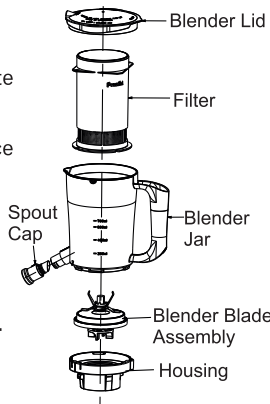


HOW TO USE SUPER EXTRACTOR JAR (FOR TAURUS STAR)

How to assemble jar for Blending/ Extraction

- Place the blender blade assembly inside the jar housing. Now place the jar on the housing such that the unlock position is aligned and rotate clockwise to lock in place as shown in figure
- Place the spout cap in position and rotate to lock such that its projection is in line with the projection on jar for extraction. Align the filter against the slots and place inside the jar and close the blender lid. Lock the jar on base unit.
- Put ingredients into filter.
- Switch on the appliance. Pulse 7 to 10 times till ingredients are shredded.
- Open lid, add required amount of water. (Do not exceed the max. indicated level). Close lid and run on Speed 1. Second extraction is possible for coconut milk (For tamarind extract, remove seeds before extraction.)
- Remove jar assembly from the mixer and tilt the jar to pour



Note: While using the blender jar with filter for blending/extraction place the spout cap in the projection and rotate until locked before blending

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Preethi®

India's No. 1 Mixer Grinder Brand

MORE ACTION IN LESS TIME.

Fast grinding within 90 seconds**



SIGMA W2[®] 1000W MOTOR
Grinds turmeric in just 90 seconds.**



SAFETY INDICATOR
Alerts you in case of overload.



FASTER MOTOR COOLING
Aids in cooling the motor faster.



TRIPOD DESIGN
Ensures better stability while grinding.

Images are for illustrative purposes only. * As per "The Market for Durables in India - 2021" conducted by Francis Kanol Marketing Research. ** SIGMA W2 motor is a creative rendition which refers to the 1000W motor used in this Mixer Grinder. **Based on internal testing standards, validated by NABL accredited external lab. Results may vary depending on the quality and quantity of ingredients used.

INSTRUCTION MANUAL

Technical Specifications:

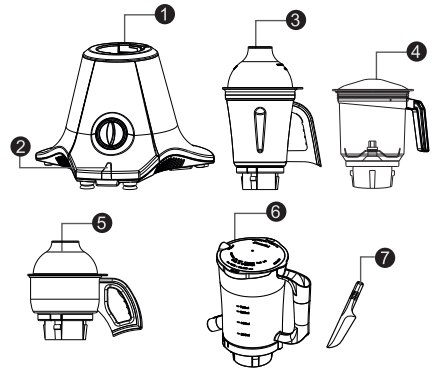
Model Name & Number	Taurus Pro - MG 259	Taurus Star - MG 260
Voltage	230V ~ 50 Hz.	
Power Consumption	1000 Watt	
Insulation	Class F	
Protection	Class I	
Protection against dust and moisture	: Ordinary	
Protection against ingress of water	: IPX0	
Rating	: Ordinary total rated ON time 30 minutes (max), Continuous ON for 5 minutes (max.) and Off for 2 minutes (min.) Rest time 45 minutes	
Motor	: Universal 1000 Watt high power motor. No load speed 19,000 RPM (approx.) With load speed 13,000 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.

Model Name	Taurus Star	Taurus Pro
Gross Weight	6.2 Kgs. (approx.)	5.2 Kgs. (approx.)
Size of Carton	475mm(L) x 330mm (W) x 370mm (H)	
Guarantee	2 Years on Product	

How to use your Preethi Mixer Grinder

PREETHI is provided with PVC insulated flexicord with plugtop, Plug the Power Cord to a 230 V ~ 50 Hz 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.



1. Base unit with 1000 W motor
2. OLP indicator
3. 1.50 Litre Wet grinding Jar with removable Blade
4. 1.00 Litre Dry grinding Jar with removable Blade
5. 0.50 Litre Chutney Jar with fixed blade
6. 1.20 Litre Super Extractor Jar (Only for Taurus Star)
7. Spatula

“Once the appliance is switched on; the power LED around the switch knob and the Overload indicator will glow in orange color”

Note:

- Jar Placing** : Place the Jar on the Top Cap and ensure 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. For pulse -Turn Rotary Switch anti-clockwise for a few seconds and release or momentary operation. (Pulse would be especially useful for initial processing of wet grinding of chutneys, ice crushing etc.,)

Standard Recipes

No.	Jar Capacity	Recipe	Quantity	Speed	Time
1.	Big Jar 1.50 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 1.00 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				

Jar	Capacity	Wet Max. Rated Capacity	Dry Max. Rated Capacity
Super Extractor Jar	1.20 Litre	0.50 Litre	NA

*Minimum capacity for all the above jars is at-least up to the blade level.

How to use Preethi Mixer Grinder

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.

Grinding Instructions:

ROASTED CEREALS, RAW RICE, DAL, CHILLI POWDER, GARAM MASALA, DHANIYA POWDER, JEERA POWDER, CURRY LEAF POWDER, COFFEE POWDER, SAMBAR / RASAM POWDER....

- ▶ Ensure Blade, Jar, Lid and ingredients are totally dry.
- ▶ Run on speeds 1,2 and 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 4to 5 hours or as required.
- ▶ Drain water from ingredients.
- ▶ Run on speeds 1,2 and 3 by adding water gradually when required.
- ▶ If material stick 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

- ▶ Pulse 5 to7 times to powder ingredients.
- ▶ Then add water as required.
- ▶ Grind on speeds 1,2 and 3.



OVERLOAD PROTECTOR

If the mixer grinder is overloaded and the appliance stop during operation then the OLP indicator changes colour from 'Orange' to 'Red'

1. First switch OFF the Mixer Grinder & 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 RED KNOB projecting out of Bottom plate.
5. Re-start the Mixer Grinder.



CLEANING

Cleaning the Mixer Grinder Body and Top Cap

1. Clean Body and Top Cap 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 Mixer Grinder 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.



1. When operating the Mixer Grinder for the first time or after long storage or when the Mixer Grinder 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 Mixer Grinder.
4. Ensure Blade is fitted properly before running.
5. Do not place the appliances on an unstable surface.
6. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical main voltage before connecting the appliance.
7. Always unplug the appliance after use.



1. Do not touch moving parts, while operating Mixer Grinder.
2. Do not overload Mixer Grinder. When hot air emanates from the opening on the Top Cap, switch off the Mixer Grinder and wait for 3-5 minutes, before re-starting.
3. Do not remove Dome and add solid ingredients, when the mixer grinder is running.
4. Do not operate with damaged Power Cord.
5. Do not tamper or attempt to repair Mixer Grinder on your own, Contact nearest Preethi Customer Care Centre.
6. Do not grind hot ingredients in the Mixer Grinder.
7. Do not run the Mixer 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 appliance on an unstable surface.
11. Do not move the appliance 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 when mixer grinder is in ON condition. 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.

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.