

Use & Care Guide  
Manual de Uso y Cuidado  
English / Español

# OVATION™

## 5-Quart Stand Mixer



Batidora con Pedestal de 5 Cuartos de Galón

Models / Modelos:  
100.49803 - Burgundy / Vinotinto  
100.49090 - Metallic Gray / Gris Metálico



Intertek

Customer Assistance/Asistencia al Cliente  
1-855-438-7899

Sears Brands Management Corporation  
Hoffman Estates, IL 60179 U.S.A.  
[www.kenmore.com](http://www.kenmore.com)

Help us help you! / ¡Ayúdenos a ayudarle!  
Please register your appliance: /  
Por favor registre su electrodoméstico:  
[www.kenmore.com/registration](http://www.kenmore.com/registration)

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ all instructions. KEEP these instructions for future use.
2. To protect against fire, electric shock and injury to persons, DO NOT immerse cord, plug, or the Stand Mixer in water or other liquids.
3. NEVER pour boiling water into the glass mixer bowl or use the bowl for cooking or heating purposes. Extreme temperatures can cause the glass bowl to break or shatter.
4. Close supervision is necessary when any appliance is used by or near children.
5. UNPLUG Stand Mixer from outlet when not in use, before putting on or taking off parts and before cleaning.
6. 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 or damage to the Mixer.
7. DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Take appliance to a qualified service dealer for examination and possible repair.
8. The use of accessories or attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
9. DO NOT use accessories or attachments other than those referenced in this Use & Care Guide.
10. DO NOT use outdoors.
11. NEVER let the cord hang over the edge of table or counter, or touch hot surfaces.
12. Remove mixing bowl, flat beater, wire whisk or dough hook from Stand Mixer before washing them.
13. DO NOT use this appliance for anything other than its intended use.
14. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type receptacle. DO NOT alter the plug for use in a 2-prong receptacle. If the plug will not fit into a receptacle, have the proper receptacle installed by a qualified electrician.
15. This product is designed for household use only.

## SAVE THESE INSTRUCTIONS!









### CUSTOMER ASSISTANCE

If any parts are missing or damaged after unpacking product box, or to order replacement parts after product use, call the following number: 1-855-438-7899.  
NOTE: Your call will be answered only in English.

## PARTS AND FEATURES

Fig. 1



<b>Included Accessories</b> These pictured accessories are described in the Accessories and Their Uses table in the Operation section of this Use & Care Guide.	<b>Flat Beater</b> 	<b>Whisk</b> 
<b>Dough Hook</b> 	<b>Easy Pour Funnel</b> 	<b>Bowl Lid</b> 
<b>360° Splash Guard</b> 	<b>Egg Separator</b> 	<b>Grater</b> 

## PREPARATION

### BEFORE FIRST USE

- Remove packing material, plastic, labels, stickers or tags that are attached to the mixer, bowl or accessories.
- Hand wash the Glass Bowl, Bowl Lid, Bowl Clamping Plate, Splash Guard, Easy Pour Funnel Insert, Flat Beater, Wire Whisk, Dough Hook, Egg Separator and Grater in warm, sudsy water. Thoroughly rinse and dry all items.
- Clean the outside of the Stand Mixer only with a soft damp cloth, then use dry soft cloth to wipe dry.

**⚠ CAUTION:** NEVER submerge the Mixer in water. It will be permanently damaged. NEVER use abrasive cleaning agents or scouring pads to clean mixer surfaces. They will be permanently scratched.

- Rest the Mixer on a level and stable dry countertop or table surface. Also, be sure that the Mixer is at a safe distance from the surface edge to prevent it from falling off. There must also be enough room around the back of the Mixer for sufficient air flow through the Mixer motor air vents.

## OPERATION

### TILT HEAD (See Fig. 1)

- To attach and remove accessories and bowl you must tilt back the Mixer Head by means of the release lever on the right side of the mixer (with the front facing you).
- To unlock the Head from operation position, press lever down with one hand, then with other hand guide spring loaded Head up to lock into raised position.
- To unlock Head from raised position, press lever down with one hand and push Head down until it locks into operation position.

**⚠ WARNING:** To avoid serious injury, keep fingers and hands away from hinge area when raising or lowering Tilt Head.

### TILT AND GLIDE

Glides are built into the bottom of the Mixer to allow easy movement from one location to another across the same surface. To use, first lower Tilt Head into locked position. With one hand lift up on Tilt Head Lift Handle to tilt Mixer back onto glides. With other hand grasp Mixer base at front and push to new location. Lower Mixer back into operation position.

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## OPERATION

**WORK LIGHT** The work light is an LED that shines continuously during mixer operation to help illuminate mixer bowl contents. It also flashes to alert you of operational errors or motor overheating. See Operation Safety Features section.

**CORD STORAGE** The power cord is stored in the base of the mixer. Grasp cord by plug and raise out of slot. Carefully pull the cord out of the mixer and secure it by pressing it down into the slot. The cord is 3-1/2 feet long. Be careful not to overextend the cord. Push the cord all the way back into the base when finished using mixer.



**EASY POUR FUNNEL** The Easy Pour Funnel allows you to add ingredients directly into the mixing bowl from the top of the mixer.

**⚠ WARNING:** To prevent injury to persons or product damage, NEVER pour boiling water into the glass mixer bowl or use the bowl for heating or cooking purposes. Extreme temperatures can cause the glass bowl to break or shatter.

### ATTACHING BOWL TO MIXER (See Fig. 2)

1. Turn speed dial to 0.
2. Unplug mixer from electrical outlet.
3. Press down release lever to tilt head back.
4. Place bowl in Bowl Clamping Plate.
5. Turn bowl clockwise until snug.

### REMOVING BOWL FROM MIXER (See Fig. 3)

1. Turn speed dial to 0.
2. Unplug mixer from electrical outlet.
3. Press down release lever to tilt head back.
4. Turn bowl counterclockwise until loosened and pull up and out of Bowl Clamping Plate.

Fig. 2



Fig. 3



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## OPERATION

### ATTACHING 360° SPLASH GUARD (See Fig. 4)

1. Turn speed dial to 0.
2. Unplug mixer from electrical outlet.
3. Press down release lever to tilt head back.
4. Push the splash guard up to fit onto the seating ring on the underside of the Tilt Head.

**NOTE:** As an optional attachment method, lay the splash guard on top of the bowl and lower the Tilt Head onto it.

### REMOVING 360° SPLASH GUARD

1. Turn speed dial to 0.
2. Unplug mixer from electrical outlet.
3. Press down release lever to tilt head back.
4. Pull off the splash guard.

**⚠ WARNING:** Never turn on Mixer with accessories attached unless the Bowl is in place.

### ATTACHING MIXING ACCESSORIES

(See Fig. 5)

1. Turn speed dial to 0.
2. Unplug mixer from electrical outlet.
3. Press down release lever to tilt head back.
4. Align slot at the top of accessory with pin on Tilt Head shaft. Push accessory up onto shaft and turn counterclockwise until pin moves all the way into the slot.

### REMOVING MIXING ACCESSORIES

1. Turn speed dial to 0.
2. Unplug mixer from electrical outlet.
3. Press down release lever to tilt head back.
4. Turn Accessory clockwise on shaft until pin on shaft lines up with slot on accessory. Pull accessory off shaft.

Fig. 4



Fig. 5



## OPERATION

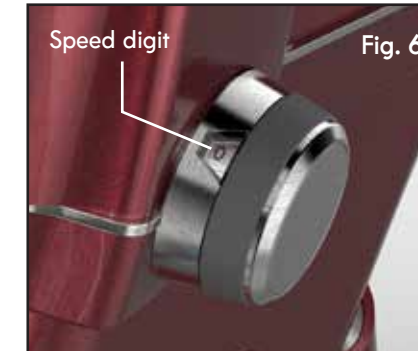
### SPEED CONTROL DIAL (See Fig. 6)

The Speed Control Dial is located on the right side of the Mixer, and is scaled in digits from 0 to 10 (0 equals OFF).

To start the Mixer, turn the Speed Control Dial clockwise from 0.

When using the Splash Guard, you may immediately turn the dial to the optimum speed of your recipe.

If not using the Splash Guard, start the mixer on the slowest possible speed and gradually raise to optimum speed to avoid splashing ingredients out of the bowl.



### OPERATION SAFETY FEATURES

- If the mixer is plugged into an outlet when the speed dial is turned to a speed setting, the mixer will not start and the work light will flash. Unplug the cord and turn the speed dial to 0 before plugging it back in.
- If you attempt to lift the tilt head while the mixer is running, the mixer will shut off and the work light will go out. When you lower the head back into place, the work light will flash. Turn speed dial to 0 and then to a speed setting to restart mixer.
- If the mixer motor becomes overheated, the mixer will shut off and the work light will flash. Turn the speed dial to 0 and allow mixer motor to cool down before restarting.

**⚠ CAUTION:** When you are finished mixing, turn the speed dial to 0 and unplug Mixer from the electrical outlet to prevent accidental starting.

**⚠ CAUTION:** Do not scrape the bowl while the 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 the Mixer off (Speed Dial to 0) before scraping.

## OPERATION

### SPEED SETTINGS









1	Slow Stirring	<ul style="list-style-type: none"> <li>- Stirring slowly</li> <li>- Combining or mashing</li> <li>- Starting all mixing procedures if Splash Guard is not in place</li> <li>- Adding flour and dry or solid ingredients to batter</li> <li>- Adding liquids to dry ingredients</li> <li>- Combining heavy mixtures</li> </ul>
2-3	Slow Mixing, Faster Stirring	<ul style="list-style-type: none"> <li>- Slow mixing, mashing, faster stirring</li> <li>- Mix heavy batters and candies</li> <li>- Start mashing potatoes, other vegetables</li> <li>- Cut shortening into flour</li> <li>- Mix thin or splashy batters</li> <li>- Mix and knead yeast dough</li> </ul>
4-5	Medium Mixing, Medium Beating	<ul style="list-style-type: none"> <li>- Mixing semi-heavy batter (cookies)</li> <li>- Combine sugar and shortening</li> <li>- Add sugar to egg whites for meringues</li> <li>- Medium cake mix speed</li> </ul>
6-7	Creaming (Medium Fast Beating)	<ul style="list-style-type: none"> <li>- Medium fast beating (creaming) or whipping</li> <li>- Finish mixing cake, doughnut, or other batters</li> <li>- High cake mix speed</li> </ul>
8-9	Whipping (Rapid Beating)	<ul style="list-style-type: none"> <li>- Whipping cream, egg whites, and broiled frostings</li> </ul>
10	Rapid Whipping	<ul style="list-style-type: none"> <li>- Whipping small amounts of cream or egg whites</li> </ul>

### ⚠ NOTICE

- Under heavy load the Mixer may not maintain fast speeds.
- Excessive speed when preparing yeast dough may damage Mixer.

## OPERATION

### ACCESSORIES AND THEIR USES

	<b>FLAT BEATER</b> – For normal to heavy mixtures such as cakes, cookies, quick breads, creamed frostings, pie pastry, meat loaf, candies, biscuits, mashed potatoes.
	<b>WIRE WHISK</b> – For mixtures that need to have air incorporated such as eggs, boiled frostings, egg whites, sponge cakes, heavy cream, angel food cakes.
	<b>DOUGH HOOK</b> – For mixing and kneading yeast doughs to make breads, coffee cakes cookies, rolls, buns. The recommended speed setting for kneading dough is 4 or below.
	<b>EGG SEPARATOR</b> – For separating egg yolks and whites. Lay the cupped base of the separator into the Easy Pour funnel. Steady separator by holding onto handle. Pour egg through separator to allow egg white to pass into mixer bowl.
	<b>GRATER</b> – For grating items like vegetables, spices or chocolate into mixer. Lay the cupped base of the grater into the Easy Pour funnel. Steady grater by holding handle. Grate carrot across top of grater into mixer bowl.
	<b>BOWL LID</b> – Fits snugly onto top of bowl to secure contents after mixing.
	<b>360° SPLASH GUARD</b> – When used, completely encloses bowl rim to prevent ingredients from splashing out during mixer operation.
	<b>EASY POUR FUNNEL</b> – Inserts into the Mixer Funnel on the top of the mixer. The Easy Pour Funnel is removable for convenient cleaning, and using it helps keep the Mixer Funnel surfaces free of ingredient residue.

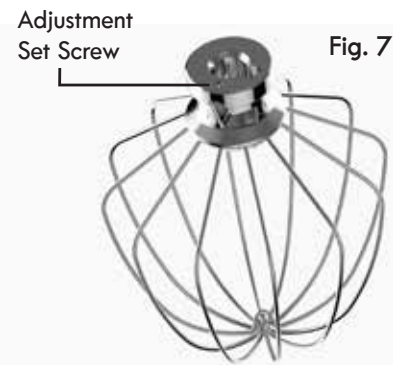
## OPERATION

### WIRE WHISK ADJUSTMENT (See Fig. 7)

The Wire Whisk may be adjusted to a lower position to reach a low level of ingredients in the bowl. Adjust as follows:

1. Turn speed dial to 0.
2. Unplug Mixer from electrical outlet.
3. Press down release lever to tilt head back and lock in place.
4. Remove the whisk from the shaft.
5. Use a flat blade screwdriver to turn the adjustment set screw in the top of the whisk.
  - To raise the whisk in the bowl, lower the set screw by turning clockwise.
  - To lower the whisk in the bowl, raise the set screw by turning counterclockwise.
6. Reattach the whisk to the mixer shaft.

**⚠ CAUTION:** Be careful not to turn set screw too far down or up or it may fall out. Also, if turned too far down, the screw may obstruct attaching whisk to shaft.



### MIXING TIPS

- Observe the batter or dough in bowl while mixing. Mix only until contents achieve the appearance called for in recipe, such as "smooth" or "creamy."
- Follow recipe guidelines when adding nuts, raisins or candied fruits to a mixture. Fold such solid ingredients into the bowl in the last few seconds of slow stirring (speed 1), when batter is sufficiently thick to prevent them from sinking to the bottom of baking pan. Dust sticky, candied fruits with flour for equal distribution throughout the batter.
- If not using Splash Guard, mixtures containing large amounts of liquid ingredients should be initially mixed at lower speeds to avoid splashing. Once mixture thickens increase speed.

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## OPERATION

### HOW TO USE THE MIXER FUNNEL

**NOTE:** Regular use of the Easy Pour Funnel accessory is highly recommended. The accessory inserts into the Mixer Funnel, is removable for convenient cleaning, and using it helps keep Mixer Funnel surfaces free of ingredient residue.

Using one ingredient at a time, slowly add into pour funnel. Mixer can be operating at low speed when ingredients are being added as long as the Splash Guard is in place.

Gradually continue to add remaining ingredients through the pour funnel. If you need to scrape down sides of bowl, first turn speed dial to 0 and raise up tilt head.

When pouring liquids through funnel make sure to place speed setting on 0 or low number to keep ingredients from splashing.

Course ingredients such as nuts, dried fruits, or morsels should be folded into the mixture at the final stage of mixing.

**Tip:** Lightly dust coarse ingredients with all-purpose flour to keep them from retreating to the bottom of the bowl.

Once all ingredients are well-combined, raise up tilt head and twist mixing bowl counterclockwise to remove bowl from clamping plate.



After finished using mixer, clean exterior surfaces by wiping with a damp cloth. Use dry cloth to wipe thoroughly free of moisture before putting mixer away.

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## OPERATION

### CLEANING

**⚠ WARNING:** Unplug Mixer before touching beaters or other accessories. Failure to do so can result in broken bones, cuts or bruises.

- Always unplug Mixer before cleaning. NEVER immerse Mixer in water. The exterior of the Mixer should only be cleaned with a soft damp cloth.
- Do not use abrasive cleansers or scouring pads when cleaning Mixer.
- Always remove accessories before cleaning Mixer. If washing accessories by hand, rinse and dry completely. Most accessories and the glass bowl are dishwasher safe. Only place the bowl lid in the upper dishwasher rack. Only hand wash the Wire Whisk.
- Wash accessories and bowl as soon as possible after use to keep food from drying on them.

## OPERATION

### TROUBLESHOOTING

Mixer will not start	<ul style="list-style-type: none"> <li>• Make sure mixer is plugged in.</li> <li>• Verify that there is 120V from outlet to mixer.</li> <li>• Verify that Tilt Head is locked into down position. Set speed dial to 0. Then turn dial to a low speed setting.</li> <li>• If Tilt Head is hot to touch, allow 15 minutes for motor to cool, then try starting again.</li> <li>• If above solutions do not work, call Customer Assistance at 1-855-438-7899</li> </ul>
Position of wire whisk in bowl is too low or high	<ul style="list-style-type: none"> <li>• To raise whisk: Remove whisk from mixer shaft. Lower the set screw on top of whisk by turning clockwise. Attach whisk to shaft. Be careful not to turn set screw too far down or it may obstruct attaching whisk to shaft.</li> <li>• To lower whisk: Remove whisk from mixer shaft. Raise the set screw on top of whisk by turning counter-clockwise. Attach whisk to shaft. Do not raise screw too far or it may fall out.</li> <li>• Beater and dough hook are adjusted at factory for optimum efficiency, so there are no further adjustments necessary.</li> </ul>
Work Light Blinking	<ul style="list-style-type: none"> <li>• Lock Tilt Head in down position.</li> <li>• Set speed dial to 0 position.</li> <li>• If blinking does not stop, and unit is hot to touch, unplug and wait 15 minutes for motor overheat condition to clear.</li> <li>• If unit cools and still does not operate, call Customer Assistance at 855-438-7899</li> </ul>
Surface Area Hot	<ul style="list-style-type: none"> <li>• Mixer may warm up during use. You may not be able to comfortably touch the top of the Mixer. This is normal.</li> <li>• Under heavy loads with extended period of mixing time the surface area of mixer may become hot. This is normal.</li> <li>• Mixer is equipped with safety thermal shut off to protect motor and user from operating in too hot condition. Allow unit to cool for period no less than 15 minutes before operating again.</li> </ul>

### **KENMORE ELITE LIMITED WARRANTY**

**FOR FIVE YEARS** from the date of sale this appliance is warranted against defects in material or workmanship.

**WITH PROOF OF SALE** a defective product will be replaced free of charge.

For warranty coverage details to obtain free replacement, visit the web page: [www.kenmore.com/warranty](http://www.kenmore.com/warranty)

This warranty does not cover any accessories or the glass bowl, which are expendable parts that can wear out from normal use within the warranty period.

This warranty is void if this appliance is ever used for other than private household purposes.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Hoffman Estates, IL 60179

### **KENMORE ELITE GARANTIA LIMITADA**

Este aparato cuenta con una garantía contra defectos en materiales y manufactura **DURANTE CINCO AÑOS** a partir de la fecha de compra.

**CON EL COMPROBANTE DE COMPRA** se reemplazará un producto defectuoso sin cargo.

Según los detalles de la garantía, se puede obtener la sustitución gratuita, visite la página web: [www.kenmore.com/warranty](http://www.kenmore.com/warranty)

Esta garantía no incluye ningún accesorio o la taza de vidrio porque son piezas fungibles que se desgastan por el uso normal dentro del periodo de garantía.

Esta garantía es inválida si este producto es utilizado para propósitos que no sean de uso doméstico.

Esta garantía le da derechos legales específicos, y usted puede también tener otros derechos que varían de estado a estado.

Sears Brands Management Corporation,  
Hoffman Estates, IL 60179

### **KENMORE ELITE GARANTIA LIMITADA**

Spanish reqd.

