

✓ DO's

1. When operating the Mixie 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 Jars and also while cleaning or when not in use.
3. **Ensure that the locks of the Stainless Steel Jar are properly seated in the grooves provided inside the Top Cap and Dome is fixed to lock properly on the Jar before starting the mixie.**

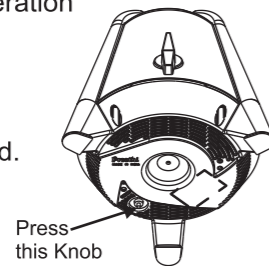
X DON'T's

1. Do not touch moving parts, while operating Mixie.
2. Do not overload Mixie. When hot air emanates from Turbo Vents provided at sides of Bottom switch off the Motor 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 Mixie on your own, Contact nearest Preethi Customer Care Centre.
6. Do not grind hot ingredients in the Mixie.
7. Do not run the Mixie without Dome.
8. Do not seat the Jar when the Switch is in "ON" Condition.
9. Never put hand inside the Jar, without switching OFF the Mixie.

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, to 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.



Dry Grinding



Sambar Powder 750 g 300s



Rasam Powder 750 g 120s



Garam Masala 750 g 120s



Coriander Powder 500 g 60s



Coffee Powder 600 g 60s

Note:
Ingredients should be totally dried before grinding for better performance.

Wet Grinding



Spinach Leaf paste 300 g 60s



Peanut Butter 750 g 180s



Kaju Paste 500 g 300s



Green Chilly Paste 450 g 90s



Coconut Chutney 750 g 90s



Dal Paste(Vada) 750 g 60s



Mint Chutney 400 g 60s



Spicy Chutney 750 g 60s



Batter (Idli) 1250 g 90s



Ginger Garlic Paste 750 g 150s



Tomato Puree 900 g 60s

Note:
The above mentioned values are indicative for 2.0 Ltr. jar in standard testing conditions and are subject to change

Non-stop Grinding performance..

Preethi®
XPRO / XPRO
DUO

Perfect Partner for
Professional Grinding

No. 1 Mixer
Grinder
Brand

1300 Watt	Superior Performance Motor
2L	Two 2.0 Litre + 0.75 Litre Stainless Steel Jar
▲	All Steel Frame
⚙️	Double Clamped Handles
🔒	3 Point lid lock <small>patent pending*</small>
🔒	Secure Jar Lock
🌀	Turbovent Technology <small>patent pending*</small>



Non-stop Grinding performance..

INSTRUCTION MANUAL

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	

TECHNICAL SPECIFICATIONS

Model No.	: MG 196 / MG 198
Voltage	: 230 V ~ 50 Hz.
Power Consumption	: 1300 Watt
Insulation	: Class F
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 1300 Watt High Power Motor. No load speed 18,000 RPM (approx.) With load speed 10,000 RPM (approx.)
Material of Body	: ABS
Material of Jars	: Stainless Steel
Blade Assemblies	: Stainless Steel, Machine Ground and Polished.
Speed Controls	: Rotary Switch with 2 Speed and Incher.
Flex Cord	: PVC insulated 3 Core, Flexicord with Plugtop & earthing.
Country of Origin	: India

Model No. MG 196	Model No. MG 198	Jar	Size	General Recommended Capacity	
				Dry	Wet
✓	✓	Big Jar 1	2.0 litre	0.8 litre	0.7 litre
✓	✗	Big Jar 2	2.0 litre	0.8 litre	0.7 litre
✓	✓	Small Jar	0.75 litre	0.4 litre	0.3 litre

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

	MG 196	MG 198
Net Weight	7.1 kgs (approx.)	6.2 kgs (approx.)
Dimension of Base Unit with Big Jar	254 x 265 x 490 mm	254 x 265 x 490 mm

“Commercial Purpose only”

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

HOW TO USE YOUR PREETHI

Grinding Instructions

ROASTED CEREALS, RAW RICE, DAL, CHILLI POWDER, GARAM MASALA, DHANIYA JEERA POWDER, CURRY LEAF POWDER, COFFEE POWDER, SAMBAR / RASAM POWDER....

1. Ensure Blade, Jar, Lid and ingredients are totally dry.
2. Run on Speed 2.
3. If you need finer powder, wait for 1 minute and grind again for 1 to 2 minutes.
4. Coffee seeds, Peanuts, etc. should be light roasted before grinding for better performance.



IDLI, DOSA, UTHAPPAM, APPAM, PESARATTU, VADAI...

1. Soak Rice/Dal for 4 to 5 hours or as required.
2. Drain water from ingredients.
3. Run on Speed 2 adding water gradually when required.
4. If Material sticks to the sides of the Jar, stop and stir using Stirrer, run again.
5. Ensure free circulation by adding enough water.
6. Do not allow batter to get heated up.
7. Do not add too much water, where thick paste is required.
8. 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

1. Inch 5 to 7 times to powder ingredients.
2. Then add water as required.
3. Grind on Speed 2

“Caution : If the Power cord is damaged, it must be replaced by the manufacturer or its authorised service agent in order to avoid a hazard”

Know Your Preethi X Pro / X Pro Duo

Basic Unit	2.0 Litre Jar
0.75 Litre Jar	2 Litre Dry/Wet Grinding Blade
	0.75 Litre Dry/Wet Grinding Blade

Note:

- JAR SEATING** : Locate the Jar housing on the Top Cover and turn clockwise to lock. Ensure that the locks fit properly in the Lock of the Top Cover.
- DOMES** : Ensure that the Gasket is properly fitted in the Dome. Locate the Dome lock away from the Jar lock and press the Dome on jar and turn clockwise to lock.
- SPEED CONTROL** : Turn Rotary Switch clockwise for speed 1 or 2 as desired .
Inching - Turn Rotary Switch anti-clockwise for a few seconds and release for momentary operation. (Inching is especially useful for wet grinding of chutneys)

How to use your Preethi X Pro / X Pro Duo

PREETHI is provided with PVC insulated 3 Core, Flexicord with Plugtop & earthing. Plug the Power Cord to a 230 V ~ 50 Hz supply only.

Jars & Blades Usage Description



2.0 Litre Jar

Dry / Wet Grinding Blade:
Dry Grind, Wet Grind & Liquidise



0.75 Litre Jar

Dry / Wet Grinding Blade:
Dry Grind, Wet Grind & Liquidise

Cleaning Your Mixie

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.

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.**