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› [KitchenAid](#) /

› KitchenAid KV25G0XSL Professional 5 Plus Series Bowl-Lift Stand Mixer Instruction Manual

KitchenAid KV25G0XSL

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INSTRUCTION MANUAL

Introduction

The KitchenAid KV25G0XSL Professional 5 Plus Series Bowl-Lift Stand Mixer is designed for powerful and efficient mixing, ideal for large batches of heavy batter and dough. Featuring a direct drive transmission, all-steel gears, and all-metal construction, this mixer offers durability and performance. It includes a 5-quart polished stainless steel wide-mouth bowl with a handle, along with essential accessories to handle various culinary tasks.

- Direct Drive Transmission, All-Steel Gears, and All-Metal Construction
- Multipurpose Attachment Hub with Hinged Hub Cover
- 5-Quart Polished Stainless Steel Wide-Mouth Bowl with Handle
- 450 Watt Motor
- Includes Power knead Spiral Dough Hook, Flat Beater, and Stainless Steel Wire Whip

Important Safety Information

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons. Read all instructions before using the stand mixer.

- Unplug mixer 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 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.

What's Included

Your KitchenAid Professional 5 Plus Series Stand Mixer comes with the following components:

- **Stand Mixer Base:** The main unit with a powerful 450-watt motor and 10-speed control.
- **5-Quart Polished Stainless Steel Wide-Mouth Bowl with Handle:** Designed for large capacity mixing.
- **Stainless Steel Wire Whip:** Ideal for incorporating air into ingredients, such as egg whites or cream.
- **Flat Beater:** Perfect for normal to heavy mixtures, like cakes, cookies, and mashed potatoes.
- **PowerKnead Spiral Dough Hook:** Specifically designed for mixing and kneading yeast doughs, such as bread, pizza, and pasta dough.



Setup

1. **Unpacking:** Carefully remove all parts from the packaging. Ensure all components listed in the "What's Included" section are present.
2. **Cleaning:** Before first use, wash the stainless steel bowl, wire whip, flat beater, and dough hook in warm, soapy water. Rinse thoroughly and dry. The main mixer unit can be wiped clean with a damp cloth.
3. **Attaching the Bowl:**
 - Ensure the mixer is unplugged.
 - Lower the bowl support by pulling the bowl-lift lever (located on the right side of the mixer) downwards.
 - Place the bowl into the bowl clamping plate. Press down on the back of the bowl until the bowl pin snaps into the spring latch.
 - Raise the bowl by pushing the bowl-lift lever upwards until it locks into place.
4. **Attaching Accessories:**
 - Ensure the mixer is unplugged and the bowl is securely attached and in the raised position.
 - Slide the accessory (wire whip, flat beater, or dough hook) onto the beater shaft.
 - Rotate the accessory to the right, hooking the accessory over the pin on the shaft.



Image: The KitchenAid stand mixer ready for use on a kitchen counter, surrounded by baking ingredients.

Operating Instructions

1. **Power On:** Plug the mixer into a grounded electrical outlet.
2. **Adding Ingredients:** With the mixer off, add your ingredients to the mixing bowl.
3. **Selecting Speed:** The mixer features 10 distinct speeds. Use the speed control lever on the side of the mixer head to select the desired speed.
 - **Speed 1-2:** For slow stirring, mashing, and starting all mixing procedures.
 - **Speed 3-4:** For mixing batters, combining ingredients, and kneading dough.
 - **Speed 5-6:** For medium-fast beating, creaming, and whipping.
 - **Speed 7-8:** For fast beating and whipping.
 - **Speed 9-10:** For very fast whipping of small amounts of cream or egg whites.
4. **Mixing:** Gradually increase the speed to avoid splashing. For optimal results, allow the mixer to run for the recommended time for your recipe.
5. **Stopping the Mixer:** Move the speed control lever to "OFF" (0) to stop the mixer. Unplug the mixer from the outlet before removing the bowl or attachments.
6. **Removing Attachments and Bowl:** Lower the bowl using the bowl-lift lever. Twist the attachment to the left and pull it off the shaft. Remove the bowl from the clamping plate.

Maintenance and Cleaning

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

- **Attachments and Bowl:** The 5-quart stainless steel bowl, wire whip, flat beater, and dough hook are dishwasher safe. For best results, wash them immediately after use.
- **Mixer Head and Base:** Wipe the mixer head and base with a damp, soft cloth. Do not immerse the mixer in water or other liquids.
- **Attachment Hub:** Clean the attachment hub with a damp cloth. Do not immerse it in water.
- **Storage:** Store the mixer and its accessories in a clean, dry place when not in use.

Troubleshooting

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; thermal overload.	Ensure plug is securely in outlet. Check circuit breaker. If mixer overheats, turn off, unplug, and let cool for 20-30 minutes before restarting.
Attachment does not reach ingredients.	Beater-to-bowl clearance needs adjustment.	Refer to the "Beater-to-Bowl Clearance" section in the full user manual (not provided here, but a common mixer issue).
Mixer makes unusual noise.	Normal operation noise; heavy load.	Some noise is normal. If noise is excessive or new, ensure attachments are correctly installed and bowl is secure. Reduce batch size if mixing very heavy dough.

For more detailed troubleshooting, please refer to the complete KitchenAid user manual or contact customer support.

Specifications

Feature	Detail
Brand	KitchenAid
Model Name	KV25G0XSL
Color	Silver
Capacity	5 Quarts (approx. 4.73 Liters)
Product Dimensions	11.3"D x 14.6"W x 16.5"H
Item Weight	25 Pounds
Blade Material	Stainless Steel
Controls Type	Knob
Is Dishwasher Safe	Yes (for bowl and attachments)



Image: Detailed dimensions of the KitchenAid KV25G0XSL Stand Mixer.

Warranty and Support

For warranty information, product registration, or to contact customer support, please visit the official KitchenAid website or refer to the warranty card included with your product. You can also find additional support and FAQs on the [KitchenAid Store on Amazon](#).

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Example: How do I reset this device or fix this error?

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