

KHM31, KHM51 & KHM61

INSTRUCTIONS
INSTRUCTIONS
INSTRUCCIONES



KitchenAid

WELCOME TO THE WORLD OF KITCHENAID.

We're committed to helping you create a lifetime of delicious meals for family and friends. To help ensure the longevity and performance of your appliance, keep this guide handy. It will empower you with the best way to use and care for your product. Your satisfaction is our #1 goal. Remember to register your product online at www.kitchenaid.com, or by mail using the attached Product Registration Card.



Join us in the kitchen at www.kitchenaid.com.
Scan with your mobile device for recipes, tips, and more.

USA: 1.800.541.6390
Canada: 1.800.807.6777

KitchenAid.com
KitchenAid.ca

TABLE OF CONTENTS

HAND MIXER SAFETY	
Important Safeguards.....	4
Electrical Requirements.....	5
TROUBLESHOOTING	
If Hand Mixer malfunctions or fails to operate.....	5
PARTS AND FEATURES	
Hand Mixer parts and accessories.....	6
Accessory guide.....	7
SETTING UP YOUR HAND MIXER	
Attaching the Accessories.....	7
Removing the Accessories.....	8
USING YOUR HAND MIXER	
Operating the speed control.....	9
Speed control guide: 3-speed Hand Mixers.....	10
Speed control guide: 5-speed Hand Mixers.....	10
Speed control guide: 6-speed Hand Mixers.....	11
CARE AND CLEANING	
Cleaning the Hand Mixer body.....	12
Cleaning the accessories.....	12
Cleaning the storage bag.....	12
WARRANTY AND SERVICE	13

PROOF OF PURCHASE & PRODUCT REGISTRATION

Always keep a copy of the sales receipt showing the date of purchase of your Hand Mixer. Proof of purchase will assure you of in-warranty service.

Before you use your Hand Mixer, please fill out and mail your product registration card packed with the unit. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. This card does not verify your warranty.

Please complete the following for your personal records:

Model Number _____

Serial Number _____

Date Purchased _____

Store Name and Location _____

HAND MIXER 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.

State of California Proposition 65 Warnings:

WARNING: This product contains one or more chemicals known to the State of California to cause cancer.

WARNING: This product contains one or more chemicals known to the State of California to cause birth defects or other reproductive harm.

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not put Hand Mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug Hand Mixer from the outlet when not in use, before putting on or taking off parts, and before cleaning.
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 Authorized Service Center 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.
10. Do not let cord contact hot surface, including the stove.
11. Remove any accessories from Hand Mixer before washing.

SAVE THESE INSTRUCTIONS

HAND MIXER SAFETY

Electrical requirements

Volts: 120 A.C. only.

Hertz: 60 Hz

NOTE: This Hand Mixer has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way. This product is designed for household use only.

English

TROUBLESHOOTING

If Hand Mixer malfunctions or fails to operate

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

1. Is the Hand Mixer plugged in?
2. 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.

If the problem cannot be fixed with the steps provided in this section, then contact KitchenAid or an Authorized Service Center.

USA/Puerto Rico: 1-800-541-6390,

Canada: 1-800-807-6777,

Mexico: 01-800-024-17-17

(JV Distribuciones)

or

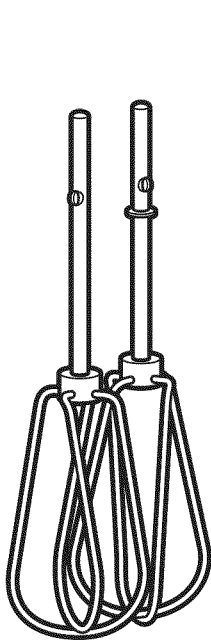
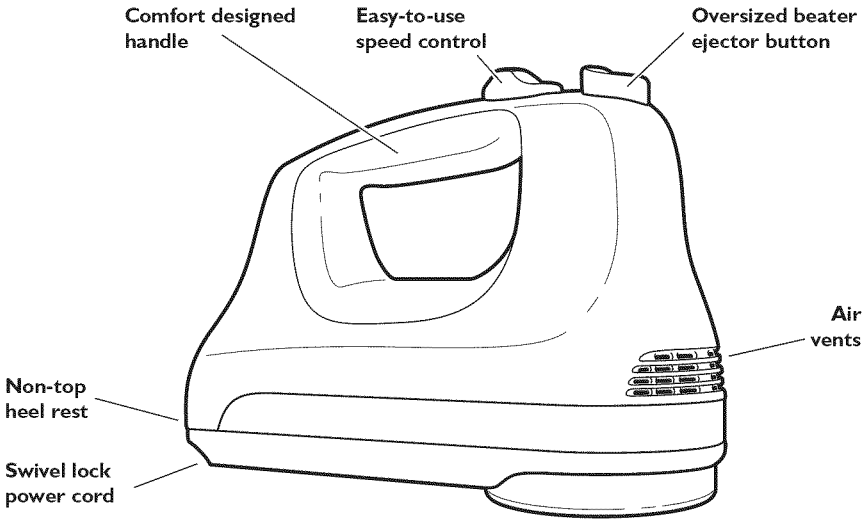
01-800-902-31-00

(Industrias Birtman)

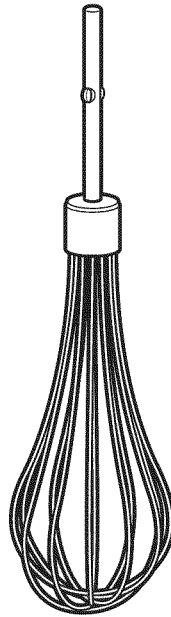
See the “Warranty” section for additional details. Do not return the Hand Mixer to the retailer – they do not provide service.

PARTS AND FEATURES

Hand Mixer parts and accessories



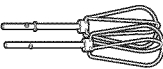
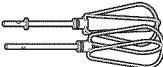
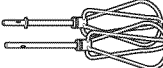

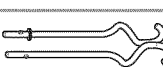
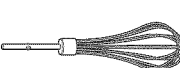

Stainless Steel Turbo Beater™ accessory



Stainless Steel 12-tine whisk accessory (included with 6-speed models)

PARTS AND FEATURES

Accessory guide

Accessory	Uses	Included with Model		
		KHM31	KHM51	KHM61
Turbo Beater™ 	cookie dough, cake batter	*	*	*
Turbo Beater™ II 	cookie dough, cake batter			
Artisan™ Beater† 	cookie dough, cake batter			
Liquid blender rod 	smoothies, diet drink mixes, chocolate milk, iced tea milkshakes, soups, sauces			
Dough hooks 	yeast bread doughs			
12-tine whisk 	whipped cream, puddings, whipped egg whites, sauces			*
Storage bag† 	to store accessories			

†Not sold as an accessory.

To order these accessories

In USA: visit www.shopkitchenaid.com, or call 1-800-541-6390.

In Canada: call 1-800-807-6777

English

SETTING UP YOUR HAND MIXER

Attaching the accessories

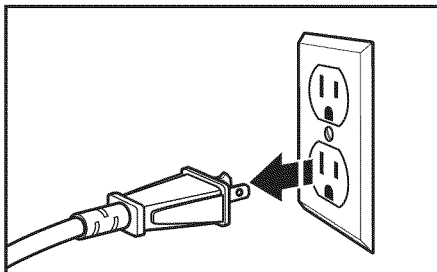
⚠ WARNING

Injury Hazard

Unplug mixer before touching beaters.

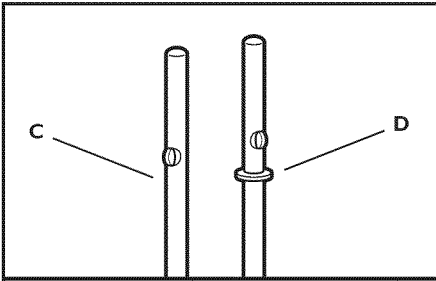
Failure to do so can result in broken bones, cuts, or bruises.

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

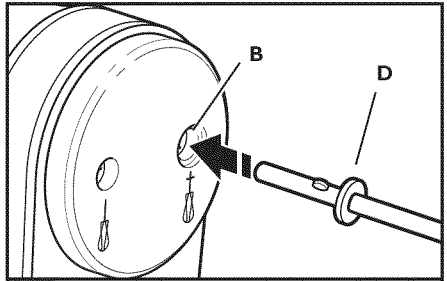


Make sure the Hand Mixer is unplugged from the electrical outlet.

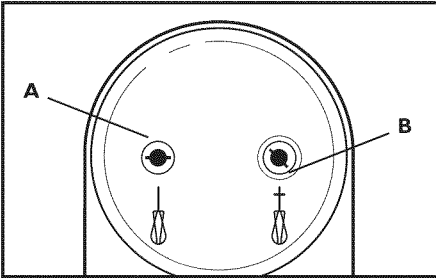
SETTING UP YOUR HAND MIXER



Paired accessories (beaters, optional dough hooks) include one accessory with a collar (D), and one without (C). Single accessories come with a collar (D) (liquid blending rod) or without (C) (whisk).



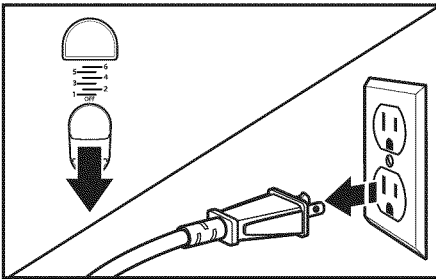
2 Insert the accessory shaft with the collar (D) into the larger opening (B) of the hand mixer. Align the flanges on the shaft with the slots in the opening. Push to lock into place.



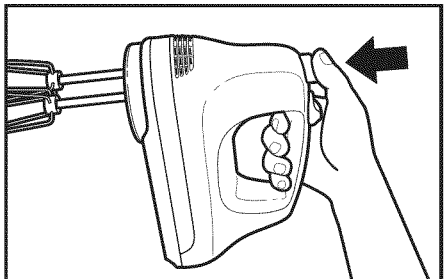
3 Insert the accessory without a collar (C) into the smaller opening (A). Align and push to lock into place.

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).

Removing the accessories



1 If the Hand Mixer is running, stop the Hand Mixer by sliding the Power switch to "Off". Then unplug from the electrical outlet.



2 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 over beating. 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.

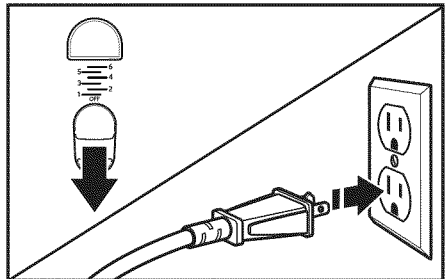
⚠ WARNING

Injury Hazard

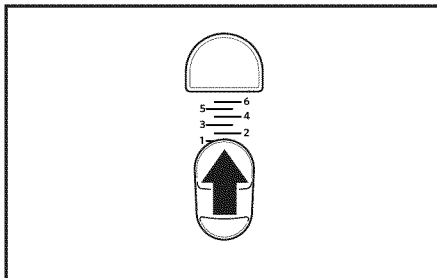
Unplug mixer before touching beaters.

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

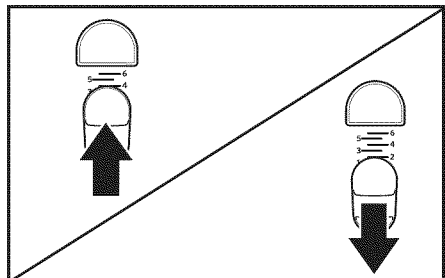
English



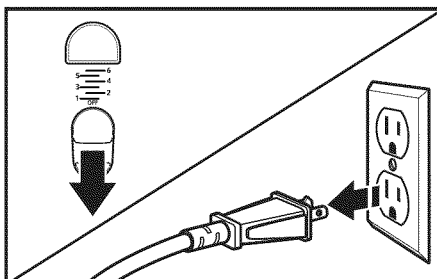
1 Make sure the Speed Control is in the “OFF” position by sliding it backward as far as possible. “OFF” will be visible on the speed control pad. Then plug the Hand Mixer into an electrical outlet.



2 Start mixing at the lowest speed by sliding the Speed Control forward to the first position mark, which is Speed 1.



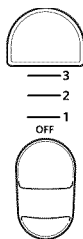
3 To increase the Hand Mixer speed, slide the Speed Control forward. To decrease the Hand Mixer speed, slide the Speed Control backward. See “Speed control guide” section.



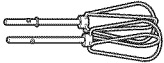
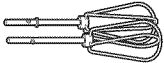
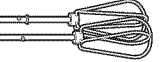
4 When finished, slide speed control to “OFF”. Unplug the Hand Mixer before removing the accessories.

USING YOUR HAND MIXER

Speed control guide: 3-speed Hand Mixers

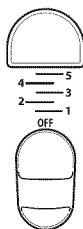


The 3-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

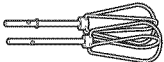
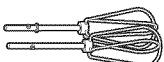
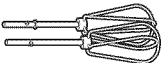
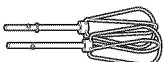
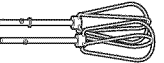
Speed	Attachment	Description
1		For slow stirring, combining, and starting all mixing procedures. Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps avoid ingredient splash out.
2		Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes. Combine heavy cream cheese mixtures. Mash squash. Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.
3		Beat egg whites and meringue mixtures. Whip heavy cream and mousse mixtures.

NOTE: The Turbo Beater™ accessories are not designed for mixing and kneading bread dough. See “Accessory guide” section to order special dough hooks.

Speed control guide: 5-speed Hand Mixers



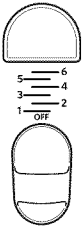
The 5-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

Speed	Attachment	Description
1		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. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps avoid ingredient splash out.
2		Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes.
3		Combine heavy cream cheese mixtures. Mash squash.
4		Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.
5		Beat egg whites and meringue mixtures. Whip heavy cream and mousse mixtures.

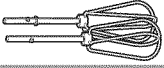
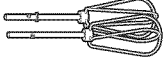
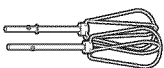
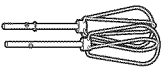
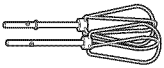

NOTE: The Turbo Beater™ accessories are not designed for mixing and kneading bread dough. See “Accessory guide” section to order special dough hooks.

USING YOUR HAND MIXER

Speed control guide: 6-speed Hand Mixers



The 6-speed Hand Mixer should always be set on the lowest speed to start mixing. Move to higher speeds as needed.

Speed	Attachment	Description
1		For slow stirring, combining, and starting all mixing procedures.
2		Use this speed to stir in nuts, chocolate chips, shredded cheese, onions, olives, and other chunky ingredients. Mix flour and other dry ingredients with liquids or other moist mixtures. Helps avoid ingredient splash out.
3		Stir batters and gelatin mixtures. Combine heavy mixtures, such as cookie dough. Mix light cream cheese spreads. Mash potatoes.
4		Combine heavy cream cheese mixtures. Mash squash.
5		Blend butter and sugar. Mix muffins, quick breads, cake batters, and frostings.
6		Beat egg whites and meringue mixtures. Whip heavy cream and mousse mixtures.

NOTE: The Turbo Beater™ accessories are not designed for mixing and kneading bread dough. See “Accessory guide” section to order special dough hooks.

CARE AND CLEANING

Cleaning the Hand Mixer body

⚠ WARNING



Electrical Shock Hazard

Do not put in water.

Doing so can result in death or electrical shock.

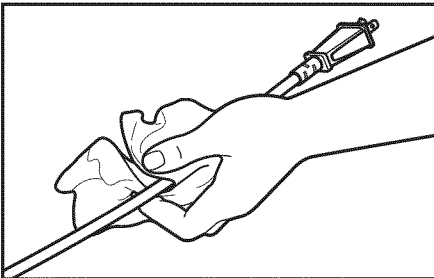
⚠ WARNING

Injury Hazard

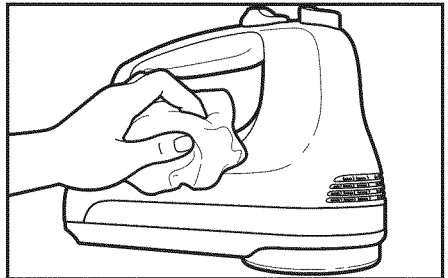
Unplug mixer before touching beaters.

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

NOTE: Do not immerse Hand Mixer in water.

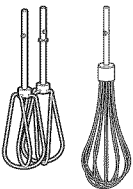


1 Always unplug Hand Mixer before cleaning. Wipe power cord and cord strap with damp cloth. Dry with a soft cloth.



2 Wipe Hand Mixer with a damp cloth. Dry with a soft cloth.

Cleaning the accessories



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

Cleaning the storage bag



Machine wash warm, tumble dry low. Or wipe clean with a warm soapy cloth.

WARRANTY AND SERVICE

KitchenAid® Hand 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 Hand Mixers operated in the 50 United States, the District of Columbia, Puerto Rico, and Canada.

English

Length of Warranty:

One Year Full Warranty from date of purchase.

KitchenAid Will Pay for Your Choice of:

Hassle-Free Replacement of your Hand Mixer. See the next page for details on how to arrange for service, or call the Customer Satisfaction Center toll-free at **1-800-541-6390**.

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.



KitchenAid Will Not Pay for:

- A.** Repairs when Hand Mixer is used in other than normal single family home use.
- B.** Damage resulting from accident, alteration, misuse or abuse.
- C.** Any shipping or handling costs to deliver your Hand Mixer to an Authorized Service Center.
- D.** Replacement parts or repair labor costs for Hand Mixers operated outside the 50 United States, District of Columbia, Puerto Rico, and Canada.

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES

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 Hand 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 Hand Mixer returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Hand Mixer should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390** Monday through Saturday. 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.)

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 Hand Mixer should fail within the first year of ownership, KitchenAid Canada will replace your Hand Mixer with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Hand Mixer should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-807-6777** Monday through Saturday.

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.)

If you are unable to obtain satisfactory service in this manner call our toll-free Customer Interaction Centre at **1-800-807-6777**.

Or write to us at:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, ON L5N 0B7

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 Satisfaction Center,
KitchenAid Portable 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 Hand Mixer for information on how to obtain service.

For service information in Canada:

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

Or write to:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, ON L5N 0B7

KitchenAid®
FOR THE WAY IT'S MADE.®

®/™ © 2013 KitchenAid. All rights reserved. Used under license in Canada.

®/™ © 2013 KitchenAid. Tous droits réservés. Utilisé sous licence au Canada.

®/™ © 2013 KitchenAid. Todos los derechos reservados. Usada en Canadá bajo licencia.