



@sujataappliances
www.sujataappliances.com

OPERATING MANUAL

SUJATA[®] Nutromatic



Nutromatic



WhatsApp Care

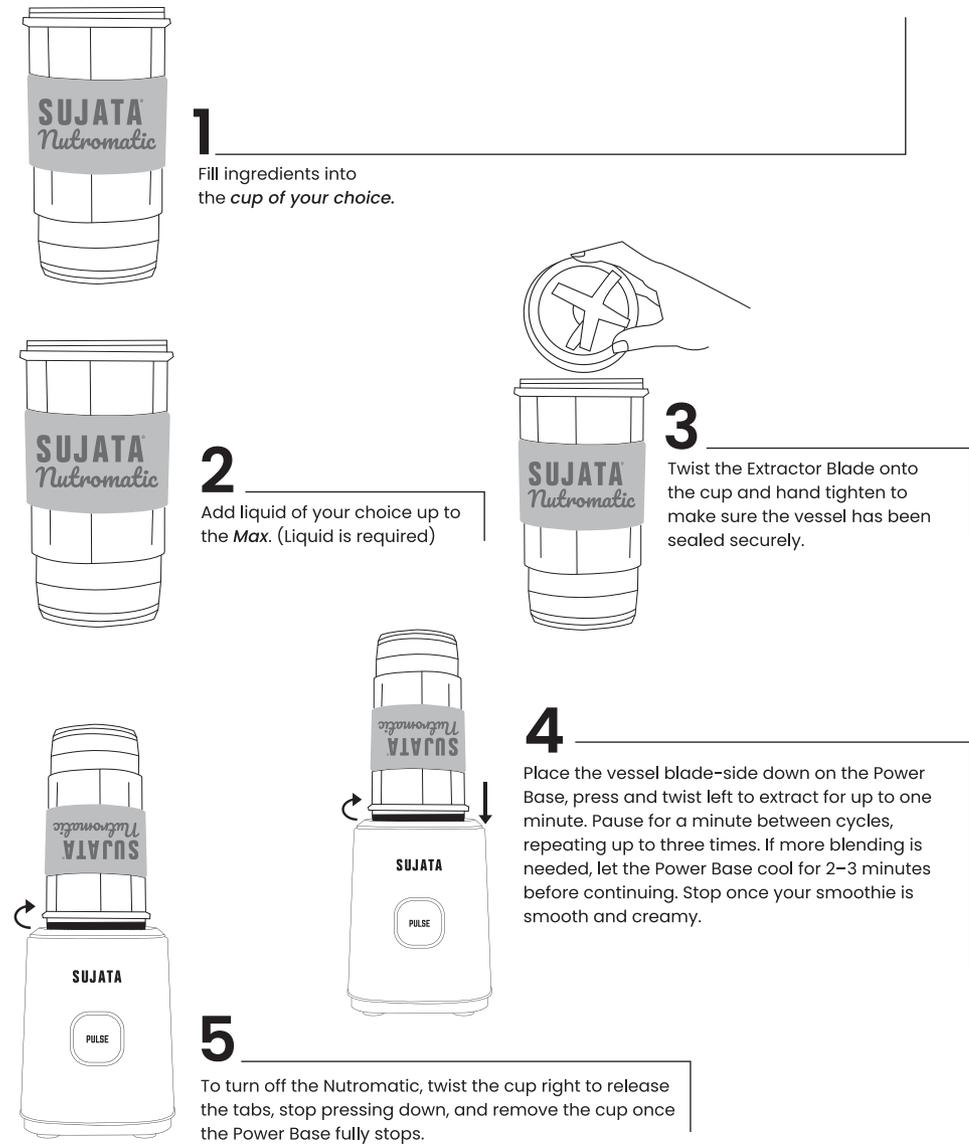
MITTAL ELECTRONICS
Contact Customer Care:
sujatacare@sujatamail.com

Before operating this unit, read the instructions carefully.

IDENTIFICATION OF PARTS



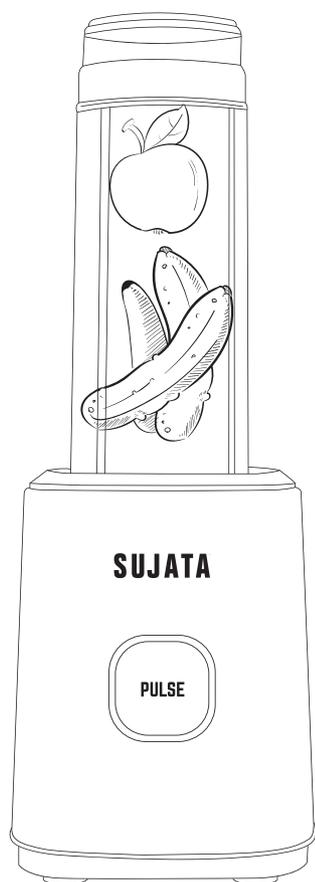
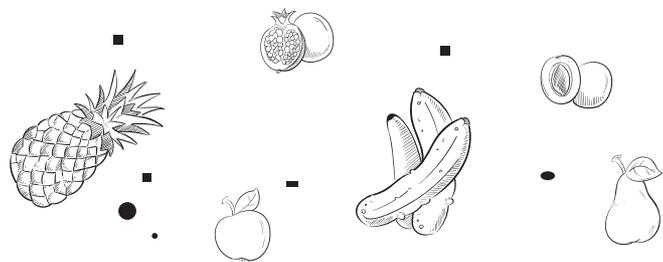
USING THE JAR



CAUTION !

- Do not run the Power Base in excess of 1 minute per interval. Do not run the Power Base for more than three 1-minute intervals without allowing it to cool for 2–3 minutes after the third extraction. Running the motor for more than 1 minute consecutively in any interval may result in permanent damage to the Power Base.
- Friction from the rotating blade when extracting can cause ingredients to heat and generate internal pressure in the sealed vessel. If the vessel is warm to touch, allow to cool before carefully opening pointed away from your body.

HOW TO PULSE



Quick Press and Release: To Pulse, press down on the cup swiftly and release immediately.

For coarsely chopped textures, a rapid tap on the cup is sufficient.

Wait for the Blades to Stop: Allow the blades to come to a complete stop before tapping again.

Repeat Until Desired Consistency: Continue tapping until you achieve the perfect texture.

The Secret to Successful Pulsing.

To prevent the machine from accidentally slipping into Lock On mode, apply counter-clockwise pressure on the cup with your other hand while Pulsing. This ensures precise control and consistent results every time. With this technique, you'll be a Pulsing pro, effortlessly creating perfectly textured dishes with your Nutromatic.

NUTROMATIC PULSING INSTRUCTIONS

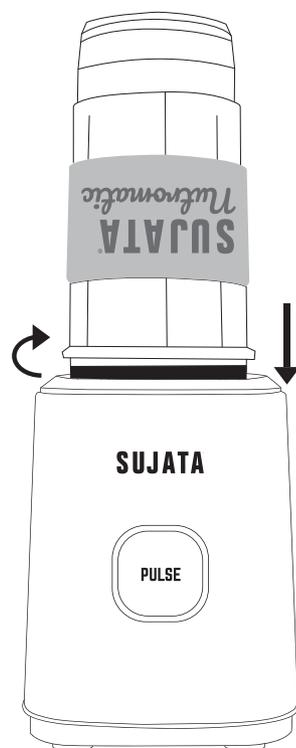
Achieve the perfect texture with these simple Pulsing steps:

Secure the Cup: Hold the cup at its base and apply counter-clockwise pressure to prevent it from locking on.

Pulse with Precision: Using your other hand, tap the top of the cup and release immediately. Continue Pulsing until you reach your desired consistency.



CLEANING THE JAR



- To clean the liquidiser jar 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 blender jar. Refill the jar with fresh water without any detergent. Restart the motor and empty the jar again after switching off.
- Place the liquidiser jar upside-down and unscrew the socket anti-clockwise.
- Rinse well each part and wipe off the water with a cloth and let them dry before storing.

PRECAUTIONS

Before using the electrical appliance, the following basic precaution should always be followed including the following.

Read all instructions first.

Before use, check that the voltage of your wall outlet correspond to the rated voltage manner.

- Always use 2 pin plug for connecting the electrical supply. After every use, disconnect electric supply by turning off the switch and removing the plug from the socket.
- 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 outdoors or on wet surfaces.
- Keep away from the moving parts. Do not insert finger, knife etc. while in operation or in motion.
- 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.
- Do not run the machine unless jar is in position. Cover should be firmly placed too.
- Do not run the motor for more than 5 minutes (1 minute on / 1 minute off) continuously.

CARE AND MAINTENANCE

- Read all instructions carefully and be familiar with your machine before use.
- Before first use or after long unuse, check to see if shaft rotates smoothly.
- 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. They get sucked up, blocking the ventilation holes and causing excessive heating up of the motor.
- For optimum efficiency, the machine should be operated at the specified voltage only. Wide voltage fluctuations affect the processing of food adversely.
- Do not attempt to repair the machine at home or allow any unauthorized person to do it either. In the event of your machine needing attention take it to your dealer.
- Avoid overloading the machine with extra heavy load. If after loading the machine and switching on the electric supply, the motor does not start, check if the material being processed is too much. If so, reduce it and proceed again.



TECHNICAL SPECIFICATIONS*



Product Generic Name	: Personal Electric Blender
Model Name	: Nutromatic
Motor Type	: Universal Motor
Rated Voltage & Rated Frequency	: 230V~ & 50 Hz
Rated Power (Input)	: 600 Watts
Insulation Class	: H Class
Protection	: Class II
Motor Speed	: No load speed maximum approx. 19000 R.P.M
Rating	: 5 min (1 min on / 1 min off)
Net Weight with Carton	: 2.1 Kg approx.
Dimensions (in Cms.)	: 65 x 20.5 x 24 L x W x H
Normal Load	: At maximum capacity (350 ml) of jar, it should be 2/5 filled with carrot, 3/5 with water, the carrot soaked for 24 hours.

*Due to continuous development for improvement, the specifications are subject to change without notice.

JAR CAPACITY TABLE

Type of Jar	Nominal Jar Capacity	Rated Capacity Liquidizing/Blending	Rated Capacity Wet/Dry
Poly Carbonate	570 ml	Maximum - 350 ml Minimum - Blade Level	-
	400 ml	Maximum - 250 ml Minimum - Blade Level	-
	250 ml	-	Maximum - 100 ml Minimum - Blade Level

TWO YEARS WARRANTY

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



is warranted against manufacturing defects for a period of TWO YEARS 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 bush/ball bearings etc. and damages resulting from commercial use, accident, mishandling or negligence on the part of the customer or non-compliance of 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 alongwith the invoice should be 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.



Invoice No. Sr. No. Date

Customer's Name & Address

SIGNATURE OF DEALER WITH RUBBER STAMP