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Laura Ashley 6.3 Quarts Electric Stand Mixer

Laura Ashley 6.3 Quarts Electric Stand Mixer Instruction Manual

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your new stand mixer. Keep this manual for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the mixer from the power outlet before cleaning, assembling, or disassembling parts.
- Do not immerse the motor unit, cord, or plug in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not use the appliance for other than intended use.
- 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.
- Place the mixer on a stable, flat, and dry surface. Ensure the suction cups on the base are engaged for stability during operation.
- Never leave the appliance unattended while it is operating.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Laura Ashley Stand Mixer.



Image Description: A white stand mixer with a delicate blue floral pattern, featuring a stainless steel mixing bowl and a beater attachment. The brand "LAURA ASHLEY SINCE 1953" is visible on the top arm of the mixer. The mixer is positioned on a light-colored countertop.

Components:

- **Mixer Head:** Contains the motor and attachment shaft.
- **Tilt-Head Release Lever:** Used to lift and lower the mixer head.

- **Speed Control Knob:** Adjusts mixing speed from 0 (off) to 10, and includes a 'P' for pulse.
- **Attachment Shaft:** Where the mixing attachments are connected.
- **Stainless Steel Mixing Bowl:** 6.3-quart capacity bowl.
- **Base with Suction Cups:** Provides stability during operation.
- **Power Cord:** For electrical connection.

ATTACHMENTS AND THEIR USES

Your stand mixer comes with three essential attachments and a splash guard for various mixing tasks. All attachments are dishwasher safe.

1. Flat Beater



Image Description: A close-up of the flat beater attachment, made of silver-colored metal, designed for general mixing tasks. It has a paddle-like shape.

Use for: Normal to heavy mixtures such as cakes, cookies, pastry, quick breads, and mashed potatoes. This attachment is ideal for thoroughly combining ingredients without incorporating too much air.

2. Dough Hook



Image Description: A close-up of the C-shaped dough hook attachment, made of silver-colored metal, specifically designed for kneading dough. It has a curved, spiral form.

Use for: Mixing and kneading yeast doughs such as bread, pizza dough, and pasta dough. The dough hook mimics hand kneading, developing gluten for elastic doughs.

3. Wire Whisk



Image Description: A close-up of the wire whisk attachment, featuring multiple thin metal wires forming a cage-like structure, ideal for aerating ingredients. This image is a representative example of a whisk. Use for: Incorporating air into ingredients such as eggs, egg whites, whipping cream, and light batters. It creates volume and lightness in mixtures.

4. Splash Guard

The transparent splash guard helps prevent ingredients from splashing out of the bowl during mixing. It features an opening for conveniently adding ingredients while the mixer is operating, keeping your countertop clean.

SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Ensure all parts listed in the Product Overview section are present.
2. **Initial Cleaning:** Before first use, wash the mixing bowl, all attachments (flat beater, dough hook, wire whisk), and the splash guard in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the mixer body with a damp cloth.
3. **Positioning:** Place the mixer on a clean, dry, and stable countertop. Press down firmly on the mixer to ensure the suction cups on the base are securely attached to the surface, preventing movement during operation.
4. **Attaching the Mixing Bowl:** Lift the mixer head by pushing the tilt-head release lever located on the side of the mixer. Place the stainless steel mixing bowl onto the base, aligning the tabs on the bowl with the slots on the base. Turn the bowl clockwise until it locks securely into place.
5. **Attaching an Accessory:** With the mixer head tilted up, slide the desired attachment (flat beater, dough hook, or wire whisk) onto the attachment shaft. Rotate the attachment until it locks into place with the pin on the shaft.
6. **Lowering the Mixer Head:** Gently lower the mixer head until it clicks into place. Ensure it is fully locked before proceeding with operation.
7. **Attaching the Splash Guard:** If desired, place the splash guard over the mixing bowl before lowering the mixer head, or after the head is lowered, by sliding it around the attachment shaft.

OPERATING INSTRUCTIONS

1. **Power Connection:** Ensure the mixer is properly assembled with the desired attachment and mixing bowl, then plug the power cord into a standard electrical outlet.
2. **Adding Ingredients:** Add your ingredients to the mixing bowl. For optimal mixing, it is often recommended to add dry ingredients first, followed by wet ingredients.
3. **Selecting Speed:** Turn the speed control knob to the desired speed setting (1-10). Start with a low speed (1-3) to gently combine ingredients and gradually increase as needed to avoid splashing. The 'P' setting provides a pulse function for short bursts of power, useful for quick mixing or incorporating ingredients.
4. **Mixing:** Allow the mixer to operate until ingredients are thoroughly combined or to the desired consistency. Monitor the mixing process and scrape down the sides of the bowl with a spatula if necessary (ensure mixer is off before doing so).
5. **Stopping the Mixer:** Turn the speed control knob to '0' to stop the mixer. Always unplug the appliance from the outlet before removing the bowl or attachments, or before cleaning.

6. **Removing Attachments and Bowl:** Lift the mixer head using the tilt-head release lever. Press up on the attachment and rotate to release it from the shaft. Turn the mixing bowl counter-clockwise to unlock and remove it from the base.

CLEANING AND MAINTENANCE

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

Cleaning the Mixer Body:

Wipe the exterior of the mixer body with a soft, damp cloth. Do not immerse the mixer body in water or any other liquid. Do not use abrasive cleaners, harsh chemicals, or scouring pads, as these can damage the finish.

Cleaning Attachments and Bowl:

The stainless steel mixing bowl, flat beater, dough hook, wire whisk, and splash guard are dishwasher safe for convenient cleaning. Alternatively, they can be washed by hand in warm, soapy water, rinsed thoroughly, and dried immediately to prevent water spots or corrosion.

Storage:

Store the mixer and its accessories in a clean, dry place. Ensure the power cord is neatly wrapped and not tangled. Keep attachments with the mixer for easy access.

TROUBLESHOOTING

If you encounter any issues with your stand mixer, please refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Mixer does not start.	<ul style="list-style-type: none">• Not plugged into a power outlet.• Speed control knob is at '0'.• Mixer head is not fully locked down.	<ul style="list-style-type: none">• Check power connection and ensure the outlet is functional.• Turn the speed control knob to a setting above '0'.• Ensure the mixer head is gently lowered and clicks into its locked position.
Attachments are difficult to remove or attach.	<ul style="list-style-type: none">• Food residue build-up on the shaft.• Attachment not aligned correctly with the pin.	<ul style="list-style-type: none">• Clean the attachment shaft regularly to prevent residue.• Ensure the mixer head is tilted up, then slide the attachment onto the shaft and rotate until it locks with the pin.

Problem	Possible Cause	Solution
Mixer moves or vibrates excessively during operation.	<ul style="list-style-type: none"> • Suction cups on the base are not engaged. • Mixer is on an unstable or uneven surface. • Too much mixture or too high a speed for the task. 	<ul style="list-style-type: none"> • Ensure the mixer is on a flat, stable surface and press down to engage the suction cups. • Reduce the amount of ingredients or lower the speed setting.

SPECIFICATIONS

- **Model:** 6.3 Quarts Electric Stand Mixer
- **Power:** 800W
- **Bowl Capacity:** 6.3 Quarts (Stainless Steel)
- **Speed Settings:** 10 variable speeds + Pulse function
- **Attachments Included:** Flat Beater, Dough Hook, Wire Whisk, Splash Guard
- **Stability:** Suction cup feet for secure placement
- **Manufacturer:** Laura Ashley
- **ASIN:** B0DZPHD9QB

WARRANTY AND CUSTOMER SUPPORT

For detailed warranty information, product registration, or to contact customer support, please visit the official Laura Ashley website or refer to the warranty card included with your purchase. Keep your purchase receipt as proof of purchase for any warranty claims.

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