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CHOPCRAFT

ELECTRIC CHOPPER



MITTAL ELECTRONICS
Contact Customer Care:
sujatacare@sujatamail.com

OPERATING MANUAL

SUJATA[®] CHOPCRAFT

ELECTRIC CHOPPER



Read this instruction manual carefully
before operating this appliance.



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Dear Customer,

Congratulations on purchasing your **SUJATA CHOPCRAFT ELECTRIC VEG CHOPPER**, designed with superior features to enhance your cooking experience and bring out your culinary skills and enthusiasm. You are about to experience a whole new level of chopping convenience.

At **SUJATA**, we have a reputation and standard of manufacturing innovative, high-quality appliances such as **Mixer Grinder, Juicer, Hand Blender, Multi-Purpose Grill, Toaster, Electric Kettle and many more**. Your newly acquired **VEG CHOPPER** bears the same distinctive hallmark of excellence.

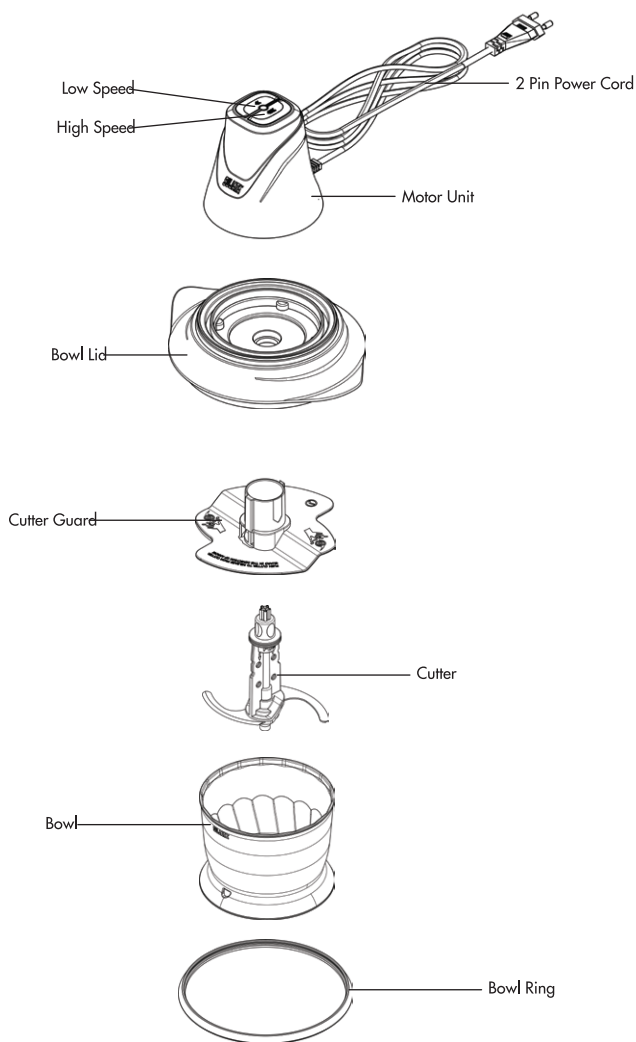
This is the result of the **SUJATA TEAM'S** commitment to superior quality.

Our design and development center where uncompromising standards are maintained, and rigid quality control measures are exercised on raw materials, components, and finally, the finished product.

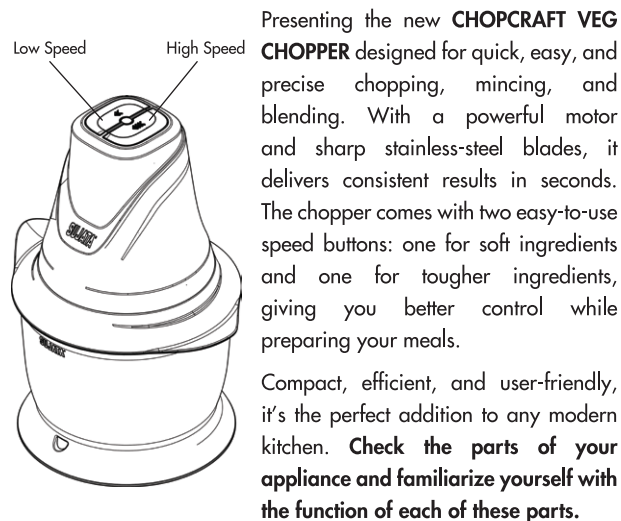
Your **SUJATA CHOPCRAFT ELECTRIC VEG CHOPPER** has a lot of thoughtful features built in to make **Chopping** convenient. Please read these instructions carefully, so that you you get the best out of the power-packed features in your **SUJATA CHOPCRAFT ELECTRIC VEG CHOPPER**.

Welcome to the world of Chopping pleasure!

IDENTIFICATION OF PARTS



FEATURES & SPECIFICATIONS



USING YOUR VEG CHOPPER

1. **Place the Bowl on a Flat Surface:** Set the transparent chopping bowl on a stable and flat surface.
2. **Insert the Blade Assembly:** Carefully place the **stainless-steel cutter** hole into the center pin inside the Bowl as shown in (Picture No. 1).



CAUTION: The blades are sharp. Handle with care.

3. **Add Ingredients:** Cut vegetables or ingredients into medium-sized pieces and place them evenly inside the bowl, around the blade.

4. **Close the Bowl with the Lid:** Place the lid firmly over the Bowl, aligning it properly so it fits securely.



5. **Place the Motor Unit on the Lid:** Position the motor unit on top of the lid, aligning it with the designated slot or groove. As shown in (Picture No. 2).

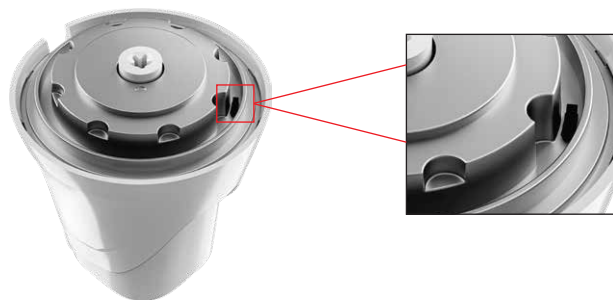


Picture No. 2

6. Make sure it sits securely and is stable before operating. **When the motor unit is properly fitted into the lid, only then the micro switch (safety feature) turns on.**
7. **Plug in the Appliance:** Connect the **power plug** to a suitable electrical outlet.
8. **Choose the Speed:** Use the **Low-Speed** button for soft or delicate items, and the **High-Speed** button for tougher or harder ingredients.

BUILT-IN MICRO SWITCH FOR SAFETY

SUJATA VEG CHOPPER is designed with **enhanced safety**. It comes equipped with a **built-in micro-switch**, a smart safety mechanism that ensures the chopper will **only operate when the motor unit is securely placed on the lid**.



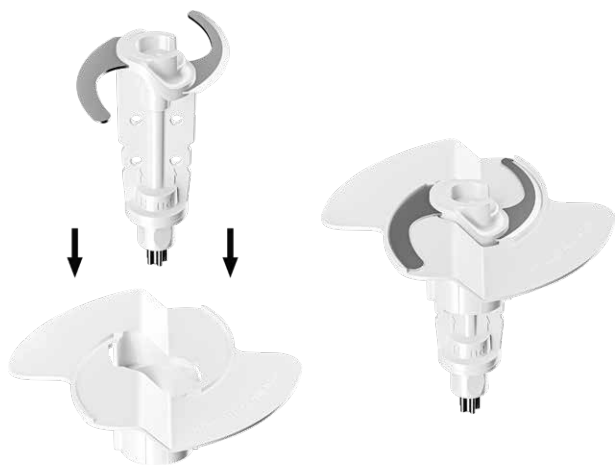
INTENDED USE

- SUJATA VEG CHOPPER is designed for **domestic food preparation**, allowing users to **chop, mince, and blend** a variety of ingredients quickly and safely.
- Read and follow the operating instructions carefully before using the appliance and retain this manual for future use.

Use this appliance with original parts only.



The different uses of the vegetable chopper Cutter Guard



This **VEG CHOPPER** is equipped with a **multi-functional Cutter Guard** that can also be used for **light whipping tasks**, such as:

- Whipped eggs
- Light batters
- Whipped Cream
- Butter Milk

Chopping Multiple Ingredients Together

- Example: Onion, tomato, and green chili for a salsa or curry base.

Making Quick Mixes

- Example: Chopping garlic, ginger, and herbs together for a marinade.
- You can even add a little oil or lemon juice to mix as you chop.

Making Paste

- If used repeatedly or with slight moisture added, it can help turn ingredients into a rough paste (like ginger-garlic paste)



SAFETY INSTRUCTIONS

- Make sure that the appliance is switched off before connecting to or disconnecting from the supply.
- Do not use the appliance outdoors.

CAUTION!

- **Always protect the motor unit from water or excess humidity.**
- **Do not place it in the dishwasher.**
- Do not operate the appliance with wet hands.
- Do not operate the appliance if you are barefoot.
- Only operate the appliance on a stable, level work surface.
- Never place the appliance near a gas or electric stove or heater.
- **Handle the Cutter carefully while emptying the bowl.**
- To prevent the cutter from jamming, do not overfill the bowl.
- Do not remove the lid until the cutter has stopped moving.
- Guide the power supply cord neatly so that it does not hang over the edge or the blade or a worktop and cannot be caught accidentally or tripped over.
- Keep hair, clothing and utensils away while operating the appliance.



WARNING!

- Cutter blades are sharp. Handle carefully.
- Be careful, especially while removing, cleaning, and re-attaching.
- Do not operate the appliance if it is damaged in any manner.
- Contact customer care immediately to avoid hazards.
- **Never leave the appliance unattended while it is switched "ON"!** We recommend that the appliance is switched off immediately after the job is done.
- Disconnect the appliance from the power supply when not in use and before cleaning.
- Do not operate the appliance without any load.
- Do not burden the motor with excessive loads like very thick materials and excessive use.
- While operating, run the chopper in short cycles of 5 seconds to 1 minute, as per user's requirements and ingredients.
- In case of smoke or smell, **SWITCH 'OFF'** the appliance using the main power button.
- Use this appliance only for its intended use, as described in this manual. Do not use any accessories for attachments which are not provided in the product packaging box.



SAFETY INSTRUCTIONS

Never pull the power supply cord from the wire to disconnect the plug from the socket. Grip the power cord plug firmly to unplug the appliance.

- If the power cord or appliance is damaged, unplug it from the outlet immediately.
- In case power cord is damaged, it's recommended to be replaced and get it repaired by an official customer service representative.
- Do not run appliances for more than specified duration at a stretch. Give the machine 5 minutes rest before starting it again.
- Do not immerse the motor unit, plug, or cord in water or in other liquids to protect yourself against electrical hazards.



SAFETY OF OTHERS

- Do not allow children or pets to come near the work area or touch the appliance or power supply cord. Close supervision is necessary when the appliance is used near children or pets.
- The appliance is not intended for use by persons (**including children**) with reduced physical, sensory or mental capabilities, or lack of knowledge, unless they are supervised or given instructions concerning use of the appliance by a person responsible for their safety.
- Protect the appliance from insecticide sprays, as it could be harmful to the food as well as damaging the plastic material used.
- Children should be strictly supervised to ensure that they do not play with the appliance. Keep the appliance and its power cord out of reach of the children.
- Do not use the appliance for ice crushing or grinding frozen foods.
- Read the instructions carefully and familiarize yourself with the product.

INSPECTION AND REPAIRS

- **Do not use** the appliance if any part appears cracked, loose, or broken.
- In case of any damaged or defective parts, get it repaired by an authorized service facility.
- Before using, check the power supply cord for signs of damage, ageing and wear.
- Always use genuine spare parts.
- Contact Sujata's Customer Care to get product repaired by an Authorized service facility.
- If the power supply cord or mains plug is damaged or defective, it must be repaired by an Authorized service facility to avoid hazard. **Do not cut the power supply cord and do not attempt to repair the appliance yourself or through a non-authorized service center.**

ELECTRICAL SAFETY

WARNING!

- To avoid the risk of electric shock, do not immerse the cord, plug, or motor unit in water or any other liquid.



BEFORE YOU BEGIN

- Do not operate the appliance if you are barefoot.
- Always check that the mains voltage corresponds to the voltage on the rating as specified.
- Operate the appliance during steadier voltage. Wide voltage fluctuations may affect grinding quality, product performance, and life.

Note: Always unplug the Vegetable Chopper before cleaning the Motor Unit.

- Check the appliance for damaged or defective parts. Check for breakage of parts, damage of electrical switch and any other conditions that may affect its operation.
- It is recommended that you wipe the motor unit with a clean, damp cloth to remove any dirt or dust. To clean the bowl and cutter, place them under running water to rinse it. Read all instructions thoroughly for detailed operating procedures.
- If any smoke emanates from the appliance or motor stalls for any reason whatsoever, switch off the machine and send it to the authorized service provider for the needful.

CLEANING AND MAINTENANCE

- **Always unplug** the appliance and disassemble all parts before cleaning.
- Use a **soft brush or cloth** to clean the blades. **Do not use abrasive cleaners** or scouring pads, as they may damage the surfaces.
- For stuck food in blade, lid and bowl, soak parts in warm water before washing.
- Store in a **dry place** to avoid rust or mold buildup.

CAUTION!

- To minimize the possibility of scalding, temperature of the washing solution and rinse water must not exceed 115°F (46°C).
- Wipe down the exterior of the body with dry cloth and the stainless-steel portion of the cutter with damp soft cloth or sponge dampened with the washing solution.
- Always clean the appliance immediately after use. Do not let food dry on to the blades as this will make cleaning difficult and unhygienic.

Note: If a piece of food becomes lodged in the protective guard surrounding the metal blade, follow the safety instructions noted below:

- **Stop using the chopper immediately.**
- **Unplug it from the power source, carefully disassemble the cutter.**
- Remove **the lodged food** from the guard using a non-metallic spatula.
- Once cleared, **re-insert the cutter securely. Place the remaining unchopped ingredients** around the cutter, not directly on top of the blade.
- Resume chopping as normal.

AFTER USE

- Switch off the appliance before cleaning.
- Switch off and remove the plug from the socket before leaving the appliance unattended and before changing attachments, cleaning or inspection of any parts.
- When not in use, the appliance should be stored in a dry place.

CAUTION!

Children should not have access to stored appliances.



Keep away from
children

INDIAN STYLE - RAITA



Ingredients:

- Cucumber: 200 g
- Curd (Yoghurt): 200 g
- Green Chillies: 3 pieces
- Salt: to taste

Procedure:

1. Add 200 g cucumber, 200 g curd, and 3 green chillies into the chopper bowl.
2. Close the lid securely.
3. Operate the chopper for 3–4 seconds or until the mixture is evenly blended.
4. Open the lid and transfer the raita to a serving bowl.
5. Add salt and spices as desired.

ONION - TOMATO SALSA



Ingredients:

- Onion: 1 medium
- Tomato: 1 medium
- Green Chilli: 1
- Coriander: a few leaves
- Salt: to taste

Procedure:

1. Add all ingredients to the chopper bowl.
2. Chop for 3–4 seconds until coarsely mixed.
3. Serve fresh.

GOBI PARATHA



Ingredients:

- Wheat Flour: 2 cups (250 g)
- Finely Chopped Cauliflower (Gobi): 1 cup (100–120 g)
- Green Chillies: 1–2, finely chopped (adjust to taste)
- Ginger: 1 tsp, grated
- Coriander Leaves: 2 tbsp, chopped
- Salt: 1 tsp (adjust to taste)
- Red Chilli Powder: ½ tsp
- Cumin Powder: ½ tsp
- Garam Masala: ¼ tsp
- Oil or Ghee: 2–3 tsp for dough + extra for cooking
- Water: ¼ cup (for kneading dough, adjust as needed)

Recommended Ingredients, Capacity & Uses

Type of Food	Maximum Quantity	Attachment	As per Personal Experience Approximate Time
Onion	200 gm	Cutter	3-4 second
Carrot	200 gm	Cutter	3-4 second
Cauliflower	200 gm	Cutter	3-4 second
Ginger & Garlic	200 gm	Cutter	5-7 second
Meat (Boneless)	200 gm	Cutter	15-20 second
Egg	250 ml	Cutter Guard	10-15 second
Curd	250 ml	Cutter Guard	10-15 second
Light batters	250 ml	Cutter Guard	10-15 second
Butter Milk	250 ml	Cutter Guard	10-15 second

DISCLAIMER

- Updates to hardware components are made regularly. Therefore, some of the instructions, specifications, and pictures in this guide may differ slightly in your particular situation.
- All items described in this guide are for illustration purposes only and may not apply to a particular situation. No legal rights or entitlements may be obtained from the description given in this manual.

PROTECTING THE ENVIRONMENT



This product is classified as Electrical and Electronic Equipment. Should the time come for you to dispose of this product, please ensure that you do so in accordance with the ROHS directive and in compliance with local laws relating to this directive.

WARNING!

1. Children should be supervised to ensure that they do not play with the appliance.
2. Do not allow children to use the Veg chopper without adult supervision.

SPECIFICATIONS

SUJATA® CHOPCRAFT

ELECTRIC CHOPPER

Model Type & No.	: CHOPCRAFT - BLACK/WHITE
Motor Rating	: Thermal overload protector Max 15-cycle of 1 min
Power Supply	: 230 V, AC 50Hz, 350 Watt
Speed Control	: Dual speed option
Motor Speed	: Maximum speed at No Load. 3200 R.P.M
Flex Cord	: P.V.C Approx 2.00 meters usable with 2.5 Amp. 2 pin plug.
Weight with Carton	: 1320 gm
Dimensions (in mm)	: 165mm x 170mm x 260mm



**ONE YEAR
WARRANTY**

**WARRANTY IS NOT VALID IF
THIS PRODUCT IS USED FOR
COMMERCIAL PURPOSE**

SUJATA® CHOPCRAFT

ELECTRIC CHOPPER

SUJATA CHOPCRAFT ELECTRIC VEG CHOPPER is warranted against manufacturing defects for a period of **ONE YEAR** from the date of purchase. Within this period, any defective unit will be repaired or replaced at the manufacturer's discretion free of cost subject to the unit being **delivered to our authorized service center at the customer's cost.**

The warranty does not cover wear and tear of rubber components, and damages resulting from accidents, mishandling or negligence on the part of the customer or non-compliance with the instructions in the operating manual or if the mechanism is tampered with by the customer or any unauthorized person other than our service personnel.

The warranty card duly stamped and signed by the dealer along with the cash memo should be provided to the authorized service center, otherwise the warranty will be treated as invalid. Liability for consequential damages or loss is neither accepted nor implied under the warranty.

SUJATA®

CARE
1800-1022-758



Scan for Warranty Registration and Complaint when needed.

SUJATA® CHOPCRAFT

ELECTRIC CHOPPER

Invoice No. Sr. No. Date

Customer's Name & Address

SIGNATURE OF DEALER WITH RUBBER STAMP