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› [KitchenAid](#) /

› [KitchenAid KSM150PSER Artisan Tilt-Head Stand Mixer User Manual](#)

KitchenAid KSM150PSER

KitchenAid KSM150PSER Artisan Tilt-Head Stand Mixer User Manual

Model: KSM150PSER | Brand: KitchenAid

INTRODUCTION

The KitchenAid Artisan Series Tilt-Head Stand Mixer is a versatile kitchen appliance designed for mixing, kneading, and whipping ingredients with ease. Featuring a durable metal construction and a powerful 325-watt motor, it is capable of handling various tasks from light batters to heavy doughs. The unique planetary mixing action ensures thorough ingredient incorporation by touching 67 different points around the bowl. This manual provides essential information for the safe and effective operation, care, and maintenance of your stand mixer.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the stand mixer.
- Do not immerse the motor base in water or other liquid.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Close supervision is necessary when any appliance is used by or near children.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

WHAT'S INCLUDED

Your KitchenAid Artisan Series Stand Mixer comes with the following standard accessories:

- **5-Quart Stainless Steel Bowl:** Features a comfortable handle and ample capacity for large batches.
- **Coated Flat Beater:** Ideal for normal to heavy batters, such as cake mixes, cookie dough, and mashed potatoes.
- **Coated Dough Hook:** For mixing and kneading yeast doughs, including bread, pizza dough, and pasta dough.
- **6-Wire Whip:** Incorporates maximum air into mixtures for fluffy whipped cream, egg whites, and angel food cakes.
- **1-Piece Pouring Shield:** Fits around the top of the bowl to prevent ingredient splash-out and features a chute for easy addition of ingredients.



Image: KitchenAid Artisan Stand Mixer with its standard accessories.

SETUP

1. **Unpack the Mixer:** Carefully remove all components from the packaging.
2. **Clean Components:** Before first use, wash the stainless steel bowl, flat beater, dough hook, wire whip, and pouring shield in warm, soapy water. Rinse thoroughly and dry. The flat beater and dough hook are dishwasher-safe.
3. **Position the Mixer:** Place the stand mixer on a clean, dry, and stable countertop. Ensure there is enough space around the mixer for operation and ventilation.

4. **Attach the Bowl:** Place the 5-quart stainless steel bowl onto the clamping plate, twisting gently to lock it securely into place.
5. **Lift the Head:** If the mixer head is down, push the lock lever to the UNLOCK position and lift the head until it clicks into place.
6. **Attach an Accessory:** Slide the desired accessory (flat beater, dough hook, or wire whip) onto the beater shaft and push upward as far as possible. Turn the accessory to the right, hooking it over the pin on the shaft.
7. **Lower the Head:** Push the lock lever to the LOCK position and gently lower the mixer head until it is fully down.
8. **Attach Pouring Shield (Optional):** If desired, attach the pouring shield by sliding it over the bowl.



Image: Tilt-head design for easy access to the bowl and attachments.

OPERATING INSTRUCTIONS

The KitchenAid Artisan Stand Mixer features 10 speeds for various mixing tasks. Always ensure the mixer is unplugged before attaching or removing accessories or the bowl.

1. **Add Ingredients:** With the mixer head lowered and the desired accessory attached, add your ingredients to the 5-quart stainless steel bowl.
2. **Select Speed:** Turn the speed control lever to the desired speed setting.
 - **Stir (Speed 1-2):** For slow stirring, combining, and mashing.
 - **Mix (Speed 3-4):** For mixing batters, creaming butter and sugar, and kneading dough.
 - **Beat/Whip (Speed 5-10):** For beating eggs, whipping cream, and aerating mixtures.
3. **Start Mixing:** Plug the mixer into a grounded electrical outlet. The mixer will begin operating at the selected speed.
4. **Adjust Speed:** Adjust the speed as needed during mixing.
5. **Stop Mixing:** When finished, turn the speed control lever to "OFF/0" and unplug the mixer.
6. **Remove Ingredients:** Push the lock lever to the UNLOCK position and lift the mixer head. Scrape down the sides of the bowl with a spatula if necessary. Remove the accessory by pushing upward and turning to the left.



Image: Speed control and power hub for optional attachments.

Using Optional Attachments

The power hub on the front of the mixer allows for the use of various optional attachments (sold separately), transforming your stand mixer into a culinary center. These attachments can include food grinders, pasta makers, spiralizers, and more.

- 1. Prepare Attachment:** Follow the specific instructions provided with your optional attachment.
- 2. Remove Hub Cover:** Loosen the attachment knob on the power hub and remove the hub cover.
- 3. Insert Attachment:** Insert the attachment shaft into the power hub, ensuring the power shaft of the attachment fits into the square hub socket.
- 4. Secure Attachment:** Tighten the attachment knob until the attachment is firmly secured to the mixer.
- 5. Operate:** Refer to the attachment's specific manual for operating instructions and recommended speeds.



Image: Examples of optional attachments for the KitchenAid Stand Mixer.

CARE AND MAINTENANCE

Proper care and maintenance will ensure the longevity and optimal performance of your KitchenAid Stand Mixer.

- **Cleaning the Mixer Body:** Wipe the mixer body with a damp cloth and dry thoroughly. Do not use abrasive cleaners or immerse the mixer in water.
- **Cleaning the Bowl and Accessories:**
 - The stainless steel bowl, coated flat beater, and coated dough hook are dishwasher-safe.
 - The wire whip should be hand-washed in warm, soapy water and dried immediately to prevent rusting.
 - The pouring shield is top-rack dishwasher-safe.
- **Storage:** Store the mixer and its accessories in a clean, dry place.
- **Cord Care:** Do not wrap the power cord tightly around the mixer.

TROUBLESHOOTING

If you encounter issues with your KitchenAid Stand Mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; circuit breaker tripped; speed control not set.	Ensure mixer is securely plugged into a working outlet. Check circuit breaker. Turn speed control to a setting other than "OFF/0".

Problem	Possible Cause	Solution
Beater hits the bottom of the bowl.	Beater clearance needs adjustment.	Refer to the "Beater-to-Bowl Clearance" section in the full user manual for adjustment instructions.
Mixer head wobbles during operation.	Mixer head not locked.	Ensure the lock lever is in the "LOCK" position.
Motor sounds strained or overheats.	Overloaded with ingredients; continuous heavy use.	Reduce the amount of ingredients. Allow the mixer to cool down before resuming use. For very heavy doughs, use lower speeds.

For more detailed troubleshooting or issues not listed here, please refer to the full user manual or contact KitchenAid customer support.

SPECIFICATIONS

Feature	Detail
Brand	KitchenAid
Model Name	KSM150PSER
Color	Red
Product Dimensions	8.7"D x 14.1"W x 13.9"H
Capacity	5 Quarts
Controls Type	Knob
Item Weight	22 pounds (10 Kilograms)
Blade Material	Stainless Steel
Dishwasher Safe Parts	Bowl, Flat Beater, Dough Hook, Pouring Shield

WARRANTY AND SUPPORT

KitchenAid provides a limited warranty for its stand mixers. For specific warranty details, registration, or to contact customer support, please visit the official KitchenAid website or refer to the warranty card included with your product. You can also find additional resources and support at the following links:

- [User Guide \(PDF\)](#)
- [User Manual \(PDF\)](#)
- [Visit the Official KitchenAid Store on Amazon](#)

