

# KitchenAid®

## COMMERCIAL MIXER INSTRUCTIONS



1-800-541-6390  
Details Inside



# Hassle-Free Replacement Warranty

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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 "failed" Stand Mixer returned to us. Your replacement unit will also be covered by our one year full warranty. Please follow these instructions to receive this quality service.

**If you reside in the 50 United States** and 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**, 8 a.m. to 8 p.m., Monday through Friday, 10 a.m. to 5 p.m., Saturday, Eastern Time. 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 "failed" 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 charge slip, etc.).

For a detailed explanation of warranty terms and conditions, including how to arrange for service outside the United States, see pages 3 and 4.

## Proof of Purchase & Product Registration

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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 \_\_\_\_\_

Serial Number \_\_\_\_\_

Date Purchased \_\_\_\_\_

Store Name \_\_\_\_\_

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## 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 risk of electrical shock, do not put Stand Mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug Stand Mixer from 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 beater during operation to reduce the risk of injury to persons and/or damage to the Stand Mixer.
6. Do not operate Stand Mixer with a damaged cord or plug or after the Stand Mixer malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment. Call the KitchenAid Customer Satisfaction Center at 1-800-541-6390 for more information.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock or injury.
8. Do not use the Stand Mixer outdoors.
9. Do not let the cord hang over edge of table or counter.
10. Remove flat beater, wire whip or dough hook from Stand Mixer before washing.

## SAVE THESE INSTRUCTIONS

# KitchenAid® Stand Mixer Warranty for the 50 United States and District of Columbia

This warranty extends to the purchaser and any succeeding owner for Stand Mixers operated in the 50 United States and District of Columbia.

Length of Warranty:	KitchenAid Will Pay For Your Choice of:	KitchenAid Will Not Pay For:
<p>One Year Full Warranty from date of purchase.</p>	<div style="text-align: center;">  </div> <p>Hassle-Free Replacement of your Stand Mixer. See inside front cover for details on how to arrange for service, or call the Customer Satisfaction Center toll-free at 1-800-541-6390.</p> <p style="text-align: center;">OR</p> <p>The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. See the KitchenAid® Stand Mixer Warranty for Puerto Rico on page 4 for details on how to arrange for service.</p>	<ul style="list-style-type: none"> <li>A. Repairs when Stand Mixer is used in other than normal single family home use.</li> <li>B. Damage resulting from accident, alteration, misuse or abuse.</li> <li>C. Any shipping or handling costs to deliver your Stand Mixer to an Authorized Service Center.</li> <li>D. Replacement parts or repair labor costs for Stand Mixers operated outside the 50 United States and District of Columbia.</li> </ul>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

# KitchenAid® Stand Mixer Warranty for Puerto Rico

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A limited one year warranty extends to the purchaser and any succeeding owner for Stand Mixers operated in Puerto Rico. During the warranty period, all service must be handled by an Authorized KitchenAid Service Center. Please bring the Stand Mixer,

or ship it prepaid and insured, to the nearest Authorized Service Center. Call toll-free **1-800-541-6390** to learn the location of a Service Center near you. Your repaired Stand Mixer will be returned to you prepaid and insured.

## Arranging for Service After the Warranty Expires

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For service information, 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.

## Arranging for Service Outside the 50 United States and Puerto Rico

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Consult your local KitchenAid dealer or the store where you purchased the

Stand Mixer for information on how to obtain service.

## Ordering Accessories and Replacement Parts

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To order accessories or replacement parts for your Stand Mixer, 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.

# Electrical Requirements

Volts: 120 A.C. only. Hertz: 60  
The wattage rating for your mixer is printed on the trim band or on the serial plate.

## Model KM25G0X Only:

Watts	450
Volts	120
Amps	4.0
Horsepower	2/5
Hertz	60

## 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.**

## Troubleshooting Problems

**Please read the following before calling your service center.**

1. The Stand Mixer may warm 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.
2. The Stand Mixer may emit a pungent odor, especially when new. This is common with electric motors.
3. If the flat beater hits the bowl, stop the Stand Mixer. See "Beater to Bowl Clearance," page 10.

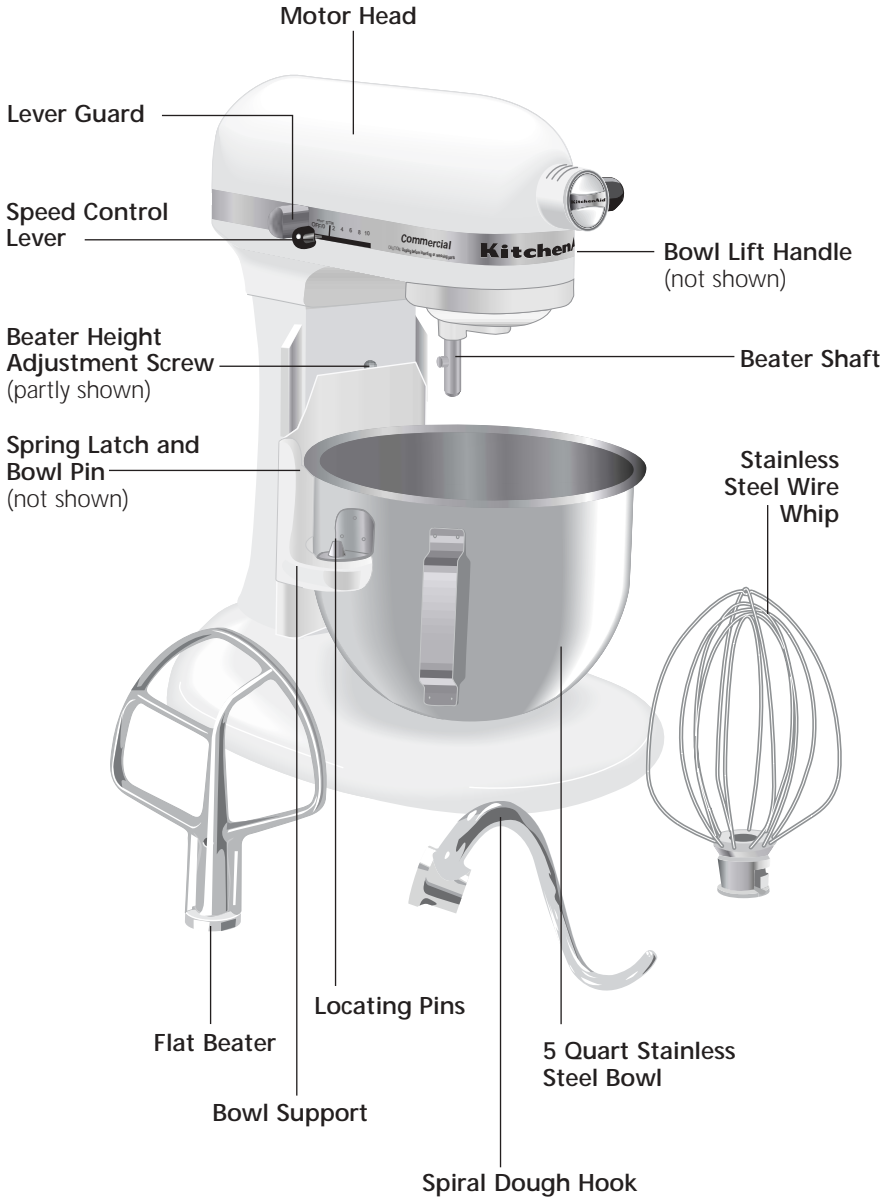
**If your Stand Mixer should malfunction or fail to operate, please check the following:**

- 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 the Stand Mixer off for 10-15 seconds, then turn it back on. If the mixer still does not start, allow it to cool for 30 minutes before turning it back on.

If the problem cannot be corrected with the above steps, see the KitchenAid Warranty on page 3. Do not return the Stand Mixer to the retailer – they do not provide service.

# Mixer Features

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# Assembling Your Mixer

## To Attach Bowl

1. Turn speed control to OFF.
2. Unplug Stand Mixer or disconnect power.
3. Place bowl lift handle in down position.
4. Fit bowl supports over locating pins.
5. Press down on back of bowl until bowl pin snaps into spring latch.
6. Raise bowl before mixing.
7. Plug into a grounded 3 prong outlet.

## To Remove Bowl

1. Turn speed control to OFF.
2. Unplug Stand Mixer or disconnect power.
3. Place bowl lift handle 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 handle to straight-up position.
2. Bowl must always be in raised, locked position when mixing.

## To Lower Bowl

1. Rotate handle back and down.

## WARNING

### Injury Hazard

**Unplug mixer before touching beaters.**

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

## To Attach Flat Beater, Wire Whip, or Dough Hook

1. Turn speed control to 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 a grounded 3 prong outlet.



## To Remove Flat Beater, Wire Whip, Or Dough Hook

1. Turn speed control to 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 a grounded 3 prong outlet.

## Commercial mixer SPEED Control and Lever Guard



The Soft Start™ feature 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 the STIR speed, then gradually move to higher speeds as needed. See page 9 for the Speed Control Guide.

## Auto-Reset Motor Protection

If the Stand Mixer stops due to overload, slide the speed control lever to 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 unit does not restart, see "Troubleshooting Problems" on page 5.

# Using Your KitchenAid® Attachments

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## Flat Beater for normal to heavy mixtures:

cakes	biscuits
creamed frostings	quick breads
candies	meat loaf
cookies	mashed potatoes
pie pastry	

## Wire Whip for mixtures that need air incorporated:

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

## Dough Hook for mixing and kneading yeast doughs:

breads	coffee cakes
rolls	buns

## Mixing Time

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Your KitchenAid® Stand Mixer will mix faster and more thoroughly than most other electric mixers. Therefore, the mixing time in most recipes must

be adjusted to avoid overbeating. With cakes, for example, beating time may be half as long as with other mixers.

## Mixer Use

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**NOTE:** Do not scrape bowl while mixer is operating.

The bowl and beater are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient. Turn unit off before scraping.

The mixer may warm up during use. Under heavy loads with extended mixing time, you may not be able to comfortably touch the top of the unit. This is normal.

If the mixer becomes overloaded, it will automatically shut off to prevent damage. See "Auto-Reset Motor Protection" on page 7.

# Speed Control Guide – 10 Speed Mixers

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All speeds feature Soft Start™ operation, which minimizes splash-out and flour-puff. The mixer will start slowly before increasing to the selected speed.

## Speed

<b>Stir</b>	<b>STIRRING</b>	For slow stirring, combining, mashing, 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.
<b>2</b>	<b>SLOW MIXING</b>	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, mix thin or splashy batters.
<b>4</b>	<b>MIXING, BEATING</b>	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.
<b>6</b>	<b>BEATING, CREAMING</b>	For medium–fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes.
<b>8</b>	<b>FAST BEATING, WHIPPING</b>	For whipping cream, egg whites, and boiled frostings.
<b>10</b>	<b>FAST WHIPPING</b>	For whipping small amounts of cream or egg whites, or for final whipping of mashed potatoes.

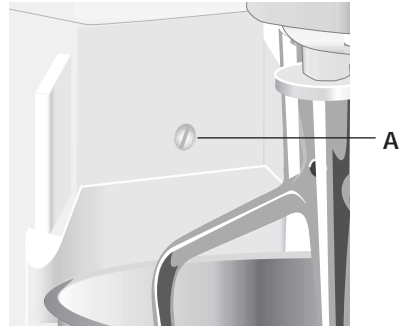
Use Speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for unit failure.

# Beater To Bowl Clearance

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Your Stand Mixer is adjusted at the factory so the flat beater just clears the bottom of the bowl. If, for any reason, the flat beater hits the bottom of the bowl or is too far away from the bowl, you can correct the clearance easily.

1. Unplug Stand Mixer.
2. Place bowl lift handle in down position.
3. Attach flat beater.
4. Adjust so flat beater just clears bottom surface of bowl when in lifted position by turning screw (A) clockwise to raise the bowl and counterclockwise to lower the bowl. Just a slight turn is all that is required: the screw will not rotate more than  $\frac{1}{4}$  turn (90 degrees) in either direction. The full range of adjustment is  $\frac{1}{2}$  turn, or 180 degrees.
5. Place bowl lift handle in up position to check clearance.
6. Repeat steps 4 and 5 if necessary.



**NOTE:** When properly adjusted, the flat beater will not strike the bottom or side of the bowl. If the flat beater or the wire whip is so close that it strikes the bottom of the bowl, the beater or whip may wear.

# Mixing Tips

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## Using Your Recipes with the Mixer

There are a number of methods that can be used for making cake with your KitchenAid® stand mixer.

For example, the “quick mix” method (sometimes referred to as the “dump” method) is ideal for simple cakes, such as yellow cake and white cake. This method calls for combining dry ingredients with most or all liquid ingredients in one step.

More elaborate cakes, such as a torte, should be prepared using the traditional cake mixing method. With this method, sugar and the shortening, butter or margarine are thoroughly mixed (creamed) before other ingredients are added.

For all cakes, mixing times may change because your KitchenAid® mixer works more quickly than other mixers. In general, mixing a cake with the KitchenAid® mixer will take about half the time called for in most cake recipes.

To help determine the ideal mixing time, observe the batter or dough and mix only until it has the desired appearance described in your recipe, such as “smooth and creamy.”

To select the best mixing speeds, use the Speed Control Guide on page 9.

## Adding Ingredients

Always add ingredients as close to side of bowl as possible, not directly into moving beater. The Pouring Shield can be used to simplify adding ingredients.

**NOTE:** If ingredients in very bottom of bowl are not thoroughly mixed, then the beater is not far enough into the bowl. See “Beater to Bowl Clearance” on page 10.

## Cake Mixes

When preparing packaged cake mixes, use Speed 2 for low speed, Speed 4 for medium speed, and Speed 6 for high speed. For best results, mix for the time stated on the package directions.

## Adding Nuts, Raisins or Candied Fruits

In general, solid materials should be folded in the last few seconds of mixing on Stir Speed. The batter should be thick enough to prevent the fruit or nuts from sinking to the bottom of the pan during baking. Sticky fruits should be dusted with flour for better distribution in the batter.

## Liquid Mixtures

Mixtures containing large amounts of liquid ingredients should be mixed at lower speeds to avoid splashing. Increase speed only after mixture has thickened.

# Basic White Bread

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- ½ cup low-fat milk*
- 3 tablespoons sugar*
- 2 teaspoons salt*
- 3 tablespoons butter or margarine*
- 2 packages active dry yeast*
- 1½ cups warm water (105°F to 115°F)*
- 5-6 cups all-purpose flour*

Place milk, sugar, salt, and butter in small saucepan. Heat over low heat until butter melts and sugar dissolves. Cool to lukewarm.

Dissolve yeast in warm water in warmed mixer bowl. Add lukewarm milk mixture and 4½ cups flour. Attach bowl and dough hook to mixer. Turn to Speed 2 and mix about 1 minute.

Continuing on Speed 2, add remaining flour, ½ cup at a time, and mix about 2 minutes, or until dough clings to hook and cleans sides of bowl. Knead on Speed 2 about 2 minutes longer, or until dough is smooth and elastic. Dough will be slightly sticky to the touch.

Place dough in greased bowl, turning to grease top. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Punch dough down and divide in half. Shape each half into a loaf and place in greased 8½ x 4½ x 2½-inch baking pans. Cover. Let rise in warm place, free from draft, about 1 hour, or until doubled in bulk.

Bake at 400°F for 30 minutes, or until golden brown. Remove from pans immediately and cool on wire racks.

Yield: 32 servings (16 slices per loaf).

Per serving: About 95 cal, 3 g pro, 18 g carb, 1 g fat, 0 mg chol, 148 mg sod.

# Care and Cleaning

## WARNING

### Injury Hazard

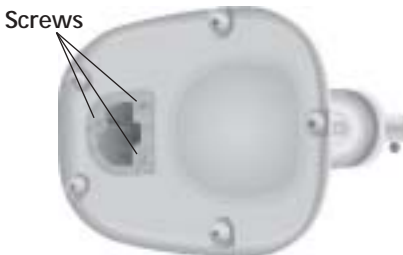
**Unplug mixer before touching beaters.**

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

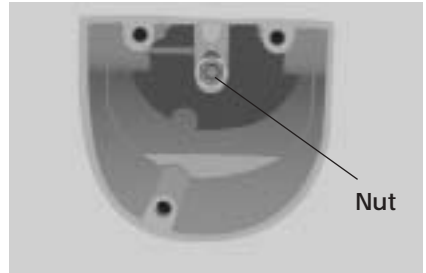
- Unplug the stand mixer before cleaning.
- Hand wash the flat beater, dough hook, and wire whip in hot sudsy water, rinse thoroughly, and dry immediately. These parts are not dishwasher-safe.
- The bowl is dishwasher-safe. It can also be hand-washed in hot sudsy water, rinsed thoroughly, and dried.
- Wipe the stand mixer with a clean damp cloth. Do not use abrasive cleansers or scouring pads and do not immerse the stand mixer in water.
- Wipe the beater shaft frequently, removing any residue that may accumulate.

### To Remove the Bowl Support for Cleaning

1. Unplug stand mixer or disconnect power.
2. Remove the mixer base by removing the 3 screws located on the bottom of the mixer. Remove the vent screen and the mixer base.



3. Remove the nut from the lifter rod located inside the column, then remove the washer and spring. Note the order that they were assembled (the washer goes between the spring and nut).



4. Loosen the screw holding the bowl clip to the front of the bowl support – it is not necessary to remove the screw all of the way. This allows the bowl support to slide down.



## Care and Cleaning

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5. Slide the bowl support down so that the tabs on the back of the bowl support line up with the slots in the column. Remove the bowl support by passing the tabs through the slots.



6. Clean the bowl support and column with the mild detergent and a wash cloth. Do not use abrasive cleansers or scouring pads.
7. To reassemble, reverse steps 1 through 6.





## Accessories

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### Pouring Shield

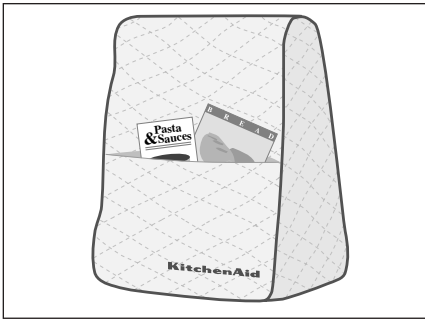
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**Model KPS2CL**  
(for 5 quart models)  
Minimizes splash-out when adding ingredients.

### Mixer Covers

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**Model K5CR**  
To protect mixers when not in use.  
Made of cotton and polyester, they are machine washable.







FOR THE WAY IT'S MADE.™

® Registered trademark/™ Trademark/  
the shape of the mixer is a trademark of KitchenAid, U.S.A.

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