

OPERATING MANUAL

SUJATA[®]

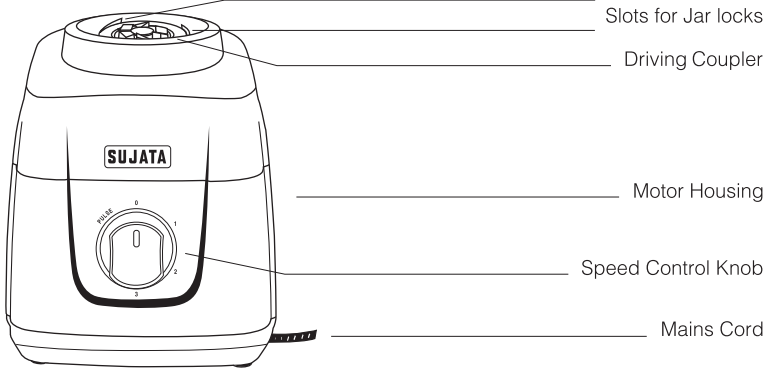
MG 03 Mixer Grinder



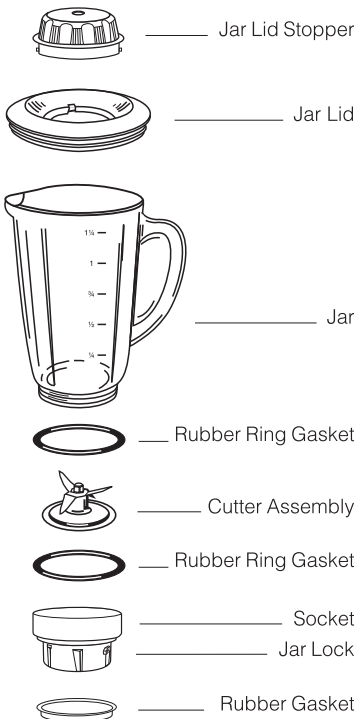
Before operating this set, read the instructions carefully.

IDENTIFICATION OF PARTS

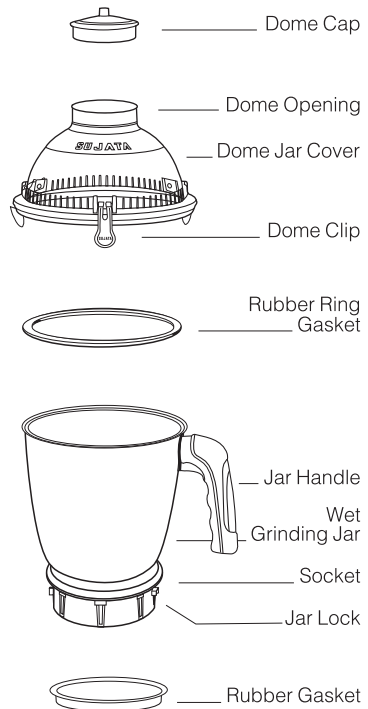
MOTOR UNIT



POLYCARBONATE BLENDER JAR

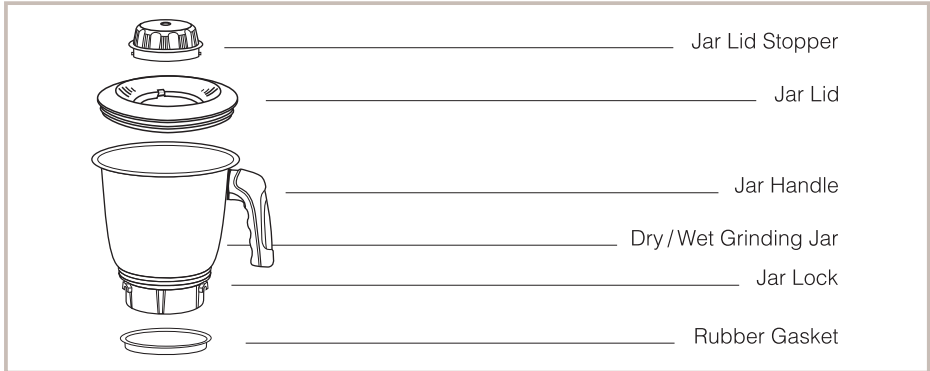


STAINLESS STEEL (S. S.) BLENDER JAR

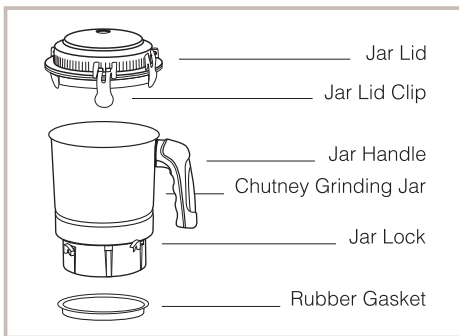


IDENTIFICATION OF PARTS

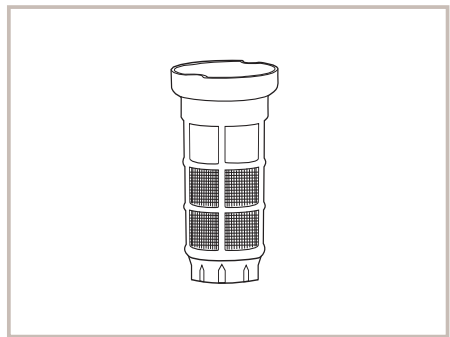
DRY GRINDER JAR



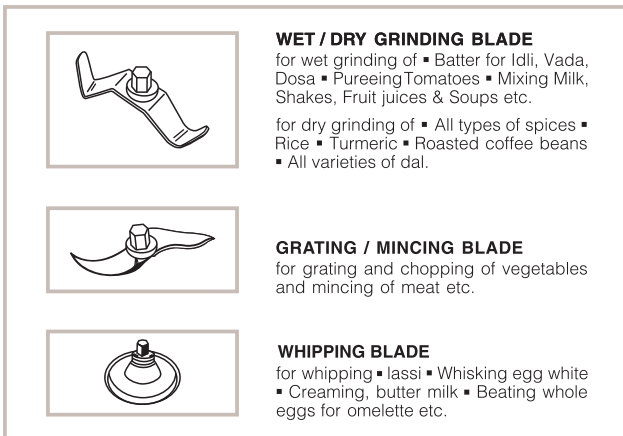
CHUTNEY JAR



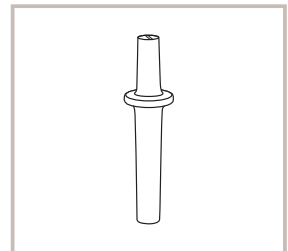
COCONUT MILK EXTRACTOR FRUIT JUICE FILTER



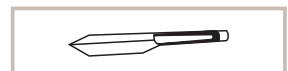
DIFFERENT BLADES FOR STAINLESS STEEL (S. S.) BLENDER JAR



TAMPER

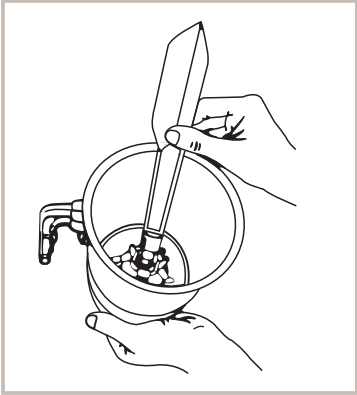


SPATULA



To clean the jars from inside and to be used as a spanner to fit and remove the blades.

HOW TO FIT THE BLADES



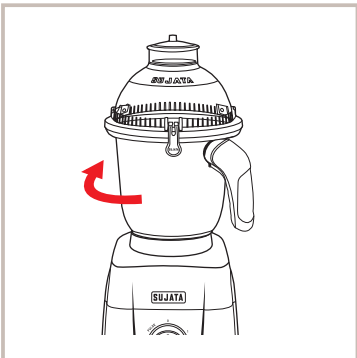
To fit the dry grinding blade on the shaft in the jar, hold the Nylon coupler on the underside of the jar with one hand, and with the help of the spanner (provided in the handle of the spatula) tighten by rotating it anti clockwise till the blade is securely fastened.

Repeat the above procedure for the vegetable grating / meat mincing blade, wet grinding blade and whipping blade assemblies.

HOW TO FIT THE JARS



After fitting suitable blade, fill the jar with the ingredients to be processed (don't fill it more than the recommended quantity). Cover the jar with Lid / dome. Carefully insert the jar on to the Motor Unit. Ensure that Locks of the jar slide down the slots of the Motor Unit.

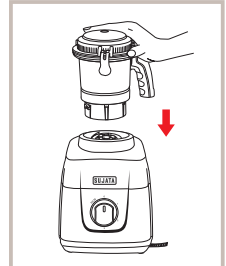


Rotate the jar clockwise until it fits.
Follow the same procedure for fitting other jars.

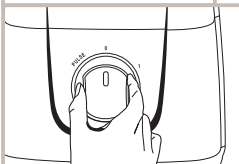
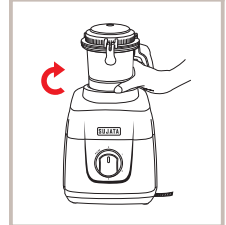
USING AS DRY GRINDER / CHUTNEY GRINDER



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 motor unit.



Turn the jar clockwise to lock it.



Plug into a convenient electrical outlet. Turn the speed control knob to 'HIGH' speed. Use 'HIGH' speed only for dry grinding and chutney grinding. Speed control knob can be rotated in clockwise direction only.

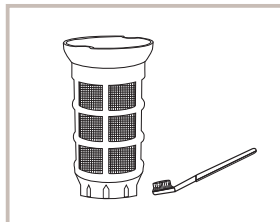


IMPORTANT PRECAUTION

Always keep your hand over the lid of dry grinder / chutney jar while the machine is in operation.

In case, lid of the dry grinder / chutney 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.

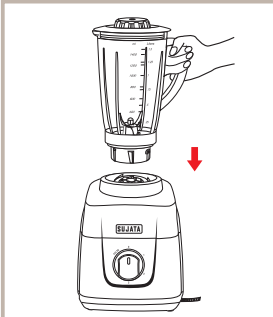
CLEANING THE JARS / COCONUT MILK EXTRACTOR



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



USING AS POLYCARBONATE BLENDER JAR



Place the Blender on the motor unit. Ensure that jar locks slide down the slots of the motor unit.



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



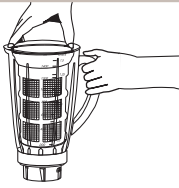
Select 'HIGH' speed by turning the speed control knob. However a speed other than the one suggested above can be used to suit the recipe.

CLEANING THE MOTOR UNIT

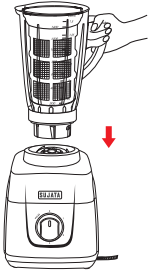


To clean the motor housing, simply wipe with a damp cloth and dry. **Never immerse motor housing in water.**

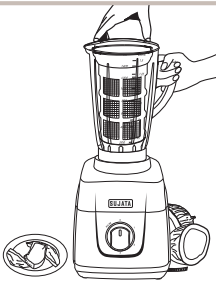
USING AS COCONUT MILK EXTRACTOR



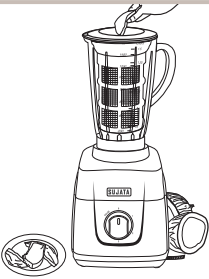
Insert the Coconut Milk Extractor into the blender jar. Ensure that either of the two grooves at the top of Coconut Milk Extractor matches the spout of the blender jar.



Insert the jar on to the motor unit. Ensure that locks of the jar slide down the slots of the motor unit.



Firmly place the jar lid (without stopper) on to the jar. Keep coconut pieces ready.



Put coconut pieces into the coconut milk extractor through the opening in the jar lid.



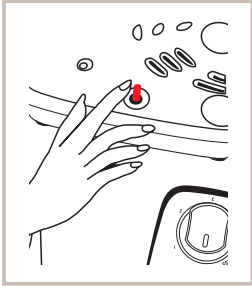
Place stopper into the jar lid and turn it clockwise to lock. Plug into a convenient electric outlet and run on the desired speed.

CLEANING THE BLENDER JAR / COCONUT MILK EXTRACTOR



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

OVERLOAD PROTECTOR



This unit is provided with an automatic trip off arrangement to protect the motor from burning due to overloading. In case such a situation does occur the unit will automatically trip off and hence protect the motor.

Red push button of the overload protector at the bottom will come out by itself and the motor will not run even if the power supply is 'ON'. This is a warning that your mixer is overloaded. Switch off the motor. Remove the cause of the overload by reducing the excess ingredients from the jar. Wait for 2 - 3 minutes to allow the motor to cool down. Red push button of the overload protector has to be pressed by hand for re-operation (as shown in the diagram).



USAGES OF POLYCARBONATE 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, ■ 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 STAINLESS STEEL (S. S.) BLENDER JAR

THE WET GRINDING/BLENDER JAR has a dome shaped 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 dome. Dome can be firmly locked to the jar with three locking clips.

The Blender / Wet Grinding Jar is suitable for ■ Batter for idli, vada, dosa etc. ■ Sambhar masala ■ Milk / fruit shakes, cold coffee, lassi, buttermilk ■ 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 $\frac{3}{4}$ 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.

USAGES OF THE DRY / WET GRINDER 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
- 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.

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 heavy load. If after switching on, 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.
5. For best results, raw meat should be kept in refrigerator for half an hour before processing.

USAGES OF CHUTNEY GRINDER 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.

CLEANING AFTER USE

HOW TO CLEAN THE JARS

Cleaning of the jars plays an important role in their performance. While grinding, food particles and water collected under the blade's hexagonal nut may gradually trickle onto the spindle. These food particles keep accumulating and hinder free rotation of the shaft which ultimately leads to its jamming. If the jars are cleaned and maintained as per instructions below, jamming of spindle can be minimised.

To clean the jar after every use, pour in small quantity of warm water with a little detergent. Run the motor with jar (fitted with blade) at low speed for 10-15 seconds. This helps in removing the particles sticking under the washer (steel cap).

Remove the jar from the motor unit and unscrew the blade, using spatula as a spanner. Wash blades, and inner portion of the jar in running water, holding them in your hand. A nylon brush can be used for cleaning them.

After washing all the parts, dry them well in air. This makes them odour free and ready for next use. Do not leave the blades fixed to the jar. Do not immerse the bottom portion of the jar in water.

Care should be taken while cleaning the blades. Don't rub with the finger/cloth. Always clean under running water.

Cleaning is **EASIER** when done immediately after use.

CARE AND MAINTENANCE

1. Before first use or after long unuse, check to see if shaft of the jar rotates smoothly.
2. 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.
3. Always cool the hot ingredients before pouring into the jar.
4. 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.
5. 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 and if a voltage stabilizer is not available, operate machine during steadier voltage stretches.
6. Do not move the machine in operation or while connected to power supply.
7. Never leave the machine unattended while in operation.



**TWO YEAR
WARRANTY**

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

SUJATA[®] MG03 MIXER GRINDER

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 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 unauthorised person other than our service personnel.

SUJATA[®]



1800-1022-758

The warranty card duly stamped and signed by the dealer alongwith the cash memo should be provided to the authorised 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[®] MG03 MIXER GRINDER

Sr. No.

Checked by

Cash Memo No.

Date

Customer's name & Address

Signature of the Dealer

**RUBBER STAMP
OF
THE DEALER**



www.sujataappliances.com

MG 03

MITTAL ELECTRONICS

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WhatsApp Care

