

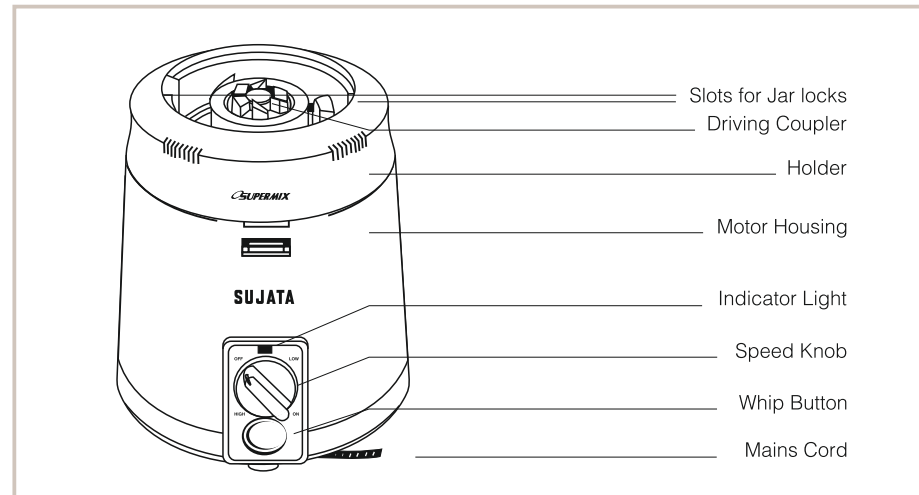
OPERATING MANUAL



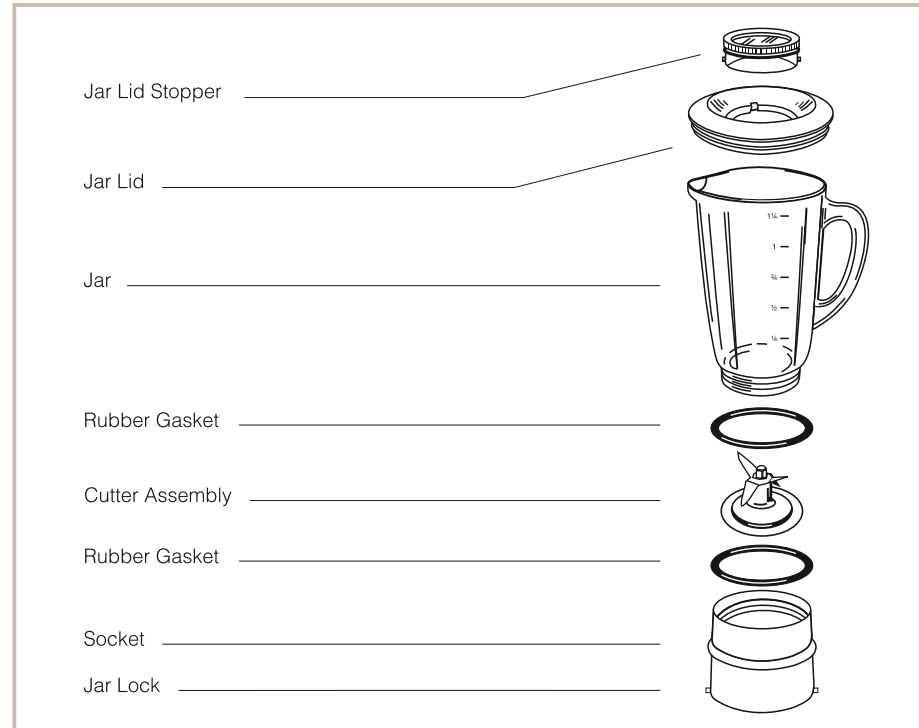
Before operating this set, read the instructions carefully.

IDENTIFICATION OF PARTS

MOTOR UNIT

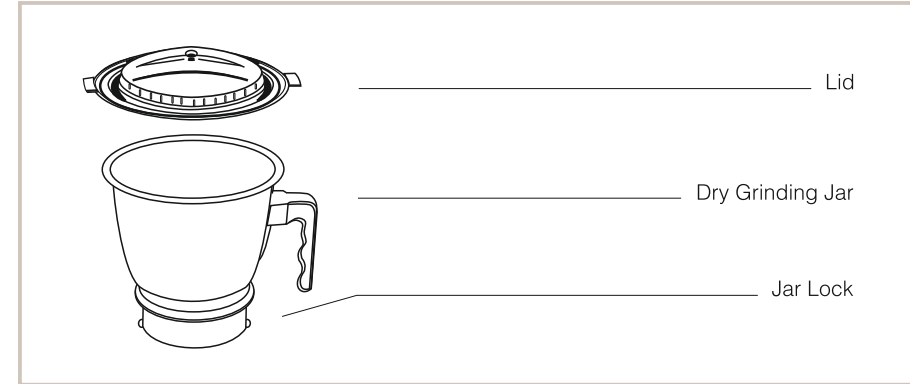


BLENDER JAR

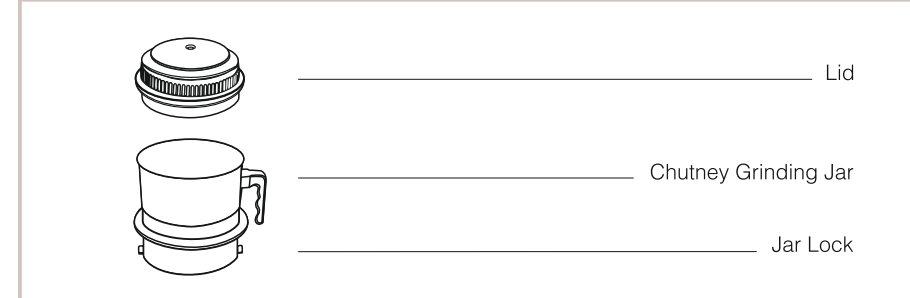


IDENTIFICATION OF PARTS

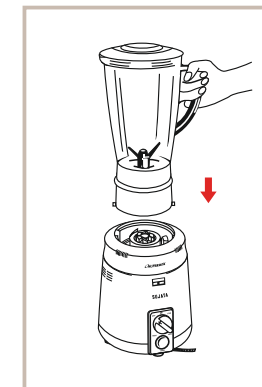
DRY GRINDING JAR



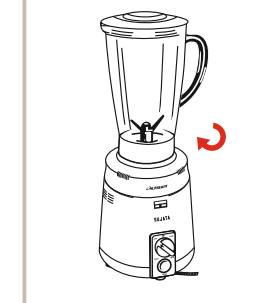
CHUTNEY GRINDING JAR



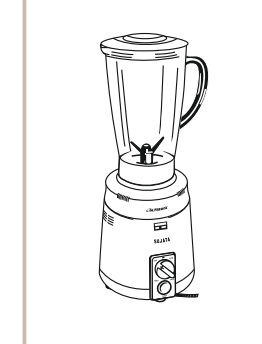
USING AS BLENDER



Place the Blender on the motor unit. Ensure that jar locks slide down the slots of the jar holder (already attached on the motor unit).



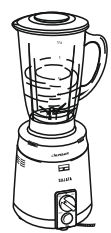
Rotate the jar clockwise until it fits. Put ingredients into jar and cover it.



Select 'HIGH' speed by turning the Speed Knob. However a speed other than the one suggested above can be used to suit the recipe.

CLEANING THE BLENDER JAR

DISASSEMBLY

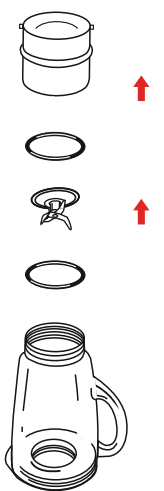


To clean the liquidiser jar quickly and thoroughly, fill the jar one third full of luke warm water and add a few drops of detergent or soap flakes. Switch the motor ON and run for some time. The soapy water will clean the jar. Switch off the motor and empty the blender jar.

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

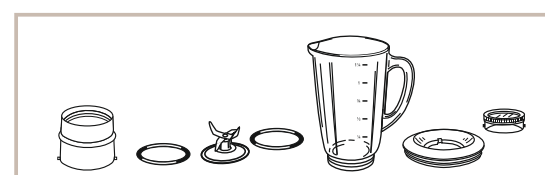


Place the liquidiser jar upside-down and unscrew the socket anti-clockwise.



Remove the lower Rubber packing (washer).

Remove both the cutter assembly and upper rubber packing (washer).



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.

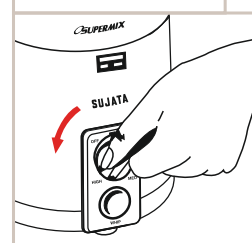
USING AS DRY GRINDER



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.



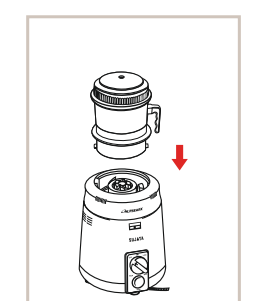
Plug into a convenient electrical outlet. Turn the knob to 'HIGH' speed (attaining high speed directly instead of going through low and medium speed, as the switch can be operated in both directions, either clockwise or anticlockwise).

CLEANING THE DRY GRINDING JAR



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

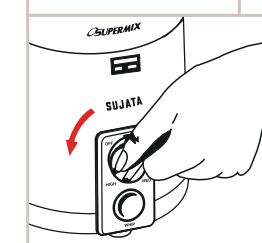
USING AS CHUTNEY GRINDER



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).

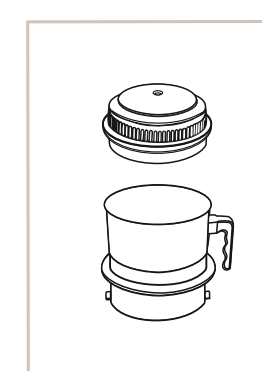


Turn the jar clockwise to lock it.



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).

CLEANING THE CHUTNEY GRINDER JAR



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



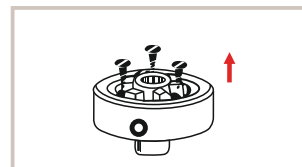


For wet grinding like batter for idli, vada, dosa etc., use Blender / Wet Grinding Jar

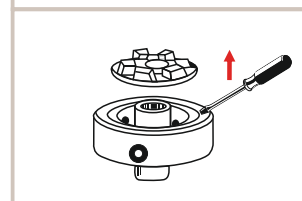


HOW TO CHANGE THE DRIVING GEAR*

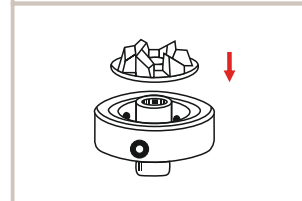
If proper care is taken to ensure that the **motor stops completely before mounting, removing or replacing the jar**, the Driving Gear may never get damaged. In case carelessness occurs and Driving Gear Teeth get worn off, the set of Teeth can be easily replaced at home. A set of **"Driving Gear Teeth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



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



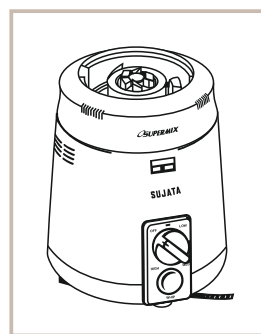
Lift up the top set of teeth from the Driving Base by putting a screw driver in any of the two grooves provided.



Clean the top surface of the driving base, with a dry cloth. Put a new set of driving 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.

★ The **Driving Gear Teeth** can be detached only from **Driving Coupler** made of **plastic**. In models which are provided with **Driving Coupler** made of **metal**, there is no provision of detaching the **Driving Gear Teeth** because the metallic teeth hardly get worn off.

CLEANING THE MOTOR UNIT



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

USAGES OF THE BLENDER JAR

THE WET GRINDING / 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 / Wet Grinding Jar is suitable for • Batter for idli, vada, dosa etc. • Sambhar masala • Milk / fruit shakes, cold coffee, lassi, butter milk • Coconut milk, chutneys • Garlic & ginger paste • Sauces, jams • Sandwich spreads, peanut butter etc. • Blending juices, mocktails, soups etc. • Pureeing tomatoes • Whisking egg whites • Beating whole eggs • Grating orange peels for marmalade.

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 with spatula 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 half its capacity.

TIPS WHILE BLENDING / LIQUIDISING

1. Fill jar only upto $\frac{3}{4}$ 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 $\frac{1}{3}$ of its capacity. Add liquid or water to prevent the paste from becoming too thick to overload the motor.

USAGES OF THE DRY GRINDING JAR

THE DRY GRINDING JAR has a fixed blade. It is suitable for grinding of • All types of spices • Raw rice • Sugar • Dried or fried dal • Roasted coffee beans • Dried & pounded turmeric etc.

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.

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 1/4th 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.

CARE AND MAINTENANCE

- Before first use or after long unuse, check to see if shaft rotates smoothly.
- Always place the blender onto the motor unit properly in order to avoid vibration and mismatching of the blender gear with the driving gear of the motor unit.
- Never run the blender empty.
- Never put ice cubes. Always use crushed / shaved ice only.
- Never put very hot liquid in the blender jar. Allow cooked vegetables and hot liquids to cool down before pouring into the blender (liquidiser).
- Never fill the blender upto the top to avoid the spilling of the material.
- 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.
- 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.

PRECAUTIONS

- Always use 3 pin plug for connecting the electrical supply.
- After using, the switch must be turned off and electric supply disconnected by gripping the plug and pulling it from the electric outlet (never pulling 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 outdoors or on wet surfaces.
- Keep away from the moving parts. 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.
- 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.
- Do not run the motor for more than 90 minutes continuously.

SPECIFICATIONS*

Model Type & No.	: SUJATA [®] SUPERMIX		
Motor	: Heavy duty, universal type 900 Watts with double ball bearing.		
Power Supply	: 230 to 240 Volts, AC 50 - 60 Hz.		
Power Consumption	: 900 Watts on maximum load.		
Rating	: 90 minutes.		
Speed Control	: 3 Speed with Rotary action switch : 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	: 5.5 Kg. approx.		
Dimensions (in Cms.)	: 49 x 22.50 x 35.50 L x W x H		
Capacity of Jars	Blender	Dry Grinder	Chutney Grinder
	1750 ml.	1000 ml.	400 ml.

Processing capacity varies for different materials.

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

TWO YEAR WARRANTY

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

SUJATA[®] SUPERMIX

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 authorised service centre at customer's cost.

The warranty does not cover 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 accompanied with the cash memo should be produced to the authorised service centre, otherwise the warranty will be treated invalid. Liability for consequential damages or loss is neither accepted nor implied under the warranty.

SUJATA[®] SUPERMIX

Sr. No. _____ Checked by _____

Cash Memo No. _____ Date _____

Customer's name & Address _____

Signature of the Dealer

RUBBER STAMP OF THE DEALER

SUPERMIX



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