

KitchenAid®

BOWL-LIFT STAND MIXER

INSTRUCTIONS AND RECIPES

BATTEUR À BOL AMOVIBLE

INSTRUCTIONS ET RECETTES

BATIDORA CON TAZÓN QUE SE LEVANTA

INSTRUCCIONES Y RECETAS



USA: 1-800-541-6390
Canada: 1-800-807-6777



KitchenAid.com
KitchenAid.ca

FOR THE WAY IT'S MADE.™

Proof of Purchase

Always keep a copy of the sales receipt showing the date of purchase of your Stand Mixer. Proof of purchase will assure you of in-warranty service.

Before you use your Stand Mixer, please fill out and mail your product registration card packed with the unit.

This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number _____

Date Purchased _____

Store Name and Location _____

Preuve d'achat

Conservez toujours une copie de la facture indiquant la date d'achat de votre batteur sur socle. La preuve d'achat vous assurera un service sous garantie.

Avant d'utiliser votre batteur sur socle, veuillez remplir et postez votre carte d'enregistrement de produit fournie avec l'unité.

Cette carte nous permet de vous contacter dans le cas fort peu probable d'une notification de sécurité du produit et nous aidera à nous conformer aux provisions de la loi américaine sur la sécurité du produit au consommateur. Cette carte ne vérifie pas votre garantie.

Veuillez remplir ce qui suit pour vos dossiers :

Numéro de modèle _____

Date d'achat _____

Nom du magasin et emplacement _____

Comprobante de compra

Guarde siempre una copia del recibo de compra que muestre la fecha en que adquirió su batidora con base. El comprobante de compra le asegura su derecho al servicio de garantía.

Antes de utilizar su batidora con base, por favor complete y envíe por correo la tarjeta de registro del producto que viene junto con la unidad.

Esta tarjeta nos permitirá comunicarnos con usted en el remoto caso que se dé un aviso de seguridad del producto y nos ayudará a cumplir con las disposiciones de la Ley de Seguridad de Productos de Consumo. Esta tarjeta no confirma su garantía.

Por favor, complete los siguientes datos para su registro personal:

Número del modelo _____

Fecha de compra _____

Nombre de la tienda y dirección _____

KITCHENAID® STAND MIXER WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.	50 United States, the District of Columbia and Canada: Hassle-free replacement of your Stand Mixer. See the following page for details on how to arrange for replacement. OR In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instructions on page 7.	A. Repairs when Stand Mixer is used in other than normal single family home use. B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid. C. Replacement parts or repair labor costs for Stand Mixer when operated outside the country of purchase.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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.

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.

HASSLE-FREE REPLACEMENT WARRANTY – 50 UNITED STATES AND DISTRICT OF COLUMBIA

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. Please follow these instructions to receive this quality service.

If your KitchenAid® Stand Mixer should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Stand Mixer, use the carton and packing materials to pack up your original Stand Mixer. In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

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, KitchenAid Canada will replace your Stand Mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your KitchenAid® Stand Mixer should fail within the first year of ownership, take the Stand Mixer or ship collect to an Authorized KitchenAid Canada Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Stand Mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer Interaction Centre at 1-800-807-6777. Or write to us at:

Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

HOW TO ARRANGE FOR WARRANTY SERVICE IN PUERTO RICO

Your KitchenAid® Stand Mixer is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the Stand Mixer or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired Stand Mixer will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

HOW TO ARRANGE FOR SERVICE AFTER THE WARRANTY EXPIRES – ALL LOCATIONS

Before calling for service, please review the Troubleshooting section on page 9.

For service information in the 50 United States, District of Columbia, and Puerto Rico, call toll-free 1-800-541-6390.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center near you.

For service information in Canada, call toll-free 1-800-807-6777.

Or write to:
Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

HOW TO ARRANGE FOR SERVICE OUTSIDE THESE LOCATIONS

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 Mexico, call toll-free 01-800-024-17-17 (JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)

HOW TO ORDER ACCESSORIES AND REPLACEMENT PARTS

To order accessories or replacement parts for your Stand Mixer in the 50 United States, District of Columbia, and Puerto Rico,

call toll-free 1-800-541-6390
Monday through Friday, 8 a.m. to
8 p.m. (Eastern Time), or Saturday,
10 a.m. to 5 p.m.

Or write to:

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

To order accessories or replacement parts for your Stand Mixer in Canada,
call toll-free 1-800-807-6777.

Or write to:

Customer Interaction Centre
KitchenAid Canada
1901 Minnesota Court
Mississauga, ON L5N 3A7

To order accessories or replacement parts for your Stand Mixer in Mexico,

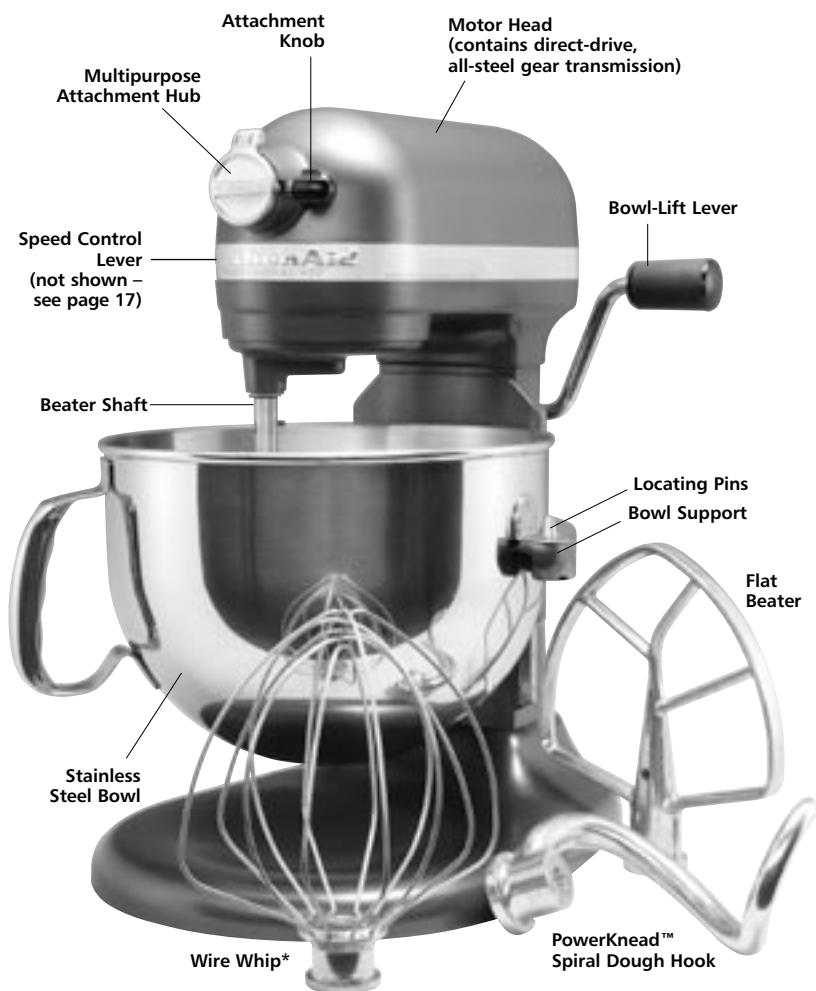
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or

01-800-902-31-00
(Industrias Birtman)

BOWL-LIFT STAND MIXER FEATURES

ENGLISH



* Some models include the 11-Wire Whip instead of the Wire Whip. See page 16.

BOWL-LIFT STAND MIXER FEATURES

Direct-Drive, All-Steel Gear Transmission

The motor head houses the powerful, high-performance motor and the direct-drive, all-steel gear transmission.

Multipurpose Attachment Hub with Hinged Hub Cover

Hinged hub cover flips open to reveal the multipurpose attachment hub. The hub powers a variety of attachments that simplify food preparation and add culinary versatility (see page 23-25).

Commercial-Style Motor Protection

This reset feature protects the motor from overheating by automatically shutting down the mixer when thermal overload is detected.

Attachment Knob

Knob secures Stand Mixer attachments to the hub.

Bowl-Lift Lever

Sturdy bowl-lift lever raises and lowers the mixing bowl.

Beater Shaft

Flat beater, dough hook, and wire whip accessories mount to the beater shaft.

Stainless Steel Bowl

Polished stainless steel bowl is dishwasher safe.

Speed Control Lever

10 mixing speeds provide versatility for any recipe. Speeds range from a very slow stir to a very fast mix.

Bowl-Height Adjustment Screw

Screw adjusts the beater-to-bowl clearance. Factory preset.

Bowl Support

Durable metal arms support the bowl for stable mixing.

Locating Pins

Pins fit through the bowl brackets to position the bowl on the bowl support.

67-Point Planetary Mixing Action

The beater spirals to 67 different touch-points within the bowl for quick, complete mixing.

Soft Start™ Mixing Feature

Helps minimize ingredient splatter with gentle acceleration to the selected speed.

PowerKnead™ Spiral Dough Hook

Quickly and thoroughly kneads any type of raised dough – even large quantities.

Flat Beater

Use the flat beater to mix cakes, quick breads, cookie dough and to mash potatoes. Special design works with unique mixing action to thoroughly mix ingredients.

Wire Whip

The design of the wire whip rapidly increases airflow into egg mixtures for stiff soufflés and rigid peaks of meringue. With the planetary mixing action, the wire whip covers 134 points within the bowl to create silky decorator icings and lighter, fluffier whipped cream.

NOTE: Some models include the 11-Wire Whip instead.

BOWL-LIFT STAND MIXER FEATURES

11-Wire Whip

The 11-wire whip is ideal for achieving superior results when whipping smaller quantities of egg whites and cream. The design of the 11-wire whip produces larger volumes of egg whites in significantly less time than it would take the standard wire whip. The 11-wire whip also can whip cream faster.

NOTE: The 11-Wire Whip is standard equipment with select models but can be purchased as an optional accessory. [Model KN211WW]

Wide-Chute Pouring Shield (not shown)

The dual-purpose pouring shield helps prevent ingredient splatter and minimizes flour puff. Wide pouring chute makes adding ingredients easy. (Standard with select models.)

Electronic Speed Sensor

The electronic speed sensor maintains the selected speed even when ingredients are added and the density and weight change.

USING THE POURING SHIELD*

Attaching the Pouring Shield*

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the Stand Mixer or disconnect power.
3. Attach desired accessory and raise the mixing bowl.
4. Slide pouring shield collar around beater shaft, centering collar over rim of bowl.

Using the Pouring Shield

Pour ingredients into the mixing bowl through the chute portion of shield.

Important: Make sure the guides on the bottom of the chute rest on the rim of the bowl to keep ingredients from falling outside the bowl as they are added.



Removing the Pouring Shield

1. Make sure the speed control lever is set to the OFF/0 position.
2. Unplug the Stand Mixer or disconnect power.
3. Remove pouring chute from collar.
4. Slide pouring shield collar off bowl.
5. Lower the bowl support by turning the bowl-lift lever clockwise.
6. Remove accessory and the mixing bowl.

Cleaning the Pouring Shield

Wash in warm sudsy water. If you wish you may place on the top rack of your dishwasher.

* If Pouring Shield is included.

USING THE KITCHENAID® STAND MIXER ACCESSORIES



Flat Beater for normal to heavy mixtures:

cakes
creamed frostings
candies
cookies
pie pastry

biscuits
quick breads
meat loaf
mashed potatoes



Wire Whip

Wire Whip or 11-Wire Whip for mixtures that need air incorporated:

eggs
egg whites
heavy cream
boiled frostings
sponge cakes
angel food cakes
mayonnaise
some candies



11-Wire Whip



Powerknead™ Spiral Dough Hook for mixing and kneading yeast doughs:

bread
pizza crusts
buns

rolls
coffee cakes

SPEED CONTROL GUIDE

The speed control lever can be set between the speeds listed below if a finer adjustment is required.

IMPORTANT: Use Speed 2 when preparing yeast dough – using any other speed may damage the mixer.

Speed	Use For	Description
STIR	STIRRING	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, add liquids to dry ingredients, and combine heavy mixtures. • Also for use with Ice Cream Maker Attachment. NOTE: Do not use STIR speed to mix or knead yeast dough.
2	SLOW MIXING	For slow mixing, mashing, and faster stirring. Use to mix heavy batters and candies, begin mashing potatoes or other vegetables, cut shortening into flour, mix thin or splashy batters, and mix and knead yeast dough. • Also for use with Can Opener Attachment.
4	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. This is a medium speed for cake mixes. • Also for use with the Food Grinder Attachment, the Slicer/Shredder Attachment, and the Fruit/Vegetable Strainer Attachment.
6	BEATING & CREAMING	For medium-fast beating, creaming, or whipping. Use to finish mixing cake, doughnut, and other batters. This is a high speed for cake mixes. • Also for use with the Citrus Juicer Attachment.
8	FAST BEATING & WHIPPING	For whipping cream, egg whites, and boiled frostings.
10	FAST WHIPPING	For whipping small amounts of cream or egg whites. • Also for use with the Pasta Maker and Grain Mill Attachments. NOTE: The mixer will slow down under the heavy loads imposed by these attachments. This is normal.

STAND MIXER ATTACHMENTS

PASTA MAKER



Five interchangeable pasta plates create fresh macaroni, flat noodles, lasagna, and thick or thin spaghetti. Includes the

required Food Grinder Attachment. [SNPA] has pasta plates only, without the Food Grinder Attachment. [SNFGA]

RAVIOLI MAKER



Rolls pasta sheets and filling into 3 rows of fresh, large-pocket ravioli. Includes specially designed

filling scoop and cleaning brush. Accommodates 6-inch wide pasta sheets produced with the Pasta Sheet Roller Attachment [KPSA] (sold separately). [KRAV]

PASTA CUTTER COMPANION SET



Accommodates pasta sheets produced by the Pasta Sheet Roller [KPSA] or the Pasta Roller Set [KPRA] (both sold

separately) to cut thin angel hair pasta and thick noodles. [KPCA]

PASTA SHEET ROLLER AND CUTTER SET



The 3-piece, all metal set contains a Pasta Sheet Roller, Fettuccine Cutter, and Spaghetti Cutter. Includes cleaning brush. [KPSA] Pasta Sheet Roller only. [KPRA]

GRAIN MILL



The all-metal Grain Mill Attachment will grind wheat, oats, corn, rice, and other low-moisture, low-oil grains. Choose from "cracked" to extra-fine consistency. Includes cleaning brush. [KGMA]

SLICER AND SHREDDER



Cuts thick or thin slices of firm fruits and vegetables, as well as fine or coarse shreds of crisp vegetables, nuts, and firm cheese. Includes 2 slicer and 2 shredder cones. [RVSA]

FOOD GRINDER



Quickly grind meats, firm fruits and vegetables, dry bread, and cheese. Includes coarse and fine grinder plates, and combination food pusher/wrench. [FGA]

SAUSAGE STUFFER



Prepare sausages that burst with delectable flavor and nutrition. Includes a $\frac{3}{8}$ -inch (1 cm) tube for small links, and a $\frac{5}{8}$ -inch (1.6 cm) tube for large links. The Sausage Stuffer requires the Food Grinder Attachment [FGA sold separately.] [SSA]

STAND MIXER ATTACHMENTS

ICE CREAM MAKER



Makes up to 2 quarts (1.9 L) of homemade ice cream, sorbet, and other frozen dessert favorites within

20-30 minutes. After a minimum 15 hours in the freezer, the Freeze Bowl is ready to work with the Dasher to provide thorough, even freezing of ice cream batter throughout the mixing process. [KICA0WH]

CAN OPENER



This handy attachment is perfect for very large cans — and small ones, too. The Can

Opener Attachment will leave edges smooth and snag-free. [CO]

CITRUS JUICER



Extract fresh juice from the smallest lime to the largest grapefruit, quickly and

easily. A special strainer helps prevent accumulation of pulp and seeds. [JE]

FOOD TRAY



Attach the Food Tray to expand your workspace and provide a convenient

surface for additional food. Use with the Food Grinder, Pasta Maker, Sausage Stuffer, and Fruit and Vegetable Strainer. [FT]

STAND MIXER ACCESSORIES

POURING SHIELD

Designed with a pouring chute, this shield minimizes splash-out and flour puff when ingredients are added to the mixing bowl. [KN2PS]

WATER JACKET

Fill with ice to keep whipping cream cool, or fill with hot water to keep mashed potatoes warm. [Model KN2WJ for 6-qt. bowl-lift mixers.]

MIXER COVERS

Guard against scratches and dust with these cloth covers. All feature black trim. [KMCC1KB is Khaki Bone, KMCC1OB is Onyx Black, KMCC1WH is White, KMCC1ER is Empire Red.]