

5KHM7210
5KHM926
5KHM9212



KitchenAid





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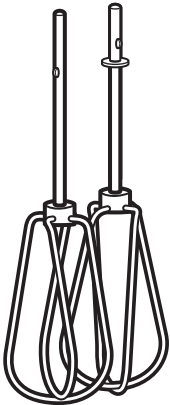
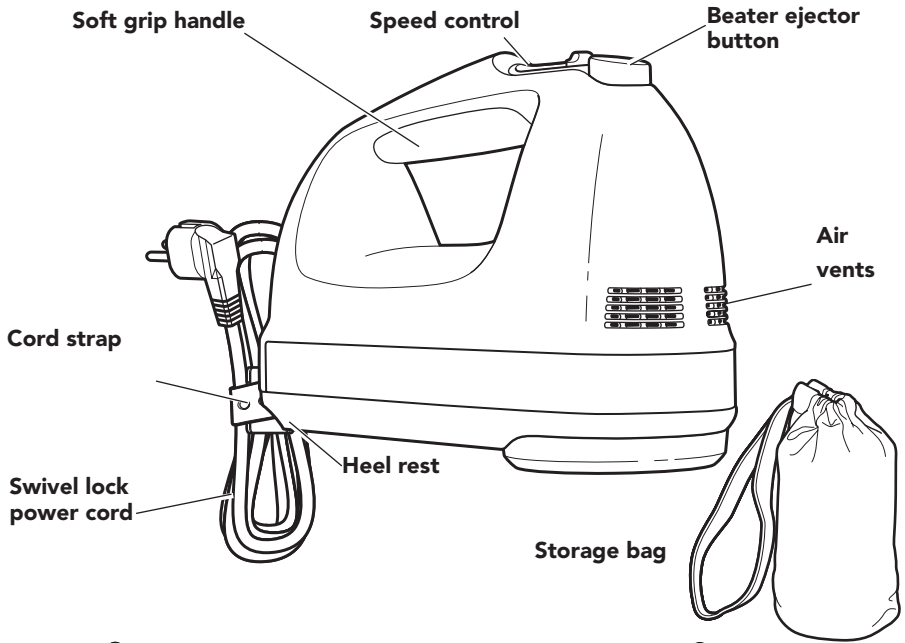


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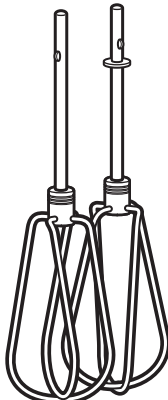
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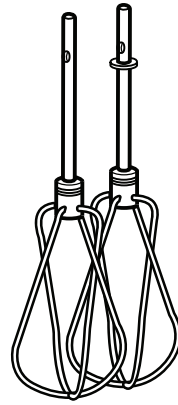
PARTS AND ACCESSORIES



Turbo Beater accessory



Turbo Beater II accessory

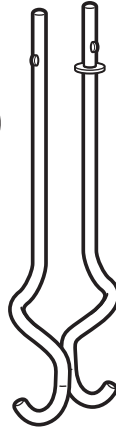


Artisan Beater accessory

(Included with Professional Models only)



Mixing rod



Dough hooks

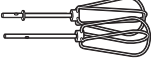
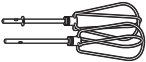
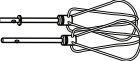
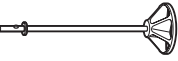





16-wire whisk



PARTS AND ACCESSORIES

ACCESSORY GUIDE

ACCESSORY	USES	INCLUDED WITH MODEL		
		5KHM7210	5KHM926	5KHM9212
 <p>Turbo Beater</p>	cookie dough cake batter			
 <p>Turbo Beater II</p>	cookie dough cake batter	●	●	
 <p>Artisan Beater*</p>	cookie dough cake batter			●
 <p>Mixing rod</p>	smoothies milkshakes sauces salad dressing		●	●
 <p>Dough hooks</p>	yeast bread doughs		●	●
 <p>16-wire whisk</p>	whipped cream whipped egg whites sauces puddings	●	●	●
 <p>Storage bag*</p>	to store accessories		●	●

* Not sold as an accessory.



HAND MIXER SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word "DANGER" or "WARNING." These words mean:

! DANGER

You can be killed or seriously injured if you don't immediately follow instructions.

! WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

IMPORTANT SAFEGUARDS

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

1. Read all instructions. Misuse of appliance may result in personal injury.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Europe Only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.



HAND MIXER SAFETY

4. Europe Only: Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the involved. Children shall not play with the appliance.
5. Children should be supervised to ensure that they do not play with the appliance.
6. 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.
7. To protect against risk of electrical shock do not put appliance in water or other liquid.
8. Never leave the appliance unattended while it is in operation.
9. Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
10. Avoid contacting moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils away from accessories during operation to reduce the risk of injury to persons and/or damage to the appliance.
11. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair or adjustment.
12. Do not let the cord hang over the edge of table or counter.
13. Do not let the cord contact hot surfaces, including the stove.
14. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury.



HAND MIXER SAFETY

15. Do not use the appliance outdoors.
16. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
17. Remove any accessories from Hand Mixer before washing.
18. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

SAVE THESE INSTRUCTIONS

ELECTRICAL REQUIREMENTS

Voltage: 220-240 VAC


Frequency: 50-60 Hz

Wattage: 85 Watts

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.

ELECTRICAL EQUIPMENT WASTE DISPOSAL


Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

Scrapping the product

- This appliance is marked in compliance with European Directive 2012/19/EU, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential

negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

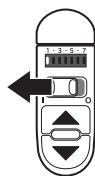
- The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

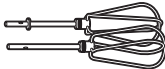
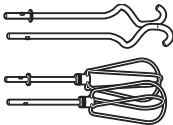
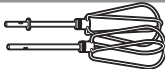
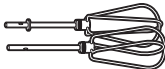
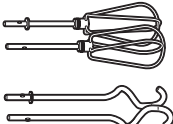




SPEED CONTROL GUIDES

7-SPEED HAND MIXERS



The 7-Speed Hand Mixer always starts on the lowest speed (Speed 1). Move to higher speeds as needed, the speed setting indicator control will light up with the corresponding number for each speed.

SPEED	ATTACHMENT	DESCRIPTION
1		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps prevent ingredients from splashing out of bowl.
2		Mix pancake batter.
3		Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Stir batters and gelatin mixtures.
4		Combine heavy cream cheese mixtures. Mash potatoes or squash.
5		Mix muffins, quick breads, batter breads, cake batters, and frostings. Blend butter and sugar.
6		Whip heavy cream and mousse mixtures.
7		Beat egg whites and meringue mixtures.

NOTE: To mix and knead bread dough, use the dough hooks (SOLD SEPARATELY). The Turbo beaters are not designed for that purpose.

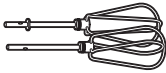
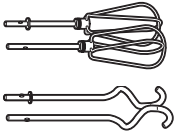
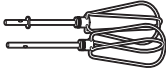
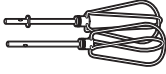
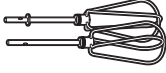
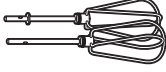
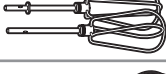
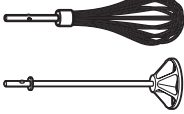
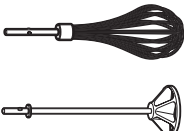


SPEED CONTROL GUIDES

9-SPEED HAND MIXERS



The 9-Speed Hand Mixer always starts on the lowest speed (Speed 1). Move to higher speeds as needed; the speed setting indicator control will light up with the corresponding number for each speed.

SPEED	ATTACHMENT	DESCRIPTION
1		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients.
2		Mix flour and other dry ingredients with liquids or other moist mixtures. Knead yeast dough (bread, pizza dough) with the dough hooks.
3		Mix runny batters, such as pancake or waffle batter.
4		Combine heavy mixtures, such as cookie or biscuit dough.
5		Mix thick dough, such as muffin or cake batter. Mash potatoes or squash.
6		Blend butter and sugar. Mix frostings.
7		Finish mixing cake and other batters.
8		Whipped cream and mousse mixtures. Mix liquid preparations (milkshakes, sauces) and emulsify salad dressings.
9		Beat egg white and meringue mixtures. Mix liquid preparations (milkshakes, sauces) and emulsify salad dressings.

NOTE: To mix and knead bread dough, use the dough hooks. The Turbo beaters are not designed for that purpose.



SETTING UP YOUR HAND MIXER

ATTACHING THE ACCESSORIES

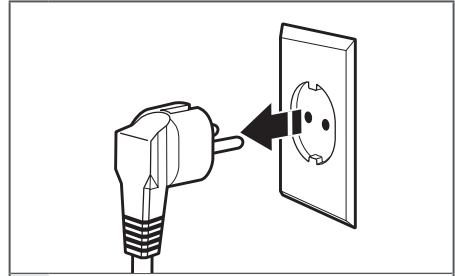
! WARNING

Injury Hazard

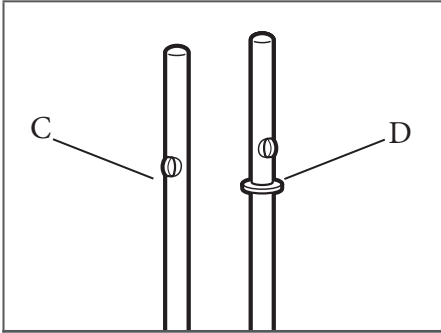
Unplug mixer before touching beaters.

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

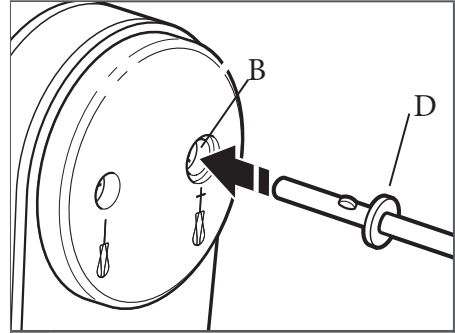
IMPORTANT: Be sure to read and follow the specific instructions in this manual for proper use of the Hand Mixer.



- 1 Unplug the Hand Mixer from the electrical outlet.



Paired accessories (Turbo beaters, dough hooks) include one accessory with a collar (D), and one without (C). Single accessories come with a collar (D) (mixing rod) or without (C) (whisk).

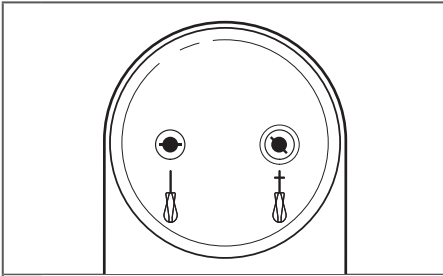


- 2 Insert the accessory shaft with the collar (D) into the larger opening (B) of the Hand Mixer. Align the flanges on the shaft with the slots in the opening. Push to lock into place.

NOTE: An accessory shaft without a collar may be used in either opening (A or B). Those with a collar may only be used in the larger opening (B).

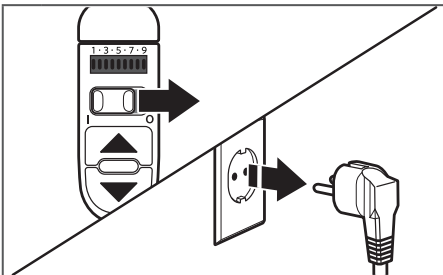


SETTING UP YOUR HAND MIXER

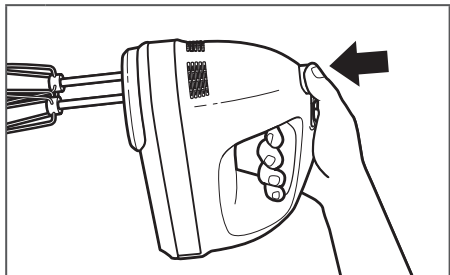


3 Insert the accessory without a collar (C) into the smaller opening (A). Align and push to lock into place.

REMOVING THE ACCESSORIES



1 If the Hand Mixer is running, stop the Hand Mixer by sliding the Power switch to the "O" (Off) position. Unplug the Hand Mixer from the electrical outlet.



2 Press the ejector button to release the accessories from the Hand Mixer, then remove them.



USING YOUR HAND MIXER

OPERATING THE SPEED CONTROL

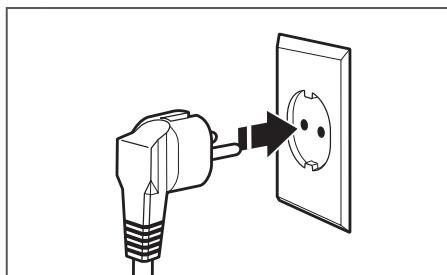
⚠ WARNING

Injury Hazard

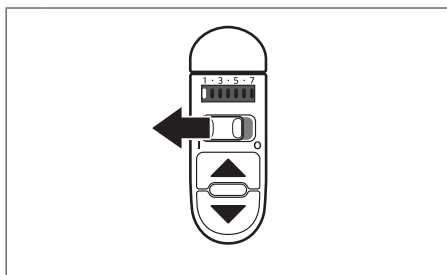
Unplug mixer before touching beaters.

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

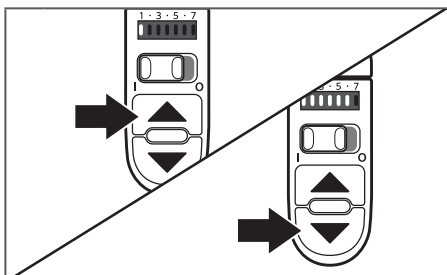
This KitchenAid Hand Mixer will beat faster and more thoroughly than most other electric hand mixers. Therefore, the beating time in most recipes must be adjusted to avoid over beating. Beating time is faster due to larger beater sizes. To help determine the ideal beating time, observe the batter or dough and beat only until it has the desired appearance described in your recipe, such as "smooth and creamy". To select the best beating speeds, use the "Speed control guide" section.



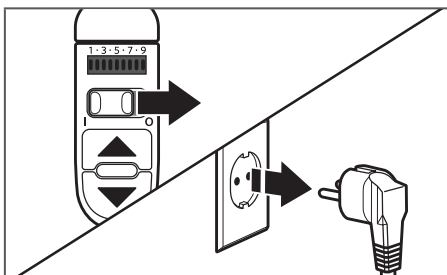
- 1** Plug the Hand Mixer into an electrical outlet.



- 2** Slide the Power switch to the "1" (ON) position. The motor will automatically start at Speed 1, and the "1" on the speed indicator control will light up.



- 3** Touch the "UP (arrow)" button to increase the mixing speed to the desired setting. If necessary, touch the "DOWN (arrow)" button to decrease the mixing speed. See the "Speed control guide" for more information.



- 4** When mixing job is finished, slide the Power switch to the "O" (Off) position. Unplug the Hand Mixer before removing accessories.

NOTE: The Hand Mixer automatically starts at Speed 1 every time it is turned on, regardless of the speed setting at the time the mixer is shut off.



CARE AND CLEANING

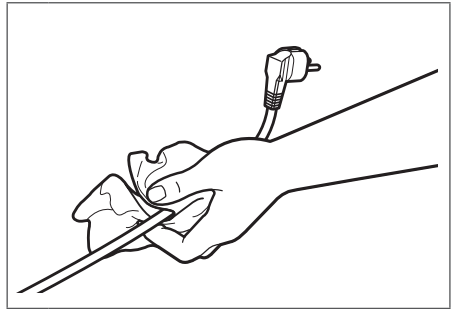
CLEANING THE HAND MIXER BODY

! WARNING

Injury Hazard

Unplug mixer before touching beaters.

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



1

Always unplug Hand Mixer before cleaning. Wipe power cord and cord strap with damp cloth. Dry with a soft cloth.

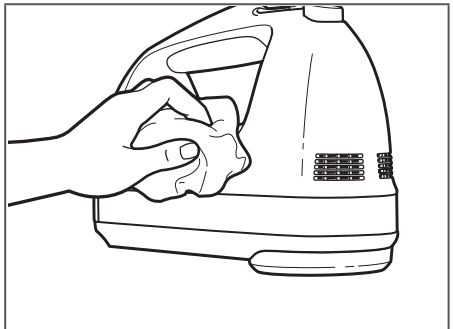
! WARNING



Electrical Shock Hazard

Do not put in water.

Doing so can result in death or electrical shock.



2

Wipe Hand Mixer with a damp cloth. Dry with a soft cloth.

NOTE: Do not immerse Hand Mixer in water.



CARE AND CLEANING

CLEANING THE ACCESSORIES



Always remove accessories from Hand Mixer before cleaning.

Wash in dishwasher, or by hand in warm, soapy water. Rinse and wipe dry.

CLEANING THE STORAGE BAG



Machine wash warm, tumble dry low. Or wipe clean with a warm soapy cloth.

TROUBLESHOOTING

If Hand Mixer malfunctions or fails to operate: First try the solutions suggested here and possibly avoid the cost of service.

1. Is the Hand Mixer plugged in?
2. Is the fuse in the circuit to the Hand Mixer in working order? If you have a circuit breaker box, make sure the circuit is closed.

3. Try unplugging the Hand Mixer, then plug it back in.

If the problem cannot be corrected: See the "Warranty and service" section. Do not return the Hand Mixer to the retailer; retailers do not provide service.



WARRANTY AND SERVICE

KITCHENAID HAND MIXER WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: For Models 5KHM7210, 5KHM926 and 5KHM9212: Two years Full Warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	A. Repairs when Hand 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.

CUSTOMER SERVICE

In U.K. and Ireland:

For any questions, or to find the nearest KitchenAid Authorised Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorised KitchenAid Service Centre.

General hotline number:  00800 3810 4026

In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

For more information, visit our website at:

**www.KitchenAid.co.uk
www.KitchenAid.eu**

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KitchenAid

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