

# KitchenAid

STAND MIXER

5KSM180

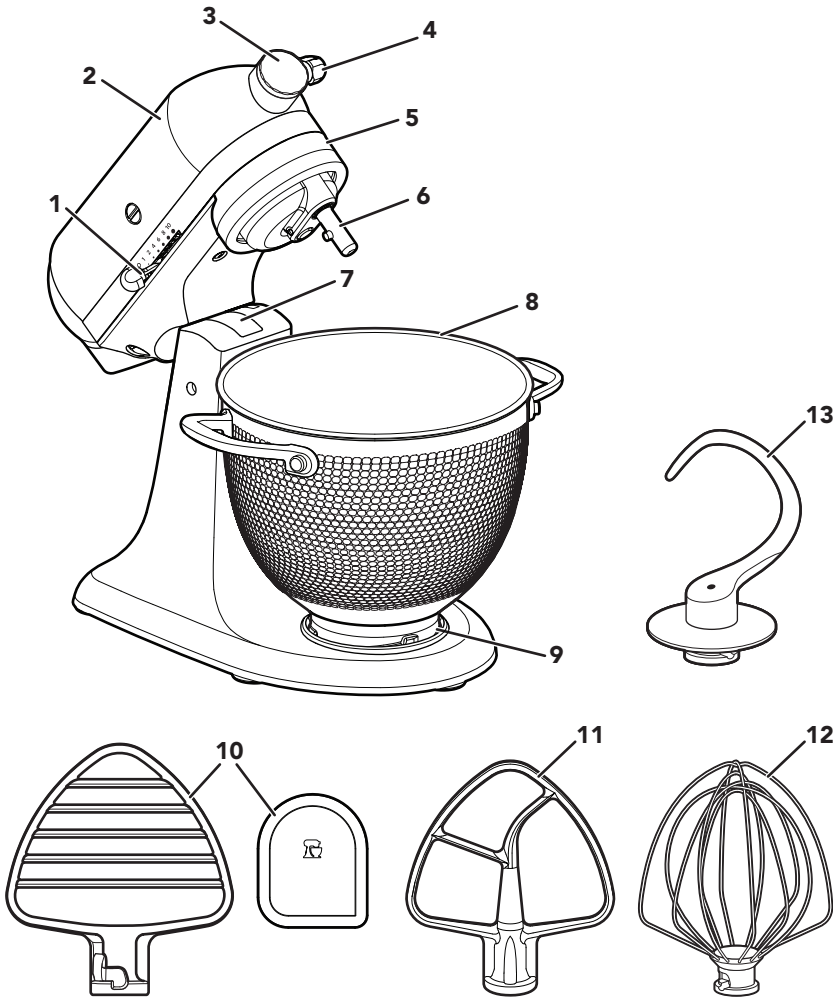
PRODUCT GUIDE



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W11617485A

# PARTS AND FEATURES



1. Speed Control Lever
2. Motor Head
3. Attachment Hub
4. Attachment Knob
5. Motor Head Locking Lever (not shown)
6. Beater Shaft
7. Beater Height Adjustment Screw (not shown)
8. Bowl
9. Bowl Clamping Plate
10. Stainless Steel Pastry Beater\* and Nylon Scraper\*\*
11. Stainless Steel Flat Beater\*
12. Stainless Steel Wire Whip\*
13. Stainless Steel Dough Hook\*

\*Also available as an optional accessory.

\*\*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. European Union Only: This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
4. European Union Only: Appliances can be used by 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 the hazards involved.
5. European Union and other countries requiring IEC standards: Children shall not play with the appliance. Children should be supervised to ensure that they do not play with the appliance.

- 6.** 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.
- 7.** 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.
- 8.** 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.
- 9.** 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 Authorized Service Facility for examination, repair, or electrical or mechanical adjustment.
- 10.** The use of accessories/attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury to persons.
- 11.** Do not use the appliance outdoors.
- 12.** Do not let the cord hang over edge of table or counter.
- 13.** Do not let the cord contact hot surfaces, including the stove.
- 14.** Remove Flat Beater, Wire Whip, or Dough Hook, from Stand Mixer before washing.
- 15.** If the supply cord is damaged, it must be replaced by KitchenAid, its service agent, or similarly qualified persons in order to avoid a hazard.
- 16.** Never leave the appliance unattended while it is in operation.
- 17.** To avoid product damage, do not use the Stand Mixer Bowl in areas of high heat such as an oven, microwave, or on a stovetop.
- 18.** Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
- 19.** Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.



20. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farmhouses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## SAVE THESE INSTRUCTIONS

For complete details on product information, instructions and videos, including Guarantee information, visit

[www.kitchenaid.co.uk/product-tips](http://www.kitchenaid.co.uk/product-tips),  
[www.kitchenaid.ie/product-tips](http://www.kitchenaid.ie/product-tips), or [www.KitchenAid.eu](http://www.KitchenAid.eu).

### 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 for model 5KSM180

**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.

**NOTE:** The Grain Mill (5KGM) is not compatible with Tilt Head Stand Mixers for the series models 5KSM180.

# SPEED CONTROL GUIDE

SPEED	ACTION	ACCESSORY	DESCRIPTION
1	Stir	Flat 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*, 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*, 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*, 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. To move Speed Control Lever with ease, lift up slightly as you move it across the settings in either direction.

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

\*Also available as an optional accessory.

# ACCESSORY GUIDE

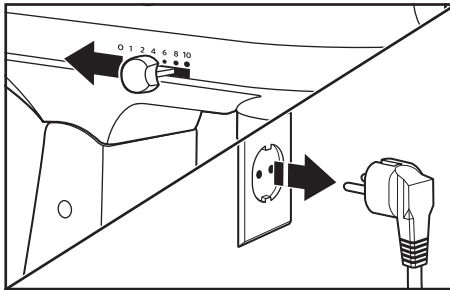
ACCESSORY	USE TO MIX	SUGGESTED ITEMS
Flat Beater*	Normal to heavy mixtures	Cakes, creamed frostings, candies, cookies, biscuits, pie pastry, meatloaf, mashed potatoes.
Wire Whip*	Mixtures that need air incorporated	Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, mayonnaise, some candies.
Dough Hook*	Mixing and kneading yeast doughs	Breads, rolls, pizza dough, buns, coffee cakes.
Pastry Beater*	Cut butter into flour	For pie dough, biscuits and other pastries, mashing fruits and vegetables, and shredding meats.

**NOTE:** Nylon Scraper\* \*\*\* assists in cleaning the Pastry Beater\*. It may also be useful in scraping ingredients from the Bowl.

## PRODUCT ASSEMBLY

### ATTACHING/REMOVING THE BOWL

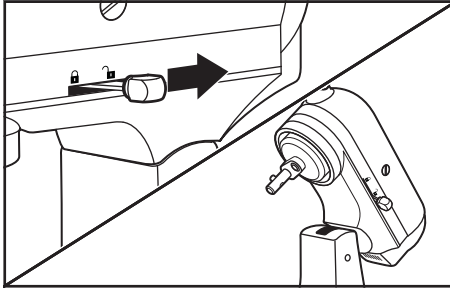
1. **To attach Bowl:** Turn Speed Control Lever to off (0). Unplug Stand Mixer.



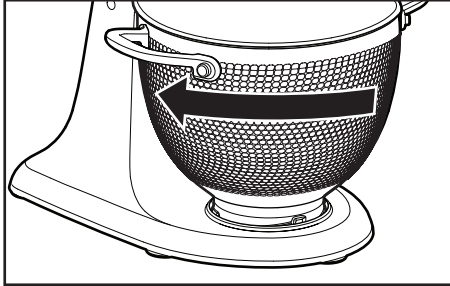
\*Also available as an optional accessory.

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

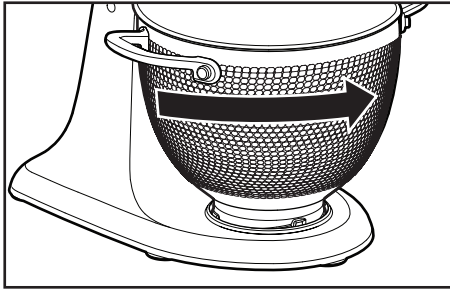
2. Unlock and lift the Motor Head. Then, lock\*\*\* the head to keep it lifted.



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.

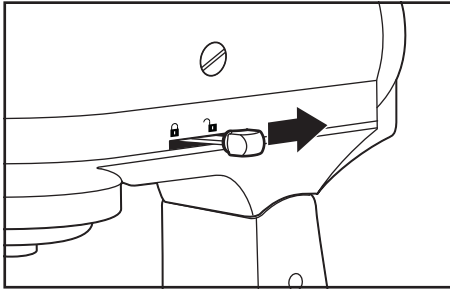


**NOTE:** Motor Head should always be in locked position when using the Stand Mixer.

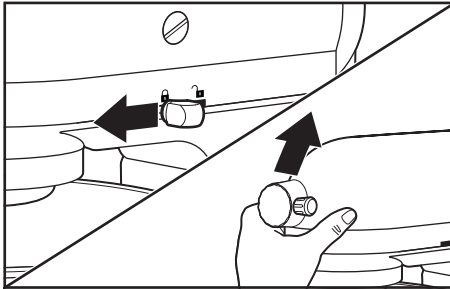
\*\*\*Locking option is available on select models.

## 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 the lock\*\*\* position to keep the head lifted.



2. **To lower Motor Head:** Push the locking lever to unlock and gently bring the head down. The locking lever will automatically go back in the lock\*\*\* position when the head is down. Before mixing, test lock by attempting to raise Motor Head.



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

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

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

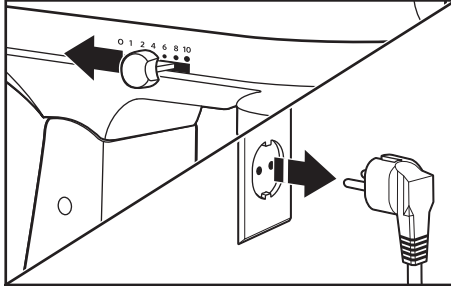
## ⚠ WARNING

### Injury Hazard

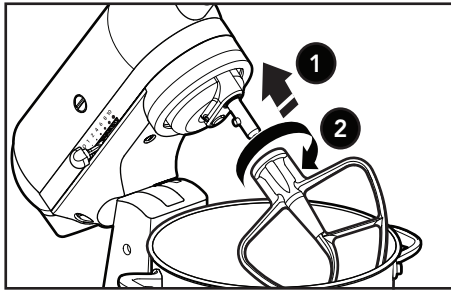
Unplug mixer before touching beaters.

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

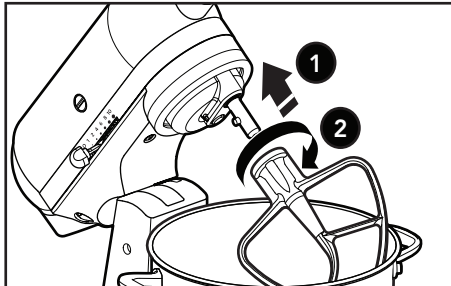
1. **To attach accessory:** Turn Speed Control Lever to off (0). Unplug Stand Mixer.



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

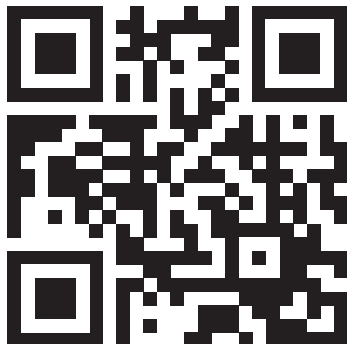
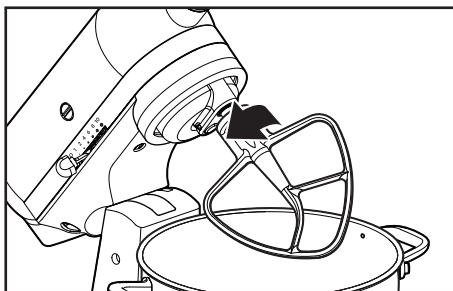


3. Slip accessory onto Beater Shaft and press upward as far as possible. Then, turn accessory to the right, hooking accessory over the pin on the shaft.



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

- 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.

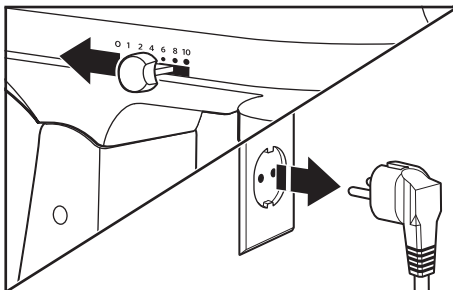


Scan code for more information

## BEATER TO BOWL CLEARANCE

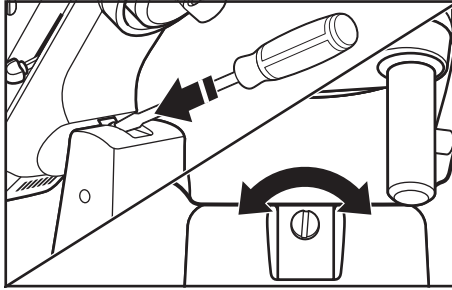
Your Stand Mixer is adjusted at the factory so the Flat Beater\* just clears the bottom of the Bowl. If, for any reason, the Flat Beater\* hits the bottom of the Bowl or is too far away from the Bowl, you can correct clearance easily.

- Turn Speed Control Lever to off (0). Unplug Stand Mixer.



\*Also available as an optional accessory.

2. 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 locking 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.

\*Also available as an optional accessory.



# PRODUCT USAGE

## OPERATING THE SPEED CONTROL LEVER

**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.

### **⚠ WARNING**

#### **Electrical Shock Hazard**



**Plug into an earthed outlet.**

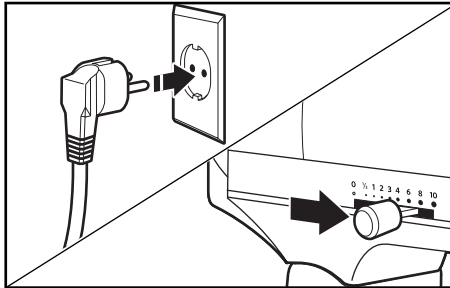
**Do not remove earth prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

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

1. Plug the Stand Mixer into a proper electrical outlet. Always set Speed Control Lever on lowest speed to start, then gradually increase speed to avoid splashing ingredients. See the "Speed Control Guide" chart.



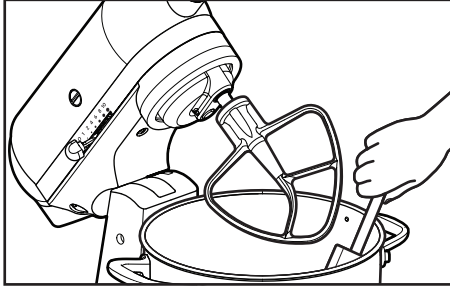
# ⚠ WARNING

## Injury Hazard

**Unplug mixer before touching beaters.**

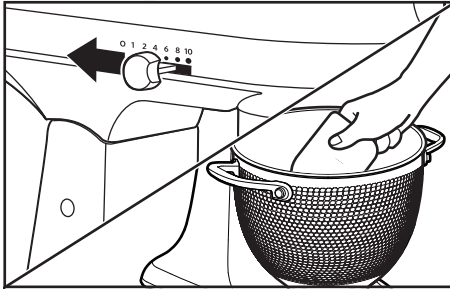
**Failure to do so can result in broken bones, cuts, or bruises.**

2. Do not scrape the Bowl while the 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.



## USING THE DOUGH SCRAPER

1. Turn Speed Control Lever to off (0) and unplug Stand Mixer. Remove dough from the Bowl with the help of Nylon Scraper\* \*\*.



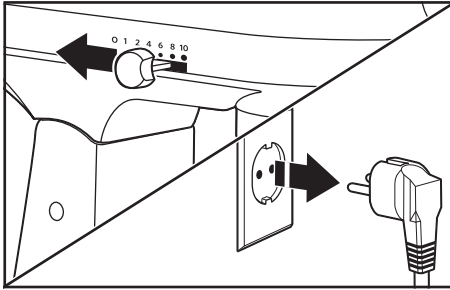
\*Also available as an optional accessory.

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

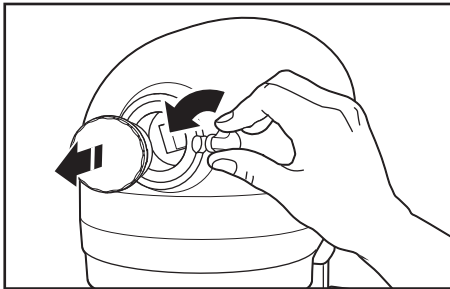
## OPTIONAL ATTACHMENTS

KitchenAid offers a wide range of optional attachments such as the Food Grinder or Pasta Makers. They may be attached to the Stand Mixer attachment power shaft, as shown here.

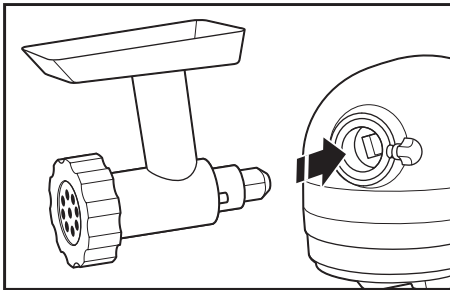
- 1. To attach:** Turn the Speed Control Lever to off (0). Unplug Stand Mixer.



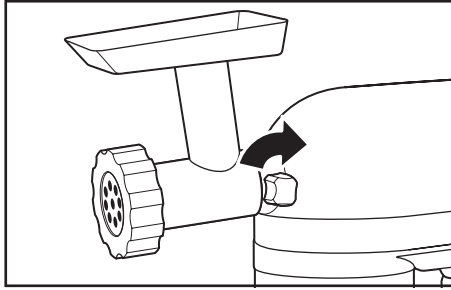
- 2. Loosen Attachment Knob by turning it counterclockwise. Remove Attachment Hub cover.**



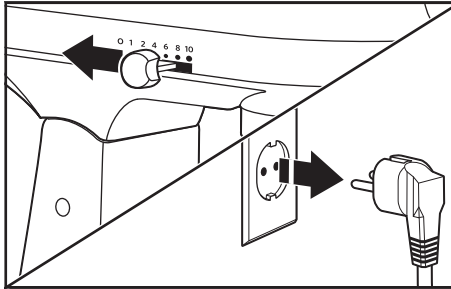
- 3. Insert attachment shaft housing into Attachment Hub, making certain that attachment power shaft fits into square Attachment Hub socket. It may be necessary to rotate attachment back and forth. When attachment is in proper position, the pin on the attachment will fit into the notch on the hub rim.**



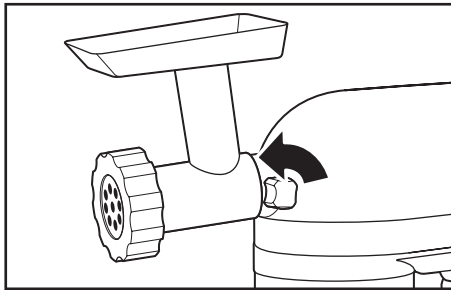
4. Tighten Attachment Knob by turning clockwise until attachment is completely secured to Stand Mixer.



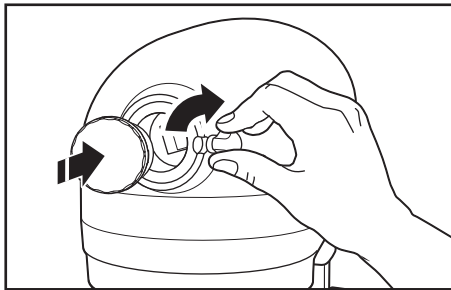
5. To remove: Turn Speed Control Lever to off (0). Unplug Stand Mixer.



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



7. Replace Attachment Hub cover. Tighten Attachment Knob by turning it clockwise.

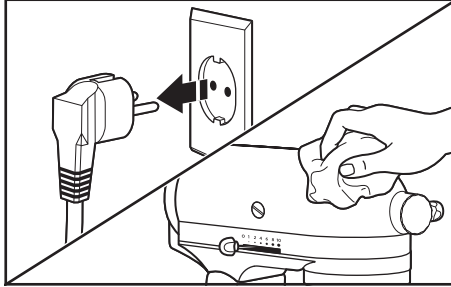


**NOTE:** See the Use and Care Guide of each specific attachment for recommended speed settings and operating times.

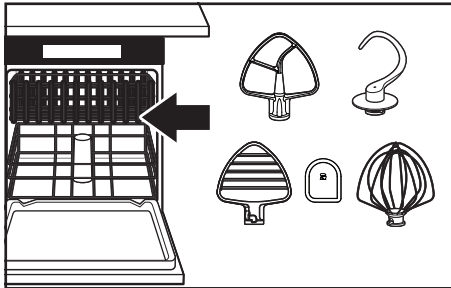
# CARE AND CLEANING

**IMPORTANT:** Do not immerse the Stand Mixer body in water or other liquids. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.

1. 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.



2. **Dishwasher-safe parts, top rack only:** Stainless Steel Flat Beater\*, Stainless Steel Dough Hook\*, Stainless Steel Wire Whip\*, Stainless Steel Pastry Beater\* and Nylon Scraper\*\*\*. Or, clean them thoroughly in hot sudsy water and rinse completely before drying. Do not store beaters on shaft.



**NOTE:** Stainless steel accessories are dishwasher-safe.

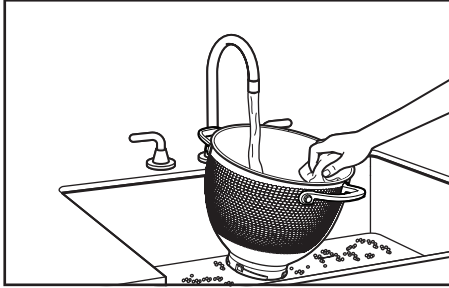
\*Also available as an optional accessory.

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

## CLEANING THE COPPER BOWL

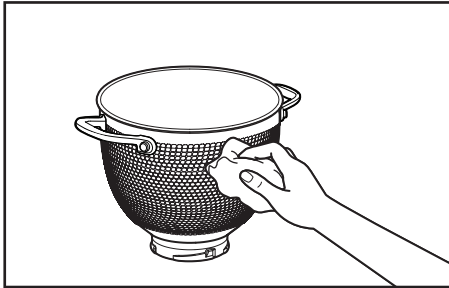
Before first use, wash with warm soapy water.

1. **IMPORTANT:** Do not wash the Copper Bowl in the dishwasher. Copper Bowl is hand washable only. Wash the Bowl with a damp cloth and warm soapy water, using a mild detergent. Rinse and dry thoroughly.



2. **Copper Bowl Care:**

**Copper Exterior:** Copper is a natural material. Variation in colour after use is expected, and this patina finish will vary for each Bowl. If using a commercial copper cleaner to polish, follow manufacturer's directions and buff with a soft dry cloth.



### **IMPORTANT:**

- Scrubbing too hard may scratch the copper finish.
- Avoid harsh or abrasive detergents.
- Do not use steel wool or steel scouring pads.

# TROUBLESHOOTING GUIDE

## **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.**


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 the Flat Beater hits the Bowl	Stop the Stand Mixer. See the “Beater to Bowl Clearance” section and adjust the beater to bowl clearance.
If your Stand Mixer should fail to operate, please check the following	Is the Stand Mixer plugged in?
If your Stand Mixer should fail to operate, please check the following	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.
If your Stand Mixer should fail to operate, please check the following	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 “Terms of KitchenAid Guarantee (“Guarantee”)” section. Do not return the Stand Mixer to the retailer; retailers do not provide service.

## ELECTRICAL EQUIPMENT WASTE DISPOSAL

### DISPOSAL OF PACKING MATERIAL

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

## RECYCLING THE PRODUCT

- This appliance is marked in compliance with law in the EU and UK covering, 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.

## DECLARATION OF CONFORMITY

### FOR UNITED KINGDOM

This appliance has been designed, constructed and distributed in compliance with the safety requirements of UK Legislation: Electrical Equipment (Safety) Regulations 2016, Electromagnetic Compatibility Regulations 2016. The Ecodesign for Energy-Related Products and Energy Information (Amendment) (EU Exit) Regulations 2019. The Restriction of the Use of Certain Hazardous Substances in Electrical and Electronic Equipment Regulations 2012.

### FOR EUROPEAN UNION

This appliance has been designed, constructed, and distributed in compliance with the safety requirements of EC Directives: Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility Directive 2014/30/EU, Ecodesign Directive 2009/125/EC, RoHS Directive 2011/65/EU and following amendments.

## TERMS OF KITCHENAID GUARANTEE ("GUARANTEE")

### Covering U.K. - Ireland - UAE

KitchenAid Europa, Inc., Nijverheidslaan 3, Box 5, 1853 Strombeek-Bever, Belgium ("Guarantor") grants the end-customer, who is a consumer, a Guarantee pursuant to the following terms.

#### FOR U.K.:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product. In summary, the Consumer Rights Act 2015 says products must be as described, fit for purpose and of satisfactory quality. During the expected lifespan of your product your legal rights entitle you to the following:

- Up to 30 days: if your product is faulty, then you can get an immediate refund.
- Up to six months: if your product can't be repaired or replaced, then you're entitled to a full refund, in most cases.
- Up to six years: if your product does not last a reasonable length of time you may be entitled to some money back.

These rights are subject to certain exceptions. For detailed information please visit the Citizens Advice website [www.adviceguide.org.uk](http://www.adviceguide.org.uk) or call **03454 04 05 06**.

#### FOR IRELAND:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product under the European Communities (Certain Aspects of the Sale of Consumer Goods and Associated Guarantees) Regulations 2003 (S.I. No. 11/2003) and other enactments governing the sale of consumer goods.

#### FOR UAE:

The Guarantee applies in addition to and does not limit or affect the statutory warranty rights of the end-customer against the seller of the product.

### 1. SCOPE AND TERMS OF THE GUARANTEE



- a) The Guarantor grants the Guarantee for the products mentioned under Section 1.b) which a consumer has purchased from a seller or a company of the KitchenAid-Group within the following countries: U.K., Ireland, or the United Arab Emirates (UAE).  
 b) The Guarantee period depends on the purchased product and is as follows:

**Five Year full guarantee from date of purchase.**

- c) The Guarantee period commences on the date of purchase, i.e. the date on which a consumer purchased the product from a dealer or a company of the KitchenAid-Group.  
 d) The Guarantee covers the defect-free nature of the product.  
 e) The Guarantor shall provide the consumer with the following services under this Guarantee, at the choice of the Guarantor, if a defect occurs during the Guarantee period:
- Repair of the defective product or product part, or
  - Replacement of the defective product or product part. If a product is no longer available, the Guarantor is entitled to exchange the product for a product of equal or higher value.
- f) If the consumer wishes to make a claim under the Guarantee, the consumer has to contact the country specific KitchenAid service centres or the Guarantor directly at KitchenAid Europa, Inc. Nijverheidslaan 3, Box 5, 1853 Strombeek-Bever, Belgium;

Email-Address U.K.: [CONSUMERCARE.UK@kitchenaid.eu](mailto:CONSUMERCARE.UK@kitchenaid.eu)

Email-Address IRELAND: [CONSUMERCARE.IE@kitchenaid.eu](mailto:CONSUMERCARE.IE@kitchenaid.eu)

Toll Free Number U.K. & IRELAND: **00 800 381 040 26**

**FOR UAE:**

**AL GHANDI ELECTRONICS.**  
 POST BOX NO. 9098,  
 DUBAI, UNITED ARAB EMIRATES  
 Toll free number: +971 4 2570007

- g) The costs of repair, including spare parts, and any postage costs (if applicable) for the delivery of a defect-free product or product part shall be borne by the Guarantor. The Guarantor shall also bear the postage costs for returning the defective product or product part if the Guarantor or the country specific KitchenAid customer service centre requested the return of the defective product or product part. However, the consumer shall bear the costs of appropriate packaging for the return of the defective product or product part.  
 h) To be able to make a claim under the Guarantee, the consumer must present the receipt or invoice of the purchase of the product.

**2. LIMITATIONS OF THE GUARANTEE**

- a) The Guarantee applies only to products used for private purposes and not for professional or commercial purposes.  
 b) The Guarantee does not apply in the case of normal wear and tear, improper or abusive use, failure to follow the instructions for use, use of the product at the wrong electrical voltage, installation and operation in violation of the applicable electrical regulations, and use of force (e.g. blows).  
 c) The Guarantee does not apply if the product has been modified or converted, e.g. conversions from 120 V products to 220-240 V products.  
 d) The provision of Guarantee services does not extend the Guarantee period, nor does it initiate the commencement of a new Guarantee period. The Guarantee period for installed spare parts ends with the Guarantee period for the entire product.  
 e) **FOR UAE ONLY:**

Further or other claims, in particular claims for damages, are excluded unless liability is mandatory by law.

After expiry of the Guarantee period or for products for which the Guarantee does not apply, the KitchenAid customer service centres are still available to the end-customer for questions and information.

Further information is also available on our website:

- For U.K. & Ireland [www.kitchenaid.eu](http://www.kitchenaid.eu)
- For UAE: [www.KitchenAid-MEA.com](http://www.KitchenAid-MEA.com)

## PRODUCT REGISTRATION

Register your new KitchenAid appliance now: <http://www.kitchenaid.eu/register>