

HEATWAVE
OVEN TOASTER GRILLER

USER'S MANUAL
ELECTRIC OVEN
KOT3521C



KORYÔ



Before operating this appliance, please read instructions carefully.

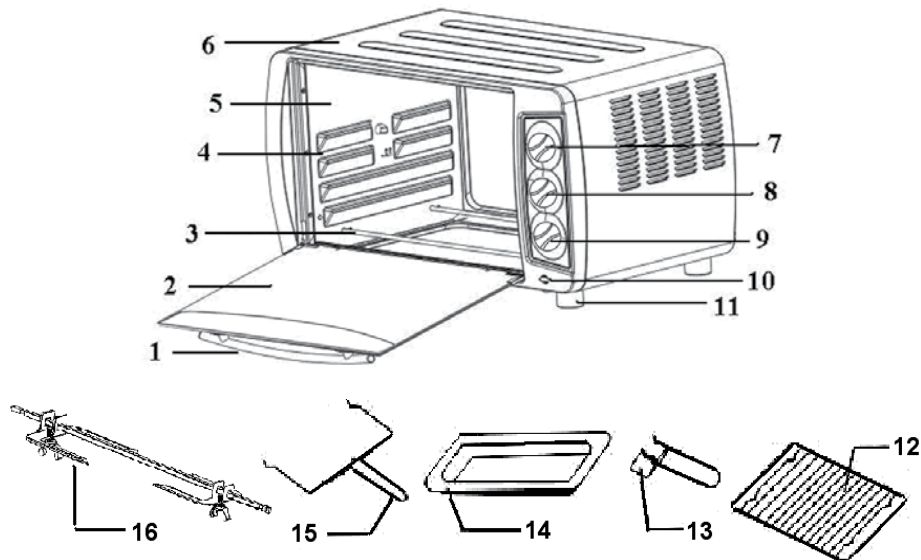
Dear Customer

Thanking for your purchase of the KORYO 'HEATWAVE' Oven Toaster Griller with Rotisserie and Convection KOT3521C. This product has been designed to give you ease-of-use in a sturdy, compact body.

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Parts Introduction



- | | |
|----------------------------------|---------------------------|
| 1. Door Handle | 9. Timer Knob |
| 2. Glass | 10. Indicator Light |
| 3. Heating Element | 11. Stand |
| 4. Rack Support | 12. Wire Rack |
| 5. Cavity | 13. Tray Handle |
| 6. Housing | 14. Baking Tray |
| 7. Temperature Control Knob | 15. Rotisserie Rod Handle |
| 8. Heater Selector/Function Knob | 16. Rotisserie Fork |

Technical Specifications

Power Supply	: 220-240V, 50/60Hz
Power Consumption	: 1500W
Carton dimension in mm	: 589 x 408 x 430
Product dimension in mm	: 535 x 385 x 368
Net Weight in Kgs	: 8.7

Before Using

- Please read these instructions carefully before use and keep them for future reference.
- Check your local main voltage whether it is the same as stated on the appliance.
- Remove any protective films or stickers from the oven before use.
- Before using the oven for the first time:
 - Heat the empty oven by following the steps below:
 1. Insert the baking tray and wire rack.
 2. Set the heater selector knob to "UPPER & LOWER", set the temperature control knob to 250°C and heat the empty oven for about 10 minutes.
- There may be some smoke and burning smell during this process, but this is not a malfunction.

Useful Tips

- Temperature control knob: Set the Temperature Control knob according to your cooking needs.
- Heater selector knob: Select "Upper" "Lower" or "Upper and Lower" according to the dishes you are going to cook. You may observe whether the heaters are working, by observing the Indicator light.
- Set the arrow on the timer knob to the number which indicates the cooking time (minutes) according to the dishes you are going to cook.
- Set the timer knob by turning it clockwise and the oven will turn off automatically at the end of the selected time with a chime.
- When setting the timer to less than 5 min, turn it to more than 6 min. and then back to the required time.
- The oven can be turned off manually during cooking by turning the timer knob counter – clockwise to the "OFF" position.
- If the inside of the oven is dirty, cooking may take slightly longer than usual.

UPPER(), LOWER(), UPPER & LOWER()

Timer Knob



Tips on baking common food

Type of food	Quantity	Temperature (°C)	Timer« (min.)
Sandwich	2-3 pieces	200	2-3
Toast	2-4 pieces	250	2-5
Hamburger	2-3 pieces	200	3-5
Fish	/	200	7-10
Ham	2 cm	200	7-12
Sausage	3-4 pieces	200-250	8-10
Cake	/	150	35-40
Steak	1-2 cm	250	10-15
Chicken	Half	175-200	45-50

How to use Oven






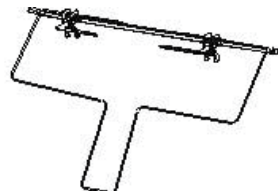
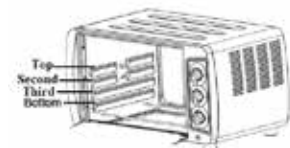
	Food (For Reference only)	How to use Tray Handle
<p>Baking Tray</p>  <p>* Recommended to use it as crumb tray.</p>	<ul style="list-style-type: none"> Roast Chicken Wings, Steak, Gratin, Cake, & etc 	
<p>Wire Rack</p> 	<ul style="list-style-type: none"> Baked potatoes, Dry food 	
<p>Baking Tray and Wire Rack</p> 	<ul style="list-style-type: none"> For food which will drip/ boiled fish, etc. 	<p>Rotisserie forks and handle</p> 

Table of How to Use Baking Tray and Wire Rack

- Special indication: the parts and accessories vary from different models. Please refer to the actual item purchased.
- The trays are not perfectly square.
- Be careful when removing pudding and other hot liquids.

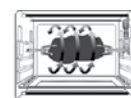
Rack Support

- You can adjust the Tray at 4 different levels according to the dishes you want to cook. For instance, when making macaroni gratin and you want to have the top part cooked the most, use the second or the third rack support. For roasting a chicken, use the bottom rack support.



Rotisserie Function



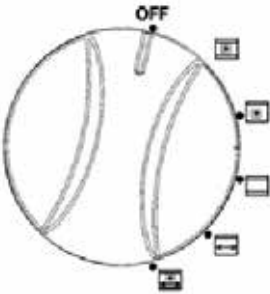





- Use with Rotisserie Forks:
 - With this function, even baking tray provided can be used as a drip tray.
- Install Rotisserie Forks:
 - Install the Rotisserie Forks to the rotisserie forks holder, and then put it to the rotisserie tray.
- Remove Rotisserie Forks:
 - Use the rotisserie Rod Handle to remove the Rotisserie Forks from the rotisserie forks holder.
 - Beware of hot dripping oil.
- Rotisserie Rod Handle:
 - Always use Rotisserie Rod Handle to remove the Rotisserie Forks.



Convection Function

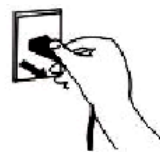
- Featured with a special convection function, strong and absolute airflow circulation by making the heating more complete. Original flavor can be kept.

Function of Control Knob

<ul style="list-style-type: none"> • Set the “Temperature Control Knob” by turning clockwise to select the suitable temperature according to the dishes you are going to cook. (Temperature Control ranging from 100°C to 250°C). 	<p>Temperature Control Knob</p> 	
<ul style="list-style-type: none"> • You can observe whether the heating elements are working by observing the front Indicator light. • Set the arrow on the “Timer Knob” to the number which indicates the cooking time (minutes) according to the dishes you are going to cook. • Set the “Timer Knob” by turning it clockwise. The oven will turn off automatically at the end of the selected time with a chime. • When setting the Timer to less than 5 min, turn it to more than 6 min. and then back to the selected time. • The oven can be turned off manually during cooking by turning the “Timer” anti-clockwise to the “OFF” position. 	<p>Timer Knob</p> 	
<ul style="list-style-type: none"> • Select the suitable heating element according to the dishes you are going to cook. 	<p>Function Control Knob</p> 	
<p>Upper & Lower Heating + Convection Function</p>		
<p>Lower Heating + Convection Function</p>		
<p>Upper & Lower Heating</p>		
<p>Upper Heating + Rotisserie Function</p>		
<p>Upper & Lower Heating + Convection & Rotisserie Function</p>		

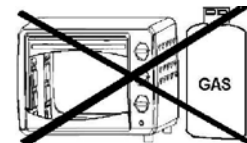
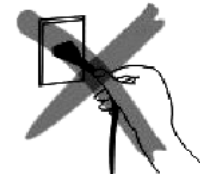
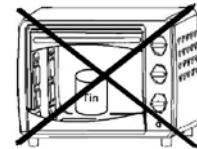
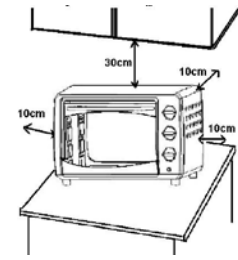
Cleaning and Maintenance

- Remove the plug by holding the plug instead of the cord, and cool down before cleaning.
- When cleaning, wipe the interior and exterior surface, baking tray, wire rack and tray handle with soft cotton (or sponge) with neutral cleanser. Then wipe again with clean water. Do not use hard brush or any abrasive materials to clean the oven, so as not to scrape the interior and exterior surface of the oven.
- Do not use toxic and abrasive cleaners such as gasoline, polishing powder, solvent.
- Remove the tray and rack and rinse with mild detergent and warm water: Be careful not to scratch the coating.
- Never immerse the unit in water.
- Before storing the unit, allow the unit to cool down completely.



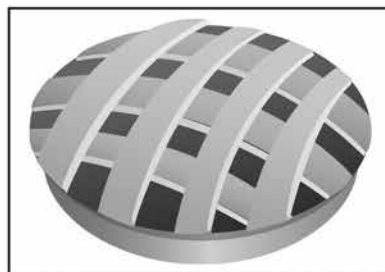
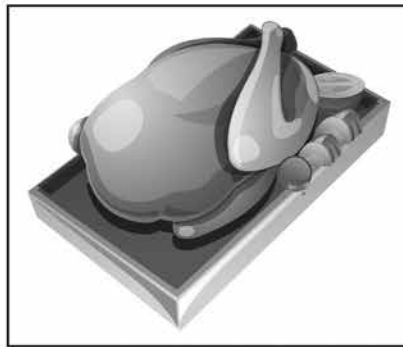
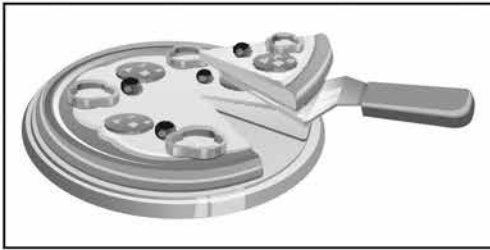
Important Guidelines

- If the oven is positioned close to a wall, the wall will have burned or stained. Be sure that hanging fabrics are not in contact with the oven body
- Do not place any object between the bottom of the body and the surface on which it is set as it may be burnt.
- Do not place any object on the oven while using, the heat could cause deformation, cracking, etc.
- Any bottled or canned food can not be heated directly, as they may explode and scald the user.
- Be careful not to burn yourself during use or immediately after using the oven. The metal parts and glass window of the door become extremely hot. Be careful not to touch them when opening and closing the door.
- AC power must be taken from a properly wired outlet. Insert the plug completely into the socket. Never connect multiple plugs to the same outlet.
- Always use the tray handle when inserting or removing the tray. Touching the hot tray/rack will cause severe burns.
- When hot, do not apply water to the glass window, it may cause the glass to break.
- When unplugging the cord, always hold the plug, never pull the cord to avoid damaging the wire inside the cord.
- Do not position the unit close to a gas burner or other source of high temperature; do not direct to an electric fan, etc, at the unit during use, doing so could prevent correct temperature control to work.
- Do not wet the power cord nor handle the unit with wet hands. Always unplug the cord after use, or whenever the unit is to be left unattended. A malfunction while the plug is inserted into the power outlet could cause fire.
- Never let children use electrical equipment without adult supervision
- Educate children about the danger and safety rules associated with operating electrical equipment.
- To protect against fire, electric shock and injury, do not immerse cord, plug or appliance in water or other types of liquid.
- Use only original accessories supplied.
- Do not coil the cord too tightly around the appliance, to prevent damage to the cord and appliance.
- Do not let cord hang over the edge of table or counter or touch any hot surfaces.
- The temperature of the accessible surface may be high when the appliance is operating.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Repairs and services should always be carried out by KORYO Customer Care/Service Centre.



This marking indicates that this product should not be disposed with other household wastes throughout the nation. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

RECIPES



BAKED POTATOES

Ingredients

Potatoes peeled slice	1 cm thick 1 kg
Tomatoes sliced	1 cm thick 1/2 kg
Onions sliced fine	4-5 nos.
Coriander chop	1 bunch
Salt & pepper	To taste

Setting

Cooking temperature	180°C
Shelf placement	Centre
Heater select	Both

Method

Grease baking dish. Lay one slice of potato, one slice of tomato and one slice of onion. They should overlap each other until the dish is full. Sprinkle chopped dhania and seasoning to taste. Bake in a moderately hot oven until the potatoes are soft and the water is absorbed.

PANEER TIKKAS

Ingredients

Paneer	1/2 kg
Curd	1/2 cup
Ginger (crushed)	1/4 tsp.
Chilli powder	1/2 tsp.
Garam masala	1 tsp.
Orange colour	A little
Salt	To taste

Also potatoes, tomatoes, onions and capsicums.

Setting

Cooking time	5-7 minutes
Cooking temperature	160°C
Shelf placement	Centre
Heater select	Both

Method

Cut paneer into one inch cubes. In a bowl, mix curd with all the masala. Add paneer to masala, dip the paneer well into the masala and leave it for 3 - 4 hours. Boil the potatoes, capsicums and onions. Smear all these vegetables with salt. Thread the paneer and vegetables alternately on the greased skewers and place them on wire grill. Brush with oil and toast for about 5-7 minutes, turning often, till evenly done.

TANDOORI ROTI

Setting

Shelf placement	Middle
Heater select	Both

Place drip tray in the middle rack of the oven. Allow the oven to heat up till the heaters are glowing red.

Roll out 1/4 inch thick 'Roti' - Place on the heated tray and allow it to remain inside for about 2 minutes, until the rotis puff up and a light brown crust forms.

BAKED VEGETABLES

Ingredients

French beans	100 gms
Carrots	100 gms
Salad oil	1 tsp.
Tomato cut in slices	1 large
Vinegar	1 teaspoon
Milk	1 1/2 cup
Maida	2 tbs.
Mustard powder	1/2 tsp.
Salt and pepper	To taste
Oil	3 or 4 tbs.
Grated cheese	A little

Setting

Cooking time	15-20 minutes
Cooking temperature	180° C
Shelf placement	Centre
Heater select	Both

Method

Wash and dice all the vegetables into small pieces. Boil these vegetables adding a little salt. Strain them and keep them aside. Make white sauce, in a pan. Heat slightly and add sieved maida till light brown. Remove the pan from fire, add stirring milk all the time. Add salt, pepper, mustard powder and vinegar and place the pan on fire again but for not more than 30 seconds. After the white sauce is made, add it to the vegetables and mix well. Then grease the oven drip tray and spread the vegetable mix. Top it with grated cheese, and sprinkle a bit of salad oil. Place the tray in the oven and bake it, till it becomes brown on top.

TANDOORI ALOO

Ingredients

Curds	1 cup
Small round potatoes	250 gms
Oil	1/4 cup
Garlic	8 pcs.
Ginger	1" pc.
Cumin powder	1 tsp.
Kashmiri chilli	1 tbs.
Hot chilli powder	1 tsp.
Turmeric powder	1 tsp.
Gram flour	1 1/2 tbs.
Salt	To taste

Setting

Cooking time	15 min.
Temperature	150°C
Shelf placement	Top
Heater select	Top

Method

Drain the curds in a strainer or muslin cloth for 2 hrs. Boil the potatoes. To do this, as soon as the cooker reaches the maximum pressure, keep on the fire for 1 minute then take it off the fire. Peel the potatoes. Heat oil in a pan. Fry the potatoes golden brown. Drain on brown paper. Peel the ginger and garlic. Grind with a few teaspoons water. Mix the ginger, garlic, cumin, chilli, turmeric, gram flour and salt into the curd. Marinate the potatoes in this mixture for 30 min. Preheat the oven at 150°C. Skewer the potatoes and put the skewers on the wire grill and place the wire grill in the oven and grill. Rotate the skewers every few minutes to change the position of skewers. Bake the potatoes for 15 min. Serve speared with toothpicks.

SAVOURY VEGETABLE RING

Ingredients

Potatoes boiled	3 medium sized
Maida	2 tablespoons
Onions	2 medium sized
Green chillies	6 nos.
Garam masala	1/2 tablespoon
Peas boiled	1 cup
Cauliflower (very tiny pieces)	1/2 cup
Sweet butter milk	1 1/2 cups
Gram flour	2 cups
Garlic and ginger	a little
Grated cheese	1/2 cup
Baking powder	1/4 teaspoon
Mint leaves	5-6 leaves
Oil or ghee	3 tablespoons
Coriander leaves	Few for garnish
Carrot	1 small, grated

Setting

Cooking time	Till golden brown
Cooking temperature	190°C
Shelf placement	Centre
Heater select	Both

Method

Mash potatoes well. Chop onions, chillies and coriander and grind garlic, ginger and mint leaves. Saute chopped onions, etc with ground ingredients and garam masala in oil. Add gram flour and maida and fry. Mix potatoes, vegetables, salt, buttermilk and add baking powder. Sprinkle the grated cheese on top. Put it in a greased ring mould and bake until golden brown. Serve garnished with coriander and grated carrots.

KASTURI MACHCHI

Ingredients

Rohu fish, Sliced/cut in chunks	500 gm
Salt and turmeric	To marinate
Groundnut oil or ghee	7-8 tbs.
Onion (large)	5 nos.
Ginger	100 gm
Garlic	10 cloves
Curd	1 cup
Salt	To taste
Sugar	1 tbs.
Tomato ketchup	1/4 cup
Chilli sauce	1 tsp.
Bay leaves	4 nos.
Green cardamom	10 nos., pounded
Cinnamon	1 stick, pounded

Settings

Cooking Time	30 minutes
Temperature	180°C
Shelf placement	Centre
Heater select	Both

Method

Smear each piece of fish with a little salt and turmeric. Heat oil in pan and fry lightly. Keep aside for the moment. Put onion, ginger and garlic into the grinder. Puree and then pour into a fine strainer or clean muslin cloth. Squeeze the juice out and discard the residue. Heat the remaining oil or ghee in pan. Temper with bay leaves, pounded cardamom and cinnamon. Add curd and juice of onion, etc., stir, fry 2 minutes. Pour the curd mixture, tomato ketchup, chilli sauce and sugar into baking dish with well fitting lid or foil. Lay fish pieces in it. Bake for 30 minutes and serve immediately.

SHAHJAHANI PULAO

Ingredients

Bones from mutton	70 gms
Chopped onion	1 no.
Pepper corns	16 nos.
Salt	1 1/2 tsp.
Cloves	8 nos.
Cinnamon	1/2 pc.
Water	3 cups.

FOR GARNISH

Ghee	9 tbs
Sultanas	2 tbs
Almonds	12 nos.
Cashew nuts	18-20 nos.
Finely sliced onion	2 (medium) nos.
Shredded green chillies	2-3 no.
Finely chopped coriander	1 tbs

FOR THE PULAO

Finely chopped onion	2 (medium) nos.
Lean mutton	500 gms.
Salt	1/2 tsp
Red chilli powder	1/2 tsp
Ginger	1 1/2 pc
Garlic	3-4 cloves
Rice (washed and soaked)	2 cups
Strained curd	1/2 cup +cream 1/2 cup + salt 1/4 tsp mixed together
Red chilli powder	To taste
Garam masala	1 tsp
Black cumin seeds	1 tsp

Setting

Cooking time	15 min.
Temperature	150°C
Shelf placement	Centre
Heater select	Both

Method

Put the stock mixture into cooker. After it reaches maximum pressure, reduce heat and keep for 25 minutes. Allow pressure to drop by itself. Strain the stock- the yakhni-and reserve. While the stock as being cooked, heat the ghee and the sultanas. Fry lightly. Separately, fry the nuts and sliced onions. Keep aside. Into the same ghee, add chopped onions for the pulao. Fry golden brown. Add the meat, a few pieces at a time, and fry till juices dry up. Mix the chopped onions, salt and chilli and fry for another 10 minutes. While the meat

is frying, grind together the ginger and garlic in the grinder. Add a few tsp water. As soon as the meat has browned, add this paste, a little at a time. When it is all used up, add 1/2 cup water and put the meat into pressure cooker. Close it and let it come to maximum pressure. Reduce heat and keep for on low 10 minutes. Allow the pressure to reduce on its own. Open and dry up any remaining moisture. Remove the pieces of meat from the pan and keep aside for the moment. Into the same masala, left in the cooker, put the drained rice. Fry the rice for 2-3 minutes then add to it 3 1/2 cups water. Scrape up all the masalas from the bottom and stir thoroughly with the rice and water in the cooker. Cook till done. Grease a dish and into it put a layer of rice then meat, then the curd cream mixture. Sprinkle each layer with a little red chilli, garam masala and cummin. Repeat the layers. Finish with a layer of rice. Cover the dish and put it into the OTG for 15 min. Serve sprinkled with sultanas, nuts, fresh onions and coriander.

Grilled Chicken

Ingredients

Chicken	1 medium sized
Curd	1/4 cup
Juice of garlic and ginger	1 tsp
Juice of onion	2 tsps
Salt	1/2 tsp
Red chilli powder	1/4 tsp
Red colour powder (tandoori colour)	1/2 tsp
Jeera powder	1 tsp
Vinegar	1 tsp
Lime	1/2
Oil	1 tsp

Setting

Cooking time	15-20 minutes
Cooking temperature	180°C
Shelf placement	Toasting centre
Heater select	Both

Method

Wash & cut the chicken into 4 to 6 pieces and insert deep cuts in the flesh with a sharp knife. In a bowl, mix all the ingredients mentioned above. Rub and mix well into all the chicken pieces and then let the pieces remain in the bowl for at least two hours. The longer they stay the better it is. Arrange the pieces on the wire grill and toast for about 15 minutes using the drip tray below the grill. Remove the tray and toast for another 15-20 minutes. Bring out the chicken, apply some oil or ghee, sprinkle some meat masala and then squeeze lime over it. Serve hot with onion rings and hot mint sauce.

SHEEKH KABABS

Ingredients

Minced meat	500 gms
Onion	1 large
Green chillies	2 nos.
Garlic	Six cloves
Ginger	A little
Fresh mint and coriander leaves	A handful
Garam masala	1 teaspoon
Salt and chilli powder	To taste

Setting

Cooking time	10-20 minutes
Cooking temperature	160°C
Shelf placement	Centre

Method

Mince all the ingredients into a very fine paste in an electric blender. Grease the skewers lightly and taking a little of this mixture in the palm of the hand, press it around the skewers so that a long kabab is formed on the skewers. Leave these skewers to rest for about 10 minutes. Preheat oven. Arrange the skewers in the preheated oven and toast for about 10-12 minutes, till the kababs become brown. Keep turning the skewers until all the kababs are evenly cooked. Take out and serve with mint sauce.

TERMS AND CONDITIONS OF WARRANTY

This KORYO OTG is warranted against manufacturing defects arising out of faulty or defective materials or workmanship for a period of 24 Months from the date of purchase. (Please note that plastic / rubber parts and non - stick coating are not covered under this warranty).

Should a defect develop in this equipment during this period of warranty, Future Value Retail Limited repairs the equipment FREE OF COST.



Future Value Retail Limited or its authorized service centers reserves the right to retain any part or component replaced at its discretion in the event of a defect noticed in the equipment during the warranty period.

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

- If the equipment is used for commercial purposes
- The equipments not used according to the instructions given in the user's manual.
- Defects are caused by improper or reckless use.
- Breakage or damage to components made out of bakelite, urea, ABS, SAN and such plastic materials, rubber parts and cord.
- Any repair work is carried out by persons other than authorised by Future Value Retail Limited.
- Any modification or alteration of any nature is made in the electrical circuitry of the equipment.
- The unit serial number is deleted, defaced or altered.
- Unless this warranty card is completed and signed immediately on purchase of the equipment.

For after sales service: Contact the nearest Authorised Service Centre.

Note: Please ensure that while replacing power supply cord an insulation sleeve of fibre glass or equivalent material has to be used over and above cable insulation.

				
WARRANTY CARD				
THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED BY THE DEALER ON DATE OF PURCHASE				
MODEL NO	:	_____	SERIAL NO : _____	
CUSTOMER NAME	:	_____		
ADDRESS	:	_____ _____ _____		
PHONE NO	:	RESIDENCE : _____	OFFICE : _____	
INVOICE/CASH BILL NO	:	_____		
INVOICE VALUE	:	_____	DEALER'S STAMP 	
DATE OF PURCHASE	:	_____		
CUSTOMER SIGNATURE	:	_____		

LIST OF SERVICE CENTRES

Andhra Pradesh

Hyderabad: Jeeves Consumer Services Pvt Ltd, Flat No205, Karan Centre, Opp. IBP Petrol Pump and Karan Hotel , Park Lane, S.D.Road, Rear Paradise Circle, Secunderabad - 500 003. Ph: 040-64591168. Mob: 09392949579

Vijayawada: Jeeves Consumer Services Pvt Ltd, No 25-10-10 / A.G.S Raju Road, Seethannapet Near Ghyamakhana Clun, Gandhinagar – 522 003. Mob: 09866105370

Vishakapatnam: Suja Consumer Services, D No.49-45-3/1, Beside Krishna Hospital, NR.Maharani Parlour Akkyapalem, Vishakhapatnam - 530 016. Ph: 0891 6464438. Mob: 9866771438

Assam

Guwahati: Multitrack, G.S Road, Ground Floor, Bora Service Station, Ululbari, Guwahati - 781 007. Ph: 0361-2457296. Mob: 09864444684

Tinsukia Assam: Maheshwar Electronics, Phukan Market, R.G. Road, Opp. Women Collage, Tinsukia Assam – 786 125. Ph: 0374-2337453, Mob: 435035698 / 09207082762,

Bihar

Patna: Kool Craft, 130-E,S.K. Puri, Boring Road, Patna – 800 001. Ph: 0612-3298766. Mob: 9835236787

Chhattisgarh

Raipur: M.K Technology, No 54, 1st Floor, Vijeta Complex, Shastri Market Raipur-429001. Mob:9993453123

Bilaspur: Abhyudaya Infor Tech New Sarkanda, Seepat Road, Bilaspur, Chattisghat, Mob: 9039680567

Delhi

Delhi: Jeeves Consumer Services Pvt Ltd, No R32, 2nd Floor , Shakarpur, Vikas Marg, Delhi - 92. Mob: 9999000451

Delhi: Jeeves Consumer Services Pvt Ltd, E 10, 1 St Floor, Arya Samaj Road, Uttam Nagar West, Delhi - 110 059. Ph: 011-45785915, Mob: 9810853827

Gujarat

Vapi: Unique Services, Shop No 11/2, Asopalav Complex, Vapi-East, Gujrat – 396 191. Mob: 9909917471

Ahmedabad: Jeeves Consumer Service Pvt Ltd., 37-Om Tower, Near Star Bazaar, Jodhpur Cross Road, Satellite, Ahmedabad – 15. Ph: 079-40080485. Mob: 9016320485

Anand: Krishna Electronics, Kashidham Estate, Palak Road, Anand. Mob: 9924272439

Baroda: Krishna Enterprise, 3, Bhawanipura Society, B/H, Jain Temple, Near Garba Ground, Nizampura – Vadodara, Ph: 065880705. Mob: 9687673434

Rajkot: PC Systems, 4-sardar Nagar (West), Tagore Road, Near Astron Circle, Rajkot – 360 001. Mob: 9824323619

Surat: Sadgurudev Electrocure Service, Shop No. L-4, Shakuntal Complex, B.S. Sanghvi Tower, Adajan Patia, Near Gujarat Gas Circle, Surat - 395 009. Mob: 0261-6540417. Mob: 98250 90417

Haryana

Ambala: Telecare, Old. Hospital Road, Bara Thakur Dwara, Opp. Polytechnic, Ambala City - 134 003. Ph: 0171-2556432. Mob: 93153 15125

Gurgaon: Jeeves Consumer Services Pvt Ltd, 4/18A, Lakshmi Garden, Behind Khandsa Police Station, Khandsa Road Gurgaon. Ph: 0124-4073434. Mob: 08010417921

Faridabad: Jeeves Consemers Services Pvt Ltd, 5H-49 First Floor, Nit Faridabad. Mob: 9990093305

Karnal / Panipat: Jeeves Consumer Services Pvt Ltd, Shop No.50, Ground Floor, Mayapuri Rajiv Gandhi Marg, Near Palace, Meera Ghati Chowk. Mob: 9896856125

Jharkhand

Ranchi: Powerlux Enterprises, 173, Old Ag Colony, Kadru Ranchi - 834 002. Ph: 0651-6455758

Dhanbad: Permila Electronics, Hotel Royaltan Plaza Complex, Bank More, Katras Road, Dhanbad - 826 001. Ph: 0326-2300524. Mob: 09334352659

Jamshedpur: Ranjana Enterprises, 287, Bhalubasa, Jamshedpur, Jharkhand - 831 001. Mob: 9708477673

Deoghar: J K Electronics, STN Road, Opp. Hotel Shivam Internatiol, Deoghar - 814 112, Mob: 09835322046. Ph: 06432-22967

Karnataka

Bangalore: Jeeves Consumer Services Pvt Ltd, No. 126, 8th Main, J.P.Nagar, 3rd Phase, Bangalore - 560 078. Mob: 9880754393. Ph: 080-41209331

Belgaum: Spacetech Service Network , Shop No 2, Katti Complex , Beside Raghavendra Mandir, Konwal Galli, Belgaum, Ph: 0831-2430922. Mob: 9900230922

Hubli: Armaan Electronics, Sadar Sofa, Old Hubli – 560 024. Mob: 96886875325

Mangalore: Jeeves Consumer Services Pvt. Ltd. 1st Floor, Quadra Compound, Bejai, Kapikad, Kavoor Road, Mangalore – 575 004. Ph: 08147094513

Mysore: Jeeves Consumer Services Pvt. Ltd. # 1095, 1st Floor, C&D Block. Lalithadri Road, Kuvempunagar, Mysore – 570 023. Ph: 8861747679

Udupi: Aman Electronics, Mahalasa Damodhar Towers, Kunjibettu, Udupi - 576 102. Ph: 0820 2528770. Mob: 92423 61271

Hassan: Golden Eye Service, 145, 146, Northen Extention, Park Road, Hassan. Ph: 08172-231176

LIST OF SERVICE CENTRES

Kerala

Palakkad: Cromo, Customer Care Centre, 13/480, Edyayer Street, Mankava. Ph: 0491-2535794. Mob: 9388888245

Thrissur: Tekwins Electronics, 1st Floor, Regency Building, West Fort, Thrissur - 680 004. Ph: 0487-2388659. Mob: 98470 30594

Trivandrum: A V Digitals, Athira, T.C. 28/1235, Swara 71, Sree Chitra Gardens, Sreekanteswaram, Fort P.O, Thiruvananthapuram – 695 023.
Ph: 0471 6450101/2453553. Mob: 92494 10333 / 9249432807

Calicut: Micro Electronics, 19/1924-G-3, Sheraton Complex, P V Sami Road, Chalappuram, Calicut – 672 002. Ph: 9895979491/0495-4040109

Kasargod: Jeeves Consumer Services Pvt. Ltd. 1st Floor, Quadra Compound, Bejai, Kapikad, Kavoor Road, Mangalore – 575004. Ph: 08147094513

Cochin: Jeeves Consumer Services Pvt Ltd., CC-39/3747, Ground Floor, Room No.A1-A2, Survey No.893/4, Neduvilaveetil Chambers, Raviguram Road / YRM Road, Ernakulam - 682 016. Mob: 9496531098

Madhya Pradesh

Indore: Cool Home Refrigeration, LG-70, Trade Centre, 18, South Tukogunj, Indore - 452 001. Ph: 0731 4076404, Mob: 098260 97211

Jabalpur: Standard Electronics, 855, Varma Compound, Behind Frontier Bajaj, Nagrath Chowlk, Jabalpur - 482701. Ph: 0761-4036167. Mob: 9424658209

Ujjain: S.M.Service Point, B-114, Din Dayal Complex, Saver Road, Nanakheda, Ujjain - 456 010. Mob: 9893065215

Gwalior: Alpha Electronics, 51, Vikas Nagar, Kherapati Road, Gwalior – 474 003. Ph: 0751-4086922. Mob: 9826266922

Bhopal: Jeeves Consumer Services Pvt. Ltd, Ward No 47, Goyal Vihar, Ground Floor, Flat No-G-1,31-C, Zone-2, MP Nagar, Bhopal.
Ph: 9754864507 / 9754864507

Amravati: Shri Balaji Service, Narayan Nagar, Near Prashant Nagar Bridge, Amravati - 444604. Mob-98230 33443

Maharashtra

Ahmednagar: Om Electricals, Bhutkarwadi, Savedi Road, Ahmednagar – 414003. Mob: 9822449668

Aurangabad: City Air Technology, Kilark, VIP Road, Nera Gaikwad Hospital, Aurangabad – 431 001. Mob: 9890835073 / 8657771999

Aurangabad: Emperor Services, Manik Arcade, Shop No. S-5, Opp Chobe Hospital, Chetna Nagar, Aurangabad - 431 005. Ph: 0240 2350606.
Mob: 93736 65556

Kolhapur: Multi Service, Shop No F-39, Trade Centre, Station Road, New Shahu Puri, Kolhapur 416 001. Ph: 0231 2653294. Mob: 98811 23570

Mumbai-1 (Goregoan): Jeeves Consumer Services Pvt Ltd, Kiran Industrial Estate, KA/6, 2nd Floor, M.G. Road, Near Kapadia Hospital Goregoan West, Mumbai - 400 062. Ph: 022-65278590. Mob: 09881719874

Mumbai-2 (Mulund): Jeeves Consumer Services Pvt Ltd, Plot No.237/5 Powai Chowk, Mulund Colony, Opp. Mulund Darshan Building, Mulund West – 400082. Ph: 022-65288597. Mob: 08655550552

Nagpur: Technic Services, Khare Building, Hanuman Lane, Sitabuildi, Nagpur - 440 012. Mob: 9373102179, 9096022122

Nasik: Harsha Electronics, 3,Talak Complex, Rachana Vidyalyay Road, Nasik. Mob: 9422254240

Nanded: P G Electronics, Shop No-04, Mata Guruji Complex, Hingoli Gate Road, Nanded -431602. Ph: 0246-2230273

Pune: Jeeves Consumer Services Pvt Ltd. 337, Sai Leela, Datta Wadi Mhasoba Chowlk, Pune – 30. Ph: 020- 24322679. Mob: 9689924582

Sangli: Padmanabh Electronics, Shop No-2/3, Yogiraj Apartment, 100 Ft Road, Vishram Baug, Sangli – 416415. Ph: 0233 2301770. Mob: 9423829770

Jalgaon: Om Refrigeration and Elec. 8 Opp. Manish Steel, Old Neri Naka, Jalgaon, Ph: 02572232410. Mob: 9423940350

Latur: Arya Electronics, NR. Promodh Agency, Sitaram Nagar, Latur – 413515. Mob: 09890025077 / 02382225077

Orissa

Bhubaneshwar: Subhadra Electronics, Plot No : 765, Maharshi Road, Shahid Nagar, Bhubaneshwar - 751007. Ph: 0674- 2547684. Mob: 98611 51529

Cuttack: Omm Service, Q.No-F/861, Sec-7, CDA, Cuttack – Odisha, Mob: 8908161061 / 8908161062

Punjab

Ludhiana: Jeeves Consumer Services Pvt Ltd, Shop. No. 18B, Dhyan Singh Commercial Complex, Opp. Bus Stand, Ludhiana. Mob: 9217097777

Zirakpur: Jeeves Consumer Services Pvt Ltd, SCF-4 Basement, The High Land Society, NAV, Baltana, Zirakpur, Dist., Mohali - 140603. Mob: 9216914777

Jalandhar: Jeeves Consumer Services Pvt Ltd, EH-31, Laddowali Road, Opposite Gurudwara, Jalandhar – 144001. Mob: 9417550450

Patiala: J.C.Electronics, SCO 20, Aarti Complex, Opp T.B.Hospital, Patiala -147001. Mob: 9814715312

Rajasthan

Alwar: Priya Electronics, Shanti Niketan Building, Kashi Ram Choraha, Swarg Road, Alwar – 301001. Mob: 09352206928

Jaipur: Jeeves Consumer Services Pvt. Ltd., A-79, Subash Nagar Shopping Centre, Jaipur -302016. Mob: 98870 03444

Kota: Dimond Refrigeration Works, 2CH-1, Vigyaan Nagar, Behind Brij Wasi Sweets, Kota - 324005. Mob: 09352620458 / 9352605043

Udaipur: Electro India, 7/1st Floor, Shri Mahalaxmi Aptment, Outside Surajpole, Udaipur -313001. Ph: 0294-5101921. Mob: 9214880177

Jodhpur: Simplex Electronics, 557, 9th C Road, Opp. Jhulelal Mandir, Sardarpura, Jodhpur -342003. Mob: 9929055777 / 9314133177. Ph: 0291-6992177

LIST OF SERVICE CENTRES

Tamilnadu

Coimbatore: V.K.Engineering, 108-A/92, West Ponnurangam Road, Ground Floor (Near Telephone Exchange), R.S.Puram, Coimbatore – 641002.
Ph: 0422 2541172, 2541173, 3253677. Mob: 98430 93367

Tirpur: SM Electronics, Vavila Complex, Tirpur – 641605. Mob: 9843079909

Chennai: Jeeves Consumeer Services Pvt Ltd, New No - 3, Old No – 1A, Sripuram, 2nd Lane, Royapettah, Chennai – 600 014.
Ph: 044-42632371 / 28116510. Mob: 9840549495

Uttar Pradesh

Agra: Sai Electronics, 25/113, Gandhi Nagar, Agra - 282 003. Ph: 0562 3297005. Mob: 9927722217

Allahabad: Care And Care Services Pvt. Ltd., 40 C, LBS Marg, Civil Line, Allahabad – 211 001. Ph: 053-22260611. Mob: 09415308723

Kanpur: Shubham Electronics, 192, Manohar Nagar, Kanpur - 208027. Mob: 9415132072

Lucknow: Swastik Customer Care Centre, A-1/3, Sec-H Aliganj, Near Kendriya Bhawan, Lucknow - 226 020.
Ph: 0522-2762461/62. Mob: 94150 12347, 9839338636

Meerut: B.S Electromics, 439, New Mohanpuri, Near Dr.Ashwani Sen, Meerut – 250 001. Mob: 9719869979

Mathura: Manan Electronics, Baldev Puri, Maholi Road, Mathura - 281 001. Ph: 0565-3295732

Bareilly: Alpha Video Care, 106/5, 1St Floor, Civil Line, Opp. Sanik Petrol Pump, Bareilly -243001. Ph: 0581-2302785 / 2552204. Mob: 9412197298

West Bengal

Burdwan: Joyguru Enterprise Radhanagar, Pirtala, N.B.Road, Burdwan – 713101. Mob: 7679762616

Darjeeling: Abul Electronics, N.B. Singh Road, Darjeeling - 734101. Ph: 0354 2253102. Mob: 9434212300

Durgapur: Paul Service, Anandamoyee Hotel Lane, Benachiti, Durgapur – 713213. Mob: 9933389202

Asansol: Yes Service, Mob: 9734504070

Haldia: Maya Electronics, Vill & Post Deulia Bazer, Purba Madnipur – 721154. Mob: 9830388178,03228-249000

Howrah: Time N Service, 37/38, Mohinath Porel Lane, Salkia, Howrah – 711 106. Ph: 033-65639720.

Kolkata: Southern Sevices., 6/14, Prince Anwarshah Road, Poddar Nagar, Kolkata - 700 068. Ph: 033-65488822. Mob: 09804867696

Kolkata: Baishanu Service Care, 55D, Adhyanath Saha Road, Laketown, N/L: Adhyanath School, Behind Jayacinama - 700048. Mob: 7278491145

Kharagpur: Maya Electronics, Vill & Post Deulia Bazer, Purba Madnipur - 721 154. Mob: 9830388178. Ph: 03228-249000

Siliguri: S.D Services, 9, Balai Das Chatterji Road, Opp. Jack & Jill School, Near Bhutia Market, Siliguri – 734001. Mob: 9434351390

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