

Butterfly

Signature series

designed to delight



**BUTTERFLY BHIMA 3J & 4J 1000 W,
MIXER GRINDER INSTRUCTION MANUAL**



**PRODUCT
WARRANTY**



**MOTOR
WARRANTY**

CONTENTS

	Page No.
Preface -	1
Know your Mixer Grinder -	2
Technical Specifications -	3
Precautions & Warning -	4
Safety Tips & Cleaning Procedure -	5
How to use Stainless Steel Jar -	6-7
Standard Recipe -	8
PC Juicer Jar with Extractor & Pusher -	9-12
Do's -	13
Don'ts -	14
Important Tips -	15
Salient Features -	16
Marking Instructions -	17
Warranty Terms & Conditions -	18-19
Trouble Shooting -	20



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

Dear Customer,

Thank you for purchasing Butterfly mixer grinder.

Like all Butterfly products, this mixer grinder is the result of decade of experience and state of art technology in the specialised 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. Its is versatile and of course like all other Butterfly product good for a lifetime.

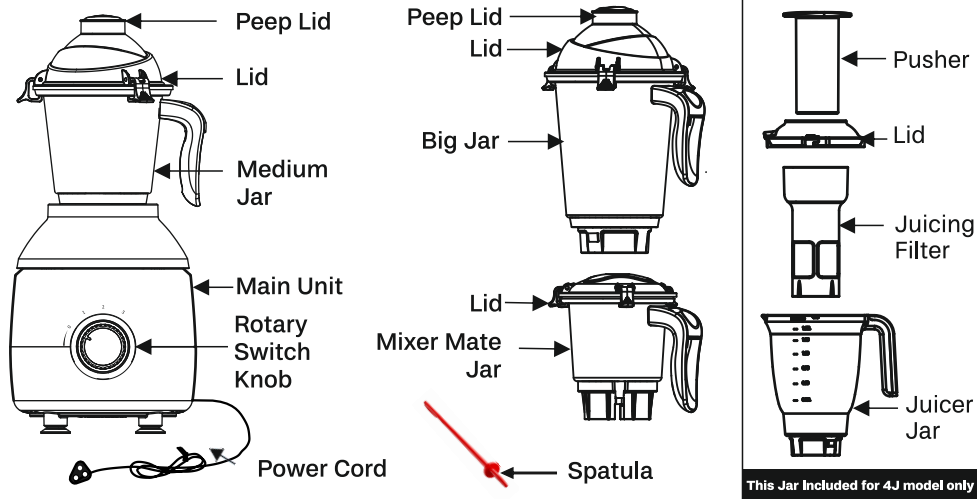
This user manual contains vital information and useful, practical tips to make the best use of this appliance. Please go through this manual and be familiar with the guidelines before using the mixer grinder.

We wish you many happy moments with your Butterfly mixer grinder.

Butterfly Gandhimathi Appliances Limited.

KNOW YOUR MIXER GRINDER

Now that you have unpacked Butterfly mixer grinder carton, make sure that every part shown here is 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.

TECHNICAL SPECIFICATIONS

Product	: Electric Food - Mixers
Model Name	: Bhima 3J / Bhima 4J
Model No.	: BF1K01
Protection Class of appliance	: 'I'
Insulation	: Class 'F'
Rating	: 1000 W, 230 V, 50 Hz, 1 Ø
Grade Pollution degree	: 2, Material group: IIIa
Degree of protection	: IPX0
Time Rating	: Total 30 Minutes (Max.), Continuous ON for 5 Minutes (Max.), OFF time 2 Minutes (Min), Rest time 45 Minutes.
Motor	: 1000 Watts Universal Motor No load speed 21000 to 23000 RPM (approx.)
Speed Control	: 3 Speed Rotary switch with Whipping control.
Flexible Cord	: PVC insulated with 3 Pin Plug.
Country of Origin	: India
The product is in conformance with the reduction of hazardous substance as per the India E-Waste Rule 2022.	
In pursuance with our policy of continuous product improvement, specifications are subject to change without notice.	

PRECAUTIONS

1. Position the mixer grinder on a smooth, flat surface without any shake / wobble at a reasonable height for ease of operation.
2. Keep the unit away from children, direct sun light or any other heat source.
3. Before switching on the unit, check the power cord and socket for any cracks / defects. Use only the cord and socket with recommended voltage and current ratings.
4. Do not let the power cord to come in contact with any hot objects.

WARNINGS:

1. Do not clean the mixer grinder while in operation. Avoid any liquid contact with the live parts like power cord pins, sockets, ON / OFF switch and motor to prevent any electrical hazards.
2. Do not keep mixer grinder over or any moving parts, loose sheets / small objects or clothes as they may be sucked into the unit and block the ventilation or obstruct the free running the motor.
3. Do not run the mixer grinder empty. Use recommended load only as specified in this manual to avoid any burden to the motor.

SAFETY TIPS

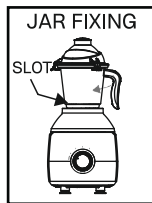
1. Switch off the main power supply and remove the power cord from the socket when the motor stalls, smoke emanates from the appliances, the unit smells or the motor gets burnt.
2. If required, apply oil on the shaft to reduce friction and noise while running.
3. Use only the specified load. Select a suitable jar recommended for a specific operation.
4. Use different jars to different operates as recommended in "How to use Stainless Steel jars" section.
5. Operate the appliance at the recommended speed and position:
 - a. Incher: For intermittent operations like breaking harder materials in to smaller pieces or for mixing the ingredients thoroughly.
 - b. Start the grinding process using Speed 1 and slowly increase to Speed 2 and if required to Speed 3 (Maximum Speed) so that the grinding process is smooth and the ingredients becomes finer.

Note: Egg whipping operation not permitted since egg whipping blade is not provided.

CLEANING PROCEDURE

1. Before the first use, clean the jars by pouring a small quantity of warm water with little food grade detergent and operate the appliance. This clears the dust and / or any other particles that are stuck under the blades and washer.
2. Then, remove the jar from the base, wash the inner portion of the jar, blades, jar lids and rubber rings in clean running water.
3. After every use, clean the appliances using a clean wet cloth followed by a dry cloth. Also, clean the jars using hot water and keep them dry ready for the use.
4. Do not use rough cloth or abrasive scouring powder to avoid any marks or scratches on the body and stainless-steel jars.
5. Due care has to be taken while cleaning the blades to avoid any injury.
6. Do not immerse the mixer grinder in water or any other liquid.

HOW TO USE STAINLESS STEEL JARS



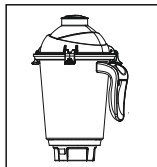
TO FIX THE JAR

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.

OPERATING INSTRUCTION

1. Ensure the jar is absolute clean before use.
2. Ensure that the rubber ring is securely placed in its place on the lid before fitting the lid on the jar.
3. Positioning the jar in such a way that the locking ribs fit into the slots in the mounting cover, turn clockwise to lock it and fix the lid properly. Do not try to remove the lid or unlock the jar during operation.
4. Do not store ingredients in the jar. Empty the content immediately after completing the grinding. Clean the jars as explained in the user manual under "cleaning after use".
5. Connect the appliance to a power supply as specified in the manual under "Technical Specification", free from any loose contact.
6. After every use, pour a little water into the jar to remove any left-over material, especially sticky substances so that the blades will rotate freely during the subsequent use.

HOW TO USE STAINLESS STEEL JARS

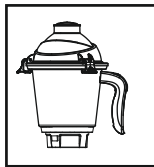


BIG JAR

WET GRINDING JAR

Wet grinding of soaked raw rice, soaked dal etc.,

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

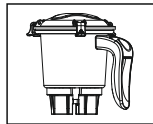


MEDIUM JAR

DRY GRINDING JAR

Dry grinding of dry spices, raw rice, pepper, red chillies, roasted coffee seeds, dhanial (coriander) etc.,

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



CHUTNEY JAR

MIXER MATE JAR

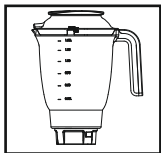
This small stainless-steel jar is ideally suited for grinding small quantities of daily requirements is convenient for grinding chutneys, masalas, roasted coffee seeds, pepper, red chillies, coconut, ginger, raw rice, dhanial (coriander), channa dal, green chillies, cashews etc.,

Capacity: Min – 50 grams
Max – 80 grams

STANDARD RECIPES

S. No	Jar Capacity	Function	Recipe	Quantity	Speed	Time
1.	PC Juicer Jar (1.5 L)	Liquidizer	Carrot	Chopped carrot 150 g + well soaked with water	3	2 Min
2.	Big Jar (1.5 L)	Liquidizer	Rice	300 g + 340 ml water soaked for 6-8 hrs. Add 25 ml water if required	3	3 Min
		Liquidizer	Ural Dal	150 g + 340 ml water soaked for 6-8 hrs. Add 25 ml water if required	3	3 Min
3.	Medium Jar (1.0 L)	Grinder	Coffee Seeds	150 g roasted	3	3 Min
4.	Small Jar (0.5 L)	Grinder	Coffee Seeds	75 g roasted	3	3 Min
5.	Appliances not suitable for whisking Egg Whites					

PC JUICER JAR WITH EXTRACTOR & PUSHER



PC JUICER JAR USES :

Liquidising for fruit juices, soups, mocktails, milk shakes and chutney.

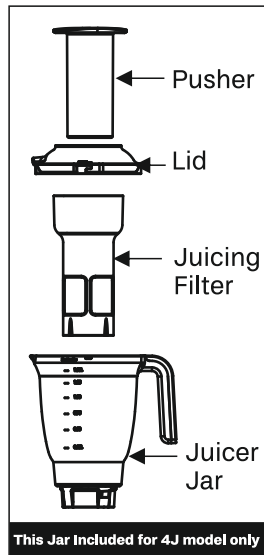
Capacity : Min - Upto blade level
Max - ½ Jar

(A) USES / BENEFITS:

1. Liquidizing of all fruits juices.
2. Extract from citrus juices / extract.
3. Complete extraction or minimum extraction from solids as the pusher most of 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 arrangements with spout.
5. Skin peels, heavy pulp, seeds etc. stays in filter.
6. Without the extractor mesh, it can be used for butter churning, lassi, 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 with extractor. 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

(C) SPECIAL NOTES:

1. In case of coconut / carrot or any hard food material, very little extract may be obtained initially. Water should be added to extract more quantities of coconut milk / 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 requirement of the extract. Addition of water at every stage is must.
3. For fruit juice, depending upon the nature of the fruit, quantity of water addition can be varied. Normally juices can not be extracted from the fruits like bananas, papaya etc.,. When you select the fruits / solids / ingredients for extraction, please remember this point and accordingly decide.
4. None of other models can give you this much (maximum) quantity of extract. You can get the maximum out of the solids you can extract 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 - use blade without filter. Turn lid opening to face away jar noise.

PC JUICER JAR WITH EXTRACTOR & PUSHER

(D) POSSIBLE EXTRACTIONS FROM JUICER JAR:

- | | |
|----------------------|----------------------|
| 1. Grape juice | 7. Carrot juice |
| 2. Tomato juice | 8. Beetroot juice |
| 3. Pineapple juice | 9. Watermelon juice |
| 4. Orange juice | 10. Pumpkin juice |
| 5. Sweet lime juice | 11. Coconut milk |
| 6. Pomegranate juice | 12. Tamarind extract |

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 it with clean, dry towel. The extractor mesh can be cleaned in running water and use toothbrush to clean the SS mesh, in case of fruit fibre is sticking to the stainless-steel extractor mesh. Use mild soap / detergent for removing odour and dry with clean towel. Mild detergent plus water can be poured in the juicer jar up to half the level of the jar and the mixie should be allowed to run in that condition for 1 to 2 minutes. The colour of the pusher lid or strainer may be stained because of the fruits / vegetables colour, and this does not affect the performance. Same operation can be repeated once again with plain water. All parts to be dried and storage in case of no immediate use.

PC JUICER JAR WITH EXTRACTOR & PUSHER

OPERATION INSTRUCTIONS:

1. Place the juicer jar in the mounting cup of the unit and lock it properly.
2. Place the juicer jar extractor in the provision made 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 fruits / solids. Size of the pieces can be ½ inch to ¾ inch to 15-20 mm approx. Harder material require smaller cutting and softer material can be bigger cuttings). For fruits like sweet lime (sathukudi), make sure that the seeds are removed before dropping into the filter (as it will change the taste of the juice). For pomegranate, tomato and grapes removing seeds is not required.
5. Place the pusher into the extractor over the cut pieces.
6. Switch ON mixer and use whip operation in rotary switch and whip (with one hand) and push the pusher (with other hand) gradually. Use speed 1, 2 or 3 depending upon the fruit. More pressure is required for hard ingredients and practically very minimum pressure is required for the soft ingredients.
7. The juice that flows out through the mesh gets collected in the PC juicer jar. The process can be repeated if more quantities are available.
8. Remove the pusher and add required quantity of water, again place the pusher and run the 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 minimal.

DO'S



- ✓ Place the mixer grinder at a convenient height, so that you can operate easily.
- ✓ Keep your mixer grinder away from heat and direct sunlight.
- ✓ 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.
- ✓ During use avoid filling or cleaning jars by hand. It is safer and hygienic to use spatula or a spoon.
- ✓ After use, clean the jars of existing food of 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'T'S



- ☒ Do not run the mixer grinder without load.
- ☒ Do not place the appliances on an unstable surface.
- ☒ Do not allow children to handle your mixer grinder.
- ☒ Do not grind hot ingredients in the grinder.
- ☒ Do not operate your mixer grinder without fixing the lid properly.
- ☒ Do not burden motor with loads heavier than that specified in this manual.
- ☒ Do not attempt to repair the mixer grinder at home.
- ☒ Do not ON your mixer grinder with the damaged wire cord.
- ☒ 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 objects.
- ☒ Do not run the mixer grinder for more than 30 minutes at a stretch. Stop for 10 minutes before starting again.
- ☒ Don't insert finger or any other object when the machine is in operation or connected with supply mains.
- ☒ Never lay any thin plastic sheet or cloth under the base unit. It may get suck in and block the ventilation provided in the base.
- ☒ This appliance should not be used 2000 meters above the sea level.
- ☒ Avoid filling or cleaning the jars using hands when the appliances is in operation.
- ☒ Never load the jar with ingredients beyond the maximum level (see guide to function for **Standard recipes** details).

IMPORTANT TIPS

1. Before first use and after a long non usage, ensure that the motor shaft rotates freely. Roate the motor shaft through coupler by hand to ensure smooth rotation (See Fig. 1).
2. Before using the jar, ensure that the jar shaft rotates freely through the jar coupler by hand (See Fig. 2).
3. In case of overload, the motor will stop automatically. To restart, reduce the load in the jar first, then press the red button of the overload relay switch located at the base of the mixer grinder after 2 minutes (See Fig. 3) and start operating the appliance as usual.
4. Press and hold the lid during operation (See Fig. 4).

MOTOR SHAFT

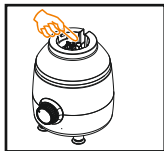


FIG 1

JAR SHAFT



FIG 2

OLP SWITCH

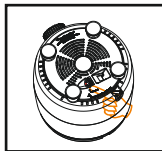


FIG 3

HOLDING JAR



FIG 4

SALIENT FEATURES

- Aesthetically designed body made of shock proof ABS material.
- A sturdy 1000 Watts universal motor helps to grind faster.
- Dynamically micro balanced rotor for low-noise, low vibration and efficient performance.
- Ergonomically designed unbreakable Polycarbonate transparent Juicer Jar with pusher for fine extraction of juice. **(This jar included in 4J Model only)**
- Exclusively designed stainless steel jars and ss polished blades to suit different grinding applications.
- Equipped with an overload protection switch to protect the motor and appliance.
- Suspended motor rubber boot for vibration free running.
- Vacuum rubber legs for better grip on the surface.
- Easy to operate, clean and maintain.
- Conforms to Indian Standard IS 4250.

MARKING INSTRUCTIONS

1. Rated power input: 1000 W
2. Wire cord marking: Making 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 person (including children) with reduced physical sensor or mental capabilities or lack of experience and knowledge unless they have given supervision or instruction concerning use of the appliances by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
4. Total 30 Minutes (Max.), Continuous ON for 5 Minutes (Max.), OFF time 2 Minutes (Min), Rest time 45 Minutes.
5. Replacement cord instructions: If the wire cord is damaged, it must be replaced by the manufacturer or its service agent.
6. Motor: 1000 W Universal Motor.

WARRANTY TERMS & CONDITIONS

Butterfly Gandhimathi Appliances Limited (hereinafter referred to as the “Company”) offers limited warranty on the Mixer Grinder (hereinafter referred to as the “Product”) for repairing or replacing parts free of cost against manufacturing defects (hereinafter referred to as “Warranty”). This Warranty is valid for a period of 2 (two) years on product and 5 (five) years on motor from the date of purchase (hereinafter referred to as the “Warranty Period”), subject to the following terms and conditions:

1. This Warranty is valid only if this Warranty Card is properly filled, duly signed and stamped by Company's Authorised Dealer at the time of purchase. At the time of raising any claim under the Warranty, the purchaser must produce such signed and stamped Warranty Card along with the original physical copy of purchaser / customer's copy bill.
2. The Warranty Period starts from the date of first purchase from Company's Authorised Dealer only.
3. Replacement of spares such as rubber ring, coupler, shaft, blade, carbon brush, juicer & extractor, bush, breaking or cracking of lids and handle are not covered by the Warranty, as these parts are subjected to regular wear and tear and hence replacements of these parts shall be chargeable.
4. The decision of repair or replacement of parts would be solely at the discretion of the Company.
5. The Product must be used and operated as per all the normal precautions and maintenance in accordance with the instructions for use recommended by the Company, even during the Warranty Period.
6. The Product should not have been repaired, tampered or altered by any agency or person other than the authorised company personnel or the service centres, even during the Warranty Period. In such cases, the Warranty shall not be applicable.
7. The Product must not be shifted from place to place frequently and / or handled roughly, even during the Warranty Period. In such cases, the Warranty shall not be applicable.
8. This Warranty is not applicable if the Product is fitted with spurious or non-Company parts, even during the Warranty Period.
9. Any costs incurred in carrying the Product to and fro the Company's premises or authorised service centre for repair /service shall be exclusively borne by the purchaser / customer.
10. While the Company will make every effort to carry out repairs at the earliest, it is however made expressly clear that the Company is under no obligation to do it in a specified period of time.
11. The decision of the Company will be final and binding with regard to the Warranty and the Warranty Period and no changes / claims will be entertained in this regard.
12. The Company reserves the right to retain any part at its authorised service centre or at its workshop and affect repairs / replacement of parts.

WARRANTY TERMS & CONDITIONS

13. The Company's obligation under the Warranty shall be limited to repair or providing replacement of defective parts only during the Warranty Period. Any repair or replacement beyond the Warranty Period shall be chargeable as per prevailing rates offered by the Company.
14. The Warranty shall automatically conclude on the expiry of the Warranty Period including even when the Product may not be in use for any time during the Warranty Period for any reason whatsoever.
15. The Warranty Period shall not be extended in any case or against any consideration or any monetary payment whatsoever.
16. In case any services including repairing the motor / dismantling the blades / removing the blocks, making any adjustments or normal inspection etc. are required to be performed by the purchaser / customer, such services shall be provided by the Company's personnel as per the charges prevailing at that point of time.
17. The Product shall be strictly used for domestic purposes only and in accordance with this instruction manual provided by the Company.
18. Any loss or damage or defects caused to the Product or any parts thereof arising out of or resulting from any of the following reasons will not be covered under the Warranty:
 - a. Any misuse caused due to (but not limited to) handling, negligence, accident or unauthorized/ faulty installation.
 - b. Improper maintenance of the Product by not abiding by the Company's printed User Manual.
 - c. Dirt, lime-scale or aggressive cleaning chemicals.
 - d. Un-authorized alterations to the Product.
 - e. Normal wear & tear.
 - f. Causes beyond control like lightning, acts of God etc.,
 - g. Caused due to transportation or shifting of the Product.
19. This Warranty shall not cover any consequential or resulting liability, damage or loss to property or life arising directly or indirectly out of any defect in the Company Products.
20. All disputes are subject to Chennai jurisdiction only.
21. The Company reserves the right to change, amend, suspend, shorten, modify, withdraw, discontinue, extend or cancel these terms and conditions at any time without any prior notice and the purchaser / customer, the purchaser / customer shall not be entitled to claim any damages or any kind of compensation from the Company subsequent to such change.

TROUBLE SHOOTING

PROBLEM	REASON	WHAT TO DO
• Unit does not start	• No power supply • Plug not properly inserted • Overload switch has tripped	• Check mains • Insert plug properly in socket • Press the red button switch to reset
• Unit start but halts suddenly while operating	• Excess load in the jar • Obstruction for the blade to rotate in the jar	• Remove the excess load • 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 • During wet grinding the blade rotates without cutting the ingredient • Jar coupler is loose • Blade shaft / jar bush worn out	• Fix the jar properly • Switch off the unit, stir the content by the spatula and add some water, then use • Tighten the coupler & use • Contact service centre
• Material overflows from the jar lid	• Lid and lid ring not fitted properly • Excess liquid	• Fit properly. If required replace the lid ring • 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 • Over loading • Ventilation blocked • External heat source	• Operate between 200V to 240V, 50Hz AC • Avoid adding excess material in the jar • Clear the vent using dry brush • 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 DEALER / CUSTOMER CARE CENTRE.



For assistance / complaints contact
Customer Care Executive:

Butterfly Gandhimathi Appliances Limited,

No: 143, Pudupakkam Village,
Vandalur – Keelambakkam Road,
Chengalpattu District – 603 103.
Tamil Nadu, India.

Customer Care: 9362 01 9362

Email: service@butterflyindia.com

Web: www.butterflyindia.com