

MG100 / MG101 MIXER GRINDER

500 W | 3 Stainless steel jars



 Billion

MG100 / MG101 MIXER GRINDER

Welcome to the Billion product family! You are now a proud owner of a Billion Mixer Grinder with three steel jars - a liquidizer jar, a dry jar and one for chutney - and a powerful 500 W motor.

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1. GENERAL PRODUCT DESCRIPTION



2. IMPORTANT INSTRUCTIONS

We recommend that all users read the following instructions carefully before using the appliance to ensure safe operation and long life.

- Ensure that the local electrical voltage is 230V before connecting the appliance.
- If the mains cord, the plug or components are damaged, don't use the appliance. Only Billion or its authorized service center can replace any damaged components.
- Always switch off and unplug the appliance after use.
- Never immerse the motor unit in water or any other liquid. Do not rinse it. Before reaching into the jar, wait for any moving parts and blades to stop, even while using a spatula* or other serving equipment.
- The appliance should not be used by persons with reduced physical, sensory or mental capabilities. Ensure this appliance is kept away from children.
- Ensure that the appliance is unplugged and the speed selector is set to the OFF position before attaching any accessories.
- Do not operate the mixer without the dome or lid in place.
- Do not operate the mixer with an empty jar.
- Handle the blades with care to avoid injuries. Wash them under running water and avoid direct contact with the blade edges.
- Do not use the mixer on a wet surface, or with the anti-slip feet removed.
- Do not run the mixer for more than 30 minutes continuously as it may affect the life of the appliance.
- Use and store the mixer away from direct sunlight and heat-emitting sources such as gas burners, electric hot plates or other such appliances.
- This appliance should be used indoors only, within a household. It is not intended for commercial use.
- Never use accessories or parts not made by Billion, or parts and accessories made by other manufacturers. This will void the warranty.
- The jars are not intended to be used as storage containers.
- Do not leave the unit unattended while it is operational.
- To blend or mix ice, crush the cubes or blocks before adding them to the jar. Don't add whole ice cubes/blocks to the jar directly.
- Do not drop the motor unit or jars.

The appliance is not intended to be used by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or given instruction concerning the use of the appliance by a person responsible for their safety. The appliance is not a toy, and nobody should not play with it.

*Not included with product



3. USING THE PRODUCT

3.1 Fitting / Removing Jar onto the motor unit



Rotate the motor shaft by hand to ensure that it turns freely and smoothly. Make sure the motor unit is not connected to the electricity supply source. Likewise, rotate the jar coupler to ensure that it turns freely.



Carefully insert the jar on top of the motor unit. Ensure the lock of the jar fits the slot of the motor unit.



While holding the motor unit, rotate the jar clockwise until it locks. To remove, rotate the jar anti-clockwise till it unlocks. Then carefully lift it off the motor unit.

NOTE: Do not try placing, locking or unlocking the jar while the motor unit is operating. Doing so may damage the coupler and void the warranty.

4. OPERATION

4.1 Before first use

Thoroughly clean parts that come in contact with food. All jars, blades and plastic parts are food-grade and BPA free.

4.2 Jars and intended purpose



Blending jar



Grinding jar



Chutney jar

The liquidizing / blending jar performs all types of liquidizing and blending operations such as lassi, milk shakes, purees, juices etc. Use the pulse button for better results. Use the handle of the jar for easier pouring. Do not use this jar for wet grinding - the blades are optimized for blending only.

The wet / dry grinding jar can be used for grinding items like idli and dosa coconut chutney, groundnut, red chilli, sugar, palak etc.

The chutney jar can be used to grind small quantities of jeera, dhania, coconut, green chillies, pepper, garam masala etc. Do not add excess water when using this jar. Do not run the mixer continuously as it tends to reduce the flavour of the ingredients being ground - short spurts are recommended. While dry grinding, friction may heat up the jar. This is not abnormal.

NOTE: For wet / dry / chutney grinding / liquidizing, use “1” speed and “2” speed for 10-15 seconds. Thereafter use “3” speed till the grinding is finished. Remove the plug from the socket after use. One common lid that fits both blending and wet grinding jar is provided along with standard product.

4. OPERATION

4.3 Preparation for use



Check speed selector is in “OFF”.
Connect the mains plug to wall socket after fixing the jar. Switch on the mains supply.



Cool any hot ingredients before putting in the jar. Failure to do so may result in damage to the plastic and rubber gaskets, and reduce the overall life of the appliance



Cut large ingredients into smaller pieces of approx 2cm before processing

4.2 Jars and intended purpose



Turn speed selector to required position and speed. After operation, turn speed selector knob to “OFF” and check if desired consistency has been achieved. Repeat till desired results are obtained.



For blending / liquidizing / pureeing use the “WHIP” option on the speed selector knob. This will activate the whipping till the knob is released; it will spring back to the “OFF” position automatically.



While the jars are leak proof during operation, do not attempt to tilt or turn the jars upside down with food inside them - the jar may come off due to excessive weight causing the contents inside to spill



The Billion mixer is fitted with an automatic power shut off mechanism to avoid the motor burning due to overloading. If the mixer stops due to overload, the red overload protection (OLP) switch at the bottom will come out. Switch off the mixer by turning the speed selector to “OFF”. Remove excess load from the jar. Wait for 2-3 minutes. Press the switch and start mixer again.

5. SPECIFICATIONS

We recommend that all users read the following instructions carefully before using the appliance to ensure safe operation and long life.

- Model: Mixer Grinder MG100 (White) / MG101 (Black)
- Mains supply: 230V 50Hz AC
- Cord length: 1.95m
- Motor power: 500W
- Rating: 30 minutes continuous operation
- Jars: 3, 1.2L, 1L and 0.4L with detachable blades and matched jars
- Speed control: Rotor selector switch with three speed settings and “WHIP” for momentary operation
- Speed: Between 18000 and 22000 rpm
- Safety features: Resetting type overload protector (OLP) switch; electromagnetic interference beads; capacitor to reduce motor sparking and power factor improvement; anti-skid vacuum feet to anchor motor unit
- Materials: Jars and blades - stainless steel, motor body and jar handles - ABS BPA-free plastic, lids - BPA-free polypropylene.
- Sustainability: Packaging from recycled materials, Digital manual and warranty statement not printed
- Colours: Pearl white / smart black
- Country of origin: India

WARRANTY DETAILS



Please refer to the separate warranty statement.

Customer Support

Customer care officer:

Email: cs@billion.com

+91 80 46331002

[9AM to 6PM on all working days]



LEGAL

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Specifications are subject to change without notice due to continuous improvement programs.