

Preethi®



Platinum

550 Watts

UL Recognized Motor

File No.:E233031

No. 1 Mixer
Grinder
Brand

Super Extractor

Grind n'Store

Flexi Lid

110 Volts



1 YEAR WARRANTY



Design Reg. No. 196147



Instruction Manual & Warranty Card

Preethi Kitchen Appliances Pvt. Ltd.

Established in 1978

9 Million Customers

70 Customer Care Centres

400 Authorised Service Centres

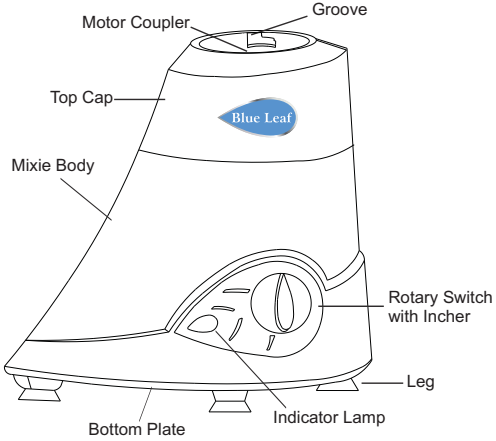
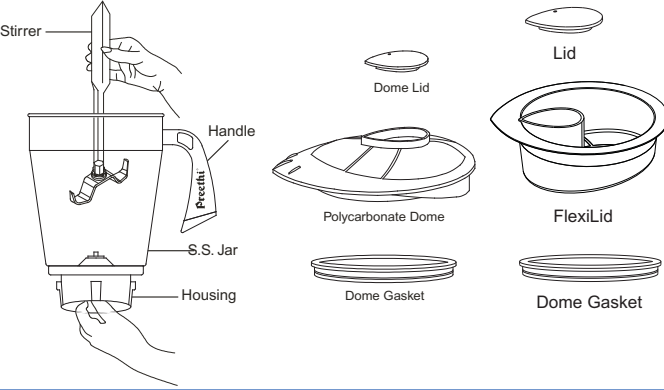
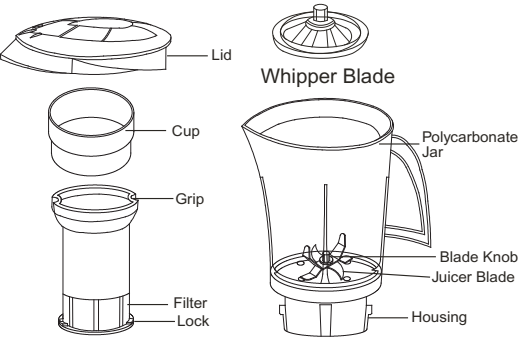
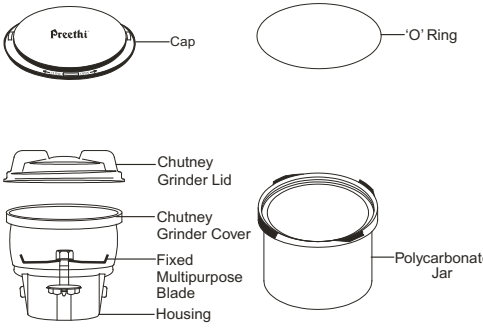
Over 7000 Dealers

Exports to Middle East,
Far East, Singapore
and Sri Lanka

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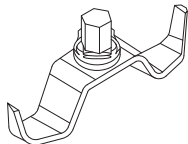
Know Your Preethi Blue Leaf Platinum

Basic Unit	Blades for 1.7 litre Jar	1.7 Litre Jar
 Motor Coupler, Groove, Top Cap, Mixie Body, Rotary Switch with Incher, Leg, Bottom Plate, Indicator Lamp	 Blade Knob, Dry & Wet Grinding Blade, Mincer / Grater Blade	 Stirrer, Handle, S.S. Jar, Housing, Dome Lid, Polycarbonate Dome, Dome Gasket, Lid, FlexiLid, Dome Gasket Hold Jar Coupler and fix required Blade onto the Spindle by gently screwing down in an anti-clockwise direction with the Spanner provided on the Stirrer, until it is firm. DO NOT OVER TIGHTEN.
1.5 Litre Super Extractor	Grind n' Store	Cleaning
 Lid, Whipper Blade, Cup, Grip, Filter Lock, Polycarbonate Jar, Blade Knob, Juicer Blade, Housing	 Cap, 'O' Ring, Chutney Grinder Lid, Chutney Grinder Cover, Fixed Multipurpose Blade, Housing, Polycarbonate Jar	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 and Blades 1. Fill in ½ litre of water and a teaspoon of any mild cleaning powder. 2. Run the Mixie 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.
Note: JAR SEATING : Seat Jar on the Top Cap, ensuring that the locks fit properly in the Grooves of the Top Cap. DOMES : 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 Turn Rotary Switch anti-clockwise for a few second and release for momentary operation. (<i>Inching is especially useful for wet grinding of chutneys, mincing meat, grating vegetables, crushing ice, etc.</i>)		

How to use your Preethi Blue Leaf Platinum

PREETHI is provided with PVC insulated 3 Core, Flexicord with 10 amps Plugtop & earthing. Plug the Power Cord to a 110 Volts AC supply only.

Jars & Blades Usage Description

Dry & Wet Grinding Blade	Mincer / Grater Blade	Whipper Blade
		

1.7 Litre Jar	1.2 Litre Jar	1.5 Litre Super Extractor	Grind n' Store
 Dry / Wet Grinding Blade: Dry Grind, Wet Grind & Liquidise Grater / Mincer Blade: Mince Meat, Grate Vegetables & Crush Ice	 Fixed Multipurpose Blade: Dry / Wet Grind, Liquidise & Crush Ice	 Juicer Blade: Extract, Liquidise & Juice Whipper Blade: Whip & Churn	 Fixed Multipurpose Blade: Dry / Wet Grind small quantities

GRINDING INSTRUCTIONS

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

1. Ensure Blade, Jar, Lid and ingredients are totally dry.
2. Run on Speed 3.
3. If you need finer powder, wait for 1 minute and grind again for 1 to 2 minutes.

IDLI, DOSA, UTHAPPAM, APPAM, PESARATTU, VADAI...

1. Soak Rice/Dal for 4 to 5 hours as required.
2. Drain water from ingredients.
3. Run on Speed 3 adding water gradually through Dome Lid.
4. If Material sticks to the sides of the Jar, stop and stir using Stirrer, run again.
5. Ensure free circulation by adding enough water.
6. Do not allow batter to get heated up.
7. Do not add too much water, where thick paste is required.
8. 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...

1. Inch 5 to 7 times to powder ingredients.
2. Then add water as required.
3. Grind on Speed 3 (Speed 1 when using Grind n' Store).

MEAT MINCING, VEGETABLE GRATING, ICE CRUSHING...

1. Trim fat from meat and remove all bones.
2. Cut meat into 1" cubes.
3. Fill upto 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.

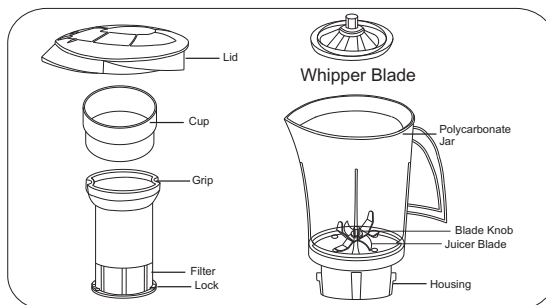
VEGETABLE, FRUIT JUICES... LASSI, COCONUT MILK, TAMARIND EXTRACTION.. MILK SHAKES, EGG WHIPPING... BUTTER CHURNING...

1. The Juicer Blade and Filter should be used for extraction and juicing.
2. The Whipper Blade can be used only for whipping / churning.
3. For whipping/churning run on Speed 1 only.





Super Extractor



HOW TO USE SUPER EXTRACTOR

Figure 1 Align Filter grip to Jar Nose and lock Filter onto the Jar by turning clockwise. (If you are making fruit cocktail, you can put in different fruits, viz, apple, pineapple, mint leaves, sugar, lemon juice together).

Figure 2 Put ingredients into Filter.

Figure 3 Place Cup and close Lid firmly ensuring that the Lid nose slips into the Jar nose as shown in the picture. Seat Jar Assembly on Top Cap ensuring that the Jar Base locks fit properly in the grooves of the Top Cap.

Figure 4 Inch 7 to 10 times till ingredients are shredded.

Figure 5 Open Lid, remove Cup, add required water, replace Cup, close Lid and run on Speed 3.
Second extraction is possible for coconut milk (For tamarind extract, remove seeds before extraction).

Figure 6 Remove Jar Assembly from Mixie by turning the Jar anti-clockwise and lifting the Jar off the Top Cap. Pour juice from the Jar (the pulp stays in the Filter).



Note: For butter churning, egg whipping, lassi... use Whipper Blade without Filter.



Grind n' Store

Grind & Store Chutneys, Spices, Coffee Powder...
 Separate Jars for each Spice or Chutney.
 Airtight Cap keeps contents fresh.
 Refrigerate and use as Serving Bowl.

HOW TO USE YOUR GRIND N' STORE

Figure 1: Put ingredients to be ground into Jar.

Figure 2: Invert Base onto Jar and turn in clock-wise direction, till it is properly locked.

Figure 3: a. Seat Assembly on Top Cap ensuring that the Base Locks fit properly in the grooves of the Top Cap.

b. Inch 5 to 10 times.

c. Grind on Speed 1 only.

d. NEVER GRIND FOR MORE THAN 1 MINUTE CONTINUOUSLY. If you need to grind for more than 1 minute, STOP MIXIE FOR 1 MINUTE & THEN GRIND AGAIN.

If the appliance is run for more than 1 minute while dry grinding, the contents will get excessively hot and can cause the Jar to warp out of shape.

Figure 4: After grinding, remove Assembly from Mixie by holding the Base, twisting anticlockwise and lifting off the Top Cap.

Figure 5: Invert Assembly, hold the Jar with one hand and twist open anti-clockwise, to release the Jar.

Figure 6: Allow contents to cool and then twist the Cap clockwise on the Jar to seal airtight, ensuring that the 'O' Ring is in place.

Figure 7: The *Grind n' Store* can be used as a Chutney Grinder by using the Chutney Grinder Lid instead of the Jars.

Caution : 1. NEVER LEAVE BASE ALONE ON MIXER.
 2. NEVER OPERATE UNLESS JAR IS PROPERLY LOCKED ON THE BASE.

WARNING: Improper use of appliance without locking Jar onto Base can cause serious injury.



✓ DO's



Super Extractor



Grind n' Store



1. When operating the Mixie for the first time or after long storage or when the Mixie 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 source before fixing, removing attachments and also while cleaning or when not in use.
3. **Ensure that the locks of the Stainless Steel Jar are properly seated in the grooves provided inside the Top Cap.**

1. **Ensure Blade is fitted properly before running.**
2. When using Filter always use with Cup.
3. For butter churning, egg whipping, lassi... use Whipper Blade without Filter.

1. Ensure that Base Locks fit in the Grooves of the Top Cap.
2. Ensure that 'O' Rings on the Base and the Cap are properly fitted.
3. Clean 'O' Rings of both Base and the Cap after use, by washing in water with mild detergent.
4. For frequently used items, reserve one Jar and Cap which will save the trouble of frequent washing and cleaning.

X DON'T's

1. Do not touch moving parts, while operating Mixie.
2. Do not overload Mixie. When hot air emanates from the openings on the Top Cap, switch off the Motor and wait for 3 minutes, before re-starting.
3. Do not add solid ingredients, when the Motor is running.
4. Do not operate with damaged Power Cord.
5. Do not tamper or attempt to repair "Preethi" Mixie.
6. Do not grind hot ingredients in the Mixie.
7. **Do not use the Mincer Blade for operations other than mincing.**
8. **Do not run the Mixie without Top Dome.**
9. **Do not seat the Jar when the Switch is in 'On' condition.**
10. **Never put your hand inside the Jar, Without switching off the mixie.**

1. **Do not run without locking Filter properly.**
2. Do not pierce Filter with sharp objects while cleaning.

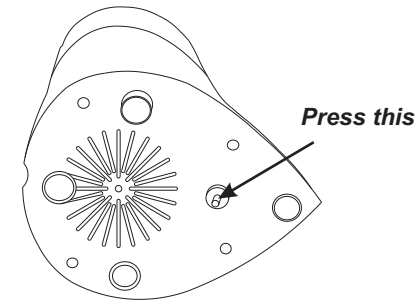
1. **Never leave Base alone on Mixie.**
2. Do not run unless Jar is securely seated on Base.
3. Do not run for more than 1 minute continuously, otherwise the Jar can warp due to excessive heat.

In the event your Mixie needs further attention, take it to one of our Customer Care Centres.

AUTO OVERLOAD PROTECTOR

If the 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.



FLEXILID



Converts your 1.75 Litre Jar to 1.25 Litre Jar

NOTE : Ensure that the gasket is fitted properly to the FlexiLid.

HOW TO USE YOUR FLEXILID

- 1 Add the required quantity of the ingredient into the Jar.
- 2 Place the FlexiLid onto the Jar, and press till it seats firmly on the Jar (Refer figure).
- 3 Start grinding. Hold the FlexiLid firmly while grinding.

Technical Specifications

Model & No.	: Platinum - MG 153
Voltage	: 110V AC 60 Hz.
Power Consumption	: 550 Watts
Insulation	: Class F
Protection	: Class 1
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 550 Watts High Power Motor. No load speed 18,000 RPM (approx.) With load speed 11,500 RPM (approx.)
Material of Body	: A.B.S
Material of Jars	: Stainless Steel & Polycarbonate
Material of Dome	: Polycarbonate, P.P
Blade Assemblies	: Stainless Steel, Machine Ground and Polished.
Speed Controls	: Rotary Switch with 3 Speed and Incher.
Flex Cord	: PVC insulated 3 Core, Flexicord with 10 amps Plugtop & earthing.
Country of Origin	: India

Jar Capacity

Jar	Size	Rated Capacity			
		Dry	Wet	Liquidise	Whip
Big Jar	1.7 litre	0.7 litre	0.5 litre	1.0 litre	-
Big Jar with FlexiLid	1.2 litre	0.5 litre	0.4 litre	0.6 litre	-
Super Extractor	1.5 litre	-	-	0.7 litre	Min : 4 Eggs Max: 8 Eggs
Grind n' Store	0.4 litre	0.3 litre	0.2 litre	-	-

Minimum Capacity for all the above At least up to Blade level

Gross Weight	: 7.0 kgs (approx.)
Size of Carton	: 44 cm (L) x 24 cm (W) x 38 cm (H)
Warranty	: 1 Years

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

Preethi



Blue Leaf Platinum

Heavy Duty Mixer Grinder - **MG 153**

Warranty Card

Date Sold: SI.No.:

Purchaser's Name & Address:

.....

.....

Dealer's Name & Address:

.....

.....

Signature:

Stamp:

TERMS & CONDITIONS OF WARRANTY AND SERVICE POLICY

01. Retain the original sale bill and the Warranty Card, which should be shown to our Service Personnel for Scrutiny while sending your Mixie for service to our Authorised Service Centre.
02. The **One Year Warranty** does not cover damage to the Mixie due to mishandling, negligence, breakage or cracking of Polycarbonate Jars, Domes, Lids, Mixie Body and Cap and denting of Stainless Steel Jar.
03. All repairs within the **One Year Warranty** period (arising from manufacturing defects) will be done 'Free of Charge'. Our Customer care Centres will not charge you for components or labour.
04. **Free service and replacement under warranty does not affect the expiry date of the warranty.**
05. For repairs after the expiry of the warranty period our Customer care Centre will levy a nominal charge on components replaced.
06. **The Warranty is valid only in the country of purchase.**
07. **Defective components which are exchanged both under 'Chargeable' & 'Free of Charge' basis, become the property of the Company.**
08. **If the Mixie is tampered with or opened by any unauthorised person, the warranty is void.**
09. **Warranty is void if the Mixie is used for any purpose other than domestic use.**

Preethi



Blue Leaf Platinum

SALE DETAILS

MG 153

Date Sold:SI.No.:

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

.....

.....

Dealer's Name & Address:

.....

Signature:

Stamp:

(To be retained by the Dealer)

Preethi



Blue Leaf Platinum

SALE DETAILS

MG 153

Date Sold:SI.No.:

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

.....

.....

Dealer's Name & Address:

.....

Signature:

Stamp:

(To be returned to us through our dealer)

[illegible]

VERY IMPORTANT:
THE ONE YEAR WARRANTY
IS VALID ONLY IN THE
COUNTRY OF PURCHASE

Designation:

Corporate Office : 3/140, I.T. Highway,
Oggiam Thoraipakkam, Chennai - 600 097.

Notes:

[illegible]

Preethi Kitchen Appliances Pvt. Ltd.

Corporate Office : 3/140, I.T. Highway, Oggiam Thoraipakkam, Chennai - 600 097. Phone : 2496 0574,
2496 4477, Fax : 91 - 44 - 2496 0349, email: info@preethi.in, Website: www.preethi.in

CUSTOMER CARE CENTRES

Tamilnadu

19, Dhandapani street, T.Nagar,
Chennai - 17. PH: 24347418, 24363366,
ccctnagar@preethi.in

No. 10, Brindhavan Avenue,
West Tambaram, **Chennai - 600045**.
PH: 22261510, ccctambaram@preethi.in

New No. 287, Old No. 123, Ground floor
Purasavakkam high road, Kellys,
Chennai - 600010. PH: 25321338,
ccckellys@preethi.in

New No: 92/1 Old No 224/1 1st floor N.M Road,
Avadi, **Chennai - 600054**.
PH: 26555387, ccavadi@preethi.in

No.78/B, Kuppuswami street,
Padi, **Chennai - 600050**.
PH: 26547787, ccpcadi@preethi.in

Shop No: 1 Laxmi Theatre complex
1st floor, D.No: 26 officer's lane
Vellore - 632001. PH: 0416-2215916,
cccvellore@preethi.in

Shop No.51, S.G.Puram Main Road,
Villupuram - 605602. PH: 04146-252233.
cccvillupuram@preethi.in

No. 40 viveks complex, Mettu Street
Kancheepuram - 631501. PH: 044-27230492,
ccckancheepuram@preethi.in

No.167 Vanniyar madam, 1st Floor,
car street, **Thiruvanamalai - 606601**.
PH: 04175-254900, ccctvmalai@preethi.in

HIG-67, Avalapalli hudco, Bagalore road,
Hosur - 635109. PH: 04344-649857.
ccchosur@preethi.in

No.121, 1st Floor, Canteen Street,
Puducherry - 605001. PH: 0413-2346383.
cccpuducherry@preethi.in

104, West perumal maistry street
Opp. Thangam Theater,
Madurai - 625001. PH: 0452-2347386,
ccmadurai@preethi.in

No.1A, Kailasapuram East Street,
Tirunelveli - 627002. PH: 0462-2501824,
ccctirunelveli@preethi.in

1023/8, Thanga meenakshi complex,
Kambam road, V.V.G store back side,
Theni - 625531. PH: 04546-253603,
ccctheni@preethi.in

No.11 E, Meenakshi puram
2nd Street East, **Tuticorin - 2**.
PH: 0461-2333668, ccctuticorin@preethi.in

No 102/2 Pullalakottai Road,
Virudhunagar - 626001. PH: 04562-420624,
cccvirudhunagar@preethi.in

No: 150, 1st floor, K.P.Road, Parvathipuram,
Nagercoil - 629003. PH: 04652-234005
cccnagarcoil@preethi.in

No, B6, Meyyammai complex, 1st Floor sastr
road, Thillai nagar, **Trichy - 620018**.
PH: 0431-2751288, ccctrichy@preethi.in

Door no: 60/8A, St.Anne's Convent Complex,
1st floor, Melaputhur, **Trichy - 620001**.
PH: 0431-2415181. ccctrichycnt@preethi.in

Nalliya shopping complex, Basement floor shop
no 2, 70, Srinivasan pillai road,
Thanjavur - 613001. PH: 04362-273565.
ccctanjore@preethi.in

No: 18, Rajbuilding 1st floor, 64/65,
Pattamangala street,
Mayiladuthurai - 609001. PH: 04364-241202,
cccmayavaram@preethi.in

No: 48/124, 1st floor, South car street,
Chidambaram - 608001. PH: 04144-223256
ccchidambaram@preethi.in

K.P.M Complex, No. 27/14 Car street,
1st floor shop No. B&C, K.P.M Plaza,
Salem - 636001. PH: 0427-2250578,
ccsalem@preethi.in

NO. 5 L.G.B compound, V.G.S Mahal Opp.
Dindigul - 624001. PH: 0451-2423060
cccdindigul@preethi.in

No.45 Garuda Nivas, Govindarajulu salai, Aruna
Nagar, **Karaikudi - 630001**. PH: 04565-236376
ccckaraikudi@preethi.in

No:2871 East 3rd Street, **Pudukottai - 622001**.
PH: 04322-224195, ccnpudukkottai@preethi.in

951, Chamber Commerce Building,
Alangacherry, Near MohanStore, Aranmanai,
Ramanathapuram - 623501.
PH: 04567-222344, ccrcramanad@preethi.in

No. 128 C 1st Floor, Vanitha towers,
Kovai road, **Karur - 639002**. PH: 04324-
241989. ccckarur@preethi.in

Balaji Traders, No.34h Eithairaj plaza,
Ellaianman sannathi kovil street, Vijayapuram,
Tiruvarur - 01. PH: 04366-222566.
ccctiruvarur@preethi.in

D.No.331 Nehru street, Shop No S-2, Krishna
complex, Ram nagar, **Coimbatore - 641009**.
PH: 0422-2232687, ccccoimbatore2@preethi.in

No:118, West Sambandam Road,
R.S. Puram, **Coimbatore - 2**.
PH: 0422-2540687 ccccoimbatore2@preethi.in

1, Pasupathi Street, **Udumalpet - 642126**.
PH: 04252-221477, ccudumalpet@preethi.in
Shop No: 6, 84 Periyar street, Near
Nadumariamman Kovil, **Erode - 1**.
PH: 0424-2221200, cccerode@preethi.in

No. 52 Muthusamy street,
Gajalakshmi Theatre backside,
Tiruppur - 641604. PH: 0421-4242341,
ccctiruppur@preethi.in

No.22 Mariammankovil street,
Coonoor - 643101. PH: 0423-2236878,
cccoonoor@preethi.in

Karnataka

No.41/14, Raja Ram mohan Roy Extn,
2nd cross near Central Library,
Bangalore - 560027.
PH: 080-22131819/ 22130362,
cccbangalore@preethi.in

No.2957,58/25, Basement Gulap plaza
II Stage, MKK Road, Near Navaranga Takies
Rajaji Nagar, **Bangalore - 560010**.
PH: 080-23324161, cccjnblr@preethi.in

2nd Floor Vanamalidas building
Maidan 1st Cross Road,
Mangalore - 575001. PH: 0824-2410434,
cccmangalore@preethi.in

No.12 Neeleegin road, Madiman Complex
Hubli - 580029. PH: 0836-2352077
ccchubli@preethi.in

461/c, 1st Floor, Halappa Complex,
Durgigudi, Near Jail Circel, **Shimoga - 577201**.
PH: 08182-229759, cccshimoga@preethi.in

#1435, L-4, 7th North Cross, Irwin Road,
Lashkar Mohalla, **Mysore - 570001**.
PH: 0821-2443966, cccmysore@preethi.in

Andhrapradesh

1-8-703-715, Shop No.21,
Alekhya complex, Shankarmatt,
Nallakunta Opp.Vegetable market,
Hyderabad - 500044. PH: 040-27661588,
ccchyderabad@preethi.in

No. B-7 1st floor, Huda Complex
Saroor Nagar, **Hyderabad - 500035**.
PH: 040-24044858, ccchydsrm@preethi.in

Commercial Shop No.25 Global Enclave, Aruna
Co-op Society, **Kukatpally** PH: 040-23063848,
Hyderabad - 500072. ccckukatpalli@preethi.in

No. 201 Diamond towers, 1-1-37/38
Main Guard, **Secunderabad - 500003**.
PH: 040-27819516,
ccsecunderabad@preethi.in

115, Bazaar street, **Thirupathi - 575001**
PH: 0877-2228966, cccthirupathi@preethi.in

D.No.24-2-7 1st floor, N.R.P road,
Gandhi nagar, **Vijayawada - 520003**.
PH: 0866-2431158, ccvjayawada@preethi.in

Shop No.11, Pawan commercial Complex
Dabagarden, Main road, **Vizag - 530020**. PH:
0891-2541915, ccvzicag@preethi.in

CUSTOMER CARE CENTRES

D.No.21-13-23, Behind Nagadevi Theatre,
Opp.Bommana Hospital,
Rajahmundry - 533103, PH: 0883-2441321.
cccrajahmundry@preethi.in

D No,40/17-4, Vaddgeri Park Road,
Kurnool-1. PH: 08518-222358,
ccckurnool@preethi.in

No. 7-2-11, 1st floor, Padmakshamma Lane,
Opp Hanuman Temple, New Buustand road,
Hanamkonda - 506 001, **Warangal**
PH: 0870-2447006, cccwarangal@preethi.in

No.48,3/5 Brodipet back side of hotel,
Sindhoori, Beside sub jail, **Guntur Dt -**
522002
PH: 0863-2214551. cccguntur@preethi.in

No. 15/591, James Garden, Opp Navatha
Transport, Nellore Dt. **Nellore**
PH: 0861-2316141. cccnellore@preethi.in

No.22B-1-9/2, T.A.T Pvt Ltd., G.N.T Road,
Eluru west godavari dt-534002.
PH: 08812-221841. ccceluru@preethi.in

No. 9-11-61662, Khammam Dt- 507001
Khammam. PH: 08742-228970
ccckhammam@preethi.in

No. 10-1-14, Gudi vedsa near 7,Road Junction
Srikakulam - 532001, PH: 08942-2224488
cccsrikakulam@preethi.in

No. 20/1190, Vamsi Complex, Ramesh
theater **Kadapa** - 516001,
PH: 08562-246552. ccckadapa@preethi.in

No. 4-63, Beside Rohini Hospital,
Janmabhoomi Nagar, **Mancherial-** 504208.
PH: 08736-2534222.
cccmancherial@preethi.in

No. 5-401/2, Ravi Angaluyilu street,
Kurnool Road, **Ongole** - 523001
PH: 08592-282914. cccongole@preethi.in

Kerala

Shop No.188 & 19 1st floor,
Telugu chetty samudayam complex,
karamna p.o, **Thiruvnanthapuram-695002**
PH: 04712341216, ccctrivandrum@preethi.in

No. 39/2542, B2 1st Floor, Govind building,
M.G road, Ernakulam, **Cochin-16**.
PH: 0484-2370781, cccernakulam@preethi.in

14/382, Casamerina complex,
Near AKG Hospital, Talap, **Kannur - 670004**.
PH: 0497-2765948, ccckannur@preethi.in

5/3472 Merry land Square,
Thiruthiyadu road, Near baby memorial
hospital, **Calicut - 673509**.
PH: 0495-2724080, ccccalicut@preethi.in

No 341, Assissi Building, Alphonsa hospital
road, **Chenganacherry - 686101**.
PH: 0481-2424383. cccchanga@preethi.in

Building no: KP-VII/712, Opp. Sana
auditorium, Munnankutty, Kilikollur,
Kollam - 691 004. PH: 0474-2708800.
ccckollam@preethi.in

PMC - V/259, Oushadi junction,
Kaladi road, **Perambavoor - 683542**
PH: 0484-2595723,
cccperrumbavoor@preethi.in

Building No. 91/4, Ward No. 6 Vettipuram,
Pathanathitta dist. Pin code - 689649
PH: 9895996910. cccpathannathitta@preethi.in

A&C 26/1401 Sri Kumar Building, CCSD Road,
Alapuzha - 688011, PH: 0477-2230986.
cccalapuzha@preethi.in

No. 1410 A-29, 2nd floor Kottachery,
Kanhangad-671315, PH: 0467-2200799
ccckanhangad@preethi.in

Maharashtra

509, Janki center, off veera desai road,
Andheri (W), **Mumbai - 400053**.
PH: 022-26731650, cccmumbai@preethi.in

Asirwad Co-operative housing Society,
Shop No, 21,156/3 Mangalwar peth,Barne road,
Pune - 411011. PH: 020-32537536,
cccpune@preethi.in

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Fax: 00965 2437630.
email: fivestar2005@yahoo.co.in
fivestar@gmail.com

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Kelurahan Duri Kepa, Jakarta 11510.
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104/11, Grandpass Road, Colombo 14.
Tel: 94-74-796 727, 796 796.

SINGAPORE:

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