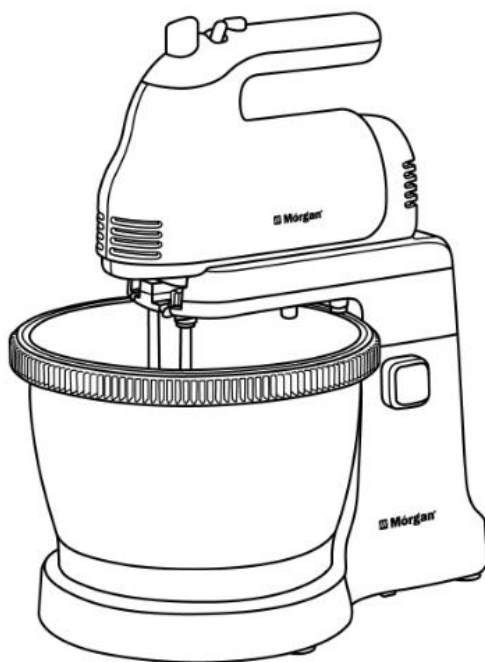


 **Mórgan®**

USER MANUAL



STAND MIXER

MSM-NC400HM

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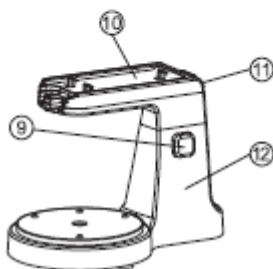
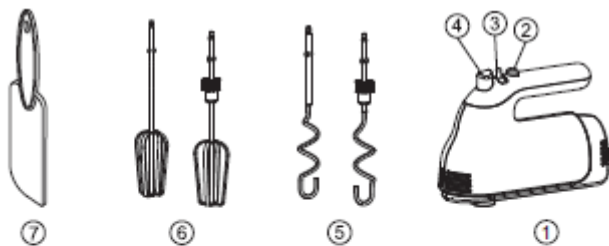
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PARTS IDENTIFICATION



1	Mixer Head	7	Spatula
2	Turbo Button	8	Mixing Bowl
3	Speed Switch	9	Cradle Release Button
4	Eject Button	10	Cradle
5	Dough Hooks	11	Mixer Release Button
6	Beaters	12	Mixer Stand

SPECIFICATIONS

RATED VOLTAGE	220-240V~
RATED POWER	400W
FREQUENCY	50/60Hz

SAFETY PRECAUTIONS

When using the appliance, especially when children are present, basic safety precautions should always be followed including the following:

1. Read all instructions carefully before using the appliance.
2. Check that the voltage range given on the appliance-rating label corresponds with that of your main power supply's voltage.
3. This appliance is suitable for normal household use only and not for commercial use.
4. Use the appliance only on a level working surface.
5. Always place appliance on a flat sturdy surface.
6. Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged. Return the appliance for examination, adjustments, or repair.
7. The use of attachments not recommended may cause fire, electrical shock, or risk of injury.
8. Unplug the unit when not in use and whenever you clean or move the unit.
9. To disconnect the appliance, set control to OFF, grip plug and pull from wall outlet. Never yank on cord.
10. 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 use of the appliances by a person responsible for their safety.
11. Only authorized service personnel should undertake repairs on electrical appliances. Faulty, unqualified repair work may cause accidents or injury to the user.
12. If the supply cord is damaged, have it replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

OPERATING INSTRUCTIONS

Preparing your Hand mixer

1. Insert the dough-hooks/beaters into the mixer head. (Fig.1)
 2. Make sure the dough-hooks/beaters are locked at the right place. (Fig.2)
- If using the mixer with stand, insert the dough-hook/beater with the plastic gear ensuring it aligns with the drive gear on the cradle.
 - The dough-hooks/beaters can only be removed when the speed switch is in the off "0" position.



Fig. 1



Fig. 2



Fig. 3



Fig. 4

Preparing your Stand mixer

1. Press the cradle release button, raise the cradle. Place the mixing bowl onto the mixer stand. (Fig.3, Fig.4)
2. Put the mixing plate onto the stand, then press the cradle release button, push down the cradle.(Fig.5)
3. Hold and press down the mixer head onto the cradle, lock it properly.(Fig.6, Fig.7)



Fig. 5



Fig. 6



Fig. 7

CAUTION

1. Do not mix continuously beyond 3 minutes without intervals.
2. To avoid damage to the electric motor, the weight of the dough or ingredients should not exceed 300g.

OPERATING INSTRUCTIONS

Preparing your Stand mixer

1. Press the cradle release button, raise the cradle.
2. Place the ingredients into the mixing bowl and then place the bowl onto the mixer stand.
3. Press the cradle release button with one hand and then push down the cradle/mixer-head with the other.
4. Plug in.
5. Pull the speed switch backwards to reach the desired speed (the first dot on the mixer head is the slowest speed setting). Line up the dot on the side of the speed switch with the corresponding speed.
 - As the mixture thickens, increase the speed.
 - If the machine starts to slow , increase the speed.
 - Press the turbo button to operate the motor at maximum speed. The motor will operate for as long as the button is held in position.
6. When the mixture has reached the desired consistency, return the speed switch to the off "0" position and raise the mixer-head/cradle.
 - It may be necessary to scrape down the sides of the bowl and along the bottom at regular intervals to assist the mixing operation.



OPERATING INSTRUCTIONS

7. To remove the tools, make sure the speed switch is in the off "0" position and unplug the mixer. Hold on to the tool shafts and press the eject button.

Hints

- When creaming for cake mixtures, use butter or margarine at room temperature or soften before use.
- For best results with small quantities, use the hand mixer without the stand.
- Large quantities and thick mixtures may require a longer mixing time.
- If you wish to mix larger quantities or heavier mixes remove the mixer head from the stand and use a bowl of an appropriate size.
- **To re-knead bread dough remove the mixer from the stand and use hand held.**

Recommended speeds for beaters and dough hooks

SPEED	DESCRIPTION
1	This is a good starting speed for bulk and dry foods such as flour, butter and potatoes.
2	Best speed for liquid ingredients.
3	For mixing cakes and quick breads.
4	For creaming butter and sugar, beating uncooked candy, desserts, etc.
5	For besting eggs, cooked icings, whipping potatoes, whipping cream, etc.
Turbo	Same as Speed "5".

OPERATING INSTRUCTIONS

****Recommended quantities for beaters and dough hooks:**

Egg White – Minimum 3 pcs, Maximum: 10 pcs.

Flour – Maximum 300g with 150g water.

CARE AND CLEANING

- Always disconnect the appliance from the power supply before cleaning.
- Clean the exterior of the appliance using a damp cloth.
- Clean the beaters and dough hooks under running water or in the dishwasher. Rinse and dry.
- Accessories should be cleaned immediately after use so as to remove any food residues. This will make cleaning easier and also helps to prevent bacterial growth.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

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