

Hamilton Beach 63390

Hamilton Beach Electric Stand Mixer (Model 63390) - User Manual

Your guide to efficient mixing and baking.

INTRODUCTION

Welcome to the Hamilton Beach Electric Stand Mixer user manual. This appliance is designed to simplify your baking and cooking tasks with its powerful motor and versatile attachments. Please read these instructions carefully before using your mixer for the first time to ensure safe and optimal performance.

IMPORTANT SAFETY INSTRUCTIONS

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor base in water or other liquids.
- Keep hands, hair, clothing, and utensils away from moving parts during operation to prevent injury.
- Ensure the mixer is placed on a stable, flat, and dry surface during use.
- Supervise children closely when the appliance is in use.
- Do not operate the mixer with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.

COMPONENTS OVERVIEW

Your Hamilton Beach Electric Stand Mixer comes with several key components designed for various mixing needs:

- **Motor Base:** The main unit housing the motor and speed controls.
- **4-Quart Stainless Steel Bowl:** A durable bowl for mixing ingredients.
- **Dough Hook:** Ideal for kneading yeast doughs like bread and pizza.

- **Flat Beater:** Suitable for general mixing tasks such as batters, cookies, and cakes.
- **Whisk:** Designed for whipping cream, egg whites, and light batters.
- **Splash Guard:** Helps prevent ingredients from splattering during mixing.

Thorough mixing and complete bowl coverage

Attachments rotate around entire bowl



Image: Hamilton Beach Stand Mixer with its included Dough Hook, Flat Beater, and Whisk attachments.

SETUP INSTRUCTIONS

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the stainless steel bowl, dough hook, flat beater, whisk, and splash guard in warm, soapy water. Rinse thoroughly and dry. The motor base can be wiped with a damp cloth.
3. **Place the Bowl:** Position the 4-quart stainless steel bowl onto the mixer base and twist clockwise until it locks securely in place.
4. **Attach the Beater:** Press the 'PUSH' button to tilt the mixer head up. Select the desired attachment (dough hook, flat beater, or whisk). Align the attachment with the shaft and push it upwards, then twist to secure it. Ensure it clicks into place.
5. **Lower the Head:** Gently lower the mixer head until it locks into position.
6. **Add Splash Guard:** Slide the splash guard over the bowl, ensuring it fits snugly around the attachment and the bowl rim.

Video: A demonstration of attaching and detaching the mixer bowl and various attachments, including the dough hook, flat beater, and whisk. It also shows how to use the splash guard and operate the speed dial.

OPERATING INSTRUCTIONS

The Hamilton Beach Electric Stand Mixer features 7 speeds and planetary mixing action for thorough bowl coverage.

Speed Guide:

- **Speed 1 (Dough Hook):** For kneading heavy doughs like bread (max 750g).
- **Speeds 1-7 (Flat Beater):** For general mixing of batters, cakes, and cookies.
- **Speeds 6-7 (Whisk):** For whipping cream, egg whites, and light mixtures.

To operate, ensure the mixer is properly assembled and plugged into a power outlet. Turn the speed dial to your desired setting. To stop, turn the dial to 'OFF'.

Thorough mixing and complete bowl coverage

Attachments rotate around entire bowl

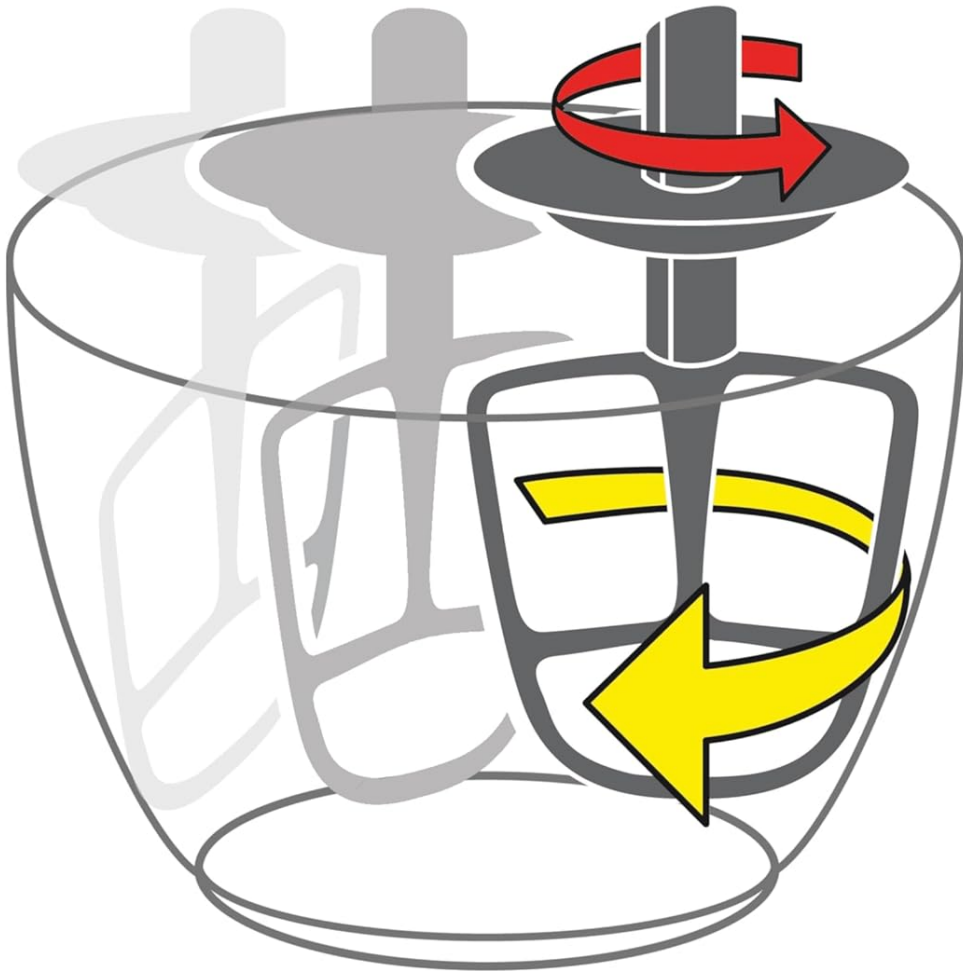


Image: Illustration of the planetary mixing action, where the attachment rotates around the entire bowl for thorough mixing.

Powers through the thickest dough



Image: The stand mixer effectively mixing thick cookie dough, demonstrating its power.

Durable stainless steel 4 qt. bowl with removable splatter shield



Image: Close-up of the durable 4-quart stainless steel bowl and the removable splatter shield in place on the Hamilton Beach Stand Mixer.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity of your stand mixer.

- **Attachments & Bowl:** The stainless steel bowl, dough hook, flat beater, whisk, and splatter shield are dishwasher safe for easy cleanup.
- **Motor Base:** Wipe the motor base with a damp cloth. Do not use abrasive cleaners or immerse in water.
- **Storage:** Store the mixer and its attachments in a dry place.

TROUBLESHOOTING

If you encounter issues with your Hamilton Beach Electric Stand Mixer, refer to the following common solutions:

- **Mixer does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the mixer head is fully lowered and locked into place.
- **Attachments not reaching ingredients:** Ensure the bowl is correctly seated and locked. If using small quantities, scrape down the sides of the bowl periodically.
- **Excessive noise or vibration:** This may occur with very thick doughs. Ensure you are not exceeding the maximum dough capacity (750g). Reduce the load if necessary.
- **Splattering during mixing:** Ensure the splatter shield is correctly installed. Start mixing at a lower speed and gradually increase.

For further assistance, please contact Hamilton Beach customer support.

SPECIFICATIONS

Feature	Detail
Brand	Hamilton Beach
Model Number	63390
Color	Black
Capacity	4 Quarts
Power	300 Watts, 230 Volts
Speeds	7
Material	Stainless Steel (Bowl)
Product Dimensions	8.5"D x 13.1"W x 13"H
Item Weight	10.2 Pounds
Dishwasher Safe Parts	Bowl, Dough Hook, Flat Beater, Whisk, Splatter Shield

Hamilton Beach®



Stand Mixer

Image: Hamilton Beach Stand Mixer with key dimensions (depth, width, height) indicated.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official Hamilton Beach website. You can also find additional resources and FAQs there.

Video: A brief overview highlighting the compact design of the Hamilton Beach Stand Mixer, suitable for various kitchen spaces.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question