Dear Customers,

Congratulations on choosing our CG Mixer Grinder.

GRINDING INSTRUCTIONS
RICE, DAL, IDLI, DOSA, UTTAPPAM, APPAM, PESARATTU, VADAI
1. Soak Rice / Dal for 4 to 5 hours required.
2. Drain water from ingredients.
3. Thick Mixtures - Up to Blade Level only. Thinner Mixtures to half. Do not exceed above quantities as the motor will get overloaded or the battery will get heated up.
4. Run on speed 3, adding water gradually through Dome lid.
5. If material stick to the side of the Jar, Stop & Stir. Run again on Speed 3.
6. Ensure free circulation by adding enough water.
7. Stop and stir when necessary and run again.
8. Do not allow batter to get heated up.
9. Do not add too much water, where thick paste is required.
10. Grind twice if quantity is more.

Notes: While tough wet grinding, air bubbles may go inside the paste & the blade will rotate empy. The noise will be Heavy. If so stop, stir the paste & restart.

GRATING VEGETABLES:
1. Fill up to Blade level only.
2. Inch 10 to 20 times or till material is minced / grated.
3. Repeat if quantity is more.

COCONUT CHUTNEY, TOMATO & ONION CHUTNEY, CORIANDER & MINT CHUTNEY, etc: Use Chutney Grinder
1. Always put leaves first, then chilies, tamarind & finally big pieces like coconut into jar.
2. Then add other ingredients.

3. Inch 5 to 7 times to powder ingredients.
4. Then add water as required.
5. Grind again.
6. For large quantities, use medium jar, inch and run

CHILLI POWDER, DHANIYA JEERA POWDER, CURRY LEAF POWDER, ROSTATED COFFEE POWDER, SAMBAR / RASAM POWDER, etc: Use Chutney Grinder
1. Ensure blade, Jar dome and Ingredients are totally dry.
2. Pour ingredients, inch for 4-5 times.
3. Run on 3rd speed.

Do’s
1. Operating the unit for the first time or after long storage or when the unit has been shifted over a long distance, rotate the motor shaft by hand through the motor coupler until the motor shaft rotates freely. Place CGmixer grinder at a convenient height for easy operation.
2. CG mixer grinder should be placed on even, smooth, hard and clean surface, (otherwise dust will be sucked up through the bottom place and the unit will be unstable)
3. Stainless steel jar should be clean and dry. Ensure that the dome gasket is properly fitted to the dome and that the assembly is firmly seated in the jar (use the dome lid for seating the dome) before operating the unit.
4. Stainless steel are properly placed, seated in the grooves and locked. Hold the dome gently while operating. Keep dome and lid fixed on the jar at all times to prevent content from spilling out.
5. While adding ingredients, remove the dome lid and use the opening in the dome.
6. Unplug from the power source before fixing, removing attachments and also while cleaning or not in use.
7. Keep CG mixer grinder unit away from the direct heat, sunlight and children.
8. Plan dry grinding jobs priority over wet grinding, schedule liquid/disinfecting jobs so as to reduce the necessity of repeated cleaning.