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### KitchenAid KP26M1XWH

## KitchenAid Pro 600 Series 6-Quart Bowl-Lift Stand Mixer

MODEL: KP26M1XWH

### Important Safety Information

Always unplug the stand mixer from the electrical outlet before cleaning, inserting, or removing parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from moving beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.

This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, please refer to the full user manual.

### Setup and Assembly

Before first use, ensure all packaging materials are removed. Clean the mixing bowl and attachments according to the 'Maintenance and Cleaning' section.



Figure 1: KitchenAid Pro 600 Series Stand Mixer with bowl attached.

## Attaching the Mixing Bowl

1. Ensure the mixer is unplugged and the speed control is set to '0'.
2. Raise the motor head to its highest position using the bowl-lift lever.
3. Place the stainless steel mixing bowl onto the bowl-holding plate, aligning the pins on the mixer with the notches on the bowl. Press down firmly until the bowl snaps into place.
4. Lower the motor head by pushing the bowl-lift lever down.



Figure 2: Front view of the mixer, showing the bowl-lift arms and attachment points.

## Attaching Accessories

1. With the mixer unplugged and the bowl attached, slide the desired attachment (flat beater, wire whip, or dough hook) onto the beater shaft.
2. Rotate the attachment until the pin on the shaft locks into the groove of the attachment.

## Operating Instructions

The KitchenAid Pro 600 Series Stand Mixer features a powerful motor and 10 distinct speeds, allowing for versatile mixing from gentle stirring to high-speed whipping.

### Speed Control Guide

Speed Setting	Recommended Use
Stir (0-1)	For slow stirring, combining, and starting all mixing procedures.
2	For slow mixing, mashing, and cutting in shortening.
4	For medium mixing, beating, and creaming.
6	For fast mixing, beating, and creaming.
8	For whipping cream, egg whites, and boiled frostings.
10	For fast whipping of small quantities of cream or egg whites.

To operate, ensure the mixer is plugged into a grounded outlet. Add ingredients to the bowl. Slide the speed control lever to the desired setting. Always start at a lower speed and gradually increase as needed to prevent splashing.



Figure 3: The mixer efficiently kneading dough using the Powerknead Spiral Dough Hook.



Figure 4: The mixer in use, demonstrating its capacity for baking tasks.

## Attachments

The KitchenAid Pro 600 Series Stand Mixer comes with three essential attachments to handle a wide range of recipes:

- **Coated Flat Beater:** Ideal for normal to heavy mixtures such as cakes, frostings, cookies, and mashed potatoes.
- **Coated Powerknead Spiral Dough Hook:** For mixing and kneading yeast doughs like bread, pizza dough, and pasta dough.
- **Wire Whip:** Used for incorporating air into ingredients, such as eggs, egg whites, whipping cream, and boiled frostings.
- **Pouring Shield:** Helps prevent splash-out and makes adding ingredients easier during mixing.

Additional hub-powered attachments (sold separately) can be connected to the front power hub for expanded functionality, including food grinders, pasta makers, and more.

## Maintenance and Cleaning

Proper care ensures the longevity and performance of your KitchenAid Stand Mixer.

### Cleaning the Mixing Bowl and Attachments

- The 6-quart stainless steel mixing bowl is dishwasher safe.
- The Coated Flat Beater, Coated Powerknead Spiral Dough Hook, and Wire Whip should be hand washed with warm, soapy water and dried thoroughly. Do not wash these attachments in a dishwasher as it may damage the coating or finish.
- The pouring shield is top-rack dishwasher safe.

### Cleaning the Mixer Body

Wipe the mixer body with a damp cloth. Do not immerse the mixer in water or other liquids. Do not use abrasive cleaners or scouring pads.

## Troubleshooting

If your mixer experiences issues, please refer to the following common solutions. For more detailed troubleshooting, consult the complete user manual available online.

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a grounded electrical outlet. Verify that the speed control lever is set to '0' before turning the mixer on. The mixer has a safety feature that prevents it from operating if the speed control is not at '0' when plugged in or turned on.
- **Attachment not reaching ingredients:** The mixer is designed with a bowl-lift mechanism. Ensure the bowl is properly seated and the bowl-lift lever is fully engaged in the 'up' position.
- **Motor sounds strained:** This may occur when mixing very heavy doughs or large quantities. Ensure you are not exceeding the recommended capacity for the 6-quart bowl. Reduce the load if necessary.

## Specifications

Feature	Detail
Brand	KitchenAid
Model Name	KP26M1XWH
Color	White

Feature	Detail
Product Dimensions	14.5"D x 11.25"W x 16.5"H
Blade Material	Stainless Steel (for bowl)
Special Feature	Removable Bowl
Capacity	6 Quarts
Controls Type	Knob
Item Weight	25 Pounds
Dishwasher Safe (Bowl)	Yes
Manufacturer	KitchenAid

## Warranty and Support

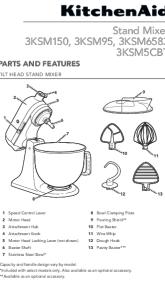
For warranty information, product registration, or further assistance, please visit the official KitchenAid website or refer to the full user manual provided with your product. A digital version of the user manual is available at: [User Manual \(PDF\)](#).

Contact KitchenAid Customer Service for any questions or concerns not addressed in this manual.

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## Related Documents - KP26M1XWH

	<p><a href="#">KitchenAid Bowl Lift Stand Mixer: Instructions and Recipes</a></p> <p>Explore the capabilities of your KitchenAid Bowl Lift Stand Mixer with this comprehensive guide. It includes detailed instructions, safety information, troubleshooting tips, and a vast collection of recipes for baking and cooking.</p>
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## KitchenAid Stand Mixer Manual: Parts, Features, Assembly, Usage, Safety, and Warranty

Comprehensive guide for KitchenAid Stand Mixers (models 3KSM150, 3KSM95, 3KSM6583, 3KSM5CBT, 3KSM5CBTWH, 3KSM5CBTER) covering parts identification, features, assembly instructions for tilt-head and bowl-lift models, product usage, speed control, accessory guide, safety precautions, care and cleaning, troubleshooting, and warranty information.



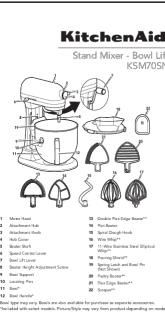
## [KitchenAid Commercial Bowl Lift Stand Mixer: Safety and Operating Instructions](#)

Comprehensive safety and operating instructions for the KitchenAid Commercial Bowl Lift Stand Mixer, covering product safety, important safeguards, care, cleaning, and detailed information. Includes model W11669707A.



[KitchenAid KP26M1XCE5 6 Qt. Stand Mixer Owner's Manual and Parts List](#)

Official owner's manual and comprehensive parts list for the KitchenAid KP26M1XCE5 Professional 600 Bowl Lift 6 Qt. Stand Mixer, including color variations, internal components, base parts, and accessory parts.



KitchenAid KSM70SN Stand Mixer User Manual and Safety Guide

Comprehensive guide for the KitchenAid KSM70SN Bowl Lift Stand Mixer, covering safety, assembly, usage, care, troubleshooting, and warranty information.



KitchenAid Bowl Lift Stand Mixer: Safety and Operating Instructions

Essential safety, operating, care, and warranty information for the KitchenAid Bowl Lift Stand Mixer. Learn how to use your appliance safely and effectively.