

SPECIFICATIONS*

Voltage	: 230 V AC 50 Hz
Power	: 550 W
Rating	: 30 minutes
Motor	: Universal
Material (Basic Unit)	: A.B.S.
(Liquidiser Jar)	: Stainless Steel
(Grinder Jar)	: Stainless Steel
(Chutney Jar)	: Stainless Steel
Speed Control	: OFF 1-Low, 2-Medium, 3-High

Motor Speed (RPM)	: 18000, (approx)- No Load.
Weight	: 3.50 kgs approx
Carton Dimensions (mm) (w x d x h)	: 340 X 190 X 365
	Total Max. Working
Capacity Liquidiser Jar	: 1.5 Ltrs. 1.0 Ltr.
Grinder Jar	: 1.0 Ltr. 0.5 Ltr Dry 0.3 Ltr. Wet
Chutney Jar	: 0.4 Ltrs. 0.2 Ltr.

*Subject to change without prior notice.

PACKING LIST

Basic Unit, Liquidiser Jar, Grinder Jar, Chutney Jar, Spatula, User's Guide.

WARRANTY

This GLEN Mixer Grinder is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of one year from the date of purchase. The motor is fully warranted against any manufacturing defect for a period of two years from the date of manufacturing (inscribed on the motor). Should any defect develop in this product, the customer should bring the product to the nearest authorised service centre, where the company undertakes to get the product repaired free of charge.

This warranty is not valid if :

- The use and care instructions have not been followed.
- Defects are caused by accident, misuse, abuse or commercial use.
- The repair work is carried out by persons not authorised by the company.
- Any modification or alteration of any nature is made in the product.
- Normal wear & tear of the product is not covered under warranty
- The Bill/Cash memo and copy of warranty card is not presented.

Under no circumstances, whether based on limited warranty or otherwise shall the company be liable for incidental, special or consequential damages. Use of product indicates acceptance by you of the aforesaid terms and conditions.

PRODUCT NAME : MIXER GRINDER

MODEL NO.: GL 4025

SERIAL NO.: _____

BILL NO. & DATE: _____

NAME OF OWNER: _____

ADDRESS: _____

DEALER'S STAMP & SIGNATURE

Glen Appliances P t. Ltd.

EPIP Phase II, Thana Baddi, Tehsil Nalagarh, Distt. Solan (H.P.)

Head Office

I-34, DLF Industrial Area Phase-I, Faridabad - 121 003

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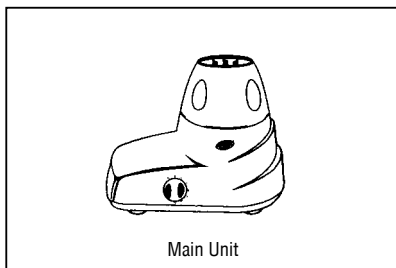


MIXER GRINDER GL 4025

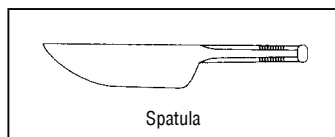


USER'S GUIDE

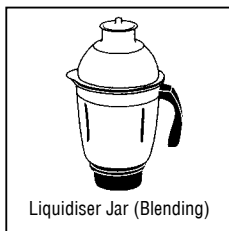
IDENTIFY YOUR MIXER GRINDER GL 4025



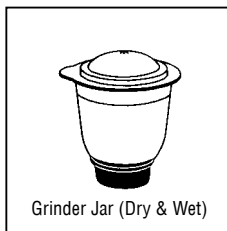
Main Unit



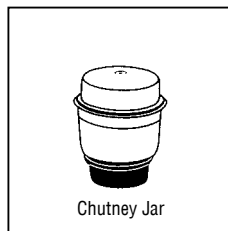
Spatula



Liquidiser Jar (Blending)



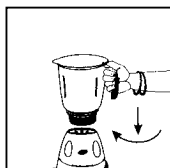
Grinder Jar (Dry & Wet)



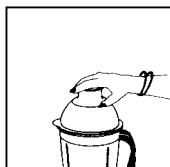
Chutney Jar

USING THE LIQUIDISER JAR

- Select the jar according to the function to be performed. Fix the jar on to the basic unit, by aligning the marking of jar and main unit and rotate clockwise to lock the jar into position.



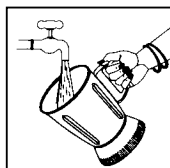
- Fill the ingredients, close the jar lid and hold with hand.



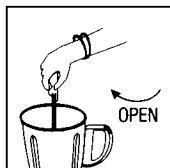
Operate the machine with the knob at the desired speed.
(The Pulse switch can be used for additional froth in Lassi or Cold Coffee)

TO CLEAN THE JAR

- Pour a little liquid soap and water into the jar, close the lid and run it on position 1 for a few seconds. Pour out the soap solution and rinse with tap water.

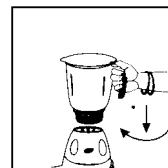


- Remove the blade assembly using spatula handle. Wipe the area along the blade with a wet cloth and then dry.



USING THE GRINDER JAR/ CHUTNEY JAR

- Fit the jar onto the basic unit, by aligning the marking of jar and main unit and rotate clockwise to lock the jar into position.



- Fill ingredients into the jar and close the lid hold the lid by hand. Turn the knob to the desired speed to start the operation.



After grinding, remove the contents and wipe the jar with a dry cloth. For the Chutney Jar follow the instructions for the Liquidiser Jar except that the blade is fixed.

FUNCTIONS

Dry Grinding

Spices, coffee beans, rice, sugar, turmeric, wheat etc.

Mincing / Grating

Coconuts, carrots, radishes, onions, cabbages, dry fruits, meat etc.

Whipping

Eggs, lassi, mayonnaise.

Wet Grinding / Liquidising / Pureeing / Blending

Dals, soups, juices, churning butter, pastes (onion, ginger, garlic, leafy, vegetables).

FEW TIPS

For Thick Pastes: Fill the grinder jar only up to 1/4th of its capacity and add required amount of water so that the blades don't get jammed. For small quantities use the Chutney Jar.

For Blending Liquids & Whipping: Fill the liquidiser jar only up to 3/4th of its capacity to avoid spillage.

OVER LOAD PROTECTION

To protect the motor from burning, in case of overload, the appliance is fitted with an automatic overload protector under the base of the basic unit. If the motor stops it is an indication of excess load. Switch off the unit, take out excess material from the jars. Wait for 2/3 minutes and press the overload protection plunger. Then restart the unit.



Note: Overload protection plunger is to be pressed to restart only after 2/3 minutes.

STEPS TO SAFETY

- While grinding always ensure that the blades are covered by the substance to be ground. Give a break of at least one minute after continuous grinding of 3 minutes.
- Fill the Grinder Jar only upto 1/4th of its capacity and add required amount of water or milk so that the blades don't get jammed.
- Fill the Liquidiser Jar only 3/4th of its capacity to avoid spilling of liquid, when you start the machine.
- Do not allow children to handle the MG.
- Keep the machine away from direct heat and sunlight, at a suitable height on a flat surface for easy operation.
- Do not use the MG for ice crushing or grinding raw meat.
- Before running the machine ensure that the jars and lids are firmly placed and locked. Do not remove or replace jars when the motor is on.
- While operating run the machine in short cycles of 30-90 seconds as per requirement, do not run it for a long duration.
- Wide voltage fluctuations during operation may affect the quality of grinding, the motor may still be safe. It is safer to use a MG only when you get steadier voltage in your area.
- While dry grinding the jar may get heated up due to friction. Don't worry it has nothing to do with motor.
- Do not run the MG empty.
- Do not overload the machine.
- In case of smoke or smell putt off the machine.