

Orient Electric MGCSKG75WG4

Orient Electric 750W Kitchen Genie Food Processor

Model: MGCSKG75WG4

[Overview](#) [Setup](#) [Operation](#) [Safety Instructions](#) [Product](#)
[Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

INTRODUCTION

Thank you for choosing the Orient Electric 750W Kitchen Genie Food Processor. This appliance is designed to simplify your kitchen tasks with its versatile 11-in-1 functionality. Please read this instruction manual carefully before using the appliance for the first time to ensure safe and efficient operation. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before use.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Always ensure the lid is securely locked in place before operating the food processor.
- Avoid contact with moving parts.

PRODUCT OVERVIEW

The Orient Electric Kitchen Genie is a versatile food processor designed for various kitchen tasks. It features a powerful 750W 100% copper motor and comes with multiple jars and attachments.

Main Components

- **Motor Unit:** The base unit housing the 750W 100% copper motor with Cool Vent™ design for efficient heat dissipation.
- **Food Processor Bowl:** For chopping, slicing, shredding, julienne, fries cutting, and dough kneading.
- **Liquidizing Jar (1.5L):** For blending and juicing.
- **Dry-Wet Jar (1L):** For grinding and blending.
- **Chutney Jar (0.4L):** For grinding small quantities.
- **Various Blades and Discs:** Specialized Crystal Edge™ blades for different functions.



Image: The Orient Electric Kitchen Genie Food Processor showcasing its main unit, food processor bowl, liquidizing jar, dry-wet jar, chutney jar, and various attachments.

Key Features

- **11 Functions in One:** Slicing, chopping, shredding, fries cutting, julienne, dough kneading, grinding, blending, juicing, extraction, and whisking.
- **750W 100% Copper Motor:** Powerful and durable motor for heavy-duty processing.
- **Cool Vent™ Design:** Advanced heat dissipation mechanism prevents overheating during continuous operation (up to 35 minutes).
- **Specialized Crystal Edge™ Blades:** Super-sharp blades for efficient processing of various ingredients.
- **Food-Grade Jars:** Three high-quality, food-grade jars (0.4L, 1L, 1.5L) for different needs.
- **Advanced Flow Breakers:** Ensures uniform texture and lump-free results.



Image: Illustration of the three food-grade jars: 1.5L juicer jar, 1L dry-wet jar, and 0.4L chutney jar, highlighting their capacities and primary uses.



Image: Various attachments for the food processor bowl, including dough kneading blade, chopping blade, shredding disc, fries cutting disc, slicing disc, and grating disc.



Image: Detailed view of the specialized Crystal Edge™ blades and advanced flow breakers within a jar, designed to ensure uniform blending and lump-free results.



Image: The motor unit of the food processor, highlighting the Cool Vent™ design with arrows indicating airflow for advanced heat dissipation, preventing overheating during prolonged use.

SETUP AND ASSEMBLY

1. **Unpacking:** Carefully unpack all components and remove any packaging materials. Retain packaging for future storage or transport.
2. **Cleaning:** Before first use, wash all detachable parts (jars, lids, blades, discs) in warm soapy water, rinse thoroughly, and dry. Wipe the motor unit with a damp cloth.
3. **Placement:** Place the motor unit on a stable, flat, and dry surface, away from heat sources and water.
4. **Assembling Jars:**
 - Select the appropriate jar and blade/disc for your task.
 - Place the blade/disc onto the spindle inside the jar. Ensure it is seated correctly.
 - Add ingredients to the jar. Do not overfill beyond the maximum fill line.
 - Secure the lid onto the jar. Ensure the lid is properly aligned and locked.
5. **Attaching Jar to Motor Unit:** Place the assembled jar onto the motor unit. Turn the jar clockwise until it locks securely into position. The appliance will not operate if the jar is not correctly locked.

OPERATING INSTRUCTIONS

The Kitchen Genie offers 3 speed settings and a pulse function for precise control.

General Operation

1. Ensure the appliance is correctly assembled and the jar is securely locked onto the motor unit.
2. Plug the power cord into a suitable electrical outlet.
3. Turn the speed selector knob to the desired speed (1, 2, or 3) or to the 'Pulse' setting for short bursts of power.
4. After use, turn the knob to 'OFF' and unplug the appliance.
5. Wait for the blades to stop completely before removing the jar and disassembling.

Specific Functions

- **Chopping/Slicing/Shredding/Fries Cutting/Julienne:** Use the food processor bowl with the appropriate disc/blade. Insert ingredients through the feeder tube. Use speed 2 or 3.
- **Dough Kneading:** Use the food processor bowl with the kneading blade. Add flour and water in recommended proportions. Start with pulse, then use speed 1 until dough forms.

- **Grinding (Dry):** Use the dry-wet jar or chutney jar with the grinding blade. Ensure ingredients are dry. Use speed 2 or 3.
- **Grinding (Wet)/Blending:** Use the dry-wet jar or liquidizing jar with the blending blade. Add liquids as required. Use speed 2 or 3.
- **Juicing/Extraction:** Use the liquidizing jar with the juicer attachment. Cut fruits/vegetables into small pieces. Use speed 3.
- **Whisking:** Use the food processor bowl with the whisking attachment. Use speed 1 or 2 for light whisking.

Note: The Cool Vent™ design allows for up to 35 minutes of continuous grinding. For optimal performance and motor longevity, avoid exceeding this duration without a short break.

CARE AND MAINTENANCE

1. **Cleaning the Motor Unit:** Always unplug the appliance before cleaning. Wipe the motor unit with a dry or slightly damp cloth. Do not immerse it in water.
2. **Cleaning Jars and Blades:** Wash all detachable parts (jars, lids, blades, discs) immediately after use to prevent food from drying on them. Use warm soapy water and a soft brush for blades. Rinse thoroughly and dry completely before storing.
3. **Dishwasher Safety:** The jars and blades are **not** dishwasher safe. Hand wash only.
4. **Storage:** Store the appliance and its accessories in a clean, dry place, out of reach of children. Ensure all parts are dry before storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not start.	<ol style="list-style-type: none"> 1. Power cord not plugged in. 2. Jar not correctly locked onto the motor unit. 3. Overload protector activated. 	<ol style="list-style-type: none"> 1. Plug in the power cord securely. 2. Ensure the jar is twisted clockwise until it clicks into place. 3. Unplug, wait 2-3 minutes for the motor to cool, reduce load, then restart.
Motor stops during operation.	<ol style="list-style-type: none"> 1. Overload. 2. Overheating. 	<ol style="list-style-type: none"> 1. Reduce the quantity of ingredients. Cut large pieces into smaller ones. 2. Unplug, allow the motor to cool down for at least 15 minutes. The Cool Vent™ design helps, but extreme loads require a break.
Loud noise or vibration.	<ol style="list-style-type: none"> 1. Jar/blade not assembled correctly. 2. Unstable surface. 3. Hard ingredients. 	<ol style="list-style-type: none"> 1. Check assembly of jar and blade. Ensure they are securely fitted. 2. Place the appliance on a stable, flat surface. 3. Process hard ingredients in smaller batches or add liquid if appropriate.
Ingredients not blending/grinding properly.	<ol style="list-style-type: none"> 1. Insufficient liquid (for blending). 2. Ingredients too large. 3. Blades are dull. 	<ol style="list-style-type: none"> 1. Add more liquid as needed. 2. Cut ingredients into smaller, uniform pieces. 3. Contact customer support if blades appear dull.

SPECIFICATIONS

Feature	Detail
Brand	Orient Electric
Model Name	Kitchen Genie
Model Number	MGCSKG75WG4
Wattage	750 Watts
Motor Type	100% Copper
Functions	11 (Slicing, Chopping, Shredding, Fries Cutting, Julienne, Dough Kneading, Grinding, Blending, Juicing, Extraction, Whisking)
Number of Speeds	3 + Pulse
Liquidizing Jar Capacity	1.5 Liters
Dry-Wet Jar Capacity	1 Liter
Chutney Jar Capacity	0.4 Liters
Material (Jars)	Food-grade
Blade Material	Stainless Steel (Crystal Edge™)
Product Dimensions (D x W x H)	23D x 21W x 24.5H Centimeters
Item Weight	5120 Grams
Color	White & Grey

WARRANTY AND CUSTOMER SUPPORT

Warranty Information

The Orient Electric 750W Kitchen Genie Food Processor comes with a **5-year warranty on the motor** and a **2-year warranty on the overall product** from the date of purchase. This warranty covers manufacturing defects under normal household use. Please retain your purchase receipt as proof of purchase for warranty claims.

The warranty does not cover:

- Damage caused by improper use, negligence, or accident.
- Normal wear and tear of parts.
- Damage resulting from unauthorized repairs or modifications.
- Commercial use.

Customer Support

For any queries, service requests, or warranty claims, please contact Orient Electric customer support:

- **Toll-Free Number:** 1800-103-7574

- **Manufacturer Address:** Akkanwali Village, Morepen Road, Baddi HP India -173205