KitchenAid HEAVY DUTY 6.6 L Bowl-Lift Stand Mixer 5KSM70JPX

J-handle Easily handles very large and small batches of food

• 11 distinct speeds (from low speed folding to high speed whipping) including a new fold speed, half speed of stir

For precision, power and control from high to low, and everything in between

To mimic hand-folding speed: allows to gently fold in delicate ingredients, fold in egg whites or cream, keep air in batter and helps avoid overmixing

- Soft Start Gentle acceleration to chosen speed eliminating mess
- Original planetary action Fast and thorough mixing
- Single multipurpose attachment hub A wide choice of optional attachments available Versatile and easy to use
- Metal 11-wire whip; subtle silver coated flat beater and unique designed spiral dough hook replicating hand-kneading Robust, durable and top rack dishwasher-safe To quickly make delicious bread
- Secure fit pouring shield with improved design Help ensure the ingredients stay in the bowl when mixing

* Compared to stand mixer model 5KPM5, when measuring peak HP in the bowl ** Using dedicated outlet.

www.kitchenaid.co.uk

www.kitchenaid.eu









KitchenAid



Redesigned from the inside out, KitchenAid's

1.5x more power in the bowl than before*

For maximum stability* and powerful mixing

• Full metal body construction, all-metal gears

removable, satin plated coining hub and a brushed trim band with embossed logo -

Delivers reliable mixing and durability

New design featuring a cord wrap; a

die-cast knobs and lift lever handle

For easy cleaning and usage

Where the stand mixer protects itself by turning

Can take on more than ever before

•

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High heat cut-off

off if it starts to overheat

and thermal protector

Can knead 3.9 kg of bread** dough and take on tough tasks with confidence

most powerful home bowl-lift stand mixer with

Bowl-lift design provides a 3-point locking bowl





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TECHNICAL DATA

| Power | | 375 W | |
|------------------------------------|-----------------------|------------------------------|--|
| Motor type | | DC (Direct Current) - | |
| | | High efficiency - | |
| | | Quiet performance | |
| Amps | | 1.41 A | |
| Peak horsepower at center shaft | | 0.4 HP | |
| Voltage | | 220-240 V | |
| Frequency | | 50/60 HZ | |
| Planetary mixing touch points | | 67 | |
| Bowl capacity | | 6.6 L | |
| Material body | | Zinc | |
| Gears | | All metal | |
| Trim band | | Light brushed aluminium | |
| | | with bright aluminium text & | |
| | | embossed logo | |
| Hub colour | | Satin chrome | |
| Soft Start (slow ramp-up to minimi | Yes | | |
| Product dimensions | $H \times W \times D$ | 41.9 × 28.7 × 37.15 cm | |
| Packaging dimensions | $H \times W \times D$ | 49.2 cm x 43.18 × 33.34 cm | |
| Master pack dimensions | $H \times W \times D$ | 49.85 x 43.82 x 33.97 cm | |
| Net weight | | 15.2 kg | |
| Gross weight | | 16.02 kg | |
| Master pack gross weight | | 16.56 kg | |
| Master pack | | 1 unit | |
| Cord length (black) - cord wrap | | 109 cm | |
| Country of origin | | U.S.A. | |
| | | | |

MAX CAPACITY PER FOOD TYPE

| Bread* dough | 3.9 kg |
|-----------------------------------|---------------|
| (stiff yeast dough | |
| = 55% Absorption ratio) | |
| Mashed potatoes | 3.5 kg |
| Cookies | 156 units |
| (standard 5.1 cm-2 inch cookie, | (13 dozen) |
| 28 g each, using the flat beater) | |
| Egg whites | 15 |
| Cupcakes | Mix 120 units |
| (40 g of batter each) | (10 dozen) |
| Shredded chicken | 1.2 kg |
| (using the flat beater) | - |
| Pizzas | 14 |
| (292 g of dough each) | |
| | |

| REFERENCES ** | COLOURS | EAN EURO | EAN UK |
|----------------------|----------------|---------------|---------------|
| 5KSM70JPXEER | EMPIRE RED | 8003437630378 | 8003437630453 |
| 5KSM70JPXEOB | ONYX BLACK | 8003437630439 | - |
| 5KSM70JPXECU | CONTOUR SILVER | 8003437639395 | 8003437639401 |
| 5KSM70JPXEWH | WHITE | 8003437630415 | 8003437630521 |

BENEFITS OF 'FOLD' SPEED (LOW SPEED – 1/2 SPEED SETTING):

- Easier mixing No more hand mixing or mashing
- More control

To add ingredients without stopping the stand mixer

Less mess

Adding flour without the risk of creating a mess

• Strong performance

Gently mix delicate ingredients such as blueberries and raspberries without damaging the fruits



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STANDARD ACCESSORIES



6.6 L brushed stainless steel bowl with J-handle

Locks securely in place for stability while mixing heavy ingredients.

With 40% more bowl capacity than the KitchenAid tilt-head stand mixers to handle large batches. This 6.6 L bowl can proceed double or triple batches with ease. Dishwasher-safe.



Secure fit pouring shield 5KSMBLPS Includes a durable easy snap lid and splatter guard.

Snaps to the bowl, minimizing mess and making it easy to add ingredients. Is made out of thick, transparent plastic. Top rack dishwasher-safe.



Recipes content & inspiration Available on the KitchenAid dedicated

digital platform.



Metal 11-wire whip

To quickly incorporate air into ingredients giving you fluffy whipped cream, perfect frosting, or light whipped egg whites. Top rack dishwasher-safe.



Silver coated spiral dough hook

Mixes and kneads heavy dough with ease, saving both time and effort of hand-kneading to quickly make breads. Provides optimal coverage of the large 6.6 L bowl. Top rack dishwasher-safe.

Silver coated flat beater

Is perfect for quickly and thoroughly mashing potatoes, mixing cookie dough and so much more.

Provides optimal coverage of the large 6.6 L bowl.

Top rack dishwasher-safe.

