



[Manuals.plus](#) /

> [KitchenAid](#) /

> KitchenAid Artisan Series 5 Quart Tilt Head Stand Mixer with Pouring Shield KSM150PS, Passion Red User Manual

KitchenAid KSM150PSPA

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

Model: KSM150PSPA | Brand: KitchenAid

INTRODUCTION

The KitchenAid Artisan Series 5 Quart Tilt-Head Stand Mixer is a versatile kitchen appliance designed for a wide range of mixing tasks, from kneading dough to whipping cream. Its durable metal construction and 10-speed control provide consistent performance for various recipes. This manual provides instructions for safe operation, maintenance, and troubleshooting to ensure optimal use of your mixer.

IMPORTANT SAFETY INSTRUCTIONS

WARNING: To avoid the risk of electrical shock, fire, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before using the stand mixer.
- Do not immerse the mixer base in water or other liquids.
- 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.
- The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surfaces, including the stove.
- Close supervision is necessary when any appliance is used by or near children.

COMPONENTS

Your KitchenAid Artisan Series Stand Mixer comes with several key components and standard accessories:



Mixer Head and Base

The main body of the mixer, housing the motor and speed control. The tilt-head design allows for easy access to the bowl and attachments.



5 Quart Stainless Steel Bowl

A durable stainless steel mixing bowl with a comfortable handle, suitable for various batch sizes. It securely locks into the base.



Flat Beater

Ideal for normal to heavy mixtures such as cakes, cookies, creamed frostings, quick breads, and mashed potatoes.



Wire Whip

Used for mixtures that need air incorporated, such as eggs, egg whites, whipping cream, and dips.



Dough Hook

Perfect for mixing and kneading yeast doughs such as breads, pizza dough, and pasta dough.



Pouring Shield

Helps prevent splash-outs and makes it easier to add ingredients during mixing.

SETUP

1. Unpacking and Initial Cleaning

Carefully remove all components from the packaging. Wash the stainless steel bowl, flat beater, wire whip, dough hook, and pouring shield in warm, soapy water. Rinse thoroughly and dry. The bowl and attachments are dishwasher safe.

2. Positioning the Mixer

Place the mixer on a clean, dry, and stable countertop. Ensure there is enough space around the mixer for operation and ventilation.

3. Attaching the Bowl

Ensure the mixer is unplugged and the speed control is set to "Off/0". Lift the mixer head by pushing the release lever. Place the mixing bowl onto the clamping plate, twisting gently to secure it. Lower the mixer head until it locks into place.



Image: Mixer with bowl securely attached to the base.

4. Attaching an Accessory

With the mixer head tilted back, slide the desired attachment (flat beater, wire whip, or dough hook) onto the beater shaft. Rotate the attachment until it hooks over the pin on the shaft. Lower the mixer head and ensure it is locked.

OPERATING INSTRUCTIONS

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

1. Adding Ingredients

With the mixer head locked down and the attachment in place, add your ingredients to the mixing bowl. For easier addition and to prevent splashes, you may use the pouring shield.



Image: Mixer in operation, demonstrating its capacity for tasks like shredding chicken.

2. Selecting Speed

Plug the mixer into a grounded electrical outlet. Turn the speed control lever to the desired speed setting. Refer to the table below for recommended speeds for various tasks.



Image: Detailed view of the 10-speed control knob on the mixer.

Recommended Speed Settings

Speed Setting	Description	Typical Use
Stir (1)	Slow stir, gentle mixing	Combining dry ingredients, starting mixtures, mashing potatoes
2	Slow mixing, kneading	Heavy batters, kneading yeast doughs, creaming butter and sugar
4	Medium mixing	Mixing cake batters, combining ingredients for frostings
6	Fast mixing, beating	Beating whole eggs, mixing thin batters
8	Whipping, fast beating	Whipping cream, egg whites, boiled frostings
10	Fast whipping	Small amounts of cream or egg whites

3. Using the Power Hub

The front power hub allows you to attach various optional accessories (sold separately) such as food grinders, pasta makers, and spiralizers, expanding the functionality of your mixer.



Image: Mixer demonstrating the use of an optional spiralizer attachment.

MAINTENANCE AND CLEANING

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

- **Cleaning the Mixer Body**

Wipe the mixer head and base with a soft, damp cloth. Do not use abrasive cleaners or immerse the mixer in water. Ensure the mixer is unplugged before cleaning.

- **Cleaning Attachments and Bowl**

The stainless steel bowl, flat beater, and dough hook are dishwasher safe. The wire whip should be hand-washed in warm, soapy water and dried thoroughly to prevent tarnishing.

- **Storage**

Store the mixer in a dry place. Keep attachments with the mixer or in a designated storage area to prevent loss.

TROUBLESHOOTING

If you encounter issues with your mixer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; Speed control not set to "Off/0" before plugging in; Power outage.	Ensure mixer is securely plugged in. Turn speed control to "Off/0" then back to desired speed. Check household circuit breaker.
Mixer head wobbles during operation	Mixer head not locked down properly.	Ensure the mixer head is fully lowered and locked into place using the head lock lever.
Attachment hits the bottom of the bowl	Beater-to-bowl clearance needs adjustment.	Refer to the "Beater-to-Bowl Clearance" section in the full manual (not provided here, but a common mixer adjustment).
Motor sounds strained or slows down	Overloaded with ingredients; Mixture is too thick.	Reduce the amount of ingredients. Add liquid if the mixture is too thick. Use a lower speed for heavy mixtures.

For more complex issues, please contact KitchenAid Customer Service.

SPECIFICATIONS

Feature	Detail
Brand	KitchenAid
Model Name	Artisan Series
Model Number	KSM150PSPA
Color	Passion Red
Capacity	5 Quarts
Product Dimensions	14.1"D x 8.7"W x 13.9"H
Item Weight	22.8 Pounds
Controls Type	Knob
Special Features	Adjustable Speed Control, Removable Bowl, Tilt Head
Blade Material	Stainless Steel
Dishwasher Safe Parts	Bowl, Flat Beater, Dough Hook (Wire Whip hand-wash only)
UPC	883049601045

WARRANTY AND SUPPORT

KitchenAid provides a limited warranty for its products. For specific warranty details, registration, and customer support, please visit the official KitchenAid website or refer to the warranty card included with your purchase.

Official KitchenAid Website: www.kitchenaid.com