**Technical Specifications**

<table>
<thead>
<tr>
<th>Description</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Colour</td>
<td>Blue Black</td>
</tr>
<tr>
<td>Power</td>
<td>600W</td>
</tr>
<tr>
<td>RPM</td>
<td>19000-21000</td>
</tr>
<tr>
<td>Voltage</td>
<td>220V, 50 Hz AC</td>
</tr>
<tr>
<td>Wire Length</td>
<td>1.80 MTR</td>
</tr>
<tr>
<td>Power Socket</td>
<td>3 Pin 3 Core - 6AMP - 250V</td>
</tr>
<tr>
<td>Jar Material</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Blade Type</td>
<td>Detachable</td>
</tr>
<tr>
<td>No. of Blades</td>
<td>3</td>
</tr>
<tr>
<td>Overload Protection</td>
<td>Circuit Breaker - 2.0 A</td>
</tr>
</tbody>
</table>

---

**Dear Customers,**

Congratulations on choosing our CG Mixer Grinder. The mixer grinder is warranted only against manufacturing defects as per the Warranty card enclosed.

**GRINDING INSTRUCTIONS**

- **SUGGESTED INGREDIENTS:**
  - Dall dosa, uttapam, appam, pesarattu, vadagai

**SHARPENING INSTRUCTIONS**

- 1. Keep the mixer grinder body upright and place the grinding jar on the stand.
- 2. Grind the ingredients as mentioned in the table.
- 3. After grinding, remove the lid and pour the ground mixture into a bowl.
- 4. Wash the grinding jar and blades in warm soapy water.
- 5. Dry the grinding jar and blades thoroughly before storing.

**CLEANING INSTRUCTIONS**

- 1. Unplug the mixer grinder before cleaning.
- 2. Wipe the body of the mixer grinder with a soft cloth.
- 3. Do not immerse the motor base in water.

**SUGGESTED USES**

- 1. Use for grinding spices, nuts, and dry fruits.
- 2. Use for making chutney, pasta, andaryana.
- 3. Use for making pastes and sauces.
- 4. Use for making dough for chapati, roti, and paratha.

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