




## **courant CHM-1570 5-Speed Hand Mixer User Guide**

[Home](#) » [COURANT](#) » **courant CHM-1570 5-Speed Hand Mixer User Guide** 

### **Contents**

- [1 courant CHM-1570 5-Speed Hand Mixer](#)
- [2 Product Information](#)
- [3 Product Usage Instructions](#)
- [4 Initial Safety Instructions](#)
- [5 Getting Started](#)
- [6 What's in the Box?](#)
- [7 Getting to Know Your New Hand Mixer](#)
- [8 Operating the Hand Mixer](#)
- [9 Additional Operating Instructions and Tips](#)
- [10 Care, Cleaning, and Maintenance](#)
- [11 Product Specifications](#)
- [12 Customer Support](#)
- [13 SIX-MONTH LIMITED WARRANTY](#)
- [14 Documents / Resources](#)
  - [14.1 References](#)



**courant CHM-1570 5-Speed Hand Mixer**



## Product Information

The 5-Speed Hand Mixer by Courant is a high-quality kitchen appliance designed for household use. It features a speed dial with five different speed settings, allowing you to choose the appropriate speed for your mixing needs. The mixer comes with various attachments, including 1 whisk, 2 beaters, and 2 dough hooks, providing versatility in mixing different ingredients. The appliance is designed for indoor use only and should not be used outdoors. It is important to read and save the provided instructions for safe and proper usage of the hand mixer.

## Product Usage Instructions

### 1. Initial Safety Instructions:

- Read all instructions before use to ensure safety.
- Recommended accessories and replacement parts should be obtained from the manufacturer or authorized service personnel.
- Do not attempt to examine or repair the appliance yourself. Only trained service personnel should perform any servicing.
- Keep the appliance out of children's reach at all times.
- Do not modify the plug of the appliance.
- Do not leave the appliance plugged in while not in use.
- Unplug the appliance immediately if any parts malfunction or if components are damaged.
- Contact Customer Service for any required assistance or servicing.

### 2. Getting Started:

- Unpack the mixer carefully, removing all labels and packaging materials.
- Inspect the mixer for any damage during unpacking.
- Clean the mixer before first use (refer to the Care, Cleaning, and Maintenance section in the user guide).
- During initial use, there may be a slight odor due to manufacturing residues, which will disappear after a few uses.

### 3. What's in the Box:

- Hand Mixer with 1 Whisk, 2 Beaters, and 2 Dough Hooks
- User's Guide
- Warranty (inside this User Guide)
- Tech Support Card

#### 4. **Getting to Know Your New Hand Mixer:**

- Speed dial with 5 speed settings, ranging from Off (0) to Slowest (1) to Fastest (5)
- Turbo/Pulse button for additional mixing power

**Model:** CHM-1570

- [www.courantusa.com](http://www.courantusa.com)

### **Initial Safety Instructions**

READ ALL INSTRUCTIONS BEFORE USE TO ENSURE SAFETY, AS THEY MAY NOT ALL BE OBVIOUS.

- Any use of this product in a manner not recommended by the manufacturer may cause injury to persons or damage to the appliance.
- The use of accessories or attachments for this unit (except for those included in the box) is not recommended or sold by the product manufacturer.
- This product has no user-serviceable parts. Do not attempt to examine or re-pair this product yourself. Only qualified service personnel should perform any servicing.
- Do not allow a child to use this appliance. Keep the appliance out of children's reach at all times. Children should be supervised to ensure that they do not play with this appliance.
- Keep any parts or packaging materials away from children. These are a potential source of suffocation or other danger.
- Always use flat, stable surfaces when working with the appliance. Use indoors only.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities that may lead to improper use or injury from operating the appliance.
- Discontinue any operation of the appliance if any of its parts malfunction or if any components are damaged in any manner. Do not use the appliance if it has been submerged or placed under running water.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- If the power cord of this appliance is damaged, it should only be replaced by the manufacturer or authorized service person.
- Do not leave the product unattended while it is plugged in. Unplug it when not in use.
- Make sure the power cord is routed so no one can accidentally come into contact with it.
- If there is smoke or a strong odor coming from the unit, unplug it immediately and contact Customer Service.
- Before first use, check the unit (including the power cord) and parts for any faults or defects.
- To reduce risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, contact an electrician. Do not modify the plug.
- Avoid contact with any moving parts. Keep body parts, hair, clothing, and utensils away from moving whisks, beaters or dough hooks during operation.
- Do not place hands in the mixing bowl unless the mixer is disconnected from the power outlet.
- Disconnect the mixer from the power outlet before cleaning or removing whisks, beaters, or dough hooks.

- When turning the mixer off, make sure the motor and all parts have completely stopped before doing anything further.
- Do not place this appliance on or near a hot gas or electric burner or where it could touch a heated oven.

**WARNING:** Handling the cord on this product will expose you to lead, a chemical known to the State of California to cause cancer, congenital disabilities, or other reproductive harm.

## Getting Started

Thank you for purchasing this quality Courant 5-Speed Hand Mixer! Please read all of these instructions before first use to safely get the most out of your new appliance.

### Before using your burner for the first time:

1. Carefully unpack the mixer. Remove all labels and packaging materials. Do not plug the mixer in yet.
2. Take special care when unpacking. Ensure there is no damage.
3. Clean the mixer (see the Care, Cleaning, and Maintenance section later in this guide).

During initial use, you may notice a slight odor due to the release of manufacturing residues. This is normal and will disappear after a few uses.

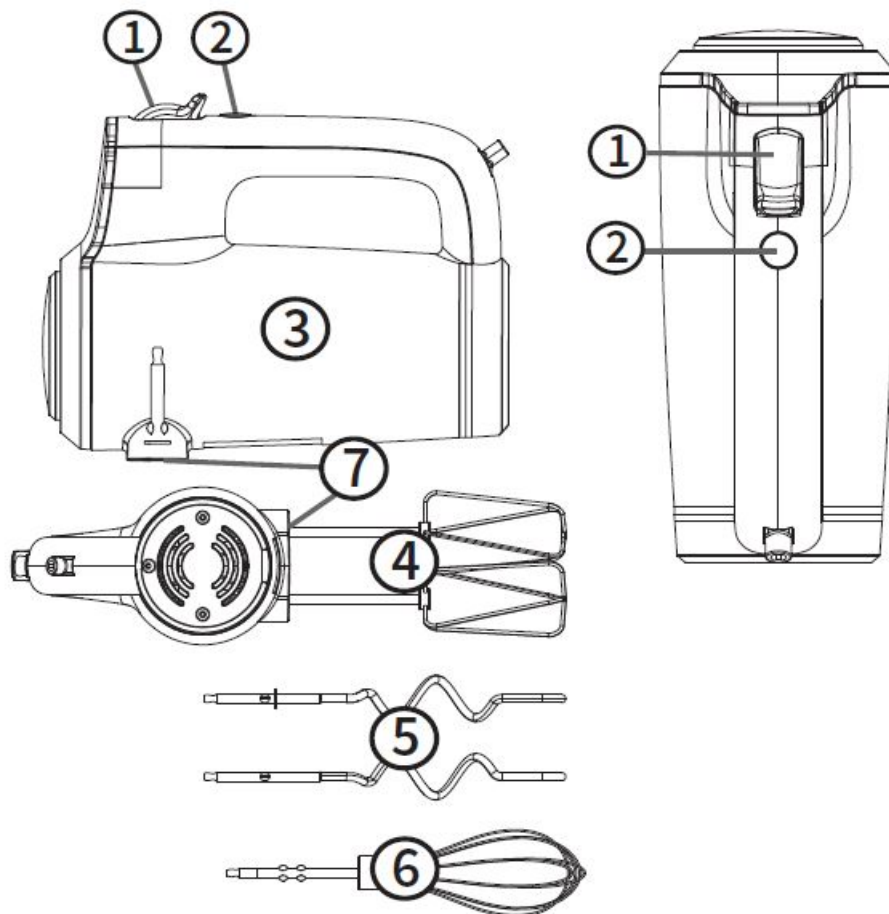
## What's in the Box?

Please verify that your box contains the following items:



1. Hand Mixer with
  - Whisk
  - 2 Beaters
  - 2 Dough Hooks
2. User's Guide
3. Warranty (inside this User Guide)
4. Tech Support Card

## Getting to Know Your New Hand Mixer



1. Speed dial
  - 0 = Off (allows eject when pressed)
  - 1 = Slowest
  - 5 = Fastest
2. Turbo/Pulse button
3. Housing
4. Beaters
5. Dough hooks
6. Whisk
7. Slots for whisk, hooks or beaters

## Operating the Hand Mixer

- Do not leave the mixer plugged in if it is not in use
1. Before plugging in your mixer for the first time, wash the whisk, beaters or dough hooks in hot soapy water or in a dishwasher. Rinse and dry them.
  2. Leave the mixer unplugged and make sure the speed dial is set to 0.
  3. Insert the whisk, beaters or dough hooks one at a time by placing the stem into the opening on the bottom of the mixer. Turn them until the notches line up with the opening on the mixer. Push them in until they click into position.
- Note:** There is one whisk provided with the mixer. Do not attach a beater or dough hook along with the whisk. Only use the whisk by itself.

4. Plug the unit into an appropriate outlet near the prepared ingredients. Place the mixer with the ingredients and start the mixer by moving the speed dial to 1, which is the lowest speed.
5. Gradually increase the speed setting if needed. Speed 1 is the lowest; speed 5 is highest.
6. When mixing is complete, set the speed dial back to 0. This stops the motor. Make sure the motor and all moving parts have completely stopped before raising the whisk, beaters or dough hooks out of the mixing bowl.
7. Unplug the unit. When the speed dial is set to 0, you can press down on the dial to eject/release the beaters, whisk or hooks. Never eject while the mixer is plugged in. Before ejecting, you may wish to gently tap the beaters, dough hooks, or whisk on the side of the bowl to remove any excess mixture.

To prevent the mixer from overheating, do not operate it for more than five minutes at a time. Turn the mixer off, unplug it, and allow it to cool down for 5 minutes when using it for an extended period of time.

## **Additional Operating Instructions and Tips**

### **SPEED SETTINGS**

- Speed settings 1 and 2 are commonly used when stirring liquid ingredients or when mixing dry and liquid ingredients together in a recipe. This would include things like instant pudding.
- Speed settings 3 and 4 are used when preparing cake mixes or for recipes that call for a medium speed, like when mixing butter and sugar into a cream.
- Speed setting 5 is used for whipping egg whites.
- When a higher setting is needed, always begin mixing at slow speeds first, then build up to the higher setting.

### **TURBO BUTTON**

When the mixer is set for speed 1 – 4, pressing the turbo button will increase the power and speed to maximum. Turbo is equal to speed setting 5, so if the speed is already set to 5, the turbo button will not add power. Also, the turbo button will not function when the speed dial is set to 0 (off).

### **MIXING TIPS**

- Refrigerated ingredients such as butter and eggs should be at room temperature before mixing begins. Set these ingredients out ahead of time.
- To eliminate the possibility of eggshells in your recipe, break eggs into a separate container first, then add them to the mixture.
- When mixing egg whites, be sure that the mixing bowl and beaters are thoroughly clean and dry. Even a small amount of oil on the beaters or in the bowl could cause the egg whites not to aerate.
- Always start mixing at slow speeds. Gradually increase to the recommended speed stated in the recipe.
- Do not over-mix. Follow the mixing times recommended in the recipe. With things like dough, over-mixing can cause toughness, lack of rising, or excess shrinkage.
- Fold in any dry ingredients carefully, using the lowest speed necessary.
- During mixing, ingredients may splash onto the sides of the mixing bowl. If the splashing is excessive, turn the mixer off and use a plastic or rubber utensil to scrape the bowl. Do not use a metal utensil, as that may damage the mixer or its tools if contact is made.

## **Care, Cleaning, and Maintenance**

Aside from removing the whisk, beaters or dough hooks, there is no disassembly required to clean this unit.

**Always switch off the appliance and unplug it before cleaning.**

1. Switch the mixer off (set the speed dial to 0) and unplug it.
2. If needed, gently tap the beaters, whisk or dough hooks on the side of the bowl to remove any excess mixture.
3. Eject the whisk, beaters or dough hooks by pressing down on the speed dial while it is set to 0.
4. Wash the beaters, whisk, or dough hooks in soapy water.
5. Using a cloth dampened with warm water and detergent, carefully clean the mixer. Make sure you do not allow water to seep into the mixer. Do not use abrasive cleaning tools or harsh cleaning solutions.
6. Dry the surface with a dry cloth or paper towel.

**CAUTION:** NEVER IMMERSE THE UNIT IN WATER. THIS APPLIANCE HAS ELECTRICAL COMPONENTS AND SHOULD NEVER COME IN CONTACT WITH WATER. Any servicing of this mixer should be performed by an authorized service representative. The motor of your mixer has been lubricated at the factory. Any additional lubricant may cause a fire hazard.

**STORING YOUR HAND MIXER**

Unplug the mixer and wrap or coil the electrical cord with a twist tie. Store the mixer on its heel rest in a clean, dry location such as a cabinet or shelf. Store the beaters, whisk, and dough hooks in a drawer.

**Product Specifications**

Rated voltage	Frequency	Rated Power
120V	60Hz	250W

**Customer Support**

Visit our website to contact us, find answers to Frequently Asked Questions, and for other resources, including any updates to this user's guide.

**[WWW.COURANTUSA.COM](http://WWW.COURANTUSA.COM)**

If you wish to contact us by phone, please be sure to have your model number and serial number ready and call us between 9:00am and 6:00pm ET, at +1 888-943-2111. Keep tabs on Courant's newest innovations & enter contests via our social network feeds!

- [www.facebook.com/impecca/](http://www.facebook.com/impecca/)
- [www.instagram.com/impecca/](http://www.instagram.com/impecca/)
- @impeccausa

**SIX-MONTH LIMITED WARRANTY**

Courant® warrants this product against defects in material and workmanship to the original purchaser as specified below provided that the product is registered online within fourteen (14) days of purchase.

- **PARTS** – if the product is determined to have a manufacturing defect, within a period of six (6) months from the date of the original purchase, Courant® will repair or replace the product parts at no charge (for parts) to

consumers in the U.S.A. and Canada.

- **LABOR** – if the product is determined to have a manufacturing defect, within a period of thirty (30) Days from the date of the original purchase, Courant® will repair or replace the product at no charge to consumers in the U.S.A. and Canada. After thirty (30) days, it will be the responsibility of the consumer.

Shipping costs to and from our warranty service center are the sole responsibility of the consumer. To obtain warranty service by an authorized Courant® service center, please email us at: [service@courantusa.com](mailto:service@courantusa.com) to obtain a Repair and Maintenance Authorization (RMA) number and to locate the Warranty Service Center nearest you. Once authorized, you must mail the product to the authorized Courant® service center in its original product packaging material or equivalent, to prevent damage while in transit. Further, should Courant® determine that the product is outside of the Warranty terms, Courant® will return the product to the sender at the sender's expense without being repaired or replaced unless authorized by the consumer to service the out-of warranty product at the consumer's expense. All handling or restocking charges for returns and/or replacements shall be non-refundable. Courant® specifically excludes from this warranty any non-electric/mechanical attachments, accessories, and disposable parts including, but not limited to, outside case, connecting cables, batteries, and AC adaptors. Courant® reserves the right to repair or replace defective products with the same, equivalent, or newer models. We reserve the right to either repair or replace the product at our discretion. Replacement may be either new or refurbished and while every endeavor will be made to ensure it is the same model if the same model is not available, it will be replaced with a model of equal or higher specification. Normal "Wear and Tear" is not covered by this, or any other, warranty. Further, Courant® hereby reserves the right to determine "Wear and Tear" on any and all products. Tampering or opening the product casing or shell will void this warranty in its entirety. In addition, this warranty does not apply if the product has been damaged by accident, abuse, misuse, or misapplication; has been altered or modified without the written permission of Courant®; has been serviced by a non-authorized repair center of Courant®; has not been properly maintained or operated according to the operation manual; has been used for commercial, non-household purposes; has been cosmetically damaged; was not imported by Courant®; was not manufactured according to specification of the United States market; was damaged due to improper installation or neglect by the consumer; was damaged due to improper packaging in shipment to the Warranty Service Center; was damaged due to natural disasters; or if the serial number for the product has been removed or defaced.

ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED IN DURATION TO SIX (6) MONTHS PARTS AND THIRTY (30) DAYS LABOR FROM THE DATE OF THE ORIGINAL RETAIL PURCHASE OF THIS PRODUCT.

THESE WARRANTIES AND REMEDIES ARE THE SOLE AND EXCLUSIVE WARRANTIES AND REMEDIES IN CONNECTION WITH THE SALE AND USE OF THE PRODUCT. NO OTHER WARRANTIES, ORAL OR WRITTEN, EXPRESSED OR IMPLIED, ARE GIVEN. COURANT® IS NOT RESPONSIBLE OR LIABLE FOR ANY DAMAGE, WHETHER SPECIAL, INCIDENTAL, CONSEQUENTIAL, DIRECT OR OTHERWISE, OR WHETHER KNOWN OR SHOULD HAVE BEEN KNOWN TO COURANT®, INCLUDING LOST PROFITS, GOODWILL, AND PROPERTY AND PERSONAL INJURY RESULTING FROM ANY BREACH OF WARRANTY, THE INABILITY TO USE THE PRODUCT OR UNDER ANY LEGAL THEORY IN CONTRACT OR TORT. COURANT® LIABILITY IS LIMITED TO THE ACTUAL PURCHASE PRICE PAID TO THE RETAIL SELLER OF THE DEFECTIVE PRODUCT. No Courant® dealer, agent, or employee is authorized to make any modification, extension, change or amendment to this warranty without the written consent and authorization from Courant®. Some states do not allow the exclusion or limitation of implied warranties or liability for incidental or consequential damages, or do not allow a limitation on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

**Note:** Our Warranty Service Center ships only within Continental U.S.A., excluding Alaska and Hawaii.

**Important:** Be Sure to Register Your Product at [WWW.COURANTUSA.COM](http://WWW.COURANTUSA.COM) within 14 Days



- COURANT®
- PA 18711
- [www.courantusa.com](http://www.courantusa.com)

- [service@courantusa.com](mailto:service@courantusa.com)
- Do not send any returns to this address, as they may be lost and this will delay your repair and service process.

**Documents / Resources**

	<a href="#">courant CHM-1570 5-Speed Hand Mixer</a> [pdf] User Guide CHM-1570 5-Speed Hand Mixer, CHM-1570, 5-Speed Hand Mixer, Hand Mixer, Mixer
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**References**

-  [Courant](#)
-  [Instagram](#)