

Hamilton Beach

DECLARATION OF CONFORMITY

Product: Immersion Mixer

Brand Name: Hamilton Beach

Type: GH03

Models: HMI012-CE, HMI014-CE, HMI016-CE, HMI018-CE, HMI021-CE

Principal technical information for this appliance is as follows:
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Rated Power: 1000 W

Insulation Class: II

Moisture Resistance: IPX1

Rated Voltage: 220 – 240 V ~

Rated Frequency: 50-60 Hz

We declare with sole responsibility the above designated appliance(s) conform to the essential requirements of the following European directives and corresponding national regulations:

- Electromagnetic Compatibility Directive: (Directive 2014/30/EU)
- Machinery Directive: (Directive 2006/42/EC)
- Restriction of Hazardous Substances in Electrical and Electronic Equipment (RoHS) Directive (2011/65/EU)
- Waste of Electrical and Electronic Equipment (WEEE) Directive 2012/19/EU
- Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation (EC) No. 1907/2006
- Good Manufacturing Practices for materials and articles intended to come in contact with food: Regulation (EC) No. 2023/2006. Recycled plastic amendment Regulation (EC) 282/2008.
- Materials and articles intended to come in contact with food: Regulation (EC) No. 1935/2004
- Plastic materials and articles intended to come in contact with food: Regulation (EC) No. 10/2011
- Active and intelligent materials intended to come into contact with food Regulation (EC) No. 450/2009
- France BPA Ban: Conseil constitutionnel sous le n.2015-480 QPC

Appliance food contact materials are suitable for all food types. Materials and/or articles do not contain dual-use substances. Materials suitable for applications up to 100 °C. Any long term storage at room temperature or below, including hot-fill conditions (not suitable for heating/ microwaving) up to $70\text{ °C} \leq T \leq 100\text{ °C}$ for maximum $t = 120/2^{((T-70)/10)}$ minutes. The overall migration testing is performed according to method EN1186, specific migration testing is performed according to EN2011 and EN13130 and the surface/volume ratio used for those tests is 0,6 dm² per 100 mL of food simulant.

The Technical Construction File is maintained at below address.

Name and Position of Responsible Manager:

Arron Bryant

Senior Compliance Engineer



Date: 2-February-2022