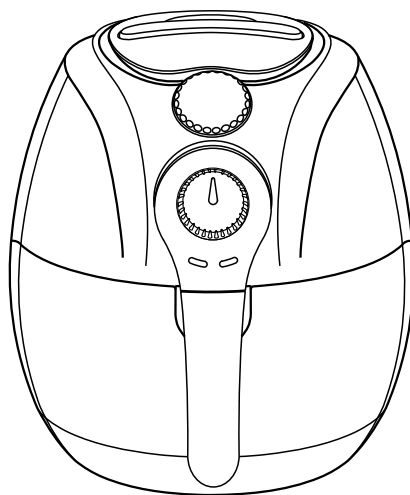




## OWNER'S MANUAL



### OXY FRYER ASTER : OF-KOA15CJ3

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.

USER GUIDE BOOK  
OXY FRYER  
MODEL :

PART CODE : 1100109021

PRINTING IN BLACK COLOUR

PAPER SIZE : A5 SIZE WHITE PAPER

PAPER SPECS- FRONT & BACK PAGE 90 GSM CROMA ART, INNER PAGES 90 GSM NORMAL PAPER.

GRAPHIC BY : A. PATOLE  
CHKD. BY : HARDIK  
DATE : 02/08/2014  
REVISION : R1

## **MESSAGE FROM THE VICE CHAIRMAN & CEO**

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Dear Customer,

It gives me great pleasure to welcome you to the KENSTAR family.

Our sincere endeavour is to provide you with best quality products & impeccable service, thus laying the foundation for a binding relationship with you. One that stands the test of time to grow stronger with our every interaction.

At Kenstar, we have set ourselves a goal to continuously challenge ourselves and contribute towards good health, happiness and a bigger cause-a greener tomorrow. Our initiative is to help create a tomorrow that promises clean air, pure water and a green earth.

With extensive research, creativity and technology, we present a whole new range of product-designed super efficient, built super sensitive to your needs. They forward the urgent cause of environmental protection by becoming the machines of the future, today.

That is the Kenstar philosophy. That is Eco Logic.

Warm Regards,

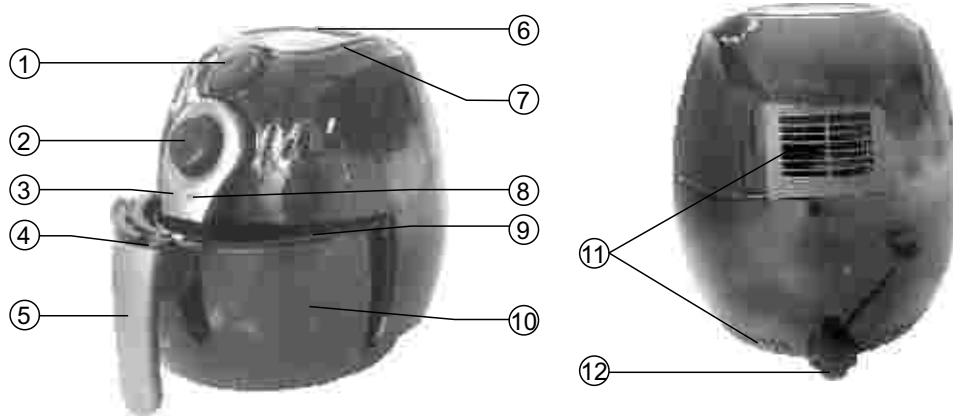
(Vice Chairman & CEO)

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## KNOW YOUR OXY FRYER



- 1) Temperature control knob (80-200°C)
- 2) Timer (0-30min.) / power-on knob
- 3) Power indicator light
- 4) Basket release button
- 5) Basket handle
- 6) Handle
- 7) Air inlet
- 8) Heating-up indicator light
- 9) Basket
- 10) Pan
- 11) Air outlet
- 12) Mains cord

## SPECIFICATIONS

POWER SUPPLY	: 220~240V AC 50Hz
WATTAGE	: 1500 watt
CAPACITY	: 3.0 litre
WEIGHT	: NET- 4.9 kg , GROSS- 6.2 kg
PRODUCT SIZE (L x W x H) cm	: 30.0 x 31.5 x 36.5

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

## OPERATING YOUR OXY FRYER

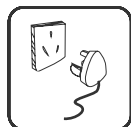
### BEFORE FIRST USE

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a cloth. And there is no need to fill the pan with oil.

### PREPARING FOR USE

1. Place the appliance on a stable, horizontal and even surface.  
Do not place the appliance on non-heat-resistant surface.
2. Put the basket in the pan. (fig.2).  
Do not fill the pan with oil or any other liquid.  
Do not put anything on top of the appliance, the airflow will be disrupted.

### HOT FRYING



It is recommended to use a high-power socket rather than a defective one. Do not share a socket with high-power appliances such as air conditioners and electric stoves to avoid over-current from causing fire.

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pan out of the fryer (fig.3)
3. Place the ingredients in the basket.
4. Slide the pan back into the FRYER (fig.4)  
**Never use the pan without the basket in it.**  
**Caution : Do not touch the pan during and in short-time after use, as it gets very hot. Only hold the pan by the handle.**
5. Turn the temperature control knob to the proper temperature. See section 'Settings' in this chapter to determine the right temperature (fig.5).
6. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
7. To switch on the appliance, turn the timer knob to the required preparation time (fig.6).

### Add 3 minutes to preparation time if the appliance is cold

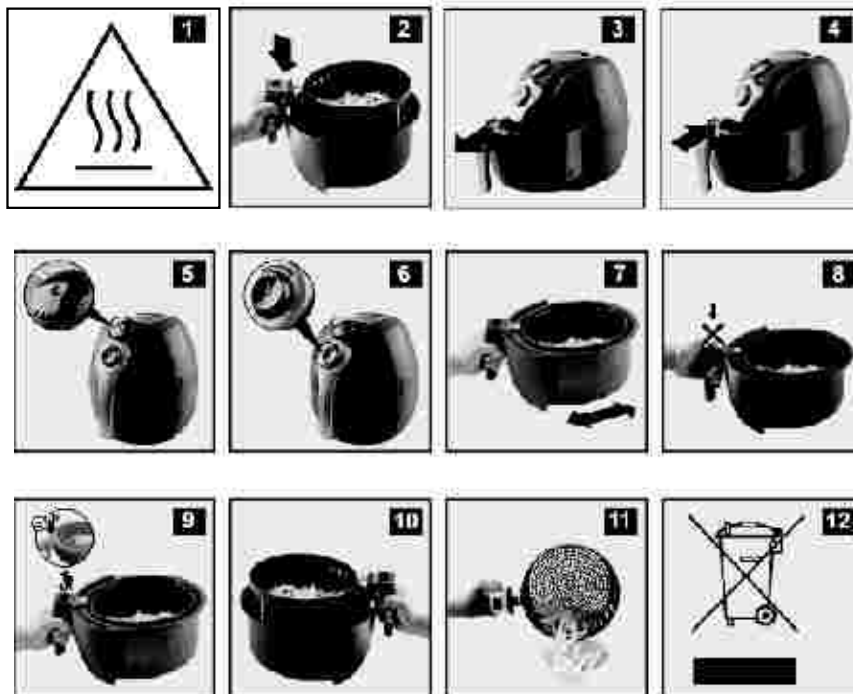
Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, turn the timer knob for more than 3 minutes and wait until the heating-up light turn off (after about 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- a) The power-on light and the heating-up light go on. (fig.9)
- b) The timer starts counting down the set preparation time.
- c) During the hot frying process, the heating-up light turn on and turn off from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- d) Excess oil from the ingredients is collected on the bottom of the pan.

## OPERATING YOUR OXY FRYER

### Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the fryer within a few minutes after you adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks can be prepared in an oven can also be prepared in the fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.



## OPERATING YOUR OXY FRYER

8. Some ingredients require to shake halfway during the preparation time (see section 'Settings' in this chapter). By this way, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the magic fryer (fig.8).

**Caution: Do not press the button of the handle during shaking. (fig.8)**

Tip : You can remove the basket from the pan and shake the basket only to reduce the weight. Do like this, pull the pan out of the appliance, place it on the heat-resistant holder and press the button of the handle (fig.9).

Tip : If you set the timer half of the preparation time, you have to shake the ingredients when you hear the timer bell ringing. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on the heat-resistant holder.

Note: You can also switch off the appliance manually. Do like this, turn the temperature control knob to "0" .

10. Check if the ingredients are ready.  
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
11. To remove small ingredients (e.g. fries), press the basket release button (1) and lift the basket out of the pan (2). (fig.9)

**Don't turn over the pan, otherwise, the oil collected on the bottom of the pan will leak onto the ingredients.**

**The pan and the ingredients are hot after hot frying. Depending on the type of the ingredients in the fryer, steam may escape from the pan.**

12. Empty the basket into a bowl or onto a plate. (fig.11)  
Tip : To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.
13. When a batch of ingredients is ready, the magic fryer is instantly ready for preparing another batch.

## SETTINGS

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee it's the best setting for your ingredients.

Because it reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot frying barely disturbs the process.

## OPERATING YOUR OXY FRYER

Dishes	Min-max Amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	300-1000	20-50	200	shake	
Thick frozen fries	300-1000	22-50	200	shake	
Home-made fries (8 × 8mm)	300-1000	22-50	200	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	20-28	200	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	20-28	180	shake	Add 1/2 tbsp of oil
Rosti	250	18-22	180	shake	
Potato gratin	500	20-25	180	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	12-18	180		
Pork chops	100-500	15-20	180		
Hamburger	100-500	9-18	180		
Sausage roll	100-500	18-20	200		
Drumsticks	100-500	22-28	180		
Chicken breast	100-500	18-22	180		
<b>Snacks</b>					
Spring rolls	100-400	12-18	200	shake	Use oven-ready
Frozen chicken nuggets	100-500	10-15	200	shake	Use oven-ready
Frozen fish fingers	100-400	10-15	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	10-15	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
<b>Baking</b>					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin



## **IMPORTANT SAFEGUARDS & USAGE**

---

### **IMPORTANT**

Please read this manual carefully before any using of the appliance as dangers may occur under incorrect operations.

### **DANGER**

- Do not immersing the housing in water or rinsing under the tap due to the multi electrical and heating components.
- Avoid any liquid enter the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

### **WARNING**

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the appliance and its mains cord out of the reach of children.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use.(fig.1)
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

## **IMPORTANT SAFEGUARDS & USAGE**

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### **CAUTION**

Ensure the appliance is placed on a horizontal, even and stable surface.

- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

### **AUTOMATIC SWITCH-OFF**

The appliance has a built-in timer; it will automatically shut down the appliance when the count down to zero. You can manually switch off the appliance by turning the timer knob to zero anticlockwise.

### **ELECTROMAGNETIC FIELDS (EMF)**

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm to the human body based on available scientific evidence.

## **CARE & MAINTENANCE**

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### **CLEAN**

- 1 Remove the mains plug from the wall socket and make the appliance cool down.  
Note: Remove the pan to let the fryer cool down more quickly.
- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.

- 4 Clean the inside of the appliance with hot water and non-abrasive sponge.
- 5 Clean the heating element with a cleaning brush to remove any food residues.

### **STORAGE**

- 1 Unplug the appliance and let it cool down thoroughly.
- 2 Make sure all parts are clean and dry.

### **ENVIRONMENT**

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you do contribute to environmental protection (fig. 12).

## TROUBLE SHOOTING

Problem	Possible cause	Solution
The FRYER does not work	The appliance is not plugged in	Put the mains plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required preparation time to switch on the appliance
The ingredients fried with the FRYER are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly
	The set temperature is too low.	Turn the temperature control knob to the required Temperature setting (see section "settings" in chapter "Using the appliance").
The ingredients are fried unevenly in the FRYER	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section "Settings" in chapter "Using the appliance"
Fried snacks are not crispy when they come out of the FRYER	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a Click.
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried Unevenly in the FRYER	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the FRYER	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.



In case of further assistance, you may contact nearest authorized service center.  
Or Please see the Company website for more information & collection centers, etc.  
Visit - <http://www.videoconworld.com>

संसाधनों का प्रभावी उपयोग सुगम बनाने हेतु पुनःचक्रण के प्रयोजन से इस उत्पाद को कृपया निकटवर्ती अधिकृत संग्रहण केंद्र, पंजीकृत भंजक या रिसाइकिलर (पुनःचक्रणकर्ता) को वापस करें।  
अधिक जानकारी के लिए निकटवर्ती अधिकृत संग्रहण केंद्र से संपर्क करें।  
यदि संग्रहण केंद्रों द्वारा दिये गए निर्देशों का पालन नहीं किया जा रहा है तो अधिक जानकारी के लिए कृपया कंपनी की वेबसाइट देखें:-  
<http://www.videoconworld.com>

**NOTE**

## 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 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 for 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.
8. The product has been subject to abnormal use or conditions, mishandling or improper storage.

**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

Serial No.: \_\_\_\_\_ (Please retain for your personal record)

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

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

Name and address of Customer \_\_\_\_\_  
 \_\_\_\_\_ Ph. No. \_\_\_\_\_

Name and address of Dealer \_\_\_\_\_  
 \_\_\_\_\_ Ph. No. \_\_\_\_\_

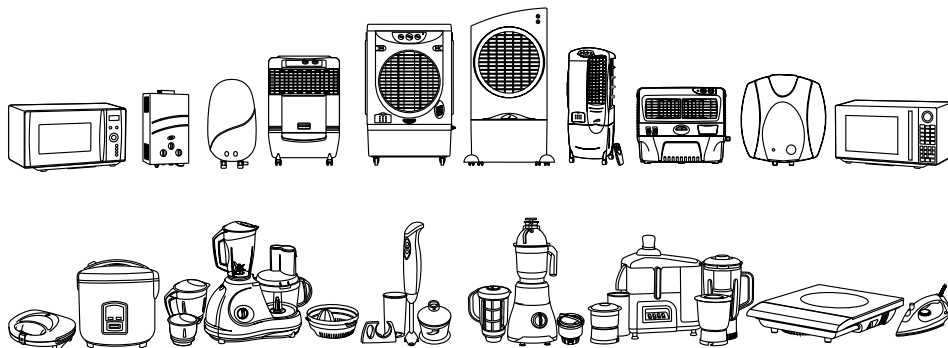
(Stamp here) \_\_\_\_\_

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

## BRANCH OFFICES

BRANCH ADDRESS		PHONE NO
<b>NORTH ZONE</b>		
Delhi	221 Okhla industrial state, Phase 3, Near Modi Mill, New Delhi - 110020	8130898820
Gurgaon	Plot No. 296, Udyog Vihar 4th Floor, Phase 2, Gurgaon, HR - 122015	011-64743619
Chandigarh	Plot No. 253E, Phase 8-B, Industrial area, Mohali, Distt Sas Nagar, Mohali (Punjab)160062	8146610735
Jaipur	B-145, Road No. 9, Vishwakarma Industrial area, Jaipur - 302013	0141-2262946 / 2262947
Karnal	Urban Estate, Main Market, Near Kelra Sweets, Karnal (Haryana) - 132001	9729990188
Ludhiana	#369, Industrial area-A, Near Indian Summer Hotel, Above Connect Office, R.K. Road, Ludhiana (P.B.) 414003	0161-466014
Agra	69, Rajiv Nagar, Near Canara Bank, Kendriya Hindi Sansthan Road, Khandari, Agra 282005 (Uttar Pradesh)	9536900232
Lucknow	A-1026, Indira Nagar, Near Shalimar Chauraha, Lucknow - 226016	0522-3294360
Dehradun	165 Ajabpur Kalan Mothewala Road, Will Field School Compound, Dehradun - 248001	8755903640
Jodhpur	A-5, ITI Circle, Heavy Industrial area, Jodhpur (Rajasthan) - 342003	0291-2741654
Jalandhar	Connect Office, 2nd Floor, 8km-Mile Stone, G.T. Road, Paragpur, Jalandhar - 5027840	8146660293
Varanasi	C/o Videocon, Pama Comlex, Lahartara to DLW Road, Shivdaspur, Varanasi - 221103	0542-372285
Jammu	Khawat No.12, Khata No.180, Khasra No.180, & 300, Village Kartoli, Tehsil Samba, Jammu - 181133 (J&K) Located at Singer Factory, Bari Brahmana.	9596770841
Ghaziabad	C-98, Lohya Nagar, Ghaziabad - 201001 (U.P.)	0120-4281239
<b>EAST ZONE</b>		
Kolkata	83, Linton Street, CIT Road, WB (N/L-Linton Street Post Office) Kolkata - 700014	033-32932339
Siliguri	H/No.-1444, Srimaa Sarni, Haiderpara, Bhaktinagar, Dist.-Jalpaiguri, Siliguri - 734006 (W.B.)	0353-3290473
Asansol	106/71, G.T Road, Bhagapachir, Asansol - 713303 (West Bengal)	0341-2302508
Bubaneswar	Plot No.1958/4081, Infront of Chintamaniswar Temple, Chintamaniswar area, Bhubaneswar - 751006	0674-3203022
Ranchi	173, Kadru Colony, Ranchi - 834002, Jharkhand	0651-3247559
Guwahati	House No.55, Ground Floor, DRBK Kakoti Road, APRO Colony Ulubari, Guwahati - 781007	0361-2457132/9207043637
Patna	1/8, Abhajok Bhawan, Vivekanand Marg, North S.K.Puri, Boring Road, Patna - 800014	0612-3262991
<b>WEST &amp; CENTRAL</b>		
Mumbai	Plot No.4, Marol Bhavan, Morol Co-Op. Industrial Estate, Near Marol Bhawan, Andheri East, Mumbai - 400059	022-42234567
Thane	Office No.424, 4th Floor, Building No.C-1, Soham Plaza, Village Chitalsar Manpada, Ghodbunder Road, Thane (West) 400607	7738368515
Pune	1/1 Lalwani Estate, Behind Dena bank, Satara Road, Gultakadi, Pune - 37	020-24261388 / 9370240172
Nashik	Ground Floor, C/o Laxmi Niwas, Warty Colony, Behind Zilha Parishad Bhavan, Nashik-422001	0253-2502368
Aurangabad	Tekcare India Pvt Ltd., Auto Cars Compound, Adalat Road, Aurangabad - 431001	0240-2352095
Nagpur	Tekcare India Pvt Ltd., P-13 MIDC, Hingna Road, Nagpur - 440028	7738370100
Indore	56 Sk1 Compound, Near Daniya Factory Lasudiya Mori Dewas Naka, Indore - 452010	0731-3269361
Ahmedabad	1st Floor, Videocon House, Opp-Umlaya Hospital, Behind Next Showroom, Swastik Cross Road, Navrangpura, Ahmedabad - 380009	079-26409716 / 26401817 / 26401627
Goa	Ground Floor, Kamat Complex, Building No.3, Tonca, Caranzalem, Panjim, Goa-403002	0832-2462175
Bhopal	304, Gautam Nagar, Near Auto Stand, Bhopal - 462023	0755-3269295
Jabalpur	633, Gole Bazar, Behind Mahakaushal School, Opp-Deep Tower, Jabalpur	0761-4081969
Raipur	Old Vijay Silicate Campus, Jai Bhole Complex, Pandri, Raipur (Chhattisgarh)	0771-4080101
Baroda	1st Floor, Ramkrishna Chambers, BPC Road, Alkapuri, Baroda - 390005	0771-3294294 / 3295605
Rajkot	Madhapar Industrial Estate, Raghuvira Industries, Opposite Vora Society, Jamnagar Road, Rajkot - 360006	0281-3241388
Surat	2nd Floor, Gandhi Palace, Near Jain temple, Timbaliawad Nanpura, Surat - 395001	9662531626
<b>SOUTH ZONE</b>		
Chennai	568, Poonamallee High Road, Arumbakkam, Chennai - 600106	044-26265515 / 26286550
Bangalore	No.1245, 1st Main, 3rd Cross, BEML Layout, 3rd Stage, Raja Rajeshwari Nagar, Bangalore - 560098	080-22719117
Cochin	Kandathil Building, 38/388, Karshaka Road, Near South Over bridge, Cochin - 682016	0484-2314187
Hyderabad	Plot No.B8/3, Flat No.24-47/1, Block No.3, IDA Uppal, Hyderabad - 500039	040-32449623
Coimbatore	No.169, Chinnot Hottam, Ururmandampa Layam, GN Mills Post, Coimbatore - 641029	0422-2648877
Madurai	12, Vaidhyanatha Iyer Steet, Shenoy Nagar, Madurai - 625020	0452-2533666 / 2532313
Vijaywada	No.32-2/1-7, 1st Floor, Ratnamamba Street, Mogalrajapuram, Prajasakti Nagar, Vijaywada - 520010	0866-66610122
Vizag	D.No.45-58-1/2/1, 1st Floor, Sai Syamala Nilayam, Rythu Bazaar Road, Narasimha Nagar, Visakhapatnam, Vizag - 530016	0891-2735303
Hubli	Mathad Corner, Begeri Main Road, Parswadi, 1st Stage, Hubli - 580023	0836-2286827 / 3247576
Mangalore	Prabhanikethana, #11-6-12/70, Derebail, Kodikal Cross Road, Mangalore - 575006	0824-2452767
Calicut	20/1100 Aazad Building, Cherumanassery Road, Kallai (P.O.) Calicut - 673003	8129198666
Warangal	Shop No.1,2,8,9, Plot No.5-6-1 & 5-6-2, Opp.BED College, Hanmakonda, Warangal - 506001	0870-3297733
<b>HEAD OFFICE</b>		
<b>VIDEOCON INDUSTRIES LIMITED.</b>		
Plot Mo.296, Udyog Vihar, 4th Floor, Phase-2, Gurgaon, Haryana - 122015 Phone No. 011-64743619		

**KENSTAR**  
Made with love



**24X7 SERVICE & AMC**

 **39 40 40 40**

Prefix the STD code of the state capital

**SMS - 'SVC' to 53030**

**Customer First**

**FOR QUERIES / COMPLAINTS IF ANY, PLEASE CONTACT :**  
CUSTOMER CARE OFFICER, M/s TEK CARE INDIA PRIVATE LIMITED,  
15 km STONE, AURANGABAD - PAITHAN ROAD, VILLAGE CHITEGAON,  
TALUKA PAITHAN, DIST.- AURANGABAD.- 431105, MAHARASHTRA, INDIA  
E-MAIL: [customercare@vgmail.in](mailto:customercare@vgmail.in), WEBSITE: [www.kenstar-appliances.com](http://www.kenstar-appliances.com)  
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Revision-1  
Date : 02/08/14

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**VIDEOCON INDUSTRIES LIMITED.**

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