



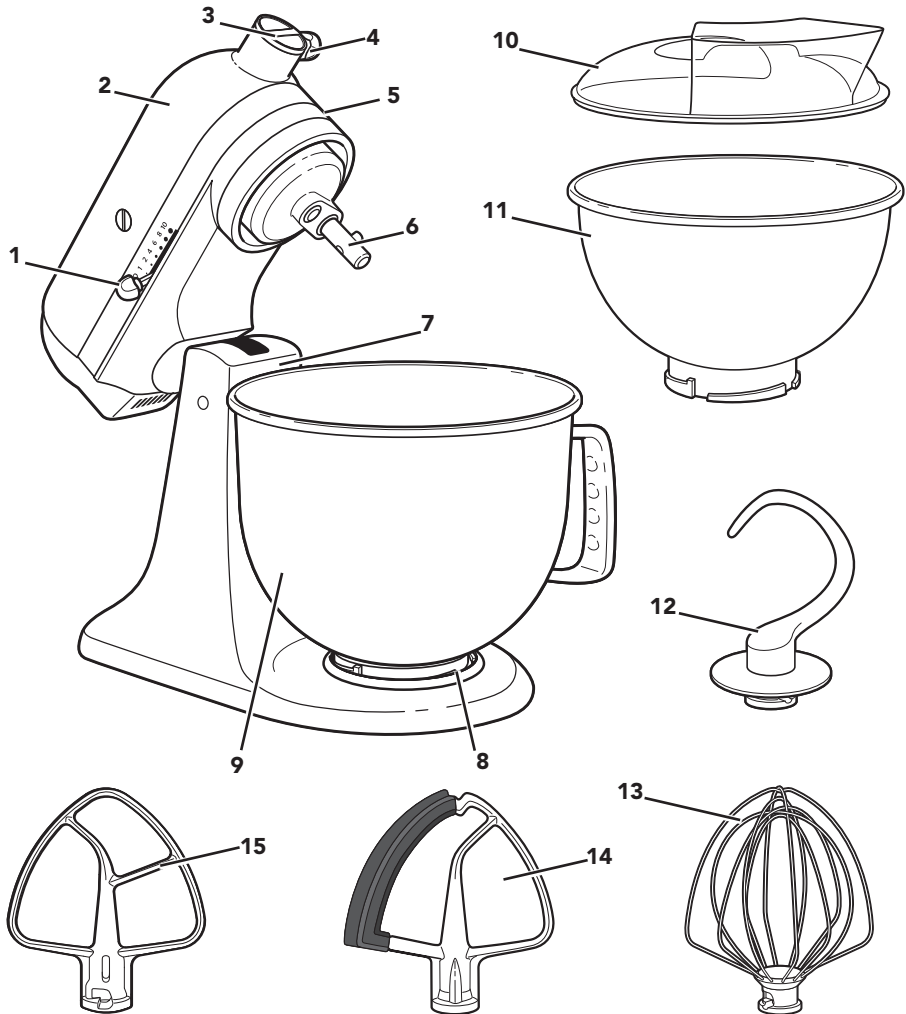
KitchenAid

Stand Mixer
5KSM45-5KSM180





PARTS AND FEATURES



- | | | | |
|---|--|----|---------------------------|
| 1 | Speed control lever | 8 | Bowl clamping plate |
| 2 | Motor head | 9 | Bowl** |
| 3 | Attachment hub | 10 | Pouring shield* |
| 4 | Attachment knob | 11 | 3 L stainless steel bowl* |
| 5 | Motor head locking lever (not shown) | 12 | Dough hook |
| 6 | Beater shaft | 13 | Wire whip |
| 7 | Beater height adjustment screw (not shown) | 14 | Flex Edge beater* |
| | | 15 | Flat beater |

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

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





STAND 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:

! 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, 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 Centre for examination, repair or adjustment.
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.




STAND MIXER SAFETY

11. Children should be supervised to ensure that they do not play with the appliance.
12. 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.
13. Never leave the appliance unattended while it is in operation.
14. 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.
15. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
16. 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.

Wattage:

300 Watts MAX
for 5KSM125 - 5KSM180 Series

275 Watts MAX
for 5KSM45, 5KSM95 Series

Voltage: 220-240 V**Hertz:** 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.

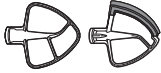

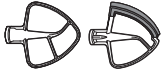


Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service technician install an outlet near the appliance.





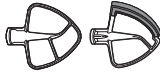


USING THE STAND MIXER

SPEED CONTROL GUIDE

Speed	Action	Attachment	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, mix thin or splashy batters.
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. Medium speed for cake mixes.
6	Beating, Creaming		
8	Fast Beating, Whipping		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. Do not exceed Speed 2 when preparing yeast doughs as this may cause damage to the Stand Mixer.

ACCESSORY GUIDE

Accessory	Uses
Flat beater and Flex Edge beater* for normal to heavy mixtures:	 Cakes, creamed frostings, candies, cookies, pie pastry, biscuits, meat loaf, mashed potatoes
Wire whip for mixtures that need air incorporated:	 Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies
Dough hook for mixing and kneading yeast doughs:	 Breads, rolls, pizza dough, buns

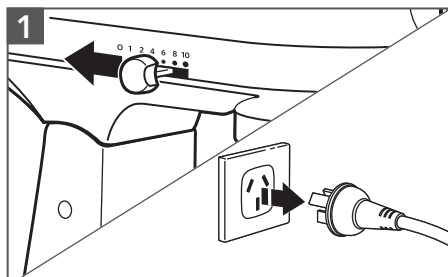
*Included with select models only. Also available as optional accessory.



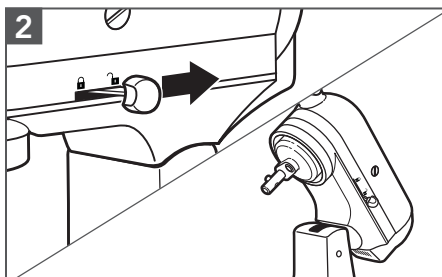


USING THE STAND MIXER

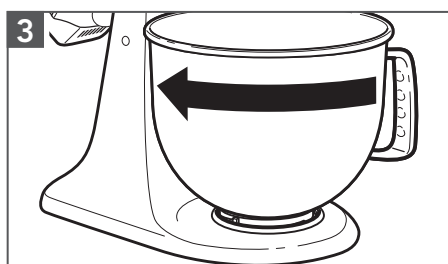
ATTACHING/REMOVING THE BOWL



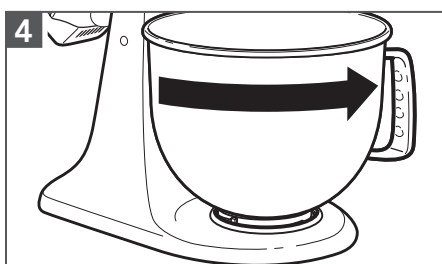
1
To attach bowl: Turn speed control to "0." Unplug Stand Mixer.



2
Hold the locking lever in the UNLOCK position and tilt motor head back.

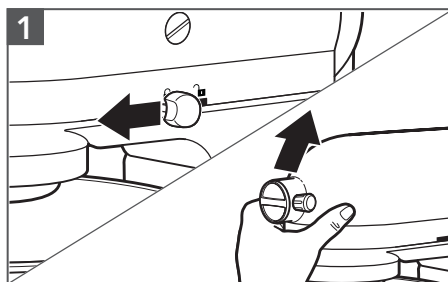


3
Place bowl on bowl clamping plate. Turn bowl gently in clockwise direction.

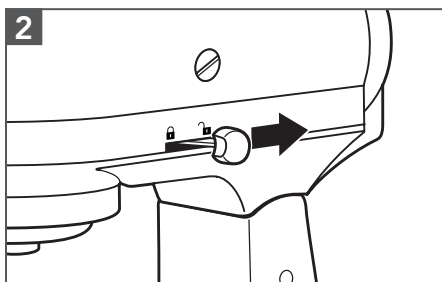


4
To remove bowl: Repeat steps 1 and 2. Turn bowl gently counterclockwise.

LIFTING/LOWERING THE MOTOR HEAD



1
To lift motor head: Push the locking lever to the UNLOCK position and lift the head. Once lifted, the lever will automatically go back in LOCK position to keep the head lifted.



2
To put down motor head: Push the locking lever to UNLOCK and gently bring the head down. The locking lever will automatically go back in LOCK position when the head is down. Before mixing, test lock by attempting to raise motor head.

NOTE: Motor head should always be in LOCK position when using the Stand Mixer.





USING THE STAND MIXER

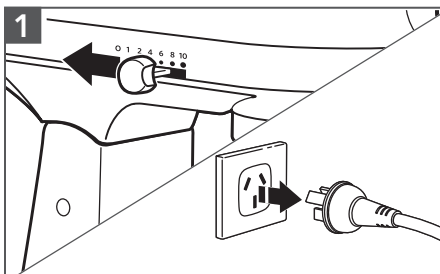
ATTACHING/REMOVING THE FLAT BEATER, FLEX EDGE BEATER*, WIRE WHIP, OR DOUGH HOOK

! WARNING

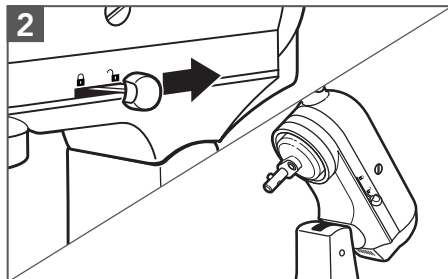
Injury Hazard

Unplug mixer before touching beaters.

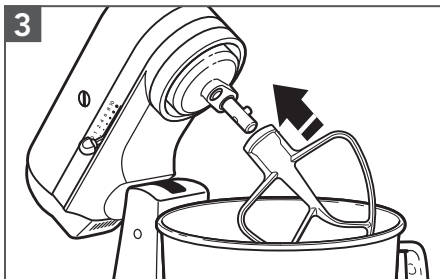
Failure to do so can result in broken bones, cuts, or bruises.



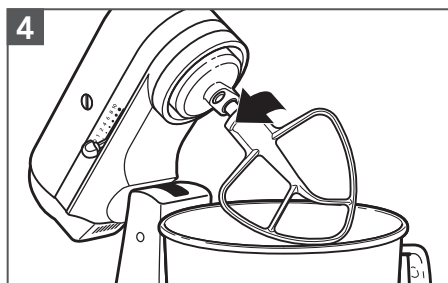
To attach accessory: Turn speed control to "0". Unplug Stand Mixer.



Hold the locking lever in the UNLOCK position and tilt motor head back.



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.

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

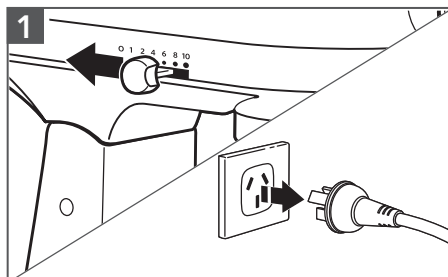




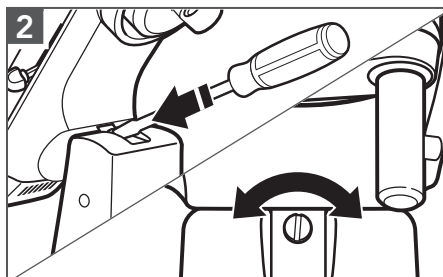
USING THE STAND MIXER

BEATER TO BOWL CLEARANCE

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 clearance easily.



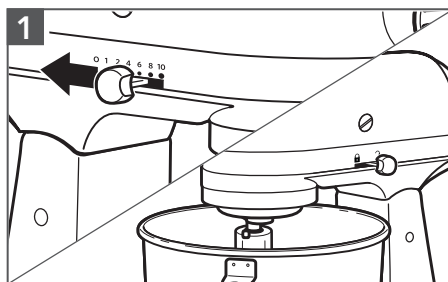
Turn speed control to "0". Unplug Stand Mixer.



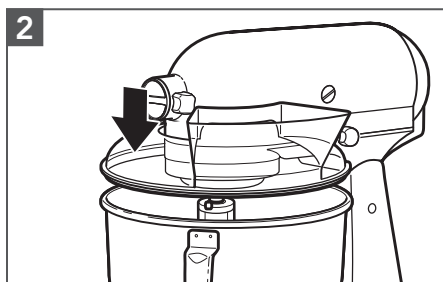
Lift motor head. Turn screw slightly counterclockwise (left) to raise flat beater or clockwise (right) to lower flat beater. Make adjustment with flat beater, so it just clears surface of bowl. If you overadjust the screw, the bowl lock lever may not lock into place.

NOTE: When properly adjusted, the flat beater will not strike on 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, coating may wear off the beater or wires on whip may wear.

PLACING/REMOVING THE POURING SHIELD*



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.



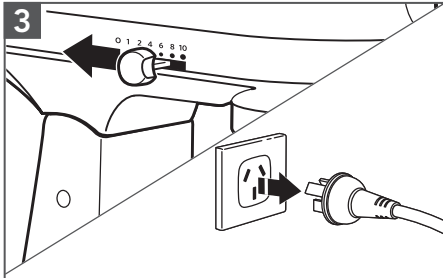
From the front of the Stand Mixer, slide the pouring shield over the bowl until the shield is centred. The bottom rim of the shield should fit within the bowl.

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

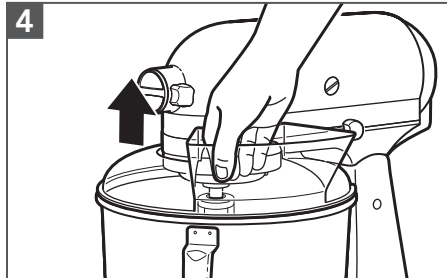




USING THE STAND MIXER



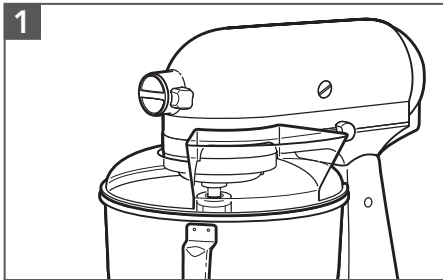
To remove pouring shield: Turn speed control to "0". Unplug Stand Mixer.



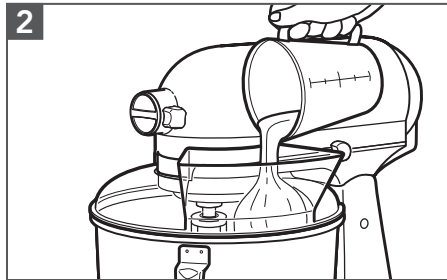
Lift the front of the pouring shield clear of the bowl rim and pull forward. Remove attachment and bowl.

USING THE POURING SHIELD*

Use the pouring shield to avoid having ingredients splashing out of the bowl when mixing, as well as to easily pour ingredients in the bowl while mixing.



For best results, rotate the 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 Stand Mixer.



Pour the ingredients into the bowl through the pouring chute.

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

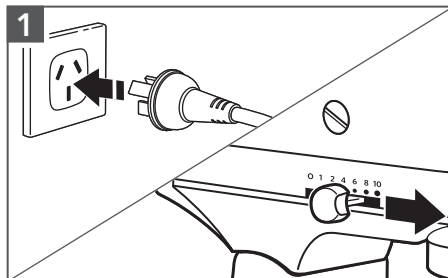




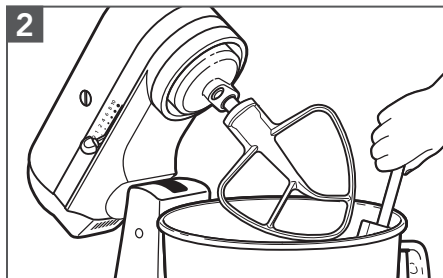
USING THE STAND MIXER

OPERATING THE SPEED CONTROL

NOTE: The Stand Mixer may warm up during use. Under heavy loads with extended mixing time, the top of the unit may become hot. This is normal.



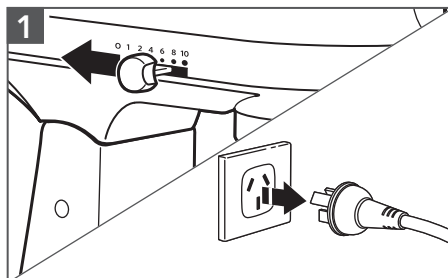
Plug Stand Mixer into proper electrical outlet. Always set speed control lever on lowest speed to start, then gradually increase speed to avoid splashing ingredients. See "Speed control guide" chart.



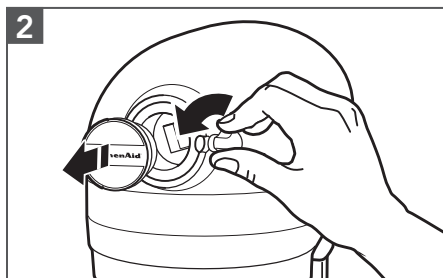
Do not scrape bowl while Stand Mixer is operating. The bowl and beater are designed to provide thorough mixing without frequent scraping. Scraping the bowl once or twice during mixing is usually sufficient.

OPTIONAL ATTACHMENTS

KitchenAid offers a wide range of optional attachments such as food grinders or pasta makers. They may be attached to the Stand Mixer attachment power shaft, as shown here.



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

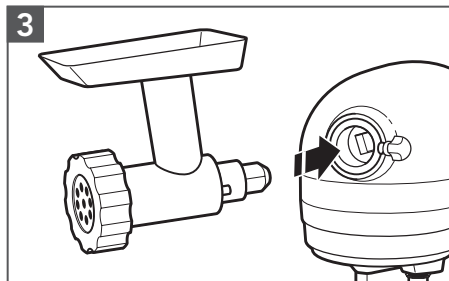


Loosen attachment knob by turning it counterclockwise. Remove attachment hub cover.

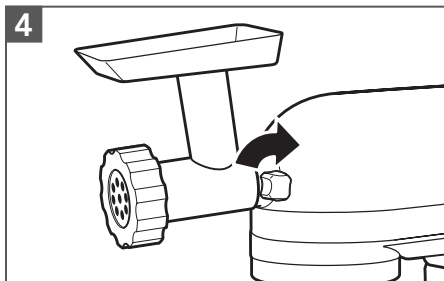




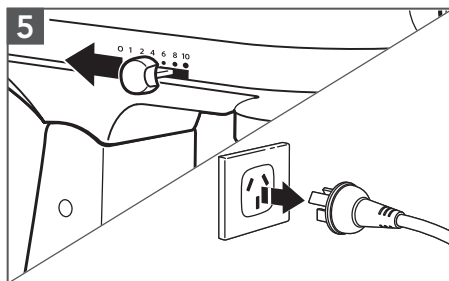
USING THE STAND MIXER



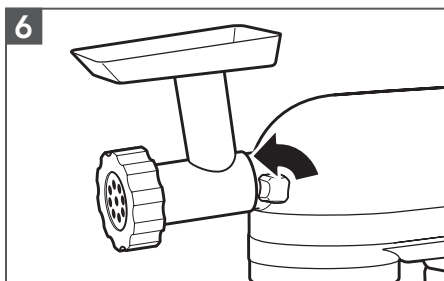
3 Insert attachment shaft housing into attachment hub, making certain that attachment power shaft fits into square attachment hub socket. It may be necessary to rotate attachment back and forth. When attachment is in proper position, the pin on the attachment will fit into the notch on the hub rim.



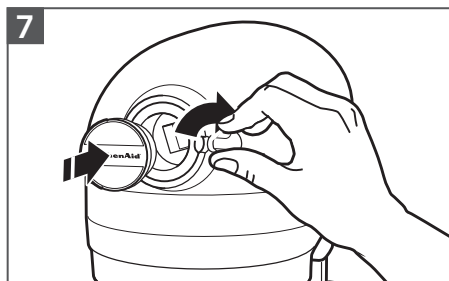
4 Tighten attachment knob by turning clockwise until attachment is completely secured to Stand Mixer. Plug into proper electrical outlet.



5 **To remove:** Turn speed control to "0". Unplug Stand Mixer.



6 Loosen attachment knob by turning it counterclockwise. Rotate attachment slightly back and forth while pulling out.



7 Replace attachment hub cover. Tighten attachment knob by turning it clockwise.

NOTE: See the Use and Care Guide of each specific attachment for recommended speed settings and operating times.



CARE AND CLEANING

⚠ WARNING

Electrical Shock Hazard



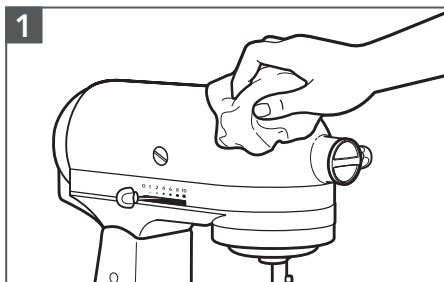
Plug into an earthed outlet.

Do not remove an earth prong.

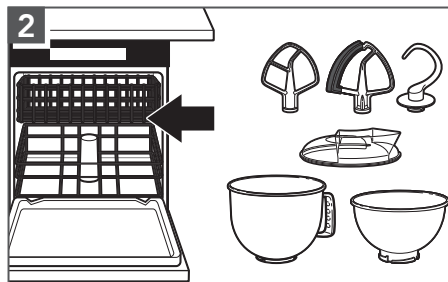
Do not use an adapter.

Do not use an extension cord.

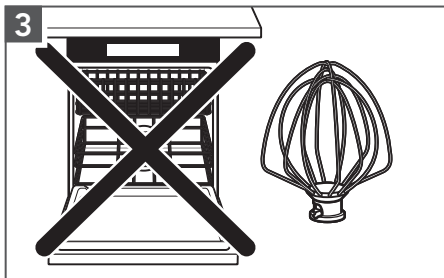
Failure to follow these instructions can result in death, fire, or electrical shock.



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.



Bowl, pouring shield*, white flat beater, Flex Edge beater*, and white dough hook may be washed in a dishwasher. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.




IMPORTANT: The wire whip is not dishwasher-safe. Clean 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.



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:	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 "Beater to bowl clearance" section and adjust the beater to bowl clearance.
The Stand Mixer emit a pungent odor:	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.

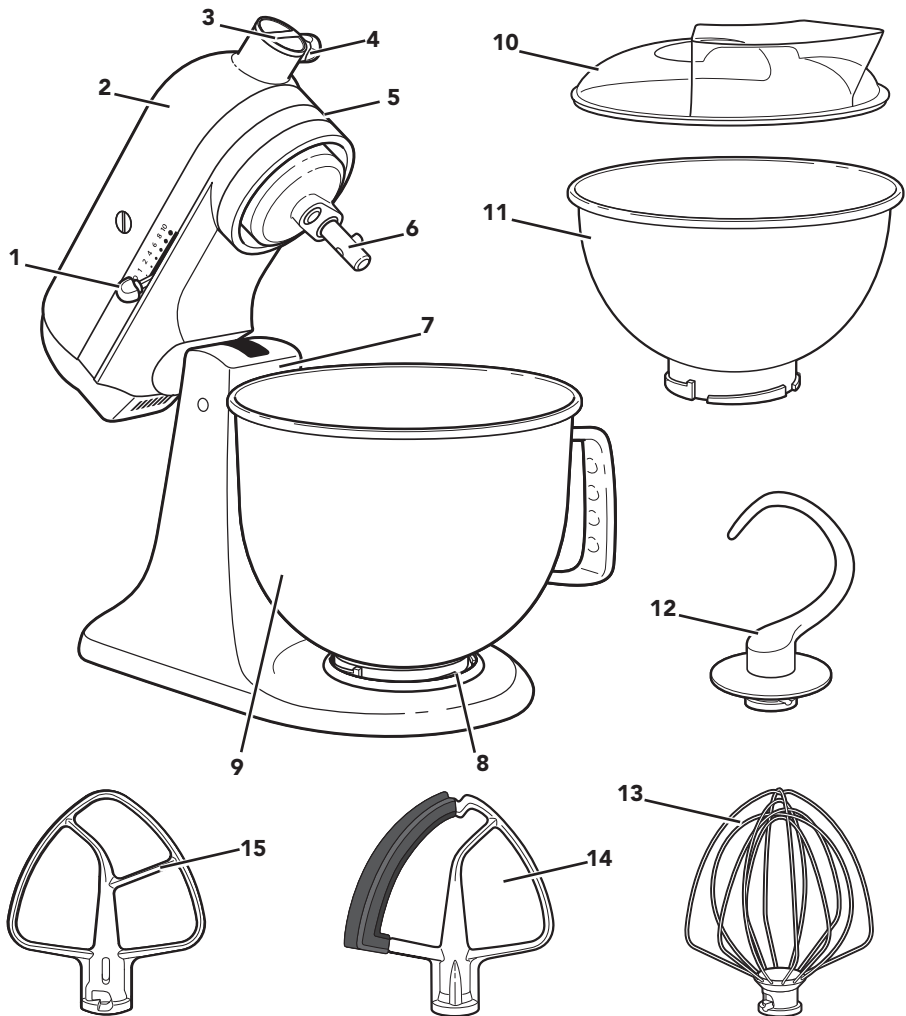
©2019 All rights reserved.

KITCHENAID and the design of the stand mixer are trademarks in the U.S. and elsewhere.





零部件和功能



- | | | | |
|---|-----------------|----|-----------|
| 1 | 速度控制杆 | 9 | 桶** |
| 2 | 电动头 | 10 | 导流罩* |
| 3 | 附件套筒 | 11 | 3 L 不锈钢桶* |
| 4 | 附件旋钮 | 12 | 面团钩 |
| 5 | 电动头锁定杆 (未示出) | 13 | 打蛋器 |
| 6 | 搅拌轴 | 14 | 曲边搅拌器* |
| 7 | 搅拌器高度调整螺钉 (未示出) | 15 | 平搅器 |
| 8 | 桶夹板 | | |

*仅包含在特选型号。也可作为可选附件。
**桶设计和材质取决于台式搅拌机型号。





台式搅拌机安全提醒

您的安全和其他人的安全非常重要。

我们已在本手册以及您的家电上提供了许多重要的安全信息。请务必阅读并遵循所有安全消息。



这是安全警示符号。

此符号警示您可能导致您和他人伤亡的潜在危险。

所有安全信息都有安全警示符号和警示语“危险”或“警告”。这些词的含义是：

 **危险**

如果不立即遵守说明，可能导致死亡或重伤。

 **警告**

如果不遵守说明，可能导致死亡或重伤。

所有安全信息都将指出潜在危险是什么，如何降低受伤的几率，以及不遵守说明将会发生什么。

重要保护措施

使用电器时，应始终遵循基本安全预防措施，包括：

1. 阅读所有说明。家电使用不当可能导致人员受伤。
2. 为了避免触电风险，切勿将台式搅拌机放入水中或其他液体中。
3. 身体行动不便、感官或智力障碍或缺乏相关经验和知识者（包括儿童），除非受到其安全负责人的监督或关于如何安全使用本家电的指导，否则不得使用本家电。
4. 在不使用时、组装或拆卸零件前以及清洁前，请关闭机器，然后从插座上拔下插头。若要拔出插头，应握住插头然后从插座上拔下。切勿拉扯电源线拔下插头。
5. 请勿接触移动部件。操作期间，让手、头发、衣物以及刮刀和其他餐具远离搅拌器以降低人员受伤和/或损坏台式搅拌机的风险。
6. 若任何家电的电缆或插头受损，或者家电发生故障，或掉落或遭受任何形式的损坏后，请勿操作。请将家电退回最近的授权服务中心进行检查、维修或调整。
7. 使用非 KitchenAid 推荐或出售的附件可能会引起火灾、触电或损伤。
8. 请勿在户外使用台式搅拌机。
9. 切勿将线缆悬挂在桌子或橱柜边缘。
10. 清洗前，请从台式搅拌机上拆下平搅器、打蛋器或面团钩。
11. 应对儿童进行监督，确保他们不玩本家电。
12. 如果电源线损坏，必须让制造商、其服务代理或类似合格人员进行更换以避免发生危险情况。
13. 切勿使本家电在无人看管状态下运行。





台式搅拌机安全提醒

14. 为避免损坏本产品，请勿在高温物品（如烤箱、微波炉等）周围或在灶台上方使用台式搅拌机的搅拌桶。
15. 有关清洁与食物接触的表面的说明，请参阅“保养与清洁”部分。
16. 本家电设计为家用和类似用途，例如：
 - 商店、办公室或其他工作环境的员工厨房区；
 - 农舍；
 - 供酒店，汽车旅馆和其他住宅型环境的客户使用；
 - 住宿加早餐型环境。

妥善保存这些说明书





产品中有害物质的名称及含量 (Hazards substance content information)

Part Names 部件名稱	Name Hazardous Substances 有害物质名称					
	Lead (Pb) 铅 (Pb)	Mercury (Hg) 汞 (Hg)	Cadmium (Cd) 镉 (Cd)	Hexavalent Chromium (Cr (VI)) 六价铬 (Cr (VI))	Polybrominated biphenyls (PBB) 溴联苯 (PBB)	Polybromin- ateddiphenyl ethers (PBDE) 溴二苯醚 (PBDE)
Motor 马达	x	o	o	o	o	o
Motor control/PCB Assembly 马 达控制装置 及电路板	x	o	o	o	o	o
Power cord set 电源线组	x	o	o	o	o	o

This table is prepared in accordance with the provisions of SJ/T 11364.
此表格是按照 SJ/T 11364 的规定编制的。

O: Indicates that said hazardous substance contained in all of the homogeneous materials for this part is below the limit requirement of GB/T 26572.
O: 表示该有害物质在该部件所有均质材料中的含量均在GB/T 26572 规定的限量要求以下。

X: Indicates that said hazardous substance contained in at least one of the homogeneous materials used for this part is above the limit requirement of GB/T 26572.
X: 表示该有害物质至少在该部件的某一均质材料中的含量超出GB/T 26572规定的限量要求。

简体中文

15 在中华人民共和国境内销售的电子电气产品上将印有“环保使用期”(EPuP)符号 (electrical product should be marked this lab)。圆圈中的数字代表产品的正常环保使用年限 (number 15 means the product environmental service life is 15 years)。





台式搅拌机产品食品接触用信息 (Food contact material information for product KitchenAid Stand Mixer)

请根据说明书要求正常使用本产品，本产品食品接触用材料及部件符合GB 4806.1-2016和相应食品安全国家标准要求，具体信息如下

(Please use this product according to the user guide, food contact material complied with GB 4806.1-2016 and other Nation food safety standards, see below table for details):

食品接触用材料 (Food contact material)		用途(Function) / 部件名称 (Part name)	标准 (Standard)	备注 (Remark)
金属 (Metal)	不锈钢 (06Cr19Ni10)	碗 (StnStl Bowl)	GB 4806.9-2016	
	不锈钢 (06Cr19Ni10)	搅拌棒 (StnStl Flat Beater & Dough Hook)	GB 4806.9-2016	
	不锈钢 (17Cr18Ni9)	打蛋棒 (Wire Whip)	GB 4806.9-2016	
	铝合金 (415 aluminum die cast alloy)	打蛋棒 (Wire Whip)	GB 4806.9-2016	
金属喷涂层 (Metal with Coating)	铝合金喷涂层 (380 aluminum die cast with Interpon NTX MA029QF)	搅拌棒 (Flat Beater & Dough Hook)	GB 4806.9-2016 GB 4806.10-2016	如涂层脱落，建议更换 (If coating fall off, suggest change)
塑料(Plastic)	共聚酯 (Copolyester-Tritan TX1501HF) (CAS: 261716-94-3)	盖子 (Pouring Shield)	GB 4806.7-2016	
	聚丙烯 (Polypropylene PP1304E3)	搅拌棒 (Flex Edge Beater)	GB 4806.7-2016	
弹性体 (Elastomer)	弹性体 (TPV Santoprene 8271-65)	搅拌棒 (Flex Edge Beater)	GB 4806.11-2016	

注(Remark): 本系列产品包含以上食品接触材料，部分机型可能不含个别材料，以实际产品为准。

(Above food contact material applicable for all this product series, some food contact material maybe not applicable for specific Product)





台式搅拌机安全提醒

电气要求

警告



触电危险

插入接地的插座。

请勿去除接地插针。

不要使用适配器。

不要使用延长线。

不遵守这些说明可导致死亡、火灾或触电。

功率:

最大 300 W

5KSM125 - 5KSM180 系列

最大 275 W

5KSM45、5KSM95 系列

电压: 220-240 V

赫兹: 50-60 Hz

注: 如果插头与插座不匹配, 请联系合格电工。切勿以任何方式改装插头。切勿使用适配器。

切勿使用加长电源线。如果电源线太短, 请让合格电工或技术人员在本家电附近安装插座。

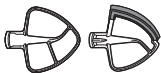

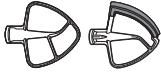


简体中文





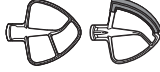


使用台式搅拌机

速度控制指南

速度	操作	附件	说明
1	搅拌		用于慢速搅拌、组合、打浆、开始所有搅拌程序。用于将面粉和干燥配料加入面糊，以及将液体加入干燥配料。请勿使用速度 1 来搅拌或揉搓发酵面团。
2	缓慢搅拌		用于慢速搅拌、打浆、快速搅动。用于搅拌和揉搓发酵面团、重型面糊和糖果，开始捣碎土豆或其他蔬菜，将起酥油切入面粉，搅拌稀薄或易溅的面糊。
4	搅拌、搅打		用于搅拌诸如曲奇的准重型面糊。用于融合糖并切细，将糖添加到蛋白制作蛋白糖饼。中等速度蛋糕搅拌。
6	搅拌、乳化		用于中等速度搅拌（乳化）或搅打。用于完成蛋糕、油炸圈饼和其他面糊的混合。高速蛋糕搅拌。
8	快速搅拌、搅打		用于搅打奶油、蛋白和煮沸糖霜。
10	快速搅打		用于搅打少量奶油、蛋白，或用于最终搅打土豆泥。

注：如需实现更精细的调整，可将速度控制杆设置在上表中所列的速度之间，以获得速度 3、5、7 和 9。准备发酵面团时，请勿超出速度 2，因为这可能导致台式搅拌机受损。

附件指南

附件	用途
对于普通的稠混合物，请使用平搅器和曲边搅拌器：	 蛋糕、奶油糖霜、糖果、曲奇、糕点、饼干、肉糜卷、土豆泥
打蛋器，用于需要混入空气的混合物：	 鸡蛋、蛋白、多脂奶油、煮沸糖霜、松糕、蛋黄酱、某些糖果
面团钩，用于搅拌和揉搓发酵面团：	 面包、面包卷、披萨面团、包点

*仅包含在特选型号。也可作为可选附件。

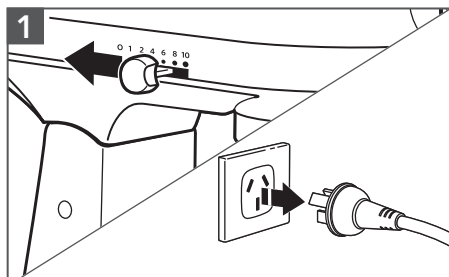




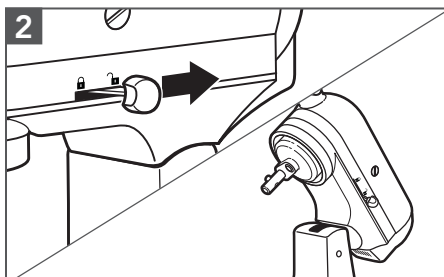
使用台式搅拌机

安装/拆卸桶

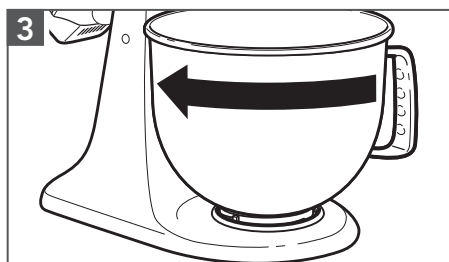
简体中文



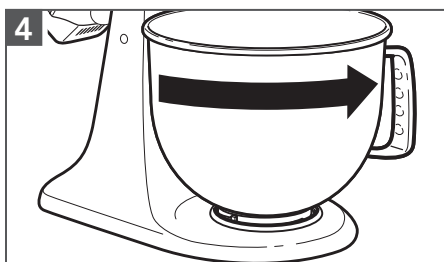
1
安装桶：将速度控制器转动到“0”。拔掉台式搅拌机插头。



2
将锁定杆保持在 UNLOCK（解锁）位置，然后向后倾斜电动头。

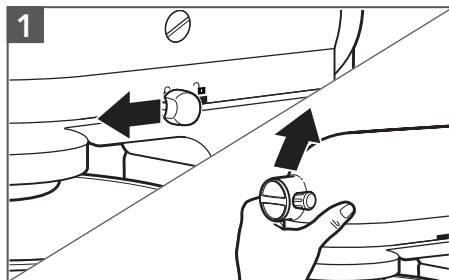


3
将桶放置在桶夹板上。沿顺时针方向轻轻转动桶。

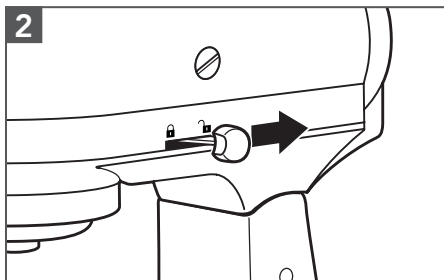


4
拆卸桶：重复第 1 步和第 2 步。沿逆时针方向轻轻转动桶。

提升/降低电动头



1
提升电动头：将锁定杆推至 UNLOCK（解锁）位置并提升电动头。提升后，控制杆会自动回到 LOCK（锁定）位置，以保持电动头升起。



2
降低电动头：将锁定杆推至 UNLOCK（解锁）位置，然后轻轻降下电动头。电动头降下后，锁定杆会自动回到 LOCK（锁定）位置。在搅拌之前，通过尝试升起电动头测试锁紧是否牢靠。

注：使用台式搅拌机时，电动头应当始终保持在锁定位置。





使用台式搅拌机

安装/拆卸平搅器、曲边搅拌器*、打蛋器和面团钩

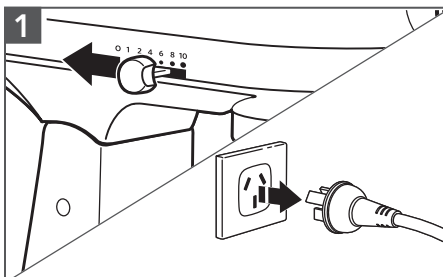


警告

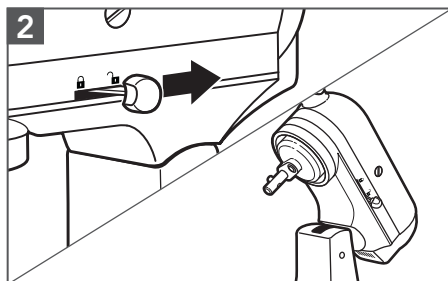
受伤危险

在触碰搅拌器之前务必拔下搅拌机的插头。

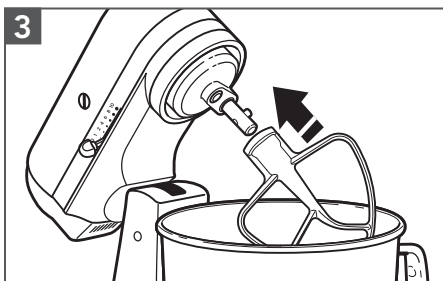
否则可导致骨折、割伤或瘀伤。



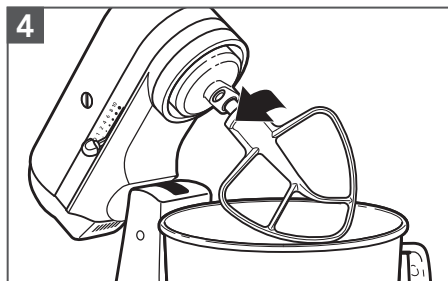
1 安装附件：将速度控制器转动到“0”。拔掉台式搅拌机插头。



2 将锁定杆保持在 UNLOCK（解锁）位置，然后向后倾斜电动头。



3 将附件滑到搅拌器轴上并尽可能向上按压。然后，将附件向右转动，使附件钩住搅拌器轴上的销。



4 拆卸附件：重复第 1 步和第 2 步。将附件尽可能向上按压，然后向左转动。将附件从搅拌器轴上拉出。

*仅包含在特选型号。也可作为可选附件。

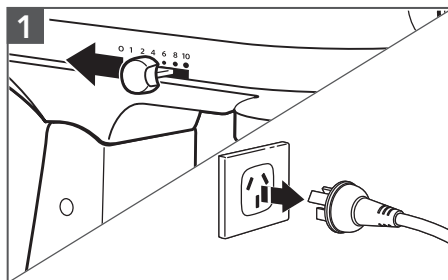




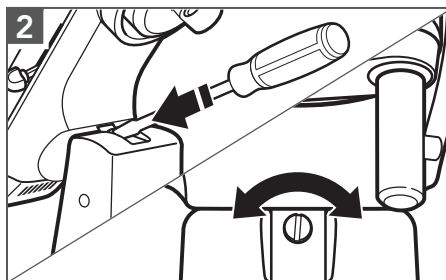
使用台式搅拌机

搅拌器至桶间隙

台式搅拌机在出厂时经过调整，从而使平搅器刚好未接触桶的底部。如果由于某种原因，平搅器接触了桶的底部，或距离桶过远，可轻松修正间隙。



将速度控制器转动到“0”。拔掉台式搅拌机插头。

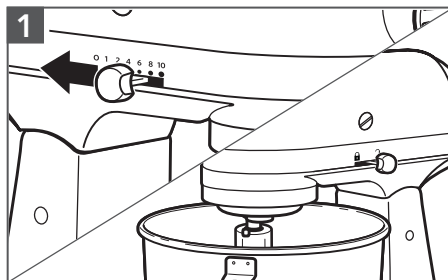


提升电动头。沿逆时针方向（向左）轻轻转动螺钉，升起平搅器，或沿顺时针方向（向右）转动，将搅拌器降下。对平搅器进行调整，使其刚好离开桶的表面。如果过度调整螺钉，桶锁定杆可能不会锁定到位。

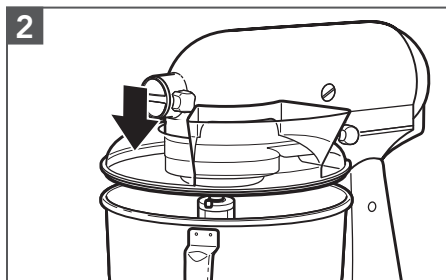
注：如果调整得当，平搅器将不会触碰桶的底部或侧面。如果平搅器或打蛋器靠得很近，从而触碰到桶的底部，涂层可能会磨损搅拌器或打蛋器上的丝线可能磨损。

简体中文

放置/拆卸导流罩*



放置导流罩：将速度控制器转动到“0”。拔掉台式搅拌机插头。安装所选附件。参见“安装/拆卸平搅器、打蛋器和面团钩”章节。



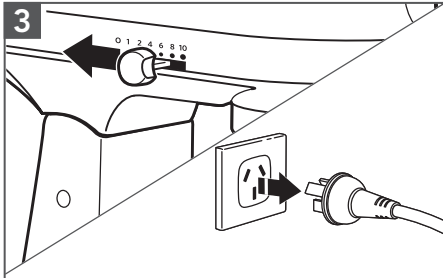
从台式搅拌机前方，在桶上方滑动导流罩，直至罩对中。罩的底部边缘应当装配在桶内。

*仅包含在特选型号。也可作为可选附件。

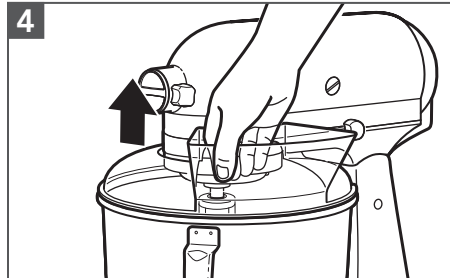




使用台式搅拌机



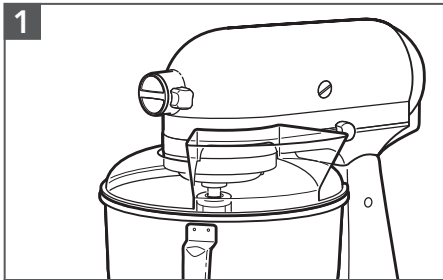
拆卸导流罩：将速度控制器转动到“0”。拔掉台式搅拌机插头。



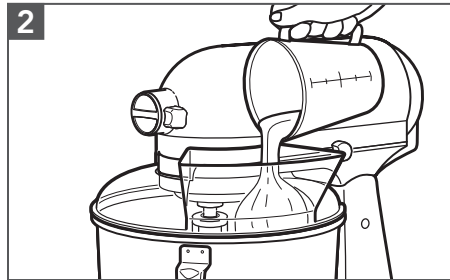
提起导流罩的前部，离开桶边缘，并将其向前拉动。拆下附件和桶。

导流罩使用方法*

使用导流罩，可避免搅拌时配料从桶中溅出，也更利于在搅拌时将配料导入桶中。



为了得到最佳结果，旋转导流罩，从而电动头涵盖罩中的 U 型间隙。面对台式搅拌机时，导流槽将刚好在附件套筒的右侧。



通过导流槽将配料倒入桶中。

*仅包含在特选型号。也可作为可选附件。

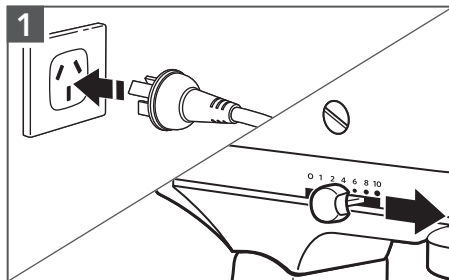




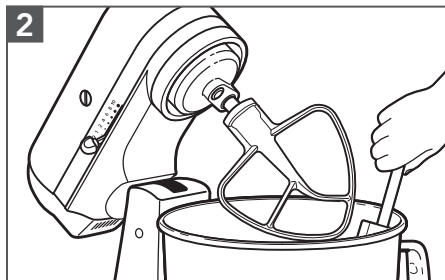
使用台式搅拌机

速度控制杆操作方法

注：台式搅拌机在使用期间温度可能升高。以较长时间处理重型负载时，装置的顶部可能变热。这属于正常现象。



将台式搅拌机的插头插入正确的电源插座中。务必将速度控制杆设置在最低速度上之后再启动，然后逐渐增大速度，避免配料溅出。请参阅“速度控制指南”章节。

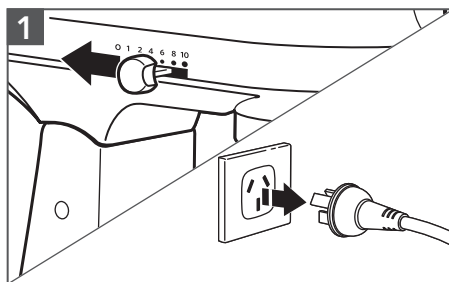


台式搅拌机工作期间，请勿刮擦桶。桶和搅拌机旨在提供彻底的搅拌，不会时常产生刮擦。在搅拌期间最多只能刮擦桶一次或两次。

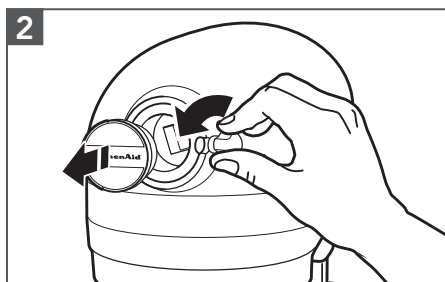
简体中文

可选附件

KitchenAid 提供各种可选附件，例如，食品粉碎机或面团切刀。如图所示，这些附件可安装到台式搅拌机的附件动力轴上。



安装：将速度控制器转动到“0”。拔掉台式搅拌机插头。

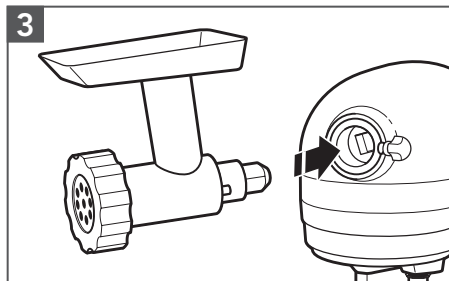


沿逆时针方向转动附件旋钮，将其拧松。拆下附件套筒罩。

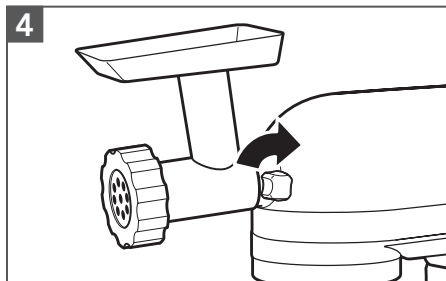




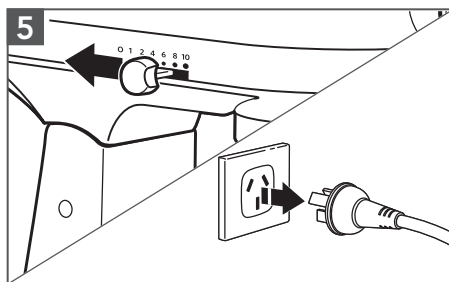
使用台式搅拌机



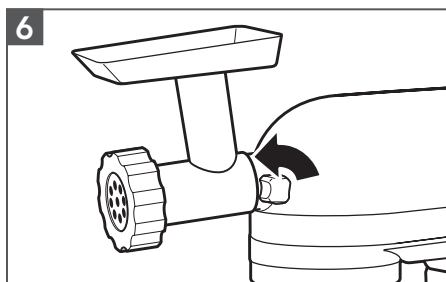
3 将附件轴壳插入附件套筒，确保附件动力轴安装到方形附件套筒插孔中。可能必须来回转动附件。当附件处于正确位置时，附件上的销将装入套筒边缘上的凹口。



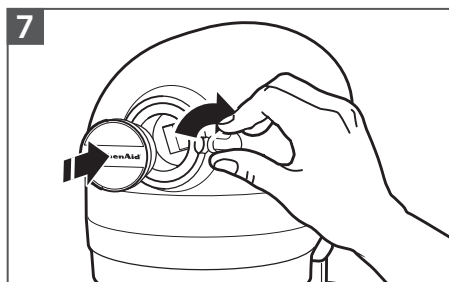
4 通过顺时针转动紧固附件旋钮，直到附件完全固定至台式搅拌机。将插头插入正确的电源插座中。



5 拆卸：将速度控制器转动到“0”。拔掉台式搅拌机插头。



6 沿逆时针方向转动附件旋钮，将其拧松。在拉出时轻轻来回旋转附件。



7 更换附件套筒罩。沿顺时针方向转动附件旋钮，将其拧紧。

注：有关建议的速度设置和操作时间，请参阅每个特定附件的“使用与保养指南”。



保养与清洁

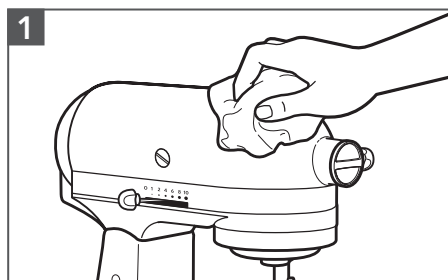
警告

触电危险

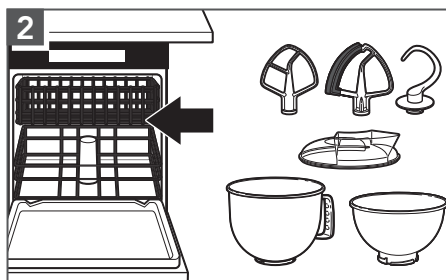


- 插入接地的插座。
- 请勿去除接地插针。
- 不要使用适配器。
- 不要使用延长线。
- 不遵守这些说明可导致死亡、火灾或触电。

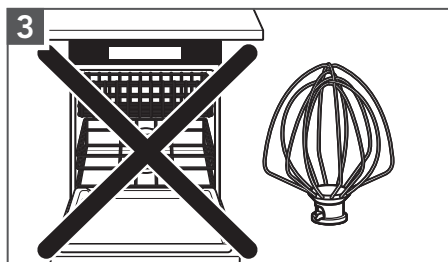
简体中文



1
清洁之前，务必拔下台式搅拌机插头。用柔软的湿布擦拭台式搅拌机。请勿使用家用/市售清洁剂。时常擦拭搅拌轴，去除可能累积的任何残留物。切勿浸入水中。



2
桶、导流罩*、白色平搅器、曲边搅拌器*和白色面团钩可用洗碗机清洗。或者，在起泡热水中彻底清洁，然后彻底冲净，再干燥。切勿将搅拌器存放在搅拌器轴上。




3
重要信息：打蛋器不可用洗碗机清洗。在起泡热水中彻底清洁它，然后彻底冲净它们，再干燥。切勿将打蛋器存放在搅拌器轴上。

*仅包含在特选型号。也可作为可选附件。



故障排除



警告

触电危险

插入接地的插座。

请勿去除接地插针。

不要使用适配器。

不要使用延长线。

不遵守这些说明可导致死亡、火灾或触电。

问题	解决方案
如果台式搅拌机在使用期间温度升高：	在重负载下，如果搅拌时间延长，您在触碰到设备顶部时可能感到不适。这属于正常现象。
如果平搅器碰到桶：	请停止台式搅拌机。请参阅“搅拌器至桶间隙”章节，调整搅拌器与桶之间的间隙。
台式搅拌机可能会发出刺鼻气味：	这在电机中很常见，新机器尤其明显。
如果台式搅拌机无法工作，请检查以下各项：	台式搅拌机插头是否已插入？
	台式搅拌机电路中的保险丝是否正常工作？如果有断路器盒，请确保电路是闭合的。
	将台式搅拌机关闭 10-15 秒，然后再次打开。如果台式搅拌机仍不能启动，则使其冷却 30 分钟，然后再重新打开。





保修政策

以下保修政策仅限于在中国大陆地区（不包含香港、澳门特别行政区和台湾地区）购买的下列KitchenAid中国大陆地区家用或者商用系列产品；并且该产品仅用于正常的对应家用或者商用用途。

经由KitchenAid或KitchenAid特约服务中心检查产品确定为功能故障的进行免费维修或更换零部件。

功能故障指不能正常工作、异响、漏电跳闸等。

在法律允许的范围内，本政策会不时更新，具体请查询KitchenAid微信公众号（KitchenAid凯膳怡1919）特定情况下（包括但不限于品牌特卖会、品牌折扣等），保修政策根据当时具体发布的政策执行。

5年期保修产品 家用 台式搅拌机*

搅拌机包装内配备的附件：搅拌碗（桶）、打蛋器、搅拌桨（平搅器）、面团勾、防溅罩（导流罩），以及电机组成元件 碳刷 属于损耗件不保修，但在特定期限内，出现质量问题，可进行退换处理，详见退换货政策附表。

2年期保修产品 家用台式料理机**

料理机包装内配备的搅拌杯属于损耗件不保修，但在特定期限内，出现质量问题，可进行退换处理，详见退换货政策附表。

1年期保修产品 商用产品*** | 食物切碎机 | 手持打蛋器 | 电水壶 | 食物处理机 | 手持料理棒 | 搅拌机配件产品 | 非电器类产品 | 咖啡机 | 其他产品

食物切碎机和食物处理机的塑料碗、盖子、刀头，手持料理棒的刀头，手持打蛋器的打蛋器、面团勾、搅拌桨，配件产品中清理用的毛刷、切削用的刀头等，均属于损耗件不保修，但在特定期限内，出现质量问题，可进行退换处理，相关退换货政策详见退换货政策附表。

搅拌机配件产品包括所有外接在机头前端方形插孔处的配件，以及冰激凌机配件，详情请见KitchenAid公众号（KitchenAid凯膳怡1919）或联系售后。

* 家用台式搅拌机：5KSM3311XC, 5KSM95C, 5KSM125C, 5KSM150PSC, 5KSM165PSC, 5KSM6583C, 5KSM7580XC

** 家用台式料理机：5KSB1585C, 5KSB5080C, 5KSB8270C, 5KSB4027C, 5KSB1325C, 5KSB1340C

*** 商用产品机型包括：5KPM5C, 5KSM7590C





附表：退换货政策

时间节点	可退换货范围	特别说明
签收产品前	销售包装破损	原装进口产品, 均为原包装箱
	赠品缺失	赠品享受产品本身同等保修政策
	附件缺失	标准附件详见说明书
	产品外观缺陷	含明显刮痕、掉漆、围带铭牌松脱等
	产品功能问题	不能正常工作、异响等
签收产品后, 7天内	无理由退货	退货产品(含随机附件、赠品)须完好无损, 且不影响二次销售
	产品外观缺陷	含明显刮痕、掉漆、围带铭牌松脱等
	产品功能问题	不能正常工作、异响等;
签收产品后, 15天内	产品功能问题	不能正常工作、异响等; 注意: 签收后超过7天, 不接受因产品外观缺陷导致的退换货
签收产品后超过15天, 保修期限内	按保修政策执行, 不可退换货	请联系售后
保修期限外	计费维修保养	请联系售后

保修注意事项

产品保修期认定: 消费者提供有效购买凭证为依据进行保修的, 保修期按照消费者实际购买日期起算; 如果消费者无法提供有效购买凭证, 则按照产品序列号中的生产时间延后六个月作为保修期起算日期;

有效购买凭证: KitchenAid 产品的有效购买凭证包括有效的商用发票(包括电子发票)、有效的实际网购记录等; 若对有效购买凭证产生争议, 具体以KitchenAid或KitchenAid特约服务中心的最终判定为准。

赠品(不包含随机附件)享受该产品本身同等的保修政策, 但该赠品必须罗列在所提供的有效购买凭证中;

维修时效: 消费者联系KitchenAid售后并被认定产品满足免费售后服务要求后, 可以联系快递上门取件, 选用顺丰特惠, 将维修产品寄送到就近的售后特约服务中心, 费用为保价到付; 特约服务中心的工程师力争于三个工作日内完成维修工作, 修复完成后交付快递寄还给消费者, 全程消费者不承担任何费用。实际维修时间应视具体情况而定, 若从消费者寄出产品之日起, 超过十个工作日仍未完成维修, KitchenAid将免费为消费者更换全新产品;

任何更换下来的部件所有权将归KitchenAid所有并回收处理。





保修政策不适用于下列情况

1. 并非在中国大陆地区（香港、澳门和台湾地区除外）购买的产品；
2. 并非中国大陆地区家用或者商用系列产品；
3. 有效购买凭证与维修产品不符或者有效购买凭证被涂改的；
4. 超出产品保修期限或内容的；
5. 产品的损耗件不在保修范围之内；
6. 因消费者不按照说明书使用、运输、维护、保管所造成的产品损坏，包括但不限于产品的外观瑕疵、破损、功能损坏等；
7. 经由非KitchenAid 特约服务中心拆卸、维修或者更换非产品原装零部件所造成的产品损坏；
8. 产品使用环境（包括但不限于电压、湿度、温度、虫害等）明显超出产品使用说明书要求所造成的产品损坏；
9. 因地震、火灾、水灾、电击等不可抗的自然灾害所造成的产品损坏。

若对上述情况产生争议，具体以KitchenAid或KitchenAid特约服务中心的最终判定为准。

在上述情况下，消费者需要支付保外维修费用、零件费用及来回运费。但并非所有问题都可以维修，如果产品损坏严重，或因上述第6、7、8、9、10而造成损坏或故障以KitchenAid或其特约服务中心可能无法提供维修服务。

在上述情况下，特约服务中心的工程师力争于三个工作日内完成维修工作，修复完成后交付快递寄还给消费者。如果遇到零部件需要从国外进口，则实际维修时间视具体情况而定。

售后服务联系方式

服务热线：4000128733 / 021-61692552

服务时间：9:00 - 17:00（法定节假日及国庆、春节长假除外）

服务邮箱：mdl-aftersale-service-china@kitchenaid.com

KitchenAid特约服务中心地址及联系方式

详见KitchenAid微信公众号(KitchenAid凯膳怡1919)

©2019 版权所有。

KITCHENAID 和台式搅拌机的设计是在美国和其他地方的商标。





KitchenAid

©2019 All rights reserved.

KITCHENAID and the design of the stand mixer are trademarks in the U.S. and elsewhere.

版权所有。

KITCHENAID 和台式搅拌机的设计是在美国和其他地方的商标。

