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› Kraftsman Stand Mixer KM50 User Manual

Kraftsman KM50

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Model: KM50

1. INTRODUCTION

Thank you for choosing the Kraftsman Stand Mixer KM50. This all-metal, heavy-duty kitchen appliance is designed to provide efficient and consistent mixing results for a variety of culinary tasks. Featuring a powerful DC pure copper motor, 5.3-quart stainless steel bowl, 8-speed settings with a precision timer, and a versatile power hub, this mixer is built for durability and performance. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The Kraftman Stand Mixer KM50, ready for use in a modern kitchen.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the mixer.
- To protect against risk of electrical shock, do not immerse the mixer base, cord, or plug 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 prevent injury 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 surfaces.
- Always ensure the mixer head is locked down before operation.

3. PACKAGE CONTENTS

Your Kraftsman Stand Mixer package includes the following items:

- Kraftsman Stand Mixer Unit
- 5.3 Quart Stainless Steel Mixing Bowl with Handle
- Flat Beater (Stainless Steel)
- Dough Hook (Stainless Steel)
- 6-Wire Whip/Whisk (Stainless Steel)
- Flexible Double-Edge Mixing Paddle (Stainless Steel with silicone edges)
- Splash Guard with Removable Pouring Chute



The complete set of items included with your Kraftsman Stand Mixer.

4. PRODUCT OVERVIEW

Familiarize yourself with the main components of your Kraftsman Stand Mixer:

- **Mixer Head:** Contains the motor, speed/timer dial, and attachment shaft.
- **Mixer Base:** Provides stability and houses the bowl locking mechanism.
- **Speed/Timer Dial:** Digital display for adjusting speed and setting mixing duration.
- **Tilt-Head Release Lever:** Located on the side, allows the mixer head to tilt up for easy access to the bowl and attachments.
- **Universal Power Hub:** Front-mounted port for connecting optional attachments (sold separately) like pasta makers or meat grinders.
- **Attachment Shaft:** Where the mixing attachments connect.
- **Mixing Bowl:** 5.3-quart stainless steel bowl with a handle.
- **Splash Guard:** Prevents splashing and allows ingredients to be added during mixing.

Kraftsman Tilt-head Stand Mixer



- ✔ ALL Die-Cast Metal Construction — Stability & Durability
- ✔ DC Motor with Pure Copper — Master Mixing & Lower Noise
- ✔ 4 Upgrade Practical Attachments — Stainless & Dishwasher Safe
- ✔ Universal Power Hub — Cover All Kitchen Tasks

Key features of the Kraftsman Tilt-head Stand Mixer.



Heavy Duty Stand Mixer

Rock-Solid Weight,
Kneads without Shifting

Length: 15 Inches
Width: 7.5 Inches
Height: 13.8 Inches



STAINLESS STEEL
WHISK



STAINLESS STEEL
FLAT BEATER



STAINLESS STEEL
FLEXING PADDLE



STAINLESS STEEL
DOUGH HOOK

Overview of the heavy-duty stand mixer and its included stainless steel attachments.

5. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts listed in Section 3 are present.
2. **Placement:** Place the mixer on a clean, dry, and stable countertop. The mixer's heavy-gauge die-cast aluminum alloy body ensures stability during operation.

3. **Tilting the Head:** Push the tilt-head release lever down and gently lift the mixer head until it locks into the tilted position.
4. **Attaching the Bowl:** Place the 5.3-quart 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 into place.
5. **Attaching an Accessory:** Select the desired attachment (whisk, beater, flexible paddle, or dough hook). Align the top of the attachment with the attachment shaft and push upwards, then twist to secure it.
6. **Lowering the Head:** Push the tilt-head release lever down again and gently lower the mixer head until it locks into the operating position. Ensure it is fully locked before proceeding.
7. **Attaching the Splash Guard:** If desired, place the splash guard over the mixing bowl. The pouring chute can be used to add ingredients during mixing.

Your browser does not support the video tag.

This video demonstrates the setup process, including attaching the bowl and accessories, and adjusting the speed and timer on the Craftsman All Metal Stand Mixer.

6. OPERATING INSTRUCTIONS

1. **Power On:** Plug the mixer into a standard electrical outlet. The digital display will illuminate.
2. **Add Ingredients:** Add your ingredients to the mixing bowl.
3. **Set Speed and Time:** Use the rotary knob to select the desired speed (1-8) and set the mixing duration using the integrated timer. The timer allows for precise control, preventing over-mixing or under-mixing.
4. **Start Mixing:** Press the power button on the dial to start the mixer.
5. **Adjust During Mixing:** You can adjust the speed or time during operation by turning the rotary knob.
6. **Stop Mixing:** Press the power button again to stop the mixer, or it will automatically stop when the timer reaches zero.
7. **Using the Universal Power Hub:** To use optional attachments, ensure the mixer is off and unplugged. Remove the cover from the front power hub, insert the attachment, and secure it according to the attachment's instructions.

Speed Adjustment & Timing Master Kneading Whisking Beating



Digital Display & Auto-shut off

The digital display and rotary knob allow for precise speed and timing adjustments.

Versatile Kitchen Standing Mixer with Universal Power Hub

Cover All Kitchen Tasks



Noodle Maker

Meat Grinder

Slicer

Smoothie

The versatile power hub extends the mixer's functionality with optional attachments (sold separately).

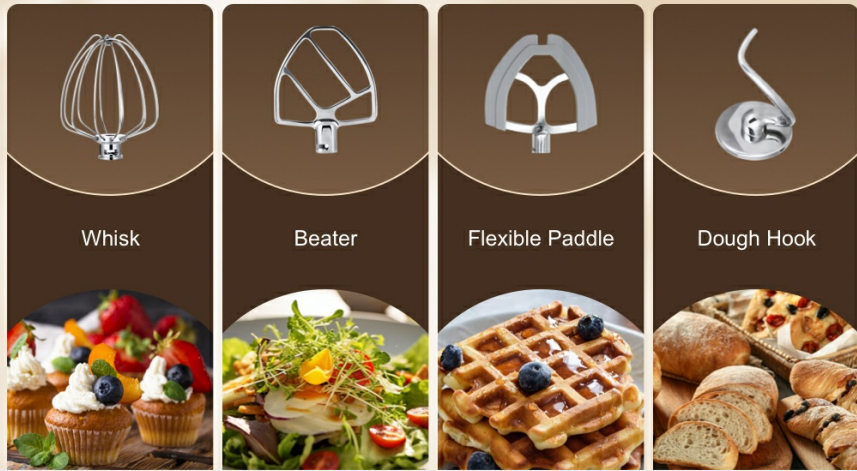
7. ATTACHMENTS AND THEIR USES

Your Kraftsman Stand Mixer comes with four durable stainless steel attachments:

- **6-Wire Whip/Whisk:** Ideal for incorporating air into ingredients. Use for whipping eggs, cream, meringues, and light batters.
- **Flat Beater:** Suitable for general mixing tasks. Use for cakes, cookies, frostings, and mashed potatoes.
- **Flexible Double-Edge Mixing Paddle:** Features silicone edges that scrape the sides of the bowl during mixing, ensuring all ingredients are thoroughly incorporated without needing to stop and scrape manually. Excellent for creamed mixtures and batters.
- **Dough Hook:** Designed for kneading yeast doughs. Use for bread, pizza dough, and pasta dough.

For All Your Needs

- ✓ Stainless Steel
- ✓ No Coating
- ✓ Dishwasher Safe



The stainless steel attachments are designed for various mixing needs and are dishwasher safe.



Making Cookies by Flexible Mixing Paddle

Scrapes Every Inch of Mixing Bowl

The flexible mixing paddle ensures thorough mixing by scraping the bowl's interior.

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This video demonstrates the heavy-duty stand mixer in action, showcasing its stainless steel attachments and efficient mixing capabilities for various doughs and batters.

8. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your Kraftsman Stand Mixer.

- **Always unplug the mixer** before cleaning.
- **Mixing Bowl and Attachments:** The stainless steel mixing bowl, flat beater, dough hook, 6-wire whip/whisk, and flexible double-edge mixing paddle are all dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and rinsed thoroughly.
- **Mixer Head and Base:** Wipe the mixer head and base with a damp cloth. Do not immerse the mixer base, cord, or plug in water or any other liquid.
- **Splash Guard:** The splash guard can be washed by hand with warm, soapy water or placed on the top rack of a dishwasher.
- **Storage:** Store the mixer in a dry place. Ensure all parts are clean and dry before storing.

9. TROUBLESHOOTING

If you encounter issues with your Kraftsman Stand Mixer, refer to the following common problems and solutions:

- **Mixer does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the mixer head is fully locked down. The mixer will not operate if the head is not in the locked position.
 - Verify that the power button on the dial has been pressed to start operation.
- **Mixer wobbles or moves during operation:**
 - Ensure the mixer is placed on a flat, stable, and level surface.
 - The Kraftsman mixer is designed with a heavy base (24.9 pounds) for stability. If excessive wobbling occurs, reduce the load or speed.
- **Ingredients are not mixing evenly:**
 - Ensure the correct attachment is being used for the type of ingredients.
 - For batters, consider using the flexible double-edge mixing paddle to ensure thorough scraping of the bowl sides.
 - Stop the mixer, scrape down the sides of the bowl with a spatula, and resume mixing.
- **Unusual noise during operation:**
 - A slight humming noise is normal due to the DC motor.
 - If the noise is loud or unusual, ensure the attachment is correctly installed and the mixer head is locked.
 - Reduce the load if mixing very thick dough.

10. SPECIFICATIONS

Feature	Specification
Brand	Kraftsman
Model Name	KM50

Color	Black
Capacity	5.3 Quarts
Wattage	400 watts
Voltage	120 Volts
Item Weight	24.9 pounds
Product Dimensions	16.9"D x 8.41"W x 15.6"H
Controls Type	Knob with Digital Display
Noise Level	≤60dB (up to 68 dBa at highest speed)
Material	Alloy Steel, Metal, Pure Copper, Stainless Steel
Dishwasher Safe Parts	Yes (Bowl and Attachments)

Key design and functional details of the mixer.

11. WARRANTY AND SUPPORT

For warranty information, technical support, or any questions regarding your Kraftsman Stand Mixer KM50, please refer to the warranty card included in your product packaging or contact Kraftsman customer service directly. Contact details can typically be found on the manufacturer's official website or through your retailer.