

## How to use your Super Extractor :



**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).

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**Preethi**  
**STEELE**  
SUPREME 750

LIFELONG  
FREE  
SERVICE

India's  
No.1  
Mixie  
Grinder  
Brand

**5 YEAR**  
WARRANTY  
ON THE MOTOR

the evolution of STEELE

Harmony in  
Black & Steel



New  
750 W  
Motor

for ultimate wet & dry  
grinding performance

Strong Nylon Couplers

Extra Sturdy Handles

Super Extractor



2 YEAR  
PRODUCT  
GUARANTEE

Ultimate confidence for daily food preparation

## INSTRUCTION MANUAL

### Technical Specifications:

Model Number	: Steele Supreme -MG208
Voltage	: 230V ~ 50 Hz.
Power Consumption	: 750 Watt
Insulation	: Class F
Protection	: Class I
Protection against dust and moisture	: Ordinary
Protection against ingress of water	: IPX0
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	: 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 flexicord with plugtop
Country of Origin	: INDIA

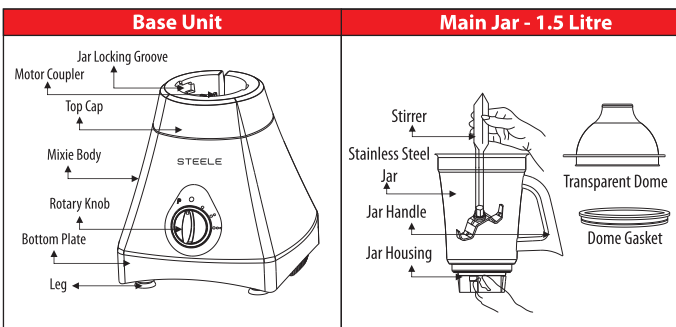
In pursuance with our policy of continuous product improvement, specifications are subject to change without notice.

Gross Weight	6.5 Kgs. (approx.)
Size of Carton	445mm(L) x 245mm (W) x 385mm (H)
Guarantee	2 Years on Product
Warranty	5 Years on Motor

MADE IN INDIA

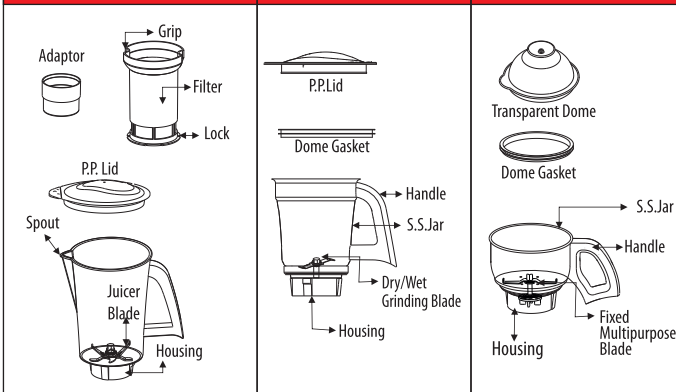
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## Know your Preethi Steele Supreme 750



**Hold Jar Coupler and fix required Blade onto the Spindle by gently screwing down in an anti clockwise direction with the Spanner provided on the Stirrer, until it is firm. DO NOT OVER TIGHTEN.**

### 1.5 Litre - Super Extractor Middle Jar - 1.0 Litre Chutney Jar -0.5 Litre



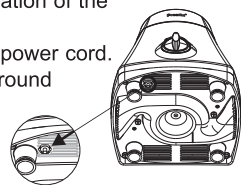
#### Note:

- 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.,)

### 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 KNOB projecting out of Bottom plate.
5. Re-start the Mixie.



Press the Knob

### Standard Recipes

No.	Jar Capacity	Recipe	Quantity	Speed	Time
1.	Big Jar (1.5 Litre)	Urad Dal	200g + 450ml water soaked for 6-8hrs. Add 50ml water	P,1,2,3	5.0 min
		Rice	250g + 282ml water soaked for 6-8hrs. Add 50ml water	P,1,2,3	5.0 min
2.	Medium Jar (1.0 Litre)	Garam Masala	150g of assorted spices roasted and cooled	P,1,2,3	2.0 min
		Wet Masala	150g onion + 100g tomato	P,1,2,3	2.0 min
3.	Small Jar (0.50 Litre)	Ginger garlic paste	50g ginger + 50g garlic	P,1,2,3	1.5 min
4.	Appliance not suitable for Whisking Egg Whites				
<b>Jar</b>		<b>Capacity</b>	<b>Wet Max. Rated Capacity</b>	<b>Dry Max. Rated Capacity</b>	
Super Extractor		1.50 Litre	0.60 Litre	NA	

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

### How to use Preethi Steele Supreme 750

**Wash before 1st use:** Take some warm soapy water in the jar so that blade is completely immersed and close it with lid. Fix the jar in the main unit & run it for a minute. Then pour out the soapy water & fill it with clean water and repeat this process till any trace of soap is removed.

PREETHI is provided with PVC insulated flexicord with plugtop. Plug the power cord to a 230V~50Hz 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.

#### 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, (Blender Jar)**

- ▶ The juicer Blade and Filter should be for extraction and juicing.



**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.



1. When operating the Grinder for the first time or after long storage or when the Mixie 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 Mixie.**
4. **Ensure Blade is fitted properly before running.**
5. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
6. Always unplug the appliance after use.
7. In Super Extractor - When using filter always use adaptor



1. Do not touch moving parts, while operating Mixie.
2. Do not overload Mixie. When hot air emanates from the opening on the Top Cap, 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 Base 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 place the appliances on an unstable surface.
11. Do not move the appliances during operation.
12. This appliance should not be used 2000metres above the sea level.
13. Children should be supervised to ensure that they do not play with the appliance.
14. Cleaning and user maintenance shall not be used by children. Keep the appliance and its cord out of reach of children.
15. Do not use the appliance when the mains cord, the plug or other components are damaged. Only the company or service center authorized by Preethi must replace it.
16. Never touch food in the jar by hand. Always use a spatula.
17. Never leave the appliance running unattended.
18. Keep the appliance away from the source of heat like gas or electric stove.
19. Do not run the appliance with the jar empty.
20. Never load the jar with ingredients beyond the maximum level (See "Guide to Function" on same page for standard recipes details).
21. Do not use any attachment other than those provided or recommended by the manufacturer. It may cause hazards.
22. In Super Extractor- DO not run without locking Filter properly.
23. In Super Extractor: Do not pierce filter with sharp objects while cleaning.

### Cleaning the Mixer Grinder

1. Clean Mixer Grinder 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.