

KitchenAid

5KSM150PSP Series

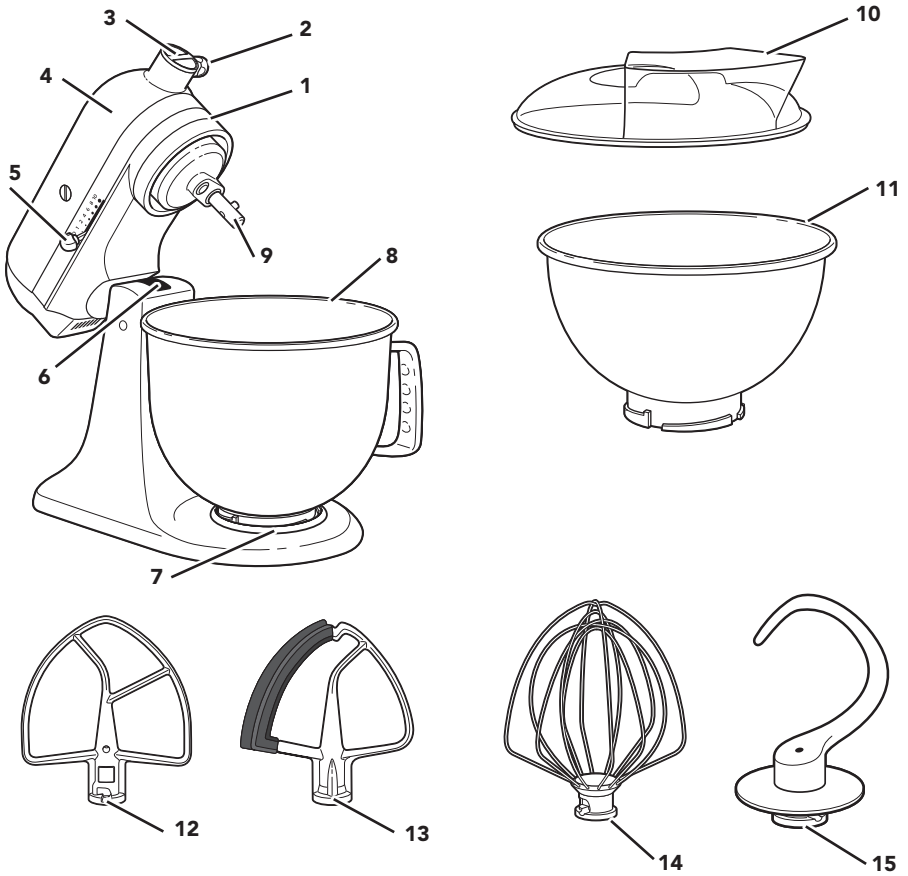
5K45SSP Series

5KSM6583P Series



PARTS AND FEATURES

TILT HEAD STAND MIXER PARTS AND ACCESSORIES



- 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

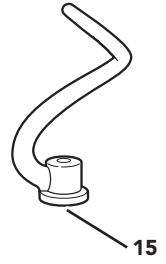
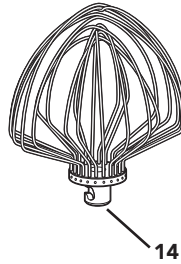
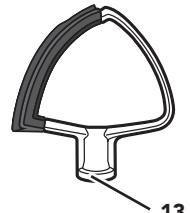
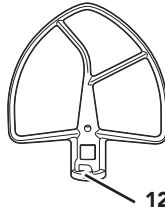
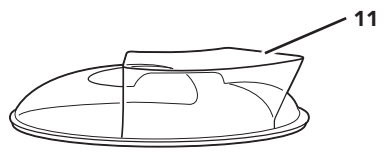
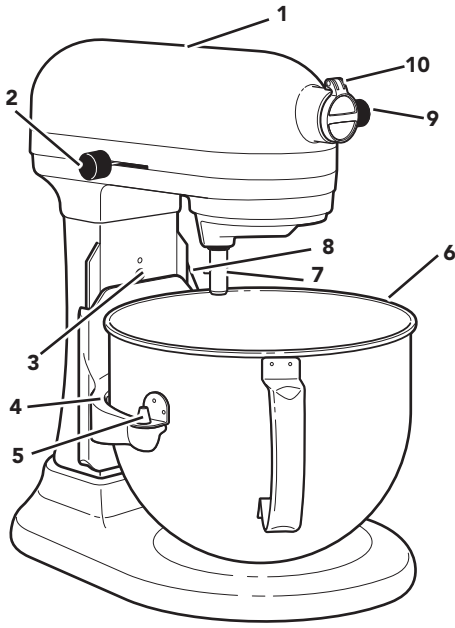
- 8 Bowl**
- 9 Beater Shaft
- 10 Pouring shield*
- 11 3 L Stainless Steel Bowl*
- 12 Flat Beater
- 13 Flex Edge Beater*
- 14 Wire Whip
- 15 Dough Hook

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

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

PARTS AND FEATURES

BOWL LIFT STAND MIXER PARTS AND ACCESSORIES



- | | | | |
|---|--------------------------------|----|---|
| 1 | Motor Head | 9 | Attachment Knob |
| 2 | Speed Control Lever | 10 | Attachment Hub
(see the "Optional Attachments"
section) |
| 3 | Beater Height Adjustment screw | 11 | Pouring Shield* |
| 4 | Bowl Support | 12 | Flat Beater |
| 5 | Locating Pins | 13 | Flex Edge Beater* |
| 6 | Stainless Steel Bowl** | 14 | Wire Whip |
| 7 | Beater Shaft | 15 | Dough Hook |
| 8 | Bowl Lift Lever (not shown) | | |

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

**Capacity and handle design vary by 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. Misuse of appliance may result in personal injury.
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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. 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.
6. 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.
7. 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.
8. 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.
9. The use of accessories or attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
10. Do not use the Stand Mixer outdoors.

PRODUCT SAFETY

11. Do not let the cord hang over the edge of table or counter.
12. Remove the beaters, wire whip, or dough hook from the Stand Mixer before washing.
13. Do not leave the Stand Mixer unattended while it is operating.
14. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
15. 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

! WARNING



Electrical Shock Hazard

Plug into an earthed outlet.

Do not remove earth 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.

5KSM150PSP Series

Wattage: 300 W

Volts: 230V

Hertz: 60 Hz

5K45SSP Series

Wattage: 275 W

Volts: 230V

Hertz: 60 Hz

5KSM6583P Series

Wattage: 500 W

Volts: 230V

Hertz: 60 Hz

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.

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.

SPEED CONTROL GUIDE

Speed	Action	Description
1	Stir	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter and to add liquids to dry ingredients. Do not use Speed 1 to mix or knead yeast doughs.
2	Slow mixing	For slow mixing, mashing, faster stirring. Use to mix and knead yeast doughs, heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, or mix thin or splashy batters.
4	Mixing, beating	For mixing semi-heavy batters, such as cookies. Use to cream sugar and shortening and to add sugar to egg whites for meringues. Medium speed for cake mixes. Use with attachments: Food Grinder, Rotor Slicer/Shredder, and Fruit/ Vegetable Strainer.
6	Beating, creaming	For medium fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes. Use with Citrus Juicer attachment.
8	Fast beating, whipping	For whipping cream, egg whites, and boiled frostings.
10	Fast whipping	For whipping small amounts of cream and egg whites. Use with Pasta Maker and Grain Mill attachments.

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.

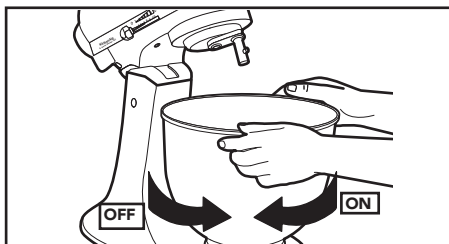
GETTING STARTED

CHOOSING THE RIGHT ACCESSORY

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

PRODUCT USAGE

ASSEMBLING/DISASSEMBLING YOUR TILT HEAD STAND MIXER



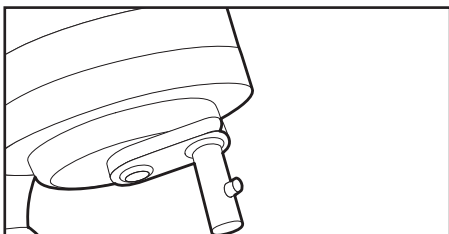
To attach bowl:

1. Turn speed control to 0 (off).
2. Tilt motor head back.
3. Place bowl on bowl clamping plate.
4. Turn bowl gently in clockwise direction (see illustration above).
5. Place the pouring shield on bowl.*

To remove bowl:

1. Turn speed control to 0 (off).
2. Tilt motor head back.
3. Turn bowl in counterclockwise direction.

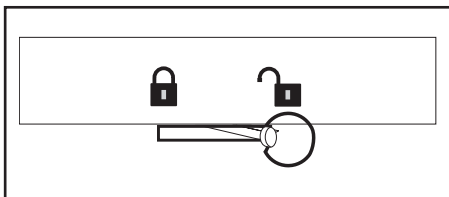
To attach Flat Beater, Wire Whip, Dough Hook or Flex Edge Beater*:



1. Turn speed control to 0 (off) and unplug.
2. Raise motor head.
3. Slip beater onto beater shaft and press upward as far as possible.
4. Turn beater to right, hooking beater over pin on shaft.

To remove Flat Beater, Wire Whip, Dough Hook or Flex Edge Beater*:

1. Turn speed control to 0 (off) and unplug.
2. Raise motor head.
3. Press beater upward as far as possible and turn left.
4. Pull beater from beater shaft.



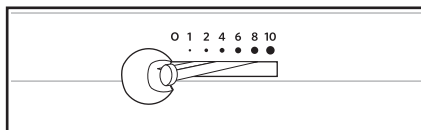
To lock motor head in raised position:

1. Push locking lever up into unlock position and hold.
2. Tilt motor head back.
3. Move locking lever into lock position.

To lock motor head in operating position:

1. Turn speed control to 0 (off) and unplug.
2. Unlock the motor head and move it down.
3. Lock the head to keep it down
4. Before mixing, test lock by attempting to raise the motor head.

NOTE: Motor head should always be kept in lock position when using Stand Mixer.



To operate speed control:

1. Speed control lever should always be set on lowest speed for starting, then gradually moved to desired higher speed to avoid splashing ingredients out of bowl. See "Speed control guide."

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

PRODUCT USAGE

ASSEMBLING/DISASSEMBLING YOUR BOWL LIFT STAND MIXER

⚠ WARNING



Electrical Shock Hazard
Plug into an earthed outlet.
Do not remove earth 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.

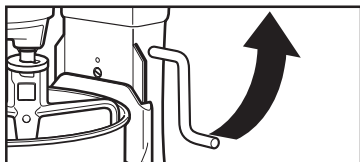
To Attach Bowl

1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Place bowl lift lever in down position.
4. Fit bowl supports over locating pins.
5. Press down on back of bowl until bowl pin snaps into spring latch. Raise bowl before mixing.
6. Plug into an earthed outlet or reconnect power.

To Remove Bowl

1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Place bowl lift lever in down position.
4. Remove flat beater, wire whip, or dough hook.
5. Grasp bowl handle and lift straight up and off locating pins.

To Raise Bowl



1. Rotate lever to straight-up position.

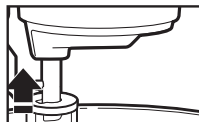
2. Bowl must always be in raised, lock position when mixing.

To Lower Bowl

1. Rotate lever back and down.

To Attach Flat Beater, Wire Whip, Dough Hook or Flex Edge Beater*:

1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Slip flat beater on beater shaft and press upward as far as possible.

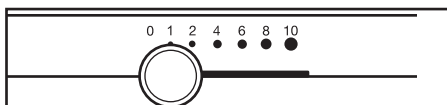


4. Turn beater to right, hooking beater over the pin on shaft.
5. Plug into an earthed outlet or reconnect power.

To Remove Flat Beater, Wire Whip, Dough Hook or Flex Edge Beater*:

1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Press beater upward as far as possible and turn left.
4. Pull beater from beater shaft.
5. Plug into an earthed outlet or reconnect power.

Stand Mixer Speed Control and Lever Guard



The Stand Mixer has a feature that minimizes splash-out by starting the mixer slowly before increasing to the selected speed. To further reduce the potential for splash-out, always begin mixing using speed 1, then gradually move to higher speeds as needed. See "Speed Control Guide."

Auto-Reset Motor Protection

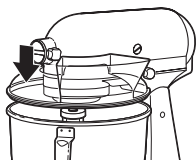
If the Stand Mixer stops due to overload, slide the speed control lever to "0" (Off). After a few minutes, the stand mixer will automatically reset. Slide the speed control lever to the desired speed and continue mixing. If the Stand Mixer does not restart, see "Troubleshooting Guide."

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

PRODUCT USAGE

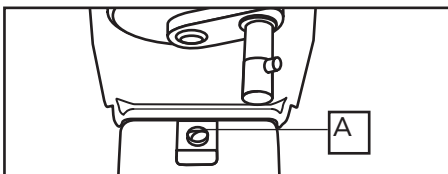
To attach Pouring Shield*:

1. Turn speed control to "0" (Off).
2. Unplug Stand Mixer or disconnect power.
3. Attach Flat Beater, Wire Whip, Dough Hook or Flex Edge Beater* and Bowl. Front the front of the mixer, slide the Pouring Shield* over the bowl until it is centered.
4. The bottom rim of the pouring shield* should fit within the bowl.



BEATER TO BOWL CLEARANCE

Your Stand Mixer is adjusted at the factory so that the flat beater just clears the bottom of the bowl. If for any reason the flat beater strikes the bottom of the bowl or is too far away from the bowl, clearance can be corrected as follows:

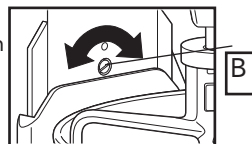


Tilt head

1. Lift motor head.
2. Turn screw (A) slightly to the left to raise flat beater and to the right to lower flat beater.
3. Make adjustment with flat beater, so it just clears surface of bowl.

Bowl lift

1. Place bowl lift handle in down position.
2. Turn screw (B) slightly to the left to raise flat beater and to the right to lower flat beater.
3. Make adjustments with flat beater, so it just clears surface of bowl.

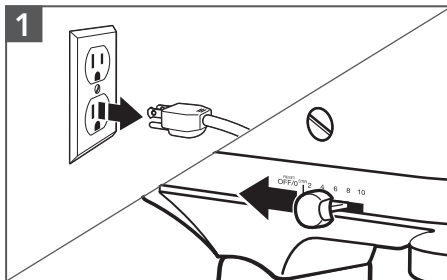


NOTE: Flat beater must not strike on bottom or side of bowl when properly adjusted. If beater or wire whip is adjusted too close so that it strikes bottom of bowl, coating may wear off of beater or wires may wear through on wire whip.

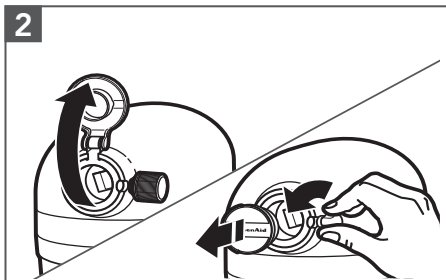
Scraping sides of bowl may be necessary under certain conditions regardless of beater adjustment. Stand Mixer must be stopped to scrape bowl or damage to Stand Mixer may occur.

OPTIONAL ATTACHMENTS

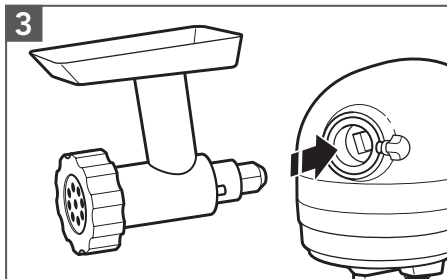
KitchenAid offers a wide range of optional attachments such as the Spiralizer, Pasta Cutters, or Food Grinder that may be attached to the Stand Mixer attachment power hub as shown below.



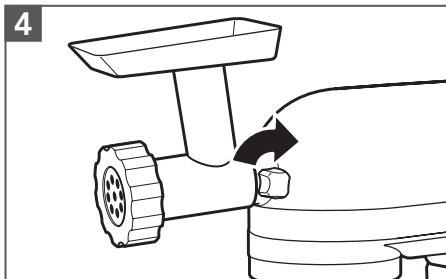
1 Turn the Stand Mixer to "0" (Off) and then unplug the stand mixer.



2 Remove the attachment hub cover.

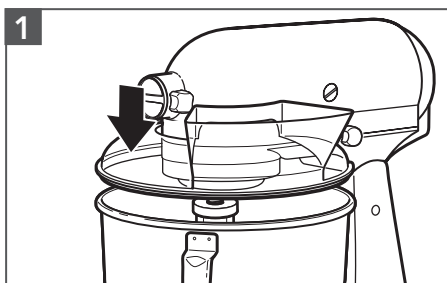


3 Insert attachment into attachment hub, making certain that attachment power shaft fits into the square attachment hub socket.

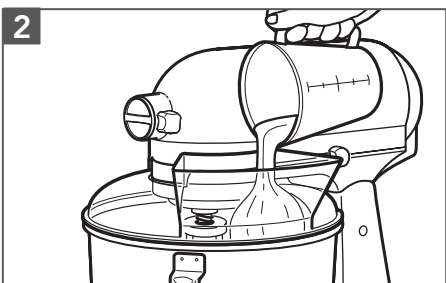


4 Tighten the attachment knob by turning it clockwise until the attachment is secured to the Stand Mixer.

USING THE POURING SHIELD*



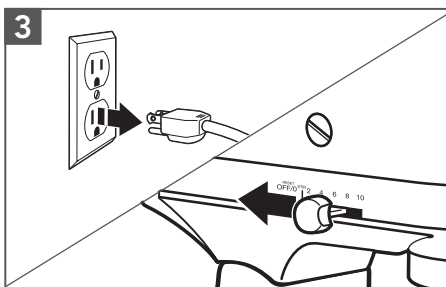
1 For best results, rotate the Pouring Shield* so the motor Head Covers the U-shaped gap in the shield. The pouring chute will be just to the right of the Attachment Hub as you face the mixer.



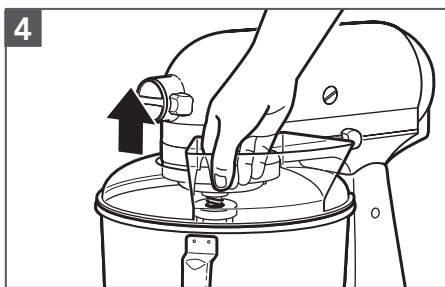
2 Pour ingredients into the bowl through the pouring chute.

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

OPTIONAL ATTACHMENTS



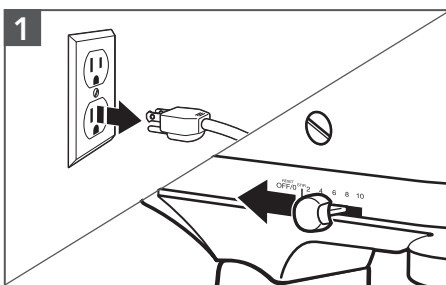
Turn the Stand Mixer to "0" (Off) and then unplug the stand mixer.



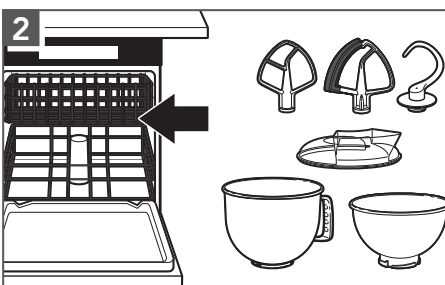
Lift the front of the pouring shield* clear of the rim of the bowl. Pull away from the Stand Mixer.

CARE AND CLEANING

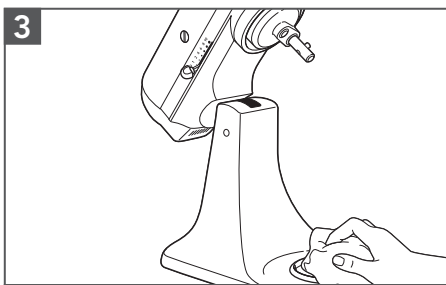
IMPORTANT: Do not immerse the Stand Mixer body in water or other liquids.



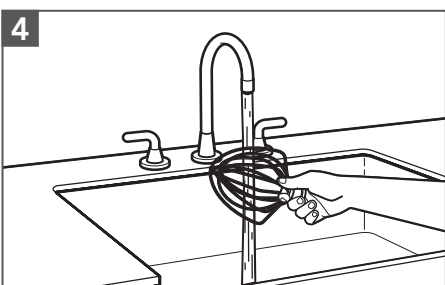
Turn the Stand Mixer to "0" (Off) and then unplug the stand mixer.



Dishwasher-safe parts, top rack only:
Stainless steel bowl*, bowl, 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 an earthed outlet.

Do not remove an earth 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.

WARRANTY AND SERVICE

STAND MIXER WARRANTY

Length of Warranty:	Focus Global Inc. Pay For:	Focus Global Inc. will repair and service for free under the following conditions:
Philippines: 1 year full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service will be provided by Focus Global Inc.	<ul style="list-style-type: none">- The unit was purchased from a local authorised store / dealer.- Proof of purchase must be presented to claim the warranty.- Unit has been used for normal household food preparation purpose only.- Damage to the unit is not due to accident, alteration, misuse, abuse, installation or operation not in accordance with local electrical codes.- Spare part damaged is non-consumable.- Replacement of the unit shall only be made after 3 unsuccessful attempts to repair /remedy the same issue.

Units that did not conform to the above conditions may still be serviced at any Authorised Focus Global Inc. and Coleman Service Centres nationwide at a minimal fee. Shipping fee or transport of unit will be charged to customer.

Focus Global Inc. DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

CUSTOMER SERVICE

In Philippines:

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

NOTE: All service should be handled locally by an Authorised Focus Global Inc. Service Centre.

For Warranty / Repair, p/s to contact -
Company: Focus Global Inc.

Address: Pioneer corner Reliance St., Mandaluyong City

Customer Service: +632 6553590 local 118 | +632 7059999

Email: kitchenaid@focusglobalinc.com

Facebook: /KitchenAidPHL

Business Hours: Monday to Friday, 7:30AM to 4:30PM

For more information, visit our website at:

www.focusglobalinc.com

KitchenAid

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