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Premier

Spice
Grinder



Coffee Grinding
Spice Grinding
Chutney Grinding

Dear Customer,

Congratulations for choosing Premier SPICE grinder. You are another fortunate family being part of our Premier family. We feel honoured that you have chosen Premier to fulfill your kitchen needs, and we are eager to serve to your satisfaction.

Premier SPICE grinder, the one you own now is designed to meet the fast forward life. Its cutting edge technology helps you to dry grind, wet grind and do many more in just a press of a button.

What's more, it runs only when you place the lid in tact, which ensures your safety. We look forward to a long and happy association.

Again, thank you for choosing Premier SPICE. Happy cooking !

Sivanesan Group of Companies

FOR HOUSEHOLD USE ONLY

SPECIFICATIONS:

 **Premier SPICE WET & DRY GRINDER**

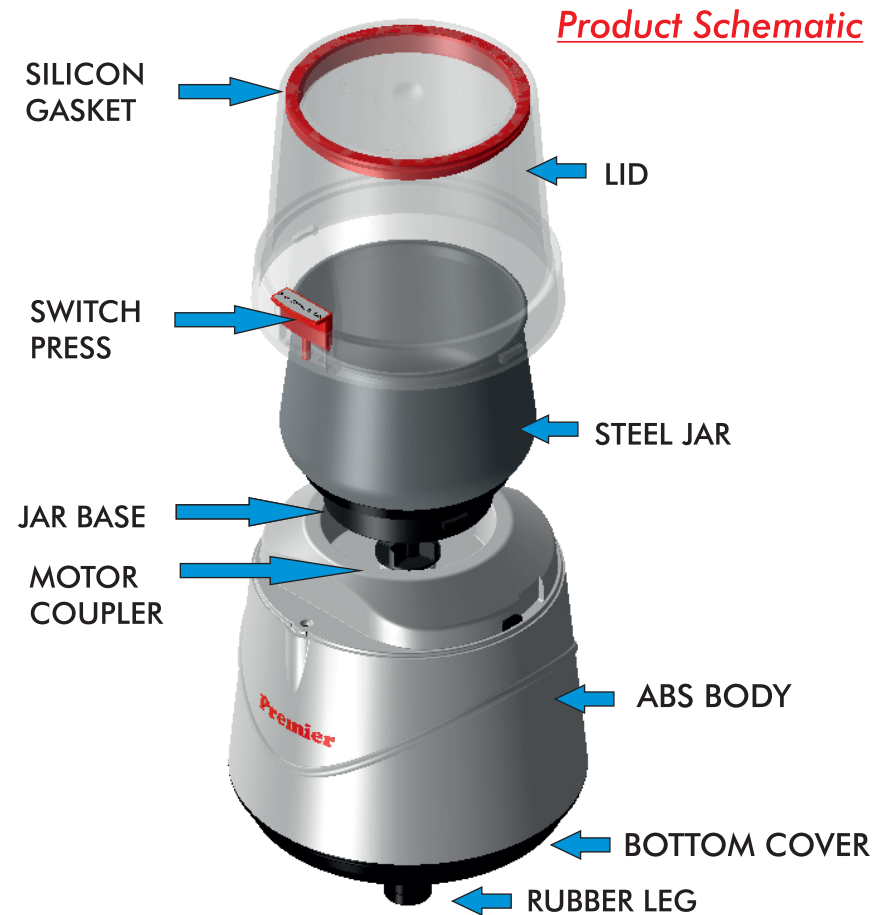
MODEL NO : KM521

220~240V AC, 50/60 Hz 350 WATTS CLASS 'F'

RATING : INTERMITTENT 30 SECS ON & 3 MINS OFF

JAR : STAINLESS STEEL VOLUME : 500 ml

Your SPICE WET & DRY GRINDER is equipped with unique safety interlock feature preventing unit from operating until Lid is securely closed. The motor has a temperature guard system. When the temperature exceeds the stipulated limit, it automatically cuts the power. Once the motor cools down to normal, you can use the grinder again.

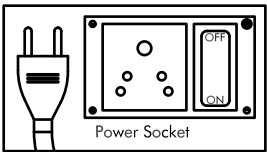




PRESS.....HOLD.....RELEASE.

FOR HOUSEHOLD USE ONLY

Safety First.....

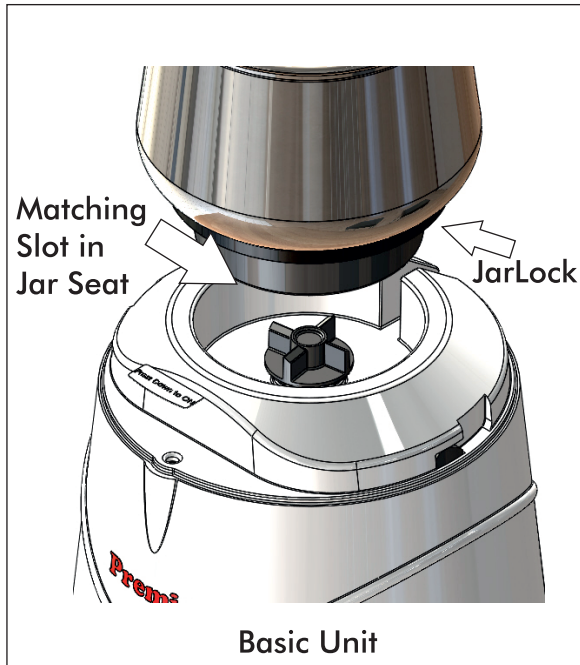


Plug in the One Touch Wet & Dry Grinder in the appropriate power source.

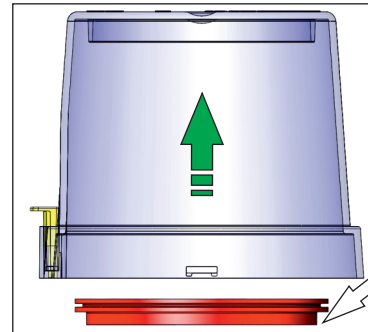
DO NOT handle the supply cable with wet hands.

1. Fixing of Jar

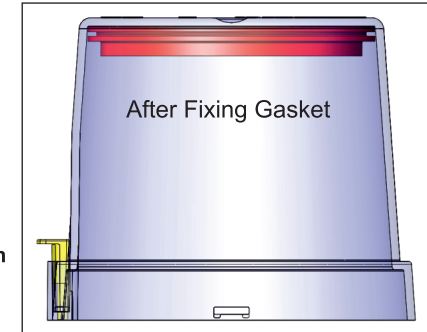
Fix the jar on the basic unit as shown. The Jar fitting has been made easy by the fact that it can be just fitted in any position in the basic unit making it convenient to the Customer.



2. Fixing of Gasket



Thin wall extension



Always fix the Silicon Rubber Gasket in the direction shown here. Keep it in place and roll your finger around to fix. For cleaning, pull out the Gasket using it's thin wall extension.

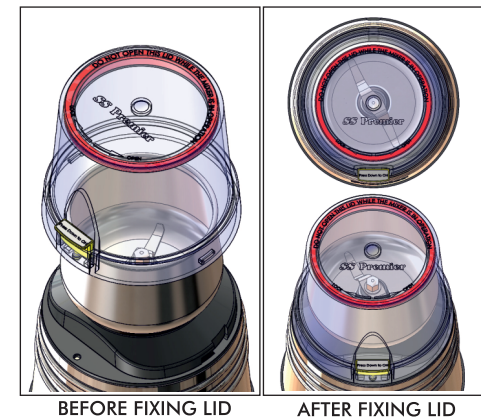
3. Fixing of Lid

Fill in the Jar with recommended / desired quantities of ingredients.

Place the Lid in position and turn CLOCKWISE to LOCK.

The Lid is designed to enter only in one position on the Basic Unit for ease of operation.

Now the grinder is ready for operation.



4. Switching ON

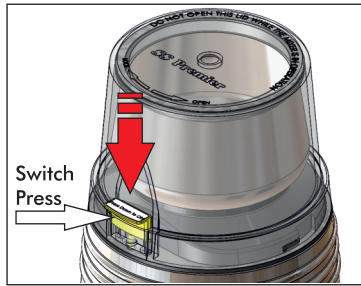
Press down the Switch Press to 'ON'.

Hold to 'RUN'.

(Your grinder is very fast in grinding.
Do not run for more than 30 secs at a time)

Release to 'OFF'.

Turn the Lid ANTI CLOCKWISE to open.



* High Tech Housing

Durable Stainless Steel Housing and Jar are the most popular in today's kitchen.

* Safe & Simple Operation

ONE TOUCH control with built-in safety interlock grinds ingredients to ideal consistency.

* Powerful Grind

Heavy duty motor and stainless blades deliver the perfect grind.

* Easy Cleanup

Stainless Steel bowl with blade assembly is removable and dish washer safe.

- 1 The appliance is not to be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction
- 2 Children being supervised not to play with the appliance.
- 3 Cleaning and user maintenance shall not be made by children without supervision
- 4 This appliance shall not be used by children. Keep the appliance and its cord out of reach of children
- 5 Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use
- 6 The instructions include details on how to clean surfaces in contact with food
- 7 This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
- 8 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

AVOID OVERLOADING.

To get the desired consistency repeat the grinding.
DO NOT run the grinder for more than 30 seconds at a time.

Recommended
Quantities and
Suggested
Time for
Dry grinding

INGREDIENT	QUANTITY	COARSE GRIND	FINE GRIND
Coffee Beans	1/2 Jar	20 secs	30 secs
Cardamom	1/3 Jar	20 secs	30 secs
Cloves	1/2 Jar	20 secs	30 secs
Cumin Seeds	1/2 Jar	20 secs	30 secs
Walnuts	1/2 Jar	20 secs	30 secs
Hazelnuts	1/3 Jar	20 secs	30 secs
Flaxseed	1/3 Jar	20 secs	30 secs
Dried Red Chillies	1/2 Jar	20 secs	30 secs

Recommended
Quantities and
Suggested
Time for
Wet grinding

INGREDIENT	QUANTITY	FINE GRIND
Small Onions	8-10 of 1" pieces	20 Seconds
Tomatoes	8-10 of 1" pieces	20 Seconds
Garlic	20 cloves	20 Seconds
Ginger	8-10 of 1" pieces	20 Seconds
Coriander	Fill upto brim	20 Seconds
Mint Leaves	Fill upto brim	20 Seconds

CAUTION : DO NOT GRIND TURMERIC OR DRY GINGER IN THEIR WHOLE FORM. BREAK THEM INTO TINY PIECES OF 2 TO 3 mm BEFORE GRINDING.

In the unlikely event of motor getting stalled DUE TO WRONG OR OVER LOADING, switch off the power source immediately and in the unlikely event of 'Switch Press' getting stuck, switch off the power source immediately and approach the nearest dealer for check.



Mint Chutney

Ingredients:-

- | | |
|------------------------|------------|
| 1. Cleaned Mint Leaves | ½ cup |
| 2. Medium Onion | 1/4 |
| 3. Medium Tomato | ½ |
| 4. Ginger | ½ " |
| 5. Garlic | 2-3 cloves |
| 6. Green Chillies | 2-3 |
| 7. Lemon juice | 2 tsp |
| 8. Chat masala | ½ tsp |
| 9. Salt to taste | |

Directions:-

Fill items 1 to 7 in the jar, add required quantity of water and grind to paste. Add the Chat Masala and salt. Run to mix well. Store and use.

Coconut White Chutney

Ingredients:-

- | | |
|-------------------|------|
| 1. Coconut pieces | 70 g |
| 2. Fried Grams | 25 g |
| 3. Small onions | 15 g |
| 4. Green chilli | 15 g |
| 5. Garlic | 15 g |
| 6. Salt to taste | |

Directions:-

Grind the coconut pieces first. Add all the other ingredients and grind for 20 seconds with sufficient amount of water. Grind to paste. Store and use.



Coriander Chutney

Ingredients:-

- | | |
|----------------------|------|
| 1. Cleaned coriander | 25 g |
| 2. Coconut pieces | 40 g |
| 3. Fried Grams | 20 g |
| 4. Small onions | 15 g |
| 5. Green chillies | 15 g |
| 6. Garlic | 15 g |
| 7. Ginger | 1 pc |
| 8. Salt to taste | |

Directions:-

Grind the coconut pieces first. Add all other ingredients and grind for 10 seconds. Add sufficient amount of water and grind to paste. Store and use.



Idli Dosa Chilli Powder

Ingredients:-

- | | |
|------------------------|---------|
| 1. Split Black Gram | 60 g |
| 2. Chana Dal | 60 g |
| 3. White Gingelly seed | 30 g |
| 4. Tamarind | 10 g |
| 5. Asafoteda powder | 1/4 tsp |
| 6. Red Chillies | 30 g |
| 7. Kashmiri Chillies | 5 nos |
| 8. Salt | 3/4 tsp |
| 9. Gingelly Oil | 3 tsp |



Directions:-

Fry items 1 to 5 in Gingelly oil till brown in colour. Add chillies to it and fry. Cool the contents. Add salt. Grind them coarsely for 25 seconds. Store and use.



Coffee Beans

Ingredients:-

Whole Bean Coffee seeds /
Half Bean Coffee seeds
roasted

100 grams (maximum)

Directions:-

Fill half the grinder Jar with roasted coffee beans. Grind the coffee beans for 25 to 30 secs for coarse and repeat it for fine ground coffee.

Sambar Powder

Ingredients:-

- | | |
|---------------------|---------|
| 1. Red Chillies | 50 g |
| 2. Coriander seeds | 20 g |
| 3. Chana Dal | 15 g |
| 4. Tuar Dal | 15 g |
| 5. Urad dal | 15 g |
| 6. Black Pepper | 5 g |
| 7. Cumin seeds | 5 g |
| 8. Methi seeds | 5 g |
| 9. Asafotada powder | 1/4 tsp |
| 10. Turmeric powder | 1/2 tsp |



Directions:-

Roast the ingredients on a pan to remove moisture. Grind the red chillies first for 15 seconds. Add the rest and grind coarsely. Store and use.

Do's :-

1. Read all Instructions carefully.
2. The Blade is sharp. Handle with care.
3. Limit grinding to recommended quantities ONLY.
4. Wait for the Blade to come to complete stop before opening the Lid.
5. Unplug from power source a) when not in use b) before putting or taking off parts c) before removing ground material d) before cleaning.

Don'ts :-

1. Do not immerse the Basic Unit or power cord in water or any other liquid.
2. Do not operate with damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to the authorised facility for examination, repair or rectification.
3. Do not operate the appliance on or near hot surfaces.
4. Do not grind hot ingredients.
5. Do not let children to operate the appliance.
6. Do not run with DC power supply.
7. Do not let any unauthorised dealer to service the appliance
8. Do not fill the grinder jar above 1/2 of the jar for grinding.
9. Do not allow cord to hang over edge of table or counter or touch hot surface

CLEANING INSTRUCTIONS

1. For Safety, unplug the appliance from the Mains before cleaning.
2. Do not keep the Steel Jar immersed in water or any other liquid for cleaning purposes.
3. The Jar is dishwasher safe on the top rack. Do not put on bottom shelf.
4. The Jar's life can be longer when cleaned IMMEDIATELY after use.
5. Wipe the grinder Jar thoroughly inside and outside and store upside down to drain completely. This will maintain the steel jar as good as new.



CAUTION

In the unlikely event of motor getting stalled DUE TO WRONG OR OVER LOADING, switch off the power source immediately.

In the unlikely event of 'Switch Press' getting stuck, switch off the power source immediately and approach the nearest authorised dealer if needed.