

Preethi®

ZODIAC 2.0

2 YEAR
PRODUCT
GUARANTEE

LIFELONG #
FREE
SERVICE

Perfect grinding results, Every time*

Perfect grinding in 90 seconds*

1000W
Powerful
Motor



Consistent grinding
performance*



Optimum particle
size distribution



Fresh grinding increases
bio-availability of nutrients



INSTRUCTION MANUAL - MG 255

#Applicable only on products purchased in India. Charges apply for replacement of spares/accessories. For detailed terms & conditions please refer the Guarantee Card

*Based on Internal testing standards, validated by NABL accredited external lab. Results may vary depending on the quality and quantity of ingredients

Preethi®

Established In 1978

More Than 9 Million homes across the Globe

Unmatched Service Excellence

Unmatched Quality and Reliability

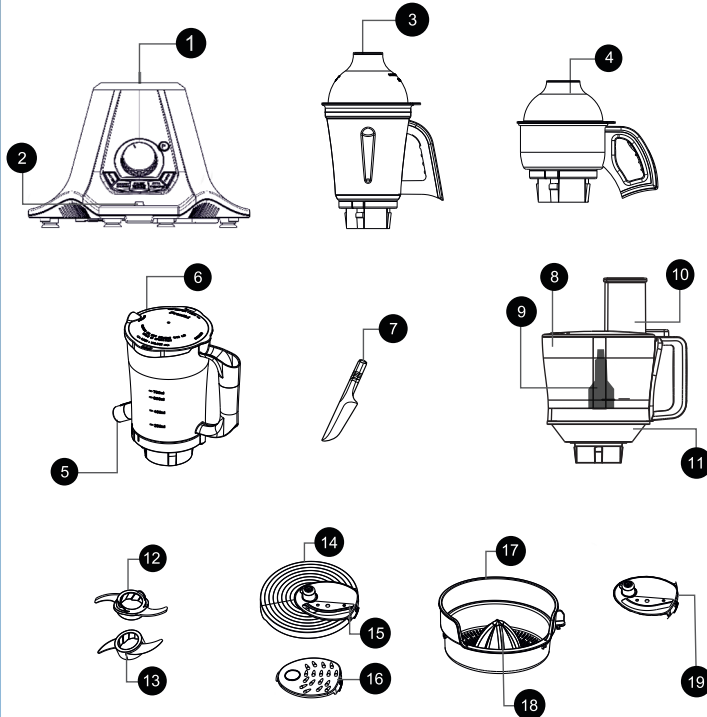
After Sales And Service In Countries Of Export

Exported to more than 15 countries

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Please read the user manual carefully before using your Preethi Zodiac 2.0 1000W

Know your Preethi Zodiac 2.0



1. Base unit with 1000W motor
2. OLP indicator
3. 1.5 litre S.S jar with removable blade and transparent dome lid
4. 0.5 litre S.S jar with fixed blade and transparent dome lid
5. Spout cap (for blender jar with filter)
6. 1.2 litre Blender jar with filter and lid
7. Spatula
8. 2.1 litre Master chef + jar
9. Blade coupler
10. Pusher/ measuring cup
11. Gear box
12. Chopping blade
13. Kneading blade
14. Plastic blade holder disc
15. Thin slicing blade
16. Grating blade
17. Citrus bowl
18. Citrus cone
19. Thick slicing blade

Note

JAR PLACING	Place the jar on top cap, ensuring that the jar locks properly in the grooves provided
DOME	Ensure that the Dome gasket is properly fitted and hold the dome gently while operating
SWITCH KNOB	To toggle between manual and preset modes. Turn the rotary switch knob clockwise from Off to On and then to speeds 1,2,3 &4
PULSE	Press gently and release. Especially useful for wet grinding, chutneys, chopping, crushing etc
PRESET MODES	Buttons with programmed grinding cycles for Batter, Puree, Chutney, Atta Kneading & Pause/ Resume button for operation. For optimum result, fill up to Marking in the jar
OVERLOAD INDICATOR	To indicate overloading of the motor, the LED color will change from Blue to Red color

Technical Specifications:

Model Name & Number	: Preethi Zodiac 2.0 - MG255
Voltage	: 230V - 50Hz
Power Consumption	: 1000 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 1000 watt high power motor. No load speed 19,000 RPM (approx.) with load speed 13,000 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 4 speeds and separate Pulse button
Flex Cord	: PVC insulated 3 core flexi cord with plug top & searching
Country of Origin	: INDIA

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

Gross Weight	8.0 Kgs (approx.)
Size of Carton	390 mm (L) x 245mm (W) x 500 mm (H)
Guarantee	2 Years

Jar Capacity			
Jar	Capacity	Rated Capacity	
		Wet Max., (Rated)	Dry Max., (Rated)
Multipurpose Jar	1.5 L	0.7 L	0.7 L
Chutney Jar	0.5 L	0.3 L	0.2 L
Blender jar	1.2 L	0.6 L	NA
Filter (for blender jar)		0.5 L	NA
Master chef jar	2.1 L	Capacity	
Chopping		300 grams	
Slicing		500 grams	
Grating		500 grams	
Kneading		300 grams	
Citrus Press		750 grams	

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

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.

Preethi Zodiac 2.0 is provided with PVC insulated flexicord with plugtop. Plug the power cord to a 230V-50Hz supply only. If the supply cord is damaged, it must be replaced by the manufacturer or its authorized service agent only in order to avoid a hazard.

Caution:

1. Product is strictly for household use and not applicable for non-domestic and /or commercial use.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for safety.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Cleaning and user maintenance shall not be performed by children. Keep the appliance and its cord out of reach of children.
5. This appliance should not be used 2000 metres above sea level.

How to use Preethi Zodiac 2.0

1. Ensure the switch knob is in OFF condition before plugging in the power cord.
2. Plug in the power cord & switch on the Mains. All LED lights will blink once (Refer Figure 1)
3. Turn the switch knob from 'OFF' to 'ON' position. All LED lights will glow to show that the appliance is ready to use (Refer Figure 2)



Figure-1



Figure-2

For Manual Operation

1. To use Pulse, press the button and release
2. Rotate the switch knob from ON position to speeds 1, 2, 3 & 4 and use normally.

To Use Preset Modes

1. Load jar with ingredients, fix the lid and assemble on the power unit.
2. Select the Preset function required. Eg **BATTER**. Only the selected '**BATTER**' button and the '**PAUSE/ RESUME**' button will glow. The mixer will start grinding (Refer figure 3)
3. To add water or ingredients, stir or check the consistency, press the '**PAUSE/ RESUME**' button and open the lid; the '**PAUSE/ RESUME**' button will blink (refer figure 4)
4. To resume grinding after intervention, press the '**PAUSE/ RESUME**' button.
5. Once the grinding cycle is complete as per program, the selected LED lights will blink to indicate end of the grinding cycle (Refer Figure 5)
6. For optimum result, fill up to the Marking inside the jar.

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. The 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.

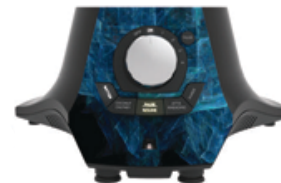


Figure 3

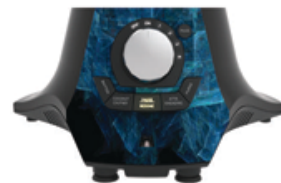


Figure 4

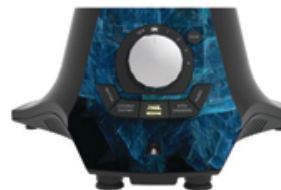


Figure 5

Grinding instructions

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

Ensure Blade, Jar, Lid and ingredients are totally dry.

Run on speeds 1,2,3 & 4.

If you need finer powder wait for 1 minute and grind again for 1 to 2 minutes.

Note : For hard ingredients like turmeric, initiate with pulse for 3 to 5 times followed by grinding at speed levels.

IDLI, DOSA UTHAPPAM, APPAM, PESRATTU, VADAI...

Soak Rice / Dal for 4 to 5 hours or as required.

Drain water from ingredients.

Run on speeds 1,2,3 & 4 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.

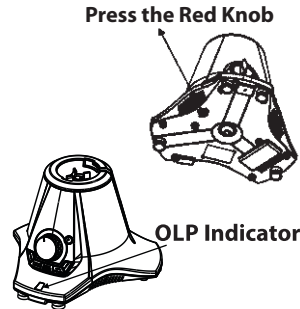
COCONUT, TOMATO, ONION, CORIANDER, MINT CHUTNEY

Pulse 5 to 7 times to powder ingredients then add water as required & grind on Speeds 1,2,3 & 4

OVERLOAD PROTECTOR

If the mixer is overloaded and the appliance stops during operation then the OLP indicator changes colour from "Blue to Red".

1. First switch 'OFF' the mixer & unplug the power cord
2. Remove some material, which is being grounded, 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 mixer



CLEANING

1. Always use the spatula provided to remove/ stir ingredients from jars.
2. Clean the mixer 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 0.5 litre of water & a teaspoon of mild cleaning powder or liquid
5. Run the mixer grinder 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.



DO'S

1. When operating the mixer grinder for the first time or after long storage or when the mixer grinder 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 the 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 lid is fixed properly on the jar before starting the mixer grinder.
4. Ensure blade is fitted properly before running.
5. Always ensure that the switch knob is in 'OFF' position before plugging in the mixer grinder. Always switch 'OFF' the mains and unplug the appliance when not in use.



DONT'S

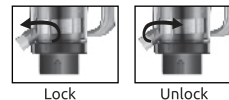
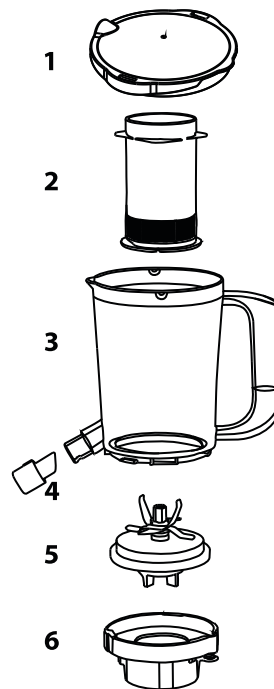
1. Do not touch the moving parts, while operating mixer grinder.
2. Do not overload mixer. When hot air emanates from Turbo Vents provided at the sides of bottom, switch of the mixer and wait for 3-5 minutes, before restarting.
3. Do not remove dome and add solid ingredients, when the motor is running.
4. Do not operate with damaged power cord.
5. Do not tamper or attempt to repair mixer grinder on your own.
6. Do not grind hot ingredients in the mixer grinder.
7. Do not run the mixer 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 use or run the mixer grinder on wet/watery surface.
11. DO not leave the mixer grinder plugged in and the main switch "ON" after use.

How to use Blender Jar with filter

How to assemble jar for Blending/ Extraction

- Place the blender blade assembly inside the jar housing. Now place the jar on the housing such that the unlock position is aligned and rotate clockwise to lock in place as shown in figure
- Place the spout cap in position and rotate to lock such that its projection is in line with the projection on jar for extraction. Align the filter against the slots and place inside the jar and close the blender lid. Lock the jar on base unit.
- Put ingredients into filter.
- Switch on the appliance. Inch 7 to 10 times till ingredients are shredded.
- Open lid, add required amount if 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.)
- Remove jar assembly from the mixer and tilt the jar to pour

Note :While using the blender jar with filter for blending/extracting place the spout cap in the projection and rotate until locked before blending



How to assemble master chef+ jar

BASE ASSEMBLY

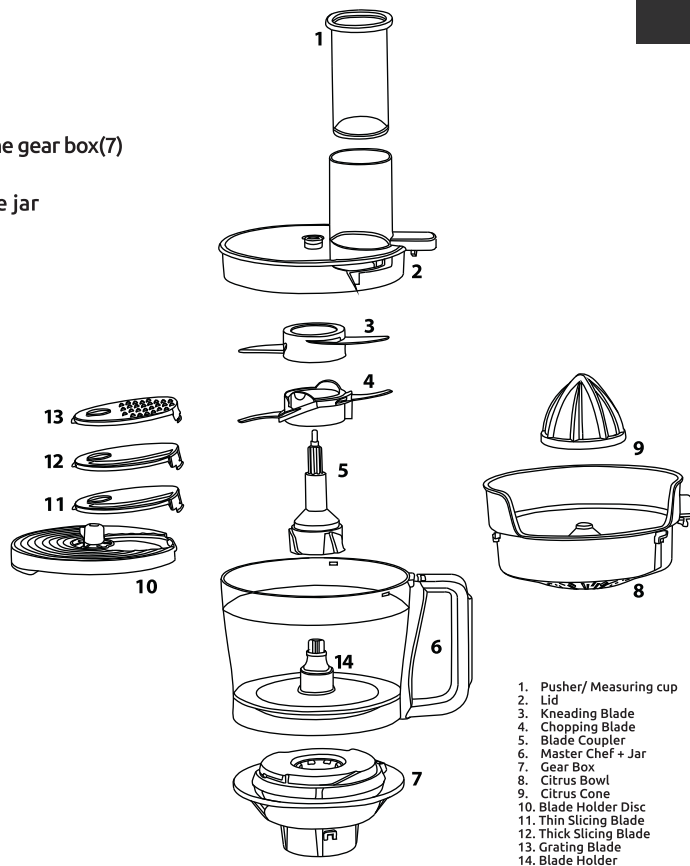
1. Lock the gear box(7) on base unit. Place the master chef+jar(6) on the gear box(7)
2. Lock the jar on gear box by rotating it in clockwise direction
3. Now place the blade coupler (5) on blade holder (14) inside the jar

KNEADING AND CHOPPING ASSEMBLY

1. Follow the base assembly
2. Take the chopping blade (4) as shown in the figure and insert into the blade coupler (5), both has to fit seamlessly
3. Close the jar with the lid (2)
4. For atta kneading replace chopping blade (4) with kneading blade (3) and repeat the same procedure

SLICING & GRATING ASSEMBLY

1. Follow the base assembly
2. Attach the slicing blade (11 or 12) to the blade holder disc (10)
3. Insert the blade holder disc in to the blade coupler (5)
4. Close the jar with the lid (2)
5. For grating replace the slicing blade with the grating blade (13) and repeat the same procedure



5 Easy steps for Atta Kneading

1. Take 1 full measured cup of flour (atta) as indicated in the measuring cup/ pusher
2. Put the flour (atta) inside the master chef+jar with salt and oil. (Optional)
3. Take Water as indicated in the measuring cup/ pusher for 1 cup of flour (Atta)
4. Press the 'ATTA KNEADING' button to knead the dough. Add gradually as the kneading starts
5. The LED lights will blink to indicate end of the kneading cycle.

3 Easy steps for chopping

1. Take vegetables of your choice. Peel/ cut the ends off before cutting in into big chunks (1 inch pieces)
2. Assemble the chopping blade inside the master chef+jar and put the pieces inside before closing the lid
3. Pulse 6-8 times or until you reach the desired size

5 Easy steps for Slicing and Grating

1. Take vegetables of your choice. Peel/ cut the ends off and cut bigger vegetables into smaller pieces so that they fit into the chute
2. Assemble the metal slicing/ grating blade on the plastic disc.
3. Close the master chef+jar with the lid and ensure it is locked before switching on the appliance.
4. Run the appliance on Speed '1'.
5. Feed your vegetables piece by piece through the chute and use the pusher for effective slicing/ grating and turn the knob to 0 after feeding the last piece

How to use Citrus press

BASE ASSEMBLY

1. Lock the gear box(7) on base unit. Place the master chef+jar(6) on the gear box(7)
2. Lock the jar on gear box by rotating it in clockwise direction
3. Now place the blade coupler on blade holder inside the jar

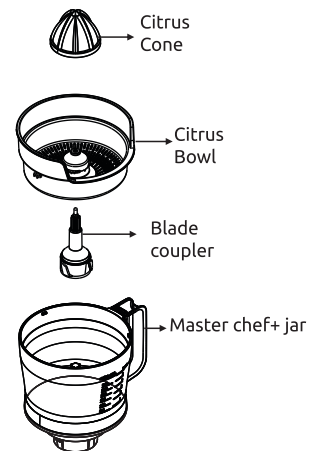
5 easy steps for citrus press

1. Cut the citrus fruits in equal halves
2. Assemble the citrus cone on the citrus bowl.
3. Place the assembled citrus bowl on top of the blade coupler
4. Run the appliance on Speed '1'.
5. Take each half of the cut fruit and place the center such that it is aligned with the edge of the cone. Rotate and change the angle of the fruit to ensure even juicing. Do not apply too much of pressure.

Recommended only for citrus fruits like Orange, Sweet Lime (Mosambi), Grape fruit.
Not recommended for juicing lemons and other small citrus fruits.

Important instructions:

1. Do not immerse the base unit or gear box assembly in water for cleaning.. Wipe with a soft wet cloth.
2. Handle the chopping, slicing and grating blades carefully while cleaning, fixing & removing.



Troubleshooting

Problem	Cause	Solution
All LED's blink and mixer is not working	<ol style="list-style-type: none">1. Rotary position is not in OFF position during main power ON2. Any of the menu button is stuck3. When the power comes back ON after a power cut while using pre-set modes	<ol style="list-style-type: none">1. Turn the switch knob to OFF position and switch OFF & ON the main power supply2. Contact nearest Preethi
Blue Power / OLP indicator turns Red	Machine is overloaded	Switch off and unplug the mixer grinder. Disassemble the jar from the power unit and reduce the quantity of the ingredients. Lift the unit and press the red knob projecting from the bottom plate to Reset. Wait for a few minutes before re-starting the appliance.

Preethi®

Philips Domestic Appliances India Ltd.



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Philips Domestic Appliances India Ltd.

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