

**MILUX**  
Quality • Safety • Reliability

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**STAND MIXER**  
MSM-9512



AC220-240V 50/60Hz 300W

**Warning**  
If the power cord is damaged, it must be changed by the maintenance station of manufacturer or other qualified maintenance.  
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.  
Children should be supervised to ensure that they do not play with the appliance.

## MAINTENANCE

### Cleaning

Always switch off, unplug and remove the beaters or dough hooks before cleaning.  
Never use abrasives to clean parts.

### Mixer Head

Wipe with a damp cloth then leave it to dry completely.  
Never put the mixer head in water or let the cord or plug get wet.

### Cradle/Stand

Wipe with a damp cloth then leave it to dry completely.  
Never immerse in water or use abrasives.

### All other parts

Wash by hand.

Alternatively they are dishwasher safe and can be washed on the top rack of your dishwasher. Avoid placing items on the bottom rack directly over the heating element. A short low temperature (Maximum 50°C) programme is recommended.

### Bowl

Never use a wire brush, steel wool or bleach to clean your stainless steel bowl.  
Use vinegar to remove limescale. Keep away from heat (cooker tops, ovens, microwaves).

### Troubleshooting

#### Problem

The mixer stops during operation.

#### Solution

If for any reason power to the mixer is interrupted and the machine stop working, turn the speed switch to the off "0" position, wait a few seconds and then re-select the speed. The mixer should resume operation straight away.

### Specification

Voltage: AC 220 V - 240 V

Frequency: 50Hz

Power: 300W

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## IMPORTANT SAFEGUARDS

### Before using your appliance

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.

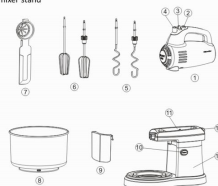
### Safety

- Ensure the cord is fully unwound from the cord wrap before using the mixer.
- Never put the mixer body in water or let the cord or power plug get wet.
- Keep fingers, hair, clothing and utensils away from moving parts.
- Never let the cord touches hot surface or hanging where a child could grab it.
- Never use a damaged mixer. Get it checked or repaired.
- Never use an unauthorized attachment.
- Always unplug the appliance when not in use, before fitting or removing parts or before cleaning.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended for domestic use only.

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## PARTS DESCRIPTION

- mixer head
- turbo button
- speed switch
- eject button
- dough hooks
- beaters
- spatula
- mixing bowl
- mixing plate
- cradle release button
- cradle
- mixer release button
- mixer stand



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## DOUGH HOOKS RECIPES

### White Bread Dough

10ml dried yeast (the type that requires reconstituting)  
5ml sugar  
250ml warm water  
450g bread flour  
5ml salt  
15g lard

- Place the dried yeast, with the sugar and water, in a mixing bowl and leave to froth. The correct water temperature should be 43°C and can be achieved by mixing one third boiling water with two thirds cold water.
- Add the remaining ingredients. Combine the ingredients together on a low speed until the flour is incorporated. Then increase the speed and knead for approximately 2-3 minutes, until the dough is smooth and elastic. Cover with oiled cling film and leave the dough to rise in a warm place for 450 minutes.
- With the mixer head removed from the stand and hand held knead the dough on maximum speed for 30-45 seconds, keeping the dough hooks in the mix.
- Shape the dough into a loaf, or rolls, and place on greased baking trays. Cover with oiled cling film and leave somewhere warm until it has doubled in size.
- Bake in a preheated oven at 230°C for 30-35 minutes (for a loaf) or 10-15 minutes (for rolls). When ready, the dough should hollow when tapped on the base.

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## OPERATION GUIDE

### Using your Stand Mixer

- Press the cradle release button, raise the cradle.
- Place the ingredients into the mixing bowl then place the bowl onto the mixer stand.
- Press the cradle release button with one hand then push down the cradle/mixer head with the other.
- Insert the plug into the power socket.
- Adjust the speed switch to the desired speed (the first dot on the mixer head is the slowest speed setting). Line up the dot on the side of the speed switch with the corresponding speed.
- As the mixture thickens, increase the speed.
- Press the turbo button to operate the motor at maximum speed. The motor will operate as long as the button is held in position.
- Once the mixing has reached the desired outcome, return the speed switch to off "0" position and raise the mixer head/cradle.
- It may be necessary to scrap down the sides of the bowl and along the bottom at regular intervals to assist the mixing operation.
- To remove the tools, make sure the speed switch is in the off "0" position and unplug the mixer. Hold on to the tool shafts and press the eject button.

### Hints

- When creaming for cake mixtures, use butter or margarine at room temperature before use.
- For best results with small quantities, use hand mixer instead.
- Large and thick mixtures may require longer mixing time.
- If you wish to mix larger mixes, remove the mixer head from the stand then mix with a bowl of an appropriate size.
- To re-knead bread doughs, remove the mixer from the stand then mix with hand mixer.



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## RECOMMENDATION

Please note that these are recommendations for using the stand and supplied mixing bowl. If using the mixer by hand, the speed you select may depend upon the bowl size (if not using the bowl supplied), quantities, the ingredients you are mixing and personal preference.

Gradually increase to the recommended speeds below.

Food Type	Recommended maximum quantities	Recommended speeds	Approximate times
<b>Beaters</b>			
Egg whites	6	4-5	2-4 minutes
Cream	300ml	1-5	4 minutes
All-in-one cake mixes	400g	1-5	17 - 20 minutes
Batter	400ml	4-5	1 minute
Rolling fat into flour	150g	1-2	4 minutes
Adding water to combine pastry ingredients		1	1 minute
<b>Dough hooks</b>			
Bread	350g	1-5	2 - 3 minutes
Batter	400ml	4-5	1 minute
Mix muffins	350g	4-5	1 minute
Blend butter & sugar		4-5	1 minute

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## BEATER RECIPES

### Coconut Puff

- 2 egg whites, medium
  - 150g caster sugar
  - 120g desiccated coconut
  - 2 top vanilla extract
  - 2 top cornflour
- Preheat the oven to 150°C.
  - Place the egg whites into the mixing bowl which on speed 5, gradually adding the sugar until the mixture thickens (about 3 minutes).
  - Reduce to speed 2, add the remaining ingredients and mix until combined.
  - Place a teaspoon of the mixture onto a lined baking tray.
  - Bake in the oven for 20 minutes, until the outside starts to turn golden in colour.

### Chocolate 'Cream' Mousse.

- 250ml whipping cream
- 2 top cocoa powder
- 3 top caster sugar

- Place all the ingredients into the mixing bowl. Mix on speed 4 until the mousse thickens and the beaters leave a ribbon trail when lifted out.
- Transfer the mixture into serving glasses and chill in the fridge for at least 12 hours to set.

### Banana Bread

- 2 bananas, very ripe
- 310g plain flour
- 220g brown sugar
- 120ml semi-skimmed milk
- 60g unsalted butter, melted
- 2 top baking powder
- 1 top vanilla extract
- 1/2 tsp bicarbonate of soda
- 1/2 tsp salt
- 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg

- Preheat the oven to 160°C.
- Cut the bananas up into small pieces and place in the mixing bowl. Add the remaining ingredients and then mix on speed 1. As the mixture starts to come together increase the speed. Mix until the ingredients are fully combined.
- Transfer the mixture into a non-stick loaf tin (23cm x 6cm) and bake for 40 to 50 minutes. When ready, a skewer placed in the centre of the loaf will come out clean.
- Remove from the oven and leave to rest for 10 minutes.
- Then turn out onto a cooling rack and allow to cool before serving.

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## INSTALLATION GUIDE

### Preparing your Hand Mixer

- Insert the dough-hooks/beaters into the mixer head. (Fig.1)
- Make sure the dough-hooks/beaters are locked at the plug socket. (Fig.2)
- If using the mixer with stand, insert the dough-hook/beater with the plastic gear ensuring it aligns with the drive gear on the cradle. (Fig.3)
- The dough-hooks/beaters can only be removed when the speed switch is in the off "0" position. (Fig.4)

### Preparing your Stand Mixer

- Press the cradle release button, raise the cradle. Place the mixing bowl onto the mixer stand. (Fig.5, Fig.6, Fig.7)
- Put the mixing plate onto the stand, then press the cradle release button, push down the cradle. (Fig.8, Fig.9)
- Hold and press down the mixer head. Once the cradle, lock it properly. (Fig.8, Fig.9)



Fig. 1



Fig. 2



Fig. 3



Fig. 4



Fig. 5

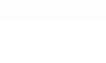


Fig. 6



Fig. 7



Fig. 8



Fig. 9

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