

How to Use your Flexi-lid



Flexilid

Converts Your 0.5 Litre Jar to 0.3 Litre Jar

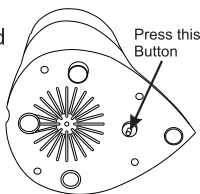
- Add the required quantity of the ingredient into the Jar.
- Place the FlexiLid onto the Jar, and press till it seats firmly on the Jar (Refer figure).
- Start grinding. Hold the FlexiLid firmly while grinding.

NOTE: Ensure that the gasket is fitted properly to the FlexiLid.

Overload Protector

If the Mixie stops while in usage due to operation of the Overload Protector, then:

1. First switch OFF the Mixie.
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.



Customer Care Centre

TAMIL NADU

1. **Avadi** - Ph:044-26555387.
cccavadi@preethi.in
2. **Kellys** - Ph:044-26420318.
cccKellys@preethi.in
3. **Porur** - Ph:044-24761797.
ccporur@preethi.in
4. **T.Nagar** - Ph:044-24347418,
cccnagar@preethi.in
5. **Tambaram** - Ph:044-22261510.
ccctambaram@preethi.in
6. **Adayar** - Ph:044-24462099.
cccadayar@preethi.in
7. **Chidambaram** - Ph:04144-223256.
cccchidambaram@preethi.in
8. **Coimbatore** - Ph:0422-2232687.
cccCoimbatore@preethi.in
9. **Coimbatore** - Ph:0422-2540687.
cccCoimbatore2@preethi.in
10. **Coonoor** - Ph:0423-2236878.
cccCoonoor@preethi.in
11. **Dharmapuri** - Ph:04342-263233.
cccdharmapuri@preethi.in
12. **Dindigul** - Ph:0451-2423060.
cccdindigul@preethi.in
13. **Erode** - Ph:0424-2221200.
cccerode@preethi.in
14. **Gobichettipalayam** - Ph:04285-228889.
cccgobi@preethi.in
15. **Hosur** - Ph:04344-243434
ccchosur@preethi.in
16. **Kancheepuram** - Ph:044-27230492.
ccckancheepuram@preethi.in
17. **Karaikal** - Ph:04368-225818.
ccckaraikal@preethi.in
18. **Karaikudi** - Ph:04565-236376.
ccckaraikudi@preethi.in
19. **Karur** - Ph:04324-241989.
ccckarur@preethi.in
20. **Kumbakonam** - Ph:0435-2425142.
ccckumabakonam@preethi.in
21. **Madurai** - Ph:0452-2347386.
cccmadurai@preethi.in
22. **Mayavaram** - Ph:04364-241202.
cccmayavaram@preethi.in
23. **Nagercoil** - Ph:04652-244505.
cccnagercoil@preethi.in
24. **Namakkal** - Ph:04286-222592.
cccnamakkal@preethi.in
25. **Puducherry** - Ph:0413-2229599.
cccpuducherry@preethi.in
26. **Pudukottai** - Ph:04322-224195.
cccpudukottai@preethi.in
27. **Ramanathapuram** - Ph:04567-222344.
cccramnad@preethi.in
28. **Salem** - Ph:0427-2250578.
cccsalem@preethi.in
29. **Tanjore** - Ph:04362-273565.
ccctanjore@preethi.in
30. **Theni** - Ph:04546-253603.
ccctheni@preethi.in
31. **Tirunelveli** - Ph:0462-2321824.
ccctirunelveli@preethi.in
32. **Tiruppur** - Ph:0421-4240234.
ccctiruppur@preethi.in
33. **Tiruvannamalai** - Ph:04175-254900.
ccctvmalai@preethi.in
34. **Tiruvavur** - Ph:04366-220766.
ccctiruvavur@preethi.in
35. **Trichy** - Ph:0431-2751288.
ccctrichy@preethi.in
36. **Trichy** - Ph:0431-2415181.
ccctrichycnt@preethi.in
37. **Tuticorin** - Ph:0461-2331668.
ccctuticorin@preethi.in

Customer Care Centre

38. **Udumalpet** - Ph:04252-221477.
ccudumalpet@preethi.in
39. **Vellore** - Ph:0416-2215916.
cccvellore@preethi.in
40. **Villupuram** - Ph:04146-227008.
cccvillupuram@preethi.in
41. **Virudhunagar** - Ph:04562-420624.
cccvirudhunagar@preethi.in

KARNATAKA

42. **Bengaluru** - Ph:080-25452466
ccchennur@preethi.in
43. **Bangalore 1** - Ph:080-22222583,
22130362. ccjnblr@preethi.in
44. **Bangalore 2** - Ph:080-23324161.
cccmblr@preethi.in
45. **Belgaum** - Ph:0831-2464093.
cccbelgaum@preethi.in
46. **Bellary** - Ph:0839-2277139.
cccbellary@preethi.in
47. **Goa** - Ph:0832-2445085.
ccgoa@preethi.in
48. **Hubli** - Ph:0836-2352077.
ccchubli@preethi.in
49. **Mangalore** - Ph:0824-2410434.
cccmangalore@preethi.in
50. **Mysore** - Ph:0821-2443966.
cccmysore@preethi.in
51. **Shimoga** - Ph:08182-403578.
ccshimoga@preethi.in

ANDHRA PRADESH

52. **Eluru** - Ph:08812-221841.
ccceluru@preethi.in
53. **Guntur** - Ph:0863-2214551.
cccguntur@preethi.in
54. **Kukatpalli** - Ph:040-23063848.
ccckukatpalli@preethi.in
55. **Hyderabad** - Ph:040-27661588.
ccchyderabad@preethi.in
56. **Saroor nagar** - Ph:040-24044858.
ccchydsrn@preethi.in
57. **Kadappa** - Ph:08562-246552.
ccckadappa@preethi.in
58. **Karim Nagar** - Ph:0878-2245211.
ccckarimnagar@preethi.in
59. **Khammam** - Ph:08742-228970.
ccckhammam@preethi.in
60. **Kurnool** - Ph:08374000985.
ccckurnool@preethi.in
61. **Mancherial** - Ph:08736-254222.
cccmancherial@preethi.in
62. **Nellore** - Ph:0861-2321998.
cccnellore@preethi.in
63. **Nizamabad** - Ph:08462-229526.
cccnizamabad@preethi.in
64. **Ongole** - Ph:08592-284914.
cccongole@preethi.in
65. **Rajahmundry** - Ph:0883-2441321.
cccrajamundry@preethi.in
66. **Secunderabad** - Ph:040-27819516.
ccscsecunderabad@preethi.in
67. **Srikakulam** - Ph:08942-222448.
cccsrikakulam@preethi.in
68. **Tirupathi** - Ph:0877-2258966.

- cccthirupathi@preethi.in
69. **Vijayawada** - Ph:0866-2431158.
cccvijayawada@preethi.in
70. **Vizag** - Ph:0891-2541915.
cccvizag@preethi.in
71. **Vizianagaram** - Ph:08922-226629.
cccvizianagaram@preethi.in
72. **Warangal** - Ph:09000101820.
cccwarangal@preethi.in

KERALA

73. **Alapuzha** - Ph:0477-2230896.
cccalapuzha@preethi.in
74. **Attingal** - Ph:0470-2620165.
cccattingal@preethi.in
75. **Balarampuram** - Ph:0471-2408461.
cccbalarampuram@preethi.in
76. **Calicut** - Ph:0495-2724080.
cccalicut@preethi.in
77. **Chengamcherry** - Ph:0481-2424383.
ccchchanga@preethi.in
78. **Cochin** - Ph:0484-2370781.
cccernakulam@preethi.in
79. **Kanhangad** - Ph:0467-2200799.
ccckanhangad@preethi.in
80. **Kannur** - Ph:0497-2765948.
ccckannur@preethi.in
81. **Kollam** - Ph:0474-2708800.
ccckollam@preethi.in
82. **Kottayam** - Ph:0481-2584793.
ccckottayam@preethi.in
83. **Malappuram** - Ph:0494-2429955.
cccmalappuram@preethi.in
84. **Palakkad** - Ph:0491-2536016.
cccpalakkad@preethi.in
85. **Pathanamthitta** - Ph:0468-2325605.
cccpathanamthitta@preethi.in
86. **Perambavoor** - Ph:09207728100.
cccperrumbavoor@preethi.in
87. **Thalassery** - Ph:0490-2341761.
cccthalassery@preethi.in
88. **Thodupuzha** - Ph:0486-2220292.
cccthodupuzha@preethi.in
89. **Thrissur** - Ph:0487-2380919.
ccctrissur@preethi.in
90. **Tripunnithra** - Ph:0484-2778728.
ccctripunnithra@preethi.in
91. **Trivandrum** - Ph:0471-2341216.
ccctrivandrum@preethi.in

MAHARASTRA

92. **Mumbai** - Ph:09940000005
cccmumbai@preethi.in
93. **Pune** - Ph:09940000005.
cccpune@preethi.in
94. **Nagpur** - Ph:09940000005
cccnagpur@preethi.in
95. **Kolapur** - Ph:09940000005
ccckolapur@preethi.in
96. **Nashik** - Ph:09940000005
cccnashik@preethi.in

ODISHA

97. **Bhubaneshwar** - Ph:09940000005
cccbhubaneshwar@preethi.in

GUJARAT

98. **Ahmadabad** - Ph:09940000005
cccahmadabad@preethi.in

Customer Support 		One number for all your queries	One address for all your communication	Philips Domestic Appliances India Ltd. Futura Tech Park, Q4, 4th Floor, Block-B, #334, Rajiv Gandhi Salai, (OMR), Sholinganallur, Chennai-600119. INDIA. Ph:+91-44-24501042, +91-44-24501044. Email: info@preethi.in Web: www.preethi.in
		 99400 00005	 care@preethi.in	
Social Media 	Like Us: 	www.facebook.com/PreethiKitchenAppliances		
	Follow Us: 	www.twitter.com/PreethiIndia		
		Subscribe Us: 	www.youtube.com/user/PreethiIndia	

Preethi®



Gold

Heavy Duty Mixer Grinder



2 YEAR
PRODUCT
GUARANTEE



750 Watt
100% S.S. Jars & Blades
Flexi Lid

INSTRUCTION MANUAL

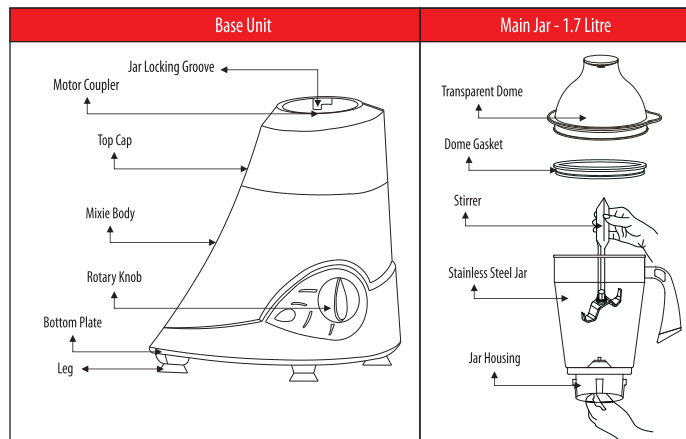
Technical Specifications:

Model Number	: Blue Leaf Gold - MG-150
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 20,000 RPM (approx.) With load speed 11,500 RPM (approx.)
Material of Body	: ABS
Material of Jars	: Stainless steel
Blade Assemblies	: Stainless steel, machine ground and polished.
Speed Controls	: Rotary switch with 3 speed and inch.
Flex Cord	: PVC insulated Flexicord with plugtop
Country of Origin	: INDIA

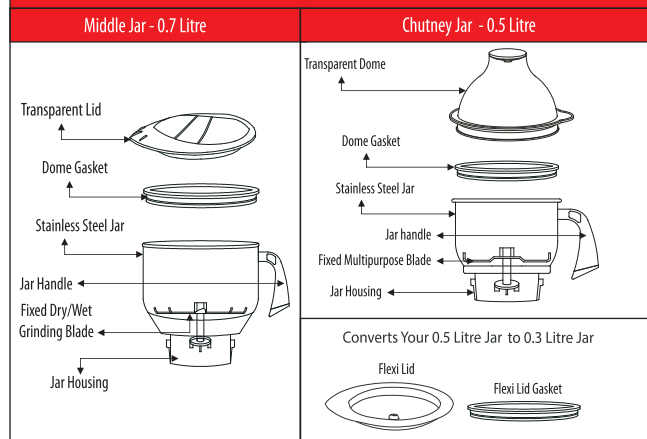
In pursuance with our policy of continuous product improvement, specifications are subject to change without notice.

Gross Weight	5.5 Kgs. (approx.)
Size of Carton	440mm(L) x 240mm (W) x 310mm (H)
Guarantee	2 Years on Product
Warranty	5 Years on Motor

Know your Preethi Blue Leaf Gold



Note: Hold Jar Coupler and fix required Blade onto the Spindle by gently screwing down in an anti clockwise direction with the Spanner provided on the Stirrer, until it is firm. DO NOT OVER TIGHTEN.



Note:

Jar Placing : Place the Jar on the Top of the base unit, Ensuring that the locks fit properly in the Jar locking Grooves projecting Top of the base unit.

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, mincing meat, grating vegetables, crushing ice, etc.,)

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.

Standard Recipes

No.	Jar Capacity	Recipe	Quantity	Speed	Time
1.	Big Jar (1.75 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 (0.75 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
4.	Appliance not suitable for Whisking Egg Whites				

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

How to use your Preethi Blue Leaf Gold

Wash before 1st use: Take some warm soapy water in the jar so that blade is completely immersed and close it with lid. Fix the jar in the main unit & run it for a minute.

Then pour out the soapy water & fill it with clean water and repeat this process till any trace of soap is removed.

PREETHI is provided with PVC insulated flexicord with plugtop. Plug the Power Cord to a 230V ~ 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.

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 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 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 3

MEAT MINCING, VEGETABLE GRATING, ICE CRUSHING...

- ▶ Trim fat from meat and remove all bones.
- ▶ Cut meat into 1" cubes.
- ▶ Fill upto blade level only.
- ▶ Inch 10 to 20 times or till material is minced/grated.
- ▶ Repeat if quantity is more.

Note: (i) Use the Mincer Blade for mincing operation only.
(ii) Operate in 'Pulse' mode only when using the Mincer Blade.



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. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
6. Always unplug the appliance after use.



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.

Cleaning the Mixer Grinder

1. Clean Mixer Grinder 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.