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KitchenAid K5SS, K45SS

KitchenAid K5SS and K45SS Stand Mixer Instruction Manual

Models: K5SS, K45SS

IMPORTANT SAFEGUARDS

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

- Read all instructions carefully before operating the stand mixer.
 - To protect against risk of electrical shock, do not immerse 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, and clothing, as well as spatulas and other utensils, away from beaters during operation to prevent injury 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. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
 - The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
 - Do not use the appliance outdoors.
 - Do not let cord hang over edge of table or counter.
 - Do not let cord contact hot surfaces, including the stove.
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PRODUCT OVERVIEW

The KitchenAid K5SS and K45SS Stand Mixers are versatile kitchen appliances designed for a wide range of food preparation tasks, from mixing dough to whipping cream. Understanding its components is key to effective use.

Parts and Features



This image displays the main components of the KitchenAid K5SS and K45SS Stand Mixer, including the motor head, attachment hub, speed control lever, beater shaft, bowl clamping plate, and mixing bowl.

- **Motor Head:** Contains the motor and gears. Tilts back for easy access to the bowl and attachments.
 - **Attachment Hub:** Located at the front of the motor head, used for connecting various KitchenAid attachments.
 - **Speed Control Lever:** Adjusts the mixing speed from stir to whip.
 - **Beater Shaft:** Where the beater, wire whip, or dough hook attaches.
 - **Bowl Clamping Plate:** Secures the mixing bowl in place.
 - **Mixing Bowl:** Stainless steel bowl for ingredients.
 - **Flat Beater:** For normal to heavy mixtures like cakes, cookies, and mashed potatoes.
 - **Wire Whip:** For mixtures that need air incorporated, such as eggs, egg whites, and whipping cream.
 - **Dough Hook:** For mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
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SETUP

Unpacking

1. Carefully remove the mixer and all accessories from the carton.
2. Remove all packing materials, including any protective film or tape.
3. Wash the mixing bowl, flat beater, wire whip, and dough hook in warm, soapy water before first use. Rinse thoroughly and dry.

Assembly



This diagram illustrates the steps for attaching the mixing bowl and selecting the appropriate beater for the KitchenAid K5SS and K45SS Stand Mixer.

1. Ensure the mixer is unplugged.
 2. Place the mixing bowl onto the bowl clamping plate and turn it clockwise until it locks firmly into place.
 3. Tilt the motor head back by pushing the head lock lever to the unlock position and lifting the head.
 4. Slide the desired attachment (flat beater, wire whip, or dough hook) onto the beater shaft, pushing upward as far as it will go. Then turn the attachment to the right, engaging the pin on the shaft.
 5. Lower the motor head and push the head lock lever to the lock position.
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OPERATING INSTRUCTIONS

Attaching Accessories

The attachment hub allows for various KitchenAid attachments to be connected. To attach, loosen the attachment knob, remove the hub cover, insert the attachment shaft into the hub, ensuring the power shaft fits into the square hub socket. Tighten the attachment knob.

Mixing Guide

Always start the mixer at the lowest speed (Stir) and gradually increase to the desired speed to prevent ingredients from splashing out of the bowl.

- **Stir (Speed 1):** For slow stirring, combining, and adding flour/dry ingredients.
- **Mix (Speeds 2-4):** For mixing batters, mashing potatoes, or combining ingredients.
- **Beat/Cream (Speeds 4-6):** For beating, creaming, and mixing heavy batters.
- **Whip (Speeds 8-10):** For whipping cream, egg whites, and light mixtures.

Using Attachments

Refer to the specific instruction manual for each attachment for detailed usage guidelines. Ensure the mixer is off and unplugged before attaching or removing any accessory or attachment.

Your browser does not support the video tag.

This video, provided by KitchenAid, demonstrates the proper method for attaching and using various accessories with your K5SS or K45SS Stand Mixer, ensuring optimal performance and safety.

MAINTENANCE AND CLEANING

General Cleaning

- Always unplug the mixer before cleaning.
- Wipe the mixer head and base with a damp cloth. Do not use abrasive cleaners or immerse the mixer in water.
- The stainless steel mixing bowl, flat beater, and dough hook are dishwasher-safe.
- The wire whip should be hand-washed in warm, soapy water and dried thoroughly to prevent rusting of the wires.

Bowl and Beater Care

Ensure all attachments are completely dry before storing. Periodically check the beater-to-bowl clearance and adjust if necessary according to the 'Adjusting Beater to Bowl Clearance' section in your full manual (not included here).

TROUBLESHOOTING

Before contacting service, review the following common issues and solutions:

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power outlet not working; speed control not set.	Ensure mixer is securely plugged into a working outlet. Turn speed control to 'Stir' or higher.
Beater hits the bottom of the bowl.	Incorrect beater-to-bowl clearance.	Adjust the beater-to-bowl clearance screw (refer to full manual for specific instructions).
Mixer stops during operation.	Overload protection activated.	Turn off the mixer, unplug it, and let it rest for 10-15 minutes. Reduce the load if mixing heavy doughs.
Loud noise or grinding sound.	Foreign object in gears; internal mechanical issue.	Discontinue use immediately. Unplug the mixer and contact KitchenAid customer support.

SPECIFICATIONS

- **Model Numbers:** K5SS, K45SS
 - **Power:** 120 Volts, 60 Hz (specific wattage may vary by model variant)
 - **Capacity:** 5-quart stainless steel bowl (K5SS), 4.5-quart stainless steel bowl (K45SS)
 - **Speeds:** 10-speed control
 - **Construction:** Die-cast metal
 - **Standard Accessories:** Flat Beater, Wire Whip, Dough Hook
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WARRANTY AND SUPPORT

KitchenAid stand mixers typically come with a limited warranty. 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 technical assistance, parts, or service, please contact KitchenAid Customer Service:

- **Website:** www.kitchenaid.com/service-and-support
- **Phone:** 1-800-541-6390 (Toll-Free, U.S.A.)

Please have your model and serial number ready when contacting support.