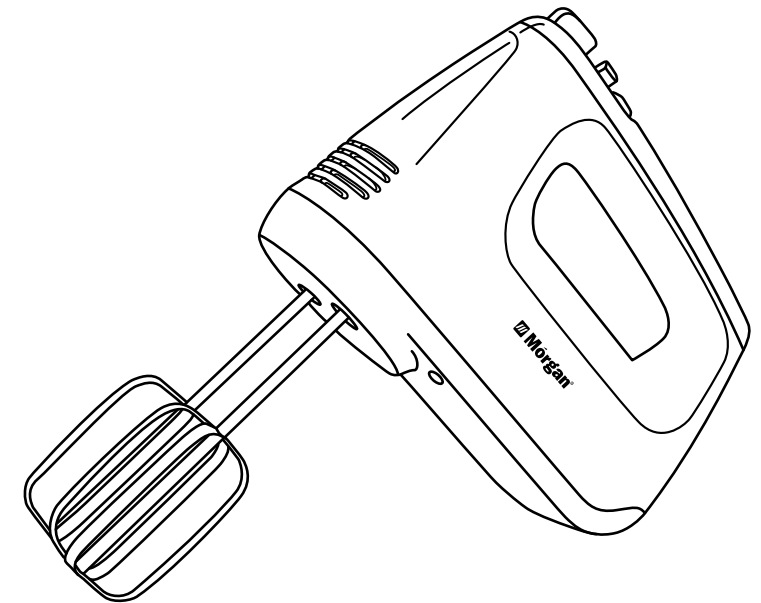


 **Mórgan®**

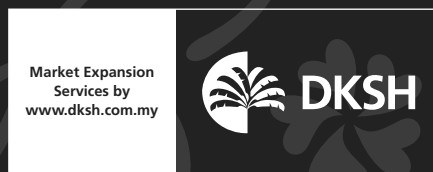
USER MANUAL



Hand Mixer

MHM-MIXX 300

 **Mórgan®**



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www.morgan.my

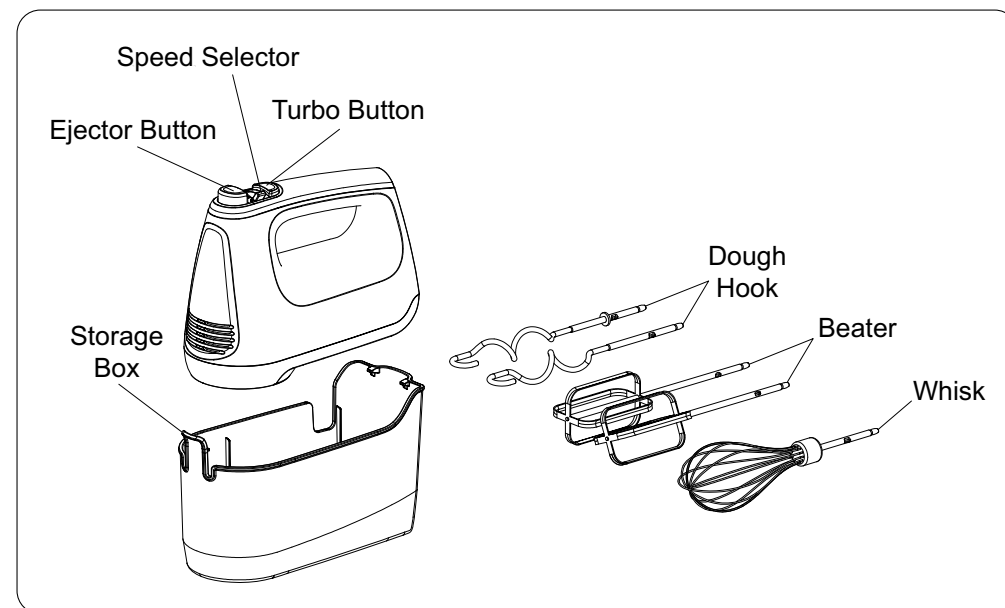
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Thank you for purchasing a quality MORGAN appliance. We trust that you will have a pleasant experience with your new product. To guarantee safety and best efficiency, please read this manual carefully and keep a copy for future reference.

PARTS IDENTIFICATION



SPECIFICATION

MODEL	MHM-MIXX 300
RATED VOLTAGE / FREQUENCY	220-240V~ 50-60Hz
RATED WATTAGE	300W

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed including the following:

- Read all instructions carefully and retain them for future reference.
- Before use, ensure that the voltage of your wall outlet corresponds to the one on the rating plate found on the bottom of the appliance.
- **IMPORTANT:** Do not operate the appliance with a damaged power cord or after the appliance malfunctions or has been damaged in any manner.
- Do not hang power cord over edge of table or counter or touch hot surfaces nor bend, twist or place the power cord under the weight of sharp or heavy objects.
- To protect against the risk of electric shock, do not immerse power cord, power plug, or any parts of the unit in water or other liquids.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Close supervision is necessary when your appliance is being used near children or infirm persons.
- Do not place an appliance on or near a hot gas or on a heated oven.
- Never eject beaters or dough hooks when the appliance is in operation.
- Do not leave the appliance unattended while it is still operating.
- Unplug from the power supply when appliance is not in use, before attaching or detaching parts, and before cleaning.
- **CAUTION:** The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Remove beaters from mixer before washing.
- Always ensure that the appliance is powered OFF before connecting the power cord into the power supply. To disconnect, turn the control to OFF and remove power plug from the power supply.
- Avoid contacting with moving parts.
- Keep hands, clothing, as well as spatulas and other utensils away from beaters during operation to reduce the risk of injury to persons, and/or damage to the mixer.
- The appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Switch off the appliance before changing accessories or handling moving parts.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments; - Farm houses;
 - By clients in hotels, motels and other residential type environments; - Bed and breakfast type environments.

BEFORE FIRST USE

Remove any packaging materials and disassemble any detachable parts. Clean the dough hooks and beaters. Before assembling the mixer, ensure the power cord is unplugged from the power supply and the speed selector is at the “0” position.

OPERATION INSTRUCTIONS

1. Assemble the desired beaters or dough hooks into mixer.

NOTE: Beaters can be inserted in either socket, as the beaters are identical. For dough hooks, the one with washer can only be inserted into the bigger socket and the other one can only be inserted into smaller one. The two dough hooks cannot be inserted in reverse.

2. Ensure that the speed selector is at “0” setting before connecting appliance into the power supply.
3. Set the speed selector to your desired speed. There are 6 speed settings to be selected.
4. When kneading yeast dough, it is recommended to select a lower speed setting before gradually increasing to higher speeds to achieve the best results. The appliance will operate at the highest speed when the turbo button is pressed.
5. **WARNING:** Do not insert knives, metal spoons, forks and so forth into bowl during operation.
6. Do not operate over 5 minutes. Ensure a minimum 20 minutes rest time in between two continuous cycles.
NOTE: It is recommended to rotate the bowl during operation to achieve the best results.
7. When mixing is complete, turn the speed selector to “0” setting, and detach the power cord from the power supply.
8. If necessary, scrape any excess food particles from the beaters or dough hooks using a rubber or wooden spatula.
9. Hold the beaters or dough hooks with one hand and press the Ejector button firmly down with the other hand to detach the beater or dough hooks.

NOTE:

- Only detach the beaters or dough hooks when the speed selector is at the “0” setting.
- The appliance can be placed vertically during operation, but ensure the speed selector is at the “0” setting.
- When not in use - store the motor unit along with the Wire beaters / dough hooks / whisk / power cord into the storage box. Then place the mixer into the storage box by pressing downwards with force to clip it with the box.

ORANGE CHIFFON CAKE RECIPE (for Beaters and whisk)

Ingredients

- A**
- Self-Raising Flour (Sifted): 150g
 - Castor Sugar: 130g
 - Salt: ½ tsp
- B**
- Egg Yolk: 100g
 - Juice of Orange: 90g
 - Corn Oil: 60g
 - Grated Rind of 1 Orange
- C**
- Egg Whites: 140g
 - Castor Sugar: 130g
 - Cream of Tartar: ¼ tsp

Operation

1. Put ingredients A and B into a bowl, select with beaters and operate setting 2 for 1 – 2.5mins or until smooth.
2. Put ingredients C into a different bowl, select with whisk and operate setting 5 for 2 – 3mins or until stiff peak.
3. Fold in no.1 mixture and no.2 mixture together and well mixed. Pour mixture into the tube pan and bake with 180°C for 45 minutes or until done.

BREAD RECIPE (for Dough Hook)

Ingredients

- Wheat flour: 350g
- Salt: 5g
- White sugar: 10g
- Butter (with 80% fat): 10g
- Water: 200g
- Yeast powder: 3g (according to instructions manual)

Operation

1. Mix wheat flour and salt, sugar, then put into bowl.
2. Put yeast powder, butter and water into bowl.
3. Select dough hook and operate setting 1 for 10-15secs, followed by operating setting 2 for 20- 30secs and setting 5 for 2.5-3.5mins.
4. Warm dough by temperature chamber for 45mins at 35°C;
5. Bake dough using toaster oven at 180°C for 15 to 20 mins or until the bread is ready.

NOTE: Never knead dough containing more than 350g of flour with this appliance! Larger quantities of flour can overload the appliance!

1. Unplug the appliance from power supply and wait for it to completely cool down.
2. Wipe over the exterior surface of the head with a damp cloth and buff with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Wash beaters and dough hooks in warm soapy water and wipe them with a dry cloth.
5. Beaters and dough hooks are dishwasher-safe.

CAUTION: Do not immerse the mixer into water or other liquids.

WARNING: Ensure appliance servicing, maintenance and repairs are performed only by an authorized service technician.

COOKING TIPS

1. Ensure refrigerated ingredients such as butter and eggs are at room temperature before mixing. Set these ingredients out ahead of time.
2. To eliminate the possibility of shells or deteriorated-off eggs in your recipe, break eggs into separate container first before adding to the mixture.
3. Do not over-beat mixtures. Only mix/blend mixtures recommended in your recipe. Fold in dry ingredients only until just combined. Always use the low speed.
4. Climatic conditions and seasonal temperature changes, temperature of ingredients and their texture vary from area to area. All these play a part in the required mixing time and the results achieved.
5. Always start mixing at slow speeds before gradually increasing to the recommended speed(s) as stated in the recipe.



PROTECT THE ENVIRONMENT

You can help protect the environment!

Please remember to respect the local regulations & hand in the non-working electrical equipment to a designated waste disposal centre.