



## KitchenAid ARTISAN 4.8 L Tilt-Head Stand Mixer 5KSM180RCMB



- **Iconic, timeless, elegant and smooth, rounded Tilt-Head Design**  
Tilt-Head design allows clear access to the bowl to easily add ingredients  
Easy cleaning and usage
- **Unique, heritage-inspired design**  
Unique features include a heritage-inspired KitchenAid-logo, a white ceramic bowl with hobnail finish, and a custom power hub cover celebrating 100 years of KitchenAid
- **Custom, classic colour**  
Evoke a classic style with our limited edition Misty Blue finish, which harkens back to one of the first KitchenAid Stand Mixer colours ever introduced

- **Excellent performance – Optimized power for precise results**  
10 optimized speeds deliver the right power for nearly any task, from mixing wet and dry ingredients, to kneading bread dough, to whipping cream  
No power loss between the motor and the accessories/attachments
- **Original planetary action**  
59 touchpoints around the bowl ensure that all ingredients are thoroughly incorporated
- **Full metal construction – 5 years warranty**  
Robust, stable and durable
- **4.8 L ceramic hobnail bowl**  
Can process up to 1 kg of all purpose flour and 12 egg whites (medium)
- **Flex edge beater**  
Improves ingredient incorporation by scraping the bowl during the mixing process  
Pulls in the mixture better and makes scraping unnecessary
- **Single multipurpose attachment hub**  
Turn your stand mixer into the culinary center of your kitchen with over 15 available attachments\*  
Easily make fresh pasta to burgers, veggie noodles, ice cream and more  
Versatile and easy to use



MISTY BLUE

\*Attachments sold separately.

# KitchenAid ARTISAN 4.8 L Tilt-Head Stand Mixer

## 5KSM180RCMB

### TECHNICAL DATA

Wattage	300 W
Motor type	AC (Alternating current) with Direct Drive
Max. output motorpower (Horsepower)	0.19 HP
Voltage	220 - 240 V
Frequency	50/60 HZ
Revolutions per minute (Speed 1 to 10)	58 to 220 RPM
Bowl capacity	4.8 L
Material body	Die-cast zinc
Speed control type	Hybrid electronic
Product dimensions	H x W x D 36 x 24 x 37 cm
Head-up height	45 cm
Packaging dimensions	H x W x D 41.4 x 43.2 x 30.5 cm
Master pack dimensions	H x W x D 42.7 x 43.9 x 31.2 cm
Net weight	12.14 kg
Gross weight	12.9 kg
Master pack gross weight	13.4 kg
Master pack	1 unit
Cord length	145.4 cm
Country of origin	U.S.A.

### MAX CAPACITY PER FOOD TYPE

Max flour advised:	
All-purpose flour	1 kg (8 cups)
Whole wheat flour	800 g (6 cups)
Pie crust: grams of flour	500 g
Egg white	12 eggs (medium)
Whipped cream	1 L
Cake	2.7 kg
Bread dough (stiff yeast dough = 55% Absorption ratio)	2 kg
Mashed potatoes	3.2 kg
Cookies (standard 5.1 cm - 2 inch cookie)	108 units (9 dozen)

### REFERENCE

5KSM180RCEMB	MISTY BLUE	5413184121488
5KSM180RCBMB	MISTY BLUE	5413184121495

### COLOURS

### EAN

### STANDARD ACCESSORIES



#### 4.8 L Ceramic hobnail bowl

Made out of Titanium reinforced ceramic, it resists chipping, cracking, crazing and staining.

Bowl is microwave-, oven- (up to 250°C) and freezer-safe, so you can soften butter, temper chocolate and harden or cool ingredients in a single bowl.

Dishwasher-safe for easy cleaning.



#### Flex edge beater 5KFE5T

Is used for normal to heavy mixtures, such as cakes, frostings, cookies and mashed potatoes.

The flexible edge design guarantees faster mixing, without stopping the motor and using a spatula.

Coated metal with a silicone side.

Dishwasher-safe.



#### 6-Wire whip K45WW

Used for incorporating air into eggs, egg whites, whipping cream and dips (such as mayonnaise).

Made out of stainless steel wires and aluminium head.

Not dishwasher-safe.



#### Dough hook K45DH

Used for mixing and kneading yeast dough, such as bread, pizza dough and pasta dough.

Made out of aluminium and anti-stick nylon coated.

Dishwasher-safe.



#### Flat beater K5THCB

Used for heavy mixtures, such as cakes, frostings, cookies and mashed potatoes.

Made out of aluminium and anti-stick nylon coated.

Dishwasher-safe.



#### Recipes content & inspiration

Available on the KitchenAid dedicated digital platform.

\* This bowl is produced through the process of PVD (Physical Vapour Deposition) Titanium Ion Plating which improves the performance of stainless steel by increasing wear, scratch and corrosion resistance making its durability far superior to conventional coating methods such as electroplating or powder-coating.