



FOR THE WAY IT'S MADE.™



KitchenAid™ commercial stand mixers are built and designed with the same traditional quality and reliability for which the KitchenAid name has been recognized since 1919.

It all began over 90 years ago in a small, Midwest town in the U.S., when an engineer named Herbert Johnston watched a baker mix bread dough with a heavy iron spoon and decided that there had to be an easier way. In 1908, he put his engineering skills to the test and developed what became the first commercial mixer, which was used as standard equipment in all US navy ships.

Commercial mixers can be used for a wide variety of uses, including: stirring, mixing, beating, kneading dough, slicing, grating and grinding.

The unique planetary mixing action produces a more consistent and faster blending of all ingredients to the edge of the bowl.

Reliable performances have made KitchenAid™ stand mixers a legend in kitchens, restaurants, hotels, bakeries, confectionaries and other commercial establishments throughout the world.





*Enjoy the power of the 1.3 horsepower motor
in our new Stand Mixers...*

MIX WITH THE BEST WITH KITCHENAID

The new Professional and 6.9 L Heavy Duty Stand Mixers are the most powerful and robust KitchenAid™ Stand Mixers in their class. Their high efficiency motor, combined with a direct drive system, makes them both silent and high-performance. It also allows them to reach a peak power output of 1.3 horsepower for rapid and efficient mixing even with heavy dough or large quantities.

One common misconception is that the number of watts is a measure of the mixing power in the bowl. However, this value is an official average measuring the energy consumption of the Stand Mixers. Our 6.9 L Stand Mixer has an official power demand of 500 watts, but its 1.3 horsepower engine, housed in the head of the Mixer and the new high precision gears allow for a maximum transmission of power to attachments, offering an unprecedented rotational force in the bowl.

The impressive capacity of its 6.9 L stainless steel bowl allows it to perform culinary feats, such as: mixing sufficient dough for 7-8 500g loaves, 168 cookies or biscuits (14 dozen) 19 beaten egg whites, or 2 L of whipped cream...

MIX
WITH THE BEST™

Our new 6.9 L Bowl-Lift Stand Mixers

5KSM7990X and 5KSM7591X

KitchenAid's Best Performing Stand Mixers in their Class

Our Most Powerful, Quietest available:

1.3 HP high efficiency DC motor is designed to run longer while delivering optimum torque at low speed with less heat build-up. The all-metal, precise gear design produces a smooth, quiet sound.

Our Longest Lasting:

Designed for a long life of high performance.

Our Most Efficient:

Advanced feedback control communicates in a split second to the motor, ensuring optimal power is delivered to the bowl.



6.9 L Professional Bowl-Lift Stand Mixer

5KSM7990X

SMOOTH ROUNDED BOWL-LIFT PROFESSIONAL DESIGN

IDEAL FOR HEAVY LOADS/USE AND EASY TO CLEAN

6.9 L STAINLESS STEEL BOWL

EASILY HANDLES VERY LARGE QUANTITIES OF FOOD

1.3 HP HIGH EFFICIENCY MOTOR WITH DIRECT DRIVE

QUIET AND POWERFUL

FULL METAL BODY CONSTRUCTION, HIGH PRECISION METAL GEARS AND METAL CONTROL KNOBS

STABLE, QUIET AND DURABLE

ALL STAINLESS STEEL STANDARD ACCESSORIES

ROBUST, DURABLE AND DISHWASHER-SAFE

ORIGINAL PLANETARY ACTION

FAST AND THOROUGH MIXING

SINGLE ATTACHMENT HUB

EASY USAGE WITH A WIDE CHOICE OF OPTIONAL ACCESSORIES

WIRE GUARD AND STOP SWITCH

FOR HIGH SAFETY IN A COMMERCIAL ENVIRONMENT

6.9 L Professional Bowl-Lift Stand Mixer

5KSM7990X



EMPIRE RED



WHITE



SILVER METALLIC

Nominal power	500W
Motor Type	DC (Direct current)
Horsepower (output motor power)	1.3 HP
Bowl capacity	6.9 L
Voltage/Frequency	220-240 V / 50-60 Hz
Speeds from 1 to 10 (in revolutions/min.)	40 to 200
Body material	Die-cast zinc
Number of Speeds	10
Speed control type	Electronic
OC certification: domestic /professional	CEI 60335-1 and CEI 60335-2-64 (professional)
Net weight	13 kg
Gross weight	14.8 kg
Dimensions product (HxWxD in cm)	41.7 x 37.1 x 28.7
Dimensions packaging (HxWxD in cm)	49.3 x 43.9 x 34.0
Guarantee	1 year
Cookbook	No

MAX CAPACITY PER FOOD TYPE

Max flour advised	2.2 kg (16 cups)
Pie crust: grams of flour	1150 g
Egg white	19 (medium)
Whipped cream	1.9 L
Cake	4.5 kg
Bread dough (stiff yeast dough)	3.8 kg
Mashed potatoes	3.6 kg
Cookies (standard 5.1 cm - 2 inch cookie)	168 units (14 dozen)

COLOURS AND REFERENCES

Ref.		EAN Code
5KSM7990XBER*	EMPIRE RED	5413184160111
5KSM7990XEER**		5413184160104
5KSM7990XBWH*	WHITE	5413184160135
5KSM7990XEWH**		5413184160128
5KSM7990XBSM*	SILVER METALLIC	5413184160159
5KSM7990XESM**		5413184160142

* British plug ** Euro plug

Standard accessories



WIRE WHISK 5K7EW

11 wire elliptical whisk
To whisk egg whites until stiff, turn
fresh cream into whipped cream
or make sauces.

Materials:
Stainless Steel
Dishwasher-safe



DOUGH HOOK 5K7SDH

PowerKnead hook.
To mix and knead the dough.

Materials:
Stainless Steel
Dishwasher-safe



FLAT BEATER 5K7SFB

For cakes, light dough
and mashed potatoes.

Materials:
Stainless Steel
Dishwasher-safe



REMOVABLE POURING CHUTE

6.9 L BOWL 5KC7SB

Brushed stainless steel bowl
with a professional-standard handle
for easy storage.



6.9 L Heavy Duty Bowl-Lift Stand Mixer

5KSM7591X

SMOOTH ROUNDED BOWL-LIFT PROFESSIONAL DESIGN

IDEAL FOR HEAVY LOADS/USE AND EASY TO CLEAN

6.9 L STAINLESS STEEL BOWL

EASILY HANDLES VERY LARGE QUANTITIES OF FOOD

1.3 HP HIGH EFFICIENCY MOTOR WITH DIRECT DRIVE

QUIET AND POWERFUL

FULL METAL BODY CONSTRUCTION, HIGH PRECISION METAL GEARS AND METAL CONTROL KNOBS

STABLE, QUIET AND DURABLE

EXTREMELY ROBUST STANDARD ACCESSORIES

DURABLE AND DISHWASHER-SAFE

ORIGINAL PLANETARY ACTION

FAST AND THOROUGH MIXING

SINGLE ATTACHMENT HUB

EASY USAGE WITH A WIDE CHOICE OF OPTIONAL ACCESSORIES

6.9 L Heavy Duty Bowl-Lift Stand Mixer

5KSM7591X



EMPIRE RED



WHITE



SILVER METALLIC

Nominal power	500W
Motor Type	DC (Direct current)
Horsepower (output motor power)	1.3 HP
Bowl capacity	6.9 L
Voltage/Frequency	220-240 V / 50-60 Hz
Speeds from 1 to 10 (in revolutions/min.)	40 to 200
Body material	Die-cast zinc
Number of Speeds	10
Speed control type	Electronic
OC certification: domestic /professional	CEI 60335-1 and CEI 60335-2-14 (domestic)
Net weight	12.2 kg
Gross weight	13.9 kg
Dimensions product (HxWxD in cm)	41.7 x 37.1 x 28.7
Dimensions packaging (HxWxD in cm)	49.3 x 43.9 x 34.0
Guarantee	1 year
Cookbook	No

MAX CAPACITY PER FOOD TYPE

Max flour advised	2.2 kg (16 cups)
Pie crust: grams of flour	1150 g
Egg white	19 (medium)
Whipped cream	1.9 L
Cake	4.5 kg
Bread dough (stiff yeast dough)	3.8 kg
Mashed potatoes	3.6 kg
Cookies (standard 5.1 cm - 2 inch cookie)	168 units (14 dozen)

COLOURS AND REFERENCES

Ref.		EAN Code
5KSM7591XBER*	EMPIRE RED	5413184160258
5KSM7591XEER**		5413184160241
5KSM7591XBWH*	WHITE	5413184160272
5KSM7591XEWH**		5413184160265
5KSM7591XBSM*	SILVER METALLIC	5413184160296
5KSM7591XESM**		5413184160289

* British plug ** Euro plug

Standard accessories



WIRE WHISK 5K7EW

11 wire elliptical whisk
To whisk egg whites until stiff, turn fresh cream into whipped cream or make sauces.

Materials:
Stainless Steel
Dishwasher-safe



DOUGH HOOK 5K7DH

PowerKnead hook.
To mix and knead the dough.

Materials:
Aluminium with non-stick nylon coating
Dishwasher-safe



FLAT BEATER 5K7FB

For cakes, light dough
and mashed potatoes.

Materials:
Aluminium with non-stick nylon coating
Dishwasher- safe



POURING SHIELD 5K7PS



6.9 L BOWL 5K7SB
Brushed stainless steel bowl
with a professional-standard handle
for easy storage.



4.8 L Heavy Duty Bowl – Lift Stand Mixer

5KPM5

A PROFESSIONAL DESIGN WITH A REMOVABLE BOWL
IDEAL FOR HEAVY MIXING/EASY CLEANING AND USE

4.8 L STAINLESS STEEL BOWL
MIX AND PREPARE WITH EASE

DIRECT DRIVE
RELIABLE AND DURABLE

DURABLE ALL – METAL CONSTRUCTION
DESIGNED FOR LONG LIFE

ORIGINAL PLANETARY ACTION
FAST AND THOROUGH MIXING

SINGLE ATTACHMENT HUB
QUICK AND EASY TO USE WITH A LARGE CHOICE
OF OPTIONAL ATTACHMENTS

4.8 L Heavy Duty Bowl – Lift Stand Mixer 5KPM5



WHITE



EMPIRE RED

Nominal power	315W
Motor Type	AC (Alternative current)
Horsepower (output motor power)	0.26 HP
Bowl capacity	4.8 L
Voltage/Frequency	220-240 V / 50-60 Hz
Speeds from 1 to 10 (in revolutions/min.)	60 to 265
Body material	Die-cast zinc
Number of Speeds	10
Speed control type	Mix (Mechanic / Electronic)
OC certification: domestic /professional	CEI 60335-1 and CEI 60335-2-14 (domestic)
Net weight	12 kg
Gross weight	13.4 kg
Dimensions product (HxWxD in cm)	41.1 x 33.8 x 26.4
Dimensions packaging (HxWxD in cm)	59 x 39 x 31
Guarantee	1 year
Cookbook	No

MAX CAPACITY PER FOOD TYPE

Max flour advised	1 kg (8 cups)
Pie crust: grams of flour	500 g
Egg white	12 (medium)
Whipped cream	1 L
Cake	2.7 kg
Bread dough	2 kg
Mashed potatoes	2.7 kg
Cookies (standard 5.1 cm - 2 inch cookie)	108 units (9 dozen)

COLOURS AND REFERENCES

Ref.		EAN Code
5KPM5BWH*	WHITE	5413184202002
5KPM5EWH**		5413184201104
5KPM5BER*	EMPIRE RED	5413184202408
5KPM5EER**		5413184202309

* British plug ** Euro plug

Standard accessories



WIRE WHISK K5AWW

For whipping egg whites, cream or dips.

Materials:
Stainless steel and aluminium
Not dishwasher-safe



DOUGH HOOK K5ADH

For mixing and kneading yeast dough.

Materials:
Aluminium with non-stick white
nylon coating
Dishwasher-safe



FLAT BEATER K5AB

For cake mixes, light dough and mashed potatoes.

Materials:
Aluminium with non-stick white
nylon coating
Dishwasher-safe



POURING SHIELD 5KN1PS



PLASTIC BOWL COVER K5BC5N



4.8 L BOWL K5ASB

Optional accessories

The Bowl-Lift Stand Mixers from KitchenAid come with a perfect selection of accessories for achieving outstanding results, whatever the recipe.



Optional accessories



FOOD GRINDER 5FGA

For mincing and grinding meat, fish, vegetables, dried bread, firm fleshed fruits and cheese.
Comes with: a 2-sided, 4 blade self-sharpening stainless steel knife, coarse and fine stainless steel grinding plates and food stomper/wrench.



ROTOR VEGETABLE SLICER AND SHREDDER MVSA

For slicing and shredding root and green raw vegetables, potatoes, onions, cheese, all kind of fruits, nuts and chocolate for toppings.
Comes with: medium and coarse shredding drums, and slicing drum.



OPTIONAL DRUMS EMVSC

3 additional drums to use with the MVSA!
Comes with: a potato drum, a stripping (Julienne) drum and a fine shredding drum.



FRUIT AND VEGETABLE STRAINER 5FVSP

Must be used in combination with the 5FGA!
For puréeing soft fruits and cooked vegetables. It strains the food to a purée and separates any pips, stems or skins.



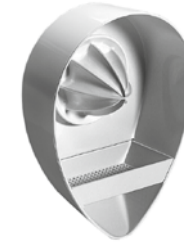
FOOD TRAY 5FT

Can be used in combination with the 5FGA or 5FVSP. For holding larger quantities of food for quicker and easier processing.



SAUSAGE STUFFER 5SSA

Must be used in combination with the 5FGA!
For making all kind of sausages.
Comes with: 2 tubes (10 mm and 16 mm).



CITRUS JUICER 5JE*

For making fresh fruit juices



CAN OPENER 5CO**

The solid metal can opener holds the can securely in place during opening and a magnet picks up the lid after opening.

FPPC MIXER ATTACHMENT PACK (5FGA+MVSA+5FVSP)

* Not adaptable for 5KSM7990X

** While stocks last



GRAIN MILL 5KGM

For grinding wheat, oats, rice, corn, barley, buckwheat, millet and other low moisture non-oily grains. It can be adjusted to mill anything from flour to coarsely cracked grains.

All in metal.



ICE CREAM MAKER 5KICA0WH

Produces up to 1.9 L of soft consistency ice cream, sorbets or frozen desserts. Liquid within the double walls of this innovative freeze bowl provides thorough, even freezing throughout the mixing process.



WATER JACKET* K5AWJ

Fill with ice to keep cold for whipping: fill with hot water to keep warm for making mashed potatoes or sauces (béchamel).

* Only for 5KPM5



PASTA DRYING RACK (WITH BLACK OR BLUE FOOT) 5KPDR

After unfolding the base legs, spread the arms in a staggered spiral that can reach over 3 meters (16 arms of 20.32 cm each) of total drying rack space. Use the wand, conveniently stored in the center post, to catch the tagliatelle or spaghetti as they emerge from the cutters of your pasta maker. Then place the fresh pasta on the rack for drying. The rack handily frees up counter space while helping to promote fast, even drying.



PASTA SHEET ROLLER AND CUTTER SET KPRA

Set of 3 pieces, made of durable chromed metal: a roller to make sheets of pasta up to 140 mm wide and 2 cutters to make fresh tagliatelle or spaghetti.



RAVIOLI MAKER KRAV

Complements the pasta sheet roller and cutter set KPRA. For stuffing your favourite pasta with your favourite filling. Made of durable chromed metal.



PASTA SHAPE PRESS* 5KPEXTA

This pasta press is ideal to make easy, fresh Homemade pasta. The pasta press comes with a combo tool, an accessory storage case, cleaning brush and set of 6 plates for making pasta of various lengths, widths and shapes. Each plate is composed of one metal frame and two plastic inserts.



PLATES

- SPAGHETTI PLATE long, thin, round strands
- BUCATINI PLATE long, hollow pasta-strands
- RIGATONI PLATE large, tube-shaped pasta with ridges
- FUSILLI PLATE spiral-shaped pasta, +/- 4 cm
- LARGE MACARONI PLATE tube-shaped pasta with ridges
- SMALL MACARONI PLATE narrow, tube-shaped pasta with ridges

* Not adaptable for 5KSM7990X

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