



INSTRUCTION MANUAL

MIXER GRINDER

MG 3053 COLT



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 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 might 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 MG during steadier voltage stretches.
- Hold down the jar cover lightly with hand while mixer is in operation.

DO NOT's

- 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 these specified in the instructions.
- Do not run the MG without any load.
- 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.
- While doing liquidizing jobs, do not exceed speed 1.
- 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.
- 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.

PARTS LIST

BASIC UNIT

1. Basic Unit
2. Speed Switch with Pulse
3. Overload Switch
4. Cord Plug
5. Switch mounting plate
6. Spatula

BLENDING JAR (large)

7. Blending/Whipping Jar Assembly
8. Shaft Katori
9. Lid 1500ml Jar
10. Ring 1500ml Jar
11. Coupler
12. Wet Grinding Blade

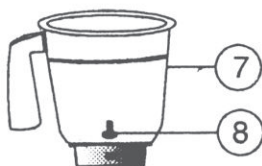
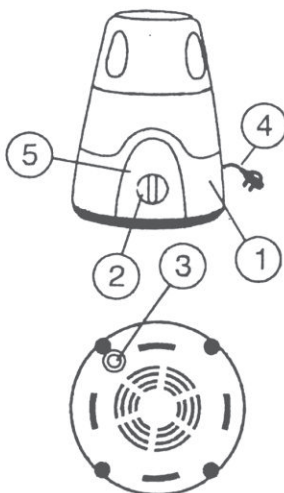
GRINDING JAR (Medium)

13. D.G. Jar Assembly
14. D.G. Jar Lid
15. D.G. Rubber Ring
16. Dry Grinding Blade

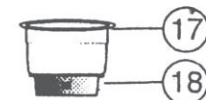
SMALL QTY. GRINDING JAR

17. Small D.G. Jar Assembly
18. Blade / Shaft Assembly
19. Small Jar lid
20. Small Rubber Ring
21. Blade Knob

BASIC UNIT / BLENDING JAR



DRY GRINDER JAR

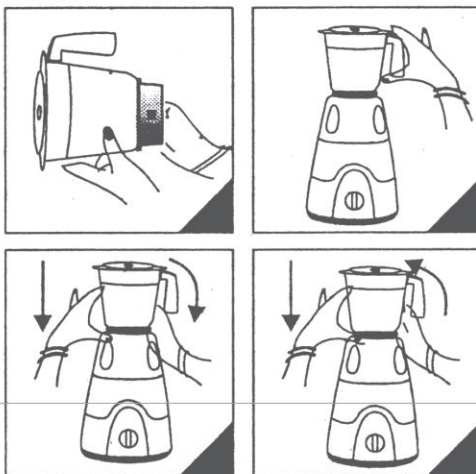


TECHNICAL DATA

S. No.	ITEMS	DETAILS
1.	Model Type & no.	USHA Mixer Grinder MG 3053 Colt
2.	Voltage	230V AC, 50 Hz
3.	Power Consumption	500 Watts
4.	Motor	Universal 500 W, 18000 RPM approx. (under no load)
5.	Speed Control	3 Speed with rotary action switch with whip
6.	Material of jars	Stainless steel - polished
7.	Material of blades	Stainless steel - polished
8.	Overload Protector	Resetting type

HOW TO FIT JARS

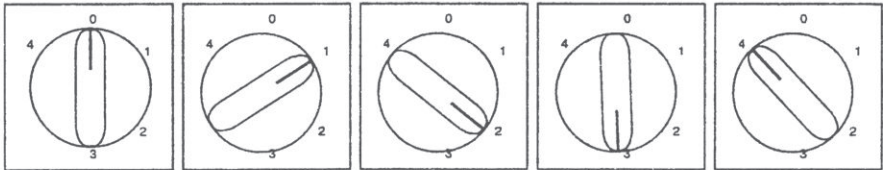
Hold the jar in one hand and check if the blade moves freely and rotates. Place ingredients in the Steel Jar. Cover the Jar lid. Place jar on the basic unit, press it slightly downward and then turn it clockwise to lock it in the top body socket. Plug in, support cover gently by hand and switch on using the slowest speed (position 1 off switch) and then moving on the 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

Usage of Control Panel

The control panel is a 3 speed rotary switch with an inbuilt whip position for whipping operation. For whipping, turn the rotary switch in the anticlockwise direction. For the usage of control panel refer following table/figures.



FUNCTION & PURPOSE	IMPORTANT INSTRUCTIONS
<p>DRY GRINDING (To be done in medium jar) Roasted Coffee, Red Chili, Pepper, Bajra, Coriander Seed, Wheat for Porridge etc. Capacity: Min.: Upto blade level,. Max.: $\frac{2}{3}$ jar.</p>	<ol style="list-style-type: none"> 1. Ensure that the jar is absolutely clean and dry. 2. While dry grinding, friction may heat up the jar, it has nothing to do with the motor. So don't worry. 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. 4. Max. Dry Grinding time: 2 min.
<p>WET GRINDING / LIQUIDISING (To be done in large Jar) Wet grinding for Urad Dal paste for idli and Dosa, for soaked Raw/ boiled rice, Liquidizing for fruit juices, soups, cocktails, mild shakes with fresh fruits etc. Capacity: Min.: 1/3 jar, Max.: 2/3 jar.</p>	<ol style="list-style-type: none"> 1. Fix the dome on jar whenever in use. 2. 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. 3. To remove blade assembly, gently unscrew in clockwise direction. 4. Max. Wet Grinding time: 5 min.

<p>Whipping / Churning (To be done in large Jar) Frothy hot and cold coffee, fluffy Omelette, stiff egg whites, fresh cream and also butter churning and mayonnaise etc. Capacity: Min.: Up to blade level, Max.: ¾ jar.</p>	<ol style="list-style-type: none"> 1. While whipping use the rotary switch by turning it in anticlockwise direction. 2. The pulse is a momentary position and as long as it stays in position the motor will run. 3. For whipping & butter churning use speed 1 only.
<p>CHUTNEY GRINDING (To be done in Small Jar) Chutney grinding, small quantity dry grinding etc. Capacity: Min.: Up to blade level, Max.: 1/3 jar</p>	<ol style="list-style-type: none"> 1. Hold the cover of jar firmly with your hands as the jar may vibrate. 2. Max. Chutney Grinding time: 2 min.

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 anticlockwise, till the blade is firmly locked.

OVER LOAD PROTECTOR

Your mixer grinder is protected against sudden overload. In case such a situation does occur, your 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 on the back side of the control panel, mixer grinder has to be pressed for reoperation.



CLEANING OF STAINLESS STEEL JARS

To prevent the shaft from getting stuck, once in a fortnight 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. Cleaning instructions for Dry Grinding Jar & Chutney Jar are same.

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. Turmeric grinding should be done in medium & small jar only. For this break turmeric into small pieces before grinding.
4. Before starting the machine for the first time or 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 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

1800-1033-111

usha_care@ushainternational.com

USHA INTERNATIONAL LTD.

Plot No.15, Institutional Area Sector 32 Gurgaon - 122 001 (Haryana) Tel : +91-124-4583100 Fax : +91-124-4583200

E-mail : corporate@ushainternational.com Website : www.usha.com

Regd. Office : Surya Kiran Building, 19 Kasturba Gandhi Marg, New Delhi (India) Tel : +91 11 23318114 Fax : +91 11 23318118

ISO 9001:2008
Certified Company



Fans • Sewing Machines • Home Appliances • Engines & Pumpsets • Electrical Motors & Pumps • Water Coolers & Dispensers
• Inverters • Cook Tops, Hobs & Hoods • Auto Components

USHA

® Registered Trademark and Copyright of USHA INTERNATIONAL LTD.



® Registered Trademark of USHA INTERNATIONAL LTD.