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Kitchen in the box KSM80

Kitchen in the Box Stand Mixer User Manual

Model: KSM80 | Brand: Kitchen in the box

INTRODUCTION

Thank you for choosing the Kitchen in the Box Stand Mixer. This appliance is designed to simplify your baking and cooking tasks with its powerful motor and versatile attachments. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Figure 1: Kitchen in the Box Stand Mixer (Green)

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 put 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 has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer 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 surface, including the stove.
- Remove all attachments from the mixer before washing.

PARTS AND FEATURES

Your Kitchen in the Box Stand Mixer comes with the following components:

Box Contains

Dishwasher-safe attachments for quick and easy cleaning

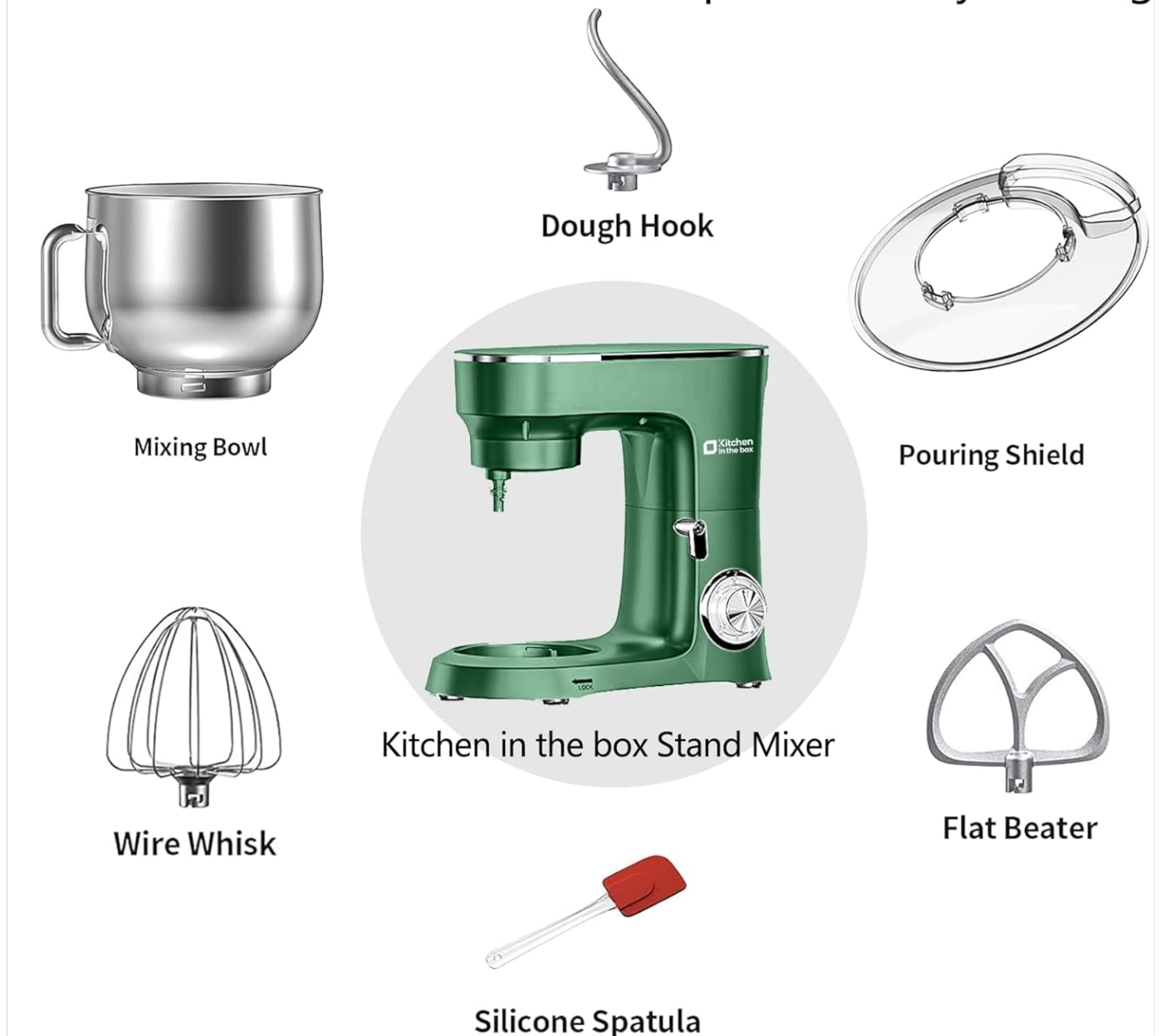


Figure 2: Box Contents and Included Accessories

- **Stand Mixer Base:** Houses the powerful 900W motor and speed controls.
- **8.5 QT Stainless Steel Mixing Bowl:** Large capacity bowl with a single handle for easy handling.
- **Dough Hook:** Ideal for kneading heavy mixtures like bread and pizza dough.
- **Flat Beater:** Suitable for medium-heavy mixtures such as cookies, cakes, and mashed potatoes.
- **Wire Whisk:** Perfect for light mixtures like whipping cream, egg whites, and sauces.
- **Pouring Shield:** Helps prevent splashes and allows for easy addition of ingredients during mixing.
- **Silicone Spatula:** For scraping down the sides of the bowl.

SETUP AND ASSEMBLY

1. **Place the Mixer:** Position the stand mixer on a clean, dry, and stable surface. Ensure the suction cups on the base

firmly grip the countertop to prevent movement during operation.

2. Attach the Mixing Bowl:

Lower the tilt-head by holding down the lever on the side of the mixer and gently pushing the head down until it locks into place. Place the 8.5 QT stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Twist the bowl clockwise until it locks securely.



Figure 3: Securing the Mixing Bowl

3. Install an Attachment:

Lift the tilt-head by holding down the lever and gently lifting the head until it clicks into the upright position. Select the desired attachment (Dough Hook, Flat Beater, or Wire Whisk). Push the attachment upwards onto the attachment shaft and twist it slightly until it locks into place. Ensure it is firmly secured.



Figure 4: Attaching the Mixing Tools

4. **Lower the Tilt-Head:** Once the attachment is installed, hold the lever and lower the tilt-head back down until it locks into the operating position.
5. **Attach Pouring Shield (Optional):** If desired, place the pouring shield over the mixing bowl.

OPERATING INSTRUCTIONS

The Kitchen in the Box Stand Mixer features a powerful 900W motor and 10-speed settings for precise control over your mixing tasks.

900W Upgraded Powerful Motor

25% Performance Improvement



Lower Noise



Overheat Protection



Higher Torque



Figure 5: Powerful 900W Motor Design

1. **Add Ingredients:** Ensure the mixer is unplugged before adding ingredients to the mixing bowl. The 8.5 QT capacity allows for large batches.

Family Size with 8.5-Qt Larger Mixing Bowl



Figure 6: Large 8.5-Quart Mixing Bowl Capacity

- Select Speed:** Plug the mixer into a power outlet. Turn the speed control knob to the desired setting. The mixer offers 10 speeds, from a slow stir to a fast mix.



Figure 7: 10-Speed Control Knob

3. Mixing Guidelines:

- **Dough Hook (Level 1-6):** For heavy mixtures like bread, pizza, and spaghetti dough.



Figure 8: Dough Hook Usage

- **Flat Beater (Level 2-8):** For medium-heavy mixtures such as salads, cookies, and crepes.



Figure 9: Flat Beater Usage

- **Wire Whisk (Level 6-10):** For light mixtures like cream, egg whites, cake batter, and sauces.



Figure 10: Wire Whisk Usage

4. **Stop Operation:** Turn the speed control knob to "0" to stop the mixer. Unplug the appliance from the power outlet before removing the bowl or attachments.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your stand mixer.

- **Cleaning Attachments:** The dough hook, flat beater, and wire whisk are dishwasher safe for easy cleaning.
- **Cleaning Mixing Bowl:** The stainless steel mixing bowl is dishwasher safe.
- **Cleaning Mixer Base:** Wipe the mixer base with a damp cloth. Do not immerse the base in water or any other liquid.
- **Storage:** Store the mixer and its attachments in a clean, dry place.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outage; speed knob not at "0".	Ensure the mixer is securely plugged into a working outlet. Check your circuit breaker. Turn the speed knob to "0" before turning it to the desired speed.
Tilt-head does not stay down during operation.	Head not properly locked; excessive load.	Ensure the tilt-head is fully lowered and locked into place. Reduce the amount of ingredients if the load is too heavy for the current speed setting.
Attachments do not reach the bottom of the bowl.	Attachment not fully inserted or bowl not properly seated.	Ensure the attachment is pushed up and twisted firmly onto the shaft. Verify the mixing bowl is twisted clockwise until it locks securely on the base.
Mixer is unusually loud.	Normal operation noise; excessive load; internal issue.	Some noise is normal, especially at higher speeds. Reduce load if mixing very thick dough. If noise is excessive or unusual, discontinue use and contact customer support.

For issues not listed above, please contact Kitchen in the Box customer support.

SPECIFICATIONS

- **Brand:** Kitchen in the box
- **Model Name:** large capacity stand mixer
- **Item Model Number:** KSM80
- **Color:** Green
- **Product Dimensions:** 11"D x 17"W x 14.7"H
- **Item Weight:** 17.06 pounds
- **Capacity:** 8.5 Quarts
- **Motor Power:** 900W (Up to 1800W maximum power)
- **Speed Settings::** 10 Speeds
- **Controls Type:** Knob
- **Container Material:** Stainless Steel
- **Blade Material:** Stainless Steel (for attachments)
- **Special Features:** Tilt Head, Dishwasher Safe (attachments)

WARRANTY AND SUPPORT

Kitchen in the Box is committed to product quality and customer satisfaction. If you have any questions, concerns, or require support regarding your stand mixer, please do not hesitate to contact our customer service team. While specific warranty details are not provided in this manual, please retain your proof of purchase for any warranty claims. For assistance, please visit the [Kitchen in the box Store on Amazon](#) or refer to the contact information provided with your purchase.