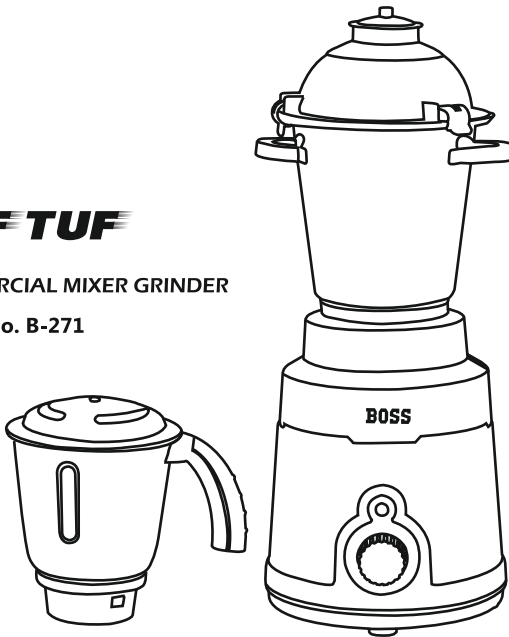


# BOSS®



COMMERCIAL MIXER GRINDER

Model No. B-271



HEAVY DUTY  
UNIVERSAL MOTOR



DOUBLE SEALED  
BALL BEARING MOTOR



3 VARIABLE SPEED  
WITH INCHER

6 Months Warranty on Motor • Quick & Quality Service

## TECHNICAL SPECIFICATIONS

Model Number	: B-271
Voltage	: 230V 50 Hz, AC single phase
Motor Power	: 1000 W
Insulation	: Class F
Rating	: 30 minutes continuous
Motor	: Universal Type
Body Material	: ABS for good strength and Stiffness
Jars Material	: Stainless Steel
Blade Assembly material	: Stainless Steel
Speed	: 3 variable speeds with Incher
Power Cord	: PVC Cable with Molded Plug
Country of Origin	: INDIA

### BLADES

#### WET GRINDING BLADE (Multi-purpose)

Grind dry spices and batter for idli, wadas etc on large scale instantly. For best result, watch the process until the desired consistency is achieved.





#### DRY GRINDING BLADE

Finely grind dry spices, masala, coffee beans, cereal, coriander, turmeric etc



### JAR TYPE & CAPACITY

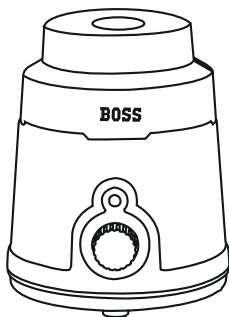
Jar	Maximum Capacity
 Wet Jar (Multi-purpose)	2 litre
 Dry Jar	1 litre

**Caution :** This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge to operate the machine unless supervised or instructed by a person responsible for their safety.

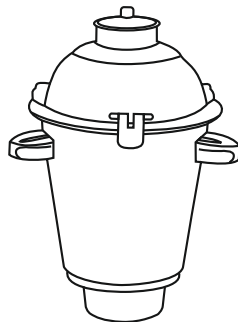
Children should be supervised to ensure that they do not play with the appliance.

At BOSS, product improvement is a continuous process; specifications are therefore subject to change.

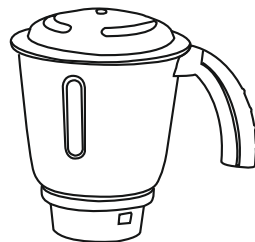
## KNOW YOUR BOSS RUF TUF MIXER GRINDER



Basic Unit



Wet Grinding Jar



Dry Grinding Jar

### DON'Ts

1. Keep the Mixer Grinder at least 6" (150mm) away from the wall
2. Do not touch any part of the mixer or blades when the Mixer Grinder is in motion
3. Do not immerse any part of the Mixer Grinder like base, plug or cord in the water or any other liquids to prevent any electrical hazards
4. Do not place the Mixer Grinder in front of Gas Stove or any electrical heating appliances. Refrain from direct heat or sun.
5. Do not operate without lid and lid cap fixed on the Jar. Never remove lid cap and add solid ingredients, when the motor is running.
6. Do not put your hand inside the Jar, without switching OFF the power supply. Never pull the cord to disconnect.

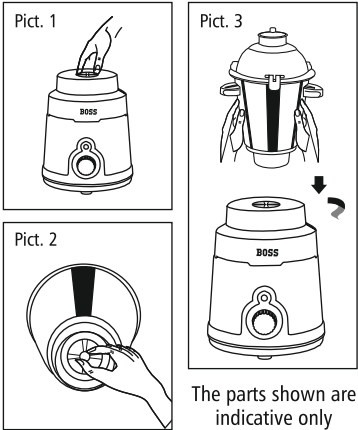
### DO's

1. In case of any failure of your Mixer Grinder, please contact nearest BOSS Customer Care Centre. Never attempt to repair it at home or let any unauthorized person to do so
2. Always unplug from power Socket before fixing, removing attachments and also while cleaning or when not in use
3. Always ensure blade is fitted properly before running. Ensure the Stainless Steel Jar and Lid Cap is fixed properly before operating the Mixer Grinder

# HOW TO USE YOUR BOSS RUF TUF MIXER GRINDER

When operating the Mixer Grinder for the first time or after a long storage or non-usage:

- Rotate the Motor Shaft by hand until it rotates freely & smoothly. (Pict.1) Ensure the unit is not connected to electrical power supply source.
- Before fixing the Jar to the main body, rotate the Jar coupler to ensure that it turns without any inconvenience. (Pict.2)
- Each Jar comes fitted with Aluminum/Plastic base, which has to be fitted in the main body unit. (Pict.3)
- Plug the power cord in the electric supply socket, switch the power ON once everything is fitted properly in place.



## GRINDING INSTRUCTIONS:

<b>Roasted cereals, Raw Rice, Dal, Spices, Masala Powders, etc</b>	<ul style="list-style-type: none"><li>• Ensure Blade, Jar, Lid &amp; Ingredients are totally dry</li><li>• Run on Speed 1 for 30 Sec, 2 for 30 Sec &amp; 3 for 2 minutes</li><li>• For finer powder, grind again for 1 to 2 minutes after waiting for a minute from previous grinding</li></ul>
<b>Idli, Dosa, Uttappam, Appam, Vada etc</b>	<ul style="list-style-type: none"><li>• Soak Rice/Dal for 4 to 5 hours or as required</li><li>• Drain water from Ingredients</li><li>• Run on Speed 1 for 30 Sec, 2 for 30 Sec &amp; 3 for 2 minutes adding water gradually as required.</li><li>• Do not allow batter to get heated up</li></ul> <p><b>Note-</b> While wet grinding tough batter, air bubbles may enter the paste. This will result in the blade rotating freely and an increase in noise. If so, stop, stir the paste and restart</p>
<b>Coconut, Tomato, Coriander, Mint etc Chutney</b>	<ul style="list-style-type: none"><li>• Inch 5 to 7 times to powder Ingredients</li><li>• Add water as required</li><li>• Run on Speed 1 for 30 Sec, 2 for 30 Sec &amp; 3 for 2 minutes</li></ul>

## CLEANING PROCESS

### Cleaning the Mixer Body and Top Lid

1. Clean the Body and Top Lid with a damp cloth and wipe dry
2. Do not use abrasives or water for cleaning

### Cleaning Jars and Blades

1. Fill in ½ litre of water and a teaspoon of any mild cleaning powder
2. Run the grinder on Speed 1 for 30 seconds, leaving the Blade fixed to the Spindle of the Jar
3. Rinse and Dry
4. Always Store Jars in inverted position to allow water to drain off.