

khaitan[®]
ORFIN

Product SYCLON

Model KO 234

Sr. No. of Product _____

Card Memo No. / Date of Sale _____

Name & Address / Stamp of Dealer

Signature of Dealer

warranty
card

khaitan[®]
ORFIN

Orfin Appliances India Pvt Ltd.
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warranty
card



750
WATT



ISI : 4350
CM/L-9600035214

KO 234

IMPORTANT SAFEGUARDS

While using the electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should be followed, including the following :

Read all instructions carefully, even if you are familiar with the appliance.

To protect against the risk of electric shock, DO NOT IMMERSE the appliance cord set or plug in water or other liquids.

To clean, wipe the exterior with a damp cloth..

Close supervision is necessary when any appliance is used near children. Never leave an appliance unattended when in use.

If the supply cord is damaged, it must be replaced by the authorized service centre agent or a similarly qualified person in order to avoid a hazard.

Switch off and remove the plug from the power outlet when not in use before assembling or disassembling parts, cleaning or carrying out any maintenance of the appliance. Never pull the cord while unplugging out from power outlet.

Do not operate the appliance if it's damaged in any manner. Return the complete appliance to your nearest authorized service facility for examination, electrical repair, mechanical repair or adjustments to avoid any hazard.

The use of attachments or accessories not recommended or sold by this appliance manufacturer may result in fire, electric shock or personal injury.

Do not let the cord hang over the edge of a table, counter, or touch hot surfaces.

Do not operate or place any part of this appliance on or near any hot surfaces (such as gas or electric burner or in a heated oven).

Do not abuse the cord. Never carry the appliance by the cord or yank it to disconnect it from the outlet; instead, grasp the plug and pull to disconnect.

When using an extension cord with your appliance, make sure the extension cord is correctly wired, and rated for its use.

This product is intended for household use only.

Do not attempt to repair the appliance yourself; instead take it to the Authorized Service Centre for repair.

SAVE THESE INSTRUCTIONS

Service

If you ring Customer care, please have the Model No, in hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product). The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, phone number, and what's wrong. If under warranty, say where and when purchased, and include proof of purchase. Bring the product to your nearest Dealer or Service Centre for repairs and assistance.

KHAITAN ORFIN HOME APPLIANCES WARRANTY

Khaitan Orfin provides a TWO Year Warranty for this product from the date of purchase against defects due to defective materials or workmanship. Motor/element burn-outs due to voltage instability are covered under this warranty. If the product should become defective within the warranty period, Khaitan Orfin will repair or replace it free of charge.

The warranty provisions do not cover failure due to accident, misuse, abuse, negligence or non observation of local regulations on the part of the user. The warranty provisions do not apply where the appliance has been serviced by a person not authorized by Khaitan Orfin or serviced with non-approved parts and this has contributed to the fault of the product.

Superseded models without a replacement equivalent will either be repaired or (at Khaitan Orfin discretion) replaced with another product of similar function on retail value

ENSURE

Have the Warranty Card duly filled in with the original Authorized Dealer's stamp (indicating date of purchase) and preserve along with purchase receipt. Retain these documents in case of claims in the future.

CLAIM PROCESS

Bring your defective product together with the Warranty Card & purchase proof to your local designated Service Centre. You can also send it by freight prepaid. If mailing or shipping your appliance, ensure that it is packed with enough packing material to prevent transit damage. Do not forget to include a note describing the problem and your return address

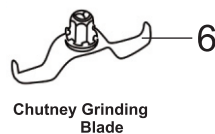
YOUR PRODUCT IS DESIGNED FOR DOMESTIC USAGE ONLY.

BEFORE THE FIRST USE

1. Read the instructions carefully and keep for future reference.
2. Remove all packaging.
3. Disassemble the Mixer Grinder (see the Care and Cleaning section). Wash all removable parts to remove any residue left over from the manufacturing process.

DESCRIPTION OF PARTS

1. Main body
2. On/Off switch
3. Liquidizing jar
4. Grinding jar
5. Chutney jar
6. Blades
7. Overload Protector



Speeds: This appliance is provided with a Rotary knob type switch has three speed selections and a pulse setting.

MOTOR OVER LOAD PROTECTION

The Mixer Grinder is fitted with a heavy duty universal motor that can stand extremes of temperature. Therefore, the chances of motor failure are extremely rare. It is however possible that the mixer motor may get overloaded when grinding excess quantities.

The motor is protected by a resetting type Over Load Protector (OLP). In case of overloading, the OLP disconnects the power supply to the motor. In such an eventuality, switch OFF the supply. Remove the excess load or add water to the ingredients, if the recipe so permits. Wait for a few minutes. Reset the OLP located below the base plate to restart.

CARE AND CLEANING

1. After each use it is desirable to wash and thoroughly clean the jars.
2. For cleaning, fill up the jar with water up to half its capacity. A small quantity of detergent or liquid soap will help clean better, especially after use with sticky or oily foods. Fix the jar on the mixer-grinder base and run for about 15 to 20 seconds.
3. The blade rotating at high speed in water, will clean the jar thoroughly and remove all food material stuck on the blade assembly. Do not use scouring powder to clean the jars as it would leave marks. To remove traces of water from the blades assembly, run the mixer-grinder with the empty jar for 10 seconds.
4. Clean the jar lid with dry cloth to avoid unpleasant odour when the mixer is taken up for use again.
5. Do not wash the base unit or immerse it in water it could cause electrical hazards. Wipe the base unit clean with a damp cloth to remove stains, if any, and then wipe with a dry cloth to keep the unit dry and clean.

TECHNICAL SPECIFICATIONS

Mains Voltage	: 220-240V-50Hz
Power	: 750 W
Rating	: 30 minutes (5 Min On, 2 Min Off)
Motor Type	: Universal
Speed Control Switch	: Rotary knob type with 3 speed settings with Low & High, Pulse and Off
Speed (No Load)	: 18,000 R.P.M. approx
Overload Protection	: Resetting type OLP (Overload protector)
Capacity of Liquidizing jar	: 1.5 Ltr.
Capacity of Grinding jar	: 1.12 Ltr.
Capacity of Chutney Jar	: 0.4 Ltr.
Housing material	: ABS plastic
Lids for jar	: PC
Blade material	: Stainless Steel
Power supply	: PVC cable with moulded plug



HOW TO USE

1. Connect the plug into a standard power supply 220-240V.
2. Select the jar in accordance with the function to be performed (Liquidizing jar for shakes or Lassi, Grinding Jar for wet and dry grinding and Chutney Jar for making chutneys)
3. Put the ingredients into the jar. Ensure that the lid is secured in place.
4. **Speeds:** This appliance is provided with a rotary speed switch which has three selections - three speeds and one pulse setting.
The **pulse switch** is used for the following:

To mix the ingredients initially while liquidizing, mixing, etc.
To have consistency in grating, using pulse switch intermittently.
To clean the inside with water after usage.

The **low speed** is used for the following:
During initial stages of tough tasks like wet grinding, dry grinding of spices, chutney grinding etc.
For liquidizing and mixing

The **medium speed** is used for all the above usage in the intermediate stage.
The **high speed** is used for all the whipping, whisking and tough grinding tasks
5. Holding the jar by the handle (for liquidizing and grinding jars), place the jar on the motor coupler. Slowly turn the jar so that the jar coupler is properly seated on the motor side coupler. Slowly turn the jar into the locking slot and turn to lock.
6. Always ensure that the lid cap is in place before starting. Depending on the task select the speed. It is always better to start with low speeds and then shift to higher speeds.
7. Bring the switch to the 'Off' position to add ingredients to the jar. After the blade has come to a stop, use the spatula to release the ingredients stuck on to the wall of the jar towards the middle. Never use fingers to remove the ingredients from the sides of the jar.
8. Do not run the mixer continuously for more than 2 minutes for blending and grinding operations. For any dry grinding operation do not run the mixer continuously for more than 1 minute, as it tends to rob the ingredients of their flavour. Short spurts are preferable.
9. After completion, press the switch to 'Off' position and check the mixture. Use the spatula to dip into the mixture to check for consistency. Never use fingers inside the jar

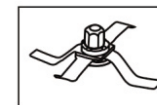
KNOW YOUR MIXER GRINDER

Liquidizing blade: Blends juices, shakes, soups, purees, mixes, etc.



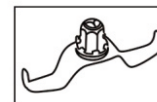
Liquidizing

Liquidizing & Wet Grinding Blade: Grinds batters for idli, vada, dhoklas, appams etc.



Dry Grinding

Chutney Blade: Grinds. Spices, pulses, nuts, coffee beans etc. Chutneys, coconuts, ginger garlic paste etc.



Chutney Grinding

1.5 Litre Liquidizing Jar for blending, liquidizing, whipping whisking, pureeing, mixing, etc. Use the liquidizing and whipping blade with this jar.



Liquidizing Jar

1.12 Litre Grinding Jar for grinding batters for idlis, dosas, vadas, dhoklas, appams, etc. Use the wet grinding blade with this jar.



Grinding Jar

0.4 Litre Chutney Jar for dry grinding of spices, pulses, nuts, coffee beans, chutneys, coconut grating, etc. Use the dry grinding/chutney blade with this jar.



Chutney Jar