

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [KitchenAid](#) /

› [KitchenAid Artisan Mini 3.5 Quart Tilt-Head Stand Mixer \(KSM3316X\) Instruction Manual](#)

KitchenAid KSM3316X

KitchenAid Artisan Mini 3.5 Quart Tilt-Head Stand Mixer

MODEL: KSM3316X

Introduction

The KitchenAid Artisan Mini 3.5 Quart Tilt-Head Stand Mixer offers powerful performance in a compact design. It is engineered to handle a variety of mixing tasks, from whipping cream to kneading dough, making it suitable for diverse culinary needs. This manual provides essential information for the safe and effective use of your stand mixer.



Image: KitchenAid Artisan Mini 3.5 Quart Tilt-Head Stand Mixer in Contour Silver.

ARTISAN® MINI

Lighter. Smaller. Just as powerful as the Classic® Stand Mixer.



Image: Visual comparison highlighting the smaller footprint of the Artisan Mini compared to the Classic Stand Mixer.

Important Safety Information

WARNING: This product can expose you to chemicals including Lead, which is known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

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.

What's Included

Your KitchenAid Artisan Mini Stand Mixer (Model KSM3316X) includes the following standard accessories:

- **3.5 Quart Stainless Steel Bowl:** Ideal for smaller batches, capable of mixing up to 5 dozen cookies in a single batch (using the flat beater; 28g dough each).
- **Flex Edge Beater:** Designed for thorough mixing, scraping the sides of the bowl as it mixes.

- **Coated Dough Hook:** For mixing and kneading yeast doughs.
- **6-Wire Whip:** Used for incorporating air into ingredients, such as eggs, egg whites, and heavy cream.



ARTISAN® MINI

10 Speeds for nearly any task or recipe



Image: The three included attachments: Flex Edge Beater, Coated Dough Hook, and 6-Wire Whip.

Setup Instructions

1. **Placing the Bowl:** Ensure the mixer is unplugged. Place the 3.5-quart stainless steel bowl onto the base of the mixer, twisting it gently to secure it in place.
2. **Attaching the Beater/Whisk/Hook:**
 - Ensure the speed control is set to '0' (OFF) and the mixer is unplugged.
 - Push the tilt-head lock lever to the UNLOCK position and tilt the motor head back.
 - Slide the desired attachment (Flex Edge Beater, Dough Hook, or Wire Whip) onto the beater shaft. Rotate the attachment until it locks onto the pin on the shaft.
 - Push the tilt-head lock lever to the LOCK position to secure the motor head.



Image: The tilt-head design allows for easy access to the bowl and attachments.

3. **Power Connection:** Plug the mixer into a grounded electrical outlet.

Operating Instructions

1. **Speed Control:** The mixer features 10 speeds, allowing for precise control over mixing tasks. Use the speed control lever located on the side of the motor head to select the desired speed, from 'Stir' (lowest) to '10' (highest).

ARTISAN® MINI

Mix up to 5 dozen cookies* in a single batch

3.5 quart
stainless
steel bowl

67-point
mixing action
for great
results



*Using the flat beater:
28g dough each.

Image: The speed control dial with settings from 'Stir' to '10'.

2. **Mixing:** Begin mixing at a lower speed and gradually increase to the desired setting. The 67-point planetary mixing action ensures thorough ingredient incorporation.
3. **Using the Power Hub for Attachments:** The front of the mixer features a power hub designed to accommodate over 10 optional hub-powered attachments (sold separately). To use an attachment:
 - Ensure the mixer is unplugged and the speed control is set to '0' (OFF).
 - Remove the attachment hub cover.
 - Insert the attachment shaft into the hub, ensuring the power shaft of the attachment fits into the square hub socket. Rotate the attachment back and forth if necessary until it seats properly.
 - Tighten the attachment knob until the attachment is completely secured to the mixer.
 - Plug in the mixer and select the appropriate speed for the attachment.

ARTISAN® MINI

**Works with 10+
hub-powered optional
attachments***



*Sold separately.

Image: The power hub on the front of the mixer, shown with an optional pasta maker attachment.



Image: A display of various KitchenAid stand mixers utilizing different optional attachments like pasta makers and food processors.

Maintenance and Cleaning

- Stainless Steel Bowl:** The 3.5 Quart Stainless Steel Bowl is dishwasher safe for easy cleaning.
- Attachments:** The Flex Edge Beater and Coated Dough Hook are typically dishwasher safe. The 6-Wire Whip should be hand-washed to maintain its integrity. Refer to individual attachment instructions for specific care.
- Mixer Body:** Wipe the mixer body with a damp cloth. Do not immerse the mixer in water or other liquids.

Specifications

Brand	KitchenAid
Model Name	KSM3316XCU
Color	Contour Silver
Product Dimensions	12.3"D x 7.8"W x 12.3"H
Special Feature	Tilt Head
Capacity	3.5 Quarts
Controls Type	Knob
Is Dishwasher Safe	Yes (Bowl)
Item Weight	14.3 pounds

For further assistance or product information, please visit the official KitchenAid website or contact customer support.

Related Documents - KSM3316X

 <p>KITCHENAID 5KSM150PSEGA4 Owner's Manual Shop genuine replacement parts for KITCHENAID 5KSM150PSEGA4 KitchenAid</p> <p>Find Your KITCHENAID Mixer Parts - Select From 350 Models — Manual continues below —</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>
 <p>INSTRUCTIONS AND RECIPES FOR YOUR KITCHENAID STAND MIXER KitchenAid Tilt-Head Mixer FOR THE WAY IT'S MADE!</p>	<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 5KSM150PSSOB4 Owner's Manual Shop genuine replacement parts for KITCHENAID 5KSM150PSSOB4 KitchenAid</p> <p>Find Your KITCHENAID Mixer Parts - Select From 350 Models — Manual continues below —</p>	<p>KitchenAid 5KSM150PSSOB4 Handleiding: Gebruik en Onderhoud</p> <p>Officiële handleiding voor de KitchenAid 5KSM150PSSOB4 kantelbare standmixer. Ontdek hoe u uw KitchenAid mixer veilig gebruikt, onderhoudt en de beste resultaten behaalt.</p>
 <p>KITCHENAID 5KSM150PSECV4 Owner's Manual Shop genuine replacement parts for KITCHENAID 5KSM150PSECV4 KitchenAid</p> <p>Find Your KITCHENAID Mixer Parts - Select From 350 Models — Manual continues below —</p>	<p>KITCHENAID 5KSM150PSECV4 Owner's Manual - Comprehensive Guide</p> <p>Detailed owner's manual for the KITCHENAID 5KSM150PSECV4 tilt-head stand mixer. Covers assembly, operation, care, and troubleshooting in multiple languages. Find genuine parts and support.</p>
 <p>KITCHENAID KSM150PSWH0 Owner's Manual Shop genuine replacement parts for KITCHENAID KSM150PSWH0 KitchenAid</p> <p>Find Your KITCHENAID Mixer Parts - Select From 350 Models — Manual continues below —</p>	<p>KitchenAid KSM150PSWH0 Owner's Manual and Parts List</p> <p>Comprehensive owner's manual and parts list for the KitchenAid KSM150PSWH0 Artisan Tilt Head 5 Qt. Stand Mixer. Includes detailed information on model variations, color options, and replacement parts for various components like the motor, gearing, base, and accessories.</p>

The Original Equipment Manufacturer for KitchenAid Appliances

 Appliance Factory Parts

KITCHENAID

5KSM150PSEBU0

Owner's Manual

Shop genuine replacement parts for KITCHENAID

5KSM150PSEBU0

KitchenAid

[KitchenAid 5KSM150PSEBU0 Handleiding](#)

Deze handleiding biedt gedetailleerde instructies voor het gebruik, onderhoud en veilige bediening van de KitchenAid 5KSM150PSEBU0 kantelbare standmixer.

Find Your KITCHENAID Mixer Parts - Select From 300 Models

----- Manual Contents Below -----