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KitchenAid KSM150PS

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

MODEL: KSM150PS

Introduction

Welcome to the KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer instruction manual. This guide provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

Your KitchenAid stand mixer is designed for versatility and durability, featuring a 5-quart capacity stainless steel bowl and 10 speeds to handle a wide range of culinary tasks, from gently kneading dough to thoroughly mixing ingredients and whipping creams.



Image: The KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer in Aqua Sky, showcasing its design and stainless steel bowl.

Important Safety Information

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

- Read all instructions.
- To protect against risk of electrical shock, do not place mixer 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, and 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 surfaces, including the stove.

Product Overview

Familiarize yourself with the main components of your KitchenAid stand mixer:

- **Motor Head:** Contains the motor and speed control. Tilts back for easy access to the bowl and attachments.
- **Attachment Hub:** Located on the front of the motor head, used for connecting optional attachments.
- **Speed Control Lever:** Adjusts the mixing speed from 'Stir' to '10'.
- **Locking Lever:** Secures the motor head in place during operation.
- **5-Quart Stainless Steel Bowl:** The primary mixing vessel with a comfortable handle.
- **Flat Beater:** For normal to heavy mixtures such as cakes, cookies, pastries, and mashed potatoes.
- **Wire Whip:** For mixtures that need air incorporated, such as eggs, egg whites, heavy cream, and boiled frostings.
- **Dough Hook:** For mixing and kneading yeast doughs such as bread, pizza dough, and pasta dough.
- **Pouring Shield:** Helps prevent splash-out and allows for easy addition of ingredients during mixing.





Image: The mixer head tilted upwards, revealing the attachment shaft and bowl locking plate.



Image: The stand mixer with the wire whip attached, alongside the flat beater and dough hook accessories.

Setup

1. **Unpack the Mixer:** Carefully remove all packaging materials and ensure all parts are present.
2. **Placement:** Place the mixer on a dry, flat, and stable surface. Ensure there is adequate space around the mixer for operation and ventilation.
3. **Attach the Bowl:** Lift the motor head by pushing the locking lever to the 'unlock' position. Place the 5-quart stainless steel bowl onto the clamping plate, twisting gently to secure it. Lower the motor head and push the locking lever to the 'lock' position.
4. **Attach an Accessory:** With the motor head tilted back, slide the desired attachment (flat beater, wire whip, or dough hook) onto the beater shaft. Rotate the attachment until it hooks over the pin on the shaft.
5. **Adjust Beater-to-Bowl Clearance (if necessary):** The mixer is factory-set for optimal beater-to-bowl clearance. If the beater hits the bottom of the bowl or is too far away, refer to the 'Maintenance' section for adjustment instructions.
6. **Attach Pouring Shield (Optional):** If using, slide the pouring shield over the bowl before lowering the motor head.

Operating Instructions

Your KitchenAid stand mixer features 10 speeds, providing precise control for various mixing tasks. The unique planetary mixing action ensures thorough ingredient incorporation by rotating the beater in one direction while whisking and turning in the other.



Image: A close-up view of the speed control lever on the side of the mixer, indicating speeds from 'Stir' to '10'.

1. **Adding Ingredients:** Ensure the mixer is unplugged before adding ingredients to the bowl. For best results, add dry ingredients first, then wet ingredients.
2. **Selecting Speed:** Use the speed control lever to select the desired speed. Start at a lower speed to prevent splashing, then gradually increase as needed.
 - **Stir (Speed 1):** For slow stirring, combining, and adding flour or dry ingredients.
 - **Speeds 2-4:** For slow mixing, mashing, and faster stirring. Use for heavy batters, combining ingredients, or mashing potatoes.
 - **Speeds 6-8:** For beating, creaming, and whipping. Use for medium-heavy batters, creaming butter and sugar, or whipping egg whites.
 - **Speeds 9-10:** For fast whipping and beating. Use for small amounts of cream or egg whites.
3. **Using Attachments:**
 - **Flat Beater:** Ideal for cookie dough, cake batters, and quick breads. The 5-quart bowl can handle dough for up to 9 dozen cookies.
 - **Wire Whip:** Perfect for aerating ingredients like egg whites for meringues or whipping cream.
 - **Dough Hook:** Designed for kneading yeast doughs. The mixer can handle dough for up to 4 loaves of bread in a single batch.



Image: A black KitchenAid stand mixer with the flat beater mixing cookie dough in its stainless steel bowl.



Image: A black KitchenAid stand mixer with the flat beater shredding cooked chicken in its stainless steel bowl.

4. **Using the Power Hub:** The power hub on the front of the mixer allows for the use of over 10 optional attachments (sold separately), transforming your mixer into a versatile culinary tool for tasks like grinding food or making pasta.



Image: A close-up of the power hub on the front of the mixer, with a pasta roller attachment connected.



Image: Three KitchenAid stand mixers, each demonstrating a different optional attachment, including pasta makers and spiralizers.

Maintenance and Cleaning

Proper cleaning and maintenance will ensure the longevity and optimal performance of your KitchenAid stand mixer.

- **Mixer Body:** Wipe the mixer body with a 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 for easy cleaning.
- **Attachments (Flat Beater, Dough Hook, Wire Whip):** Hand washing is recommended for all attachments. While some attachments may be labeled dishwasher safe, hand washing helps preserve their finish and prevents potential degradation or tarnishing, especially for coated or metallic parts. Wash with warm, soapy water and dry thoroughly.
- **Pouring Shield:** The pouring shield is top-rack dishwasher safe.

Troubleshooting

If your mixer encounters an issue, consult the following common troubleshooting tips:

| Problem | Possible Cause | Solution |
|--|--|---|
| Mixer does not start or stops during operation. | Power cord unplugged; circuit breaker tripped; motor overload. | Ensure mixer is securely plugged in. Check circuit breaker. If motor overheats, the mixer will shut off automatically. Turn speed control to 'OFF', unplug, wait 10-15 minutes, then plug in and restart at lowest speed. |
| Beater hits the bottom of the bowl or is too far away. | Incorrect beater-to-bowl clearance. | Refer to the 'Beater-to-Bowl Clearance Adjustment' section in your full user manual for detailed instructions. This typically involves adjusting a screw on the mixer head. |
| Dough 'walks up' the dough hook. | Batch size too large or dough consistency. | Reduce batch size. Lightly spray the dough hook with non-stick spray before kneading. Ensure the dough is not excessively sticky. |
| Attachments show gray residue after washing. | Dishwasher use with certain metallic attachments. | Always hand wash attachments to prevent metal degradation and tarnishing. If residue occurs, re-wash by hand with warm, soapy water and dry thoroughly. |

For further assistance, please contact KitchenAid Customer Service.

Specifications

| Feature | Detail |
|--------------------|-----------------------|
| Brand | KitchenAid |
| Model Name | KSM150PSAQ (Aqua Sky) |
| Capacity | 5 Quarts |
| Product Dimensions | 9.3"D x 14.3"W x 14"H |
| Item Weight | 25 pounds |
| Controls Type | Knob |
| Special Feature | Removable Bowl |
| UPC | 883049143705 |



Warranty and Support

KitchenAid provides a limited warranty for its products. For specific warranty details, please refer to the warranty card included with your purchase or visit the official KitchenAid website.

For troubleshooting guidance, product support, or to inquire about optional attachments, you may contact KitchenAid customer service:

- **Customer Service Phone:** 1-800-541-6390
- **Online Support:** Visit the official KitchenAid website for FAQs and further assistance.

Related Documents - KSM150PS

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|---|--|
|  | <p>KitchenAid Stand Mixer: Instructions, Recipes, and Care</p> <p>User manual for KitchenAid Tilt-Head Stand Mixers, featuring operating instructions, safety guidelines, troubleshooting tips, and a collection of recipes.</p> |
|  | <p>KitchenAid 5KSM150PSEGA4 Owner's Manual</p> <p>This owner's manual provides essential information for the KitchenAid 5KSM150PSEGA4 tilt-head stand mixer, covering setup, operation, care, and troubleshooting for optimal baking and food preparation.</p> |

