

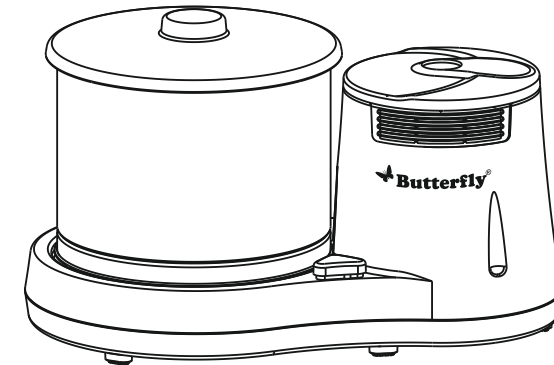
 **Butterfly**[®]
Good for a lifetime

Manufactured by
Butterfly Gandhimathi Appliances Limited,
143, Pudupakkam Village, Vandalur - Kelambakkam Road,
Chengalpattu District - 603 103, Tamilnadu, India
For any complaints, please contact our all India
customer care No. : **9362 01 9362**
E-mail : service@butterflyindia.com
Web : www.butterflyindia.com

 **Butterfly**[®]

TABLE TOP WET GRINDER

2
YEAR
WARRANTY



CAPACITY
2
LITRE

ISO
9001 : 2015

USER MANUAL
WITH WARRANTY CARD

AFFIX
STAMP
HERE

To

M/s. Butterfly Gandhimathi Appliances Limited,
No.143, Pudukkottam Village,
Vandalur - Kelambakkam Road,
Chengalpattu District - 603 103,
Tamil Nadu, India.



TABLE TOP WET GRINDER

WARRANTY TERMS AND CONDITIONS

Butterfly Gandhimathi Appliances Limited. (hereinafter referred to as the company) offers 2 year warranty for this product for repairing or replacing parts free of cost against defects in material or manufacturing subject to the following terms and conditions.

1. This warranty is valid only, if this card is duly signed and stamped by our dealer and is produced along with the original customer's copy of the purchase bill.
2. Warranty period starts from the date of first purchase from our authorised dealer only.
3. The wet-grinder will be repaired or replaced in parts or as a whole, free of cost during the warranty -period only.
4. The wet-grinder has been used with all normal care and maintenance and in accordance with instructions for use, recommended by the company.
5. The wet-grinder should not have been repaired, tampered or altered by any agency or person other than an authorised company personnel or their service centres.
6. The wet-grinder subjected to misuse, neglect, accident, or improper installation is not covered by this warranty.
7. This warranty shall not apply to any electrical components.
8. The cost involved in bringing the Wet-grinder to our Authorised service centre or the company and taking it back is to be born by the purchaser.
9. The decision of the company or their Authorised service centre in deciding the service by repair or replacement will be final and binding
10. The All disputes are subject to Chennai jurisdiction only.



Dear Customer,

Thank you for buying our Butterfly Table Top Wet Grinder

Now we bring you another world-class product with many features to your advantage. Like all other Butterfly products, the Butterfly Table Top wet grinder is the result of decades of experience and state of the art technology in the specialized field of Home appliances.

Unique design, usage of right material, modern manufacturing processes, stringent quality standards and features like elegant finish, sturdy ABS Body, 2 roller stones, faster and hygienic grinding and low power consumption make this product highly efficient, reliable and safe to use.

This user manual contains vital information and useful practical tips to make the best use of this appliance. Please go through this manual and be familiar with guidelines before you start using your wet grinder.

We are confident that you will be proud to own this efficient Table Top Wet Grinder and enjoy using it for many years to come.

Butterfly Gandhimathi Appliances Limited





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Warranty card	-	attached

Read all instructions carefully and be thoroughly familiar with your grinder before use.

REV/B/0720



TABLE TOP WET GRINDER

CUSTOMER COPY

Model :

Bill No.:

Date of Purchase :

Dealer Sign :

Dealer Name :

& Address

(Rubber Stamp)

Serial No.

.....

.....

Customer Name & Address :

(Rubber Stamp)

.....

.....

Ph Res : Ph Off :



TABLE TOP WET GRINDER

COMPANY COPY

Model :

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& Address

(Rubber Stamp)

Serial No.

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.....

Customer Name & Address :

(Rubber Stamp)

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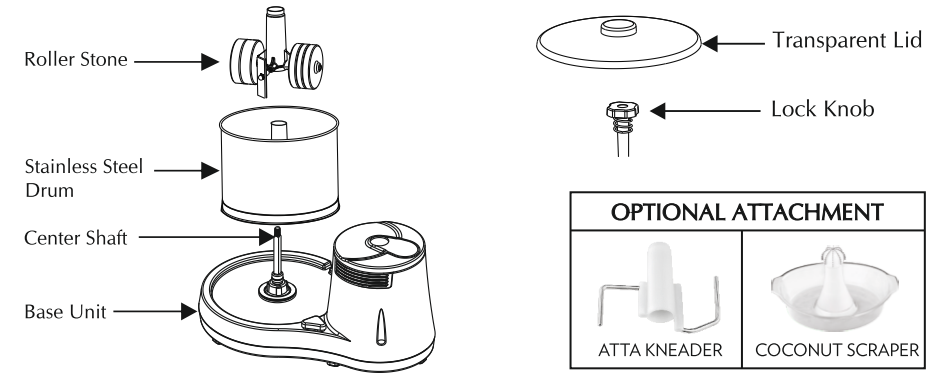
Ph Res : Ph Off :

For online purchasers dealer stamp is not mandatory, online purchase invoice is sufficient for warranty or service claim

NOTES

IDENTIFICATION FOR PARTS

Now that you have unpacked your Butterfly Table Top Wet grinder carton, Get acquainted with the part names.



*Due to constant Research & Development, the parts supplied may differ from the images shown in this manual.



TECHNICAL SPECIFICATIONS

Product	Table Top Wet Grinder		
Capacity	2 Litre (Soaked Medium)		
Voltage	230V, 50Hz		
Motor Rating	Single phase, High Torque Motor		
Rated Input	260 Watts		
Motor Output	150 Watts		
Speed	1300 RPM.		
Flexible cord	PVC approx. 2 Meters long with 6 Amps, 3 Pin Moulded plug		
Package carton	475 x 310 x 310 mm		
Warranty	2 Years		
Attachments	Model	Coconut Scraper	Atta Kneader
	Rhino	N/A	N/A
	Hippo	N/A	N/A
	Rapid	N/A	N/A
	Smart	Available	N/A
	Rapid Plus	Available	N/A
	Rhino Plus	Available	Available



TROUBLE SHOOTING

PROBLEM	REASON	WHAT TO DO
• Unit does not start	• No power supply • Plug not properly inserted	• Check mains • Insert properly in socket
• Unit starts, but drum halts suddenly	• Excess quantity of medium • Insufficient water in the medium	• Remove the medium, add in small quantities • Add sufficient water
• Motor stops while grinding	• Insufficient water in the medium • Low voltage	• Add sufficient water • Operate between 200V to 240V, 50Hz
• Unit is noisy	• Incorrect wiper position	• Fix correctly by adjusting the nut
• Vibration in Unit	• Uneven platform	• Keep the Unit on an even surface
• Over heating	• Low voltage • Over loading of medium • Ventilation blocked • External heat source	• Operate between 200V to 240V, 50Hz • Remove the medium, add in small quantities • Clear the vents using a dry brush • Place the unit away from heat sources
• More time for grinding	• Over loading of the medium • Insufficient soaking time • Incorrect wiper position • Low voltage	• Remove medium add in small quantities • Soak, as per instructions given in the manual • Fix correctly by adjusting the nut • Operate between 200V to 240V, 50Hz
• Unit smells	• Motor burnt	• Call service centre
• Unit cycles ON & OFF	• Faulty switch	• Call service centre
• Roller stone not rotating	• Over loading of the medium • Insufficient water in medium	• Remove the medium add in small quantities • Add sufficient water
• Problems not listed	---	• Call service centre

INCASE OF ANY COMPLAINTS / ASSISTANCE CALL CUSTOMER CARE NO. : 9362 01 9362



ADDITIONAL TIPS

- ◆ In case of operating the grinder without any load (grinding medium), stone surfaces contact directly and would generate stone wear and sound. This should be avoided.
- ◆ Similarly when a small quantity of grinding medium is used, the stones will generate a little bit of sound due to direct contact of stone surfaces. This need not be considered as a problem in the grinder.
- ◆ Whenever less water is used in the medium, the thick paste collected near the roller stones may not allow the roller stones to rotate freely. Grinding can be continued by adding some water or by clearing the accumulations using the spatula.
- ◆ In case of return power after a shutdown during grinding, the loaded drum at times may not rotate. To restart the grinding operation, in switch off position, remove some quantity of grinding medium or add some water and then switch on the grinder.
- ◆ If any of the stones does not rotate freely in its position, it needs to be checked whether any physical obstruction is there, due to the presence of unground / ground food material. The same has to be cleared for a smooth and free rotation. If any of the stones does not rotate at all, ensure it should be referred to the Authorised Service Centre or the manufacturer for servicing.



FEATURES

- Aesthetically designed body.
- Body made of high quality ABS material
- Portable and in a Convenient size.
- A sturdy high torque, single phase motor.
- Detachable SS drum and roller stone assembly
- Uniform grinding pressure
- Most hygienic
- Easy-to-handle
- Capacity 2 Litres
- 2 year warranty
- 150 Watts



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DO'S

- ✔ Always operate your grinder as per instruction given in this manual.
- ✔ Place your grinder at a convenient height on an even surface.
- ✔ Keep your grinder away from heat and sunlight.
- ✔ Keep your grinder clean and dry.
- ✔ Always operate your grinder at the specified voltage.
- ✔ Ensure adequate water in the medium for smooth and quick grinding.
- ✔ Handle carefully while fixing, removing and cleaning the attachments.
- ✔ Always lift the grinder by holding the base
- ✔ Remember to keep the switch in "OFF" position after use.
- ✔ Ensure disconnection from electrical mains after use.
- ✔ Close supervision is necessary when your wet grinder is used with children nearby.
- ✔ After use, clean the accessories, and keep them ready for future use.
- ✔ Any difficult in starting or in the operation of the grinder contact an Authorised dealer or manufacturer for assistance and resolving.

DON'TS

- ⊗ Do not run the grinder without load.
- ⊗ Do not operate your grinder without fixing the transparent lid properly.
- ⊗ Do not burden motor with load heavier than specified.
- ⊗ Do not fix or remove attachments while the motor is ON.
- ⊗ Do not use any other attachments except those provided by the manufacturer.
- ⊗ Do not put your hands inside the drum while grinder is in operation.
- ⊗ Do not open lock knob while your grinder is in operation.
- ⊗ Never lay any thin plastic sheet or cloth under the basic unit. This may block the ventilation holes.
- ⊗ Do not let the cord come in contact with any hot object.
- ⊗ Do not store any items inside the drum.
- ⊗ Do not allow children to handle your grinder.
- ⊗ Do not pour water over your grinder.
- ⊗ Do not attempt to repair the grinder at yourself.



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IMPORTANT SAFEGUARDS

- Read all the instructions carefully and be thoroughly familiar with your grinder before use.
- Close supervision is necessary while using your wet grinder.
- Do not place your grinder near heat sources.
- Do not operate the grinder without fixing the lid properly.
- Do not allow children to handle your grinder.
- Handle carefully while fixing, removing and cleaning the attachments.
- Do not fix or remove attachments while the motor is ON.
- Do not let the cord come in contact with any hot object.
- To protect against electrical hazards, do not immerse base, plug or cord in water or other liquid.
- Always lift the grinder holding the base.
- Remember to keep the switch in "OFF" position after use.

CLEANING AFTER USE

- Clean the drum, roller stone assembly and other attachments in running water by using a nylon brush.
- Clean the body, base and cord with a damp cloth. Wipe them dry with clean soft cloth.
- Do not use rough cloth or abrasive scouring powders. These will leave marks and scratches on the body of the grinder and the accessories.
- After cleaning them dry wiping with a damp cloth and then dry well. This will free the appliance from existing food odours and keep them ready for future use.

ATTACHMENTS - OPERATING PROCEDURES

ATTA KNEADER



This is specially designed for kneading to the right consistency to make Roti, Chapati, Puri and Parotta.

OPERATION

Open the lid and remove the roller stone assembly. Place the Atta Kneader on the centre shaft of the drum and fix the lock knob with few threads for proper kneading

Add atta flour pour some water and close the lid then switch ON the grinder.

Add little oil and salt to taste and add water to get the required consistency

COCONUT SCRAPER



This is specially designed for scraping coconut to utmost convenient and fitness.

OPERATION

Remove the Drum

Place the Collecting plate on the base and fix Coconut scraper on the centre shaft.

Switch ON the grinder. Then hold the coconut firmly and place it sideways on the rotating scraper.

After scraping, remove the scraper and collect the medium.

TIME CHART

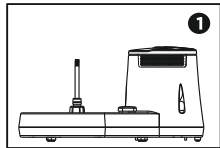
Please follow the following instructions carefully before attempting to operate your Butterfly Table Top Wet Grinder.

Medium	Max. Quantity (gms) 2 Ltr.	Soaking Time	Operating Time
Rice (Raw/Boiled)	1250g	4 Hours	30 Minutes
Dal (Urad / Toor/etc)	350g	4 Hours	30 Minutes
Coconut Shredding	1 Coconut	Not Required	10 Minutes
Masala Mixture of onions, chillies, shredded coconut, ginger, coriander garlic, jeera spices, etc.,	700g	Not Required	20 Minutes
Greens	500g	----	5 Minutes

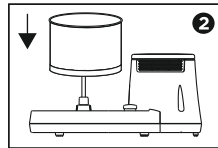
Note : Soaking time / Operating time may vary according to the quantity and quality of the medium

OPERATING PROCEDURE

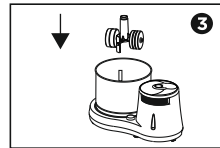
Follow the instructions carefully before attempting to operate your wet-grinder.



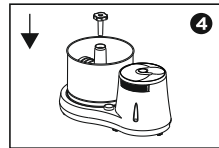
Position the grinder on a flat surface.



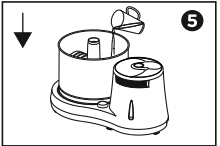
Place the drum over the centre shaft and rotate till the drum fixes itself properly.



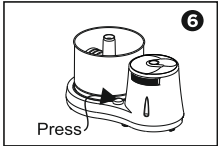
Place the roller stone assembly inside the drum.



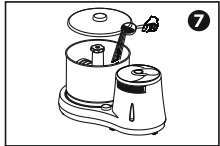
Fit the lock knob on the centre shaft and tighten.



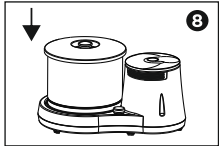
Pour some water in the drum.



Switch ON the grinder.

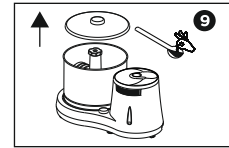


Add grinding medium in small quantities with adequate water.

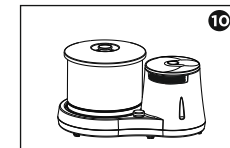


Fix the transparent lid back on the drum.

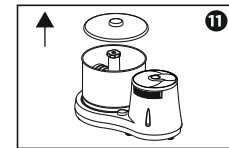
OPERATING PROCEDURE



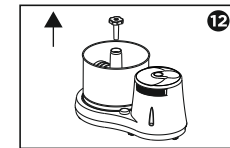
Periodically check the consistency of the batter using the spatula by opening the transparent lid.



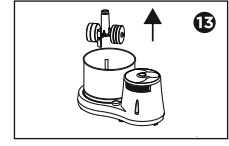
When required consistency is achieved, switch OFF the grinder.



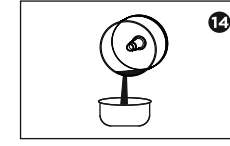
Remove the transparent lid.



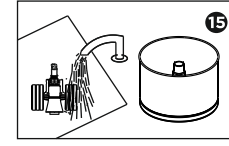
Unscrew the lock knob.



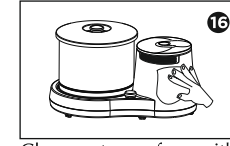
Lift the roller stone assembly.



Remove the drum and collect the ground medium.



Clean the roller stone assembly thoroughly to clear any residual medium.



Clean outer surface with a damp cloth. Wipe it dry, with a clean soft cloth.