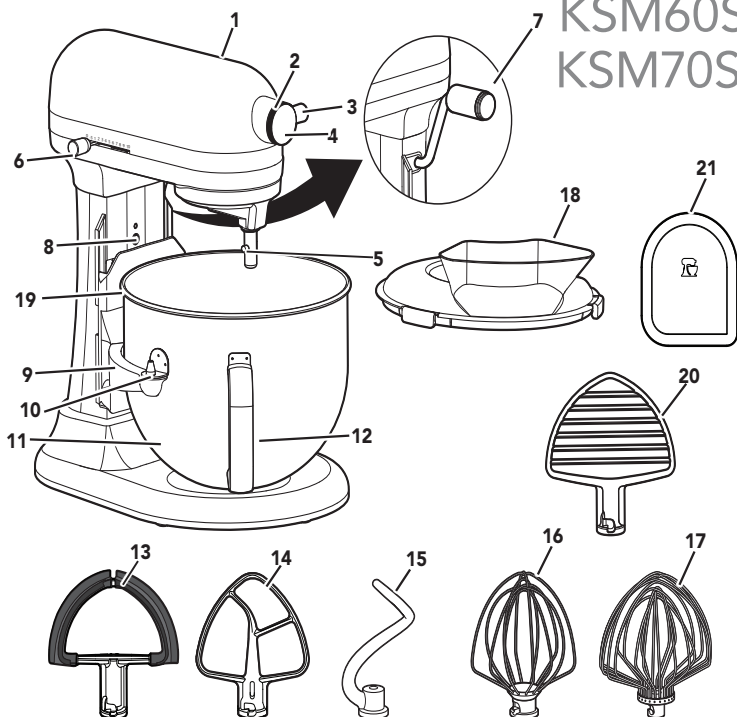




# KitchenAid®

## Manual de Usuario Batidora con base - Tazón levantara

KSM60SPXX  
KSM70SKXX



- |    |                                |    |   |
|----|--------------------------------|----|---|
| 1  | Motor Head                     | 13 | Double Flex Edge Beater**                 |
| 2  | Attachment Hub                 | 14 | Flat Beater                               |
| 3  | Attachment Knob                | 15 | Spiral Dough Hook                         |
| 4  | Hub Cover                      | 16 | Wire Whip**                               |
| 5  | Beater Shaft                   | 17 | 11-Wire Stainless Steel Elliptical Whip** |
| 6  | Speed Control Lever            | 18 | Pouring Shield**                          |
| 7  | Bowl-Lift Lever                | 19 | Spring Latch and Bowl Pin (Not Shown)     |
| 8  | Beater Height Adjustment Screw | 20 | Pastry Beater**                           |
| 9  | Bowl Support                   | 21 | Scraper** ***                             |
| 10 | Locating Pins                  |    |   |
| 11 | Bowl*                          |    |   |
| 12 | Bowl Handle*                   |    |   |

\*Bowl type may vary. Bowls are also available for purchase as separate accessories.

\*\*Included with select models. Picture/Style may vary from product depending on model.

\*\*\*Can also be used to scrape your Bowl.



## PRODUCT SAFETY

### Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol and either the word “DANGER” or “WARNING.” These words mean:

 **DANGER**

**You can be killed or seriously injured if you don't immediately follow instructions.**

 **WARNING**

**You can be killed or seriously injured if you don't follow instructions.**

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

## IMPORTANT SAFEGUARDS

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

1. Read all instructions. Misuse of appliance may result in personal injury.
2. To protect against the risk of electrical shock do not put Stand Mixer in water or other liquid.
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are closely supervised and instructed concerning the use of the appliance by a person responsible for their safety.
4. Children should be supervised to ensure that they do not play with the appliance.
5. Turn the appliance “0” (APAGADO/OFF), then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
7. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils, away from beater during operation to reduce the risk of injury to persons, or damage to the mixer.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Authorised Service Centre for examination, repair, or adjustment.
9. The use of accessories or attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury.
10. Do not use the Stand Mixer outdoors.
11. Do not let the cord hang over the edge of table or counter.
12. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.



## PRODUCT SAFETY

13. Remove the Flat Beater, Wire Whip, Pastry Beater, Double Flex Edge Beater or Spiral Dough Hook from the Stand Mixer before washing.
14. To avoid product damage, do not use the Stand Mixer Bowl in areas of high heat such as an oven, microwave, or on a stovetop.
15. Refer to the “Care and Cleaning” section for instructions on cleaning the surfaces in contact with food.
16. This appliance incorporates an earth connection for functional purposes only.
17. Do not use the Stand Mixer for anything other than its intended function as specified in this manual.
18. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.


## SAVE THESE INSTRUCTIONS

**This product is designed for household use only.**

# PRODUCT SAFETY

## ELECTRICAL REQUIREMENTS

**⚠ WARNING**



**Electrical Shock Hazard**

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

**Voltage:** 220-240 V

**Frequency:** 50-60 Hz

**NOTE:** The power rating for your Stand Mixer is printed on the serial plate.

Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service person install an outlet near the appliance.

The maximum rating is based on the attachment that draws the greatest load (power). Other recommended attachments may draw significantly less power.

## ACCESSORY/SPEED GUIDE

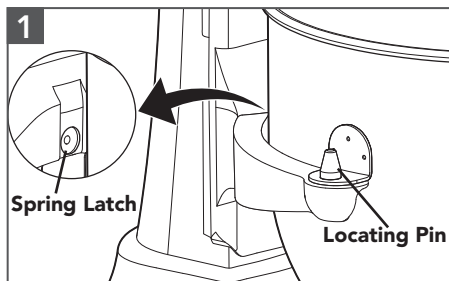
Accessory	Use for	Description	Speed
Flat Beater	Mixing and folding ingredients	Folding delicate ingredients, egg whites, cream, etc. Mixing cakes, frostings, cookies, etc.	½ speed for folding Speeds 1-6 for mixing
Double Flex Edge Beater*	Mixing and creaming ingredients	Creaming butter and sugar, mixing cakes, frostings, cookies, etc.	Speeds 1-6
Spiral Dough Hook	Kneading	Breads, rolls, pizza dough, etc.	Speed 2
Wire Whip/11-Wire Elliptical Whip*	Whipping	Eggs, Egg whites, cream, etc.	Speeds 4-10
Pastry Beater*	Cutting butter into flour, mashing fruits/vegetables, shredding meats	Pie dough and other pastries; mashed potatoes/fruits/vegetables, shredded chicken	Pastries (Cutting butter into flour): Speed 1-3, Mashing fruits/ Vegetables: Up to Speed 2 Mashing potatoes, Shredding Meat: Speed 2

**NOTE:** Use Speed 2 to mix or knead yeast doughs. Use of higher speed creates high potential for Stand Mixer failure. The PowerKnead™ Spiral Dough Hook efficiently kneads most yeast dough within 4 minutes. The use of a lower speed might slow down the unit and not thoroughly knead the dough.

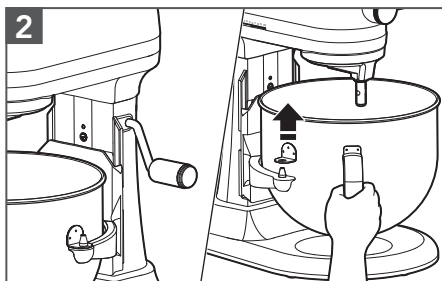
\*Available as an accessory purchase with selected models only.



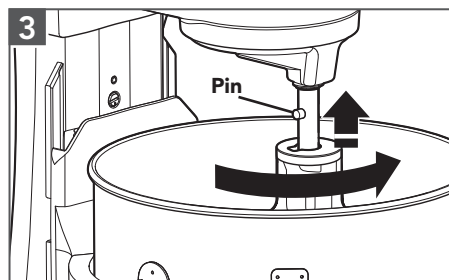
# PRODUCT ASSEMBLY



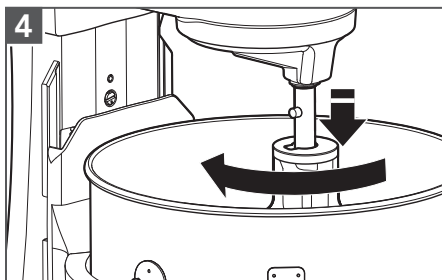
Turn the Stand Mixer to "0" (OFF) and then Unplug.  
**To attach the Bowl:** Fit the Bowl Supports over Locating Pins and press down on back of the Bowl until Bowl Pin snaps into Spring Latch.



**To Remove Bowl:** Place Bowl-Lift Lever in the down position. Grasp Bowl Handle and lift straight up and off Locating Pins.

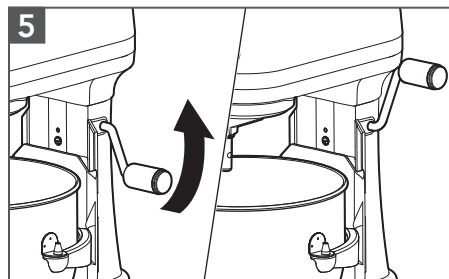


**To attach the Accessory:** Slip the accessory onto the shaft. Turn to hook it over the Pin on the shaft.

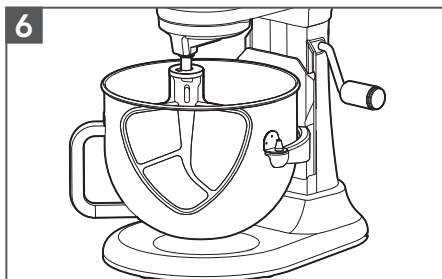


**To Remove the Accessory:** Turn Stand Mixer to "0"(OFF) then unplug. Press accessory upward and turn to the left. Pull down the accessory from Beater Shaft.

**IMPORTANT:** If the Bowl is not securely snapped into place, it will be unstable and wobble during use.



**To raise the Bowl:** Rotate the Bowl-Lift Lever to the straight up position. The Bowl must always be in the raised position when mixing.

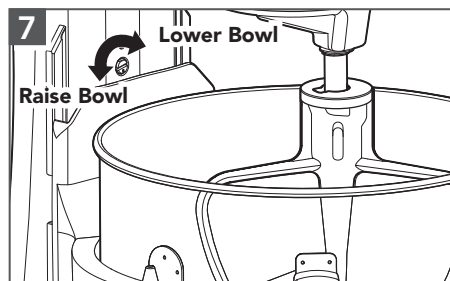


**Test the Beater to Bowl Clearance:** Turn Stand Mixer ON and test each speed, making sure the beater does not touch the Bowl during operation. If the Beater is too far away from the bottom or is hitting the Bowl, proceed to next step to make adjustments.





## PRODUCT ASSEMBLY



**(OPTIONAL) To adjust Beater to Bowl Clearance:** Lower the Bowl to the down position. Turn the screw slightly counterclockwise (left) to raise the beater, or clockwise (right) to lower it. Adjust the beater so that it just clears the surface of the Bowl. Check again the clearance of the beater to the Bowl.

**IMPORTANT:** When properly adjusted, the Flat Beater will not strike on the bottom or sides of the Bowl. If the Flat Beater or the Wire Whip is so close that it strikes the bottom of the Bowl, coating may wear off the beater or wires on the whip may wear.

### USING THE POURING SHIELD\*

#### PRODUCT USAGE

1. Turn the Stand Mixer to "0" (OFF) and then Unplug.
2. Attach Bowl and Flat Beater, Dough Hook, or Wire Whip to the mixer. Attach Bowl and raise into locked position.
3. Place the shield onto the Bowl so that the Motor Head covers the U-shaped gap in the shield. This will position the pouring chute just to the right of the Attachment Hub as you face the Mixer. Press lightly so that the tabs snap the shield onto the Bowl.
4. Pour ingredients into the Bowl through the Pouring Chute.

#### DISASSEMBLING THE PRODUCT

1. Turn the Stand Mixer to "0" (OFF) and then Unplug.
2. Lift the front of the Pouring Shield\* clear of the rim of the Bowl. Pull away from the Stand Mixer. Lower the Bowl and scrape.

\*Available with select models only and available as an accessory purchase.





## PRODUCT USAGE

### ⚠ WARNING



#### Electrical Shock Hazard

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

1. Plug the Stand Mixer into a grounded 3 prong outlet. Start with lower speed to avoid splashing and increase it gradually. Refer to the "Speed Control Guide".

### ⚠ WARNING

#### Injury Hazard

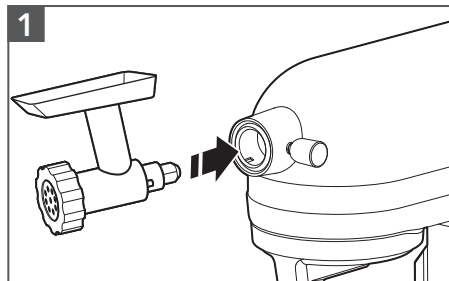
**Unplug mixer before touching beaters.**

**Failure to do so can result in broken bones, cuts, or bruises.**

2. Do not scrape the Bowl while operating. Scraping the Bowl once or twice during mixing is usually sufficient.

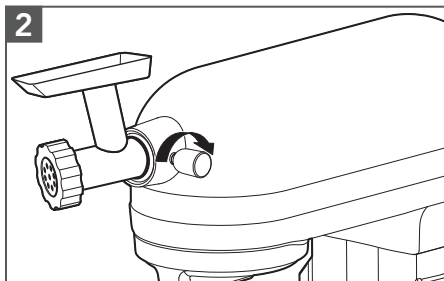
## OPTIONAL ATTACHMENTS

KitchenAid offers a wide range of optional attachments such as the Spiralizer, Pasta Cutters, or Food Grinder that may be attached to the Stand Mixer attachment power hub.



**1**

Turn the Stand Mixer to "0" (OFF) and then unplug. Unscrew Attachment Hub Cover. Insert attachment into Attachment Hub, making certain that attachment power shaft fits into the square Attachment Hub socket.



**2**

Tighten the Attachment Knob by turning it clockwise until the attachment is secured to the Stand Mixer.

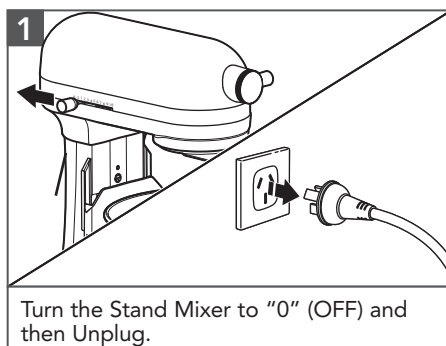
**NOTE:** See the "Use and Care Guide" of each specific attachment for more details.





## CARE AND CLEANING

**IMPORTANT:** Do not immerse the Stand Mixer body in water or other liquids. Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.



2. Wipe the Stand Mixer Body with a soft, damp cloth.
3. The Bowl is full dishwasher-safe.  
**The following parts are dishwasher-safe, top rack only:** Flat Beater, Double Flex Edge Beater\*, Spiral Dough Hook, 11 Wire Elliptical Whip\*, Pastry Beater\*, Scraper\* \*\* and Pouring Shield\*.
4. The following part should be hand-washed only, using warm, soapy water and drying thoroughly: Wire Whip only.


\*Available with select models only and available as an accessory purchase.

\*\*Can also be used to scrape your Bowl.





# TROUBLESHOOTING GUIDE



## ⚠ WARNING

### Electrical Shock Hazard

**Plug into a grounded 3 prong outlet.**

**Do not remove ground prong.**

**Do not use an adapter.**

**Do not use an extension cord.**

**Failure to follow these instructions can result in death, fire, or electrical shock.**

Problem	Solution
If Stand Mixer warms up during use:	Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the Stand Mixer. This is normal.
If Stand Mixer emits a pungent odor during initial use:	This is normal. This is common with electric motors.
If the Flat Beater hits the Bowl:	Stop the Stand Mixer. See the "Product Assembly" section and adjust the Beater to Bowl Clearance.
The Speed Control Lever does not move smoothly or easily:	To move the Speed Control Lever with ease, lift slightly up as you move it across the settings in either direction.
If your Stand Mixer should fail to operate, please check the following:	Is the Stand Mixer plugged in?
	Is the fuse in the circuit to the Stand Mixer in working order? If you have a circuit breaker box, be sure the circuit is closed.
	Turn off the Stand Mixer for 10-15 seconds, then turn it back on. If the Stand Mixer still does not start, allow it to cool for 30 minutes before turning it back on.
If product shuts off after extensive use:	Motor has automatic sensor that will keep motor from overheating by shutting it off. If this occurs, turn speed switch to off and let Stand Mixer rest for 30 minutes before restarting.
If mixer is slowing down or appearing to struggle:	Are you using the appropriate beater and speed? See "Accessory/Speed Guide" for more information. Using 1/2 Speed or Speed 1 for bread doughs and heavy loads might slow down the unit. Breads should knead with the dough hook at Speed 2. If you have slowdown with heavy loads at 1/2 Speed, increase to Speed 1 or 2.
If the problem cannot be corrected:	See the "Warranty and Service" section. Do not return the Stand Mixer to the retailer; retailers do not provide service.


For customers in the US, please visit [kitchenaid.com/pinch-of-help](https://kitchenaid.com/pinch-of-help) for additional product help.



# WARRANTY AND SERVICE

## KITCHENAID® STAND MIXER WARRANTY FOR THE 50 UNITED STATES, THE DISTRICT OF COLUMBIA, PUERTO RICO, AND CANADA

This warranty extends to the purchaser and any succeeding owner for Stand Mixers operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

<b>Length of Warranty:</b>	One Year Full Warranty from date of purchase.
<b>KitchenAid Will Pay for Your Choice of:</b> 	Hassle-Free Replacement of your Stand Mixer. See the next page for details on how to arrange for service, or call the Customer eXperience Center toll-free at <b>1-800-541-6390</b> . OR The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.
<b>KitchenAid Will Not Pay for:</b>	<ul style="list-style-type: none"><li><b>A.</b> Repairs when your Stand Mixer is used in other than normal single family home use.</li><li><b>B.</b> Damage resulting from accident, alteration, misuse or abuse.</li><li><b>C.</b> Any shipping or handling costs to deliver your Stand Mixer to an Authorized Service Center.</li><li><b>D.</b> Replacement parts or repair labor costs for Stand Mixer attachments operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.</li></ul>
<b>DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES</b> IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.  IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER'S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.	



## WARRANTY AND SERVICE

### HASSLE-FREE REPLACEMENT WARRANTY—50 UNITED STATES, DISTRICT OF COLUMBIA, AND PUERTO RICO

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Stand Mixer should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Stand Mixer returned to us. Your replacement unit will also be covered by our one year limited warranty.

If your Stand Mixer should fail within the first year of ownership, simply call our

toll-free Customer eXperience Center at **1-800-541-6390** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address (no P.O. Box numbers, please).

When you receive your replacement Stand Mixer, use the carton, packing materials, and prepaid shipping label to pack up your original Stand Mixer and send it back to KitchenAid.

### HASSLE-FREE REPLACEMENT WARRANTY—CANADA

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Stand Mixer should fail within the first year of ownership, we will replace your Stand Mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty.

If your Stand Mixer should fail within the first year of ownership, simply call our toll-free Customer eXperience Center

at **1-800-807-6777** Monday through Friday. Please have your original sales receipt available when you call. Proof of purchase will be required to initiate the claim. Give the consultant your complete shipping address.

When you receive your replacement Stand Mixer, use the carton, packing materials, and prepaid shipping label to pack up your original Stand Mixer and send it back to KitchenAid.

### ARRANGING FOR SERVICE AFTER THE WARRANTY EXPIRES, OR ORDERING ACCESSORIES AND REPLACEMENT PARTS

#### In the United States and Puerto Rico:

For service information, or to order accessories or replacement parts, call toll-free at **1-800-541-6390** or write to:

Customer eXperience Center,  
KitchenAid Small Appliances,  
P.O. Box 218, St. Joseph, MI 49085-0218

#### Outside the United States and Puerto Rico:

Consult your local KitchenAid dealer or the store where you purchased the Stand Mixer for information on how to obtain service.

#### For service information in Canada:

Call toll-free **1-800-807-6777**.

#### For service information in Mexico:

Call toll-free **01-800-0022-767**.