

5KHM5110



**KitchenAid**





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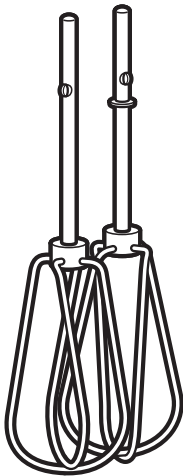
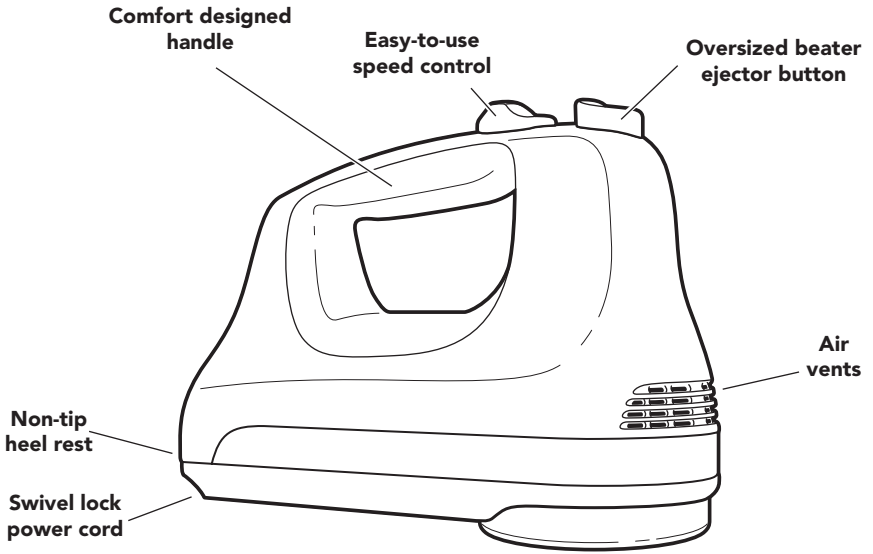
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# PARTS AND FEATURES

## PARTS AND ACCESSORIES

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**Stainless Steel Beater**



**16-wire whisk**



# 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. To protect against risk of electrical shock, do not put the Hand Mixer in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
4. European Union 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 hazards involved. Children shall not play with the appliance.



## HAND MIXER SAFETY

5. European Union only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
6. Children should be supervised to ensure that they do not play with the appliance.
7. 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.
8. 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.
9. 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.
10. Do not operate the Hand Mixer with a damaged cord or plug, or after the Hand Mixer malfunctions, or is dropped or damaged in any manner. Return the Hand Mixer to the nearest Authorized Service Center for examination, repair, or adjustment.
11. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
12. Do not use the Hand Mixer outdoors.
13. Do not let cord hang over edge of table, or counter.
14. Do not let cord contact hot surface, including the stove.
15. Remove any accessories from Hand Mixer before washing.





## HAND MIXER SAFETY

- 16.** Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
- 17.** This appliance is intended to be used in household and similar applications such as:
- staff kitchen areas in shops, offices or other working environments;
  - farmhouses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

## SAVE THESE INSTRUCTIONS

### ELECTRICAL REQUIREMENTS

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**Volts:** 220-240 VAC only.

**Hertz:** 50-60 Hz

### ELECTRICAL EQUIPMENT WASTE DISPOSAL

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#### 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.

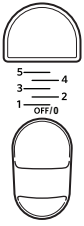
The symbol  on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection center for the recycling of electrical and electronic equipment.

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.

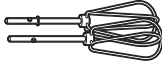
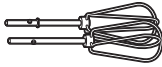
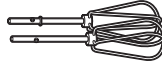
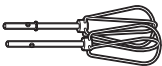


# USING THE HAND MIXER

## SPEED CONTROL GUIDE

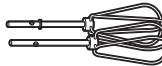



The 5-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

| 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 avoid ingredient splash out. |
| 2     |  | Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes.  |
| 3     |  | Combine heavy cream cheese mixtures. Mash squash.  |
| 4/5   |  | Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.  |

**NOTE:** The Stainless Steel Beater accessories are not designed for mixing and kneading bread dough.

## ACCESSORY GUIDE

| Accessory   | Uses                                  | Included with Model |
|---|---------------------------------------|---------------------|
|   |                                       | 5KHM5110            |
| <b>Stainless Steel Beater</b>  | cookie dough, cake batter             | ●                   |
| <b>16-wire whisk</b>           | Whip heavy cream and mousse mixtures  | ●                   |
|   | Beat egg whites and meringue mixtures | ●                   |



# USING THE HAND MIXER

## OPERATING THE SPEED CONTROL

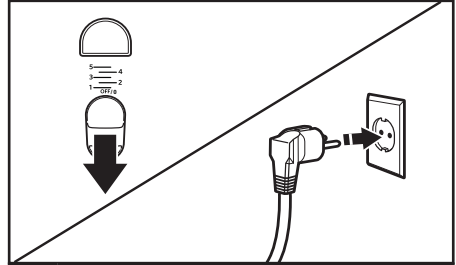
This KitchenAid Hand Mixer will beat faster and more thoroughly than most other electric hand mixers. Therefore, the beating time in most recipes must be adjusted to avoid over beating. Beating time is faster due to larger beater sizes. To help determine the ideal beating time, observe the batter or 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.

### **⚠ WARNING**

#### **Injury Hazard**

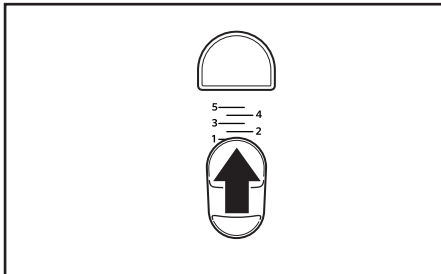
**Unplug mixer before touching beaters.**

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



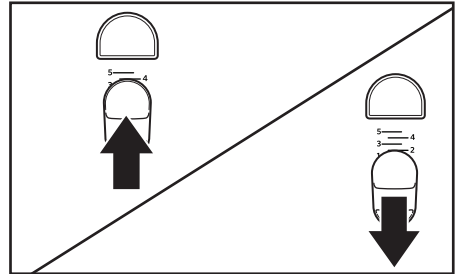
**1**

Make sure the Speed Control is in the "OFF/0" position by sliding it backward as far as possible. "OFF/0" will be visible on the speed control pad. Then plug the Hand Mixer into an electrical outlet.



**2**

Start mixing at the lowest speed by sliding the Speed Control forward to the first position mark, which is Speed 1.

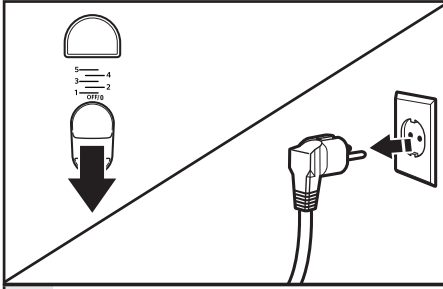


**3**

To increase the Hand Mixer speed, slide the Speed Control forward. To decrease the Hand Mixer speed, slide the Speed Control backward. See "Speed control guide" section.



# USING THE HAND MIXER



4 When finished, slide speed control to "OFF/0". Unplug the Hand Mixer before removing the accessories.

# SETTING UP THE HAND MIXER

## ATTACHING THE ACCESSORIES

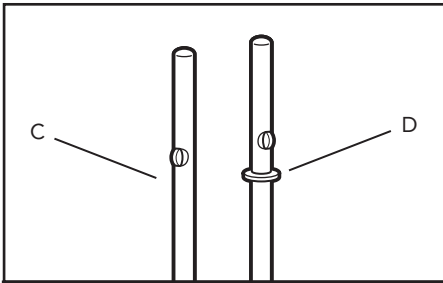
Wash all accessories in warm, soapy water before use. Be sure the Hand Mixer is unplugged before cleaning, and putting on or taking off parts.

### **⚠ WARNING**

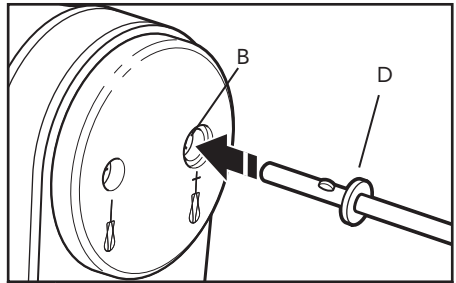
#### **Injury Hazard**

**Unplug mixer before touching beaters.**

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



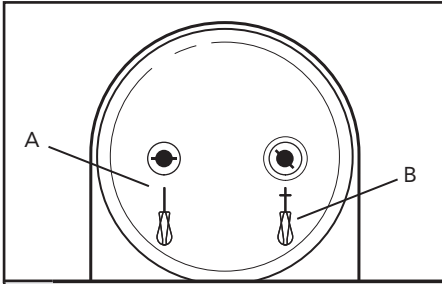
Paired accessories (beaters, optional dough hooks) include one accessory with a collar (D), and one without (C). Single accessories, like the Pro Whisk, come without a collar (C).



1 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.



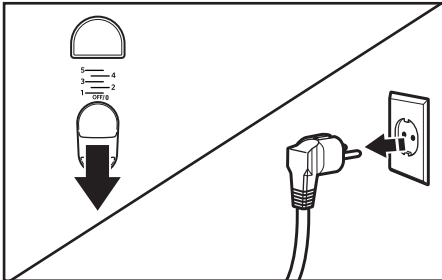
## SETTING UP THE HAND MIXER



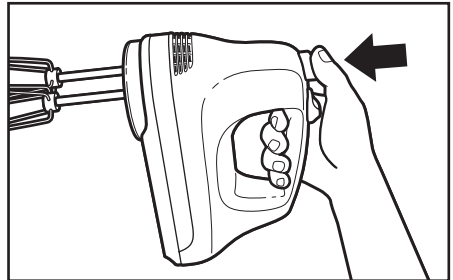
**NOTE:** An accessory shaft without a collar may be used in either opening (A or B). Those with a collar may only be used in the larger opening (B).

- 2** 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 "OFF/0". Then unplug from the electrical outlet.



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



# CARE AND CLEANING

## CLEANING THE HAND MIXER BODY

### **⚠️ WARNING**



#### **Electrical Shock Hazard**

**Do not put in water.**

**Doing so can result in death or electrical shock.**

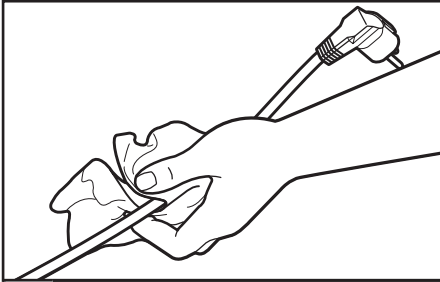
### **⚠️ WARNING**

#### **Injury Hazard**

**Unplug mixer before touching beaters.**

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

**NOTE:** Do not immerse Hand Mixer in water.



1

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



2

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



# CARE AND CLEANING

## CLEANING THE ACCESSORIES

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To clean Stainless Steel Beaters and Pro Whisk: Always remove beaters and whisk from Hand Mixer before cleaning. Wash in top rack of dishwasher, or by hand in warm, soapy water. Rinse and wipe dry.

## TROUBLESHOOTING

### IF HAND MIXER MALFUNCTIONS OR FAILS TO OPERATE

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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 fixed with the steps provided in this section, then contact KitchenAid or an Authorized Service Center.

See the "Warranty and service" section for additional details. Do not return the Hand Mixer to the retailer – they 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:<br>For 5KHM5110: 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.<br>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](http://www.KitchenAid.co.uk)  
[www.KitchenAid.eu](http://www.KitchenAid.eu)**

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