

VERSAMIX

p e r f o r m a n c e

STAND MIXER

MSM-SB1500



 **Morgan**[®]

Market Expansion
Services by
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DKSH

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USER MANUAL

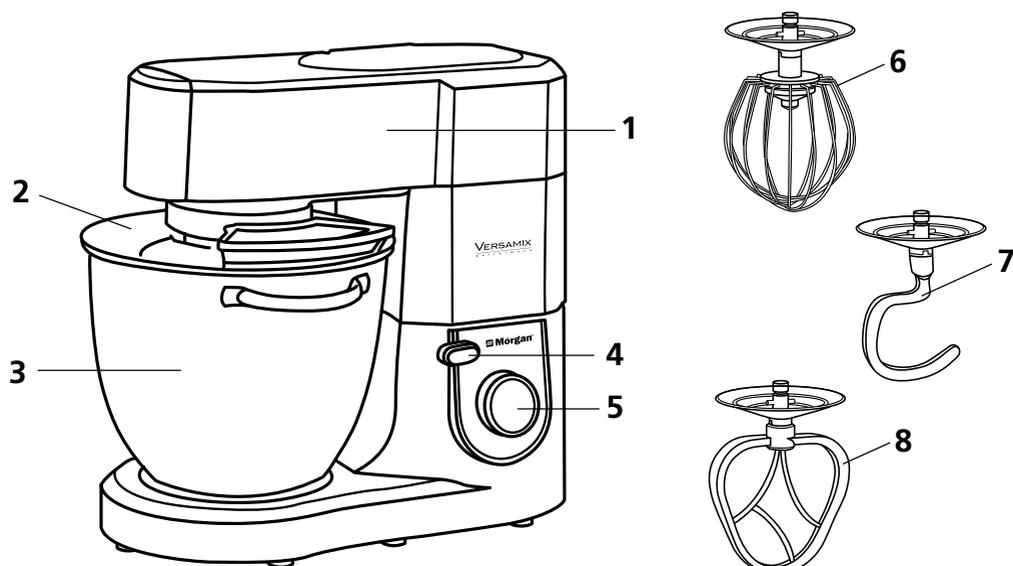
 **Morgan**[®]

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PARTS IDENTIFICATION

- | | |
|--|-------------------------|
| 1. Multifunction head | 5. Speed control switch |
| 2. Stainless steel bowl cover | 6. Whisk |
| 3. Stainless steel bowl | 7. Dough hook |
| 4. Release button for multifunction head | 8. Mixer blade |



SPECIFICATIONS

MODEL	MSM-SB1500
RATED VOLTAGE / FREQUENCY	220-240V~ 50/60Hz
RATED WATTAGE	1500W

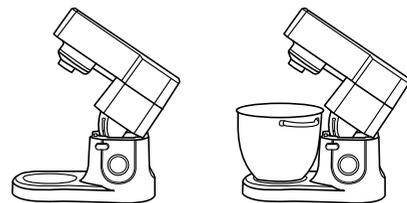
SAFETY INSTRUCTIONS

1. Read the instructions carefully before using your appliance.
2. Switch off the appliance before fitting and removing any attachments.
3. Keep your fingers away from moving parts and the opening on the attachment.
4. Only use the appliance for its intended domestic use. The manufacturer will not accept any liability if the appliance is subject to improper use or has failed to comply with these instructions.
5. Never leave the appliance to run unsupervised, especially when young children or handicapped persons are present.
6. Check that the voltage rating of the appliance corresponds to that of your electrical system.
7. Any connection error will nullify the guarantee.
8. The appliance must be plugged into an earthed electrical socket.
9. If you have to use an electrical extension lead, it must be earthed and you should ensure that no-one can trip over it.
10. Unplug the appliance as soon as you have finished using it and when cleaning it.
11. Do not use your attachment and/or appliance if it has been damaged. Contact an approved service centre if it has.
12. Any work on the appliance other than normal care and cleaning by the customer must be carried out by an approved service centre.
13. Do not immerse the appliance, the power cord or power plug in water or in any other liquids.
14. Do not allow the power cord to hang within the reach of children, to come close to or into contact with the hot parts of your appliance, any other source of heat or any sharp edge.
15. If the power cord or power plug has been damaged, do not use your appliance. To avoid any risk, these must be replaced by an approved service centre.
16. Do not put any metal accessories inside a microwave oven.
17. Switch off the appliance and disconnected from the power supply before changing accessories or approaching movable parts during use.
18. Do not touch the whisk, mixer blade or kneading hook while the appliance is in operation.
19. Only use one attachment at a time.
20. Do not operate the appliance for more than 10 minutes at one time. Allow 30 minutes rest before next use.
21. 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 appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

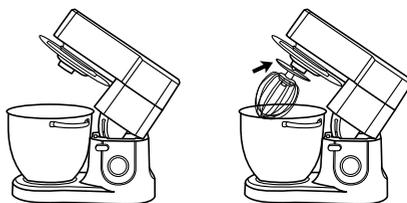
OPERATING INSTRUCTIONS

Your accessories are equipped with a system for adjusting the height above the bottom of the bowl for optimum results. Depending on the nature of the ingredients, the bowl with its cover can be used to prepare up to 2.3 kg of dough.

1. Press the release button for multifunction head up, lift the multifunction head then fit the bowl onto the appliance by turning until it locks in position. Place the ingredients into the bowl first.



2. Put the stainless steel bowl cover onto the stainless bowl and insert the mixer blade, Hook or whisk (*depending on the consistency you prefer*). Adjust the height by turning the shaft: adjust the accessories to the ideal position.



3. Press the multifunction head of the appliance down until a click is heard.



4. During preparation, you can add ingredients through the opening of the cover
5. To stop the appliance, turn the knob back to 0.
6. Before using for the first time, clean all parts of the accessories with soapy water. Rinse and dry.
7. Place the appliance on a flat, clean and dry surface and then plug in your appliance.

CLEANING AND MAINTENANCE

1. Unplug the appliance.
2. Never immerse the motor in water or put it under running water. Wipe it with a soft dry or slight damp cloth.
3. For easier cleaning, quickly rinse the accessories after use. Completely dismantle the mixer attachment. Handle the blades with care, as some have sharp cutting edges.
Wash, rinse and wipe the accessories or put them into the dishwasher.
4. If your accessories are discoloured by food (carrots, oranges etc), rub them gently with kitchen towel dipped in cooking oil and then clean in the usual way.

PROCESSING GUIDE

Accessory	Food	Maximum	Operation time	Speeds	Preparation
Whisk	Cream <i>(include 38%fat)</i>	250ml	10 minutes	5 – 6	/
	Egg white	12pcs	3minutes	5 – 6	/
Dough hook	Flour	1500g	Min: 1 minute 1: 4 minutes	Min – 1	/
	Salt	18g			
	Yeast	28g			
	Sugar	6g			
	Water (43°C)	750ml			
Mixer blade	Lard	31g	5 minutes	1 – 4	/
	Flour	200g			
	Castor sugar	200g			
	Margarine	200g			
	Egg	4pcs			

RECIPE

EASY HEALTHY BREAD

INGREDIENTS (For 1-2 Serving)

130 gm	Bread Flour (also known as High Protein Flour)
15 gm	Wheat Bran
2 gm	Instant Dry Yeast
2 gm	Salt
100 gm	Ice Cold Water

METHOD

- Using Morgan VersaMix set speed to no.1 and mix all ingredients using the dough hook for 1 min.
- Change up to speed no. 6 and continue to run for 7 minutes.
- Take the dough and round into a ball and let it rest for one hour in the fridge. Be sure to keep it covered to prevent formation of skin.
- Roll out using a rolling pin and make into a fat baton shape. Let it rest on a greased baking tray in a warm area until its size double up. Be sure to keep it covered to prevent drying.
- Using a serrated knife cut 3 slashes on the top and put into the pre-heated Morgan Oven set to 210°C (top and bottom heat ON, without fan), on the lowest tray setting for approx. 15 minutes.
- Remove and let it cool on a cooling tray.

FRUITY CORN FLAKES COOKIES

INGREDIENTS

A

200g	plain flour
1 tsp	baking powder

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100g	CORNFLAKES
100g	mixed fruits
200g	butter / margarine
100g	custard powder
1 tsp	vanilla essence
1	egg yolk

METHOD

- Sift together ingredients A. Then stir in CORNFLAKES and mixed fruits. Mix well and set aside.
- Cream butter, custard powder and vanilla essence until fluffy. Add egg yolk and beat well.
- Fold in flour mixture and mix well until it forms a soft dough.
- Drop 1 teaspoonful of dough on lightly greased baking trays (allow room for spreading).
- Bake in preheated oven at 180°C for 15-20 minutes or until golden brown.
- Remove from oven and let stand for 20 minutes.

RECIPE

CHEQUERED COOKIES

INGREDIENTS (Makes 100 pieces)

A

250g	Butter
140g	Icing Sugar

B

2	Eggs
1 tsp	Vanilla Essence

C

60g	Almond Powder
50g	Cornflour
400g	Plain flour
1 tsp	Baking Powder

D

1	Orange Peel (finely shredded)
½ tbsp	Orange Essence

E

15g	Cocoa Powder
1 tsp	Chocolate Essence

For glazing

1	Egg White
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METHOD

- Combine ingredient A in a mixer. Beat well, add in ingredient B and beat till mixture is smooth. Fold in ingredient C and mix to form a dough.
- Divide no.(1) into three portions. The first portion at 250g should remain natural-coloured and wrapped for a resting period. The remaining two portions should tip the scale at 370g each. Combine one portion with ingredient D and mix well. Combine the last portion with ingredient E and mix well.
- Place both of these two (370g each) mixed portions separately between plastic sheets. Roll out each to a thickness of 3mm. Cut into six strips per portion. Arrange three strips each into chequered design, four layers up. Wrap and keep chilled.
- Roll the natural-coloured portion of no.(1) between sheets of plastic to 4mm in thickness. Glaze surface with egg white. Remove no.(3) and place on dough layer. Roll up, cut away excess ends. Wrap with plastic or baking paper. Keep chilled till firm.
- Cut no.(4) into thin pieces, about 5mm in thickness. Arrange on lined baking tray. Bake in a preheated oven at 170°C for 15-20 minutes. Cool well.

TIPS: Do not cut the dough immediately after removing from the refrigerator in step no.(5) if it is hard. The end result can be drastic looking, give it a little time to loosen up.

BLUEBERRY CORN FLAKES COOKIES

INGREDIENTS

A

200g	plain flour
2 tsp	corn flour
1 tsp	baking powder

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100g	CORNFLAKES, finely blend
200g	butter
100g	custard sugar
1 tsp	vanilla essence
1	egg
150g	fresh blueberry

METHOD

- Sift together ingredients A and stir in CORNFLAKES; set aside.
- Cream butter, sugar, vanilla essence and egg until mixture is fluffy. Fold in ingredients A and mix well to a form soft dough.
- Roll out dough into 1cm thickness. Cut with tart cookie cutter or any desired shape.
- Place unbaked cookies on lightly greased baking trays. Spoon fresh blueberry in the centre of each cookie.
- Bake in preheated oven at 180°C for 12-15 minutes or until lightly brown.

RECIPE**THREE FLAVOR LAYER CAKE****INGREDIENTS** (10 Serving)

- 500 g Butter
- 450 g Caster sugar
- 500 g Self-Rising Flour, sifted
- 8 Medium size eggs
- 3 tsp Strawberry paste
- 1½ tsp Green pandan essence
- 1 tbsp Buttermilk flavor essence

BUTTER CREAM

- 200 g Butter
- 50 g Crisco or vegetable shortening
- 500 g Icing sugar, sifted
- 2 tbsp Vanilla essence

* beat butter cream ingredients together until light and fluffy

METHOD

1. Preheat oven to 160°C.
2. Line base and lightly grease three 20cm round pan
3. Cream butter with sugar till light and fluffy.
4. Separately beat eggs until stiff. Add in eggs and flour alternately in 3 batches to the butter mixture.
5. Divide mixture into 3 equal portions. Colour one portion with strawberry paste, one portion with green pandan essence and buttermilk flavor for the last portion.
6. Spoon mixture into the prepared pans.
7. Bake it for 50 minutes or until a skewer inserted inside the cake comes out clean. Leave cake to cool and level cake by cutting out round portion of the cake. (this would allow cake to layer properly).
8. To assemble cake put a slice of cake onto plate or cake board. Spread 4 tablespoons butter cream on top of cake. Repeat with the next layer. Lastly ice cake with the remaining butter cream.

RAYA BUTTER COOKIES**INGREDIENTS** (10 Serving)

- 210 g Butter or Margarine
- 160 g Fine caster sugar
- 2 Egg yolks
- 210 g Plain flour
- 60 g Rice flour
- 4 tsp Vanilla essence
- 3 tbsp Cocoa powder
- 2 drops Cochineal colouring

METHOD

1. Line baking trays with silicon paper or lightly grease tray.
2. Sieve plain flour with rice flour together.
3. Cream margarine with sugar until light and fluffy. Add in egg yolks and continue to cream for another 2 minutes.
4. Mixed in sifted flour mixture. Divide mixture into 3 portions.
5. Add cocoa powder to one portion, the other add cochineal colour.
6. Fill each portion of mixture into piping bag fitted with a fluted nozzle 1 M size. Pipe each colour dough into 3 cm strip closely to each colour strip.
7. Bake it for 25 minutes at 150°C. Remove cookies, leave it to cool and pack it in airtight container.

RECIPE**RED DELICIOUS CREAM CHEESE CAKE****INGREDIENTS** (For 3-4 Serving)**SPONGE CAKE**

- 110 gm Cold Egg White
- 60 gm Fine Sugar
- 60 gm Egg Yolk
- 4 gm Vanilla Flavouring
- 3 Drops Red Food Colouring
- 70 gm Cake Flour
- 35 gm Cooking Oil

CREAM CHEESE FROSTING

- 24 gm Instant Custard Powder
- 60 gm Drinking Water
- 300 gm Cream Cheese (Soft)
- 45 gm Butter (Soft)
- 60 gm Icing Sugar
- ½ tsp Lemon Essence

METHOD

Dissolve instant custard in the drinking water and set aside. Using the beater attachment beat the cream cheese, butter, icing sugar and lemon essence till smooth. Add in the custard. Set aside for icing the cake later.

FRESH CREAM FROSTING

1. Use 300 grams of fresh cream and mix using the whisk attachment until medium peak forms. Set aside for icing the cake later.
2. Using the Morgan Maestro Mix whisk the egg white and fine sugar at speed no. 6 for 3 minutes. Add in egg yolks and vanilla flavouring and continue to whisk for 2 minutes at speed no. 6.
3. Reduce speed to no. 1, add 3 drops of red food colouring and continue to whip for 3 minutes. Add in the sifted cake flour for 30 seconds at speed no. 1.
4. Finally add in the cooking oil over 2 minutes at speed no. 1.
5. Pour batter into a 6 inch round cake tin. Be sure to line the bottom with parchment paper. Bake using the Morgan oven for approximately 20 minutes at 175°C (with both top and bottom heat ON, without fan). Check by inserting a toothpick near the centre of the cake, it should come out clean. Cool cake upside down on cooling tray.

MAKE UP

1. Slice cake into 3 layers.
2. Iced two layers with the cream cheese spread.
3. Iced the top layer with fresh cream and decorate with fruits.