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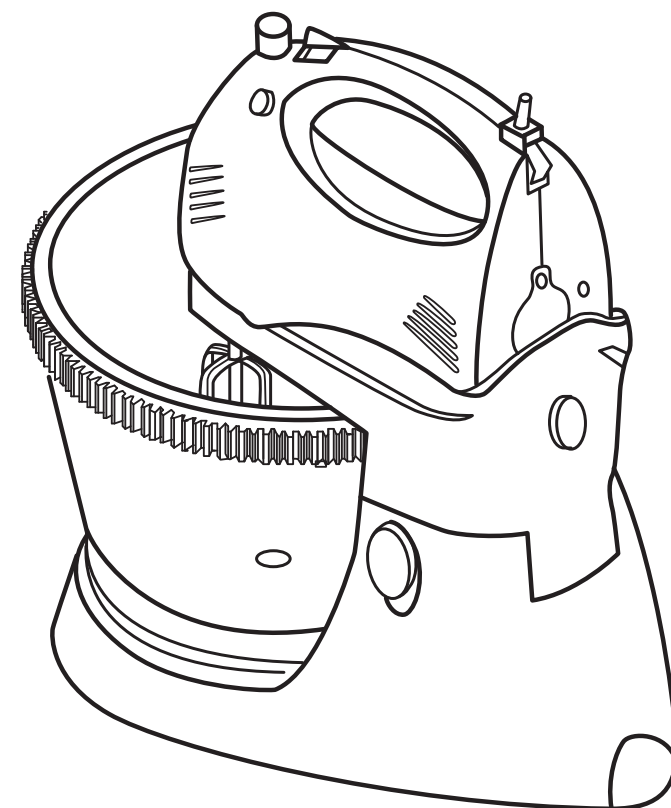


DKSH

E-mail: electrical.appliance@dksh.com

 **Mórgan®**

USER MANUAL



Stand Mixer

MSM-NB250HM

C O N T E N T S

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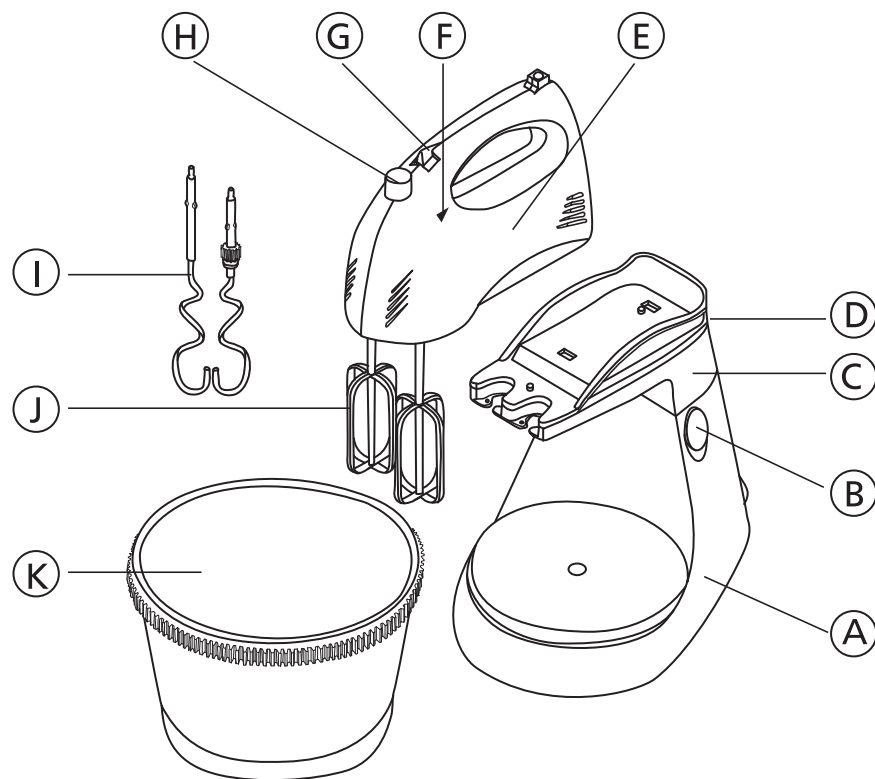
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PARTS IDENTIFICATION



- | | | |
|-------------------|-----------------|---------------|
| A. STAND | E. HOUSING | I. DOUGH HOOK |
| B. STAND BUTTON | F. TURBO BUTTON | J. BEATER |
| C. BRACKET | G. CONTROL KNOB | K. BOWL |
| D. BRACKET BUTTON | H. EJECT HANDLE | |

IMPORTANT SAFEGUARDS

1. Read the instructions carefully before using your appliance for the first time.
2. Never leave the appliance within reach of children without supervision. The use of this appliance by young children or by disabled person must always be supervised.
3. This appliance is intended for indoor and NOT outdoor use.
4. Unplug your appliance from the power supply as soon as you have finished using it and before cleaning it.
5. Do not use your appliance if it has been damaged in any manner. Contact your authorized service agent or approved service centre.
6. Never immerse the appliance, power cord or the power plug in water or any other liquids.
7. Never allow the power cord to hang down from tables or within reach of children.
8. If the power cord or the plug are damaged, have them replaced by an authorized service agent or approved service centre to prevent the risk of accidents.
9. Never touch the beaters, dough hooks etc.
CAUTION: The blade of the blender is extremely sharp. When the appliance is operating, do not allow long hair, scarves etc. to hang down over the accessories or appliance during operation.
10. Unplug the appliance before assembling or disassembling any accessories.
11. Never fit accessories with different functions at the same time. (dough hooks and beater etc.)
12. Ensure that the power cable does not lean over sharp edges and keep it away from hot objects and open flames.

SPECIFICATIONS

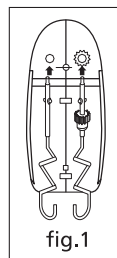
| | |
|---------------------------|-------------------|
| MODEL | MSM-NB250HM |
| RATED VOLTAGE / FREQUENCY | 220-240V~ 50/60HZ |
| RATED WATTAGE | 250W |

OPERATING INSTRUCTIONS

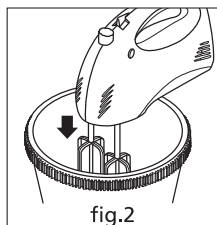
Before using your appliance for the first time.

Clean the various accessories of your appliance carefully.

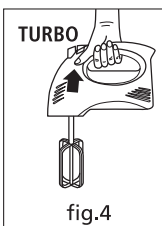
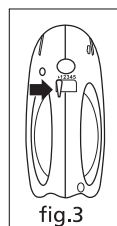
BEATERS AND DOUGH HOOKS



1. Insert the beaters or dough hooks until they are securely locked into place. Always insert the accessory equipped with a toothed crown into the opening indicated on the appliance by a crown which is similarly toothed. (Fig.1)
2. Plug in the appliance to the power supply.
3. Place the ingredients in the bowl



4. Plunge the beaters or hooks into the container and start the appliance by turning the control knob to the right. (Fig.2).



5. Turn the control knob to the right in position "1"~"5". (Fig.3)
6. Depending on the model, the appliance may be equipped with a turbo button, which allows you instantly access the full power of your appliance. (Fig.4)

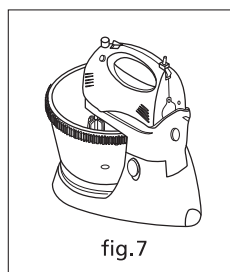
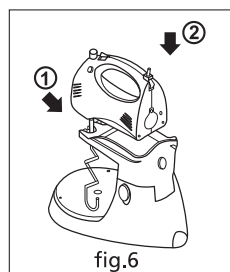
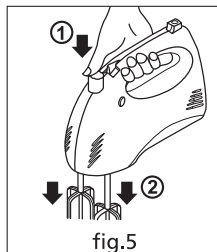
7. When you have finished using it, reset the control knob to position "0".

8. Unplug the appliance from the power supply.

9. Eject the beaters or dough hooks by pushing the eject handle. (Fig.5)

10. Mount the main unit onto the bracket. (Fig.6)

12. Place the bowl in the stand. (Fig.7)



CAUTION

1. After 10 minutes of continuous use, allow the appliance a few minutes rest before next use.
2. Do not operate more than 10 minutes at one time.

CARE & CLEANING

1. Unplug the appliance from the power supply.
2. Clean the exterior of the appliance using only a damp cloth.
3. Clean the beaters or dough hooks under running water or in the dishwasher. Rinse and dry.
4. After using your appliance, it is strongly recommended that you clean the accessories immediately. This will remove any clinging food from the accessories and makes cleaning easier as well as to deter the possibility of bacterial growth.

MIXING GUIDE

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