

ATTENTION! Your Rico home appliance has been manufactured with utmost care and under strict quality control. If, for any reason, you are not satisfied, please contact your local dealer or the Rico Customer Relations Department for immediate action on your query / problem at :

Customer Relations Department

Rico Appliances Pvt. Ltd.

8th Floor, Sapphire Bldg., S.V. Road, Khar (W), Mumbai - 400 052.

Tel.: (91-22) 2410 2926 Fax.: (91-22) 2410 2927

Email.: service@rico.in

Website: www.rico.in

Please ensure that the Warranty Card is filled in by the Dealer at the time of purchase. Detach the card below and mail it within 7 days of the purchase to Rico.

POST CARD



RICO APPLIANCES PVT. LTD.

8th Floor, Sapphire Bldg.,
S.V. Road, Khar (W),
Mumbai - 400 052.
INDIA

INDIA'S 1ST & FOREMOST

Rico®

“MG 144” MIXER GRINDER



INSTRUCTION MANUAL WITH WARRANTY CARD

Dear Customer,

Thank you for selecting Rico.

You have just bought yourself one of the finest kitchen helps in the form of Rico grinder-mixer.

Your Rico mixer has been manufactured for you under the most stringent quality control procedures.

You are assured of the best quality, performance and after sales service. If, however, for any reason, you feel something is lacking, we are always there at your service.

A list of Rico service centres is also enclosed here with. If you require any further assistance, please do not hesitate to contact us, for immediate action on your query/problem, at :

CUSTOMER RELATIONS DEPARTMENT

Rico Appliances Pvt. Ltd.,

Sapphire Bldg, 8th floor, S.V. Road, Khar (W), Mumbai-400 052.

Tel : (91-22) 24102926, Fax : (91-22) 24102927

Email : service@rico.in

Website : www.rico.in

Thank you once again for buying Rico.

C. Thakur

Chairman,

Rico APPLIANCES PVT. LTD.

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24 Months Warranty

Rico®

HOME APPLIANCES WARRANTY CARD

(To be retained by the purchaser)

Important : Before mailing the Warranty Card, please read all the terms and conditions of the warranty.

Rico Product : 'MG-144' MIXER GRINDER **Date of Purchase :** _____

Serial No. : _____

Dealer's Name & Address :

Please fill in the following post card, cut along the dotted line, and mail to Rico within 7 days of purchase.

(This portion is to be mailed to Rico)
You can also register Warranty Card online at www.rico.in

Rico Product : 'MG-144' MIXER GRINDER **Date of Purchase :** _____

Serial No. : _____

Dealer's Name & Address : _____

Customer Name: _____

Address: _____

City: _____ **Pin Code:** _____ **State/Country:** _____

E-mail: _____

Tel./Mobile : _____

(Please make sure your Dealer completes this card at the time of purchase)

24 Months Warranty



CHECK LIST / DESCRIPTION

Please check the contents of the box with the items printed on top of the box.

A brief description of the mixer and its various attachments is given below:

1. **BASIC GRINDER UNIT :-** Containing 230 Volts, 800 Watts, 20 minutes rating, with a heavy duty motor, three speed switch with whipping facility, the main cord and over-load Protector (Thermal Protector) switch. It also has a facility known as a cord winder on the bottom.
2. **STAINLESS STEEL LIQUIDIZER JAR FOR WET GRINDING :-**
It is suitable for liquidizing, blending, wet grinding It has a capacity of 1 litre with a high dome shaped lid with a rubber gasket and a stopper with a fixed blade.
3. **STAINLESS STEEL GRINDER JAR FOR DRY GRINDING, :-** It has a capacity of ¾ litre. It is suitable for dry grinding and has a flat dome shaped lid with a rubber gasket.
4. **STAINLESS STEEL CHUTNEY JAR :-** For small quantity grinding such chutney, pepper, dry masalas, coffee beans etc. It has a fixed blade with a transparent dome cover with a rubber gasket.
5. **INSTRUCTION MANUAL WITH WARRANTY CARD**

Your Rico Grinder-Mixer has been designed especially for Asian requirements of heavy grinding and mixing.

With only a little attention from you, it will give you years of trouble free service.



GENERAL OPERATING PRECAUTIONS

1. Before switching on, please make sure that the appliance is connected to 5 Amp.- 230 Volts AC socket with Earthing.
2. Do not use wet hands while operating the appliance. Do not immerse the base/motor unit plug or cord in water or any other liquid.
3. Switch off the appliance and unplug the cord whenever handling any parts / attachments, before cleaning and when not in use.
4. Do not fix any of the attachments when the appliance is ON. Please also make sure that the base of the attachment to be used, fits properly in the top casing of the base unit.
5. Never run the motor unit without the attachment and its cover in place. Wash the attachments thoroughly after use.
6. Do not keep the base unit on any cloth / paper while running it, as this may stop the flow of air, from the bottom of the mixer to the motor, resulting in overheating of the motor.
7. Do get the Rico serviced from our authorised service centres at least once a year. Keep the appliance away from children.

Thermal Cut Out (Super Protection for Electric Motor)

Many Times , without realizing it, people tend to overload the mixer by putting more material in the jar than recommended. This results in the motor getting overloaded and eventually burning out.

In order to try to protect the mixer grinder from burning out, we have now replaced the old design circuit breaker with an advanced overload protector known as a thermal cutout, in the motor. The thermal cutout is an advanced safety fuse which works on temperature & current sensing. This is a resettable fuse which is automatically reset by switching off the power supply and allowing the motor to cool.

In case, unintentionally, you overload the mixer and try to run it, the thermal cut out will trip automatically, cutting off the electric supply to the motor. Please follow the following steps

- 1) Switch off the main power supply switch
- 2) Remove the mains cord wire plug from the wall mains socket
- 3) Reduce the material in the jar.
- 4) Wait for 5 minutes without switching on the mains power supply. After waiting for 5 minutes, insert the plug again in the wall socket and restart the machine.
- 5) The machine will now start working and your motor has been saved from burning out.

In this way, the thermal cutout protects your motor from burning out and saves you from incurring any repairing costs.



STAINLESS STEEL JARS



WET GRINDER / LIQUIDIZER
JAR



DRY GRINDER
JAR

There are two stainless steel jars - one for wet grinding / and the other only for dry grinding.

Operations :

Put the required ingredients in the jar. Cover the jar with the dome cover. Fit the jar in the top casing of the motor unit. Turn the jar in a clockwise direction in order to lock it. Run the machine until the desired result is obtained.

WET GRINDING

This jar can be used for the broad needs of wet grinding / mixing / liquidizing / blending of soaked rice, dal for making idli, wada, dosa, coconut chutney, lassi, milkshakes, thandai, vegetable soups, baby foods and also suitable for mincing of meat for kababs, koftas, grating of coconut, crushing of ice & whipping of omlets, creamy milkshakes, lassi etc.



Wet Grinding / Blending / Liquidizing

For Wet Grinding

1. Soak material to be ground in water for 2 hrs. Drain water completely.
2. Fill material slightly above the blade level and run the mixer at low speed for 1 ½ to 2 minutes, till it becomes a fine paste.


Note : While doing tough wet grinding, air bubbles may go inside the paste and the blade will rotate empty. Indication is that the noise will be heavy. When it is so, immediately stop the mixer, stir the paste with the spatula and start again.

To Grind Large Quantities With Liquid

1. Soak the material for 2 to 3 hours. If you want to grind parboiled rice, soak it for 6 to 8 hours. Drain water completely.'
2. Add the soaked material to fill ¾ of the jar.
3. Now run the mixer at low speed. While the mixer is on, add water gradually till the paste becomes uniformly fine. Stop and stir in between to allow trapped air bubbles to escape and to allow circulation.

It will take 2-3 minutes to grind dal/rice. To grind parboiled rice, it may even take 5-6 minutes.

WET GRINDING - BLADE CHART

BLADE TYPE	PURPOSE	SPEED	QUANTITY MAX. UPTO		TIME TAKEN	REMARKS
			GMS.	LTR.		
	1. PASTE OF SOAKED RICE/DAL for making IDLI,VADA, DOSA etc.	HIGH	250	----	6 MIN.	150 gms. Rice + 200 ml Water 150 gms Dal + 350 ml Water
	2. COCONUT CHUTNEY	HIGH	100	----	3 MIN.	
	3. BUTTER MILK (LASSI)	WHIPPER	100	½	1 MIN.	
	4. BUTTER from CURD CREAM MALAI AND WHOLE MILK	WHIPPER	100	½	1 MIN.	DO NOT PUT CREAM STRAIGHT FROM REFRIGERATOR
	5. MILK SHAKES	WHIPPER	----	½	½ MIN.	
	6. THANDAI	WHIPPER	100	½	½ MIN.	
	7. FRUIT DRINKS (MANGO, BANANA, CHIKOO, PINEAPPLE)	WHIPPER	100	½	1 MIN.	PUT QUARTERED PIECES REMOVE SKIN & PIPS
	8. COLD COFFEE	WHIPPER		½	1 MIN.	
	9. APPLE JUICE, CARROT QUARTERED PIECES JUICE, GRAPE JUICE, TOMATO JUICE ETC.	HIGH	100	½	1 MIN.	PUT QUARTERED PIECES REMOVE SKIN & PIPS
	10. VEGETABLE SOUPS	HIGH	100	½	½ MIN	
	11. BABY MILK FOOD	MEDIUM	100	½	½ MIN.	SEE INSTRUCTION OF 'BABY FOOD' MFRS.



DRY GRINDING

For this operation use the dry grinding jar with the fixed blade. This jar is suitable for dry grinding of coffee beans, rice, dals, coconuts, all types of masalas, pepper, red chillies, sugar, nuts, etc.

USEFUL TIPS

- Before grinding, all ingredients must be dried THOROUGHLY and if necessary, should be put in the oven for a short while so that all moisture gets evaporated.
- They should then be filled in the jar at least up to blade-level. For larger quantities, the jar should not be filled more than $\frac{3}{4}$ of its capacity.
- For fine grinding, grind the material and sieve the ground substance through a fine nylon sieve to the consistency required. The leftovers can then be put in the mixer, re-ground and sieved again.
- While grinding hard substances, like turmeric (haldi), please ensure that it is approximately $\frac{1}{4}$ inch in size and well pounded before putting in the jar for grinding.

DRY GRINDING - BLADE CHART

BLADE TYPE	PURPOSE	SPEED	QUANTITY MAX. UPTO GMS.	TIME TAKEN	REMARKS
 DRY GRINDING BLADE FIXED IN CORRECT POSITION	FOR DRY GRINDING				
	1. COFFEE BEANS	HIGH	100	3 MINS.	USE ROASTED COFFEE BEANS & WARM SLIGHTLY TILL FREE FROM MOISTURE
	2. RICE	HIGH	150	3 MINS.	
	3. DAL	HIGH	150	3 MINS.	
	4. WHEAT	HIGH	100	3 MINS.	
	5. COCONUT	HIGH	100	1 MIN.	
	6. ALL TYPES OF MASALAS	HIGH	100	1 MIN.	
	7. PEPPER	HIGH	100	1 MIN.	
	8. SUGAR / SALT	HIGH	100	$\frac{1}{2}$ MIN.	
	9. CASHEW NUTS, PEANUTS	HIGH	100	1 MIN.	
10. ALMONDS, PISTAS	HIGH	100	1 MIN.		



Stainless Steel GRINDER - CHUTNEY ATTACHMENT



An ideal attachment for your daily requirement of fresh Coffee, Coconut Chutney, paste of Rice/Lentils (Dal) etc.

SUITABLE FOR DRY GRINDING OF

- * Coffee Beans
- * Sugar
- * Dry Coconut
- * Peanuts
- * Dry Rice
- * Salt
- * Spices
- * Almonds
- * Dry Lentils (Dal)
- * Cashew Nuts
- * Pepper
- * Pistas etc.

SUITABLE FOR WET GRINDING OF

- ◆ For making paste of soaked rice/lentils (dal) for making idlis/vadas/dosas etc.
- ◆ For making chutney. Fresh Coconut etc.

OPERATION OF GRINDER CHUTNEY ATTACHMENT

1. Fill the jar max. upto $\frac{1}{2}$ full. However, the minimum quantity should be above the blade level.
2. Place the grinder cover on the jar and make sure it fits snugly.
3. Fit the grinder chutney attachment in the top casing of the base unit. Make sure the wedge in the attachment base fits.

PRECAUTIONS

1. Always use the jar with the cover in place.
2. Addition or removal of material must always be done after the machine has been switched off and the blades are stationary.
3. For best results, please do not put much larger quantities than those mentioned in the chart. However, at the same time, the minimum quantity



must always be above the blade level. For dry grinding, make sure that the materials used are dry.

4. Please make sure that all bones are removed before processing meat /chicken / fish. While processing meat, make sure that it is of under cut portion and free from fibrous tissues.
5. Do not tighten the hexagonal nut too much. Always use the spanner to tighten / loosen the nut.
6. Do not touch the blade - they have sharp edges. Store the blades separately after use and cleaning.

CLEANING PROCEDURE FOR STAINLESS STEEL JARS

1. Pour luke warm water in the jar until it is about " ¼ full". Add a little powdered soap/detergent.
2. Run the machine (with the blade in the jar) for half a minute.
3. Switch off the machine and power supply. Remove the stainless steel jar, empty it, wash the jar, blade, cover, stopper and gasket under running water. Do not immerse the mixer in water.
4. To clean the base of the jar and the mixer, use a slightly moistened cloth. Do not use an abrasive cloth or powder.
5. Make sure all the parts are dried well, then store separately.

MAINTENANCE (For trouble-free Performance)

Occasionally, about once a month, oil the shaft and bearing as under:

Hold the blades with a piece of cloth. Remove the coupler by turning it in the clockwise direction. Pull the blade and shaft upwards. Clean the shaft and bearing and put a few drops of coconut / machine oil on the shaft and bearing. Assemble in the reverse order.

If the AC Power supply cord wire is damaged in any way, then please take the appliance to the manufacturer or an authorized service centre for repairs / replacement only. Please do not attempt to get it repaired from an unauthorized person.



HOME APPLIANCES WARRANTY CARD WARRANTY CONDITIONS & SERVICE PROCEDURE

Please preserve this warranty card and the cash memo and ensure that it is duly stamped (with the date stamped) and signed by the dealer. A warranty card or cash memo which is not stamped and signed by the dealer will be treated as invalid.

Kindly ensure you post the half portion to Rico Head office or update your details on our website www.ricoappliances.com.

Conditions of the Warranty:-

Your Rico product is warranted against manufacturing defects for 24 months from the date of purchase. The product is warranted against manufacturing defects only. This product is designed for domestic use only.

This warranty does not apply to

- Normal Wear and tear of parts or surface coating
- Faults which may be due to wrong usage, faulty handling, damage in transit, usage of spurious parts, neglect or accident are not covered by this warranty
- Damages resulting from accidents, mishandling or negligence on the part of the customer and fluctuation in supply voltage.
- Surface Coating, body aesthetics, plastic parts, neon lamps, bakelite parts, rubber/nylon parts, push buttons & bulb.
- Damages resulting due to usage of power supply other than specified 220/230 Volts, AC, 50 Hz. eg: inverters generators etc.
- For humming noise generated due to usage of electronic fan regulators of any make.

Should your Rico product become un-operational during the warranty period, Kindly contact your nearest authorized Rico Dealer / Service Centre. (List is available on www.ricoappliances.com)

Subject to the above - The defective part will be repaired / replaced free of charge for labour or materials, at our discretion & option, provide that:

- The unit is returned at your cost to our Authorized Service Centre along with the stamped and signed Cash Memo and Warranty Card.
- The unit is installed, used and maintained strictly in accordance with the instructions provided.
- The unit is not opened or tampered with by anyone except our Authorized Service Centre or technician.

CONSEQUENTIAL DAMAGE

Liability for consequential loss or damages is neither accepted nor is it implied. The warranty extended herein is in lieu of all implied conditions and warranties under the law and is confined to the repair or replacement of defective parts and does not cover any consequential or resulting liability, damage or loss. The warranty in no case shall extend to payment of any monetary consideration whatsoever or the replacement or return of the products as whole, liability for consequential loss or damage is neither accepted nor is implied.

SERVICE AND REPAIRS

Please get the product repaired only from our authorised service centre.

This warranty is confined to the repair or replacement of defective parts. Any expenses incurred on collecting and returning the product to the customer and/or on the service personnel who will visit the customer, such as to and fro conveyance, incidentals etc., shall be borne by the customer.

Please note that this warranty is issued subject to the jurisdiction of the competent courts in Mumbai INDIA only.

To avoid unnecessary repairs, please study the instruction manual carefully before operation.