

Preethi®

5 YEAR
MOTOR
WARRANTY

2 YEAR
PRODUCT
GUARANTEE

LIFELONG
FREE
SERVICE



Healthy meal, happy family.

Up to 20% nutrient retention in the batter.



Compact Shape



Interchangeable
Drums



Pyramid shaped
wiper



Easy to Lift
& Pour

Instruction manual and Guarantee card - WG912

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Technical specifications

Model Name & No	Astra Expert ë WG912
Capacity	2 Liter (soaked ingredients)
Voltage	230V~50Hz
Power Consumption	150 Watts
Insulation	Class F
Protection	Class 1
Protection against dust and moisture	Ordinary
Protection against ingress of water	IPX0
Motor	Single phase high Torque induction motor 150 Watts No Load Speed 1440 RPM (Approx.) With Load Speed 1440 RPM (Approx.)
Rating	Ordinary total rated ON time 60 minutes (max), Continuous ON for 30 minutes (max.) and O for 2 minutes (min.) Rest time 45 minutes
Material of Body	ABS
Material of Drum	Stainless steel
Stone holder	PPCP
Speed Controls	Single speed
Flex Cord	PVC insulated exi cord with plug top
Country of Origin	INDIA
Net weight-Wet Grinder / Master chef	12.50kg/ 2kg
Carton Size-Wet Grinder / Master chef	600mm x 320mm x 320mm/ 290mm x 320mm x 320mm

CAUTION

- This appliance is intended for domestic use only.
- 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 specific 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.
- Do not immerse the power unit in water.
- Do not scoop out batter in running condition
- Carefully handle the grating and slicing blade provided with master chef jar while cleaning and using as they are very sharp.



Important safety instructions

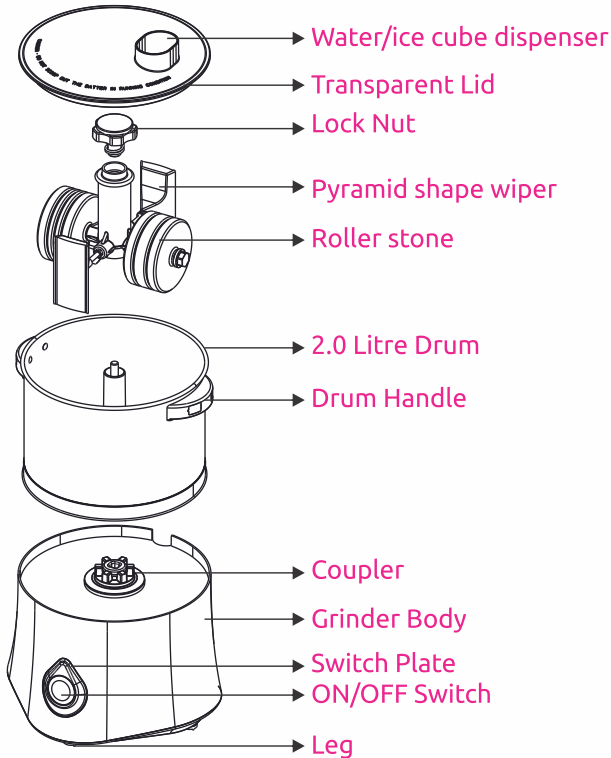
Do's

- Wash the drum, stone holder, Master Chef Jar components (Kneader/ Grating/ Slicing/ Citrus cone) with water before first use
- Close supervision is necessary while using your wet grinder
- Always lift the appliance holding the base
- Always place the grinder at a convenient height on an even surface
- Always switch off the grinder after use before cleaning or removing the batter
- Ensure the drum/Master Chef Jar is placed in position correctly and the stone is locked using the screw tightly
- Ensure that the Stone rotates freely inside the drum & (Kneader/ Grating/Slicing/Citrus cone) rotates freely inside the Master Chef Jar
- Ensure adequate water is added to the ingredient for smooth and quick grinding
- Unplug the appliance from the power socket before using, removing attachments and also while cleaning or when not in use
- Always use the spatula to check the ingredients inside the grinder when in operation

Don't's

- 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
- Keep the appliance away from the source of heat like gas or electric stove
- Do not fix or remove attachments when the grinder is switched ON or connected to a power source
- Do not let the power cord come in contact with any heat source
- Do not immerse the power unit in water. Wipe with a soft wet cloth
- Do not run the wet grinder without any ingredients
- Do not unscrew the lock when grinder is in operation
- Do not touch moving parts while the grinder is running
- Do not use any other attachments except those provided by the manufacturer
- Do not place a sheet or any other object underneath the grinder. This will block the air ventilation slots
- Do not move the wet grinder when in operation
- Do not put your hand inside the grinder during operation as the drum/ Master Chef Jar, without switching off the power supply
- Do not operate with damaged power cord
- Children should be supervised to ensure that they do not play with the appliance
- Do not use any attachment other than those provided or recommended by the manufacturer. It may cause hazards

Know your Astra Expert



OPERATING INSTRUCTIONS

1. Place the wet grinder on an even surface close to a power socket.
2. Plug in the appliance.
3. Seat the drum on the base unit.
4. Align the stone holder assembly with the shaft and place inside the drum.
5. Lock the stone holder assembly in place using the Locknut provided by rotating in clockwise direction.

Caution : If the supply cord is damaged, it must be replaced by the manufacturer or authorised service agent only in order to avoid a hazard.

How to use wet grinder

Before first use, run the wet grinder with soaked rice for a few minutes to clean the drum and stones. The rice paste must be discarded.

1. Soak the ingredients (dal and rice separately for a minimum of 4-5 hours). Drain excess water and rinse the ingredients using fresh water.
2. Switch on the grinder after assembling the unit as seen under 'Operating Instructions'
3. Add some water into the drum before adding the soaked ingredients slowly
4. Place the lid on the drum once the grinding process starts
5. Add water as and when required to achieve the desired consistency.
6. Use the spatula provided for occasional stirring and testing of the batter consistency
7. On completion of grinding switch 'OFF' the grinder. Remove the lid and rotate the lock nut in anti-clockwise direction
8. Lift the roller stone gently and rotate the stones or wipe it off with your hand so that the batter falls into the drum
9. Lift the drum using the handle provided and pour into a storage container

IDLI, DOSA, VADA	COCONUT, TOMATO, ONION, CORIANDER, MINT CHUTNEY
<ol style="list-style-type: none">1. Soak the required quantity of rice and dal separately for a minimum of 4-5 hours.2. Switch on the grinder and add water.3. Start adding the dal or rice little by little.4. Close with the lid and grind until required consistency is achieved.	<ol style="list-style-type: none">1. Switch on the wet grinder and put the required ingredients into the drum.2. Add some water.3. Close with the lid and grind until the required consistency is achieved.
<p>Note:</p> <ul style="list-style-type: none">▶ While grinding dal, add water gradually to achieve the desired consistency.▶ Grind dal first and then rice for better results.	<p>Note:</p> <ul style="list-style-type: none">▶ Use only shredded coconut.▶ Maximum grinding quantity -250grams.▶ Chop all the other ingredients into smaller pieces for faster grinding.

MEDIUM	MAXIMUM QUANTITY	SOAKING TIME	GRINDING TIME
Rice (Raw/Parboiled/Idly)	1.0 kg	4 - 5 hours	15 - 20 Mins.
Urad Dal	250 grams	4 - 5 hours	25 - 30 Mins.
Chutney/MASALAS (Tomato, onion, chilli, shredded coconut, ginger, coriander, garlic, cumin seeds, spices etc)	250 grams	-----	5 - 10 Mins.

Note: The above parameters may slightly vary based on the quality of ingredients.

Grinding time may vary depending on quality of ingredients, ageing of dal and rice, soaking time, pH/hardness of water etc. When using Kerala/red rice soak for a minimum of 10-12 hours, add water as required and grind until consistency is achieved

Troubleshooting

PROBLEM	REASON	WHAT TO DO
Unit does not start	<ul style="list-style-type: none"> - No power supply - Plug is not fixed properly 	<ul style="list-style-type: none"> - Check mains - Insert the plug properly in the power socket
Unit starts, but Drum halts suddenly	<ul style="list-style-type: none"> - Excess quantity of ingredient - Insufficient water in the ingredient 	<ul style="list-style-type: none"> - Remove the excess ingredient - Add sufficient water
Motor stops while grinding	<ul style="list-style-type: none"> - Insufficient water in the ingredient - Low voltage 	<ul style="list-style-type: none"> - Add sufficient water - Operate 230 V~50 Hz.
Unit is noisy	<ul style="list-style-type: none"> - Incorrect locking of the stone assembly 	<ul style="list-style-type: none"> - Ensure to lock the stone assembly tightly using the Locknut
Vibration in unit	<ul style="list-style-type: none"> - Uneven platform 	<ul style="list-style-type: none"> - Keep the appliance on an even surface - Ensure the drum has been locked properly on the base unit
Overheating	<ul style="list-style-type: none"> - Excess quantity of ingredient - Ventilation blocked 	<ul style="list-style-type: none"> - Remove the excess ingredient - Ensure that the ventilation is not being blocked by an object
More time for grinding	<ul style="list-style-type: none"> - Excess quantity of ingredient - Insufficient soaking of the ingredient - Incorrect wiper position 	<ul style="list-style-type: none"> - Remove the excess ingredient - Soak as per instruction given in this manual - Fix correctly and ensure tight screwing of the stone assembly

Troubleshooting

PROBLEM	REASON	WHAT TO DO
Unit Smells	-----	Contact nearest Preethi Customer care centre
Stone Assembly not locking		
Problem not listed		
Motor burning / smoke		
Stalling of stones during operation is seen		

CLEANING INSTRUCTIONS

CLEANING THE GRINDER

1. Unplug the appliance from the power socket.
2. Wipe the power unit using a soft wet cloth. Do not scrub or immerse the power unit in water for cleaning.
3. After removing the batter or ground material from the drum, Wash the drum and stone assembly under running water.
4. Ensure to remove all the batter from the drum and stone assembly and wipe off the excess water using a clean cloth and allow to dry before storing the appliance until next usage.
5. Store the drum in inverted position



**Guarantee Card
WG912**

Date Sold: Sl. No.:

Purchaser's Name & Address:

.....

.....

Dealer's Name & Address:

.....

.....

Signature:

Stamp:

TERMS & CONDITIONS OF GUARANTEE / WARRANTY AND SERVICE POLICY

- 1) Retain the original sale bill and the Guarantee / Warranty Card, which should be shown to our Service Personnel for Scrutiny while sending your Wet Grinder for service to our Customer care Centres.
- 2) You can choose to register your product at www.preethi.in/product-registration to avail service even without Guarantee / Warranty card.
- 3) The **Two Year Guarantee** on the Grinder and the **Five year Warranty** on the motor does not cover damage to the Grinder/Motor due to mishandling, negligence, breakage or cracking of Lids, Grinder Body and Cap and denting of Stainless Steel Drum.
- 4) All repairs (arising from manufacturing defects) within the Guarantee/Warranty period will be done 'Free of Charge'. Our Customer care Centres will not charge you for components or labour.
- 5) **Free service and replacement under Guarantee / Warranty does not extend the term of warranty / Guarantee in any manner.**
- 6) For repairs after the expiry of the Guarantee / Warranty period our Customer care Centre will charge for the cost of components replaced. There will be no labour charges and Lifelong free service will be provided.
- 7) **The Guarantee / Warranty is valid only in the country of purchase.**
- 8) Defective components which are exchanged or replaced both under 'Chargeable' & 'Free of Charge' basis, become the property of the Company.
- 9) You are entitled to a free check up every 6 months with any of our Customer Care Centres.
- 10) If the Grinder is tampered with or opened by any unauthorised person, the Guarantee/Warranty is void.
- 11) This Preethi product is designed for domestic use and the warranty / Guarantee will become void if the Grinder is used for any purpose other than domestic use.
- 12) Life Long Free Service beyond the period of Guarantee/Warranty is subject to availability of spares.

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

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.....
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.....

Sender's Name & Address (in BLOCK LETTERS):

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.....
.....



SALE DETAILS

Date Sold: Sl. No.:

Purchaser's Name & Address (in BLOCK LETTERS):

.....
.....
.....

(To be returned to us through our dealer)

Postage
will be
paid by
addressee

BUSINESS REPLY CARD

Permit No.
BRP/58
Teynampet.

No postage
Stamp
necessary
if posted
in India

Philips Domestic Appliances India Ltd

Futura Tech Park, Q4, 4th Floor, Block-B,
#334,Rajiv Gandhi Salai, (OMR), Sholinganallur,
Chennai - 600 119. INDIA. Phone: 91-44-2450 1042

Dealer's Name & Address:
.....
.....
.....

Signature: Stamp:

Designation:

SERVICE RECORD	
DATE	COMPLAINTS & REMARKS

To be retained by customer

TAMIL NADU

1. **Avadi**- Ph:044-26555387.
cccavadi@preethi.in
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cccporur@preethi.in
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ccctnagar@preethi.in
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9. **Coimbatore II**- Ph:0422-2540687.
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10. **Coonoor**- Ph:0423-2236878.
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25. **Puducherry**- Ph:0413-2229599.
cccputucherry@preethi.in
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cccctvannamalai@preethi.in
34. **Tiruvarur**- Ph:04366-220766.
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35. **Trichy I**- Ph:0431-2751288.
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36. **Trichy II**- Ph:0431-2415181.
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cccctuticorin@preethi.in
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GUJARAT

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cccachmedabad@preethi.in

Customer Support 	One number for all your queries	One address for all your communication
	 99400 00005	 care@preethi.in

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The Manager - Customer Care (Preethi Brand)
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Preethi

