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› KitchenAid KP26M1XNP 6 Qt. Professional 600 Series Bowl-Lift Stand Mixer - Nickel Pearl, Model:KP26M1XNP5 Nickel Pearl 6 Quart

KitchenAid KP26M1XNP5

KitchenAid Professional 600 Series Bowl-Lift Stand Mixer

Model: KP26M1XNP5

PRODUCT OVERVIEW

The KitchenAid Professional 600 Series 6 Quart Bowl-Lift Stand Mixer is designed for versatility and durability, capable of handling large batches of ingredients for a wide variety of recipes. Its robust metal construction and 10-speed control ensure thorough mixing, kneading, and whipping. This mixer is compatible with over 10 optional hub-powered attachments (sold separately), expanding its functionality from food grinding to pasta making.

KEY FEATURES

- **Durable Metal Construction:** Built to last with 67 touchpoints around the mixer bowl for optimal mixing results.
- **6 Quart Stainless Steel Bowl:** Features a comfortable handle, ideal for small or large batches, capable of mixing up to 13 dozen cookies* in a single batch. The bowl is dishwasher safe.
- **Bowl-Lift Design:** Provides maximum stability, especially when kneading tough dough or mixing dense ingredients. The lever smoothly raises the mixing bowl into position, securing it with 3 lock points.
- **10 Speeds:** Offers precise control for nearly any task, from gentle stirring to high-speed whipping.
- **Versatile Attachments:** Compatible with over 10 optional hub-powered attachments (sold separately) for expanded culinary possibilities.
- **Included Accessories:** Comes with a 6 Quart Stainless Steel Bowl with handle, Coated Flat Beater, Coated Powerknead Spiral Dough Hook, Wire Whip, and Pouring Shield.

COMPONENTS AND ACCESSORIES



Figure 1: KitchenAid Professional 600 Series Stand Mixer in Nickel Pearl with bowl-lift design.



Figure 2: The KitchenAid Stand Mixer shown with its stainless steel mixing bowl and flat beater attachment, ready for use on a kitchen counter.



Figure 3: A detailed view of the KitchenAid Stand Mixer, highlighting the bowl-lift mechanism and the secure attachment points for the mixing bowl.



Figure 4: The KitchenAid Stand Mixer equipped with the wire whip attachment, suitable for aerating mixtures like egg whites or cream.

Included Attachments:

- **6 Quart Stainless Steel Bowl with Handle:** For mixing ingredients.
- **Coated Flat Beater:** Ideal for normal to heavy mixtures like cake batters, cookie dough, and mashed potatoes.
- **Coated Powerknead Spiral Dough Hook:** For mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
- **Wire Whip:** For incorporating air into ingredients like eggs, egg whites, and heavy cream.
- **Pouring Shield:** Helps prevent splash-outs and makes adding ingredients easier.

Additional attachments are available for purchase separately to expand the mixer's capabilities.

SETUP

1. **Unpack and Clean:** Carefully remove all components from the packaging. Wash the stainless steel bowl, flat beater, dough hook, and wire whip with warm, soapy water before first use. Rinse thoroughly and dry.

- 2. **Position the Mixer:** Place the stand mixer on a clean, dry, and stable countertop. Ensure there is enough space around the mixer for operation and attachment installation.
- 3. **Attach the Bowl:** Lift the bowl-lift lever to the down position. Place the mixing bowl onto the bowl-holding pins. Press down on the back of the bowl until it snaps into place.
- 4. **Install an Attachment:** Ensure the mixer is unplugged. Slide the desired attachment (flat beater, dough hook, or wire whip) onto the attachment shaft. Rotate the attachment until the pin on the shaft locks into the attachment's groove.
- 5. **Raise the Bowl:** Lift the bowl-lift lever to the up position. The bowl should be securely locked in place and the attachment should clear the bottom of the bowl.
- 6. **Plug In:** Plug the mixer into a grounded electrical outlet.

OPERATING INSTRUCTIONS

- 1. **Adding Ingredients:** With the bowl in the raised position and an attachment installed, add your ingredients to the mixing bowl. For liquid ingredients, consider using the pouring shield to minimize splashes.
- 2. **Selecting Speed:** The mixer features 10 speeds. Use the speed control knob located on the side of the mixer to select the desired speed.
 - **Stir (Speed 1):** For slow stirring, combining, and starting all mixing procedures.
 - **Slow Mixing (Speeds 2-4):** For mixing heavy batters, mashing potatoes, or mixing thin batters.
 - **Fast Mixing/Whipping (Speeds 6-8):** For creaming butter and sugar, beating eggs, or whipping cream.
 - **Fast Whipping (Speeds 9-10):** For whipping small amounts of cream or egg whites.
- 3. **Mixing:** Turn the mixer on to the desired speed. Allow the mixer to run until ingredients are thoroughly combined or the desired consistency is achieved.
- 4. **Stopping the Mixer:** Turn the speed control knob to "0" (Off) to stop the mixer.
- 5. **Removing the Bowl and Attachment:** Unplug the mixer. Lower the bowl by moving the bowl-lift lever to the down position. Remove the attachment by pushing it upward on the shaft and rotating it. Then, lift the mixing bowl off the pins.

MAINTENANCE AND CLEANING

- **Always Unplug:** Ensure the mixer is unplugged before cleaning or removing parts.
- **Bowl and Attachments:** The stainless steel bowl, coated flat beater, and coated dough hook are dishwasher safe. The wire whip should be hand-washed with warm, soapy water.
- **Mixer Head and Base:** Wipe the mixer head and base with a damp cloth. Do not immerse the mixer in water or other liquids.
- **Storage:** Store the mixer in a dry place. Keep attachments clean and dry when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Mixer does not start.	Not plugged in; power outage.	Ensure mixer is securely plugged into a working outlet. Check circuit breaker.
Attachment hits the bottom of the bowl.	Attachment clearance needs adjustment.	Refer to the "Attachment to Bowl Clearance" section in the full user manual for adjustment instructions.

Problem	Possible Cause	Solution
Mixer seems loud or makes unusual noises.	Normal operation sounds; heavy load.	Some motor sounds are normal. If noise is excessive or new, ensure the bowl and attachment are correctly installed. Reduce batch size if mixing heavy dough.
Mixer stops during operation.	Overload protection activated.	Turn off the mixer, unplug it, and let it rest for 10-15 minutes. Reduce the load if mixing a very heavy mixture.

SPECIFICATIONS

- **Brand:** KitchenAid
- **Model Name:** Pro 600 Series
- **Model Number:** KP26M1XNP5
- **Color:** Nickel Pearl
- **Product Dimensions:** 14.5"D x 11.25"W x 16.5"H
- **Item Weight:** 25 Pounds
- **Capacity:** 6 Quarts
- **Controls Type:** Knob (10 Speeds)
- **Blade Material:** Stainless Steel (for bowl)
- **Special Feature:** Removable Bowl, Bowl-Lift Design
- **UPC:** 050946970226
- **Manufacturer:** KitchenAid
- **Date First Available:** November 26, 2006

WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official documentation provided with your product. You can also access digital versions of the user manuals:

- [User Manual \(PDF\)](#)
- [User Guide \(PDF\)](#)

For further assistance, please visit the official KitchenAid website or contact their customer service directly.

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