



**KitchenAid** 









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# HAND MIXER INSTRUCTIONS

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### HAND MIXER 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:



You can be killed or seriously injured if you don't immediately follow instructions.



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:

- I. Read all instructions.
- 2. To protect against risk of electrical shock, do not put Hand Mixer in water or other liquid.
- 3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **4.** Unplug Hand Mixer from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from all accessories during operation to reduce the risk of injury to persons and/or damage to the Hand Mixer.
- 6. Do not operate the Hand Mixer with a damaged cord or plug, or after the Hand Mixer malfunctions, or is dropped or damaged in any manner. Return the Hand Mixer to the nearest Authorized Service Center for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- 8. Do not use the Hand Mixer outdoors.
- 9. Do not let cord hang over edge of table or counter.
- 10. Do not let cord contact hot surface, including the stove.
- 11. Remove any accessories from Hand Mixer before washing.
- 12. This product is designed for household use only.

# SAVE THESE INSTRUCTIONS











### **HAND MIXER SAFETY**

### **Electrical requirements**

Voltage: 220-240 Volts Frequency: 50/60 Hertz Wattage: 85 Watts

**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.

### Electrical equipment waste disposal

### Disposal of packing material

The packing material is 100% recyclable and is marked with the recycle symbol  $\triangle$ . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.

#### Scrapping the product

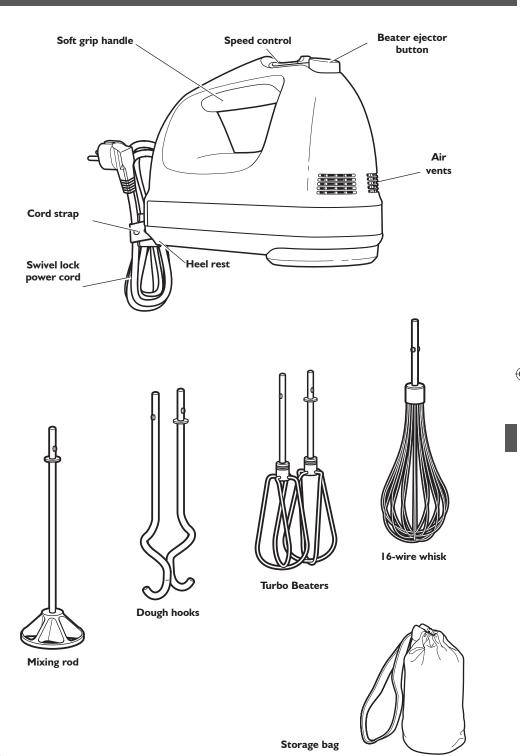
- This appliance is marked in compliance with European Directive 2002/96/EC, Waste Electrical and Electronic Equipment (WEEE).
- By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

- The symbol on the product or on the accompanying documentation indicates that it should not be treated as domestic waste but must be taken to an appropriate collection centre for the recycling of electrical and electronic equipment.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



# **PARTS AND ACCESSORIES**





# **PARTS AND ACCESSORIES**

### Accessory guide

Accessory	Uses	
Turbo Beaters	cookie dough cake batter	
Mixing rod	smoothies milkshakes sauces salad dressing	
Dough hooks	yeast bread doughs	
I 6-wire whisk	whipped cream whipped egg whites sauces puddings	
Storage bag	to store accessories	

# **SETTING UP YOUR HAND MIXER**

### Attaching the accessories

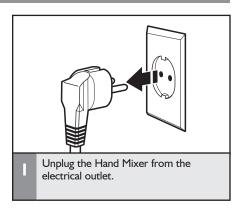
# AWARNING

**Injury Hazard** 

Unplug mixer before touching beaters.

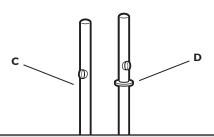
Failure to do so can result in broken bones, cuts, or bruises.

**IMPORTANT:** Be sure to read and follow the specific instructions in this manual for proper use of the Hand Mixer.

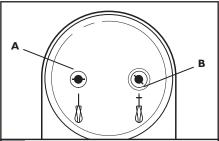




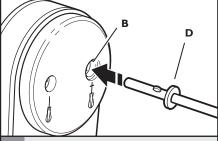
# **SETTING UP YOUR HAND MIXER**



Paired accessories (Turbo beaters, dough hooks) include one accessory with a collar (D), and one without (C). Single accessories come with a collar (D) (mixing rod) or without (C) (whisk).



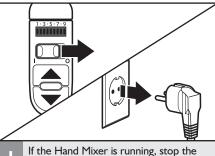
Insert the accessory without a collar (C) into the smaller opening (A). Align and push to lock into place.



2 Insert the accessory shaft with the collar (D) into the larger opening (B) of the Hand Mixer. Align the flanges on the shaft with the slots in the opening. Push to lock into place.

**NOTE:** An accessory shaft without a collar may be used in either opening (A or B). Those with a collar may only be used in the larger opening (B).

### Removing the accessories



If the Hand Mixer is running, stop the Hand Mixer by sliding the Power switch to the "O" (Off) position. Unplug the Hand Mixer from the electrical outlet.



Press the ejector button to release the accessories from the Hand Mixer, then remove them.





### **USING YOUR HAND MIXER**

### Operating the speed control

This KitchenAid Hand Mixer will beat faster and more thoroughly than most other electric hand mixers. Therefore, the beating time in most recipes must be adjusted to avoid over beating. Beating time is faster due to larger beater sizes.

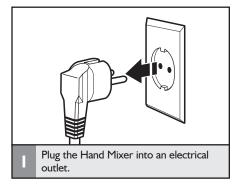
To help determine the ideal beating time, observe the batter or dough and beat only until it has the desired appearance described in your recipe, such as "smooth and creamy". To select the best beating speeds, use the "Speed control guide" section.

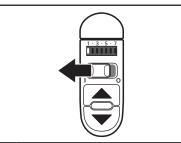
# AWARNING

**Injury Hazard** 

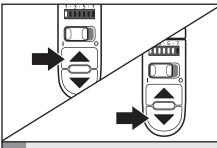
Unplug mixer before touching beaters.

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

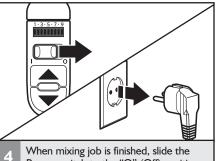




2 Slide the Power switch to the "I" (ON) position. The motor will automatically start at Speed I, and the "I" on the speed indicator control will light up.



Touch the "UP (arrow)" button to increase the mixing speed to the desired setting. If necessary, touch the "DOWN (arrow)" button to decrease the mixing speed. See the "Speed control guide" for more information.



When mixing job is finished, slide the Power switch to the "O" (Off) position. Unplug the Hand Mixer before removing accessories.

**NOTE:** The Hand Mixer automatically starts at Speed I every time it is turned on, regardless of the speed setting at the time the mixer is shut off.

# **USING YOUR HAND MIXER**

### Speed control guide



The 9-Speed Hand Mixer always starts on the lowest speed (Speed I). Move to higher speeds as needed, the speed setting indicator control will light up with the corresponding number for each speed.

Speed	Attachment	Description
I		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients.
2		Mix flour and other dry ingredients with liquids or other moist mixtures.
		Knead yeast dough (bread, pizza dough) with the dough hooks.
3		Mix runny batters, such as pancake or waffle batter.
4		Combine heavy mixtures, such as cookie or biscuit dough.
5		Mix thick dough, such as muffin or cake batter. Mash potatoes or squash.
6		Blend butter and sugar. Mix frostings.
7		Finish mixing cake and other batters.
8		Whip cream and mousse mixtures.
		Mix liquid preparations (milkshakes, sauces) and emulsify salad dressings.
9		Beat egg white and meringue mixtures.
		Mix liquid preparations (milkshakes, sauces) and emulsify salad dressings.

NOTE: To mix and knead bread dough, use the dough hooks. The Turbo beaters are not designed for that purpose.





### **CARE AND CLEANING**

### Cleaning the Hand Mixer body

# AWARNING



**Electrical Shock Hazard** 

Do not put in water.

Doing so can result in death or electrical shock.

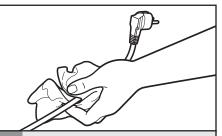
# **AWARNING**

**Injury Hazard** 

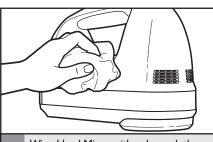
Unplug mixer before touching beaters.

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

**NOTE:** Do not immerse Hand Mixer in water.



Always unplug Hand Mixer before cleaning. Wipe power cord and cord strap with damp cloth. Dry with a soft cloth.



Wipe Hand Mixer with a damp cloth. Dry with a soft cloth.

### Cleaning the accessories









Always remove accessories from Hand Mixer before cleaning. Wash in dishwasher, or by hand in warm, soapy water. Rinse and wipe dry.

### **TROUBLESHOOTING**

If Hand Mixer malfunctions or fails to operate:

First try the solutions suggested here and possibly avoid the cost of service.

- I. Is the Hand Mixer plugged in?
- Is the fuse in the circuit to the Hand Mixer in working order? If you have a circuit breaker box, make sure the circuit is closed.
- **3.** Try unplugging the Hand Mixer, then plug it back in.

If the problem cannot be fixed with the steps provided in this section, see "Warranty and service" section.



# **WARRANTY AND SERVICE**

### KitchenAid Hand Mixer warranty

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: For Model 5KHM9212: Two years Full Warranty from date of purchase.	The replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center.	A. Repairs when Hand Mixer is used for operations other than normal household food preparation.  B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.

#### KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

#### Customer service

#### In U.K. and Ireland:

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

**NOTE:** All service should be handled locally by an Authorized KitchenAid Service Center.

#### Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate)

#### Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

#### E-mail contact for U.K. and Ireland:

Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

### Address for U.K. and Ireland:

KitchenAid Europa, Inc. PO BOX 19 B-2018 ANTWERP 11

**BELGIUM** 

#### In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorized KitchenAid Service/Customer Center.

#### www.KitchenAid.eu

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