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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.
2. To protect against risk of electrical shock, do not put mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of discharge opening.
6. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Never feed food by hand. Always use combination food pusher/wrench.
11. Blades are sharp. Handle carefully.
12. This product is designed for household use only.

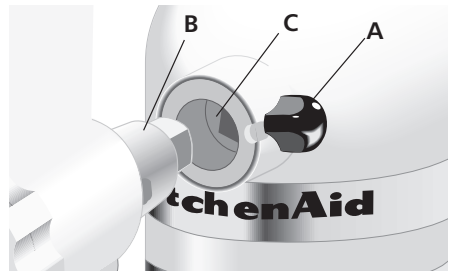
SAVE THESE INSTRUCTIONS

To Attach Stand Mixer Attachment

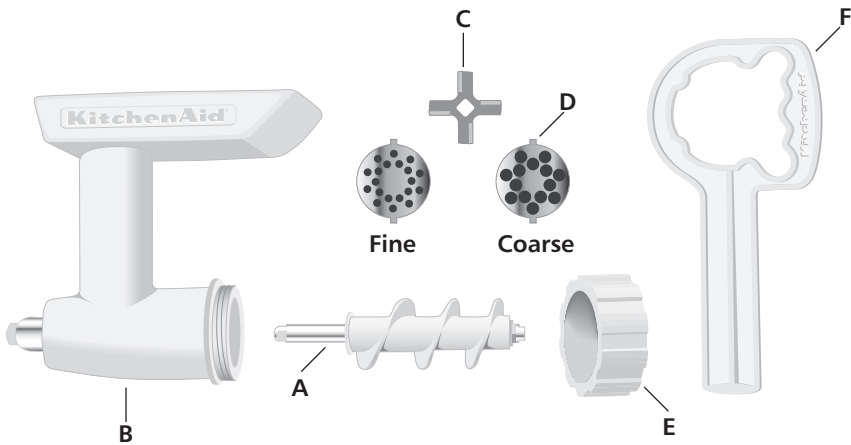
Before Attaching Stand Mixer Attachment

1. Turn Stand Mixer speed control to OFF.
2. Unplug mixer.
3. Loosen the attachment knob (A) by turning it counterclockwise.
4. Remove the attachment hub cover or flip up hub cover.
5. Insert the attachment shaft housing (B) into the attachment hub (C) making certain that attachment power shaft fits into square hub socket.
6. It may be necessary to rotate the attachment back and forth. When the attachment is in proper position, the pin on the attachment housing will fit into the notch on the hub rim.

7. Tighten the attachment knob by turning it clockwise until the attachment is completely secured to mixer.



Food Grinder Attachment



To Assemble Food Grinder Attachment

1. Insert the grind worm (A) into the grinder body (B).
2. Place the knife (C) over the square shank at the exposed end of the grind worm.
3. Place grinding plate (D) over the knife, matching the tabs of the plate with the notches of the grinder body.
4. Place ring (E) on grinder body, turning by hand until secured but not tightened.
NOTE: The combination food pusher/wrench (F) is used for removal of ring (E) only. Do not use it to tighten ring (E).
NOTE: Fruit/Vegetable Strainer (Model FVSP) is available to convert Food Grinder to a Fruit/Vegetable Strainer.
Sausage Stuffer (SSA) is available to convert Food Grinder to Sausage Stuffer.

Food Grinder Attachment

To Use Food Grinder Attachment

WARNING



Rotating Blade Hazard

Always use food pusher.

Keep fingers out of openings.

Keep away from children.

Failure to do so can result in amputations or cuts.

1. Cut food into small strips or pieces and feed them into hopper. Meat should be cut into long narrow strips.
2. Turn mixer to Speed 4 and feed food into hopper using combination food pusher/wrench.

NOTE: Liquid may appear in hopper when processing large amounts of high moisture foods such as tomatoes or grapes. To drain liquid, continue to operate mixer. To avoid damage to mixer, do not process additional food until liquid has drained from hopper.



Coarse Plate – Use for grinding raw or cooked meats, firm vegetables, dried fruits and cheese.



Fine Plate – Use for grinding raw meat, cooked meats for spreads and breadcrumbs.

Grinding Meat – For better mix and more tender results, grind beef twice. Best texture results from grinding very cold or partially frozen meat. Fatty meats should be ground only once.

Grinding Bread – To grind bread for crumbs, be sure that bread is either oven dried thoroughly to remove all moisture, or not dried at all. Partially dried bread may jam the Food Grinder.

NOTE: Very hard, dense foods such as totally dried homemade bread should not be ground in the Food Grinder. Homemade bread should be ground fresh and then oven or air-dried.

To Loosen Ring – If ring is too tight to remove by hand, slip the combination food pusher/wrench over the grooves and turn counterclockwise.

NOTE: To avoid damage to the food grinder attachment, do not use combination food pusher/wrench to tighten ring to grinder body.

To Clean Food Grinder Attachment

First completely disassemble food grinder attachment.

The following parts are dishwasher safe:

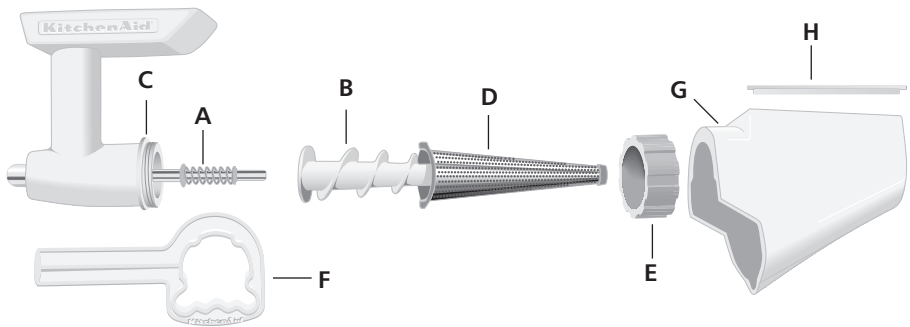
- Grinder body
- Grinder worm
- Ring
- Combination food pusher/wrench

The following parts should be hand washed in warm, sudsy water and dried thoroughly:

- Knife
- Grinding plate

Fruit/Vegetable Strainer Attachment

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To Assemble Fruit/Vegetable Strainer Attachment

1. Slide the smaller end of spring and shaft assembly (A) into opening in larger worm (B) until secured firmly in place.
2. Insert the larger worm into the grinder body (C).
3. Attach strainer cone (D) over the exposed end of the worm matching the tabs of the cone with the notches in the grinder body.
4. Place ring (E) onto the grinder body, turning by hand until finger tight, but not overtightened.

NOTE: The combination food pusher/wrench (F) is used for removal of ring (E) only. Do not use it to tighten ring (E).

5. Slide the strainer tray (G) over the cone and latch on the top of ring.
6. Place splash shield (H) on strainer tray.

To Use Fruit/Vegetable Strainer Attachment

2. Cut food into pieces that will fit in the hopper.
3. Turn mixer to Speed 4 and feed food into hopper using the combination food pusher/wrench.

To Strain Fruits and Vegetables

- Cut into pieces that will fit into hopper
- Remove tough, thick skin or rind, for example, oranges
- Remove all large pits, for example, peaches
- Remove hulls or stems, for example, strawberries, grapes
- Cook all tough or firm fruits and vegetables before straining

NOTE: Liquid may appear in hopper when processing large amounts of high moisture foods such as tomatoes or grapes. To drain liquid, continue to operate mixer. To avoid damage to mixer, do not process additional food until liquid has drained from hopper.

1. After attaching Fruit/Vegetable Strainer attachment to mixer, place mixer bowl under strainer tray to catch strained food and a smaller bowl under open end to catch food waste.

! WARNING



Rotating Blade Hazard

Always use food pusher.

Keep fingers out of openings.

Keep away from children.

Failure to do so can result in amputations or cuts.

Fruit/Vegetable Strainer Attachment

NOTE: To avoid damage to the fruit/vegetable strainer attachment and/or mixer, Labruscan or slip-skin type grapes such as Concord, Catawba and Ontario grapes should not be processed in the Fruit/Vegetable Strainer. Only Ninifera family grapes such as Tokay and Thompson Seedless may be processed.

To Clean Fruit/Vegetable Strainer Attachment

First completely disassemble fruit/vegetable strainer attachment.

The following parts are dishwasher safe:

- Grinder body
- Grinder worm
- Strainer cone
- Strainer tray
- Splash shield
- Ring
- Combination food pusher/wrench

The following parts should be hand washed in warm, sudsy water and dried thoroughly:

- Spring and shaft assembly

Some foods may stain certain parts. These stains may be removed by using one of the following methods: (1) place dishwasher safe parts in dishwasher and use cycle for normally soiled dishes, or (2) rub a small amount of oil or shortening over the stains, wash in warm, sudsy water and rinse. A small bottle brush can be used to help remove pulp from the strainer cone.

To Loosen Ring – If ring is too tight to remove by hand, slip the combination food pusher/wrench over the grooves and turn counterclockwise.

NOTE: To avoid damage to the fruit/vegetable strainer attachment, do not use combination food pusher/wrench to tighten ring to grinder body.

Fruit/Vegetable Strainer Parts (Model FVSP) are available to convert a Model FGA Food Grinder to a Fruit/Vegetable Strainer.

Food Tray Attachment

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To Attach Food Tray Attachment

Before attaching food tray attachment:

1. Turn Stand Mixer speed control to OFF.
2. Unplug mixer. The Food Tray Attachment is designed to be used with the Food Grinder (model FGA) and the Fruit/Vegetable Strainer (model FVSFGA) attachments.
3. Attach Food Grinder or Fruit/Vegetable Strainer Attachment to stand mixer.
4. Slide front of Food Tray Attachment forward over back of hopper until it rests firmly in place.

To Use Food Tray Attachment

! WARNING



Rotating Blade Hazard

Always use food pusher.

Keep fingers out of openings.

Keep away from children.

Failure to do so can result in amputations or cuts.

1. Fill Food Tray Attachment with food cut into pieces that will fit in the hopper.
2. Turn mixer to Speed 4 and feed food into hopper using combination food pusher/wrench.

To Clean Food Tray Attachment

Wash in warm sudsy water. If you wish, you may place on top rack of your dishwasher.

Smoky Salsa

- 4 large tomatoes, peeled and cut into sixths
- 1 or 2 chipotle peppers
- 1 medium onion, cut into sixths
- 1 clove garlic
- $\frac{1}{3}$ cup (80 mL) vinegar
- 1 teaspoon (5 mL) salt

Assemble Food Grinder, using coarse grinding plate. Attach Food Grinder to mixer. Turn to Speed 4 and grind tomatoes, peppers, onion, and garlic into large bowl or saucepan placed under grinder. Add all remaining ingredients; mix well. For thicker salsa, heat mixture to boiling in saucepan. Reduce heat to low. Cook 5 to 10 minutes, or until desired consistency.

Tip: Chipotle peppers are dried, smoked jalapeño peppers. If they are not available, substitute fresh jalapeño peppers and 1 drop of liquid smoke.

Yield: 20 servings (2 tablespoons [30 mL] per serving).

Per serving: About 8 cal, 0 g protein, 2 g carb, 0 g fat, 0 mg chol, 109 mg sodium.

Swedish Meatballs with Cream Sauce

Swedish Meatballs

- 1 lb (455 g) boneless beef round steak, cut into 1" (2.5 cm) strips
- $\frac{1}{2}$ lb (225 g) boneless veal, cut into 1" (2.5 cm) strips
- 1 medium onion, cut into sixths
- 2 slices whole wheat bread, broken into pieces
- 1 teaspoon (5 mL) salt
- $\frac{1}{2}$ teaspoon (2 mL) nutmeg
- $\frac{1}{4}$ teaspoon (1 mL) allspice
- $\frac{1}{4}$ teaspoon (1 mL) black pepper
- $\frac{1}{4}$ cup (60 mL) fat-free egg substitute or 1 egg
- $\frac{1}{2}$ cup (120 mL) low-fat milk

Assemble Food Grinder, using fine grinding plate. Attach Food Grinder to mixer. Turn to Speed 4 and grind beef, veal, onion, and bread into bowl placed under grinder. (Return mixture to grinder and grind once or twice more for extra fine meatballs.) Add all remaining ingredients; mix well.

Shape mixture into 1" (2.5 cm) meatballs and arrange in $15\frac{1}{2} \times 10\frac{1}{2} \times 1"$ (38.8 x 26.3 x 2.5 cm) baking pans. Bake at 450°F (232°C) for 15 minutes, or until browned and no longer pink in center.

While meatballs are baking, prepare Cream Sauce. Heat drippings or melt margarine in large saucepan. Add flour and stir until bubbly. Gradually stir in all remaining ingredients. Cook over medium-low heat until mixture thickens and just begins to bubble. Pour over Swedish Meatballs.

Serve meatballs as an appetizer or combine with cooked noodles as a main dish.

Yield: 20 appetizer servings (4 meatballs per serving) or 10 main dish servings (8 meatballs per serving).

Per appetizer serving: About 86 cal, 9 g protein, 5 g carb, 3 g fat, 28 mg chol, 247 mg sodium.

Per main dish serving: About 173 cal, 19 g protein, 9 g carb, 6 g fat, 56 mg chol, 494 mg sodium.

Cream Sauce

- $\frac{1}{4}$ cup (60 mL) drippings from meatballs or margarine or butter
- $\frac{1}{4}$ cup (60 mL) flour
- 2 cups (475 mL) whole milk
- 2 teaspoons (10 mL) instant beef bouillon granules
- $\frac{1}{8}$ teaspoon (0.5 mL) black pepper

Bolognese Sauce

- 2 *tablespoons (30 mL) olive oil*
- 2 *carrots, peeled and cut into 1" (2.5 cm) pieces*
- 2 *stalks celery cut into 1" (2.5 cm) pieces*
- 1 *large onion, cut into eighths*
- $\frac{1}{4}$ *cup (60 mL) parsley sprigs*
- $1\frac{1}{2}$ *lbs (680 g) ground beef*
- $\frac{1}{2}$ *lb (225 g) ground pork*
- 3 *cloves garlic*
- 6 *large ripe tomatoes, cut into sixths*
- 1 *teaspoon (5 mL) basil*
- 1 *teaspoon (5 mL) oregano*
- 1 *bay leaf*
- $1\frac{1}{2}$ *teaspoon (7 mL) salt*
- $\frac{1}{4}$ *teaspoon (1 mL) pepper*
- $\frac{1}{4}$ *cup (60 mL) water*
- $\frac{1}{4}$ *cup (60 mL) dry red wine*

Heat oil in a 12" (30 cm) skillet over medium heat. Add carrots, celery, onion, parsley, ground beef, ground pork, and garlic. Sauté 20 minutes. Remove mixture from heat and cool 10 minutes.

Assemble Food Grinder using coarse grinding plate and attach to mixer. Turn to Speed 4 and grind mixture into a 6 qt (5.7 L) pot.

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain tomatoes. Measure out 4 cups (945 mL) puree. Add tomato puree, basil, oregano, bay leaf, salt, pepper, tomato paste, water, and wine to meat mixture. Cover and simmer on medium-low heat for 1 hour.

Yield: 2 qt (1.9 L).

Per serving: ($\frac{1}{2}$ cup [120 mL]) About 330 cal, 22 g protein, 8 g carb, 23 g fat, 77 mg chol, 534 mg sodium.

Pesto Sauce

- 2 *cups (475 mL) fresh basil leaves*
- 1 *cup (235 mL) parsley sprigs*
- 8 *cloves garlic*
- 1 *teaspoon (5 mL) salt*
- $\frac{1}{2}$ *teaspoon (2 mL) pepper*
- 1 *cup (235 mL) Parmesan cheese*
- $\frac{1}{2}$ *cup (120 mL) olive oil*

Assemble Food Grinder using fine grinding plate and attach to mixer. Turn to Speed 4 and grind basil leaves, parsley sprigs, and garlic into mixer bowl. Add salt, pepper, and Parmesan cheese. Attach bowl and wire whip. Turn to Speed 6 and whip 1 minute. Stop and scrape bowl. Turn to Speed 8 and gradually add olive oil in a thin, steady stream, whipping until absorbed. Use about 2 tablespoons (30 mL) of Pesto Sauce per serving of pasta.

Tip: If Pesto Sauce is not used at once, place it in a jar and cover with a thin layer of olive oil to keep it from darkening. Refrigerate for a week or freeze for longer storage.

Yield: 2 cups (475 mL).

Golden Peach Chutney

- 4 large peaches, peeled and cut into chunks or 1 package (16 oz. [455 g]) frozen peaches, thawed
- $\frac{1}{2}$ cup (120 mL) vinegar
- 2 tablespoons (30 mL) finely chopped onion
- $\frac{1}{4}$ cup (60 mL) dried fruit bits
- $\frac{1}{2}$ cup (120 mL) firmly packed brown sugar
- $\frac{1}{4}$ cup (60 mL) sugar
- 2 tablespoons (30 mL) finely chopped crystallized ginger
- $\frac{1}{4}$ teaspoon (1 mL) cloves
- $\frac{1}{4}$ teaspoon (1 mL) allspice

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain peaches into large saucepan placed under strainer. Add all remaining ingredients. Heat to boiling. Reduce heat to low. Cook about 20 minutes, or until thick, stirring frequently.

Yield: 24 servings (1 tablespoon [15 mL] per serving).

Per serving: About 40 cal, 0 g protein, 11 g carb, 0 g fat, 0 mg chol, 3 mg sodium.

Harvest Apple Butter

- 3 lbs. (1.5 kg) cooking apples, cut into fourths
- $\frac{3}{4}$ cup (175 mL) apple cider
- $\frac{1}{2}$ cup (120 mL) vinegar
- 2 cups (475 mL) sugar
- 2 teaspoons (10 mL) cinnamon
- $\frac{1}{2}$ teaspoon (2 mL) cloves
- $\frac{1}{2}$ teaspoon (7 mL) allspice

Place apples, cider, and vinegar in large saucepan or Dutch oven. Cook over medium heat about 15 minutes, or until very soft, stirring occasionally.

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain cooked apples into mixer bowl placed under strainer. Return apples to pan. Add sugar and spices; mix well. Cook over low heat until sugar is dissolved, stirring constantly. Cook 15 to 20 minutes longer, or until thick, stirring frequently. Ladle into hot, sterilized $\frac{1}{2}$ -pint (235 mL) jars. Process 10 minutes in boiling water bath. Remove jars from water. Cool; check seals.

Yield: About 5 cups (1.2 L) (2 teaspoons [10 mL] per serving).

Per serving: About 21 cal, 0 g protein, 5 g carb, 0 g fat, 0 mg chol, 0 mg sodium.

Hummus

- 1 can (20 oz [565 g]) chickpeas, drained
- $\frac{1}{4}$ cup (60 mL) cold water
- $\frac{1}{4}$ cup (60 mL) fresh lemon juice
- $\frac{1}{4}$ cup (60 mL) tahini (sesame seed paste)
- 3 cloves garlic, minced
- $\frac{1}{2}$ teaspoon (2 mL) salt
- $\frac{1}{4}$ teaspoon (1 mL) paprika (optional)

Assemble Fruit/Vegetable Strainer and attach to mixer. Turn to Speed 4 and strain chickpeas into mixer bowl. Return waste to strained chickpeas.

Add water, lemon juice, tahini, garlic, salt, and paprika. Attach bowl and wire whip to mixer. Turn to Speed 4 and whip 1 minute. Stop and scrape bowl. Increase to Speed 10 and whip 1 minute or until smooth. Serve with Pita Bread.

Yield: 2 cups (475 mL).

Per serving: (2 tablespoons [30 mL]) About 66 cal, 2 g protein, 9 g carb, 2 g fat, 0 mg chol, 180 mg sodium.

KitchenAid® Stand Mixer Attachment Warranty

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Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
<p>50 United States, the District of Columbia, Canada, and Puerto Rico: One-year limited warranty from date of purchase.</p>	<p>50 United States, the District of Columbia and Canada: Hassle-free replacement of your Stand Mixer Attachment. See the following page for details on how to arrange for replacement.</p> <p>OR</p> <p>In Puerto Rico: The replacement parts and repair labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center. To arrange for service, follow the instruction in the “How to Arrange for Warranty Service in Puerto Rico” section.</p>	<p>A. Repairs when Stand Mixer Attachment are used in other than normal single family home use.</p> <p>B. Damage resulting from accident, alteration, misuse or abuse or use with products not approved by KitchenAid.</p> <p>C. Replacement parts or repair labor costs for Stand Mixer Attachment when operated outside the country of purchase.</p>

DISCLAIMER OF IMPLIED WARRANTIES; LIMITATION OF REMEDIES IMPLIED WARRANTIES, INCLUDING TO THE EXTENT APPLICABLE WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED TO THE EXTENT LEGALLY PERMISSIBLE. ANY IMPLIED WARRANTIES THAT MAY BE IMPOSED BY LAW ARE LIMITED TO ONE YEAR, OR THE SHORTEST PERIOD ALLOWED BY LAW. SOME STATES AND PROVINCES DO NOT ALLOW LIMITATIONS OR EXCLUSIONS ON HOW LONG AN IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS LASTS, SO THE ABOVE LIMITATIONS OR EXCLUSIONS MAY NOT APPLY TO YOU.

IF THIS PRODUCT FAILS TO WORK AS WARRANTED, CUSTOMER’S SOLE AND EXCLUSIVE REMEDY SHALL BE REPAIR OR REPLACEMENT ACCORDING TO THE TERMS OF THIS LIMITED WARRANTY. KITCHENAID AND KITCHENAID CANADA DO NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. This warranty gives you specific legal rights and you may also have other rights which vary from state to state or province to province.

Hassle-Free Replacement Warranty – 50 United States and District of Columbia

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your Stand Mixer Attachment should fail within the first year of ownership, KitchenAid will arrange to deliver an identical or comparable replacement to your door free of charge and arrange to have your original Stand Mixer Attachment returned to us. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Stand Mixer Attachment should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m. Give the consultant your complete shipping address. (No P.O. Box numbers, please.)

When you receive your replacement Stand Mixer Attachment, use the carton and packing materials to pack up your original Stand Mixer Attachment(s). In the carton, include your name and address on a sheet of paper along with a copy of the proof of purchase (register receipt, credit card slip, etc.).

Hassle-Free Replacement Warranty – Canada

We're so confident the quality of our products meets the exacting standards of the KitchenAid brand that, if your Stand Mixer Attachment should fail within the first year of ownership, KitchenAid Canada will replace your Stand Mixer Attachment with an identical or comparable replacement. Your replacement unit will also be covered by our one year limited warranty. Please follow these instructions to receive this quality service.

If your Stand Mixer Attachment should fail within the first year of ownership, take the Stand Mixer Attachment or ship collect to an Authorized KitchenAid Canada Service Centre. In the carton include your name and complete shipping address along with a copy of the proof of purchase (register receipt, credit card slip, etc.). Your replacement Stand Mixer Attachment will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner call our toll-free Customer eXperience Centre at 1-800-807-6777. Or write to us at:

Customer eXperience Centre
KitchenAid Canada
200-6750 Century Ave.
Mississauga, ON L5N 0B7

How to Arrange for Warranty Service in Puerto Rico

Your Stand Mixer Attachment(s) is covered by a one-year limited warranty from the date of purchase. KitchenAid will pay for replacement parts and labor costs to correct defects in materials and workmanship. Service must be provided by an Authorized KitchenAid Service Center.

Take the Stand Mixer Attachment(s) or ship prepaid and insured to an Authorized KitchenAid Service Center. Your repaired Stand Mixer Attachment(s) will be returned prepaid and insured. If you are unable to obtain satisfactory service in this manner, call toll-free 1-800-541-6390 to learn the location of a Service Center near you.

How to Arrange for Service after the Warranty Expires – All Locations

For service information in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

Or contact an Authorized Service Center near you.

For service information in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

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How to Arrange for Service Outside these Locations

Consult your local KitchenAid dealer or the store where you purchased the Stand Mixer Attachment for information on how to obtain service.

For service information in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)

How to Order Accessories and Replacement Parts

To order accessories or replacement parts for your Stand Mixer Attachment in the 50 United States, District of Columbia, and Puerto Rico,
call toll-free 1-800-541-6390 Monday through Friday, 8 a.m. to 8 p.m. (Eastern Time), or Saturday, 10 a.m. to 5 p.m.

Or write to:
Customer Satisfaction Center
KitchenAid Portable Appliances
P.O. Box 218
St. Joseph, MI 49085-0218

To order accessories or replacement parts for your Stand Mixer Attachment in Canada,
call toll-free 1-800-807-6777.

Or write to:
Customer eXperience Centre
KitchenAid Canada
200 - 6750 Century Ave.
Mississauga, Ontario L5N 0B7

To order accessories or replacement parts for your Stand Mixer Attachment in Mexico,
call toll-free
01-800-024-17-17
(JV Distribuciones)

Or
01-800-902-31-00
(Industrias Birtman)