

## Kraftsman KM50

# Kraftsman KM50 Planetary Stand Mixer Instruction Manual

Model: KM50

## 1. INTRODUCTION

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Thank you for choosing the Kraftsman KM50 Planetary Stand Mixer. This appliance is designed to assist you with various kitchen tasks, from kneading dough to whipping creams. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and keep it for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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- Read all instructions before using the appliance.
- Do not immerse the motor unit 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, 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 use attachments not recommended or sold by the manufacturer.
- Do not let cord hang over edge of table or counter.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of accessories not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not use the appliance for other than intended household use.

## 3. PRODUCT OVERVIEW

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The Kraftsman KM50 Planetary Stand Mixer is constructed with a robust metal body for durability and stability. It features an 800W DC motor, 8 adjustable speeds, and an integrated timer for precise control.

## Components

- Motor Unit with Control Panel and Timer
- 5-Liter Stainless Steel Mixing Bowl with Handles
- Dough Hook (for heavy doughs like bread and pizza)
- Flat Beater (for medium-heavy mixtures like cakes and cookies)
- Stainless Steel Whisk (for light mixtures like egg whites and cream)
- Flexible Beater (with silicone edge for scraping bowl sides)
- Transparent Splash Guard with Ingredient Chute
- Multi-function Power Hub (for optional attachments)



**Figure 3.1:** The Kraftsman KM50 Planetary Stand Mixer with its included accessories, including the mixing bowl, dough hook, flat beater, whisk, flexible beater, and splash guard.

## 4. SETUP

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### 4.1 Unpacking

- Carefully remove all components from the packaging.
- Remove any protective films or packaging materials.
- Clean all accessories and the mixing bowl before first use as described in the 'Maintenance and Cleaning' section.

### 4.2 Assembly

1. Place the mixer on a stable, flat, and dry surface.

2. Lift the motor head: Press the head-lift button located on the side of the mixer and gently lift the motor head until it locks into place.
3. Place the stainless steel mixing bowl onto the base, aligning the grooves, and twist clockwise until it locks securely.
4. Attach the desired accessory (dough hook, flat beater, whisk, or flexible beater) by pushing it upwards onto the accessory shaft and twisting clockwise until it clicks into place.
5. Lower the motor head: Press the head-lift button again and gently lower the motor head until it locks into its operating position.
6. Attach the splash guard by sliding it onto the motor head from the front, ensuring it covers the mixing bowl opening.

## **5. OPERATING INSTRUCTIONS**

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### **5.1 Basic Operation**

1. Ensure the mixer is properly assembled and the mixing bowl and desired accessory are securely in place.
2. Add your ingredients to the mixing bowl.
3. Plug the mixer into a suitable power outlet.
4. Turn the speed control knob to select the desired speed (1-8). Start with a lower speed and gradually increase as needed to prevent splashing.
5. To stop the mixer, turn the speed control knob to the '0' position.

# PLANETARIA ALL-METALLO

Potenza, stabilità e resistenza nel tempo



**Figure 5.1:** The Kraftman KM50 mixer in operation with the whisk attachment, demonstrating its all-metal construction for stability.

## 5.2 Using the Timer Function

The integrated timer allows for precise control over mixing duration, ensuring consistent results and preventing over-mixing.

1. After selecting your desired speed, press the timer button (usually integrated into the speed knob or a separate button nearby).
2. Use the knob or dedicated buttons to set the desired mixing time.
3. The mixer will operate for the set duration and automatically stop when the timer reaches zero.

## 8 VELOCITÀ CON FUNZIONE TIMER

Controllo preciso della velocità e risparmio di tempo



**Figure 5.2:** A hand adjusting the digital timer display on the Kraftman KM50 mixer, highlighting the 8-speed and timer functionality.

### 5.3 Using the Multi-function Power Hub

The multi-function power hub allows you to connect various optional attachments (sold separately) such as meat grinders, pasta makers, or vegetable slicers, expanding the versatility of your mixer.

1. Ensure the mixer is unplugged and turned off.
2. Remove the cover from the multi-function power hub located on the front of the motor head.
3. Attach the desired accessory to the hub, aligning the drive shaft and securing it according to the accessory's specific instructions.
4. Plug in the mixer and operate according to the accessory's instructions and the mixer's speed settings.

# ATTACCO MULTIFUNZIONE

Espandi le tue possibilità in cucina con oltre 10 accessori compatibili



**Figure 5.3:** The Kraftsman KM50 mixer demonstrating its multi-function hub with an attached meat grinder, showcasing its expanded culinary possibilities.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Kraftsman KM50 mixer.

### 6.1 Cleaning the Mixer Body

- Always unplug the mixer before cleaning.
- Wipe the exterior of the motor unit with a damp cloth. Do not use abrasive cleaners or immerse the motor unit in water.
- Ensure all parts are completely dry before storing or re-using.

### 6.2 Cleaning Accessories and Bowl

- The stainless steel mixing bowl, dough hook, flat beater, whisk, and flexible beater are dishwasher safe.
- The transparent splash guard should be hand-washed with warm, soapy water to prevent warping or damage.
- For stubborn residue, soak parts in warm soapy water before cleaning.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not start	Not plugged in; power switch off; motor head not locked down.	Check power connection; ensure power switch is on; lower and lock the motor head.
Attachments not mixing properly	Attachment not fully engaged; too little or too much ingredient.	Ensure attachment is securely twisted into place; adjust ingredient quantities.
Mixer vibrates excessively	Unstable surface; heavy dough.	Place mixer on a stable, flat surface; reduce batch size for very heavy doughs.
Motor smells or overheats	Overload; continuous operation for too long.	Reduce load; allow mixer to cool down before resuming operation.

## 8. SPECIFICATIONS

Feature	Specification
Brand	Kraftsman
Model	KM50
Power	800W
Voltage	220 Volt
Capacity	5 Liters
Number of Speeds	8
Noise Level	68 Decibels
Material	Stainless Steel, Metal
Product Dimensions	37.78 x 18.86 x 34.98 cm
Item Weight	11.3 Kilograms
Special Features	Dishwasher safe containers, Adjustable speed control, Time setting function

## 9. WARRANTY AND SUPPORT

Kraftsman products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or contact Kraftsman customer support.

If you encounter any issues or have questions about your Kraftsman KM50 Planetary Stand Mixer, please contact our customer service team for assistance. Contact details can typically be found on our official website or on the product packaging.

