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› Hamilton Beach Electric Stand Mixer User Manual

Hamilton Beach 63393

Hamilton Beach Electric Stand Mixer User Manual

Model: 63393

INTRODUCTION

The Hamilton Beach Electric Stand Mixer is designed to simplify your baking and cooking tasks. Featuring a powerful 300-watt motor and 7 speeds, it efficiently handles a variety of ingredients from light batters to heavy doughs. This manual provides essential information for the safe and effective use, maintenance, and care of your stand mixer.

Key features include a 4-quart stainless steel bowl, a splash guard, and three versatile attachments: a dough hook, a flat beater, and a whisk. The mixer's planetary mixing action ensures thorough and hands-free mixing, while the built-in handle allows for easy lifting, moving, and storage.



Figure 1: Hamilton Beach Electric Stand Mixer with its primary components.

SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the mixer.
- Do not immerse the motor base in water or other liquids.
- 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, 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.
- Ensure the mixer is placed on a stable, flat surface. The mixer is equipped with suction cups on its base for added stability during operation.

- 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.

COMPONENTS OVERVIEW

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

Includes everything you need

Dishwasher safe 4 quart stainless steel bowl with handles, splash guard, dough hook, whisk and flat beater



Attachments: Includes a dough hook for kneading bread and pizza dough, a flat beater for mixing batters and cookie dough, and a whisk for whipping cream and egg whites. All attachments are dishwasher safe.



4-Quart Stainless Steel Bowl: A durable mixing bowl with handles for easy handling and pouring. It is designed for complete bowl coverage during mixing and is dishwasher safe.



Versatile

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

Mixer Head with Mix Guide: The main unit houses the motor and features a convenient mix guide on top, indicating optimal speeds for different tasks. The head tilts back for easy access to the bowl and attachments.



Easy to lift, move and store

With built-in handle

Built-in Handle: Located on top of the mixer head, this handle provides a secure grip for lifting, moving, and storing the appliance.

SETUP

Follow these steps to set up your Hamilton Beach Stand Mixer for use:

1. **Placement:** Place the mixer on a clean, dry, and stable countertop. Ensure the suction cups on the base firmly grip the surface to prevent movement during operation.
2. **Attach Bowl:** Twist the stainless steel bowl onto the base until it locks securely into place.
3. **Install Attachment:** Press the TILT button on the side of the mixer to raise the head. Select the desired attachment (dough hook, flat beater, or whisk) and insert it into the attachment shaft. Twist to secure.
4. **Add Splash Guard:** If desired, place the clear splash guard over the bowl. The splash guard helps prevent ingredients from splattering during mixing.
5. **Lower Head:** Gently lower the mixer head until it clicks into place. Ensure it is fully locked before operation.

For a visual guide on setting up your mixer, please watch the official product demonstration video below:

Your browser does not support the video tag.

Video 1: Official Product Demonstration of the Hamilton Beach Stand Mixer, showing assembly and basic features.

OPERATING INSTRUCTIONS

Your Hamilton Beach Stand Mixer offers 7 speeds to accommodate various recipes. Refer to the mix guide on the mixer head for recommended speed settings:

Speed 1 (Stirring): Ideal for gently combining ingredients.

Speed 2 (Folding): Use for folding in delicate ingredients.

Speed 3 (Kneading): Best for kneading dough with the dough hook.

Speed 4 (Mixing): General mixing of batters and ingredients.

Speed 5 (Creaming): For creaming butter and sugar.

Speed 6 (Beating): For beating eggs or light batters.

Speed 7 (Whipping): High speed for whipping cream or egg whites to stiff peaks.

To adjust the speed, turn the knob located on the side of the mixer. The slower first speed is particularly useful for reducing splatter when adding dry ingredients to wet ingredients.



Bake with ease

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

Figure 2: The mixer effortlessly handles thick batters and doughs.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your Hamilton Beach Stand Mixer:

- **Before Cleaning:** Always unplug the mixer from the power outlet.
- **Bowl and Attachments:** The 4-quart stainless steel bowl, dough hook, flat beater, and whisk are all dishwasher safe for convenient cleaning.
- **Mixer Unit:** Wipe the exterior of the mixer unit with a damp cloth. Do not immerse the motor base in water or any other liquid.
- **Storage:** Store the mixer in a dry place. The built-in handle makes it easy to lift and move for storage.

TROUBLESHOOTING

If you encounter any issues with your Hamilton Beach Stand Mixer, please refer to the following general troubleshooting tips. For more detailed information, consult the full User Guide (PDF) linked in the Support section.

- **Mixer Not Turning On:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the mixer head is fully lowered and locked into place.
- **Attachments Not Mixing Properly:** Verify that the correct attachment is being used for the task (e.g., dough hook for kneading). Ensure the attachment is properly secured to the shaft.
- **Excessive Vibration/Movement:** Confirm the mixer is placed on a flat, stable surface and that the suction cups on the base are firmly attached. Reduce the batch size if the mixer appears to be overloaded.

SPECIFICATIONS

Feature	Detail
Brand	Hamilton Beach
Model Number	63393
Color	Blue
Capacity	4 Quarts
Power	300 Watts
Speeds	7 speeds
Product Dimensions	16.3"D x 10.5"W x 16.3"H
Item Weight	12.12 pounds
Blade Material	Stainless Steel
Container Material	Stainless Steel
Dishwasher Safe Parts	Bowl and attachments



Stand Mixer with 4 Quart Stainless Steel Bowl

Figure 3: Product dimensions for placement and storage.

WARRANTY AND SUPPORT

For detailed warranty information and additional support, please refer to the official user guide:

- [Download User Guide \(PDF\)](#)

For further assistance, please visit the [Hamilton Beach Store on Amazon](#).

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