



# INSTRUCTION MANUAL

**MIXER GRINDER**

**MG 2853, MG 3753**





Dear Customer,

Congratulations!

You are now the proud owner of Usha Mixer Grinder.

Innovatively designed, using only the highest quality material and components, your Usha Mixer Grinder is designed for years of trouble free performance.

Please read this Instruction Manual carefully before using and keep it cautiously after reading for future reference.

Best Wishes

## IMPORTANT PRECAUTIONS

### DO'S

- Place your MG at a convenient height so that you can operate it easily. You should be able to look down into the attachments to check the circulation of ingredients.
- Clear out some space around the machine. You will need it for keeping various items required while operating the MG.
- Keep the MG away from direct heat or sun.
- In dry grinding, friction may heat up the jar. It has nothing to do with the motor, so do not worry.
- Remember MG operates at optimum efficiency at the specified voltage only. Wide voltage fluctuations during operation may affect quality of grinding even though the motor may still be safe. If your area faces such periodic fluctuations and if you cannot get a voltage stabilizer try to operate the machine during steadier voltage stretches.
- Hold down the jar cover lightly with hand while mixer is in operation.

### DON'TS

- Do not run the machine unless jar is in position. Lids too should be firmly placed.
- Do not allow children to handle MG.
- Do not burden motor with loads heavier than those specified in the instructions.
- Do not run MG without any load.
- MG should not run for more than 30 minutes at a stretch normally. Stop for 10 minutes before starting again. When hot air comes out of the ventilator, switch it off for a while.
- Your MG cannot substitute for a storage container. So avoid storing food in the jar.
- Never lay any thin plastic sheet or cloth under the basic unit. It may get sucked up and block ventilation holes in the base.
- Blades should not be left inside the jar.
- Do not grind sugar in your MG. It may cause damage to the MG motor.
- Do not attempt to repair MG at home or allow any unauthorized person to do it either. In the event your MG needs attention, contact Usha Care.

## IDENTIFICATION OF PARTS

### BASIC UNIT

1. Basic Unit
2. Speed Switch with pulse
3. Overload Switch
4. Cord Plug
5. Spatula

### LIQUIDISING JAR (large)

6. Wet Grinding Jar Assembly
7. Shaft Katori
8. Lid 1500 ml Jar
9. Ring Liquidising Jar
10. Coupler
11. Wet Grinding Blade

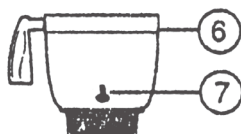
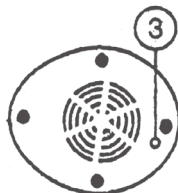
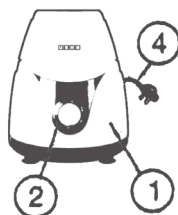
### GRINDING JAR (medium)

12. Dry Grinding Jar Assembly
13. Dry Grinding Jar lid
14. Dry Grinding Rubber Ring
15. Dry Grinding Blade

### SMALL QTY. GRINDING JAR (Small)

16. Small Dry Grinder Jar Assembly
17. Blade / Shaft Assembly
18. Small Jar lid
19. Small Rubber Ring
20. Blade Knob

### BASIC UNIT / BLENDING JAR



### MIXER / DRY GRINDER JAR

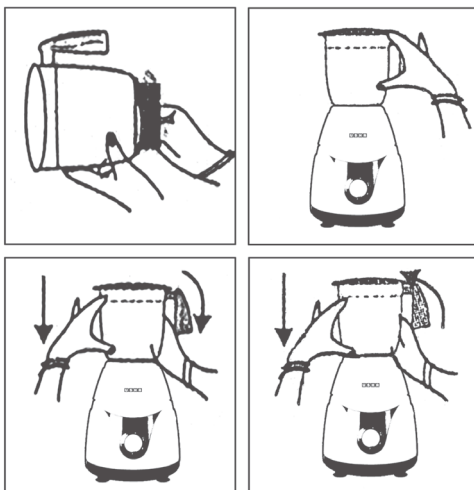


## TECHNICAL DATA

S. NO.	Items	Details
1.	Model Type and no.	Usha Mixer Grinder MG 2853, MG3753
2.	Voltage	230C AC, 50 Hz
3.	Power Consumption	500W
4.	Motor	Universal 500W, 18000 RPM Approx. (Under no load)
5.	Speed Control	3 Speed with rotary action switch and integrated 4 inching position for whipping.
6.	Material of Jars	Stainless steel - polished
7.	Material of blades	Stainless steel – polished
8.	Overload protector	Resetting type

## HOW TO FIT JARS

Hold the jar in one hand and check if the blade moves freely and rotates. Place ingredients in the Steel Jar. Cover the Jar with dome / lid. Place the jar on the basic unit, press it slightly downward and then turn it clockwise to lock it in the top body socket. Plug in, support cover gently by hand and switch on using the slowest speed (position 1 of switch) and then moving on to higher speeds as per requirements (position 2, 3 of switch). Switch off after operation. For unlocking the jar, press the jar downward, then turn it anti clockwise and lift the jar from the basic unit.

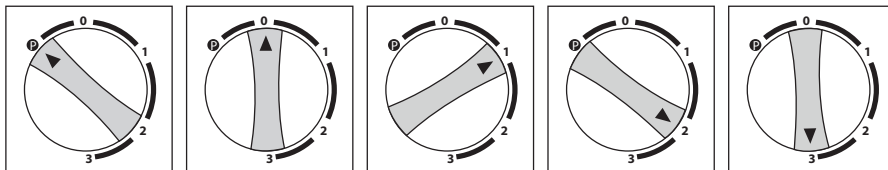


## HOW TO USE YOUR MIXER GRINDER

### Usage of Control Panel

The control panel is a 3 speed rotary switch with an inbuilt 4" inching position for whipping operation. For Whipping, turn the rotary switch in the anti clockwise direction.

For the usage of control panel refer following table / figures.



FUNCTION & PURPOSE	IMPORTANT INSTRUCTIONS
<b>DRY GRINDING</b> (To be done in medium jar) Roasted Coffee, Red Chili, Pepper, Bajra, Coriander Seed, Wheat for Porridge etc. Capacity: <b>Min.:</b> Up to blade level,. <b>Max.:</b> 1/2 jar.	<ol style="list-style-type: none"> <li>1. Ensure that the jar is absolutely clean and dry.</li> <li>2. While dry grinding, friction may heat up the jar, it has nothing to do with the motor. So don't worry.</li> <li>3. For fine grinding, sieve ground substance through a fine nylon sieve for consistency required. Leftover can then be put in the jar, regrind and sieve again.</li> </ol>
<b>WET GRINDING / LIQUIDISING</b> (To be done in large Jar) Wet grinding for Urad Dal paste for idli and Dosa, for soaked Raw/ boiled rice, Liquidising for fruit juices, soups cocktails, mild shakes with fresh fruits. etc. Capacity: <b>Min.:</b> 1/3 jar, <b>Max.:</b> 2/3 jar.	<ol style="list-style-type: none"> <li>1. Fix the dome on jar whenever in use.</li> <li>2. If ingredients need to be stirred during use, stop mixer, insert spatula and stir. You will find that such stirring may be necessary in wet grinding.</li> <li>3. To remove blade assembly, gently unscrew in clockwise direction.</li> </ol>

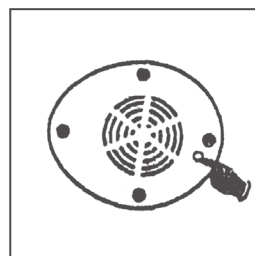
<b>Whipping / Churning</b> (To be done in large Jar) Frothy hot and cold coffee, fluffy Omelette, stiff egg whites, fresh cream and also butter churning and mayonnaise etc. <b>Capacity:</b> <b>Min.:</b> Up to blade level, <b>Max.:</b> 3/4 jar.	1. While whipping, use the rotary switch by turning it in anti clockwise direction. 2. The pulse is a momentary position and as long as it stays in position the motor will run. 3. For whipping & butter churning use speed 1 only.
<b>CHUTNEY GRINDING</b> (To be done in Small Jar) Chutney grinding, small quantity dry grinding etc. <b>Capacity:</b> <b>Min.:</b> Up to blade level, <b>Max.:</b> 1/3 jar	1. Hold the cover of jar firmly with your hands as the jar may vibrate.

## HOW TO FIX THE BLADES

To fit the blade, hold the jar coupler on the underside of the jar with one hand and hold the plastic nut of the blade with the spanner (provided on the handle of spatula). Tighten by rotating plastic nut anti clockwise, till the blade is firmly locked.

## OVER LOAD PROTECTOR

Your mixer grinder is protected against sudden overload. In case such a situation does occur, your MG will automatically trip off and overload indicator will be 'ON' and hence protect the motor. To restart the machine, please wait for 2-3 minutes to allow the motor to cool down and also remove the cause of overload. The red button of the circuit breaker switch located on the back side of the control panel mixer grinder has to be pressed for reoperation.



## CLEANING OF STAINLESS STEEL JARS

To prevent the shaft from getting stuck, once in a fortnight fill about half jar with luke warm 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 for about 30 seconds. This clears out particles sticking under the blade.



To remove blade assembly, gently unscrew in clockwise direction. Cleaning instructions for Dry Grinding Jar & Chutney Jar are same.

## **IMPORTANT NOTES**

1. Please note that initial empty running of jars will throw out some oil impregnated in bushes. Therefore, it is advised to thoroughly clean it before actual use.
2. Blending/ liquidizing operation should be done at first speed only. In case a higher speed is used then chances are that the lid may fly off.
3. Turmeric grinding should be done in medium & small jar only. For this break turmeric into small pieces before grinding.
4. Before starting the machine for the first time after long gap:
  - (i) Rotate the motor shaft by hand through the coupler so that it works smoothly.
  - (ii) After connecting, run machine at speed 1 for few seconds to ensure that the motor works properly.
  - (iii) Before fixing the stainless steel jar on the basic unit, rotate jar shaft by hand to make sure that it turns freely.



## NOTES

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**WARRANTY CARD**

This appliance is warranted for 2 year on product and 5 years on motor (motor warranty only applicable for MG 3753) against all manufacturing defects from the date of sale. In the event of any complaint, please contact Usha Care at Toll Free No. 1800 1033 111.

The warranty is valid only when:

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

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 parts.
- 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 & ADDRESS: \_\_\_\_\_  
\_\_\_\_\_

**USHA care®**

Toll free  
**1800-1033-111**

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