



Manufactured by:  
**Butterfly Gandhimathi Appliances Limited,**  
No. 143, Pudupakkam Village,  
Vandalur - Kelambakkam Road,  
Chengalpattu District - 603 103.  
Tamil Nadu, India.  
E-mail: [service@butterflyindia.com](mailto:service@butterflyindia.com)  
Web: [www.butterflyindia.com](http://www.butterflyindia.com)



# Butterfly<sup>®</sup>

## Smart / Rapid

### MIXER GRINDER

**ISO**  
9001:2015

IS : 4250



CM/L-2306135

**2year**  
PRODUCT  
WARRANTY

**750w**  
POWERFUL  
MOTOR



☐ Rapid 3 Jar

☐ Rapid 4 Jar

☐ Smart 3 Jar

☐ Smart 4 Jar

READ USER MANUAL BEFORE USE

**USER MANUAL WITH WARRANTY CARD**

CONTENTS

|                                      |   |          |
|--------------------------------------|---|----------|
| Preface                              | - | 1        |
| Know your mixer grinder              | - | 2        |
| Technical Specifications             | - | 3        |
| Salient Features                     | - | 4        |
| How to use stainless steel jars      | - | 5-6      |
| PC Juicer jar with pusher, extractor | - | 7-10     |
| Do's and Dont's                      | - | 11       |
| Important Tips                       | - | 12       |
| Safety Tips                          | - | 13       |
| Trouble Shooting                     | - | 14       |
| Marking & Instructions               | - | 15       |
| Warranty Card                        | - | Attached |



Read all the instructions carefully and be thoroughly familiar with your mixer grinder before use.

MARKING & INSTRUCTIONS

- 1) Rated power Input : 750W
- 2) Supply Cord Markings: Marking of the terminals exclusively for the neutral conductor (N) is provided in the plug.
- 3) **Usage Instruction:**  
The appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities or lack of experience and unless, they have been given supervision or instruction concerning use the appliances by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliances.
- 4) **Operating Times & Speed settings:**  
Mixer Grinder is designed for continuous operation of 5 minutes, after that you need to switch off for 2 minutes before going for the next cycle in all speeds.
- 5) **Replacement cord instructions:**  
If the supply cord is damaged, it must be replaced by the manufacturer or its service agent.
- 6) Total rated ON Time 30 minutes, Continuous ON for maximum of 5 minutes and OFF time of 2 minutes.
- 7) Motor 750W Heavy Duty Motor.

AFFIX  
STAMP  
HERE

To  
**Butterfly Gandhimathi Appliances Limited,**  
No.143, Pudupakkam Village,  
Vandalur - Kelambakkam Road,  
Chengalpattu District - 603 103.  
Tamil Nadu, India.



#### WARRANTY CARD

Butterfly Gandhimathi Appliances Limited. (hereinafter referred to as the company) offers 2 year warranty for motor only and 2 year warranty for this product for repairing or replacing parts free of cost against defect in materials or manufacturing subject to the following terms and conditions.

1. This warranty is valid only if this card is duly signed and stamped by our dealer and is produced along with the original customer's copy of the purchase bill.
2. Warranty period starts from the date of first purchase from our authorised dealer only.
3. The Mixer-grinder has to be used in all normal care and maintenance and in accordance with instructions for use, recommended by the company.
4. The Mixer-grinder should not have been repaired, tampered or altered by any agency or person other than an authorised company personnel or their service centres.
5. This warranty shall not apply to replacement part such as carbon brush, extractor parts, lid ring, coupler, shaft, blade, bush and handle.
6. The Mixer-grinder subjected to misuse, neglect, accident, or improper installation is not covered by this warranty.
7. The customer is responsible for bringing the defective product to the service centre/manufacturer for servicing and collect the same at his/her own cost.
8. Any complaints / disputes are subject to Chennai jurisdiction only.

Dear Customer

Thank you for purchasing Butterfly Mixer Grinder.

Like all Butterfly Products, Mixer grinder is the result of decades of experience and state of art technology in the specialist field of home appliances.

Unique design and stringent quality standards make the Mixer Grinder highly efficient , reliable and safe to use. This Mixer Grinder is especially equipped to tackle the toughest Asian cooking requirements.

Butterfly Mixer grinder is ideal, not only for your home, but also an excellent gift to your loved ones. It is versatile and of course like all other Butterfly products 'Good for a life time'.

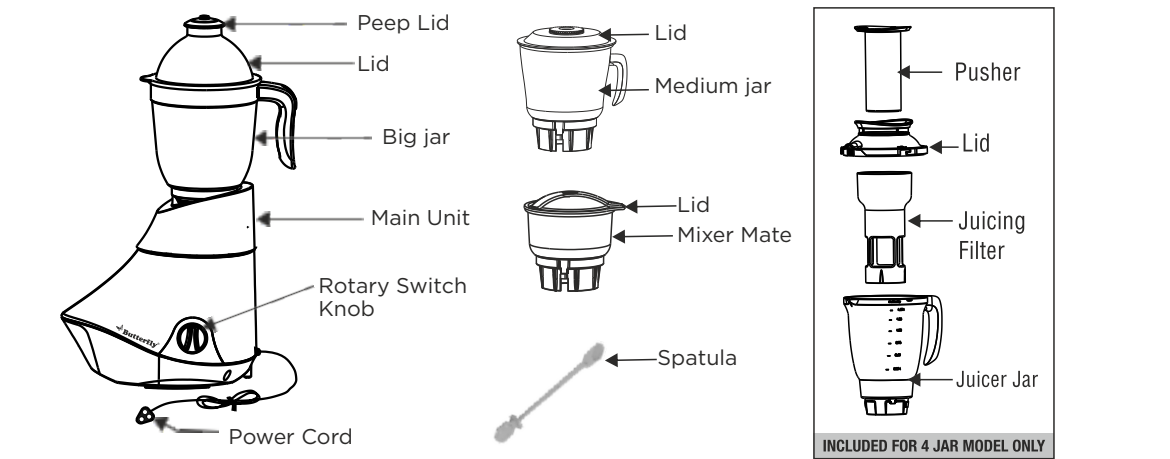
This user manual contains vital information and useful, practical tips to make the best use of this appliance. Please go through this manual and be familiar with the guidelines before using the Mixer Grinder.

We wish you many happy moments with your Butterfly Mixer Grinder.

Butterfly Gandhimathi Appliances Ltd

## KNOW YOUR MIXER GRINDER

Now that you have unpacked Butterfly Mixer Grinder Carton, make sure that every parts shown here are present. Get acquainted with the part names.



Note: Due to constant research & development, the parts supplied may differ from the images shown in this manual.



**CUSTOMER COPY**

| Serial No.                |       |
|---------------------------|-------|
| Model :                   |       |
| Bill No. :                |       |
| Date of Purchase :        |       |
| Dealer's Sign. :          |       |
| Dealer's Name & :         |       |
| Address (Stamp) :         |       |
|                           |       |
|                           |       |
|                           |       |
| Customer Name & Address : |       |
|                           |       |
|                           |       |
|                           |       |
| Phone Res :               | Off : |



COMPANY COPY

|                                 | Serial No. |
|---------------------------------|------------|
| Model : .....                   |            |
| Bill No. : .....                |            |
| Date of Purchase : .....        |            |
| Dealer's Sign. : .....          |            |
| Dealer's Name & : .....         |            |
| Address (Stamp) : .....         |            |
| .....                           |            |
| .....                           |            |
| .....                           |            |
| .....                           |            |
| Customer Name & Address : ..... |            |
| .....                           |            |
| .....                           |            |
| .....                           |            |
| .....                           |            |
| Phone Res : ..... Off : .....   |            |

For online purchasers dealer stamp is not mandatory, online purchase invoice is sufficient for warranty or service claim

## TROUBLE SHOOTING

| PROBLEM                                         | REASON                                                                                                                                                                 | WHAT TO DO                                                                                                                                                                 |
|-------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| * Unit does not start                           | * No powersupply<br>* Plug not properly inserted<br>* Overload switch has tripped                                                                                      | * Check mains<br>* Insert plug properly in socket<br>* Press the red button switch to reset                                                                                |
| * Unit start but halts suddenly while operating | * Excess load in the jar<br>* Obstruction for the blade to rotate in the jar                                                                                           | * Remove the excess load<br>* Check the ingredients and use spatula For stirring the material                                                                              |
| * Motor stops while grinding                    | * Overload switch has tripped                                                                                                                                          | * Switch Off the unit. Then remove the excess material from the jar; wait for 2-3 minutes and press the red button of the overload switch to restart                       |
| * Abnormal noise while in use                   | * Jar is not engaged properly<br>* During wet grinding the blade rotates without cutting the ingredient<br>* Jar coupler is loose<br>* Blade shaft / jar bush worn out | * Fix the jar properly<br>* Switch Off the unit, stir the content by the spatula and add some water; then start<br>* Tighten the coupler & use<br>* Contact service centre |
| * Material overflows from the jar lid           | * Lid and lid ring not fitted properly<br>* Excess liquid                                                                                                              | * Fit properly. If required replace the lid ring<br>* Remove the excess liquid                                                                                             |
| * Jar leakage at the coupler                    | * Blade / jar shaft / jar bush worn out                                                                                                                                | * Contact service centre                                                                                                                                                   |
| * Over heating of unit                          | * Low voltage<br>* Over loading<br>* Ventilation blocked<br>* External heat source                                                                                     | * Operate between 220V to 240V, 50Hz AC<br>* Avoid adding excess material in the jar<br>* Clear the vent using dry brush<br>* Place the unit away from heat source         |
| * Unit cycles ON & OFF                          | * Faulty switch                                                                                                                                                        | * Contact service centre                                                                                                                                                   |
| * Unit smells                                   | * Motor burnt                                                                                                                                                          | * Contact service centre                                                                                                                                                   |
| * Problems not listed                           | .....>                                                                                                                                                                 | * Contact service centre                                                                                                                                                   |

IN CASE OF ANY DOUBT / FAULT RUSH TO YOUR NEAREST BUTTERFLY SERVICE CENTRE

## TECHNICAL SPECIFICATION

|               |   |                                                                                                                         |
|---------------|---|-------------------------------------------------------------------------------------------------------------------------|
| Product       | : | Domestic Electric Food Mixer                                                                                            |
| Voltage       | : | 230V AC, 1Ø 50Hz                                                                                                        |
| Power         | : | 750 Watts                                                                                                               |
| Protection    | : | Class - "I"                                                                                                             |
| Insulation    | : | Class - "F"                                                                                                             |
| Rating        | : | 30 minutes                                                                                                              |
| Motor         | : | 750 Watts Heavy Duty Motor. No load Speed 17,000 to 20,000 RPM                                                          |
| Normal Load   | : | 300gms Rice Soaked with water                                                                                           |
| Flexible Cord | : | PVC Approx. 2 meter long moulded 3 pin plug                                                                             |
| Warranty      | : | 2 Years                                                                                                                 |
| Jars          | : | 1. PC Juicer Jar with Extractor & Pusher (Included for 4Jar model only)<br>2. Big jar<br>3. Medium Jar<br>4. Mixer mate |

## SALIENT FEATURES

- Aesthetically designed body made of shock proof ABS material.
- A Sturdy 750 Watts universal heavy duty motor that helps to grind faster.
- Micro balanced Rotor for low-noise and efficient performance.
- Exclusively designed 3 Stainless Steel jars and with fixed blades for different applications. PC Juicer jar is added 4 Jar Model only.
- Unbreakable transparent dome lid and flat lids made of polycarbonate material.
- Automatic overload cut-off facility for motor protection.
- Special grade Nylon couplers that grip the jar firmly and withstand enormous strain.
- Suspended motor rubber boot provision for vibration-free performance.
- Vacuum rubber boots for firm grip.
- Easy-to-handle and Easy-to-clean.
- Conforms to IS:4250.

## SAFETY TIPS

### SAFETY PRECAUTIONS

- Read all the instructions carefully and be thoroughly familiar with your Mixer-grinder before use.
- Do not place your Mixer-grinder near a hot gas burner or electric hot plate.
- Do not fix or remove the jar while the motor is operating.
- Do not operate the Mixer-grinder without fixing the lid properly.
- Do not operate your Mixer-grinder with a damaged mains cord.
- Do not let the cord come in contact with any hot object.
- To protect against electrical hazards, do not immerse base, plug or cord in water or any other liquid.
- The blades are sharp. So handle them carefully. Keep them out of reach of children.
- Ensure disconnection from Mains before cleaning and when not in use.
- Close supervision is necessary when your Mixer-grinder is used with children around.

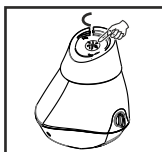
### CLEANING AFTER USE

- Every time use a jar, clean the inside by pouring a small amount of warm water with a little mild detergent and then operate your Mixer-grinder with the blade on. By this way, particles sticking under the blade / cup washer are cleared out.
- Then remove the jar from the base and wash the inner portion of the jar, blade, jar lid and rubber ring in running water.
- After washing them, dry well. This will free the jar from existing food odours and keep them ready for future use.
- Do not immerse the Mixer-grinder body in water. Clean the Mixer-grinder and mains cord with damp cloth. Dry with clean soft cloth.
- Do not use rough cloth or abrasive scouring powder to avoid marks and scratches on the plastic body of the Mixer-grinder and jars.

## IMPORTANT TIPS

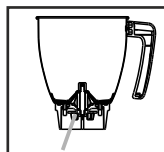
- ❖ Rotate the motor shaft through coupler by hand to ensure smooth rotation. (See Fig.-1)
- ❖ Before using the jar, ensure that the jar shaft rotates freely through the jar coupler by hand.(See Fig-2)
- ❖ Your Butterfly Mixer-grinder is equipped with overload switch to protect the motor. (See Fig-3)
- ❖ Incase of over load, the motor will stop automatically. To restart, first you reduce the load in the jar, then press the red button of the overload relay switch located at the base of the mixer-grinder after 2 minutes, and start operating the mixer-grinder.

**Motor Shaft**



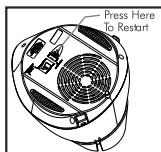
**Fig.1**

**Jar Shaft**



**Fig.2**

**Overload Relay Switch**



**Fig.3**

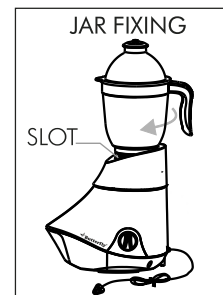
## HOW TO USE STAINLESS STEEL JARS

Every Stainless Steel jar is provided with individual blade assembly fitted to the shaft located inside the jar. It is also provided with separate lid and rubber ring.

### TO FIX THE JAR

Place the jar in such a way that the locking ribs fit into the slot in the mounting cover of your Mixer-grinder and turn clockwise to lock the jar in place.

### TO FIX THE JAR



### **REMEMBER :**

- Ensure that the jar is absolutely clean before use.
- Ensure that the rubber ring is fitted securely in the lid before covering the jar.
- Ensure that the jar shaft rotates smoothly.
- Use different jars for different operations.
- After use, clean the jars as explained in this manual under 'Cleaning after use'.

## HOW TO USE STAINLESS STEEL JARS



Big Jar

### WET GRINDING

Wet grinding for Coconut Chutney, Dal paste for Vada, Bonda etc.,

Capacity : Min - Upto blade level  
Max -  $\frac{1}{2}$  jar.



Medium Jar

### DRY GRINDING

Dry grinding of Dry spices, Raw Rice, Pepper, Red Chillies, Roasted Coffee Seeds, Dhania (Coriander) etc.

Capacity : Min - Upto blade level  
Max -  $\frac{1}{2}$  jar.



Mixer Mate Jar

### MIXER MATE JAR

This small Stainless Steel jar is ideally suited for grinding small quantities of daily requirements. It is convenient for grinding Chutney, Masalas, Roasted Coffee Seeds, Pepper, Red Chillies, Coconut, Ginger, Raw Rice, Dhania, Channa Dal, Green Chillies, Cashews etc.

Capacity : Min - 50 gms  
Max - 100 gms

## Do's & DON'Ts



### Do's

- ✓ Place your Mixer grinder at a convenient height, so that you can operate easily.
- ✓ Keep your Mixer grinder away from heat and direct sun light.
- ✓ Always operate your Mixer grinder at the specified voltage.
- ✓ Operating times & speed setting of the mixer grinder is designed for continuous for operating of 5 minutes, after that you need to switch OFF for 2 minutes before going for next cycle in all speeds.
- ✓ Before first use and after a long non-usage, ensure that the shaft rotates smoothly.
- ✓ Apply oil on the jar shaft to avoid friction and sound from the jar while running.
- ✓ Avoid filling or cleaning jars by hand. it is safer and hygienic to use the spatula or a spoon.
- ✓ During use avoid filling or cleaning jars by hand. It is safer and hygienic to use the spatula or a spoon.
- ✓ After use, clean the jars of existing food odours and keep them ready for future use.
- ✓ Any difficulty in starting or in the operation of the Mixer grinder, contact an authorised dealer or manufacturer for assistance and resolving.



### DON'Ts

- ✗ Do not run the Mixer grinder without load.
- ✗ Do not operate your Mixer grinder without fixing the lid properly.
- ✗ Do not allow children to handle your Mixer grinder.
- ✗ Do not ON your Mixer grinder with the damaged wire cord.
- ✗ Do not burden motor with loads heavier than that specified in this manual.
- ✗ Never lay any thin plastic sheet or cloth under the basic unit. It may get sucked in and block the ventilation provided in the base.
- ✗ Do not store ingredients in the jars. Empty the contents to another container on completion of the grinding.
- ✗ Do not let the wire cord to come in contact with any hot object.
- ✗ Do not run the Mixer grinder for more than 30 minutes at a stretch. Stop for 10 minutes before starting again.
- ✗ Do not attempt to repair the Mixer grinder at home.

## PC JUICER JAR WITH EXTRACTOR & PUSHER

### (D) POSSIBLE EXTRACTIONS WITH JUICER JAR:

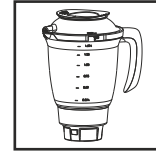
1. Grape juice
2. Tomato juice
3. Pineapple juice
4. Orange/Sweet lime juice
5. Tamarind extract
6. Pomegranate juice
7. Carrot / Beetroot juice
8. Coconut milk
9. Pumpkin juice
10. Watermelon juice

And many more available fruits in the season.

### (E) CLEANING - BEFORE AND AFTER USE:

Clean PC juicer jar, lid & pusher in running water. Use very mild soap for cleaning and dry them with clean, dry towel. The extractor mesh can be cleaned in running water and use tooth brush to clean the SS mesh, incase of fruit fibers sticking inside the stainless steel extractor mesh. Use mild soap/detergent for removing odour and wash again in water and wipe dry it with clean towel. For cleaning the jar, detergent plus water can be poured in the juicer jar up to half the level of the jar and the mixer to be allowed to run in that condition for 1 or 2 minutes. Same operation can be repeated once again with plain water. All parts to be dried and stored incase of no immediate use. The colour of the pusher lid or strainer may be stained because of the fruits / vegetables color and this will not affect the performance.

## PC JUICER JAR WITH EXTRACTOR & PUSHER



### PC JUICER JAR USES

Liquidising for Fruit Juices, Soups, Mocktails Milk shakes etc.

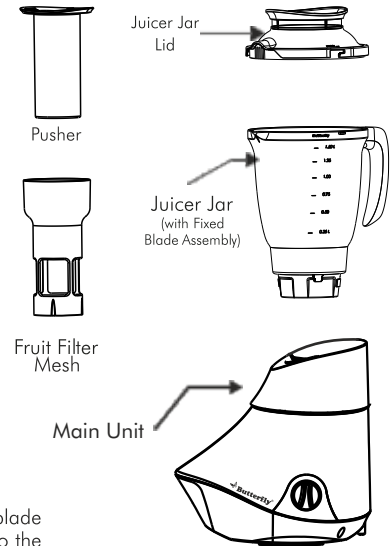
Capacity : Min - ½ jar.  
Max - ¾ jar.

### (A) USES / BENEFITS:

1. Liquidizing of all fruit juices.
2. Extract from Citrus fruits as juices/extract.
3. Maximum extraction from solids as the pusher, pushes most of the material down to blade assembly and the juice extracted flows out through the stainless steel extractor mesh to get collected in the PC jar.
4. Convenient pouring arrangement with spout.
5. Skin peels, heavy pulp, seeds etc. stay in filter.
6. Without the extractor mesh, it can be used for Butter churning, Lassi, Vegetables Soups, Mocktails, Milk shakes and many others.

### (B) HOW TO USE JUICER JAR, EXTRACTOR & PUSHER:

Use a mild detergent to clean the PC juicer jar, lid and pusher. The blade assembly may contain traces of oil which may contaminate the juice. So the inside parts of the jar should be thoroughly cleaned.



## PC JUICER JAR WITH EXTRACTOR & PUSHER

1. Place the juicer jar in the mounting cup of the basic unit and lock it properly.
2. Place the juicer jar extractor exactly in the provision made and ensure fitment.
3. Lock the lid on the juicer jar by turning it clockwise.
4. Fill the ingredients in the extractor. (Drop small cut pieces of the fruit/solids. Size of the pieces can be 1/2 inch to 3/4 inch or 15-20mm approx. Harder materials require smaller cuttings and softer materials can be with bigger cuttings). Positively ensure for sweet lime (sathukudi), the seeds are removed before dropping into the filter (as bitterness of seeds will get transferred to the juice). For pomegranate, tomato and grapes, removing seeds are not required.
5. Place the pusher into the extractor over the cut fruit pieces.
6. Switch on mixie and use whip operation in rotary switch and whip (with one hand) and push the pusher (with other hand) gradually. Use speed 1 or 2 or 3 depending upon the fruit. More pressure is required for hard ingredients and practically very minimum pressure is required for soft ingredients.
7. The juice that flows out through the mesh get collected in the PC juicer jar. The process can be repeated based on the quantities available.
8. Remove the pusher and add required quantity of water, again place pusher and run on speed 3. After completing all ingredients, turn knob and switch off.
9. Turn the lid position by 180 degrees & pour juice from the jar. Remove pusher, extractor from the jar and use a coarse strainer (outside filter) and filter the balance liquid. Majority pulp, seeds, peels, skin etc. will remain as unwanted items. Ensure the wastage is very minimum.

## PC JUICER JAR WITH EXTRACTOR & PUSHER

### (C) SPECIAL NOTES:

1. In case of coconut/carrot or any hard food materials, very little extract may be obtained initially. Water should be added to extract more quantities of coconut milk/carrot juice. Coconut / carrot can be placed in warm water to make them soft before extraction.
2. In case of tamarind, add sufficient quantities of water depending upon the thickness of the requirement of the extract. Addition of water at every stage is a must.
3. For fruit juice, depending upon the nature of fruit, quantity of water addition can be varied. Normally juice can be extracted from all citrus fruits. Juice cannot be extracted from fruits like banana, papaya etc. When you select the fruit / solid / ingredient for extraction, please remember this point and accordingly decide.
4. You can get the maximum possible juice quantity, as the pusher pushes all materials through a narrow cylinder. The pusher will reach the bottom most level (just above the blade operation) and squeeze the liquids out of the solids.
5. For Butter churning, Lassie etc. use blade without filter. Turn lid opening to face away from jar nose, to avoid spilling during use.