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› Hamilton Beach Electric Stand Mixer, 4 Quarts, Dough Hook, Flat Beater Attachments, Splash Guard 7 Speeds with Whisk, Easy-Carry Top Handle, Black

Hamilton Beach Electric Stand Mixer, 4 Quarts, Dough Hook, Flat Beater Attachments, Splash

Hamilton Beach Electric Stand Mixer User Manual

Model: Electric Stand Mixer, 4 Quarts, Dough Hook, Flat Beater Attachments, Splash

1. INTRODUCTION

This manual provides important information for the safe and efficient operation of your Hamilton Beach Electric Stand Mixer. Please read all instructions carefully before using the appliance and retain this manual for future reference. The Hamilton Beach Electric Stand Mixer is designed to effortlessly mix thick batters and doughs for various baked goods, including bread, cookies, and more. Its powerful 300-watt motor ensures efficient performance for all your homemade recipes.

2. IMPORTANT SAFEGUARDS

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 place cord, plug, or mixer body 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 let cord contact hot surfaces, including the stove.
- Remove beaters from mixer before washing.
- This appliance is intended for household use only.

3. PARTS AND FEATURES

Familiarize yourself with the components of your Hamilton Beach Electric Stand Mixer.



Figure 3.1: The Hamilton Beach Electric Stand Mixer shown with its main body, stainless steel bowl, splash guard, dough hook, whisk, and flat beater attachments.

- **Mixer Head:** Contains the motor and attachment port. Features a built-in handle for easy lifting and moving.
- **Tilt-Back Head Release:** Button or lever to tilt the mixer head back for easy access to the bowl and attachments.
- **Speed Control Knob:** Used to select one of the 7 available speeds.
- **Mix Guide:** A helpful guide located on the mixer head to suggest appropriate speeds for different tasks.
- **4-Quart Stainless Steel Bowl:** Durable mixing bowl with handles for easy handling.
- **Splash Guard:** Helps prevent ingredients from splattering during mixing.
- **Flat Beater:** Ideal for normal to heavy mixtures such as cakes, cookies, and pastries.

- **Dough Hook:** Used for kneading yeast doughs like bread, pizza dough, and pasta dough.
- **Whisk:** Perfect for incorporating air into ingredients, such as whipping cream, egg whites, and light batters.

Easily access the bowl with tilt-back head

To add ingredients or
swap attachments



Figure 3.2: The tilt-back head feature allows easy access to the mixing bowl and simplifies attachment changes.



Easy to lift, move and store

With built-in handle

Figure 3.3: The integrated top handle makes the mixer easy to lift, move, and store.

4. SETUP AND ASSEMBLY

1. Before first use, wash the stainless steel bowl, splash guard, and all attachments (flat beater, dough hook, whisk) in warm, soapy water. Rinse thoroughly and dry. These parts are dishwasher safe.
2. Place the mixer on a clean, dry, and stable surface.
3. Ensure the mixer is unplugged from the power outlet.
4. Press the tilt-back head release to lift the mixer head.
5. Place the 4-quart stainless steel bowl onto the base, twisting slightly to secure it if necessary.
6. Select the desired attachment (flat beater, dough hook, or whisk). Align the attachment with the shaft in the mixer head and push upwards, then twist to lock it into place.
7. Lower the mixer head until it clicks into position.
8. Attach the splash guard by sliding it onto the mixer head, ensuring it covers the bowl opening.
9. Your mixer is now ready for use.

5. OPERATING INSTRUCTIONS

The Hamilton Beach Electric Stand Mixer features 7 speeds and a planetary mixing action for thorough, hands-free mixing.



Versatile

With 7 speeds, a slow first speed
and a mixing guide

Figure 5.1: The speed control knob and the integrated mix guide for optimal performance.

5.1 Adding Ingredients

- Ensure the mixer head is lowered and locked.
- Add ingredients to the stainless steel bowl. The splash guard helps contain ingredients.
- For adding ingredients during mixing, you can either pause the mixer and lift the head, or carefully add through the opening in the splash guard at a low speed.

5.2 Speed Selection

Refer to the Mix Guide on the top of the mixer head for recommended speeds for various tasks. The slow first speed is particularly useful for kneading bread and reducing splatter when combining dry and wet ingredients.

Mix Guide Recommendations

Speed	Task
1	Stirring, Folding, Kneading (slow start)
2-3	Mixing
4-5	Creaming, Beating
6-7	Whipping

1. Plug the mixer into a standard electrical outlet.
2. Turn the speed control knob to the desired speed setting.
3. Allow the mixer to operate until ingredients are thoroughly combined or the desired consistency is achieved.
4. When finished, turn the speed control knob to "OFF" (0) and unplug the mixer.
5. Press the tilt-back head release to lift the mixer head.
6. Remove the attachment by twisting and pulling downwards.
7. Remove the bowl from the base.



Bake with ease

Powerful 300 watt motor effortlessly mixes thick batters, bread doughs and more

Figure 5.2: The powerful 300-watt motor efficiently mixes thick batters and doughs.

Complete bowl coverage

Planetary mixing action rotates beaters around the bowl for thorough, hands-free mixing



Figure 5.3: The planetary mixing action ensures complete bowl coverage for thorough and consistent results.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your stand mixer.

- Always unplug the mixer before cleaning.
- **Mixer Body:** Wipe the mixer body with a damp cloth. Do not immerse the mixer body in water or any other liquid.
- **Stainless Steel Bowl, Splash Guard, and Attachments (Flat Beater, Dough Hook, Whisk):** These parts are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water, rinsed, and dried thoroughly.
- Do not use abrasive cleaners or scouring pads on any part of the mixer.
- Ensure all parts are completely dry before storing.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Mixer does not turn on.	Not plugged in; power outlet not working; mixer head not fully lowered.	Ensure the mixer is securely plugged into a working outlet. Check that the mixer head is fully lowered and locked into place.
Attachments are difficult to install or remove.	Improper alignment; food residue.	Ensure the attachment is correctly aligned with the shaft. Clean any food residue from the shaft and attachment opening.
Mixer seems to struggle with thick dough.	Overloaded; incorrect speed.	Do not exceed the recommended capacity of the bowl. Ensure you are using the appropriate speed (e.g., Speed 1 for kneading dough). If the motor overheats, it may temporarily shut off. Unplug and let it cool down.
Splatter during mixing.	Too high speed; splash guard not used.	Start at a lower speed, especially when adding dry ingredients. Ensure the splash guard is properly installed.

8. SPECIFICATIONS

Key technical specifications for your Hamilton Beach Electric Stand Mixer:



Stand Mixer
with 4 Quart Stainless Steel Bowl

Figure 8.1: Product dimensions for placement and storage.

Feature	Detail
Brand	Hamilton Beach
Model Name	Electric Stand Mixer, 4 Quarts, Dough Hook, Flat Beater Attachments, Splash
Color	Black
Product Dimensions (D x W x H)	14.5"D x 10.9"W x 14.4"H
Blade Material	Stainless Steel
Capacity	4 Quarts
Controls Type	Knob

Feature	Detail
Item Weight	5.7 Kilograms
Dishwasher Safe Parts	Yes (Bowl, Splash Guard, Attachments)
Motor Power	300 Watts

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Hamilton Beach website. Keep your purchase receipt as proof of purchase.

If you have any questions, require assistance, or need to order replacement parts, please contact Hamilton Beach Customer Service. Contact details can typically be found on the manufacturer's website or on the product packaging.

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

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Answered questions about this manual

How do I operate the Hamilton Beach Electric Stand Mixer?

To operate your Hamilton Beach Electric Stand Mixer, follow these basic setup and usage steps: Setup: Place the mixer on a stable surface and ensure it is unplugged. Press the tilt-back head release to lift...

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