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 Slicing Blade 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 'l'.
- 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

2.1 ltr Master Chef jar+ | Chopping

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

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 drv.
- 4. Always store Jars in inverted position to allow water to drain off.

Preethi Customer Care Centre - Phone:+91-99400 00005. email: care@preethi.in

ΤΔΜΙΙ ΝΔΟΙΙ

Cup

Blade

Blade

Couple

FP Bowl

Kneade

Grating Blade

Citrus Cone

Citrus

FP Bow

Blade

Couple

ÿ

Ø

Chopping

Blade

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- ccckellvs@preethi.in 3. Porur- Ph:044-24761797
- cccporur@preethi.in 4. T.Nagar- Ph:044-24347418,
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- 5. **Tambaram-** Ph:044-22261510. ccctambaram@preethi.in
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MORE ACTION IN LESS TIME.



VEGA W5 MOTOR

Voltage

Insulation

Protection

Rating

Motor

Power Consumption

Protection against

dust and moisture

Protection against

ingress of water

Material of Body

Material of Jars

Speed Controls

Country of Origin

Flex Cord

Blade Assemblies

Preethi

ZODIAC

FASTER MOTOR COOLING







MASTER CHEF+ JAR (neads atta in 1and chops vegetable: with 4 pulses



mer durable market study 2014. Visuals shown are for illu npared to juicing fruits like Orange and Tomato with the fastest moving eco juicer in the mark ⁺ Based on internal standard testing procedu

INSTRUCTION MANUAL

Technical Specifications:

- Model Name & Number
- : Preethi Zodiac MG 218
- : 230V ~ 50 Hz.
- : 750 Watt
- : Class F
- : Class I
- : Ordinary
- : IPX0
- : Ordinary total rated ON time 30 minutes (max). Continuous ON for 5 minutes (max.) and Off for 2 minutes (min.) Rest time 45 minutes
- : Universal 750 Watt high power motor. No load speed 19,000 RPM (approx.) With load speed 10,000 RPM (approx.)
- : ABS
- : Stainless steel & Transparent plastic
- : Stainless steel, machine ground and polished.
- : Rotary switch with 3 speed and incher.
- : PVC insulated 3 Core flexicord with plugtop & earthing
- : 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	390mm(L) x 245mm (W) x 500mm (H)				
Guarantee	arantee 2 Years on Product				
Warranty	5 Years on Motor				
[#] Lifelong Free service (Applicable for product purchased only in India)					

How to use your Preethi Zodiac

PREETHI is provided with PVC insulated flexicord with plugtop, Plug the Power Cord to a 230 V \sim 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



"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							
SI.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		
'	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		
A	A			•	•		

Appliance not suitable for Whisking Egg Whites

Jar	Capacity	Rated Capacity		
Jai	Capacity	Wet Max. (Rated)	Dry Max. (Rated)	
3-in-1 Insta Fresh Fruit Jar	1.2 L	0.5 L	NA	
Juicer (Only fruit)		500 grams	NA	
Blending		0.6 L	NA	
Super Extractor		0.5 L	NA	
Master Chef Jar		Grams		
Chopping	2.1 L	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.



- 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.

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.



- Do not touch moving parts, while operating 1 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 restarting
- 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 vour 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.

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.



OLP Indicator

Fruit Juicer

- in place as shown in the figure.



HOW TO USE SUPER EXTRACTOR JAR

How to assemble Jar for Blending/Extraction

- figure.
 - Lock the jar on base unit .

 - ingredients are shredded.
 - on Speed 1.

Note:

blending. (as shown in fig.)



1. Switch on the appliance and run on Speed 'I'

2. Feed the fruit piece by piece and apply gentle pressure using the pusher.

Unlock

3. Repeat the process until you finish juicing.

4. Switch off the appliance and tilt the unit slightly to collect the remaining juice.

Rotate the spout so that it points upward before disassembling and cleaning.

Recommended only for fruits (Apple, Watermelon, pomegranate, pineapple,

tomato Not recommended for vegetables and hard, starchy, fibrous fruits (chiku,

mango, banana, amla, aloe vera, wheatgrass, sugarcane)

Remove seeds from citrus fruits like Orange, Sweetlime before juicing.

 Place the blender assembly inside the housing. · Place the housing with the Blender assembly below the Jar such that the unlock position is aligned and rotate clockwise to lock in place 🔀 as shown in the

Place the spout cap in position and rotate to lock in place For extraction - Align the filter against the slots and place inside the jar and close blender lid.

1. Put ingredients into Filter. (If you are making fruit cocktail, you can put in different fruits such as apple, pineapple, lemon juice with mint leaves together).

2. Switch on the appliance. Inch 7 to 10 times till

3. Open Lid, add required amount of water, (Do not exceed the max. indicated level), close Lid and run

Second extraction is possible for coconut milk (For tamarind extract, remove seeds before extraction). 4. Remove Jar Assembly from Mixie & tilt the jar to pour.

When using the 3-in-1 Insta Fresh Fruit Jar for blending/extracting, ensure that the spout cap in locked in place. Remove the spout and place the spout cap & rotate until locked before loading ingredients &

