

INSTRUCTION MANUAL

MIXER GRINDER

Model: MG 3563, 3576, 3775

USHA

Introduction

Dear Customer,

Congratulations!

Thank you for buying USHA mixer grinder, the powerful Mixer Grinder to make your cooking much more easier now. Your USHA Mixer Grinder is perfect for frequent Mixing, Blending and Tough Grinding.

USHAMixer Grinder has been carefully manufactured, tested and packaged.

Please read the instructions in this manual carefully, before use.

Bon Appetite !

GENERAL DESCRIPTION

- A mixer grinder with 3 steel jars: wet, dry and chutney, and 1 blender jar with 1. fruit filter (Only for MG 3775).
- 2. Basic unit: Containing the motor, speed switch, mains cord, overload protector and switch.
- 3. Guide for jar lock: to aid in locking of jar on basic unit.
- 4. Speed selector knob: for different speed adjustment.
- 5. Anti slip rubber feet.
- 6. Overload protection switch.
- Wet grinding jar: Suitable for liquidizing and blending. 7.
- 8. Dry grinding jar: for dry grinding.
- 9. Chutney grinding jar: for small quantity grinding such as chutney, pepper, dry masala, coffee beans.
- 10. Blender jar with fruit filter : for juicing and blending (Only for MG 3775).
- 11. Grind & Store Jar with Lid.
- 12. Dry and chutney grinding blade: Detachable.
- 13. Wet grinding blade: Detachable.



L

1

	Technical Specification	
Motor	750 Watt motor for MG 3576 & MG 3775	
	600 Watt motor for MG 3563	
	No load 21000 (+/-1000)rpm approx. on 3rd Speed	
	On Load 11500 rpm approx. on 3rd Speed	
Rating	30 mintues rating	
	5 mintutes ON & 2 minutes OFF (6 cycle)	
Power Consumption	750 Watt motor for MG 3576 & MG 3775	
	600 Watt for MG 3563	
Voltage & Frequency	230V AC, 50 Hz	
Insulation	F class overall insulation	
Material of body	ABS	
Material of Jars	Stainless Steel & Polycarbonate (blender Jar)	
Blade Assembly	Stainless Steel	
Speed Control	3 speed with whip	
Power Cable	3 Pin Plug & 3 core flexible PVC cord	
Country of Origin	India	

Jar	Rated Capacity & Dimension	
Jai	Actual Capacity	
Wet Jar	1.5 L	
Dry Jar	1.0 L	
Chutney Jar	0.5 L	
Dimension	Dia -225mm X Height 227mm (Only machine)	
Net Wt. of product with jar	MG 3775 - 4.2 kg MG 3576 - 4.2 kg MG 3563 - 4.2 kg	

Note: Images are only for reference, Actual product may vary.

Note: The Ambient working temperature range is from 10°C to 43°C

SAFETY AND IMPORTANT INSTRUCTIONS

We recommend that you read the following instructions carefully, before using the appliance.

- 1. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical mains voltage before you connect the appliance.
- 2. Do not use the appliance when the main cord, the plug or other components are damaged.
- 3. Always unplug the appliance after use.
- 4. Never immerse the motor unit in water or any other liquid. Do not rinse it either.
- 5. Always unplug the appliance before reaching in to the jar with your fingers or an object e.g. spatula.
- 6. The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction as per applicable safety requirements by a person responsible for their safety.
- 7. Children should be supervised not to play with the appliance.
- 8. Always ensure that speed selector knob is at 'OFF' position before fixing accessories.
- 9. Blades should be fitted properly before running the mixer grinder.
- 10. Do not operate the mixer without the dome or lid in place or with an empty jar.
- 11. Do not open the lid or dome when the mixer is running. Do not add solid ingredients when mixer is running.
- 12. Do not grind hot ingredients in your mixer grinder.
- 13. Do not overload the grinder.
- 14. Handle the blades carefully. Wash them under running water and do not rub by hand.















- 15. In dry grinding, the jar may get heated up due to friction- The is nothing to do with motor. Your jar will cool down with time. If motor is getting hot you can feel hot air coming out of the side vent or bottom. Switch OFF motor and restart after 10 minutes.
- 16. Do not use mixer on wet surface.
- 17. Do not run mixer for more than 5 minutes continuously. Give a gap of 2 minutes of you need to use for more time.
- 18. Keep mixer away from hot gas burner electric hot plate or similar appliances.
- 19. It is normal for the mixer grinder to get a little discolored especially when used with item like turmeric, to avoid this make sure that item like turmeric do not come in contact with the mixer grinder body.
- 20. The appliance is strictly for household use.
- 21. Do not drop the main unit or jars.
 - Never use accessories or parts which are not recommended or made by other manufactures.
 - Do not use the jars as storage containers.
- 24. Do not leave unit unattended while in operation.

CORD PLACEMENT

INSTRUCTIONS

For replacement of the cord: make sure the appliance is unplugged, open the bottom, replace the cord and close the bottom. It is advised that the cord is replaced by an authorized service person.

USING THE PRODUCT

- 1. How to fit the blades Hold the coupler on the underside of the jar and with the spanner; tighten by rotating in anti-clockwise direction till the blade is securely locked. Repeat procedure for the other jars.
- 2. How to fit jar to basic unit carefully insert the jar on top of the basic unit. Ensure that lock of the jar fits the slot of the basic unit. Rotate the jar clockwise until it locks. In case of the wet jar, use the handle to lock.

OPERATION

- 1. Before the first use or starting after long time. Thoroughly clean parts that come in contact with food.
- 2. Preparation for use.
 - Cool the hot ingredients before putting in jar.
 - Cut large ingredients into small pieces of approx. 2cm before processing.









 Please rotate the motor shaft by hand through the motor coupler. The Motor shaft should be free to rotate. Check speed selector is in OFF Position. Connect mains plug to wall socket after fixing jar. Switch on main Supply & turn selector knob to required position and speed. After operation, turn selector knob OFF and check. Repeat till desired results are obtained.

- For blending / liquidizing / pureeing use 'whip 'on speed knob. This will
 activate the whipping till you release the button.
- Hold down the Jar lid gently while your Mixer Grinder is in operation.
- After switching OFF the Mixer Grinder, wait till the blade stops rotating completely and only then remove lid or put in the spatula.
- Before removing the jar, ensure that power supply is disconnected.
- Avoid using your hand for filling or cleaning out jars. It is safe and more hygienic to use the spatula.
- Avoid storing food in Jar.
- Never place plastic or cloth under the mixer grinder it may block the ventilation holes.

HOW TO USE BLENDER / MIXER JAR (Only for MG 3775).

Hold blender / mixer jar and check if the blade assembly moves freely and rotates.

Put ingredients into blender / mixer jar and lock jar cover. Place jar on basic unit and turn the lower socket clockwise to lock with the body lock. Plug in and choose appropriate speed for mixing. It is advisable to start the mixer at the lower speed (position 1) and step on to higher speeds (position 2, 3).

For whipping frothy lassi and milk shakes use the 'pulse' switch after blending is done. After using, switch off and remove blender / mixer jar. Remove ingredients.

USES

- 1. Whipping lassi, frothy cold coffee, fluffy omelette, fresh cream, butter churning and mayonnaise.
- 2. For making chutneys.
- 3. Juicing in Blender jar with Fruit filter. Recommended for juicing for grapes, watermelon, muskmelon, sweet lime, oranges, anar, lichi, tomatoes.
- 4. Liquidising for fruit juice, soups, milk shakes with fresh fruits etc.

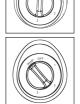
SPECIAL INSTRUCTIONS FOR USING FRUIT FILTER.

- 1. Place the fruit filter inside the blender jar such that its four clots fit into the four ribs inside the blending jar.
- 2. Press it down so that it is fixed properly.
- Fruits should be cut into small pieces before putting inside the fruit filter for extracting juice.
- 4. Close the jar lid.
- 5. Initially use low speed and then speed can be increased.
- 6. After juicing is done, pour the contents into a glass.









HOW TO USE GRIND AND STORE JAR

The Grind and Store jar has been designed to help you prepare and store freshly ground ingredients with minimum mess.

The Grind and store jar can be used to prepare and store chutneys, spices , etc..

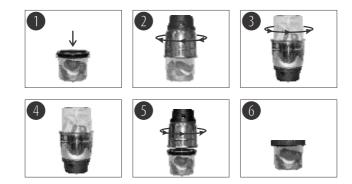
You may use the chutney jar with the chutney jar lid or with the Store jar as lid over chutney jar as per your convenience for complete action in one go.

- 1. Put the Ingredients to be ground into the Store Jar.
- 2. Push fit the Chutney Jar on top on Store Jar till it is properly locked.
- 3. Invert the assembly and place it on top of the mixer till its properly locked .
- 4. Grind on Speed 1 only.
 - Never grind for more than 1 minute continuously. If you need to grind for more than 1 minute, please stop the mixer or 1 minute and then grind again.
 - Continuous grinding for more than a minute will generate excessive heat which might cause the store jar to warp out of shape.
- 5. After Grinding, remove the complete assembly from the mixer by holding the mixer base and twisting the assembly anticlockwise and lifting off the mixer top.
- 6. Allow the contents to cool for some time.
- 7. Now invert the assembly till all the contents get transferred from the Chutney jar into the Store jar.
- 8. Hold the Store jar firmly and gently pull the chutney jar assembly once all the contents are transferred.
- 9. Now place the Store jar lid firmly on top of the Store jar to seal it and store the ready ingredients happily.

Note:

Never leave the chutney jar base alone on the mixer

Never operate unless the store jar is properly locked on the base.



OVERLOAD PROTECTION

Mixer is fitted with an over load protector off mechanism to avoid motor burning due to overloading.

In case of excess loading of ingredients in the jar or very thick paste or low voltage conditions, your USHA mixer grinder automatically switches off due to overloading and the red knob at the bottom will come out. If this happens, switch off your mixer grinder and then remove the excess ingredients / add sufficient water in case of thick paste and wait for 2-3 minutes. Press red knob and start mixer again.

CLEANING AND MAINTENANCE

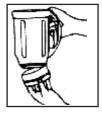
To keep your USHA Mixer Grinder sparkling clean, just follow these steps.

- 1. First remove the mains plug from the electrical socket.
- 2. Clean the main unit using a damp/wet cloth, but do not use any abrasive cleaning materials.
- 3. Run the jar with water for a minute after each use to clean the residue.
- 4. Remove the jars after each use and wash the Jars in soapy water.
- 5. Then rinse with clean water
- 6. Dry the parts thoroughly with a clean, soft cloth.
- 7. Always keep/store the jar up side down.
- We recommend you clean your USHA Mixer Grinder immediately after use for easier removal of residue.
- 9. Do not immerse the base unit in water or any other liquid.

HOW TO CLEAN BLENDER / MIXER JAR

- 1. Empty the contents of the jar.
- 2. Place the jar assembly on the basic unit.
- 3. Fill about 500 ml of lukewarm water and add little mild detergent (do not use abrasive cleaning powders since these will scratch the jar) and put on cover and stopper. Switch on the motor and run it at the lowest speed 1 for about 30 seconds.
- 4. Pour out the contents. Rinse with plain water. After cleaning keep the jar up-side down while not in use.
- 5. Wipe the lower socket, rubber gaskets and the cutter assembly using a wet cloth, then wipe with a dry cloth.
- 6. Finally, after disconnecting the unit from the mains, clean the body with a damp cloth & polish with a dry cloth.







TROUBLESHOOTING CHART

Trouble	Reason	Check
Mixie does not run	No power supply	Check main supply
	Overloading of Material	Remove some material and add in small quantities
	Overload trip	Press the Overload trip button at the bottom of Mixie
	Other than above mentioned	Call USHA care 18001033111
Increase in Mixing/ blending time	Motor cooling is not sufficient	Motor housing airvents blocked and use a dry brush to clean air vents
	Overloading of Material	Remove some material and add in small quantities
Unit overheating	external heat source	check and remove if any heat source nearby
	uneven platform that blocks airvents	place the blender on level surface
	Overloading of Material	Remove some material and add in small quantities

NOTES

WARRANTY CARD

This appliance is warranted for two year for the machine and five years for the motor against all manufacturing defects from the date of sale. In the event of any complaint contact the nearest company service Centre or call our toll free number 1800 1033 111.

THIS WARRANTY IS VALID ONLY WHEN

- 1. The appliance has not been opened or tampered with, by any unauthorized person.
- 2. The warranty card or cash memo duly signed by the authorized dealer is presented with the complaint.
- 3. The appliance has been installed, used and maintained in accordance with the instruction manual.

THIS WARRANTY DOES NOT APPLY FOR

- 1. Damages due to chipping, peeling, plating and denting.
- 2. Breakage or damage to components made out of Bakelite, urea, abs, san, and such plastic, materials, rubber parts and cord.
- 3. Normal wear and tear of the parts of the appliance.
- 4. Damage resulting from accidents, mishandling or negligence on part of the customer.

Liability for consequential loss or damage is neither accepted nor implied

S.NO:_____

CASH MEMO:____

_____ DATE:_____

DEALER'S NAME AND ADDRESS: _

OWNER'S NAME_____



Email: usha_care@ushainternational.com

USHA INTERNATIONAL LTD.

Plot No. 15, Institutional Area, Sector 32, Gurgaon - 122 001, Haryana (India) Tel : +91-124-4583100, Fax : +91-124-4583200 E-mail : usha_care@ushainternational.com Website : www.usha.com Regd. Office : Surya Kiran Building, 19 Kasurba Gandhi Marg, New Delhi (India) Tel : +91 11 23318114 Fax : +91 11 23318118

Fans • Sewing Machines • Home Appliances • Engines & Pumpsets• Electrical Motors & Pumps • Water Coolers & Dispensers • Inverters • Cook Tops, Hobs & Hoods • Auto Components



USHR Ø Registered Trademark and Copyright of USHA INTERNATIONAL LTD.

ISO 9001: 2008 Certified Company