



Please save this manual. You will need it while requesting for service within the warranty period. Please call Chef Pro for RMA (Return Merchandise Authorization) number. Please write the RMA number on the address label. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect, complete model number, your name, street address (No P. O. Box numbers, please), phone number and original dated sales receipt, to address below:



Mercantile International NA
1130 Somerset Street, Unit 104,
New Brunswick, NJ 08901
www.chefprousa.com



Mixer Grinder

Owner's Manual



CMG 615 / CMG 617

Congratulations on the purchase of your new Chef Pro® Mixer Grinder. This will definitely become one of the most used appliances in your kitchen. Chef Pro® Mixer Grinder can meet all your wet & dry grinding needs to grind and make chutney, spices, dosa, idly and dhokla batter, etc. You will soon find out how easily and quickly you can prepare a variety of delicious, flavorful, aromatic and nutritious food using Chef Pro® Mixer Grinder. You just have to turn on the switch for the foods to reach its desired consistency of grinding.

We have provided instructions on use of Chef Pro® Mixer Grinder. Grinding foods will no longer be a task with Chef Pro® Mixer Grinder.

Bon Appétit.



IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed including the following:

1. Read all instructions carefully.
2. To protect against fire, electrical shock and injury to persons, do not immerse or partially immerse cord, plug, or appliance in water or any other liquid.
3. Avoid contact with moving parts.
4. BLADES ARE SHARP, HANDLE CAREFULLY.
5. Avoid touching the ingredients in the jar, instead use the spatula.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The chutney blade is fixed; do not attempt to remove this blade.
8. Do not use any other attachments of other appliances with this mixer grinder, as it may cause hazards.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Never lay thin plastic sheet or cloth under the mixer grinder as it may get sucked up and block the ventilation holes.
12. To disconnect, remove the cord from the wall socket or outlet by gripping the plug.
13. Unplug appliance when not in use.
14. Do not run the appliance with the empty jar.
15. Never load the mixer grinder with ingredients beyond the recommended maximum level.
16. Do not use this appliance with boiling liquid or too juicy food in the cup.
17. Do not remove the jar or open the lid while motor is running.
18. Always wait until the blades have completely stopped before removing the cover. Mixer Grinder should be unplugged before removing the cover.
19. Do not run the mixer grinder when the blade appears to be jammed / stuck / fixed that it doesn't rotate freely.
20. Do not use the mixer grinder for more than 3 minutes at a time.
21. For long lasting performance of the mixer grinder, Use the mixer grinder for 2-3 minutes and then pause for 1 minute, instead of using the mixer grinder continuously. While grinding urad dal, pause 1 minute after using the grinder for 1 to 2 minutes.
22. Do not use attachments not recommended by the manufacturer.
23. Close supervision is necessary when any appliance is used by or near children.
24. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
25. Use the appliance on flat and firm surface only. Never use the mixer on a wet surface.
26. Warning: To reduce the risk of fire or electric shock, repair should be done only by Chef Pro®. Do not open the appliance. No user serviceable parts are inside.
27. This appliance is only to be operated for INDOOR HOUSEHOLD USE ONLY.

IMPORTANT NOTE:

If your mixer grinder stops due to overload, switch off the unit, reduce the contents in the jar, remove the cause of overload and then push the reset button located at the bottom of the mixer grinder. Before restarting the mixer grinder, wait for 2-3 minutes to allow the motor to cool down.

Before first use – Carefully wash the jars with mild detergent and rinse before first and every use.

It is recommended to run the appliance with warm soapy water in the jar, for 10-15 sec, after using the jar, then rinse & dry thoroughly for trouble free performance of your Chef Pro® Mixer Grinder.

Use with AC outlet. Do not use with DC outlet.

Technical Specifications:

| | |
|---------------------|--|
| Model | : Chef Pro® CMG 615 / CMG617 |
| Voltage | : 110V AC, 60Hz |
| Power Consumption | : 550 Watts / 750 Watts |
| Rating | : 5 minutes |
| Motor | : Universal Heavy Duty Dynamically Balanced |
| No load | : Speed 18000 RPM (approx) |
| Material of Body | : ABS |
| Material of Jars | : Stainless Steel |
| No. of Jars | : 3 jars (wet grinding, dry grinding and chutney) |
| Speed Controls | : 3 Speeds with Pulse/whipper Switch |
| Flex Cord | : PVC Approx. 1.8 Meters Long with 6 amps 3 Pin Plug |
| Over load Protector | : 2.4 Amps Rating |
| Country of Origin | : Made in India |

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

STEP 1 - UNPACKING

Remove the contents from the box. Make sure no parts are missing.
Save the box and packing materials. You may want to use it later.

STEP 2 – OPERATING INSTRUCTIONS

Do not plug the Chef Pro® Mixer Grinder until the appliance is ready for operation.
Plug the appliance in to an electric A/C outlet.
Before fixing the attachments to the base unit rotate the coupler by hand to make sure that it turns freely.
Place and mount the jars firmly on the base unit.
Place the food which has been cut into fairly sized pieces in the jar. Do not fill the jar completely. Fill only half jar for optimum performance and long life of your Chef Pro® Mixer Grinder.
Secure the lid (Dome or Flat) with locking device before operating the mixer grinder.
Do not burden motor with loads heavier than what is recommended.
Wait until the blades have completely stopped before removing the cover. Mixer Grinder should be unplugged before removing the cover.
If the appliance does not work, then there is a possibility of food being stuck under or between the blade and jar. Remove excessive food and try again.
You can stop the mixer grinder when the food is processed to your desired consistency.
Remove and lift the jar. Place the jar on a flat surface. Now remove the processed food from the jar with a spatula.
Note: Flat Lid / Chutney Lid of the jars must be held by hand during the operation.

STEP 3 – CLEANING INSTRUCTIONS

You must always unplug the appliance from the electric outlet before cleaning, before first use and after every use, clean each part thoroughly.
It is essential to clean jars after every use with luke warm water to remove leftover food especially sticky substances so that the shaft will not get jammed and will rotate freely. It is recommended to run the appliance with warm soapy water in the jar, for 10-15 sec, after using the jar, then rinse & dry thoroughly for trouble free performance of your Chef Pro® Mixer Grinder.
Run empty jar for 5-10 seconds approx to make it totally dry to prevent rusting.
Wash Lid and gasket after every use.
Wipe power base unit with damp cloth.
Do not use abrasive cleaning pads or detergents.
Do not put the Mixer Grinder in the water or any other liquid or dishwasher.
Be extremely careful when handling the blade during cleaning, as the blade is very sharp, and sharp objects can cut and cause bleeding.
The jar, cover and accessories can also be washed with a detergent and then should be allowed to dry on the draining tray.

Step 4 – Important Reminders

Do not fill the jar more than half.
Pause for 1 minute after every 2-3 minutes of use.
Do not operate the appliance for more than 2-3 minutes continuously at a time.

Basic Recipes & Processing time guide for Mixer Grinder

LIQUID JAR ASSEMBLY

| Sr.no. | Description | Ingredients | Speed | Duration |
|--------|--------------|-----------------|-------|----------|
| 1 | Banana Shake | Banana - 3 nos | 1st | 30 sec |
| | | Milk – 500ml | 2nd | 30 sec |
| | | | 3rd | 120 sec |
| 2 | Ice Crushing | Ice cubes | 3rd | 60 sec |
| 3 | Idli Mix | Wet Rice 200gms | 1st | 30 sec |
| | | Urad Dal 100gms | 2nd | 30 sec |
| | | | 3rd | 120 sec |

CHUTNEY JAR ASSEMBLY

| Sr.no. | Description | Ingredients | Speed | Duration |
|--------|----------------------|--------------------------------------|-------|----------|
| 1 | South Indian Chutney | Coconut | 1st | 60sec |
| | | Onion, Dhaniya, | 2nd | 120sec |
| | | Green Chilli, Ginger & water 200 gms | 3rd2 | 40sec |
| 2 | Onion Chutney | Onion, Dhaniya | 1st | 30 sec |
| | | 200gms | 2nd | 60sec |
| | | | 3rd | 120sec |
| 3 | Dry Coconut | Coconut 200gms | 1st | 30sec |
| | | | 2nd | 60sec |
| | | | 3rd | 90sec |

DRY JAR ASSEMBLY

| Sr.no. | Description | Ingredients | Speed | Duration |
|--------|-----------------|----------------|-------|----------|
| 1 | Dhania Grinding | Dhania 300gms | 1st | 30 sec |
| | | | 2nd | 30 sec |
| | | | 3rd | 60 sec |
| 2 | Black Salt | Salt 250gms | 3rd | 60 sec |
| 3 | Peanut Grinding | Peanuts 300gms | 1st | 30sec |
| | | | 2nd | 30sec |
| | | | 3rd | 60sec |
| 4 | Tomato Puree | Tomato 300gms | 1st | 30sec |
| | | | 2nd | 60sec |

Dry Grinding of Lentils, Whole grains and Cereals:

Make sure that all the ingredients are completely dry, Roast the ingredients, if necessary and cool before grinding.

Do not fill the jar more than half for optimum performance.

Oil seeds will excrete oil and lump, when grinding for longer time.

Sieve the ground foods in the strainer and grind the coarse foods again, if necessary.

Suggested time for dry grinding in dry grinding jar or spice/chutney jar:

Coffee beans – Grind for 45 seconds at speed 1.

Spices – Grind for 1 minute at speed 1.

Whole grains and Cereals – Grind for 1 minute at speed 1 and for 3 minutes and at speed 3.

Nuts & Oil seeds – Grind for 1 minute at speed 1.

Lentils – Grind for 20 seconds at speed 1 and for 45 seconds at speed 3.

Wet grinding:

Do not fill the jar more than half for optimum performance.

Suggested time for wet grinding in wet grinder jar:

Ginger paste – Grind 2 cups (or half jar) of peeled 1" pieces of Ginger for 2-3 minutes at speed 3.

Garlic paste – Grind 2 cups (or half jar) of peeled garlic for 2 minutes at speed 3. Stop grinding every 15 seconds and keep stirring, if necessary.

Tomato puree – Grind 4 medium sized blanched and peeled tomatoes for 30 seconds at speed 1.

Chopping, Grating, Crushing, Mincing & Whipping:

Use the chopping/grating blade in the wet grinding jar.

Do not fill the jar more than half for optimum performance.

Use pulse switch only for chopping, grating and mincing.

Suggested times for chopping, grating, crushing, mincing and whipping:

Coconut – Grate half jar of chopped 1" pieces coconut - 3-4 cycles of 15 seconds each, or until the food is processed to desired consistency.

Carrot - Grate half jar of chopped 1" pieces carrots - 4-6 cycles of 15 seconds each, or until the food is processed to desired consistency.

Onion – Chop peeled 1"-1.5" pieces of onion – 6-10 cycles of 3 seconds each, or until the food is processed to desired consistency.

Meats – Mince 1" pieces of meats – 3 cycles of 15 seconds each, or until the food is processed to desired consistency. Lesser time for coarser mincing and up to 1 minute for finer mincing.

Ice – Crush 6-8 pieces of 1" ice cubes – 2-3 cycles of 10 seconds each, or until ice is processed to desired consistency.

Egg whites – Whip whites from 3-8 eggs – 5-6 cycles of 3 seconds each, or until the egg whites has thickened to desired consistency.

Coconut Chutney

Ingredients:

1 1/2 cups Coconut, Cut in to 1" pieces

10-12 Green Chilies

1.5-2" piece of Ginger

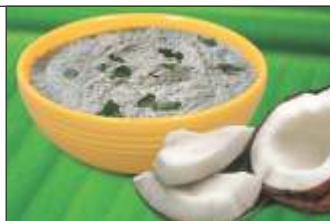
4 cloves Garlic

6 Tablespoons Coriander leaves

Salt to taste

Lemon juice to taste

Fried Chana dal (Lentils) or Cashew nuts, if needed



Directions:

Fill the Grinder jar with all ingredients. Run the grinder at Speed 1 for 45 seconds till all ingredients form a paste, stirring from time to time. If liquid chutney is desired add water and continue running the grinder. Remove the ground chutney into a serving dish.

In hot oil, fry 1 1/2 teaspoon mustard seed, 1 1/2 tablespoon of Chana dal, few Curry leaves and a pinch of asafetida. Mix with Coconut chutney. Ideal to serve with Dosa, Idly and Medu Vada.

Medu Wada

Ingredients:

1 cup black gram lentils (Urad)

Salt to taste

4-6 green chilies or Jalapenos

2 pieces of 1" ginger

12 Curry leaves

4 tablespoons of large bits of coconut



Directions:

Soak lentils for 4-5 hours. Drain and grind lentils with 1-4 tablespoons of water at speed 1 for 45 seconds. Add remaining ingredients and mix well. Shape in rounds and make holes in the centre. Slip into hot oil and deep fry. Serve with coconut chutney.

Idly

Ingredients:

3 cups Rice

1 cup black gram Lentil (Urad)

Salt to Taste

2 teaspoons baking powder (optional)



Directions:

Soak the rice and lentils separately for about 6 hours. Fill 2 cups of rice at a time in the Grinder Jar with approx. 1/3 rd cup of water. Grind at Speed 1 for just a few seconds then run at speed 2 for 1 minute. Add more water, if required. Remove into a bowl and grind rest of the rice and dal in a similar fashion. Mix ground rice and lentils together. Add baking powder, if desired. Add salt to taste. Keep aside for 6-8 hours to ferment. Steam in Idly Stand. Serve hot, with Coconut chutney and/or sambar.

Dosa

Ingredients:

1 cup whole skinned Urad dal
3 cups idly rice
Salt to taste



Directions:

Soak the rice and dal separately for 3 hours. Grind dal first into a smooth consistency adding enough water. Grind rice into a smooth batter by adding just enough water to get it going. Combine the two, add salt, and let it ferment in a large enough bowl lightly covered, for about 6-8 hours in a warm place.

Add enough water to the fermented batter until you have a smooth, pouring consistency. Make sure the batter is not too watery, it should be thick, and fall off the spoon easily.

Heat a tawa or griddle and grease with oil lightly. Pour about 1/2 cup batter to the centre of the tawa. Using the back of your ladle gently spread the batter with a circular motion from the centre towards the sides of the tawa. Drizzle about 1 tsp of oil around the edges of the dosa and add a few sprinkles on the top as well. The edge of the dosa will start to come off the pan in about 1 minute or so. Use a spatula to gently lift the dosa and flip. Cook the other side for another 40 seconds or so and remove from pan. Serve with Coconut chutney and/or Sambar.

Dhokla

Ingredients:

3 cups rice
1/4 cup each of Moong, Chana, Toor and Urad dals (Lentils)
4 teaspoons of yogurt
1/4 tablespoons of baking soda
8 green chilies
1 small piece of ginger
Red Chili powder to taste
Pinch of Asafetida,
1/4 teaspoon Turmeric powder and salt to taste
2 tablespoons oil
2 cups warm water
2 tablespoons of black mustard seed
a small bunch of coriander leaves



Directions:

Wash Rice and Lentils. Remove lentils from water and dry by spreading on a paper towel. Grind in the Dry grinding jar to a coarse flour. Blend yoghurt and water and add to the flour. Mix well and cover tightly. Let it rest and ferment for 8 hours. Grind green chilies and ginger together in the Chutney jar. Add this paste, salt, turmeric and red chili powder to the fermented mixture and mix. Pour a cupful of batter immediately in to a greased plate or Dhokla stand. Sprinkle chili powder and steam for 15 minutes. Repeat steaming process with remaining batter. Cut into squares after the Dhokla has cooled down. Heat oil; fry the asafetida and mustard seeds. Pour on top of the dhokla squares, garnish with chopped coriander leaves and serve.

TWO YEARS* LIMITED WARRANTY

- a. These two years* limited warranty for consumers only, from the date of original purchase. You are a consumer if you have bought the Chef Pro® Mixer Grinder for personal, family or household use. Except as otherwise required under applicable state law, this warranty is not available to retailers, other commercial buyers or owners who have bought used unit.
- b. The warranty should be completed and stamped by the dealer immediately upon the purchase.
- c. Chef Pro® warrants this product to be free of defects in material or workmanship during normal household use for two years* for Mixer Grinder and 5 years* for the motor.
- d. This warranty does not apply to damage resulting from misuse, abuse, accidents or alterations to the product, or to damages incurred in transit, other than ordinary household use. This warranty does not apply to cords or plugs.
- e. This warranty specifically excludes the wear and tear parts, such as drive coupler, switch, jar lids, jar handles, blades, bushes, and shaft, motor soaked in water, any liquid seepage in motor, carbon brush in motor, commercial use of appliance, etc.
- f. Your Chef Pro® Mixer Grinder has been manufactured to strict specifications and been designed for use with approved Chef Pro® accessories only. This warranty expressly excludes any defects and damages caused by accessories or repair service other than those that have been authorized by Chef Pro®.
- g. This warranty card needs to be produced along with the product for service/ repair.
- h. In the unlikely event, if your Chef Pro® Mixer Grinder proves to be defective in material or workmanship, we will repair free of charge.
- i. The liability of the manufacturer is limited to the extent of the cost of the products and will not include any compensation whatsoever.
- j. This warranty is subject to jurisdiction of court of New Brunswick, NJ, irrespective of place of transaction.

*2 years limited warranty for defect in material and workmanship and 5 years limited warranty on motor.

Chef Pro® will pay for:

Replacement parts and repair labor to correct defect in materials workmanship.
Service must be provided by an authorized Chef Pro® service center.

Chef Pro® will not pay for:

Repairs when the product is used costs in other than normal and household use.
If the mixer grinder is not used in accordance with instructions given in the operating instructions.
If the electrical power supply voltages are not within the stipulated norms, i.e. 198 V to 242 V.
If any repair work is carried out by any person other than the authorized Chef Pro® Service Centre.
Damage resulting from abuse, misuse, accidents or alterations.
Any shipping or handling costs to and from ship your product to an authorized service center.
Original serial number is deleted, Defaced or altered.
Replacement parts or repair labor costs for product operated outside India.
Authorized service centre will levy a charge for parts and labor for products out of warranty period.

Warranty Card (Customer's Copy)

Please save this manual and warranty card. You will need to produce this while requesting for service within the warranty period. Please call for RMA Number. All returns must be carefully packed and made transportation prepaid with a description of the claimed defect, complete model number, your name, street address (No P. O. Box numbers, please), phone number and original dated sales receipt & this warranty card, to address below:

RMA No:
Mercantile International NA
1130 Somerset Street, Unit 104
New Brunswick, NJ 08901
855 Chef Pro
www.chefprousa.com

Date of purchase: _____

Code/Serial No: _____

Model No: CMG615 () / CMG 617 () Bill No: _____

Dealer name:

Dealer Address:



Dealer's Stamp

Company's decision would be final on all warranty claims.

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Note _____