KitchenAid KSM8990CU

KitchenAid KSM8990CU 8-Quart Commercial Countertop Mixer Instruction Manual

Model: KSM8990CU | Brand: KitchenAid

Product Overview

The KitchenAid KSM8990CU 8-Quart Commercial Countertop Mixer is an NSF Certified, gear-driven stand mixer designed for demanding kitchen environments. It features a robust 1.3 HP motor, delivering consistent power for both small and large loads with reduced heat build-up. The advanced motor control board ensures dependable mixing performance over many years. This model includes an 8-quart stainless steel bowl and a bowl-lift design for stable operation and efficient beater-to-bowl contact.



Figure 1: Front view of the KitchenAid KSM8990CU 8-Quart Commercial Countertop Mixer in Contour Silver.

Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the mixer on a clean, dry, and stable countertop. Ensure adequate clearance around the mixer for operation and ventilation.
3. **Bowl Installation:**
   - Ensure the mixer is unplugged and the speed control is set to "OFF".
   - Raise the bowl-lift lever to the up position.
   - Place the 8-quart stainless steel bowl onto the bowl-holding pins. Press down firmly on the back of the bowl until the pin snaps into the spring latch.
   - Lower the bowl-lift lever to the down position to secure the bowl.
4. **Attachment Installation:**
   - Ensure the mixer is unplugged and the speed control is set to "OFF".
   - Slide the desired attachment (flat beater, dough hook, or wire whip) onto the beater shaft.
   - Rotate the attachment counter-clockwise until it hooks over the pin on the shaft.

5. **Power Connection:** Plug the mixer into a grounded 3-prong outlet.



Figure 2: The KitchenAid KSM8990CU mixer shown with its standard attachments: flat beater, dough hook, and wire whip.

Operating Instructions

The KitchenAid KSM8990CU mixer features 10 distinct speeds for precise control over various mixing tasks. The bowl-lift mechanism ensures stability during operation, especially when handling heavy ingredients or large batches.

1. **Adding Ingredients:**
   - Ensure the bowl is securely in place and the desired attachment is installed.
   - Add ingredients to the 8-quart stainless steel bowl.
2. **Selecting Speed:**
   - Move the speed control lever to the desired setting (Stir, 2, 4, 6, 8, 10).
   - For initial mixing or incorporating dry ingredients, start with the "Stir" setting to prevent splashing.
   - Increase speed gradually as needed for thorough mixing, kneading, or whipping.
3. **Using Attachments:**
   - **Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, pastries, and mashed potatoes.
   - **Dough Hook:** Used for mixing and kneading yeast doughs for breads, rolls, pizza dough, and coffee cakes.
   - **Wire Whip:** Best for incorporating air into ingredients, such as eggs, egg whites, heavy cream, and some frostings.
4. **Stopping Operation:** Move the speed control lever to "OFF" to stop the mixer.
5. **Removing Bowl/Attachment:**

- Ensure the mixer is unplugged.
- Raise the bowl-lift lever to the up position.
- Remove the attachment by rotating it clockwise and pulling it off the shaft.
- Lift the bowl off the holding pins.



Figure 3: The bowl-lift lever on the side of the mixer allows for easy raising and lowering of the bowl.

Maintenance

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your KitchenAid mixer.

- **Cleaning the Mixer Head:** Wipe the mixer head with a damp cloth. Do not immerse the mixer head in water or other liquids.
- **Cleaning the Bowl and Attachments:** The stainless steel bowl, flat beater, dough hook, and wire whip are dishwasher safe. For best results, wash immediately after use.
- **Cord Care:** Always unplug the mixer before cleaning. Store the power cord neatly when not in use.
- **Storage:** Store the mixer in a clean, dry place.


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Figure 4: The durable 8-quart stainless steel bowl is designed for easy cleaning.

Troubleshooting

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; speed control not set to "OFF" before starting.	Ensure mixer is properly plugged into a grounded outlet. Set speed control to "OFF" before turning on.
Attachment hits the bottom of the bowl.	Beater-to-bowl clearance needs adjustment.	Refer to the "Beater-to-Bowl Clearance Adjustment" section in the full manual (if applicable) or contact customer support.
Mixer seems to struggle with heavy dough.	Overloaded with ingredients; incorrect speed setting.	Reduce batch size. Ensure appropriate speed is selected for kneading (typically lower speeds).

Specifications

- **Brand:** KitchenAid
- **Model:** KSM8990CU
- **Color:** Contour Silver
- **Capacity:** 8 Quarts
- **Motor:** 1.3 HP (peak)
- **Speeds:** 10-Speed Control
- **Dimensions (DxWxH):** 14.63"D x 13.31"W x 16.44"H
- **Item Weight:** 25 Pounds
- **Blade Material:** Stainless Steel
- **Controls Type:** Knob
- **Dishwasher Safe Parts:** Bowl and Attachments (Yes)
- **Certification:** NSF Certified for commercial use

Warranty and Support

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official KitchenAid website. KitchenAid offers various protection plans for extended coverage. For service or parts, contact KitchenAid Customer Service directly.

Official Product Videos

No official seller videos are available for this product at this time.