



- 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.
- Unplug from power socket before fixing, removing attachments and also while cleaning or when not in use.
- 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.
- Ensure Blade is fitted properly before running.
- Do not place the appliances on an unstable surface.
- Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
- Always unplug the appliance after use.



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

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

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TAURUS



MORE ACTION
IN LESS TIME.



VEGA W5 MOTOR Grinds turmeric in just 2 minutes.*	FASTER MOTOR COOLING Aids in cooling the motor faster.	3-IN-1 INSTA-FRESH FRUIT JUICER Upto 20% more juice extraction**.	SAFETY INDICATOR Alerts you in case of overload.
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5 YEAR MOTOR WARRANTY
2 YEAR PRODUCT GUARANTEE
LIFELONG* FREE SERVICE
*Lifelong Free service (Applicable for product purchased only in India)

*As per consumer durable market study 2014. Visuals shown are for illustrative purposes only.
**Compared to juicing fruits like Orange and Tomato with the fastest mowing eco juicer in the market.
* Based on internal standard testing procedure.

INSTRUCTION MANUAL

Technical Specifications:

Model Name & Number	: Preethi Taurus - MG 217
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.**

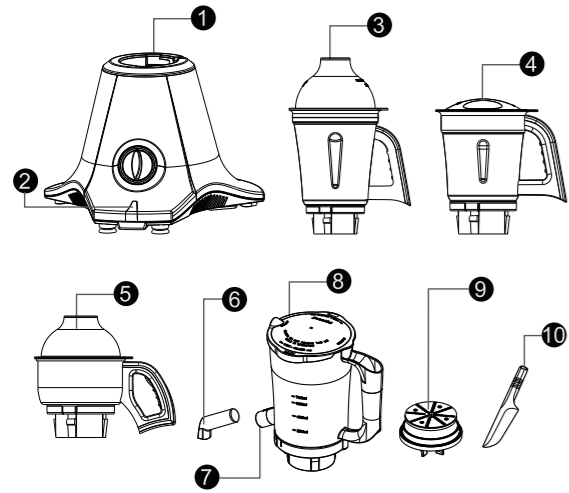
Gross Weight	6.2 Kgs. (approx.)
Size of Carton	475mm(L) x 330mm (W) x 370mm (H)
Guarantee	2 Years on Product
Warranty	5 Years on Motor

***Lifelong Free service (Applicable for product purchased only in India)**

How to use your Preethi Taurus

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 Taurus



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. Spout Cap
8. 3-in-1 Insta Fresh Fruit Jar
9. Juicer Jar Blade Assembly
10. Spatula

“Once the appliance is switched on; the power LED around the switch knob and the Overload indicator will glow in orange 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

4. Appliance not suitable for Whisking Egg Whites

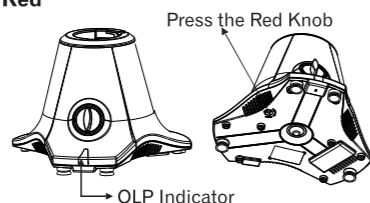
Jar	Capacity	Rated Capacity	
		Wet Max. (Rated)	Dry Max. (Rated)
3-in-1 Insta Fresh Fruit Jar	1.2 L	0.5 L	NA
Juicer (Only fruit)		500 grams	NA
Blending		0.6 L	NA
Super Extractor		0.5 L	NA

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

OVERLOAD PROTECTOR

If the mixie is overloaded and the appliance stop during operation then the OLP indicator changes colour from 'Orange' 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.



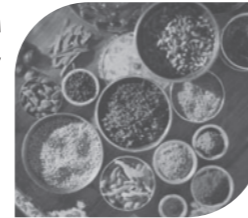
How to use Preethi Taurus

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.

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

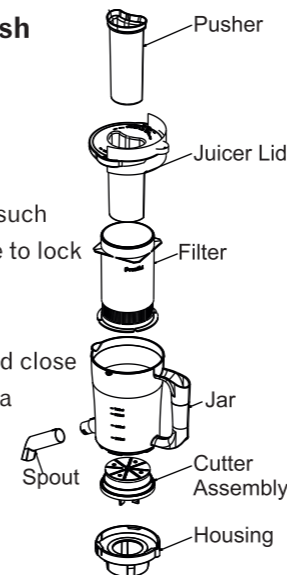
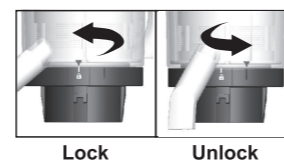
- ▶ Inch 5 to 7 times to powder ingredients.
- ▶ Then add water as required.
- ▶ Grind on Speed 3



Easy Steps for Juicing using the 3-in-1 Insta Fresh Fruit Juicer

How to assemble Jar for Fruit juicing

- Place the cutter assembly inside the housing.
- Place the housing with the cutter assembly below the Jar such that the unlock position **Y** is aligned and rotate clockwise to lock in place **A** as shown in the figure.
- Place the spout and rotate to lock in place.
- Align the filter against the slots and place inside the jar and close juicer lid with the pusher. Lock the jar on base unit. Place a container below the spout to collect the juice.



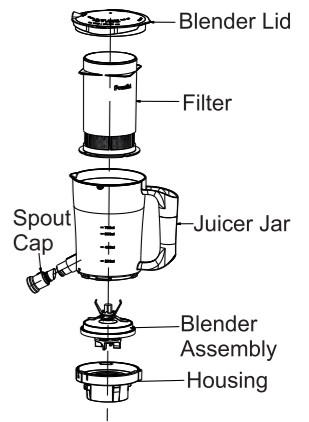
1. Switch on the appliance and run on Speed '1'
2. Feed the fruit piece by piece and apply gentle pressure using the pusher.
3. Repeat the process until you finish juicing.
4. Switch off the appliance and tilt the unit slightly to collect the remaining juice. Rotate the spout so that it points upward 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.

HOW TO USE SUPER EXTRACTOR JAR

How to assemble Jar for Blending/Extraction

- Place the blender assembly inside the housing.
- Place the housing with the Blender assembly below the Jar such that the unlock position **Y** is aligned and rotate clockwise to lock in place **A** as shown in the figure.
- 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.
- Lock the jar on base unit .



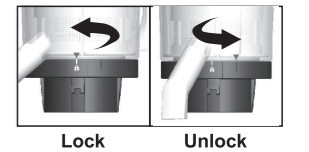
1. Put ingredients into Filter. (If you are making fruit cocktail, you can put in different fruits such as apple, pineapple, lemon juice with mint leaves together).
2. Switch on the appliance. Inch 7 to 10 times till ingredients are shredded.
3. Open Lid, add required amount of water, (Do not exceed 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).

4. Remove Jar Assembly from Mixie & tilt the jar to pour.

Note:

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 & blending. (as shown in fig.)



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.

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.