

WARRANTY

This GLEN Mixer Grinder is fully warranted against any defect arising out of defective materials or faulty workmanship for a period of 2 years 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.

PACKING LIST

SA 4020

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

TECHNICAL DATA

Rated Voltage	:	230 V AC 50 Hz
Input	:	500 W
Rating	:	30 minutes (3 Minutes 'ON' / 2 Minutes 'OFF')
Classification	:	Class I, Ordinary
Insulation	:	Class H
Motor	:	Universal Motor : 500 W No Load Speed : Maximum 18000 rpm approx.
Material		
(Housing of Basic Motor Unit)	:	High Quality ABS Plastic
(Liquidiser, Wet & Dry Grinder Jar)	:	Stainless Steel
(Lid for Liquidiser Jar)	:	PP
(Lid of Grinder & Chutney Jar)	:	PP
(Blades)	:	Stainless Steel
Speed Control	:	Pulse, Low, Medium & High
Overload Protection	:	Hand reset type overload protector
Power Cord	:	Three Core (ISI Marked), 1.5 Meters (appx) With 6 Amp. 3 Pin Plug (ISI Marked)
Capacity		
Normal load in terms of recipe refer cl 2.4 of IS : 4250-1980	:	Urad dal 100 gms in adequate quantity soaked for 12 hrs.
Liquidiser Jar	:	1.00 litre
Grinder Jar	:	100 ml
Carton Dimensions (mm)	:	335 x 190 x 295 - (W x D x H)
Weight	:	3.50 Kg. (approx.)

*The above weights may differ for different ingredients

NOTE

1. Mixer is not suitable for Egg whisking.
2. Development being continuous process for improvement, the specifications subject to change without prior notice.
3. The size of Liquidizer Jar is 1.5 L, Grinder Jar is 1 L & Chutney Jar 0.4 L.

PRODUCT NAME : MIXER GRINDER

MODEL NO.: SA 4020

SERIAL NO.: _____

DEALER'S STAMP & SIGNATURE

BILL NO. & DATE: _____

NAME OF OWNER: _____

ADDRESS: _____

GLEN

Manufactured by
Glen Appliances Pvt. Ltd.
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Customer Care & H.O.
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CUSTOMER CARE 92666 55555

DOMESTIC ELECTRIC
FOOD MIXER

SA 4020

GLEN



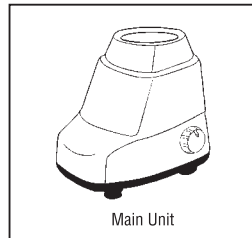
IS:4250



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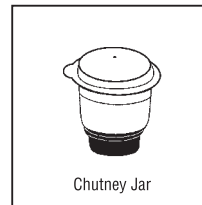
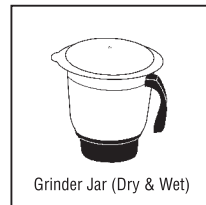
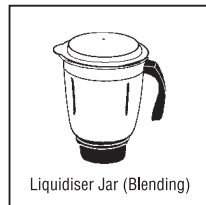
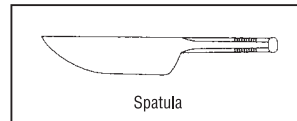
USER'S GUIDE

IDENTIFY YOUR MIXER GRINDER SA 4020



IMPORTANT

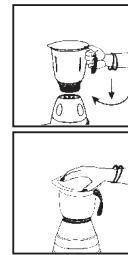
Pour soapy water in the jar, close & run it on position 1, so that jars are cleaned before first use.



USING THE LIQUIDISER JAR

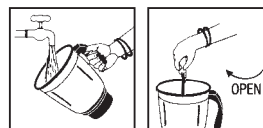
- Fix the liquidiser blade. Use spatula for fixing & removing the blade. Rotate clockwise for opening and anti-clockwise for tightening the blade.
- Fix the jar on to the basic unit, by aligning the locks of jar and main unit and rotate clockwise to lock the jar into position.
- Fill the ingredients, 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)



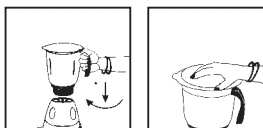
TO CLEAN THE JAR

- 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 etc.

Grating

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

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 upto blade level 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 : Do not Fill the liquidiser full capacity to avoid spillage. Keep space around the mixer. Hold the Lid by hand while in operation.

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.

SAFETY PRECAUTIONS

- While grinding always ensure that the blades are covered by the substance to be ground.
- Give a break of at least two minutes after continuous grinding of 3 minutes.
- 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 overload the machine.
- In case of smoke or smell putt off the machine.
- Read the instructions carefully & be familiar with the product.

INSTRUCTIONS

- If there is any manufacturing / functional defect in your mixer-grinder, take it to the authorised dealer along with your warrantee card.
- For long trouble-free smooth performance, oil the shaft with edible oil every six months.
- Rotate the motor shaft (housed in the basic unit) by hand through the coupler and make sure that it's free in movement, when using after a long period.
- Before fixing the jar in the basic unit, rotate jar shaft with your hand to make sure that it works smoothly.
- Switch on the machine at speed 1 for few seconds to ensure that the motor works properly or check with incher switch.
- In case of dry grinding, stop the machine after one minute, open the lid & check fineness of powder. If need the scrape down scrape down the material and carry out one more cycle.
- While grinding hard substance like turmeric (haldi), please ensure that it is dry & broken in small pcs of approx 1 cm.
- The ingredients should be filled in the jar up to blade level as a minimum. For larger quantities, the jar should not be filled more than half of its capacity.

WARNING

- Do not place any thin paper or cloth under the basic unit. It may get sucked up and clog the ventilation holes and even burn our motor.
- Do not clean the Product by use of any steel object, knife etc. As it may get damaged.
- Do not immerse the basic unit, plug or cord in water or in other liquids to protect yourself against electrical hazards.
- Do not allow children or any other person, not conversant with mixer, to handle your appliance.
- Do not let the power cord hang over the edge of the table.
- Do not run empty jar and also do not run the motor with heavier load more than that is specified in the user's booklet.
- Do not operate till the lid / dome is in position on grinder / blender jar.
- Do not leave the mixer unattended while in operation.
- Do not run the mixer for more than 30 minutes at a stretch. Give the unattended machine 15 minutes rest before starting it again.
- Do not fix or remove blender / grinder jar while the motor is running.
- Do not use mixer when the base, plug or cord is in contact with water as this can cause electric hazards.
- Do not use the mixer outdoors or on wet surface.
- Do not place the mixer on or near hot surface.
- Do not attempt any repairs of the mixer yourself or allow anyone else to do so except for the authorised dealer.