

5KGM



**KitchenAid**



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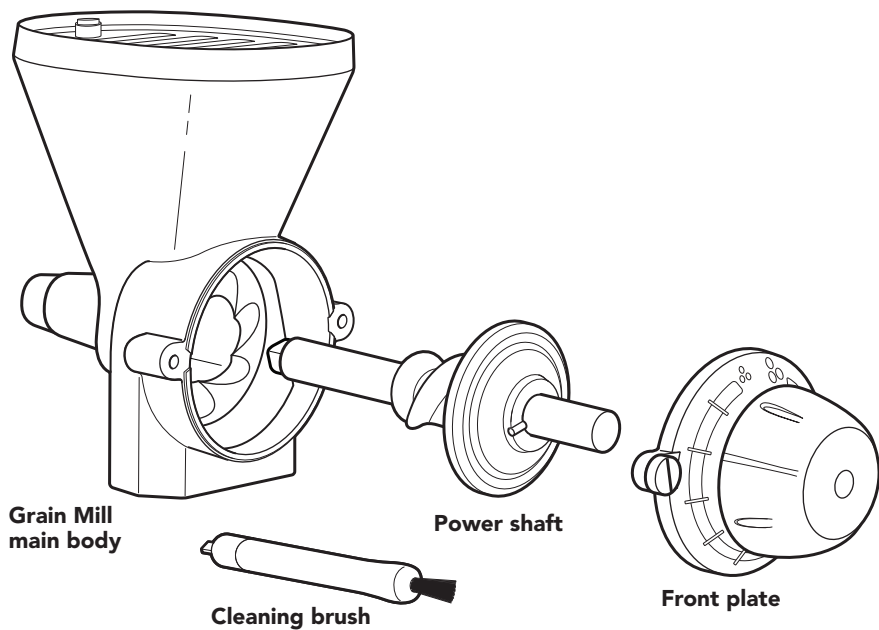
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# PARTS AND FEATURES

## PARTS AND ACCESSORIES

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# STAND MIXER ATTACHMENT 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. 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.
3. This appliance can be used by children aged 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 instructions concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

## STAND MIXER ATTACHMENT SAFETY


4. Children should be supervised to ensure that they do not play with the appliance.
5. Never leave the appliance unattended while it is in operation.
6. Turn the appliance off, unplug from outlet, and detach the attachment from appliance before cleaning and when not in use. Turn the appliance off and make sure the motor stops completely before putting on or taking off parts.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electrical shock, or injury.
8. Do not use the appliance outdoors.
9. Avoid contacting moving parts. Keep fingers out of discharge opening.
10. Check hopper for presence of foreign objects before using.
11. Also see the Important Safeguards section included in the Stand Mixer Instructions Manual.
12. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices, or other working environments;
  - farmhouses;
  - by clients in hotels, motels, and other residential type environments;
  - bed and breakfast type environments.

## SAVE THESE INSTRUCTIONS

### WASTE DISPOSAL

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#### **Disposal of packing material**

The packing material is 100% recyclable and is marked with the recycle symbol . The various parts of the packing must therefore be disposed of responsibly and in full compliance with local authority regulations governing waste disposal.



# USING THE STAND MIXER ATTACHMENT

## GRAIN MILL ATTACHMENT CHART

SUGGESTED GRAINS	SUGGESTED USES	SPEED
WHEAT	Many different types of wheat are grown around the world. Hard wheat, with a high percentage of protein, is generally considered best for bread flour; soft wheat is preferred for cakes, cookies, and other baked goods. Mix hard and soft wheat to make all-purpose flour.	10
CORN	Grind fine for baking. Grind coarse for cornmeal mush.	
RYE	Combine rye flour with wheat flour for best results with rye bread; rye does not contain enough gluten for good rising.	
OATS	Oats must be hulled before grinding for flour, or use rolled oats. Oat hulls block proper feeding of grain into the grinding burrs. In most recipes, you can substitute oat flour for up to 1/3 of the all-purpose flour. One cup of oats yields 110 g (3.9 oz) of flour.	
RICE	Both white and brown rice varieties grind well.	
BUCKWHEAT	For best results, buckwheat should be hulled before grinding. Raw and toasted buckwheat both grind well.	
BARLEY	For best results, barley should be hulled before grinding.	
MILLET	Before grinding, toast the millet in a heavy, dry skillet to bring out this very small grain's unique flavour. Stir constantly to avoid burning.	

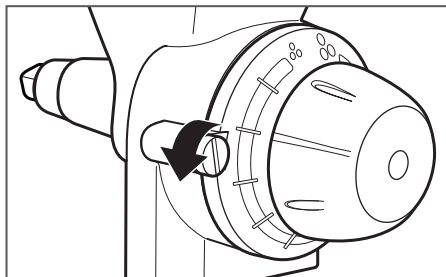
**TIP:** One cup of grain yields between 156 g (5.5 oz) and 188 g (6.6 oz) of flour.

- Flour ground with the Grain Mill will have a coarser texture than commercially ground flour. The Grain Mill grinds, and you receive, all parts of the berry; commercial grinders sift out some parts of the berry before marketing the flour.
- It is not necessary to press grain into the grain mill hopper with your hands or any utensil. The moving grind worm will feed the grain into the grinding burrs.
- If you grind more flour than your recipe requires, store the flour in the refrigerator or freezer to avoid rancidity, since this product contains no preservatives.
- Do not grind coffee beans in your grain mill; their high oil content can damage the grinding mechanism. Coffee beans may be ground with the KitchenAid Artisan Burr Grinder.
- Do not grind grains or nuts with high moisture or oil content, such as peanuts, sunflower seeds, and soybeans. These can also damage the grinding mechanism.

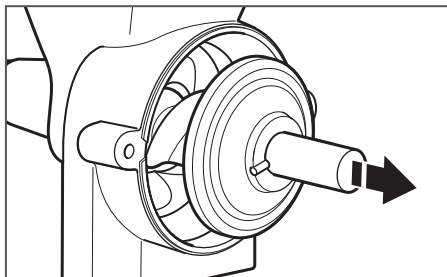
# USING THE STAND MIXER ATTACHMENT

## BEFORE FIRST USE: CLEANING THE GRAIN MILL ATTACHMENT

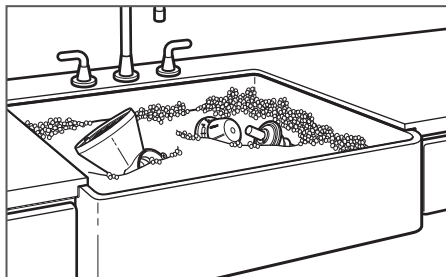
**IMPORTANT:** The grinding burrs of the Grain Mill Attachment have been lightly coated with mineral oil to help avoid rusting during storage. Before using the Grain Mill Attachment, wash off the oil with a mild detergent solution and allow to dry thoroughly. If you do not remove the oil, the burrs will become clogged and the grinding action will slow down. After using the Grain Mill Attachment, follow the directions in the “Care and cleaning” section.



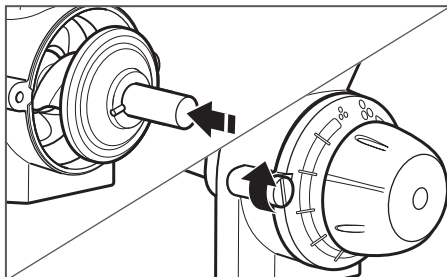
- 1** Hand-turn the screws to release the front plate with adjustment knob from the main body of the Grain Mill Attachment.



- 2** Remove the power shaft from the main body of the Grain Mill Attachment.



- 3** Wash all parts by hand with mild detergent and warm water. Dry the main body thoroughly with a towel. Allow the parts to air dry.

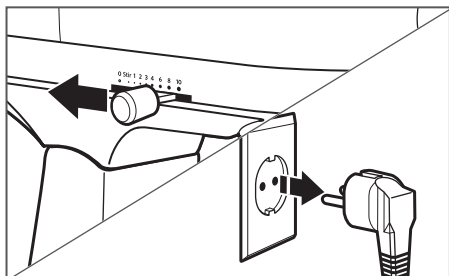


- 4** **To reassemble:** Insert the power shaft into the main body of the Grain Mill Attachment. Then, mount the front plate onto the front of the shaft and hand-turn the screws into place.

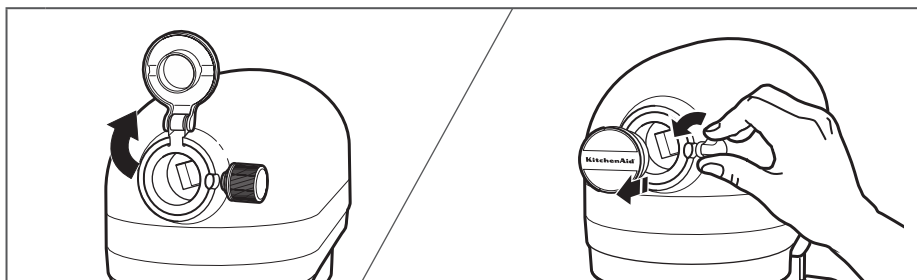
**IMPORTANT:** Do not wash the Grain Mill Attachment or any of its parts in an automatic dishwasher.

# USING THE STAND MIXER ATTACHMENT

## ATTACHING THE GRAIN MILL TO THE STAND MIXER

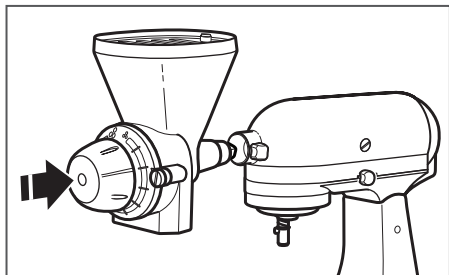


**1** Turn Stand Mixer off and unplug.

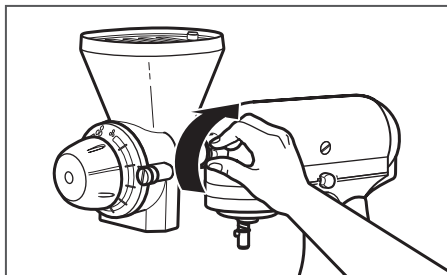


**2** For Stand Mixers with a hinged attachment hub cover: Flip up to open.

**2** For Stand Mixers with a removable attachment hub cover: Turn the attachment knob counterclockwise to remove the attachment hub cover.



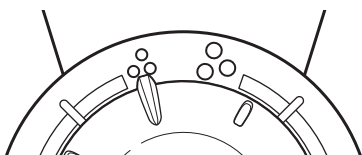
**3** Insert the attachment shaft housing into the attachment hub, making certain the power shaft fits into the square hub socket. If necessary, rotate the attachment back and forth. The pin on the attachment housing fits into the notch of the hub rim when in the proper position.



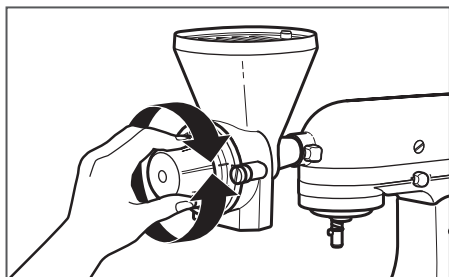
**4** Tighten the Stand Mixer attachment hub knob until the attachment is completely secured to the Stand Mixer.

# USING THE STAND MIXER ATTACHMENT

## USING THE GRAIN MILL ATTACHMENT



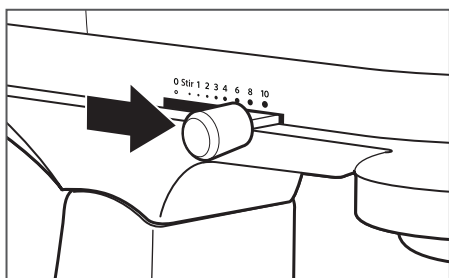
**TIP:** Note the grind symbols at the top of the dial. The Fine Grind symbol indicates the finest grind setting. The Coarse Grind symbol indicates the setting for the grind that is most coarse. Each notch on the dial represents a grind setting.



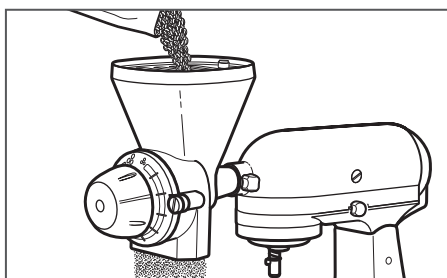
- 1** Select the finest grind setting by turning the adjustment knob clockwise to the Fine Grind symbol and immediately turn adjustment knob back 2 notches.



- 2** Fill the hopper with grain.



- 3** Once the grain is added, start the Stand Mixer at Speed 10.



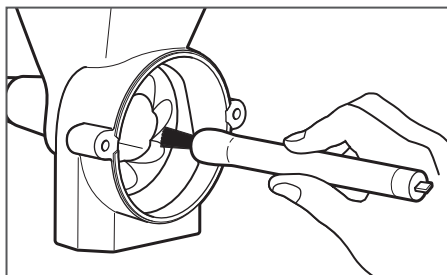
- 4** Continue to replenish grain in the hopper until the desired amount of grain is ground.

**NOTE:** If the grind is too fine, turn the adjustment knob counterclockwise, one notch at a time, until the desired setting is obtained.

**NOTE:** Do not grind more than 1250 g (44.1 oz) (2.4 L [10 cups]) of flour at one time, or damage to the Stand Mixer may result. After grinding 1250 g (44.1 oz) (2.4 L [10 cups]) of flour, allow the Stand Mixer to cool for 45 minutes before using it again.

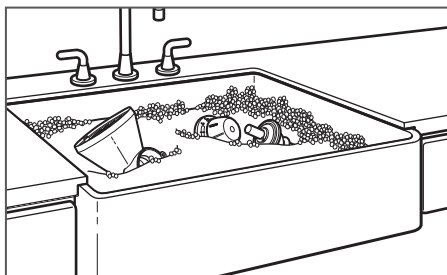
# CARE AND CLEANING

## CLEANING THE GRAIN MILL ATTACHMENT



1

Clean the burrs and all other parts with the provided brush. The Grain Mill Attachment does not necessarily need to be cleaned after every use, but should be brushed when changing types of grains. If needed, a toothpick may be used to clean the burr grooves.



2

If the Grain Mill Attachment must be washed, wash it by hand with mild detergent and warm water. Dry the main body thoroughly with a towel. Allow the parts to air dry. Do not reassemble until next use. If the burrs are not completely dry, grain may clog the Grain Mill Attachment.

**IMPORTANT:** Do not wash the Grain Mill Attachment or any of its parts in an automatic dishwasher.



If the Grain Mill Attachment is to be stored for a long period of time, lightly coat the burrs with mineral oil. Before next use, hand wash as directed in the "Before first use" section to remove the mineral oil.

# WARRANTY AND SERVICE

## KITCHENAID STAND MIXER ATTACHMENT WARRANTY

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<b>Length of Warranty:</b>	<b>KitchenAid Will Pay For:</b>	<b>KitchenAid Will Not Pay For:</b>
<b>Europe, Middle East and Africa: 5KGM</b> Two years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	<b>A. Repairs when Stand Mixer Attachment is used for operations other than normal household food preparation.</b> <b>B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.</b>

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.**

## CUSTOMER SERVICE

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

Number for general questions:  00800 3810 4026

**For more information, visit our website at:**

**[www.KitchenAid.co.uk](http://www.KitchenAid.co.uk)**  
**[www.KitchenAid.eu](http://www.KitchenAid.eu)**

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