

[Manuals.plus](#) /

› [Preethi](#) /

› Preethi Zodiac MG-218 Mixer Grinder Instruction Manual

Preethi MG-218

Preethi Zodiac MG-218 Mixer Grinder Instruction Manual

Model: MG-218

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Preethi Zodiac MG-218 Mixer Grinder. Please read all instructions carefully before first use and retain this manual for future reference.



Image 1.1: The Preethi Zodiac MG-218 Mixer Grinder, showcasing the main unit, Master Chef jar, 3-in-1 Insta Fresh Juicer jar, and three stainless steel jars (chutney, wet grind, dry grind).

2. SAFETY INFORMATION

For your safety, always adhere to the following guidelines:

- Use the appliance strictly as per the instructions provided in this manual.
- Ensure the mixer grinder is placed on a stable, flat surface during operation.
- Do not immerse the motor unit in water or any other liquid.
- Keep hands and utensils out of the jar while operating to prevent injury.
- Always switch off the appliance and unplug it from the power outlet before cleaning or assembling/disassembling parts.
- Do not operate the appliance with a damaged cord or plug. Contact customer service for repairs.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

The Preethi Zodiac MG-218 is a versatile kitchen appliance designed for various food preparation tasks. It features a powerful 750W Vega W5 motor and comes with a set of specialized jars and accessories.

3.1 Components

- **Main Motor Unit:** The core of the appliance, housing the 750W Vega W5 motor. It features a knob for speed control (3 speeds + Pulse) and an overload indicator. The body is constructed from durable A.B.S material.
- **Master Chef+ Jar (2.1 Litres):** A food processor jar equipped for tasks such as atta kneading, chopping, grating, slicing, meat mincing, and citrus pressing.
- **3-in-1 Insta Fresh Juicer Jar:** Designed for centrifugal juicing, super extraction (e.g., coconut milk, tamarind), and blending.
- **Wet Grind Jar (1.5 Litres):** Ideal for preparing batters for dosas and idlis.
- **Dry Grind Jar (1.0 Litre):** Suitable for grinding dry spices and masalas.
- **Chutney Jar (0.5 Litre):** Perfect for making small quantities of chutneys and pastes.
- **Accessories:** Includes various blades and attachments for the Master Chef+ Jar.



Image 3.1: Functional diagram showing the mixer, food processor, and juicer capabilities of the appliance.

750 WATT VEGA W5 MOTOR

PERFECT GRIND EVERY TIME



0.5L
CHUTNEY JAR
4 SERVINGS
OF CHUTNEY



1.5L
WET GRIND JAR
BATTER FOR
10 DOSAS



1L
DRY GRIND JAR
150 GM
DRY MASALA



1.5L
JUICER JAR
2-2.5 CUPS
OF JUICE



Image 3.2: Visual representation of the 750W Vega W5 motor and the capacities of the 0.5L Chutney Jar, 1.5L Wet Grind Jar, 1L Dry Grind Jar, and 1.5L Juicer Jar.

BEST IN CLASS MASTER CHEF+ JAR

2.1L FOOD PROCESSOR



ATTA KNEADING
FOR 12 ROTIS



SLICING
FOR 500 GM VEGGIES



CHOPPING
FOR 300 GM VEGGIES



CITRUS PRESS
FOR 1 DZ ORANGES



Image 3.3: The 2.1L Master Chef+ Jar demonstrating its functions for atta kneading (for 12 rotis), slicing (for 500gm veggies), chopping (for 300gm veggies), and citrus pressing (for 1 dozen oranges).

4. SETUP AND FIRST USE

The Preethi Zodiac MG-218 does not require professional installation. Follow these steps for initial setup:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash all jars, lids, and detachable accessories with mild soap and water. Rinse thoroughly and dry completely before use. Wipe the main motor unit with a damp cloth.
3. **Placement:** Place the motor unit on a clean, dry, and stable surface, ensuring adequate ventilation around the appliance.
4. **Power Connection:** Ensure the voltage rating of your power supply matches the appliance's requirements (230V AC ~ 50 Hz). Plug the PVC insulated 3-core flexicord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

Familiarize yourself with the speed control knob and the specific functions of each jar.

5.1 General Operation

- Always ensure the jar is securely locked onto the motor unit before starting.
- Place ingredients into the appropriate jar, ensuring not to overfill.
- Secure the lid firmly on the jar.
- Turn the speed control knob to the desired setting (1, 2, or 3). Use the 'Pulse' setting for short bursts of power.
- After use, turn the knob to 'OFF' and unplug the appliance.

5.2 Master Chef+ Jar Functions

This jar offers multiple food processing capabilities:

- **Atta Kneading:** Can knead dough in approximately 1 minute.
- **Chopping:** Chops vegetables efficiently with just a few pulses.
- **Grating and Slicing:** Achieves grating and slicing in seconds using specific attachments.
- **Meat Mincing:** Mince meat in minutes.
- **Citrus Press:** Extract juice from citrus fruits.

5.3 3-in-1 Insta Fresh Juicer Jar Functions

This jar provides versatile juicing options:

- **Centrifugal Juicing:** For instant juice extraction from fruits and vegetables.
- **Super Extraction:** Ideal for extracting coconut milk and tamarind pulp.
- **Blending:** For preparing smoothies and shakes.

5.4 Other Jars

- **Wet Grind Jar:** Use for grinding soaked rice and lentils for batters.
- **Dry Grind Jar:** Use for grinding dry spices, coffee beans, and grains.
- **Chutney Jar:** Use for grinding small quantities of wet or dry ingredients for chutneys and pastes.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your mixer grinder.

- **Motor Unit:** Wipe the motor unit with a soft, damp cloth. Do not use abrasive cleaners or immerse it in water.
- **Jars and Lids:** Wash jars and lids with warm soapy water immediately after use to prevent food from drying and sticking. Rinse thoroughly and dry.
- **Blades:** Handle blades with extreme care as they are very sharp. Use a brush for cleaning if necessary.
- **Dishwasher Safe:** The jars and accessories are dishwasher safe for convenient cleaning.
- **Storage:** Store the mixer grinder and its accessories in a clean, dry place.

7. TROUBLESHOOTING

Here are solutions to common issues you might encounter:

- **Burning Smell on First Use:** It is normal to experience a slight burning smell during the first few uses. This is due

to the motor varnish heating up for the first time. This should subside with subsequent uses. If it persists, contact the service center.

- **High Noise Level:** Mixer grinders with powerful motors typically produce some noise. The operating noise level for this product is approximately 80 dB, which is within the industry-wide acceptable range (80-90 dB). If the noise level seems excessively high or unusual, contact the service center.
- **Overload Indicator (Blue to Red):** In case of an overload, the indicator light will change from blue to red, signifying that the motor has tripped. To reset, switch off the appliance, unplug it, and press the overload protector button located at the bottom of the motor unit. Reduce the load in the jar before restarting.

8. SPECIFICATIONS

Feature	Detail
Brand	Preethi
Model Name	Zodiac
Item Model Number	PMG7
Colour	Black/Light Grey
Motor Wattage	750W Vega W5 Motor
Product Dimensions	32D x 23W x 32H Centimeters
Capacity	2.1 litres (Master Chef Jar)
Controls Type	Knob (3 Speed + Pulse)
Special Feature	Safety Lock
Noise Level	80 Decibels
Is Dishwasher Safe	Yes (Jars and accessories)
Country of Origin	India

9. WARRANTY AND SUPPORT

Your Preethi Zodiac MG-218 Mixer Grinder is backed by comprehensive warranty and support services.

- **Motor Warranty:** 5 Years
- **Product Warranty:** 2 Years
- **Service:** Lifelong Free Service is provided.
- **Contact Support:** For any issues, repairs, or service requests, please contact the authorized Preethi Service Centre.

INDIA'S LARGEST SELLING MIXER GRINDER BRAND

LIFE LONG FREE SERVICE

2
YEAR
PRODUCT GUARANTEE

5
YEAR
MOTOR WARRANTY

1
MILLION
ZODIAC SOLD



*As per Francis Kanoi 2021 report

Image 9.1: Preethi's commitment to quality, including a 2-year product guarantee, 5-year motor warranty, and lifelong free service.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

<https://manuals.plus/asin/B01EOWY2JE>

More documents and user manuals: <https://manuals.plus/>