

## 9.0 Troubleshooting

S.No.	Problem	Cause	Solution
1	Appliance does not work	No electricity supply	Ensure that the plug is plugged in well
2	Appliance suddenly stops working while in use	The appliance is equipped with an 'Over Load Protector' (OLP) switch. If appliance overheats, it automatically cuts off power supply	Unplug the appliance and let it cool for 2-3 min. Remove jar from base unit. At the bottom of base unit, there is a red colored switch (OLP). Reset by pressing it. Put plug back into wall socket and switch on appliance again
3	Blade unit is blocked	The quantity being processed is probably too large	Switch off appliance. Remove ingredients that are blocking the blade unit. Refer the maximum capacity of jars table
4	Appliance gives an unpleasant smell during first few times of usage	This is normal for the first few times	If appliance continues to smell after using few times: - Ensure that jars are clean and there are no ingredients stuck inside - Ensure that appliance has been assembled correctly
5	Appliance makes a lot of noise	Jar has not been properly locked Blade is loose.	Make sure that jar has been properly and tightly locked. Contact your nearest Preethi service centre
6	There are fumes from the appliance	Appliance may have been used for too long	Switch off appliance and let it cool for 60 min
7	Unsatisfactory grinding/chopping/mixing performance	Incorrect jar selection Overloading ingredients in jar Large size of ingredients	Use jar as per the selection Refer to the maximum capacity of jars table Cut ingredients into appropriate size
8	Leakage from the jar lid	Gasket has not been fitted properly. Gasket is damaged	Unplug appliance. Remove jar from base unit. Remove lid to check if gasket has been assembled correctly Contact nearest Preethi customer care
9	Chopper blade not functioning	Chopper blade not placed properly Irrespective of fixing it properly/ filling the right quantity of ingredients	Ensure the chopping blade is placed properly on blade holder Contact nearest Preethi customer care

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# Preethi®



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**Rapid Chop 10 Jar**

### Grind & Chop with ease

Chop 10 categories of soft ingredients each in less than 25 Secs \*\*

Instruction manual - MG247

\*\* Tested and Validated by NABL accredited external lab for 10 categories of soft ingredients like Fruits, Vegetables, Boneless Meat etc. Not recommended for hard ingredients like Turmeric, Coconut, nuts, seeds, meat with bone etc.

Efficiency of chopping will vary with respect to quality and quantity of ingredients and processing time.

# Lifelong free service (applicable only on products purchased in India). Charges apply for replacement of spares/accessories. For detailed terms and conditions please refer the warranty card.

Images are for illustrative purposes only.

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## 1.0 Introduction

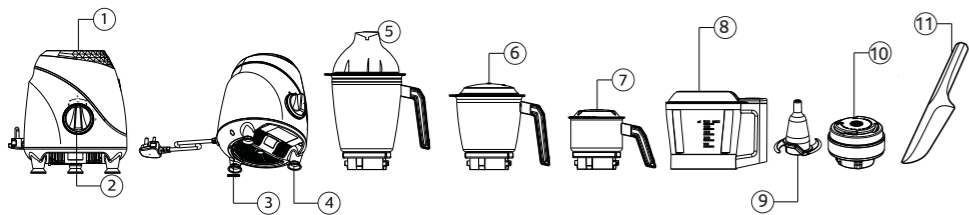
Preethi brings to you a new mixer grinder, Peppy Pro

Model name	Peppy Pro - MG247
Specifications	Base unit, Wet jar - 1.5L, Dry jar - 1L, Chutney jar - 0.4L, Rapid chop 10 jar (Chopper jar) - 0.7L, Gear box - 1 unit
Voltage	230V~50Hz
Power consumption	750W
Protection	Class I
Insulation	Class F
Motor	Universal
No load speed of motor	19500 - 20500 RPM
Material of jars	Stainless steel, Plastic (Chopper jar)
Blade assemblies	Stainless steel, machine ground polished
Speed controls	Rotary switch with 3 speeds and pulse
Flexi cord	PVC flexi cord with plugtop and earthing - 3core pin
Rating	Ordinary total rated ON time 30 minutes (max.), Continuous ON for 5 minutes (max.) and off for 2 minutes (min.) Rest time 45 minutes.
Protection against ingress of water	IPX0
Protection against dust and moisture	Ordinary
Country of origin	INDIA
Gross weight	6 kg
Size of carton (mm)	503 (L) x 220 (W) x 350 (H)
Guarantee	2 years guarantee on the product
Warranty	5 years warranty on the motor

## 2.0 General description:

1. Base unit with universal motor
2. Switch knob
3. Over load protector
4. Anti-slip rubber feet
5. 1.5 L Wet jar with fixed blade and lid
6. 1.0 L Dry jar with fixed blade and lid

7. 0.4 L Chutney jar with fixed blade and lid
8. 0.7 L Rapid chop 10 jar (Chopper jar) with lid
9. Removable chopper blade for Rapid chop 10 jar (Chopper jar)
10. Gear box for Rapid chop 10 jar (Chopper jar)
11. Spatula



	Peppy Pro - MG 247
Wet jar	1.5 L
Dry jar	1.0 L
Chutney jar	0.4 L
Rapid chop 10 jar (Chopper jar)	0.7 L

Note : The provided chopper blade has to be used only with the Rapid chop 10 jar (chopper jar)

### ⚠ Caution:

Do not operate the chopper jar without the lid

Do not operate the chopper jar without closing the lid

Do not touch the blade directly with fingers. Handle with the blade holder while assembly, chopping and cleaning.

### 3.0 Do's

1. When operating the mixer grinder for the first time after long storage or when the mixer grinder has been shifted from the long distance, rotate the motor shaft by hand through the motor coupler, until the motor shaft rotates freely.
2. Unplug the appliance from the main socket before fixing or removing accessories, when cleaning and when not in use.
3. Ensure that the jar is locked properly in the locking grooves provided inside the top cap.
4. Ensure the blades are fitted properly before running.
5. Ensure proper locking of jar on the power unit and proper locking of lid on the jars to switch on the appliance. Ensure to hold the lids of the jars firmly while grinding.
6. If the supply cord is damaged, it must be replaced by the manufacturer or authorized service centre only in order to avoid hazards. On violation, the warranty becomes void.
7. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
8. Always unplug the appliance after use, and ensure the knob remains at 0 (OFF) position when not in use / power outage.

### 3.1 Don'ts

**Note: Do not hold the chopper blade at the sharp edges. Handle carefully while assembly, disassembly and cleaning**

1. Do not place the appliances on an unstable surface.
2. Do not move the appliances during operation.
3. Do not touch the moving parts when operating the mixer grinder.
4. Do not overload the mixer grinder. When hot air emanates from the openings of the top cap. Switch off the motor and wait for 3-5 minutes before re-starting.
5. Do not add solid ingredients when the motor is running.
6. Do not operate with a damaged power cord.
7. Do not tamper with or attempt to repair the appliance. Contact your nearest Preethi Customer care.
8. Do not grind hot ingredients in the mixer grinder.
9. Do not lock the jar on the base unit when the Knob is in 'ON' condition.
10. Do not put your hand inside the mixer grinder/ chopper jar when the appliance is switched ON.
11. Do not run the unit without locking the jars and lid properly.
12. Do not use accessories other than those provided with the products.
13. Do not clean the mixer grinder accessories using a dishwasher. Always rinse under tap water.
14. This appliance should not be used 2000 metres above the sea level.
15. Children should be supervised to ensure that they do not play with the appliance.
16. Children should not be involved in cleaning and user maintenance. Keep the appliance and its cord out of reach of children.
17. Do not use the appliance when the mains cord, the plug or other components are damaged. Only the company or service center authorized by Preethi must replace it.
18. Never touch food in the jar by hand. Always use a spatula.
19. Never leave the appliance running unattended.
20. Keep the appliance away from the source of heat like gas or electric stove.
21. Do not run the appliance with the jar empty.
22. Never load the jar with ingredients beyond the maximum level (See "Maximum jar capacity" and "Standard recipe" tables for more details).
23. Do not use any attachment other than those provided or recommended by the manufacturer. It may cause hazards.

## 4.1 Grinding instructions:

### Dry Jar

Suitable to powder cereals, raw rice, dal, red chillies, jeera, dhaniya, garam masala, dry curry leaves, coffee beans. Also suitable for preparing sambar and rasam powders

- Ensure blade, jar, lid and ingredients are totally dry
- Run on speed 1,2,3 as required
- If you need finer powder, wait for 1 minute and grind again for 1 to 2 minutes.
- For Onion paste grinding, it is highly recommended to use dry jar

### Wet Jar

Idli, dosa, uthappam, appam, pesarattu, vadai

- Soak rice/dal for 4 to 5 hours or as required.
- Drain water from ingredients.
- Run on speed 1,2,3 adding water gradually when required.
- If material sticks to the sides of the jar, stop and stir using stirrer, run again.
- Ensure free circulation by adding enough water.
- Do not allow batter to get heated up.
- Do not add too much water, where thick paste is required.
- Grind twice if quantity is more.

Note: While wet grinding tough batter, air bubbles may enter the paste. This will result in the blade rotating freely and an increase in noise. If so, stop, stir the paste and restart.

### Chutney Jar

Coconut, tomato, onion, coriander, mint chutney

- Pulse 5 to 7 times to powder ingredients.
- Then add water as required.
- Grind on speed 1,2,3.

### 4.2.1 How to assemble chopper jar

1. Lock the gear box to the base unit.
2. Place the Rapid chop 10 jar on the gear box.
3. Lock the Rapid chop 10 jar on gear box by rotating it in clockwise direction.
4. Now place the Rapid chop 10 blade on the blade holder inside the jar.

### 4.2.2 How to use Rapid chop 10 jar (chopper jar)

1. Add the ingredients and close the chopper jar with lid before chopping.
2. For chopping use speed 1 or pulse option only.
3. For coarse grinding of dips preparation use speed 1
4. Now your chopped ingredients are ready
5. Remove the Rapid chop 10 jar from the gear box
6. Open the lid and carefully remove the blade
7. Collect the chopped ingredients
8. Clean the jar, lid and blade for reuse

**Not recommended for hard ingredients like coconuts, almonds, nuts as blade may get damaged. Use only boneless meat for mincing as bone in the meat causes damage to the blade**

**For chopping use speed 1 and pulse option only.**

**For coarse grinding of dips preparation use speed 1**

Refer recipe book for exciting recipes

## 4.3 Quick guide for usage of Chopper jar

No	Ingredient	Recommended Quantity	No. of Pulse*	Speed 1 (approx.)
1	Ginger	100 g	-	4 sec
2	Garlic	100 g	-	3 sec
3	Green chilli	75 g	-	5 sec
4	Beet root	150 g	4 to 5	-
5	Carrot	150 g	4 to 5	-
6	Big onion	150 g	2 to 3	-
7	Cabbage	100 g	2 to 3	-
8	Spinach	50 g	-	25 sec
9	Corriander	20 g	6 to 7	-
10	Mint	20 g	9 to 10	-
11	Chicken	150 g	-	14 sec
	(boneless)			
12	Mutton	150 g	-	17 sec
	(boneless)			

\* Short pulse is recommended (use switch knob to move to setting P (pulse) and bring it back quickly to 0 position).

For best results use 1 inch cut pieces of ingredients.

Not recommended for hard ingredients like turmeric, coconut, nuts, seeds, meat with bone etc

The no of pulse or time of grinding at speed 1 varies with respect to the quantity and quality of ingredients used and fineness required by the user.

Do not overload the chopper beyond the recommended quantity as overloading leads to undesirable results/unprocessed pieces/damage to the product.

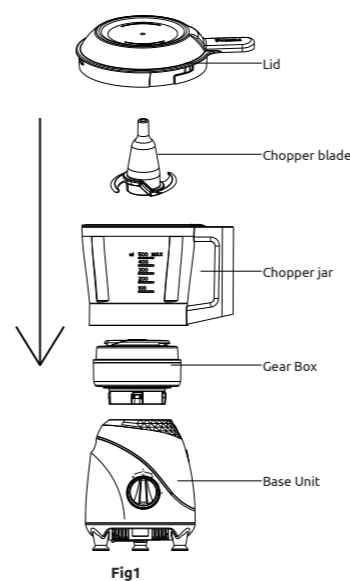


Fig1

## 5.0 Cleaning and maintenance

### Cleaning the mixer grinder body and top cap

- Remove mains plug from wall socket
- Clean body and top cap with a damp cloth and wipe dry
- Do not use abrasives or water for cleaning

### Cleaning the stainless steel jars and blades

- Empty the contents from the jar and fill in 0.5 liter of water and a teaspoon of any mild cleaning powder.
- Run the mixer grinder on speed 1 for 30 seconds, leaving the blade fixed to the spindle of the stainless steel jar.
- Rinse and dry.
- Always store the jars in inverted position to allow water to drain off.

### Cleaning the rapid chop 10 jar and blade

1. Ensure the rapid chop 10 jar is disassembled from gear box before cleaning
2. Ensure to remove the blade from the jar before cleaning
3. Ensure the fingers are not in contact with the sharp ends of blade while cleaning especially after mincing meat as fat from the meat gets deposited around the blade
4. Rinse and dry
5. Store in inverted position to allow water to drain off

### Important instruction:

- Do not immerse the base unit in water for cleaning
- Do not immerse gear box in water for cleaning
- Sharp blades, handle carefully while assembly, grinding and cleaning
- Do not operate the chopper jar without closing the lid

## 6.0 Maximum jar capacity

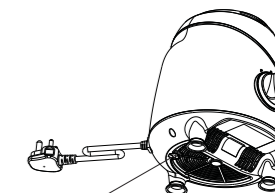
Jar type	Rated capacity	Wet ingredients	Dry ingredients
Wet jar	1.5 L	0.7 L	NA
Dry jar	1.0 L	NA	0.4 L
Chutney jar	0.4 L	NA	0.17 L
Rapid chop 10 jar (Chopper jar)	0.7 L	0.15 L	0.15 L

NA : Not Applicable

Minimum quantities of all jars should be at least up to the blade level.

## 7.0 Overload protection (OLP)

Preethi mixer grinder is fitted with an automatic power shut off mechanism to avoid motor burning due to overloading. If mixer grinder stops due to overloading, OLP reset button at the bottom will come out. Switch off the mixer grinder. Remove excess load from the jar. Wait for 3-5 mins. Press OLP reset button at the bottom of the base unit and start mixer grinder again.



OLP indicator

## 8.0 Standard recipes

Jar Capacity	Recipe	Quantity	Speed	Time
Big jar/ Wet jar 1.5L	Urad dhal	For 750W-200g+450ml water soaked 6-8hrs. Add 50ml water	P, 1,2,3	2:30 min
		For 600W-125g+338ml water soaked 6-8hrs. Add 50ml water		
	Rice batter	250g+282ml water soaked 6-8hrs. Add 50ml water	P, 1,2,3	2:30 min
	Milk shake	300 ml milk+ 50g ice cream (Optional) + 40 gm cut fruits + sugar as per taste	P, 1,2,3	1:30 min
Medium jar/ Dry jar 1.0L	Turmeric	110 g, roasted and cooled	P, 1,2,3	2:00 min
	Garam masala	150 gm of assorted spices, roasted and cooled	P, 1,2,3	2:15 min
	Wet masala	100g onion +100g tomato	P, 1,2,3	2:00 min
Small jar/ Chutney jar 0.4L	Coconut Chutney	60 gms fresh coconut, coriander leaves, ginger, cumin, green chilli, salt + water 30 ml gradually	P, 1,2,3	1:30 min
	Ginger garlic paste	50g ginger + 50g garlic	P, 1,2,3	1:30 min
Rapid chop 10 jar (Chopper jar) 0.7L	Onion	150g	2-3 Pulse	NA
	Cabbage	100g	2-3 Pulse	NA
	Chicken/Mutton mincing	150g	Speed 1	15-20 secs
	Fine chopping of carrot and beetroot	150g	Speed 1	4-6 secs

This appliance is not suitable for whisking egg whites

Chopper jar not recommended for hard ingredients like turmeric, coconut, nuts, seeds, meat with bone etc