

Rowlett

Hand Mixer
Instruction manual



**Model:
CU743-A**

Safety Instructions

- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components on this product.
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- NEVER leave the appliance unattended when in use.
- Do not attempt to defeat the interlock mechanism.
- The use of accessory attachments not recommended or sold by Rowlett may cause fire, electric shock, or injury, which will invalidate your guarantee.
- DO NOT remove food from the appliance until the mixing attachments have come to a complete stop.
- Avoid contacting moving parts. Keep hands, hair, clothing and utensils away from mixing attachment and container while operation to prevent the possibility of severe injury to persons and/or damage to the appliance.
- DO NOT operate the unit if damaged.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the mixing attachments.
- Always switch off and disconnect the power supply to the appliance when not in use, before cleaning and before putting on or taking off parts.
- Not suitable for outdoor use.

- Keep all packaging away from children. Dispose of the packaging in accordance to the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a Rowlett agent or a recommended qualified technician in order to avoid a hazard.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- DO NOT let cord hang over edge of table or counter, or touch hot surfaces.
- Rowlett recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Insulation Continuity and Functional Testing.

Introduction

Please take a few moments to carefully read through this manual. Correct maintenance and operation of this machine will provide the best possible performance from your Rowlett product.

Pack Contents

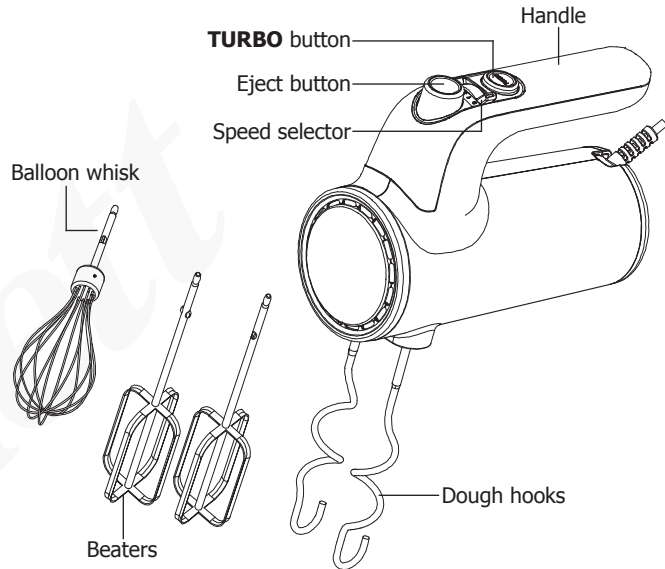
The following is included:

- Hand mixer
- Dough hooks x 2
- Beaters x 2
- Balloon whisk x 1
- Storage clip
- Instruction manual

Rowlett prides itself on quality and service, ensuring that at the time of unpacking the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Rowlett dealer immediately.

Operation



1. Before use clean all mixing attachments. Let them dry well, then mount into the mixer head.
 - **Note:** Both beaters can be inserted in either opening, as they are identical. For the 2 dough hooks, make sure to insert the one with washer in the large opening and the other in the small opening. Otherwise, they cannot lock in place.
2. Lower the beaters, dough hooks, or balloon whisk into the foodstuff to be mixed. Then connect the appliance to the power supply.
3. Set the speed selector to desired setting (**1 to 5**). The table below is for reference only.

Speed	Use	Remark
1 to 2	<ul style="list-style-type: none"> • Slow mixing for combining and aerating dry ingredients without splattering, • Add ingredients to cookie doughs or cake batters • Fold creams or egg whites into batters • Stir sauces and gravies • Mix muffin or pancake batters • Add dry ingredients to doughs or batters 	Refrigerated ingredients like butter and eggs should be set out in advance, until reaches room temperature before mixing.
3 to 4	<ul style="list-style-type: none"> • Mix cake mixes • Add eggs to doughs or batters • Add dry ingredients with liquid ingredients • Cream softened butter and sugar • Whip potatoes or squash • Whip cream • Beat whole eggs or yolks • Mix thin batters 	It is suggested to start with lower speed then increase gradually as necessary Do not over beat. Only mix/blend mixtures as recommended in your recipe
5	<ul style="list-style-type: none"> • Add sugar to whipped egg whites for meringues • Beat egg yolks until thick and light • Whip egg whites • Stir the dough (speed setting 6 is recommended) 	

Caution:

- **Do not let the mixer run continuously for more than 5 minutes to avoid overheating. Ensure to let the mixer rest for at least 20 minutes between consecutive cycles.**
- **During mixing, never let the mixing attachments face towards people or objects. Risk of damage or injury!**
- **Never add ingredients into the container during mixing.**

4. During operation, you can also press the "TURBO" button to mix with the highest speed. In turbo mode, do not let the motor run for more than 1 minute.
5. After mixing, turn off the mixer by setting the speed selector to "0", then disconnect from power supply and let cool completely.
6. To remove the beaters or dough hooks, hold them with one hand and press the Eject button with the other hand.

Removing the lodged food

If a piece of food gets lodged onto the attachments, please follow the instructions below:

1. Turn off mixer, disconnect from power supply and let it come to a complete stop.
2. Press the Eject button to release the attachments.
3. Use a rubber/wooden spatula to carefully remove the food lodged.

Cleaning, Care & Maintenance

- **Always turn off the mixer and disconnect from power supply before cleaning.**
- **Never put the mixer body in water or let the body, cord or plug get wet.**
- Use warm soapy water to clean the mixing attachments. Do not use abrasive cleaning chemicals as these can leave harmful residues. The mixing attachments are dishwasher safe.
- Clean the exterior of the appliance with a slightly damp cloth.
- Dry all parts thoroughly after cleaning.

For storage, mixing attachments can be fixed on the storage clip, and the storage clip can be mounted to the mixer body.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace Plug or lead
	Mains power supply fault	Check mains power supply
Mixer slows down	Too many contents in the mixing container, and unit runs at speed setting 1 for too long time	Turn off the mixer and remove some of the contents. Adjust the food formula if needed
	Wrong mixing attachment used	Select suitable attachment
Loud noise	Mixing attachments not correctly fitted	Remove and refit attachments
	Mixing attachments deforms	Contact a qualified technician
Mixing attachments will not drop when pressing Eject button	Speed selector is not set to "0" thus safety protection is activated	Set Speed selector to "0" and wait to let attachments come to a complete stop. Then press Eject button to release attachments

Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Power	Dimensions H x W x D mm	Weight (kg)
CU743-A	220-240V~ 50Hz	300W	190 x 83 x 150	0.93kg

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliance is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Rowlett parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Rowlett products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Rowlett.
Every effort is made to ensure all details are correct at the time of going to press, however, Rowlett reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

- Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento	Model • Modèle • Modell • Modello • Modelo • Malli
Hand Mixer	CU743-A
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho	Electrical Safety AS/NZS 60335.1:2020 AS/NZS 60335.2.14:2017 +A1 Electro-Magnetic Compatibility (EMC) EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-2: 2019 +A1:2021 EN 61000-3-3: 2013 +A1:2019 +A2:2021
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante	Rowlett

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
 Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.
 El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)



Date • Data • Date • Datum • Data • Fecha • Data

Signature • Handtekening • Signature
 • Unterschrift Firma • Firma • Assinatura

Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo • Nome por extenso

Position • Functie • Fonction • Position
 • Qualifica • Posición • Função

Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante • Morada do fabricante

26th May 2023	
DocuSigned by:  B39382C9FD9C478...	DocuSigned by:  D052C5837EB7465...
Ashley Hooper	Brendan Denmeade
Technical & Quality Manager	Commercial Manager/ Responsible Supplier
Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom	15 Bagdally Road, Campbelltown NSW 2560



Rowlett

CU743-A_A5_v1_2023/06/06