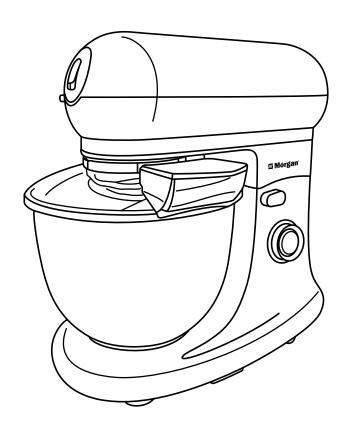
# Mórgan<sup>®</sup>

# **USER MANUAL**



**Stand Mixer** 

**Morgan**® ME DKSH Market Expansion Services by www.dksh.com.my

E-mail: electrical.appliance@dksh.com

www.morgan.my

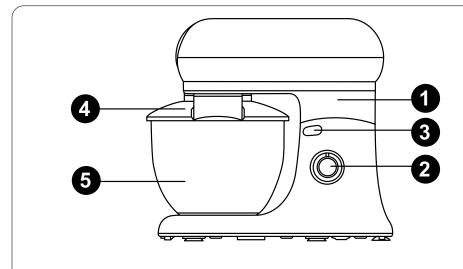
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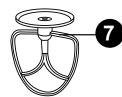
Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

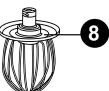
### PARTS IDENTIFICATION

- 3 Parts Identification
- 3 Specifications
- 4 Safety precautions
- 4 Before Using
- 5 Operating Instructions
- 7 Cleaning









- 1. Body
- 2. Speed selector
- 3. Locking bar
- 4. Accessories outlet
- 5. Mixing bowl

- 6. Kneading Hook
- 7. Stirrer Beater
- 8. Whisk

### **SPECIFICATIONS**

MODEL	MSM-Mixte 12
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	1200W
CAPACITY	5.5L

### **SAFETY PRECAUTIONS**

### When using this stand mixer, basic precautions should always be followed, including the following:

- All safety and operating instructions should be read before operation and user manual should be retained for future reference.
- 2. This appliance is for household use only.
- 3. Never immerse the appliance into water or any other liquids.
- 4. Do not operate the appliance with wet hands. If the appliance is humid or wet, detach the power plug from the power supply immediately.
- 5. To disconnect from power supply, turn the control to OFF, then detach the power plug. Always hold the power plug, but never yank on the power cord.
- Always disconnect the appliance from the power supply if it is left unattended and before assembly, disassembly or cleaning.
- 7. This appliance is not intended to be used 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 use of the appliance by a person responsible for their safety. If the supply cord is damaged, it must be replaced by the manufacture of its service agent or a similar qualified person in order to avoid a hazard.
- 8. Keep fingers away from moving parts and fitted tools. Never insert fingers into any part of the appliance during operation to avoid personal and bodily injuries.
- 9. The manufacturer recommends the use of original accessories and spare parts only.
- 10. For children's safety, keep all packaging materials (plastic bags, boxes, polystyrene etc.) out of their reach.
- 11. Do not attempt to modify/repair the appliance. Unauthorized repair of the appliance may cause electric shocks and/or damage the product, thus voiding your warranty.
- 12.Do not insert any object(s) into the rotating hooks while the machine is operating to prevent damage to the appliance and possible personal injuries.
- 13.Do not allow power cord to hang over edge of table or counter or touch hot surfaces.
- 14. Place the machine on a smooth, flat and stable working surface.
- 15. Exercise caution when raising the arm of this appliance to avoid accidents.
- 16.Do not operate appliances with damaged power cord or power plug or after the appliance malfunctions or has been damaged in any manner. Return it to the nearest Authorized Service Centre for examination, repair, or adjustment.
- 17. The use of accessory attachments not recommended by the manufacturer may cause hazard or injury.

### **BEFORE USING**

- Before connecting to the power supply, ensure that the voltage of the appliance corresponds to the voltage indicated on the power supply rating label at the bottom of the appliance.
- · Remove and discard all plastic wrappings and plastic bags.
- · Clean the parts and accessories before using.

### **OPERATING INSTRUCTIONS**

- 1. Press down the Locking Bar to raise the arm.
- 2. Place the mixing bowl into the housing and turn the bowl until it locks securely into place.
- 3. Insert the Bowl Lid and then Kneading hook/Stirrer beater/Whisk into the Accessories Outlet. Ensure that the accessories are securely locked in position.
- 4. Pour ingredients through the Bowl Lid .
- 5. Press the Locking Bar down again and simultaneously press down the arm to lock into the body unit
- 6. Turn the Speed Selector to set desired speed and to begin operating the appliance.
- 7. After operation, turn the Speed Selector to "0" position to cease operation and detach the power plug from the power supply.
- 8. Press the Locking Bar down again to disassemble Kneading hook /Stirrer beater/Whisk, Bowl Lid, and detach the mixing bowl.
- 9. Use a spatula to stir or remove the mixture.
- 10. Clean the parts as described under "Cleaning"

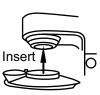
#### **ASSEMBLE / DISASSEMBLE ACCESSORIES**

### A) BOWL LID

- 1. Detach power plug from power supply before bowl lid assembly/disassembly.
- 2. Press the button and raise the arm
- 3. Assembly insert the lid into the accessories outlet & turn right







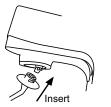
- 4. To disassemble Turn left and detach the lid (figure 1).
- 5. Do not disassemble the lid as in figure 2.





Lock and Unlock

### B) KNEADING HOOK / STIRRER BEATER / WHISK ASSEMBLY/DISASSEMBLY





### **OPERATING INSTRUCTIONS**

### **CLEANING**

### Foreside 1/3 of full speed

### Kneading Hook

## • Br

### **HEAVY MIXTURES**

Bread or short pastry

### **BASE RECIPES TIPS**

Ingredients: Max 1900g strong white bread flour, 1260ml water (flour weight : Water weight = 1:0.7)

#### **OPERATION**

- · Lock the lid securely into the body.
- Insert kneading hook into the accessories outlet and ensure it is fastened securely.
- Pour strong white bread flour into the mixing bowl together with other desired ingredients.
- Begin stirring for 15 seconds at slow speed before increasing to maximum speed not exceeding 3 minutes.
- Operation duration is dependent on food type & volume.

Foreside 1/2 of full speed

### Stirrer Beater



### **MEDIUM HEAVY MIXTURES**

· Crepes or sponge mixture

### **OPERATION**

- · Lock the lid securely into the body.
- Insert kneading hook into the accessories outlet and ensure it is fastened securely.
- Pour strong white bread flour into the mixing bowl together with other desired ingredients.
- Begin stirring for 30 seconds at slow speed before increasing to maximum speed not exceeding 2.5 minutes.
- Operation duration is dependent on food type & volume.
- · Do not operate the appliance over 8 minutes.

Full Speed

Whisk



#### **LIGHT MIXTURES**

· Cream, egg white, blancmange

### BASE RECIPES TIPS

Ingredients: 4 egg whites

### **OPERATION**

- · Lock the lid securely into the body.
- Insert kneading hook into the accessories outlet and ensure it is fastened securely.
- Pour strong white bread flour into the mixing bowl together with other desired ingredients.
- · Begin whisking for approx. 5 minutes on max speed.
- Operation duration is dependent on food type & volume.

- 1. Disconnect the power plug from the power supply cleaning.
- 2. Never immerse the housing with motor in water or any other liquids.
- 3. Do not use any sharp or abrasive detergents.
- 4. Use a damp cloth should to clean the appliance's exterior.
- 5. Immerse components that have come into contact with food in soapy water.
- 6. Allow the parts to dry thoroughly before reassembly.

### NOISE

- This appliance produces a noise level more than 80dB(A) but less than 88dB(A) during operation.
- It is recommended to wear ear protection while operating the appliance.