

KitchenAid KSM150PS

KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer KSM150PS User Manual

Model: KSM150PS

1. IMPORTANT SAFETY INSTRUCTIONS

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 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 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. 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.
- Remove flat beater, wire whip, or dough hook from mixer before washing.

SAVE THESE INSTRUCTIONS.

2. PARTS AND FEATURES

Familiarize yourself with the components of your KitchenAid Artisan Series Stand Mixer.



Figure 2.1: The KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer, showcasing its main body, mixing bowl, and speed control lever.



Figure 2.2: A closer view of the mixer's tilt-head mechanism, attachment hub, and bowl locking plate.

1. **Power Hub:** Located on the front of the mixer head, this hub is designed to accept various optional attachments (sold

separately).

2. **Attachment Knob:** Secures attachments into the power hub.
3. **Motor Head:** Contains the motor and gearing. Tilts back for easy access to the bowl and attachments.
4. **Speed Control Lever:** Allows selection of 10 different speeds, from stir to fast whip.
5. **Head Lock Lever:** Locks the motor head in place during operation or when tilted back.
6. **Beater Shaft:** Where the flat beater, wire whip, or dough hook attaches.
7. **5-Quart Stainless Steel Bowl:** Features a comfortable handle and is designed for mixing various ingredients.
8. **Coated Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, frostings, and mashed potatoes.
9. **Coated Dough Hook:** Used for mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
10. **6-Wire Whip:** Incorporates air into ingredients for fluffy mixtures such as eggs, whipped cream, and boiled frostings.
11. **Pouring Shield:** Helps prevent splash-out and makes adding ingredients easier during mixing.

3. SETUP AND ASSEMBLY

3.1 Before First Use

1. Ensure the mixer is unplugged from the electrical outlet.
2. Wash the stainless steel bowl, flat beater, dough hook, wire whip, and pouring shield in warm, soapy water. Rinse thoroughly and dry. These parts are generally dishwasher safe, but refer to the cleaning section for specific care instructions.
3. Wipe the mixer stand with a damp cloth. Do not immerse the mixer stand in water.

3.2 Attaching the Mixing Bowl

1. Ensure the speed control is set to "OFF" and the mixer is unplugged.
2. Lift the motor head by pushing the head lock lever to the "UNLOCKED" position and tilting the head back.
3. Place the mixing bowl onto the clamping plate, rotating it gently clockwise until it locks firmly into place.

3.3 Attaching a Beater/Whip/Dough Hook

1. With the motor head still tilted back, slide the chosen attachment (flat beater, dough hook, or wire whip) onto the beater shaft.
2. Rotate the attachment until it hooks over the pin on the shaft.
3. Lower the motor head by pushing the head lock lever to the "UNLOCKED" position and gently lowering the head until it clicks into the "LOCKED" position.

Important: The attachment should clear the bottom of the bowl. If it strikes the bowl or is too far away, refer to the "Beater-to-Bowl Clearance" adjustment in the Troubleshooting section.

4. OPERATING INSTRUCTIONS

4.1 Using the Speed Control

The KitchenAid Artisan Series Stand Mixer features 10 speeds for various mixing tasks. Always start at a lower speed and gradually increase as needed.



Figure 4.1: The speed control lever, indicating settings from "Stir" to "10".

Recommended Speed Settings

Speed Setting	Description	Typical Use
Stir (1)	Slow stirring, combining, mashing	Starting all mixtures, adding flour and dry ingredients, mashing potatoes.
2	Slow mixing, mashing, faster stirring	Mixing heavy batters, combining ingredients, mashing vegetables.
4	Mixing, beating, creaming	Medium speed for cake mixes, creaming butter and sugar, beating eggs.
6	Fast beating, whipping	Medium-fast speed for whipping cream, egg whites, or light batters.
8	Fast whipping	Whipping small amounts of cream or egg whites.
10	Very fast whipping	Maximum speed for whipping small amounts of cream or egg whites.

4.2 Using the Pouring Shield

The pouring shield helps prevent ingredients from splashing out of the bowl and provides an opening for adding ingredients during mixing.

1. After attaching the bowl and beater, slide the pouring shield onto the bowl from the front. The curved edge should fit around the beater shaft.
2. Ensure the shield is securely seated on the rim of the bowl.
3. Add ingredients through the chute while the mixer is operating at a low speed.



Figure 4.2: The stand mixer in operation, demonstrating the use of the pouring shield while mixing cookie dough.

5. CARE AND CLEANING

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

5.1 Mixer Stand

- Always unplug the mixer before cleaning.
- Wipe the mixer stand with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- Do not immerse the mixer stand in water or other liquids.

5.2 Mixing Bowl and Pouring Shield

- The 5-quart stainless steel bowl and pouring shield are dishwasher safe.
- Alternatively, wash in warm, soapy water, rinse thoroughly, and dry.

5.3 Attachments (Flat Beater, Dough Hook, Wire Whip)

- The coated flat beater and coated dough hook are dishwasher safe.
- The 6-wire whip should be hand washed in warm, soapy water and dried thoroughly to maintain its finish and shape.
- Avoid using abrasive cleaners on any attachments.

6. TROUBLESHOOTING

Before contacting customer service, review the following common issues and solutions.

Common Issues and Solutions

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; speed control not set to a speed.	Ensure the mixer is securely plugged into a grounded outlet. Move the speed control lever to a desired speed setting.

Problem	Possible Cause	Solution
Beater strikes the bottom of the bowl or is too far from it.	Incorrect beater-to-bowl clearance.	Beater-to-Bowl Clearance Adjustment: a. Unplug mixer. b. Tilt motor head back. c. Turn the screw (located on the mixer head where the beater shaft is) slightly counter-clockwise to raise the beater, or clockwise to lower it. A quarter turn usually suffices. d. Lower motor head and check clearance. Repeat adjustment if necessary. The flat beater should just clear the bottom and sides of the bowl.
Motor head vibrates excessively during operation.	Head lock lever is not in the "LOCKED" position.	Ensure the head lock lever is pushed fully to the "LOCKED" position before operating.
Unusual noise or burning smell.	Overload or internal issue.	Turn off and unplug the mixer immediately. Reduce the load if mixing a very heavy dough. If the issue persists, discontinue use and contact KitchenAid customer service.

7. SPECIFICATIONS

Feature	Detail
Model Number	KSM150PS
Capacity	5 Quarts (Stainless Steel Bowl)
Dimensions (D x W x H)	14.1" x 8.7" x 13.9"
Weight	22.8 pounds
Speed Settings	10-speed slide control
Control Type	Knob
Special Features	Adjustable Speed Control, Removable Bowl, Tilt Head Design
Included Accessories	5 Quart Stainless Steel Bowl, Coated Flat Beater, Coated Dough Hook, 6-Wire Whip, Pouring Shield
Dishwasher Safe Parts	Bowl, Pouring Shield, Coated Flat Beater, Coated Dough Hook

8. WARRANTY AND CUSTOMER SUPPORT






For detailed warranty information, please refer to the warranty card included with your product or visit the official KitchenAid website. If you require assistance, have questions, or need to order replacement parts, please contact KitchenAid Customer Service.

Online Support: www.kitchenaid.com/service-and-support

Please have your model number (KSM150PS) and serial number ready when contacting support.



Related Documents - KSM150PS

	<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>
	<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 - 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 5KSM150PSEBU0 Handleiding</p> <p>Deze handleiding biedt gedetailleerde instructies voor het gebruik, onderhoud en veilige bediening van de KitchenAid 5KSM150PSEBU0 kantelbare standmixer.</p>

<div data-bbox="143 100 287 347"><p><small>The KitchenAid logo is a registered trademark of the KitchenAid Group, Inc.</small></p><p>Appliance Factory Parts <small>Since 1985</small></p><p>KITCHENAID 5KSM150PSEMC4 Owner's Manual</p><p><small>Shop genuine replacement parts for KITCHENAID 5KSM150PSEMC4</small></p><p>KitchenAid</p><p><small>Find Your KITCHENAID Model Parts - Select From 500 Models</small></p><p><small>Manual contents follow</small></p></div>	<div data-bbox="343 152 1436 309"><p>KitchenAid 5KSM150PSEMC4 Owner's Manual and Parts List</p><p>This document provides the owner's manual and detailed parts list for the KitchenAid 5KSM150PSEMC4 Artisan Tilt Head 5 Qt. Stand Mixer, including color variations and accessory components.</p></div>
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