

ANKARSRUM®

AKM 6230 Series Type: N30



Ankarsrum USA—English Manual

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Parts included with the AKM 6230 Basic Package:

1. 7 Lt. Stainless Steel Bowl (8 Qt.)
2. Dough Scraper
3. Dough Roller
4. Dough Hook
5. 3.5 Lt. Plastic Beater Bowl (3.7 Qt.)
6. Single Wire Beaters
7. Multi-Wire Balloon Whisks
8. Beater Housing and Gear
9. Plastic Bowl Lid
10. Cast Aluminum Mixer/Motor Base
11. **Not Pictured:** White plastic shaft for Plastic Beater Bowl

Safety Instructions & Warnings

1. READ ALL INSTRUCTIONS.
2. To protect against risk of electrical shock, do not put the base into water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Remove all accessories from the mixer before washing.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. Contact your retailer to find the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
8. The use of attachments not recommended or sold by Ankarsrum may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over the edge of a table or counter or contact a hot surface.
11. When using attachments, refer to the attachment instructions for specific operating safeguards.
12. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

SAVE THESE INSTRUCTIONS



Warning: Never leave the appliance unattended when it is plugged in. Moving parts can cause personal injuries.

Start/Stop Instructions:

- Insert plug into wall socket and secure into the back of the motor base.
- The Assistant is started by turning the On/Off/Timer knob ① to the ON position for continuous use or to the desired time from 1 to 12 minutes. If you wish to stop the machine or interrupt a set time, simply turn the knob back to the OFF position.
- The speed adjustment knob ② can be used to regulate the bowl speed. For suitable speed settings, please refer to specific recipes or attachment use. The general terminology used for the speed control knob in this manual and our recipes is that of a clock. The lowest speed is set at 12 o'clock. Our recipes follow specific instructions for mixing at 3 o'clock, 6 o'clock and so on.

Speed Control Conversion Chart

Low	12—1 o'clock
Medium-Low	2—3 o'clock
Medium	3—4 o'clock
Medium-High	5—6 o'clock
High	7—8 o'clock



How to assemble the Bowl, Dough Scraper and Dough Roller

- Place the bowl onto the motor base and gently turn until the bowl drops down onto the drive socket.
- Place the dough scraper down into the smaller hole located near the tension knob ②.
- To attach the dough roller, loosen the tension knob, allowing the arm ① to swing over the top of the bowl. Pull up on the pin ③, position the roller under the arm and push the pin down into the center of the roller. Gently allow the arm/roller to return to the side of the bowl. When kneading dough, lock the arm and roller away from the rim of the bowl by pulling the arm towards the middle of the bowl and tightening in place using the tension knob.



How to assemble the Dough Hook and Dough Scraper

- Place the bowl onto the motor base and gently turn until the bowl drops down onto the drive socket.
- Place the dough scraper down into the smaller hole located near the tension knob ②.
- To attach the dough hook, fit the dough hook into the larger hole located near the tension knob. Loosen the tension knob, allowing the arm ① to swing over the top of the bowl. Pull up on the pin ③ and gently push down into the slot on the side of the dough hook. Tighten the tension knob so that dough hook is locked in the center of the bowl. When kneading dough with the dough hook, you do not want the hook moving inside the bowl.



Tips for using the Dough Roller & Dough Scraper

- **Dough Mixing:** Use the roller and scraper for yeast dough recipes with higher hydration. Start the machine on the lowest speed with the dough roller resting against the rim of the bowl. Start with your liquid ingredients and then slowly begin adding your flour. As the dough thickens, adjust the roller away from the side of the bowl and lock in place using the tension knob. The distance of the roller from the rim of the bowl is determined by the amount of dough you are mixing. You will want the roller to apply gentle pressure to the dough as it passes between the roller and the side of the bowl but do not want the roller too close that it pushes the dough up and out of the bowl. **NOTE:** When “locking” the arm/roller in place, the arm is still able to move towards the center of the bowl. If the amount of dough in the bowl begins moving the arm/roller back and forth too harshly, reduce the speed and adjust the roller a little further away from the side of the bowl. Follow specific recipe for kneading speed and time.
- **Creaming Butter or Margarine:** Place **ROOM TEMPERATURE** butter or margarine with sugar into the bowl. The roller should be resting against the rim of the bowl. Start machine on low and slowly increase speed to a high/medium (about 6 o’clock on the speed knob). If ingredients collect in the center of the bowl, gently swing the arm/roller into the center a couple of times to ensure complete mixing. Run for approximately 5 minutes for best results. (Butter and margarine will stick to the roller at the beginning but will work itself off and cream beautifully).
- **Cookies:** Follow directions above for creaming butter and sugar. Once creamed, reduce speed to low and add remaining cookie ingredients. Again, if ingredients collect in the center of the bowl, gently swing the arm/roller back and forth to ensure proper mixing. If mixing a large batch of cookies, adjust arm/roller slightly away from the rim of the bowl and lock in place by tightening the tension knob.



Tips for using the Dough Roller & Dough Scraper Cont.

- **Cakes:** With roller resting against the rim of the bowl, combine ingredients and mix on medium/high speed for about 5 minutes or until mixture is well mixed. Remember to gently swing the arm/roller into the center of the bowl to ensure all ingredients are incorporated.
- **Whipping Cream (2-4.5 cups):** Pour whipping cream into the stainless steel bowl. With the roller resting against the rim of the bowl, turn machine on starting on the lowest speed. Slowly increase speed to medium/high (about 6 o'clock on the speed dial) and whip until cream has reached the desired thickness. **NOTE:** For better results, the stainless steel bowl may be chilled in the refrigerator or freezer before adding the cream.
- **Meringue (4-12 egg whites):** Combine egg whites and sugar into the stainless steel bowl. With the roller resting against the rim of the bowl, turn machine on starting on the lowest speed. Slowly increase speed to medium/high (about 6 o'clock on the speed dial) and whip until the desired stiffness is reached. **NOTE:** For better results, the stainless steel bowl may be chilled in the refrigerator or freezer before adding the egg whites.
- **Mashed Potatoes (1-5 lbs):** Place cooked potatoes into the stainless steel bowl with the roller resting against the side of the bowl. Turn machine on starting on the lowest speed. Add additional desired ingredients. Apply gentle pressure to the arm/roller at the top, forcing potatoes to mash. **NOTE:** Be careful not to overmix your potatoes causing them to become gummy.
- **Mincemeat, Sausage Meat, Pate (1-6.5 lbs):** Mix ground meat at medium speed (about 4 o'clock on the speed dial). If you are mixing large quantities, adjust roller about 2 inches away from the side of the bowl and lock in place by tightening the tension knob.
- **CLEANING:** Bowl, dough roller, dough scraper and spatula are dishwasher safe! To wash by hand, use warm soapy water with a sponge or dish cloth.

Arm/Roller Positioning Chart for Bread Dough and other mixing options.

Recipe/Technique	Positioning Tension Knob	Arm/Roller Position	Starting Speed
Kneading bread dough (1-3 cups of flour).	Tightened (by turning towards you) to secure the arm so it cannot move back to the rim of the bowl.	Roller should be 1 inch from the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion chart on page 5.
Kneading bread dough (3-5 cups of flour).	Tightened (by turning towards you) to secure the arm so it cannot move back to the rim of the bowl.	Roller should be about 2 inches from the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion chart on page 5.
Kneading bread dough (5-9 cups of flour).	Tightened (by turning towards you) to secure the arm so it cannot move back to the rim of the bowl.	Roller should be about 3 inches from the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion chart on page 5.
Kneading bread dough (9-15 cups of flour).	Tightened (by turning towards you) to secure the arm so it cannot move back to the rim of the bowl.	Roller should be about 4 inches from the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion chart on page 5.
Kneading bread dough (15-21 cups of flour).	Tightened (by turning towards you) to secure the arm so it cannot move back to the rim of the bowl.	Roller should be as far away from the rim of the bowl as it will go.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion chart on page 5.

NOTE: Arm/Roller positioning are just suggestions and will depend on the stiffness of the dough. You will always want the roller to be close enough to the rim of the bowl to apply gentle pressure to the dough as it passes between the roller and the side of the bowl. However, make sure the roller is far enough away from the rim of the bowl as not to push the dough up and out of the bowl or to force the roller to move too harshly towards the middle of the bowl. If this happens, adjust the roller a little further away from the rim of the bowl and reduce speed just a bit.

Combining wet and dry ingredients.	Loosened (by turning away from you) to allow free movement of arm/roller back and forth.	Roller should rest flush against the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion Chart on page 5.
Creaming butter and sugar for cookies, cakes or icing.	Loosened (by turning away from you) to allow free movement of arm/roller back and forth.	Roller should rest flush against the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion Chart on page 5.
Aerating ingredients (such as egg whites or whipping cream).	Loosened (by turning away from you) to allow free movement of arm/roller back and forth.	Roller should rest flush against the rim of the bowl.	Begin on low and follow specific recipe instructions, referring to the Speed Control Conversion Chart on page 5.



Tips for using the Dough Hook & Dough Scraper

- **Yeast Dough:** Use the dough hook for low hydration yeast doughs. Add all ingredients into the stainless steel bowl with the hook locked about 2 inches away from the rim of the bowl. Start the machine on the lowest speed. As the dough thickens, adjust arm/hook away from the side of the bowl, positioning and locking in the middle of the bowl. Follow specific recipe for kneading speed and time. **NOTE:** For large quantities of dough, first add about half of the flour. Mix well before adding the rest of the flour.
- **Mincemeat (1-5.5 lbs):** Lock the dough hook in the center of the bowl and run at medium speed (about 4-5 o'clock on the speed knob).
- **CLEANING:** The dough hook is dishwasher safe! To wash by hand, use warm soapy water and a sponge or dish cloth.



How to assemble the Double Beater Bowl

- Remove the stainless steel bowl from the motor base.
- Place the double beater bowl shaft ① onto the motor base and gently turn until the shaft fits snugly onto the base.
- Slide the double beater bowl ② down over the shaft, gently turning until the bowl drops down into place. The spout should be facing the mixer arm and the bowl handle should be facing out over the ON/OFF knob.
- Determine which set of beaters you will use. Multi-wire balloon whisks ④ or the single wire whips ⑤.
- To change out beaters, place the beater house ③ down on a hard surface with the beaters pointing up (as shown above). Gently pull on the beaters and they will pop off to reveal a metal prong. Take the new beater and slide down over the prong, making sure to line up the teeth on the beater and the teeth on the large center gear. Gently snap into place. This is the same technique you will use to clean your beater.
- **NOTE:** The large gear inside the beater housing ③ will come out for cleaning once the beaters are removed. The gear must be in the housing in order for the beaters to snap into place.



Tips for using the Double Beater Bowl

- **WARNING:** Butter, margarine and cream cheese should **ALWAYS** be at room temperature before using the double whisk bowl and beaters.
- **Multi-wire Balloon Whisks** ①: should be used for light mixtures only. Whipping cream, egg whites, light icings (glazes), meringue and marshmallows. **NOTE: The beater bowl is heat safe and boiling sugar can be poured into it.**
- **Single-wire Whips** ②: should be used for soft cookie dough, cake batter, pancake batter, muffin batter and brownies. **NOTE:** A basic chocolate chip cookie dough would be considered a “soft” cookie dough. A thick cookie dough calling for oatmeal, nuts, seeds, chocolate chunks and fruit should be mixed in the stainless steel bowl with the dough roller and dough scraper.
- **Mixing Instructions:** Always start mixing on the lowest setting and slowly increase speed.
- **Cookie Dough:** Place room temperature butter or margarine along with sugar into the double beater bowl and place the beater housing with single-wire beaters in place. Start machine on the lowest speed and slowly increase to medium/high (about 6 o’clock on the speed knob). Once butter and sugar are creamed, return to lowest speed and add remaining ingredients. Mix just until dry ingredients are combined and turn machine off. **NOTE:** Overmixing can cause cookie dough to be tough and the stiffer the dough, the bigger the risk of beaters or double beater gears breaking.
- **CLEANING:** All double beater bowl parts are dishwasher safe. Beaters should be placed in the top rack of dishwasher and bowl should be placed in the lower rack but not directly over the drying element as it may deform the plastic. To wash by hand, use warm soapy water and wash with a sponge or cloth!

FAQ

“Which bowl and mixing attachment should I use for....?”

Use the below chart to determine which bowl and mixing attachment should be used for a specific recipe. If you do not see your desired recipe listed here, please contact us at: support@ankarsrumoriginalusa.com and we will do our best to offer support and suggestions.

SS Bowl + Roller/Scraper	SS Bowl + Dough Hook	Plastic Beater Bowl + Balloon Whisks	Plastic Beater Bowl + Single-Wire Whips
Yeast Dough w/ High Hydration Creaming Butter Stiff Cookie Dough (Recipes with lots of extras: chocolate chunks, fruits, nuts, rolled oats. Gingersnaps, sugar cookies) Cake Batter (excellent for Pound Cake) Cheesecake Stiff Buttercream Frosting Whipping Cream (Benefit: Larger Volume / Chilled Bowl) Egg Whites (Benefit: Larger Volume / Chilled Bowl) Mashed Potatoes (Larger Volume) Mincemeat Pate A Choux or Cream Puff Dough	Yeast Dough w/ Low Hydration Mincemeat	Whipping Cream Egg Whites Icing—Light or glazes Marshmallows NOTE: These beaters are best for recipes which require beating air into the food. CAUTION: Always begin mixing on low, slowly increasing speed.	Soft Cookie Dough (Basic chocolate chip, spritz cookies, cheese straws, Danish shortbread butter cookies) Cake Batter Pancakes Brownies *Biscuit Dough *Scones *Pie Dough ^Pasta Dough *NOTE: When making these recipes, ALWAYS use shaved or grated cold butter. DO NOT use chunks of cold butter with these beaters as it will cause the beaters to break. ^For Pasta Dough: Mix on low, just until combined. Overmixing may cause beaters to break.

USA Warranty Policy

This Ankarsrum Model AKM6230 comes with a 7 year manufacturer's warranty on the motor base assembly. For detailed warranty information, visit the warranty page at:

www.ankarsrumoriginalusa.com

For warranty service, visit this same page and fill out a warranty repair ticket. Once submitted, a customer service agent will contact you to discuss and assess the problem. If your warranty issue is within 30 days of your purchase, we will replace or repair the unit at our discretion, covering ALL S/H, parts and labor. After the 30 days, you will be responsible for S/H to our repair facility in Woodstock, GA. Once the unit arrives, we will inspect to make sure the problem is, in fact, a warranty issue. Parts, labor and S/H back to you will be covered per your warranty. If we find that the service needed is due to misuse, we will contact you before repairing your machine to discuss your options.

If you have any questions, please reach out to us at:

support@ankarsrumoriginalusa.com

Customer Support Information

For step by step recipes and instructions on the use of the Ankarsrum Assistant and its many attachments, visit our Ankarsrum USA Recipe Blog:

<https://www.ankarsrumoriginalusa.com/blog>

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