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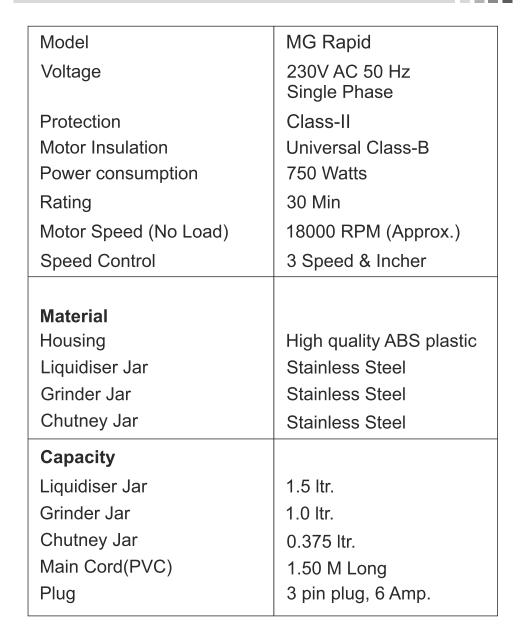
Incase of any suggestion / complaint, please contact customer care at 1860 330 9999 or e-mail at customercare@sunflame.com or write in at the above address.

www.sunflame.com



Instruction Manual

TECHNICAL SPECIFICATIONS



Please read all the instructions carefully before initial use.

SAFETY PRECAUTIONS



- Always unplug the machine from the power outlet before re-installing or removing the blades and before cleaning.
- Never touch the moving parts, blades or disc. Keep hands, hair, clothing, spatula
 and other utensils away from the Sunflame Mixer Grinder during operation, to
 avoid personal injury or any damage to the machine.
- Fit the blade assembly on the shaft of the large jar only after it is properly attached onto the basic unit. Always fix and remove blades with the help of the other end of spatula.
- Do not use your Sunflame Mixer Grinder without lids in place, over the jars.
- Do not use your Mixer Grinder on wet surfaces, to prevent electrical hazards.
- Do not try to attach or remove the jar while the motor is running.
- Supervise your Sunflame Mixer Grinder closely while in use. Do not leave it alone while in operation.
- Do not run the Sunflame Mixer Grinder without any load.
- Never place any cloth or plastic sheet under the basic unit, as it may get sucked up and block the ventilation holes in the base, during operation.
- Never use attachments that are not recommenced by Sunflame.
- Never wash or immerse the motor unit in water.
- The motor rating is for 30 minutes continuous operation. If you need to run it for a longer time, please give 5-10 minutes rest to the machine.
- The grinder jar may heat up during dry grinding due to friction (it has nothing to do with the motor). Let it cool for a few seconds and then remove.

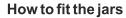


PARTIDENTIFICATION

After unpacking your Sunflame Mixer Grinder, go through the following checklist to familiarize yourself with all the parts.

- 1. Liquidizing Jar with Transparent Dome Lid
- 2. Main Body / Motor Unit
- 3. Vacuum Pads
- 4. Three Speed Control with Incher
- 5. Clip Lock
- 6. Dry Grinder Jar with Transparent Lid
- 7. Chutney Jar with Transparent Lid
- 8. Overload Protection Switch

HOW TO OPERATE AND CLEAN



Hold the jar and check if the blade moves freely and rotates. Place the ingredients in the jar. Cover the jar with lid. Place the jar on the motor unit and then turn it clockwise to lock it in the top socket. Plug in. Support lid gently by hand and switch on using the slowest speed and then move on to a higher speed as per requirements. Switch off after operation. For unlocking the jar, turn it anticlockwise.

How to use liquidizing jar

- This jar can be used for making of milkshakes, soups, cocktail, purees etc. It can also be used for making of batter from soaked rice and dal. The minimum capacity is 1/3 of jar.
- Fill the jar with the solids to be liquidized such as tomatoes.
- Fit the jar on the main unit.
- · Place the lid on the jar.
- If needed, more water can be added. Now switch on the mixer for one minute and you will get finely blended juices and purees.
- If ingredients need to be stirred during making of rice and dal batter, stop mixer, insert spatula and stir.

How to use dry grinding jar

- This jar can be used for grinding black pepper, roasted coffee beans, turmeric, coriander, red chillies etc. The jar should not be filled more than $\frac{1}{2}$ of the total capacity.
- Ensure that the jar is absolutely clean and dry.
- Fill the jar with ingredients. Place the lid on the jar and fit the jar on the main unit.
- Grind at low speed for 15 seconds and move to higher speeds.
- For turmeric, first break it into smaller pieces before starting to grind.

How to use chutney jar

- This jar can be used for processing small quantities of dhania, coconut, green chilies, etc. and chutney. The jar must be filled up to the blade level. The jar should not be filled more than $\frac{1}{2}$ of its capacity.
- Put the ingredients into the chutney jar.
- · Add a small quantity of water during making of chutney.

- Put the lid on the top of the jar and fit the jar into the main unit.
- Stir the ingredients if necessary with spatula.
- The ingredients to be processed should not be too large. Cut / break ingredients into small pieces.

Cleaning of the jar

- Pour a little soap and water into the jar, close the lid and run it on the main unit a t 1st position. This dislodges the food particles lodged inside the jar.
- Remove the jar and pour out the soap solution and rinse with tap water.
- Wipe the area along the blades with wet cloth and then dry.
- Wipe the body with a soft damp cloth and then dry.

Other Safety Considerations

- To protect against fire, electric shock and personal injury, do not immerse cord, plug or body in water or other liquid.
- Do not operate the appliance with a damaged cord or plug or after the appliance has been damaged in any manner.
- Do not use accessories not recommended by the manufacturers, as there is a danger of fire, electric shock or personal injury.
- Do not place any part of the appliance on or near a hot gas or electric stove or in a heated oven.

Children

- Do not allow children to use this Mixer Grinder. Children are vulnerable in the kitchen, particularly when unsupervised.
- Teach children to be aware of dangers in the kitchen. Warn them of the dangers
 of reaching up to areas where they cannot see properly or should not be
 reaching.

Mains Lead

- The mains lead should reach without straining the connections.
- Do not let the mains lead hangover the edge of a worktop where a child could reach it
- Do not let the lead run across an open space e.g between a low socket and table
- Do not let the lead run across a cooker or toaster or other hot area, which might damage the cable.

Electrical Requirements

• Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply, which must be A.C. .

Overload Protector

- The Mixer Grinder is protected against the sudden overloads. In case such a situation occurs, then your mixer grinder will automatically turn off.
- To restart the unit, please wait for 2-3 minutes to allow the motor to cool down and also remove the cause of overload. Press the button located at the bottom of the mixer grinder to restart the unit.

IMPORTANT NOTE

