

# KitchenAid

TILT HEAD STAND MIXER

5KSM50PKVA

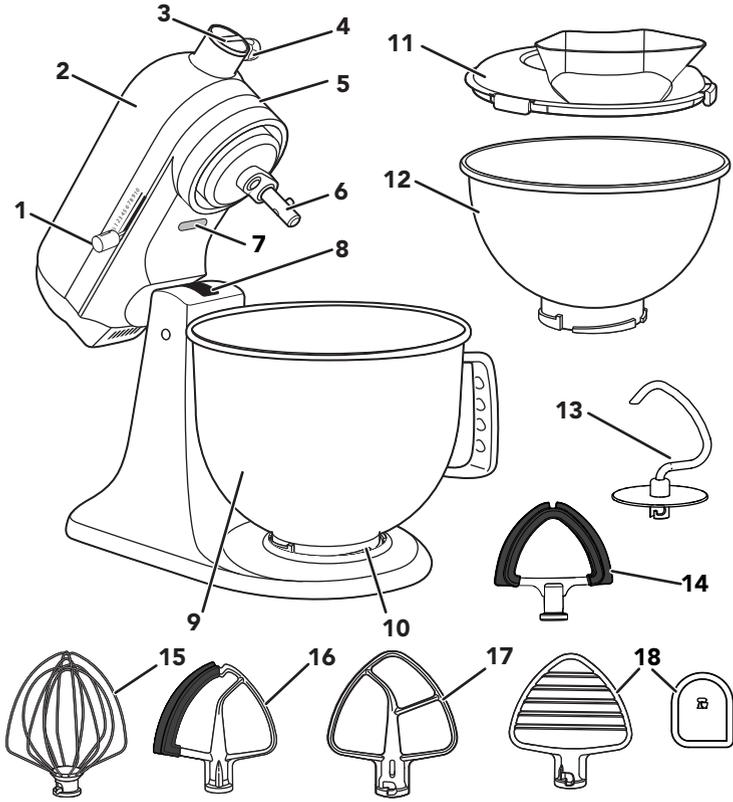
OWNER'S MANUAL



---

W11775149D

# PARTS AND FEATURES



1. Speed Control Lever
2. Motor Head
3. Attachment Hub
4. Attachment Knob
5. Motor Head Locking Lever (not shown)
6. Beater Shaft
7. Bowl Light
8. Beater Height Adjustment Screw (not shown)
9. Bowl\*
10. Bowl Clamping Plate

11. Pouring Shield\*\*
12. 2.8 L (3 qt) Stainless Steel Bowl\*\*
13. Dough Hook
14. Double Flex Edge Beater\*\*
15. Wire Whip
16. Flex Edge Beater\*\*
17. Flat Beater
18. Pastry Beater\*\* and Scraper\*\*\*

\*The Bowl design, size and material depend on the Stand Mixer model.  
 \*\*Included with select models only. Also available as optional accessory.  
 \*\*\*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 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
4. Turn the appliance to Off (0), 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.

- 5.** 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 and/or damage to the Stand Mixer.
- 6.** 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.
- 7.** The use of accessories/attachments not recommended or sold by KitchenAid may cause fire, electrical shock or injury.
- 8.** Do not use the appliance outdoors.
- 9.** Do not let the cord hang over edge of table or counter.
- 10.** Do not let the cord contact hot surfaces, including the stove.
- 11.** Remove Flat Beater, Flex Edge Beater, Wire Whip, Dough Hook, or Pastry Beater from Stand Mixer before washing.
- 12.** Children should be supervised to ensure that they do not play with the appliance.
- 13.** If the supply cord is damaged, it must be replaced by KitchenAid, its service agent, or similarly qualified persons in order to avoid a hazard.
- 14.** Never leave the appliance unattended while it is in operation.
- 15.** 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.
- 16.** Allow the appliance to cool completely before putting on or taking off parts, and before cleaning the appliance.
- 17.** Refer to the "Care and Cleaning" section for instructions on cleaning the surfaces in contact with food.
- 18.** This appliance incorporate a functional earth, at filter board for functional purpose only.

19. This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farmhouses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## SAVE THESE INSTRUCTIONS

For complete details on product information, instructions and videos, including Guarantee information, visit

[www.kitchenaid.com.au](http://www.kitchenaid.com.au) or [www.KitchenAid.co.nz](http://www.KitchenAid.co.nz)

### ELECTRICAL REQUIREMENTS

#### **⚠ WARNING**

##### Electrical Shock Hazard



**Plug into an earthed outlet.**

**Do not remove earth 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 VAC

**Frequency:** 50-60 Hz

**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.

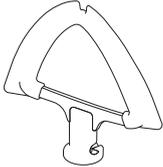
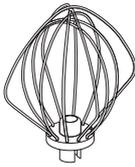
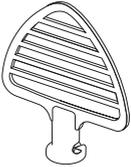
Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or service technician install an outlet near the appliance.

## GETTING STARTED

### BEFORE FIRST USE

**IMPORTANT:** Fully tighten the Attachment Knob to prevent the Hub Cover from falling into the Bowl when mixing.

## ACCESSORY RECOMMENDATIONS

				
<b>Flat Beater</b>	<b>Flex Edge Beater**</b>	<b>Wire Whip</b>	<b>Dough Hook</b>	<b>Pastry Beater**</b>
<ul style="list-style-type: none"> <li>■ Creaming butter/sugar</li> <li>■ Cookie dough</li> <li>■ Cake batter</li> <li>■ Chunky batter</li> <li>■ Muffins</li> <li>■ American buttercream</li> <li>■ Cream cheese frosting</li> <li>■ Ganache</li> <li>■ Mashed potatoes</li> <li>■ Folding batters and fruit</li> </ul>	<ul style="list-style-type: none"> <li>■ Creaming butter/sugar</li> <li>■ Cookie batter</li> <li>■ Cake batter</li> <li>■ Muffin batter</li> <li>■ American buttercream</li> <li>■ Cream cheese frosting</li> </ul>	<ul style="list-style-type: none"> <li>■ Whipped cream</li> <li>■ Marshmallows</li> <li>■ Swiss, Italian, French Buttercream</li> <li>■ Icing</li> <li>■ Meringue</li> <li>■ Homemade butter</li> <li>■ Mashed potatoes</li> <li>■ Mayonnaise</li> <li>■ Salad dressings</li> </ul>	<ul style="list-style-type: none"> <li>■ White bread</li> <li>■ Wheat bread</li> <li>■ Challah</li> <li>■ Brioche</li> <li>■ Sourdough</li> <li>■ Egg pasta dough</li> <li>■ Fondant</li> </ul>	<ul style="list-style-type: none"> <li>■ Pastry dough</li> <li>■ Pie crust</li> <li>■ Biscuits</li> <li>■ Beans</li> <li>■ Avocado</li> <li>■ Cooked fruit</li> <li>■ Egg salad</li> <li>■ Potato salad</li> <li>■ Cooked chicken, pork, beef</li> </ul>

**NOTE:** Scaper\*\*\* assists in cleaning the Pastry Beater\*\*. It may also be useful in scraping ingredients from the Bowl.

\*\*Included with select models only. Also available as optional accessory.

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

Speed	Action	Flat Beater	Flat Edge Beater**	Wire Whip	Dough Hook	Pastry Beater**
1/2 or 1	Stir	Start all mixing procedures, slow, stirring, and combining.				
2	Slow Mixing	For slow mixing, mashing, and faster stirring or while mixing thin or splashy batters.			For mixing and kneading yeast doughs, dense batters, and candies.	For cutting butter into flour to make pastry dough, mash fruits and vegetables, muddle.
4	Mixing, Beating	For slow mixing, mashing, and faster stirring or while mixing thin or splashy batters.		For adding sugar to egg whites for meringues.		For shredding meats
6	Beating, Creaming, Whipping	For medium-fast beating (creaming), or whipping. Use to finish mixing cakes, doughnut, and other batters.		For medium-fast whipping of ingredients requiring incorporating of air, such as egg whites		
8–10	Fast beating, Whipping	For whipping or beating cake mixes.		For whipping cream, egg whites, and boiled frostings		

**NOTE:** The Speed Control Lever can be set between the speeds listed in the above chart to obtain speeds 3, 5, 7, and 9 if a finer adjustment is required. To move Speed Control Lever with ease, lift up slightly as you move it across the settings in either direction.

**IMPORTANT:** Do not exceed speed 2 when preparing yeast doughs as this may cause damage to the Stand Mixer.

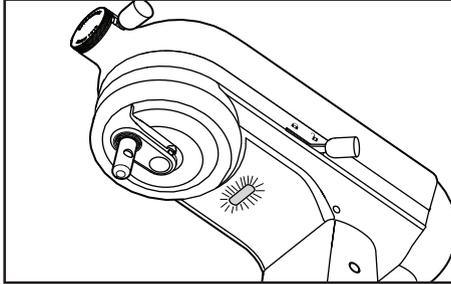
## SPEED CONTROL GUIDE

Mode	Purpose
 Classic Mode	Allows for the selection of 11 preset speeds.
 Precision Mode	Allows you to smoothly glide between speeds.

\*\*Included with select models only. Also available as optional accessory.

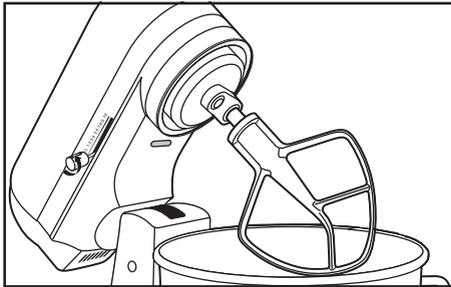
## AUTOMATIC/MANUAL ACTIVATION OF THE BOWL LIGHT

1. Lowering the Stand Mixer Head will automatically turn on the Bowl Light.
2. The Bowl Light will automatically turn on when the Mixer is operated.
3. The Bowl Light will stay on for the full duration of mixing.
4. In Manual Activation, the Bowl Light can be activated without operating the Mixer.



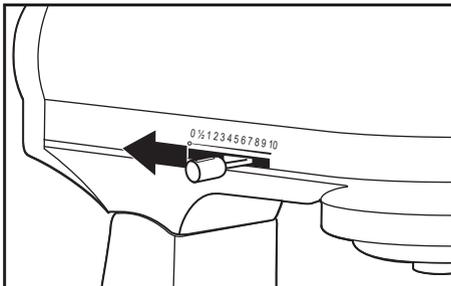
## DEACTIVATION OF THE BOWL LIGHT

1. The Bowl Light will automatically dim when the Mixer Head is raised. Turn the Speed Lever either to the left or right in a counterclockwise direction to restore to its full intensity.
2. After five (5) minutes, when the switch is in the Off (0) position, the light will automatically turn off.
3. The Bowl Light will automatically turn off when the Mixer is unplugged.

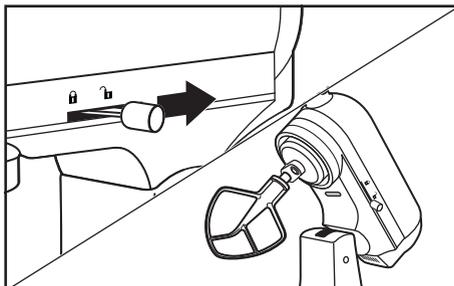


## PRODUCT ASSEMBLY

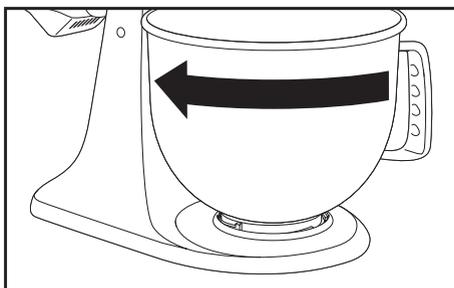
1. Turn the Stand Mixer Off (0) and then Unplug.



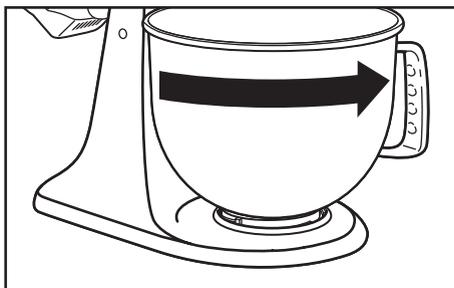
2. Unlock and lift the Motor Head. Then, lock\*\*\*\*\* the head to keep it lifted.



3. Place the Bowl on Bowl Clamping Plate. Turn Bowl gently in clockwise direction to lock in place.

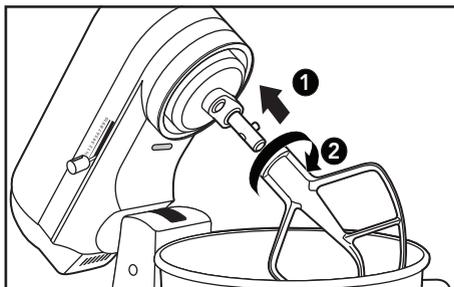


4. **To remove Bowl:** Repeat steps 1 and 2. Turn Bowl gently counterclockwise.



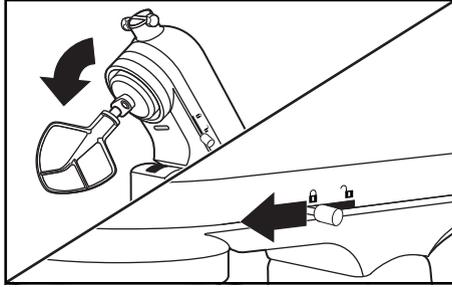
**NOTE:** Motor Head should always be in locked position when using the Stand Mixer.

5. Slide and rotate the accessory, aligning over the pin on the shaft.

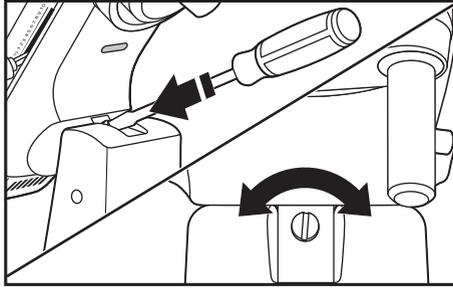


\*\*\*\*\*Locking option is available on select models.

6. Unlock the Motor Head and move it down. Then, lock\*\*\*\*\* the head to keep it down. Before mixing, test lock by attempting to raise the Motor Head.

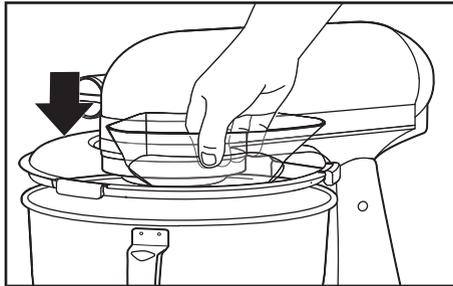


**(OPTIONAL) To adjust Beater to Bowl Clearance:** Tilt and lock\*\*\*\*\* the Motor Head back. Turn the screw slightly counterclockwise (left) to raise the beater, or clockwise to lower it.



**NOTE:** If you over-adjust the screw, the Bowl Lock Lever may not lock into place.

**(OPTIONAL) Place the Pouring Shield\*\*:** From the front of the Stand Mixer, place the Pouring 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 Easy Snap tabs snap the shield onto the Bowl.

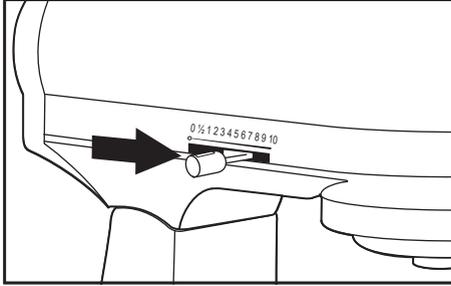


\*\*\*\*\*Locking option is available on select models.

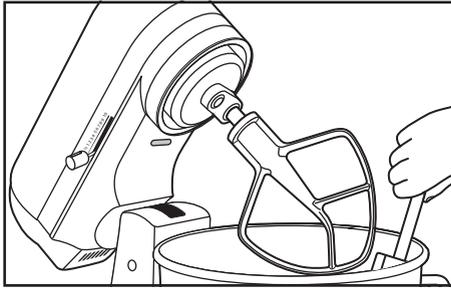
\*\*Included with select models only. Also available as optional accessory.

# PRODUCT USAGE

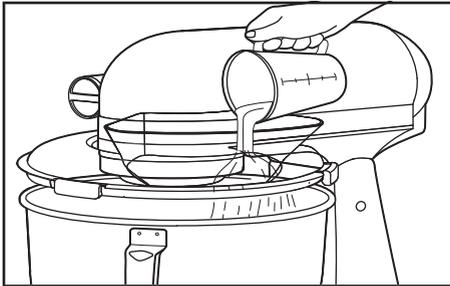
1. Plug it into an earthed 3 prong outlet. Start with lower speed to avoid splashing, and increase speed gradually. Refer to the "Speed Control Guide".



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

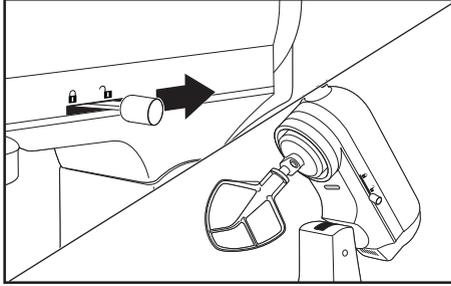


**(OPTIONAL):** Pour ingredients into the Bowl through the Pouring Chute.

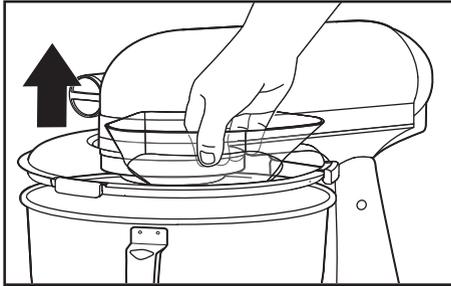


# PRODUCT DISASSEMBLY

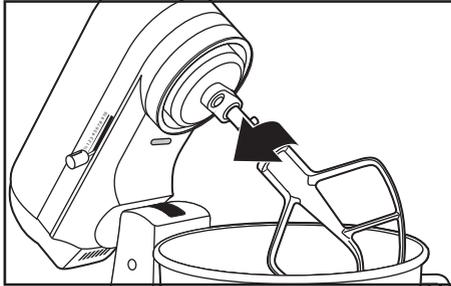
1. Turn the Stand Mixer to Off (0) and unplug. Unlock and lift the Motor Head. Then, lock\*\*\*\* the head to keep it lifted.



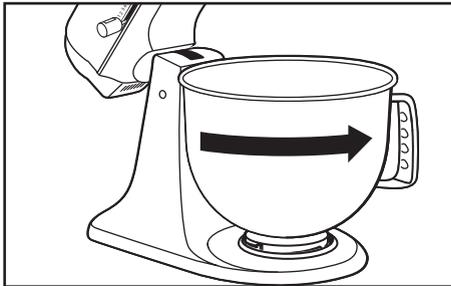
(OPTIONAL): Lift the front of the Pouring Shield\*\* clear of the rim of the Bowl. Pull away from the Stand Mixer.



2. Press the accessory upward, turn it and pull it away from the Beater Shaft.



3. Twist to unlock the Bowl from the Clamping Plate.



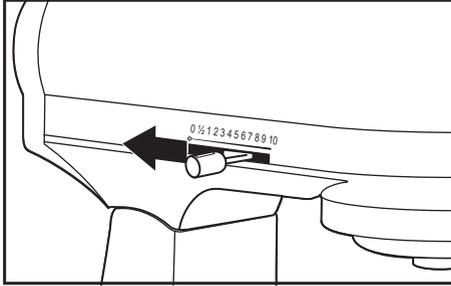
\*\*\*\*Locking option is available on select models.

\*\*Included with select models only. Also available as optional accessory.

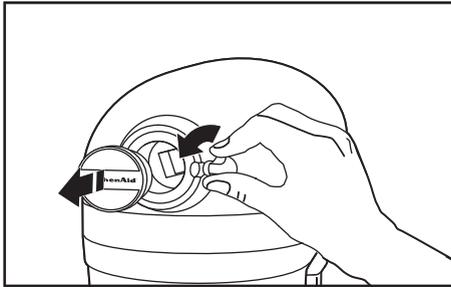
## OPTIONAL ATTACHMENTS

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

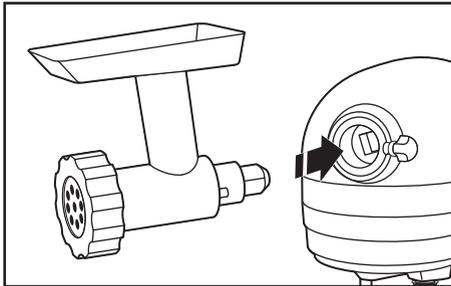
1. Turn the Stand Mixer Off (0) and then Unplug.



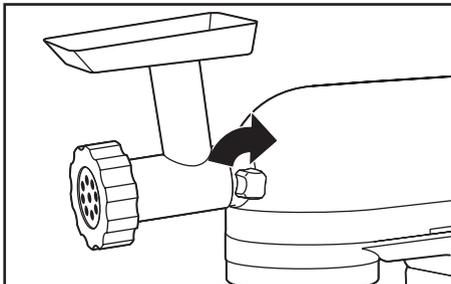
2. Remove the Attachment Hub cover.



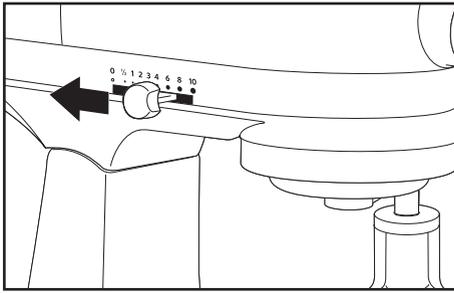
3. Insert attachment into Attachment Hub, making certain that attachment power shaft fits into the square Attachment Hub socket.



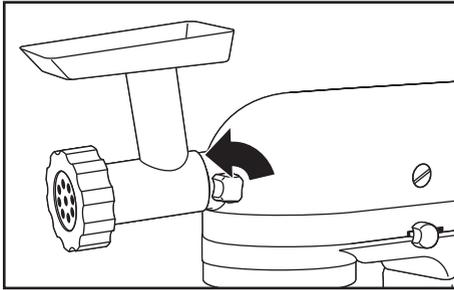
4. Tighten the Attachment Knob by turning it clockwise until the attachment is secured to the Stand Mixer.



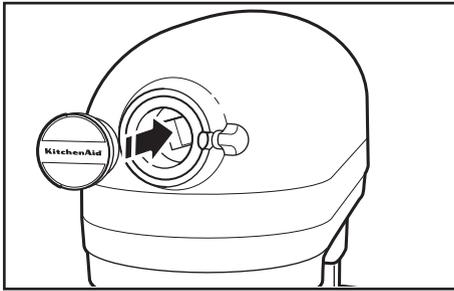
5. **To remove:** Turn speed control to Off (0). Unplug Stand Mixer.



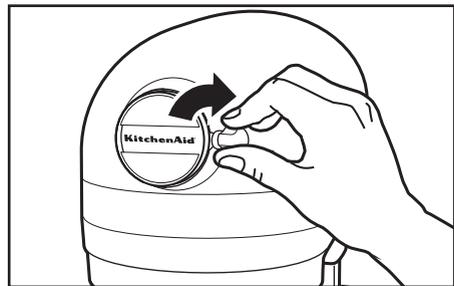
6. Loosen Attachment Knob by turning it counterclockwise. Rotate attachment slightly back and forth while pulling out.



7. Replace Attachment Hub cover.



8. Tighten Attachment Knob by turning it clockwise until Attachment Hub cover is completely secured to Stand Mixer.



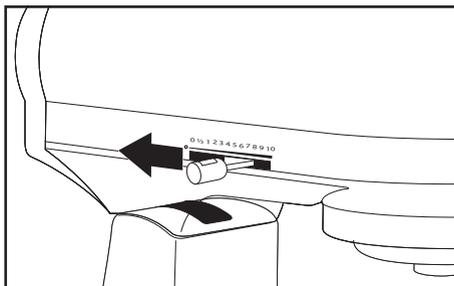
**IMPORTANT:** Fully tighten the Attachment Knob to prevent the Hub Cover from falling into the Bowl when mixing.

**NOTE:** See the Use and Care Guide of each specific attachment for recommended speed settings and operating times.

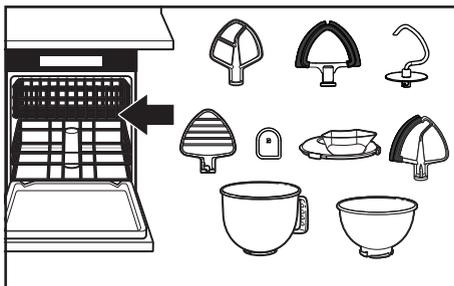
## CARE AND CLEANING

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

1. Turn the Stand Mixer Off (0) and then Unplug.



2. Dishwasher-safe parts, top rack only: Stainless Steel Bowl, Bowl, Flat Beater, Dough Hook, Flex Edge Beater\*\*, Double Flex Edge Beater\*\*, Pouring Shield\*\*, Pastry Beater\*\*, and Scraper,\*\*\* Wire Whip.



**IMPORTANT:** The Wire Whip is only dishwasher-safe for models 5KSM200, 5KSM180, 5KSM185, and 5KSM193, 5KSM50PKVA. For all other models: Wash it thoroughly in hot sudsy water and rinse completely before drying. Do not store Wire Whip on shaft.

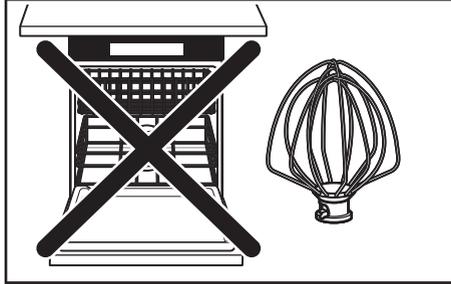
\*\*Included with select models only. Also available as optional accessory.

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

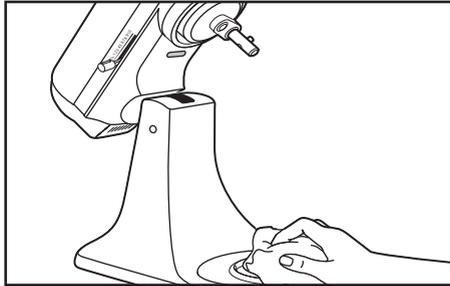
**IMPORTANT:** If an accessory starts to show signs of corrosion it might be the result of fly rust in the dishwasher. These stains on the surface of your product could be caused by prolonged exposure to salt and moisture in the dishwasher. Acidic foods can also cause corrosion to your stainless-steel products.

**SOLUTION:** Corrosion stains can be easily removed with a soft cloth and a mild washing-up liquid or with a stainless-steel cleaning product. The stains do not affect the safety or performance of your accessories products.

**NOTE:** If you choose not to remove the stains, the damage may become permanent.



3. Wipe the Stand Mixer body with a soft, damp cloth.



# TROUBLESHOOTING

## **WARNING**

### Electrical Shock Hazard



**Plug into an earthed outlet.**

**Do not remove earth 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	Heavy loads should not exceed speed 2. Under heavy loads with extended mixing time periods, you may not be able to comfortably touch the top of the unit. This is normal.
If Stand Mixer emits a pungent odour	This is common with electric motors, especially when new.
If the Flat Beater hits the Bowl	Stop the Stand Mixer. See the “Beater to Bowl Clearance” section and adjust the Beater to Bowl clearance.
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 the problem cannot be corrected	See the “Customer Service” section. Do not return the Stand Mixer to the retailer; retailers do not provide service.

## CUSTOMER SERVICE

### In Australia:

For any questions, or to find the nearest Authorised KitchenAid Service Centre, please find our contact details below.

**NOTE:** All service should be handled locally by an Authorised KitchenAid Service Centre.

**Toll free number:** 1-800-990-990

**Phone number:** 02 49026500

### Address Australia:

KitchenAid Australia Pty Ltd

6-8 Billbrooke Close

Cameron Park NSW 2285, Australia

Phone: 1-800-990-990

Mobile: 02 49026500

Email: [enquiries@KitchenAid.com.au](mailto:enquiries@KitchenAid.com.au)

**In New Zealand:**

Website: [www.KitchenAid.co.nz](http://www.KitchenAid.co.nz)

Email: [enquiries@KitchenAid.co.nz](mailto:enquiries@KitchenAid.co.nz)

Phone: 0800 881 200

**In other countries:**

For all product related questions and after-sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

For complete details on product information, instructions and videos, including Guarantee information, visit our website at: [www.KitchenAid.com.au](http://www.KitchenAid.com.au)

## NOTES

## NOTES

## NOTES

## NOTES

## NOTES

# **KitchenAid**

©2026 All rights reserved.

KITCHENAID and the design of the stand mixer are trademarks in the U.S. and elsewhere.