Service Manual

Parts	Quantity
1. Motor Coupler	1
2. Jar Coupler	3
3. Dome Gasket	1
4. 'O' Ring Grind & Store Lid	1



Tool Kit	Quantity	
Motor Coupler Remover	1	
. Jar Coupler Remover	1	

	TOOL KIT				
1	1	2			
$\frac{1}{2}$					

PROBLEMS & SOLUTIONS

DISCONNECT MAIN POWER BEFORE SERVICING

PROBLEM	CAUSE	HOW TO IDENTIFY	REMEDY	
Motor Coupler worn out.	Improper Jar seating.	Coupler Teeth broken.	Replace new Motor Coupler (Replace Jar Coupler also).	
Jar Coupler worn out.	Improper Jar seating.	Coupler Teeth broken.	Replace new Jar Coupler (Replace Motor Coupler also).	
Dome Fitment loose.	Dome Gasket maybe worn out.		Replace Dome Gasket.	
Grind n'Store 'O' Ring loose	'O'Ring may be worn out.		Replace 'O'Ring	

NOTE: The Color & design of certain components shown in the photographs may slightly vary from the actual components of your 'Blue Leaf' product.

HOW TO REPLACE MOTOR COUPLER

1 Remove defective Motor Coupler using Motor Coupler Tool for leverage. Use a piece of soft cloth under the Tool, to avoid damage to Mixer.





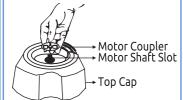
√ Pull Up





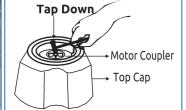
a) Locate new Motor Coupler onto slot provided on Motor Shaft. b) Press down to fix Motor Coupler onto Motor Shaft.





3 Place hammer end of Jar Coupler Tool on the center of the Motor Coupler and tap the hammer end gently with Motor Coupler Tool.





4 Before operating Mixer, rotate Motor Coupler by hand to ensure that the Motor Shaft rotates freely.





HOW TO REPLACE JAR COUPLER

*Ensure that the Blade is fitted before beginning the procedure.

1 Hold Blade Assembly with a soft cloth using your hand.





2 Loosen Jar Coupler in a clockwise direction, using Jar Coupler Tool.





3 Once loose, unscrew Jar Coupler by hand and remove it.





CAUTION: Ensure that the S Washers on the Shaft(Brass & Hylam) are in place while removing Jar Coupler.

4 Fix new Jar Coupler onto Spindle by screwing it in an anti-clockwise direction by hand.









5 Tighten Jar Coupler in an anti-clockwise direction using Jar Coupler Tool.





HOW TO REPLACE A WORN OUT 'O'RING

Ensure that the Blade is fitted before beginning the procedure

1 How to replace a worn out 'O' Ring on Grind N' store Jar

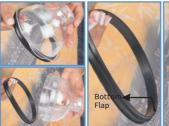




Fit as shown.

HOW TO REPLACE WORN OUT DOME GASKET

1 Stretch Dome Gasket using your fingers and pull up to remove it from Dome.





2 Fix the new Dome Gasket onto the Dome as shown

CAUTION: There are 2 flaps projecting from the Dome Gasket. While removing the Dome Gasket, you will notice the Bottom flap projecting from the Dome Gasket is seated towards the bottom edge of the Dome. Ensure that the same fitment is done while refitting the Dome Gasket. If the bottom flap is not aligned to the bottom edge of the Dome, the Jar

Preethi Customer Care Centres

GANDHI APPLIANCES

LLC 7447, Linder AVE, Skokie, IL 60077. PH: (847) 77-3079, Fax: (847) 983-0907 www.gandhiappliances.com

QATAR

1. GOLDEN HOUSE, Blue Salon Building, Suhaim Bin Hamad Street, P.O. Box 3750, Doha, Qatar. Tel: 97-44-478 606. Fax: 97-44-791 138.

2. ELEMENT MIDDLE EAST LLC, P.O. Box 6218, **Dubai**. Tel: 97-1-4-3530 987. Fax: 97-1-4-3534 366. email: elemenet@emirates.net.ae

BAHRAIN:

3. F.F. WATCH CO. WLL, P.O. Box 164, Manama, Kingdom Of Bahrain. Tel: 97-33-253 729, 215 937. Fax: 97-33-277 708. email abbas786@batelco.com.bh

KUWAIT

4. FIVE STAR EST. Salhiya Fahed Al-Salem Street, Al-Salamah Tower Mezzanine Floor Shop No.10, 11, 13,14. PO Box: 4734 Safat Code No. - 13048. Kuwait.Tel: 00965 2437630, 00965 2401482 Fax: 00965 2437630. email: fivestar@gmail.com fivestar2005@yahoo.co.in

INDONESIA:

5. PT ANEKA DIMARCO. Komplek Grenvil, Blok AS-38, Kelurahan Duri Kepa, Jakarta 11510. Tel: 62-21-6385 8674, 6385 8223. Fax: 62-21-6313 039. email: dci@dnet.net.id

SRI LANKA:

6. ESWARAN BROTHERS DUTY FREE PVT LTD No.104 / 11, Grandpass Road. Colombo 14 Sri Lanka Tel: +94112331925 / +94114796760. email:perry@eswaran.com Web: www.eswaran.com

7. S.P. ENTERPRISES No.297/7 George R De Silva Mawatha, Colombo 13 Srilanka.

SINGAPORE:

8. MOHAMED MUSTAFA & SAMSUDDIN CO PTE LTD., 145, Syed Alwi road, Singapore - 207704, Tel: +65 6295 5855 Web: www.mustafa.com.sg

9. JOTHI HOLDINGS PTE LTD JOTHI'S BUILDING, 1, Campbell Lane, Singapore 209882. Tel: 63387008 H/P: 98167425 Fax: 63380070 email: jothistore@singnet.com.sq Website: www.jothi.com.sg

10. RAMRAJ CORP. 945 Berryessa Road, Unit 4, San Jose, California - 95133 Tel: 1-650-695-9009 eastwestthebest@gmail.com Website: eastwestusastore.com

- 11. PERFECT PENINSULA INC. 1041 SWEET GRASS TRAIL, FLOWER MOUNT TX75028. USA, PH: 972-691-0686.
- 12.A & J DISTRIBUTORS Inc, 1325, Ardmore Ave, ITASCA, IL-60143.USA. Ph: 630-875-9000

Philips Domestic Appliances India Ltd. Futura Tech Park. 04. 4th Floor. Block-B. #334, Rajiv Gandhi Salai, (OMR), Sholinganallur, Chennai-600119. INDIA. Like Us: Ph:+91-44-24501042, +91-44-24501044. Email: info@preethi.in | Web: www.preethi.in

Preethi Blue Lea **Platinum**





Model Name & No. Platinum - MG 153 Voltage 110-120V ~ 60 Hz.

Power Consumption : 550 Watt : Class 'A' Insulation Protection Class I

Technical Specifications

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.

Universal 550 Watt high power motor No load speed 18,000 RPM (approx.)

With load speed 11,500 RPM (approx.)

Material of Body

Country of Origin

Material of Jars Stainless steel & Polycarbonate

Material of Dome Polycarbonate & P.P.

Blade Assemblies Stainless steel, machine ground

INDIA

Speed Controls Rotary switch with 3 speeds & incher Flex cord PVC insulated 3 core flexicord with

10A plugtop & earthing

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

Gross Weight	7.0 kgs (approx.)
Size of Carton	44 cm (L) x 24 cm (W) x 38 cm (H)
Warranty	1 Year

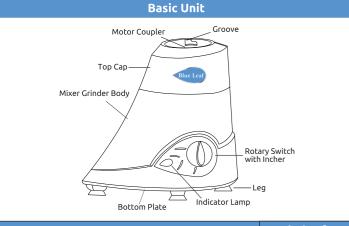
Motor

- 1. This appliance should not be used by children. Keep the appliance and power cord out of the reach of children
- 2. This appliance is not intended for use by children and person with reduced physical, sensory or mental capabilities or lack of experience and knowledge; unless they are supervised or special instructions regarding the use of the appliance has been given to them to understand the safety hazards involved
- 3. Cleaning and user maintenance should not be done by children.

Jar Capacity					
		Rated Capacity			
Jar	Size	Dry	Wet	Liquidise	Whip
Big Jar	1.7 litre	0.7 litre	0.5 litre	1.0 litre	-
Big Jar with Flexilid	1.2 litre	0.5 litre	0.4 litre	0.6 litre	-
Super Extractor	1.5 litre	-	-	0.7 litre	Min: 4 Eggs Max: 8 Eggs
Grind n'Store	0.4 litre	0.3 litre	0.2 litre	-	-

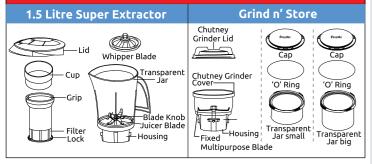
Minimum Capacity for all the above - At least up to Blade level

KNOW YOUR Platinum



1.7 Litre Jar	Blades for 1.7 litre Jar
Stirrer Lid Handle Transparent Dome S.S. Jar Housing Dome Gasket Dome Gasket	Blade Knob Dry & Wet Grinding Blade Mincer / Grater Blade

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



Jar Placing: Place the Jar on top of the base unit ensuring alignment of the jar to housing. Rotate the jar in clockwise direction ensuring jar locking projection fits into the locking grooves provided in the top cap.

Dome: Ensure that the Dome Gasket is properly fitted & Dome is properly fitted on jar then hold Dome gently while operating.

Speed control: Turn rotary switch clockwise for speeds 1, 2 & 3 as desired. Rotate the switch in anticlockwise direction for few seconds and release to activate Inching or Pulsing. (Inching is especially useful for wet grinding of chutneys, mincing meat, grating vegetables, crushing ice, etc.,)

"Caution: If the supply cord is damaged, it must be replace by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard"

HOW TO USE YOUR Preethi Platinum

PREETHI is provided with PVC insulated flexicord with 10A plugtop and earthing. Plug the Power Cord to a 110-120V ~ 60 Hz supply only.

BEFORE FIRST USE

Wash before 1st use - Take some warm soapy water in the jar so that the blade is completely immersed and close the lid. Fix the jar on power unit and run for a minute. Then pour out soapy water and fill it with clean water and run for a minute. Repeat this process till any trace of soap is removed.

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
- 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 and Grind on

Speed 1,2 & 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:

- Use the Mincer Blade for mincing operation only.
- Operate in 'Pulse' mode only when using the Mincer Blade. VEGETABLE, FRUIT JUICES... LASSI, COCONUT MILK. TAMARIND EXTRACTION..., MILK SHAKES, EGG WHIPPING... **BUTTER CHURNING...**
- The Juicer Blade and Filter should be used for extraction and juicing.
- The Whipper Blade can be used only for
- whipping/churning.
- For whipping/churning run on Speed 1 only.

CLEANING YOUR MIXIE

- 1. Always use the spatula provided to remove/stir ingredients from jars.
- 2. Clean the Mixie body and top cap with a damp cloth & wipe dry. 3. Do not use abrasives or immerse the power unit in water for
- cleaning. 4. To clean the jars, fill the jar with 1/2 litre of water & a teaspoon of
- mild cleaning powder or liquid. 5. Run the Mixie on Speed 1 for 30 seconds, leaving the Blade fixed to the spindle of the Stainless Steel Jar.
- 6. Rinse & dry. Always store jars in inverted position to allow the water to drain off.

HOW TO USE SUPER EXTRACTOR





Figure 1 Align filter grip to jar nose and lock filter onto the jar by turning clockwise (If your are making fruit cocktail, you can put in different fruits, viz, apple, pineapple, mint leaves, sugar, lemon juice together.)

Figure 2 Put ingredients into filter.

Figure 3 Place cup and close Lid firmly ensuring that the Lid nose slips into the iar nose as shown in the picture. Seat iar assembly on top cap ensuring that the jar base locks fit properly in the grooves of the top cap.

Figure 4 Pulse 7 to 10 times till ingredients are shredded.

Figure 5 Open Lid, remove cup, add required water, replace cup, close Lid and run on speed 3.

> Second extraction is possible for coconut milk (For tamarind extract, remove seeds before extraction).

Figure 6 Remove jar assembly from Mixer grinder by turning the jar anti-clockwise and lifting the jar off the top cap. Pour juice from the jar (the pulp stays in the Filter).

Note: For butter churning, egg whipping, lassi... use Whipper Blade without Filter. Turn Lid opening to face away from Jar nose.

HOW TO USE GRIND'N STORE



Grind & Store Chutneys, Spices, Coffee Powder... Separate Jars for each Spice or Chutney. Airtight Cap keeps contents fresh. Refrigerate and use as Serving Bowl.





Figure 2 Invert Base onto jar and turn in clock-wise direction, till it is properly locked.

Figure 3 a.) Seat assembly on top cap ensuring that the base locks fit properly in the grooves of the Top Cap. b.) Inch 5 to 10 times.

c.) NEVER GRIND FOR MORE THAN 1 MINUTE CONTINUOUSLY. If you need to grind for more than 1 minute, STOP MIXER GRINDER FOR 1 MINUTE & THEN GRIND AGAIN. if the appliances is run for more than 1 minute while dry grinding, the contents will get excessively hot and cause the jar to warp out of shape.

Figure 4 After grinding, remove Assembly from Mixer grinder by holding the Base, twisting anticlockwise and lifting off Top Cap.

Figure 5 Invert assembly, hold the jar with one hand and twist open anti-clockwise, to release the jar.

Figure 6 Allow contents to cool and then twist the cap clockwise on the jar to seal air-tight, ensuring that the 'O' Ring is in place

The Grind'n Store can be used as a Chutney Grinder by Figure 7 using the Chutney Grinder Lid instead of the jars.

Caution:

- 1. NEVER LEAVE BASE ALONE ON MIXER GRINDER
- 2. NEVER OPERATE UNLESS JAR IS PROPERLY LOCKED ON THE BASE.

WARNING: Improper use of appliance without locking jar onto Base can cause serious injury.

OVERLOAD PROTECTOR

If the Mixie stops while usage due to operation of the overload protector, then

- 1. First Switch OFF the Mixie and unplug the power cord
- 2. Remove some material which is being ground from the jar to decrease the load
- 3. Wait for 3-5 minutes
- 4. Lift the unit and press the OLP reset button projecting out of Bottom Plate.
- 5. Plug in and restart the Mixie.

FLEXI-LID



Converts your 1.7 Litre Jar to 1.2 Litre Jar



HOW TO USE YOUR FLEXILID

- 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



- 1. When operating the Mixie for the first time or after long storage or when the Mixie has been shifted a long distance, rotate the motor shaft by hand through the motor coupler, until the motor shaft rotates freely.
- 2. Unplug the appliance from main power socket before fixing or removing accessories and also when cleaning or when not in use. 3. Ensure that the jar is locked properly in the locking grooves provided
- inside the top cap 4. Ensure blades are fitted properly before running.

SUPER EXTRACTOR

- 1. When using Filter always use with Cup
- 2. For butter churning, egg whipping, lassi... use Whipper Blade without filter.

GRIND'N STORE

- 1. Ensure that "O" Ring on the base and the Cap are properly fitted.
- 2. Clean "O" Rings of both Base and the Cap after use, by washing in water with mild detergent.
- 3. For frequently used items, reserve one jar and cap which will save the trouble of frequent washing and cleaning.



- 1. Do not touch moving parts when operating the Mixie.
- 2. Do not overload the Mixie. When hot air emanates from the openings of the top cap, switch off the motor and wait for 3-5 minutes before re-starting.
- 3. Do not add solid ingredients when the motor is running.
- 4. Do not operate with damaged power cord.
- 5. Do not tamper with or attempt to repair the appliance.
- 6. Do not grind hot ingredients in the Mixie
- 7. Do not use the Mincer blade for operations other than mincing.
- 8. Do not run the Mixie without Dome/Lid Fixed on to the jar.
- 9. Do not place the Jar on top cap of Base unit when the switch is in 'ON' condition.
- 10. Never put your hand inside the jar, without switching OFF the Mixie.

SUPER EXTRACTOR

- 1. Do not run without locking Filter properly.
- 2. Do not pierce Filter with sharp objects while cleaning.

GRIND'N STORE

- 1. Never leave Base alone on Mixer Grinder
- 2. Do not run unless Jar is securely seated on Base.
- 3. Do not run for more than 1 minute continuously otherwise the jar can warp due to excessive heat.

In the event of your Mixer grinder needing further attention, take it to one of our Customer Care Centres.