Preethi



Peppy Plus- MG246

2.0 General description:

- 1. Base unit with universal motor
- 2. Switch knob 3. Over load protector
- 4. Anti-slip rubber feet
- 5. 1.25 L Wet jar with fixed blade and lid



6. 0.75 L Dry jar with fixed blade and lid

7. 0.3 L Dry jar with fixed blade and lid

8. 1.0 L Blender iar with lid and lid cap

9. Stirrer (applicable only for blender jar)

	Blush - MG244	Peppy - MG245	Peppy Plus- MG246
Wetjar		1.25L	
Dry jar	0.75L		
Chutney jar		0.3L	
Blender/ Superfood jar	1	NA	1.0L

Note : The provided stirrer has to be used only with blender/ Superfood jar (Peppy Plus)

3.0 Do's

- When operating the mixer grinder for the first time after long storage or when the mixer has been shifted from the long distance, rotate the motor shaft by hand through the motor coupler, until the motor shaft rotates freely.
- Unplug the appliance from the main socket before fixing or removing accessories, when cleaning and when not in use.
- 3. Ensure that the jar is locked properly in the locking grooves provided inside the top cap.
- 4. Ensure the blades are fitted properly before running.
- 5. Ensure proper locking of jar on the power unit and proper locking of lid on the jars to switch on the appliance
- 6. If the supply cord is damaged, it must be replaced by the manufacturer or authorized service centre only in order to avoid hazards. On violation, the warranty becomes void.
- 7. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
- 8. Always unplug the appliance after use.

3.1 Don't's

- 1. Do not place the appliances on an unstable surface.
- 2. Do not move the appliances during operation.
- 3. Do not touch the moving parts when operating the mixer grinder.
- 4. Do not overload the mixer grinder. When hot air emanates from the openings of the top cap. Switch off the motor and wait for 3-5 minutes before re-starting.
- 5. Do not add solid ingredients when the motor is running.
- 6. Do not operate with damaged power cord.
- 7. Do not tamper with or attempt to repair the appliance. Contact your nearest Preethi Customer care
- 8. Do not grind hot ingredients in the mixer grinder.
- 9. Do not lock the jar on the base unit when the Knob is in 'ON ' Condiion.
- 10. Do not put your hand inside the mixer when the appliance switched ON.
- 11. Do not run the unit without locking the jars and lid properly.
- 12. Do not use accessories other than those provided with the products.
- 13. Do not clean the mixer accessories using a dishwasher. Always rinse under tap water.
- 14. This appliance should not be used 2000metres above the sea level.
- 15. Children should be supervised to ensure that they do not play with the appliance.
- 16. Children should not be involved in cleaning and user maintenance. Keep the appliance and its cord out of reach of children.
- 17. 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.
- 18. Never touch food in the jar by hand. Always use a spatula.
- 19. Never leave the appliance running unattended.
- 20. Keep the appliance away from the source of heat like gas or electric stove.
- 21. Do not run the appliance with the jar empty.
- 22. Never load the jar with ingredients beyond the maximum level (See "Maximum jar capacity" and "Standard recipe" tables for more details).
- 23. Do not use any attachment other than those provided or recommended by the manufacturer. It may cause hazards.

4.1 Grinding instructions:

Dry Jar

- Ensure blade, jar, lid and ingredients are totally dry.
- Run on speed 1,2,3 as required.

Wet Jar

- Drain water from ingredients.

- Ensure free circulation by adding enough water.
- Do not allow batter to get heated up.
- Grind twice if quantity is more.

Chutney Jar

- Coconut, tomato, onion, coriander, mint chutney
- Pulse 5 to 7 times to powder ingredients.
- Then add water as required. Grind on speed 1.2.3.

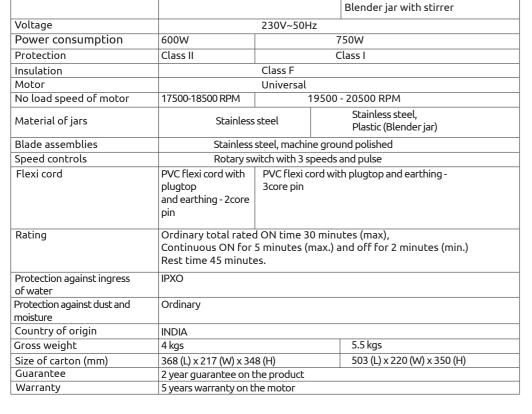
For recipes like milkshakes, lassi, juices

- 1. Add all ingredients in the blender jar till max level
- 2. Close the lid and fix the lid cap onto lid

For thick recipes like chutneys, smoothies.

- 1. Add all ingredients in the blender jar till max level
- (Refer recipe book for interesting recipes)
- 2. Close the lid and fix the stirrer





Blush - MG244 Peppy - MG245 Peppy Plus- MG246 Base unit, 1.25 L Wet jar, 0.75 L Dry jar, 0.3 L Chutney jar, 1.0 L

Blush- MG244

- Transforms regular food into superfood.

Instruction manual - MG244, MG245 and MG246

Supports increase in Bio accessibility of essential nutrients.*

*Disclaimer: Based on research papers and sample (Chia Seeds) tested and validated by NABL accredited external Lab. Efficiency of grinding exhibited particle size reduction and better nutrient extraction from the ground particles than its raw form during testing thereby supporting increase in bio acce * Lifelong free service (Applicable only on products purchased in India). Lifelong free service does not cover any replacement of the parts including motor post expiry of the warranty period.

1.0 Introduction

Model name

Specifications

Preethi brings to you new mixer grinders, Blush, Peppy and Peppy plus.

Base unit. 1.25 L Wet iar.

0.75 L Dry jar, 0.3 L Chutney jar

Peppy- MG245

Suitable to powder cereals, raw rice, dal, red chillies, jeera, dhaniya, garam masala,dry curry leaves, coffee beans. also suitable for preparing sambar and rasam powders • 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. • Run on speed1,2,3 adding water gradually when required. • If material sticks to the sides of the jar, stop and stir using stirrer, run again. • Do not add too much water, where thick paste is required.

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.

4.2 How to use blender/ superfood jar (For Peppy Plus) 3. Fix the jar in base unit and start blending in 1,2,3 speeds as required (Fig 1)

3. Fix the jar in base unit and start blending in 1,2,3 speeds as required (Fig 1)

4. For best results, use the provided stirrer to scrape the walls of the blender jar

intermittently while the mixer grinder is running till you get the desired consistency.

Refer recipe book for more varieties of chutneys, smoothies and smoothie bowls.



5.0 Cleaning and maintenance

Cleaning the mixer body and top cap

- Remove mains plug from wall socket.
- Clean body and top cap with a damp cloth and wipe dry.
- Do not use abrasives or water for cleaning.

Cleaning the stainless steel jars and blades

- Empty the contents from the jar and fill in ½ liter of water and a teaspoon of any mild cleaning powder.
- Run the mixer grinder on speed 1 for 30 seconds, leaving the blade fixed to the spindle of the stainless steel iar.
- Rinse and dry.
- Always store jars in inverted position to allow water to drain off.

Important instruction:

• Do not immerse the base unit in water for cleaning.

6.0 Maximum jar capacity

Jar type	Rated capacity	Wet ingredients	Dry ingredients
Wet jar	1.25L	0.6L	NA
Dry jar	0.75L	0.4L	0.4L
Chutney jar	0.3L	NA	0.17L
Blender/ Superfood jar	1.0L	0.6L	NA

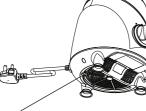
Minimum quantities of all jars should be at least up to the blade level

7.0 Standard recipes

Jar Capacity	Recipe	Quantity	Speed	Time
Big jar/ Wet jar 1.25 L	Urad dhal	For 750W-200g+450ml water soaked 6-8hrs. Add 50ml water	P,1,2,3	5:00 min
		For 600W-125g+338ml water soaked 6-8hrs. Add 50ml water	Γ, Ι, Ζ, Ο	
	Rice batter	250g+282ml water soaked 6-8hrs. Add 50ml water	P,1,2,3	5:00 min
	Milk shake	300 ml milk+ 50g ice cream (Optional) + 40 gm cut fruits + sugar as per paste	P,1,2,3	1:00 min
	Turmeric	110 g , roasted and cooled	P,1,2,3	1:30 min
Medium jar/ Dry jar 0.75 L	Garam masala	150 gm of assorted spices, roasted and cooled	P,1,2,3	2:00 min
	Wet masala	100g onion +100g tomato	P,1,2,3	2:00 min
Small jar/ Chutney jar 0.3 L Blender/ Superfood jar	Coconut Chutney	60 gms fresh coconut, coriander leaves, ginger, cumin, green chilli, salt + water 30 ml gradually	P,1,2,3	1:30 min
	Ginger garlic paste	50g ginger + 50g garlic	P,1,2,3	1:30 min
	Milk shake	300 ml milk+ 50g ice cream (Optional) + 40 gm cut fruits + sugar as per taste	P,1,2,3	1:00 min
	Whisking egg whites	This appliance is not suitable for whisking egg whites	NA	NA

8.0 Overload protection (OLP)

Preethi mixer grinder is fitted with an automatic power shut off mechanism to avoid motor burning due to overloading. If mixer stops due to overloading. OLP reset button at the bottom will come out. Switch off the mixer. Remove excess load from the jar. Wait for 3-5 mins. Press OLP reset button at the bottom of the base unit and start mixer grinder again.



S.No.	Problem	Cause	Solution
1	Appliance does not work	No electricity supply	Ensure that the plug is plugged in well
2	Appliance suddenly stops working while in use	The appliance is equipped with an 'Over Load Protector' (OLP) switch. If appliance over- heats, it automatically cuts off power supply	Unplug the appliance and let it cool for 2-3 min. Remove jar from base unit. At the bottom of base unit, there is a red colored switch (OLP).Reset by pressing it. Put plug back into wall socket and switch on appliance again
3	Blade unit is blocked	The quantity being processed is probably too large	Switch off appliance. Remove ingredients that are blocking the blade unit. Refer the maximum capacity of jars table
4	Appliance gives an unpleasant smell during first few times of usage	This is normal for the first few times	If appliance continues to smell after using few times: - Ensure that jars are clean and there are no ingredients stuck inside - Ensure that appliance has been assembled correctly
5 Apr	Appliance makes a lot of	Jar has not been properly locked	Make sure that jar has been properly and tightly locked.

appliance has bled correctly iar has been ghtly locked. noise Contact your nearest Preethi Blade is loose. service centre There are fumes from the Appliance may have Switch off appliance and let it appliance been used for too long cool for 60 min Incorrect jar selection Use jar as per the selection Refer to the maximum Unsatisfactory grinding/ Overloading ingredients blending/mixing in iar capacity of iars table performance Cut ingredients into Large size of ingredients appropriate size Unplug appliance. Remove jar Gasket has not been from base unit. Remove lid to check if gasket has been fitted properly Leakage from the jar lid assembled correctly Contact nearest Preethi Gasket is damaged customer care

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9.0 Troubleshooting

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