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> KitchenAid KP26M1XAQ 575 Watt Stand Mixer Instruction Manual

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Model: KP26M1XAQ | Brand: KitchenAid

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Please read all instructions before operating your KitchenAid Stand Mixer.

- Read all instructions.
- To protect against risk of electrical shock, do not place the mixer base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away from beaters during operation to reduce the risk of injury to persons and/or damage to the mixer.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the power cord hang over the edge of a table or counter.
- Do not let the power cord contact hot surfaces, including the stove.
- Remove flat beater, wire whip, or dough hook from mixer before washing.

PRODUCT OVERVIEW

The KitchenAid Professional 600 Series 6 Quart Bowl-Lift Stand Mixer (Model KP26M1XAQ) is designed for efficient and powerful mixing. It features a 575-watt motor and 10 distinct speeds, making it suitable for a wide range of culinary tasks. The bowl-lift design provides stable support for the mixing bowl during operation, especially when handling large or heavy ingredients.



Front view of the KitchenAid KP26M1XAQ 575 Watt Stand Mixer in Aqua Sky color, showcasing its bowl-lift design.

Included Components:

- (1) 6 Quart Stainless Steel Bowl with handle
- (1) Coated Flat Beater
- (1) Coated Powerknead™ Spiral Dough Hook
- (1) Wire Whip
- (1) Pouring Shield



The KitchenAid Stand Mixer shown with its standard attachments: the wire whip, flat beater, and dough hook, alongside the stainless steel mixing bowl.

SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all included accessories are present and inspect for any damage.
2. **Placement:** Place the stand mixer on a clean, dry, and stable countertop. Ensure there is adequate space around the mixer for safe operation and proper ventilation.
3. **Attaching the Bowl:**
 - Lift the bowl-lift handle to the down position.
 - Place the bowl supports over the bowl-holding pins.
 - Press down on the back of the bowl until the bowl pin snaps into the spring latch.
 - Lower the bowl-lift handle to the up position, ensuring the bowl is securely locked in place.
4. **Attaching an Accessory:**
 - Turn the mixer off and unplug it from the electrical outlet.

- Slide the desired accessory (flat beater, wire whip, or dough hook) onto the beater shaft.
- Turn the accessory clockwise until it hooks over the pin on the shaft.

5. Adjusting Beater-to-Bowl Clearance (if necessary):

- The mixer is factory-adjusted for optimal beater-to-bowl clearance. If the flat beater strikes the bottom of the bowl or is too far from it, adjustment may be required.
- Turn the mixer off and unplug it.
- Raise the bowl-lift handle to the up position.
- Locate the adjustment screw (A), typically found near the mixer head.
- To raise the flat beater (further from the bowl), turn the screw (A) slightly counter-clockwise.
- To lower the flat beater (closer to the bowl), turn the screw (A) slightly clockwise.
- Tighten the screw (A) after adjustment.
- Test the adjustment with a small amount of batter or flour. Repeat adjustment if necessary until the beater clears the bottom of the bowl by a small margin.



This image illustrates the dimensions of the mixer and indicates the general area for the adjustment screw (A) for beater-to-bowl clearance, usually located on the mixer head.

1. **Power On:** Ensure the mixer is properly assembled with the bowl and desired attachment, and then plug it into a standard 120 Volt AC electrical outlet.
2. **Selecting Speed:** The mixer features 10 speeds. Rotate the speed control knob to the desired setting. Start at a lower speed and gradually increase as needed to prevent splashing.

Attachment Usage Guide:

| Attachment | Recommended Use | Typical Speeds |
|-------------|---|----------------|
| Flat Beater | For normal to heavy mixtures such as cakes, cookies, pastries, quick breads, mashed potatoes, and pie crusts. | Stir to 6 |
| Wire Whip | For mixtures that need air incorporated, such as eggs, egg whites, heavy cream, boiled frostings, and mayonnaise. | 8 to 10 |
| Dough Hook | For mixing and kneading yeast doughs such as bread, rolls, pizza dough, and coffee cakes. | 2 |



The KitchenAid Stand Mixer actively mixing ingredients in its stainless steel bowl, demonstrating its use for baking tasks like cake preparation.



The KitchenAid Stand Mixer kneading dough using the spiral dough hook, suitable for bread and other yeast-based recipes.

Using the Pouring Shield:

Attach the pouring shield to the bowl to help prevent splashing of ingredients and to facilitate easy addition of ingredients during mixing. Ensure it is properly seated on the bowl before starting the mixer.

Stopping the Mixer:

Always turn the speed control knob to "0" (Off) and unplug the mixer from the electrical outlet before removing the bowl or attachments, or when the mixer is not in use.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your KitchenAid Stand Mixer.

- **Before Cleaning:** Always turn the speed control to "0" (Off) and unplug the mixer from the electrical outlet.
- **Mixer Head:** Wipe the mixer head and base with a damp cloth. Do not immerse the mixer base in water or any other liquid.

- **Stainless Steel Bowl:** The 6-quart stainless steel bowl is dishwasher safe. It can also be washed by hand with warm, soapy water and rinsed thoroughly.
- **Attachments (Flat Beater, Dough Hook, Wire Whip):**
 - The coated flat beater and coated dough hook are dishwasher safe.
 - The wire whip should be hand-washed in warm, soapy water and rinsed thoroughly.
- **Pouring Shield:** The pouring shield is dishwasher safe.
- **Storage:** Store the mixer in a dry place. Ensure all attachments and the bowl are clean and dry before storing.

TROUBLESHOOTING

If your mixer experiences issues, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|--|--|--|
| Mixer does not start. | Not plugged in; power outlet not working; speed control not set. | Ensure mixer is securely plugged in. Check power outlet with another appliance. Turn speed control to a setting between 1 and 10. |
| Beater strikes the bowl. | Beater-to-bowl clearance needs adjustment. | Refer to "Adjusting Beater-to-Bowl Clearance" in the Setup section. |
| Mixer seems noisy or vibrates excessively. | Normal operation for heavy-duty mixers; mixer not on a stable surface. | Some noise is normal, especially with heavy loads. Ensure the mixer is on a flat, stable surface. If noise is unusual or excessive, contact customer support. |
| Motor stops during operation. | Overload protection activated. | Turn the speed control to "0" (Off) and unplug the mixer. Remove some of the mixture. Wait 10-15 minutes for the motor to cool down. Plug in and restart at a lower speed. |

SPECIFICATIONS

| | |
|------------------------------------|---|
| Model Number | KP26M1XAQ |
| Brand | KitchenAid |
| Wattage | 575 Watts |
| Voltage | 120 Volts |
| Capacity | 6 Quarts |
| Number of Speeds | 10 |
| Material (Body) | Metal |
| Material (Bowl/Attachments) | Stainless Steel (Bowl), Coated Metal (Flat Beater, Dough Hook), Stainless Steel (Wire Whip) |
| Color | Aqua Sky |
| Dimensions (H x W x D) | 16 1/2" x 11 1/4" x 14 1/2" (approx. 41.91 cm x 28.58 cm x 36.83 cm) |
| Item Weight | 25 Pounds (approx. 11.34 kg) |
| Dishwasher Safe Parts | Stainless Steel Bowl, Coated Flat Beater, Coated Dough Hook, Pouring Shield |

WARRANTY AND SUPPORT

This KitchenAid Stand Mixer is covered by a **1-Year Limited Warranty** from the date of purchase. This warranty covers defects in material or workmanship under normal household use.

For warranty service, troubleshooting assistance, or to order replacement parts, please contact KitchenAid Customer Service. KitchenAid is recognized for its commitment to customer satisfaction and comprehensive support.

For the most current contact information and detailed warranty terms, please visit the official KitchenAid website or refer to the warranty card included with your product.