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> Westinghouse WKHM82092 5-Speed Stand Mixer User Manual

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Model: WKHM82092

INTRODUCTION

Thank you for choosing the Westinghouse WKHM82092 5-Speed Stand Mixer. This appliance is designed to simplify your baking and cooking tasks, offering versatility and efficiency for various recipes. Featuring a durable stainless steel bowl and five adjustable speeds, this mixer provides precise control for consistent results. Please read this manual thoroughly before initial use to ensure safe operation and optimal performance.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the mixer.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- 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, 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. Contact customer service for examination, repair, or electrical or mechanical adjustment.
- 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 surfaces, including the stove.
- Always ensure the mixer is turned off and unplugged before changing attachments or cleaning.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Westinghouse WKHM82092 Stand Mixer:



Main Unit: Contains the motor, speed control, and attachment ports. This image shows the complete mixer assembly with a whisk attachment and the stainless steel mixing bowl.



Whisk Attachment: Used for whipping cream, egg whites, and light batters. This image highlights the whisk attachment inserted into the mixer head.



Dough Hook Attachments: Designed for kneading yeast doughs for bread, pizza, and pasta. This image displays the mixer with the two dough hook attachments in place.



Beater and Dough Hook Set: A pair of beaters for general mixing and a pair of dough hooks for kneading. This image shows both types of attachments separately.



Speed Control Dial: Allows selection of 5 different speeds (0-5) for various mixing needs. This close-up image shows the speed selector switch on the mixer's handle.

Stainless Steel Mixing Bowl: A durable bowl for holding ingredients during mixing.

SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Before first use, wash the mixing bowl and all attachments (whisk, dough hooks) in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Position:** Place the mixer on a clean, dry, and stable surface. Ensure it is unplugged from the power outlet.
4. **Attach Bowl:** Place the stainless steel mixing bowl onto the base of the stand mixer, ensuring it is securely seated.
5. **Insert Attachments:** Select the appropriate attachment (whisk or dough hooks) for your recipe. Insert the attachment shafts into the designated openings on the underside of the mixer head. Push firmly and twist slightly until they click into place. Ensure both attachments are securely locked before use.
6. **Lower Mixer Head:** If the mixer head is tilted up, gently press the release button (if applicable) and lower the head until it locks into the operating position.

OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your ingredients into the stainless steel mixing bowl.
2. **Plug In:** Ensure the speed control is set to "0" (off) before plugging the mixer into a standard electrical outlet.
3. **Select Speed:** Slide the speed control dial to the desired speed setting (1-5).
 - **Speed 1-2:** For slow mixing, combining dry ingredients, or starting dough.
 - **Speed 3-4:** For general mixing, beating batters, or creaming butter and sugar.
 - **Speed 5:** For whipping cream, egg whites, or fast mixing.
4. **Mix:** Allow the mixer to operate until ingredients are thoroughly combined or reach the desired consistency.
5. **Turn Off:** When finished, slide the speed control dial back to "0" (off) and unplug the mixer from the outlet.
6. **Remove Attachments:** Press the attachment release button (if applicable) or gently pull the attachments out of their ports.
7. **Remove Bowl:** Lift the mixing bowl from the base.

Note: Do not overload the mixer. If the motor strains, reduce the amount of ingredients or switch to a lower speed. Allow the motor to cool down if it becomes warm during prolonged use.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your mixer.

- Always unplug the mixer before cleaning.
- **Attachments and Bowl:** Wash the whisk, dough hooks, and stainless steel mixing bowl in warm, soapy water. They are generally dishwasher safe, but hand washing is recommended for longevity. Rinse thoroughly and dry immediately to prevent water spots or corrosion.
- **Main Unit:** Wipe the exterior of the motor unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the motor unit in water or any other liquid.
- **Storage:** Store the mixer and its attachments in a dry place. Ensure the cord is neatly wrapped and not kinked.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed control not set to a speed (0).	Ensure the mixer is securely plugged into a working outlet. Check that the speed control is set to a number other than "0".
Attachments are difficult to insert or remove.	Attachments not aligned correctly; debris in ports.	Ensure attachments are aligned with the ports and pushed firmly. Check ports for any obstructions.
Motor sounds strained or slows down.	Overloaded with ingredients; mixture is too thick.	Reduce the quantity of ingredients. If mixing thick dough, use a lower speed and allow the motor to rest periodically.
Mixer vibrates excessively.	Uneven surface; bowl or attachments not properly secured.	Place the mixer on a flat, stable surface. Ensure the mixing bowl and attachments are securely locked in place.

SPECIFICATIONS

Brand	Westinghouse
Model Number	WKHM82092
Color	White
Material	Stainless Steel (bowl, blade), Plastic (housing)
Number of Speeds	5
Container Material	Stainless Steel
Blade Material	Stainless Steel

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official Westinghouse website. Do not attempt to repair the appliance yourself, as this may void the warranty and pose safety risks. For service, contact authorized service centers only.

