

KitchenAid

KitchenAid Culinary Center

For everything you want to make: KitchenAid

The best assistant for every kitchen: No matter if it is pasta, smoothies or cake dough you are preparing – with the help of its individual attachments, the iconic **ARTISAN Stand Mixer** makes cooking and baking as easy as never before.

KitchenAid inspires the chef in every hobby gourmet and makes it easy to create your own cooking studio at home without having to purchase a large number of separate devices. With its legendary Stand Mixer, KitchenAid provides a space-saving, practical all-in-one solution. Thanks to its elaborate attachments, this machine breaks the limits of culinary creativity and simplifies the creation of delicious recipes for everyone: Become a perfect Italian pasta chef or install your own private ice cream center for sweet and creamy treats. Fans of a healthy kitchen prepare freshly squeezed juices with the citrus juicer or produce home-made eggplant veggie spaghetti with the spiralizer attachment. And if you like it more savory, you can invent a new ravioli filling, easily chop meat with the food grinder or even stuff your own sausages for the next barbecue. Discover infinite culinary possibilities with the right attachments – and without having to lose much room in your kitchen.



Star chef and KitchenAid brand ambassador Stefan Wiertz is impressed by the flexible all-rounder: “All steps that usually require several different utensils and devices can be combined into one with the ARTISAN Stand Mixer and its respective attachments. You can easily minimize the effort which is needed for cutting different ingredients; this saves

you time to develop new recipes and creates a lot of new room for creative culinary ideas!”

Besides its multifunctionality, the iconic Stand Mixer is characterized by its elegant design as well as its attachments' technical efficiency. The wide product range of equipment simplifies slicing, cutting, chopping and squeezing of various ingredients in the wink of an eye. Apart from that, the Stand Mixer makes portioning easy, too: The stylish bowls made from glass, stainless steel or ceramic are

available in different sizes and colors and perfectly adapt to your recipes' guidelines. Everything from small snacks to huge family dinners can be easily prepared with the right size of bowl.



rims prevent spilling and dripping.

Another supplement to the ARTISAN Stand Mixer is the **cookware Copper Core**: Five layers of premium materials and a cover made from stainless steel and aluminium make the copper pans and pots a must-have for hobby chefs and professionals. Sauces, soups and roasted dishes go smoothly with the help of the cookware's heat conduction and storage. The ergonomically-formed handles and

For further information, please visit: www.kitchenaid.co.uk

Technical Details: ARTISAN Stand Mixer and Attachments

If not noted differently, all attachments and supplements are combinable with the following stand mixers: 5K45SS (Classic), 5KSM150PS-156 (Artisan 4.8 l), 5KPM5-50 (Heavy Duty 4.8 l), 5KSM7580X (Artisan 6.9 l), 5KSM7591X (Heavy Duty 6.9 l) und 5KSM7990X (Professional 6.9 l).

Attachments for all Stand Mixer models:

- Meat Grinder
- Fruit and Vegetable Strainer
- Sausage Stuffer
- Cookie Attachment
- Food Tray
- Grain Mill with Steel Grinder
- Ice Cream Maker
- Citrus Juicer
- Gourmet Pasta Press
- Optional Drums
- 3-Piece Pasta Roller & Cutter Set
- Ravioli Maker
- Pasta Roller
- Pasta Drying Rack
- Food Processor Attachment (not compatible with KSM7990X)
- Juicer Attachment (not compatible with KSM7990X)
- Spiralizer (4 and 6 blades model available)



Attachments for 4.8 l ARTISAN and 4.3 l CLASSIC Stand Mixers:

- Flex Edge Beater
- Stainless Steel Bowl
- Glass Bowl
- Frosted Glass Bowl
- Ceramic Bowl
- Precise Heat and Mixing Bowl

Further size-specific attachments are additionally available for the 6.9 l Professional, the 4.8 l Heavy Duty and the 3.3 l Mini Stand Mixers.

Recipe: Tropical Carrot Juice

Makes: 1 serving

Preparation time: 5 minutes

Ingredients:

- 2 large carrots, ends removed
- 200 g cubed pineapple
- 200 g cantaloupe melon
- 1 cm piece of ginger, peeled
- 1/4 teaspoon turmeric



Preparation:

1. Place the Maximum Extraction Juicer Attachment on your stand mixer. Turn on at speed 4.
2. Add the carrots, pineapple, cantaloupe and ginger into the hopper, one ingredient at a time.
3. Stir the turmeric into the juice, pour into a glass and serve immediately, or chill, covered, until ready to serve.

Enjoy!