

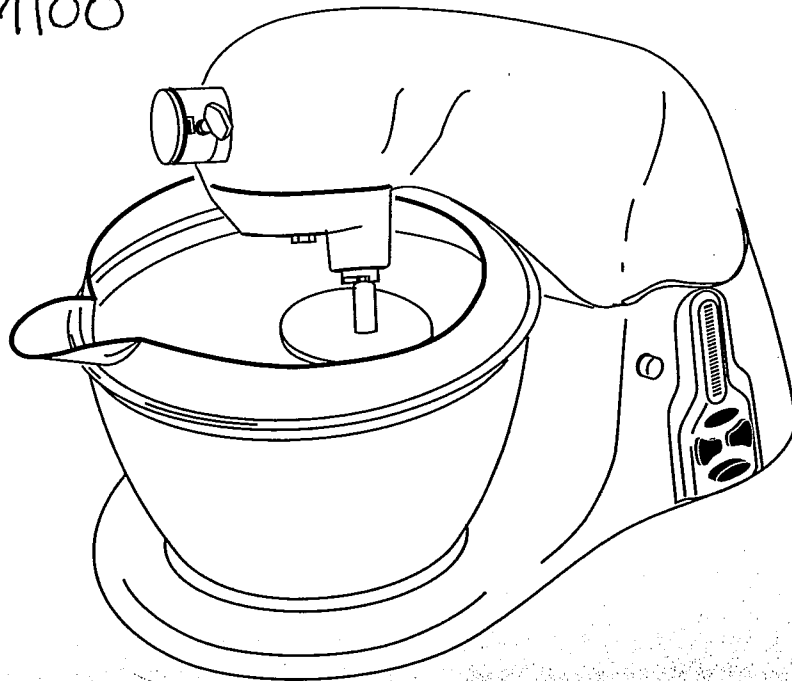
OWNER'S MANUAL



16-SPEED STAND MIXER

Model 238.69253

KSM100



CAUTION:

Before using this stand mixer, read this manual and follow all its Safety Rules and Operating Instructions.

- Safety
- Operation
- Cleaning

SEARS WARRANTY

FULL ONE YEAR WARRANTY ON KENMORE 16-SPEED STAND MIXER

If this Kenmore 16-Speed Stand Mixer fails due to a defect in material or workmanship within one year from date of purchase, Sears will replace it free of charge.

WARRANTY SERVICE

To obtain replacement under this warranty, return this Kenmore 16-Speed Stand Mixer to your nearest Sears Store in the United States.

This warranty applies only while this Kenmore 16-Speed Stand Mixer is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Sears, Roebuck and Co., Dept. 817WA, Hoffman Estates, IL 60179

Customer Service Department 1-800-233-9054

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, especially when children are present, basic safety precautions should always be followed, including the following:

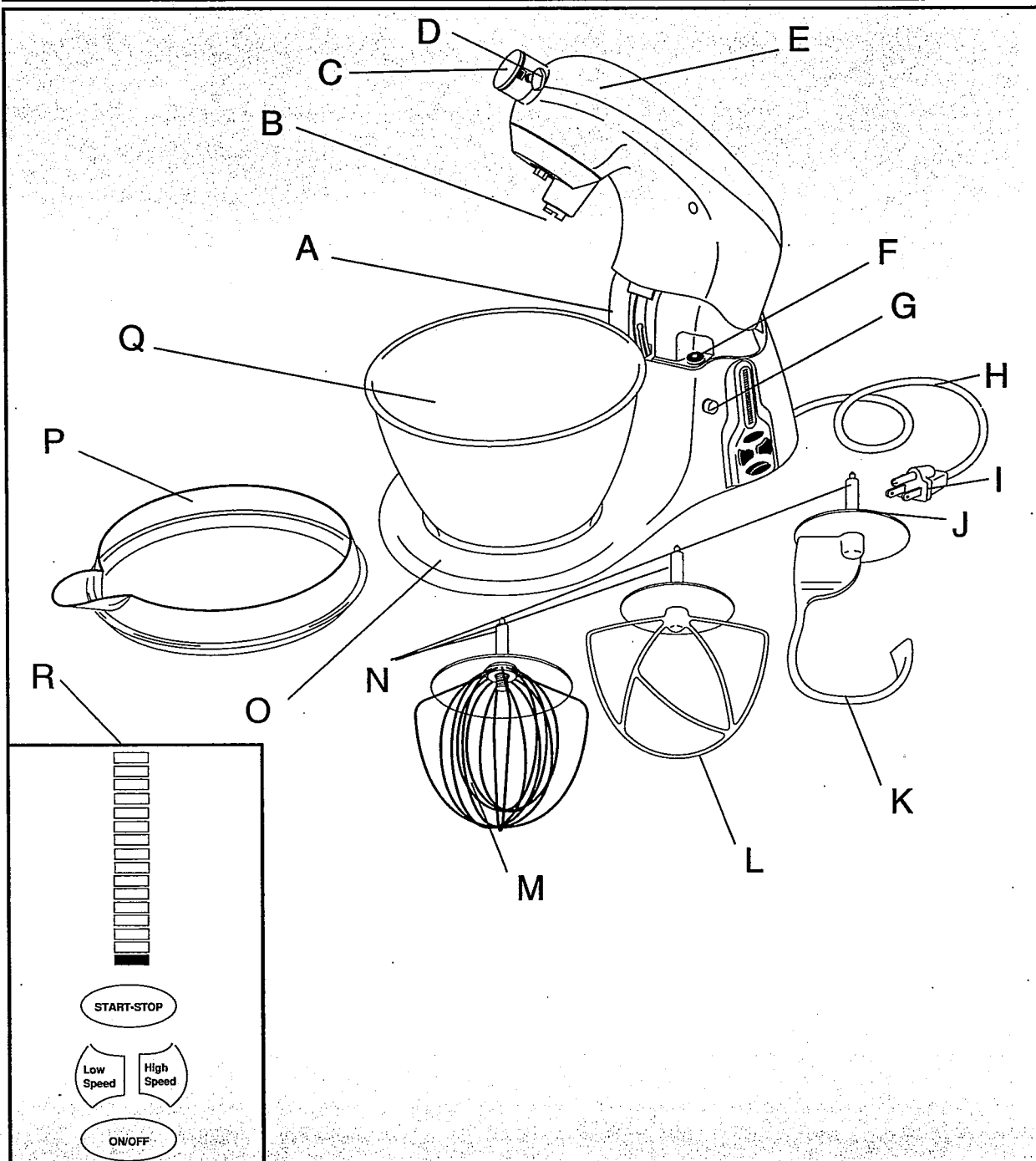
READ ALL INSTRUCTIONS BEFORE USING.

1. To protect against electrical shock, do not put the stand mixer base, cord or plug in water or other liquids.
2. Close supervision is necessary when any appliance is used by or near children. Do not leave stand mixer unattended during operation.
3. Turn unit "OFF" by pressing ON/OFF button and unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
4. Avoid contacting moving parts. Keep hands, hair, clothing, as well as utensils out of mixing bowl and away from attachment during operation to reduce the risk of severe injury to persons or damage to the stand mixer.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
6. Do not use outdoors.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury (except specific KitchenAid® attachments as recommended in this manual).
8. Do not let the cord hang over the edge of table or counter or touch hot surfaces, including the stove.
9. Do not use appliance for other than its intended use.
10. Use care when lifting stand mixer as it is heavy.
11. When operating a stand mixer with a tilt head, be sure the head is completely locked down before mixing.
12. Remove attachments from mixer after use and before cleaning.
13. Do not mix flammable non-food substances. Do not operate this appliance in the presence of explosive and/or flammable fumes.
14. THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.
15. This mixer is rated 120V AC, 60 Hz, 600 W max. The wattage is determined by using the attachment which draws the greatest power. Other recommended attachments may draw significantly less power.

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SAVE THESE INSTRUCTIONS

YOUR KENMORE 16-SPEED STAND MIXER



- A. Stand mixer base
- B. Attachment hole
- C. Accessory adapter
- D. Thumb screw
- E. Stand mixer head
- F. Reset button
- G. Head release button
- H. Round power cord
- I. Three-prong plug
- J. Attachment stem nut
- K. Dough hook
- L. Beater (flat)

- M. Whisk
- N. Attachment stem
- O. Mixing bowl stand
- P. Pouring shield
- Q. 5 Qt. mixing bowl
- R. Control panel
- LED Display
- Start/Stop Button
- "Low Speed" button
- "High Speed" button
- On/Off Button

OPERATING INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY** and may be plugged into any 120V AC electrical outlet. Do not use any other type of outlet.

GROUNDING-TYPE PLUG

This appliance is equipped with a grounded-type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug. This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat this safety feature.

SHORT CORD

The stand mixer's power cord is short to reduce your risk of becoming entangled in or tripping over a long cord. You can obtain a longer, detachable power-supply cord or extension cord, but be careful when using stand mixer equipped with extra cord length.

If a longer detachable power-supply cord or extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

BEFORE USING YOUR 16-SPEED STAND MIXER

1. Carefully unpack stand mixer.
2. Wash beater, whisk, dough hook, mixing bowl, and pouring shield (see Figure 1) with warm, soapy water. Rinse well and dry thoroughly.

CAUTION: To protect against electric shock, never immerse the motor housing or base, cord or plug in water or any other liquid.

CAUTION: Use this product with the proper AC voltage rating only. Be sure to unplug the power cord when stand mixer is not in use.

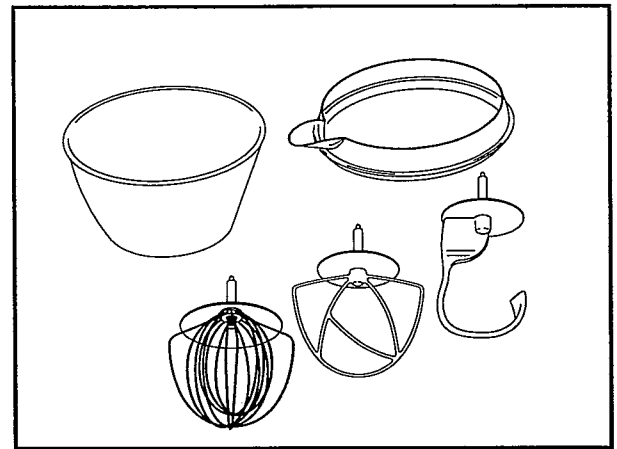


Figure 1

HOW TO USE YOUR 16-SPEED STAND MIXER

Inserting Attachments

1. Place stand mixer stand on a dry, level surface. Be sure stand mixer is not plugged in.
2. Press head release button while pivoting mixer head upwards. See Figure 2. **DO NOT** attempt to pivot mixer head without first pressing head release button. This could damage the stand mixer.

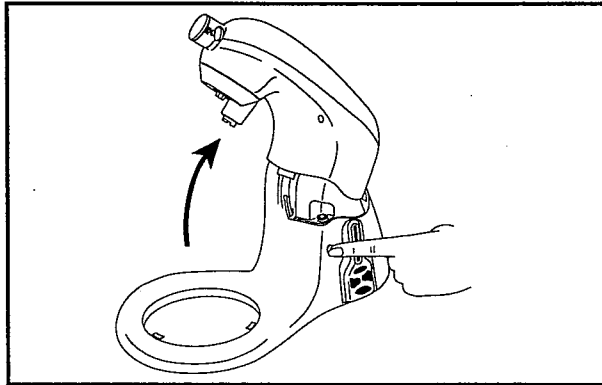


Figure 2

NOTE: This stand mixer has unique attachments which allow efficient mixing, whipping, or beating with only one attachment. For information on attachment uses, see "Attachment Usage Chart."

3. Insert one attachment into hole on underside of motor housing. Align pins on attachment stem with cut-outs in hole rim. Push attachment straight into hole **very firmly** until you feel and hear a click. See Figure 3.

NOTE: See "Using KitchenAid® Accessories" for detailed instructions on installing accessories into accessory adapter.

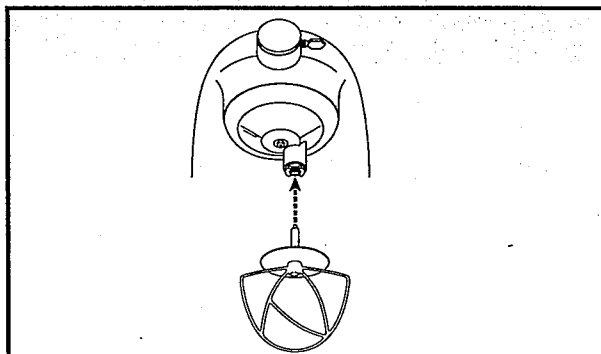


Figure 3

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Mixing

1. Be sure attachments are properly installed and stand mixer is not plugged in.
2. Place desired ingredients into mixing bowl.
3. Place filled mixing bowl onto mixing bowl stand. See Figure 4. Turn mixing bowl until it "drops" into position in cut-outs on mixing bowl stand. Grasp rim of mixing bowl and turn bowl counter-clockwise as shown to lock bowl into position. Place pouring shield onto rim of mixing bowl.

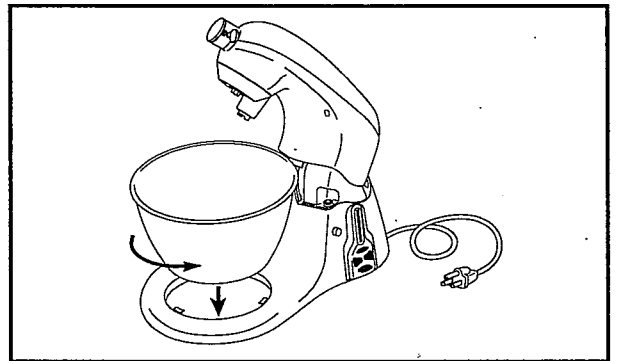


Figure 4

4. With attachment properly in place, press head release button while pivoting mixer head downward until it locks into place. See Figure 5. Check to see that attachment is very close to, but not touching the mixing bowl. If it does touch, you may need to adjust attachment. See "Adjusting Mixer Attachments" for more information.

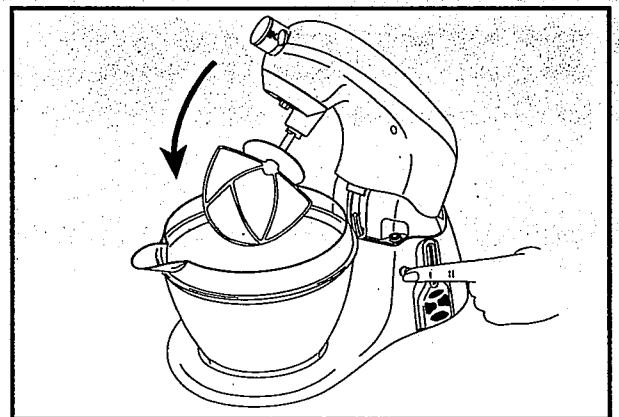


Figure 5

5. Plug power cord into a standard 120V AC household electrical outlet.

HOW TO USE YOUR 16-SPEED STAND MIXER (CONT'D)

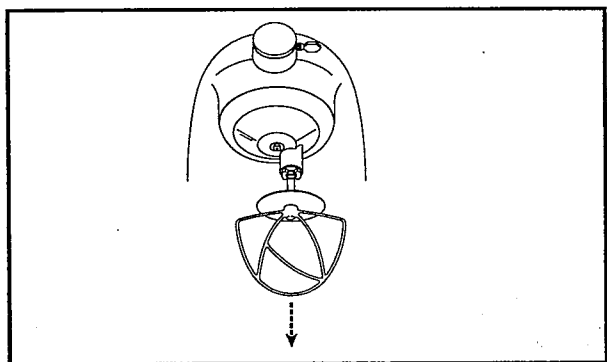


Figure 7

15. To remove attachment as shown in Figure 7, firmly pull it out of the attachment hole.
16. Gently scrape excess batter from attachment with a rubber or plastic spatula. Do not strike attachment against mixing bowl or pouring shield to remove excess batter. This could damage the stand mixer parts.
17. Carefully turn mixing bowl clockwise and lift mixing bowl from mixing bowl stand. When using the pouring shield, use both hands to hold the shield in place and pour batter from mixing bowl into another container. Use only a rubber or plastic spatula to remove batter from mixing bowl.

Adjusting Mixer Attachments

Your Kenmore Stand Mixer attachments have been pre-set to ensure the most efficient mixing. This means the attachment has been adjusted to be very close to the mixing bowl. Depending upon use, you may need to adjust the attachment to prevent it from touching the mixing bowl.

1. Remove attachment.
2. Hold attachment as shown in Figure 8 and use an adjustable wrench around the nut to loosen the attachment stem.
3. Hold attachment stem with pliers or other securing tool and turn nut **SLIGHTLY**. Turn nut counterclockwise to lower attachment; clockwise to raise attachment.
4. Insert attachment into stand mixer head and lower head until it stops. Check to see that attachment is very close to, but not touching the mixing bowl.

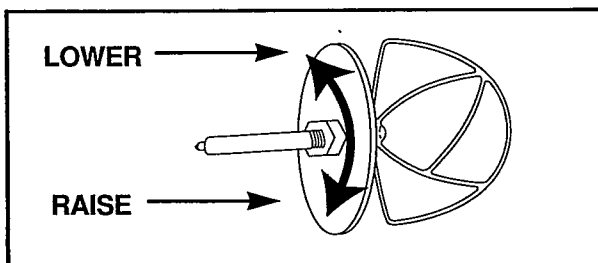


Figure 8

5. When attachment is adjusted properly, use an adjustable wrench around nut to tighten attachment stem. If more adjustment is necessary, repeat steps 3-5.

Resetting the Stand Mixer

When mixing heavy batters, thick mixtures, or with too low a mixing speed, it is possible for the motor to work too hard. Rather than allowing the motor to overheat, your Kenmore Stand Mixer is equipped with a safety feature which will automatically turn off the stand mixer. If the motor suddenly stops during operation, simply perform the following steps:

1. Press ON/OFF button to turn off power to mixer. Remove plug from electrical outlet.
2. Press the head release button and carefully raise the mixer head.
3. Locate reset button. See Figure 9. Press reset button firmly.
4. Press the head release button and carefully lower the mixer head.

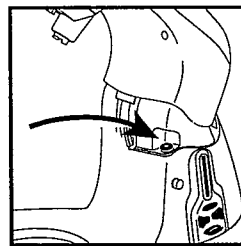
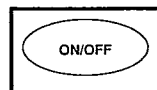
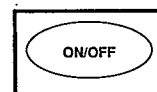


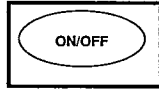
Figure 9

5. Plug in power cord. Press ON/OFF button. The stand mixer should turn on and operate as normal. If stand mixer does not turn back on, repeat steps above one more time. If it still does not operate properly, contact customer service at 1-800-233-9054.



HOW TO USE YOUR 16-SPEED STAND MIXER (CONT'D)

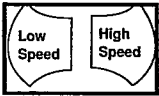
6. Press ON/OFF button once. The Power On LED will flash green in the lowest position of the LED Display—this indicates the mixer is turned on. Mixer is now set to Speed "1" and in standby mode.



7. Press START/STOP button once to begin mixing. Upon start-up, the mixer motor starts slowly and gently adjusts to the default speed setting (setting "1"). This prevents ingredients from splattering like they tend to do with a quick-start motor.



8. Press either of the speed control buttons (Low Speed or High Speed) to decrease or increase the mixing speed. See "Recommended Speed Guide" for detailed information. Press speed control button once to change speed by one setting. Hold speed control button down to increase or decrease speed rapidly. A green light in the LED Display will move up as speed increases and down as speed decreases.



- Always start mixing with a slow speed setting. Then, adjust speed setting higher to match consistency of the ingredients. See "Mixing Chart" for detailed speed setting information.
9. Operate stand mixer until ingredients reach desired consistency. Also, you may add other ingredients slowly to the mixing bowl during operation.

CAUTION: Keep hands, hair, clothing, as well as utensils out of mixing bowl and away from attachment during operation to reduce the risk of severe injury to persons or damage to the stand mixer.

NOTE: Your Kenmore Stand Mixer is equipped with a safety feature which will automatically stop the stand mixer to prevent it from over-heating. See "Resetting the Stand Mixer" for more information.

10. Press START/STOP button once to stop mixing. The green LED will flash at the last selected speed to indicate the mixer is in standby mode. Use a rubber or plastic spatula to scrape sides and bottom of mixing bowl, as desired. Press START/STOP button once to continue mixing (at last selected speed) until ingredients reach the desired consistency.

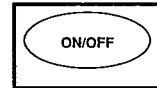


CAUTION: DO NOT scrape sides or bottom of mixing bowl while mixer is in operation.

11. Once all ingredients have reached the desired consistency, press START/STOP button to stop mixing. The green LED will flash to indicate the mixer is in standby mode.



12. Press ON/OFF button to turn off power to mixer.



13. Remove plug from electrical outlet.

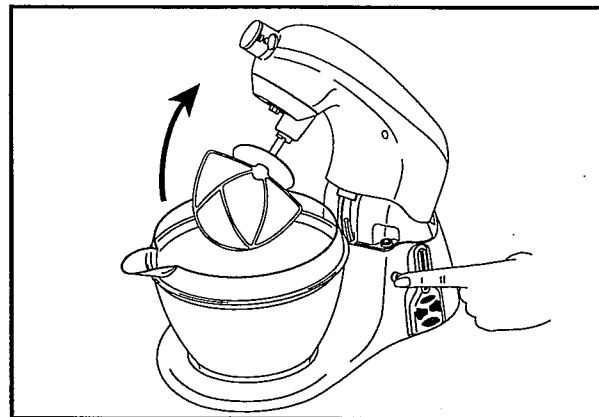


Figure 6

14. Press the head release button and carefully raise the mixer head. See Figure 6.

USING KITCHENAID® ACCESSORIES

As an additional product benefit, you may use the following KitchenAid® accessories with your Kenmore mixer:

- Rotor Slicer/Shredder (Model RVSA)
- Food Grinder (Model FGA)
- Fruit/Vegetable Strainer (Model FVSFGA)
- Pasta Maker (Model SNFGA)

To attach accessories:

1. Turn OFF and unplug mixer.
2. Press in mixer head release button and raise mixer head to upright, locked position.
3. Loosen accessory adapter thumb screw and remove accessory adapter cover.
4. Insert shaft of accessory into adapter so that accessory shaft fits into the square adapter socket.
5. Accessory side pin must align with adapter notch. Once shaft is in socket, rotate accessory (if necessary) into correct alignment.
6. Once correctly aligned, push in accessory so that it is flush with adapter.

7. Tighten thumb screw securely to lock accessory into place.
8. Press in mixer head release button and lower mixer head to level locked position for mixer use.
9. Follow the operating instructions provided with your KitchenAid® accessories.

Always use KitchenAid® accessories at the following speed settings:

Rotor Slicer/Shredder (Model RVSA)

Use at speed setting 4.

Food Grinder (Model FGA)

Use at speed setting 4.

Fruit/Vegetable Strainer (Model FVSFGA)

Use at speed setting 4.

Pasta Maker (Model SNFGA)

Use at speed setting 16.

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IMPORTANT HINTS AND INSTRUCTIONS

- During first use of your mixer, you may notice an odor from the motor. This is normal and will cease with continued operation.
- Never fill mixing bowl more than 3/4 full—the mixing action will cause the ingredients to rise in the bowl. Mix large recipes in several batches.
- Always start with a low mixing speed and slowly increase speed to desired setting. Increasing speeds too quickly may cause ingredients to splatter.
- Do not attempt to knead more than 8 ounces of heavy dough or batter (heavy cookie dough or candy batter) at one time.
- A self-protection circuit automatically turns off the stand mixer during overload. If this happens, press reset button (see "Resetting the Stand Mixer"). Reduce the amount of batter or adjust the speed setting higher to a more suitable setting, and press the START/STOP button to begin again.
- To prevent the possibility of severe personal injury and/or damage to the mixer, keep hands and utensils out of mixing bowl during operation.
- Always be sure ON/OFF button is off (no green flashing LED in display) and mixer is unplugged before inserting or removing attachments.

MIXING CHART

Attachment	Use	Speed Settings
Beater (flat)	Start all mixing tasks; combine dry ingredients; fold ingredients; etc.	1-3
	Combine cake mixes, batters; cut shortening into flour; etc.	4-6
	Add dry ingredients to batter; mash potatoes or vegetables; cream softened butter and sugar; mixing puddings, quick breads; adding eggs to batter; etc.	7-9
	Beat potatoes; complete creaming butter and sugar; add sugar to whipped egg whites; final mixing of thin batters; blend frostings/candy; etc.	10-13
	Beat egg yolks; etc.	14-16
Whisk	Stir/combine sauces and gravies, etc.	1-3
	Whip potatoes, egg whites, cream; whip some cake mixes; etc.	14-16
Dough Hook	Use for heavier breads, pastry, and cookie or candy dough; bread mixes, rolls, coffeecakes; cookie dough mixes; etc.	1-4
	Knead breads, rolls, coffeecakes, etc.	1-4

MAINTENANCE, CLEANING, AND STORAGE

MAINTENANCE

This stand mixer requires little maintenance. It contains no user-serviceable parts inside the motor housing or mixer base. Do not remove the motor housing or mixer base cover. Contact qualified personnel if the product requires servicing.

CLEANING

CAUTION: Never immerse stand mixer or stand mixer base in water. This could damage the product.

1. Wash all attachments (mixing bowl, pouring shield, beater, dough hook, whisk) with warm water and a mild detergent. Rinse all parts and dry thoroughly. Accessories are also dishwasher safe. **DO NOT allow accessories to soak in water for extended periods of time. This could damage the finish.**

2. Wipe motor housing, mixer stand, and mixing bowl stand with a damp cloth or sponge. Dry completely with a soft cloth.

STORAGE

Unplug and clean unit. Wrap cord loosely. Store in original box or in a clean, dry place. Never store stand mixer while it is hot or plugged in.

RECIPES

CHOCOLATE CHIP COOKIES

1 cup sugar
1 cup brown sugar
1 cup butter or margarine
2 eggs at room temperature
1 1/2 tsp. vanilla
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
12 oz. semisweet chocolate chips

Preheat oven to 400°F. Place sugar, brown sugar, butter, eggs and vanilla in bowl. Use beater (flat) to mix ingredients for about 30 seconds on Speed 4. If necessary, press START/STOP to stop the stand mixer, use a rubber scraper to scrape the bowl, and finish mixing the sugar mixture. Increase speed to Speed 5 and beat for 30 seconds.

Sift flour, salt, and baking soda together. Gradually, add flour mixture to sugar mixture on speed 3 and mix about 2 minutes. Increase to speed 4 and beat for 30 seconds. Add chocolate chips on speed 3 and mix for 15 seconds. Drop by teaspoonfuls onto greased baking sheet about 2 inches apart. Bake at 400°F for 10-15 minutes.

EGG WHITES

3 egg whites
or 6 egg whites

Place room temperature egg whites into clean, dry mixing bowl. Use whisk attachment to whip egg whites for approximately 1 minute and 15 seconds on speed 16 until egg whites stand in stiff peaks. Be sure to start on a slow speed and gradually increase to avoid splatter. Take care not to overwhip egg whites.

WHIPPED CREAM

6 1/2 oz. whipping cream

Chill mixing bowl. Pour whipping cream into chilled bowl. Use whisk attachment to whip the cream for about 2 minutes on speed 16 or until cream is stiff. Be sure to start on a slow speed and gradually increase to avoid splatter. Take care not to overwhip cream.