



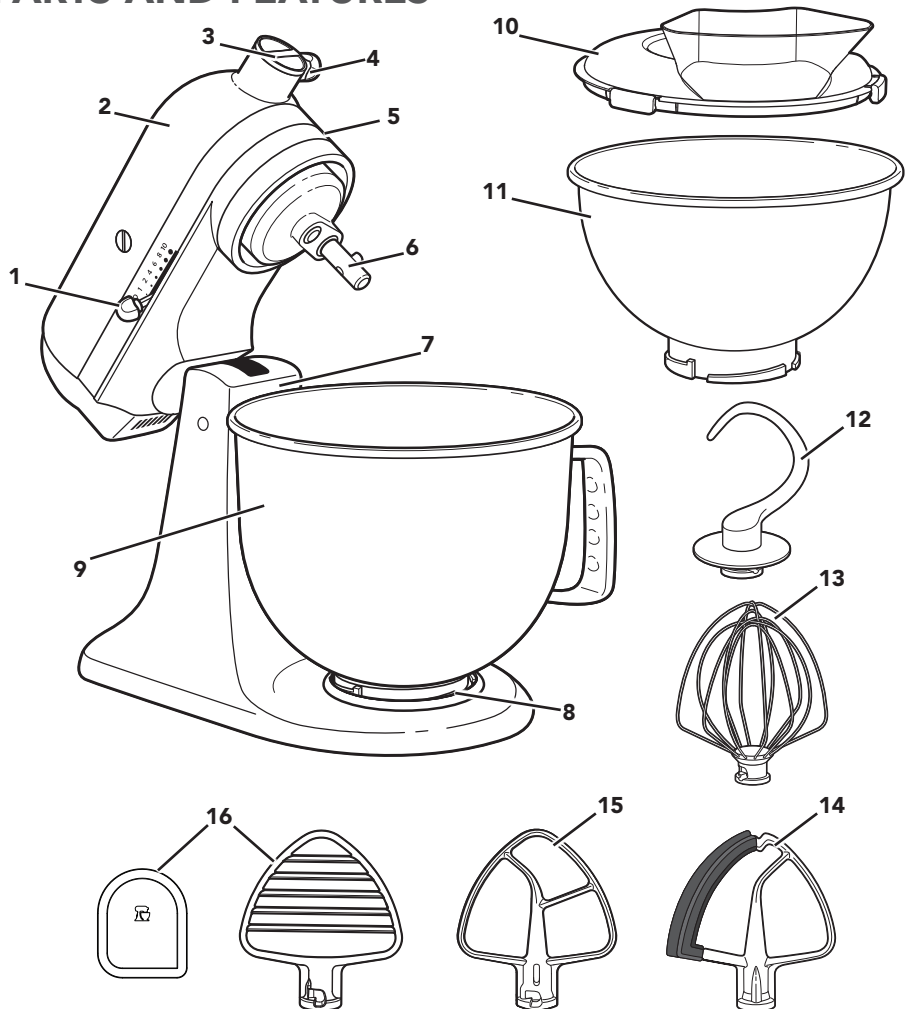
# KitchenAid

Stand Mixer  
5KSM45A - 5KSM200A Series





# PARTS AND FEATURES



- |          |   |           |                                 |
|----------|---|-----------|---------------------------------|
| <b>1</b> | Speed Control Lever                           | <b>9</b>  | Bowl**                          |
| <b>2</b> | Motor Head                                    | <b>10</b> | Pouring Shield*                 |
| <b>3</b> | Attachment Hub                                | <b>11</b> | 2.8 L Stainless Steel Bowl*     |
| <b>4</b> | Attachment Knob                               | <b>12</b> | Dough Hook                      |
| <b>5</b> | Motor Head Locking Lever<br>(not shown)       | <b>13</b> | Wire Whip                       |
| <b>6</b> | Beater Shaft                                  | <b>14</b> | Flex Edge Beater*               |
| <b>7</b> | Beater Height Adjustment Screw<br>(not shown) | <b>15</b> | Flat Beater*                    |
| <b>8</b> | Bowl Clamping Plate                           | <b>16</b> | Pastry Beater* and Scraper* *** |

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

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

\*\*\*Can also be used to scrape your Bowl.





## 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. Turn the appliance off (0), 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, 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. Return appliance to the nearest Authorised Service Facility for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock or injury.
8. Do not use the appliance outdoors.
9. Do not let the cord hang over edge of table or counter.
10. Do not let the cord contact hot surfaces, including the stove.
11. Remove Flat Beater, Flex Edge Beater, Wire Whip, Dough Hook, or Pastry Beater from Stand Mixer before washing.



## PRODUCT SAFETY


12. Children should be supervised to ensure that they do not play with the appliance.
13. 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.
14. Never leave the appliance unattended while it is in operation.
15. To avoid product damage, do not use the Stand Mixer Bowls in areas of high heat such as an oven, microwave, or on a stovetop.
16. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
17. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
18. 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

Instructions are also available online, visit our website at:  
[www.kitchenaid.com.au](http://www.kitchenaid.com.au) or [www.KitchenAid.co.nz](http://www.KitchenAid.co.nz)

### 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.**

**Power:**

300 W max.

For 5KSM125 - 5KSM200 Series

275 W max.

For 5K45, 5KSM45 - 5KSM100 Series

**Voltage:** 220-240 V

**Frequency:** 50-60 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.





# PRODUCT USAGE

## SPEED CONTROL GUIDE

SPEED	ACTION	ATTACHMENT	DESCRIPTION
1	STIR	Flat Beater* Flex Edge Beater*	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	Flat Beater* Flex Edge Beater* Dough Hook	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, and mix thin or splashy batters.
	STIR	Pastry Beater*	Cut butter into flour to make pastry dough; Mash fruits and vegetables.
4	MIXING, BEATING	Flat Beater* Flex Edge Beater* Wire Whip	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.
		Pastry Beater*	For shredding meats.
6	BEATING, CREAMING	Flat Beater* Flex Edge Beater* Wire Whip	For medium-fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.
8	FAST BEATING, WHIPPING	Wire Whip	For whipping cream, egg whites, and boiled frostings.
10	FAST WHIPPING		For whipping small amounts of cream, egg whites, or for final whipping of mashed potatoes.

**NOTE:** The Speed Control Lever can be set between the speeds listed in the above chart to obtain speeds 3, 5, 7, and 9 if a finer adjustment is required.

**IMPORTANT:** Do not exceed Speed 2 when preparing yeast doughs as this may cause damage to the Stand Mixer.

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

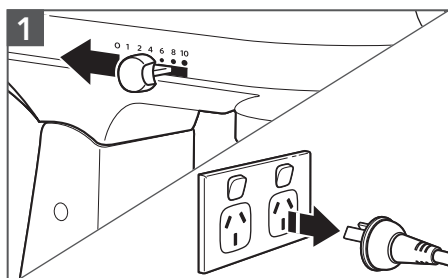


# PRODUCT USAGE

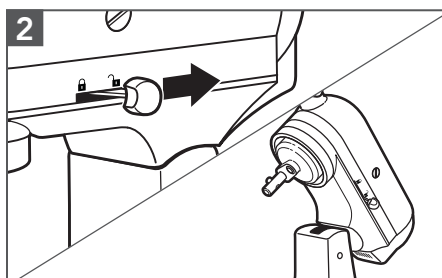
## ACCESSORY GUIDE

ACCESSORY	USE TO MIX	SUGGESTED ITEMS
Flat Beater* Flex Edge Beater*	Normal to heavy mixtures:	Cakes, creamed frostings, candies, cookies, pie pastry, shredding meats, biscuits, meat loaf, 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, coffee cakes, buns.
Pastry Beater*	Cut butter into flour:	For pie dough, biscuits and other pastries, mashing fruits and vegetables, and shredding meats.

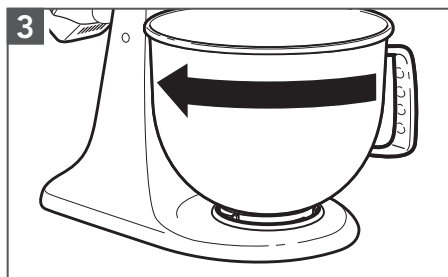
## ATTACHING/REMOVING THE BOWL



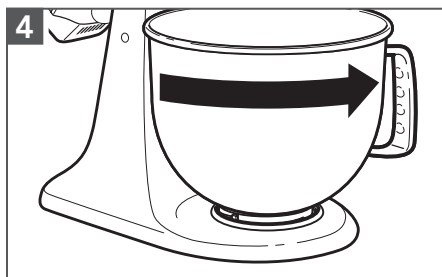
**1** To attach Bowl: Turn speed control to "0". Unplug Stand Mixer.



**2** Unlock and lift the Motor Head. Then, lock\*\* the head to keep it lifted.



**3** Place Bowl on Bowl Clamping Plate. Turn Bowl gently in clockwise direction.



**4** To remove Bowl: Repeat steps 1 and 2. Turn Bowl gently counterclockwise.

**NOTE:** Motor Head should always be in lock position when using the Stand Mixer.

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

\*\*Locking option is available on select models.





## PRODUCT USAGE

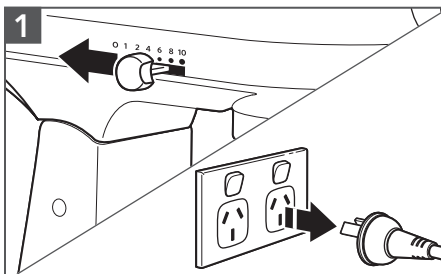
ATTACHING/REMOVING THE FLAT BEATER\*, FLEX EDGE BEATER\*, WIRE WHIP, PASTRY BEATER\* OR DOUGH HOOK

### ! WARNING

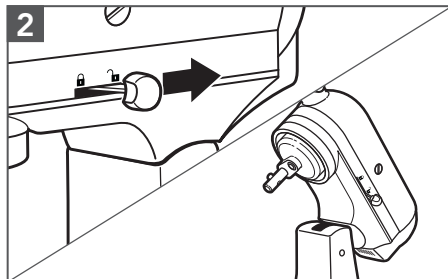
#### Injury Hazard

Unplug mixer before touching beaters.

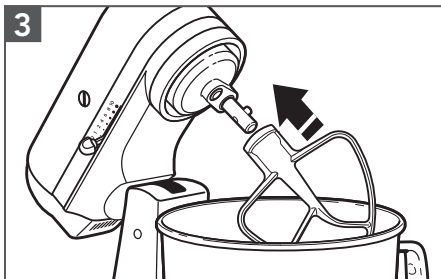
Failure to do so can result in broken bones, cuts, or bruises.



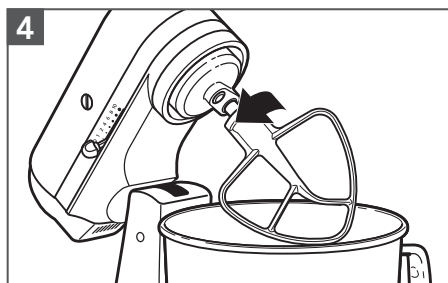
**To attach accessory:** Turn speed control to "0". Unplug Stand Mixer.



Unlock and lift the Motor Head. Then, lock\*\* the head to keep it lifted.



Slip accessory onto Beater Shaft and press upward as far as possible. Then, turn accessory to the right, hooking accessory over the pin on the shaft.



**To remove accessory:** Repeat steps 1 and 2. Press accessory upward as far as possible and turn to the left. Then pull accessory from the Beater Shaft.

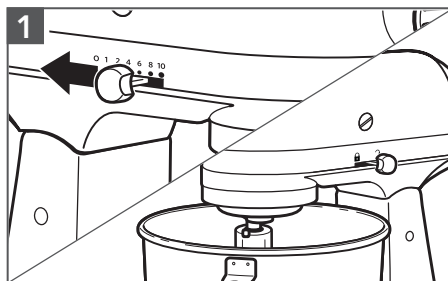
\*\*Locking option is available on select models.



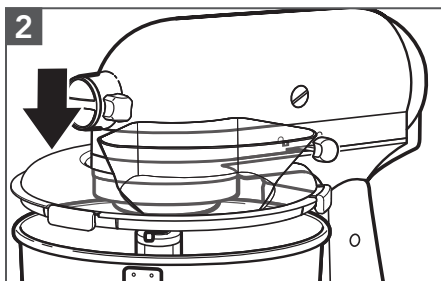


# PRODUCT USAGE

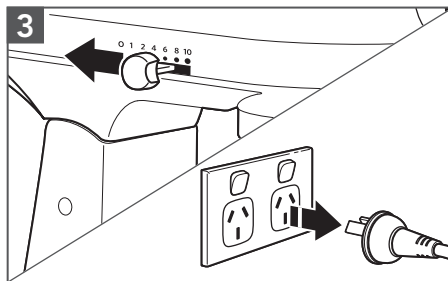
## PLACING/REMOVING THE POURING SHIELD\*\*



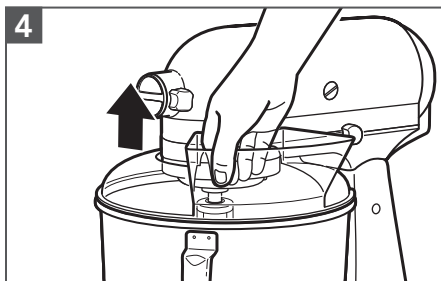
**1**  
**To place Pouring Shield\*\*:** Turn speed control to "0". Unplug Stand Mixer. Attach your chosen accessory. See the "Attaching/removing the Flat Beater\*, Wire Whip, or Dough Hook" section.



**2**  
From the front of the Stand Mixer place the Pouring Shield\*\* onto the Bowl so that the Motor Head covers the u-shaped gap in the shield. This will position the pouring chute just to the right of the Attachment Hub as you face the mixer. Press lightly so that the Easy Snap tabs snap the shield onto the Bowl.



**3**  
**To remove Pouring Shield\*\*:** Turn speed control to "0". Unplug Stand Mixer.



**4**  
Lift the front of the Pouring Shield\*\* clear of the rim of the Bowl\*\*\*. Pull away from the Stand Mixer.

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

\*\*Pouring Shield is not compatible with KitchenAid Ceramic or Glass Bowls.

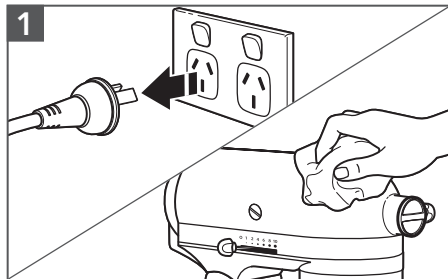
\*\*\*The Bowl design and material depend on the Stand Mixer model.



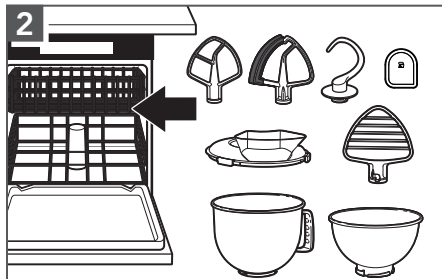


# CARE AND CLEANING

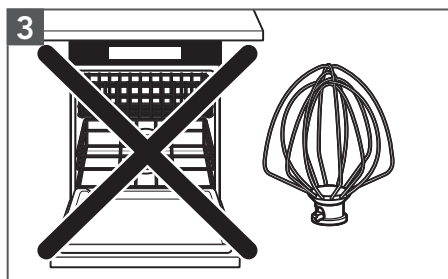
**IMPORTANT:** Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.



Always be sure to unplug Stand Mixer before cleaning. Wipe Stand Mixer with a soft, damp cloth. Do not use household/commercial cleaners. Wipe off Beater Shaft frequently, removing any residue that may accumulate. Do not immerse in water.



Bowls, Pouring Shield\*, Flat Beater\*, Flex Edge Beater\*, Pastry Beater\*, Scraper\* \*\*\*, and Dough Hook may be washed in a dishwasher. Or, wash them thoroughly in hot sudsy water and rinse completely before drying. Do not store Beaters on shaft.




**IMPORTANT:** The Wire Whip is only Dishwasher-safe for model 5KSM180 and 5KSM182. For all other models, wash it thoroughly in hot sudsy water and rinse completely before drying. Do not store Wire Whip on shaft.

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

\*\*\*Can also be used to scrape your Bowl.



# TROUBLESHOOTING



## ⚠ 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:	Heavy Loads should not exceed Speed 2. 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 Stand Mixer emits a pungent odour:	This is common with electric motors, especially when new.
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.
If the problem cannot be corrected:	See the "Customer Service" section. Do not return the Stand Mixer to the retailer; retailers do not provide service.



## CUSTOMER SERVICE

### In Australia:

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

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

**Toll free number:** 1-800-990-990

**Phone number:** 02 49026500

### Address Australia:

KitchenAid Australia Pty Ltd

6-8 Billbrooke Close

Cameron Park NSW 2285, Australia

Phone: 1-800-990-990

Mobile: 0249026500

Email: [enquiries@KitchenAid.com.au](mailto:enquiries@KitchenAid.com.au)

### In New Zealand:

Website: [www.KitchenAid.co.nz](http://www.KitchenAid.co.nz)

Email: [enquiries@KitchenAid.co.nz](mailto:enquiries@KitchenAid.co.nz)

Phone: 0800 881 200

### 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.com.au](http://www.KitchenAid.com.au)

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# NOTES





# NOTES





# NOTES





# NOTES





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