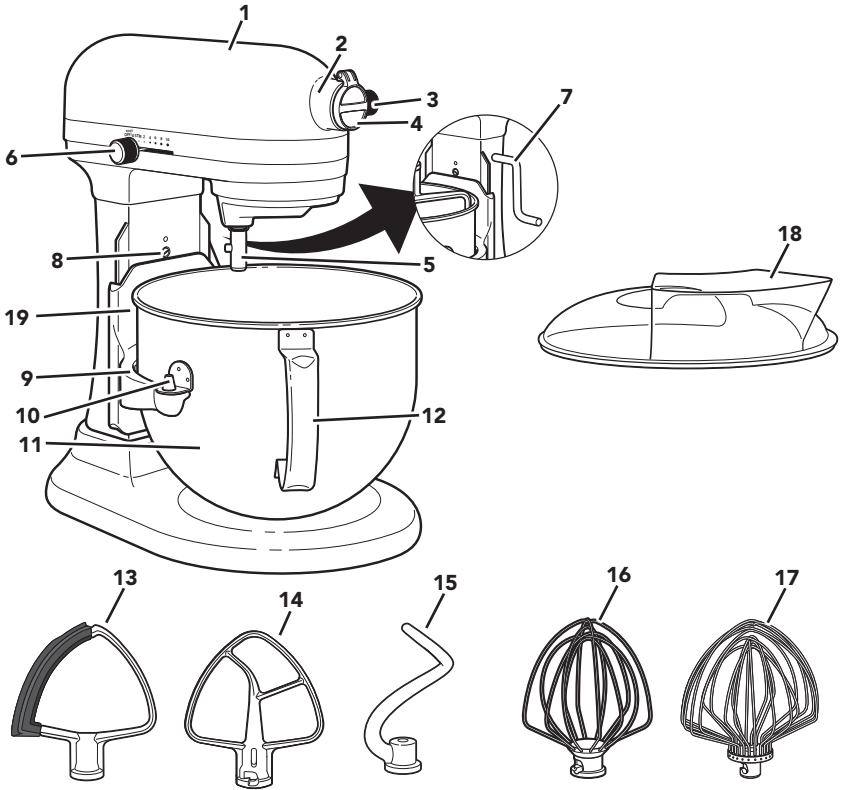


# KitchenAid®

Stand Mixer - Bowl Lift



# PARTS AND FEATURES



- |           |                                |           |   |
|-----------|--------------------------------|-----------|---|
| <b>1</b>  | Motor Head                     | <b>11</b> | Bowl*                                     |
| <b>2</b>  | Attachment Hub                 | <b>12</b> | Bowl Handle*                              |
| <b>3</b>  | Attachment Knob                | <b>13</b> | Flex Edge Beater**                        |
| <b>4</b>  | Hinged Hub Cover               | <b>14</b> | Flat Beater**                             |
| <b>5</b>  | Beater Shaft                   | <b>15</b> | Spiral Dough Hook**                       |
| <b>6</b>  | Speed Control                  | <b>16</b> | Wire Whip**                               |
| <b>7</b>  | Bowl Lift Lever                | <b>17</b> | 11-Wire Stainless Steel Elliptical Whip** |
| <b>8</b>  | Beater Height Adjustment Screw | <b>18</b> | Pouring Shield**                          |
| <b>9</b>  | Bowl Support                   | <b>19</b> | Spring Latch and Bowl Pin (Not Shown)     |
| <b>10</b> | Locating Pins                  |           |   |

\*Bowl type may vary. Bowls are also available for purchase as separate accessories.

\*\*Included with select models. Picture/Style may vary from product depending on 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 the 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 the 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.
9. Do not let the cord hang over the edge of table or counter.
10. Remove the flat beater, wire whip, or spiral dough hook from the Stand Mixer before washing.

## SAVE THESE INSTRUCTIONS

This product is designed for household use only.

# PRODUCT SAFETY

## 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

**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 person 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.

## ACCESSORY GUIDE

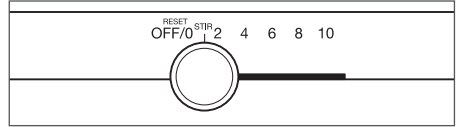
Accessory	Use to mix	Description
Flat beater* Flex Edge Beater*	Normal to heavy mixtures	Cakes, creamed frostings, candies, cookies, biscuits, pie pastry, meat loaf, mashed potatoes
Spiral Dough Hook*	Mixing and kneading yeast doughs	Breads, rolls, pizza dough, coffee cakes buns
Wire Whip* 11-Wire Elliptical Whip*	Mixtures that need air incorporated	Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies

\*Available as an accessory purchase with selected models only.

# SPEED CONTROL GUIDE

All speeds features Soft Start® which allows the Stand Mixer to start at a lower speed to help avoid ingredient splash-out and “flour puff” at start-up, then increases to the selected speed.

The speed control can be set between the speeds listed in the chart to obtain speeds 1, 3, 5, 7, and 9 if a finer adjustment is required.

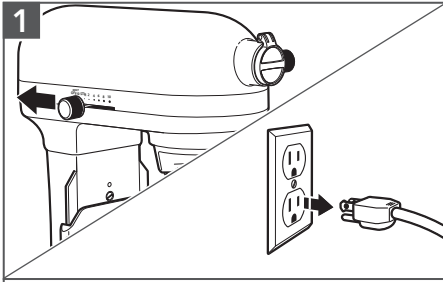


Speed	Accessory	Action	Description
Stir	Flat Beater Flex Edge Beater	Stirring	For slow stirring, combining, mashing, and starting all mixing procedures. Use to add flour and dry ingredients to batter, and add liquids to dry ingredients. Do not use STIR speed to mix or knead yeast doughs.
2	Flat Beater Flex Edge Beater Spiral Dough Hook	Slow mixing, Kneading	For slow mixing, mashing, and 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.
4	Flat Beater Flex Edge Beater Wire Whip 11-Wire Elliptical Whip	Mixing, beating	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	Flat Beater Flex Edge Beater Wire Whip 11-Wire Elliptical Whip	Beating, creaming	For medium-fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.
8-10	Wire Whip 11-Wire Elliptical Whip	Fast beating, Whipping	For whipping cream, egg whites, and boiled frostings. For whipping small amounts of cream, egg whites, or for final whipping of mashed potatoes.

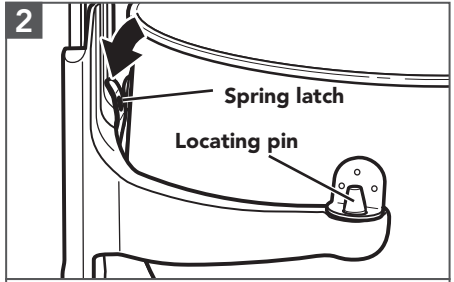
**NOTE:** Use Speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for Stand Mixer failure. The PowerKnead™ spiral dough hook efficiently kneads most yeast dough within 4 minutes.

Capacity Chart			
	5-5.5 Quart	6-6.5 Quart	7-7.5 Quart
Cookies	9-10 dozen	13 dozen	14 dozen

# PRODUCT ASSEMBLY

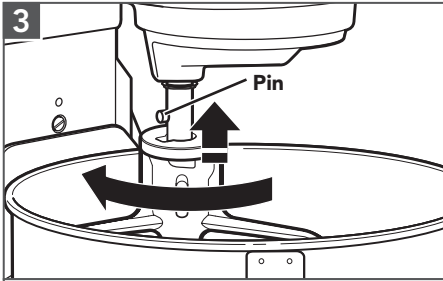


Turn the Stand Mixer to "OFF/ 0" and then unplug.

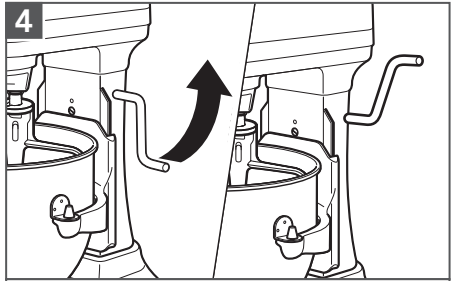


**To attach the bowl:** Fit the bowl supports over locating pins and press down on back of the bowl until bowl snaps into spring latch.

**IMPORTANT:** If the bowl is not securely snapped into place, it will be unstable and wobble during use.



**To attach the accessory:** Slip the accessory onto the shaft. Turn to hook it over the pin on the shaft.



**To raise the bowl:** Rotate the bowl lift lever to the straight up position. The bowl must always be in the raised position when mixing.

## ⚠ WARNING

### Electrical Shock Hazard



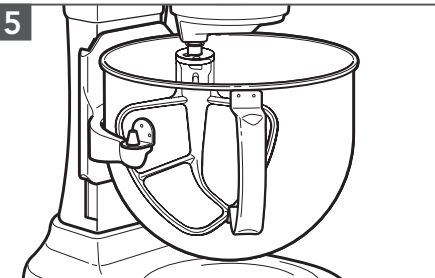
**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

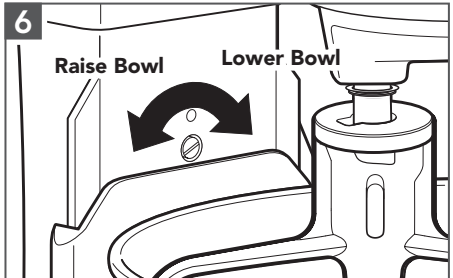
**Do not use an adapter.**

**Do not use an extension cord.**

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



**5** **Test the beater to bowl clearance:** Plug the Stand Mixer into a grounded 3 prong outlet. Turn Stand Mixer ON and test each speed, making sure the beater does not touch the bowl during operation. If the beater is too far away from the bottom or is hitting the bowl, proceed to next step to make adjustments.



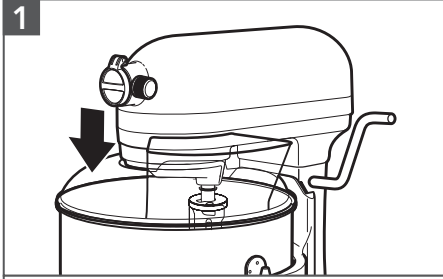
**6** **(OPTIONAL) To adjust beater to bowl clearance:** Lower the bowl to the down position. Turn the screw slightly counterclockwise (left) to raise the beater, or clockwise (right) to lower it. Adjust the beater so that it just clears the surface of the bowl. Check again the clearance of the beater to the bowl.

**IMPORTANT:** When properly adjusted, the flat beater will not strike on the bottom or sides 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 the whip may wear.

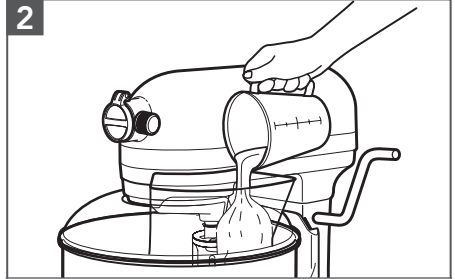
# PRODUCT ASSEMBLY

## USING THE POURING SHIELD\*

Use the pouring shield to avoid having ingredients splashing out of the bowl when mixing, as well as to easily pour ingredients into the bowl while mixing.



**To attach the pouring shield\*:** Slide the pouring shield from the front of the Stand Mixer over the bowl. The bottom rim of the pouring shield\* fits inside of the bowl.



Pour the ingredients into the bowl through the pouring chute.

\*Available with select models only and available as an accessory purchase.



# 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.**

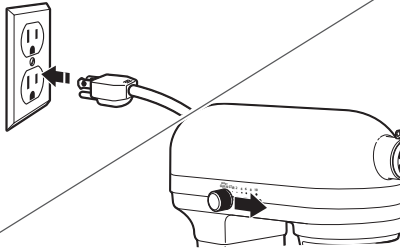
## **⚠️ WARNING**

### **Injury Hazard**

**Unplug mixer before touching beaters.**

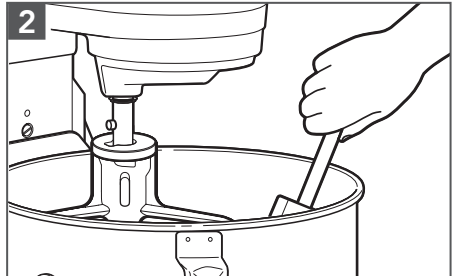
**Failure to do so can result in broken bones, cuts, or bruises.**

**1**



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

**2**

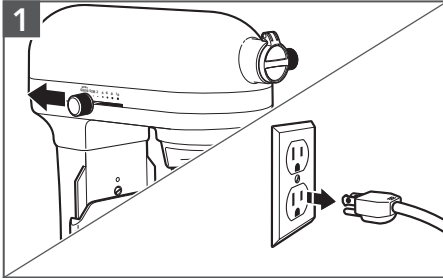


Do not scrape the bowl while operating. Scraping the bowl once or twice during mixing is usually sufficient.

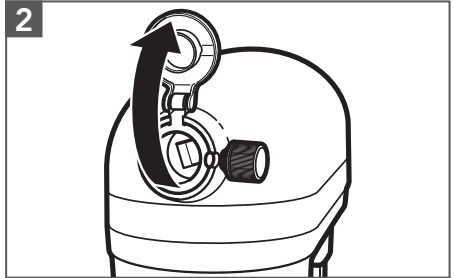
# PRODUCT USAGE

## OPTIONAL ATTACHMENTS

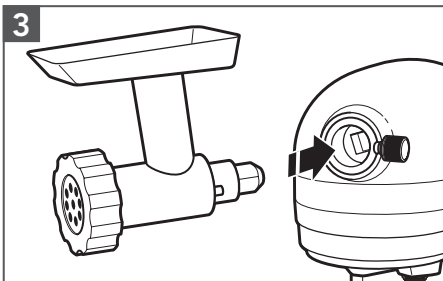
KitchenAid® offers a wide range of optional attachments such as the Spiralizer, Pasta Cutters, or Food Grinder that may be attached to the Stand Mixer attachment power hub.



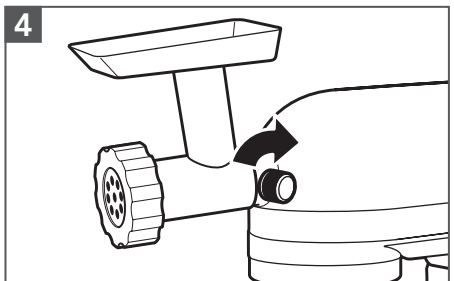
1 Turn the Stand Mixer to "OFF/0" and then unplug.



2 Flip up hinge attachment hub cover to open.



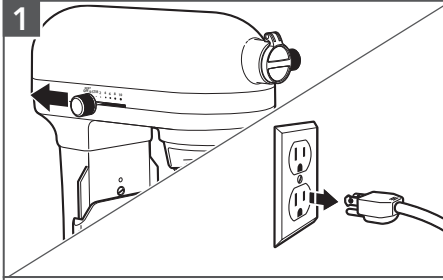
3 Insert attachment into attachment hub, making certain that attachment power shaft fits into the square attachment hub socket.



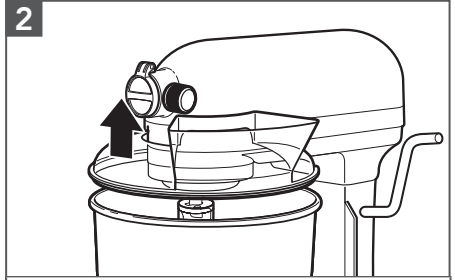
4 Tighten the attachment knob by turning it clockwise until the attachment is secured to the Stand Mixer.

**NOTE:** See the Use and Care Guide of each specific attachment for more details.

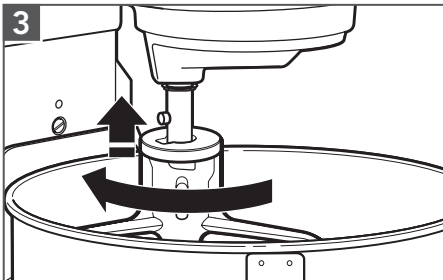
# PRODUCT DISASSEMBLY



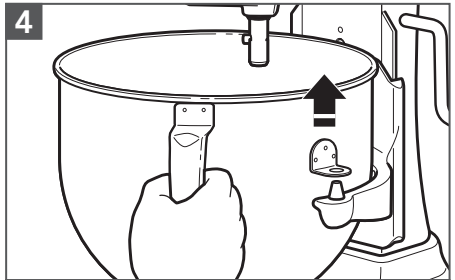
1 Turn the Stand Mixer to "OFF/ 0" and then unplug.



2 **Remove Pouring shield:** Lift the front of the pouring shield\* clear of the rim of the bowl. Pull away from the Stand Mixer.



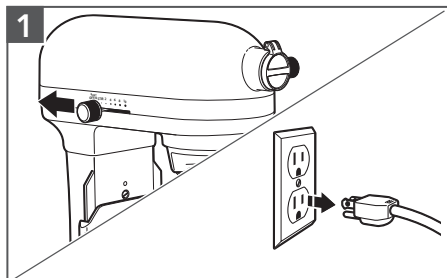
3 **Remove the accessory:** Press accessory upward and turn to the left. Pull down the accessory from beater shaft.



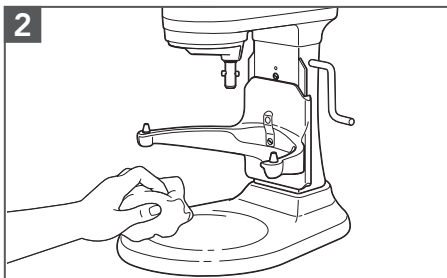
4 **To Remove Bowl:** Place bowl-lift lever in the down position. Grasp bowl handle and lift straight up and off locating pins

# CARE AND CLEANING

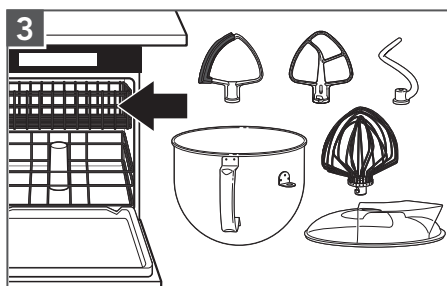
**IMPORTANT:** Do not immerse the Stand Mixer body in water or other liquids.



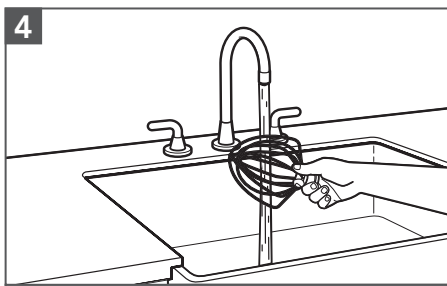
1 Turn the Stand Mixer to "OFF/ 0" and then unplug.



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



3 The following parts are dishwasher-safe, top rack only: Bowl, Flat beater, Flex edge beater\*, Spiral dough hook, 11 wire elliptical whip\* and Pouring shield\*.



4 The following part should be hand-washed only, using warm, soapy water and drying thoroughly: Wire whip only.

## FOR DETAILED INFORMATION OF THE STAND MIXER

Visit [www.kitchenaid.com/quickstart](http://www.kitchenaid.com/quickstart) for additional instructions with videos, inspiring recipes, and tips on how to use and clean your Stand Mixer and accessories.

\*Available with select models only and available as an accessory purchase.

# 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 Stand Mixer. This is normal.
If Stand Mixer emits a pungent odor during initial use:	This is normal. This is common with electric motors.
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.

<b>Length of Warranty:</b>	One Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b> 	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 <b>1-800-541-6390</b> . 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.
<b>KitchenAid Will Not Pay for:</b>	<ul style="list-style-type: none"> <li><b>A.</b> Repairs when your Stand Mixer is used in other than normal single family home use.</li> <li><b>B.</b> Damage resulting from accident, alteration, misuse or abuse.</li> <li><b>C.</b> Any shipping or handling costs to deliver your Stand Mixer to an Authorized Service Center.</li> <li><b>D.</b> Replacement parts or repair labor costs for Stand Mixer attachments operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li> </ul>
<p><b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b></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

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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

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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

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#### 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**.

DISCOVER MORE. DÉCOUVREZ PLUS. DESCUBRA MÁS.  
[KITCHENAID.COM/QUICKSTART](https://kitchenaid.com/quickstart)



PRODUCT QUESTIONS OR RETURNS

QUESTIONS SUR LE PRODUIT OU LES RETOURS

PREGUNTAS SOBRE EL PRODUCTO O DEVOLUCIONES

USA: 1.800.541.6390 | [KitchenAid.com](https://kitchenaid.com)

CANADA: 1.800.807.6777 | [KitchenAid.ca](https://kitchenaid.ca)

MEXICO: [KitchenAid.com.mx](https://kitchenaid.com.mx)

LATIN AMERICA: [KitchenAid-Latam.com](https://kitchenaid-latam.com)



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