

KitchenAid Stand Mixer: A Description

Model Number K45SSWH

About



All KitchenAid products, from the smallest spatula to the largest commercial range, have all been designed with one purpose: to aid the user in the kitchen and make their cooking experiences as customizable as possible. This description will show that the KitchenAid 4.5 Qt stand mixers are no different from the rest of KitchenAid's products. There are three major parts to every stand mixer: **the tilt-head**, **the mixing arm**, and **the base**, all of which can be customized to create a wide variety of sweet treats.

The Tilt-head

The tilt-head, the piece of the mixer with an ellipsoidal shape, is the most powerful portion of a stand mixer, housing the motor which runs at 275 watts and controls a variety of minor parts also found on the tilt-head. The **locking lever**, located on the right side of the mixer, is a safety precaution to ensure that the tilt-head does not lift up, flinging mixture around or catching on loose cloth in the surrounding area. On the left side of the mixer resides the **speed control lever** which ranges from 'off' to the speed of 10, perfect for kneading bread or whipping a meringue. The various speed settings are accommodating to the user, allowing just about anything to be mixed. Also on the tilt-head is the **attachment hub**, a little metal disk with the KitchenAid logo, that when removed can house optional cooking attachments. There are over 12 attachments to choose from: food grinders, can openers, juicers, pasta rollers, and more.

The Mixing Arm

Technicalities may place the mixing arm as a part of the tilt-head, but the mixing arm is responsible for so much that it cannot be forgotten. A few minor parts found on the mixing arm are the **mixing tools** included with your purchase: a paddle, used for the majority of mixing; a dough hook, for mixing bread dough; and a whip, for mixing whipped cream, meringues, or even pudding. The **"59-point Planetary Mixing Action"** as described by the KitchenAid website is another minor part of the mixing arm, allowing the mixing tools to reach every portion of the bowl, ensuring that there is no mixture left untouched.

The Base

The base of the stand mixer allows the device to stand up-right and the **bowl-locking mechanism**, a silver plate on the top-side of the stand with divots that the mixing bowl slides into and when pivoted, is locked into during the mixing process. Although most of the optional features for this model of stand mixer are designed for the attachment hub, there are a few **optional attachments**, such as the ice cream maker, that are designed to be used on the base of the mixer.

Conclusion

All of the singular pieces that can be found on KitchenAid stand mixers, the major parts as well as the minor parts, come together to form one unit - a unit that exists to simplify your experience in the kitchen, whether you are a novice or a professional.

Specifications

Model	K45SSWH
Size	25lbs, 14 ¹ / ₈ x 13 ¹⁵ / ₁₆ x 8 ³ / ₄
Included with Purchase	Flat beater, six-wire whip, dough hook
Optional Attachments	Flex-edge beater, ice cream maker, meat grinder, pasta press, & more