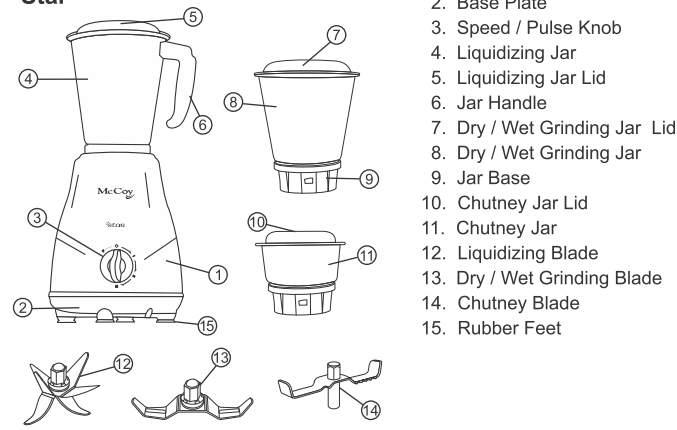


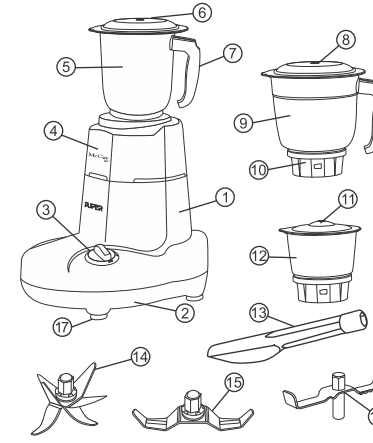
• Product Overview

Star



1. Main Unit
2. Base Plate
3. Speed / Pulse Knob
4. Liquidizing Jar
5. Liquidizing Jar Lid
6. Jar Handle
7. Dry / Wet Grinding Jar Lid
8. Dry / Wet Grinding Jar
9. Jar Base
10. Chutney Jar Lid
11. Chutney Jar
12. Liquidizing Blade
13. Dry / Wet Grinding Blade
14. Chutney Blade
15. Rubber Feet

Super



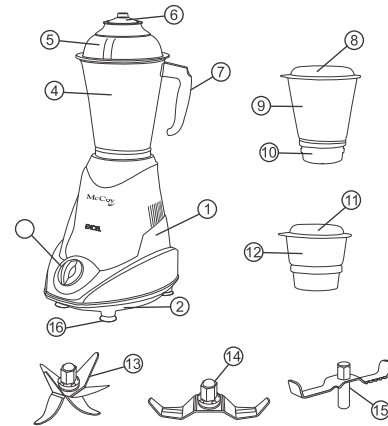
1. Main Unit
2. Base Plate
3. Speed / Pulse Knob
4. Adapter
5. Liquidizing Jar
6. Liquidizing Jar Lid
7. Jar Handle
8. Dry / Wet Grinding Jar Lid
9. Dry / Wet Grinding Jar
10. Jar Base
11. Chutney Jar Lid
12. Chutney Jar
13. Spatula
14. Liquidizing Blade
15. Dry / Wet Grinding Blade
16. Chutney Blade
17. Rubber Feet

Thrill



1. Main Unit
2. Base Plate
3. Speed / Pulse Knob
4. Adapter
5. Liquidizing Jar
6. Dome for Liquidizing Jar
7. Dome Cap for Liquidizing Jar
8. Jar Handle
9. Dry / Wet Grinding Jar Lid
10. Dry / Wet Grinding Jar
11. Jar Base
12. Chutney Jar Lid
13. Chutney Jar
14. Spatula
15. Liquidizing Blade
16. Dry / Wet Grinding Blade
17. Chutney Blade
18. Rubber Feet

Excel



1. Main Unit
2. Base Plate
3. Speed / Pulse Knob
4. Liquidizing Jar
5. Dome for Liquidizing Jar
6. Dome Cap for Liquidizing Jar
7. Jar Handle
8. Dry / Wet Grinding Jar Lid
9. Dry / Wet Grinding Jar
10. Jar Base
11. Chutney Jar Lid
12. Chutney Jar
13. Liquidizing Blade
14. Dry / Wet Grinding Blade
15. Chutney Blade
16. Rubber Feet

Aura



1. Main Unit
2. Base Plate
3. Speed / Pulse Knob
4. Adapter
5. Liquidizing Jar
6. Dome for Liquidizing Jar
7. Dome Cap for Liquidizing Jar
8. Jar Handle
9. Lid for Dry / Wet Grinding Jar
10. Dry / Wet Grinding Jar
11. Jar Base
12. Chutney Jar Lid
13. Chutney Jar
14. Spatula
15. Liquidizing Blade
16. Dry / Wet Grinding Blade
17. Chutney Blade
18. Rubber Feet

Turbo



1. Main Unit
2. Base Plate
3. Speed / Pulse Knob
4. Adapter
5. Liquidizing Jar
6. Dome for Liquidizing Jar
7. Dome Cap for Liquidizing Jar
8. Safety Clip
9. Jar Handle
10. Dry / Wet Grinding Jar Lid
11. Dry / Wet Grinding Jar
12. Jar Base
13. Chutney Jar Lid
14. Chutney Jar
15. Spatula
16. Blending Blade
17. Liquidizing Blade
18. Dry / Wet Grinding Blade
19. Chutney Blade
20. Blending Jar Lid
21. Cap for Blending Jar Lid
22. Blending Jar
23. Fruit Filter
24. Rubber Feet

• Technical Specifications

	Star	Excel	Super	Aura	Thrill	Turbo
Wattage	500W	500W	550W	750W	750W	750W
Voltage	230V, 50Hz AC	230V, 50Hz AC	230V, 50Hz AC	230V, 50Hz AC	230V, 50Hz AC	230V, 50Hz AC
Protection Class				Class I	Class I	Class I
Class of Insulation	F Class	F Class	F Class	F Class	F Class	F Class
Motor Type	Universal	Universal	Universal	Universal	Universal	Universal
Speed (at No Load)	20000 RPM (Aprx)	20000 RPM (Aprx)	20000 RPM (Aprx)	20000 RPM (Aprx)	20000 RPM (Aprx)	20000 RPM (Aprx)
Operating Cycle	30 min. (5 min. ON, 2 min. OFF)	30 min. (5 min. ON, 2 min. OFF)	30 min. (5 min. ON, 2 min. OFF)	30 min. (5 min. ON, 2 min. OFF)	30 min. (5 min. ON, 2 min. OFF)	30 min. (5 min. ON, 2 min. OFF)
No. of Speeds	Three + Pulse	Three + Pulse	Three + Pulse	Three + Pulse	Three + Pulse	Three + Pulse
Overload Protector	Resettable Type OLP 250V 50Hz. 2.2 AMPS.	Resettable Type OLP 250V 50Hz. 2.2 AMPS.	Resettable Type OLP 250V 50Hz. 2.2 AMPS.	Resettable Type OLP 250V 50Hz. 3.2 AMPS.	Resettable Type OLP 250V 50Hz. 3.2 AMPS.	Resettable Type OLP 250V 50Hz. 3.2 AMPS.
Power Supply Cord & Plug	PVC Cable Wire, 6A. 2 Pin moulded Plug	PVC Cable Wire, 6A. 2 Pin moulded Plug	PVC Cable Wire, 6A. 2 Pin moulded Plug	PVC Cable Wire, 6A. 3 Pin moulded Plug	PVC Cable Wire, 6A. 3 Pin moulded Plug	PVC Cable Wire, 6A. 3 Pin moulded Plug
Housing Material	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic
No. of Jars	3	3	3	3	3	4
Liquid Jar & Capacity	1.1 Ltrs, Stainless Steel	1.1 Ltrs, Stainless Steel	1.5 Ltrs, Stainless Steel	1.5 Ltrs, Stainless Steel	1.5 Ltrs, Stainless Steel	1.5 Ltrs, Stainless Steel
Dry Jar & Capacity	0.8 ltrs, Stainless Steel	0.8 ltrs, Stainless Steel	1.0 ltrs, Stainless Steel	1.0 ltrs, Stainless Steel	1.2 ltrs, Stainless Steel	1.2 ltrs, Stainless Steel
Chutney Jar & Capacity	0.3 ltrs, Stainless Steel	0.3 ltrs, Stainless Steel	0.4 ltrs, Stainless Steel	0.4 ltrs, Stainless Steel	0.5 ltrs, Stainless Steel	0.5 ltrs, Stainless Steel
Blending Jar & Capacity	-	-	-	-	-	1.25 ltrs, Polycarbonate with Fruit Filter
Lid Type	Polypropylene	Polypropylene	Polypropylene	Polypropylene	Polycarbonate / Polypropylene	Polypropylene
No. of Blades (Fixed)	3	3	3	3	3	4
Blade Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Spatula	-	-	Provided	Provided	Provided	Provided

• Before you Operate

1. Rotate the motor shaft by hand to ensure that it turns freely and smoothly. Make sure that unit is not connected to electric supply source.
2. Before fixing the jar attachments to the main unit rotate the jar coupler by hand to make sure that it turns freely.
3. Mount the jar on the unit only after you feed the ingredients. Do not burden motor with loads more than what is recommended.
4. For mounting, place the jar on the motor unit and slightly turn the jar clockwise until the jar fits the slot of main unit.
5. Secure the lid before running the mixer.

Note: Lid of the jars must be held by hand during the operation. Some mixer models are provided with safety clip also. Lock the lid using safety lock.*

Operations

1. Plug the cord wire to the wall outlet and switch it on.
2. Set the speed now to a desired setting starting from 1. You can also use pulse (P) position to accelerate the process of blending.
3. Do not run the appliance for more than 3 minutes at a time, minimum 2 minute rest period is required.
3. Turn the speed selector to O/off position once the mixer has been blended to your desired consistency.
4. Turn the jar counter clockwise to remove the jar. Open the lid and transfer the grinded material to clean utensil.

Dear Customer,

Congratulations! now you are the proud owner of McCoy Mixer Grinder. It is innovatively designed with safety features and technology.

Your Mixer Grinder is manufactured under stringent quality control norms to give you a world class product with years of trouble free operation.

This manual will answer all your queries and do away with all your doubts. We have provided a detailed description of your McCoy Mixer Grinder and precise instruction for installation, operation and maintenance.

Please read this instruction manual carefully before using the product and keep it carefully for future reference.

We promise you Happiness with McCoy.

To get more updates on our products please register your product on our mobile app

Please read the instruction manual carefully before use and safekeeping.

• Jar Recommendation for Optimum Result

Jar Type	Function	Example	Recommended Quantity	Recommended Speed
Blending Jar	Blending & Liquidizing	Fruit juices, soups, (Juicing of seeded fruits with or without extractor.)	Min: Upto blade level Max: 2/3 of the Jar	Pulse, 1
Liquid Jar	Liquid Grinding	Milk Shakes, Lassi, Juices, Butter Milk, Purees, Pineapple Juice	Min: Upto blade level Max: 2/3 of the Jar	1 & 2
Dry Jar	Dry Grinding/Wet Grinding	Turmeric, Rayee Seeds, Coriander Seeds, Sugar, Nuts, Roasted Coffee Beans, Pulses, Masala, Rice, Soaked Rice (1/3)	Min: Upto blade level Max: 1/2 of the Jar	2 & 3
Chutney Jar	Dry Grinding	Sugar, Coffee Beans, Spices, Condiments, Nuts	Min: Upto blade level Max: 1/2 of the Jar	2 & 3
	Wet Grinding	Ginger Garlic Paste, Masala Paste, Chutney, Poppy Seed Paste, Mint Coriander Chutney	Min: Upto blade level Max: 1/2 of the Jar	2 & 3

• Auto Overload Protection:

- The Mixer is provided with resetting type Over Load Protector (OLP) protect the motor from burning when the jar is over loaded or the liquid is too viscous, the OLP trips and the motor stop automatically.



- In such an eventuality, the main unit is switched off.
- When this happens, remove the jar from unit and reduce the quantity of material being ground or add some water.
- To restart, press the OLP button located at the bottom of the mixer base after 2-3 minutes.
- Wait for a while to allow the motor to cool down and then start your mixer grinder again.

• Standard Recipes

Sr.	Recipe	Quantity	Time
1	Urad Daal	For 1.5L & above jar capacities: 200g + 450 ml water soaked for 12 hrs. As and when needed 90 ml. water can be added. For 1.25L & lesser capacity: 166g + 375 ml water soaked for 12 hrs. As and when needed 75 ml. water can be added.	3 min.
2	Parboiled Rice	For 1.5L & above jar capacities: 200g + 225 ml water soaked for 12 hrs. As and when needed 45 ml. water can be added. For 1.25L & lesser capacity: 166g + 188 ml water soaked for 12 hrs. As and when needed 38 ml. water can be added.	3 min.
3	Lassi	For 1.75L: 400g curd + salt / sugar (as per taste) For 1.5L & lesser jar capacities: 300g curd + salt / sugar (as per taste)	1 min.
4	Banana Shake	For 1.75L : 4 Pcs Banana + 50 ice-cream (optional) + 700 ml milk (sugar as per taste) For 1.5 L & lesser jar capacities: 3 Pcs banana + 50 g Ice-cream (optional) + 500ml milk (sugar as per taste)	3 min.
5	Tomato Puree	For 1.75L : 350g medium sized tomatoes cut in 4 pieces. For 1.5L & lesser jar capacities: 250g medium sized tomatoes cut in 4 pieces.	2 min.
6	Wet Masala	For 0.3L & 0.4L: 100g onion + 60g tomato	2 min.
7	Ginger garlic paste	For 0.3 L & 0.4L: 80g ginger + 80g garlic	2 min.
8	Turmeric	For 1.25L & above jar capacities: 300g of assorted spices roasted and cooled. For 1.0L & lesser jar capacities: 250g of assorted spices roasted and cooled.	3 min.

• Caring Your Mixer

Make sure the Mixer Grinder is at "O/OFF" position and the plug is disconnected from outlet before putting on or taking off any part during cleaning/maintenances.

Store the appliance in a dry place.

Cleaning of Jars:

- After the use unlock the jar, pour out the contents into a clean utensil.
- Half fill the jar with little warm water and a teaspoon of liquid soap, close the lid and run it on the main unit at 1st position for about 30 seconds. This dislodges the food particles lodged inside the jar. Pour out the soap solution; wash the jar under running tap water.
- Wipe and dry with a clean cloth.
- Alternatively use a soft brush to clean the jar under running tap water. Wipe and clean the rubber gasket and blade assembly.

Cleaning the Main Unit:

Never immerse unit in water for cleaning. Wipe and clean the outer surface with a dry or slightly damp cloth. Dry it with soft cloth.

• Important Precautions



Before using the McCoy electrical appliance, please read all the instructions carefully and follow basic precautions mentioned below. This product is designed and intended for household use only. Even if you are familiar with the product then also place it handy for ready references.

- After unpacking the unit and before any use, make sure the mechanical parts of the unit and all its attachments are not damaged.
- Before connecting the appliance make sure that the mains voltage complies with the voltage specified.
- Do not operate any McCoy appliance with a damaged cord or plug in any manner. Return appliance to the nearest authorized service facility for repair. Only McCoy or its authorized service center can replace any damaged components.
- Do not spill water on basic unit. In case it happens please get it checked from the service personnel before operating.
- Never keep mixer on wet surface, without the anti-slip feet removed or as it may cause an electrical shock. Keep at a suitable height on a flat surface for easy operation.
- Do not touch the moving parts and blades during operation as they revolve at high speed and may cause injury. Ensure fingers are kept well away from moving parts.
- Handle the blade with care to avoid injuries as it is very sharp.
- Do not attempt to attach or remove the blades or jars when the motor is on.
- Never exceed the maximum level when working with liquids.
- Do not use appliance on top of a cloth or plastic sheet under basic unit as it may get sucked up and block the ventilation holes in the bottom during operation.
- Place the appliance/cord wire away from direct heat and sunlight and hot surfaces like electrical hot plates, hot gas, gas burners, heat oven etc.
- Do not operate the mixer with an empty jar or overload conditions.
- To protect against any electric risk, do not immerse the basic unit in water or any other liquids.
- Always use the spatula for scraping off the contents from the sidewall of jars.
- Always switch off and unplug the appliance after use, not in use, cleaning or carrying out any maintenance of the appliance.
- The appliance cannot be used for blending hard substance; otherwise the blade could be blunted. Do not blend hot liquids.
- Do not leave the product unattended when it is operational.
- This appliance is not intended for used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervised.
- Never use accessories or parts not made by McCoy this will void the warranty.
- Do not run the mixer for more than 30 minutes continuously as it may affect the life of the appliance.
- The jars are not intended to be used for storage.

- Keep the mixer grinder at least 6 inches away from the wall.
- When using extension cord with your product make sure that the extension cord is correctly wired and rated for its use.
- Don't Grasp the plug and pull out to disconnect.
- Do not drop the main unit or jars.
- Give a break of at least two minute after continuous Dry Grinding of 3 minutes.
- Do not use the mixer for ice crushing or grinding raw Meat.
- Before running the machine ensures that the jars and lids are firmly placed and locked.
- While dry grinding the jar may get heated up due to friction. Don't worry it has nothing to do with the motor.
- The cable is short to prevent accidents. Do not use an extension cord.
- Ensure the cord does not come into contact with sharp edges.
- Do not try to repair the appliance yourself or without the intervention of a qualified engineer.
- In the event of a fault, repairs should only be carried out by a qualified engineer.
- Never try to put out a fire or flames with water: turn off the appliance and remove the plug from the socket and smother the flames with a fire blanket or other appropriate cover.
- Check that the bowl is correctly positioned and locked into its base before you start using the appliance with its accessories.
- Let the appliance cool down before cleaning.
- Do not place objects on top of the appliance.
- Do not use harsh detergents or sharp objects to wash or remove residue from the bowl.

• Trouble Shooting

PROBLEM	POSSIBLE CAUSE/REASON	HOW TO FIX
Unit does not start	No power supply	Ensure power supply
	Wire cord loose	Plug in properly
Mixer Grinder Stops suddenly during usage	Overload due to excess grinding material	Switch off the electrical supply. Reduce the amount of grinding material and press overload button to reset
Vibration	Uneven platform	Place unit on a flat surface
Mixer-grinder generates abnormal noise	Blade assembly is loose	Tighten dome nut of the blade assembly
	Coupler is loose	Tighten the coupler
	Jar is not locked properly	Lock the jar properly
Leakage from jar base	Sintered bush / spindle worn out	Contact service centre
Leakage from jar top	Lid gasket is not set properly	Set the Lid Gasket properly
	Excess water	Reduce the volume of water
The result / performance is not satisfactory	Size of the ingredient is not proper	Cut/ break down the ingredients in to appropriate size
	Overloading Jar	Fill the jar up to recommended quantity
	Wrong jar/ Blades used	Ensure that you are using the jar/blades for its right intended purpose
Burning smell from the unit	Motor may be burnt	Contact service centre

SERVICE CENTER ACROSS INDIA

Sr. No.	City / Town	Sr. No.	City / Town	Sr. No.	City / Town
Maharashtra		Madhya Pradesh		West Bengal	
1	Ahmednagar	1	Bhopal	1	Asansol
2	Akola	2	Dhar	2	Bankura
3	Aurangabad	3	Gwalior	3	Hoogly
4	Dhule	4	Indore	4	Howrah
5	Jalgaon	5	Jabalpur	5	Kolkata
6	Jalna	6	Katni	6	Malda
7	Karad	7	Ratlam	7	Purulia
8	Kolhapur	8	Sagar	8	Siliguri
9	Nagpur	9	Satna	Andhra Pradesh / Telangana	
10	Nanded	10	Ujjain	1	Azilsabad
11	Nandurbar / Pimpalnar	Haryana		2	Anantapur
12	Nasik	1	Bhiwani	3	Begampet (Hyderabad)
13	Pimpri Chinchwad	2	Bhadurgarh / Jajjar	4	East Godhvari
14	Pune	3	Faridabad	5	Guntur
15	Raigad	4	Gurgaon	6	Hyderabad
16	Ratnagiri	5	Khalhal/Yamuna Nagar/Karnal	7	Kadapa
17	Sangli	6	Kurukshetra / Ambala	8	Khammam
18	Sindhudurg / Kudal	7	Mahendragad	9	Kharim Nagar
19	Solapur	8	Rewari	10	Kukat Pali (Hyderabad)
20	Uaruli Kanchan / Baramati	9	Rohtak / Jind / Bhiwani	11	Kurnool
21	Yavatmal	10	Sirsa	12	Malkajiri (Hyderabad)
Mumbai		11	Sonapat	13	Mansoorabad
1	Kalyan	Punjab		14	Nalgonda
2	South Mumbai	1	Amritsar	15	Nizamabad
3	West Mumbai	2	Ferozpur	16	Old City (Hyderabad)
4	Navi Mumbai	3	Ludhiana	17	Ongolu
Goa		4	Mandi	18	Secunderabad
1	Goa	5	Pathankot	19	Srikakulam
Gujarat		6	Una	20	Tirupati
1	Ahmedabad East	J&K		21	Vijayawada
2	Ahmedabad West	1	Jammu	22	Vijyanagaram
3	Anand	Uttar Pradesh		23	Vishakapatnam
4	Ankleshwar	1	Allahabad	24	Warangal
5	Baroda	2	Bareilly	25	West Godhvari
6	Bhavnagar / Amreli	3	Deoria	Karnataka	
7	Bhuj	4	Ghaziabad	1	Bengaluru
8	Gandhinagar	5	Kanpur	2	Bellary
9	Godhra	6	Lucknow	3	Bijapur
10	Himmatnagar	7	Varansi	4	Gulbarga
11	Jamnagar	Uttarakhand		5	Hubi
12	Mehsana	1	Dehradun	6	Tumkur
13	Palanpur	2	Kashipur	7	Udipi
14	Rajkot	Odisha		Kerala	
15	Surat / Vapi	1	Balanagir	1	Alappuzha
Rajasthan		2	Berhampur	2	Idukki
1	Ajmer	3	Bhubaneswar	3	Kannur
2	Bikaner	4	Jeypore	4	Kasargod
3	Ganganagar	5	Nayagad	5	Kochi
4	Jodhpur	6	Sambalpur	6	Kollam
5	Jaipur	Bihar		7	Kottayam
6	Kota	1	Patna	8	Kozhikode
7	Pali	2	Purnia	9	Mallapuram
8	Sikar	Jharkhand		10	Palakkad
9	Udaipur	1	Jamshedpur	11	Palhananthitta
Delhi		2	Ranchi	12	Thiruvananthapuram
1	East & Central Delhi	Tamil Nadu		13	Thirissur
2	North Delhi	1	Chennai	14	Wayanad
3	South Delhi	2	Madurai		
4	West Delhi				

Marketed by:
CANBARA INDUSTRIES PVT. LTD.
SSAS Complex, Lekhranj Devraj Industrial Estate,
Kherani Road, Sakinaka, Andheri (E), Mumbai - 400 072, INDIA

Follow us @McCoy Appliances

