

# Preethi<sup>®</sup> ECO Plus

Heavy Duty Mixer Grinder

110 VOLTS  
**UL** recognized Motor  
FILE No.: E233031

**SUPER  
GRIND**  
S E R I E S

**550  
WATTS**

**STAINLESS  
STEEL**

**POLY  
CARBONATE**



**Instruction Manual & Gurantee Card**

## TECHNICAL SPECIFICATIONS

Model & No.	: Eco Plus - MG 138
Voltage	: 110V AC 60 Hz
Power Consumption	: 550 Watts
Insulation	: Class F
Protection	: Class I
Rating	: 30 Minutes
Motor	: Universal 550 Watts High Power Motor. No load speed 18,000 RPM (approx.) With load speed 10,500 RPM (approx.)
Material of Body	: A.B.S.
Material of Jars	: Stainless Steel
Material of Dome	: Polycarbonate
Blade Assemblies	: Stainless Steel, Machine Ground and Polished.
Speed Controls	: Rotary Switch with 3 speeds and Incher
Flex Cord	: PVC approx. 2 metres length with 10 Amps 3-pin Plug.
Country of Origin	: India

### JAR CAPACITY:

Jar	Size	Rated Capacity	
		Dry	Wet
Big Jar	1.50 litres	0.75 litre	0.40 Litre
Medium Jar	1.00 litre	0.40 litre	0.30 litre
Chutney Jar	0.40 litre	0.30 litre	0.20 litre

### Minium Capacity for all the above - At least up to Blade level

Gross Weight	: 6.0 kgs (approx.)
Size of Carton	: 44 cm (L) x 22 cm (W) x 31 cm (H)
Guarantee	: One Year

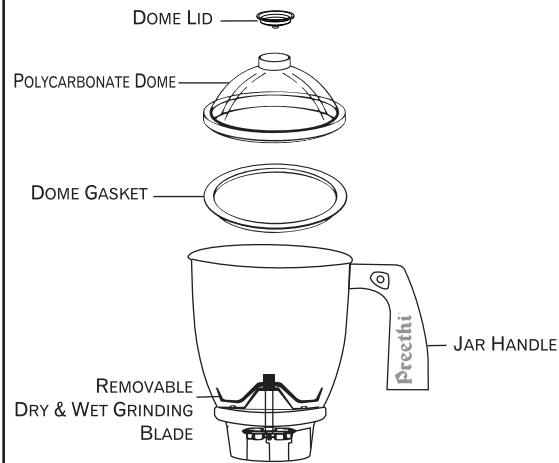
In pursuance of our policy of continuous product improvement, specifications are subject to change without notice.

# Preethi<sup>®</sup> ECO Plus

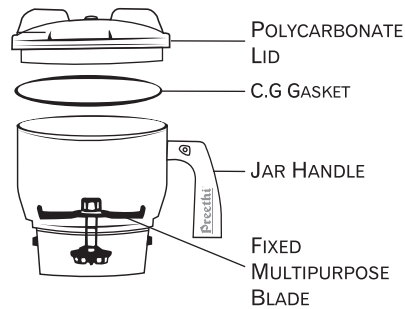
 **Maya Appliances (P) Ltd.**

- **ESTABLISHED IN 1978**
- **7 MILLION CUSTOMERS**
- **70 CUSTOMERS CARE CENTRES**
- **360 AUTHORISED SERVICE CENTRES**
- **OVER 4500 DEALERS**
- **EXPORTS TO USA, MIDDLE EAST, FAR EAST AND SRI LANKA.**

### 1.00 LITRE JAR



### CHUTNEY JAR



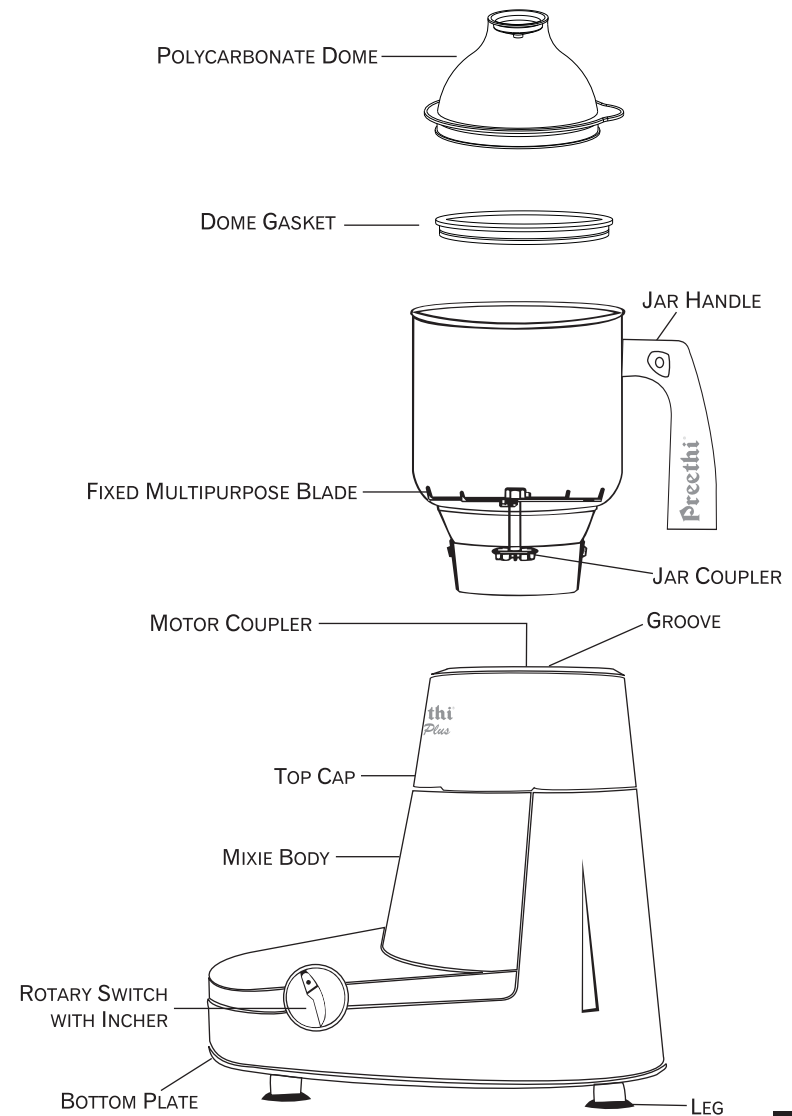
#### NOTE:

**JAR SEATING:** Seat Jar on Top Cap, ensuring that the Locks fit properly in the Grooves of the Top Cap.

**SPEED CONTROL:** Turn Rotary Switch clockwise for Speed 1,2 or 3, as desired.

**Inching** - Turn Rotary Switch anti-clockwise for a few seconds and release for momentary operation. (This is especially useful for wet grinding of chutneys, mincing meat, grating vegetables, crushing ice, etc.)

### 1.50 LITRE JAR



# HOW TO USE YOUR Preethi®

**PREETHI is provided with a 10 Amps 3-pin Plug and a 2 metre Cord. Plug the Power Cord to a 110 Volts AC supply only.**

FUNCTION & PURPOSE	IMPORTANT INSTRUCTIONS
<p><b>DRY GRINDING:</b> Roasted cereals, dry masala, dal, roasted coffee seeds, coriander seeds, red chillies, pepper, raw rice, etc.</p>	<ol style="list-style-type: none"> <li>1. Ensure that the ingredients, Jar, Dome and Blade are thoroughly dried before use.</li> <li>2. While Dry Grinding, friction may heat up the Jar. It has nothing to do with the Motor. So do not worry.</li> <li>3. For fine grinding sieve ground substance through a fine nylon sieve to consistency required. Leftovers can then be put in the Jar, re-ground and sieved again.</li> </ol>
<p><b>WET GRINDING / LIQUIDISING:</b> Soups, raw or boiled rice, dal, pastes for idli, dosa, vada, bonda, chutney, coconut paste, fruit juices etc.</p>	<ol style="list-style-type: none"> <li>1. When the mixture is too thick while Wet Grinding and slows down the rotation of the Blade, stop the Mixie.</li> <li>2. Add water and dilute mixture, stir with Stirrer and re-start the Mixie.</li> </ol>
<p><b>CHURNING:</b> Butter churning, lassi, milk shakes, cold coffee, fruit juices etc.</p>	<ol style="list-style-type: none"> <li>1. Contents should be liquid enough to permit free circulation.</li> <li>2. For Butter Churning, use Speed 1 only.</li> </ol>
<p><b>GRATING / MINCING:</b> Mincing meat, Grating Vegetables, nuts and coconuts. Crushing ice etc.</p>	<ol style="list-style-type: none"> <li>1. Remove all BONES and trim fat from meat.</li> <li>2. CUT all meat and vegetables into 1" CUBES.</li> <li>3. For Grating and Mincing, use Incher only. Do not run continuously even on Speed 1. Repeat till the material is minced or grated as required.</li> <li>4. Hold the Dome firmly with your hands as the Jar will vibrate. This is due to the uneven load on the Mixie while grating.</li> </ol>

## 1.50 LITRE JAR

### DRY GRIND / WET GRIND / LIQUIDISE CHURN / GRATE / MINCE / CRUSH

1. The 1.50 litre Jar is a multi-functional Jar with fixed Blade Assembly.
2. This Jar is especially useful for dry grinding, wet grinding and liquidising.

## 1.00 LITRE JAR

### DRY GRIND / WET GRIND / LIQUIDISE / CHURN / GRATE / MINCE / CRUSH

1. The 1.00 litre Jar is a multi-functional Jar with removable Blade Assembly.
2. It is ideal for Wet grinding of thick pastes like Vada, Idli, etc.

## CHUTNEY JAR

### DRY GRIND / WET GRIND

Specially suitable for Dry and Wet grinding of very small quantities of curries, chutneys, spices, coffee powder, etc for day to day use.

**Note: Minimum capacity for all above functions is upto Blade Level at least.**

## GRINDING INSTRUCTIONS

### **IDLI, DOSA, UTTAPPAM, APPAM, PESRATTU & VADA:**

Use Dry & Wet Grinding Jar

1. Soak Rice/ Dal for 4 to 5 hours as required.
  2. Drain water from ingredients.
  3. **Minimum - Upto Blade level at least.**  
**Maximum - 0.40 litre (1.50 litre Jar)**  
**0.30 litre (1.00 litre Jar)**
- DO NOT EXCEED ABOVE QUANTITIES AS THE MOTOR WILL GET OVER LOADED OR THE BATTER WILL GET HEATED UP.
4. Run on Speed 3, adding water gradually through Dome Lid.
  5. If material sticks to the sides of the Jar, stop & stir using Stirrer. Run again on Speed 3.
  6. Ensure free circulation by adding enough water.
  7. Stop and stir when necessary and run again on Speed 3.
  8. Do not allow batter to get heated up.
  9. Do not add too much water, where thick paste is required.
  10. Grind twice if quantity is more.

**NOTE:** While tough wet grinding, air bubbles may go inside the paste & the Blade will rotate empty. The noise will be heavy. If so stop, stir the paste & restart.

### **MINCING MEAT, GRATING VEGETABLES:**

1. Trim fat from meat & remove all bones.
2. Cut meat into 1" cubes.
3. Fill up to Blade Level only.
4. Inch 10 to 20 times or till material is minced / grated.
5. Repeat if quantity is more.

**Note :**

1. Use the Mincer Blade for mincing operation only.
2. Operate in 'Pulse' mode only when using the Mincer Blade.

### **COCONUT CHUTNEY, TOMATO & ONION CHUTNEY, CORIANDER & MINT CHUTNEY, ETC:**

Use Chutney Jar

1. Always put leaves first, then chillies, tamarind & finally big pieces, like coconut, into Jar.
2. Then add other ingredients.
3. Inch 5 to 7 times to powder ingredients.
4. Then add water as required.
5. Grind on speed 3.
6. For large quantities, use Dry & Wet Grinding Jar, inch and run on Speed 3.

### **CHILLI POWDER (MOLAGAI PODI), DHANIYA JEERA POWDER, CURRY LEAF POWDER, ROASTED COFFEE POWDER, SAMBAR / RASAM POWDER, ETC:**

Use Chutney Jar

1. Ensure Blade, Jar Dome and Ingredients are totally dry.
2. Run on Speed 3.
3. For Sambar / Rasam Powder, use Big Jar and run on Speed 3.

**DOs**

1. Place PREETHI at a convenient height for easy operation.
2. Ensure that PREETHI is placed on an even, smooth, hard and clean surface. (otherwise dust will be sucked up through the Bottom Plate and the unit will be unstable.)
3. Make sure the Stainless Steel Jars are clean and dry.
4. Ensure that the Dome Gasket is properly fitted to the Dome and that the assembly is firmly seated in the Jar (use the Dome Lid for sealing the Dome) before operating the unit.
5. Ensure that the Locks of the Stainless Steel Jar are properly seated in the Grooves provided inside the Top Cap.
6. Hold the Dome gently while operating. Keep Dome and Lid fixed on the Jar at all times, to prevent contents from spilling out.
7. While adding ingredients, remove the Dome Lid and use the opening in the Dome.
8. When operating the unit for the first time, or after long storage, or when the unit has been shifted over a long distance, rotate the Motor Shaft by hand through the Motor Coupler, until the Motor Shaft rotates freely.
9. Unplug from Power source before fixing, removing attachments and also while cleaning or when not in use.
10. Keep PREETHI away from children.
11. Keep the unit away from direct heat and sunlight.
12. Give Dry Grinding jobs over Wet Grinding, to reduce the necessity of repeated cleaning.

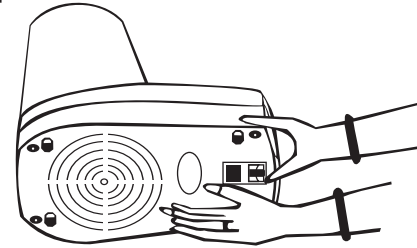
**DON'Ts**

1. Do not operate unless Jar and Dome are in proper position.
2. Do not remove Jar assembly before the Blade comes to a complete stop, after switching off the Motor.
3. Do not put your hand inside the Jar, when the Mixie is running.
4. Do not touch moving parts or remove any attachments, while the Motor is running.
5. Do not run the Motor without any Load.
6. Do not burden the Motor with loads heavier than the specified capacity given in our instructions.
7. The Motor is not to be run for more than 30 minutes at a stretch. (No operation takes more than 3 minutes if instructions are properly followed).  
When hot air emanates from the openings on the Top Cap, switch off the Motor and wait for 3 minutes, before re-starting.
8. Do not allow the turning of the Blades to slow down. When Wet Grinding, ensure proper circulation is maintained. If not, stop, stir, add liquid and then run the Motor.
9. Do not add solid ingredients, when the Motor is running.
10. Do not operate with damaged Plug and Cord.
11. Do not tamper or attempt to repair PREETHI.  
In the event of the unit needing attention, take it to one of our Customer Care Centre. (*Refer Page 8*)
12. Do not grind hot ingredients in the Mixie.

## AUTO OVERLOAD PROTECTOR

If your Mixie stops in usage, due to operation of the Overload protector, then:

1. FIRST SWITCH OFF THE MIXIE.
2. Remove some material which is being ground from the Jar, to decrease the load.
3. Wait for 3 minutes.
4. Lift the Unit and press the RED KNOB projecting out of Bottom Plate.
5. Re-start the Mixie.



## CLEANING

### 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.

### STAINLESS STEEL JARS

1. Fill in 1/2 litre of lukewarm water and a teaspoon of any mild cleaning powder.
2. Run the unit on Speed 1 for 30 seconds.
3. Rinse and dry.
4. **Always store Jars in inverted position,** to allow water to drain off.





## Maya Appliances (P) Ltd.

**H.O.:** 2, Boat Club I Avenue, **CHENNAI** 600 028. INDIA. Tel: 91-44-2434 3344. Fax: 91-44-2434 3524.

email: [info@preethi.biz](mailto:info@preethi.biz) **Website:** [www.preethi.biz](http://www.preethi.biz)

### OVERSEAS SERVICE CENTRES

#### USA:

#### PERFECT PENINSULA INC.

1041, Sweet Grass Trail, Flower Mound, TX 75028.

Tel: 1-972-691-0686. Fax: 1-443-705-0089.

#### QATAR

GOLDEN HOUSE  
Blue Salon Building,  
Suhaim Bin Hamad Street,  
P.O. Box 3750, Doha, Qatar.  
Tel: 97-44-478 606.  
Fax: 97-44-791 138.

#### UAE:

ELEMENT MIDDLE EAST LLC,  
P.O. Box 6218, Dubai.  
Tel: 97-1-4-3530 987.  
Fax: 97-1-4-3534 366.  
email: [elemenet@emirates.net.ae](mailto:elemenet@emirates.net.ae)

#### BAHRAIN:

F.F. WATCH Co. WLL,  
P.O. Box 164,  
Manama, Kingdom Of Bahrain.  
Tel: 97-33-253 729, 215 937.  
Fax: 97-33-277 708.  
email: [abbas786@batelco.com.bh](mailto:abbas786@batelco.com.bh)

#### KUWAIT

FIVE STAR EST.  
Salhiya Fahed Al-Salem Street,  
Al-Salamah Tower- Mezzanine Floor  
Shop No. 10, 11, 13, 14,  
PO Box : 4734 Safat Code No. - 13048. Kuwait.  
Tel : 00965 2437630, 00965 2401482  
Fax: 00965 2437630.  
email: [fivestar2005@yahoo.co.in](mailto:fivestar2005@yahoo.co.in)  
[fivestar@gmail.com](mailto:fivestar@gmail.com)

#### INDONESIA:

PT ANEKA DIMARCO,  
Komplek Grenvil, Blok AS-38,  
Kelurahan Duri Kepa, Jakarta 11510.  
Tel: 62-21-6385 8674, 6385 8223.  
Fax: 62-21-6313 039.  
email: [dcid@net.net.id](mailto:dcid@net.net.id)

#### SRI LANKA:

ESWARAN BROTHERS MARKETING PVT. LTD.  
Head Office: 267, Sea Street, Colombo 11.  
Tel: 94-1-435 842, 432 599.  
email: [ebmarket@sltnet.lk](mailto:ebmarket@sltnet.lk)  
Branches: 536, R.A. De Mel Mawatha,  
Colombo 03. Tel: 94-1-581 479, 587 240.  
104/11, Grandpass Road, Colombo 14.  
Tel: 94-74-796 727, 796 796.

**Preethi**  
**ECO Plus**

Heavy Duty Mixer Grinder - **MG 138**

**GUARANTEE CARD**

Date Sold: ..... SI.No.:

Purchaser's Name & Address: .....

.....  
.....

Dealer's Name & Address: .....

.....  
.....

Signature:

Stamp:

**TERMS & CONDITIONS OF GUARANTEE AND SERVICE POLICY**

1. This product is guaranteed for a period of One Year from the date of purchase for all the manufacturing defects.
2. Retain the original sale bill and the Guarantee Card, which should be shown to our Service Personnel for Scrutiny while sending your Mixie for service to our Authorised Service Centre.
3. The **One Year Guarantee** does not cover damage to the Mixie due to mishandling, negligence, breakage or cracking of Polycarbonate Dome and Lid, Jars, Mixie Body and Cap and denting of Stainless Steel Jar.
4. The Mixie should not be tampered with or opened by any unauthorised person. **If the Mixie is tampered with or opened by any unauthorised person, the guarantee is void.**
5. **Guarantee is void if the Mixie is used for any purpose other than domestic use.**
6. **The Guarantee is valid only in the country of Purchase.**
7. All repairs within the **One Year guarantee** period (arising from manufacturing defects) will be done 'Free of Cost'.
8. **Free service and replacement under guarantee does not affect the expiry date of the guarantee.**
9. For repairs after the expiry of the guarantee period our Customer Care Centres will levy a nominal charge on components replaced.
10. Defective components which are exchanged both under 'Chargeable' & 'Free of Charge' basis. become the property of the Company.

**Preethi**  
**ECO Plus**

**MG 138**

**YOUR COMMENTS** on the performance of your Mixie and suggestions for product improvement. **IN CASE OF COMPLAINTS** write to us directly or call Tel. No.: 91-44-2432 8822 (Chennai).

.....  
.....  
.....  
.....  
.....  
.....

Sender's Name & Address (in BLOCK LETTERS):

.....  
.....  
.....

**Preethi**  
**ECO Plus**

**SALE DETAILS**

**MG 138**

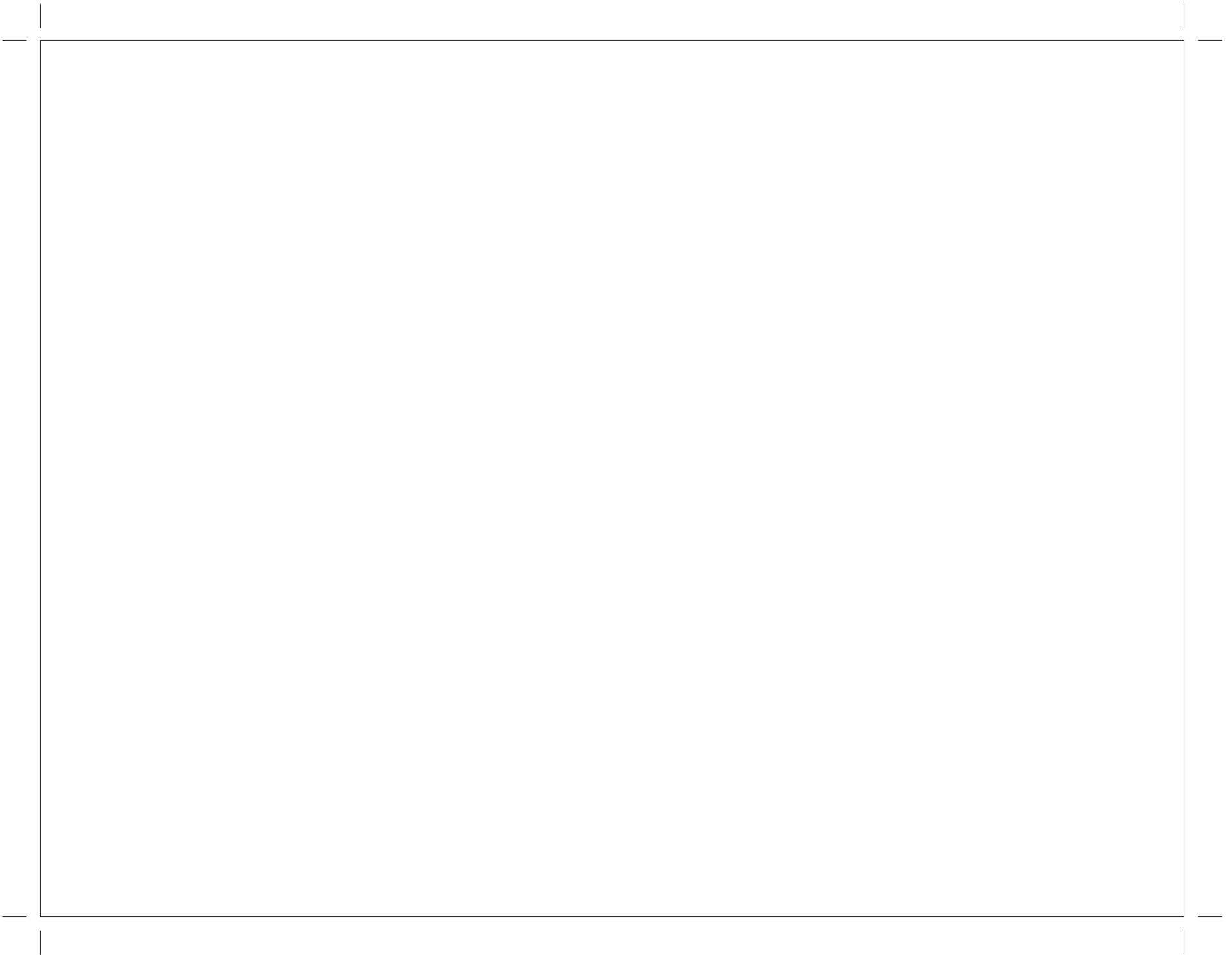
Date Sold: ..... SI.No.:

Purchaser's Name & Address(in BLOCK LETTERS):.....

.....  
.....  
.....

(To be returned to us through our Dealer)







## **Maya Appliances (P) Ltd.**

Survey No. 112/1B, 1C, 112/2B, Natham Ekattur Road, Thazhambur Village,  
Chengalpet Taluk, Kancheepuram Dist, Pin - 603103. INDIA.

Tel: 91 44 2496 4477. Fax: 91 44 2496 0349.

email: [info@preethi.biz](mailto:info@preethi.biz). Website: [www.preethi.biz](http://www.preethi.biz)

**MADE IN INDIA**