

5 Easy steps for Atta kneading

1. Take 1 full measured cup of flour (atta) as indicated in the measuring cup/pusher.
2. Put flour (atta) inside the food processing bowl with salt and oil (optional). Pulse 1-2 times to mix the ingredients
3. Take water as indicated in the measuring cup/pusher for 1 cup of flour (atta)
4. Switch to 1st speed and start adding the water gradually. Run the machine until you reach the desired consistency
5. Pulse 6-8 times to finish the kneading process and switch off the appliance

3 Easy Steps for Chopping

1. Take vegetable of your choice. Peel/cut the ends off before cutting it into big chunks (1inch pieces).
2. Assemble the chopping blade inside the FP bowl and put the pieces inside before closing the lid.
3. Pulse 6-8 times or until you reach the desired size and Switch off the appliance



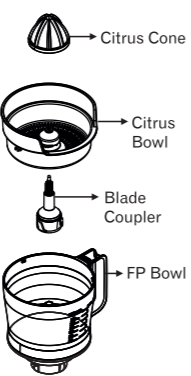
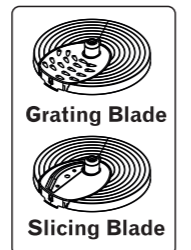
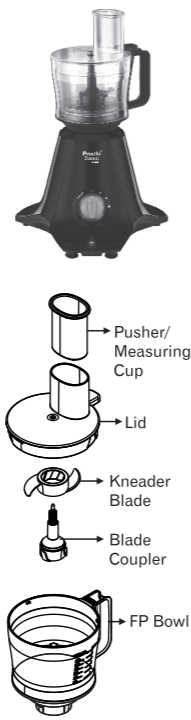
5 Easy steps for Slicing and Grating

1. Take vegetable of your choice. Peel/cut the ends off and cut bigger vegetables into smaller pieces so that they fit into the chute
2. Assemble the metal slicing/grating blade on the plastic disk. Place the shaft in the center of the FP bowl and fix the assembled plastic disk on top of the shaft (as shown in the fig)
3. Close the FP bowl with the lid and ensure it is locked before switching on the appliance
4. Run the appliance on Speed 'I'.
5. Feed your vegetables piece by piece through the chute and Use the food pusher for effective slicing/grating and switch off the appliance after feeding the last piece.

Caution: Hold the attachment with the plastic part & wash the blades under running tap water. Do not rub with finger since the blades are very sharp.

5 Easy steps for Citrus Press

1. Cut the citrus fruits in equal halves
2. Assemble the citrus cone on the citrus bowl. Place the shaft in the center of the FP bowl and fix the assembled citrus bowl on top of the shaft in the FP bowl (as shown in the fig)
3. Close the FP bowl with the lid and ensure it is locked before switching on the appliance
4. Run the appliance on Speed 'I'.
5. Take each half of the cut fruit and place the center such that it is aligned with the edge of the cone. Rotate and change the angle of the fruit to ensure even juicing. Do not apply too much pressure. Recommended only for citrus fruits like Orange, Sweet lime (Mausambi), Grapefruit
Not recommended for juicing lemons and other small citrus fruits



MASTER CHEF JAR+

Kneads soft and non-sticky aata in just 1 minute (for 300 grams). It can fine chop onion, cabbage and even spinach uniformly (4 pulses for 300 grams). With a few extra pulses, it can prepare grated veggies for salads and stuffed parathas. It can even do precision slicing for salads and chips. Its 'Citrus Press' accessory helps in extracting maximum juice without bitterness.

2.1 Ltr Master Chef Jar+ | Chopping | Slicing | Grating | Kneading | Citrus Press



CLEANING

Cleaning the Mixer Body and Top Cap

1. Clean Body and Top Cap with a damp cloth and wipe dry.
2. Do not use abrasives or water for cleaning.

Cleaning the Stainless Steel Jars and Blades

1. Fill in ½ litre of water and a teaspoon of any mild cleaning powder.
2. Run the Mixie on Speed 1 for 30 seconds, leaving the Blade fixed to the Spindle of the Stainless Steel Jar.
3. Rinse and dry.
4. Always store Jars in inverted position to allow water to drain off.

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MADE IN INDIA

Preethi

5 YEAR MOTOR WARRANTY 2 YEAR PRODUCT GUARANTEE LIFELONG FREE SERVICE

The mixer grinder that simplifies food processing



#Lifelong free service (Applicable for product purchased only in India). Charges apply for replacement of spares/accessories. For detailed terms & condition please refer the guarantee card

INSTRUCTION MANUAL

Technical Specifications:

Model Name & Number	: Preethi Zodiac Black - MG 261 Preethi Zodiac Glitter - MG 264 Preethi Zodiac Stardust - MG 265
Voltage	: 230V ~ 50 Hz.
Power Consumption	: 750 Watt
Insulation	: Class F
Protection	: Class I
Protection against dust and moisture	: Ordinary
Protection against ingress of water	: IPX0
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
Motor	: Universal 750 Watt high power motor. No load speed 19,000 RPM (approx.) With load speed 10,000 RPM (approx.)
Material of Body	: ABS
Material of Jars	: Stainless steel & Transparent plastic
Blade Assemblies	: Stainless steel, machine ground and polished.
Speed Controls	: Rotary switch with 3 speed and incher.
Flex Cord	: PVC insulated 3 Core flexicord with plugtop & earthing
Country of Origin	: INDIA

*In pursuance with our policy of continuous product improvement, specifications are subject to change without notice.

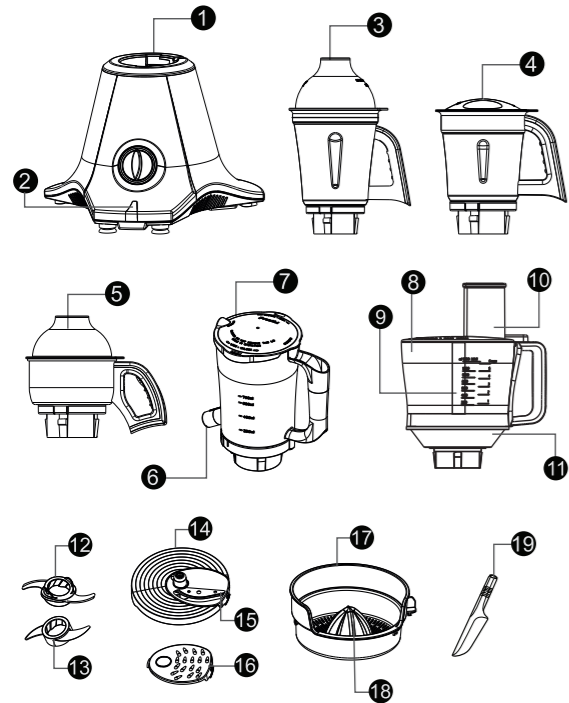
Gross Weight	8.5 Kgs. (approx.)
Size of Carton	575mm(L) x 330mm (W) x 315mm (H)
Guarantee	2 Years on Product
Warranty	5 Years on Motor

#Lifelong free service (Applicable for product purchased only in India). Charges apply for replacement of spares/accessories. For detailed terms & condition please refer the guarantee card

How to use your Preethi Zodiac

PREETHI is provided with PVC insulated flexicord with plugtop, Plug the Power Cord to a 230 V ~ 50 Hz supply only. If the supply cord is damaged, it must be replaced by the manufacturer or its authorised service agent only in order to avoid a hazard.

Know your Preethi Zodiac



1. Base unit with 750 W motor
2. OLP indicator
3. 1.5 Litre Wet grinding Jar with removable Blade
4. 1.0 Litre Dry grinding Jar with removable Blade
5. 0.5 Litre Chutney Jar with fixed blade
6. Spout
7. Super Extractor Jar
8. Master chef Jar with Lid
9. Blade Coupler
10. Pusher/ Measuring Cup
11. Gear Box
12. Chopper Blade
13. Kneader Blade
14. Blade holder Disk
15. Slicing Blade
16. Grating Blade
17. Citrus Bowl
18. Citrus Cone
19. Spatula

"Once the appliance is switched on; the power LED around the switch knob and the Overload indicator will glow in blue color"

Note:

- Jar Placing** : Place the Jar on the Top Cap, Ensuring that the locks fit properly in the Jar locking Grooves of the Top Cap.
- Dome** : Ensure that the Dome Gasket is properly fitted and hold Dome gently while operating
- Speed Control** : Turn Rotary Switch clockwise for speed 1,2 or 3 as desired. Inching-Turn Rotary Switch anti-clockwise for a few seconds and release or momentary operation. (*Inching is especially useful for wet grinding of chutneys, crushing ice, etc.,*)

Jar Capacity					
Sl.No.	Jar Capacity	Recipe	Quantity	Speed	Time
1.	Big Jar (1.50 Litre)	Urad Dal	200g + 450ml water soaked for 6-8hrs. Add 50ml water	P,1,2,3	5.0 min
		Rice	250g + 282ml water soaked for 6-8hrs. Add 50ml water	P,1,2,3	5.0 min
2.	Medium Jar (1.00 Litre)	Garam Masala	150g of assorted spices roasted and cooled	P,1,2,3	2.0 min
		Wet Masala	150g onion + 100g tomato	P,1,2,3	2.0 min
3.	Small Jar (0.50 Litre)	Ginger garlic paste	50g ginger + 50g garlic	P,1,2,3	1.5 min

Appliance not suitable for Whisking Egg Whites		
Jar	Capacity	Rated Capacity
Super Extractor Jar	1.2 Litre	0.5 Litre (Wet Max.)
Master Chef Jar	2.1 Litre	Grams
Chopping		300 grams
Slicing		500 grams
Grating		500 grams
Kneading		300 grams
Citrus Press		750 grams

*Minimum capacity for all the above jars is at-least up to the blade level.

Grinding Instructions:

ROASTED CEREALS, RAW RICE, DAL, CHILLI POWDER, GARAM MASALA, DHANIYA JEERA POWDER, CURRY LEAF POWDER, COFFEE POWDER, SAMBAR / RASAM POWDER....

- Ensure Blade, Jar, Lid and ingredients are totally dry.
- Run on Speed 1,2 & 3.
- If you need finer powder, wait for 1 minute and grind again for 1 to 2 minutes.

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.

COCONUT, TOMATO, ONION, CORIANDER, MINT CHUTNEY

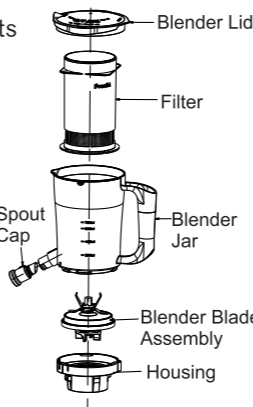
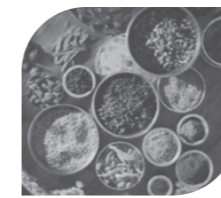
- Inch 5 to 7 times to powder ingredients then add water as required & grind on Speed 1,2 & 3.

HOW TO USE SUPER EXTRACTOR JAR

How to assemble jar for Blending/ Extraction

- Place the blender blade assembly inside the jar housing. Now place the jar on the housing such that the unlock position is aligned and rotate clockwise to lock in place as shown in figure
- Place the spout cap in position and rotate to lock such that its projection is in line with the projection on jar for extraction.
- Align the filter against the slots and place inside the jar and close the blender lid.
- Lock the jar on base unit.
- Put ingredients into filter.
- Switch on the appliance. Pulse 7 to 10 times till ingredients are shredded.
- Open lid, add required amount if water. (Do not exceed the max. indicated level).
- Close lid and run on Speed 1. Second extraction is possible for coconut milk (For tamarind extract, remove seeds before extraction.)
- Remove jar assembly from the mixer and tilt the jar to pour.

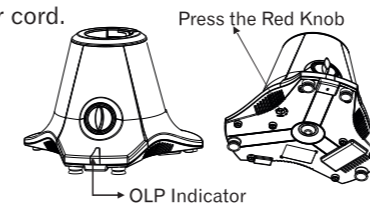
Note : While using the blender jar with filter for blending/extraction place the spout cap in the projection and rotate until locked before blending



OVERLOAD PROTECTOR

If the mixie is overloaded and the appliance stop during operation then the OLP indicator changes colour from 'Blue' to 'Red'

1. First switch OFF the Mixie & unplug the power cord.
2. Remove some material which is being ground from the Jar decrease the load.
3. Wait for 3 - 5 minutes.
4. Lift the Unit and press the RED KNOB projecting out of Bottom plate.
5. Re-start the Mixie.



Do's

1. When operating the Grinder for the first time or after long storage or when the Mixie has been shifted over a long distance, rotate the Motor Shaft by hand through the Motor Coupler, until the Motor Shaft rotates freely.
2. Unplug from power socket before fixing, removing attachments and also while cleaning or when not in use.
3. **Ensure that the locks of the Stainless Steel Jar Housing are properly seated in the locking grooves provided inside the Top Cap and Dome is fixed properly on the Jar before starting the Mixie.**
4. **Ensure Blade is fitted properly before running.**
5. Do not place the appliances on an unstable surface.
6. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
7. Always unplug the appliance after use.

Don'ts

1. Do not touch moving parts, while operating Mixie.
2. Do not overload Mixie. When hot air emanates from the opening on the Top Cap, switch off the Mixie and wait for 3-5 minutes, before re-starting.
3. Do not remove Dome and add solid ingredients, when the Motor is running.
4. Do not operate with damaged Power Cord.
5. Do not tamper or attempt to repair Grinder on your own, Contact nearest Preethi Customer Care Centre.
6. Do not grind hot ingredients in the Grinder.
7. Do not run the Grinder without Top Dome /Lid fixed on the Jar.
8. Do not place the Jar on Top cap of Base unit when the Switch is in "ON" Condition.
9. Never put your hand inside the Jar, without switching OFF the power supply.
10. Do not place the appliances on an unstable surface.
11. Do not move the appliances during operation.
12. This appliance should not be used 2000metres above the sea level.
13. Children should be supervised to ensure that they do not play with the appliance.
14. Cleaning and user maintenance shall not be used by children. Keep the appliance and its cord out of reach of children.
15. 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.
16. Never touch food in the jar by hand. Always use a spatula.
17. Never leave the appliance running unattended.
18. Keep the appliance away from the source of heat like gas or electric stove.
19. Do not run the appliance with the jar empty.
20. Never load the jar with ingredients beyond the maximum level (See "Guide to Function" on same page for standard recipes details).
21. Do not use any attachment other than those provided or recommended by the manufacturer. It may cause hazards.

Caution: This appliance is not intended for use by persons (Including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.