

OPERATING MANUAL

SUJATA[®]

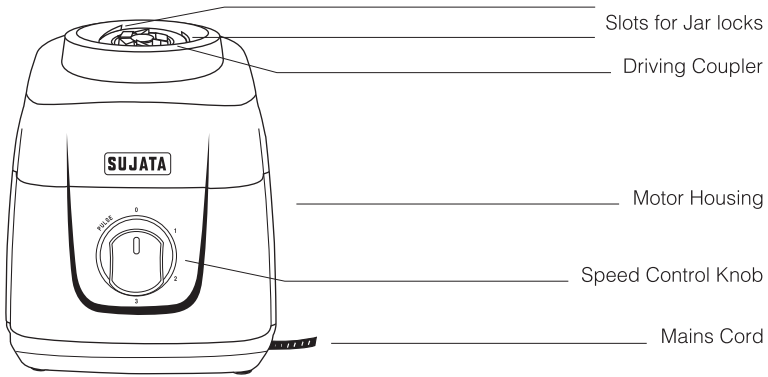
MG02 Mixer Grinder



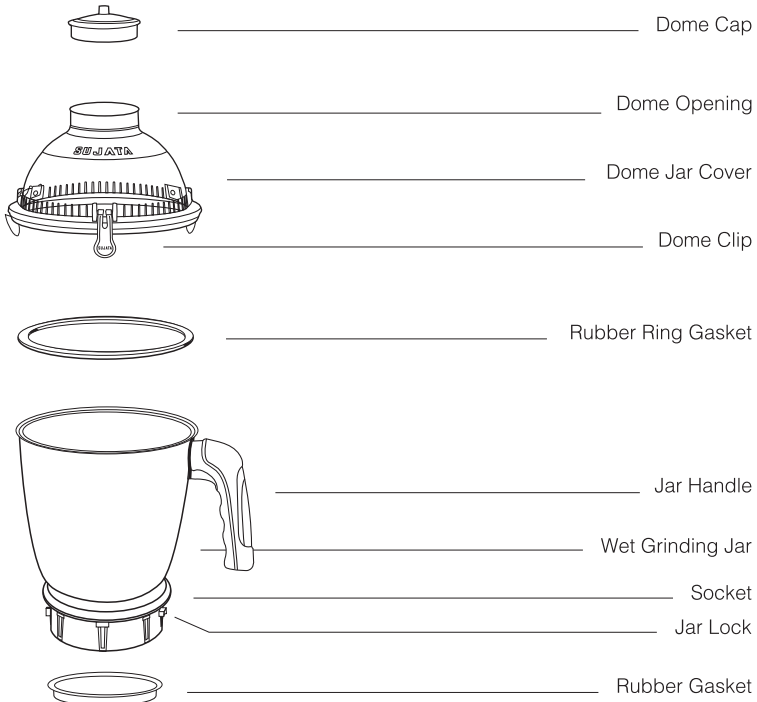
Before operating this set, read the instructions carefully.

IDENTIFICATION OF PARTS

MOTOR UNIT

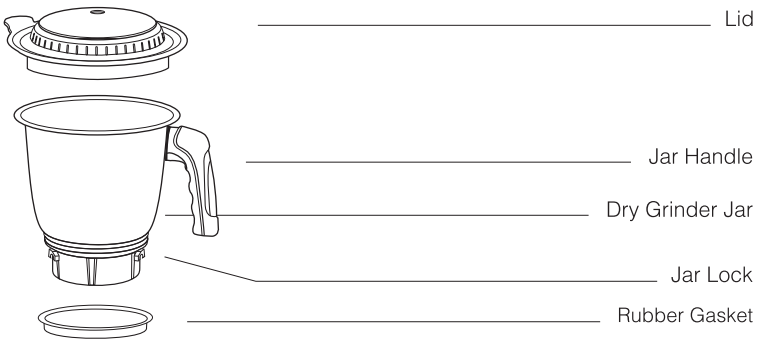


STAINLESS STEEL (S.S.) BLENDER JAR

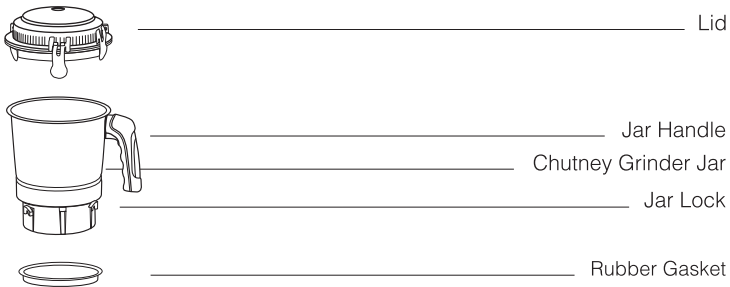


IDENTIFICATION OF PARTS

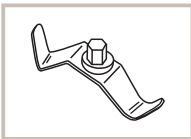
DRY GRINDER JAR



CHUTNEY GRINDER JAR



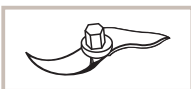
DIFFERENT BLADES FOR STAINLESS STEEL (S.S.) BLENDER JAR



WET / DRY GRINDING BLADE

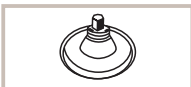
for wet grinding of ▪ Batter for Idli, Vada, Dosa ▪ Pureeing Tomatoes ▪ Mixing Milk, Shakes, Fruit juices & Soups etc.

for dry grinding of ▪ All types of spices ▪ Rice ▪ Turmeric ▪ Roasted coffee beans ▪ All varieties of dal.



GRATING / MINCING BLADE

for grating and chopping of vegetables and mincing of meat etc.



WHIPPING BLADE

for whipping ▪ lassi ▪ Whisking egg white ▪ Creaming, butter milk ▪ Beating whole eggs for omelette etc.

TAMPER

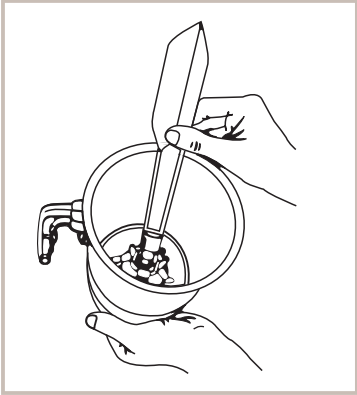


SPATULA



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

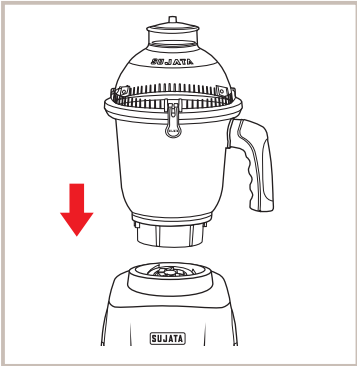
HOW TO FIT THE BLADES



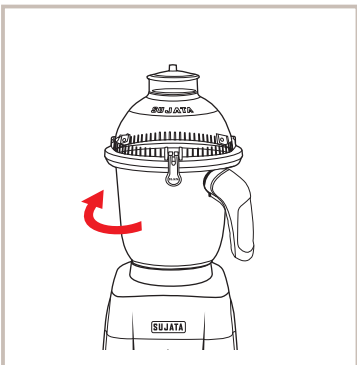
To fit the dry grinding blade on the shaft in the jar, hold the Nylon coupler on the underside of the jar with one hand, and with the help of the spanner (provided in the handle of the spatula) tighten by rotating it anti clockwise till the blade is securely fastened.

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.

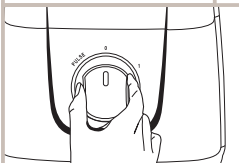
USING AS DRY GRINDER



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 jar while the machine is in operation.

In case, lid of the dry 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 DRY GRINDER JAR

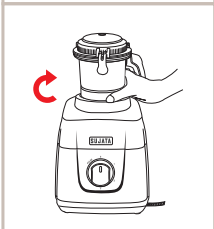


Rinse well each part, and wipe off the water with cloth and let it dry before storing.

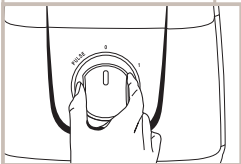
USING AS CHUTNEY GRINDER



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 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.

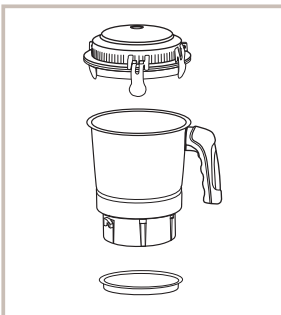


IMPORTANT PRECAUTION

Always keep your hand over the lid of Chutney jar while the machine is in operation.

In case, lid of the 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 CHUTNEY GRINDER JAR



Rinse well each part, and wipe off the water with cloth and let it 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 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 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 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 THE 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 1/4th 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 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.
- ❑ Do not run the motor for more than 90 minutes continuously.



SPECIFICATIONS★

| | | | |
|------------------------|--|-----------------------------|---------------------------|
| Model Type & No. | : SUJATA ° MG02 MIXER GRINDER | | |
| Motor | : Heavy duty, universal types 1000 Watts with double ball bearing. | | |
| Power Supply | : 230 to 240 Volts, AC 50 - 60 Hz. | | |
| Power Consumption | : 1000 Watts on maximum load. | | |
| Rating | : 90 minutes. | | |
| Speed Control | : 3 speed Rotary switch with pulse action. | | |
| Motor Speed | : No load speed maximum 25000 R.P.M. | | |
| Protection | : Class I double insulated. | | |
| Flex Cord | : P.V.C. approx. 2.15 meters usable with 6 Amp. 3 pin plug. | | |
| Net Weight with Carton | : Approx. 6.50 Kg. | | |
| Dimensions (in Cms.) | : 54.9 x 27.80 x 37.50 L x W x H | | |
| Capacity of Jars | : Stainless Steel (S.S.) Blender Jar 1.50 Ltr. | : Dry Grinder Jar 1 Ltr. | : Chutney Jar 0.5 Ltr. |

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[®] MG 02 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.

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[®] MG 02 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 02

MITTAL ELECTRONICS

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Delhi - 110033 (INDIA), Email: sujatacare@sujatamail.com



WhatsApp Care

