

4.0 Important instructions

We recommend that you read the following instructions carefully, before using the appliance.

1. Check if the voltage indicated on the base of the appliance, corresponds to the local electrical mains voltage before you connect the appliance.

2. Do not use the appliance when the mains cord, the plug or other components are damaged. Only the company or a service centre authorized by Philips must replace it.

3. Always unplug the appliance after use.

4. Never immerse the base unit in water or any other liquid. Do not rinse it either.

5. Always unplug the appliance before reaching in to the jar with your fingers or an object e.g. spatula.

6. The appliance is not intended for use 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 concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
7. Always ensure that speed selector knob is at 'O' position before fixing accessories.

8. Do not operate the mixer without the dome or lid in place or with an empty jar.

9. Handle the blades carefully. Wash them under running water and do not rub by hand.

10. Do not use mixer on wet surface.

11. Do not run mixer for more than 30 minutes on rated time continuously.

12. Keep mixer away from hot gas burner, electric hot plate or similar appliances.

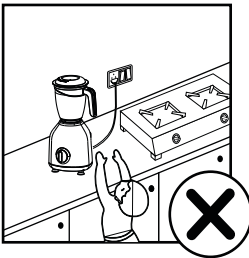
13. This appliance is strictly for household use.

14. Do not drop base unit or jar.

15. Never use accessories or parts not recommended by Philips or those made by other manufacturers else the warranty will become invalid.

16. Do not use the jars as storage containers.

17. Do not leave unit unattended while in operation.

18. Ensure that the filter is fitted properly before running the Blender Jar unit.
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5.0 Using the product

1. How to fit jar to base unit

Place the jar on top of the base unit in such a way that the slot fits into the gap provided. Retate the Jar clockwise until it locks.

6.0 Operation

1. Before the first use

Thoroughly clean parts that come in contact with food.

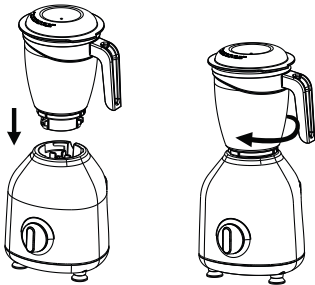
2. Preparation for use

Cool the hot ingredients before putting in jar.

Cut large ingredients into small pieces of approx 2cm before processing.

Check speed selector is at 'O'. Connect mains plug to wall socket after fixing jar. Switch on main supply. Turn speed selector to required position and speed. After operation, turn selector knob to 'O' and check. Repeat till desired results are obtained.

For blending/liquidizing/ pureeing use 'WHIP' on speed knob. This will activate the whipping till you release the button.



7.0 Cleaning and Maintenance

1. Remove main plug from wall socket. Do not immerse unit in water.
2. Wipe base unit with a damp cloth and non-abrasive liquid cleaner.
3. Disassemble other parts after use. Wash them in soapy water, rinse with clean water and dry thoroughly. Do not wash in a dishwasher. Cleaning is easiest done immediately after use.
4. Take soapy water in jars, fix jar on motor, run for 10 seconds on 'r' speed and then wash the jar.
5. Store mixer grinder standing on its heel in a safe and dry place.

8.0 Overload Protection

Mixer is fitted with an automatic power shut off mechanism to avoid motor burning due to overloading. If mixer stops due to overloading, the red knob at the bottom will come out. Switch off the mixer. Remove excess load from jar. Wait for 2-3 minutes. Press red knob and start mixer again.

11.0 Warranty and Service

For any information or problem, contact your local Philips dealer or authorized service center. For a list of authorized Philips service centers visit: www.philips.co.in or contact our consumer care at 1800 102 2929 (Toll free) or 1860 180 1111 (standard call rates apply)

11.1 Warranty Card

This apparatus is covered under warranty against any defect due to defective material or workmanship for TWO YEARS from the date of purchase. Should a defect develop during the period of warranty, Philips Domestic Appliances India Ltd. undertakes to repair the apparatus FREE OF CHARGE through the dealer from whom it has been purchased or at any of the Philips authorized Service Centres.

The warranty is not valid in case:

1. Apparatus is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Philips Authorized service centre.
4. Modifications of any nature made in the apparatus.
5. Tampered serial number.
6. Incomplete warranty card after purchase.
7. Product if used for commercial purpose (i.e. other than domestic use).
8. Usage of parts not recommended by Philips or those made by other manufacturers.

All consumables and parts susceptible to normal wear and tear are not covered under warranty.

Week/S.No.
Date of Purchase _____

Dealer's Name: _____

Dealer's Stamp: _____

Customer's Name and Address: _____

Model No.: _____

Dealer's Signature: _____



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100% recycled paper

9.0 Maximum Jar Capacity

No.	Type of Jar	Capacity	Wet capacity (rated) max.	Dry capacity (rated) max.
1	Wet grinding jar	1.5L	0.6L	NA
2	Dry grinding jar	1.0L	NA	0.5L
3	Chutney grinding jar	0.3L	NA	0.17L

10.0 Standard Recipes

No.	Recipe	Quantity	Time
1	Urad daal	200g+450ml water soaked for 6-8 hrs. Add 50ml water	1.5 min
2	Garam masala	150g of assorted spices roasted and cooled	2.0 min
3	Wet masala	150g onion + 100g tomato	1.0 min
4	Ginger garlic paste	50g ginger + 50g garlic	1.5 min
5	Milk shake	300ml milk + 50g ice-cream (optional) + 30g Strawberry crush (sugar as per taste)	1.0 min
6	Tomato Puree	250g medium sized tomatoes cut in 4's	1.0 min
7	Lassi	250g curd + salt / sugar (as per taste) + crushed ice	30 sec

For Wet/Dry/Chutney grinding/Liquidizing, blending & Pureeing use speed 'I' & speed 'II' for 10-15 seconds, thereafter use speed 'III' till you finish grinding. Remove the plug from the socket after use.

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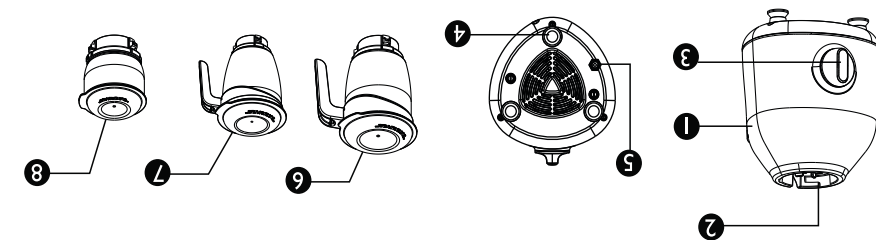


Mixer Grinder

Please read the guidelines provided in this DFU on important instructions, appliance usage & warranty before using the product.

PHILIPS

* located below at the base of the unit



1. Base unit: Containing the motor, speed switch, mains cord and overload protector switch
2. Guide for jar lock: to aid in locking of jar on base unit.
3. Speed selector knob: for different speed adjustment.
4. Anti slip rubber feet
5. Overload protection switch:*
6. Wet grinding jar with fixed blade
7. Dry grinding jar with fixed blade :
8. Chutney grinding jar with fixed blade : for dry grinding.
9. Blade : suitable for wet grinding, liquidizing and blending.
10. Blade : suitable for dry grinding.
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100. Blade : suitable for dry grinding.

2.0 General description

Model No.	HL7555/09 ,HL7555/09
Voltage	230V-50Hz
Wattage	600W max.
Motor	Universal motor
No load at max. speed	22000 rpm (approx.)
With load at max. speed	11500 rpm (approx.)
Speed Control	Rotary switch with 3 speed and incher
Insulation	Class F
Protection	Class II
Rating	Ordinary Total rated ON time 30 minutes (max.) Continuous ON for 5 minutes (min.) and OFF for 2 minutes (min.) Rest time 45 minutes

Technical Specifications

Philips brings to you a mixer grinder with 3 steel jars - Wet jar, Dry jar & Chutney jar.

1.0 Introduction

3.0 Trouble shooting