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

KitchenAid KSM150PS

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

Model: KSM150PS | Brand: KitchenAid

1. INTRODUCTION

The KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer is designed for versatile and efficient mixing, kneading, and whipping. Its robust construction and powerful motor make it an essential tool for any kitchen, capable of handling a wide range of recipes from delicate meringues to dense bread doughs. This manual provides detailed instructions for safe operation, maintenance, and optimal use of your stand mixer.



Image: KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer in Cast Iron, showcasing its sleek design and stainless steel bowl.

2. IMPORTANT SAFEGUARDS

To ensure safe operation and prevent damage to the appliance or injury to yourself, please read and follow all safety instructions carefully.

- Always unplug the mixer from the outlet before cleaning, assembling, or disassembling parts.
- Avoid contact with moving parts. Keep hands, hair, 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The mixer is equipped with a Proposition 65 warning.
- **Important Safeguard:** Remove Flat Beater, Wire Whip, or Dough Hook from Stand Mixer before washing.

3. WHAT'S IN THE BOX

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

- KitchenAid Artisan Series Tilt-Head Stand Mixer (KSM150PS)
- 5-Quart Stainless Steel Bowl with Handle
- Flat Beater
- Wire Whip
- Dough Hook
- Pouring Shield



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

4. SETUP

1. **Placement:** Place the stand mixer on a dry, flat, stable surface. Ensure there is enough space around the mixer for operation and ventilation.
2. **Attaching the Bowl:** Lift the motor head by pushing the release lever. Place the 5-quart stainless steel bowl onto the clamping plate, twisting gently to secure it. Lower the motor head until it locks into place.
3. **Attaching Accessories:** Select the appropriate attachment (flat beater, wire whip, or dough hook) for your recipe. Slide the attachment onto the beater shaft and rotate it until it locks into place with the pin on the shaft.
4. **Pouring Shield:** For mess-free ingredient addition, attach the pouring shield to the bowl.



Image: A close-up of the KitchenAid Stand Mixer's tilt-head design, illustrating how the head lifts for easy access to the bowl and attachments.

5. OPERATING INSTRUCTIONS

The KitchenAid Artisan Series Stand Mixer features a versatile tilt-head design and 10-speed control for optimal mixing performance.

- **Tilt-Head Mechanism:** To access the bowl or change attachments, push the release lever to tilt the motor head back. Once finished, lower the head until it clicks securely into place.
- **Speed Control:** The mixer offers 10 distinct speeds, controlled by a sliding lever. Start at a lower speed for initial mixing to prevent splashing, then gradually increase to the desired speed for thorough mixing, kneading, or whipping.
- **Power Hub:** The front power hub allows you to connect various optional attachments (sold separately), transforming your stand mixer into a versatile culinary center.
- **Capacity:** The 5-quart bowl is designed to handle large batches, such as up to 9 dozen cookies in a single batch.



Image: A detailed view of the speed control knob on the KitchenAid Stand Mixer, showing the 10-speed settings.



Image: The front power hub of the KitchenAid Stand Mixer, where various optional attachments can be connected.

Operation Videos

Video: A comprehensive overview of the KitchenAid Stand Mixer, detailing its features and benefits for various kitchen tasks.

Video: An in-depth review of the KitchenAid Stand Mixer, highlighting its performance and versatility in different culinary applications.

6. ATTACHMENTS

The KitchenAid Artisan Series Stand Mixer comes with three primary attachments and a pouring shield, each designed for specific mixing needs:

- **Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, creamed frostings, quick breads, and mashed potatoes.
- **Wire Whip:** Used for mixtures that need air incorporated, such as eggs, egg whites, heavy cream, boiled frostings, and mayonnaise.
- **Dough Hook:** Perfect for mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
- **Pouring Shield:** Helps prevent splash-outs when adding ingredients and allows for easy pouring.



Flat Beater



Wire Whip



Dough Hook

7. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your KitchenAid Stand Mixer.

- **Bowl and Attachments:** The stainless steel bowl, flat beater, wire whip, and dough hook are dishwasher safe. For best results, wash immediately after use.
- **Mixer Head:** Wipe the mixer head with a damp cloth. Do not immerse the mixer head in water or other liquids.
- **Power Cord:** Ensure the power cord is unplugged and clean before storing.

8. TROUBLESHOOTING

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

- **Mixer does not start:** Ensure the power cord is securely plugged into a grounded outlet. Check if the speed control lever is set to an 'ON' position (1-10).
- **Attachments not reaching ingredients:** The beater-to-bowl clearance might need adjustment. Refer to the full user manual for specific instructions on adjusting the beater height.
- **Mixer head not locking:** Ensure the tilt-head lock lever is fully engaged.
- **Excessive noise or vibration:** This could indicate an overloaded motor or improper attachment. Reduce the load or ensure attachments are correctly installed.

For more detailed troubleshooting, please consult the full user manual or contact KitchenAid customer support.

9. SPECIFICATIONS

Feature	Detail
Brand	KitchenAid
Model Name	Artisan Series (KSM150PS)
Color	Cast Iron

Capacity	5 Quarts
Wattage	325 watts
Voltage	120 Volts
Number of Speeds	10
Material	Stainless Steel
Product Dimensions (D x W x H)	14.1"D x 8.7"W x 13.9"H
Item Weight	22.8 Pounds
Controls Type	Knob
Dishwasher Safe Parts	Yes (Bowl, Flat Beater, Wire Whip, Dough Hook)

10. WARRANTY AND SUPPORT

Your KitchenAid Artisan Series Stand Mixer is backed by a **1 Year Manufacturer's Warranty**. This warranty covers defects in materials and workmanship under normal household use.

For warranty claims, technical assistance, or to purchase additional attachments and accessories, please visit the official KitchenAid website or contact their customer service department. Keep your purchase receipt as proof of purchase for warranty purposes.

For further information, you may visit the [KitchenAid Store on Amazon](#).