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Nutrimill NMA6001-BLK

NutriMill Artiste Electric Stand Mixer

Model: NMA6001-BLK

1. INTRODUCTION

Thank you for choosing the NutriMill Artiste Electric Stand Mixer. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain for future reference.



Image 1.1: The NutriMill Artiste Electric Stand Mixer, featuring a white body with black trim.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions.
- To protect against risk of electrical shock, do not immerse 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended household use.
- Do not overload the mixer. Refer to the maximum dough capacity warning on the lid.

3. PACKAGE CONTENTS

Your NutriMill Artiste Electric Stand Mixer package includes:

- Bottom Drive Mixer Base
- 6.5 Quart Easy Grip Bowl
- Lid with Easy Access Cover
- Extended Length Dough Hook
- Metal Whip Drive
- Wire Whips (2)
- Recipe Book



Image 3.1: Diagram illustrating the mixer's dimensions and listing the included components.

4. SETUP

1. **Place the Mixer Base:** Position the mixer base on a clean, dry, and stable countertop. The suction cup feet on the bottom of the base will help prevent movement during operation.
2. **Attach the Bowl:** Align the 6.5-quart easy-grip bowl with the mixer base. Gently twist the bowl clockwise until it locks securely into place.
3. **Insert the Drive:** Place the metal whip drive or the extended length dough hook onto the central spindle in the bowl. Ensure it is seated correctly.
4. **Attach the Lid:** Place the lid with the easy access cover onto the bowl, aligning the tabs. Twist the lid clockwise to secure it. The easy access cover allows for adding ingredients during mixing without stopping the machine.



Image 4.1: The extended length dough hook, designed for efficient kneading.



Image 4.2: A pair of wire whips, ideal for aerating and mixing lighter ingredients.

5. OPERATING INSTRUCTIONS

The NutriMill Artiste mixer is designed for powerful and efficient mixing, especially for large batches of dough.

5.1 Speed Control

The mixer features a knob with multiple speed settings (0-6) and a pulse (P) option. Adjust the speed according to your recipe's requirements. Start at a lower speed and gradually increase as needed.



Image 5.1: The speed control knob, offering various settings and a pulse function.

5.2 Mixing and Kneading

The powerful 500-watt motor and bottom drive system are optimized for heavy-duty tasks like kneading up to 8 lbs of dough. For best results, add wet ingredients first, then gradually add dry ingredients through the easy access cover while mixing. Increase speed as the dough thickens to prevent it from climbing the hook.



Image 5.2: The mixer actively kneading a batch of dough in the 6.5-quart bowl.



Image 5.3: The mixer efficiently blending cake batter with the wire whips.



Image 5.4: The mixer preparing cookie dough, demonstrating its versatility.

5.3 Video Demonstrations

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Video 5.5: A detailed review of the NutriMill Artiste mixer, highlighting its performance with bread dough and overall features.

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Video 5.6: A user demonstrates the ease of use and powerful kneading capabilities of the NutriMill Artiste mixer.

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Video 5.7: An honest review showcasing the NutriMill Artiste's power for dough mixing.

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Video 5.8: A demonstration addressing the mixer's kneading effectiveness for electric stand mixers.

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Video 5.9: A user review highlighting the NutriMill Artiste as a necessity for bakers, especially for large dough batches.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity of your NutriMill Artiste mixer.

- **Unplug Before Cleaning:** Always unplug the mixer from the power outlet before cleaning.
- **Bowl and Attachments:** The 6.5-quart easy-grip bowl, lid, dough hook, and wire whips are dishwasher safe for convenient cleaning. For stubborn residue, soak in warm, soapy water before washing.
- **Mixer Base:** Wipe the mixer base with a damp cloth. Do not immerse the base in water or any other liquid.
- **Storage:** Store the mixer and its attachments in a dry place. The compact design allows for easy storage in cabinets or on countertops.



Image 6.1: The compact design of the NutriMill Artiste allows for convenient storage.

7. TROUBLESHOOTING TIPS

For optimal performance and to prevent common issues, consider the following:

- **Dough Sliding/Sticking:** Ensure ingredients are added in the correct order (wet first, then dry gradually). Adjust speed as dough thickens to prevent it from spinning on the hook. If dough is too dry, add a few drops of water.
- **Overloading:** Adhere to the maximum dough capacity of 8 lbs to prevent strain on the motor and potential damage to the lid or attachments.
- **Stability:** The suction cup feet are designed to keep the mixer stable. Ensure the countertop is clean and dry for maximum suction.

8. SPECIFICATIONS

Feature	Specification
Brand	Nutrimill
Model Number	NMA6001-BLK
Color	Black Trim
Product Dimensions	15.8"D x 16.4"W x 14.2"H
Special Feature	Adjustable Speed Control
Capacity	6.5 Liters (6.5 Quart Bowl)

Controls Type	Knob
Material	Stainless Steel (drive), Plastic (bowl)
Voltage	120 Volts
Wattage	500 watts
Noise Level	70 Decibels
Dishwasher Safe	Yes (Bowl, Lid, Attachments)
Item Weight	16.96 pounds

9. WARRANTY AND SUPPORT

The NutriMill Artiste Electric Stand Mixer comes with a **1-year manufacturer's warranty**. For warranty claims, technical support, or any inquiries regarding your product, please contact NutriMill customer service directly. Retain your proof of purchase for warranty validation.