



# KitchenAid

## 9 Speed Hand Mixer 5KHM9212



- **Precise electronic control: choice among 9 speeds with soft start**  
Mix any ingredients, from a slow stir to a fast whip, to the desired consistency, without splattering
- **Quiet and powerful DC Motor**  
Offers greater control with every speed
- **Specially designed stainless steel turbo beaters; a wire whisk, two dough hooks and a blending rod**  
To handle heavy mixtures, to whip, to make yeast doughs, smoothies and sauces with ease
- **Soft grip handle, LED speed indicator and beater eject button**  
For quick one-handed release  
For easy and comfortable use
- **Lockable swivel round cord**  
To approach ingredients easily from any angle  
Easy to wipe clean and to use



EMPIRE RED



ONYX BLACK



ALMOND CREAM



CONTOUR SILVER



PISTACHIO

# KitchenAid 9 Speed Hand Mixer 5KHM9212

## TECHNICAL DATA

Wattage		85 W
Motor		DC (Direct current)
Voltage		220 - 240 V
Frequency		50 / 60 Hz
Revolutions per minute (Speed 1 to 9)		230 to 1300 RPM
Material of motor body		Plastic
Product dimensions	H x W x D	15 x 8 x 20 cm
Packaging dimensions	H x W x D	21 x 13.5 x 23.5 cm
Master pack dimensions	H x W x D	22 x 24.5 x 29 cm
Net weight (product with accessories)		1.4 kg
Gross weight (all inclusive)		1.7 kg
Master pack gross weight		3.7 kg
Master pack		2 units
Cord length		154.9 cm
Country of origin		China

REFERENCES	COLOURS	EAN	EAN MASTER PACK (2 UNITS)
5KHM9212EER	EMPIRE RED	5413184160326	5413184160401
5KHM9212BER	EMPIRE RED	5413184160333	5413184160418
5KHM9212EOB	ONYX BLACK	5413184160340	5413184160425
5KHM9212BOB	ONYX BLACK	5413184160357	5413184160432
5KHM9212EAC	ALMOND CREAM	5413184160364	5413184160449
5KHM9212BAC	ALMOND CREAM	5413184160371	5413184160456
5KHM9212ECU	CONTOUR SILVER	5413184160388	5413184160463
5KHM9212BCU	CONTOUR SILVER	5413184160395	5413184160470
5KHM9212EPT	PISTACHIO	8003437048739	8003437048746
5KHM9212BPT	PISTACHIO	8003437048753	8003437048760

## STANDARD ACCESSORIES



### 2 Stainless steel Turbo Beaters

To make cookie dough and cake batter.



### 2 Dough hooks

To make yeast bread doughs.



### 16-wire whisk

To make whipped cream, whipped egg whites, sauces and puddings.



### Cotton storage bag

To store accessories



### Mixing rod

To make smoothies, milkshakes, sauces and salad dressing.