

- Don'ts***
1. Do not run the motor without any load. Do not operate unless jar and dome are in proper position
 2. Do not touch the moving parts or remove any attachments, while motor is running. Do not burden the motor with loads heavier than the specified capacity given in our instructions
 3. Do not remove jar assembly before the blade comes to a complete stop, after switching OFF the motor.
 4. Do not put your hand inside the jar, when the mixer is running. Do not add solid ingredients, when the motor is running.
 5. The motor is not to be run for more than 5 minutes at a stretch. (No operation takes more than 3 minutes if instruction are properly followed). When hot air emanates from the opening on the top cap, switch OFF the motor and wait for 3 minutes before restarting.
 6. Do not operate with damaged plug and cord.
 7. Do not tamper or attempt to repair the mixer grinder. In the event of the unit needing attention, take it to one of our Authorised Service Centre.

AUTO OVERLOAD PROTECTOR

This unit is equipped with overload relay to protect the motor. In case of overload, the motor will stop automatically. To restart the motor, first reduce the load in the jar, then press the **RED** button of the overload relay located at the base of the mixer grinder after 2 minutes and start running the mixer grinder

IMPORTANT SAFEGUARDS & USAGE

While using electrical appliances , following basic safety measures shall be followed:

1. Do not operate the mixer grinder without the dome or lid in place.
2. Handle the blade carefully during washing.
3. Keep the mixer grinder away from the hot surface.
4. Use the spatula provided for touching the ingredients in the jar.
5. Please ensure that the earthing connection in your house wiring is proper, and that the appliances is unplugged into a 3 pin socket only which has an earthing connection
6. After the use, clean the jar & blade properly & wipe with dry cloth
7. Polycarbonate dome/ chute/ny lid of the jar must be held by hand during operation
8. The appliances is for household use only. Do not use appliances for other than domestic use.
9. The appliance is not to be used by children or person with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.
10. Children being supervised not to play with the appliances.
11. Replacement of cord instruction (if damaged then replaced by service agents).

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A Quality Product Of

CG CHAUDHARY®
GROUP
Touching life everyday



Technical Specifications	
Description	
Colour	Blue Black
Power	600W
RPM	19000-21000
Voltage	220V, 50 Hz AC
Wire length	1.80 MTR
Power Socket	3 Pin 3 Core - 6AMP - 250V
Jar Material	Stainless Steel
Blade Type	Detachable
No. of Blades	3
Overload Protection	Circuit Breaker - 2.0 A

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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

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 - $\frac{1}{2}$ jar. Do not exceed above quantities as the motor will get over loaded or the batter 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.

Note:- While tough wet grinding, air bubbles may go inside the paste & the blade will rotate empty. 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 chilles, tamarind & finally big pieces like coconut into jar.
2. Then add other ingredients.

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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 CG mixer 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 plate 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 sealing 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 when 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 /liquidising jobs so as to reduce the necessity of repeated cleaning..

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