

KitchenAid[®]

BOWL LIFT STAND MIXER 5KSM70SHXA

Up your culinary caliber with 2x the power in the bowl than our tilt head stand mixer.* Professional-style performance paired with a 3-point locking bowl provides you with stability for mixing heavy, dense ingredients.

Designed with 11 distinct speeds, including 1/2 speed, you'll have power and control from high to low, and everything in between. So no matter if you're folding, kneading, mixing, shredding, or beating, the KitchenAid® bowl-lift stand mixer is designed to take it all on. To amplify your creativity, explore 10+ stand mixer attachments, each with the power to open a world of untapped cooking techniques, experimentation and inspiration.**

*Compared to KSM150 when measuring peak HP in the bowl; above speed 2.





^{**}Attachments sold separately.

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MORE POWER

Bowl-lift design for maximum stability and powerful mixing

- Take kneading and shredding to the next level with 2x the power in the bowl than Tilt-head stand mixer. The Bowl-lift design provides a 3-point locking bowl for stability.*

*Compared to KSM150 when measuring peak HP in the bowl; above speed 2

MORE CONTROL

11 distinct speeds for power and control

 From our powerful speed 10 to our most delicate 1/2 speed, this mixer has power and control from high to low, and everything in between.

1/2 speed designed for gentle mixing

 Designed for gentle mixing, 1/2 speed combines delicate ingredients, like blueberries and egg whites, into recipes without overbeating.

Soft Start for Gradual Acceleration

 Soft Start feature gradually accelerates to your selected speed to keep ingredients in the bowl and help prevent splatter.

MORE CAPACITY

6.6 litre capacity for large or small batches

With 6.6L capacity, you can cook for a crowd or with lots of ingredients. Easily mix 13 dozen cookies per batch*, knead over 8 lbs (3.6 kgs) of bread, or mash over 7lbs (3.1 kgs) of potatoes.
 *Using the flat beater; 28g dough each.

WIDER RANGE OF CULINARY TOOLS

Flat beater for mixing and mashing

 The coated flat beater is perfect for quickly and thoroughly mashing potatoes, mixing cookie dough and so much more.

New double flex edge beater

 The two spatula edges of the double flex edge scrape the bottom and sides of the bowl, minimizing the need to stop your flow to incorporate ingredients by hand.

Spiral dough hook for kneading

 The spiral dough hook mixes and kneads heavy dough with ease, saving you both the time and effort of hand kneading.

Wire whip for ingredient incorporation

 The metal wire whip quickly incorporates air into ingredients giving you fluffy whipped cream, perfect frosting, or light whipped egg whites.

Pouring shield for adding ingredients

 The pouring shield clips to the bowl, enables you to easily add ingredients, and minimizes countertop mess.

Stainless steel bowl for easy cleanup

 The Stainless Steel Bowl locks securely in place for stability while mixing heavy ingredients.

10+ ATTACHMENTS AVAILABLE TO MAKE MORE WITH YOUR MIXER

 With over 10 different attachments available*, you can make everything from fresh pasta to burgers, veggie noodles, ice cream and more.

*Attachments sold separately.

LIMITED WARRANTY

- 5-year limited warranty.

Specifications and Dimensions

Product	
Wattage	375W
Mixing Speeds	11
Motor type	AC (Alternating current)
Bowl capacity	6.6 L
Material body	Die-cast zinc
Speed control type	Hybrid electronic
Height x Width x Depth	41.9 x 28.7 x 37.2cm
Net Weight	15.7kg
Product Carton	
Height x Width x Depth	19.4 x 43.2 x 33.3cm
Shipping Weight	16.5kg
Warranty	5 years

Specifications subject to change without notice.

SKU	COLOUR	UPC/BARCODE/EAN
5KSM70SHXACA	CANDY APPLE	883049629049
5KSM70SHXABK	CAST IRON BLACK	883049642970
5KSM70SHXAPP	PEBBLED PALM	883049642963



CANDY APPLE

5KSM70SHXACA



CAST IRON BLACK 5KSM70SHXABK



PEBBLED PALM
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Standard Accessories



FLAT BEATER

- Used for heavy mixtures, such as cakes, frostings, cookies and mashed potatoes.
- Stainless steel.
- Top-rack dishwasher safe.



DOUGH HOOK

- Used for mixing and kneading yeast dough, such as bread, pizza dough and pasta dough.
- Stainless steel.
- Dishwasher safe.



DOUBLE FLEX EDGE BEATER

- Increases contact with the bowl and reduces the need to stop and manually scrape stray ingredients clinging to the sides.*
- *Compared to our flat beater.
- Mixes ingredients faster and more thoroughly.



POURING SHIELD

- 1-piece, dual-purpose accessory that helps prevent splashing.
- The pouring spout allows you to add ingredients evenly whilst mixing.
- Made out of transparent plastic, it affords a full view of the ingredients in the bowl.
- Not dishwasher safe.



WIRE WHISK

- Is used for normal to heavy mixtures, such as cakes, frostings, cookies and mashed potatoes.
- The flexible edge design guarantees faster mixing, without stopping the motor and using a spatula.
- Stainless steel.
- Dishwasher safe.

Max capacity per food type

Bread Yield	3.9 kg
Cookie Yield	14 dozen
Mashed Potato Yield	3.5 kg



