

**WARRANTY CARD**

**Model No MX-266 Serial No. ....**

**C.M.No. .... Date of Sale. ....**

**Owner's Name & Address. ....**  
.....  
.....

**Tested By. .... Remarks. ....**

**AUTHORIZED DEALER/FRANCHISEE**

COMPANY'S AUTHORIZED PRICE LIST FOR SPARES AVAILABLE WITH SERVICE FRANCHISEE



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**Marketed by:**

Groupe SEB India (P) Ltd.

C-67, 3rd Floor, DDA Sheds, Okhla Phase 1, New Delhi-110020, India

**For customer feedback and complaints, please contact:**

**Service Executive**

Groupe SEB India (P) Ltd.

C-67, 3rd Floor, DDA Sheds, Okhla Phase 1, New Delhi-110020, India

Tel : 8860555777 , 8860555777,

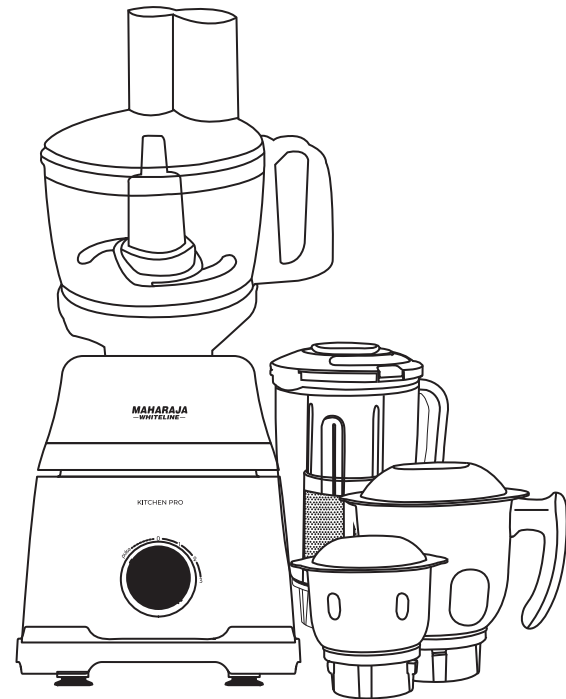
e-mail : maharajacare@groupeseb.com

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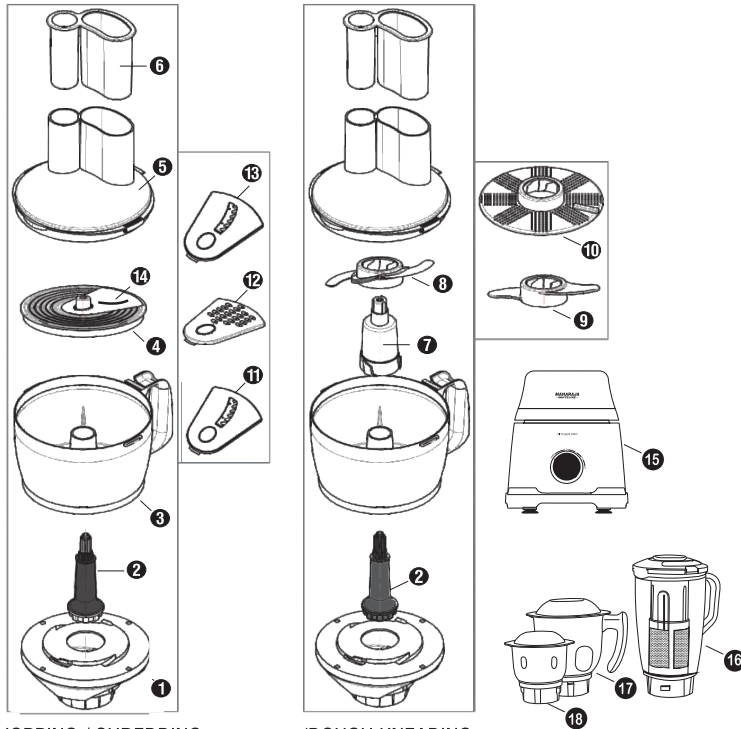
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**INSTRUCTION MANUAL**



CHOPPING / SHREDDING  
GARNISHING / FINGER CHIPS)

(DOUGH KNEADING,  
CHOPPING /WHISKING)

**PARTS DESCRIPTION:**

- |   |   |
|---|---|
| 1. GEAR BOX   | 11. JULIENNE BLADE                          |
| 2. MAIN SHAFT FOR BLADE HOLDER / BLADE DISC (BLACK) | 12. SHREDDER BLADE                          |
| 3. CONTAINER  | 13. FINGER CHIPS BLADE                      |
| 4. BLADE DISC                                       | 14. SLICING BLADE                           |
| 5. CONTAINER COVER                                  | 15. MOTOR UNIT                              |
| 6. FOOD PUSHER                                      | 16. BLENDER JAR (1.5L) WITH LID AND LID CAP |
| 7. BLADE HOLDER                                     | 17. SS GRINDER JAR (1L) WITH LID            |
| 8. CHOPPER BLADE                                    | 18. SS CHUTNEY JAR (400ML) WITH LID         |
| 9. DOUGH KNEADING BLADE                             |   |
| 10. WHIPPING/WHISKING DISC                          |   |

**A. HOW TO ASSEMBLE ATTACHMENT FOR CHOPPING**

1. Place the main shaft (No.2) on the centre of Gear Box on the coupler vertically (as shown in the picture).
2. Place the container (3) on the Gear Box (1) and fix it by moving the container in the clockwise direction.
3. Place the Blade holder(7) on the main shaft (No.2) in the centre of container.
4. Place the chopper blade (8) on the blade holder (7) in the container(3).  
The blade will go down in the container.
5. Put the ingredients inside the container (fill only half of the container, not up to the brim).
6. Now place the cover (5) on the container (3) and lock it by moving it in the clockwise direction
7. Run the mixer at a 1st speed.
8. Additional ingredients or water can be added through the pusher slot.



### B. HOW TO ASSEMBLE ATTACHMENT FOR KNEADING DOUGH

Repeated the process as above from: **1 to 3** as on Page No. **3**

- Place the Kneading blade (9) on the blade holder (7) in the container (3).

The blade will go down in the container.



- Put flour (Atta) in the container(3) (max. 250 Gms) using measuring cup.

- Fix the cover (5) & turn the mixer on at 1st speed and add water as required or as mention on the measuring Cup , through the pusher slot. As shown in the picture.



(Note 1 : Do not add excess water since dough will become sticky, it is advisable to start with less water and keep adding as and when required.) (Note. 2 : hold the bowl by hand during atta kneading (Dough creation).

- Process until dough forms into a ball. Allow the ball to turn around in the container about 5-10 times so that the dough becomes soft and smooth.

As shown in the picture.



### C. HOW TO ASSEMBLE ATTACHMENT FOR whisking / whipping / peeling :

Repeat the process as above from: 1 to 3 of as on Page No. **3**

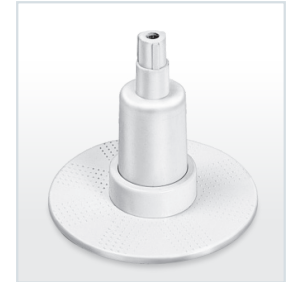
- Place the whipper / peeling blade (10) on the blade holder (7).

- Put the ingredients for whipping or peeling in the container. Only white part of Egg.

- Run the mixer at 1st speed. according to your convenience

- Additional ingredients or water can be added through the pusher slot.

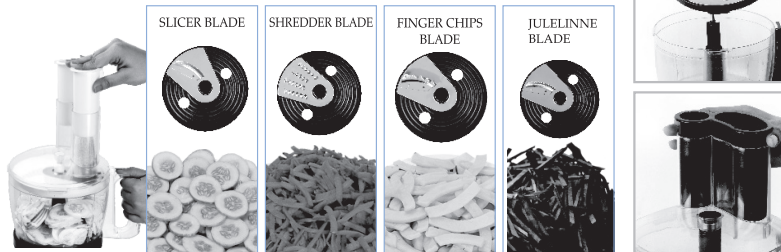
Note:- For Egg whisking do not mix water or ingredient.



**D. HOW TO ASSEMBLE ATTACHMENT  
FOR SLICING / SHREDDING / JULIENNE / FINGER CHIPS**

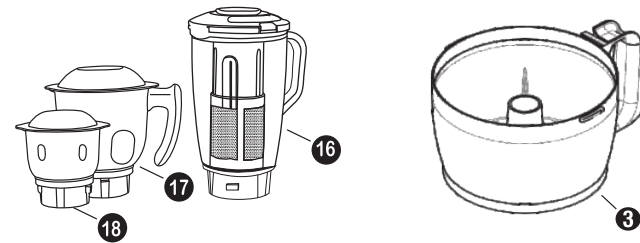
1. Place the main shaft / holder (2) On the centre of Gear Box on the coupler vertically as shown
2. Hold the blade disc no(4) in your hand, place the blade No's. (14 for slicing, 11 for scraping, 12 shredding, 13 for finger chips as per your requirement)
3. Place the blade carefully over the blade disc and press it gently. Ensure that the blade is fixed properly and not lose at all. ( Steel Blade should be leveled with plastic disc from all sides.)
4. Place the blade disc (4) on the main shaft (2) in the centre of the container(3) as shown in the picture :
5. Fix the cover (5) on the container(3), put the food ingredients from the pusher slot, as shown in the picture
6. Run the mixer at a 1st speed.

( Tip : The vegetables like cucumber or potatoes will be self-fed as the blades operates. However for uniform slices the pusher should be used with moderate pressure.)



**MAXIMUM JAR CAPACITY**

JAR	TYPES OF JAR	CAPACITY	WET CAPACITY (Rated) Max	DRY CAPACITY (Rated) Max.
No 16	Blender Jar	1.5L	600ml	NA
No 17	Dry Grinder Jar	1.0L	NA	400ml
No 3	Container	1.5L	NA	250ml
No 18	Multi mix (Chutney)	400ml	160ml	200ml



**STANDARD RECIPES**

S.NO	RECIPE	TYPES OF JARS	QUANTITY	TIME
1	Wet Grinding	Jar No 16	Urad Dal - 300g + 675ml Water soaked for 12hrs. As and when needed 135ml water can be added.	3 min
2	Milk Shake	Jar No 16	Parboiled Rice - 300g + 338ml Water soaked for 12hrs. As and when needed 68ml water can be added.	3 min
3	Turmeric/ Garam Masala	Jar No 17	For 1L jar capacity : 300g assorted spice/turmic roasted & cooled.	3 min
4	Wet Masala	Jar No 18	400ml jar Capacity : 80g onion + 80g tomato.	3 min
5	Ginger Garlic Paste	Jar No 18	400ml jar Capacity : 50g ginger + 50g garlic.	3 min
6	Tomato puree	Jar No 16	For 1.5L Jar Capacity : 300g medium sized tomatoes cut in 4 pieces.	3 min
7	Lassi	Jar No 16	For 1.5L Jar Capacity : 500g curd + salt/sugar(As per taste) + crushed ice.	3 min

OPERATING SPEEDS: For Wet/Dry/Chutney grinding, use speed '1' and '2' for 30 seconds, thereafter use speed '3' till you finish grinding. For juicing/blending use speed 1 and 2.

**TECHNICAL DATA \*\*\*  
(Info varies modelwise)**

Wattage : 800W

Power supply : 230 volts/50Hz, Ac  
 Speed : 3 speed with Pulse  
 Rating : 30 minutes (5 minutes ON/ 2 minutes OFF)

Insulation : Class F  
 Protection : Class I

**Cleaning:**

Disassemble Gear Box (1), container, pusher cover, blade and blade holder, Wash container, pusher cover, kneading blade, whipper blade, juicer cone, coconut Scraper, fruit pusher and blade disc in warm water.

Please do not use metal brush or abrasive powder to wash food processor parts, Carefully disassemble the grater blade/slicer blade from the holder, The chopper blade, slicer blade & grater blades can be washed in a dish washer or with warm soapy water.

After washing rinse it and dry. Do not touch blades with naked hands. Wipe the Gear Box (1) with a damp cloth. To remove stubborn spots use moistened cloth with warm water or with liquid cleaner. Dry with clean and soft dry cloth.

**General Instructions:**

Read the instructions manual carefully. Familiarize yourself with food processor parts and its functions

After every assembly start the mixer for a while in order to check the blades, the blades should not touch any plastic part of food processor attachment

Always cut the ingredients, so that they pass through the pusher slot easily

Wash and remove inedible parts from vegetables and fruit before processing.

Cut food in lengths for best results when slicing or grating. Position ingredients in pusher slot and hold pusher over the ingredients before turning the mixer 'on'.

Make thin strips by cutting food pieces and placing lengthwise in pusher slot to grate for salads if grater blade is used.

Allow vegetables to self- feed through slicer blade for thin slices .For thicker and more uniform slices, gently guide ingredients through the pusher slot with pusher.

Chop raw meat using chopper blade only

Use firm ripe products for best slicing or shredding results.

Dry Food processor parts immediately after washing

Always unplug the appliance after use.

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

Do not use mixer on wet surface.

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

Do not use the jars as storage containers.

Do not leave unit unattended while in operation.

Do not immerse gear box assembly in water for cleaning.

Handle the chopping, slicing & grating blades carefully while fixing & removing.

**CAUTION :**

Do not attempt to repair Food Processor attachment at home or allow unauthorized inexperienced person to do it either. Take it to your nearest authorised dealer.

Precautions:

Before starting the mixer , check the container cover is properly fixed

Always keep children away from Food Processor attachment

While fixing or removing blades or cleaning be careful,

as the blades are sharp and may cause injury. The Manufacturer will not be responsible for any damage caused due to misused or mishandling the product.

The container is detachable from the Gear Box (1). Remove the container from the Gear Box (1) before washing the container and blades with water

**Never wash the Gear Box (1) with water. Clean it with soft , dry cloth.**

Do not insert your figure into the pusher slot.

Use the food pusher only.

Do not chop ice because it blunts the chopper blade .

Do not use chopper blade for processing frozen meats, inedible parts of food.

Don not use metal scorching pads or harsh cleaners on any of the parts.

**WARRANTY**

**GROUPE SEB INDIA PVT LIMITED (“Company”)** warrants that the Company shall rectify any manufacturing defect in the Mixer Grinder (“Product”), carry out such repair/replacement (as the case may be) free of charge during the warranty period of 2 (two) years and 5 years on motor commencing from the date of purchase. The Company shall in no event be replacing the product as a part of warranty unless and until there is an irreparable manufacturing defect in the product as decided by the technical team of the Company.

The period of availing warranty shall commence from the date of purchase as mentioned on the valid tax invoice or on Warranty card duly filled, signed & stamped by authorised dealer of the Company. The Company is not required to provide any services pertaining to the product after the expiry of said warranty period.

**TERMS AND CONDITIONS OF WARRANTY:**

1. This warranty shall be valid only if the product shall be used only as per the guidelines provided in this instruction manual. The product is to be used only for domestic purpose and not for any commercial, rental or profit generating activities.
2. This warranty can only be availed by the first purchaser of the product and is not transferable and non-assignable.
3. The Customer is required to register the complaint with the Customer Care Centre of the Company by way of phone call, email or whatsapp chatbot.
4. The customer must present the valid warranty card or the valid tax invoice as a pre-condition before available the warranty for the product as well as any related spares in the absence of which the Company may refuse to provide any warranty services.
5. Any repair or replacement done on the Product or any parts of the product during the warranty period, will in no event extend the Warranty period. The Warranty period is limited as provided herein, irrespective of the period of the product was not in use, was not giving proper performance, was under breakdown or was under repair by Company's authorised service centre.

6. The customer shall have to pay visiting charges post the Warranty period towards inspection. In relation to the products where the motor warranty is more than the product warranty as mentioned herein, the motor will be replaced/repared free of cost during the warranty period of motor but the consumer needs to pay visit charges for the product as may be applicable post the warranty period.

7. The Company/its Authorised Service Centre reserves the right to retain any part/component/product replaced. The Company shall have exclusive right to replace the defective/unserviceable parts with the parts which may be new or refurbished free of charge during the warranty period.

8. Any repair or replacement carried out on the product or any part thereof by anyone other than authorised service centre, shall make this warranty void.

9. The Company shall provide Door-step service during the Warranty period. However, if the Product is located outside the municipal limits and serviceable area of Company's Authorised Service Centre, in such rare event the Company may refuse the provide Door-Step service and the Customer shall be required to bring the Product at the designated Service Centre of the Company or some other location within the municipal limits, at its own cost and expenses.

10. In case of any doubt regarding any conditions mentioned on this warranty card, including but not limited to authenticity of the Product, tax invoice, warranty card, part of the product etc, the decision of the Company shall be final and binding on the Customer.

11. The warranty is issued at New Delhi and courts at New Delhi shall have sole jurisdiction over matters covered or flowing from this warranty.

12. The Company shall not be liable for any indirect, special, consequential, special, incidental, punitive, exemplary or economical damage or loss. The Company's liability under or in relation to this warranty shall be limited to the purchase price paid by the Customer as per valid tax invoice.

**THIS WARRANTY IS NOT APPLICABLE IN ANY OF THE FOLLOWING CASES:**

1. The signed & stamped warranty card or the tax invoice is not presented to the service personnel at the time of claiming or availing the warranty.
2. The product installation, use or maintenance is not done as per the instructions given in this instruction manual or as per common sense/understanding of usage of product for such actions which are not specifically stated in this Instruction Manual.
3. If the original serial number of the Product is removed, tempered or altered.
4. Violation of any warranty terms and conditions mentioned above.
5. The warranty doesn't apply to:
  - a) Plastic parts, rubber parts, Bush, Body Decolouration & Main Cord.
  - b) Damage in motor due to water contamination.
  - c) Damages resulting from accidents, mishandling, improper usage, negligence on the part of consumer.
  - d) Fluctuation in the supply voltage or usage of any power supply other than as specified on the Box.
  - e) For humming sound generated by the motor.
  - f) Failure of parts due to scale deposition.
  - g) Compliant not registered at the Customer care centre of the Company by way of phone call, email or whatsapp chatbot within the warranty period.

	Problem	Cause	Solution
1.	Appliance does not work.	Loose plug. Plug not fixing in socket properly.	Ensure that the plug is plugged in well.
2.	Appliance suddenly stops working while in use.	The appliance is equipped with an 'Over Load Protector' (OLP) switch. If appliance overheats, it automatically cuts off power supply.	Unplug appliance and let it cool for 2-3 minutes. Remove jar from base unit. At the bottom of base unit there is a red coloured switch (OLP). Reset OLP by pressing it. Put plug back into wall socket and switch on appliance again (see heading 'Overload Protection').
3.	Appliance gives an unpleasant smell during first few times of use.	This is normal for first few times.	If appliances continues to smell after using a few times. <ul style="list-style-type: none"> <li>● Ensure that jars are clean and there are no ingredients stuck inside it.</li> <li>● Ensure that appliances has been assembled correctly</li> </ul>
4.	Appliance makes a lot of noise.	Jar lid has not been properly placed.	Make sure lid has been properly and tightly locked.
		Jar has not been properly locked.	Make sure jar has been properly and tightly locked.
		Blade is loose. (Removeable blade)	Remove ingredients from jar and tighten the blade in anti-clockwise direction with spatula.
		Blade is loose. (fixed blade)	Contact nearest customers care centre

	Problem	Cause	Solution
5.	Unsatisfactory grinding/ blending/ mixing performance.	Incorrect jar selection.	Use correct jar as per the application.
		Large size of ingredients.	Cut ingredients into appropriate size.
6.	Leakage from jar lid.	Gasket has not been fit properly.	Unplug appliance. Remove jar from base unit. Remove lid to check if gasket has been assembled correctly.