

## **INDEX**

<b><u>Page No.</u></b>	<b><u>Contents</u></b>
1.	Features
2.	Technical specifications
3-6.	Know your Inalsa food processor
7-8	Important Instructions- Do's & Don'ts
9-15.	How to assemble your Food Processor - Maxie Plus
16.	Disc selection guide
17-19.	Cleaning and maintenance
19.	Safety device
20-28.	Mouth watering recipes
29-30.	Conversion table
31.	Packing list
32.	Warranty
33.	Warranty card



Maxie Plus

**Features\***

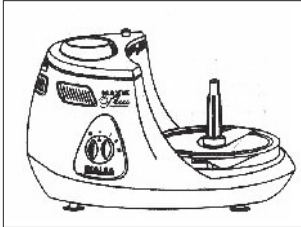
- 650 W powerful motor
- Shock proof plastic body
- 6 blades & discs
- 1.5 lt. blender jar with two stainless steel jars
- Centrifugal & Citrus juicer
- Overload protector

### **Technical Specifications \***

Model type & No.	Maxie Plus
Voltage	230V AC-50Hz.
Motor	Universal
Power Consumption	650 watts
Rating (no load)	30 minutes continuous
Motor RPM at no load	18000 (approx)
Cord Plug	2-pin, 6A, 250V, PVC, 2M long (approx )
Speed control	3 speed rotary switch & one reverse action for incher
Material of housing	ABS
Material of liquidizing jar	PC
Material of Dry grinding/Chutney jar	Stainless steel
Capacity	FP bowl- 1.0lt. Liquidizing jar: 1.5lt., Dry grinding jar : 1 Lt. Chutney grinding jar : 400ml.
Attachments	Centrifugal juicer, Citrus juicer, French fries disc, Coconut shredding disc, Shredding cum Slicing disc, Chopper blade, Kneader blade, Egg whisker blade, Blender Jar, Dry Grinder Jar, Chutney jar.
Overload protector	Re-setting type

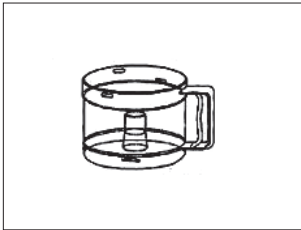
\* Due to continuous improvements in product, specifications are subject to change without prior notice.

## **Know your Inalsa Food Processor- Maxie Plus**



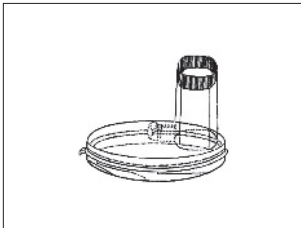
### **1. Basic Unit**

The basic unit houses the heavy duty universal motor, and belt driven shaft sleeve for food processing.



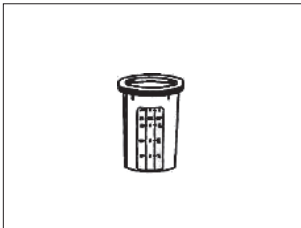
### **2. The Bowl**

The all purpose bowl is made of transparent break resistant material that makes it strong & durable, It has a working capacity of 1.0 litre. (0.75 litre for liquids)



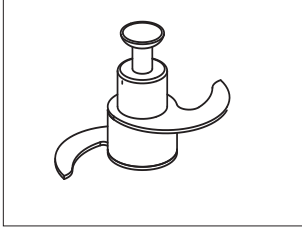
### **3. The Bowl Cover**

The transparent bowl cover has an interlock system to prevent switching on the machine unless it is, in its place and locked. The feeder tube acts as an inlet for food when using the discs or for ingredients required to be introduced during blending operations.



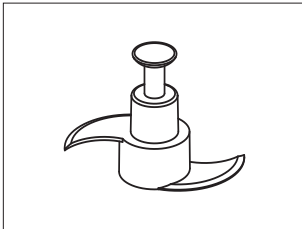
### **4. The Food pusher.**

This food pusher fits into the, feeder tube and should be used to push the food down in the feeder tube. When slicing, shredding or chipping, apply variable pressure to suit the type of food being processed. The food pusher also acts as a liquid measure by virtue of the markings given on its side.



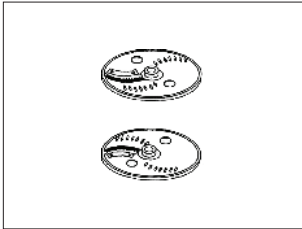
#### **5. Stainless Steel Blade**

This stainless steel blade is used for almost 80% of all food processing functions. Commonly used for chopping, mincing, pureeing, pulping, wet grinding, mixing, blending, processing etc. Please keep the blades of this attachment covered with plastic cover provided to avoid any injury



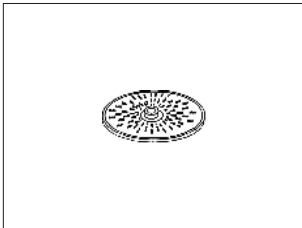
#### **6. The Plastic Blade**

This plastic blade is useful for kneading the dough, blending mayonnaise and cake mixtures or to combine sauces.



#### **7. Slicing cum Shredding disc (Reversible disc)**

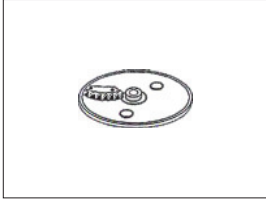
These disc have a slicing blade on one side and cutting edges for shredding on the other side. They offer the facility of slicing and shredding.



#### **8. The Coconut shredding disc.**

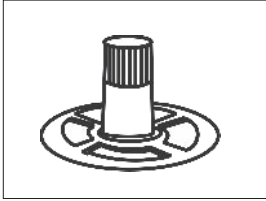
The shredding disc is ideally suitable for fine shredding of coconut. It can also be used for mashing potatoes, shredding cauliflower and raddish for parantha fillings etc.

**Note:** While using the coconut shredding disc no pressure should be applied on the pusher. The pusher should be gently kept in feeder tube depending upon the quality of ingredients. The pusher should be removed a little before the shredding is complete.



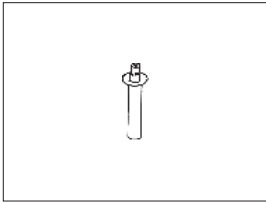
**9. The Chipping disc**  
**(French Fry Disc)**

The chipping disc is specially designed to make potato chips.



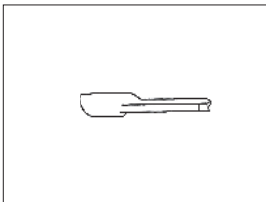
**10. The Egg whisker disc**

The whisker disc is specially designed to whip cream, to churn butter or for preparing batters which require frothing consistency.



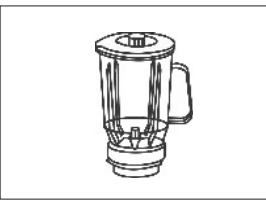
**11. Stem**

This is a detachable stem for all discs. To fix, insert in the disc from below & rotate anti clock-wise to lock.



**12. The Spatula**

This specially designed spatula is used to scrape and clean the sides of the Bowl while the food is being processed.



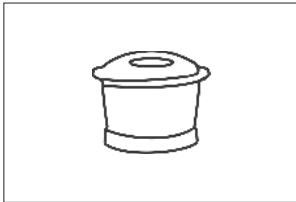
**13. Wet grinding/Liquidizer Jar**

This jar blends soups, juices, shakes, purees evenly. All the wet grinding operations like dosa, idli and vada batters can be carried out effectively.



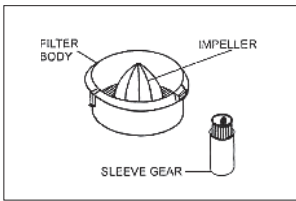
#### **14 Dry Grinding Jar**

This dry grinding Jar is made of stainless steel and has a plastic lid. It smoothly grinds black pepper, coffee beans, coriander, red chillies, turmeric etc.



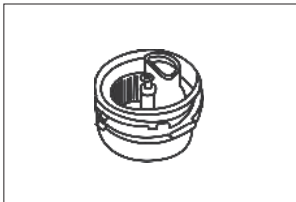
#### **15 Chutney Jar**

This chutney jar is made of stainless steel and has a plastic lid. It is used for making mint chutney, coconut chutney etc.



#### **16. Citrus Juicer**

This citrus juicer is used for juicing citrus fruits like sweet lime, oranges, lemon etc.



#### **17. Centrifugal Juicer**

This juicer works on FP side, it extracts juice from all hard fruits and vegetables like apple, carrots etc. and also from some citrus fruits.

## **Important Instructions**

### **Do's**

1. Before connecting the appliance check the mains voltage complies with the voltage specified.
2. Place your Food Processor at a convenient height so that you can operate it easily. You should be able to look down into the attachments to check the circulation of the ingredients.
3. Clear out some space around the machine and keep Food Processor away from direct heat and sun.
4. Take care as the cutting edges of the disc blades are very sharp.
5. Ensure that the bowl assembly is perfectly locked with the basic unit.
6. For unlocking the bowl cover turn the bowl cover clockwise by pressing the release switch on the upper base.
7. While using blending or dry grinding jars, fix the bowl and bowl cover as the machine will not work till the bowl cover is in place.
8. While using centrifugal juicer place the juicer body with filter on to the drive shaft and rotate the filter till it is locked with the body.
9. Always use a spatula during processing of the food.
10. Keep the food processor away from the reach of the children.

### **Don'ts**

1. Do not apply undue pressure while using the coconut shredding disc.
2. Do not operate the centrifugal juicer unless juicer cover, filter is properly clamped with the juicer body.
3. Do not leave the Food Processor in running condition unattended.
4. Do not touch the moving parts during operation as they revolve at extremely high speeds and may cause injury.
5. Never allow the shredded, sliced or chipped food to touch the discs during operation. It could force the disc upwards and cause damage. If bowl begins to fill, empty it out in between.

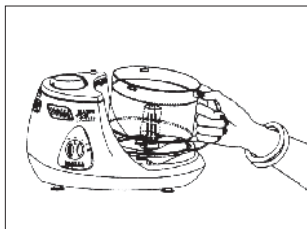


6. Do not use fruits such as bananas & peaches which produce a thick paste that can clog the juicer filter.
7. For extracting the juice from citrus fruits like orange, mousmi etc. it is advisable not to use the food pusher so that seeds pop out automatically. For best results, it is advised to cut the fruits into two halves and remove seeds before extracting the juice.
8. Do not feed larger sized fruits into the feeder tube by force. This can overload the motor and juicer filter may get unbalanced.
9. Never lay a thin plastic sheet or cloth under the basic unit. It may get sucked up and block the ventilation holes in the base.
10. Do not allow the cord to hang over the edges of the table, or touch hot surface.
11. Do not push food into the feeder tube by fingers while it is in operation. If fruit become clogged in the feeder tube, use pusher to push it down. If it doesn't work turn off the motor, unplug the unit, then disassemble the food processor to remove remaining food.
12. Do not immerse the appliance in water.
13. Do not attempt to repair the food processor at home or allow any unauthorized person to do it either, in the event of any service problem please call your nearest service center.

### **Before First Use**

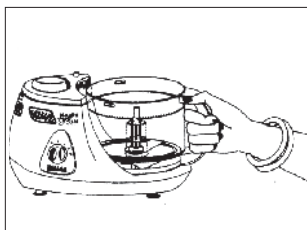
1. After unpacking the unit and before any use, make sure the mechanical parts of the unit and all its attachments are not damaged.
2. Wash the parts of the processor, especially those which will come into contact with the Food.
3. Carefully go through the instruction manual before starting the operation.

## How To Assemble Your Inalsa Food Processor

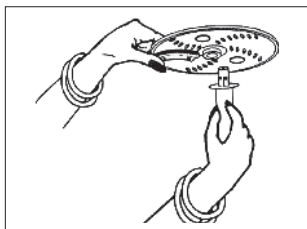


### **The Bowl**

With the switch side of food processor facing you, hold the all purpose bowl by the handle and lower it onto the power drive shaft of the motor base, ensuring that the serrations given at the bottom of the bowl coincides with the arrow provides on the basic unit.



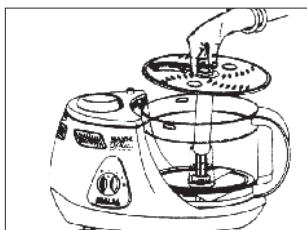
Turn anti-clockwise to lock the lugs on the basic unit, ensure that lugs are precisely fitted in the slots provided on the bowl.



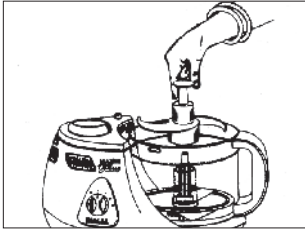
### **Discs**

Take care as cutting edges of the discs are very sharp. Hold the side of the disc you want to use upwards, insert the stem from below and rotate it clockwise. This will lock the stem with the disc.

The slicer side is used for slicing vegetables, fruits, cooked or partially frozen meats and firm cheese or to coarsely shred cabbage.



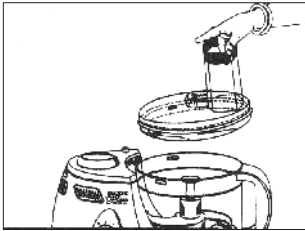
Shredding side replaces the traditional "Kaddu-kas" in India kitchen and is ideal for shredding hard vegetables like potatoes, carrots cucumbers and cheese etc. The shredding side is also ideal for julienne vegetables for chinese dishes.



### **Blades**

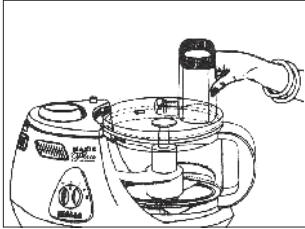
Lower the blade with centre knob onto the power drive shaft and rotate till it rests down.

The stainless steel blade and plastic blade settles low down inside. While the disc remain just above the rim of the bowl.



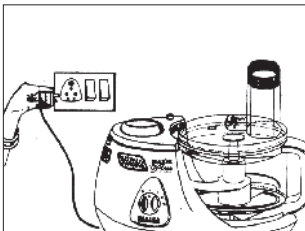
### **The Bowl Cover**

Hold the bowl cover by the feeder tube and place it on the bowl with the feeder tube, pressing a little towards left of the bowl's handle, such that the serrations given on the bowl cover coincide with the arrow given at the top of the bowl.



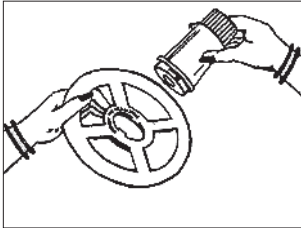
Slide the bowl cover anti-clockwise until it clicks to the rigid locked position. For unlocking the bowl cover, turn the bowl cover clockwise by pressing the release switch on the upper base. Insert the food pusher into the feeding tube.

**Note:** Until the bowl cover is locked into place, the unit will not switch 'ON'



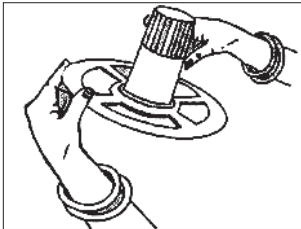
Connect the food processor to a wall AC outlet. The machine can be switched 'OFF' or 'ON' with the help of rotary switch.

Now, the food processor is ready for the action.

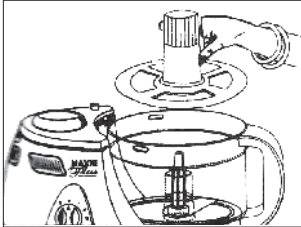


**Whisker Disc**

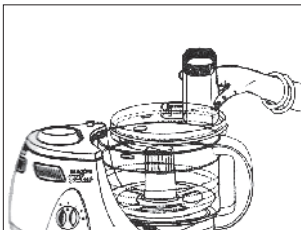
Hold the egg whisker disc with embossed written matter on top side and insert the holder into the disc.



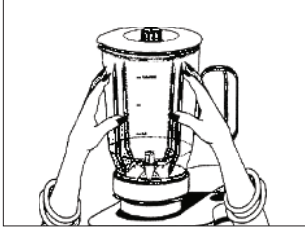
To lock the holder turn anti-clockwise



Then fix the bowl over the basic unit and insert the whisker, assembly into drive shaft till it rests down.

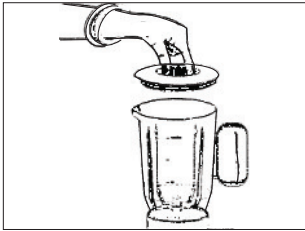


Add the processing material into the Bowl. Fix the bowl cover of the main Bowl and run the unit for processing.

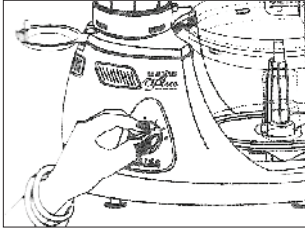


**Liquidizer Jar & Dry Grinding Jar**

Fit the liquidizer Jar or dry grinding Jar or chutney Jar on the left hand side of basic unit, by opening the top lid, Then align the locks with the locking slots and twist anti-clockwise so that the jar locks into the position.

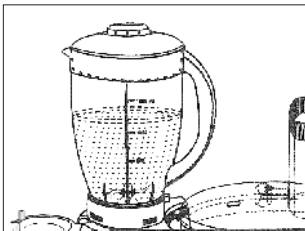


Put the ingredients inside the Liquidizer Jar or Dry grinding Jar or Chutney jar and shut the lid by pressing downwards. Also fix the food processor bowl & cover as the machine will not work till the bowl cover is in place.

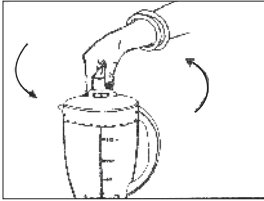


Switch 'ON' the machine. Turn the knob clockwise to the position 1,2 & 3 as per requirement.

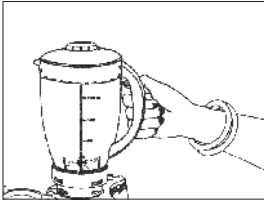
- |            |              |
|------------|--------------|
| Position 1 | Low speed    |
| Position 2 | Medium speed |
| Position 3 | High speed   |



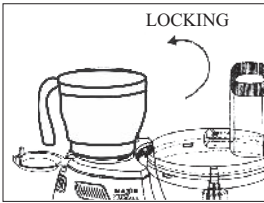
Fill the liquidizer jar upto 3/4 of its capacity. (for additional froth like lassi, Cold coffee, Mill shakes use the incher position.)



Ingredients can be added during operation, by removing the stopper cap on the lid.

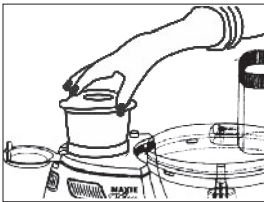
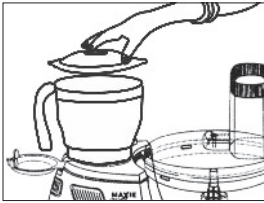


When the operation is complete, switch 'OFF' the machine and remove the liquidizer jar or dry grinder jar by turning it clockwise.



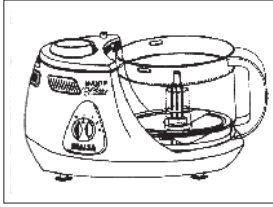
### **Dry grinding**

Once the dry grinding Jar fits on the basic unit, put the ingredients (maximum upto 3/4<sup>th</sup>) & close the lid. To start with use pulse & then switch ON and move to higher speed for fine grinding. Give break of minimum 1 min. after 3 min. running.



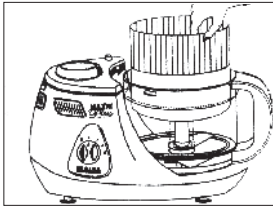
### **Chutney Grinding**

Once the Chutney Jar is fit on the basic unit, put in the ingredients and close the lid. To start with, use incher and then move to a higher speed for fine chutney grinding.

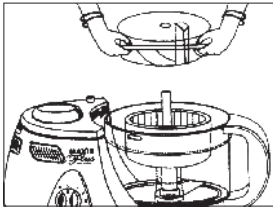


### **Centrifugal juicer**

Fix the FP bowl on to the base.



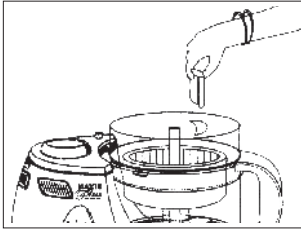
Place the juicer body with filter on to the drive shaft & rotate the filter till it is locked with the body.



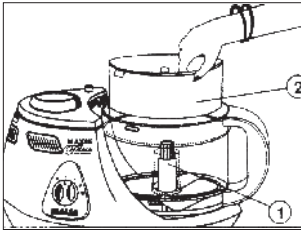
Align the markings provided on the juicer cover and the F.P. bowl, lower the juicer cover on to the bowl and rotate anticlockwise to lock it in position.



Switch ON the unit & drop fruits in the feeder tube.

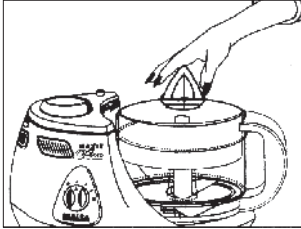


Push down with a juicer pusher. The juice will collect in the bowl whereas the pulp accumulates in the juicer body along with walls of the filter. For best results prepare small quantities at a time and clean the filter frequently. For cleaning, unlock and remove the filter, shake in a bin and wash it under tap water.

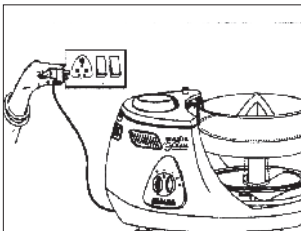


### **Citrus Juice r**

Fit the sleeve gear (1) onto drive shaft till it rests. Place the citrus filter body (2) on the regular Food Processor bowl and lock it by rotating anticlockwise.














Fit the impeller into filter body till it rests.



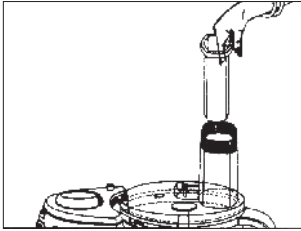
Connect the F.P. to wall AC outlet. Use the citrus juicer at minimum speed.



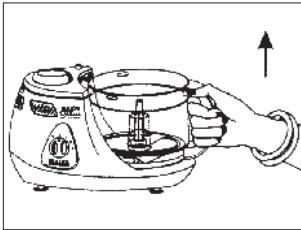
## Disc selection guide

Blades & Discs	Stainless steel blade 	Plastic blade 	Thick slicing/shredding disc 	Coconut shredding disc 	Chopping disc 	Whisker disc 	Blender jar 	Dry grinding jar 	Chutney jar 	Centrifugal juicer 	Citrus juicer 
<b>Operations</b>											
Blending/Mixing											
Chopping											
Crumbing											
Crushing											
Wet grinding											
Dry grinding											
Chutney grinding											
Juicing (Hard Fruits & vegetables)											
Juicing (Citrus fruits)											
Juimming											
Kneading											
Mashing											
Mincing											
Pureeing											
Shredding/slicing thick											
Coconut shredding/descending											
Beating											
Whisking											
Churning											
Bater for cakes											
Whips											
Cuts											
Pulps											
Shells											

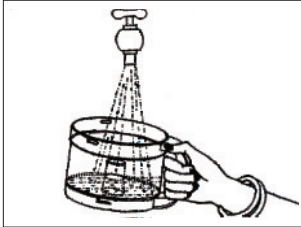
### **Cleaning and Maintenance of Food Processor, Bowl, Bowl Cover, Pusher**



Take out the plug from the power supply. Remove the food pusher from the feeder tube. Then remove the bowl cover (lid) by pressing the white knob & rotating the lid clockwise. Lift off the lid.

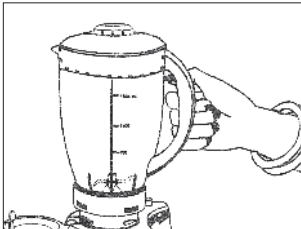


Disassemble the bowl by holding the handle, turn clockwise and lift it off the basic unit.



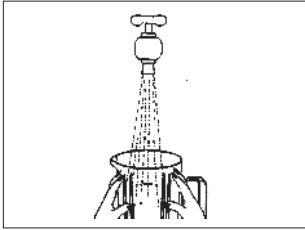
Wash bowl, lid, pusher in water and dry it. To remove grease, use warm soapy water and scrub gently with a sponge. Do not use boiling water or metal/nylon brush.

### **Cleaning and Maintenance of Liquidizer Jar & Dry Grinding Jar**

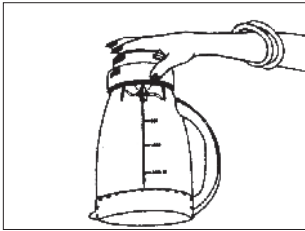


#### **Liquidizer Jar**

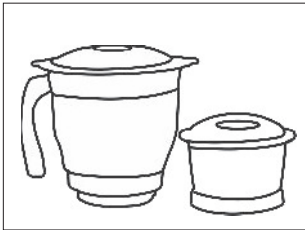
Disassemble the jar by holding the handle turn clockwise and lift it off the basic unit.



Clean the blade housing and jar with soapy water.

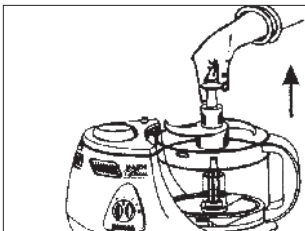


After cleaning, invert the jar on the table, insert the rubber washer and blade assembly into the jar and then fit on the housing & tighten anti-clockwise.



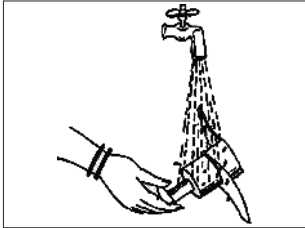
**Dry Grinding Jar/Chutney Jar**

After Dry Grinding/Chutney Grinding remove the contents and wipe the jar with a dry cloth.



**Food processor Blade/Discs**

Remove blades carefully from the container or bowl, holding the blade by its knob.



Clean blades in the running water.  
Dry blades well, before storing.

It is recommended to apply edible oil on stainless steel cutting blades, when the appliance is stored for long duration.

#### **Pulse Technique**

Processing of the food should be done in short bursts than continuously. This can be done by switching the machine 'ON' and 'OFF' intermittently through incher switch.

#### **Safety device**

##### **Over load protractor**

The over load protector protects the motor against sudden over loads by tripping 'OFF' automatically. To re-start the machine allow the motor to cool down for two to five minutes.

To commence the operation press the red button of the OVER LOAD PROTECTOR located at the bottom of the of the basic unit.

## Mouth Watering Recipes

### Moong dal dosa

#### Ingredients

- 1 1/3 cup (200gms.) Green gram
- 1 tbsp, Chopped ginger
- 3 Chopped green chilies
- 1 tsp. Salt
- ½ tsp. Red pepper
- ½tsp. Garam masala
- ½ tsp. Ground cumin seeds
- 1tsp. Ground coriander seeds
- Oil for frying

#### Method

- Soak green gram for 5 hours.
- Drain and transfer to food processor bowl. Add ginger, green chilies, a little water and **grind** till a smooth paste is formed, The batter should be of pouring consistency. Add seasoning. Mix well.
- Heat tava. Smear a little oil. Pour a ladleful of batter. Spread to form a thin pancake. Pour a tsp. of oil around and over it. cook for 2-3 minutes. Turn the other side and cook for a minute or two.
- Serve with chutney.

### Hare Masale Ka Gosht

#### Ingredients

- 450gms. Boneless tender lamb
- 3 tbsp.(45gms.) Ghee
- 6 Spring onions
- 12 Cloves crushed garlic
- 1” Ginger
- 50 gms. Coriander leaves
- 2 Green chilies
- 50 gms. Mint
- 1 cup (225ml.) Water
- ½ tsp. Garam masala
- 4 tbsp. Basil leaves
- 4 (200 gms.) Tomatoes
- ½ cup (140 gms) Curd
- Vinegar for cooking meat.

#### Method

- Remove fat and cut meat into 1” cubes. Add salt and vinegar. Fry lightly.
- Place quartered onions in food processor bowl. Chop fine.
- Fry the chopped onions lightly. Add the meat and fry for 5 minutes.
- Place garlic, ginger, green chilies, coriander leaves, quartered tomatoes and mint in the food processor bowl. Chop fine. Add curd. Blend the mixture for 30 seconds.
- Add this paste and salt to the meat, stir well and add water. Cover and cook on a slow fire stirring occasionally, for about ½ hours or till the water dries up. If the meat is not tender add more water and continue to cook.
- Serve garnished with garam masala and chopped mint, basil and coriander leaves .

## **SEEKH KABABS**

### **Ingredients**

- 500 gms. Boneless meat • 1/2 cup (150 gms.) Curd • 2 tbsp. (15 gms.) Ground parched gram (chana) • 1 tbsp. Desiccated coconut • 1/2 tsp. salt
- 4-6 Ground cardamoms • 1 tsp. Red pepper • 1 tsp. Ground mace • 1 Pinch ground nutmeg • 1 tsp. Ground cumin seeds • 1 tsp. Ground poppy seeds
- 3 tsp. Ground black pepper • paste of 1/2 " Ginger, 12 Cloves garlic, 1/2 (30 gms.) Onion • 1 tbsp. (15 gms.) Oil.

### **Method**

- Place mutton in the food processor bowl. Mince into a fine paste.
- Blend all ingredients, except meat and oil, to make a masala paste.
- Mix minced meat with the paste and leave for 1/2 hour to marinate.
- Shape the mixture over skewers in the form of seekhs. Apply oil on seekhs. Place skewers on a rack.
- Push rack into a preheated grill chamber with burner on "high" position. Leave for a few minutes.
- Rotate skewers periodically to ensure uniform grilling. It takes about 10 minutes to cook.
- Remove and serve hot with slices of tomato, onion, cucumber, lemon wedges and mint chutney.

## **SAG GOSHT**

### **Ingredients**

- 450 gms. Boneless tender lamb • 6 tbsp. Curd • 2" Ginger • 4 Cloves garlic. • 1" stick Cinnamon • 2 Bay leaves • 4 Green cardamoms • 7 Ground peppercorns • 6 Ground cloves • 1 tbsp. Ground cumin seeds • 1 tsp. Garam masala • 1/2 tsp. Chilly powder • 1/2 tsp. ground coriander .seeds
- 1 tsp. salt. • 450 gms. Spinach • 3 tbsp. Ghee • 1 (50 gms.) onion

### **Method**

- Remove excess fat from meat. Wash and dry. Place in a bowl. Add curd and mix well.
- Place half of the ginger and garlic in Food Processor Bowl. Chop, and remove to a plate.
- Place the remaining ginger and garlic in the feeder tube. Slice fine.
- Remove to a plate. Halve the onion. Slice and remove.
- Add chopped ginger and garlic to the meat.
- Add the whole and ground spices together with the salt to the meat. Mix thoroughly, cover and leave to marinate at room temperature for approx. 4 hours.
- Place the washed spinach in the food processor bowl. Chop.
- Put marinated meat in a heavy-bottomed saucepan. Cook over low heat for about 45 minutes, stirring occasionally, until all the moisture has evaporated and the meat is tender.