



Instruction Manual & Warranty Card



Atomberg Technologies Pvt Ltd

Corporate office:

Rupa Solitaire, Office No. 1205

Millenium Business Park

Mahape, Navi Mumbai, Maharashtra 400 710

Manufacturing unit:

Plot No. D-130 A and B, TTC Industrial Area

Shirawane, Navi Mumbai 400 706

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Congratulations

on your smartest purchase ever!

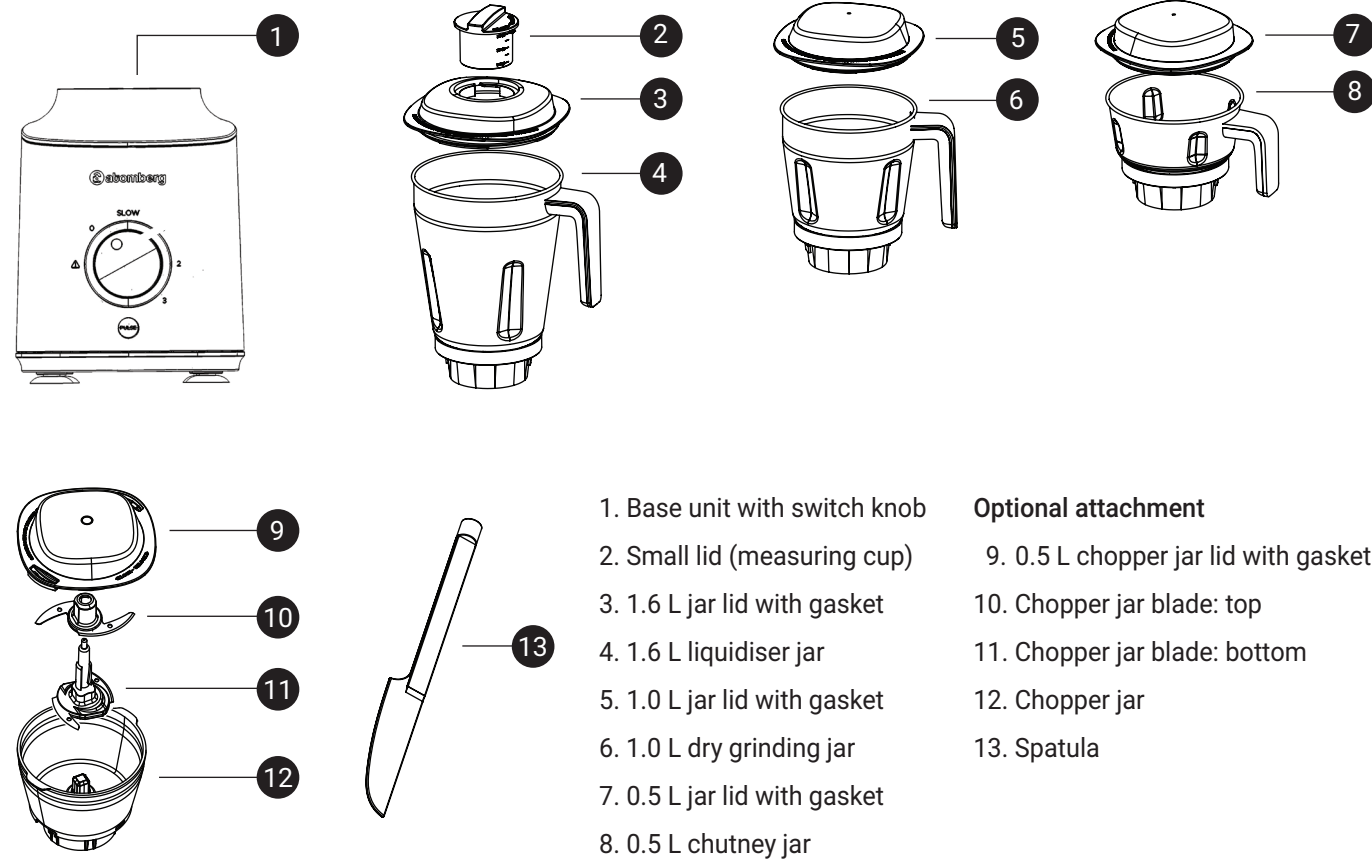
Please don't stop showing us off.

For everything you need to know,
please read the guidelines.

Please do save this booklet as this
also doubles up as a warranty card!



1. What this box contains



1. Base unit with switch knob
2. Small lid (measuring cup)
3. 1.6 L jar lid with gasket
4. 1.6 L liquidiser jar
5. 1.0 L jar lid with gasket
6. 1.0 L dry grinding jar
7. 0.5 L jar lid with gasket
8. 0.5 L chutney jar

Optional attachment

9. 0.5 L chopper jar lid with gasket
10. Chopper jar blade: top
11. Chopper jar blade: bottom
12. Chopper jar
13. Spatula

2. Product specifications

Model No.: MG 1
Voltage: 230 V
Frequency: 50 Hz
Power: 485 W
Motor type: Inverter Technology motor

No load RPM

Speed	Stainless steel jars	Chopper jar
Slow	5000	2000 RPM optimised RPM for all speeds
Max. speed	18000 speed control	

Switch knob: Rotary switch with slow, 1st, 2nd, 3rd speeds and a pulse button.
Insulation: Class F
Protection: Class I
Rating: Total rated ON time 30 minutes (max.), continuous ON for 3 minutes (max.) and OFF for 2 minutes (min.).

Material of body: ABS body
Material of jars: Stainless steel
Power cord: PVC insulated 3 core flex cord with plug-top & earthing
Country of origin: India

Jar capacity

Jar	Size	Rated capacity	
		Dry	Wet
Liquidiser jar	1.6 L	0.8 L	0.6 L
Dry jar	1.0 L	0.5 L	0.4 L
Chutney jar	0.5 L	0.3 L	Not recommended
Chopper jar	0.5 L	0.3 L	Not recommended

Gross weight	5.5 KG [approx.]
Size of carton	505 X 255 X 320 mm
Warranty	2+1* years on motor and product

Caution: This is not intended for use by persons [including children] with reduced physical, sensory or mental capabilities. Or by those with lack of experience and knowledge; unless they are under supervision or have been given instructions concerning use of the appliance by a person responsible for their safety. Children should always use this under strict supervision.

3. Important pointers

1. Ensure that the knob is at '0' before placing the jar.
2. Add the ingredients to the specific jar not anymore than the recommended quantity.
3. Ensure that the lid gasket is placed properly on the jar lid.
4. Don't use Slow Mode to grind hard ingredients such as turmeric, cinnamon, nutmeg (and the like).
5. Don't remove the jar while grinding.

Precautions:

1. Ensure that the power cord has no damages and the supply voltage is as per the standards before switching on the appliance.
2. Ensure there is no water ingress in the power cord or the main supply.
3. Never use wet hands to fix the plug and switch on the mains or to operate the knob.
4. Ensure that proper earthing has been done.
5. Ensure you place the mixer grinder on a clean and dry surface.
6. Do not run the jars without any ingredients in them.

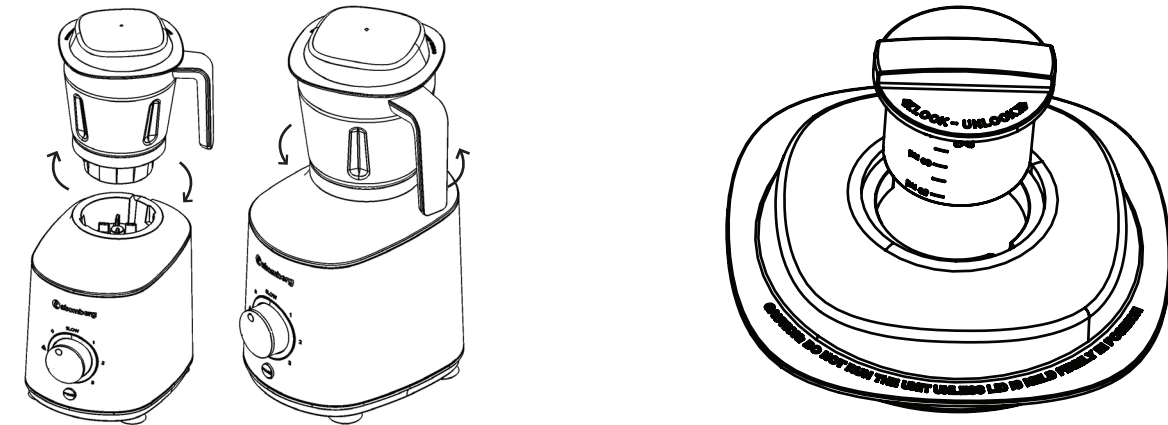
Warning

1. Never immerse the mixer grinder in water or any other liquid for cleaning. Never use abrasive liquids for cleaning any part.
2. Do not touch any moving parts while operating the mixer grinder.
3. If the supply cord is damaged, it must be replaced by the manufacturer/ their service agent/a similarly qualified person to avoid any hazard.

Note: It is recommended to use the stainless steel jars on speed 3 to grind hard ingredients such as turmeric, cinnamon, nutmeg (and the like) for better results.

4.1 How to use the jars

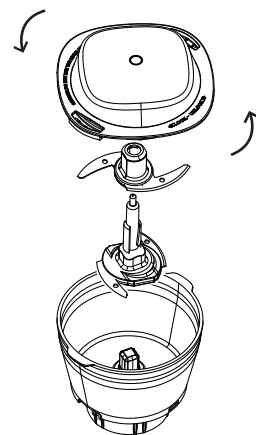
1. Prepare the ingredients required for grinding: if the pieces are too big, please chop them up further.
2. Add the recommended quantity (refer to sec 7) of ingredients to the jar.
3. Fix the jar in base unit and rotate clockwise to lock. (refer to sec 5 for more details on LED indication).
4. Run on Slow Mode or 1/2/3 speeds as required.
5. Hold the lid firmly while grinding.
6. Remove the lid and add water/ingredients and stir using a stirrer as required.
7. Close the lids and resume grinding.
8. The small lid used in the 1.6 L jar is used to add water/ingredients without removing the entire lid. The small lid also acts as a measuring cup.



Note: The Atomberg MG 1 will not operate if the jars are not placed and fixed properly.

4.2 Using the chopper jar

1. Prepare the ingredients required for chopping: if the pieces are too big, chop them up into smaller pieces.
2. Fix the blade with shaft in the chopper jar as shown in the picture.
3. Add the ingredients to the jar according to the recommended quantity.
4. Securely lock the jar lid as per the instructions given in sec 4.3
5. Fix the chopper jar in base unit and rotate clockwise to lock. (refer to sec 5 for more details on LED indication).
6. Recommended speed for chopping is pulse.
7. Remove the lid by turning it in the anticlockwise direction to add ingredients or stir using a stirrer as required.
8. Close the lids and resume chopping as required.



How to assemble the blade:

Place the top blade in the blade shaft.

Align it with the grooves and rotate it in anti-clockwise direction to lock it.

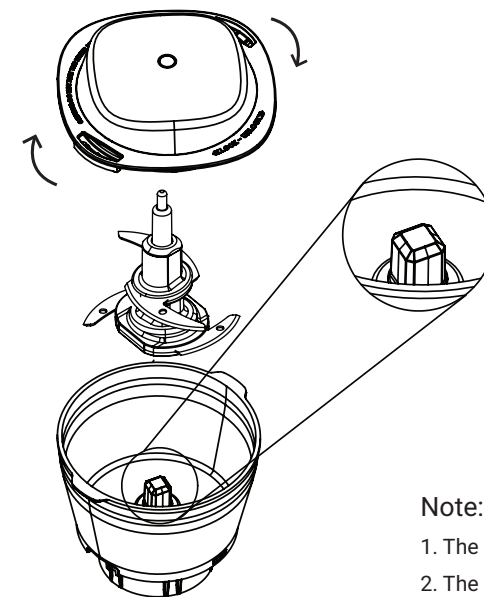
Twist the top blade in clockwise direction to remove it for cleaning.

CAUTION:

The chopper blade is very sharp. Handle with utmost care while handling and cleaning.

4.3 Locking and unlocking the chopper jar lid

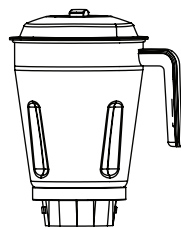
1. Place the lid on the jar and rotate anti-clockwise as shown in the picture.
2. Ensure that the lid is securely locked.
3. To unlock, turn the lid clockwise and lift. (refer to the lock/unlock symbols marked on the lid of the jar)



Note:

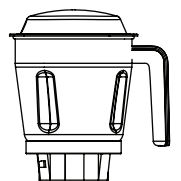
1. The chopper jar runs at an optimised speed of 2000 RPM regardless of the speed/pulse selected.
2. The entire LED strip will glow when using the chopper jar.

5. Food group mapped to each jar



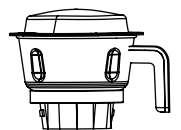
1.6 L liquidiser jar

Grinds rice and dal for idlis, dosas, vadas. Juices seeded fruits. Blends fleshy fruits. Churns butter. Ideal for preparing milkshakes, lassi, slushies.



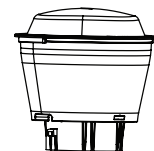
1.0 L dry grinding jar

Grinds all types of masalas like garam masala, Kohlapuri masala, rice, dal, coffee, turmeric etc.



0.5 L chutney jar

Prepares various kinds of chutneys and dips including garlic and ginger paste. Also used to make coarser dips like salsa, pesto, momo chutney, etc.



0.5 L chopper jar

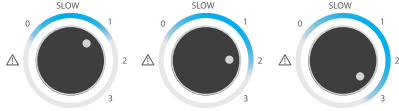

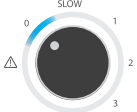
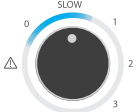
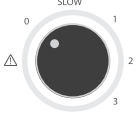
Chops small quantities of vegetables like onion, garlic, ginger, etc.

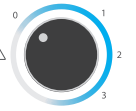
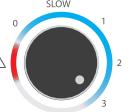
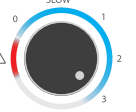
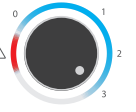
6. Recommended quantities

Jar	Recipe	Quantity	Speed	Time
1.6 L jar	Urad dal	200 g dal + 450 ml water soaked for 5-6 hrs + 50 ml water during grinding	Slow Mode, Speeds 1,2,3 (use '3' for best results)	5 min (max.)
	Rice batter	250 g rice + 250 ml water soaked for 5-6 hrs + 75 ml water during grinding		5 min (max.)
	Butter churning	300 g of fermented cream (collected from raw milk) + 800 ml cold water	Slow Mode	2 min
1.0 L jar	Garam masala	200 g of mixed spices, roasted and cooled	Speeds 1,2,3	2 min
	Wet masala	200 g of onion, tomato and other spices sauteed and cooled	Speeds 1,2,3	2 min
0.5 L jar	Coconut chutney	60 g of coconut, coriander leaves, ginger, green chilli and 20 ml water	Speeds 1,2,3 or Slow Mode for a coarser texture	2 min
	Baby food	150 g of boiled and cooled carrot, potato and milk	Slow Mode	1 min
	Salsa	75 g tomato, 75 g onion, chillies, herbs, salt, lemon juice	Slow Mode	5 sec
Chopper jar	Onion chopping	150 g of onions cut into quarters	Pulse	6-7 pulses
	Carrot/beetroot	150 g of vegetables cut into 1 inch pieces	Pulse	6-7 pulses
	Garlic/ginger, mixed nuts	100 g	Pulse	6-7 pulses
	Herbs (coriander/mint)	25 g	Pulse	10-15 pulses

The jars are not suitable for whisking egg whites

7. LED indication

Action	LED indication	Image
Mixer grinder is OFF and not connected to the power source	No LED indication	
Mixer grinder is ON and connected to a power source but no jar is placed on the mixer grinder	The LED will turn orange	
Mixer grinder is ON and the jar is locked properly	The LED will now turn to blue with short beeps to indicate that the jar is properly locked	
Knob is set at Slow Mode.	The LED strip till 'Slow' will turn blue	
Knob is set at speeds 1, 2 and 3	The LED strip will turn blue till the set speed option	

Action	LED indication	Image
Pulse mode/ When the chopper jar is in use	The entire LED strip will turn blue	
Sudden power failure while MG 1 is in use	All lights will turn OFF	
Power resumes when the knob is set at any speed	The red light around the caution will start glowing with longer buzzes. Please reset the knob to '0' to restart the grinding/chopping process.	
Overheating of motor/Overloading	The red light around the caution symbol along with the blue light will start glowing with long buzzes. Turn the knob to 0 and let the mixer grinder rest until the motor cools down (in case of overheating) or remove excess material (in case of overloading). Resume the grinding or chopping process then.	
Jar is suddenly removed during running condition	Red LED will glow. Other LED will blink in blue colour.	

8. Dos and Don'ts

Dos

- When operating the mixer grinder for the first time or after a while or after it has been shifted over a long distance; rotate the motor shaft by hand through the motor coupler until the motor shaft rotates freely (ensure the plug is not connected to the power socket).
- Unplug from power socket before fixing the unit, removing attachments, while cleaning or when not in use.
- Ensure that the locks of the chopper jar are properly seated in the locking grooves provided inside the top cap.
- Ensure that the lid is fixed properly as per the instructions on the jar before starting the mixer grinder.
- Ensure that the blade is fitted properly.
- Always ensure that the voltage indicated in the power cord of the appliance (230V) corresponds to the local electrical voltage. If there are any major fluctuations, avoid using the appliance.
- Always hold the lid while grinding.
- Always use the spatula to mix or remove the ingredients from the jar. Do not use your hands, knives or any other sharp object.
- Always wash the jars before the first use.

Don'ts

- Do not touch moving parts, while operating the mixer grinder.
- Do not overload the jars. When there is any abnormal noise, switch off the mixer, remove excess ingredients or add some liquid before resuming grinding.
- Do not remove the small lid and add solid ingredients, when the motor is running.
- Do not operate with a damaged power cord. Do not stretch the power cord.
- Do not tamper or attempt to repair the mixer grinder on your own. Contact Atomberg's service centre.
- Do not grind hot ingredients in the mixer grinder.
- Do not run the mixer grinder without the top lid fixed on the jar.
- Never put your hand inside the jar without switching off the power supply.
- Do not place the mixer grinder on an unstable or a slippery surface.
- Do not leave the appliance unattended when it is in use.
- Do not load the jars beyond the recommended quantity.
- Do not keep this appliance near a source of heat like ovens, gas stove, etc.
- Do not use other accessories such as jars/lid which have not been provided with this appliance.
- Never use plates instead of lids.

9. How to clean and maintain the product

Switch off the appliance and remove the plug from the electrical socket.

Base unit:

Clean the main unit using a damp cloth. Do not use abrasive cleaning agents.

Jars:

1. Hold the jar under running water for a minute after each use to remove the residue.
2. Fill half of the jar with water and add a spoon of any mild cleaning powder/liquid.
3. Place it on the mixer grinder and run it for 90 seconds.
4. Rinse and dry.
5. Always store jars in an inverted position to allow water to drain off.
6. Regularly clean the jars and gaskets after each use.

Caution:

1. Never immerse the main unit in water or any other liquid. Do not pour any liquid over it.
2. Never immerse the jars in water or any other liquid for a long duration.
3. Do not wash the jars in a dishwasher.

10. Troubleshooting

Indication(Problem)	Reason	Solution
Mixer grinder is not running	Jar is not placed properly	Place the jar properly till the blue light glows and buzzes
	Mixer grinder is showing an error indication	Rotate the knob to '0'; make sure LED indication is blue when the jar is placed
	Other reasons	Contact the Atomberg service centre
No LED indication	No power supply	Ensure there is a proper power supply
	Damaged LED	Contact the Atomberg service centre
Takes more time for mixing/blending	Loose blade	Ensure the blade is properly fixed and tightened
	Mixer grinder is set on Slow Mode	Use desired speed as per the requirement
	Overloading the jar	Remove some ingredients or process in smaller batches
Unit overheating	External heat source	Check and remove heat source, if any.
	Running the appliance for more than 5 minutes continuously	Start the mixer grinder after motor cools down
	Overloading with ingredients	Use the recommended quantity
Abnormal vibration in the appliance	Overloading the jar	Use the recommended quantity
	Using hard ingredients or ingredients have not been chopped to an appropriate size	Use ingredients of optimal size and type
Abnormal noise observed	Blade may be loose	Ensure the blade is properly fixed and tightened
Leakage from the lid	Gasket has not been fitted properly/ No gasket	Ensure that the gasket has been fitted properly to the lid
	Overloading the jar	Use recommended quantities
Leakage from the coupler area	Bush worn out	Contact the Atomberg service centre
Appliance emanates a plastic smell the first couple of times	This is normal during initial usage	It will get okay gradually. If the problem persists, contact the Atomberg service centre.

Warranty registration

The easiest steps to avail our services

The Atomberg MG 1 comes with a 2+1* years warranty. To register for the warranty, enter your details below.
*Avail an extended 1-year warranty by registering on the website as well.

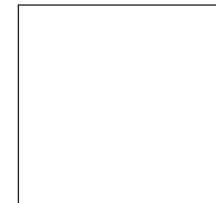
Customer's Name		
Address		
City	Pin	State
Telephone	Mobile	
E-mail	Model	
Serial No.		
Date of Purchase	Date of Expiry	
Dealer's Name		

Dealer's Signature and Stamp

Customer's Signature

Note: Warranty will start from the date of purchase.

To register for warranty and/or any assistance, please contact
www.atomberg.com or 8448449442



Please scan this QR Code
for warranty registration

Warranty exceptions

1. The product has not been purchased through a verified seller or through our website
2. Details given are incomplete while registering the product
3. Not duly signed by the authorized dealer or registered on the website
4. Used for commercial purpose
5. Damaged/tampered serial number/bar code
6. Damage caused by using accessories which have not been provided with the product
7. Loss or damage to the motor or any accessory caused by normal wear and tear rather than due to defect in materials or workmanship.
8. Loss or damage resulting from improper installation or other failure to comply with instructions given in your owner's manual.
9. Loss or damage resulting from conditions beyond our reasonable control, including without limitation, repairs not made at our factory or authorized service provider, use of parts or accessories not provided to you as part of this warranty by our factory or authorized service providers or mishandling, unreasonable use, misuse, abuse, modifications or other damages caused by you or a third party to your fan while not in our possession.
10. The warranty explicitly provided for herein is the sole warranty provided in connection with the product and no other warranty, expressed or implied, is provided.
11. ATOMBERG assumes no responsibility for any other claims, especially ones not stated in this warranty.
12. The company's liability will never exceed the value of the product.
13. The company will not be responsible for delay in repair/service due to unavoidable circumstances.
14. This warranty is only valid within the states and union territories of India.
15. No other written or oral warranties apply, and no other agent, employee, dealer or any other person is authorized to give any warranties (explicit or otherwise) on behalf of Atomberg.