

Service Record	
Date	Complaints & Remarks

To be retained by customer

**VERY IMPORTANT:
THE ONE YEAR WARRANTY
IS VALID ONLY IN THE
COUNTRY OF PURCHASE.**

TO:
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

Dealer's Name and Address _____

Signature: _____ Stamp: _____

Designation: _____

PREETHI STANDS FOR INNOVATION

Preethi is the **First Brand** to bring you innovations like...

Mixer Grinders

750 Watt

750 W Powerful Motor
For quick and efficient grinding.

1300 Watt

1300 W Powerful Motor
High performance motor with bearing for enhanced motor life, for (commercial use).

Centrifugal Juicer
Fresh juices of fruits.

Flexi-Lid
Converts 1.5L jar to 1.0L.
3 jars = 4 capacities.

FBT Motor
Motor with Fan at Bottom & Top (twin fan) for better cooling and durability.

HVDC Motor
Low Noise Motor.

Citrus Press
Instant juicing of citrus fruits.

Lighter Holder & Night Glow Sturdy Switch Knob
Long lasting holder & knob with night glow.

Grind'n Store
Grind and store chutneys, spices, coffee...

Hybrid Vega W5 Motor
Grinds turmeric in just 2 minutes.
5 Year Warranty.

Super Extractor
Complete extraction (juices, coconut milk, tamarind extract etc...)

Smart Ignition
Switch knob controlled burner ignition for durability and safety.

Glass Top Gas Stove

Removable Drip Tray
First of its kind in a Glass top & easy to clean.

Extendable Leg
Lift & extend legs for easy cleaning of kitchen top.

Induction Cooktop

Specially programmed for Indian cooking
(Roti/dosa, gravy, idli, milk/tra, deep fry, boil, slow cook & pressure cook)

Elliptical Shaped
First of its kind in the category.

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Rajiv Gandhi Salai, (OMR), Sholinganallur, Chennai-600119. INDIA.
Ph:91-44-24501042, 91-44-24501044

Email: info@preethi.in | Web: www.preethi.in

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.

UAE:

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

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.sg Website : www.jothi.com.sg

USA

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

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

Preethi STEELE

India's **No. 1** Mixer Grinder Brand

Harmony in Black & Steel

the evolution of STEELE

550 Watt Powerful Motor

Extra Sturdy Handles

Strong Improved Couplers



110-120 VOLT
UL recognized Motor
FILE No.: E233031

Engineered for performance, backed by STEELE QUALITY PLEDGE

INSTRUCTION MANUAL & ONE YEAR WARRANTY CARD

Technical Specifications

Model Name & No. : Steele - MG 206
Voltage : 110-120V ~ 60 Hz.
Power Consumption : 550 Watt
Insulation : Class 'A'
Protection : Class I
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 550 Watt high power motor
No load speed 18,500 RPM (approx.)
With load speed 11,500 RPM (approx.)
Material of Body : Stainless Steel & ABS
Material of Jars : Stainless steel
Blade Assemblies : Stainless steel, machine ground & polished
Speed Controls : Rotary switch with 3 speeds & incher
Flex cord : PVC insulated 3 core flexicord with 10A plugtop & earthing
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	50 cm (L) x 26 cm (W) x 26.5 cm (H)
Warranty	1 Year

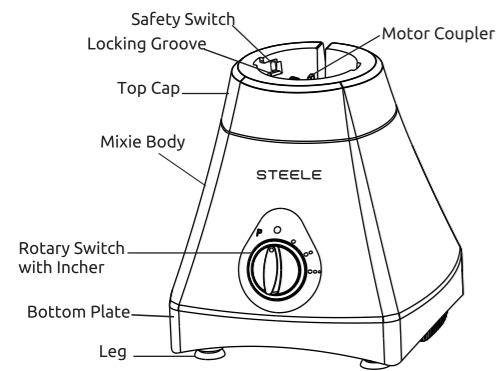
Customer Support	One number for all your queries	One address for all your communication	Philips Domestic Appliances India Ltd. Futura Tech Park, Q4, 4th Floor, Block-B, #334, Rajiv Gandhi Salai, (OMR), Sholinganallur, Chennai-600119. INDIA. Ph:+91-44-24501042, +91-44-24501044. Email: info@preethi.in Web: www.preethi.in
	99400 00005	care@preethi.in	
Social Media	Like Us:	www.facebook.com/PreethiKitchenAppliances	
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Jar Capacity					
Jar	Size	Rated Capacity			
		Dry	Wet	Liquidise	Whip
Big Jar	1.5 litre	0.6 litre	0.5 litre	1.0 litre	Min: 4 Eggs Max: 8 Eggs
Medium Jar	1.0 litre	0.4 litre	0.3 litre	-	-
Chutney Jar	0.5 litre	0.3 litre	0.2 litre	-	-

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

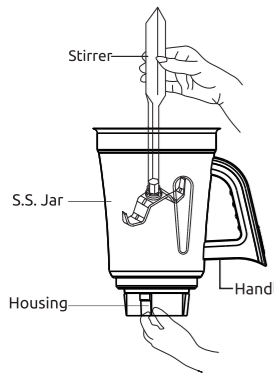
KNOW YOUR PREETHI STEELE

Basic Unit



1.5 Litre Jar

Dry&Wet Grind Blade



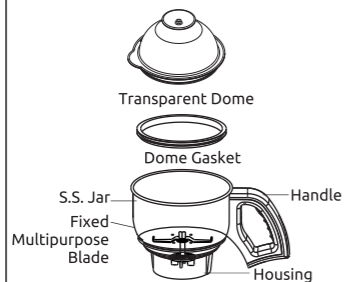
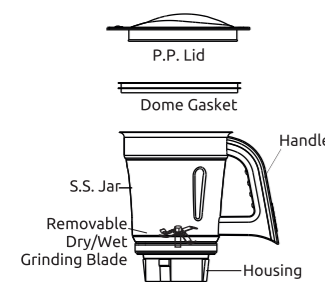
Mincer/Grater Blade

Whipper 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

Middle Jar - 1.0 Litre

Chutney Jar 0.5 Litre



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.
Safety Switch: The mixie cannot be operated unless the jar is securely locked onto Top cap. Ensure the Switch is 'OFF' position to allow the water to drain off.
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.,)

HOW TO USE YOUR Preethi Steele

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 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 and Grind on Speed 1,2 & 3.

MEAT MINCING, VEGETABLE GRATING, ICE CRUSHING...

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

Note:

1. Use the Mincer Blade for mincing operation only.
2. Operate in 'Pulse' mode only when using the Mincer Blade.

LASSI, EGG WHIPPING, BUTTER CHURNING

1. The Whipper Blade can be used only for whipping / churning.
2. For whipping/churning run on Speed 1 only.

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

Note: 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.

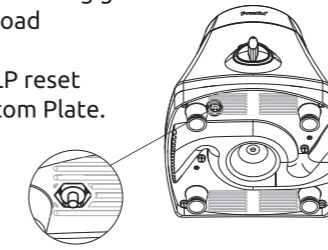
CLEANING YOUR MIXIE

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 ½ 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.

OVERLOAD PROTECTOR

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

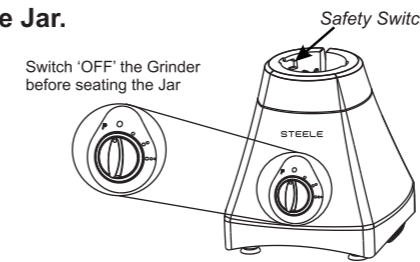
1. First Switch OFF the Mixie and unplug the power cord
2. Remove some material which is being ground from the jar to decrease the load
3. Wait for 3-5 minutes
4. Lift the unit and press the OLP reset button projecting out of Bottom Plate.
5. Plug in and restart the Mixie.



Press this Button

SAFETY SWITCH

1. The Mixie cannot be operated unless the Jar is securely locked on to the Top Cap.
2. Ensure the Switch is in 'OFF' position before placing the Jar.



Switch 'OFF' the Grinder before seating the Jar



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.



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. Contact your nearest Preethi Customer Care Centre.
6. Do not grind hot ingredients in the Mixie
7. Do not run the Mixie without Dome/Lid Fixed on to the jar.
8. Do not place the Jar on top cap of Base unit when the switch is in 'ON' condition.
9. Do not put your hand inside the mixer when the appliance is switched 'ON'.
10. Never put your hand inside the jar, without switching OFF the Mixie.

Preethi STEELE

ONE YEAR WARRANTY CARD

Model No. **MG 206**

Serial No.

Date Sold

Purchaser's Name and Address _____

Dealer's Name & Address _____

Signature: _____

Stamp: _____

TERMS & CONDITIONS OF WARRANTY AND SERVICE POLICY

01. Retain the original sale bill and the Warranty Card, which should be shown to our Service Personnel for Scrutiny while sending your Mixie for service to our Customer Care Centre.
02. The One Year Warranty does not cover damage to the Mixie due to mishandling, negligence, breakage or cracking of Transparent Jars, Domes, Lids, Mixie Body and Cap and denting of Stainless Steel Jar.
03. All repairs (arising from manufacturing defects) within the One Year Warranty period will be done 'Free of Charge'. Our Customer Care Centres will not charge you for components or labour.
04. Free service and replacement under warranty does not affect the expiry date of the warranty.
05. For repairs after the expiry of the warranty period our Customer Care Centre will charge for the cost of component replaced. There will be no labour charges and life long free service will be provided.
06. The Warranty is valid only in the country of purchase.
07. Defective components which are exchanged both under 'Chargeable' & 'Free of Charge' basis, become the property of the Company.
08. You are entitled to a free check up every 6 months with any of our Customer Care Centres listed in this Manual.
09. If the Mixie is tampered with or opened by any unauthorised person, the warranty is void.
10. Warranty is void if the Mixie is used for any purpose other than domestic use.

Preethi STEELE

Model No. **MG 206**

YOUR COMMENTS on the performance of your Mixie and suggestions for product improvement. IN CASE OF COMPLAINTS write to us directly or call Tel. No.: 91-99400 00005 (Chennai).

Sender's Name and Address (in BLOCK LETTERS): _____

Preethi STEELE

SALE DETAILS

Model No. **MG 206**

Serial No.

Date Sold

Purchaser's Name and Address _____

(To be returned to us through our dealer)