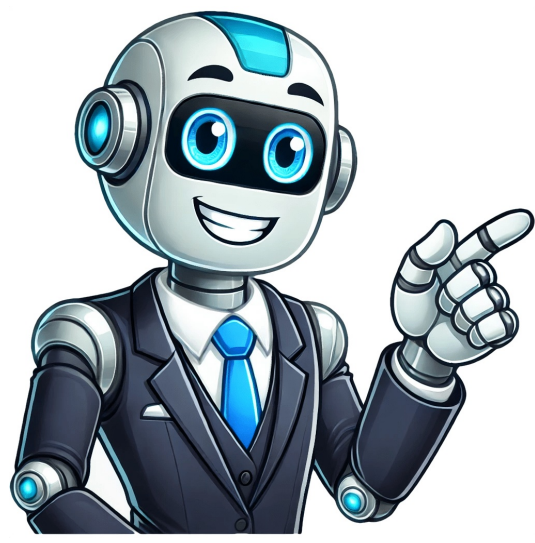


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KitchenAid first brought stand mixers into the home in the early 1900’s, and since then they’ve become a beloved appliance in the kitchens of millions of home cooks. Thanks in large part to their outstanding durability, and the opportunity to customize their application with a good selection of attachments, the well-known silhouette has become an icon of American design and innovation. And while it’s always easy to select a KitchenAid, choosing the model that’s right for you (or the chef in your life) may not be as simple with their many different lines to select from. Kitchenaid 4.5 Quart Tilt Stand Mixer in Apple Green available on Amazon In this review, we’re going to have a close look at the 4.5 Quart Ultra Power Stand Mixer. A tilt-head model that’s styled after the classic Model K (which was the first stand mixer to secure a bowl to the base with an interlocking action), it’s an affordable entry-level piece into the realm of stand mixers. Overview With vivid, vibrant colors and the famous art deco design, a KitchenAid stand mixer is equal parts beauty and functionality – and is considered by many to be a symbol of dedication to the practice of the kitchen arts. And this version is available in many different colors to perfectly match all of your kitchen decor. This particular model is a tilt-head style and is basically a souped-up version of the Classic series, only with a more powerful motor to handle heavier mixing duties. Stand mixers come in two basic styles. The old-school tilt-head models, where the motor head lifts up and away to access the beaters and bowl. And the bowl-lift models, where the head stays stationary and the bowl is levered into place. Both are popular, with the main difference being the techniques for loading the bowl onto the stand, and accessing it while in use. The tilt-head style offers easier access to the bowl and beaters. While the bowl-lift style gives greater stability with heavy loads, like kneading bread. KitchenAid Ultra Power Stand Mixer in Silver available on Amazon And, as with all KitchenAid stand mixers, the power hub attachments are cross-generationally compatible. So, if you were lucky enough to inherit your Granny’s old Model K, its attachments will work in the power hub of any KA stand mixer. (Could someone please let the manufacturers of computer and cell phone chargers know about this clever idea?! Sorry, a pet peeve of mine…) The Nuts and Bolts This Ultra Power stand mixer features a generous 4.5 quart stainless steel bowl which is held securely on the stand with an interlocking clamp, and the base will accommodate both the 3 and 5 quart bowls as well. The ultra comes with sturdy, burnished steel attachments that better made than most of the other brands in this price range. KitchenAid Ultra Power Stand Mixer in Almond Cream Beige available on Amazon Rubber feet on the heavy base anchors the unit to the countertop, while the motor is housed in the head. The tilt and lift of the entire top makes for clear access to the beaters and bowl, so adding ingredients, changing attachments, cleaning, and loading or removal of the bowl itself is simple and straightforward. And the head is securely locked into place with a simple lever when you’re ready to start. The easy, user-friendly design and rugged, made in the US, all-metal build ensures a long life of smooth and quiet operation. The Numbers The 4.5 quart stainless steel bowl will accommodate batches of over 6 dozen cookies, about 3.5 loaves of bread and 6.5 pounds of mashed potatoes. The Ultra Power comes with 3 standard attachments: a burnished metal flat beater, a burnished metal dough hook, and a 6 wire whip, plus a plastic pouring guard. And with all-metal gears and direct drive transmission, the motor moves through all 10 speeds with ease. Meaning you can choose the optimal settings for slow stirring, mixing, beating, creaming, whipping and kneading all your favorite ingredients. The reliable planetary mixing action hits 59 touchpoints around the bowl per rotation. This thoroughly incorporates ingredients as the attachments rotate around the bowl for full mixing. It also has 1 adjustable screw to easily set the height of the beaters for the ideal beater-to-bowl clearance, meaning all the ingredients get incorporated into the mix. KitchenAid 4.5 Quart Tilt Stand Mixer in Cobalt Blue available at Amazon For even more versatility, the power hub is designed to use with 15 optional attachments with the ability to grind, shred, press pasta and much more. This mixer measures approximately 8 x 14 x 14”, weighs 22 pounds and runs on 300 watts of power. The Ultra Power series also comes in 10 bright and beautiful designer colors, so it’s easy to pick one that will work with your color scheme. And of course, this stand mixer comes with KitchenAid’s 1-year, hassle-free warranty. If your mixer fails in the first year of owning it, you’ll get a replacement free of charge. It also comes with a well-written User’s Manual and several recipes for the easiest operation possible. What Others Are Saying The following insights into the performance and operation of the 4.5 quart Ultra Power stand mixer are a compilation taken from the reviews of verified purchasers at Amazon. Well-built, durable and reliable. Aren’t those sweet words to describe a product you’re thinking of laying a few hundred dollars on? They get repeated over and over in the reviews. Not designed for huge amounts of heavy dough, by far the majority of comments report that this unit delivers on most all kitchen tasks; whether mixing dough, making sausages or pressing pasta. It’s sturdy, useful and has the versatility of performance expected for the size and price. Satisfied customers also report that dollar for dollar, it gives great value compared to other similar models in terms of durability, construction and longevity. Good and easy-to-access customer service is another point to consider when purchasing electronics, and KitchenAid has it in spades with numerous reports of easy returns and exchanges. On the negative side, the beaters will oxidize if put in the dishwasher, so hand washing and prompt drying is needed to maintain the burnished finish. And there are a couple of comments about the locking head mechanism slipping, but the strong customer support and warranty meant those customers were able to exchange their faulty units with new ones. Conclusion All in all, another strong performer from KitchenAid that’s well suited for ‘average’ kitchen use, but not for mixing huge batches of bread. PowerPerformanceAvailable AccessoriesBuild QualityWarrantyValue As with some other KA models, I find the use of beaters that can’t go through the dishwasher to be a demerit point. But really, it’s the only viable one I can find. Check all of the available colors and prices on Amazon now A valuable tool for many kitchen tasks, the 4.5 quart Ultra Power stand mixer is a great entry or mid-level mixer with a reasonable price tag. Versatile and dependable, it’s a sweet way to treat yourself and makes a wonderful gift for any foodie in your life. If you want a KitchenAid in a tilt head form factor and with a little more power, you might also take a look at the Artisan series – the most powerful tilt-head model KA offers. However, if you see yourself baking a lot of bread, you really need to go with something a little stronger such as the KitchenAid 7-Quart Pro Line. Want to see more options? See more of Foodal’s Reviews or take a look at our buying guide now. Are you an Apple or Android fan? Maybe an Xbox or Playstation gamer? What about Coca-Cola or Pepsi? At heart, we are all creatures of habit. We become loyal to one brand and find it hard to steer away from what we know and love. When it comes to stand mixers, Kenwood vs KitchenAid might be one of the biggest rivalries that spring to mind. Both companies offer a range of high-quality stand mixers that have been at the top of their game for decades. If you are having trouble with the KitchenAid vs Kenwood conundrum, you are certainly not alone. It’s no easy feat to separate these kitchen appliance kings. KitchenAid has been a countertop icon since the 1920s and has brought a splash of style to millions of homes around the world. Although KitchenAid introduced the world to the first stand mixer in 1919, it’s their classic, award-winning tilt-head design that was first released in 1937 that really helped build their cult-like customer base. Love A Good Deal? Who doesn’t? Here are a few UNMISSABLE KitchenAid and Kenwood deals I think you’ll love! While they might not have the legions of loyal fans like KitchenAid, Kenwood has also been making stand mixers for a long time. Since 1947, the British company has been building a reputation for reliable, and often innovative, kitchen appliances. Kenwood is known throughout the baking world, although its stand mixers are especially popular in the United Kingdom and throughout Europe. With millions of content customers and decades of proven experience making world-class appliances, choosing between KitchenAid or Kenwood is a tricky task. If you have already done a bit of research on either brand, you will probably notice that few bakers can agree as to which appliance brand is the better of the two. In this article, I want to compare some of the most important factors you should consider when buying a new stand mixer and help you find the perfect stand mixer for you. Before we dive into their comparing each brand stand mixers, let’s refresh ourselves with each company’s kitchen credentials. KitchenAid’s story started in 1919 after the creation of the first stand mixer, the H-5. Now owned by the Whirlpool Corporation, which bought this iconic brand from the Hobart Corporation in 1985, the company has continued to uphold its reputation by producing durable and versatile mixers, all of which are made in their factory in Greenville, Ohio. KitchenAid has maintained the manufacturing of their stand mixers in this same factory since 1919. The factory has over 1400 employees who paint, assemble, and test each individual KitchenAid stand mixer, which is part of the reason why KitchenAid stand mixers are so expensive. KitchenAid is undoubtedly the leader of the stand mixer market, enjoying a 30% market share in the USA. The company doesn’t just stop at stand mixers though, they offer a range of hand mixers, blenders, cookers, fridges, and plenty more fashion-conscious kitchen appliances. Rising from humble beginnings, the Kenwood legacy began in 1947 when Kenneth Wood launched the A100 toaster. A revolutionary design that would toast without the machine touching the bread, designed in Wood’s South London garage. Soon after, in 1948, Wood designed the first Kenwood mixer, the A200. Kenwood’s first stand mixer featured 4-speed settings, two bowls, twin beaters, a mince grinder, juicer, whisk, and even a cutlery buffer. The A200 became an instant hit, partly thanks to the machine’s impressive array of features. In 1950, Kenwood introduced the first Kenwood Chef which paved the way for all the Chef mixer models that followed. This stand mixer was the first one in the Chef line to use the ‘planetary motion’ which offered efficient mixing motion. In 1989, Kenwood moved production of its British mixers to a factory in China. Throughout the decades, Kenwood has moved to a more slender, aesthetically-pleasing design, stainless steel bowls and an array of additional attachments. Not to mention their impressive innovations like built-in scales and touchscreen functions. Like KitchenAid, you can find plenty more than just stand mixers in the Kenwood product range. They have a popular selection of kettles, toasters, blenders and other kitchen appliances. KitchenAid has been in the stand mixer game for over 100 years, so it’s hardly surprising that they have one of the most extensive mixer ranges of any brand. As it stands, KitchenAid has over 10 different mixers in the US market alone, all with varying levels of motor power, bowl capacity and, of course, price. KitchenAid has a variety of bowl-lift or tilt-head mixers, making them suitable for both home and commercial use. Although Kenwood doesn’t have quite the same range as KitchenAid, they still have a handful of brilliant machines to choose from. Currently, Kenwood has 3 different mixing series: the Kenwood Chef, the Knmix and the Prospero+, all of which are tilt-head machines designed for the home. All three ranges can be easily found in the UK and across Europe. In the USA, the Kenwood stand mixer selection is very limited. You can only find two stand mixers from the Chef range, the Chef Major and the Chef Titanium. When it comes to choosing a Kenwood or KitchenAid stand mixer, you definitely have more options with the KitchenAid. To make it a fair comparison of mixer specifications, I will compare the specs of the Kenwood Knmix and the KitchenAid Artisan. Not only are these machines the most popular models from both Kenwood and KitchenAid but they also both have similar specs. To start off, let’s see some of the specifications for both of these mixer stand mixers. Kenwood Knmix 1000 watts 5 litre capacity 38.5L x 24W x 35.5H cm 9.1kg Tilt-head mechanism 8 speed settings KitchenAid Artisan 300 watts 4.8 litre capacity 37L x 40W x 36.9H cm 10.9kg Tilt-head mechanism 10 speed settings At first glance, there are a few interesting differences, but let’s dive a bit deeper. Disclaimer: The specs for KitchenAid stand mixers are slightly different in the US. In the US the Artisan is advertised as having a 325 watt motor and a 5-quart bowl. If you take a quick glance at the specs I mentioned above, you would be forgiven for thinking that the Kenwood (1000 watts) would be more powerful than the KitchenAid Artisan (300 watts). While it’s true that the KitchenAid Artisan motor only clocks in at 300 watts, less than half the input wattage of the Knmix, this doesn’t necessarily mean that this machine is less powerful. How is that possible? Because what really matters here is a mixer’s ability to produce torque, rotational force, not its input wattage. When it comes to the torque a mixer motor can produce, there’s a multitude of factors that will come into play. Some of these include if the machine uses an AC or DC motor, direct or indirect drive transmission, motor wattage, and even the size of the mixer head and attachments. Kenwood has a larger motor, but only it has a belt pulley transmission, which is a less efficient process for transferring the motor’s output into torque. KitchenAid has a direct drive so it doesn’t need to work as hard and doesn’t need as many watts. Because I can’t give exact figures on the torque output of each mixer (this would require a torque sensor) it’s hard to give a definitive answer on which machine is more powerful. The image above gives you an insight into the inner workings of both machines. KitchenAid stand mixers don’t use belts and pulleys, so there is a more effective drive transmission. This, along with the metal mixer gears, also contribute to extending their mixer’s lifespan. It’s also worth remembering that both stand mixer brands use planetary motion to incorporate ingredients, which offers efficient mixing. Planetary motion both mixes and folds batter thoroughly by spinning the shaft clockwise and the attachment anticlockwise. For most of us, price is going to be a big factor for choosing a stand mixer, as it is with everything we purchase. After all, who doesn’t love a good bargain? When it comes to kitchen appliances, I have been through all the different price ranges. I have bought appliances at every price level. Everything from rock-bottom bargains to appliances that feel like I should apply for a mortgage before purchasing. Regardless of what your budget is, ultimately the most important quality and durability. To get your hands on a product that isn’t just going to give up after a week you will need to spend some extra cash. In return, you get a product that will last years. Both the Artisan and Knmix are of the mid-range price with the Kenwood Knmix coming in at £380 on Amazon and the KitchenAid Artisan at £399. Having browsed the internet for lower prices, you won’t really find either mixer any lower than that unless there is a sale on. The price also changes depending on the color you go for. The most expensive KitchenAid you can find in the UK can set you back around £800, while the Kenwood Cooking Chef XL can cost as much as £1,250. If you are in the US, the KitchenAid Artisan is around \$429, and the Kenwood Chef Major and Titanium are \$530 respectively. Prices change depending on if there are any sales on so they can be found for much cheaper. KitchenAid stand mixers in the US start from \$349 for the Artisan Mini Series and can go all the way up to \$999 for the Pro and Commercial lines. The cheapest Kenwood stand mixer in the US is the Chef Titanium. Naturally, since we are on the topic of price, let’s see what you actually get for your money with each stand mixer. You do get more in the box with the Kenwood, but is it worth it? With the Kenwood Knmix stand mixer you get: ‘K’ beater Whisk Spiral Dough hook Splash guard Tool to adjust height of attachments With the KitchenAid Artisan you get: Beater Whisk C shaped dough hook Splash guard The Knmix does seem to offer much more in the box than an Artisan, but not by much. The only additional attachment you get with the Knmix is the tool to adjust the height of the attachments. Useful, but not a deciding factor when choosing between the two. Taking a look at the rest of the range, Kenwood definitely offers more with every type of stand mixer. Many of the Kenwood stand mixers in the UK offer features like built-in scales and heating elements. The Knmix is definitely their ‘standard’ stand mixer. When it comes to the range of extra accessories available to purchase separately, KitchenAid takes the lead. There are over 80 extra accessories you can purchase added to your stand mixer which attaches to the multi-purpose hub at the top of the mixer. The KitchenAid mixer attachments are endless. You can get pasta rollers, meat grinders, ice cream makers, grain mills and many more. Kenwood has 2 multi-purpose hubs and offers additional attachments, although not to the same extent as KitchenAid. Having a variety of different speeds will allow you to mix, whip and knead with accuracy. The Artisan has 10 speeds while the Knmix has 7, including a ‘fold’ speed setting. But, there is one huge difference between the two. The Knmix has a soft start feature while the Artisan doesn’t. The soft start features on all Kenwood stand mixers. The soft-start feature allows the Knmix to start slow on each speed setting and gradually build up the speed. Not only does this prevent any spillage, or ingredients flying out of the bowl, it can also help safeguard against damage to the motor and gears. Surprisingly, most types of KitchenAid stand mixers have this feature, apart from the Artisan. Another obvious difference in the speed is the placement of the lever. On the Artisan, the speed lever is on the top side of the mixer next to their logo while on the Knmix, the speed settings are placed on the body of the mixer and have a dial. In terms of functionality, both stand mixers do what all stand mixers do: whip, beat and knead. That said, many of the higher-end Kenwood stand mixers can do more than just these standard functions. There are Kenwood stand mixers available with built-in heating elements, touchscreen displays, the ability to connect to your phone and built-in scales. These types of stand mixers are readily available all over the UK and in Europe, but if you are in the US, it will be hard to get your hands on one. Size and weight matter when it comes to storing your stand mixer. The Knmix weighs around 9.1kg while the Artisan is a bit on the heavier side, tipping the scales at 10.0kg. Almost 1kg more. This might not seem like a huge difference, but you’ll definitely feel the weight of the Artisan when moving it around. Both are of similar size, so if you are tight for space, you won’t have any trouble fitting either mixer in a cupboard. Both can also fit nice and snug in a corner of your kitchen counter without taking up too much space. You don’t need to be an expert on stand mixers to know that KitchenAid offers an incredible range of colors. After all, this is what they are best known for. The Artisan Series offers over 40 color options alone, while overall KitchenAid has over 90 colors between all types of stand mixers. Kenwood on the other hand does have some color options but only a few. The only Kenwood range that has a variety in colors is the Knmix with 13 colors to choose from. The other machines come in simple stainless steel. Both stand mixers are great and have been the proud owner of both a KitchenAid and a Kenwood, it is hard to say which is better. Kenwood has more power and is able to tackle tougher batters and dough easily. KitchenAid has a larger selection of mixers, colors and extra attachments. However, what it really comes down to here is availability. There are nowhere near as many Kenwood products in the US as there are in Europe, so for that reason alone, KitchenAid is the best and most accessible option. If you are in the UK and Europe though, I would definitely lean towards a Kenwood. Yes, KitchenAid is a masterpiece, but the performance of a Kenwood is undeniably better due to it being able to mix tougher ingredients with ease. If your heart is set on buying a KitchenAid but want it to have a stronger motor, then it’s worth taking a look at the strongest KitchenAid stand mixers with larger motors. If you want to take a look at some of the more expensive Kenwood, then the Chef Baker XL with built-in scales or the Titanium Chef Patissier XL with touch screen and heating elements are definitely worth your time. Gary, You have to partially remove the microwave, from the oven, to access the cavity lamp. Here’s the part number, AP6021432 And basic instructions. [LEFT]Disconnect power before servicing. Replace all panels before operating. Failure to do so could result in death or[LEFT] electrical shock [LEFT]REMOVING THE OVEN CONTROL & DISPLAY BOARDS AND THE TOUCH PANEL ASSEMBLY 1. Disconnect the electrical power to the microwave/oven combination. 2. Open the lower oven door. 3. Remove the bottom screw from each of the two side trim pieces (see below). 4. To remove the side trim, pull the bottom out approximately 2”, and slide the top down to free it from the control panel.[LEFT] CAUTION: [LEFT]When you work on the microwave/ [LEFT]oven combination, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful. 6. To remove the oven control panel, pull it out at the bottom, and lift and unhook it from the oven cabinet support at the top. 7. Pull the ground clip on the end of the green wire from the edge of the metal panel, and disconnect the wire connectors from the board. Set the panel face down on a padded surface to protect the finish.[LEFT] [LEFT] [LEFT] [LEFT]REMOVING THE MICROWAVE OVEN ASSEMBLY 1. Disconnect the electrical power to the microwave/oven combination. [LEFT]When you work on the microwave/ [LEFT]oven combination, be careful when handling the sheet metal parts. Sharp edges may be present, and you can cut yourself if you are not careful. WARNING Turntable & Roller Assembly 2. Open the microwave oven door and remove the glass turntable and roller assembly from inside the oven cavity. Leave the oven door open. 3. Remove the control panel and[LEFT] position it out of the way. [FONT=ArialMT]4. Remove the three screws from the upper air vent and remove the air vent [FONT=ArialMT]5. Remove the four screws from the lower air vent and remove the air vent. [FONT=ArialMT]6. Remove the two screws from the lower microwave mounting brackets [LEFT] [FONT=ArialMT]7. Close the microwave oven door. 8. Pull the microwave oven out of the oven[LEFT] cabinet approximately four inches. [LEFT] [FONT=ArialMT]9. Disconnect the two red LOAD wires from the microwave light power supply, the 6- pin connector, and the green ground wire[LEFT] in the top of the oven cabinet \*\*\* Optional procedure \*\*\* [LEFT] [FONT=ArialMT]10. Slide the plastic grommet and the microwave oven out of the oven cabinet and set[LEFT] the oven on your work surface. [FONT=ArialMT]11 To remove the halogen lamp: a) Unclip the wire retainer and remove it. [FONT=ArialMT]1b) Remove the lamp from the holder and remove the wires from the harness. Reverse procedure after repair. Good Luck, [FONTIL/FONTIL/FONTIL/FONTIL/FONTIL/FONTIL/FONTIL/LEFT] Share — copy and redistribute the material in any medium or format for any purpose, even commercially. Adapt — remix, transform, and build upon the material for any purpose, even commercially. The licensor cannot revoke these freedoms as long as you follow the license terms. Attribution — You must give appropriate credit , provide a link to the license, and indicate if changes were made. You may do so in any reasonable manner, but not in any way that suggests the licensor endorses you or your use. ShareAlike — If you remix, transform, or build upon the material, you must distribute your contributions under the same license as the original. No additional restrictions — You may not apply legal terms or technological measures that legally restrict others from doing anything the license permits. You do not have to comply with the license for elements of the material in the public domain or where your use is permitted by an applicable exception or limitation . No warranties are given. The license may not give you all of the permissions necessary for your intended use. For example, other rights such as publicity, privacy, or moral rights may limit how you use the material. Item added to the compare list, you can find it at the end of this page We Sell Only Genuine OEM KitchenAid® Parts This hi-intensity lamp (40w) is an OEM direct from Whirlpool. The glass and metal lamp is made for use with many microwave appliances. This item is secured behind the groove vent. Fitted into the micr... This is an authentic OEM component which is specially designed for use with Whirlpool and GE refrigerators. The light bulb is utilized to illuminate the area inside of the unit. Unfortunately, over ti... This light bulb is an original part sourced directly from the manufacturer which is intended for use with Whirlpool appliances. It is an identical replacement for a missing or broken bulb that origina... It is a genuine item that is supplied by the original equipment manufacturer for use with Whirlpool range hoods and cooktops. The parts are utilized to connect the coil element to the inner wiring of ... This metal surface element is an original Whirlpool part designed to conduct heat for cooking on an electric range. No tools are required to replace this part. Simply pull the current element out and ... This is an original part for use with Amana, Jenn-Air, Maytag, Litton, and Kenmore appliances. The adhesive sealant forms a heat-resistant bond between components such as gaskets and felt seals. The l... The temperature sensor measures the temperature inside the oven. If your oven is too hot, not heating evenly, is not heating enough when baking, or simply will not start, you could have a faulty tempe...