

## KitchenAid KSM150FEOB

# KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer KSM150FEOB Instruction Manual

Model: KSM150FEOB

## INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, maintenance, and care of your KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer. Please read all instructions before using your appliance to ensure proper function and longevity.



Image: KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer in Onyx Black, featuring the stainless steel mixing bowl and a paddle

attachment. The mixer's head is in the down, locked position.

The KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer is designed for a variety of culinary tasks, from mixing ingredients for up to 9 dozen cookies in a single batch to kneading dough and whipping cream. Its durable metal construction and 10-speed control offer versatility and consistent results. The tilt-head design allows for easy access to the bowl and attachments, and the power hub expands its capabilities with optional attachments.

## IMPORTANT SAFEGUARDS

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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 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 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 the appliance outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Remove flat beater, wire whip, or dough hook from mixer before washing.

## GETTING STARTED

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### Unpacking and Parts Identification

Carefully unpack your mixer and all accessories. Ensure all components are present and undamaged. Your mixer includes the following:

- Stand Mixer Base
- 5 Quart Stainless Steel Bowl with Handle
- Flex Edge Beater
- Coated Flat Beater
- Coated Dough Hook
- 6-Wire Whip

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Video: A quick overview of the KitchenAid Stand Mixer, demonstrating its components and basic functions. This video provides a visual guide to identifying the mixer's parts and understanding its design.

## SETUP

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### Placing the Mixing Bowl

1. Ensure the mixer is unplugged.
2. Lift the mixer head by pushing the locking lever to the UNLOCK position and tilting the head back.
3. Place the mixing bowl onto the base, aligning the pins on the base with the slots on the bowl. Twist the bowl clockwise until it locks securely into place.
4. Lower the mixer head and push the locking lever to the LOCK position.

## Attaching Beaters/Whips

1. Ensure the mixer is unplugged and the head is tilted back.
2. Slide the desired beater (Flex Edge, Flat, Dough Hook, or Wire Whip) onto the beater shaft.
3. Rotate the beater until the pin on the shaft locks into the slot on the beater.
4. Lower the mixer head and push the locking lever to the LOCK position.



Image: A KitchenAid Stand Mixer in a kitchen, actively mixing ingredients in its stainless steel bowl using a wire whip attachment. Various baking ingredients and utensils are visible on the countertop.

## OPERATING INSTRUCTIONS

### Speed Control

Your KitchenAid Stand Mixer features 10 distinct speeds, allowing for precise control over your mixing tasks. The speed control lever is located on the side of the mixer head.

- **Off/0:** Turns the mixer off.
- **Stir:** For slow stirring, combining, and starting all mixing procedures.
- **2-4 (Slow Mixing):** For slow mixing, mashing, and faster stirring.
- **6-8 (Medium Mixing):** For beating, creaming, and medium-fast mixing.
- **10 (Fast Mixing/Whipping):** For fast beating, whipping, and aerating.

Your browser does not support the video tag.

Video: A detailed demonstration of the KitchenAid Stand Mixer's features, including the tilt-head mechanism, attachment installation, and speed

control. This video highlights the ease of use and versatility of the mixer.

### Using the Power Hub

The power hub, located on the front of the mixer head, allows you to connect various optional attachments (sold separately) to expand your mixer's functionality. To use:

1. Turn the mixer OFF and unplug it.
2. Unscrew the attachment hub knob and remove the hub cover.
3. Insert the attachment shaft into the power hub, ensuring the attachment's shaft fits into the square hub socket.
4. Tighten the attachment hub knob until the attachment is securely fastened.
5. Plug in the mixer and select the appropriate speed for your attachment.



Image: A KitchenAid Stand Mixer in Onyx Black with a pasta maker attachment connected to its power hub, illustrating the expanded culinary capabilities of the appliance.

### CARE AND CLEANING

- Always unplug the mixer before cleaning.
- **Mixer Base:** Wipe the mixer base with a damp cloth. Do not immerse the mixer base in water.
- **Mixing Bowl:** The 5-quart stainless steel bowl is dishwasher safe.
- **Attachments (Flex Edge Beater, Coated Flat Beater, Coated Dough Hook, Wire Whip):**All included attachments are dishwasher safe for easy cleaning.

### TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; circuit breaker tripped.	Ensure mixer is securely plugged into a grounded outlet. Check circuit breaker.
Beater hits the bottom of the bowl.	Beater height needs adjustment.	Refer to the "Beater-to-Bowl Clearance" section in the full user manual for adjustment instructions.
Mixer head vibrates or moves excessively.	Mixer head not locked; heavy load.	Ensure the locking lever is in the LOCK position. Reduce the load if mixing very heavy dough.

For more detailed troubleshooting, please consult the full KitchenAid user manual or contact KitchenAid customer support.

## SPECIFICATIONS

- **Brand:** KitchenAid
- **Model:** KSM150FEOB
- **Capacity:** 5 Quarts
- **Product Dimensions:** 14.1"D x 8.7"W x 13.9"H
- **Item Weight:** 22.8 pounds
- **Voltage:** 120V
- **Wattage:** 325 watts
- **Material:** Stainless Steel (Bowl), Durable Metal (Construction)
- **Special Features:** Adjustable Speed Control, Removable Bowl, Tilt Head

## WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please visit the official KitchenAid website or refer to the warranty card included with your product. You can also find additional resources and contact information on the [KitchenAid Store on Amazon](#).  
Protection plans are available for extended coverage:

- 3-Year Protection Plan
- 4-Year Protection Plan
- Complete Protect: One plan covers all eligible past and future purchases