



## JUICER MIXER GRINDER

JM500XJ3

Instruction Manual

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Dear Customer,

Congratulations!

You are now the proud owner of USHA Juicer Mixer Grinder

Innovatively designed, using only the highest quality material and components, your USHA Juicer 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



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## KNOW YOUR JUICER MIXER GRINDER

### DESCRIPTION OF PARTS

#### JUICER UNIT

1. Feeder Opening
2. Pusher
3. Juicer Mesh
4. Spout
5. Top Cover
6. Mid Housing

#### BASIC UNIT

7. Rotary Switch
8. Pulp Container

9. Lid Lock

10. Overload Protection Switch

11. Spatula

#### BLENDER JAR

12. Blender Jar Cover
13. Blender Jar
14. Blending Blade
15. Jar Collar

#### MULTIPURPOSE JAR

16. Multipurpose Jar Cover

17. Multipurpose Jar with  
Blade Assembly

18. Jar Collar

#### DRY GRINDER JAR

19. Chutney Jar Cover
20. Chutney Jar with Blade  
Assembly
21. Jar Collar



### KEY FEATURES

1. Wattage – 500 W.
2. 100% copper motor.
3. Detachable Transparent Pulp Container for Convenience.
4. 5 years warranty on motor with Free Home Service.
5. 2 SS jars with flow breaker for Fine Grinding.
6. Break Resistant Transparent PC Blender Jar.
7. Stainless Steel- Hygienic Juice mesh.
8. 3 Step Rotary speed control with pulse function.
9. Overload Protection for Motor Safety.
10. Antiskid rubber feet for stable operation.

## IMPORTANT PRECAUTIONS

### Do's

- Place your JMG 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 and keep JMG away from direct heat and sun.
- Before operating the juicer ensure that the mesh assembly is properly seated.
- In dry grinding, friction may heat up the jar. It has nothing to do with the motor, so do not worry.
- Remember JMG 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, operate the machine only as per specified voltage (230 Volts).
- Ensure that cover / cap locks are securely clamped and hold down lightly while JMG is in operation.

### DON'TS

- Do not run the product unless jar is in position. Lids too should be firmly placed.
- Do not allow children to handle JMG.
- Do not burden motor with loads heavier than those specified in the instructions.
- Do not use any metal objects, like knife etc. to clean the filter mesh, as it may get damaged.
- JMG should not be made to run more than the specified rating 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.
- Never lay any thin plastic sheet or cloth under the basic unit. It may get sucked up and block ventilation holes in the base.
- Do not run JMG without any ingredients.
- Do not attempt to repair JMG at home or allow any unauthorised person to do it either. In the event your JMG needs attention, contact Usha Care.

## OPERATING INSTRUCTIONS

### OPERATING YOUR JUICER MIXER GRINDER

#### UNPACKING YOUR JUICER MIXER GRINDER

Carefully unpack your Juicer Mixer Grinder, as blades are very sharp.

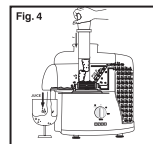
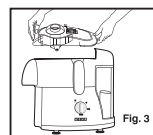
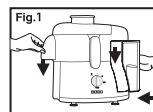
#### Assembly

**WARNING:** Make sure that the juicer mixer grinder is switched off and unplugged.

1. Clean the juicer mixer grinder attachments before using it for the first time with damp cloth.
2. Insert the juicer mixer grinder blades into the appropriate jar and turn until it locks into position.

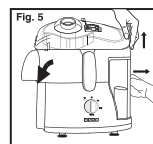
#### How to use the juicer

- Place Juicer housing and the pulp container on the basic unit.  
Put spout cover in position. Place glass or bowl under spout (Fig. 1).
- Place filter mesh into the housing and push down slightly so that the mesh fits and locks properly on the lower coupler of the motor housing.  
Rotate the mesh a little to see that it fits properly. (Fig. 2).
- Place top cover onto Juicer housing and lock side clamps (Fig. 3).
- Wash and cut ingredients to fit in feeder opening.
- Plug in and Switch on the machine at first Speed (Position-1). Push ingredients into the feeder with the help of the pusher (Fig. 4).
- At the end of the operation, switch off the Juicer-Mixer- Grinder and unplug.



#### Caution:

- Do not use fruits such as bananas & peaches which produce a thick paste that can clog the filter mesh.
- Remove pulp from the pulp container whenever it is full. Stop machine

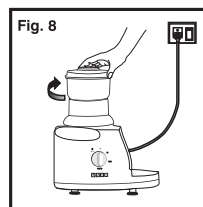
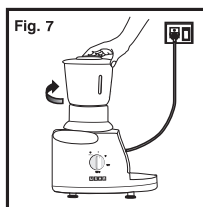
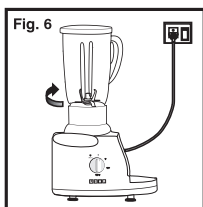


before removing pulp container. (Fig. 5).

- Always cut the Fruit in to the small pieces so as to pass through the feeder opening.

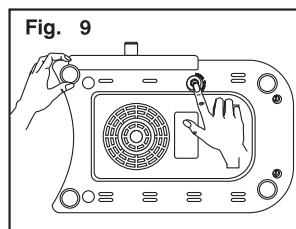
### How to use the mixer / grinder

- Place ingredients in blending / multipurpose / chutney jar and put lid in position.  
Place jar on basic unit and turn the jar.
- Switch off after blending / grinding. Unplug. Unlock and lift the jar from the basic unit.  
Pour out the contents (Fig. 6/7/8).



### MOTOR OVERLOAD PROTECTION

The juicer mixer grinder is fitted with a heavy duty universal motor using a winding wire that can withstand extremes of temperatures. Therefore, the chances of motor failure are extremely rare. It is however possible that the mixer motor may get overloaded when you attempt to grind quantities in excess of normal. The motor of the Juicer- Mixer- Grinder is protected by a resetting type Overload Protection Switch. In case of overloading, the Overload Protection Switch disconnects the power supply to the motor. In such an eventuality, switch off the supply. Remove the excess load or add water to the ingredients, if the recipe so permits. Wait for a few minutes. Reset the Overload Protection Switch located below the base plate and restart the mixer. (Fig. 9).



## CARE AND CLEANING

### CLEANING OF MIXER & GRINDER JARS

After each use it is desirable to wash and thoroughly clean the jars.

For cleaning, fill up the jar with water up to half its capacity. A small quantity of detergent or liquid soap will help clean better, especially after use with sticky or oily foods. Fix the jar on the mixer-grinder base and run for about 15 to 20 seconds. The blade rotating at high speed in water, will clean the jar thoroughly and remove all food material stock on the blade assembly. Do not use scouring powder to clean the jars as it would leave marks. To remove traces of water from the blade assembly, run the mixer-grinder with the empty jar for 10 seconds.

Clean the jar lid with a dry cloth to avoid unpleasant odour when the mixer is taken up for use again. Do not wash the base unit or immerse it in water as it could cause electrical hazards. Wipe the base unit clean with a damp cloth to remove stains, if any and then wipe with a dry cloth to keep the base unit dry and clean.

## MISCELLANEOUS

### TROUBLESHOOTING

If your juicer mixer grinder malfunctions or fails to operate, check if the juicer mixer grinder is plugged in properly. Try unplugging the juicer mixer grinder and then plug it back.

Other than the recommended cleaning, no further user maintenance should be necessary. If for any reason your juicer mixer grinder should require repairs, do not try to fix it yourself. Please contact your nearest company service centre or call our toll-free no. 1800 - 1033 - 111

### TECHNICAL DATA

PRODUCT SPECIFICATIONS AND TECHNICAL DETAILS	
<b>Model No.</b>	<b>JM500XJ3</b>
<b>Voltage</b>	230V Ac - 50 HZ
<b>Motor</b>	Universal
<b>Power Consumption</b>	500 W
<b>Rating</b>	30 Minutes (5 minutes ON, 2 minutes OFF)
<b>Speed Control</b>	Rotary Type, 3 speed with pulse

Note: In view of USHA policy of continual development, specifications may change without notice.



RECOMMENDED USAGE CAPACITY - JARS				
Jar Type	Actual Capacity	Recommended Jar Capacity		
		Dry Grinding	Wet Grinding	Blending
Blending Jar	1.5 L	NA	NA	2 Banana(Approx 200 gm) / Mango with 500 ml Milk / Water
Multipurpose Jar	1.0 L	200 Gms Turmeric/ Spices Grinding	150 gms of Urad Dal + 350 ml water	0.4 L
Chutney/Small Jar	0.4 L	50 Gms Turmeric/ Spices Grinding	100 gms of Coconut/Onion	NA

## WARRANTY CARD

This appliance is warranted for 2 year 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:

**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.

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Liability for consequential loss or damage is neither accepted nor implied.

S.NO: \_\_\_\_\_ DATE: \_\_\_\_\_

CASH MEMO: \_\_\_\_\_

DEALER'S NAME AND ADDRESS: \_\_\_\_\_

OWNER'S NAME & ADDRESS: \_\_\_\_\_

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