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› KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer User Manual

KitchenAid KSM150PSMI

KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer

Model: KSM150PSMI

Brand: KitchenAid

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer. Designed for durability and versatility, this mixer is equipped with a powerful motor and a range of accessories to assist with various culinary tasks, from gentle stirring to vigorous kneading and whipping.

Please read all instructions carefully before using your mixer for the first time to ensure optimal performance and safety.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, read and understand all instructions before operating this appliance.

- Always unplug the mixer from the outlet before cleaning, assembling, or disassembling parts, and before handling attachments.
- Do not immerse the motor base in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Avoid contact with moving parts. Keep hands, hair, 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 has been 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 the cord hang over the edge of the table or counter.
- Do not let the cord contact hot surfaces, including the stove.

3. PRODUCT OVERVIEW

Your KitchenAid Artisan Series Stand Mixer is designed for ease of use and versatility. Familiarize yourself with its main components:



Figure 3.1: Front view of the KitchenAid Artisan Series Stand Mixer in Mineral Water color, showcasing the main unit, speed control, and stainless steel bowl.





Figure 3.2: The KitchenAid Artisan Series Stand Mixer with its standard accessories: flat beater, wire whip, dough hook, and pouring shield.

Key Components:

- **Motor Head:** Contains the motor and gearing. Tilts back for easy access to the bowl and attachments.
- **Speed Control Lever:** Located on the side of the motor head, allows selection of 10 different speeds.
- **Attachment Hub:** Located at the front of the motor head, used for connecting various optional attachments (sold separately).
- **5 Quart Stainless Steel Bowl:** The mixing bowl, designed with a comfortable handle for easy handling.
- **Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, pastries, and mashed potatoes.

- **Wire Whip:** Used for incorporating air into mixtures, such as eggs, egg whites, whipping cream, and boiled frostings.
- **Dough Hook:** For mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
- **Pouring Shield:** Helps prevent splash-out and makes adding ingredients easier during mixing.

4. SETUP

1. **Unpack the Mixer:** Carefully remove all packaging materials and ensure all parts are present.
2. **Clean Before First Use:** Wash the stainless steel bowl, flat beater, wire whip, dough hook, and pouring shield in warm, soapy water. Rinse thoroughly and dry. The mixer body can be wiped with a damp cloth.
3. **Position the Mixer:** Place the mixer on a dry, flat, and stable surface. Ensure there is adequate space around the mixer for operation and ventilation.
4. **Attach the Bowl:**
 - Ensure the mixer is unplugged and the speed control is set to "Off/0".
 - Lift the motor head by pushing the head-lock lever to the "unlock" position and tilting the head back.
 - Place the bowl onto the clamping plate, aligning the bowl pins with the clamping plate grooves. Turn the bowl clockwise until it locks firmly into place.
 - Lower the motor head and push the head-lock lever to the "lock" position.
5. **Attach an Accessory:**
 - Ensure the mixer is unplugged and the speed control is set to "Off/0".
 - Lift the motor head.
 - Slide the accessory (flat beater, wire whip, or dough hook) onto the beater shaft, pushing upward as far as possible.
 - Turn the accessory to the right, hooking it over the pin on the shaft.
 - Lower the motor head and push the head-lock lever to the "lock" position.
6. **Attach the Pouring Shield (Optional):**
 - With the mixer head lowered and an accessory attached, slide the pouring shield onto the bowl from the front. The curved edge should fit over the rim of the bowl.

5. OPERATING INSTRUCTIONS

The KitchenAid Artisan Series Stand Mixer features 10 speeds for precise control over your mixing tasks.

Speed Control Guide:

Speed Setting	Description	Typical Use
Stir (1)	Slow stir, gentle mixing.	Combining dry ingredients, starting heavy mixtures, mashing potatoes, preparing pie crusts.
2	Slow mixing, mashing.	Slow mixing for heavier batters, creaming butter and sugar, adding flour to mixtures.
4	Medium mixing, beating.	Medium speed for cake mixes, quick breads, frostings.

Speed Setting	Description	Typical Use
6	Fast beating, creaming.	Beating whole eggs, creaming butter and sugar for light, fluffy mixtures.
8	Whipping, fast beating.	Whipping cream, egg whites, boiled frostings.
10	Fast whipping.	Small amounts of cream or egg whites, final whipping for maximum volume.

General Operation:

1. Ensure the mixer is properly set up with the bowl and desired accessory.
2. Add ingredients to the mixing bowl.
3. Plug the mixer into a grounded electrical outlet.
4. Slide the speed control lever to the desired speed. Start at a lower speed to prevent splashing, then gradually increase if needed.
5. When mixing is complete, slide the speed control lever to "Off/0" and unplug the mixer.
6. Lift the motor head to remove the bowl and accessory.

Using the Attachment Hub:

The front attachment hub allows you to expand your mixer's capabilities with various optional attachments (e.g., food grinders, pasta makers). To use:

1. Ensure the mixer is unplugged and the speed control is set to "Off/0".
2. Loosen the attachment hub knob by turning it counter-clockwise.
3. Remove the attachment hub cover.
4. Insert the attachment shaft into the hub, ensuring the power shaft of the attachment fits into the square hub socket.
5. Tighten the attachment hub knob by turning it clockwise until the attachment is firmly secured.
6. Refer to the specific attachment's instructions for its operation.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your KitchenAid Stand Mixer.

Cleaning the Mixer Body:

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

Cleaning the Bowl and Accessories:

- The 5-quart stainless steel bowl, flat beater, wire whip, dough hook, and pouring shield are all dishwasher safe.
- Alternatively, wash them in warm, soapy water, rinse thoroughly, and dry immediately.

7. TROUBLESHOOTING

If your mixer experiences issues, consult the following table before contacting customer service.

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power outlet not functioning; speed control not set to "Off/0" before plugging in.	Ensure the mixer is securely plugged into a working outlet. Check the circuit breaker. Ensure the speed control is at "Off/0" before plugging in, then select a speed.
Motor head not locked down.	Head-lock lever is in the "unlock" position.	Push the head-lock lever to the "lock" position.
Accessory hits the bottom of the bowl or does not reach ingredients.	Beater-to-bowl clearance needs adjustment.	Refer to the "Beater-to-Bowl Clearance Adjustment" section in the full manual (if available) or contact KitchenAid support. This is a factory setting and rarely needs adjustment.
Mixer seems to struggle with heavy doughs.	Overloading the mixer; dough too stiff.	Reduce the batch size. Ensure ingredients are at room temperature. For very stiff doughs, add liquid gradually. The mixer is designed to handle tough mixtures, but extreme loads can cause strain.

If the problem persists after trying these solutions, please contact KitchenAid Customer Service.

8. SPECIFICATIONS

Feature	Detail
Brand	KitchenAid
Model Name	Artisan Series
Model Number	KSM150PSMI
Color	Mineral Water
Capacity	5 Quarts (approx. 5 Liters)
Product Dimensions	9.3"D x 14.3"W x 14"H
Item Weight	22.8 Pounds
Blade Material	Stainless Steel
Controls Type	Knob
Dishwasher Safe Parts	Bowl, Flat Beater, Wire Whip, Dough Hook, Pouring Shield
UPC	883049601038

9. WARRANTY AND SUPPORT

KitchenAid products are manufactured to high-quality standards and are warranted to be free from defects in material and workmanship. For specific warranty details, including duration and terms, please refer to the warranty card included with

your product or visit the official KitchenAid website.
For technical assistance, replacement parts, or general inquiries, please contact KitchenAid Customer Service. Contact information can typically be found on the KitchenAid website or in the packaging materials.

Online Resources:

- Official KitchenAid Website: www.kitchenaid.com
- Product Registration: Register your product online to receive important updates and support.

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question