

Premier®

Table Top Wet Grinder Instruction Manual



Life Style
PG 502
2 ltr



Wonder
PG 503
1.5 ltr



Compact
PG 501
2 ltr

Supreme
PG 505
2 ltr

A new blend of technology
and performance



Premier[®] Wet Grinders

Dear Customer,

Welcome to the 'Premier Family' Thank you for buying Premier Table Top Grinder, a first of kind grinder. A truly world class product, with state of the art technology and unique features, that really takes the 'grind ' out of grinding.

A genuine tribute to the modern day housewives, for whom time is money, from Sivanesan & Co., a household name for a wide range of quality home appliances, for millions of customers in india and abroad, over two decades now. Premier Table Top Grinder is so fast and efficient ensuring consistent grinding right throughout. It helps you to save a lot time. So convenient and sleek (in fact it's the smallest grinder to date) it saves considerable space for you.

The user friendly design makes it so easy to use and so easy to clean, when means better hygiene for you. It is so safe and simple to operate.

So elegant and aesthetically designed, it matches your life style too. To top it all, it is most economically priced product to suit your budget.

Premier Table Top Grinder also comes with Coconut Scraper Attachment and Atta Kneader Attachment (both optional).

Congratulations for making the right choice.

kindly go through this Instruction Manual carefully, before you start using your dream grinder.

Wishing you hassle-free grinding for years to come.

Sincerely,

Sivanesan Group of Companies

TECHNICAL SPECIFICATION

MODEL	LIFESTYLE	COMPACT	SUPREME	WONDER
Power	230V AC, 50Hz 1 Ph, 200 Watts	230V AC, 50Hz 1 Ph, 200 Watts	230V AC, 50Hz 1 Ph, 200 Watts	230V AC, 50Hz 1 Ph, 200 Watts
Material of Outer Body	ABS	ABS	ABS	Stainless Steel
Material of Drum	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Rollers	Quality Stones	Quality Stones	Quality Stones	Quality Stones
Flexible Wire Cord	PVC. Length: 2mts,Approx.	PVC. Length: 2mts,Approx.	PVC. Length: 2mts,Approx.	PVC. Length: 2mts,Approx.
Gross Wt.	13.5 kgs (approx.)	12.0 kgs (approx.)	13.0 kgs (approx.)	11.5 kgs (approx.)
Grinding Capacity	2 Litres Rice:7 cups of dry rice soaked (1300gms) OR Dal:1.5cups(270 gms)	2 Litres Rice:7 cups of dry rice soaked (1300gms) OR Dal:1.5cups(270 gms)	2 Litres Rice:7 cups of dry rice soaked (1300gms) OR Dal:1.5cups(270 gms)	1.5 Litres Rice: 5 cups of dry rice soaked (950gms) OR Dal :1 cup (180 gms)

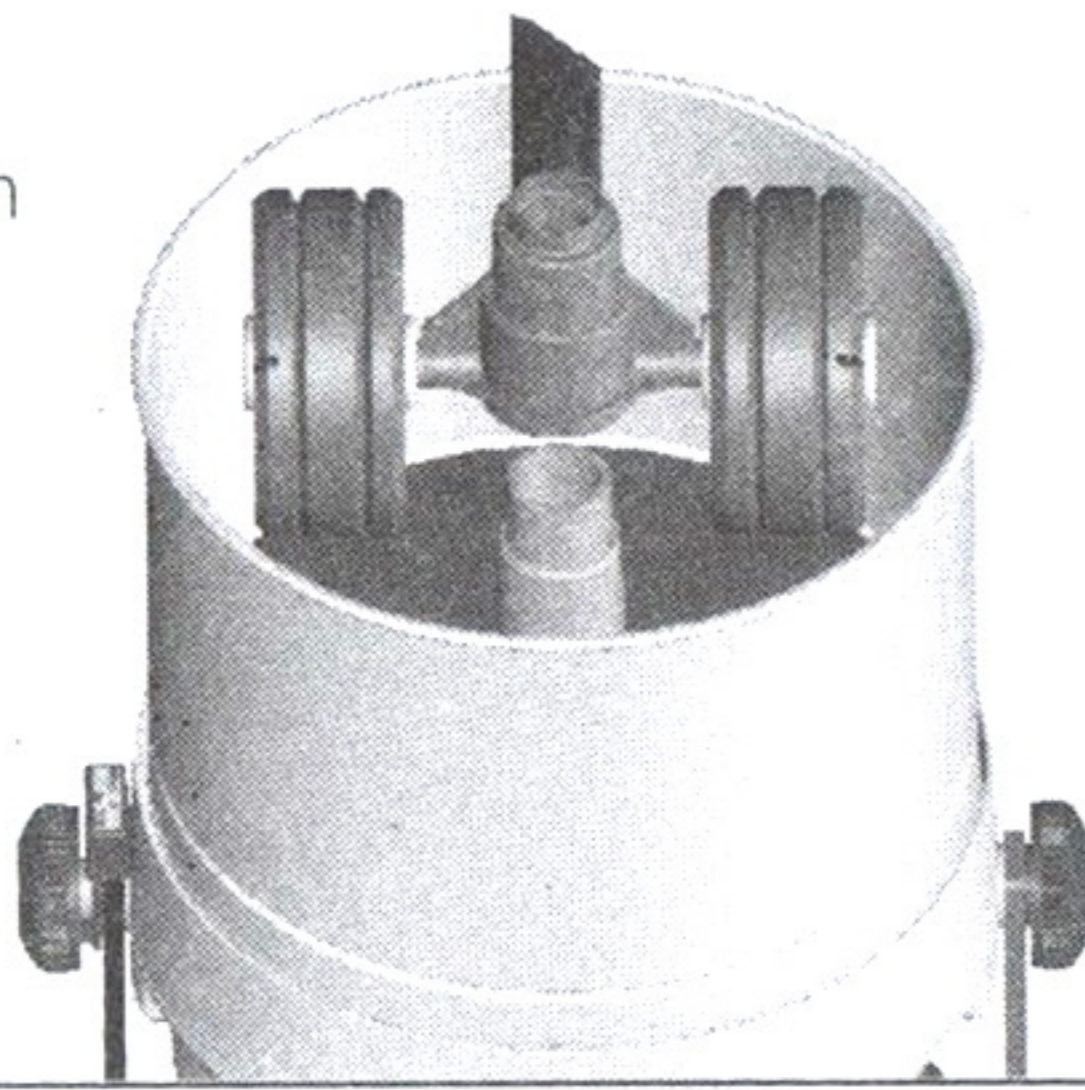
For USA & CANADA the Motors will be of 110 Volts AC, 60 Hz

Your Wet Grinder pack contains each 1 no of Basic Unit with Motor, Steel Drum, Stone Roller Set, Top Lock with Spring, Drum Lid, Spatula and Instruction Booklet with Warranty Card. Please check while you unpack. Attachments are Optional.

DATA / SPECIFICATIONS ARE SUBJECT TO CHANGES IN VIEW OF CONTINUOUS DESIGN DEVELOPMENT AND UPGRADATIONS.

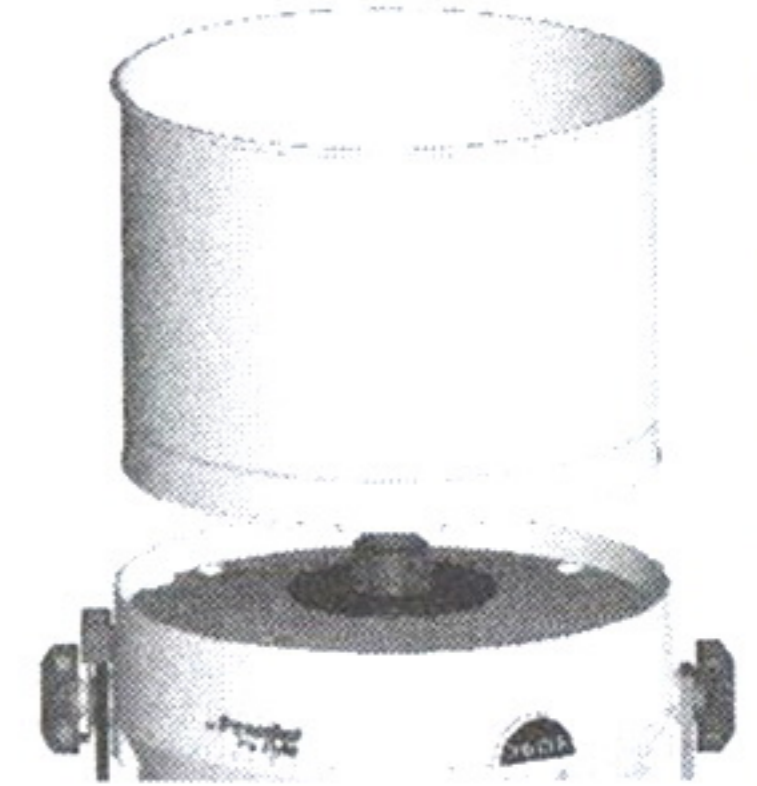
BASIC OPERATING INSTRUCTIONS FOR ALL MODELS

Wash the rollers well before use. Make them wet before starting. Fix the Roller set in it's place and tighten Top lock with Spring fully.



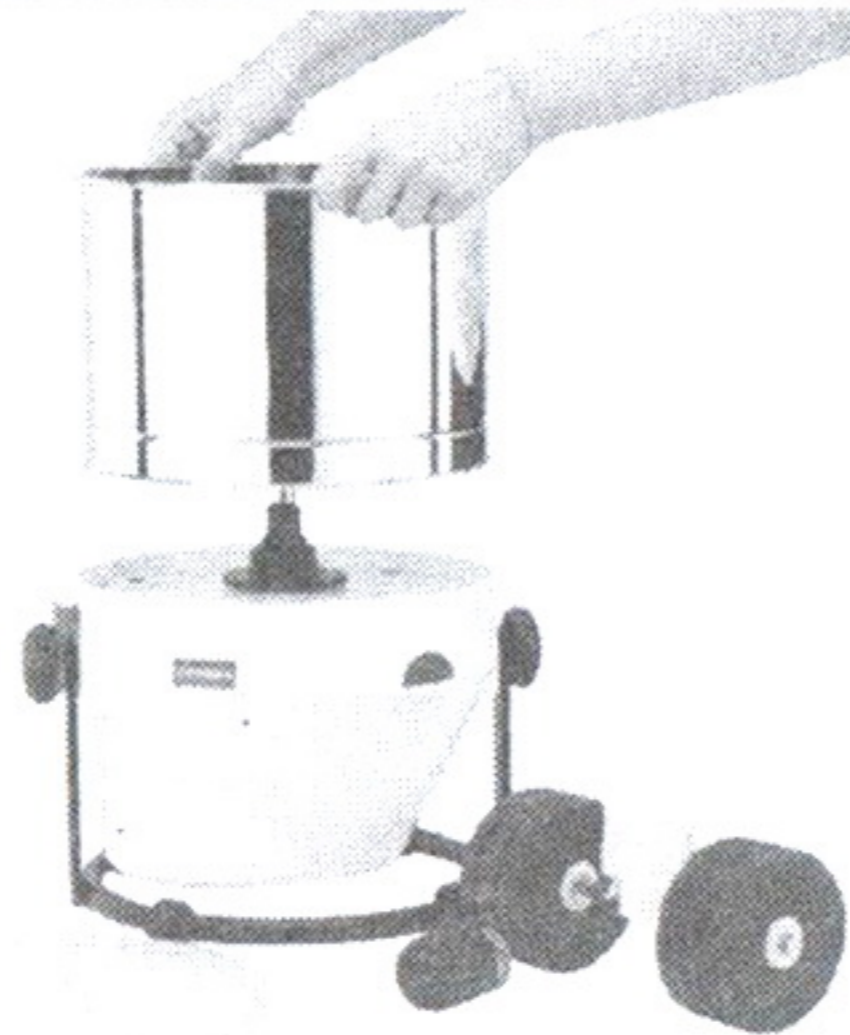
Fix the Steel drum as shown.

Make sure that the Grinder is brought to vertical position & the Lock Knob fully tightened.

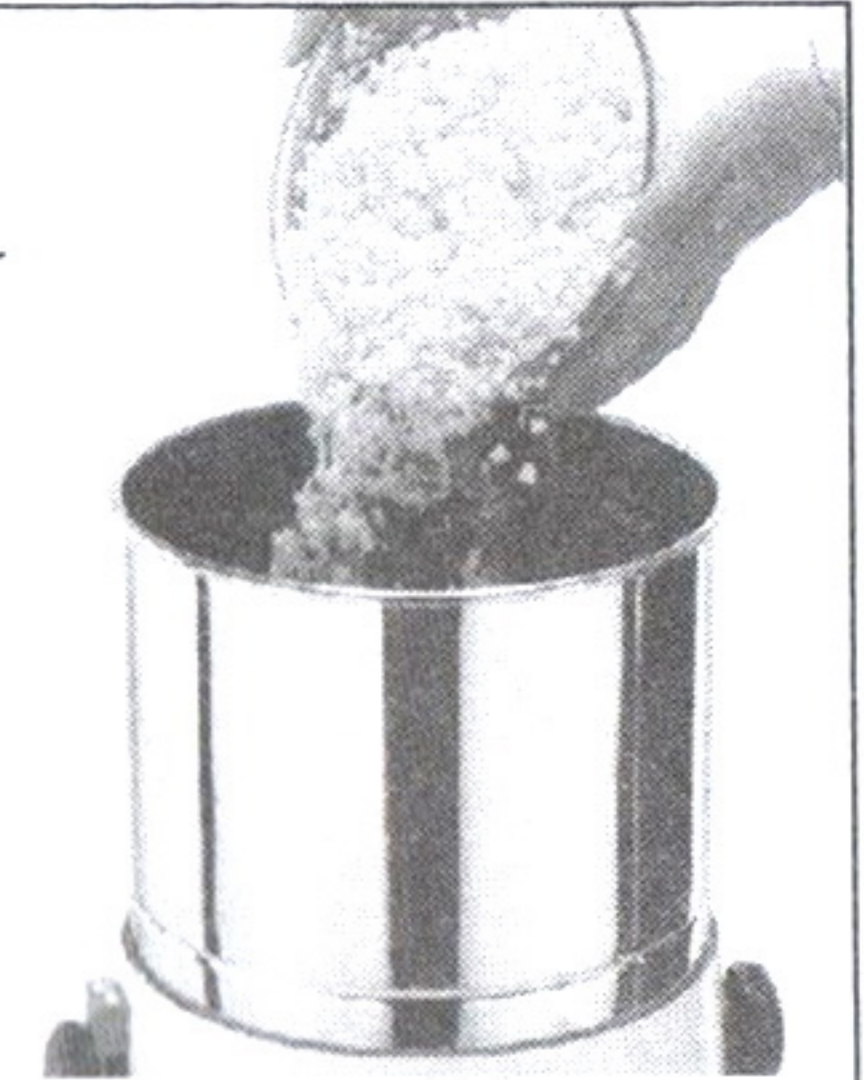


IMPORTANT:-

For cleaning after use, always REMOVE the drum and stone rollers from the basic unit and clean them. It is very essential for a beter maintenance.

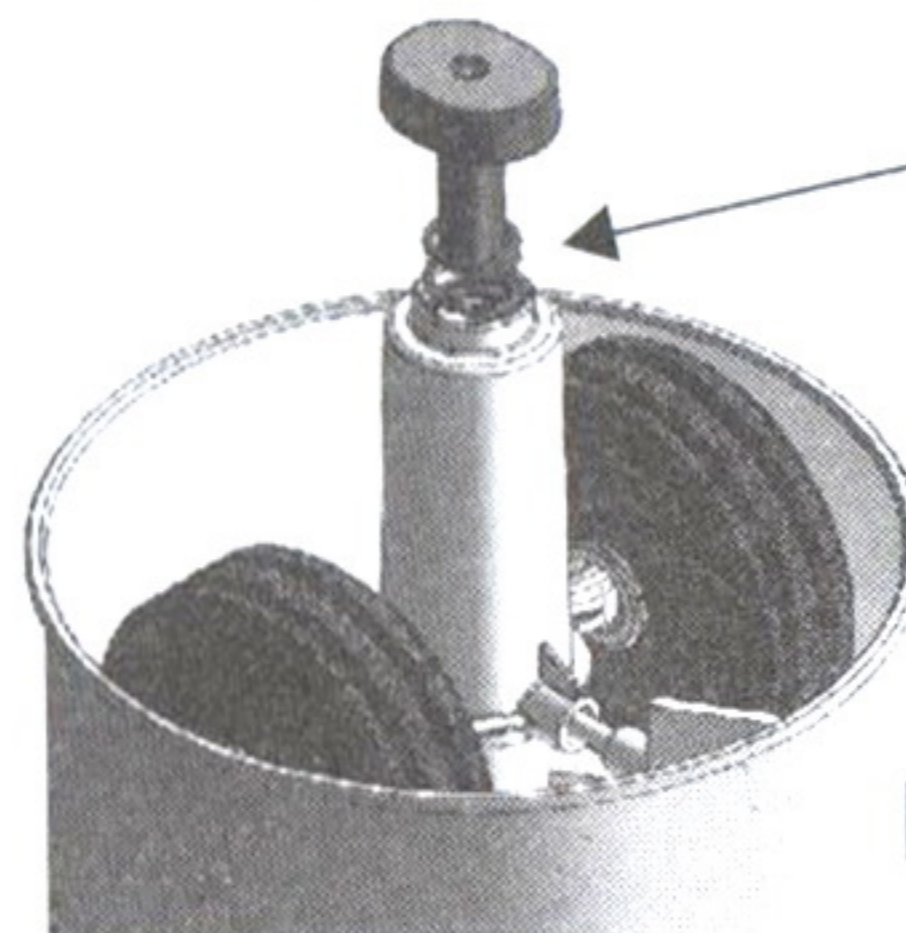


Feed rice or dal portion by portion. Add adequate quantity of water. Use the Spatula to push. GRIND RICE AND DAL SEPARATELY.



VERY ESSENTIAL TO KEEP YOUR GRINDER CLEAN

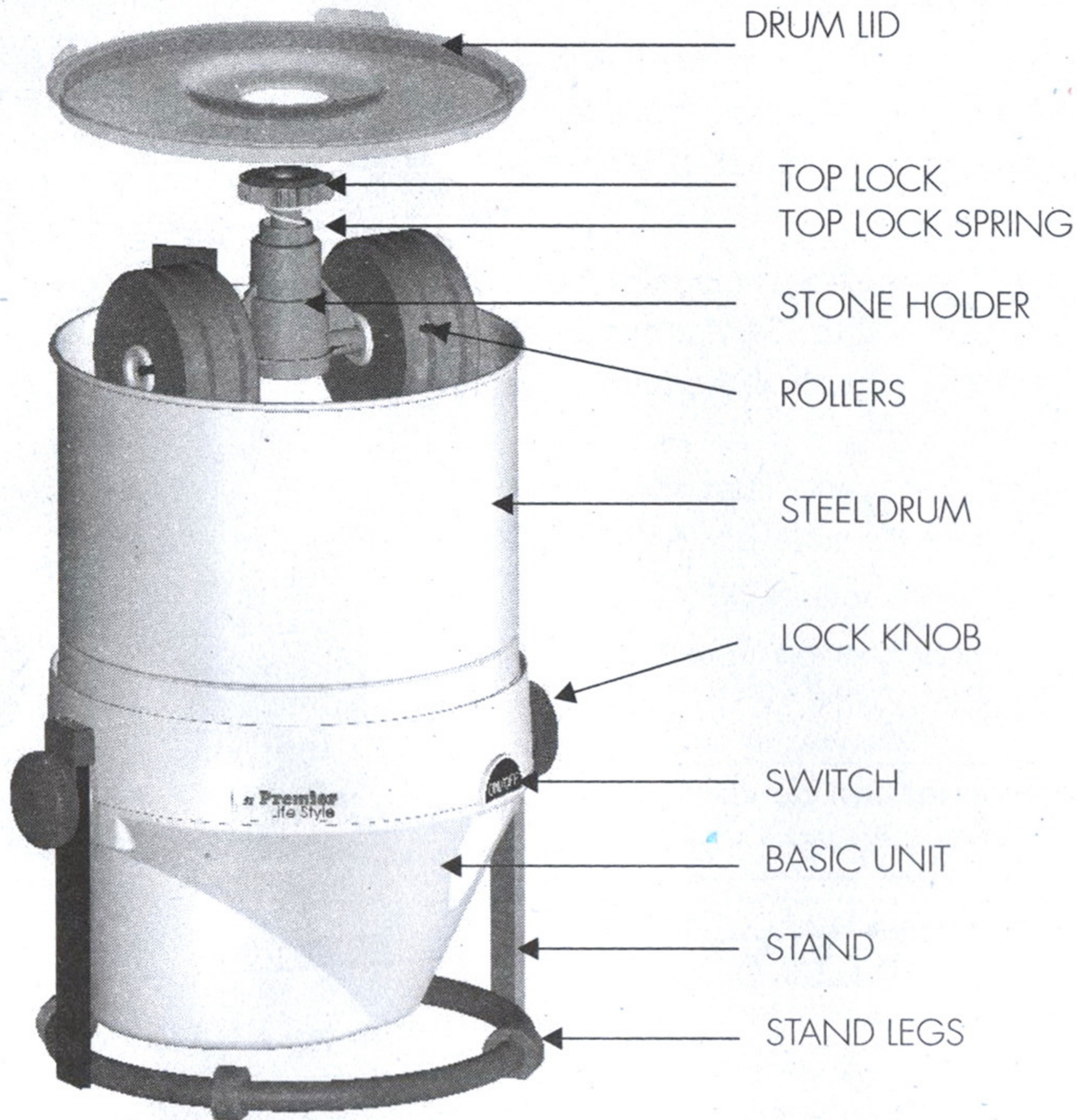
1. Always Keep the Drum and Stone Rollers clean and dry. This will avoid bad odour.
2. NEVER clean the drum by keeping it on the machine.



Top Lock
(common)

Tighten the Top Lock fully after placing the spring below it.

LIFESTYLE TABLE TOP GRINDER - THE SCHEMATIC



Optional Accessories:-



KNEADER



SCRAPER

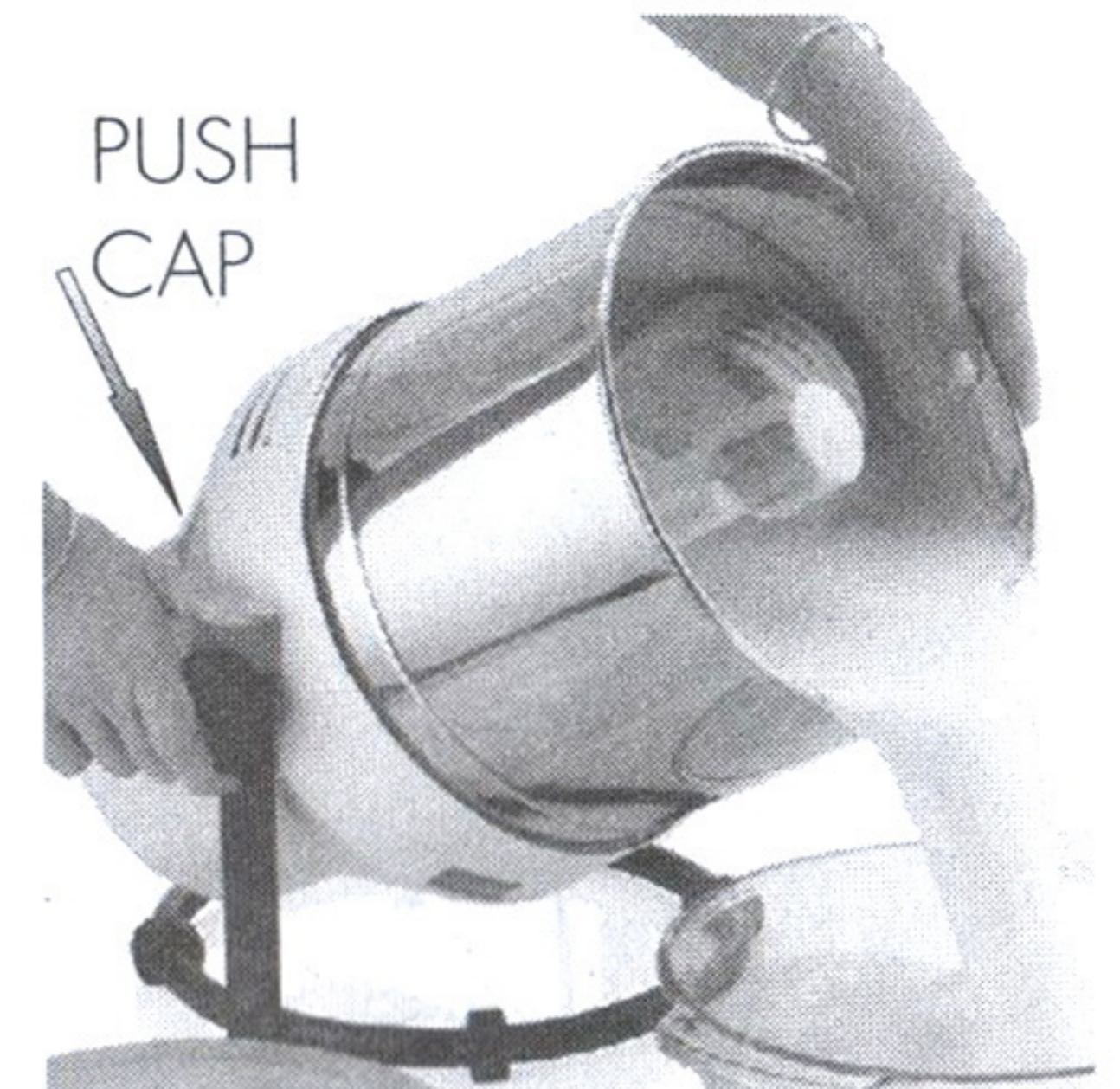
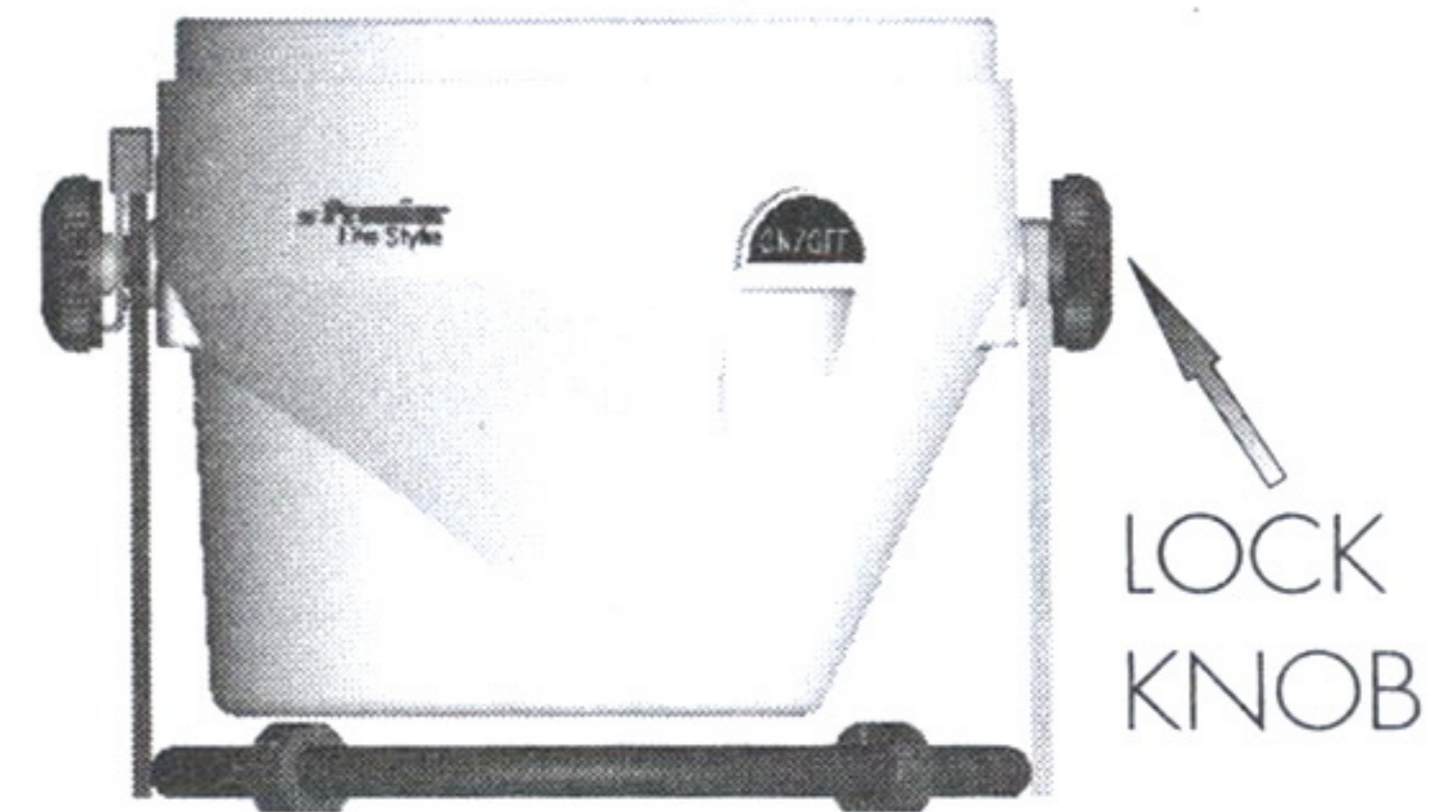


SPATULA

LIFESTYLE:- THE TILTING MECHANISM

THE TILTING MECHANISM :-

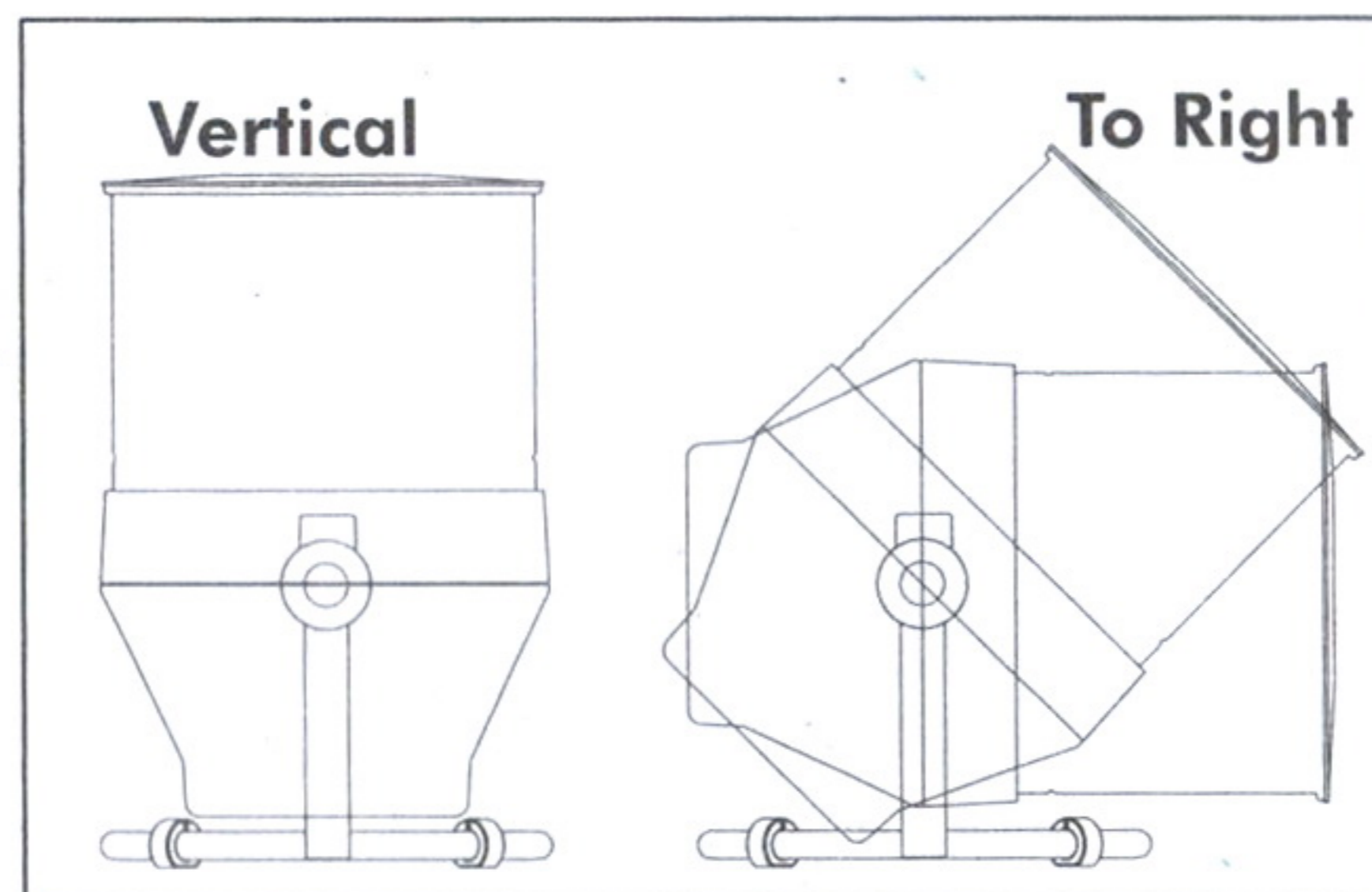
1. To tilt your Grinder, FIRST, LOOSEN this LOCK KNOB. When you bring the Grinder back to Vertical position TIGHTEN this LOCK KNOB again.
2. After grinding, switch off the machine. REMOVE the PLUG from the mains. Your Grinder has a special and easy mechanism to tilt the drum to your convenient position.
3. Press the PUSH CAP down and tilt as shown here. You can tilt the grinder to 2 more positions as seen in the sketch here.
4. To bring back to vertical position, press the PUSH CAP down once again and lift.



REMEMBER: Your Grinder can be tilted in the FORWARD direction only as shown here.

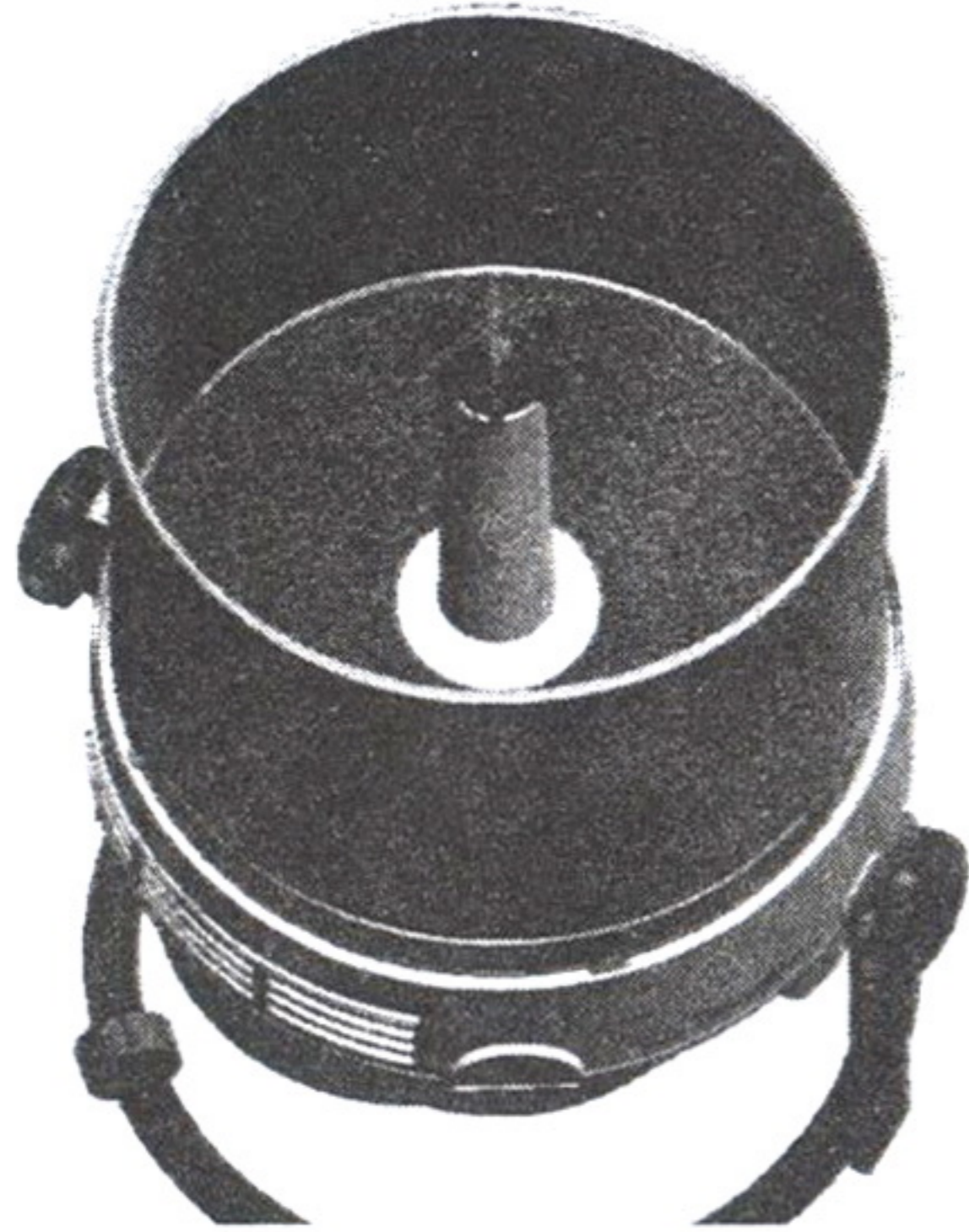
CAUTION:

Always keep the Grinder in the vertical position ONLY for grinding.



LIFESTYLE GRINDER : KNEADER & SCRAPER (Optional)

For Scraping coconut:-
(OPTIONAL)

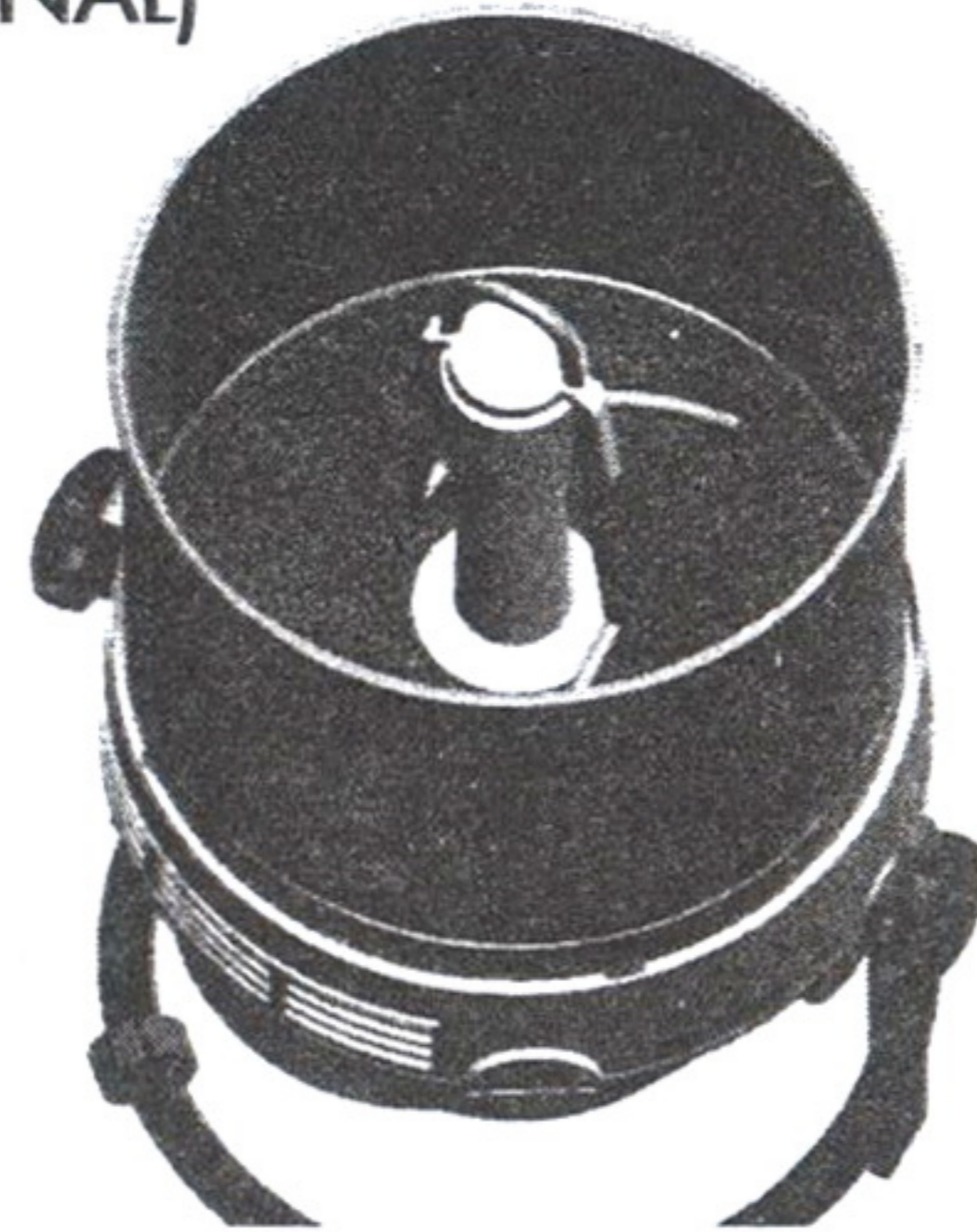


Remove the Stone Roller Set and fix the Scraper head on the Centre Tube firmly.

Hold the scraper firmly while scraping. Scrape the sides first and then the sides.

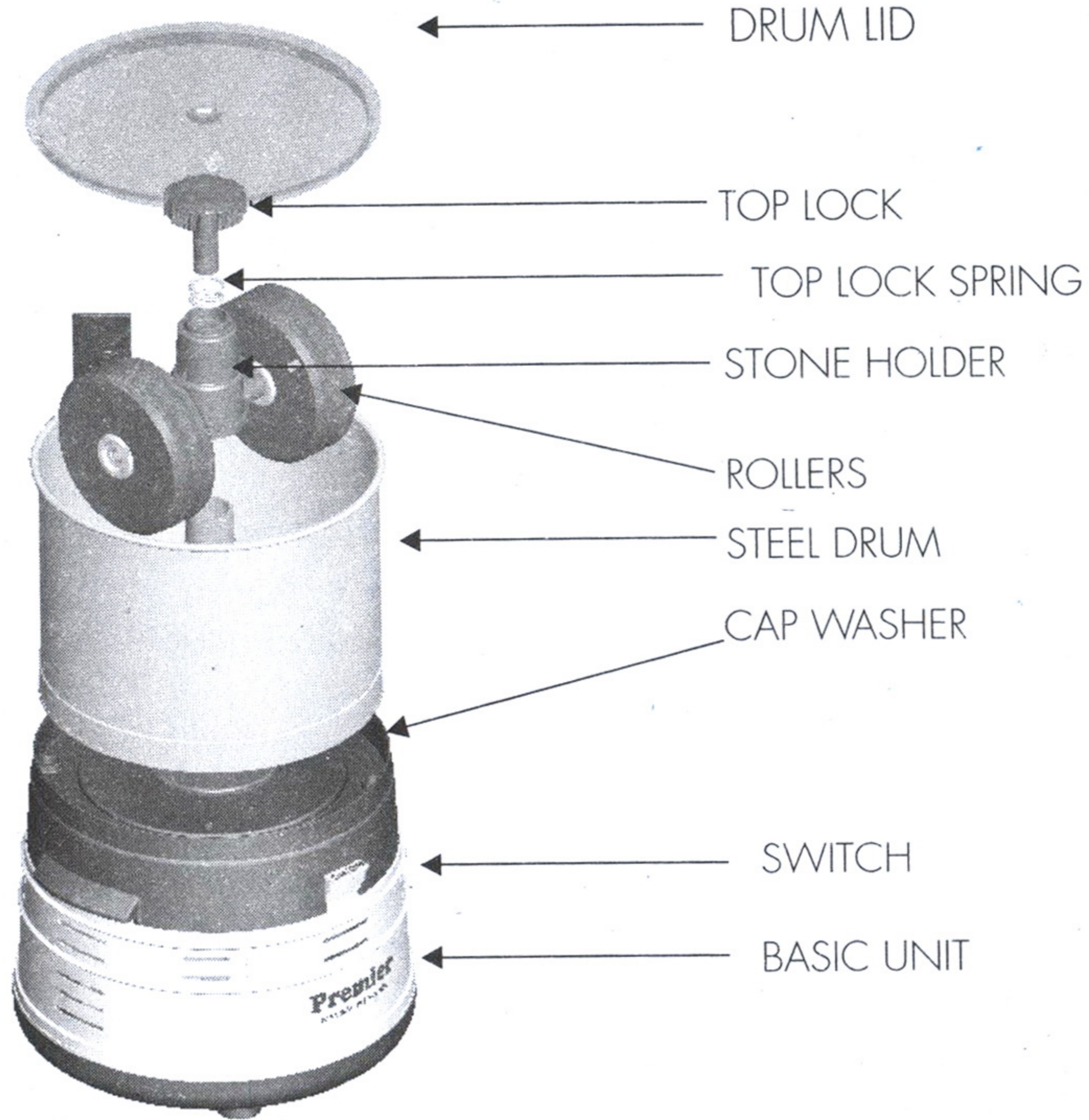
Scrape gently. DO NOT apply pressure over the coconut. DO NOT rest your hand on the drum.

For Atta (Dough) Kneading:-
(OPTIONAL)



1. Dry the drum completely before kneading.
2. Fix the Kneader Hook in its place by tightening it onto the centre shaft.
3. Put 2 cups (600 grams) of wheat flour in the drum.
4. Switch ON the machine and let it run DRY for few seconds. DO NOT pour water or oil in this stage.
5. Start adding water very slowly till the flour starts getting together, forming small lumps. Add little more water till the whole quantity of flour becomes a single lump. Run for few more seconds for best kneading.

WONDER TABLE TOP GRINDER - THE SCHEMATIC



Optional Accessories:-



KNEADER



SCRAPER

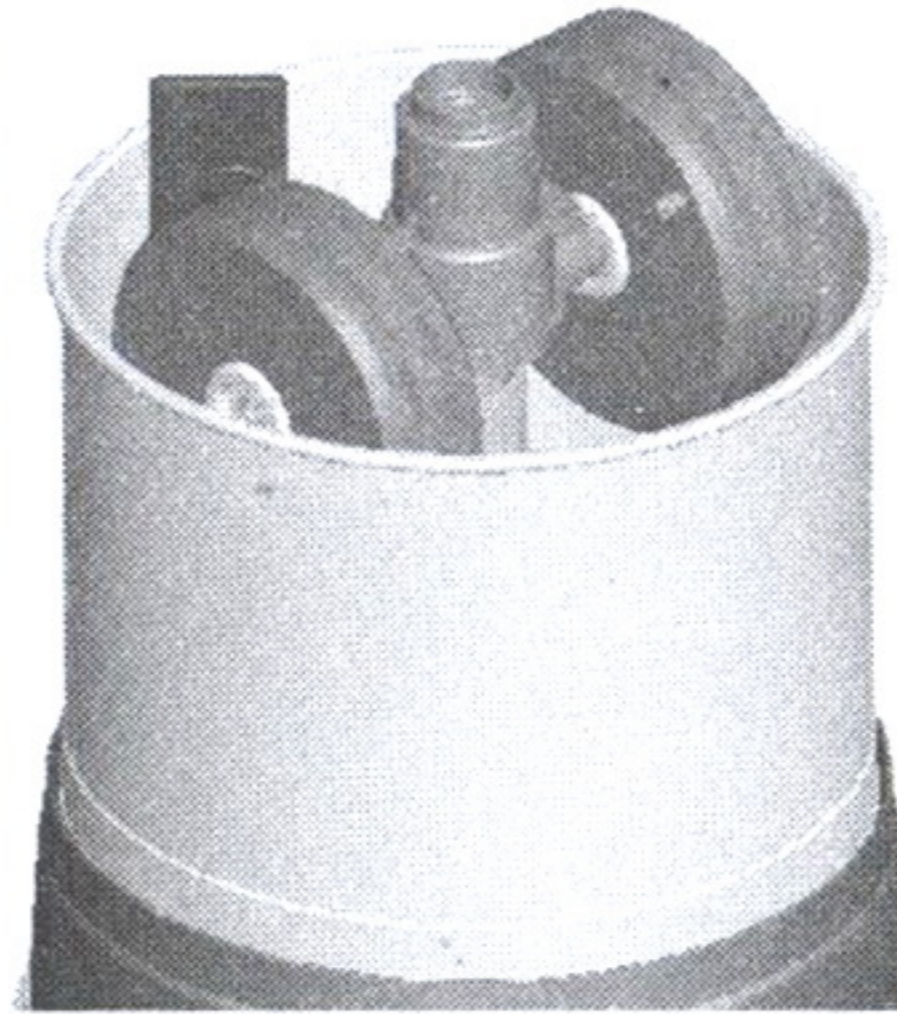


SPATULA

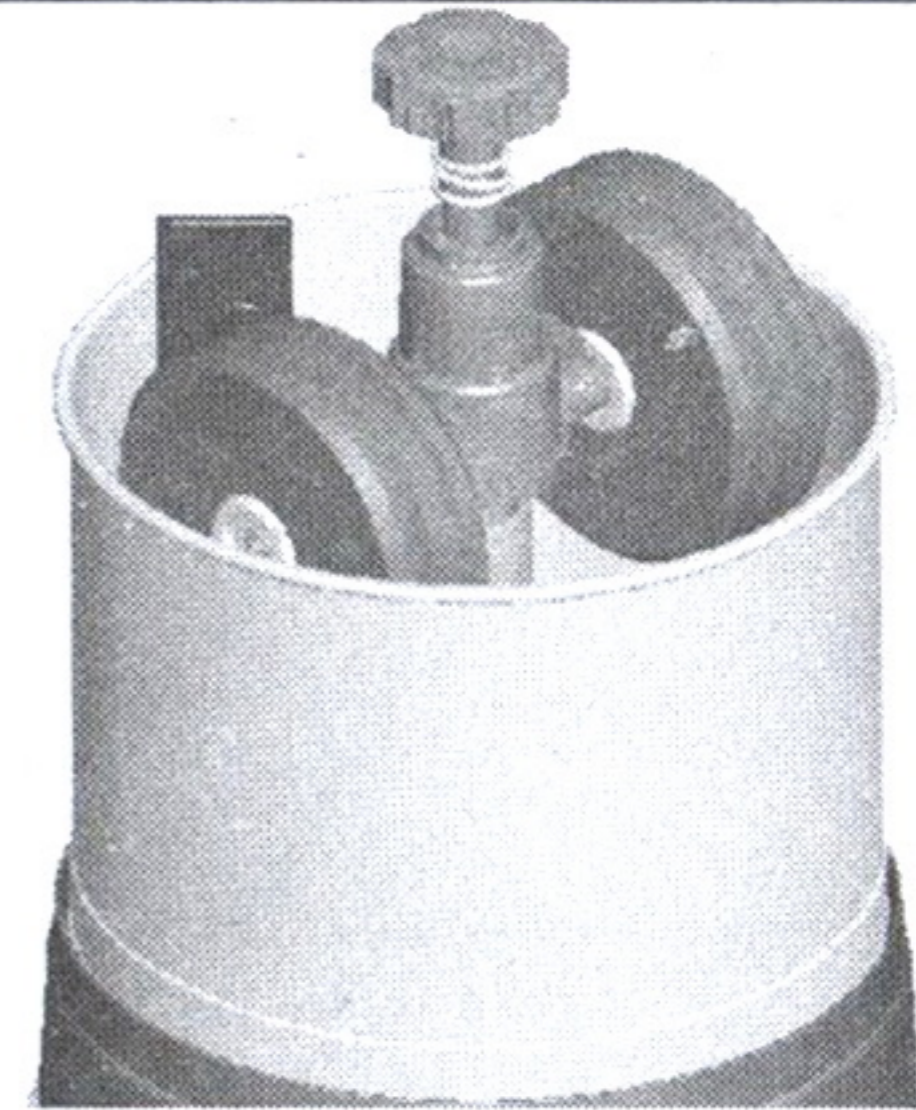
WONDER GRINDER : MECHANISM



Fix the Steel drum as shown. Make sure that the Grinder is placed on a comfortable table top.



Wash the drum and the rollers before use. Let the rollers be wet.



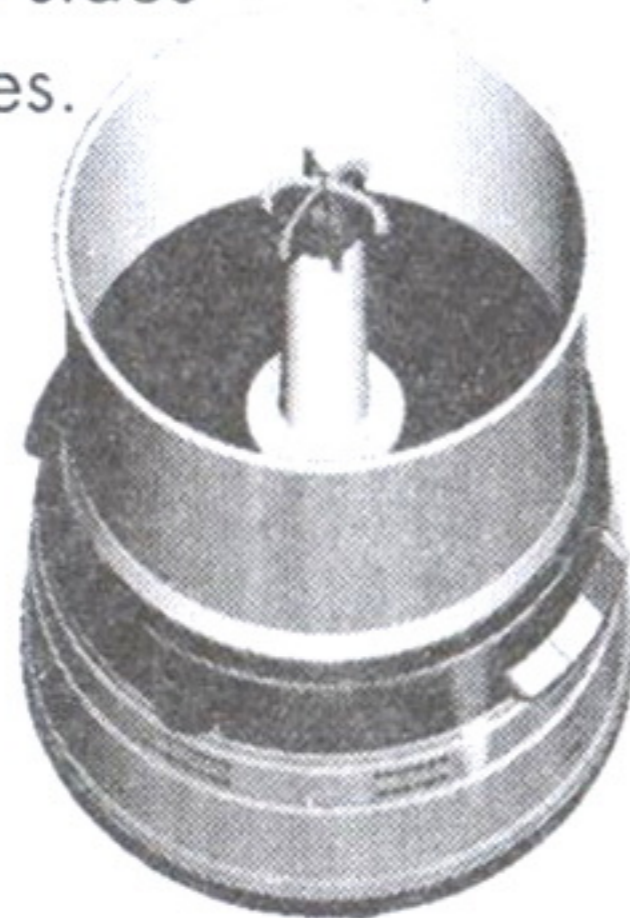
Fix the Roller set in its' place and tighten the Top Lock with spring fully as shown.

Scraping Coconut:- (OPTIONAL)

Remove the Stone Roller Set and fix the Scraper head on the Centre Tube firmly.

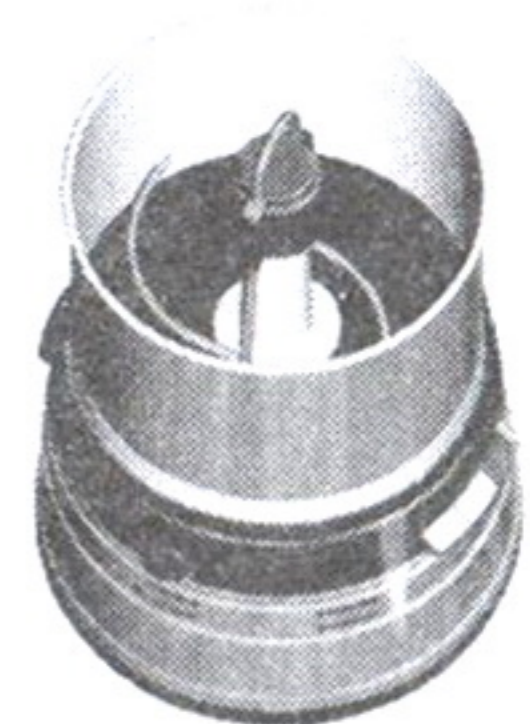
Hold the scraper firmly while scraping. Scrape the sides first and then the sides.

Scrape gently. DO NOT apply pressure over the coconut. DO NOT rest your hand on the drum.



Atta (Dough) Kneading:- (OPTIONAL)

1. Dry the drum completely before kneading.
2. Fix the Kneader Hook in its place by tightening it onto the centre shaft.
3. Put 1 1/2 cups (400 grams) of wheat flour in the drum.
4. Switch ON the machine and let it run DRY for few seconds. DO NOT pour water or oil in this stage.
5. Start adding water very slowly till the flour starts getting together, forming small lumps. Add little more water till the whole quantity of flour becomes a single lump. Run for few more seconds for best kneading.

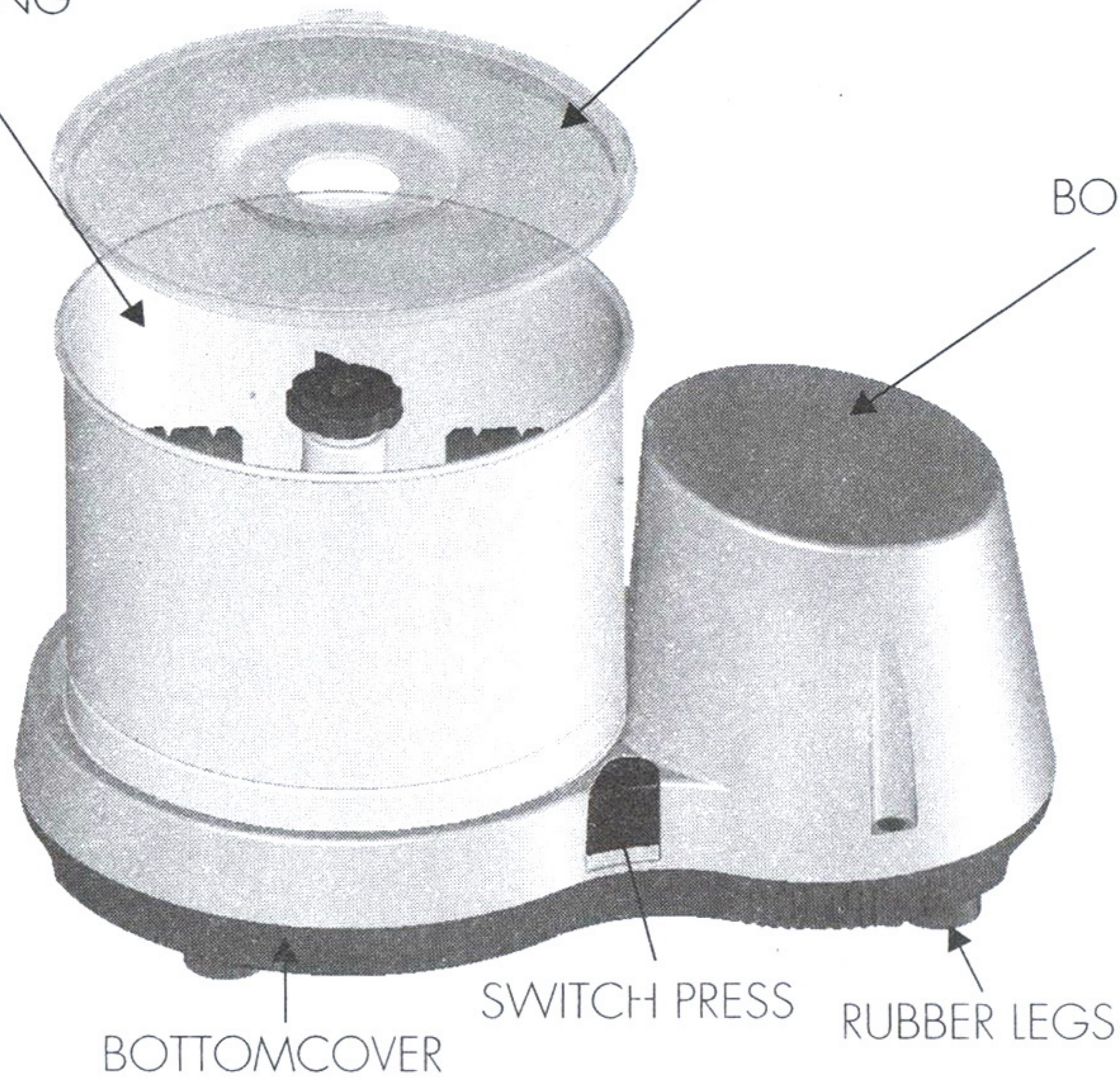


COMPACT TABLE TOP GRINDER - THE SCHEMATIC

DRUM WITH ROLLER SET,
GUIDE, TOP LOCK AND
TOP LOCK SPRING

DRUM LID

BODY

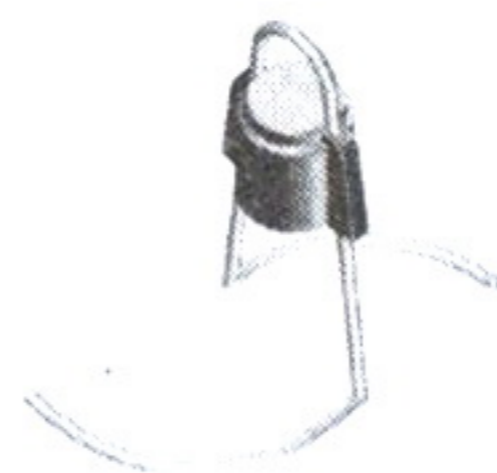


BOTTOMCOVER

SWITCH PRESS

RUBBER LEGS

Optional Accessories:-



KNEADER



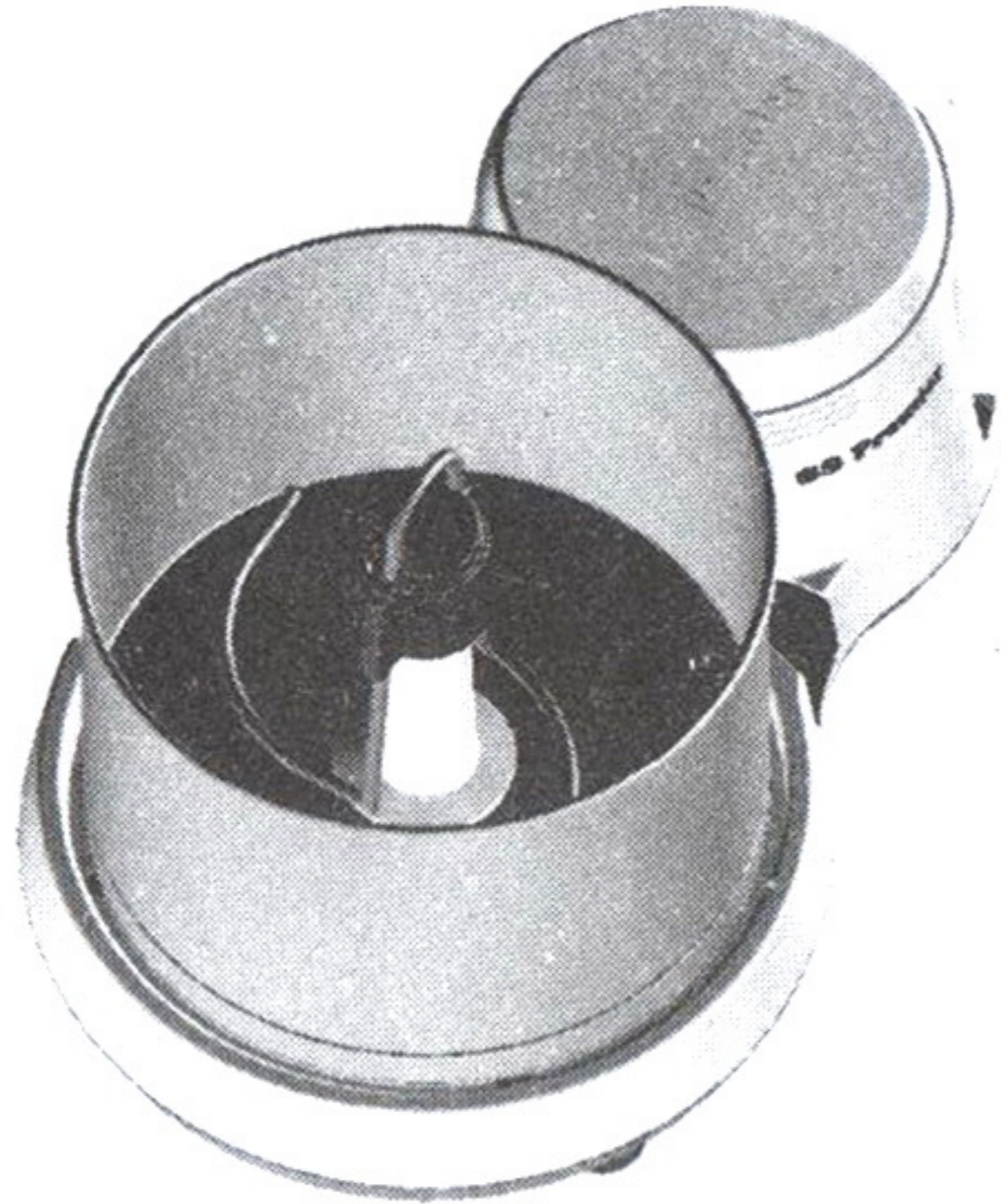
SCRAPER



SPATULA

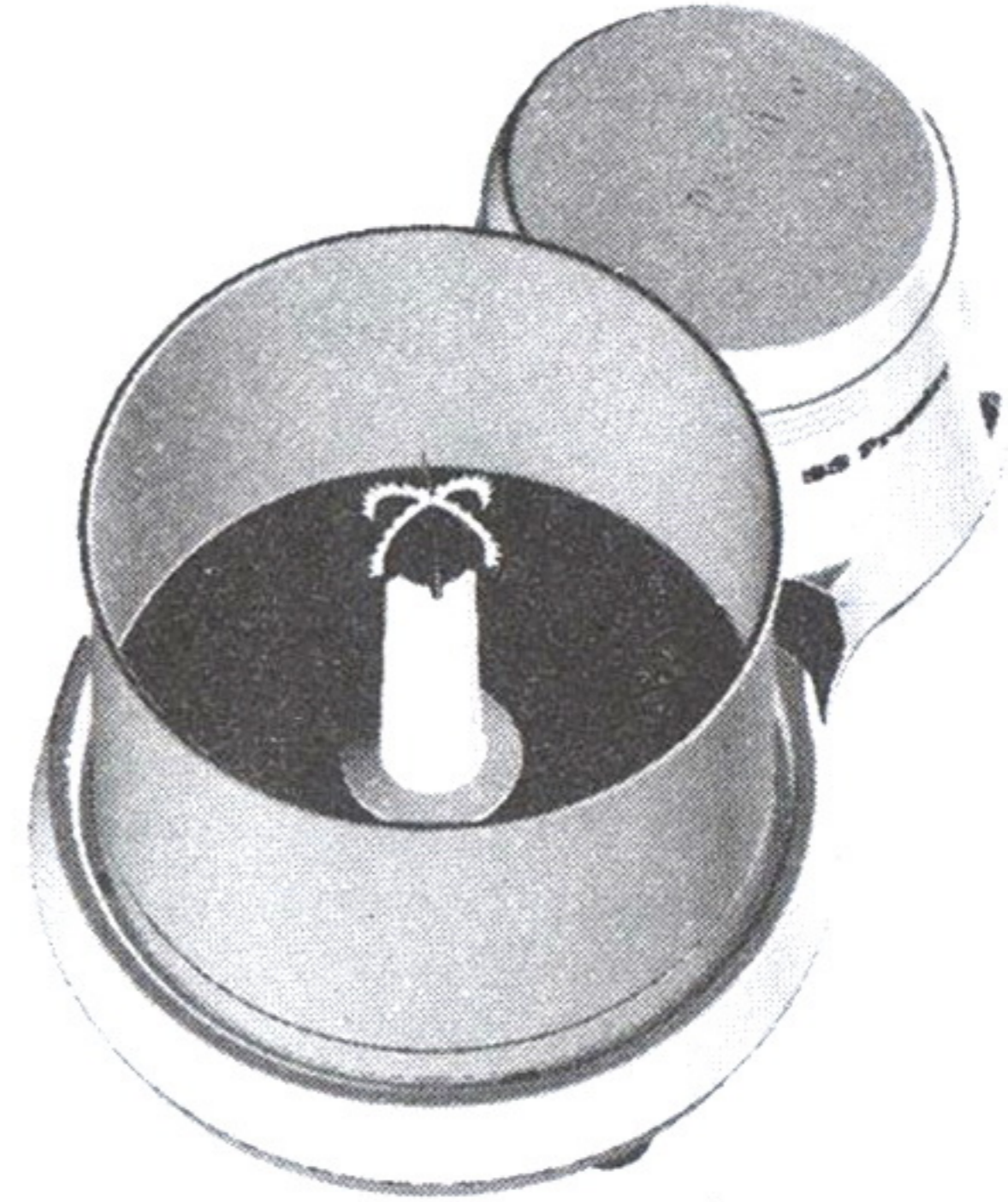
COMPACT GRINDER: KNEADER & SCRAPER (Optional)

KNEADER (OPTIONAL):-



1. Dry the drum completely before kneading.
2. Fix the Kneader Hook in its place by tightening it onto the centre shaft.
3. Put 2 cups (600 grams) of wheat flour in the drum.
4. Switch ON the machine and let it run DRY for few seconds. DO NOT pour water or oil in this stage.
5. Start adding water very slowly till the flour starts getting together, forming small lumps. Add little more water till the whole quantity of flour becomes a single lump. Run for few more seconds for best kneading.

SCRAPER (OPTIONAL):-

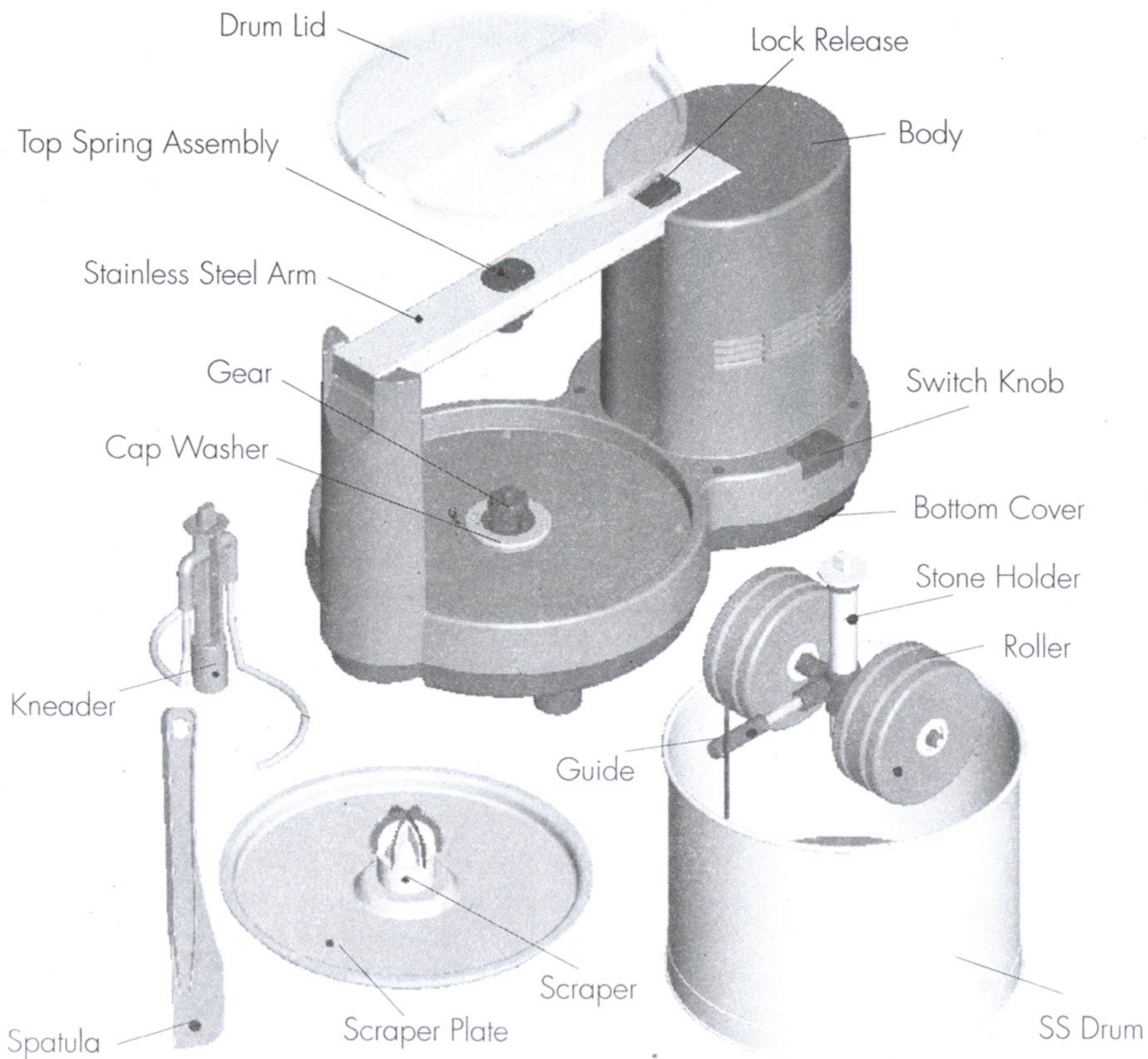


Remove the Stone Roller Set and fix the Scraper head on the Centre Tube firmly.

Hold the scraper firmly while scraping. Scrape the sides first and then the sides.

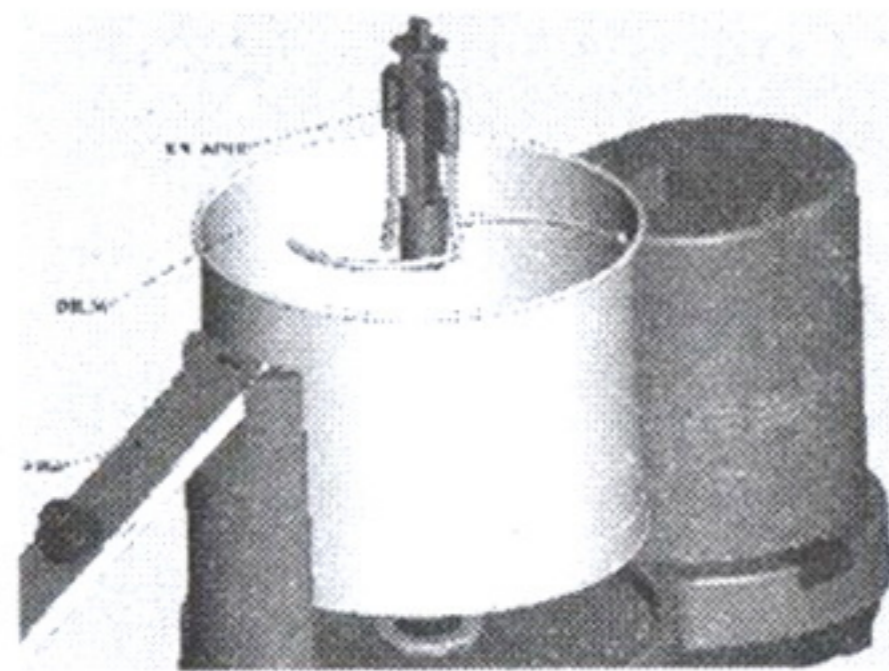
Scrape gently. DO NOT apply pressure over the coconut. DO NOT rest your hand on the drum.

SUPREME TABLE TOP GRINDER - THE SCHEMATIC

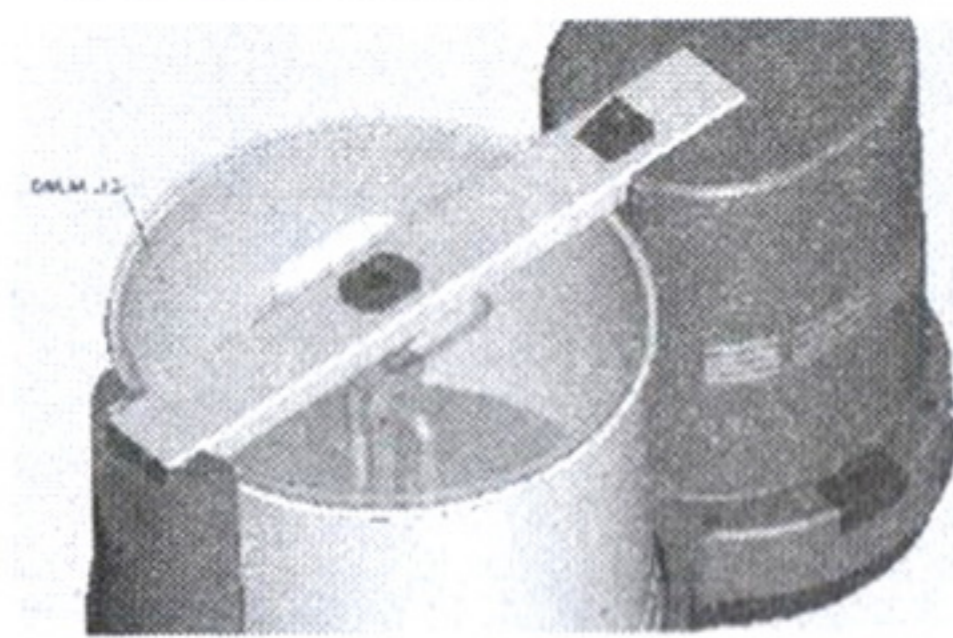


SUPREME GRINDER: KNEADER & SCRAPER (Optional)

BEFORE FIXING

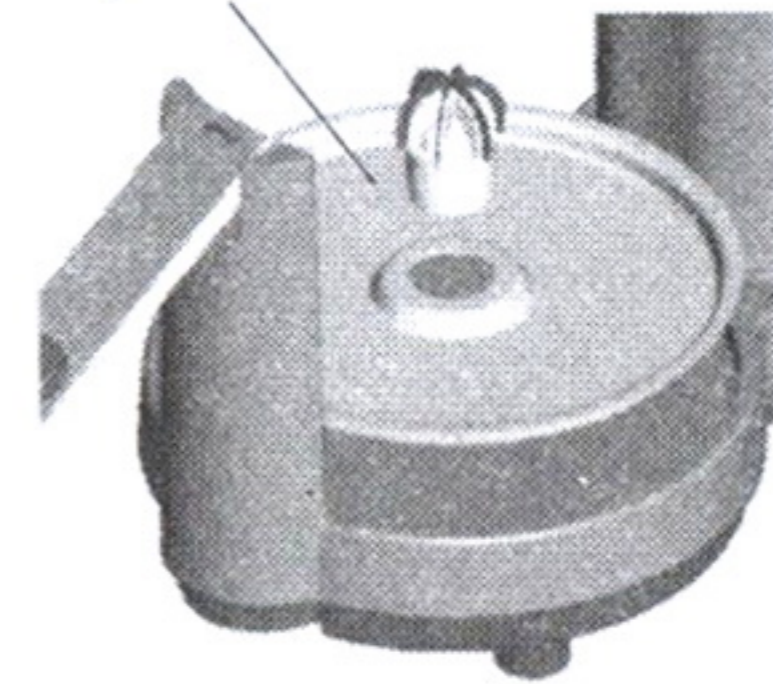


AFTER FIXING

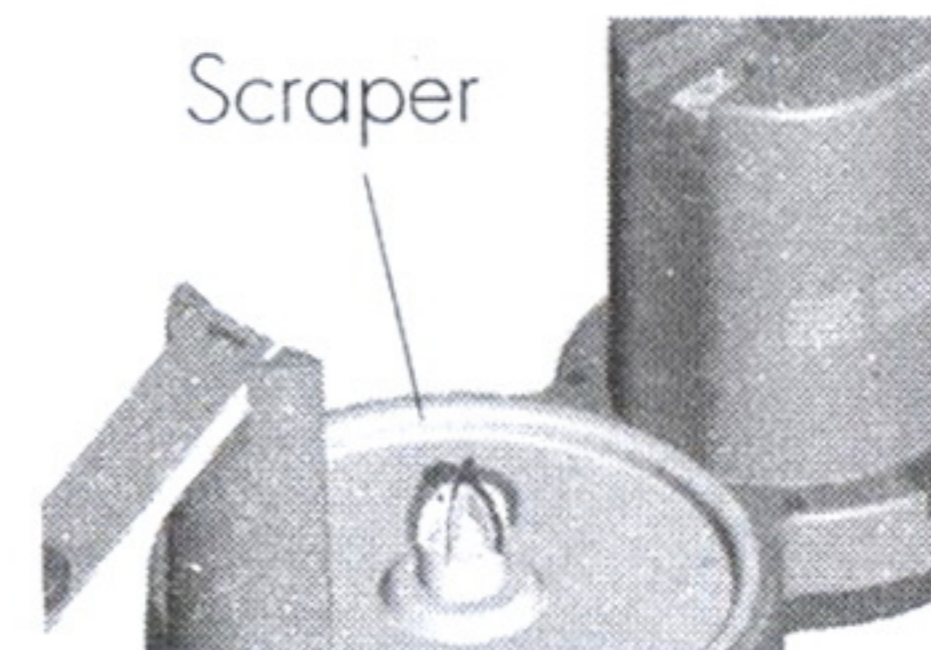


1. Fix the Kneader Hook in its place.
2. Position the Kneader and Lock the Steel Arm as shown.
3. Put 2 cups (400 Grams) of wheat flour (atta) in the drum.
4. Start and run the machine for few seconds with dry wheat flour.
5. Start adding water VERY slowly till the flour starts becoming smaller lumps. (Add few drops of oil in this stage if you want). Add little more water till the whole quantity of flour gets kneaded to single lump.

Scraper Plate



Scraper



1. Remove the Steel Drum.
2. Place the Steel Arm as shown here.
3. Fix the Scraper Collector Plate on the Basic unit as shown here,
4. Fit the Scraper Head. Now you are ready for scraping.

TIP: ALWAYS SCRAP THE SIDES OF THE COCONUT FIRST AND THEN THE CENTRE.

Caution:

1. Hold the Coconut well while scraping.
2. Never over press the coconut which makes your scraping harder.

DO'S

- | Always read the instruction manual properly and familiarize yourself before using grinder.
- | Place the grinder at a convenient table top so that you can operate it easily.
- | Always keep the drum in vertical position while grinding.
- | Always pour half a glass of water before you start grinding.
- | For Idli / Dosa dough : always grind the urad dal first and then the boiled rice.
- | For Adai : First grind the boiled rice with all the masala and then finally the gram for a few minutes.
- | Use the Top Lid while the grinder is in operation.
- | Always switch off the mains before handling the grinder.
- | Disconnect the grinder from the mains while the grinder is not in operation.
- | Always use the spatula given by us for pushing the boiled rice or urad dal.
- | keep the grinder away from direct heat or sun.
- | Always keep the grinder clean and dry.

DON'TS

- | Don not run an empty grinder without any load.
- | Do not use your hands inside the drum while the grinder is in operation.
- | Do not allow children to operate the grinder.
- | Do not burden the motor with loads heavier than specified in our instructions.
- | Do not store food or any other items inside the drum while not in use.
- | Do not lay any plastic sheet or any other thin material under the grinder as it will block the ventilation.
- | Do not immerse the electric cord, plug or any part of the grinder in any liquid.
- | Do not lift the grinder while in operation.
- | Do not even touch the running drum while in operation.
- | Do not use any other attachments with the grinder except the ones provided by the manufacturer.
- | Do not attempt to repair the grinder at home or allow any unauthorized person to repair it.

TROUBLE SHOOTING

PROBLEM	REASON	REMEDY
Grinder does not run / start.	<ul style="list-style-type: none"> a. Power supply failure. b. Wire connection loose in the plug / in the grinder c. Plug not inserted properly. 	<ul style="list-style-type: none"> a. Check the main supply. b. Connect wires properly. c. Insert correctly into the socket.
Grinder starts but stops subsequently.	<ul style="list-style-type: none"> a. Quantity being ground is more. b. Insufficient water. c. Physical obstruction in the drum. d. Thick paste collection. 	<ul style="list-style-type: none"> a. Remove excess quantity. b. Add more water. c. Remove the obstruction and run. d. Add proper amount of water.
Top lock does not get locked.	<ul style="list-style-type: none"> a. Stone assembly & lock not in proper position. 	<ul style="list-style-type: none"> a. Place them in right position.
Vibration of the grinder while in operation.	<ul style="list-style-type: none"> a. Grinder is on non-level surface. b. Rubber legs not in position. 	<ul style="list-style-type: none"> a. Place it on level surface. b. Check and correct the legs.
Grinder stops during grinding.	<ul style="list-style-type: none"> a. Power supply failure b. Low voltage in the power supply. c. insufficient water in the drum. 	<ul style="list-style-type: none"> a. Check the main power supply. b. Wait till correct voltage is restored c. Add water as required.
Grinder stops during grinding.	<ul style="list-style-type: none"> a. Over load in the drum. c. Supply voltage is low. c. Thick paste formation. d. Grinder near a heat source. e. Ventilation to the grinder blocked 	<ul style="list-style-type: none"> a. Take out the excess quantity. b. Wait till correct supply voltage is restored c. Add water as required. d. Move the grinder away from heat e. Remove the blockage.
Grinding takes more time	<ul style="list-style-type: none"> a. Over load in the drum. b. Incorrect wiper guide. c. Low voltage. 	<ul style="list-style-type: none"> a. Reduce the quantity and add little by the little subsequently. b. Correct the position. c. Check the supply voltage.

Incase of any doubts Contact the nearest Premier Dealers or Service Centre

AUTHORISED SERVICE CENTRES

TAMILNADU

CHENNAI

M/s. Premier Service Centre
Kellys, Chennai - 600 010.
Ph: 044 - 26446095

M/s. Premier Service Centre
T-Nagar, Chennai - 600 017.
Ph: 044-28154214

M/s. Le Cucina
Virugambakkam, Chennai-92.
Ph: 24791053/42655158

MADURAI

M/s. Premier Service Centre
Madurai - 625 001.
Ph: 2631204/ 2631205

TIRUNELVELI

M/s. Premier Service Centre
Tirunelveli - 627 358.
Ph: 0462-2337778

TRICHY

M/s. Premier Service Centre
Trichy - 620003
Ph: 0431-4020826
Mob: 9940633134

DHARMAPURI

M/s. Kamadhenu Distributors
Dharmapuri - 636701.
Ph: 0423-260094
M: 9500040167/
9566002109

SALEM

M/s. Sri Durga Agencies
Salem - 6.
Mob : 9842683536 /
9566002109

PUDUCHERY

M/s. Swami Agency
Podicherry - 605 011.
Mob: 9443535245 /
9789986372

VILLUPURAM/CUDDALORE

M/s. Moona Agencies
Villupuram - 605 602.
Mob : 7667131400/
9789986372/7695907755

COIMBATORE

M/s. Covaai Premier Agency
Coimbatore - 38.
Ph: 2455369/9095044389

KARNATAKA

BENGALURU/KGF

M/s. Manju Enterprises
Bangalore - 560 026.
Mob: 09900600854

M/s. Devi Enterprises
Bangalore - 560 027.
Mob: 09945539451,
9945539452

MANGALORE

M/s. Sheetal Marketing
Mangalore
Ph: 0824-4276199

HUBLI

M/s. Benko Engineering
Hubli - 580 030.
Mob : 9538000070-

ANDHRA PRADESH

TIRUPATHY

M/s. Valluru Marketing
Tirupathy - 517 501.
Mob : 9440271331/
9293608789

KADAPPA/KURNOOL

M/s. Peram Home Appliances
Mob : 8790002023/
9293608789

ANANTAPURAMU

M/s. Sukeerthi Agency
Anantapuramu - 515 001.
Mob:9959989318,944035076

VIJAYAWADA

M/s.SriSharmaElectronicsServices
Vijayawada - 520 002.
Ph: 0866- 6640984

AUTHORISED SERVICE CENTRES

ONGOLE & NELLORE

M/s. SriSuryaMarketingAgencies
Ongole
Ph: 08592-2313999

EAST GODAVARI / WET GODAVARI

M/s. VSN Engineering Company
Ph: 0866-2422980

TELANGANA

HYDERABAD

M/s. Sree Venkateshwara Steel
Palace
Hyderabad.
M:9849216704,8885005464

KARIM NAGAR

M/s. Devi Enterprises
Mob: 9949544450

KERALA

CHANGANACHERRY

M/s. Shah Enterprises
Changanacherry - 686 10 1.
Ph: 0481-2420635, 2425635

KOTTAYAM

M/s. Shah Enterprises
Pullimood Junction, Kottayam.
Ph: 0481-2568634/35

THIRUVALLA

M/s. Shah Enterprises
M.C. Road, Thiruvalla.
Ph: 0469-2634675

TRIVANDRUM

M/s. Keerthy Agency
Thiruvananthapuram - 695 036.
Ph: 0471-2474938
Mob: 09447251737

ERNAKULAM

M/s. Super LPG Service
Kochi-24
Ph: 0484-2800859

PALAKAD and THRISSUR

M/s. Vignesh Enterprises
Palakkad - 678 007.
Mob: 9526909875

MAHARASHTRA

MUMBAI

(Central & Western Sub.)
M/s. Mars Marketing
Mumbai - 400 004.
Mob: 09322323261

M/s. Shri Muthulaxmi Service

New Mumbai - 400 703.
Mob: 09892814607

M/S Parthvi Enterprises
Mumbai - 400 004.
Ph-022-22420227

JALGAON

M/s. Steel Home
Jalgaon - -425 001.
Mob: 9422773441

GUJARAT

NAVSARI

M/s. Mahadev Enterprises
Navsari - 396 445.
Mob: 09898631954

VADODARA

M/s. Shreeji Marketing
Vadodara.
Ph: 0265 - 2434596

NADIAD

M/s. Ambica Sales Agency
Nadiad, Gujarat - 387 001.
Ph: 0268 - 2564334

RAJKOT

M/s. Tirupati Enterprises
Rajkot.
Ph: 0281 - 6560122 /
09824874514

AHMEDABAD

M/s. Khodiyar Electric
Ahmedabad - 380007
Mob: 918511149407 /
9376115525

M/s. Aadinatha Sales Agency
Ahmedabad-380007.
Tel: 9924848702

OVERSEAS SERVICE CENTRES

U.S.A.

M/s. Diamond Trading Inc.
2, Washington avenue, Princeton,
NJ - 08540, Ph: 001-732-
2262898
E-mail: priya@dnj.com

SINGAPORE

M/s. Jothi Store & Flower Shop
Jothi's Building No. 1,
Campbell Lane, Singapore 209882,
Ph: 0065 6338 7008
Fax: 0065 63380070
E-mail: jothistore@pacific.net.sg

Muscat

M/s. Mohanlal Arjun Pawani & Co.
P.O.Box no. 139, P.C. 113,
Muscat, Sultanate of Oman,
Ph: 00968 24831106
E-mail: mapco@omantel.net.om

Srilanka

M/s. Abans PLC
498, Galle Road, Colombo-03
Sri Lanka
Tele: +94-11-4512507/2565263

M/s. D.M. Jeewan (Pvt) Ltd
108/11E, Lavender Park,
Watarappola Road,
Mount Lavinia, Sri Lanka
Ph: 0094-11-2721442
Fax: 0094-11-2721441
E-mail: dmjghn@sltnet.lk

U.K.

M/s. KUNTALS
No. 11, West Court North
Wembley Middlesex London
(U.K.) Ha0 3QH,
Ph: 00208 902 3330
E-mail: kuntals10@hotmail.com

Canada

M/s. S.K.T. Jewellers & Textiles
2060 Lawrence Ave. E,
(Warden & Lawrence) Scarborough,
ON N1R 2Z5 Canada
Tel: 00416 - 615 - 0197
Fax : 00416 - 615 - 0012
email: pratheepkathy@gmail.com

Malaysia

M/s. Datta Shree SDN BHD
Lot 11A & 11M, Kompleks,
Selyang, Batu 8 1/2, Jalan Ipoh,
68100
Batu Caves, Selangor, Malaysia
Tel : 00603 6137 1177 / 9421
E-mail : dattashr@tm.net.my

Qatar

M/s. Far East Trading W.L.L.
Po Box No 93435 Doha - Qatar
Tel : +974 44686712

Fiji

M/s. Vision Investments Limited
Trading As Courts
Level 2, Vivrass Plaza, Laucala Beach
Estate, P.O.Box 3726, Samabula,
Fiji Islands
Tele: 00679-338 1333

Australia

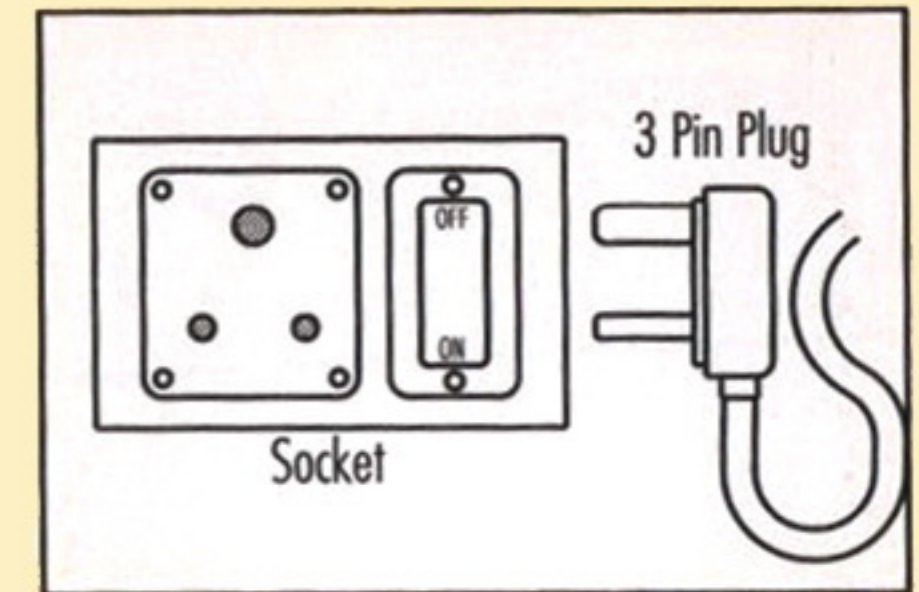
M/s. Continental Marketing PTY Ltd
Units 14 and 15 179 - 183
Woodpark Road, Smithfield,
NSW 2164 Australia
Tele : 00612 9604 7780

France

M/s. Indian Super Market
184, Rue Du FBG
Saint - Denis 75010
Paris France
Tel: 00 331 4035 4441

GENERAL SAFETY INSTRUCTIONS

1. DO NOT handle the plug with wet hands.
2. Ensure that electrical wiring in your house has proper Earthing.



NEVER OVERLOAD YOUR GRINDER

1. Always use the machine by grinding the prescribed quantities of Rice or Dal.
2. In case of the Stone Rollers get stuck due to overload OR any power failure OR low Voltage conditions SWITCH OFF the machine and reduce the load.
3. Always run your grinder by pouring adequate quantity of water.

IMPORTANT USER HINTS IN GRINDING

1. Grind Urad dal first and then the rice. This makes the after use cleaning easier. Always grind Dal and Rice SEPARATELY for better results.
2. Check whether the method of soaking is correct. Soak Dal and drain the water after 20 minutes. Leave it as it is for another 2 hours. You can notice that the Urad dal would have swollen well. Then use it for grinding. This will make the grinding faster giving more quantity of Urad dal paste making the Idlis much more softer.
3. Never put too much of water while starting. Pour 1 or 2 glasses in the beginning and add more while grinding. This will make the process faster and efficient.
4. For first few minutes, you need to push the ingredients till it starts getting together. Use Spatula for this purpose.

IT IS VERY ESSENTIAL TO KEEP YOUR GRINDER CLEAN AND DRY FOR IT'S LONGER LIFE.

1. Keep the system clean by wiping it with a cloth.
2. Always Keep the Drum and Stone Rollers clean and dry. This will avoid bad odour.
3. NEVER clean the drum by keeping it on the machine. To clean, always remove the drum and rollers from the machine.



S.SIVANESAN & CO.,

"Ankur Manor" No. 271, P.H. Road, Kilpauk,

Chennai - 600 010. India

E-mail: sivanes@sspremier.net