

KitchenAid

PROFESSIONAL BOWL-LIFT STAND

MIXER

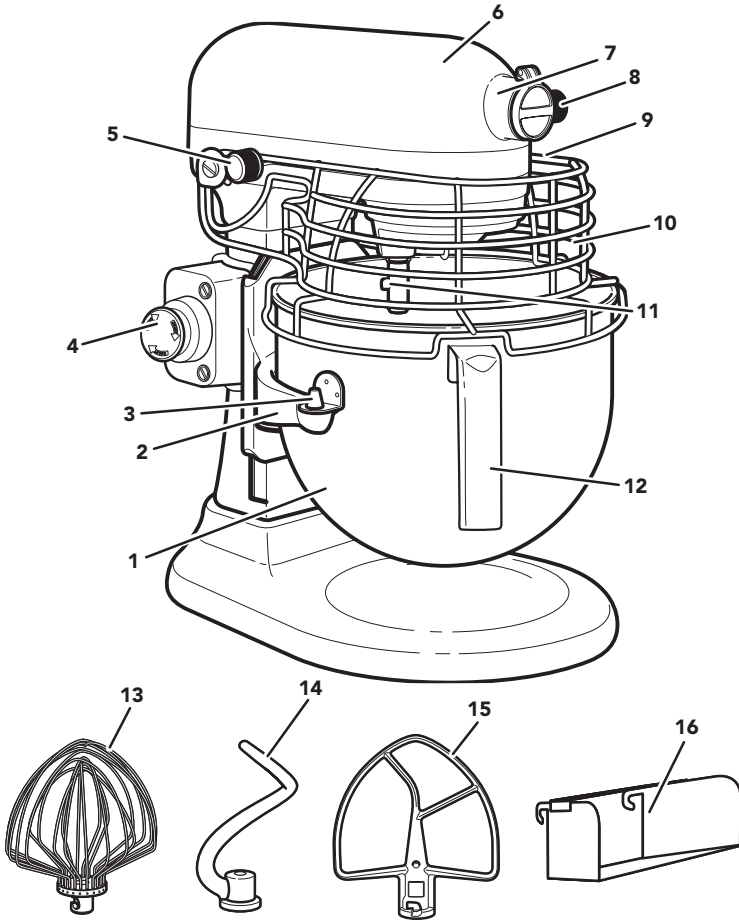
5KSM7990

PRODUCT GUIDE



W11457006A

PARTS AND FEATURES



- | | |
|--|---|
| 1. 6.9 L (7 qt.) Stainless Steel Bowl* | 9. Bowl-Lift Lever (not shown) |
| 2. Bowl Support | 10. Bowl Guard** |
| 3. Locating Pins | 11. Beater Shaft |
| 4. Stop Switch | 12. Bowl Handle* |
| 5. Speed Control Lever | 13. 11-Wire Stainless Steel Elliptical Whip |
| 6. Motor Head | 14. Stainless Steel Spiral Dough Hook |
| 7. Attachment Hub | 15. Stainless Steel Flat Beater |
| 8. Attachment Knob | 16. Removable Pouring Chute** |

*Bowl type may vary. Bowls are also available for purchase as separate accessories.

**Included with select models. Picture/Style may vary from product depending on model.

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 the 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. 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.
5. Avoid contacting moving parts. Keep hands, hair, and 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 Facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessories/attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. 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.
9. Never leave the appliance unattended while it is in operation.
10. Do not use the appliance outdoors.
11. Do not let the cord hang over the edge of table or counter.
12. 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.
13. Remove the Flat Beater, Wire Whip, or Spiral Dough Hook from the Stand Mixer before washing.
14. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
15. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
16. The appliance is not to be cleaned with a water jet.
17. This appliance is intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

SAVE THESE INSTRUCTIONS

For complete details on product information, instructions and videos, including Guarantee information, visit www.KitchenAid.co.uk or 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.

Voltage: 220-240 V~

Frequency: 50-60 Hz

Power: 325 W

Recommended operating time:

1-30 minutes with a duty cycle of 10 minutes ON/15 minutes OFF.

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.

This product is supplied with a Y type power cord. If the power cord is damaged, it must be replaced by KitchenAid or a service agent in order to avoid a hazard.

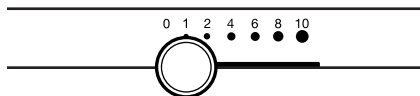
The acoustic pressure level measured in conformity with the prEN 454-test code is less than 70 dBA.

ACCESSORY GUIDE

| ACCESSORY | USE TO MIX | DESCRIPTION | OPERATING TIME |
|---|-------------------------------------|---|----------------|
| Stainless Steel Flat Beater | Normal to heavy mixtures | Cakes, creamed frostings, candies, cookies, biscuits, pie pastry, quick breads, meat loaf, mashed potatoes. | 1-10 minutes |
| Stainless Steel Spiral Dough Hook | Mixing and kneading yeast doughs | Breads, rolls, pizza dough, coffee cakes, buns. | 1-10 minutes |
| 11-Wire Stainless Steel Elliptical Whip | Mixtures that need air incorporated | Eggs, egg whites, heavy cream, boiled frostings, sponge cakes, angel food cakes, mayonnaise, some candies. | 1-30 minutes |

SPEED CONTROL GUIDE

All speeds features Soft Start which allows the Stand Mixer to start at a lower speed to help avoid ingredient splash-out and “flour puff” at start-up, then increases to the selected speed.



| SPEED | ACCESSORIES | OPERATING TIME | ACTION | DESCRIPTION |
|-------|---|----------------|------------------------|--|
| 1 | Stainless Steel Flat Beater | 1-10 minutes | Stirring | For slow stirring, combining, mashing, and starting all mixing procedures. Use to add flour and dry ingredients to batter, and add liquids to dry ingredients. Do not use speed 1 to mix or knead yeast doughs. |
| 2 | Stainless Steel Flat Beater | 1-10 minutes | Slow mixing, Kneading | For slow mixing, mashing, and 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. |
| | Stainless Steel Spiral Dough Hook | | | |
| 4 | Stainless Steel Flat Beater | 1-10 minutes | 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. Use with: Food Grinder, Rotor Slicer/ Shredder, Pasta Roller, and Fruit/Vegetable Strainer. |
| | 11-Wire Stainless Steel Elliptical Whip | 1-30 minutes | | |
| 6 | Stainless Steel Flat Beater | 1-10 minutes | Beating, Creaming | For medium-fast beating (creaming) or whipping. Use to finish mixing cake, doughnut, and other batters. High speed for cake mixes. |
| | 11-Wire Stainless Steel Elliptical Whip | 1-30 minutes | | |
| 8–10 | 11-Wire Stainless Steel Elliptical Whip | 1-30 minutes | Fast beating, Whipping | For whipping cream, egg whites, and boiled frostings. For whipping small amounts of cream, egg whites, or for final whipping of mashed potatoes. |

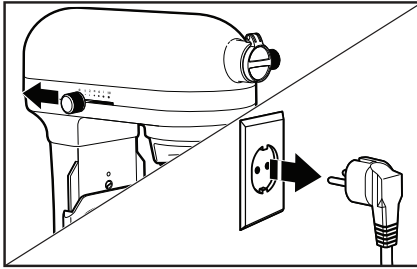
NOTE: Use Speed 2 to mix or knead yeast doughs. Use of any other speed creates high potential for Stand Mixer failure. The PowerKnead Stainless Steel Spiral Dough Hook efficiently kneads most yeast dough within 4 minutes.

CAPACITY CHART

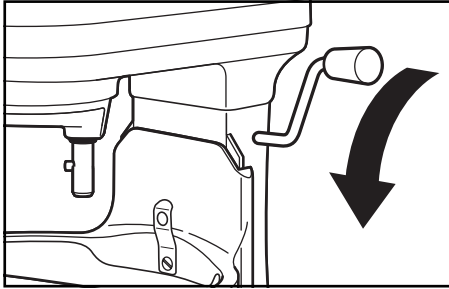
| 6.9 L BOWL | |
|-------------------|-------------------|
| All-purpose flour | 2 to 2.2 kg |
| Bread | 8 breads of 450 g |
| Cookies/Biscuits | 160 pieces |
| Mashed Potatoes | 3.5 kg |

PRODUCT ASSEMBLY

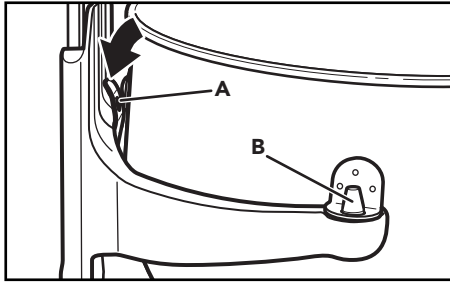
1. Turn the Stand Mixer off (0) and then unplug.



2. Place Bowl-Lift Lever in down position.



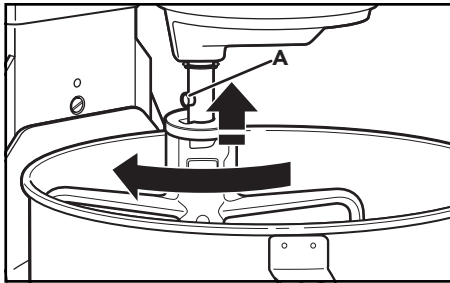
3. **To attach the Bowl:** Fit the Bowl Supports over Locating Pins and press down on back of the Bowl until Bowl Pin snaps into spring latch.



A. Spring Latch
B. Locating Pin

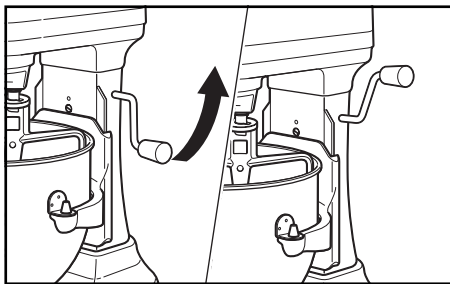
IMPORTANT: If the Bowl is not securely snapped into place, it will be unstable and wobble during use.

4. **To attach the accessory:** Slip the accessory on the shaft and press upward as far as possible. Turn accessory clockwise, hooking it over the pin on the shaft.



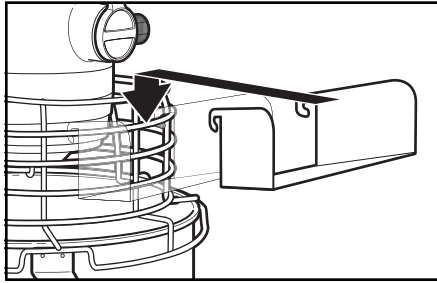
A. Pin

5. **To raise the Bowl:** Rotate the Bowl-Lift Lever to the straight up position. The Bowl must always be in the raised position when mixing.



USING THE POURING CHUTE***

1. **Place the Pouring Chute***:** Attach the Pouring Chute*** to the front of Bowl Guard. It provides a convenient way to add ingredients to the Stand Mixer Bowl.



Auto-Reset Motor Protection: If the Stand Mixer stops due to overload, slide the Speed Control Lever to off (0) and unplug the Stand Mixer. After a few minutes, the Stand Mixer will automatically reset. Plug the Stand Mixer back in and slide the Speed Control Lever to the desired speed and continue mixing. If the Stand Mixer does not restart, unplug the Stand Mixer for a longer period of time to allow it to cool, then plug back in and restart the Stand Mixer.

PRODUCT USAGE

⚠ WARNING

Electrical Shock Hazard



Plug into an earthed outlet.

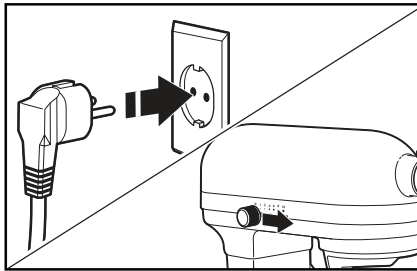
Do not remove earth prong.

Do not use an adapter.

Do not use an extension cord.

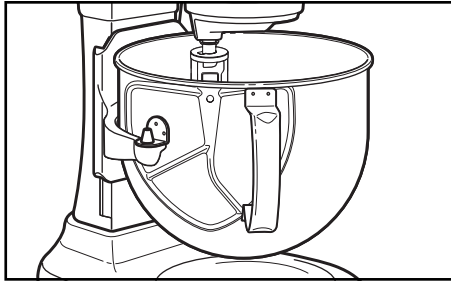
Failure to follow these instructions can result in death, fire, or electrical shock.

1. Plug it into an earthed outlet. Start with lower speed to avoid splashing and increase it gradually. Refer to the “Speed Control Guide”.



***Available with select models only and available as an accessory purchase.

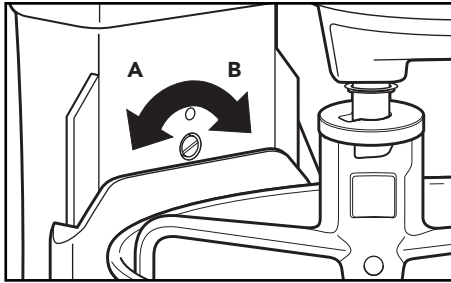
2. **Test the Beater to Bowl Clearance:** Plug the Stand Mixer into an earthed outlet. Turn Stand Mixer ON and test each speed, making sure the beater does not touch the Bowl during operation. If the beater is too far away from the bottom or is hitting the Bowl, proceed to next step to make adjustments.



3. **(OPTIONAL) To adjust Beater to Bowl Clearance:** Lower the Bowl to the down position. Locate the screw revealed when the Bowl is lowered.

NOTE: Do not adjust the screw located on the spring latch.

Turn the screw slightly counterclockwise (left) to raise the beater, or clockwise (right) to lower it. Adjust the beater so that it just clears the surface of the Bowl. Check again the clearance of the Beater to the Bowl.

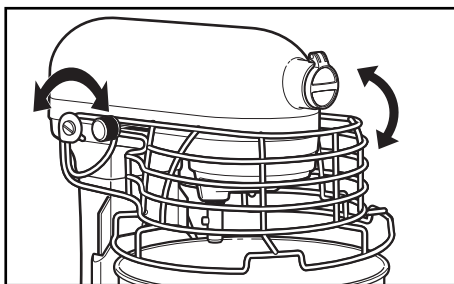


A. Raise Bowl

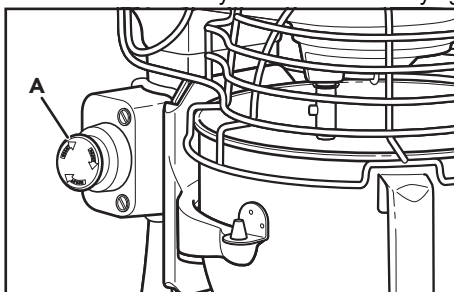
B. Lower Bowl

IMPORTANT: When properly adjusted, the Stainless Steel Flat Beater will not strike on the bottom or sides 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 the whip may wear.

4. **To attach the Bowl Guard***:** Make sure that the guard is returned to the down position before beginning to use the Stand Mixer. The Stand Mixer will not run if the Bowl Guard is not in the proper position.



Stop Switch: If you need to stop the Stand Mixer immediately during use, press the Stop Switch. To resume operation, reset the Speed Control Lever to off (0), and pull out the Stop Switch. Then, your Stand Mixer is ready to be used normally again.



A. Stop Switch

***Available with select models only and available as an accessory purchase.

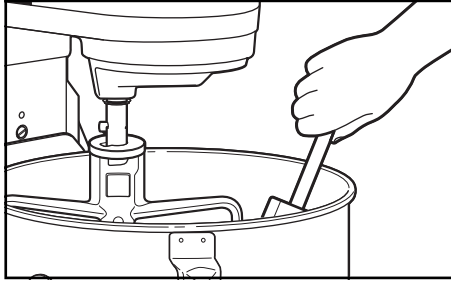
⚠ WARNING

Injury Hazard

Unplug mixer before touching beaters.

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

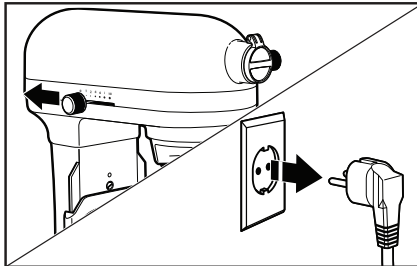
5. Do not scrape the Bowl while operating. Scraping the Bowl once or twice during mixing is usually sufficient.



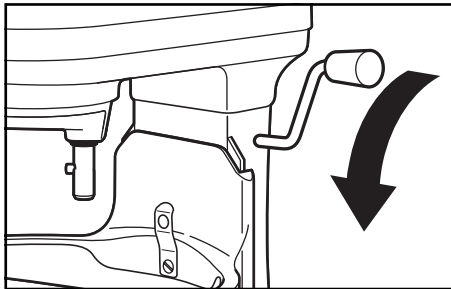
IMPORTANT: The Stand Mixer may warm up during use. Under heavy loads with extended mixing time, the top of the unit may become hot. This is normal.

PRODUCT DISASSEMBLY

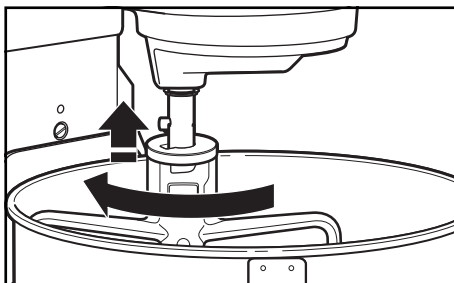
1. Turn the Stand Mixer off (0) and then unplug.



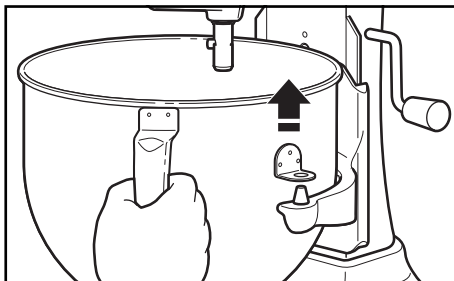
2. Place Bowl-Lift Lever in down position.



3. **Remove the accessory:** Press accessory upward and turn to the left. Pull down the accessory from Beater Shaft.



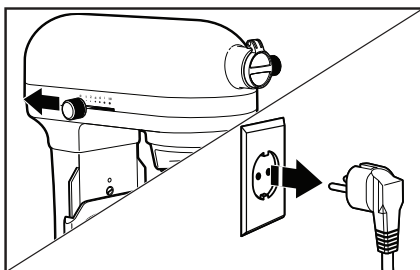
4. **To Remove Bowl:** Place Bowl-Lift Lever in the down position. Grasp Bowl Handle and lift straight up and off Locating Pins.



CARE AND CLEANING

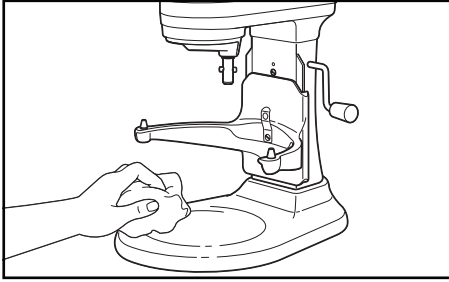
IMPORTANT: Do not immerse the Stand Mixer body in water or other liquids. The appliance is not to be cleaned with a water jet.

1. Turn the Stand Mixer off (0) and then unplug.

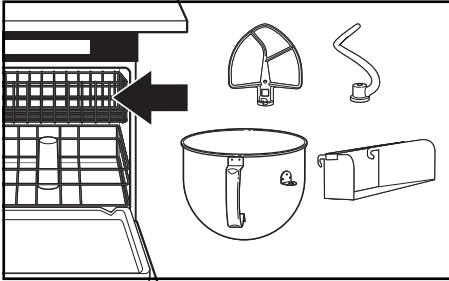


IMPORTANT: Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.

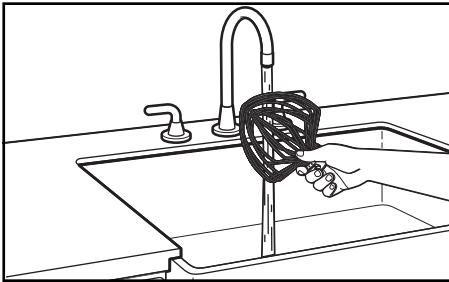
2. Wipe the Stand Mixer body with a soft, damp cloth.



3. **The following parts are dishwasher-safe, top rack only:** Bowl, Stainless Steel Flat Beater, Stainless Steel Spiral Dough Hook, and Removable Pouring Chute***.



4. **The following part should be hand-washed only using warm, soapy water and drying thoroughly:** 11-Wire Stainless Steel Elliptical Whip.



***Available with select models only and available as an accessory purchase.

TROUBLESHOOTING

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: | 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 Stand Mixer emit a pungent odour: | This is common with Electric Motors, especially when new. |
| If the Stainless Steel Flat Beater hits the Bowl: | Stop the Stand Mixer. See the "Product Usage" 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? |
| | 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 (0) 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.

KitchenAid Europa, Inc.

Located in: **Nijverheidslaan 3-Box 5, B-1853 Strombeek-Bever, Belgium**
DECLARES

Product Category: **Stand Mixer**

Brand: **KitchenAid**

Product Model(s): **5KSM79XX+; 5KSMC89XX+**

Where XX = Up to 2 alphanumeric characters, which represents the features, distributor code, and/or color.

Where + = May or may not be followed by up to five digit suffix codes to indicate change in aesthetics.

To which this declaration relates has been designed, manufactured and placed on the market in conformity with the following standard(s) or other normative document(s).

IEC 60335-1: 2010

EN 60335-1: 1994+ A1:1996 + A11:1995 + A12:1996 + A13:1998 + A14: 1998 + A15:2000 + A16:2001

IEC 60335-2-64: 2002 + A1

EN 60335-2-64: 2000 + A1

EN 62233: 2008

CISPR 14-1: 2016

CISPR 14-2: 2015

IEC 61000-3-2: 2018 / EN 61000-3-2:2019

IEC 61000-3-3: 2013 + A1:2017 / EN 61000-3-3:2013

EN 55014-1: 2006 + A1:1009 + A2:2011

EN 55014-2: 2015

EN 50564: 2011

The object of the declaration described above is in conformity with the relevant Union harmonization legislation.

2014/35/EU: Low Voltage Directive

2014/30/EU: Electromagnetic Compatibility Directive

12011/65/EU: ROHS II European Directive

2015/863/EU: Commission delegated Directive amending annex II of ROHS II Directive

2009/125/EC: Framework for the setting of Ecodesign requirements for energy-related products.

- 1275/2008: Ecodesign for Standby and Off Mode Electric Power.

This declaration of conformity is issued under the sole responsibility of the manufacturer. Signed for and on behalf of: KitchenAid Europa, Inc.

St. Joseph, MI 07 July 2020
Place and date;

Legal Representative:
Doug Youngerman, Director
KitchenAid Portable Appliance Division

Signature

Date

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 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:

One 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

Email-Address IRELAND: 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
- For UAE: www.KitchenAid-MEA.com

PRODUCT REGISTRATION

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