



KitchenAid

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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.



2

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:



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



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 risk of electrical shock, do not put Hand Mixer in water or other liquid.
- 3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **4.** Unplug Hand Mixer from the outlet when not in use, before putting on or taking off parts, and before cleaning.



HAND MIXER SAFETY

- 5. Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from all accessories during operation to reduce the risk of injury to persons and/or damage to the Hand Mixer.
- 6. Do not operate the Hand Mixer with a damaged cord or plug, or after the Hand Mixer malfunctions, or is dropped or damaged in any manner. Return the Hand Mixer to the nearest Authorised Service Centre for examination, repair, or electrical or mechanical adjustment.
- 7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- 8. Do not use the Hand Mixer outdoors.
- 9. Do not let cord hang over edge of table or counter.
- Do not let cord contact hot surface, including the stove.
- **11.** Remove any accessories from Hand Mixer before washing.

SAVE THESE INSTRUCTIONS

This product is designed for household use only.

Electrical requirements

Voltage: 220-240 Volts Frequency: 50-60 Hertz Wattage: 85 Watts **NOTE:** If the plug does not fit in the outlet, contact a qualified electrician. Do not modify the plug in any way. Do not use an adapter.

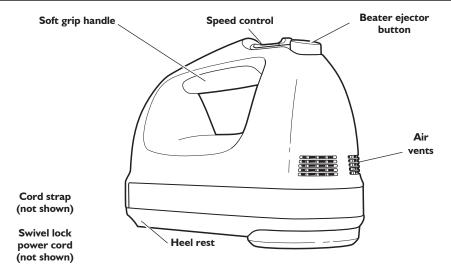
TROUBLESHOOTING

If Hand Mixer malfunctions or fails to operate:

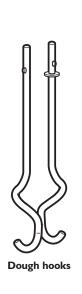
First try the solutions suggested here and possibly avoid the cost of service.

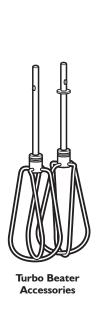
- I. Is the Hand Mixer plugged in?
- Is the fuse in the circuit to the Hand Mixer in working order? If you have a circuit breaker box, make sure the circuit is closed.
- 3. Try unplugging the Hand Mixer, then plug it back in.

PARTS AND ACCESSORIES













Storage bag



PARTS AND ACCESSORIES

Accessory guide

Accessory	Uses
Turbo Beater Accessories	cookie dough cake batter
Mixing rod	smoothies milkshakes sauces salad dressing
Dough hooks	yeast bread doughs
I 6-wire whisk	whipped cream whipped egg whites sauces puddings
Storage bag	to store accessories



Attaching the accessories

AWARNING

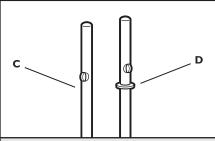
Injury Hazard

Unplug mixer before touching beaters.

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

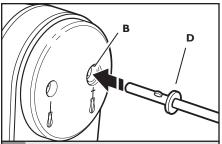
IMPORTANT: Be sure to read and follow the specific instructions in this manual for proper use of the Hand Mixer.

Unplug the Hand Mixer from the electrical outlet.



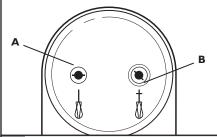
Paired accessories (Turbo Beater Accessories, dough hooks) include one accessory with a collar (D), and one without (C). Single accessories come with a collar (D) (mixing rod) or without (C) (whisk).

SETTING UP YOUR HAND MIXER



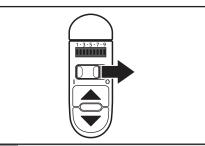
Insert the accessory shaft with the collar (D) into the larger opening (B) of the Hand Mixer. Align the flanges on the shaft with the slots in the opening. Push to lock into place.

NOTE: An accessory shaft without a collar may be used in either opening (A or B). Those with a collar may only be used in the larger opening (B).



Insert the accessory without a collar (C) into the smaller opening (A). Align and push to lock into place.

Removing the accessories



If the Hand Mixer is running, stop the Hand Mixer by sliding the Power switch to the "O" (Off) position. Unplug the Hand Mixer from the electrical outlet.



Press the ejector button to release the accessories from the Hand Mixer, then remove them.



USING YOUR HAND MIXER

Operating the speed control

This KitchenAid Hand Mixer will beat faster and more thoroughly than most other electric hand mixers. Therefore, the beating time in most recipes must be adjusted to avoid overbeating. Beating time is faster due to larger beater sizes.

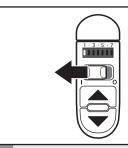
To help determine the ideal beating time, observe the batter or dough and beat only until it has the desired appearance described in your recipe, such as "smooth and creamy". To select the best beating speeds, use the "Speed control guide" section.

AWARNING

Injury Hazard

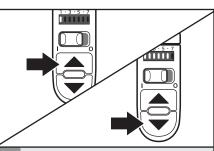
Unplug mixer before touching beaters.

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



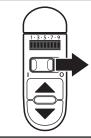
Plug the Hand Mixer into an electrical outlet. Slide the Power switch to the "I" (ON) position. The motor will automatically start at Speed I, and the "I" on the speed indicator control will light up.





Touch the "UP (arrow)" button to increase the mixing speed to the desired setting. If necessary, touch the "DOWN (arrow)" button to decrease the mixing speed. See the "Speed control guide" for more information.

NOTE: The Hand Mixer automatically starts at Speed I every time it is turned on, regardless of the speed setting at the time the mixer is shut off.



When mixing job is finished, slide the Power switch to the "O" (Off) position. Unplug the Hand Mixer before removing accessories.



USING YOUR HAND MIXER

Speed control guide



The 9-Speed Hand Mixer always starts on the lowest speed (Speed I). Move to higher speeds as needed; the speed setting indicator control will light up with the corresponding number for each speed.

Speed	Attachment	Description
I		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients.
2		Mix flour and other dry ingredients with liquids or other moist mixtures.
		Knead yeast dough (bread, pizza dough) with the dough hooks.
3		Mix runny batters, such as pancake or waffle batter.
4		Combine heavy mixtures, such as cookie or biscuit dough.
5		Mix thick dough, such as muffin or cake batter. Mash potatoes or squash.
6		Blend butter and sugar. Mix frostings.
7		Finish mixing cake and other batters.
8		Whip cream and mousse mixtures.
		Mix liquid preparations (milkshakes, sauces) and emulsify salad dressings.
9		Beat egg white and meringue mixtures.
	-3	Mix liquid preparations (milkshakes, sauces) and emulsify salad dressings.

NOTE: To mix and knead bread dough, use the dough hooks. The Turbo Beater Accessories are not designed for that purpose.







CARE AND CLEANING

Cleaning the Hand Mixer body

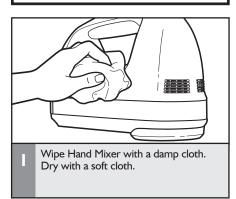
AWARNING



Electrical Shock Hazard

Do not put in water.

Doing so can result in death or electrical shock.



AWARNING

Injury Hazard

Unplug mixer before touching beaters.

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

NOTE: Do not immerse Hand Mixer in water.

Always unplug Hand Mixer before cleaning. Wipe power cord and cord strap with damp cloth. Dry with a soft cloth.

Cleaning the accessories









Always remove accessories from Hand Mixer before cleaning. Wash in dishwasher, or by hand in warm, soapy water. Rinse and wipe dry.

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Specifications subject to change without notice.





手持式搅拌机安全措施

您与他人的安全都不容忽视。

本公司已在这份手册与电器上提供许多重要的安全提醒,请务必阅读并遵守所有安全提醒。



这是安全提示符号。

这个符号可提醒您有潜在危险,如有不慎可能导致您或他人伤亡。 所有安全提醒的前方都有安全提醒以及"危险"或"警告"字样, 分别代表:

▲危险

若不立即遵守指示,则有死亡或受重伤之 虞。

▲警告

若不遵守指示,则有死亡或受重伤之虞。

所有安全提醒都会告诉您有哪些潜在危险、如何降低受伤机率,以及不遵守指示 会有哪些后果。

重要保护措施

使用家用电器时,应始终遵循基本安全预防措施,包括:

- 1. 阅读所有说明。家电使用不当可能导致人员受伤。
- **2.** 为了避免触电风险,切勿将手持式搅拌机放入水中或其他液体中。
- 3.8岁及以上儿童和身体行动不便、感官或智力障碍或缺乏相关经验和知识者,在受到监督或关于如何安全使用本家电的指导并了解相关危险的情况下,可使用本家电。儿童不得玩耍本家电。儿童只有在受到监督的情况下才可执行清洁和用户维护操作。
- **4.** 不使用时、安装或拆卸零件前以及清洁前,从插座上拔下手持式搅拌机插头。







手持式搅拌机安全措施

- **5.** 避免接触移动部件。在操作期间让手、头发、衣物以及 刮刀和其他餐具远离所有配件以降低人员受伤和/或损坏 手持式搅拌机的风险。
- 6. 若手持式搅拌机的线缆或插头受损,或者手持式搅拌机 发生故障,或出现跌落或任何形式的损坏后,请勿操 作。请将手持式搅拌机退回最近的授权服务中心进行检 查、维修或进行电气或机械调整。
- 7. 使用并非 KitchenAid 推荐或出售的附件可能会引起火灾、触电或损伤。
- 8. 请勿在户外使用手持式搅拌机。
- 9. 不要将线缆悬挂在桌子或橱柜边缘。
- 10. 不要让线缆接触热烫表面,包括炉子。
- 11. 清洗之前,应取出手持式搅拌机配件。

保留这些说明

本产品仅设计用于家居用途。

电气要求

电压:220-240 V 注意:如果插头无法插到插座中,请联系 频率:50-60 Hz 有资质的电工。不要以任何方式改动插

瓦数:85W 头。不要使用适配器。

故障排除

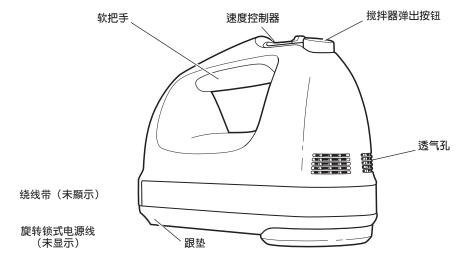
如果手持式搅拌机发生故障或无法操作:

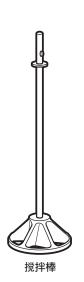
请首先尝试这里建议的解决方案,这样可能就避免维修费用。

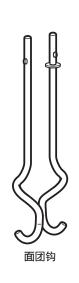
- 1. 手持式搅拌机是否已插入?
- 手持式搅拌机电路中的保险丝是否正常工作?如果您有断路器箱,请确保将电路关闭。
- 3. 尝试拔下手持式搅拌机,然后重新插入。

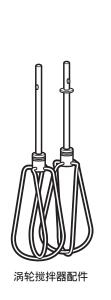
П

零部件和配件











16 线打蛋器



收纳袋



零部件和配件

配件指导

配件	用途
涡轮搅拌器配件	曲奇面团
	蛋糕面糊
搅拌棒	水沙 奶昔 酱汁 沙拉酱调料
面团钩	酵母面包面团
16线打蛋器	奶油 打发蛋白 酱汁 布丁
收纳袋	存放配件

设置您的手持式搅拌机

连接配件

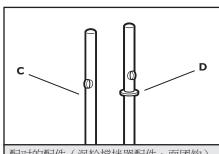
♪ 警告

受伤危险

在触碰搅拌器之前务必拔下搅拌机的插头。

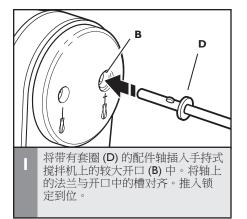
否则可导致骨折、割伤或瘀伤。

重要信息:请务必阅读并遵循本手册中的具体说明以正确使用手持式搅拌机。 从电源插座上拔下手持式搅拌机插头。

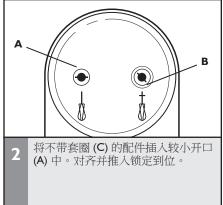


配对的配件(涡轮搅拌器配件、面团钩)包括一个带有套圈 (D) 和一个不带 (C) 的配件。单个配件带有套圈 (D) (搅拌棒)或不带 (C) (打蛋器)。

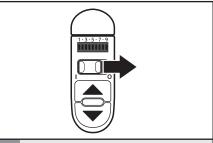
设置您的手持式搅拌机



注意:不带套圈的配件轴可用于任一开口 $(A \times B)$ 。带套圈的配件轴仅可用于较大开口 (B)。



拆卸配件



如果手持式搅拌机正在运行,请将电源开关拨到"O"(关闭)位置,停止手持式搅拌机。从电源插座上拔下手持式搅拌机插头。



2 按下弹出按钮松开手持式搅拌机配件,然后将其卸下。



使用您的手持式搅拌机

操作速度控制器

您的 KitchenAid 手持式搅拌机和其他大多数电动手持式搅拌机相比,搅拌的速度更快,并且搅拌程度更彻底。因此,必须对大多数配方中的搅拌时间进行调整,防止过度搅拌。较大搅拌机尺寸的搅拌时间将较快。

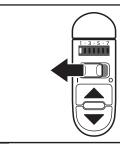
为了帮助确定理想的搅拌时间,请观察面糊或面团,将其混合到配方中所需外观即可,例如"光滑乳脂状"。要选择最佳的搅拌速度,请使用"速度控制器指导"部分。

▲ 警告

受伤危险

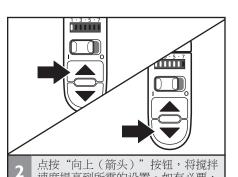
在触碰搅拌器之前务必拔下搅拌机 的插头。

否则可导致骨折、割伤或瘀伤。

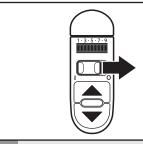


| 将手持式搅拌机插头插入电源插座。 将电源开关拨到"I"(开)位置。 电机将以速度 | 自动启动,速度指示 控制器上的"I"将会亮起。





建度提高到所需的设置。如有必要,可点按"向下(箭头)"按钮以降低搅拌速度。有关更多信息,请参见"速度控制器指导"。



完成搅拌工作后,将电源开关拨 到"O"(关)位置。卸下配件之 前,请拔下手持式搅拌机插头。

注意:无论关闭搅拌机时的速度设置如何,每次开机时手持式搅拌机都会自动以速度 | 启动。

使用您的手持式搅拌机

速度控制器指导



9 速手持式搅拌机始终以最低速度 (速度 Ⅰ) 启动。根据需要提高速度;速度设定指示控制器将会亮起並显示每个速度的对应数字。

速度	附件	描述
I		用于慢速搅拌、组合,以及开始所有搅拌程序。使用这个速度搅拌坚果、巧克力片、乳酪絲、洋葱、橄榄和其他厚块成分。
2		将面粉和其他干燥成分与液体或其他潮湿的 混合物混合。
		使用面团钩揉搓酵母面团(面包、比萨面团)。
3		混合稀面糊,如煎饼或华夫饼面糊。
4		混合重的混合物,如曲奇或饼干面团。
5		混合厚面团,如松饼或蛋糕面糊。捣碎土 豆或南瓜。
6		混合黄油和糖。混合霜状白糖。
7		完成混合蛋糕和其他面糊。
8		搅打奶油和慕斯混合物。
		混合液体材料(奶昔、酱汁)和乳化沙拉 酱调料。
9		打蛋白和蛋白甜饼混合物。
		混合液体材料(奶昔、酱汁)和乳化沙拉 酱调料。

注意:若要混合和搓揉面团,请使用面团钩。涡轮搅拌器配件不适合用于此目的。





保养和清洁

清洁手持式搅拌机身

▲警告



触电危险

切勿浸泡在水中。 这样做可导致死亡或触电。

■ 请使用湿布擦拭手持式搅拌机。用软布擦干。

▲ 警告

受伤危险

在触碰搅拌器之前务必拔下搅拌机 的插头。

否则可导致骨折、割伤或瘀伤。

注意:不要将手持式搅拌机浸在水中。 在清洁之前始终拔下手持式搅拌机插头。 用温布擦拭电源线和绕线带。用软布擦干。

清洁配件









清洁之前,始终取出手持式搅拌机配件。 用洗碗机清洗,或用温肥皂水手洗。冲洗 并擦干。

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