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› Kitchen in the box KSM62 6.5QT 660W Stand Mixer Instruction Manual

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Model: KSM62

INTRODUCTION

Thank you for purchasing the Kitchen in the box KSM62 Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your appliance. Please read it thoroughly before first use and keep it for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the mixer.
- Do not immerse the motor base in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- 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.
- Keep hands and utensils away from the mixing bowl during operation to reduce the risk of severe injury to persons or damage to the mixer. A scraper may be used but only when the mixer is not running.
- Ensure the mixer is switched off before plugging into the power outlet.
- Do not use the appliance for other than intended use.

PARTS AND FEATURES

Familiarize yourself with the components of your stand mixer:

- **Motor Base:** Contains the motor and speed control.

- **Tilt-Head:** Allows easy access to the mixing bowl and attachments.
- **Speed Control Dial:** Adjusts mixing speed from 1 to 6, plus Pulse function.
- **6.5QT Stainless Steel Mixing Bowl:** Large capacity bowl with handle.
- **Dough Hook:** For heavy mixtures like bread dough, pizza dough, and spaghetti.
- **Beater:** For medium mixtures like salads, cookies, mashed potatoes, and crepes.
- **Wire Whip:** For light mixtures like whipping egg whites, cream, cake batter, and sauces.
- **Splash Guard:** Helps prevent ingredients from splashing out of the bowl.
- **Scraper:** For assisting with ingredient removal and cleaning.

3 IN 1 STAND MIXER



Image Description: An exploded view diagram of the Kitchen in the box stand mixer, clearly labeling its main components: Splash Guard, Stainless Steel Bowl, Scraper, Whisk, Dough Hook, Beater, Tilt Lock, and Speed Control.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.

2. **Cleaning:** Before first use, wash the mixing bowl, dough hook, beater, wire whip, and splash guard in warm, soapy water. Rinse thoroughly and dry. The motor base can be wiped with a damp cloth.
3. **Placement:** Place the mixer on a clean, dry, flat, and stable surface. Ensure adequate ventilation around the appliance.
4. **Attaching the Mixing Bowl:** Place the stainless steel mixing bowl onto the base and turn it clockwise until it locks securely into place.
5. **Attaching an Accessory:**
 - Ensure the mixer is unplugged and the speed control is set to '0'.
 - Press the tilt-head release button and lift the motor head.
 - Insert the desired attachment (dough hook, beater, or wire whip) into the accessory shaft and turn it counter-clockwise until it locks.
 - Lower the tilt-head until it locks into place.
6. **Attaching the Splash Guard:** If desired, attach the splash guard to the tilt-head after the accessory is installed and the head is lowered.



Image Description: A grey Kitchen in the box stand mixer with the tilt-head raised, showing the wire whip attachment and the stainless steel mixing bowl in place. This illustrates the mixer in a ready-to-use or setup position.

OPERATING INSTRUCTIONS

1. **Add Ingredients:** Place your ingredients into the mixing bowl.
2. **Select Attachment:** Choose the appropriate attachment for your recipe (Dough Hook, Beater, or Wire Whip). Refer to the "Attachment Usage Guide" below.
3. **Plug In:** Ensure the speed control is set to '0' before plugging the mixer into a grounded electrical outlet.
4. **Start Mixing:** Turn the speed control dial to the desired speed setting. Start at a lower speed and gradually increase as needed to prevent splashing.
5. **Pulse Function:** For short bursts of high speed, turn the dial to 'P' (Pulse) and release.
6. **Stop Mixing:** When finished, turn the speed control dial back to '0' and unplug the mixer from the outlet.
7. **Remove Bowl and Attachment:** Press the tilt-head release button, lift the motor head, and remove the attachment by turning it clockwise. Then, unlock and remove the mixing bowl.

Attachment Usage Guide

Attachment	Recommended Use	Speed Setting
Dough Hook	Heavy mixtures: Bread dough, pizza dough, spaghetti dough.	Speed 1-3
Beater	Medium mixtures: Salads, cookies, mashed potatoes, crepes.	Speed 2-4
Wire Whip	Light mixtures: Whipping egg whites, cream, cake batter, sauces.	Speed 5-6

Heavy mixtures



Medium mixtures



Light mixtures



Dough Hook




SPEED 1-3

Beater




SPEED 2-4

Whisk




SPEED 5-6

Image Description: A visual guide illustrating the three main attachments (Dough Hook, Beater, Whisk) with examples of food types they are best suited for (heavy, medium, light mixtures) and their corresponding recommended speed settings.

CARE AND MAINTENANCE

- **Always unplug** the mixer before cleaning.
- **Motor Base:** Wipe the motor base with a soft, damp cloth. Do not immerse in water.
- **Mixing Bowl, Dough Hook, Beater, Wire Whip, Splash Guard:** These parts are dishwasher safe for easy cleaning. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
- **Stubborn Residue:** For stubborn residue, soak parts in warm, soapy water before cleaning.
- **Storage:** Store the mixer and its accessories in a clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; speed dial not at '0'.	Ensure mixer is securely plugged in. Check power outlet with another appliance. Turn speed dial to '0' before selecting a speed.
Mixer stops during operation.	Overheating protection activated; too much load.	Unplug the mixer and let it cool down for 20-30 minutes. Reduce the amount of ingredients if overloading.
Attachments are difficult to install/remove.	Not aligned correctly; residue build-up.	Ensure the tilt-head is fully raised and the attachment is aligned with the shaft. Clean any residue from the shaft and attachment.
Excessive noise or vibration.	Mixer not on a stable surface; bowl or attachment not secured.	Place mixer on a flat, stable surface. Ensure the mixing bowl is locked and the attachment is securely installed.

If the problem persists after attempting these solutions, please contact customer support.

SPECIFICATIONS

- **Model:** KSM62
- **Brand:** Kitchen in the box
- **Power:** 660W
- **Capacity:** 6.5 Quarts (Mixing Bowl)
- **Speeds:** 6-Speed with Pulse Function
- **Features:** Tilt-Head Design, Overheating Protection, Double-Slide Design
- **Dimensions:** 9.4"D x 12.7"W x 15.3"H
- **Item Weight:** 14.12 pounds
- **Accessories:** Dough Hook, Beater, Wire Whip, Splash Guard, Scraper



Image Description: A diagram showing the dimensions of the Kitchen in the box stand mixer, indicating a height of 15.3 inches and a width of 12.7 inches, along with its weight of 5.0 kg (approximately 11.02 lbs).

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your purchase or contact Kitchen in the box customer service. Please have your model number (KSM62) and purchase date available when contacting support.

Contact Information: Please visit the official Kitchen in the box website or refer to your product packaging for the most up-to-date customer support contact details.

