

SUJATA[®]

MAGNA PRO CL-1305
MIXER / GRINDER

A QUALITY
PRODUCT



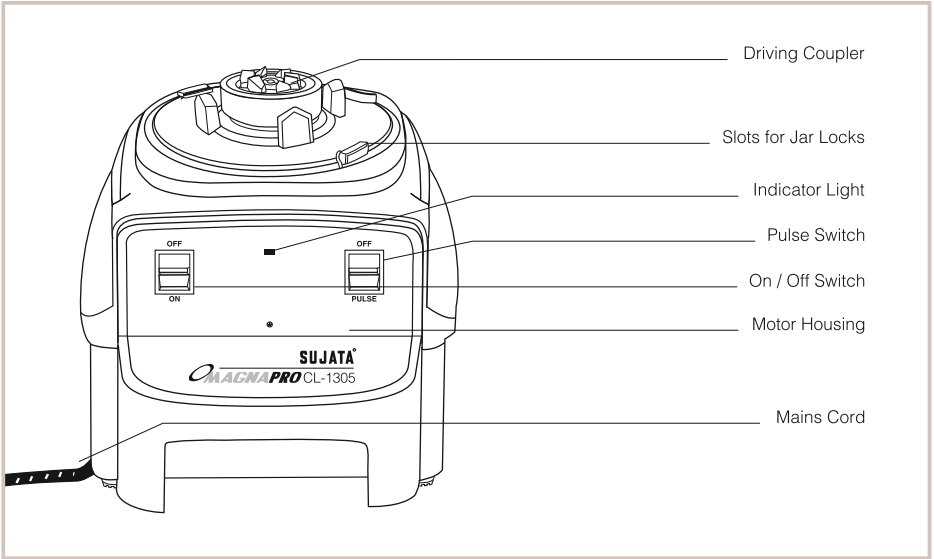
INTERNATIONAL
SPECIFICATIONS



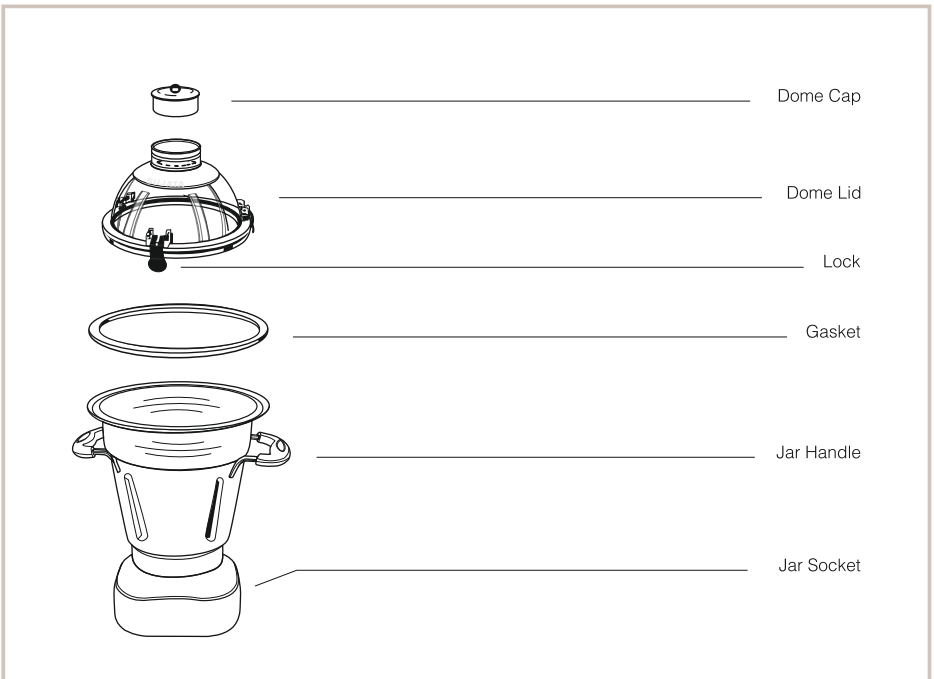
Before operating this set, read the instructions carefully.

IDENTIFICATION OF PARTS

MOTOR UNIT

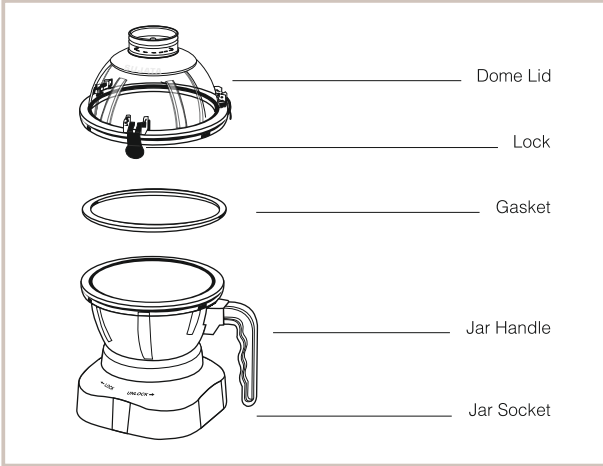


LARGE JAR

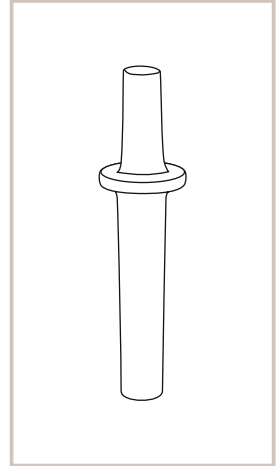


IDENTIFICATION OF PARTS

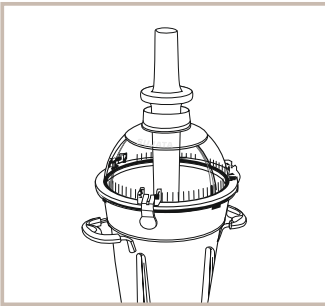
SMALL JAR



TAMPER

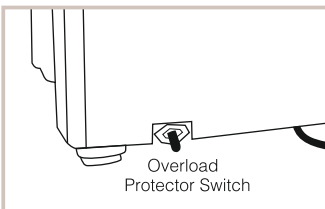


USE OF TAMPER



Insert Tamper in the large opening in the centre of dome to stir the ingredients between operations instead of opening the entire dome.

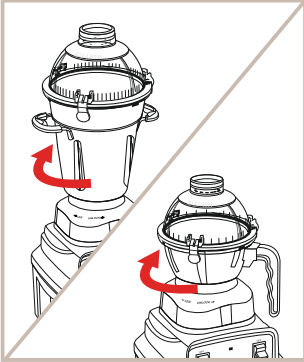
OVERLOAD PROTECTOR



An Overload Protector has been fit into the Motor Unit at the bottom end of its back (from where the mains cord comes out) as shown in the picture.

In the back case of the motor being overloaded, the Overload Protector switches off the motor. If it happens so, reduce the quantity of food material in the jar. And press the Overload Protector Switch after about 2 minutes to restart the Motor.

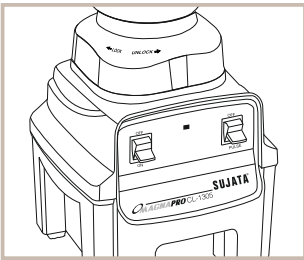
USING THE JARS



Place the Jar onto the Motor Unit firmly and turn clockwise to ensure that it locks properly.

Now the food material can be put into the Jar and Dome Lid with Cap should be fixed onto the Jar.

The appliance should not be connected to electric supply until the Jars have been locked properly and lids put in place.

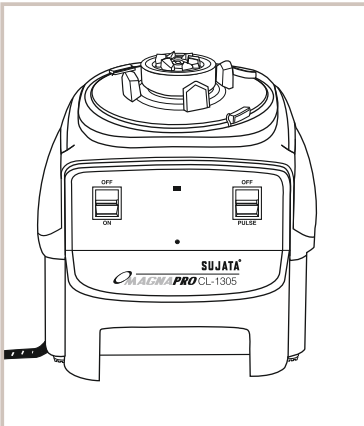


Once the Jar has been locked properly onto the Motor Unit and lids put in place, connect the appliance to an electric supply.

Pulse switch will keep the Motor ON as long as it is kept pressed down. It is used for momentary action to rotate the material inside the jar evenly so that it can be processed properly.

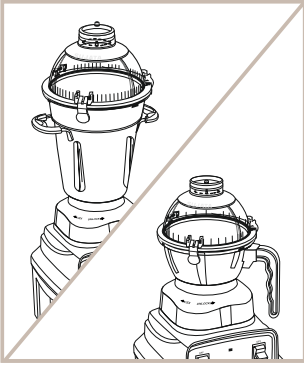
The other switch will keep the Motor running as long as the switch is kept in ON position.

CLEANING THE MOTOR UNIT



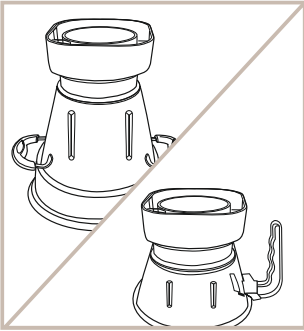
To clean the motor housing, simply wipe with a damp cloth and dry. **Never immerse motor housing in water.**

CLEANING THE JARS



To clean the jars quickly and thoroughly, fill the jar one third full of luke warm water, and add a few drops of detergent or soap flakes. Switch the motor ON and run for some time. The soapy water will clean the jar. Switch off the motor and empty the jar.

Refill the jar with fresh water without any detergent. Restart the motor and empty the jar again after switching off.



Place the jar upside - down to drain out the water and wipe with a dry cloth.

PRECAUTIONS, CARE AND MAINTENANCE

- ❑ Before first use or after long unuse, check to see if shaft of the jar rotates smoothly.
- ❑ Always place the jars onto the motor unit properly in order to avoid vibration and mismatching of the jar's gear with the driving gear of the motor unit.
- ❑ The air ventilation holes at the bottom of the motor unit may get blocked if the machine is used on any thin plastic sheet, cloth or paper etc., as they get sucked up, blocking the ventilation holes and causing excessive heating up of the motor.
- ❑ Insert Tamper in the large opening in the centre of dome to stir the ingredients between operations instead of opening the entire dome.
- ❑ The motor operates at optimum efficiency at the specified voltage only. Wide voltage fluctuations during operation might affect quality of grinding. If your area faces such periodic fluctuations use a voltage stabilizer.
- ❑ After using the machine, the switch must be turned off and electric supply disconnected by pulling the plug (not the cord).
- ❑ Do not let cord hang over the edges of tables or counter or touch hot surfaces.

- To protect against electrical hazards, do not immerse motor unit or cord plug in water or other liquids. Never use on wet surfaces.
- Keep away from the moving parts and cutters. Do not insert finger, knife etc. in jar while in operation.
- Do not remove or replace any attachment or attachment cover when the motor is ON.
- Switch off the motor, if it stalls or smoke emanates from the motor.
- Keep Machine away from direct heat or sun. Never wash the parts in hot water.
- Always cool the very hot ingredients before pouring into the jar.

TECHNICAL SPECIFICATIONS★

Model Name / Type	: SUJATA MAGNAPRO CL-1305 Mixer & Grinder
Motor Type	: Universal Motor.
Power Supply	: 230 Volts, 1 Phase AC, 50 Hz.
Input Power	: 1305 Watts
Insulation Class	: H Class.
Protection	: Class I.
Motor Speed	: No load speed maximum approx. 18000 R.P.M.
Rating	: 90 minutes (ON).
Speed Control	: Single Speed with ON / OFF Switch. : Pulse Switch for Momentary motion.
Overload Protection	: Provided.
Net Weight with Carton	: 9.5 Kg. approx.
Dimensions (in Cms.)	: 66 x 33 x 34 L x W x H
Normal Load	: 225 gm urad dal well soaked into 450 ml. water for 12 hours. Subsequently add 100 ml. of water.
Normal Load	: At maximum capacity 1800 ml. of jar, it should be 2/5 filled with carrot, 3/5 with water, the carrot soaked for 24 hours.

Processing capacity varies for different materials.

★ Due to continuous upgradation in quality, design and specifications can be changed at any time without notice.

JAR CAPACITY TABLE

Type of Jar	Nominal Jar Capacity	Rated Capacity Liquidizing / Blending	Rated Capacity Wet / Dry
Stainless Steel	3000 ml.	Maximum - 1800 ml. Minimum - Blade Level	Maximum - 1800 ml. Minimum - Blade Level
Chutney Grinder	500 ml.	—	Maximum - 300 ml. Minimum - Blade Level

**ONE YEAR
WARRANTY**

SUJATA[®] MAGNAPRO CL-1305

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 manufacturer's option free of cost subject to the unit being delivered to our authorized service centre at customer's cost.

The warranty does not cover wear and tear of plastic/rubber components and damages resulting from accident, mis-handling or negligence on the part of customer or non compliance of 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 alongwith the invoice should be provided to the authorized service centre, otherwise the warranty will be treated as invalid. Liability for consequential damages or loss is neither accepted nor implied under the warranty.



Scan for Warranty Registration and Complaint when needed.

SUJATA[®] MAGNAPRO CL-1305

Invoice No. Sr. No. Date

Customer's name & Address

SIGNATURE OF DEALER WITH RUBBER STAMP



@sujataappliances
www.sujataappliances.com



MAGNA*PRO* CL-1305

Ver.: 1.2025



MITTAL ELECTRONICS

Contact Customer Care :
sujatacare@sujatamail.com