wear.



### Bowl-Lift Stand Mixers:

1. Turn speed control to "0."
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

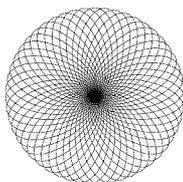
Bowl, coated flat beater and coated dough hook may be washed in an automatic dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.

**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	<b>STIR</b>	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	<b>SLOW MIXING</b>	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	<b>MIXING, BEATING</b>	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	<b>BEATING, CREAMING</b>	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	<b>FAST BEATING, WHIPPING</b>	For whipping cream, egg whites or boiled frostings.
10	<b>FAST WHIPPING</b>	For whipping small amounts of cream, egg whites or for final whipping of mashed potatoes. Use with Pasta Maker and Grain Mill accessory. <b>NOTE:</b> 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:

1/3 dry ingredients

1/2 liquid ingredients

1/3 dry ingredients

1/2 liquid ingredients

1/3 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.

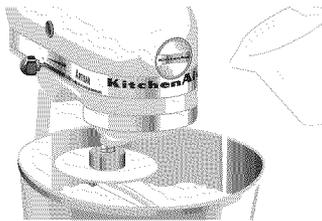
When making dough with a 4.25 L (4.5 qt) tilt-head Stand Mixer, do not use recipes calling for more than 0.87 kg (7 cups) all-purpose flour or 0.81 kg (6 cups) whole wheat flour.

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.

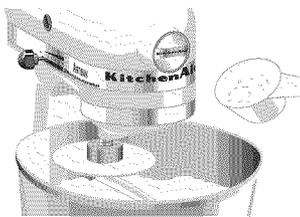
# Mixing and Kneading Yeast Dough

“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 ( $\frac{1}{2}$  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

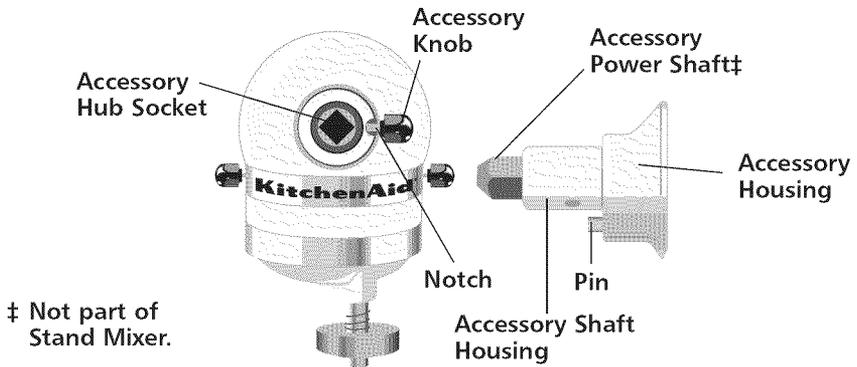
Cream stands in stiff, sharp peaks when wire whip is removed. Use for topping on cakes or desserts, or filling for cream puffs.

# 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 "0."
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.**

**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.”

**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.”

# KitchenAid® Household Stand Mixer Warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<b>China:</b> 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](http://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](http://www.KitchenAid.com)

# Notes

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® KitchenAid 在美国的注册商标。

™ KitchenAid 在美国的商标。

台式搅拌机造型是 KitchenAid 在美国的商标。

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