

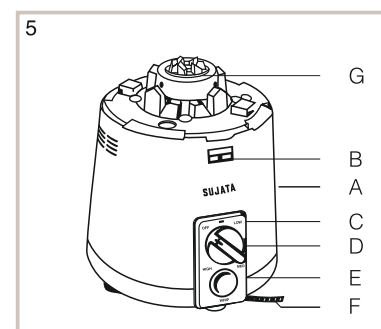
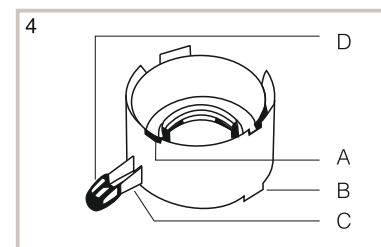
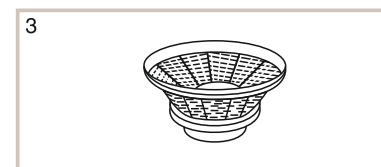
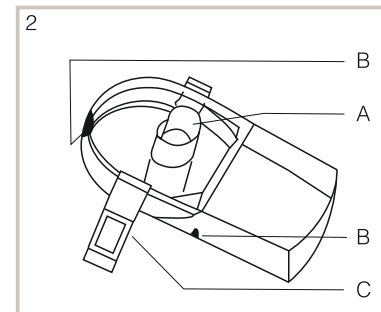
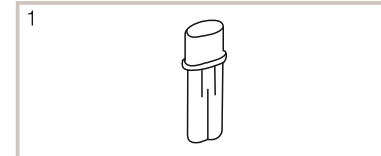
OPERATING MANUAL



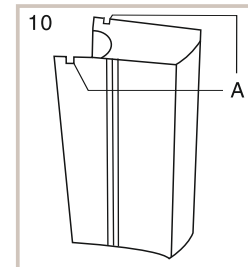
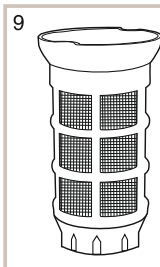
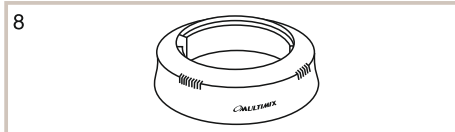
Before operating this set, read the instructions carefully.

IDENTIFICATION OF PARTS

JUICER

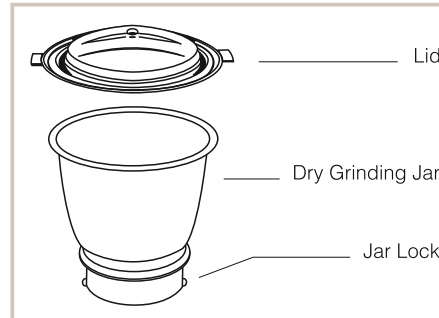


1. Plunger
2. Juicer Cover
 - A. Feeder Opening
 - B. Locks
 - C. Clamps
3. Cutter Spinner (Filter)
4. Juice Container
 - A. Locking Grooves (for Juicer Cover)
 - B. Lock (for Motor Unit)
 - C. Spout
 - D. Spout Cover
5. Motor Unit
 - A. Motor Housing
 - B. Slots for holding Clamps (of Juicer Cover)
 - C. Indicator Light
 - D. Speed Knob
 - E. Whip Button
 - F. Mains Cord
 - G. Driving Coupler made up of (1) Driving Base and (2) Driving Gear (set of teeth)
6. Driving Gear (extra)
7. Cleaning Brush
8. Jar Holder
9. Coconut Milk Extractor
10. Pulp Container
 - A. Locking Grooves

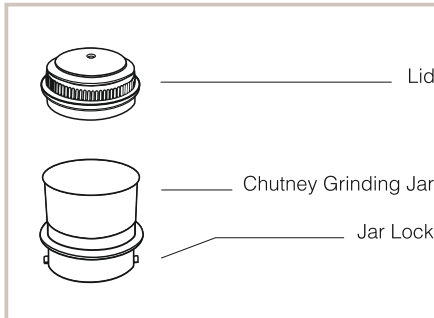


IDENTIFICATION OF PARTS

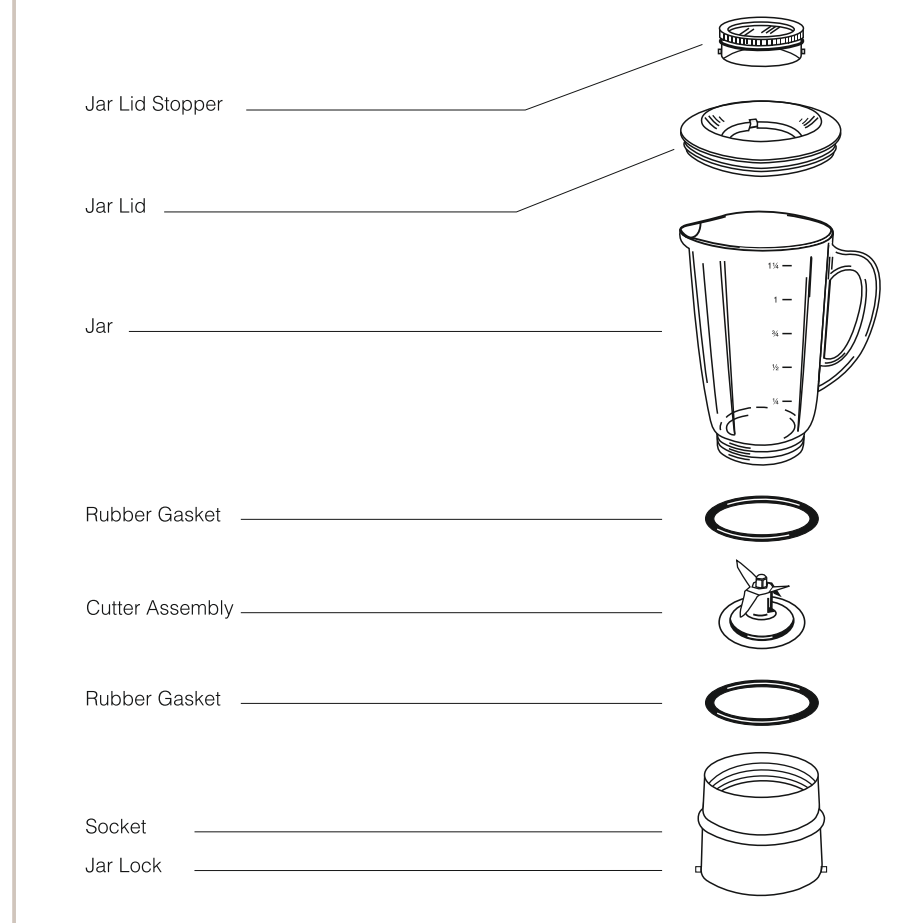
DRY GRINDING JAR



CHUTNEY GRINDING JAR



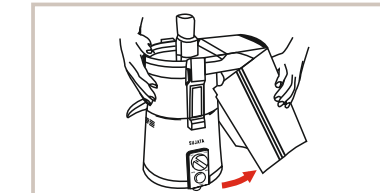
BLENDER JAR



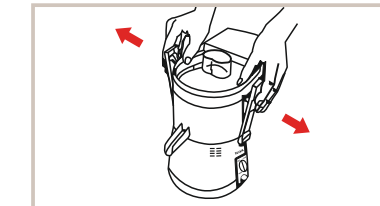
USING AS JUICER

Before using dismantle each part and learn their disassembly and assembly methods.

DISASSEMBLY



Remove the pulp container by slightly lifting it to unlock it from the juicer cover.



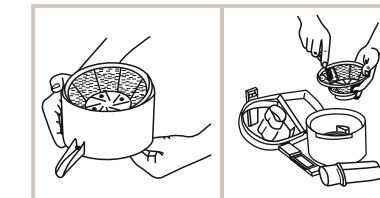
Pull out the clamps which are on both sides of the motor housing.



Remove the juicer cover.



Lightly lift the juice container with both hands. The filter will come out with it.

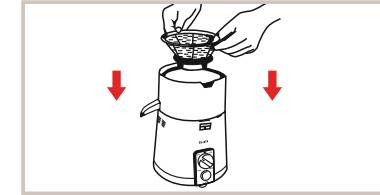


The filter can be easily separated from the juice container by pushing it up from the base. Dismantle each part. Wash all parts well with water **except the motor housing**.

ASSEMBLY



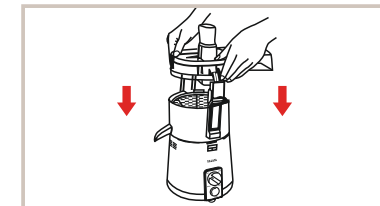
Place the juice container on motor housing. Make sure the locks of juice container match the locking grooves located at the top of motor housing.



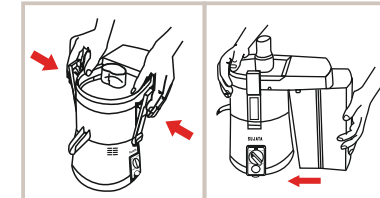
Put the filter in juice container.



Lightly press the cutter to ensure that the spinner is properly fixed in position.



Place the juicer cover ensuring that its locks match the locking grooves.



Firmly close the clamps at both sides of the motor housing. Put the pulp container in locked position by pushing it.

USING AS JUICER

EXTRACTING THE JUICE



Place a glass under spout to collect juice.



Switch the juicer on to 'LOW' speed and put the fruit and vegetable into feeder opening.



Use the plunger because most fruits and vegetables need additional help.



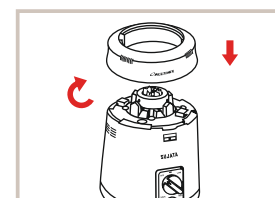
The fruit is completely crushed by the cutter. The juice and pulp are automatically separated. Transparent juicer cover lets you know when it is time to empty pulp container.

CLEANING THE JUICER

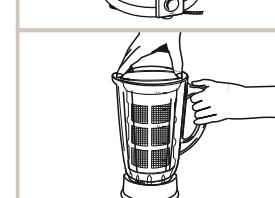


The plug should be disconnected. Follow instructions for disassembly of juicer. Rinse each part in cold or luke warm water. Cutter spinner also works as the filter, so rinse this especially well. After rinsing, wipe the water off and let it dry before storing.

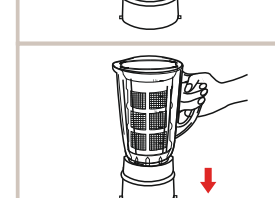
USING AS COCONUT MILK EXTRACTOR



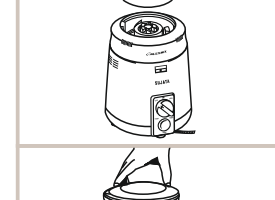
★ Place the jar holder onto the motor housing. Rotate clockwise to lock it with motor housing.



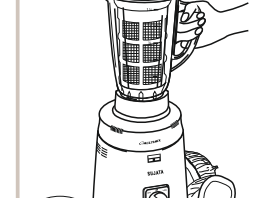
Insert the Coconut Milk Extractor into the blender jar. Ensure that either of the two grooves at the top of Coconut Milk Extractor matches the spout of the blender jar.



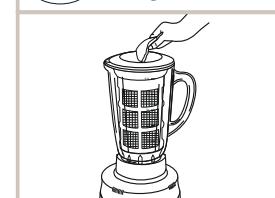
Insert the jar on to the motor unit. Ensure that locks of the jar slide down the slots of jar holder (already attached with motor housing in first step).



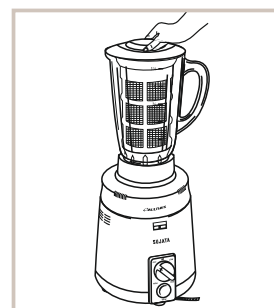
Firmly place the jar lid (without stopper) on to the jar. Keep coconut pieces ready.



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



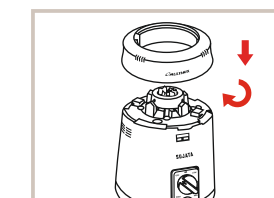
Place stopper into the jar lid and turn it clockwise to lock. Plug into a convenient electric outlet and run on the desired speed.



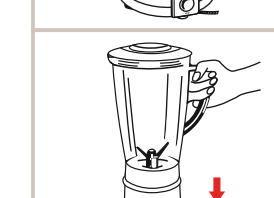
★ Coconut milk extractor can be used even without attaching the jar holder on to the motor unit.



USING THE BLENDER



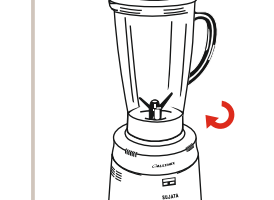
★ Attach the jar holder onto the motor unit.



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).

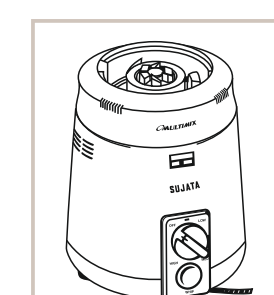


Rotate the jar clockwise until it fits. Put ingredients into jar and cover it. Select 'HIGH' speed by turning the Speed Knob. However a speed other than the one suggested above can be used to suit the recipe.



★ Blender can be used even without attaching the jar holder on to the motor unit.

CLEANING THE MOTOR UNIT



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



CLEANING THE BLENDER

DISASSEMBLY



To clean the blender 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.



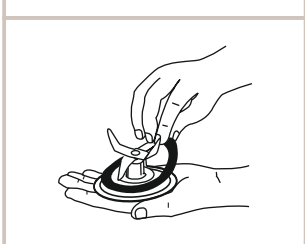
Place the blender jar upside - down and unscrew the socket anti-clockwise.



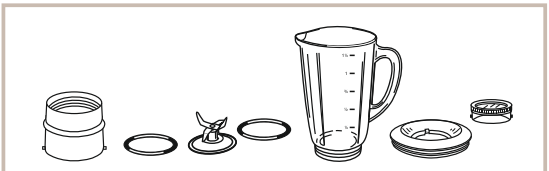
Remove the lower rubber packing (washer).



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



Remove the upper rubber packing from cutter assembly.



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

ASSEMBLY

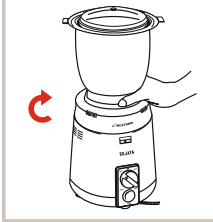
Follow the above sequence in **reverse order** to assemble again.

USING AS DRY GRINDER / CHUTNEY GRINDER

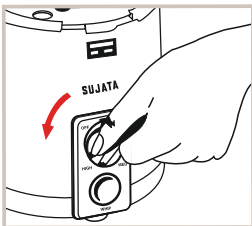


★ Attach jar holder onto the motor unit.

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).



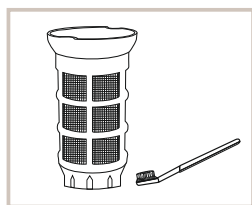
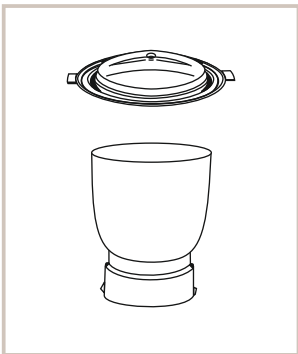
Turn the jar clockwise to lock it.



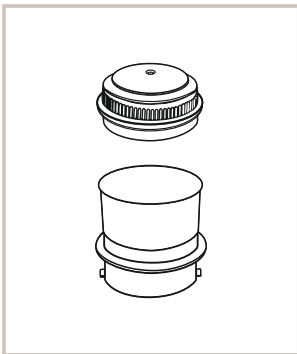
Plug into a convenient electrical outlet. Turn the knob to 'HIGH' speed (attaining high speed directly instead of going through low and medium speed, as the switch can be operated in both directions, either clockwise or anticlockwise).

★ Jars can be used even without attaching the jar holder on to the motor unit.

CLEANING THE JARS / COCONUT MILK EXTRACTOR



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



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
- Raw meat
- Batter for idli, vada, dosa etc.
- Sambhar masala
- Garlic & ginger paste
- Sauces, jams
- Sandwich spreads, peanut butter etc.
- Pureeing tomatoes
- 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.
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 1/2 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.

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.

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.
- Do not store food in the jars.
- 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.
- Keep the children away from the machine.
- 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.
- This appliance is strictly for household use. Never drop the motor unit or the jars.
- Never use the machine if the mains cord, the plug or any other component is damaged.
- Never use parts or components made by other manufacturers.

SPECIFICATIONS★

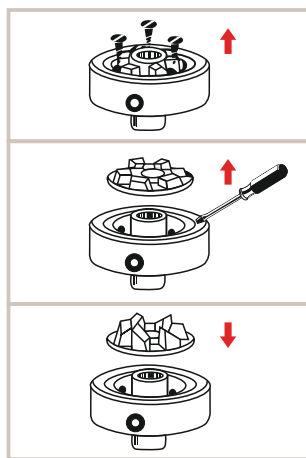
Model Type & No.	: SUJATA[®] MULTIMIX		
Motor	: Heavy duty, universal type 900 Watts with double ball bearing.		
Power Supply	: 230 to 240 Volts, AC 50 - 60 Hz.		
Power Consumption	: 900 Watts on maximum load.		
Rating	: 90 minutes.		
Speed Control	: 3 speed with Rotary action switch. : Whipper button 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	: Approx. 7.0 Kg.		
Dimensions (in Cms.)	: 57 X 29 X 37		
Capacity of Jars	Blender 1750 ml.	Dry Grinder 1000 ml.	Chutney Grinder 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.

HOW TO CHANGE THE DRIVING GEAR

A spare set of **"Driving Gear Teeth and screws"** is being provided alongwith. 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.



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

Lift up the torn 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 Gear 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.

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, 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 etc.

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. 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 3/4th 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 1/3rd of its capacity. Add liquid or water to prevent the paste from becoming too thick to overload the motor.

**TWO YEAR
WARRANTY**

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

SUJATA[®] MULTIMIX

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 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 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[®] MULTIMIX

Sr. No. _____ Checked by _____

Cash Memo No. _____ Date _____

Customer's name & Address _____

Signature of the Dealer

**RUBBER STAMP
OF
THE DEALER**

MULTIMIX



28062