

OPERATING MANUAL



Before operating this unit, read the instructions carefully.

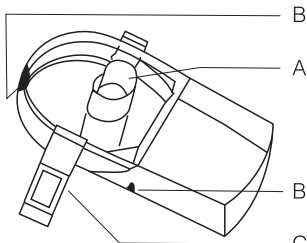
# IDENTIFICATION OF PARTS

## JUICER

1



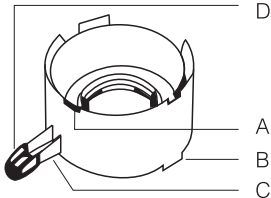
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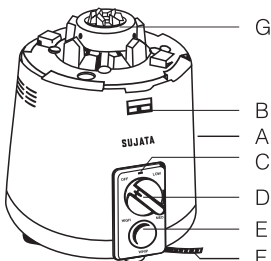
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4



5



### 1. Plunger

### 2. Juicer Cover

- A. Feeder Opening
- B. Locks
- C. Clamps

### 3. Cutter Spinner (Filter)

### 4. Juice Container

- A. Locking Grooves (for Juicer Cover)
- B. Lock (for Motor Unit)
- C. Spout
- D. Spout Cover

### 5. Motor Unit

- A. Motor Housing
- B. Slots for holding Clamps  
(of Juicer Cover)
- C. Indicator Light
- D. Speed Knob
- E. Whip Button
- F. Mains Cord
- G. Driving Coupler  
made up of (1) Driving Base and  
(2) Driving Gear (set of teeth)

### 6. Driving Gear (extra)

### 7. Cleaning Brush

### 8. Pulp Container

- A. Locking Grooves

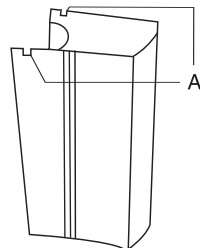
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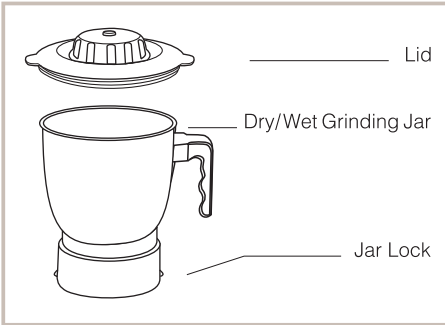


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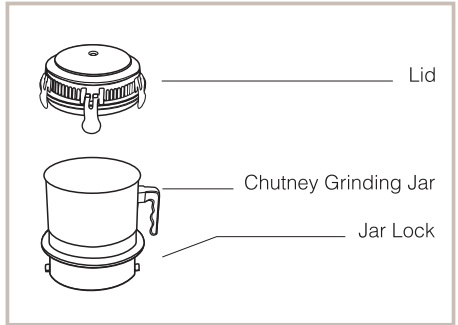


# IDENTIFICATION OF PARTS

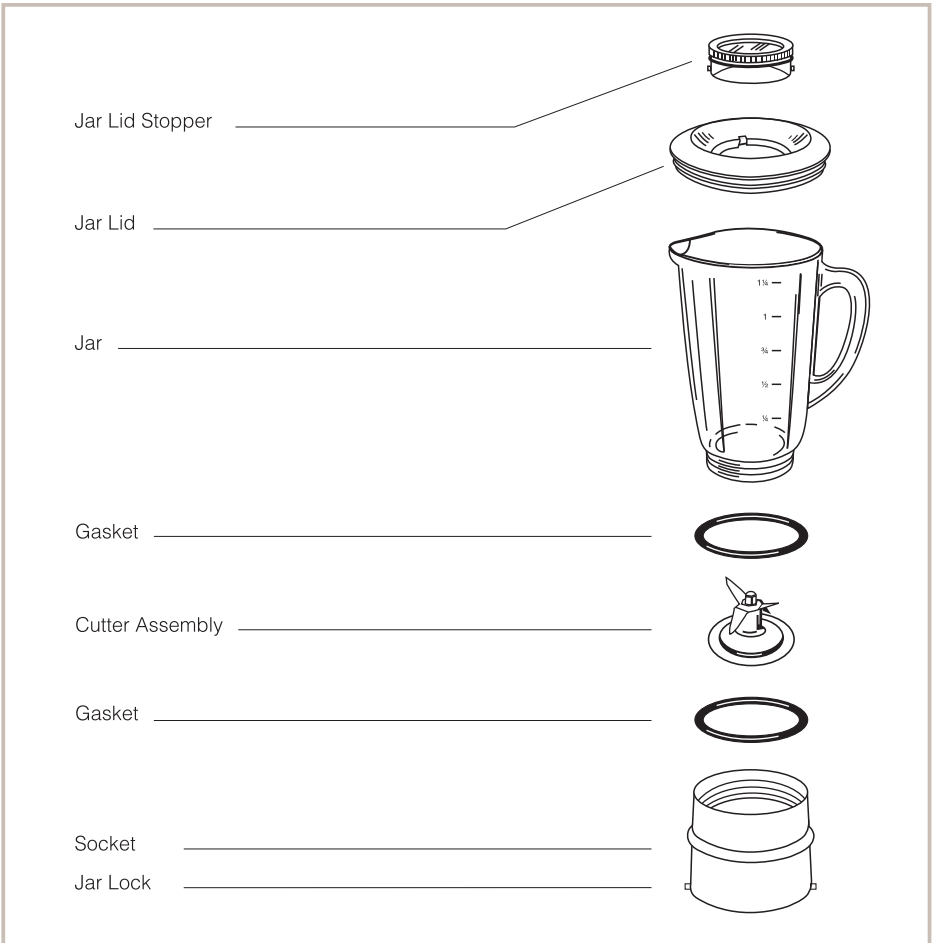
## DRY / WET GRINDING JAR



## CHUTNEY GRINDING JAR



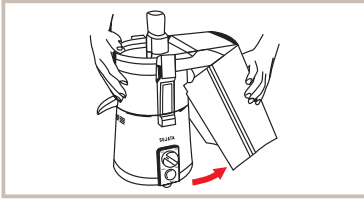
## BLENDER JAR



# USING AS JUICER

Before using dismantle each part and learn their disassembly and assembly methods.

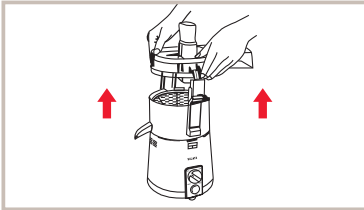
## DISASSEMBLY



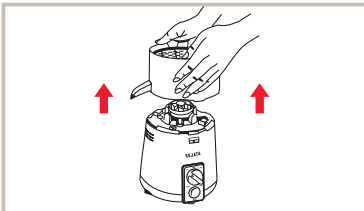
Remove the pulp container by slightly lifting it to unlock it from the juicer cover.



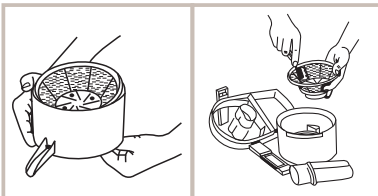
Pull out the clamps which are on both sides of the motor housing.



Remove the juicer cover.



Lightly lift the juice container with both hands. The filter will come out with it.

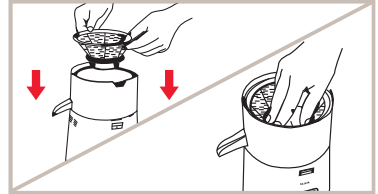


The filter can be easily separated from the juice container by pushing it up from the base. Dismantle each part. Wash all parts well with water **except the motor housing**.

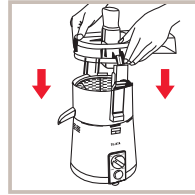
## ASSEMBLY



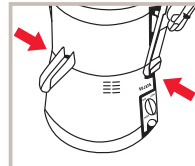
Place the juice container on motor housing ensuring that its locks match the locking grooves located at the top of motor housing.



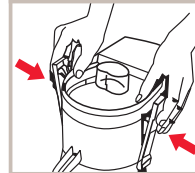
Put cutter spinner (filter) in juice container. Now lightly press the cutter spinner to ensure that it is properly fixed in position.



Place the juicer cover ( on to the juice container ) ensuring that its locks match the locking grooves of the juice container.

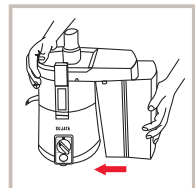


Fit lower ends of both the clamps (of juicer cover) into the slots provided on both sides of the motor housing properly.



Now firmly close the clamps from their top ends. (all the time ensuring that lower ends of the clamps remain properly fit into the motor housing).

**If the clamps are not fixed properly, the juicer cover will get dislodged and cutter spinner may come out with great force and cause severe injury to the user and people around.**



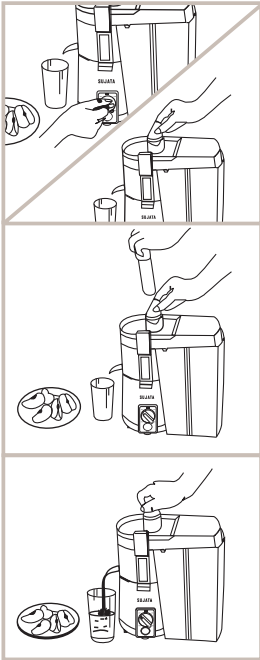
Put pulp container in locked position by pushing it.

## USING AS JUICER

### EXTRACTING THE JUICE

For extracting juice from vegetables / fruits having large and hard seeds like Amla, Peach etc. take out / remove the seeds first. **Only after removing the seeds, juicing is to be done otherwise the cutter spinner will get damaged and juicer dismantled resulting in an accident which may cause severe bodily injury to the user and people around.**

Fruits like Banana, Papaya etc. (whether ripe or unripe) should never be juiced because of non juicy nature of their pulp. **If they are juiced, cutter spinner will get damaged and juicer dismantled resulting in an accident which may cause bodily injury to the user and people around.**



Place a glass under spout to collect juice and switch the juicer on to 'LOW' speed.

Now put the fruit and vegetable into feeder opening.

Use the plunger because most fruits and vegetables need additional help.

The fruit is completely crushed by the cutter. The juice and pulp are automatically separated. Transparent juicer cover lets you know when it is time to empty pulp container.

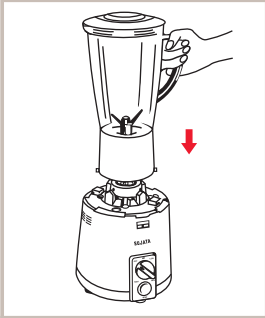
## CLEANING THE JUICER



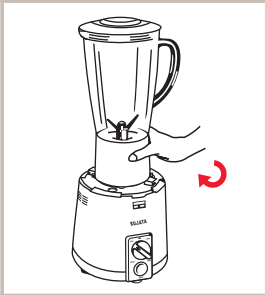
The plug should be disconnected. Follow instructions for disassembly of juicer. Rinse each part in cold or luke warm water. Cutter spinner also works as the filter, so rinse this especially well. After rinsing, wipe the water off and let it dry before storing.

## USING THE BLENDER

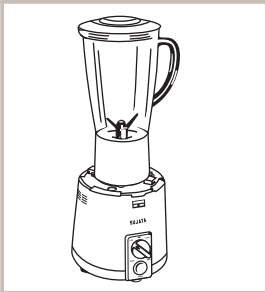
### HOW TO USE



Place the Blender on the motor unit firmly.



Turn the Blender clockwise to lock it.



Plug into a convenient electric outlet. Put Ingredients into jar and cover it. Select 'MED' speed by turning the knob. However a speed different than the one suggested above can be used to suit the recipe.

## 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 BLENDER

## DISASSEMBLY



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.



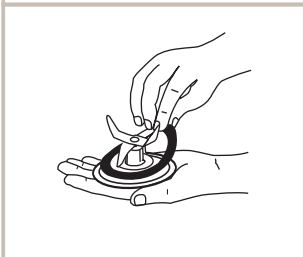
Place the liquidiser jar upside-down and unscrew the socket anti-clockwise.



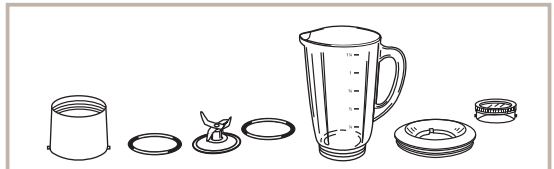
Remove the lower gasket.



Remove both the cutter assembly and upper gasket.



Remove the upper gasket from cutter assembly.



Rinse well each part and wipe off the water with a cloth and let them dry before storing.

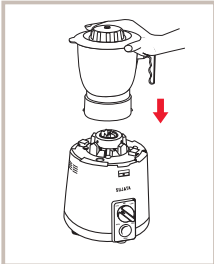
## ASSEMBLY

Follow the above sequence in **reverse order** to assemble again.

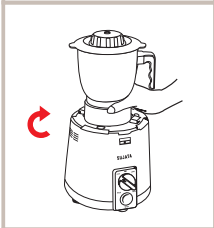
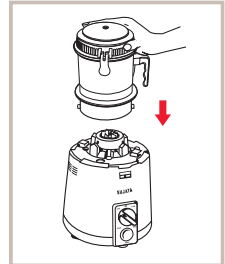




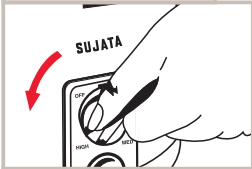
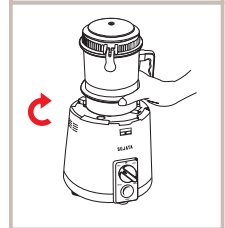
## USING AS DRY / WET GRINDER / CHUTNEY GRINDER



Fill up the jar with ingredients upto 2/3 (max.) of its capacity. Place the jar on the motor unit. Ensure that jar locks slide down the slots of the jar holder (already attached on the motor unit).



Turn the jar clockwise to lock it.



Plug into a convenient electrical outlet. Turn the knob to 'HIGH' speed (attaining **high speed directly** instead of going through low and medium speed, as the switch can be operated in both directions, either clockwise or anticlockwise).



### IMPORTANT PRECAUTION

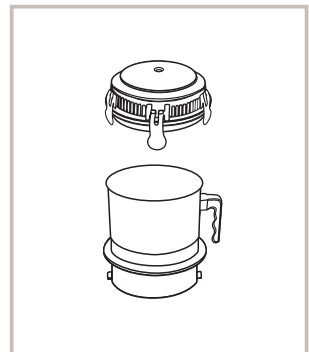
Always keep your hand over the lid of Grinder Jar while the machine is in operation.

In case, lid of the Grinder Jar gets dislodged / flies off, immediately switch off the machine and never put hand / fingers over or inside the jar because the hand / fingers may get injured.

## CLEANING THE JARS



Rinse well each part, and wipe off the water with cloth and let it dry before storing.



## USAGES OF THE BLENDER JAR

**THE BLENDER JAR** has a lid with a removable cap on it. By removing this cap, contents inside the jar can be checked and water etc. added, if required without detaching the lid.

The Blender Jar is suitable for ■ Milk / fruit shakes, cold coffee, lassi, buttermilk ■ Coconut milk, chutneys ■ Blending juices, mocktails, soups etc. ■ Whisking egg whites ■ Beating whole eggs ■ Pureeing tomatoes.

### TIPS WHILE BLENDING / LIQUIDISING

1. Fill jar only upto  $\frac{3}{4}$ th of its capacity to prevent spilling of shakes, lassi etc.
2. While blending thick pastes such as purees, sandwich spreads etc., fill the jar only to  $\frac{1}{3}$ rd of its capacity. Add liquid or water to prevent the paste from becoming too thick to overload the motor.
3. Do not grind raw meat in blender jar. Do it in grinder jar.

## USAGES OF THE GRINDING JAR

**THE GRINDER JAR** has a lid with a removable cap on it. By removing this cap, contents inside the jar can be checked and water etc. added, if required without detaching the lid.

It is suitable for grinding of ■ Spices ■ Raw rice ■ Sugar ■ Dried or fried dal ■ Roasted coffee beans ■ Dried & pounded turmeric ■ Raw meat ■ Batter for idli, vada, dosa etc. ■ Sambhar masala ■ Garlic & ginger paste ■ Sauces, jams ■ Sandwich spreads, peanut butter etc. ■ Grating orange peels for marmalade.

### TIPS WHILE DRY GRINDING

1. For all dry grinding, ensure that the ingredients are dry or fried or roasted in the oven or sun dried.
2. Avoid over grinding. It makes the rice powder sticky. It also makes sugar or salt melt and stick to the blades which damages the machine.
3. While dry grinding, the jar may heat up because of friction. It has nothing to do with motor.
4. For extra fine grinding, sieve the ground substance through a fine sieve to the consistency required. The left over can be put in the grinder, reground and sieved again.
5. Hard substances like turmeric should be well pounded before being put in the jar for grinding.
6. For best results, raw meat should be kept in refrigerator for half an hour before processing.

### TIPS WHILE WET GRINDING

1. While grinding rice or dal for idli batter, soak it for at least 6 - 8 hours in water.
2. Sometimes during tough wet grinding, air bubbles develop inside the paste and the blades start rotating empty resulting in heavy noise. Whenever it happens so, stop the motor immediately. Stir the paste and restart the machine. Add little water if required.
3. Avoid overloading the machine with extra heavy load. If after loading the machine and switching on the electric supply, the motor does not start or runs at a very low speed, check if the material filled is too much. If so, reduce it and proceed again.
4. While grinding thick paste for idli, vada, dosa etc., never fill the jar to more than  $\frac{2}{3}$ rd its capacity.

## USAGES OF CHUTNEY GRINDING JAR

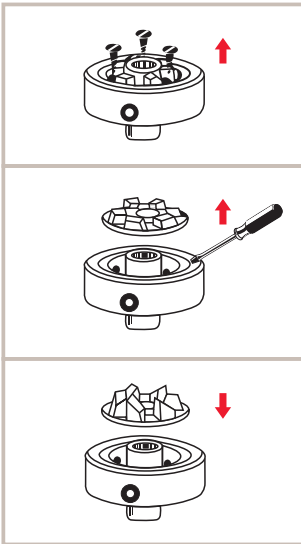
**THE CHUTNEY GRINDING JAR** has a fixed blade. It is suitable for ▪ Wet chutney ▪ Garlic & ginger paste ▪ Poppy seeds (Khus Khus) ▪ Grating fresh / dry coconut ▪ Small quantity dry grinding.

### TIPS WHILE USING CHUTNEY GRINDING JAR

1. While grating fresh / dry coconut for coconut chutney, cut the pieces in such a way that their length is between 1.5 inches and 2 inches and breadth is 1/2 inch.
2. Avoid over grating of copra as it makes the grated copra soggy due to the oil extraction.
3. While grinding ginger & garlic paste, scrape the ginger skin and cut into small pieces. Even the garlic skin has to be peeled off for a fine paste. Little water may be added to get a smooth paste.

## HOW TO CHANGE THE DRIVING GEAR

A spare set of "**Driving Gear Teeth and screws**" is being provided alongwith. If proper care is taken to ensure that the **motor stops completely before mounting, removing or replacing the jar**, the Driving Gear may never get damaged. In case carelessness occurs and Driving Gear Teeth get worn off, the set of Teeth can be easily replaced at home.



Unscrew the three screws located amidst the teeth of Driving Gear.

Lift up the worn set of Teeth from the Driving Base by putting a screw driver in any of the two grooves provided.

Clean the top surface of the Driving Base with a dry cloth. Put a new set of **Driving Gear Teeth** and tighten with screws. Use either the old screws or the new ones being supplied alongwith. Screws of a different size may damage the unit.

## 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 during operation affect the quality of blending / mixing adversely.
- ❑ Never run the blender empty.
- ❑ Do not attempt to repair the machine at home or allow any unauthorised person to do it either. In the event of your machine needing attention take it to your dealer.
- ❑ Always place the blender/grinder/chutney jar onto the motor unit properly in order to avoid and mismatching of the blender gear with the driving gear of the motor unit.
- ❑ Avoid overloading the machine with extra heavy load. If after loading the machine and switching on the electric supply, the motor does not start or runs at a very low speed, check if the material being processed is too much. If so, reduce it and proceed again.

## PRECAUTIONS

- ❑ Always use 3 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. in jar 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.
- ❑ Blades are sharp, handle carefully while fixing, removing or cleaning them.
- ❑ 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. Covers and lids should be firmly placed too.
- ❑ Cover the liquidiser / grinder jar before switching the motor on else small quantity of ingredients may be hurled out of the jar.
- ❑ Do not put very hot liquid in the liquidiser. Allow cooked vegetables and hot liquids to cool before pouring into the liquidiser.
- ❑ Never put ice cubes in blender jar. Always use crushed ice.
- ❑ Do not run the motor for more than 90 minutes continuously.

# SPECIFICATIONS★

|                        |   |          |                   |         |
|------------------------|---|----------|-------------------|---------|
| Model Type & No.       | : <b>SUJATA POWERMATIC</b> <i>MAXIMA</i>                                      |          |                   |         |
| Motor                  | : Heavy duty, universal type 900 Watts with double ball bearing.              |          |                   |         |
| Power Supply           | : 230 Volts, AC 50 Hz.  |          |                   |         |
| Power Consumption      | : 900 Watts on maximum load.  |          |                   |         |
| Rating                 | : 90 minutes.   |          |                   |         |
| Speed Control          | : 3 Speed with Rotary action switch.<br>: Whipper button for momentary motion |          |                   |         |
| Motor Speed            | : No load speed maximum approx. 22000 R.P.M.                                  |          |                   |         |
| Protection             | : Class I double insulated.   |          |                   |         |
| Flex Cord              | : P.V.C. approx. 2.15 meters usable with 5 Amp. 3 pin plug.                   |          |                   |         |
| Net Weight with Carton | : 7.0 Kg.   |          |                   |         |
| Dimensions (in Cms.)   | : 50 X 28 X 41  |          |                   |         |
| Capacity of Jars       | Juicer  | Blender  | Dry / Wet Grinder | Chutney |
|                        | : Continuous (90 minutes)   | 1750 ml. | 1000 ml.          | 400 ml. |

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

**ONE YEAR  
WARRANTY**

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

**SUJATA *POWERMATIC* MAXIMA**

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/cutter spinner (filter) 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 cash memo 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.

**SUJATA *POWERMATIC* MAXIMA**

Sr. No.  Checked by

Cash Memo No.  Date

Customer's name & Address

Customer's telephone

Signature of the Dealer

**RUBBER STAMP  
OF  
THE DEALER**

***POWERMATIC*** ***MAXIMA***