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Wonderchef Galaxy 750W (Model 63154820)

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Wonderchef Galaxy Mixer Grinder 750W

User Manual for Model 63154820

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1. INTRODUCTION AND OVERVIEW

Thank you for choosing the Wonderchef Galaxy Mixer Grinder 750W. This appliance is designed for efficient and versatile grinding, mixing, and blending tasks in your kitchen. It features a powerful 750W 100% copper motor, ensuring heavy-duty performance and durability. The unique tower shape provides enhanced stability during operation. This model comes with four high-quality stainless steel jars, each designed for specific culinary needs.



Image 1.1: The Wonderchef Galaxy Mixer Grinder 750W, showcasing its design and multiple jars.

The mixer grinder is equipped with super-sharp stainless steel blades for precise results and jar lid-locks for hands-free operation, enhancing convenience and safety. Its low-noise functioning ensures a more pleasant cooking environment. The concealed bush design prevents contamination, maintaining hygiene during food preparation.

2. IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prevent damage to the appliance or injury, please read and follow these safety guidelines:

- Always ensure the mixer grinder is placed on a stable, flat, and dry surface before use.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils out of the jar during operation to prevent injury and damage to the blades.
- Ensure the jar lid is securely locked in place before starting the appliance.
- Unplug the appliance from the power outlet when not in use, before cleaning, or when changing accessories.
- Do not operate the mixer grinder with a damaged cord or plug, or if the appliance malfunctions or is dropped. Contact customer support for assistance.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Avoid overloading the jars. Refer to the maximum capacity markings on each jar.
- Allow the motor to cool down between cycles, especially during heavy-duty grinding, to prevent overheating. The motor has a 30-minute rating (5 min on, 2 min off, for 6 cycles).

3. SETUP

Before first use, unpack all components and ensure all parts are present and undamaged. The package includes one motor unit and four stainless steel jars.

3.1 Components Overview

- **Motor Unit:** The main power unit with a 750W copper motor and speed control knob.

- **Blending Jar (1.5 Litres):** For juices, smoothies, and liquid preparations, often with a fruit filter.
- **Wet Grinding Jar (1.5 Litres):** For wet pastes, batters, and purees.
- **Dry Grinding Jar (1 Litre):** For dry spices, grains, and powders.
- **Chutney Jar (0.4 Litre):** For small quantities of chutneys and dips.



Image 3.1: The four stainless steel jars included with the mixer grinder.

3.2 Initial Cleaning

Before using the appliance for the first time, wash all jars, lids, and blades with warm soapy water. Rinse thoroughly and dry completely. Wipe the motor unit with a damp cloth.

3.3 Assembly

1. Place the motor unit on a clean, dry, and stable countertop. The strong suction feet will help secure it.
2. Select the appropriate jar for your task.
3. Place the jar onto the motor unit, aligning the grooves on the jar base with the coupler on the motor unit. Turn the jar clockwise until it locks securely into place.
4. Add your ingredients to the jar, ensuring not to exceed the maximum fill line.
5. Place the lid firmly onto the jar and engage the lid-locks for hands-free operation.

4. OPERATING INSTRUCTIONS

The Wonderchef Galaxy Mixer Grinder is designed for ease of use, offering efficient processing for various ingredients.

4.1 General Operation

1. Ensure the mixer grinder is correctly assembled with the desired jar and ingredients.
2. Plug the power cord into a suitable electrical outlet.
3. Turn the speed control knob to the desired setting. The appliance features 3-speed controls and a pulse function.
4. For continuous operation, select speeds 1, 2, or 3. For short bursts of power, use the pulse function by turning the knob to 'P' and releasing.
5. Monitor the consistency of your ingredients. If needed, stop the appliance, unplug it, and scrape down the sides of the jar before continuing.
6. Once grinding/blending is complete, turn the knob to 'OFF' and unplug the appliance.
7. Wait for the blades to stop completely before removing the lid and then the jar from the motor unit.



Image 4.1: Operating the speed control knob for precise blending and grinding.

4.2 Hands-Free Operation

The jar lid-locks allow for convenient hands-free operation, particularly useful for dry grinding and blending tasks. Ensure the lid is securely fastened and the locks are engaged before starting the mixer grinder.



Image 4.2: Engaging the lid lock for secure, hands-free operation.

4.3 Recommended Usage for Jars

- **Blending Jar:** Ideal for milkshakes, smoothies, fruit juices (using the filter attachment), and purees.
- **Wet Grinding Jar:** Perfect for idli/dosa batter, coconut paste, and other wet preparations.
- **Dry Grinding Jar:** Use for grinding dry spices, coffee beans, rice, and other grains into powders.
- **Chutney Jar:** Suitable for small quantities of chutneys, ginger-garlic paste, and other fine grinding tasks.



Image 4.3: Examples of various preparations possible with the Wonderchef Galaxy Mixer Grinder.

5. MAINTENANCE

Proper cleaning and maintenance will extend the life of your Wonderchef Galaxy Mixer Grinder.

5.1 Cleaning the Jars and Blades

- 1. Always unplug the appliance before cleaning.
- 2. Remove the jars from the motor unit.
- 3. Wash the jars, lids, and blades with warm soapy water. Use a brush for thorough cleaning of the blades, exercising caution as they are sharp.
- 4. Rinse all parts thoroughly with clean water.
- 5. Dry all components completely before storing or reassembling.
- 6. **Note:** The jars and blades are **not dishwasher safe**. Hand washing is recommended.



Image 5.1: Visual representation of easy cleaning and maintenance features.

5.2 Cleaning the Motor Unit

- Wipe the exterior of the motor unit with a soft, damp cloth.
- Do not use abrasive cleaners or scourers, as they may damage the surface.
- Ensure no water enters the motor unit.

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5.3 Storage

Store the mixer grinder and its accessories in a clean, dry place, away from direct sunlight and moisture.

6. TROUBLESHOOTING

If you encounter any issues with your Wonderchef Galaxy Mixer Grinder, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Appliance does not start	Not plugged in; Power outage; Jar not properly locked; Overload protector tripped.	Check power connection; Ensure jar is securely locked; Reduce load and wait 2-3 minutes for motor to cool and reset.
Excessive noise during operation	Jar not seated correctly; Overloading; Dry grinding without sufficient liquid (for wet grinding jars).	Re-seat the jar; Reduce ingredients; Add appropriate liquid for wet grinding.

Problem	Possible Cause	Solution
Motor stops during operation	Overload protector tripped due to excessive load or continuous use.	Turn off, unplug, remove some ingredients, and wait for 2-3 minutes for the motor to cool and reset. Restart.
Ingredients not grinding properly	Insufficient liquid (for wet grinding); Overloading; Blades are dull (unlikely for new product).	Add more liquid; Reduce quantity; Ensure blades are clean and free of debris.

If the problem persists after following these steps, please contact Wonderchef customer support.

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7. SPECIFICATIONS

Feature	Detail
Brand	Wonderchef
Model Name	Galaxy
Model Number	63154820
Colour	Black & Grey
Wattage	750 Watts
Voltage	230 Volts
Motor Type	100% Copper Motor
Number of Jars	4 Stainless Steel Jars
Jar Capacities	Blending Jar: 1.5 Litres, Wet Grinding Jar: 1.5 Litres, Dry Grinding Jar: 1 Litre, Chutney Jar: 0.4 Litre
Material	Plastic (body), Stainless Steel (jars, blades)
Controls Type	Knob Control (3 Speeds + Pulse)
Special Features	Built-in Grinder, Hands-free operation with lid-locks, Low-noise functioning, Strong suction feet
Product Dimensions (D x W x H)	20.5D x 20W x 25H Centimeters
Item Weight	4.5 Kilograms
Dishwasher Safe	No
Country of Origin	India

8. WARRANTY AND SUPPORT

8.1 Warranty Information

The Wonderchef Galaxy Mixer Grinder comes with a **5-year warranty**. This warranty covers manufacturing defects and ensures reliable performance under normal household use. Terms and conditions apply. Please retain your purchase receipt for warranty claims.



Image 8.1: The Wonderchef reliable service and warranty seal.

8.2 Customer Support

For any queries, assistance, or warranty claims, please contact Wonderchef customer support:

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- **Phone:** 18602660788
- **WhatsApp:** 7070595959
- **Manufacturer:** Wonderchef Home Appliance Pvt. Ltd.

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Related Documents - Galaxy 750W (Model 63154820)

	Wonderchef Nutri-blend with Big Mixer Jar User Manual User manual for the Wonderchef Nutri-blend with Big Mixer Jar, detailing important safeguards, parts, operating instructions for blending and grinding, cleaning, maintenance, storage, and specifications.
	Wonderchef Nutri-blend CKM Complete Kitchen Machine User Manual Comprehensive user manual for the Wonderchef Nutri-blend CKM Complete Kitchen Machine. Includes important safety guards, parts diagram, operating instructions for blending, grinding, juicing, and chopping, cleaning and maintenance guidelines, and detailed specifications.