

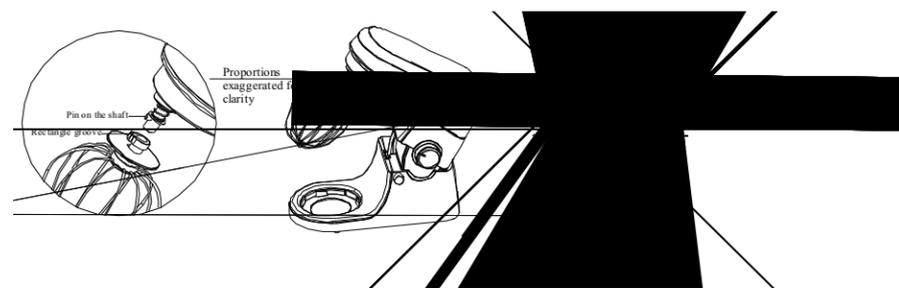
BEFORE USING MIXER

Before assembling the mixer, be sure the power cord is unplugged from the power outlet and the speed selector is in the "Off" position.

1. Depressing the tilt/release button, the head of mixer will automatically release and lift it backwards with hand lightly to lock it into tile position.
2. Select the desired attachments, which are depending on the mixing task to be performed: flat beater for normal to heavy mixtures, and dough hook for mixing and kneading yeast dough, the whisk for mixture that need air incorporated.
3. Assemble the flat beater/ dough hook/whisk into the shaft under the head, align the rectangle groove of flat beater/dough hook/whisk with the pin on the shaft to insert (see fig. 1), then push the flat beater/dough hook/whisk upwards as far as possible and turn it in anti-clockwise synchronously, hooking beater/dough hook/whisk over pin on shaft. When detaching, firstly push the beater/dough hook/whisk upwards and turn it in clockwise synchronously, then pull out for detaching.

Note: Ensure the flat beater/dough hook/ whisk is fully locked into the shaft, otherwise it may drop out during operation.

4. Place bowl on position. First place the bowl on the base, then turn the bowl in clockwise until it lock into position (see fig. 2).
5. To lower the head, firstly press the tile/release button and place beater / dough hook/whisk into the bowl by pressing down the head with hand directly. A click sound will be heard when the head has reached the correct position.



USING YOUR MIXER FOR MIXING

1. Ensure that the speed selector is at the "Off" position, then plug in the power source.
2. Turn the speed selector to your desired setting. There are 12 setting.

Warning: Do not stick knife, metal spoons, fork and so on into bowl when operating.

3. The max operation time per time shall not exceed 10 minutes and minimum 20 minutes rest time must be maintained between two consecutive cycles. When kneading yeast dough, use low speed for slowing mixing, if using high speed, it may damage the mixer.

Note: during kneading, some flour may be adhered on the inside of the bowl, you shall stop the appliance and remove the bowl cover, scrape the flour on the inside wall of bowl by spatula to obtain well kneading results.

4. During mixing, you can add ingredient according to your task from the opening of bowl cover. When mixing is completed, turn the speed selector to "Off" position, unplug the cord from power outlet.

5. Press down the tilt button, the head of the mixer will automatically lift and lock into the tilt position.

6. If necessary you can scrape the excess food particles from the beater/dough hook by plastic spatula.

7. Firstly push the beater/dough hook/whisk upwards and turn it in clockwise synchronously, then pull out for detaching.

Caution: The speed selector must be at "Off" position and the power outlet must be unplugged before pulling out the beater/dough hook/whisk.

CLEANING AND MAINTENANCE

1. Unplug the appliance and wait it completely cool down before cleaning.
- Caution:** the mixer cannot be immersed in water or other liquid.
2. Wipe over the outside surface of the head and base with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food particles from the power cord.
4. Immerse the bowl, beater, spatula, dough hook and whisk in warm soapy water for complete cleaning. Then rinse under running water and wipe dry. There also can be placed in the dishwasher. Warning: Any other serving should be performed by an authorized service representative.

COOKERY TIPS

1. Refrigerated ingredients, such as butter and eggs, then should be at room temperature before mixing begins. 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, then adding to the mixture.
3. Do not over-beat. Be careful that you only mix/blend mixtures until recommended in your recipe. Fold into dry ingredients only until just combined. Always use the low speed.
4. Climatic conditions. Seasonal temperature changes, temperature of ingredients and their texture variation from area to area all play a part in the required mixing time and the results achieved.
5. Always start mixing at lower speed. Gradually increase to the recommended speed as stated in the recipe.

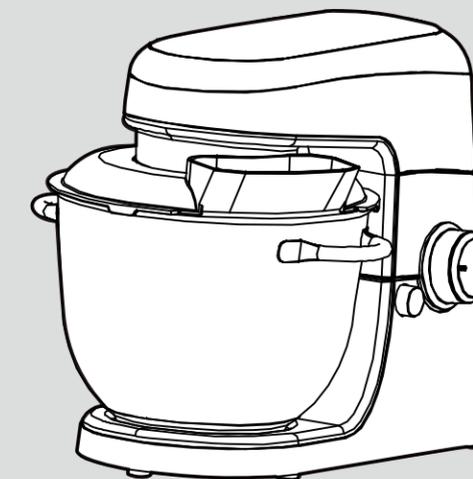
RECIPE

	Ingredients	Procedure
Basic Two Egg Yellow Cake (dough hook)	2 cups sifted cake flour	1) Sift together into a big bowl, sifted flour, sugar, baking powder and salt. Add shortening, pour in the milk and vanilla 2) Knead 0..5min, on the lowest setting until blended 3) Then on the medium setting for 2 min. 4) Stop, scrape sides and bottom of bowl 5) Add eggs, knead 1-1/2min longer on the highest setting
	1-1/4 cups granulated sugar	
	2-1/2teasp. Double-acting baking powder	
	3/4 teaspoon. Salt	
	1/2 cup soft shortening	
	3/4 cup milk	
	1-1/4 teaspoon. Vanilla	
2 eggs, unbeaten		
Oatmeal bread (dough hook)	2 cups sifted all-purpose flour	1) Sift together flour, soda, salt and cinnamon, then add oatmeal. set aside 2) Combine butter, sugar, eggs and vanilla in mixing bowl. 3) cream on the highest setting for 2 min, stop, scrape bowl 4) Add milk and half of flour mixture, blend in on fold-blend, then knead on the highest setting for 1min 5) Add remaining flour mixture and repeat mixing. Stop, scrape bowl 6) Knead in chocolate chips and nuts on the highest setting for 1 min
	1 teaspoon. Soda	
	1 teaspoon. Salt	
	1-1/2 teaspoon. Cinnamon	
	2 cups quick-cooking oatmeal	
	1 cup shortening or margarine	
	1/2 cup granulated sugar	
	3/4 cup brown sugar	
	2 eggs, unbeaten	
	1-1/2 teaspoons .vanilla	
	1/3 cup milk	
	1 cup chocolate chips	
3/4 cup chopped nuts		

Oatmeal Drop Cookies (dough hook)	2 cups sifted all-purpose flour	1) Sift together flour, soda, salt and cinnamon, then add oatmeal. set aside 2) Combine butter, sugar, eggs and vanilla in mixing bowl. 3) Cream on the highest setting for 2 min, stop, scrape bowl 4) Add milk and half of flour mixture, blend in on fold-blend, then knead on the highest setting for 1min 5) Add remaining flour mixture and repeat mixing. Stop, scrape bowl. 6) Knead in chocolate chips and nuts on the highest setting for 1 min
	1 teaspoon. Soda	
	1 teaspoon. Salt	
	1-1/2 teaspoon. Cinnamon	
	2 cups quick-cooking oatmeal	
	1 cup shortening or margarine	
	1/2 cup granulated sugar	
	3/4 cup brown sugar	
	2 eggs, unbeaten	
	1-1/2 teaspoon. Vanilla	
1/3 cup milk		
Whipped Potatoes (beater)	1 cup chocolate chips	1) Pare potatoes and cook until tender, but not mushy in boiling salt water 2) When mealy, mash in sauce pan or turn into a large potatoes, then beat on the medium setting about 1min 3) Stop, scrape bowl or sauce pan. 4) Combine hot milk, butter and salt. Pour over potatoes, whip on the highest setting for 1min
	3/4 cup chopped nuts	
	1 teaspoon. Soda	
	1 teaspoon. Salt	
	1-1/2 teaspoon. Cinnamon	
Make egg white (whisk)	2 eggs	1) Put the egg white into a bowl 2) Whisk at the highest setting

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Kitchen Machine 搅拌机



MR9030

在使用本产品之前请仔细阅读使用说明书并保存好，以备日后参考

一.安全注意事项

二.产品示意图

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Make sure that you outlet voltage corresponds to the stated on the rating label of the mixer.
3. Do not operate mixer with a damaged cord or plug, after the appliance malfunction, or if it is dropped or damaged in any manner. Return the appliance to the nearest authorized Service Center for examination, repair or electrical or mechanical adjustment.
4. Do not leave mixer unattended while it is operating.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet while not in use, before putting on or taking off parts, and before cleaning.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury
8. Remove beater/dough hook/whisk from mixer before washing.
9. Do not place on or near a hot gas or electric burner or in a heated oven
10. Always check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
11. Avoid contacting with moving parts.
12. 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.
13. To protect against risk of electrical shock, do not put mixer in water or other liquid. This may cause personal injury or damage to the product.
14. Do not use mixer for other than intended use.
15. This appliance is not intended for used 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.
16. Children should be supervised to ensure that they do not play with the appliance.
17. Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
18. Do not use outdoors.

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

SPECIAL NOTES ON CORD PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug can fit into a polarized socket only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

KNOW YOUR MIXER

Product may be subject to change without prior notice