

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.

CONTENTS

SPECIFICATIONS*

	230V~50Hz, 1400W (Microwave)	
Power Consumption:	230V,2000W (Convection)	
	230V,1200W (Grill)	
Rated Microwave Output:	900W	
Operation Frequency:	2450MHz	
Outside Dimensions:	300mm(H)×539mm(W)×438mm(D)	
Oven Cavity Dimensions:	240mm(H)×354mm(W)×358mm(D)	
Oven Capacity:	30 Litres	
Cooking Uniformity:	Turntable System{ Φ 325mm}	
Net Weight:	Approx.16.4kg	

*The above quoted may be further confirmed or updated.

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.

 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 RECTIFY THE SITUATION, THEN CONTACT A QUALIFIED TECHNICIAN. DO NOT TRY TO ADJUST OR REPAIR THE OVEN YOURSELF.



- 1. Make sure that all the packing materials are removed from the inside of the door.
- 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.

GROUNDING INSTRUCTIONS

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.
- 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:

Green and Yellow = EARTH Blue = NEUTRAL Brown = LIVE

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.

IMPORTANT SAFETY INSTRUCTIONS

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.
- 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.

- 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 handling 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.
- 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 Group 2 Class B ISM equipment. The definition of Group 2 which contains all ISM (Industrial, Scientific and equipment Medical) 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.

MICROWAVE COOKING PRINCIPLES

- 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.



- 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.
- 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.
- 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*
Heat–Resistant Glass	Yes	Yes	Yes	Yes
Non Heat-Resistant Glass	No	No	No	No
Heat–Resistant Ceramics	Yes	Yes	Yes	Yes
Microwave-Safe Plastic Dish	Yes	No	No	No
Kitchen Paper	Yes	No	No	No
Metal Tray	No	Yes	Yes	No
Metal Rack	No	Yes	Yes	No
Aluminum Foil & Foil Container	No	Yes	Yes	No

* Combination: applicable for both "microwave+grill", and "microwave+convection" cooking.



1. Door Safety Lock System

- 2. Oven Window
- 3. Oven Air Vent
- 4. Shaft
- 5. Roller Ring
- 6. Glass Tray
- 7. Control Panel
- 8. Grill Heater
- 9. Baking plate

CONTROL PANEL



(Please also see the following pages for more detail)

DISPLAY WINDOW Used to indicate clock, cooking time, etc.

NUMBER PADS Used to enter clock, cooking time, etc..

POWER Press to select microwave power level.

GRILL Press to set a grill-cooking program.

CONVECTION Press to program convection cooking temperatures.

MICRO + GRILL Press to select one of two combination cooking settings.

MICRO + CONVECTION Press to select one of four combination cooking settings.

DEFROST Touch to defrost food.

TIMER/CLOCK Use to set the clock and the oven timer.

QUICK COOK BUTTONS: Touch for easy access to cooking popular foods.

START Press to start cooking program.

EXPRESS COOKING Touch to start the oven quickly at full power

STOP/RESET Touch to stop cooking program or clear all previous settings before cooking starts.

HOW TO SET THE OVEN CONTROLS

BEEPS DURING OVEN SETTINGS

- ONE BEEP: Oven accepts the entry.
- TWO BEEPS: Oven does not accept the entry. Please check and try again.

SETTING THE CLOCK

When the oven is first plugged in, you can set the clock time. To set the clock time later,

- 1. Press and hold down TIMER/CLOCK for 3 sec.
- 2. Use the number pads to enter hour digits and minute digits.
- 3. Press TIMER/CLOCK to confirm.

MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, you select a power level by pressing the POWER pad a number of times (see the table below). Then you set the cooking time using the numeric pads, before pressing the START pad.

Press POWER pad to select cooking					
	power				
Press	Power	Description			
once	100%(P-HI)	High			
twice	90%(P-90)				
3 times	80%(P-80)				
4 times	70%(P-70)	Medium High			
5 times	60%(P-60)				
6 times	50%(P-50)	Medium			
7 times	40%(P-40)				
8 times	30%(P-30)	Med. Low			
9 times	20%(P-20)				
10 times	10%(P-10)	Low			
11 times	0% (P-00)				

Suppose you want to cook for 5 minute at 60% power level.

1. Press POWER pad a number of times to set

power.

- Press number pads to enter cooking time until the correct cooking time (5:00) is displayed.
- 3. Press START pad.

NOTE:

- If you want to temporarily stop a cooking session, press the STOP/RESET pad once and then you can start the cooking again by pressing START; or press the STOP/RESET twice to cancel the cooking program altogether.
- After the cooking time ends, the system will beep four times and END is displayed. Before starting another cooking session, press STOP/RESET pad to clear the display and reset the system.

GRILL

Grill cooking is particularly useful for thin slices of meat, steaks, chops, kebabs, sausages and pieces of chicken. It is also suitable for hot sandwiches and au gratin dishes. Suppose you want to program grill cooking for 12

minutes.

- 1. If needed, press the STOP/RESET pad once to reset the system.
- 2. Press GRILL button.
- Use the number pads to enter cooking time.
 Press START button.

4. P

OTE:

Grill cooking power is set at full power level by the system.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to brown and make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures ($110^{\circ}C \rightarrow 125^{\circ}C \rightarrow 140^{\circ}C \rightarrow 155^{\circ}C \rightarrow 170^{\circ}C \rightarrow 250^{\circ}C \rightarrow 215^{\circ}C \rightarrow 230^{\circ}C \rightarrow 250^{\circ}C$).

To Cook with Convection

To cook with convection, press CONVECTION pad to enter the desired convection temperature.

Suppose you want to cook at 185 $^\circ\!\!\mathbb{C}$ for 40 minutes.

- 1. Press CONVECTION pad repeatedly until the desired temperature (185°C) appears on display.
- 2. Press number pads to enter cooking time (40 minutes).
- 3. Press START pad.

NOTE:

After time has elapsed four beeps sound and END appears in display. Press STOP/RESET button or open door to clear END before starting another cooking function.

To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking operations. Suppose you want to preheat to 200° C and then cook 35 minutes.

- 1. Press CONVECTION repeatedly to select temperature 200℃.
- 2. Press START button. "PREH" will flicker in the display until it reaches the designated temperature.
- 3. Open the door and place container of food at the center of the turntable.
- 4. Use the number pads to enter cooking time (35:00).
- 5. Press START button

MICROWAVE +GRILL

This feature allows you to combine grill and microwave cooking on two different settings. First, press this button once or twice to choose a proper combination setting, then, at the screen prompt, enter the desired cooking time. After you have pushed the start button, the system begins to count down.

COMBINATION 1

30% time for microwave cooking, 70% for grill cooking. Use for fish, potatoes or au gratin. Suppose you want to set combination 1 cooking for 25 minutes.

1. Press MICRO+GRILL button once.

- 2. Use the number pads to enter 25:00.
- 3. Press START button.

COMBINATION 2

55% time for microwave cooking, 45% for grill cooking Use for pudding, omelets, baked potatoes and poultry.

Suppose you want to set combination 2 cooking for 12 minutes.

- 1. Press MICRO+GRILL button twice.
- 2. Use the number pads to enter 12:00.
- 3. Press START button.

MICROWAVE +CONVECTION

This oven has four pre-programmed settings that make it easy to cook with both convection heat and microwave automatically.

Press MICRO+CONVECTION button repeatedly to program convection temperature:

	Touch	Temperature (℃)
COMB1	Once	150
COMB2	Twice	180
COMB3	3 times	220
COMB4	4 times	250

Suppose you want to bake a cake for 24 minutes on COMB3.

- 1. Press MICRO+CONVECTION button 3 times.
- Use the number pads to enter cooking time as desired
- 3. Press START button to start.

NOTE:

After time has elapsed four beeps sound and END appears in display. Press STOP/RESET button or open door to clear END before starting another cooking function. You can check the convection temperature while cooking is in progress by pressing the MICRO+CONVECTION button.

DEFROST

The oven can be used to defrost meat, poultry, and seafood.

Suppose you want to defrost frozen meat.

- 1. Press DEFROST once.
- 2. Use the number pads to enter defrost time.

3. Press START.

NOTE: microwave will stop inbetween during the programme to remind you to separate the portions of food which are defrosted to prevent them from cooking.

MULTI-STAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences. Suppose you want to set the following cooking program.



- 1. Press POWER button to select power level.
- 2. Use the number pads to enter cooking time.
- 4. Press CONVECTION pad repeatedly until the desired temperature appears on display.
- 3. Use the number pads to enter convection cooking time.
- 4. Press grill pad.
- 5. Use the number pads to enter grill cooking time
- 6. Press START button.

AUTO MENU COOK

For food or the following cooking mode, it is not necessary to program the duration and the cooking power. It is sufficient to indicate the type of food that you wish to cook as well as the weight of this food.

- 1. Press the individual icon pads once or repeatedly to select the weight of food to be cooked.
- 2. Press START.

PRESS FOOD ICONS	COOKWARE TO BE USED	INSTRUCTIONS	NOTES
1 CAKE/CARAMEL	Cake tin/caramel moulds + grill rack	Capacity of cake tin =500 gms Refer IFB MICROWAVE COOKBOOK FOR CARAMEL RECIPE Page number:154	1. The user is required to set weight for the system to
2 REHEAT	Microwave proof plastic cookware or borosil/pyrex	Useful for reheating food such as rice, vegetables, curries etc. Stirring and rotating foods as they reheat help to distribute the heat more evenly.	determine the time needed to do the job, without entering cooking
3 TEA/COFFEE	Microwave proof carafe /microwave proof bowl	Add ginger or cardamom along with the other ingredients if masala tea is to be prepared.	time by the user who might first at a loss
4 RICE/PULAO	Microwave proof plastic cookware or borosil/pyrex bowl	Soak rice for 30 minutes before cooking .Ratio of rice to water is 1:2. Check the rice after 15 minutes if it is done discontinue the programme if rice is	as to how much time is needed for the cooking. 2. For food 8,
		cooked or continue the programme if required.	beeps can be heard
5 FRESH VEGETABLES	Microwave proof plastic cookware or borosil/pyrex bowl	Smaller sized vegetables will cook faster, stir in-between and check for water content during the cooking process.	in during cooking to remind user to turn food
6.POPCORN/GROUNDNUTS	Borosil bowl	Popcorn are available in Microwave proof popping bags which can be directly kept in the microwave otherwise use borosil with	over for uniform cooking.
		otherwise use borosil with a loose fitting lid.	 Voltage fluctuation

PRESS FOOD ICONS	COOKWARE TO BE USED	INSTRUCTIONS	NOTES
7 VEG PIZZA	Baking Plate (250℃: Microwave+ Convection)	You can bake 150gms, 300gms, 450gms of pizza using this programe.	may cause food not done well, in such case,
8. CHICKEN TANDOORI	Glass tray (heat resistant)	Marinade the chicken with tandoor masala before cooking .	adjust the cooking time manually.

OTHER CONVENIENT FEATURES

MINUTE TIMER

To use the timer feature, as when you need to be reminded of the cooking or some other things,

- 1. Press TIMER/CLOCK
- 2. Use the number pads to enter the time to be counted down.
- 3. Press START.

NOTE: When the countdown ends, the system buzzer will beep.

Time countdown can be seen in display for 5 seconds before clock or cooking time is returned to exhibit.

CHILD PROOF LOCK

The child proof lock prevents unsupervised operation by little children.

To set the child proof lock: Press STOP/RESET button for 3 seconds, then a beep will sound and the indicator light will come on. In the lock state, all buttons are disabled.

To cancel the child proof lock: Press STOP/RESET button for three seconds, then a beep will sound and the indicator light will come off.

QUICK START

Use this feature to program the oven to microwave food at 100% power conveniently. Press START button in quick succession to set the cooking time. The oven will auto-start immediately. After time has gone beeps sound and END appears in display. Press STOP/RESET button or open door to clear END before starting another cooking function.

TO STOP THE OVEN WHILE THE OVEN IS OPERATING

- 1. Press STOP/RESET button. You can restart the oven by pressing START pad.
- Touch STOP/RESET to erase all instructions. 2. Open the door.
- You can restart the oven by closing the door and pressing START pad.

NOTE:

Oven stops operating when door is opened.

AUTOMATIC PROTECTION MECHANISM

Anytime in the operation of the oven, when the oven cavity temperature reaches a phenomenon of 300°C, the oven automatically enters into self protection mode. The display shows E 01, with one beeping every 1.5 sec until the said phenomenon disappears, and STOP/RESET is pressed to make the oven back to normal.

During grill or combination cooking, when the temperature of oven cavity is lower then 40°C after cooking already takes place for 5 minutes, the oven will automatically enter into protection mode with the screen displaying error code E 02. This error may disappear after you press the STOP/RESET pad.

If the sensor is short circuited, the system enters protection mode with display of E03 which, when

cleared, press STOP/RESET to back into normal.

CLEANING AND CARE

- 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 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.

WARRANTY

IFB Industries Limited. (" The Company") warrants to the original domestic purchase of this Microwave Oven. ("Appliances") that it is free from defects in workmanship & materials. During 12 months from the date of purchase of the new Microwave Oven, all the parts of the Microwave Oven which prove to be defective in workmanship and/or materials shall be replaced or repaired free of charge subject to Limitations of Warranty. LIMITATIONS OF WARRANTY

- This warranty is <u>not valid</u> in case of the following events. If the warranty card is not fully and properly filled in and signed at the time of purchase / installation by the company's a)
- authorised dealer / service engineer.
- b) If the completed warranty card is not presented to the authorised personnel at the time of service / repair. If the appliance is not used in accordance with manufacturer's instructions given in the Operating Manual.
- C)
- d) e)
- If the appliance has been serviced, repaired, opened or tampered by any unauthorized personnel. If defects arise / caused by accidents, alteration, misuse, neglect, abuse, substitution of original components with spurious / non-genuine components, attack by household pests / rodents, fire, flood, earth-quake, lightning and / or any other acts of God / natural calamities.
- If damages occur by improper electrical, circuit outside the appliance or by any defective electrical supply thereof. f) g) If the machine serial number on the appliance is defaced, missing or altered.
- 2.
- This warranty does not cover any type of painting, plating including rusting etc or defects thereof. This warranty does not cover normal wear and tear of parts. 3.
- 4.
- Liability for consequential damages is neither accepted nor implied. Parts replaced or repaired under this warranty are warranted throughout the remaining of the original warranty period. 5. 6. The company is not liable for any delay in servicing due to reasons beyond the control of the company or any of its
- authorised service center. 7. This warranty is not applicable, if the Microwave Oven is used for commercial purpose of at places like Institutions,
- Hotels, Hostels, Hospitals, Community Halls and other similar applications. This warranty is issued subject to the jurisdiction of Kolkata courts. 8.
- This is the ONLY WARRANTY covering the appliance given by the Company. 9

Note: For all types of repairs / maintenance under warranty, the appliance shall be brought to the nearest Company service centre or its authorised service agent.

CUSTOMER COPY

Mr./Mrs./Ms.	
Address.	
Telephone No.:	
Model Name:	
Serial No.:	
Date of Purchase:	
Cash Memo No.:	
Dealer Name and:	
Address Stamp:	

Service Station Copy

Mr./Mrs./Ms			Middle Name	Last Name		
Address:						
Pin Code:						
Telephone No.: (R)			<u>(0)</u>			
E-mail Address:						
Model Name:						
Serial No.:						
Date of Purchase:						
Cash Memo No.:						
Products Owned by the c	Products Owned by the customer:(Please tick in the appropriate box.)					
Washing Machine	Refrigerator	Color TV	100% Clothes Dryer	Dishwasher		
Music System	Oven Toaster Grill	2 Wheeler	Car	Air Conditioner		
Date of Purchase: Cash Memo No.: Products Owned by the c Washing Machine	customer:(Please tick	in the appropriate	e box.)	Dishwasher		

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