

HOW TO USE SUPER EXTRACTOR JAR



Figure 1 Align Filter grip to Jar Spout and lock Filter onto the Jar by turning clockwise.

Figure 2 Put ingredients into Filter. (If you are making fruit cocktail, you can put in different fruits such as apple, pineapple, lemon juice with mint leaves together).

Figure 3 Place Adaptor and close Lid firmly ensuring that Lid nose is aligned to Jar Spout as shown in the picture. Seat Jar Assembly on Top Cap ensuring that the Jar Base locks fit properly in the grooves of the Top Cap.

Figure 4 Inch 7 to 10 times till ingredients are shredded.

Figure 5 Open Lid, remove Adaptor, add required amount of water, (Do not exceed the max. indicated level) replace Adaptor, close Lid and run on Speed 1.

Second extraction is possible for coconut milk (For tamarind extract, remove seeds before extraction).

Figure 6 Remove Jar Assembly from Mixie by turning the Jar anti-clockwise and lifting the Jar off the Top Cap. Open Lid nose by twisting it up & Pour juice from the Jar (the pulp stays in the Filter).

Note: For butter churning, egg whipping, lassi.. use Whipper Blade without Filter.

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MADE IN INDIA

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INSTRUCTION MANUAL

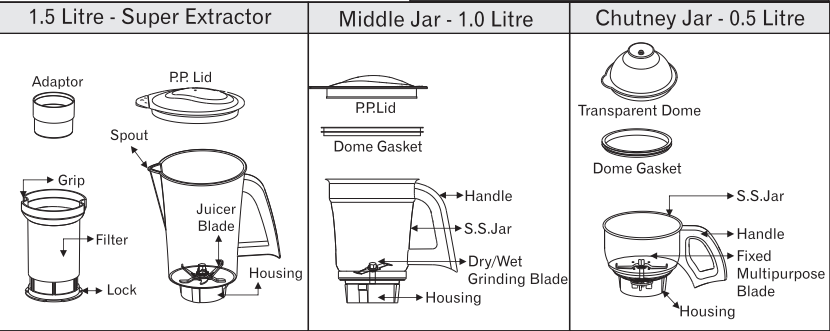
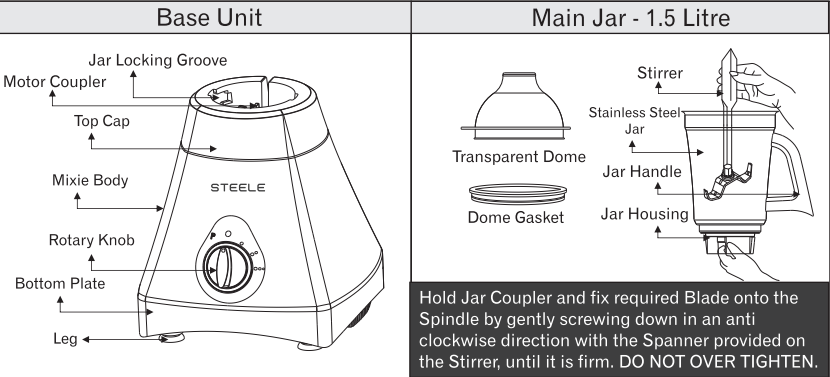
Technical Specifications:

Model & No.	: Steele Supreme - MG 208
Voltage	: 230V ~ 50 Hz.
Power Consumption	: 750 Watt
Insulation	: Class F
Protection	: Class I
Rating	: Ordinary total rated ON time 30 minutes (max), Continuous ON for 5 minutes (max.) and Off for 2 minutes (min.), Rest time 45 minutes
Motor	: Universal 750 Watt high power motor. No load speed 21,000 RPM (approx.) With load speed 11,500 RPM (approx.)
Material of Body	: Stainless steel & ABS
Material of Jars	: Stainless steel & transparent plastic
Blade Assemblies	: Stainless steel, machine ground and polished.
Speed Controls	: Rotary switch with 3 speed and incher.
Flex Cord	: PVC insulated 3 Core flexicord with plugtop & earthing
Country of Origin	: INDIA

In pursuance with our policy of continuous product improvement, specifications are subject to change without notice.

Gross Weight	6.5 Kgs. (approx.)
Size of Carton	445mm(L) x 245mm (W) x 385mm (H)
Guarantee	2 Years

Know your Preethi Steele Supreme



Note:
Jar Placing : Place the Jar on the Top Cap, Ensuring that the locks fit properly in the Jar locking Grooves of the Top Cap.
Dome : Ensure that the Dome Gasket is properly fitted and hold Dome gently while operating
Speed Control : Turn Rotary Switch clockwise for speed 1,2 or 3 as desired. Inching-Turn Rotary Switch anti-clockwise for a few seconds and release or momentary operation. *(Inching is especially useful for wet grinding of chutneys, crushing ice, etc.,)*

Jar Capacity					
Jar	Size	Rated Capacity			
		Dry	Wet	Liquidise	Whip
Big Jar	1.5 Litre	0.5 Litre	0.5 Litre	1.0 Litre	4-8 Eggs
Medium Jar	1.0 Litre	0.5 Litre	0.4 Litre	-	-
Super Extractor	1.5 Litre	-	-	0.7 Litre	4-8 Eggs
Chutney Jar	0.5 Litre	0.3 Litre	0.2 Litre	-	-

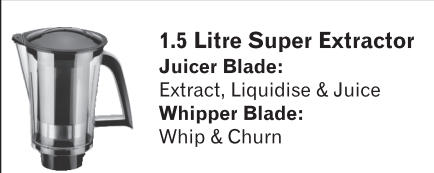
*Minimum capacity for all the above at-least up to blade level

Caution:

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 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.

How to use your Preethi Steele Supreme

PREETHI is provided with PVC insulated flexicord with plugtop, Plug the Power Cord to a 230 V ~ 50 Hz supply only. If the supply cord is damaged, it must be replaced by the manufacturer or its authorised service agent only in order to avoid a hazard.

Jars & Blade Description:	
 1.5 Litre Jar Dry / Wet Grinding Blade: Dry Grind, Wet Grind, Liquidise & Crush Ice	 1.5 Litre Super Extractor Juicer Blade: Extract, Liquidise & Juice Whipper Blade: Whip & Churn
 1.0 Litre Jar Removable Dry/Wet Grinding Blade: Dry / Wet Grind, Liquidise & Crush Ice	 0.5 Litre - Chutney Jar Fixed Multipurpose Blade: Dry / Wet Grind Small Quantities

Grinding Instructions:

ROASTED CEREALS, RAW RICE, DAL, CHILLI POWDER, GARAM MASALA, DHANIYA JEERA POWDER, CURRY LEAF POWDER, COFFEE POWDER, SAMBAR / RASAM POWDER...

- Ensure Blade, Jar, Lid and ingredients are totally dry.
- Run on Speed 3.
- 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.
- Drain water from ingredients.
- Run on Speed 3 adding water gradually when required.
- If Material sticks to the sides of the Jar, stop and stir using Stirrer, run again.
- Ensure free circulation by adding enough water.
- Do not allow batter to get heated up.
- Do not add too much water, where thick paste is required.
- Grind twice if quantity is more.

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.



COCONUT, TOMATO, ONION, CORIANDER, MINT CHUTNEY

- Inch 5 to 7 times to powder ingredients.
- Then add water as required.
- Grind on Speed 3



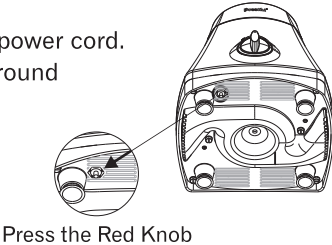
VEGETABLE, FRUIT JUICES, LASSI, COCONUT MILK, TAMARIND EXTRACTION MILK SHAKES, EGG WHIPPING & BUTTER CHURNING ETC. (SUPER EXTRACTOR)

- The Juicer Blade and Filter should be used only for extraction and juicing.
- The Whipper Blade can be used only for whipping / churning.
- For whipping/churning run on Speed 1 only.

Overload Protector

If the Mixie stops while in usage due to operation of the Overload Protector, then:

1. First switch OFF the Mixie & unplug the power cord.
2. Remove some material which is being ground from the Jar decrease the load.
3. Wait for 3 - 5 minutes.
4. Lift the Unit and press the RED KNOB projecting out of Bottom plate.
5. Re-start the Mixie.



1. When operating the Grinder for the first time or after long storage or when the Grinder has been shifted over a long distance, rotate the Motor Shaft by hand through the Motor Coupler, until the Motor Shaft rotates freely.
2. Unplug from power socket before fixing, removing attachments and also while cleaning or when not in use.
3. **Ensure that the locks of the Stainless Steel Jar Housing are properly seated in the locking grooves provided inside the Top Cap and Dome is fixed properly on the Jar before starting the Grinder.**
4. **Ensure Blade is fitted properly before running.**
5. When using Filter always use with Adaptor.



1. Do not touch moving parts, while operating Grinder.
2. Do not overload Grinder. When hot air emanates from Turbo Vents provided at sides of Bottom, switch off the Mixie and wait for 3-5 minutes, before re-starting.
3. Do not remove Dome and add solid ingredients, when the Motor is running.
4. Do not operate with damaged Power Cord.
5. Do not tamper or attempt to repair Grinder on your own, Contact nearest Preethi Customer Care Centre.
6. Do not grind hot ingredients in the Grinder.
7. Do not run the Grinder without Top Dome/Lid fixed on the Jar.
8. Do not place the Jar on Top cap of Basic unit when the Switch is in "ON" Condition.
9. Never put your hand inside the Jar, without switching OFF the power supply.
10. Do not run without locking the Filter properly.
11. Do not pierce Filter with sharp objects while cleaning.

Cleaning the Mixer Body and Top Cap

1. Clean Body and Top Cap with a damp cloth and wipe dry.
2. Do not use abrasives or water for cleaning.

Cleaning the Stainless Steel Jars and Blades

1. Fill in ½ litre of water and a teaspoon of any mild cleaning powder.
2. Run the Mixie on Speed 1 for 30 seconds, leaving the Blade fixed to the Spindle of the Stainless Steel Jar.
3. Rinse and dry.
4. Always store Jars in inverted position to allow water to drain off.