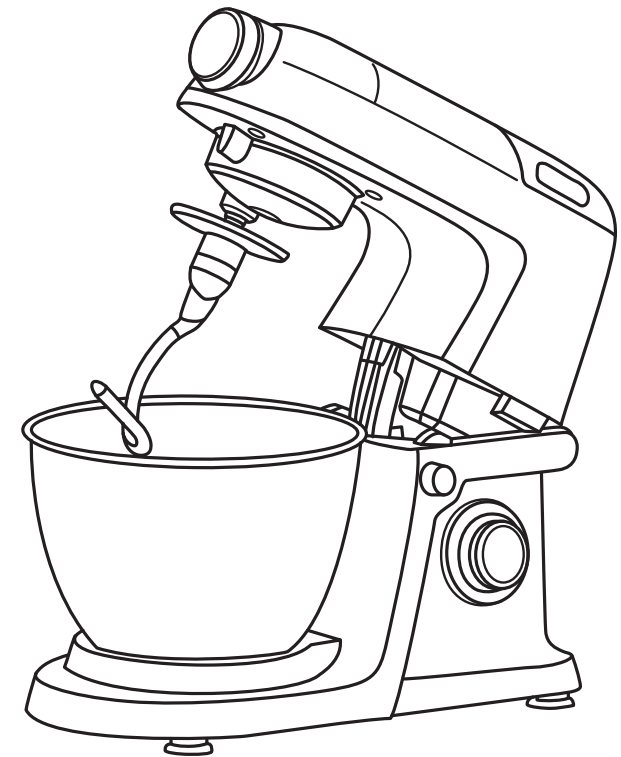


 **Mórgan®**

USER MANUAL



Stand Mixer

MSM-SB1200 BL

 **Mórgan®**

Market Expansion
Services by
www.dksh.com.my



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www.morgan.my

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C O N T E N T S

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This device has been tested according to all relevant current CE guidelines, such as electromagnetic compatibility and low voltage directives, and has been constructed in accordance with the latest safety regulations.

Subject to technical changes without prior notice!

SAFETY INSTRUCTIONS

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty, the receipt and if possible, the box with the internal packing. If you give this device to other people, please also pass on the User Manual.

1. The appliance is designed exclusively for indoor use and for its intended purpose. This appliance is not for commercial or outdoor use. Keep it away from sources of heat, direct sunlight, humidity (never immerse into any liquid) and sharp edges. Do not operate the appliance with wet hands. If the appliance is humid or wet, unplug it from the power supply immediately.
2. When cleaning or putting it away, switch off the appliance and always detach the power plug from the power supply (pull on the plug, do not yank the cable) if the appliance is not being used and remove the attached accessories.
3. Do not operate the machine without supervision. If you should leave the workplace, always switch the machine off or remove the power plug from the power supply (pull on the plug, do not yank the cable).
4. Check the appliance and the cable for damage regularly. Do not use the appliance if there are signs of damage.
5. Do not attempt to repair the appliance yourself. Always contact an authorized technician or a similarly qualified person. To avoid the exposure to danger, always have a faulty cable replaced only by the manufacturer, by our customer service or by a similarly qualified person and with a cable of the same type.
6. Use only original spare parts and accessories.
7. Pay careful attention to the following "Special Safety Instructions".

CHILDREN AND FRAIL INDIVIDUALS

- In order to ensure your children's safety, keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

Caution! Do not allow small children to play with the foil as there is a danger of suffocation!

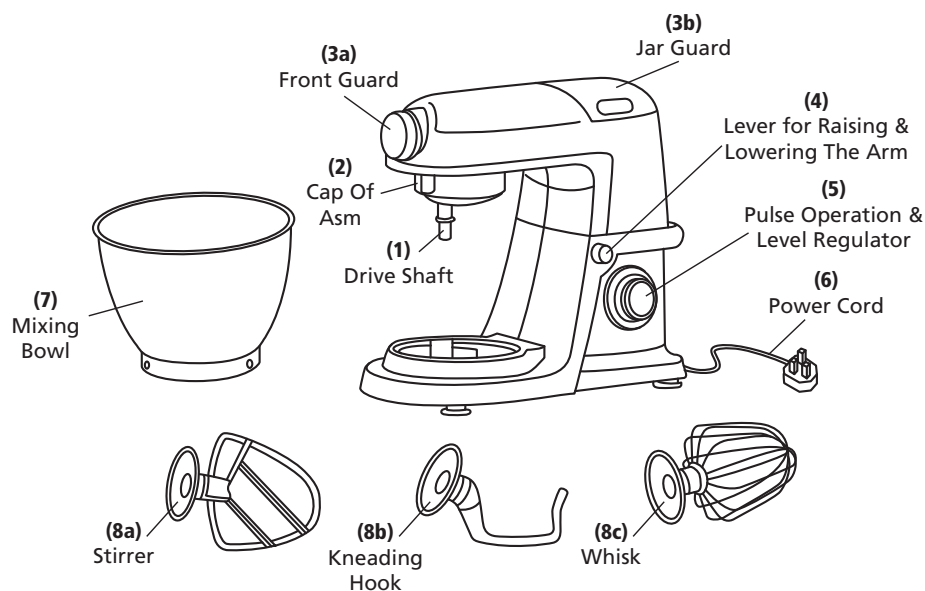
- In order to protect children or frail individuals from the hazards of electrical equipment, always ensure that this device is only used under direct supervision. This device is not a toy. Do not allow small children to play with it.

SAFETY INSTRUCTIONS

SPECIAL SAFETY INSTRUCTIONS FOR THIS MACHINE

- Only operate this machine under direct supervision.
- Do not interfere with any safety switches.
- Do not insert anything into the rotating hooks while the machine is operating.
- Place the machine on a smooth, flat and stable working surface.
- Do not insert the power plug of the machine into the power socket without having installed all the necessary accessories.

PARTS IDENTIFICATION



SPECIFICATIONS

RATED VOLTAGE / FREQUENCY

220-240V~ 50/60Hz

RATED WATTAGE

1200 W

CAPACITY

6.0 L

OPERATING INSTRUCTIONS

1. Place the mixing bowl into its holding device and turn the bowl in the direction of LOCK until it locks into place.
2. In order to lift the arm, press the lever (4) downwards in the direction of the arrow. The arm will now move upwards.
3. Mount the required utensil by inserting the top into the drive shaft and locking the cotter pin in the shaft by turning to the right.
4. Now fill in your ingredients. Do not overfill the machine - the maximum of mixtures ingredients is 2 kg.
5. Lower the arm using the lever (4).
6. Insert the power plug into a properly installed 220-240V/50Hz safety power supply.
7. Switch the machine using the level regulator to a speed between 1 and 6 (corresponding to the mixture).
8. For pulse operation (kneading at short intervals), turn the switch to the "PULSE" position. The switch has to be held in this position according to the desired interval length. When the switch is released it returns automatically to the "0" position.

Adjusting the Levels and Using the Hook for not more than 2 kg of Mixture

LEVELS	USE	TYPE OF MIXTURE
1-2	Kneading hook	Heavy mixtures (e.g. bread or short pastry)
3-4	Stirrer	Medium-heavy mixtures (e.g. crepes or sponge mixture)
5-6	Whisk	Light mixtures (e.g. cream, egg white, blancmange)
Pulse	Whisk	Interval (e.g. for mixing under sponge, egg white)

NOTE:

- **Short operation time: With heavy mixtures, do not operate the machine for more than ten minutes, and then allow it to cool down for a further ten minutes.**
 - **Use the splash guard to protect against liquid mixtures from splashing over.**
9. After kneading/stirring turn the switch (5) back to the "0" position as soon as the mixture has formed a ball. Then remove the power plug from the power supply.
 10. Press the lever (4) downwards and to raise the arm.
 11. The mixture can now be released with the help of a spatula and removed from the mixing bowl.
 12. The mixing bowl can now be removed by turning to the left.
 13. Clean the parts as described under "Care and Cleaning".

1. Remove kneading hook, stirrer, whisk and/or other attachments. Wash the attachments in hot, soapy water. Rinse with clean water. Washing these items before food has a chance to harden makes it much easier to clean them.
2. Remove the mixing bowl. Rinse out the mixing bowl and place it on the top rack of your dishwasher, or wash the mixing bowl by hand.
3. Clean the surface of the electric mixer. After unplugging the mixer, use a damp washcloth or sponge dipped in soapy water to wipe down the body of the mixer. Make sure to wring out the washcloth or sponge thoroughly before wiping the mixer to avoid getting water into the motor unit.
4. Turn over the mixer and clean underneath the base and below the mixing arm. Scrub the attachment ports, making sure to look for food trapped just inside the ports. Clean around the mixer's buttons. If tiny bits of food have accumulated there, use a toothpick to remove them.
5. Dry the attachments immediately after washing if you are washing them by hand. Place attachments in a drawer or cabinet to avoid losing any crucial components. Put the hand mixer or the stand mixer and bowl in a safe place until you are ready to use them again.

SPONGE MIXTURE (BASIC RECIPE), LEVEL 3-4

INGREDIENTS:

250grams soft butter or margarine, 250grams sugar, 1 packet vanilla sugar or 1 bag Citro-Back, 1 pinch of salt, 4 eggs, 500grams wheat flour, 1 packet baking powder, approx. 1/8 litre milk.

PREPARATION:

Transfer the wheat flour and the remaining ingredients to the mixing bowl, stir with the stirrer for 30 seconds on level 1, then for approximately 3 minutes on level 3. Grease a tin or cover with baking paper. Fill in the mixture and bake. Before the cake is removed from the oven, test to see if it is done. With a sharp wooden stick pierce the centre of the cake. If no mixture sticks to it, the cake is cooked. Turn the cake on to a cake grid and allow to cool.

TRADITIONAL OVEN

- Insertion height: 2
- Heating: electric oven, top and bottom heat 175-200° Celsius; gas oven: level 2-3
- Baking time: 50-60 minutes
- Depending on taste, this recipe can be changed, for example with 100g raisins or 100g nuts or 100g grated chocolate. In fact, the possibilities are endless.

LINSEED BREAD ROLLS, LEVEL 1-2

INGREDIENTS:

500-550g wheat flour, 50g linseed, 3/8 litre water, 1 cube of yeast (40g), 100g low-fat curds, well drained, 1 tsp salt. For coating: 2 tbs of water.

PREPARATION:

Soak the linseed in 1/8 litre of lukewarm water. Transfer the remaining lukewarm water (1/4 litre) into the mixing bowl, crumble in the yeast, add the curds and mix with the kneading hook on level 2. The yeast must be completely dissolved. Put the flour with the soaked linseed and the salt into the mixing bowl. Knead thoroughly on level 1, before switching to level 2 and continue kneading for 3-5 minutes. Cover the mixture and allow to rise in a warm place for 45-60 minutes. Knead thoroughly once more, remove from the bowl and form sixteen rolls. Cover the baking tin with wet baking paper. Place the rolls on this and allow to rise for 15 minutes. Coat with lukewarm water and bake.

TRADITIONAL OVEN:

- Insertion height: 2
- Heating: electric oven: top and bottom heat 200-220°C (preheated for 5 minutes), gas oven level 2-3
- Baking time: 30-40 minutes

CHOCOLATE CREAM, LEVEL 5-6

INGREDIENTS:

200ml sweet cream, 150g semi-bitter chocolate coating, 3 eggs, 50-60g sugar, 1 pinch of salt, 1 packet of vanilla sugar, 1 tablespoon cognac or rum, chocolate flakes.

PREPARATION:

Beat the cream in the mixing bowl with the whisk until stiff. Remove from the bowl and place somewhere to cool. Melt the chocolate coating in accordance with the instructions on the packet or in the microwave at 600W for 3 minutes. In the meantime, beat the eggs, sugar, vanilla sugar, cognac or rum and salt in the mixing bowl with the whisk on level 3 to form a foam. Add the melted chocolate and stir in evenly on level 5-6. Leave a little of the cream for decoration. Add the remaining cream to the creamy mixture and stir in briefly using the pulse function. Embellish the chocolate cream and serve well cooled.