



# STAND MIXER

## 桌上型攪拌機



# KitchenAid







# STAND MIXER INSTRUCTIONS

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English

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## 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, never immerse Stand Mixer in water or other liquid.
3. Be sure that the prongs on the plug of the unit mate with the electrical wall receptacle into which it will be plugged. Observation of proper grounding techniques and local electrical codes is required.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Close supervision is necessary when any appliance is used by or near children. Do not leave the Stand Mixer unattended while it is operating.
6. Unplug the Stand Mixer from outlet when not in use, before inserting or removing parts, and before cleaning.
7. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from beater during operation to prevent injury, and/or damage to the Stand Mixer.



## STAND MIXER SAFETY

8. Do not operate the Stand Mixer unattended or near edge of work surface. When used for heavy loads or at high speeds, the Stand Mixer may move on the work surface.
9. Remove the flat beater, wire whip, or dough hook from the Stand Mixer before washing.
10. Do not operate any appliance with a damaged cord set or after the appliance has been dropped or damaged in any manner. 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.
11. The use of attachments not recommended by KitchenAid may cause fire, electrical shock, or injury.
12. Do not use outdoors.
13. Do not let cord hang over edge of table or counter, or touch hot surfaces.
14. When using a tilt-head Stand Mixer, the head must be completely down before locking. Before mixing, make sure lock is in position by attempting to raise head.
15. Do not use an extension cord.
16. 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. If there is lack of understanding of these risks the person responsible for their safety shall prevent use of the appliance or take precautions to eliminate those risks.
17. When making dough with the Stand Mixer, never operate the Stand Mixer continuously for more than 10 minutes.
18. Be careful when lifting the Stand Mixer, as it is heavy.
19. Use the Stand Mixer only for its intended function.



## STAND MIXER SAFETY

20. Be certain the attachment hub is secure (tighten attachment knob) prior to using the Stand Mixer to avoid any possibility of the attachment hub falling into the bowl during mixing.

## SAVE THESE INSTRUCTIONS

### Electrical Requirements

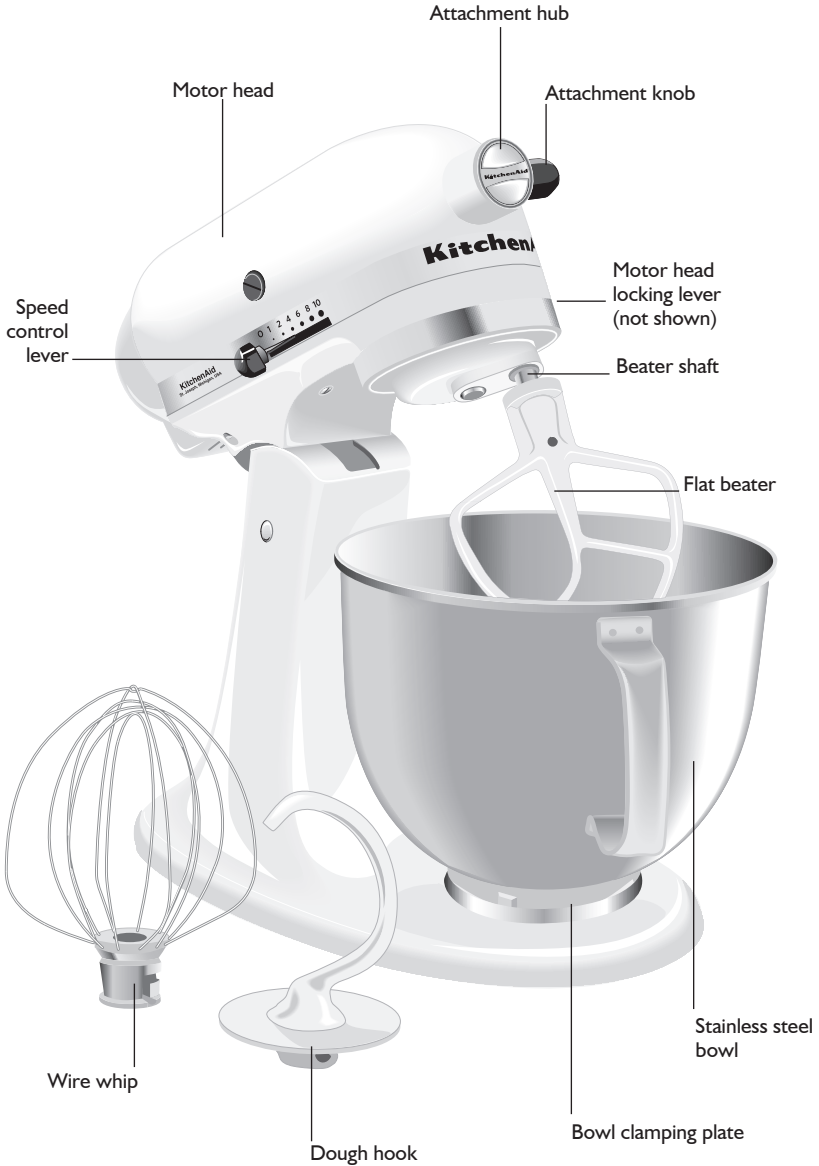
Your KitchenAid Stand Mixer operates on a regular 110 volt A.C., 60 hertz house current.



# PARTS AND FEATURES

## Tilt Head Mixer Features

English





## PARTS AND FEATURES



### TO ATTACH BOWL

- Be sure speed control is off.
- Tilt motor head back.
- Place bowl on bowl-clamping plate.
- Turn bowl gently in clockwise direction (see picture above).
- Sit pouring shield on bowl.\*
- \* If pouring shield is included

### TO REMOVE BOWL

- Turn speed control to off.
- Tilt motor head back.
- Turn bowl in counterclockwise direction.

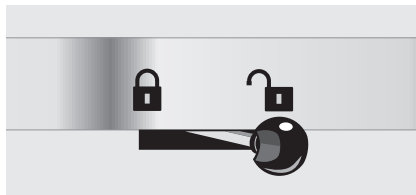


### TO ATTACH FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to off and unplug.
- Raise motor head.
- Slip beater onto beater shaft and press upward as far as possible.
- Turn beater to right, hooking beater over pin on shaft.

### TO REMOVE FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to off and unplug.
- Raise motor head.
- Press beater upward as far as possible and turn left.
- Pull beater from beater shaft.



### TO LOCK MOTOR HEAD IN RAISED POSITION

- Push locking lever up into unlock position and hold.
- Tilt motor head back.
- Move locking lever into lock position.

### TO LOCK MOTOR HEAD IN OPERATING POSITION

- Push locking lever up into unlock position and hold.
- Lower motor head until it is completely down into operating position.
- Move locking lever into lock position.
- Before mixing, test motor head lock by attempting to raise head.

**NOTE:** Motor head should always be kept in lock position when using Stand Mixer.



### TO OPERATE CONTROL SPEED

- Speed control lever should always be set on lowest speed for starting, then gradually moved to desired higher speed to avoid splashing ingredients out of bowl. See "Speed Control Guide."



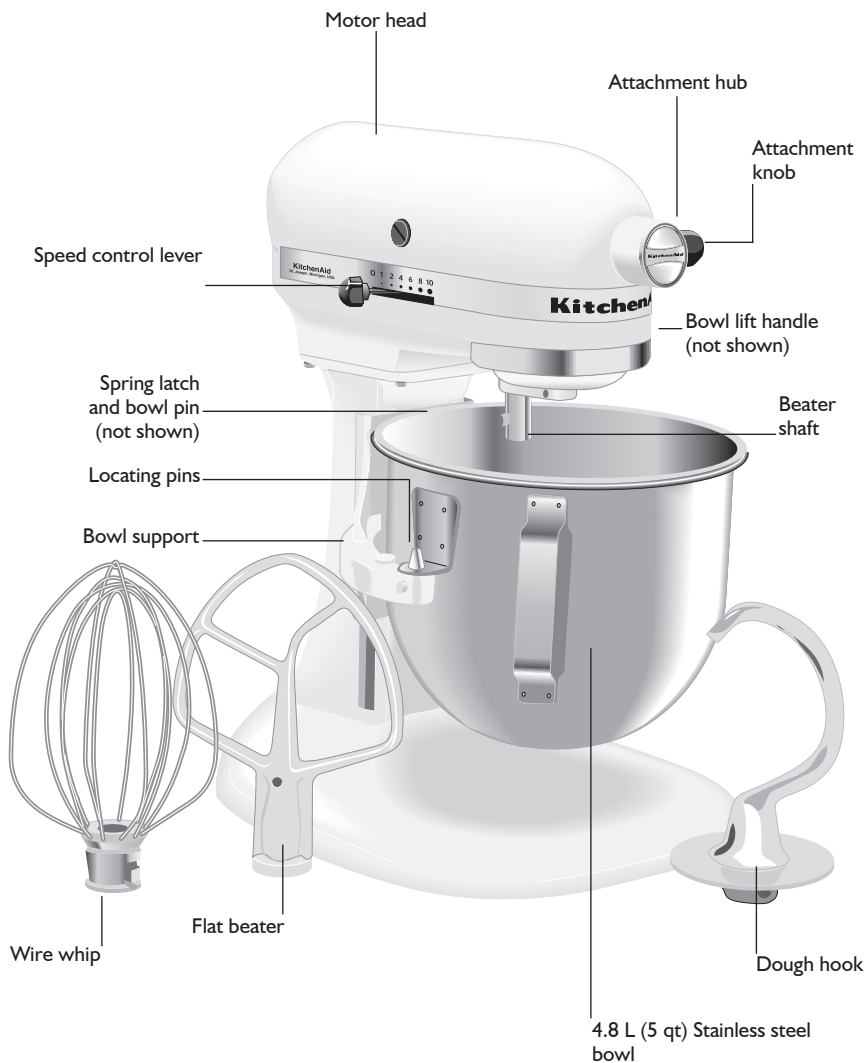




# PARTS AND FEATURES

## Bowl Lift Mixer Features

English





## PARTS AND FEATURES

### TO ATTACH BOWL

- Be sure speed control is off.
- Place bowl lift handle in down position.
- Fit bowl supports over locating pins.
- Press down on back of bowl until bowl pin snaps into spring latch.
- Sit pouring shield\* on bowl.
- Raise bowl before mixing.

### TO ATTACH POURING SHIELD\*

1. Turn speed control to off.
2. Unplug Stand Mixer or disconnect power.
3. Attach flat beater, dough hook, or wire whip and bowl.
4. From the front of the Stand Mixer, slide the pouring shield over the bowl until the shield is centered. The bottom rim of the shield should fit within the bowl.

### TO REMOVE POURING SHIELD

1. Turn speed control to off.
2. Unplug Stand Mixer or disconnect power.
3. Lift the front of the pouring shield clear of the bowl rim and pull forward.
4. Remove attachment and bowl.

### TO USE POURING SHIELD

1. 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.
2. Pour the ingredients into the bowl through the pouring chute.

\* If pouring shield is included

**NOTE:** Check that bowl and pouring shield are properly in place.

### TO REMOVE BOWL

- Place bowl lift handle in down position.
- Grasp bowl handle and lift straight up and off locating pins.



### TO RAISE BOWL

- Rotate handle back and up until it snaps into the locked vertical position.
- Bowl must always be in raised, locked position when mixing.

### TO LOWER BOWL

- Rotate handle back and down.

### TO ATTACH FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to off and unplug.
- Lower bowl by rotating bowl lift handle downward.
- Slip flat beater on beater shaft and press upward as far as possible.
- Turn beater to right, hooking beater over the pin on shaft.

### TO REMOVE FLAT BEATER, WIRE WHIP, OR DOUGH HOOK

- Turn speed control to off and unplug.
- Lower bowl by rotating bowl lift handle downward.
- Press beater upward as far as possible and turn left.
- Pull beater from beater shaft.



### TO OPERATE SPEED CONTROL

- Speed control lever should always be set on lowest speed for starting, then gradually moved to desired higher speed to avoid splashing ingredients out of bowl. See "Speed Control Guide."

### OVERLOAD RESET BUTTON (Model 5KPM50 only)

- If the Stand Mixer is overloaded, the Overload Reset Button will pop out and the Stand Mixer will shut off. Turn the speed control lever to off. Wait a few minutes, then push in the Overload Reset Button. Turn the speed control lever to the desired speed and continue mixing.





## USING THE STAND MIXER

### Using Your KitchenAid Attachments

See the Stand Mixer Attachments Use and Care Guide for speed settings and operating times.

Flat beater for normal to heavy mixtures, such as:

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

Wire whip for mixtures that need to incorporate air, such as:

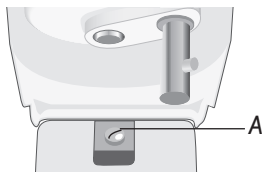
eggs	sponge cakes
egg whites	mayonnaise
heavy cream	some candies
boiled frostings	

Dough hook for mixing and kneading yeast doughs, such as:

bread	coffee cakes
rolls	buns

### Beater-to-Bowl Clearance

Your Stand Mixer is adjusted at the factory so that the flat beater just clears the bottom of the bowl. If, for any reason, the flat beater strikes the bottom of the bowl or is too far away from the bowl, clearance can be corrected as follows:

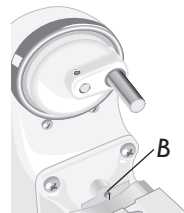


#### Tilt Head

- Lift motor head.
- Turn screw (A) slightly to the left to raise flat beater and to the right to lower flat beater.
- Make adjustment with flat beater, so it just clears surface of bowl.

#### Bowl Lift

- Place bowl lift handle in down position.
- Turn screw (B) slightly to the left to raise flat beater and to the right to lower flat beater.
- Make adjustments with flat beater, so it just clears surface of bowl.



**NOTE:** Flat beater must not strike on bottom or side of bowl when properly adjusted. If beater or wire whip is adjusted too close so that it strikes bottom of bowl, coating may wear off of beater or wires may wear through on wire whip. Scraping sides of bowl may be necessary under certain conditions regardless of beater adjustment. Stand Mixer must be stopped to scrape bowl or damage to Stand Mixer may occur.



## USING THE STAND MIXER

### Care and Cleaning of Your Stand Mixer

#### **! WARNING**

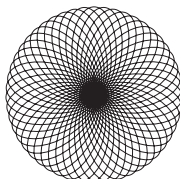
**ELECTRICAL SHOCK HAZARD**  
**ALWAYS BE SURE TO UNPLUG MIXER BEFORE CLEANING TO AVOID POSSIBLE ELECTRICAL SHOCK.**  
 Wipe mixer with a damp cloth. **DO NOT IMMERSE IN WATER.** Wipe off beater shaft frequently, removing any residue that may accumulate.

Bowl, flat beater, and dough hook may be washed in an automatic dishwasher. The wire whip and these other basic accessories can be cleaned thoroughly in hot sudsy water and rinsed completely before drying.

Lubrication: Motor bearings are self-lubricating and should require no further attention under normal use.

### Planetary Mixing Action

During operation, the flat beater moves around the stationary bowl, at the same time turning in the opposite direction on its own axis. The diagram shows the complete coverage of the bowl made by the path of the beater.



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

### Stand Mixer Use

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

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

#### **! WARNING**

##### **PERSONAL INJURY HAZARD**

**To avoid personal injury and damage to the beater, do not attempt to scrape bowl while mixer is operating; turn mixer off. Should scraper or other object drop into bowl, turn motor OFF before removing.**





# USING THE STAND MIXER

## Speed Control Guide

### NUMBER OF SPEED

1	STIR	For slow stirring, combining, mashing, starting all mixing procedures. Use to add flour and dry ingredients to batter, add liquids to dry ingredients, and combine heavy mixtures.
2	SLOW MIXING	For slow beating, mashing, faster stirring. Use to beat heavy batters and candies, start mashing potatoes or other vegetables, cut shortening into flour, beat thin or splashy batters, and mix and knead yeast dough. Use with Can Opener attachment.
4	MIXING, BEATING	For mixing semi-heavy batters such as cookies. Use to cream sugar and shortening and add sugar to egg whites for meringues. Medium speed for cake mixes. Use with attachments: Food Grinder, Rotor Slicer/Shredder, and Fruit/Vegetable Strainer.
6	BEATING, CREAMING	For beating or creaming, medium fast whipping. Use to finish mixing cakes, doughnut, and other batters. High speed for cake mixes. Use with Citrus Juice attachment.
8	FAST BEATING, WHIPPING	For whipping cream, egg whites, and boiled frostings.
10	FAST WHIPPING	For whipping small amounts of cream and egg whites. Use with Pasta Maker and Grain Mill attachments.

**NOTE:** The speed control lever can be set between the above speeds if a finer adjustment is required.



## USING THE STAND MIXER

### Stand Mixer Use

#### Converting Your Recipe to the Stand Mixer

The mixing instructions found in this book can be used to convert your favorite recipes for use with your KitchenAid Stand Mixer. To help determine a mixing procedure, your own observations and experience will be needed. Watch the batter or dough and mix only until it has the desired appearance described in your recipe, such as “smooth and creamy.” Use the “Speed Control Guide” to help determine proper mixing speeds.

#### Adding Ingredients

The standard procedure to follow when mixing most batters, especially cake and cookie batters, is to add:

- 1/3 dry ingredients
- 1/2 liquid ingredients
- 1/3 dry ingredients
- 1/2 liquid ingredients
- 1/3 dry ingredients

Use stir speed until ingredients have been blended. Then gradually increase to desired speed.

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

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

#### Cake Mixes

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

#### Adding Nuts, Raisins, or Candied Fruits

Solid materials should be folded in the last few sections of mixing on stir speed. The batter should be thick enough to keep the fruits and nuts from sinking to the bottom of the pan during baking. Sticky fruits should be dusted with flour for better distribution in the batter.

#### Liquid Mixture

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



## USING THE STAND MIXER

### Mixing and Kneading Yeast Dough

1. Place all dry ingredients including yeast into bowl, except last 250 mL to 500 mL flour.
2. Attach bowl and dough hook. Lock tilt head down or raise bowl lift handle to up position. Turn to speed 2 and mix about 15 seconds or until ingredients are combined.



3. Continuing on speed 2, gradually add liquid ingredients to flour mixture, about 30 seconds to 1 minute. Mix 1 minute longer.

**NOTE:** If liquid ingredients are added too quickly, they will form a pool around the dough hook and slow down mixing process.



4. Continuing on speed 2, gently tap remaining flour around sides of bowl, 125 mL at a time, as needed. Mix until dough clings to hook and cleans sides of bowl, about 2 minutes.



5. When dough clings to hook, knead on speed 2 for 2 minutes or until dough is smooth and elastic.
6. Unlock and raise tilt head or lower bowl on bowl lift and remove dough from hook.

**NOTE:** These instructions illustrate bread making with the rapid mix method. When using the conventional method, dissolve yeast in warm water in warmed bowl. Add remaining liquids and dry ingredients – except last 250 mL to 500 mL flour. Turn to speed 2 for about 1 minute, or until ingredients are thoroughly mixed. Proceed with steps 4 through 6.



## USING THE STAND MIXER

### Egg Whites

Place room temperature egg whites in clean, dry bowl. Attach bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to desired stage. See chart below.

<b>Amount</b>	<b>Speed</b>
1 egg white	Gradually to 10
2-4 egg whites	Gradually to 8
6 or more egg whites	Gradually to 6

#### WHIPPING STAGES

##### Frothy:

Large, uneven air bubbles.

##### Begin to hold shape:

Air bubbles are fine and compact; product is white.

##### Soft peak:

Tips of peaks fall over when wire whip is removed.

##### Almost stiff:

Sharp peaks form when wire whip is removed, but whites are actually soft.

##### Stiff but not dry:

Sharp, stiff peaks form when wire whip is removed. Whites are uniform in color and glisten.

##### Stiff and dry:

Sharp, stiff peaks form when wire whip is removed. Whites are speckled and dull in appearance.

### Whipped Cream

Pour cream into chilled bowl. Attach bowl and wire whip. To avoid splashing, gradually turn to designated speed and whip to desired stage. See chart below.

<b>Amount</b>	<b>Speed</b>
59 mL	Gradually to 10
118 mL	Gradually to 10
236 mL	Gradually to 8
472 mL	Gradually to 8

#### WHIPPING STAGES

##### Begins to thicken:

Cream is thick and custard-like.

##### Holds its shape:

Cream forms soft peaks when wire whip is removed. Can be folded into other ingredients when making desserts and sauces.

##### Stiff:

Cream stands in stiff, sharp peaks when wire whip is removed. Use for topping on cakes or desserts, or filling for cream puffs.

**NOTE:** Watch cream closely during whipping; there are just a few seconds between whipping stages. **DO NOT OVERWHIP.**







English

# TROUBLESHOOTING

## Before You Call For Service

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

1. The Stand Mixer may warm up during use. Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the unit. This is normal.
2. The Stand Mixer may emit a pungent odor, especially when new. This is common with electric motors.
3. If flat beater strikes bowl, stop the Stand Mixer. See “Beater-to-Bowl Clearance.”

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

1. Is your Stand Mixer plugged in?
2. 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.
3. Are the bowl and pouring shield\* properly in place?

4. Model 5KPM50 is equipped with an overload device. If the mixer is overloaded, the Overload Reset Button will pop out and the mixer will shut off (see page 7). Turn the speed control lever to off. Wait a few minutes, then push in the Overload Reset Button. Turn the speed control lever to the desired speed and continue mixing.

### HOW TO OBTAIN SERVICE:

All service should be handled locally by an authorized KitchenAid Service Center. Contact the dealer from whom the unit was purchased to obtain the name of the nearest authorized KitchenAid service facility.

\*Included with some models.

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## 您與他人的安全都不容忽視。

本公司已在這份手冊與電器上提供許多重要的安全提醒，請務必閱讀並遵守所有安全提醒。



這是安全提示符號。

這個符號可提醒您有潛在危險，如有不慎可能導致您或他人傷亡。所有安全提醒的前方都有安全提示符號以及「危險」或「警告」字樣，分別代表：

 **危險**

若不立即遵守指示，則有死亡或受重傷之虞。 死亡或受重傷之虞。

 **警告**

若不遵守指示，則有死亡或受重傷之虞。

所有安全提醒都會告訴您有哪些潛在危險、如何降低受傷機率，以及不遵守指示會有哪些後果。

## 重要安全措施

使用電器時應確實遵守基本安全措施，包括下列各項：

1. 閱讀所有指示。電器使用錯誤可能導致人員受傷。
2. 為避免觸電，請勿將桌上型攪拌機泡在水中或其他液體中。
3. 機體插頭的插簧必須和插座相配。請務必採用適當接地技術並遵守當地電氣法規。
4. 請務必監督兒童，避免他們把玩電器。
5. 兒童操作電器或在電器附近時必須小心監督。操作桌上型攪拌機時人不可離開。
6. 請在以下情況時拔下桌上型攪拌機的插頭：未使用時、裝卸移動零件時、清潔時。
7. 請勿接觸移動中的零件。使用攪拌機時，手、頭髮、衣服、攪拌刮刀和其他廚具必須遠離攪拌槳，以免受傷或造成桌上型攪拌機損壞。



## 桌上型攪拌機安全事項

8. 操作桌上型攪拌機時人不可離開，機器也不能靠近工作檯邊緣。桌上型攪拌機處理大量食材或高速運轉時可能會移位。
9. 清洗前請先將桌上型攪拌機的平攪拌槳、打蛋器或麵團鉤取出。
10. 電源線破損、電器掉落地面或有任何損壞時請勿使用。電源線破損時請交由製造商、維修人員或類似合格專業人員更換，以免發生意外。
11. 若您使用未經 KitchenAid 推薦的配件，可能有失火、觸電或受傷之虞。
12. 請勿在戶外使用。
13. 請勿讓電源線垂吊在桌子或櫃檯邊緣，也不能接觸灼熱表面。
14. 使用抬頭式攪拌機時，必須在鎖定前讓電動頭完全降下。攪拌前請先看看電動頭能否抬起，確認鎖定桿是否已到定位。
15. 請勿使用延長線。
16. 有肢體、感官、心智障礙者，或者缺乏操作經驗及知識者(包括兒童)不可使用本電器，除非有負責安全把關的人士從旁監督或教導使用方式。如果對方不了解有哪些危險，負責安全把關的人就必須禁止他們使用本電器，或採取預防措施避免危險。
17. 使用桌上型攪拌機製作麵團時，請勿連續操作超過 10 分鐘。
18. 桌上型攪拌機非常重，拿取時請小心。
19. 請勿將桌上型攪拌機用於原設計功能以外的用途。





## 桌上型攪拌機安全事項

20. 使用桌上型攪拌機之前請務必確認配件套筒是否已固定到定位 (鎖緊配件旋鈕)，避免配件套筒在攪拌時掉進攪拌盆。

## 請妥善保存上述安全說明

### 電氣需求

KitchenAid 桌上型攪拌機使用 110 伏特交流電，60 赫茲家用電流。KitchenAid 桌上型攪拌機的額定瓦特數印在飾條上。這個瓦特數是在使用最耗電的配件時測量得出。其他建議配件的耗電量可能小得多。



# 零件與功能

## 抬頭式攪拌機功能



## 零件與功能

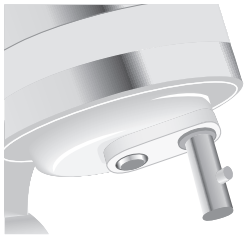


### 安裝攪拌盆

- 請務必將速度控制鈕撥到 OFF (關) 的位置。
- 將電動頭往後倒。
- 將攪拌盆放在攪拌盆轉盤上。
- 將攪拌盆朝順時針方向慢慢旋轉 (見上圖)。
- 將透明碗罩裝在攪拌盆上。\*
- \* 適用於內附透明碗罩的機型

### 取出攪拌盆

- 將速度控制鈕撥到 OFF (關) 的位置。
- 將電動頭往後倒。
- 將攪拌盆朝逆時針方向旋轉。



### 安裝平攪拌槳、打蛋器或麵團鉤

- 將速度控制鈕撥到 OFF (關) 的位置並拔下插頭。
- 抬起電動頭。
- 將攪拌槳扣入攪拌軸，然後盡量往上按。
- 將攪拌槳轉向右邊，讓攪拌槳扣住攪拌軸上的榫頭。

### 取出平攪拌槳、打蛋器或麵團鉤

- 將速度控制鈕撥到 OFF (關) 的位置並拔下插頭。
- 抬起電動頭。
- 將攪拌槳盡量往上按，然後轉向左邊。
- 將攪拌槳拉出攪拌軸。



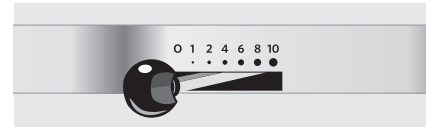
### 將電動頭固定在升起位置

- 將鎖定桿往上推到「鬆開」位置不動。
- 將電動頭往後倒。
- 將鎖定桿撥到「鎖定」位置。

### 將電動頭固定在操作位置

- 將鎖定桿往上推到「鬆開」位置不動。
- 降下電動頭，直到完全放到操作位置為止。
- 將鎖定桿撥到「鎖定」位置。
- 攪拌前先試試看能否抬起電動頭，確認是否固定到定位。

**注意：**使用桌上型攪拌機時，電動頭必須保持在「鎖定」位置。



### 控制速度

- 速度控制鈕一開始必須設定在最低速檔，然後才逐漸往您要的高速檔移動，避免食材濺出攪拌盆外。請參閱「速度調控指南」。

# 零件與功能

## 升降式攪拌機功能





## 零件與功能

### 安裝攪拌盆

- 請務必將速度控制鈕撥到 OFF (關) 的位置。
- 將攪拌盆升降把手旋轉到下方位置。
- 將攪拌盆支架裝到定位柱上。
- 將攪拌盆後面往下壓，讓攪拌盆卡榫扣進彈簧鎖。
- 將透明碗罩裝在攪拌盆上。
- 攪拌前升起攪拌盆。

### 安裝透明碗罩\*

1. 將速度控制鈕撥到 OFF (關) 的位置。
2. 拔下桌上型攪拌機的插頭或切斷電源。
3. 安裝平攪拌槳、麵團鉤或打蛋器以及攪拌盆。
4. 從桌上型攪拌機的正面將透明碗罩推到攪拌盆上方，使透明碗罩位於中央位置。透明碗罩的底部邊緣必須在攪拌盆內側。

### 取下透明碗罩

1. 將速度控制鈕撥到 OFF (關) 的位置。
2. 拔下桌上型攪拌機的插頭或切斷電源。
3. 拿起透明碗罩的前端使其脫離攪拌盆邊緣，然後向前取出。
4. 取出配件和攪拌盆。

### 使用透明碗罩

1. 為求最佳效果，請旋轉透明碗罩，讓電動頭蓋住透明碗罩的「U」形缺口。當您面對桌上型攪拌機時，送料管會剛好在配件套筒右邊。

2. 透過送料管將食材倒入攪拌盆。

\* 適用於內附透明碗罩的機型

**注意：**檢查攪拌盆和透明碗罩是否在正確位置。

### 取出攪拌盆

- 將攪拌盆升降把手旋轉到下方位置。
- 握住攪拌盆把手直接往上提起，脫離定位柱。



### 升起攪拌盆

- 將把手旋轉到後上方，扣入固定的垂直位置。
- 攪拌盆在攪拌期間必須在升起的鎖定位置。

### 降低攪拌盆

- 將把手旋轉到後下方。

### 安裝平攪拌槳、麵團鉤或打蛋器

- 將速度控制鈕撥到 OFF (關) 的位置並拔下插頭。
- 將攪拌盆升降把手旋轉到下方位置，降低攪拌盆。
- 將平攪拌槳扣入攪拌軸，然後盡量往上按。
- 將攪拌槳轉向右邊，讓攪拌槳扣住攪拌軸上的榫頭。

### 取下平攪拌槳、麵團鉤或打蛋器

- 將速度控制鈕撥到 OFF (關) 的位置並拔下插頭。
- 將攪拌盆升降把手旋轉到下方位置，降低攪拌盆。
- 將攪拌槳盡量往上按，然後轉向左邊。
- 將攪拌槳拉出攪拌軸。



### 操作速度控制鈕

- 速度控制鈕一開始必須設定在最低速檔，然後才逐漸往您要的高速檔移動，避免食材濺出攪拌盆外。請參閱「速度調控指南」。

### 過載重設按鈕 (僅限 5KPM50 機型)

- 桌上型攪拌機會在過載時讓過載重設按鈕自動跳起並自動關機。將速度控制鈕撥到 OFF (關) 位置。等幾分鐘，然後按下過載重設按鈕。將速度控制鈕撥到您要的速度檔位，繼續攪拌。

# 使用桌上型攪拌機

## 使用 KitchenAid 配件

請參閱「桌上型攪拌機配件使用說明」和「保養指南」中的速度設定和操作時間。

平攪拌槳適合一般到較重的攪拌材料，  
例如：

蛋糕	比司吉
奶油糖霜	鬆餅
糖果	肉餅
餅乾	馬鈴薯泥
餡餅皮	

麵團鉤可用於攪拌和揉捏酵母生麵團，  
例如：

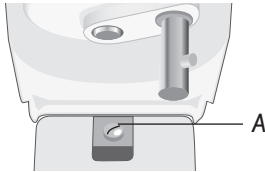
麵包	咖啡蛋糕
捲餅	小麵包

打蛋器可用於需要拌入空氣的攪拌材料：

蛋	海綿蛋糕
蛋白	美乃滋
鮮奶油	某些糖果
義式蛋白霜	

## 攪拌槳到攪拌盆的間隙

桌上型攪拌機出廠前就調整過，因此平攪拌槳剛好不會碰到攪拌盆底。如果平攪拌槳因故碰到攪拌盆底或是距離攪拌盆底太遠，就根據以下方式調整：

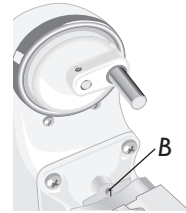


### 抬頭式

- 抬起電動頭。
- 將 A 處螺絲微微往左轉可使平攪拌槳上升，向右轉可使平攪拌槳下降。
- 將平攪拌槳調整到剛好沒碰到攪拌盆表面為止。

### 攪拌盆升起

- 將攪拌盆升降把手旋轉到下方位置。
- 將 B 處螺絲微微往左轉可使平攪拌槳上升，向右轉可使平攪拌槳下降。
- 將平攪拌槳調整到剛好沒碰到攪拌盆表面為止。



**注意：**平攪拌槳在經過適當調整後就不該碰到攪拌盆底部或側壁。如果攪拌槳或打蛋器調整不當因而撞擊攪拌盆底，攪拌槳的塗層可能因此磨損，打蛋器的鐵線也會穿透。無論如何調整攪拌槳，有時還是必須刮掉攪拌盆側壁上的食材。刮掉桌上型攪拌機側壁上的食材時必須停機，以免桌上型攪拌機受損。

## 使用桌上型攪拌機

### 攪拌機的保養與清潔



**警告**

**觸電危險**

清潔攪拌機之前請務必拔下插頭，  
以免觸電。

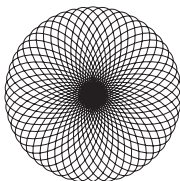
請以濕布擦拭攪拌機。請勿泡在水中。  
請經常擦拭攪拌棒，避免累積殘渣。

您可以將攪拌盆、平攪拌槳和麵團鉤放到洗碗機裡清洗。打蛋器和其他基本配件則可以用熱肥皂水徹底清洗，並在擦乾前以清水沖乾淨。

上油：馬達軸承可自動潤滑，正常使用時應該不需要保養。

### 行星攪拌動作

平攪拌槳在使用時會沿著不動的攪拌盆周圍移動，同時以本身為軸心朝著反方向轉動。本圖顯示攪拌槳移動路線可涵蓋的攪拌盆區域。



KitchenAid 桌上型攪拌機比大多數電動攪拌機的速度快、攪拌更徹底，所以大部分菜單的攪拌時間都經過調整，以免混打過度。

### 桌上型攪拌機使用說明

攪拌盆和攪拌槳經過特殊設計，可徹底攪拌又不必經常刮攪拌盆內壁，所以通常在攪拌期間刮一兩次就夠了。

桌上型攪拌機可能在使用期間變熱。如果長時間攪拌大量食材，機體上方可能會非常灼熱，這是正常現象。



**警告**

**人員受傷危險**

為避免人員受傷和攪拌槳損壞，請先關掉攪拌機再刮除黏在攪拌盆上的食材，不要一邊使用一邊刮。如果攪拌刮刀或其他物體掉進攪拌盆，請在取出前先關掉馬達。



## 使用桌上型攪拌機

### 速度調控指南

#### 速度檔位

1	攪拌	適合慢速攪拌、混合、搗碎，也是所有攪拌程序的起點。可用於將麵粉以及乾食材加入麵糊、將液體加入乾食材，以及攪拌較重的攪拌材料。
2	慢速混合	適合慢速混打、搗碎、快速攪拌。用於混打較重的麵糊和糖果、開始搗碎馬鈴薯或其他蔬菜、將起酥油切入麵粉、混打較稀或容易噴濺的麵糊，並且攪拌與揉捏酵母生麵團。可搭配開罐器配件。
4	攪拌、混打	適合用來攪拌有點重的麵糊，例如餅乾。用來將糖和起酥油打成奶油狀，並將糖加入蛋白以便製作蛋白霜。製作蛋糕粉的中速檔位。可搭配以下配件：絞碎器、菜蔬切絲/切片器、果蔬研磨機。
6	混打、打成奶油狀	適合混打或打成奶油狀、中/快攪拌速度。可用於完成蛋糕的攪拌工作、甜甜圈和其他麵糊。製作蛋糕粉的快速檔位。可搭配柑橘榨汁機配件。
8	快速混打、攪拌	用於攪拌奶油、蛋白和義式蛋白霜。
10	快速攪拌	適合攪拌少量的奶油和蛋白。可搭配義大利麵器和磨粉器配件。

**注意：**如要微調速度，可將速度控制鈕撥到不同檔位的中間。



## 使用桌上型攪拌機

### 桌上型攪拌機使用說明

#### 根據桌上型攪拌機的特性調整食譜

您可根據本書的攪拌說明修改常用食譜，然後以 KitchenAid 桌上型攪拌機輔助料理。

決定攪拌程序時必須發揮個人觀察功力和經驗。請仔細注意麵糊或麵團，攪拌到食譜描述的理想外觀即可，例如「平順光滑」。請參考「速度調控指南」決定適當的攪拌速度。

#### 加入食材

攪拌大部分麵糊時 (尤其是蛋糕和餅乾麵糊) 要遵守的標準程序是加入：

- 1/3 份乾食材
- 1/2 份液態食材
- 1/3 份乾食材
- 1/2 份液態食材
- 1/3 份乾食材

使用「攪拌」速度的設定，直到食材充分混合為止，然後漸次加快到所要的檔位。加料時一定要儘量靠近攪拌盆邊緣，不要直接倒往移動中的攪拌槳。使用透明碗罩可簡化加料手續。

**注意：**如果攪拌盆底部的食材不夠均勻，代表攪拌槳不夠深入攪拌盆。請參閱「攪拌槳到攪拌盆的間隙」。

#### 蛋糕粉

準備現成的蛋糕粉時，請使用 4 檔中速和 6 檔高速。如果要有最佳效果，請根據包裝上的使用說明設定攪拌時間。

#### 添加堅果、葡萄乾或蜜餞

堅硬食材應該在攪拌速度混合最後幾階段時加入。麵糊的黏稠度必須足夠，否則水果和堅果會在烘烤期間沉到鍋底。放入有黏性的水果之前最好先裹上麵粉，以免在麵糊中黏成一團。

#### 液體攪拌材料

攪拌材料內有大量液體時請設成低速，以免食材噴濺出來，並在攪拌材料黏稠後才加快速度。

## 使用桌上型攪拌機

### 酵母生麵團的攪拌與揉捏功能

1. 將所有乾食材 (包括酵母) 置入碗中 (可預留 250 毫升~500 毫升麵粉於攪拌時再倒入)。
2. 安裝攪拌盆和麵團鉤。將抬頭式攪拌機的電動頭放下固定, 或將攪拌盆升降把手旋轉到上方位置。速度撥到 2 檔攪拌大約 15 秒, 或攪拌到食材均勻混合為止。



3. 繼續使用 2 檔速度, 漸次混入液態食材到麵粉攪拌材料中, 時間大約 30 秒~1 分鐘, 並在加完後持續攪拌 1 分鐘。

**注意:** 如果液態食材加得太快, 麵團鉤周圍會產生一灘水, 減慢攪拌程序。

4. 繼續使用 2 檔速度, 以輕敲的方式將



剩餘麵粉從攪拌盆邊緣倒入, 一次加入 125 毫升 (視需要而定)。攪拌到麵團黏住麵團鉤並脫離攪拌盆側壁為止, 大約 2 分鐘。



5. 麵團黏住麵團鉤之後以 2 檔速度揉捏 2 分鐘, 或揉捏到麵團光滑有彈性為止。
6. 鬆開並抬起抬頭式攪拌機的電動頭或降低升降式攪拌機的攪拌盆, 然後取出麵團鉤上的麵團。

**注意:** 以上說明講解如何以「快速攪拌」法製作麵包。如果要用傳統做法, 請先在熱過的攪拌盆中以熱水溶解酵母, 然後加入剩下的液體和乾食材 (可預留 250 毫升~500 毫升麵粉於攪拌時再倒入)。速度撥到 2 檔、攪拌大約 1 分鐘, 或攪拌到食材徹底混合為止。接著按照 4~6 的步驟進行。



## 使用桌上型攪拌機

### 蛋白

將蛋白放入乾淨、乾燥的攪拌盆中，然後安裝攪拌盆和打蛋器。為避免噴濺，請分段切換到您要使用的速度，慢慢攪拌到您要的階段。請見下表。

#### 數量

#### 速度

1 個蛋白	分次撥到 10 檔
2~4 個蛋白	分次撥到 8 檔
6 個以上的蛋白	分次撥到 6 檔

#### 攪拌階段

##### 泡沫狀：

不均勻的大氣泡。

##### 開始定形：

氣泡細緻，成品是白色的。

##### 溼性發泡：

取出打蛋器時蛋白尖端會下垂。

##### 幾乎乾性：

取出打蛋器時蛋白尖端不會下垂，但其實蛋白還是軟的。

##### 乾性但不乾燥：

取出打蛋器時蛋白形成尖銳、挺直形狀。蛋白顏色一致而且閃閃發光。

##### 乾性且乾燥：

取出打蛋器時蛋白形成尖銳、挺直形狀。蛋白出現斑點，顏色黯淡。

### 鮮奶油

將奶油倒入冷卻的攪拌盆，然後安裝攪拌盆和打蛋器。為避免噴濺，請分段切換到您要使用的速度，慢慢攪拌到您要的階段。請見下表。

#### 數量

#### 速度

59 毫升	分次撥到 10 檔
118 毫升	分次撥到 10 檔
236 毫升	分次撥到 8 檔
472 毫升	分次撥到 8 檔

#### 攪拌階段

##### 開始黏稠：

奶油開始黏稠，看似蛋撻。

##### 定形：

取出打蛋器後，奶油的尖端會下垂。可在製作甜點和醬料時包在其他食材中。

##### 打發：

取出打蛋器時奶油形成僵硬、尖銳的形狀。可當作蛋糕或甜點的表層或泡芙餡料。

**注意：**攪拌時要密切注意奶油，因為攪拌各階段的間隔只有幾秒鐘。千萬不要攪拌過度。



## 故障排除

### 撥打維修專線以前

撥打客服中心以前請閱讀以下說明。

1. 桌上型攪拌機可能在使用期間變熱。如果長時間攪拌大量食材，機體上方可能會非常灼熱，這是正常現象。
2. 桌上型攪拌機可能散發出臭味，剛剛購買的新機尤其如此，這是電動馬達的常見現象。
3. 如果平攪拌槳撞到攪拌盆，請停止使用桌上型攪拌機。請參閱「攪拌槳到攪拌盆的間隙」。

如果桌上型攪拌機故障或無法使用，請檢查以下事項：

1. 桌上型攪拌機插上電源了嗎？
2. 請確認電源迴路是否正常。
3. 攪拌盆和透明碗罩\*是否在正確位置？

4. 5KPM50 機型配備過載設備。攪拌機會在過載時讓過載重設按鈕自動跳起並自動關機（請參閱第 7 頁）。將速度控制鈕撥到 OFF（關）位置。等幾分鐘，然後按下過載重設按鈕。將速度控制鈕撥到您要的速度檔位，繼續攪拌。

#### 獲得維修服務的方式：

所有維修服務都由當地的 KitchenAid 合格維修中心負責處理。請向購買商家詢問附近的 KitchenAid 合格維修單位名稱。

\*部分機型內附。













# KitchenAid

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