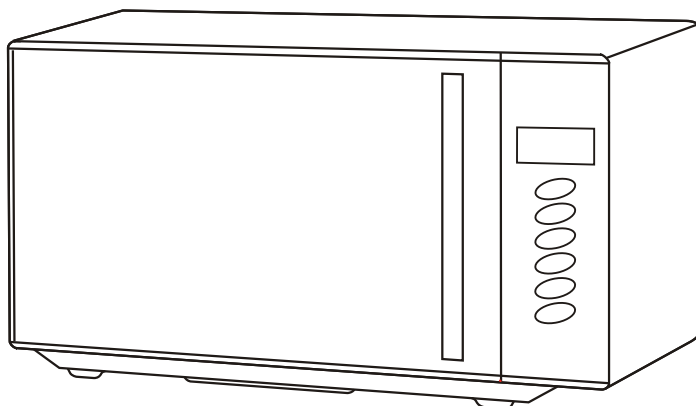




## OWNER'S MANUAL



MICROWAVE : KT20GBB3

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Please read this instruction manual carefully before operating your machine. Retain it for future reference.  
Record model name & serial number of the machine. Please quote this information when you require service.



Dear Kenstar customer,

Thank you for choosing Kenstar Microwave Ovens. As the proud owner of Kenstar microwave oven, you are now entitled to our exclusive cookery classes that'll help you prepare lip smacking delicacies in your microwave and serve your family a platter of good health. What's more, you'll also get some tips on maintaining and cleaning your oven.

To participate in these classes, please contact your nearest branch.\*

# DURA CHEF

SERIES OF MICROWAVE OVENS

\*Branch numbers at the backside of manual.



Complimentary  
Cookery Class  
Coupon



**Class 3**

Complimentary  
Cookery Class  
Coupon



**Class 2**

Complimentary  
Cookery Class  
Coupon



**Class 1**



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## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

1. Do not attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the
  - a) Door (bent),
  - b) Hinges and latches (broken or loosened),
  - c) Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except properly qualified service personnel.

## SPECIFICATIONS

Model	KT20GBB3
Power Supply	230V~50Hz,
Power Consumption (Microwave)	1080 W
Power Consumption (Grill )	800 W
Microwave Power Output	700 W
Operation Frequency	2450 MHz
Oven Capacity	20 Litres
Outside Dimensions	454mm(W)×340mm(D)×262mm(H)
Oven Cavity Dimensions	315mm(W)×296mm(D)×211mm(H)
Net Weight	Approx 11.5kg

\* Design and specification are subjected to change without prior notice.

## IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliance basic safety precautions should be followed, including the following:

**WARNING:** To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using the appliance.
2. Use this appliance only for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat, cook or dry food. It is not designed for industrial or laboratory use.
3. Do not operate the oven when empty.
4. Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
5. **WARNING:** Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.
6. **Warning:** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
7. To reduce the risk of fire in the oven cavity:
  - a) When heating food in plastic or paper container, keep an eye on the oven due to the possibility of ignition.
  - b) Remove wire twist-ties from paper or plastic bags before placing bag in oven.
  - c) If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - d) Do not use the cavity for storage purposes. Do not leave paper products, cooking utensils or food in the cavity when not in use.
8. **WARNING:** Liquid or other food must not be heated in sealed containers since they are liable to explode.
9. Microwave heating of beverage can result in delayed eruptive boiling, therefore care has to be taken when handle the container.
10. Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
11. Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode even after microwave heating has ended.
12. Pierce foods with heavy skins such as potatoes, whole squashes, apples and chestnuts before cooking.
13. The contents of feeding bottles and baby jars should be stirred or shaken and the temperature should be checked before serving in order to avoid burns.

## IMPORTANT SAFETY INSTRUCTIONS

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14. Cooking utensils may become hot because of heat transferred from the heated food. Potholders may be needed to handle the utensil.
15. Utensils should be checked to ensure that they are suitable for use in microwave oven.
16. **WARNING:** It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.
17. This product is a Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and Medical) equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and spark erosion equipment. For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purpose.
18. This appliance is not intended for use by persons (including children) 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.
19. Children should be supervised to ensure that they do not play with the appliance.

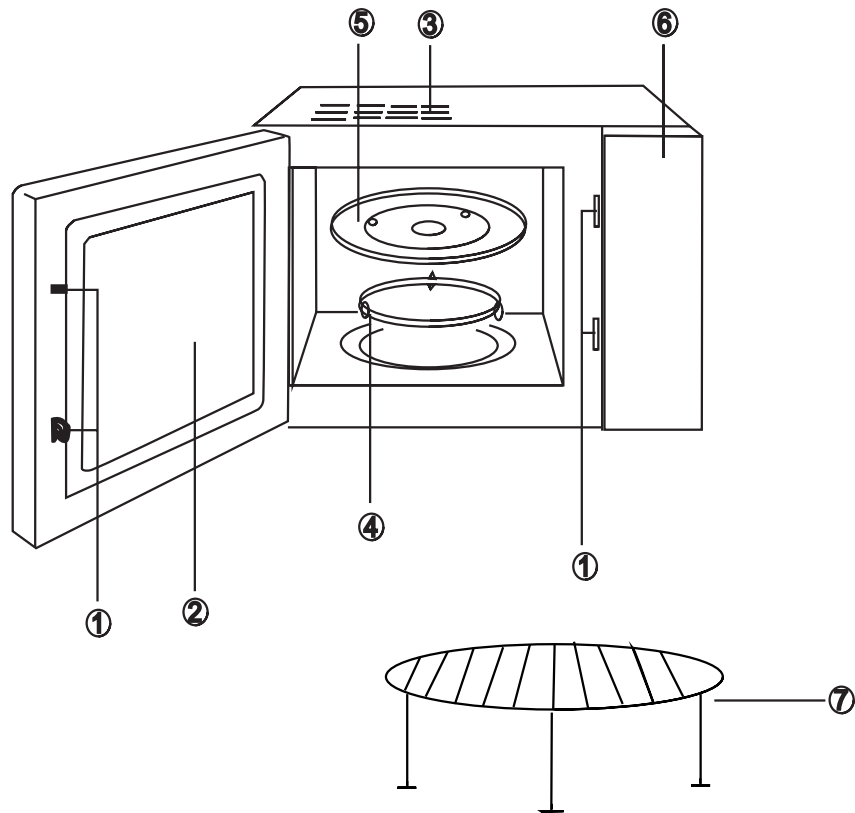
## INSTALLATION

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1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING:** Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service personnel.
3. This microwave oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.
4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the oven must have sufficient airflow. Allow 20cm of space above the oven, 10cm at back and 5cm at both sides. Do not cover or block any openings on the appliance. Do not remove feet.
6. Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
7. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
8. The socket must be readily accessible so that it can be easily unplugged in an emergency.
9. Do not use the oven outdoors.

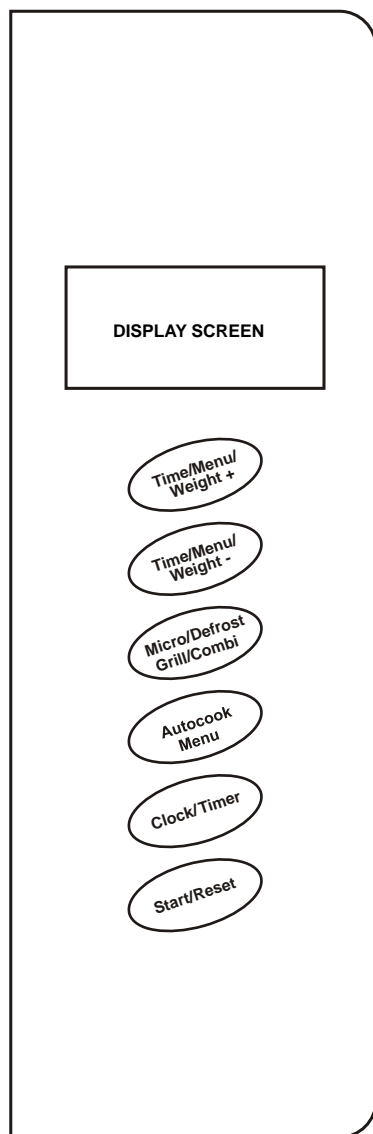


# PARTS NAME



1. Door Safety Lock System
2. Oven Window
3. Oven Air Vent
4. Roller Ring
5. Glass Tray
6. Control Panel
7. Grill Rack

## CONTROL PANEL



- 1) DISPLAY SCREEN
- 2) TIME/MENU/WEIGHT+
- 3) TIME/MENU/WEIGHT-
- 4) MICRO / DEFROST / GRILL / COMBI
- 5) AUTOCOOK MENU
- 6) CLOCK / TIMER
- 7) START / RESET

## RADIO INTERFERENCE

---

Operation of the microwave oven can cause interference to your radio, TV, or similar equipment. When there is interference, it may be reduced or eliminated by taking the following measures:

1. Clean door and sealing surface of the oven.
2. Reorient the receiving antenna of radio or television.
3. Relocate the microwave oven with respect to the receiver.
4. Move the microwave oven away from the receiver.
5. Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

## GROUNDING INSTRUCTIONS

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This appliance must be grounded. This oven is equipped with a cord having a grounding wire with a grounding plug. It must be plugged into a wall receptacle that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces risk of electric shock by providing an escape wire for the electric current. It is recommended that a separate circuit serving only the oven be provided. Using a high voltage is dangerous and may result in a fire or other accident causing oven damage.

**WARNING** Improper use of the grounding plug can result in a risk of electric shock.

**Note:**

1. If you have any questions about the grounding or electrical instructions, consult a qualified electrician or service person.
2. Neither the manufacturer nor the dealer can accept any liability for damage to the oven or personal injury resulting from failure to observe the electrical connection procedures.

The wires in this cable main are colored in accordance with the following code:

1) Green and Yellow = EARTH, 2) Blue = NEUTRAL, 3) Brown = LIVE

## MICROWAVE COOKING PRINCIPLES

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1. Arrange food carefully. Place thickest areas towards outside of dish.
2. Watch cooking time. Cook for the shortest amount of time indicated and add more as needed. Food severely overcooked can smoke or ignite.
3. Cover foods while cooking. Covers prevent spattering and help foods to cook evenly.
4. Turn foods over once during microwaving to speed cooking of such foods as chicken and hamburgers. Large items like roasts must be turned over at least once.
5. Rearrange foods such as meatballs halfway through cooking both from top to bottom and from the center of the dish to the outside.

## BEFORE YOU CALL FOR SERVICE

If the oven fails to operate:

1. Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
3. Check to ensure that the control panel is programmed correctly and the timer is set.
4. Check to ensure that the door is securely closed engaging the door safety lock system. Otherwise, the microwave energy will not flow into the oven.

IF NONE OF THE ABOVE RECTIFIES THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.

## UTENSILS GUIDE

1. The ideal material for a microwave utensil is transparent to microwave, it allows energy to pass through the container and heat the food.
2. Microwave can not penetrate metal, so metal utensils or dishes with metallic trim should not be used.
3. Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks and/or fires.
4. Round /oval dishes rather than square/oblong ones are recommend, as food in corners tends to overcook.
5. Narrow strips of aluminum foil may be used to prevent overcooking of exposed areas. But be careful don't use too much and keep a distance of 1 inch (2.54cm) between foil and cavity.

The list below is a general guide to help you select the correct utensils.

COOKWARE	MICROWAVE	GRILL	CONVECTION	COMBINATION*
HeatResistant Glass	Yes	Yes	Yes	Yes
Non HeatResistant Glass	No	No	No	No
HeatResistant Ceramics	Yes	Yes	Yes	Yes
MicrowaveSafe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Baking Plate	No	Yes	Yes	No
Aluminum Foil & Foil Containers	No	Yes	Yes	No

\* Combination: applicable for both "microwave + grill", "micro. + turn grill", "microwave + convection" and "convection + turn grill + micro." Cooking.

## HOW TO SET THE OVEN CONTROLS

### 1. SAMPLE COOKING

You only need touch "START/RESET" to start cooking for 1 min with 100% microwave power. After cooking finished you will sound 5 beeps for remind.

### 2. MICROWAVE COOKING

A) Fast cooking method

(For example: Select 100% power to cook foods for 5 minutes.)

a) "5:00"

b) Touch "START/RESET" button

B) Control by hand

(For example: Select 70% power to cook foods for 10 minutes)

a) Touch "MICRO/DEFROST" button to select 70% power.

b) Touch time button to set cooking time "10:00"

c) Touch "START/RESET" button.

You can press "MICRO/DEFROST" button to select power.

### 3. AUTO WEIGHT DEFROST FUNCTION

You need to press "Time/Menu/Weight +" ( . kg) and "Time/Menu/Weight -" (0.1kg) according to the weight of the food. The oven can select defrosting program and auto start defrosting.

For example: defrost 0.4kg frozen foods

1) Touch "MICRO/DEFROST" button to choose defrost function, display "dEF".

2) Set weight "0.4kg" by touch "Time+" and "Time-" buttons.

3) Touch "START/RESET" button.

Remark: the maximum weight is 2kgs.

Step	Display	Micro Power
1	P100	100%
2	P70	90%
3	P50	80%
4	P30	70%
5	P10	60%

### 4. SENSI GRILL AND COMBINATION COOKING FUNCTION

This function has four modes, you can choose the favorite mode by touching the "GRILL/COMBI" button. (The maximum time is 60 minutes)

Mode 1: 85% grill power, display "G-1".

Mode 2: 50% grill power, display "G-2".

Mode 3: Combination cooking I (55% micro+45% grill) display "C-1".

Mode 4: Combination cooking II (30% microwave+ 70% grill) display "C-2".

In Sensi grill mode (exclusive combination grill), the procedure will pause automatically and sound two beeps to remind you to turn over the food at the

## HOW TO SET THE OVEN CONTROLS

half of cooking time. Close the oven door after you turn over the food, then Touch "START/RESET ", cooking will continue; If you do not want to turn over the food, the oven will continue to look cooking automatically after one minute pause.

### 5. CHILD-SAFETY LOCK

To activate the child safety lock, Touch "Time/Menu/Weight +" and "Time/Menu/Weight -" at the same time for 2 seconds. Touch "Time/Menu/Weight +" and "Time/Menu/Weight -" at the same time for 2 seconds again, it will unlock the machine.

### 6. CLOCK

The oven has a 24-hour digital clock, To input the time, for example to 16:30:

- a) Touch "CLOCK/TIMER", the display will flash, adjust the hour with buttons "Time/Menu/Weight +" and "Time/Menu/Weight -"
- b) Touch "CLOCK/TIMER" again, adjust the minute with buttons "Time/Menu/Weight +" and "Time/Menu/Weight -"
- c) Touch "CLOCK/TIMER" again and the clock will be set.
- d) If you want to change the time, repeat above procedure.

### 8. TIMER

This allows you to set the microwave oven start and finish cooking at pre-set time. The clock must be set before you use this feature.

Example: The current time is 16:30 and you want to start cooking at 18:15 on 70% power for 10minutes:

- a) Touch "CLOCK/TIMER", set the time to "18:15" by pressing "Time/Menu/Weight +" and "Time/Menu/Weight -" buttons.
- b) Touch "MICRO/DEFROST/GRILL/COMBI" to select 70% power.
- c) Set cooking time for 10 minutes.
- d) Touch "START/RESET"

If you do not set the power and cooking time and directly press the start button once you have programmed the time, the appliance will only work as a clock. At 18:15 there will be 10 beeps and the appliance will be switched off.

### 9. START/ RESET

- 1) Open door status  
Touch "START/RESET" button to cancel setting or cooking program.
- 2) Close door status  
Touch "START/RESET " button to start cooking after setting cooking program.  
Touch "START/RESET " button to continue cooking when the cooking is in pause status.  
Touch "START/RESET" button to stop working when the microwave oven is operating.

## OPERATION INSTRUCTION

### 10. AUTO-MENU

Press Autocook Menu to select the desired recipe from "A1" to "L9", it will help you to automatically adjust the power and time.

**Example:** Auto cooking 0.5 kg "Gajar Halwa (A2)"

- Press "Auto Menu" button.
- Select the desired recipe by pressing the button "Menu/Time/Weight(+ & -)" Until "A2" is displayed then Press Start.
- Press "Menu/Time/Weight(+ & -)" to select the desired weight of recipe. Press Start.

Time/Menu/  
Weight +

Time/Menu/  
Weight -

Micro/Defrost  
Grill/Combi

Autocook  
Menu

Clock/Timer

Start/Reset

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## SWEETS

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
A1	SUJI HALWA	Suji Ghee Sugar Water  Elaichi Powder & Dry Fruit	0.2kg	0.3kg	0.4kg	Utensil: MWS Glass Bowl
			100gm 2 tbsp ½ cup 2 cup	150gm 4 tbsp 3/4 cup 3 cup	200gm 6 tbsp 1 cup 4 cup	1. In MWS glass bowl take suji & ghee select menu & press Start 2. When beep. Stir and again press start. 3. When beep add water, sugar, dry fruits & Elaichi powder mix well & press start.
			As per your taste.			
A2	GAJJAR KA HALWA	Grated Gajar Ghee Milk Powder Khoya Sugar Milk Elaichi Powder & Dry Fruit	0.5kg			Utensil: MWS Glass Bowl
			300gm 2 tbsp 4 tbsp 5 tbsp 4 tbsp ½ cup			1. In MWS glass bowl take gajar and ghee, mix it well then select Menu and Press Start. 2. When beep add milk powder, milk, khoya and sugar ,mix it well and Press Start . 3. Again when beep add elachi powder dry fruit mix it well and Press Start..
			As per your taste.			
A3	COCONUT BURFI	Fresh Coconut Khoya Sugar Elaichi Powder Edible Yellow Colour	0.3kg	0.4kg		Utensil: MWS Glass Bowl
			180gm 60gm 60gm ½ tbsp 1 pinch	240gm 80gm 80gm 1 tbsp 1 pinch		1. In MWS Bowl, mix all the ingredients. Select Menu & Press Start. 2. When Beep mix well & Press Start. 3. When beep mix it well and keep it cool.
			As per your taste. As per your taste.			
A4	SAVIYA KHEER	Saviya Hot Milk  Sugar Ghee Badam,Pista, Kesari, Elaichi Powder	0.3 kg	0.4 kg		Utensil: MWS Glass Bowl
			150gm 150 ml	200gm 200 ml		1. In MWS glass bowl add Saviya and Ghee. Select Menu and Weight and Press Start. 2. When beep add milk and press start. 3. When beep add badam,Pista, Kesar, Elaichi powder,sugar. Mix well and Press start.
			As per your taste.			



## SWEETS

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
A5	BESAN LADOO	Besan Ghee Powder Sugar	0.3kg			Utensil: MWS Glass Bowl
			150gm 4 tbsp 50gm			1. In MWS bowl take besan and Ghee select Menu and Weight and Press Start. 2. When Beep mix it well and Press Start. 3. When beep mix it well and Press Start. 4. When Beep allow to cool and then add sugar,elaichi powder and dry fruits,mix it well and make laddoo.
			As per your taste.			
A6	SWEET RICE	Soaked Rice Sugar Lemon Juice  Dry Fruits & Elaichi Powder Edible Yellow colour Ghee	0.1 kg	0.2 kg	0.3 kg	Utensil: MWS Glass Bowl
			100 gm ½ cup 1 tsp	200 gm ¾ cup 1½ tsp	300 gm 1 cup 2 tsp	1. In MWS bowl take ghee & soaked Rice select Menu & Press start. 2. When beep add water, cover it & press start. 3. When beep add sugar, dry fruits, colour, Elachi Powder, mix well & press start.
			As per your taste.			
A7	SHAHI TUKDA	Bread Slices Milkmaid Milk Sugar Badam Pista Pieces  Kesar-Elaichi Powder	4 Nos			Utensil: MWS Glass Bowl High Rack
			4 slices 150 ml 100 ml 3 tbsp 3 tbsp			1. Arrange bread slice in high rack select Menu and Press Start. 2. When beep turn bread slice and Press Start. 3. When Beep in MWS bowl mix milk maid, sugar,milk kesar - elaichi powder and bread slice and Press Start. 4. Sprinkle badam pista pieces on top and serve.
			As per your taste.			

## BEVERAGES

b1	SWEET CORN SOUP	Ready to eat corn soup powder Water	0.5kg			Utensil: MWS Glass Bowl
			100 gm			1. In MWS bowl add corn soup and water, mix ingredients well. Select menu and Press Start. 2. When beep mix well and again Press Start. 3. When Beep serve hot and garnish with hara dhaniya.
			400 ml			

## BEVERAGES

AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
b2	READY TO EAT TOMATO SOUP	Ready to eat tomato soup powder Water	0.5 kg			Utensil: MWS Glass Bowl
			100 gm			1. In MWS bowl add tomato soup and water, mix ingredients well. Select menu and Press Start. 2. When beep mix well and again Press Start. 3. When Beep serve hot and garnish with cream and hara dhaniya.
			400 ml			
b3	TEA	Tea Leaves Milk Sugar Tea Masala Ginger Elachi	2 cups			Utensil: MWS Glass Bowl
			As per your taste.			1. In MWS bowl add all ingredients. Select menu and Press Start..
b4	COFFEE	Coffee Powder Milk Sugar	2 cups			Utensil: MWS Glass Bowl
			As per your taste.			1. In MWS bowl add all ingredients. Select menu and Press Start..

## CHILD DISH

AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
C1	NOODLES	Noodles(maggi) Water	0.2 Kg	0.3 Kg	0.4 Kg	Utensil: MWS Glass Bowl
			100 gm 2 cup	150gm 3 cup	200gm 4 cup	1. In MWS bowl take noodles, water,Select Menu and Weight and press start. 2. When Beep add maggi masala and mix well and Press start. Serve hot.
			As per your Taste.			

## CHILD RECIPES

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
c2	MACRONI	Macaroni Hot Water Butter Spring Onion(chopped) Garlic (chopped) Mushrooms(chopped) Tomato Sauce Chilli Sauce  Salt, Sugar, Pepper & Oregano	0.3kg	0.4kg	0.5kg	<b>Utensil: MWS Glass Bowl</b>  1. In MWS bowl take Macaroni with hot water. Select Menu & Weight and Press Start. 2. Drain water from it. In MWS bowl add all the ingredients with boiled Macaroni, mix well & Press Start.
			225 gm 600ml 3 tbsp 3 tbsp 3 tbsp 4 nos 3 tbsp 2 tbsp	300gm 700ml 4 tbsp 4 tbsp 5 tbsp 5 nos 6 tbsp 4 tbsp	400gm 800ml 5 tbsp 5 tbsp 6 tbsp 6 nos 7 tbsp 5 tbsp	
			As per your taste.			
c3	DALIYA	Daliya Sugar Milk+ Water(equal) Ghee  Elaichi powder, kishmish and cashewnuts.	0.2 kg			<b>Utensil: MWS Flat Dish</b>  1.In MWS bowl take daliya and ghee Select Menu and Press Start. 2.When beep add milk + water, sugar mix well and press Start. 3. When Beep add elaichi powder, kishmish and cashew nuts mix well and Press Start . Serve hot.
			100 gm 75 gm 200ml 1 tbsp			
			As per your taste.			
c4	OMELETTE	Eggs (2 nos) Chopped onion Chopped Tomato Chopped Green chillies Oil Chopped Dhaniya Salt and pepper	2 eggs			<b>Utensil: MWS Flat Dish</b>  1. Beat the eggs and add chopped onion, tomato, green chillies, chopped dhaniya salt and pepper. 2. Apply some oil to MWS Flat Dish add egg mixture Select Menu and Press Start. 3.When beep turn and Press Start.
			2 nos ½ cup ½ cup 2 nos  ½ tbsp 1 tbsp			
			As per your taste.			
c5	FRUIT APPLE JAM	Apples Sugar Lemon Juice	0.5kg			<b>Utensil: MWS Glass Bowl</b>  1. Peel the apple and cut into Pieces. In MWS bowl take apple pieces with 2 tbsp water. Select Menu & Press start. 2. When beep grind it in a blender take it in MWS bowl. Add sugar and lemon juice. Press start.
			300gm 1 cup 1 tbsp			

## CHILD DISH

AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
c6	SANDWICH	Bread Slices Butter Sauce/Spread Chopped Vegetables (Onion, Tomato, Capsicum) Grated Cheese	4 Slices			Utensil: High Rack
			4 Nos 3 tbsp 4 tbsp 6 tbsp			1. Apply butter on bread slice (both side) 2. Keep bread slices on high rack. Select Menu and Press Start. 3. When beep spread sauce on one side and layer with chopped vegetables. Sprinkle cheese on the top. Press start. (Use high rack) Stand for 2 mins.
			6 tbsp			
		Salt & Kali Mirch	As per your taste			

## SNACKS

AUTOCOOK RECIPES

Sn1	IDLI	Instant Idli Mix Curd  Ginger garlic chilli paste and salt  Water	8 Nos			Utensil: MWS Idli Stand
			2 cups 1 cup			1. Mix all the ingredients and make a batter, pour this batter to greased Idli stand. Select menu & Press start. Serve hot with Chutney & Sambhar.
			As per your taste.			
			As required.			

Sn2	POHA	Poha Oil Onion Chopped Green Chilli  Rai, Jeera Hing, Haldi, Curry Leaves  Grated Coconut & Hara Dhaniya	0.2kg	0.3kg	0.4kg	Utensil: MWS Glass Bowl
			0.1kg 1 tbsp ½ cup 2 Nos	0.2kg 2 tbsp 1 cup 3 Nos	0.3kg 3 tbsp 1 cup 4 Nos	1. In MWS Bowl put oil rai, jeera, green chilli, curry leaves. Select Menu and Weight and Press Start. 2.When beep add chopped onion, haldi powder, hing. Press Start. 3. When beep add washed phoa, salt and sugar to taste. Mix well and press start. Garnish coconut and hara dhaniya. Serve hot.
			For Tempering.			
			For Tempering.			

Sn3	UPMA	Rava Suji Oil Rai Jeera Urad Dal Hari Mirch Curry Leaves  Water Sugar & Salt Lemon Juice	0.2 Kg	0.3 Kg	0.4 Kg	Utensil: MWS Glass Bowl
			200gm	300gm	400gm	1. In MWS Bowl Put oil, rai, jeera Urad dal, hari mirch, curry leaves, and rava suji. Select Menu and Weight and Press Start. 2. When beep stir well and keep inside and press start. 3. When Beep add water, sugar and salt to taste, lemon juice, mix well and keep inside. Press Start to cook. Garnish with hara dhaniya and bhuiiya
			As required			

## SNACKS

AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
Sn4	DHOKLA	Besan Warm Water Curd Green chilli-ginger paste Fruit Salt	0.2 Kg			<b>Utensil: MWS Glass Bowl And Idli Stand</b>
			200gm			1. Grease the MWS flat dish, with little oil. Mix besan curd, sugar, salt, water, ginger- green chilli paste, yellow colour, fruit salt together. 2. Pour the mixture in greased dish select Menu and Press Start. Cut it into pieces, garnish with grated coconut and hara dhania and serve with sauce or chutney.
			75 ml			
			3 tbsp			
			1½ tsp			
			1½ tsp			
		Salt & Sugar	As per your taste			

Sn5	CORN CHAT	Sweet Corn Water	0.3 Kg			<b>Utensil: MWS Glass Bowl</b>
			300gm			1. In MWS glass Bowl take sweet corn and water Select Menu and Press Start. 2. When beep strain sweet corn add salt, sugar, butter, chat masala, Black pepper, and lemon juice mix it well and serve hot.
		Salt, sugar, butter, chat masala, black pepper powder	100 ml			
			As required			

## TANDOORI

AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
G1	PANEER TIKKA	Paneer MARINATE : Hung Curd Ginger Garlic Paste Red Chilli Powder Garam Masala Lemon Juice Edible Red Colour Oil	0.3 kg			Utensil: Metal Tray on High Rack
			200gm			1. Mix all the ingredients of marinate thoroughly. Add paneer pieces and keep it for 2 hrs in a refrigerator. Keep the pieces in metal tray on high rack. Apply little oil on it. Select Menu and weight and Press Start. 2. When Beep, turn the pieces and agin press Start.
			4 tbsp			
			1½ tbsp	1½ tbsp		
			As per your taste			
			1 tbsp			
1 pinch						
			1 tbsp			

## TANDOORI

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
G2	CHICKEN TIKKA	Boneless Chicken Thick Curd Chat Masala Ginger Garlic Paste Eatable Orange Colour Oil	300gm	500gm		Utensil: Metal Tray and High rack
			225gm 1 cup 1 tbsp 1½ tbsp A pinch	400gm 1 cup 1 tbsp 2 tbsp A pinch		1. Mix all the ingredients together and keep in the refrigerator for 1 hour. After marination add chicken pieces in a greased metal tray. Sprinkle some oil on it. Select Menu and Weight and Press start.
			2 tbsp	3 tbsp		2. When beep turn pieces upside down and Press Start.
		Salt & Lemon Juice	As per your taste			3 When Beep turn pieces and Serve hot with green chutni.

G3	CUTLET	Boiled Vegeables (Potato, Cauliflower, Carrots, Green Peas) Cornflour Bread Crumbs Ginger Garlic Paste Chilli Paste Garam Masala	4 Nos			Utensil: Metal Tray on High Rack
			200gm			1. In a bowl take mix vegetable/Boiled potato/bread Crumbs and all the other ingredients except oil and mix well and smash properly. Make cutlets. Put them on a metal tray, put some oil around the cutlets. Keep this on high rack.
			2 tbsp 1 cup 2 tbsp 2 tbsp 1 tsp			2. Select Menu and Weight and Press Start. When it gives a beep, remove and turn them over. Put it in a microwave and Press Start. When it gives a beep remove and garnish with coriander.
		Lemon Juice, Salt, Sugar			As per your taste	

G4	BAKED MUSHROOM	Mushroom Paneer Onion finely chopped Chilli chopped Cheese grated Butter	0.2 kg			Utensil: Metal Tray on High Rack
			100 gms 50 gms 4 tbsp 1 tsp 2 tbsp 1 tbsp			1. mix all the ingredients except cheese, in a bowl, spread the mixture on metal Tray and put on High rack, Select menu and Press Start.
						2. When beep turn the mixture, spread the grated cheese on top and Press Start.
		Salt Pepper powder	As per your taste			

## TANDOORI

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
G5	PIZZA	Pizza Base Pizza topping Mixed vegetables (Tomato,Capsicum,Onion) Grated Cheese Oregano, Chilli Flakes	1 No			Utensil: High rack  1. In high rack put pizza( back side up) select Menu and press Start. 2. When Beep add Pizza Topping, vegetable and Cheese. Press Start.
			100 gm			
			3 tbsp			
			1 cup			
			½ cup			
			As per taste			

## MEAL

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
L1	PAV BHAJI	Vegetables (Potato,Cauliflower, Capsicum,Green Peas, Carrot, Beans etc) Oil Onion(Chopped) Tomato(Chopped) Pav Bhaji Masala Ginger Garlic Paste Red Chilli Powder Salt, Lemon Juice Butter, Hara Dhaniya Water	0.5kg			Utensil: MWS Glass Bowl  1. In MWS bowl take all the vegetables, select Menu and Weight and Press Start. 2. When Beep in another bowl add oil, ginger garlic paste, chopped onion, chopped tomato, mix well & press start. 3. When beep add all masalas, lemon juice, smashed vegetables, salt, pav bhaji masal and water as required. Mix well and press Start. Garnish with butter & Hara Dhaniya.
			300gm			
			3 tbsp			
			2 nos			
			2 nos			
			As per your taste.			

L2	BHINDI MASALA	Bhindi(cut into pieces) Onion(Chopped) Tomato(Chopped) Ginger Garlic Paste Dhania Powder Jeera Powder Haldi Red Chilli Powder Garam Masala Salt Oil	0.3kg	0.4kg	0.5kg	Utensil: MWS Glass Bowl  1.In MWS bowl take oil. Add chopped onion and ginger garlic paste. Select Menu and Weight and Press start. 2. When beep add Powder Masala. Chopped tomato and bhindi and Press Start. 3. When beep add salt mix well and Press Start. 4. Serve hot with roti/parantha.
			300 gm	400 gm	500 gm	
			2 Nos	2 Nos	3 Nos	
			2 Nos	2 Nos	2 Nos	
			1½ tbsp	2 tbsp	2 ½ tbsp	
			As per your taste			
			As required			

## MEAL

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
L3	SHAHI PANEER/ BUTTER PANEER	Paneer Cubes Onion Paste Tomato Puree Butter Fresh Cream  Ginger Garlic Paste Salt & Sugar Red Chilli Powder Haldi, Kasuri Meethi, Garam Masala  Hara Dhaniya	0.3kg	0.4kg	0.5kg	Utensil: MWS Glass Bowl
			300 gm 6 tbsp 4 tbsp 2½ tbsp 1 tbsp	400 gm 8 tbsp 6 tbsp 4 tbsp 1 tbsp	500 gm 10 tbsp 7 tbsp 5 tbsp 1 tbsp	1. In MWS Glass Bowl put butter, onion paste, ginger garlic paste. Mix well. Select Menu and Weight and Press Start. 2. Add tomato puri, garam masala, red chili powder, haldi, kasuri methi, Paneer cubes and fresh cream ,salt, sugar and little water and Press Start . 3. Garnish with hara dhaniya and serve hot.
			As per your taste			
			For Garnishing			

L4	DAL	Soaked Arhar Dal (Soaked for 1 hr) Water Oil Jeera Hari Mirch Curry Leaves  Salt, Dhaniya Jeera Powder, haldi, Hing, Kasuri meethi, lemon juice, hara dhaniya	0.2kg			Utensil: MWS Glass Bowl
			200gm			1. In MWS bowl take dal. Add water, haldi and hing and cover it. Select Menu and Press Start. 2. When Beep take another bowl and add oil, jeera, chopped hari mirch, curry leaves an Press Start. 3. When Beep add cooked dal, salt, dhaniya, jeera powder, hara dhaniya, kasuri meethi, lemon juice and press Start. 4. Garnish with tomato.
			300gm 2 tbsp 1 tbsp 2-3nos 5-6nos			
			As per your taste.			

L5	CHICKEN MASALA	Chicken(cut into pieces) Onion(Chopped) Tomato(Chopped)  Ginger Garlic Paste Haldi Red Chilli Powder Garam Masala Salt  Oil	0.5kg			Utensil: MWS Glass Bowl
			400 gm			1. In MWS glass bowl take oil, Add Chopped onion & ginger garlic paste. Select Menu & Press Start. 2. Add all the Masalas, Tomato & Cream. Press start. 3. When beep add Chicken Pieces. Add salt & mix well. Add some water. Cover it & press start.
			3 Nos 3 Nos			
			As per your taste			
			As required			



## MEAL

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
L6	RICE BIRYANI	Basmati rice (soaked for 1 hour) Water Ghee  Laung ,Elaichi, Dalchini, Pepper, Tez patta, salt and sugar Vegetables(Gobhi, muttar, french Beans, Gajar etc)	0.2kg			Utensil: MWS Glass Bowl
			200 gm			1.In MWS glass bowl add ghee, vegetables, and all masala and soaked rice Select menu and press Start. 2. When beep add salt and water mix well and Press start. 3. When beep serve hot with raita.
			400 ml 2 tbsp			
			As per your taste			
		1 cup				

L7	MUTTAR PANEER	Boiled muttar Paneer Onions(chopped) Tomato(chopped) Garlic-ginger paste Oil  Red Chilli Powder Haldi Garam Masala Fresh Cream Salt Kasoori methi Hara Dhaniya Sugar	0.2kg			Utensil: MWS Glass Bowl
			100 gm 100 gm			1. In MWS Bowl add oil, onion and ginger garlic paste. Select Menu and Press Start.. 2. When Beep add tomato, cream and all masala except salt and sugar and Press Start. 3. When Beep add boiled muttar paneer salt and sugar. Press Start.  Garnish with Hara Dhaniya.
			2 No 2 No 1 tps 2 tbsp			
			As per your taste			

L8	GHIYA RAITA	Grated ghiya Water Curd  Sugar Mustard powder Hari mirch Salt	0.3kg			Utensil: MWS Glass Bowl
			300 gm 100 gm 4 tbsp			1. In MWS bowl take Ghiya water and salt Select Menu and Press Start. 2. When beep strain Ghiya and add sugar, mustard powder, hari mirch and press Start. 3. When beep add curd and serve.
			As per taste.			

## MEAL

## AUTOCOOK RECIPES

Code	Recipe	Ingredients	Weight			Process
L9	<b>MUTTON MASALA</b>		<b>0.5kg</b>			<b>Utensil: MWS Glass Bowl</b>
		Mutton(cut into pieces)	400 gm			1. In MWS glass bowl take oil, Add Chopped onion & ginger garlic paste. Select Menu & Press Start. 2. Add all the Masalas, Tomato & Cream. Press start. 3. When beep add Mutton Pieces. Add salt & mix well. Add some water. Cover it & press start.
		Onion(Chopped)	3 Nos			
		Tomato(Chopped)	3 Nos			
		Ginger Garlic Paste				
		Haldi	As per your taste			
		Red Chilli Powder				
		Garam Masala	As required			
		Salt				
		Oil				

## LEMON CLEAN

1. Take water in MWS bowl and add few pieces of sliced Lemon and Vinegar.
2. Select microwave 100% power level for 10 minutes and Press Start.
3. When Beep, remove power cord from plug and wipe the interior with soft and dry cloth/napkin.

## CARE AND CLEANING

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1. Turn off the oven and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food splatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. Avoid the use of spray and other harsh cleaners as they may stain, streak or dull the door surface.
3. The outside surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaner.
5. Do not allow the control panel to become wet. Clean with a soft, damp cloth. When cleaning the control panel, leave oven door open to prevent oven from accidentally turning on.
6. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity condition. And it is normal.
7. It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
8. The roller ring and oven floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent. The roller ring may be washed in mild sudsy water or dishwasher. When removing the roller ring from cavity floor for cleaning, be sure to replace in the proper position.
9. Remove odors from your oven by combining a cup of water with the juice and skin of one lemon in a deep microwaveable bowl, microwave for 5 minutes. Wipe thoroughly and dry with a soft cloth.
10. When it becomes necessary to replace the oven light, please consult a dealer to have it replaced.
11. The oven should be cleaned regularly and any food deposits removed. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
12. Please do not dispose this appliance into the domestic rubbish bin; it should be disposed to the particular disposal center provided by the municipalities

## TROUBLE SHOOTING

Microwave oven interfering	Radio and TV reception may be interfered when microwave oven operating it is similar to the interference of small electrical appliances like mixer vacuum cleaner and electric fan It is normal.
Dim oven light	In low power microwave cooking become dim. It is normal
Steam accumulating on hot air out of vents	In cooking steam may come out of food. Most will get out from vents But some may accumulate on cool place like oven door it is normal.
Oven started accidentally with no food in	It is forbidden to run the unit without any food inside. It is very dangerous.

	Possible Cause	
Oven can not be started	1) Power cord not plugged in tightly.	Unplug then plug again after 10 seconds.
	2) Fuse blowing or circuit breaker works	Replace fuse or reset circuit breaker (repaired by professional personnel of our company)
	3) Trouble with outlet	Test outlet with other electrical appliances.
Oven does not heat	4) Door not closed well	Close door well
Glass turntable makes noise when microwave oven operates.	5) Dirty roller rest and oven bottom	

## PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

- Do not attempt to operate this oven with the door open since this can result in harmful exposure to microwave energy. It is important not to break or tamper with the safety interlocks.
- Do not place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.
- WARNING:** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

## ADDENDUM

If the apparatus is not maintained in a good state of cleanliness, its surface could be degraded and affect the lifespan of the apparatus and lead to a dangerous situation.

## WARRANTY :

Videocon Industries Ltd. warrants to the purchaser of this Product that for a period of 12 months commencing from the date of purchase, the Company will repair or replace free of charge any part or parts of the product, should the Company be fully satisfied in its sole discretion that the defect/s is/are due to faulty material or defective workmanship only. The warranty will be governed by the following clauses:

1. The company or their authorised service Agent/Dealer will repair/replace all parts failing due to faulty material or defective workmanship pertaining to the above product.
2. Only the company or its authorised service Agent/Dealer can service/repair/attend to/install/reinstall the above product.
3. All expenses incurred in collecting the units or parts there of from the Company's authorised service station or the dealers of VIL as well as expenses incurred in connection with deputing of service personnel/technicians towards to and fro travel conveyance and other incidentals, etc. will be borne by the customer.
4. The warranty extended herein is in lieu of all implied conditions and warranties under the law and is confined to the repair or replacement of defective parts and does not cover any consequential or resulting liability, damage or loss arising from such defects. Further more, the warranty, in no case, shall extend to the payment or any monetary consideration whatsoever for the replacement or return of the product as a whole.
5. This warranty does not cover corrosion, plastic and glass components adding decorative value to the product.
6. The warranty is issued subject to jurisdiction of Aurangabad(Maharashtra) court of law.
7. The warranty is covered by Force Majeure clause. In the event if the above product is struck by any natural calamity, this warranty stands null & void.

### This warranty is not valid in case of any of the following events :

- The machine is not used according to the instructions given in the Instruction manual.
- If the electrical power supply voltages are not within the stipulated norms (230 V AC  $\pm 10\%$ )
- Any repair work/installation carried out by a person other than VIL service Centre /Service agent.
- The serial number is deleted, defaced or altered.

### WARRANTY CARD

(Please retain for your personal record)

Serial No.:

Product Name and Model No. \_\_\_\_\_

Product Serial No. \_\_\_\_\_

Name and address of Customer \_\_\_\_\_

\_\_\_\_\_ Ph. No. \_\_\_\_\_

Name and address of Dealer \_\_\_\_\_

\_\_\_\_\_ Ph. No. \_\_\_\_\_

(Stamp here) \_\_\_\_\_

Bill No. \_\_\_\_\_ Date of purchase \_\_\_\_\_

## BRANCH OFFICES

BRANCH ADDRESS		
NORTH ZONE		
Delhi	71/7, A-2 Block, Rama Road Industrial Area, Moti Nagar, Metro Station New Delhi-110015.	011-32511634
Gurgaon	309/310, 4th Floor, Cybiz Centre, Udyog Vihar, Gurgaon -122015.	0124-2863000
Chandigarh	SCO 80-82, 2nd Floor, Sector-17D, Chandigarh-160017	0172-3240131 / 32 / 33
Jaipur	701-701, Brij Anukampa Tower, Ashok Marg, C-Scheme, Jaipur	0141-5113785
Karnal	SCO-137, 2nd Floor, Above Rajasthan Bank Main Market, Sector-13 Karnal, Haryana -132001	0184-3293404, 3293395 / 90
Ludhiana	H.No.1408, Gobind Nagar, Kaka, Marriage Palace Road, Ludhiana	0161 5078433 / 5079433
Agra	32/1/13A, Near Jyoti Dham, Water Works Crossing, By Pass Road, Agra-282005	0562-3201514/15
Lucknow	75, 2nd Floor, Raja Ram Kumar Plaza, Hazratganj, Lucknow- 226001	0522 - 3242741 / 3251902.
Dehradun	C-2, Lane No-1, Shastrinagar, Dehradun	0135-3203268
Jodhpur	19B, Heavy Industrial Area, Opp. Jodhpur Dairy, Jodhpur	0291-2613666
Jalandhar	Kothi No.50, Golden Avenue Urban State, Phase-I, Jalandhar	9878894732
Varanasi	D-64/132, KA-3, Siga (behind Handloom House) Varanasi-21010	0542-3254104
Jammu	Plot No. 86, Yard No. 6, Transport Nagar, Narwal, Jammu.	0191 - 2490070
Ghaziabad	R 8/21 Raj Nagar, Ghaziabad-201001	0120-3230421-25
EAST ZONE		
Kolkata, Siliguri & Asansol	Flat No. A-1, 14th Floor, Chatterjee International Center, 33A, Jawaharlal Nehru Road, Kolkata-71	033 - 32984928, 5086 - 32578722
Bhubaneswar	2nd Floor, Arnapurna Complex, Plot No. 263, Bapuji Nagar. Bhubaneswar	Fax - 23673470
Ranchi	2nd Floor, A.H. Complex, Opp. SFC. Godown, Kadru, Ranchi-834002	0674-3250137
Guwahati	Mandakini, 1st Floor, Besides Pizza Restaurant, Pragati Path, R.G. Baruah Road, Zoo Road Tinali, Guwahati - 781005.	0651-3255086, 3254490
Patna	1/8 Abhujik Bhawan, North Sk Puri, Patna - 800001	9954746944
		0612 - 3299774
WEST & CENTRAL		
Mumbai	Marol Bhavan, Marol Co-op. Industrial Area, Makwana Road, Marol, Andheri - East, Mumbai - 400059	022-40584600,
Thane	601, B- Wing, 6th Floor, Above Kala-Nidhi Show Room, Ronak Arcade, Gokhale Road, Navpada, Thane -West-400602	Fax- 40584605
Pune	1/1 Lalwani Estate, Maharshi Nagar Corner, Pune Satara Road, Behind Dena Bank. Pune-411037	022-23561428,
Indore	1st Floor, 10 Malwa Tower, Old Palasia, A.B.Road, Indore-452018, Madhya Pradesh	32403426
Ahmedabad	3rd Floor, Videocon House, Opp. Umalaya Hospital, B/H Urja House, Nr. Swastik, Cross Road, Navrangpur, Ahmedabad - 380 009.	020-24260329/
Nasik	Madhura Complex, Near Donde Bridge, Untwadi, Pawan Nagar Road, Cidco, Nasik -9	24260489
Aurangabad	Plot No. 511, Jasodhasmruti, N-3, Cidco, Aurangabad- 431003	0731-3520626 / 27 / 28
Nagpur	92, Temple Road, Civil Lines, Behind Nag Vidarbha Chamber of Comm; Nagpur-440001.	079-26408976 / 26400418
Goa	Kamat Complex, Bulding No. 03 1st Floor, Tonca, Panjim, Goa	Fax No.079-2656526
Bhopal	1st Floor, 221 Bisaria Complex, M.P. Nagar, Zone-i, Bhopal	0253-2391447 / 3298474 / 3299486
Jabalpur	1421, 1st Floor, Near Jabalpur Warehouse Wright Town, Jabalpur	0240-3090240, 2471201, 202
Raipur	535/1, Behind B.P. Pujari School, Raja Talab, Raipur- 492001	0712-2520993, 2543079,
Baroda	1st Floor, Ramkrishna Chambers, BPC Raod, Alkapuri, Baroda- 390005	0832 246245
Rajkot	201, Heera Panna, Dr. Yagnik Road, Rajkot-360001.	0755-3295535, 3295537
Surat	2nd Floor, Gandhi Palace, Near Jain Mandir, Opp. Triveni Apartment, Nanpura, Timali Wadi, Surat-395001.	0761-3291276, 3291272
		0771 - 3294294, 3295605
		0265-2359084/2353552
		0281-2465041, 2460315
		0261-23471556,
		5419, 6636
SOUTH ZONE		
Chennai	Plot No. 1513, New No.15, 1st Floor, J Block, 13th Street, Anna Nagar West, Chennai-40	044-26161896
Bangalore	"2nd Floor, 3rd Cross, 8th Main, Vasanthnagar, Nr. Mount Carmel College, Bangalore - 560052	080 - 32916995 / 93 / 91 / 96,
Cochin	Gowrishankaram 39/2730 2nd Floor, Durbar Hall Road, cochin - 682016	Fax - 22383099
Hyderabad	2nd Floor, Pooja Edifice, Building, opp-shoppers Stop, Begumpet, Hyderabad - 500016	0484 3230150/51/52
Coimbatore	"250-A, Sangannur Main Road, Kannappa Nagar Coimbatore.641027"	040-32926481-2-3-4,
Madurai	No. 82, Preetam Plaza, By-pass Raod, Madurai 625010	Fax - 27767892
Vijayawada	D.No.59-14-50, 4th Floor, B.S.R. Plaza, Ring Road, Opp. Maris Stella College, Vijayawada - 520 008.	042-22333146
Vizag	D.No.30-15-140, Flat No- 101, Tirumala Plaza, Daba Gardens, Visakhapatnam - 530 020	0452-4354422, 3293686.
Hubli	No.27, 2nd Main, 2nd Cross, Kalyan Nagar, Vidyanagar, Hubli - 580031.	0866-3298004.
Mangalore	Sterling Chambers, #5-5-347/11, Shop No-g3, Ground Floor, Kalakunja Road, Kodialbail, mangalore-575003.	0891-3240251.
Calicut	2nd Floor, 5/2671, A-10, Corner Space Bldg, Cherooty Nagar Housing Colony Jn. Calicut - 673 004.	0836 - 3291134, 0836 - 3291139"
Warangal	Fiat No.207, 4 Th Floor, 91 Bhuvana Tower, S.D. Road, Secundrabad-500003	8242491388
		0495 - 3249997, 3205727,
		Fax - 2771137
		040-27810021



### SERVICE

 **1800 419 40 40**  
Landline/Mobile-Toll Free

 **39 40 40 40**  
Prefix the STD code of the state capital

**Customer First**

IN CASE OF CONSUMER COMPLAINTS, IF ANY, PLEASE CONTACT :  
M/s TEK CARE INDIA PRIVATE LIMITED, 15 Km STONE, AURANGABAD  
PAITHAN ROAD, VILLAGE CHITEGAON, TALUKA PAITHAN,  
DIST-AURANGABAD. - 431105, MAHARASHTRA, INDIA PH. NO.(02431) 329271,329783  
E-MAIL: [customercare@vgmail.in](mailto:customercare@vgmail.in), WEBSITE: [www.servicedelight.com](http://www.servicedelight.com)  
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Revision-1

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