

## 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 tilt 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 tilt/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.

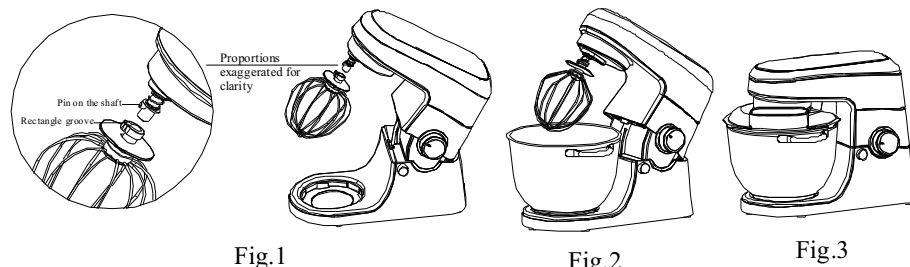


Fig.1

Fig.2

Fig.3

## 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.

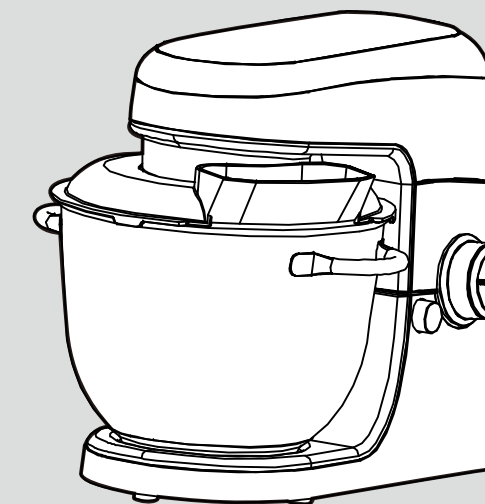
## RECIPE

	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	
Make egg white (whisk)	1-1/2 teaspoon. Cinnamon	1) Put the egg white into a bowl 2) Whisk at the highest setting
	2 lbs peeled potatoes	
Whipped Potatoes (beater)	1/2 cup hot milk	1) Put the egg white into a bowl 2) Whisk at the highest setting
	2 tsp. margarine	
	1 teaspoon. Salt	

**morphy richards**  
more innovative

## 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

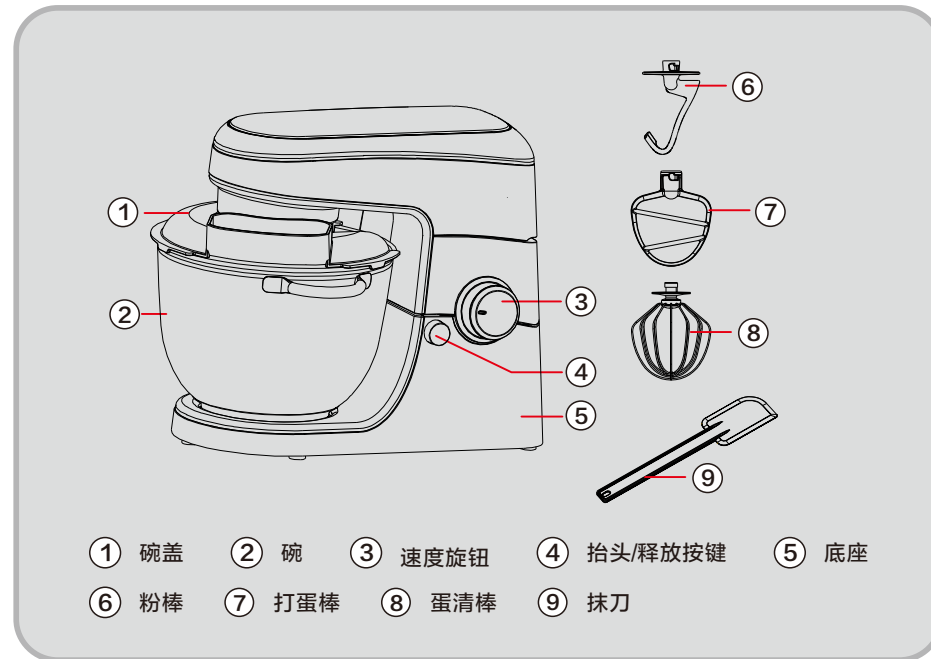
## 一.安全注意事项

在使用本机之前请细读此手册并遵守如下操作:

1. 阅读后请保存此手册, 以备将来参考使用。
2. 接通电源前, 确认使用的电压范围是否与铭牌上标识的一致。
3. 当电源线或插座受到损坏, 或者其它任何电器部件故障时, 不可继续操作使用此产品, 将它送到制造经销商或贵处特约服务部更换或维修。
4. 操作时不要让其处于无人看管状态。
5. 不可让小孩靠近或使用本电器。
6. 在清洁前, 或不使用时, 断开电源插座。
7. 任何未经制造商推荐的附件不可使用, 以免损坏产品。
8. 在清洗前从搅拌机上下取下搅拌器/揉面刀具。
9. 本产品不可放置于高温的燃气或电热器炉上或旁边使用。
10. 在接通电源前请先确认开关处于关闭状态。断开电源前, 先关闭开关, 再拔下电源插座。

11. 在操作时, 手或身体的任何部位都不可触及及产品运动部件。
12. 操作过程中, 手, 衣物或其他器具必须远离打蛋棒, 粉棒等运动部件。
13. 为了避免触电, 请不要将打蛋机浸到水或其他溶液中。
14. 不要将本产品另作它用。
15. 对于一些身体残弱不便、感官和智力障碍, 以及缺少相关经验和知识的人群(包括儿童), 在使用本产品时, 必须有正常能力而且懂得安全操作的监护人从旁监督指导。
16. 禁止儿童玩耍本家电。
17. 不可让电源线挂在桌子上或放置于灼热的表面。
18. 不要户外使用。仅供家庭使用

## 二.产品示意图



- ① 碗盖 ② 碗 ③ 速度旋钮 ④ 抬头/释放按键 ⑤ 底座  
⑥ 粉棒 ⑦ 打蛋棒 ⑧ 蛋清棒 ⑨ 抹刀

## 三.第一次使用之前

装附件之前, 确保插头没有插上电源, 速度旋钮位于“关闭”状态。

1. 按下“抬头/释放”按键, 搅拌头会自动释放, 用手轻轻的向后抬起并锁定在抬头位置。
  2. 根据搅拌任务选择合适的附件, 并把它装到打蛋机上。打蛋棒用于搅拌粘稠的混合物, 粉棒用于搅拌和制作面团, 蛋清棒用于处理需要空气的混合物, 例如发泡奶油, 打发蛋清等。
  3. 装配附件的时候, 将附件上的长方形槽对准搅拌头下面轴上的销插入(参看图1), 然后将附件尽可能的向上推, 同时逆时针旋转, 通过轴上的销将附件卡住。当拆卸的时候, 将附件尽可能的向上推, 同时顺时针旋转, 使轴上的销通过附件的槽, 拉出附件。
- 注意: 确保附件完全锁定在轴上, 否则操作过程中附件可能脱落。
4. 将碗放置在底座上, 然后顺时针旋转锁定在位(参看图2)。
  5. 按下“抬头/释放”按键, 用手直接按下搅拌头, 当搅拌头到达正确位置的时候会听到一声咔嚓声。
  6. 确保碗盖放置到位(参看图3)。

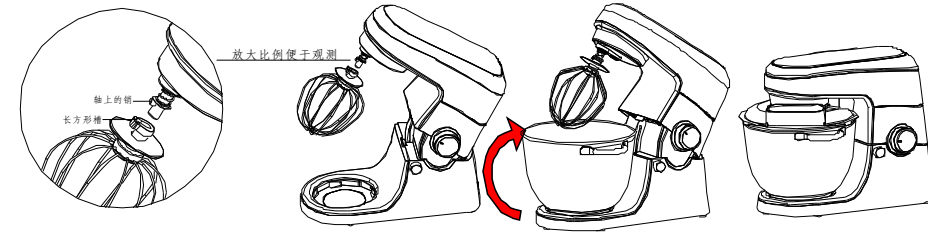


图1

图2

图3

## 四.操作步骤

1. 确保速度旋钮位于“0”档, 然后插上电源插座。
  2. 调节速度旋钮。总计12个档位。选择所需用的档位即可开始搅拌。  
注意: 在搅拌过程中, 切勿将刀、金属汤匙、叉等金属制品伸入。
  3. 每次最长操作时间不得超过10分钟。两个连续循环之间至少要休息20分钟。揉发酵面团时, 建议先使用低档搅拌数分钟, 然后用最高档搅拌, 以取得最佳效果。
- 注意: 搅面粉过程中, 一些面粉可能粘在碗内,

你可以停下器具, 然后取下碗盖, 使用抹刀将碗内壁的面粉刮下以获得最佳效果。

4. 搅拌过程中, 可以从盖子的开口中加入配料, 搅拌完成之后, 关闭速度旋钮, 拔下电源。
5. 按下“抬头/释放”按键, 搅拌头会自动抬起, 轻轻向后抬起锁定在位。
6. 把粘在打蛋棒或面棒上的东西, 用抹刀刮下。
7. 将附件向上推同时顺时针旋转拉出附件。  
警告: 拆卸附件之前, 确保速度档位必须在“0”的位置, 拔下电源插头。

## 五.清洁和维护

1. 清洁之前, 拔下电源插头, 等待器具完全冷却。
2. 使用湿布擦拭搅拌头和底座的外表面, 然后用干布擦干。

3. 将电源线擦拭干净。
4. 将碗, 打蛋棒, 粉棒, 抹刀和蛋清棒放进温水内清洗, 然后冲洗并擦干。这些附件可以放在洗碗机内清洗。  
警告: 任何其他的维护必须由专业维修人员进行。

## 六.搅拌技巧

1. 冷冻的物品如黄油、鸡蛋搅拌前应先提前拿出来, 于室温下放置一段时间。
  2. 为了避免蛋壳或臭蛋影响你的烹调, 应先把蛋打到其他容器内, 然后再倒入碗内。
  3. 不要搅拌过长时间, 按菜单操作即可。对于干的混合物, 一般要用低档搅拌。
  4. 气候条件、季节温度变化、混合成分温度及材料都随时在变化, 这些都会对搅拌时间及取得的效果产生影响。
- 开始时用较低的速度档位, 然后再慢慢增加速度和高档位, 可预防混合物溅出。

## 七.食谱

	配 料	步 骤
基本蛋糕 (粉棒)	2杯过筛的低筋面粉 1-1/4杯细砂糖 2-1/2小勺泡打粉 3/4小勺盐 1/2杯起酥油 3/4杯牛奶 1-1/4小勺香草精 2个鸡蛋(未搅打的)	1)将面粉, 糖, 泡打粉和盐一起过筛到大碗里。然后加入起酥油, 并倒入牛奶和香草精。 2)用最小速度搅拌0.5分钟, 直至配料混合。 3)然后以中档速度搅拌2分钟。 4)停止搅拌, 用抹刀刮抹碗的边缘和底部附着的原料。 5)加入鸡蛋, 用最高速度搅拌1-1/2分钟
燕麦面包 (粉棒)	2杯过筛的中筋面粉 1小勺苏打粉 1小勺盐 1-1/2小勺肉桂粉 2杯即熟燕麦片 1杯起酥油或人造奶油 1/2杯细砂糖 3/4杯红糖 2个鸡蛋(未搅打的) 1-1/2小勺香草精 1/3杯牛奶 1杯巧克力碎 3/4杯果仁碎	1)将面粉, 苏打粉, 盐和肉桂粉一起过筛, 然后加入燕麦粉, 放到一边备用。 2)将酥油, 砂糖, 鸡蛋和香草精混合在搅拌碗中。 3)以最高速度搅拌2分钟, 然后刮抹干净碗的边缘。 4)加入牛奶和一半的面粉混合物, 充分混合后, 以最高速度搅拌1分钟。 5)加入剩下的面粉混合物, 然后重复搅拌。停止后, 刮抹碗的边缘。 6)加入巧克力碎和果仁碎, 并以最高速度搅拌1分钟。
燕麦饼干 (粉棒)	2杯过筛的中筋面粉 1小勺苏打 1小勺盐 1-1/2小勺肉桂粉 2杯即熟燕麦片 1杯起酥油或人造黄油 1/2杯细砂糖 3/4杯红糖 2个鸡蛋(未搅打的) 1-1/2茶匙香草精 1/3杯牛奶 1杯巧克力碎 3/4杯果仁碎 1茶匙苏打 1茶匙盐 1-1/2茶匙肉桂粉	1)将面粉, 苏打粉, 盐和肉桂粉一起过筛, 然后加入燕麦粉, 放到一边备用。 2)将酥油, 砂糖, 鸡蛋和香草精混合在搅拌碗中。 3)以最高速度搅拌2分钟, 然后刮抹碗的边缘。 4)加入牛奶和一半的面粉混合物, 充分混合后, 以最高速度搅拌1分钟。 5)加入剩下的面粉混合物, 然后重复搅拌。停止后, 刮抹碗的边缘。 6)加入巧克力碎和果仁碎, 并以最高速度搅拌1分钟
打土豆泥 (打蛋棒)	2磅去皮土豆 1/2杯热牛奶 2汤匙人造黄油 1茶匙盐	1)将土豆去皮, 煮软, 不可在盐水中煮的太久成糊状。 2)煮软后, 将土豆在碗中捣烂, 然后以中档速度搅拌约1分钟。 3)停止搅拌后, 刮抹干净碗的边缘。 4)然后将热牛奶, 黄油和盐浇洒在土豆上面, 再以最高速搅打1分钟。
打发蛋清(蛋清棒)	2个鸡蛋	1)将蛋清分离到碗中 2)以最高速度进行打发

## 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

