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› KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer User Manual

KitchenAid KSM150PSCU

KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer User Manual

Model: KSM150PSCU

INTRODUCTION

Congratulations on your purchase of the KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer. This versatile appliance is designed to be the culinary center of your kitchen, offering exceptional performance for mixing, kneading, and whipping a wide range of ingredients. With its robust construction and powerful motor, your new stand mixer will assist you in preparing delicious meals and baked goods with ease. Please read this manual thoroughly before operating your mixer to ensure safe and efficient use.

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before operating the appliance.
- To protect against risk of electrical shock, do not place the mixer base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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, 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 mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner.
- 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 surface, including the stove.

- Remove all attachments from the mixer before washing.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

SETUP

Unpacking and Placement

Carefully remove all components from the packaging. Place the mixer on a clean, dry, and stable countertop. Ensure there is enough space around the mixer for operation and ventilation.



Image: The KitchenAid Artisan Series Stand Mixer in Contour Silver, showcasing its sleek design and sturdy base.

Attaching the Mixing Bowl

1. Ensure the mixer is unplugged and the speed control is set to "Off/0".
2. Lift the motor head by pushing the tilt-head lock lever to the left and tilting the head back.
3. Place the 5-quart stainless steel mixing bowl onto the clamping plate, twisting it gently clockwise until it locks securely into place.
4. Lower the motor head until it clicks into place.

Attaching Accessories

Your mixer comes with a flat beater, wire whip, and dough hook.



Image: The KitchenAid Stand Mixer with its standard attachments: the flat beater, wire whip, dough hook, and pouring shield.

1. With the mixer head tilted back, slide the desired attachment onto the beater shaft.
2. Rotate the attachment until it hooks over the pin on the shaft.
3. Lower the motor head.

The pouring shield can be placed on top of the bowl after the attachment is installed to prevent splashes and allow for easy addition of ingredients.

OPERATING INSTRUCTIONS

Powering On and Speed Control

Plug the mixer into a grounded electrical outlet. The mixer features a 10-speed slide control, ranging from a very fast whip to a very slow stir.

- **Stir (Speed 1-2):** For slow stirring, combining, and mashing. Use for starting all mixing procedures.

- **Mix (Speed 4):** For mixing batters, combining ingredients, and creaming butter and sugar.
- **Beat (Speed 6-8):** For beating, whipping, and aerating mixtures.
- **Whip (Speed 10):** For fast whipping of cream, egg whites, and small quantities of ingredients.



Image: The KitchenAid Stand Mixer actively mixing ingredients, demonstrating its operational use.

Using the Power Hub

The power hub on the front of the mixer allows you to attach various optional accessories, such as food grinders, pasta makers, and more, expanding the versatility of your stand mixer.

1. Turn the mixer off and unplug it.
2. Loosen the attachment knob on the power hub.
3. Remove the hub cover.
4. Insert the attachment shaft into the hub, ensuring the power shaft of the attachment fits into the square hub socket.
5. Tighten the attachment knob until the attachment is completely secured.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your KitchenAid Stand Mixer. Always unplug the mixer before cleaning.

Cleaning the Mixer Body

Wipe the mixer body with a soft, damp cloth. Do not use abrasive cleaners or scourers, and never immerse the mixer base in water.

Cleaning Attachments and Bowl

- The stainless steel mixing bowl is dishwasher safe.
- The flat beater and dough hook are made of coated metal and are dishwasher safe.
- The wire whip is made of stainless steel wires and an aluminum hub. It is recommended to hand wash the wire whip to maintain its appearance and prevent discoloration.
- The pouring shield is top-rack dishwasher safe.

Storage

Store the mixer in a dry place. Ensure all attachments are clean and dry before storing them.

TROUBLESHOOTING

If your mixer experiences issues, refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; circuit breaker tripped; speed control not set to "Off/0" before plugging in.	Ensure plug is securely in outlet. Reset circuit breaker. Turn speed control to "Off/0" before plugging in.
Beater hits the bottom of the bowl or is too far from it.	Beater-to-bowl clearance needs adjustment.	Refer to the full user manual for instructions on adjusting the beater-to-bowl clearance screw.
Mixer shakes excessively during operation.	Overloaded; improper attachment for task; unstable surface.	Reduce batch size. Ensure correct attachment is used. Place mixer on a stable, flat surface.
Motor sounds strained or overheats.	Overloaded; continuous operation at high speeds with heavy dough.	Reduce load. Allow mixer to cool down. For heavy doughs, use lower speeds and do not overmix.

For more detailed troubleshooting or if problems persist, please refer to the full user manual available [at this link](#) or contact KitchenAid customer support.

SPECIFICATIONS

Brand: KitchenAid
Model Name: KSM150PSCU
Color: Contour Silver
Capacity: 5 Quarts
Product Dimensions: 14.1"D x 8.7"W x 13.9"H
Item Weight: 22 pounds (approx. 10000 Grams)
Blade Material: Stainless Steel
Special Feature: Removable Bowl
Controls Type: Knob
Cord length: 36 Inches
Dishwasher Safe: Bowl, Flat Beater, Dough Hook (Yes); Wire Whip (Hand wash recommended)
Date First Available: May 30, 2011

WARRANTY AND SUPPORT

KitchenAid products are manufactured to high-quality standards and are warranted to be free from defects in material and workmanship. For specific warranty details, including duration and coverage, please refer to the warranty card included with your product or visit the official KitchenAid website.

For customer support, service, or to purchase additional attachments, please visit the [KitchenAid Store on Amazon](#) or contact KitchenAid directly through their official channels.