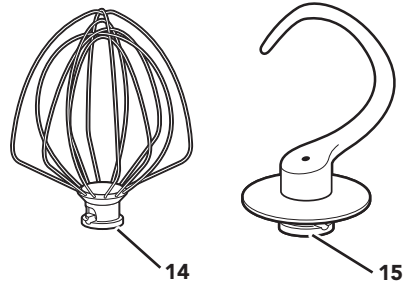
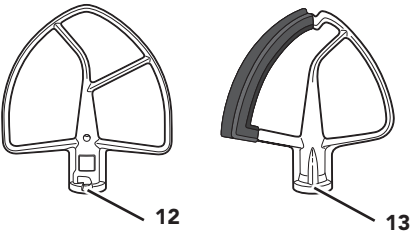
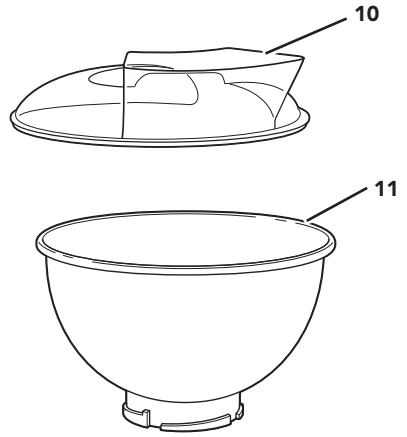
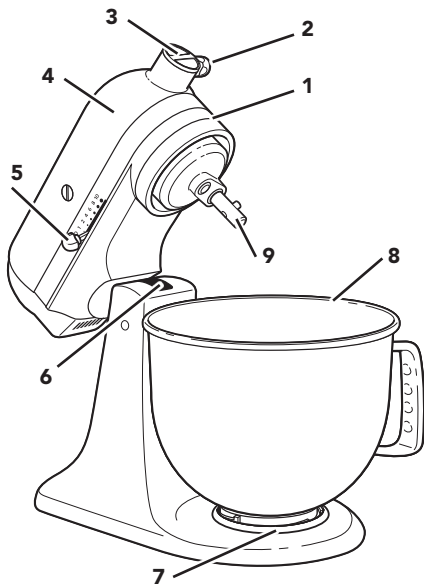


KitchenAid®

K45 Series
KSM45–KSM200 Series



PARTS AND FEATURES



- 1 Motor Head (locking lever not shown)
- 2 Attachment Knob
- 3 Attachment Hub
- 4 Motor Head
- 5 Speed Control Lever
- 6 Beater Height Adjustment screw (not shown)
- 7 Bowl Clamping Plate

- 8 Bowl**
- 9 Beater Shaft
- 10 Pouring shield*
- 11 3 L Stainless Steel Bowl*
- 12 Flat Beater
- 13 Flex Edge Beater*
- 14 Wire Whip
- 15 Dough Hook

*Included with select models only. Also available as an optional accessory.

**The bowl design and material depend on the Stand Mixer model.

PRODUCT 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 protect against risk of electrical shock, do not put Stand 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 are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. 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.
5. Avoid contacting moving parts. Keep hands, hair, and 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 any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact the manufacturer at their customer service telephone number for information on examination, repair, or adjustment.
7. The use of accessories or attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use the Stand Mixer outdoors.

PRODUCT SAFETY


- Do not let the cord hang over the edge of table or counter.
- Remove the beaters, wire whip, or dough hook from the Stand Mixer before washing.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

ELECTRICAL REQUIREMENTS

⚠ 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.

Voltage: 120 V

Frequency: 60 Hz

Wattage: 275 Watts MAX for models K45, KSM45-KSM80

300 Watts MAX for models KSM85-KSM110

325 Watts MAX for models KSM120-KSM200

NOTE: The power 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 service technician 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.

GETTING STARTED

CHOOSING THE RIGHT ACCESSORY

Accessories	Use to mix	Suggested items
Flat Beater (12) Flex Edge Beater* (13)	Normal to heavy mixtures	Cakes, creamed frostings, candies, cookies, biscuits, pie pastry, meatloaf, mashed potatoes
Wire Whip (14)	Mixtures that need air incorporated	Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies
Dough Hook (15)	Mixing and kneading yeast doughs	Breads, rolls, pizza dough, buns

*Included with select models only. Also available as an optional accessory.

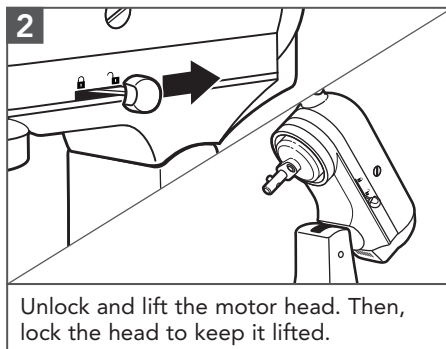
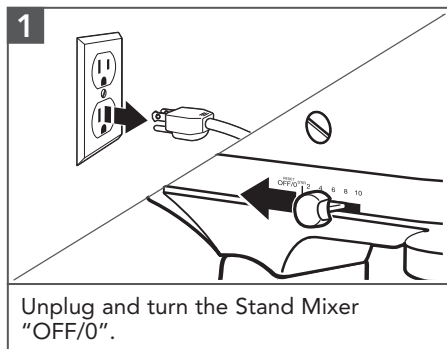
SPEED CONTROL GUIDE

Note: The speed control can be set to obtain speeds 1, 3, 5, 7, and 9 if a finer adjustment is required. Do not exceed Speed 2 when preparing yeast doughs as this may cause damage to the Stand Mixer.

Speed	Accessory	Action	Description
Stir	Flat Beater (12) Flex Edge Beater* (13)	Stir	For starting all mixing procedures, slow stirring, combining, and mashing.
1			
2	Flat Beater (12) Flex Edge Beater* (13)	Slow mixing	For slow mixing, mashing, and faster stirring.
	Dough Hook (15)		To mix and knead yeast doughs, heavy batters, and candies; mix thin or splashy batters.
4	Flat Beater (12) Flex Edge Beater* (13)	Mixing, beating	For mixing semi-heavy batters, such as cookies, or to combine sugar and shortening. Medium speed for cake mixes.
	Wire Whip (14)		For adding sugar to egg whites for meringues.
6	Flat Beater (12) Flex Edge Beater* (13)	Beating, creaming	For medium-fast beating (creaming), or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.
	Wire Whip (14)		For medium-fast whipping of ingredients requiring incorporation of air, such as egg whites.
8	Wire Whip (14)	Fast beating, whipping	For whipping cream, egg whites, and boiled frostings.

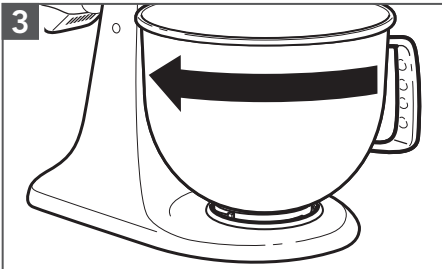
NOTE: To move the speed control lever with ease, lift slightly up as you move it across the settings in either direction.

PRODUCT ASSEMBLY

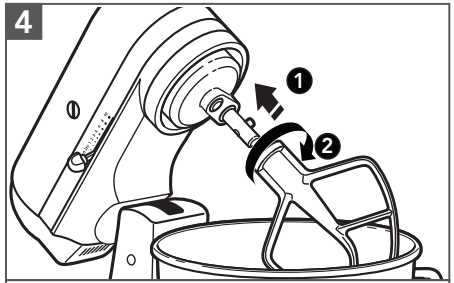


*Included with select models only. Also available as an optional accessory.

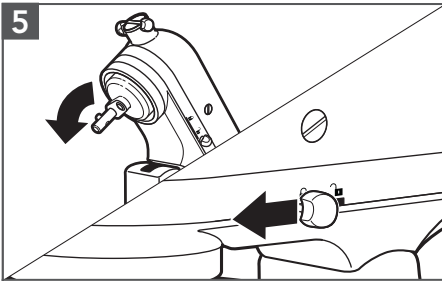
PRODUCT ASSEMBLY



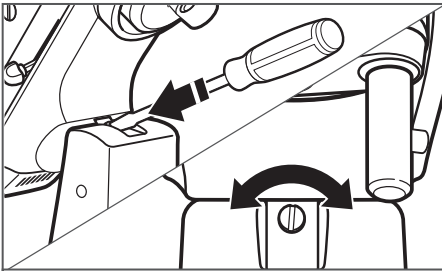
Place the bowl on the clamping plate and twist to lock in place.



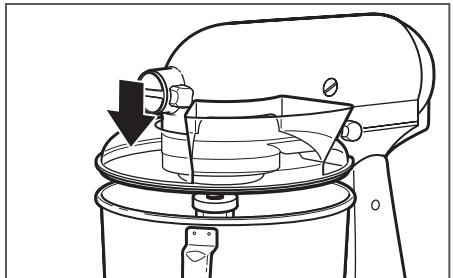
Slide and rotate the accessory aligning over the pin on the shaft.



Unlock the motor head and move it down. Then, lock the head to keep it down. Before mixing, test lock by attempting to raise the motor head.



(OPTIONAL) To adjust beater to bowl clearance: Tilt and lock the motor head back. Turn the screw slightly counterclockwise (left) to raise the beater, or clockwise (right) to lower it. **NOTE:** If you over-adjust the screw, the bowl lock lever may not lock into place.



(OPTIONAL) Place the pouring shield*: Slide the pouring shield* from front of the Stand Mixer over the bowl. The bottom rim of the pouring shield* fits inside of the bowl.

*Included with select models only. Also available as an optional accessory.

PRODUCT USAGE

⚠️ WARNING



Electrical Shock Hazard

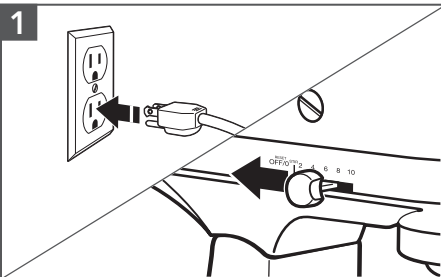
Plug into a grounded 3 prong outlet.

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.



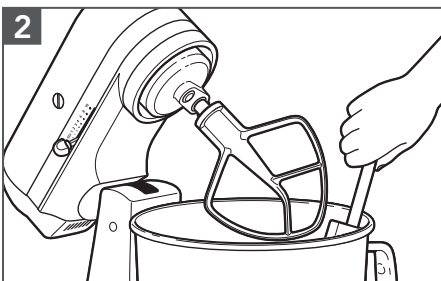
Plug it into a grounded 3 prong outlet. Start with lower speed to avoid splashing and increase it gradually. Refer to the "Speed Control guide".

⚠️ WARNING

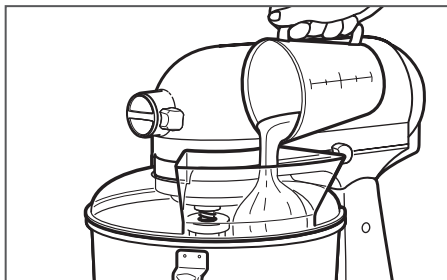
Injury Hazard

Unplug mixer before touching beaters.

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

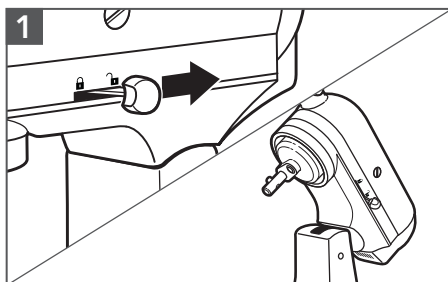


Do not scrape the bowl while operating. Scraping the bowl once or twice during mixing is usually sufficient.

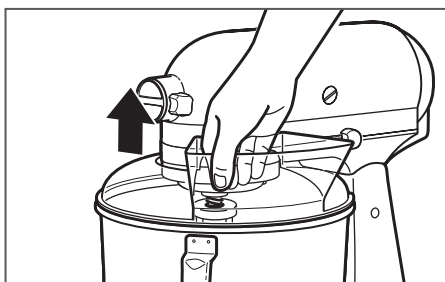


(OPTIONAL): Pour ingredients into the bowl through the pouring chute.

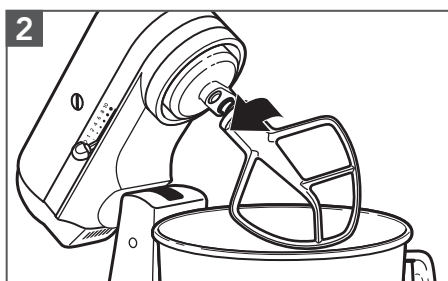
DISASSEMBLING THE PRODUCT



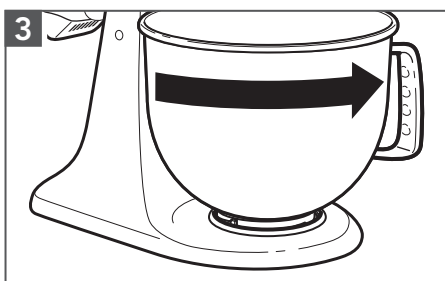
Turn the Stand Mixer "OFF/0" and unplug. Unlock and lift the motor head. Then, lock the head to keep it lifted.



(OPTIONAL): Lift the front of the pouring shield* clear of the rim of the bowl. Pull away from the Stand Mixer.



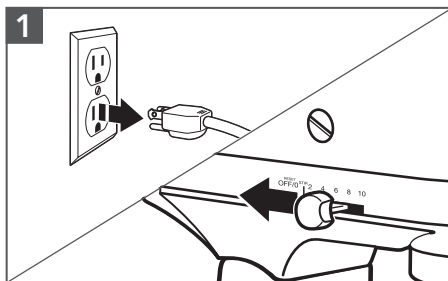
Press the accessory upward, turn it and pull it away from the beater shaft.



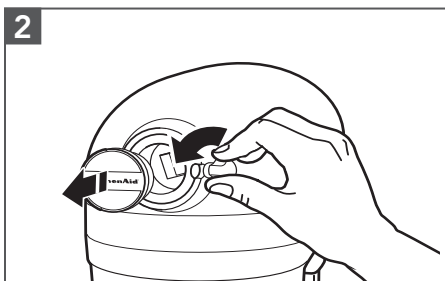
Twist to unlock the bowl from the clamping plate.

OPTIONAL ATTACHMENTS

KitchenAid® offers a wide range of optional attachments such as the Spiralizer, Pasta Cutters, or Food Grinder that may be attached to the Stand Mixer attachment power hub as shown here.



Unplug and turn the Stand Mixer "OFF/0".

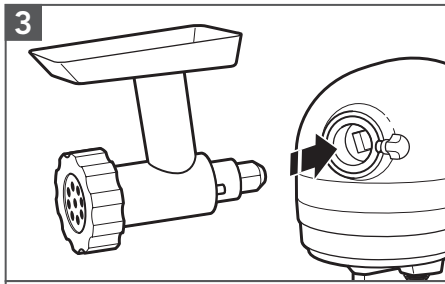


Remove the attachment hub cover.

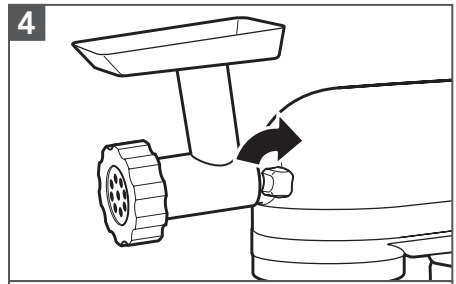
*Included with select models only. Also available as an optional accessory.

**The bowl design and material depend on the Stand Mixer model.

OPTIONAL ATTACHMENTS



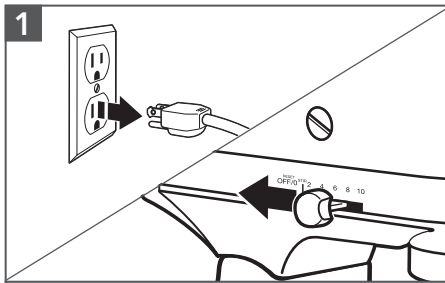
Insert attachment into attachment hub, making certain that attachment power shaft fits into the square attachment hub socket.



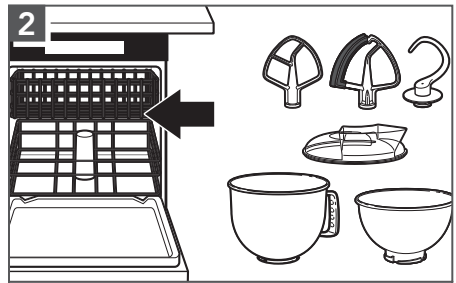
Tighten the attachment knob by turning it clockwise until the attachment is secured to the Stand Mixer.

CARE AND CLEANING

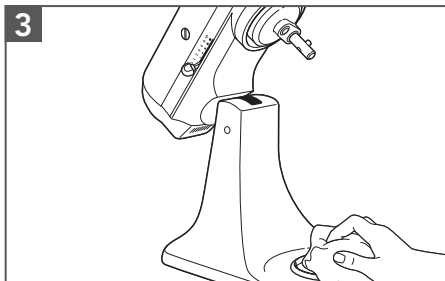
IMPORTANT: Do not immerse the Stand Mixer body in water or other liquids.



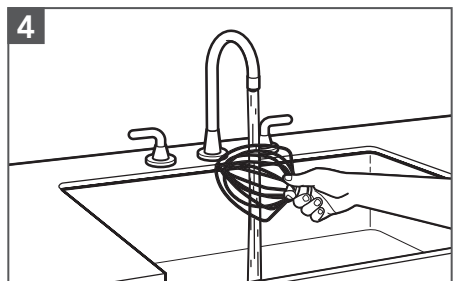
Unplug and turn the Stand Mixer "OFF/0".



Dishwasher-safe parts, top rack only: Stainless steel bowl, bowl lid, flat beater, dough hook, Flex Edge beater*, and pouring shield*.



Wipe the Stand Mixer body with a soft, damp cloth.



Clean the wire whip thoroughly with hand wash only.

*Included with select models only. Also available as an optional accessory.

TROUBLESHOOTING GUIDE

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.


Problem	Solution
If Stand mixer warms 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.
If the flat beater hits the bowl:	Stop the Stand mixer. See the "Product Assembly" section and adjust the beater to bowl clearance.
The speed control lever does not move smoothly or easily:	To move the speed control lever with ease, lift slightly up as you move it across the settings in either direction.
If your Stand Mixer should 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 off the Stand Mixer 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.

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

WARRANTY AND SERVICE

KITCHENAID STAND MIXER WARRANTY FOR THE 50 UNITED STATES, THE DISTRICT OF COLUMBIA, PUERTO RICO, AND CANADA

This warranty extends to the purchaser and any succeeding owner for Stand Mixers operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

Length of Warranty:	One Year Full Warranty from date of purchase.
KitchenAid Will Pay for Your Choice of: 	Hassle-Free Replacement of your Stand Mixer. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at 1-800-541-6390 . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.
KitchenAid Will Not Pay for:	<ul style="list-style-type: none"> A. Repairs when your Stand Mixer is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any shipping or handling costs to deliver your Stand Mixer to an Authorized Service Center. D. Replacement parts or repair labor costs for Stand Mixer attachments operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.
<p>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</p> <p>IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.</p> <p>IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.</p>	

WARRANTY AND SERVICE

HASSLE-FREE REPLACEMENT WARRANTY—50 UNITED STATES, DISTRICT OF COLUMBIA, AND PUERTO RICO

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Stand Mixer should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Stand Mixer returned to us. Your replacement unit will also be covered by our one year limited warranty.

If your Stand Mixer should fail within the first year of ownership, simply call our

toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address (no P.O. Box numbers, please).

When you receive your replacement Stand Mixer, use the carton, packing materials, and prepaid shipping label to pack up your original Stand Mixer and send it back to KitchenAid.

HASSLE-FREE REPLACEMENT WARRANTY—CANADA

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Stand Mixer should fail within the first year of ownership, we will replace your Stand Mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty.

If your Stand Mixer should fail within the first year of ownership, simply call our toll-free Customer eXperience Center

at **1-800-807-6777** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address.

When you receive your replacement Stand Mixer, use the carton, packing materials, and prepaid shipping label to pack up your original Stand Mixer and send it back to KitchenAid.

ARRANGING FOR SERVICE AFTER THE WARRANTY EXPIRES, OR ORDERING ACCESSORIES AND REPLACEMENT PARTS

In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:

Customer eXperience Center,
KitchenAid Small Appliances,
P.O. Box 218, St. Joseph, MI 49085-0218

Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Stand Mixer for information on how to obtain service.

For service information in Canada:

Call toll-free **1-800-807-6777**.

For service information in Mexico:

Call toll-free **01-800-0022-767**.

KitchenAid®

®/™ ©2019 KitchenAid. All rights reserved. KITCHENAID and the design of the stand mixer are trademarks in the U.S. and elsewhere. Used under license in Canada.

Tous droits réservés. KitchenAid et la forme du batteur sur socle sont des marques de commerce aux É.-U. et ailleurs. Utilisé sous licence au Canada.

Todos los derechos reservados. KITCHENAID y el diseño de la batidora con base son marcas registradas en EE. UU. y en otros países. Usado en Canadá bajo licencia.