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KitchenAid KSM150PS

KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer KSM150PS Instruction Manual

PRODUCT OVERVIEW

The KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer is designed for versatile kitchen tasks, from kneading dough to whipping cream. Its durable metal construction and 10-speed control ensure thorough ingredient incorporation for a wide variety of recipes. This model, KSM150PS, features a convenient tilt-head design for easy access to the bowl and attachments.



Image: KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer in Metallic Chrome.

Key Features:

- **Durable Construction:** Built with all-metal construction and 59 touchpoints for reliable mixing performance.
- **5 Quart Stainless Steel Bowl:** Features a comfortable handle, suitable for small or large batches, and is dishwasher safe.
- **Tilt-Head Design:** Provides easy access to the mixing bowl and allows for locking the head in place during operation.
- **10 Speeds:** Offers precise control for various tasks, from gentle stirring to high-speed whipping.
- **Versatile Attachments:** Compatible with over 10 optional hub-powered attachments (sold separately) for expanded functionality.

SAFETY INFORMATION

Please read all instructions carefully before using the stand mixer to ensure safe operation and prevent injury or damage.

- Always unplug the mixer before cleaning, assembling, or disassembling parts.
- Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.

- Do not operate the mixer with a damaged cord or plug, or after the mixer malfunctions or has been dropped or damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use attachments not recommended or sold by KitchenAid.

WHAT'S IN THE BOX

Your KitchenAid Artisan Series Stand Mixer package includes the following components:



Image: The KitchenAid Stand Mixer with its standard accessories: the 5-quart stainless steel bowl, pouring shield, flat beater, wire whip, and dough hook.

- **Stand Mixer Base:** The main unit with motor and speed control.
- **5 Quart Stainless Steel Bowl:** For mixing ingredients.
- **Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, frostings, and mashed potatoes.
- **Wire Whip:** Used for incorporating air into ingredients, such as eggs, egg whites, heavy cream, and boiled frostings.
- **Dough Hook:** For mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
- **Pouring Shield:** Helps prevent splash-out and makes adding ingredients easier.

SETUP

Follow these steps to set up your KitchenAid Stand Mixer for first use:

1. **Place the Mixer:** Position the mixer on a dry, flat, stable surface.
2. **Tilt the Head:** Push the speed control lever to the OFF position. Push the tilt-head lock lever to the UNLOCK position and tilt the motor head back.



Image: The KitchenAid Stand Mixer with its motor head tilted upwards, providing clear access to the attachment shaft and the mixing bowl area.

3. **Attach the Bowl:** Place the mixing bowl onto the clamping plate, turning it gently clockwise until it locks firmly into place.
4. **Insert Attachment:** Slide the desired attachment (flat beater, wire whip, or dough hook) onto the attachment shaft. Rotate the attachment until it hooks over the pin on the shaft.
5. **Lower the Head:** Push the tilt-head lock lever to the LOCK position to secure the motor head.
6. **Attach Pouring Shield (Optional):** If using, place the pouring shield around the bowl.

Your browser does not support the video tag.

Video: This video demonstrates how to tilt the head of the KitchenAid Stand Mixer, attach and detach the mixing bowl, and secure the head for operation.

OPERATING INSTRUCTIONS

Operating your KitchenAid Stand Mixer is straightforward:

1. **Add Ingredients:** Place your ingredients into the mixing bowl.
2. **Select Speed:** Slide the speed control lever to the desired speed setting (1-10). Start with a lower speed to avoid splashing, then gradually increase as needed.



Image: A close-up view of the speed control lever on the KitchenAid Stand Mixer, showing settings from Off/0 to 10.

3. **Monitor Mixing:** Observe the mixing process. The planetary mixing action ensures ingredients are thoroughly combined.
4. **Stop Operation:** When finished, slide the speed control lever to the OFF position and unplug the mixer.

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Video: This video provides a demonstration of the KitchenAid Artisan Series 5-Qt. Mixer in use, showing its mixing action and tilt-head functionality.

USING ATTACHMENTS

The power hub on the front of your mixer allows for various optional attachments to expand its capabilities.



Image: KitchenAid Stand Mixers demonstrating various hub-powered attachments, including a pasta maker and a spiralizer, highlighting the mixer's versatility.

Attaching a Power Hub Attachment:

1. Turn the mixer OFF and unplug it.
2. Unscrew the attachment hub knob on the front of the mixer.
3. Remove the hub cover.
4. Insert the attachment shaft into the hub, ensuring the power shaft of the attachment fits into the square drive socket.
5. Tighten the attachment hub knob until the attachment is securely fastened to the mixer.

Your browser does not support the video tag.

Video: This video demonstrates the installation and use of slicer and shredder attachments with the KitchenAid Mixer, showing how to prepare carrots.

Your browser does not support the video tag.

Video: This video shows how to make ice cream using the KitchenAid Mixer with an ice cream maker attachment, demonstrating the setup and process.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your KitchenAid Stand Mixer.

- **Before Cleaning:** Always unplug the mixer from the electrical outlet.
- **Mixer Body:** Wipe the mixer body with a soft, damp cloth. Do not use abrasive cleaners or immerse the mixer in water.
- **Stainless Steel Bowl:** The 5-quart stainless steel bowl is dishwasher safe.
- **Attachments:** The flat beater, wire whip, and dough hook are typically dishwasher safe, but always refer to the specific care instructions for your attachments. Hand washing is recommended for wire whips to maintain their shape and finish.
- **Pouring Shield:** The pouring shield is top-rack dishwasher safe.

TROUBLESHOOTING

If you encounter any issues with your KitchenAid Stand Mixer, refer to the following common troubleshooting tips:

- **Mixer Does Not Start:** Ensure the mixer is properly plugged into a grounded outlet and the speed control lever is not in the OFF position. Check your circuit breaker.
- **Attachment Not Reaching Bottom of Bowl:** The beater-to-bowl clearance may need adjustment. Refer to the full user manual for instructions on adjusting the beater height.
- **Excessive Noise or Vibration:** This may occur with very heavy loads. Ensure the mixer is on a stable surface and not overloaded. If the issue persists, contact customer support.
- **Attachments Difficult to Install/Remove:** Ensure the mixer head is tilted back and the attachment is aligned correctly with the shaft pin.

SPECIFICATIONS

Brand	KitchenAid
Model Number	KSM150PSMC
Color	Metallic Chrome
Capacity	5 Quarts
Product Dimensions	8.7"D x 14.1"W x 14"H
Item Weight	25.5 pounds
Material	Stainless Steel

Controls Type	Knob
Voltage	120V
Wattage	325 watts

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official KitchenAid website or contact their customer service directly. Keep your purchase receipt for warranty claims.

Online Support: Visit www.kitchenaid.com

Customer Service: Refer to the contact information provided in your product packaging or on the official website.