



# INSTRUCTION MANUAL

**MIXER GRINDER**

**MG 2573**





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.

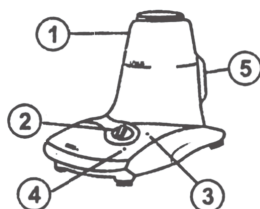
### DON'TS

- 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.
- The MG should not be made to 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

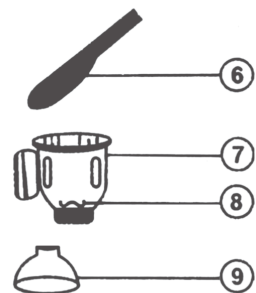
### BASIC UNIT

1. Basic Unit
2. Rotary Switch
3. Power Indicator
4. Overload Indicator
5. Cord winder
6. Spatula



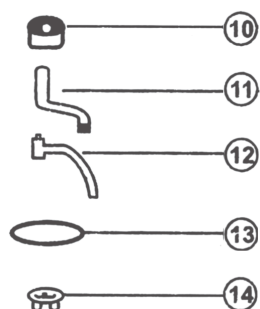
### MULTIPURPOSE JAR (1500 ml.)

7. Jar Assembly
8. Shaft Katori
9. Dome
10. Dome Cap
11. Dome Cap handle
12. Dome scraper
13. Rubber Ring
14. Coupler



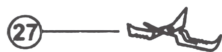
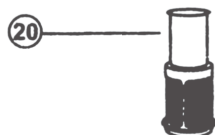
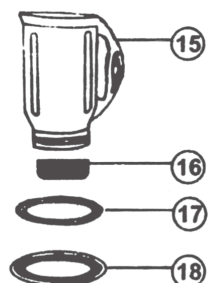
### BLENDING JAR (1500 ml.)

15. Blender jar
16. Lower socket
17. O ring top
18. O ring bottom
19. Blender Jar lid
20. Fruit Juicer
21. Blender blade Assembly.



### CHUTNEY JAR (400 ml.)

22. Jar Assembly
23. Blade / Shaft Assembly
24. Small Jar Lid
25. Rubber Ring
26. Blade knob
27. Chutney blade
28. Multipurpose blade
29. Whipping blade
30. Mincing blade
31. Blender Jar blade

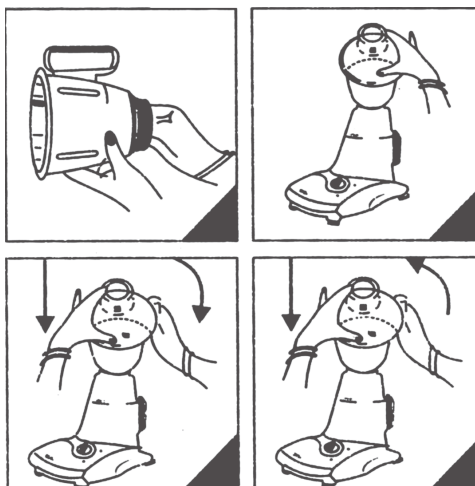


## TECHNICAL DATA

S. NO.	Items	Details
1.	Model Type and no.	Usha Mixer Grinder MG 2573
2.	Voltage	230V AC, 50 Hz
3.	Power Consumption	750W
4.	Motor	Universal 750W, 20000 RPM Approx. (Under no load)
5.	Speed Control	Rotary action switch with 3 speed + Whipper
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 anticlockwise and lift the jar from the basic unit.



## HOW TO USE YOUR MIXER GRINDER

FUNCTION & PURPOSE	IMPORTANT INSTRUCTIONS
<p><b>A. BLENDER JAR</b></p> <p><b>Juicing</b> Recommended for juicing of watermelon, musk melon, Sweet lime, oranges, pomegranate, lichi, tomatoes.</p> <p><b>Capacity:</b> Min. 250 gms</p> <p><b>Liquidising</b> Liquidizing for fruit juices, soups, cocktails, Milk shakes and fresh fruits.</p> <p><b>Capacity:</b> Min.: Up to blade level, Max.: 3/4 jar.</p>	<ol style="list-style-type: none"> <li>1. Ensure that the switch is on OFF position.</li> <li>2. Place the fruit juicer inside the blender jar such that it's four slots fits into the four ribs inside the blending jar.</li> <li>3. Press it down so that it is fixed properly.</li> <li>4. Fruits should be cut into small pieces before putting inside the fruit juicer for extracting the juice.</li> <li>5. Close the Jar Lid.</li> <li>6. Initially use low speed and then speed can be increased.</li> <li>7. After Juicing is done, pour the contents into a glass.</li> </ol> <ol style="list-style-type: none"> <li>1. Fix the lid on jar whenever in use.</li> <li>2. Add the ingredients for milkshakes, soups, cocktails and fresh fruits.</li> <li>3. Initially use first speed and then shift to higher one.</li> </ol>
<p><b>B. MULTI PURPOSE JAR</b></p> <p><b>Wet Grinding</b> Wet grinding for Urad Dal paste for idli and Dosa, for soaked Raw/ Boiled rice.</p> <p><b>Capacity</b> Min.: 1/3 jar, Max.: 2/3</p> <p><b>Whipping / Churning</b> Frothy hot and cold coffee, fluffy Omelette, stiff egg whites, fresh cream and also butter churning and mayonnaise etc.</p> <p><b>Capacity:</b> Min.: Up to blade level, Max.: 3/4 jar.</p>	<ol style="list-style-type: none"> <li>1. Fix wet grinding blade before starting.</li> <li>2. Fix the dome on jar whenever in use.</li> <li>3. 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>4. To remove blade assembly, gently unscrew in clockwise direction.</li> </ol> <ol style="list-style-type: none"> <li>1. Fix whipper blade before starting.</li> <li>2. While whipping use the rotary switch by turning it in anticlockwise direction.</li> <li>3. The pulse is a momentary position and as long as it stays in position the motor will run.</li> <li>4. For whipping &amp; butter churning use speed 1 only.</li> </ol>

<b>Dry Grinding</b> Roasted coffee, Turmeric, Red Chili, Pepper, Bajra, Coriander Seed, Wheat for Porridge etc. <b>Capacity:</b> Min.: Up to blade level, Max.: jar.	1. Fix multipurpose blade before starting. 2. Ensure that the jar is absolutely clean and dry. 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.
<b>Mincing</b> Mincing meat for kababs, Hamburgers, grating coconut, carrot, radish, onion, Cabbage, cucumber, almond, cashew nut, dry fruits, crushing ice and sherbets, cocktails. <b>Capacity:</b> Up to blade level Max.: jar	1. Fix mincing blade before starting. 2. When mincing meat, remove all bones and trim off fat before use. 3. Cut all meat/ vegetable into 1" cubes. 4. Do not overfill jar
<b>C. SMALL JAR</b> <b>Chutney Grinding</b> Chutney Grinding, small quantity dry grinding etc. <b>Capacity:.</b> Min.: Up to blade level, Max.: 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.

## OVERLOAD PROTECTOR

Your mixer grinder is protected against sudden overload. In case such a situation does occur, you 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 at the bottom of the mixer grinder has to be pressed for reoperation.



## **DOME SCRAPER**

Multipurpose Jar comes with a facility of dome scraper. Material which sticks around the dome while grinding can be scrapped off by rotating the scraper with the help of cap handle.

## **CLEANING OF STAINLESS STEEL JARS**

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.

## **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 dome may fly off.
3. While dry grinding friction may heat up the jar, it has nothing to do with the motor. So don't worry.
4. Before grinding break the turmeric into small pieces.
5. It is advised that seeds should be removed manually first before juicing of citrus fruits like oranges, sweet lime etc., as otherwise crushing of seeds can make the taste bitter.
6. 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

NOTES

## WARRANTY CARD

This appliance is warranted for 2 years on product and 5 years on motor 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  
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Certified Company

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