USER'S MANUAL

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KMC 2122IAM Multimate CONVECTION MICROWAVE OVEN

FEAR

Please read these instructions carefully before installing and operating the oven.

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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.
- 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 company authorised service personnel.

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.
- 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
- 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.
- 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:
- 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.

- Do not fry food in the oven. Hot oil can damage oven parts and utensils and even result in skin burns.
- 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 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.

SPECIFICATIONS

Power Consumption	230V~50Hz, 1200W (Microwave), 2200W (Convection), 1200W (Grill)
Rated Microwave Power Output	800W
Operation Frequency	2450MHz
Outside Dimensions	262mm(H)×452mm(W)×386mm(D)
Oven Cavity Dimensions	195mm(H)×315mm(W)×325mm(D)
Oven Capacity	20Litres
Cooking Uniformity	Turntable System
Net Weight	Approx. 14.4kg

INSTALLATION

- 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 company authorised service personnel.
- 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.

- 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. The appliance shall be only used on a counter top over 3 feet above the floor.
- Do not operate the oven without glass tray, roller support, and shaft in their proper positions.
- Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
- The socket must be readily accessible so that it can be easily unplugged in an emergency.
- 10. Do not use the oven outdoors.

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.
- Plug the microwave oven into a different outlet so that microwave oven and receiver are on different branch circuits.

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:

- 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:

Green and Yellow = EARTH

Blue = NEUTRAL, Brown = LIVE

MICROWAVE COOKING PRINCIPLES

- 1. Arrange food carefully. Place thickest areas towards outside of dish.
- 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.
- 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.
- 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.

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

- 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.

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.
- Do not use recycled paper products when microwave cooking, as they may contain small metal fragments which may cause sparks or fires.
- 4. Round or oval dishes rather than square or 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. Roller Ring
- 4. Control Panel
- 5. Wave Guide (Please do not remove the mica plate covering the wave guide)
- 6. Glass Tray
- 7. Grill Heater
- 8. Baking Plate

CONTROL PANEL



DISPLAY SCREEN

Cooking time, power, indicators and present time are displayed.

POWER /DEODORIZE

Press to select microwave power level.

CLOCK/WEI. ADJ.

Use to set the clock;Press to select the amount of food.

GRILL/COMBI.

Press to set a grill cooking program or to select one of two combination cooking settings.

CONVECTION/KEEP WARM

Press to program convection temperature.

MICRO +CONVECTION

Press to select one of four combination cooking settings.

STOP/CANCEL

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

MENU/TIME (DIAL)

Rotate to set cooking time or select automenu.

START/QUICK START

Touch to start the oven or press a number of times to set cooking time and start immediately.

HOW TO SET THE OVEN CONTROLS

During cooking program, press STOP/CANCEL to pause the program, then press START/ QUICK START to resume. Press STOP/CANCEL twice to cancel the program.

End will display with beeps to remind the program is over, and it will sound every two minutes until you press any pad or open the door.

SETTING THE CLOCK

This is a 24-hour cycle clock.

- 1. In standby mode, press CLOCK/WEI.ADJ. button once.
- 2. Rotate the MENU/TIME dial until the correct hour is displayed.
- 3. Press CLOCK/WEI.ADJ. button once.
- 4. Rotate the MENU/TIME dial until the correct minute is displayed.
- 5. Press CLOCK/WEI.ADJ. button once to confirm.

Note : You can check the current time while cooking is in progress by touching the CLOCK/ WEI.ADJ pad.

QUICK START

Use this feature to program the oven to start at 100% power conveniently.

In waiting mode, press START/QUICK START button in quick succession to set the cooking time. (maximum 10min.) The oven will auto-start immediately.

MICROWAVE COOKING

Microwave cooking allows you to customize cooking power and time. First, select a power level by pressing the POWER/DEODORIZE button a number of times (see the table below). Then set the cooking time (maximum 95min.) by rotating the MENU/TIME dial before pushing the START/QUICK START button.

Press	Display	Power Level
Once	P100	100%l
Twice	P-90	90%
3 times	P-80	80%
4 times	P-70	70%
5 times	P-60	60%
6 times	P-50	50%
7 times	P-40	40%
8 times	P-30	30%
9 times	P-20	20%
10 times	P-10	10%
11 times	P-00	0%

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

- 1. In standby mode, place food into oven and close it.
- 2. Press POWER/DEODORIZE button till the screen show the intended power.
- 3. Use the MENU/TIME dial to enter cooking time until the correct cooking time (5:00) is displayed.
- 4. Press START/QUICK START button to start.

Note : You can check the power level while cooking is in progress by touching the POWER/ DEODORIZE pad.

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. In standby mode, place food into oven and close it.
- 2. Press GRILL/COMBI. button once.
- 3. Turn the MENU/TIME to 12:00.
- 4. Press START/QUICK START button to start.

NOTE: Grill cooking power is set at full power level by the system. Maximum cooking time for grill is 95 minutes.

MICRO +GRILL

This feature allows you to combine grill with microwave cooking on two different settings. NOTE:

- 1. The maximum cooking time here is 95 minutes.
- 2. During cooking state, you can see the power level by pressing this button.

COMBINATION 1

30% time for microwave cooking, 70% for grill cooking. Use for fish, au gratin.

Suppose you want to set combination 1 cooking for 25 minutes.

- 1. In standby mode, place food into oven and close it.
- 2. Press GRILL/COMBI. button twice.
- 3. Turn MENU/TIME to 25:00.
- 4. Press START/QUICK START to start.

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. In standby mode, place food into oven and close it.
- 2. Press GRILL/COMBI. button 3 times.
- 3. Turn MENU/TIME to 12:00.
- 4. Press START/QUICK START button to start.

CONVECTION

During convection cooking, hot air is circulated throughout the oven cavity to make crisp foods quickly and evenly. This oven can be programmed for ten different cooking temperatures. They are: $110C^{\circ} \rightarrow 200C^{\circ}$.

Maximum cooking time for convection is 9 hours and 30 minutes.

To Cook with Convection

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

Suppose you want to cook at 170C° for 40 minutes.

- 1. In standby mode, place food into oven and close it.
- 2. Press CONVECTION button repeatedly to select cooking temperature as shown on screen.
- 3. Use the MENU/TIME dial to enter cooking time.
- 4. Press START/QUICK START button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the CONVECTION button.

To Preheat and Cook with Convection

Your oven can be programmed to combine preheating and convection cooking operations.

Suppose you want to preheat to 140C° and then cook 30 minutes.

- 1. Press CONVECTION button repeatedly, to select cooking temperature as shown on screen.
- 2. Press START/QUICK START button to start. Beeps will sound when the designated temperature is reached.
- 3. Open the door and place container of food at the center of the turntable.
- 4. Use the MENU/TIME dial to enter cooking time.
- 5. Press START/QUICK START button to start.

Note: The maximum of preheat time is 30 minutes.

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 (110C°~200C°).

Suppose you want to bake a cake for 24 minutes on 170C°.

- 1. In standby mode, place food into oven and close it.
- 2. Press MICRO+CONVECTION button repeatedly until display the desired temperature.
- 3. Use the MENU/TIME dial to enter cooking time as desired.
- 4. Press START/QUICK START button to start.

NOTE: You can check the convection temperature while cooking is in progress by pressing the MICRO.+CONVECTION button.

AUTO MENU

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

- 1. In standby mode, place food into oven and close it.
- 2. Rotate the digital knob MENU/TIME anti-clockwise to select food code, to specify the food to be cooked.
- 3. Press CLOCK/ WEI.ADJ. to enter weight, check the screen for number of servings or preset weights, which should match weight of food you have placed in the oven.
- 4. Press START/QUICK START to start.

Auto Cook Code/Menu

SweetsS1Suji Halwa (g)Note :SweetsS2Gajjar Halwa (g)	Food	Code	FOOD NAME (UNIT)	
SweetsS3Narial Burfi (g) S4weight for the system to determine the time needed to do the job, without entering cooking time by the user who might first at a loss as to how much time is needed for the cooking.SweetsS5Desert-Kheer (g)S6Ladoo Besan ke (g)S7Shahi Tukda (share)S8Sweet Rice (g)b1Sweet Rice (g)b1Sweet Corn (g)b1Sweet Corn (g)b2Mushroom soup (g)b3Aam Panna (g)Sn 1Idli (g)Sn 2Poha (g)Sn 3Upma (g)Sn 4Pav Bhajji (g)Sn 5Moong Dal-Dry (g)Sn 6Roasted Peanuts (g)Child DishesC3Child DishesC3L1Mharastrian (g)L2Spicy Chicken (g)L3Paneer Masala (g)L4Subzi Aloo (g)L5Veg Biryani (g)L6Mix Veg (g)L7Paneer Masala (g)L8Pizza (share)g1Sandwich (share)		S1	Suji Halwa (g)	Note :
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L8 Pizza (share) g1 Sandwich (share)		L6	Mix Veg (g)	
g1 Sandwich (share)		L7	Paneer Mutter (g)	
		L8	Pizza (share)	
		g1	Sandwich (share)	
g2 Paneer Tikka Masala (g)		g2	Paneer Tikka Masala (g)	
Tandoori g3 Chicken Tikka Masala (g)	Tandoori	g3	Chicken Tikka Masala (g)	
g4 Mutton Tikka Masala (g)		g4	Mutton Tikka Masala (g)	1
g5 Fish Tikka (g)			Fish Tikka (g)	1
g6 Cutlet (g)		g6	Cutlet (g)	
Cake cA Cake (g)	Cake	cA	Cake (g)	

WEIGHT & DEFROST

Suppose you want to defrost frozen food for 5 minutes.

- 1. In standby mode, place food into oven and close it.
- 2. Rotate the MENU/TIME dial anti-clockwise to select weight & defrost.
- 3. Press CLOCK/WEI.ADJ. button once.
- 4. Rotate the MENU/TIME dial to enter defrost time (maximum of 95 minutes).
- 5. Press START/QUICK START to start.

Note: During defrosting program, the system will pause and sound beeps to remind user to turn over food, and then press START/QUICK START to resume the defrosting.

MULTI-STAGE COOKING

Your oven can be programmed for up to 3 automatic cooking sequences.

Suppose you want to set the following cooking program.

Microwave cooking

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Convection cooking

- 1. In waiting mode, place food into oven and close it.
- 2. Press POWER/DEODORIZE button to set power level.
- 3. Rotate the MENU/TIME dial to program cooking time.
- 4. Press CONVECTION button to set convection temperature.
- 5. Rotate the MENU/TIME dial to program cooking time.
- 6. Press START/QUICK START button to start.

Note: Quick start, auto menu, weight & defrost and to preheat and cook with convection can not be set in multi-stage cooking program.

DEODORIZE

- 1. In waiting mode, press POWER/DEODORIZE for 3 seconds.
- Press START/QUICK start to start the setting. The default deodorize time is 5 minutes. Also you can turn MENU/TIME to enter the deodorize time (between 10 seconds and 95 minutes) before press START/QUICK START. The system will operate by 0% power.

KEEP WARM

- 1. In waiting mode, press and hold CONVECTION/KEEP WARM for 3 seconds.
- Press START/QUICK START. The default keep warm time is 2 hours. Also you can select the correct keep warm time by turnning MENU/TIME. the maximum is 9 hours and 30 minutes.

CHILD PROOF LOCK

The childproof lock prevents unsupervised operation by little children.

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

To cancel the child proof lock: Press STOP/CANCEL button for 3 seconds, then a beep will sound and the indicator light will off.

COOLING FEATURE

The electronically controlling system of the microwave oven has the feature of cooling. As for any cooking mode which cooking time above 2 minutes, after finishing cooking, the oven fan will work about 3 minutes automatically to cool the oven for prolonging the life of the oven.

AUTOMATIC PROTECTION MECHANISM

- During convection cooking, when the oven cavity temperature reaches a phenomenon of 300°C, the screen displays error code E01, and the oven automatically enters into self protection mode with beeps until pressing the STOP/CANCEL button.
- 2. Error may also occur to the system sensor, short circuit will make the oven enter into protection mode while the screen displaying E03 with beeps until pressing the STOP/CANCEL button.

CLEANING AND CARE

- 1. Turn off the oven and remove the power plug from the wall socket before cleaning.
- 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.
- 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.
- 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.
- 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.
- 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.
- It is occasionally necessary to remove the glass tray for cleaning. Wash the tray in warm sudsy water or in a dishwasher.
- 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.

- 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.
- 13. When the microwave ovens have grill function is first used, it may produce slight smoke and smell. This is a normal phenomenon, because the oven is made of a steel plate coated with lubricating oil, and the new oven will produce fumes and odor generated by burning the lubricating oil. This phenomenon will disappear after a period of using.

E-WASTE DISPOSAL



This symbol on the product or on the container indicates that this product cannot be eliminated with the general waste. The user is responsible for eliminating this kind of waste by throwing them away at a "recycling point" specifically for electrical and electronic waste. Selective collection and electrical equipment recycling contribute to preserve natural resources and warrant waste recycling to protect environment and health. In order to receive further information about electrical and electronic waste collecting and recycling, contact your Local Council, the service of household waste or the establishment where the product was acquired.

WARRANTY

This product comes with a warranty of 12 months from the date of purchase as specified on the warranty card. This is against all defective material or workmanship. In the event of a defect, Future Retail Limited or Koryo Authorized Service Centre undertakes to repair the set, free of charge, during the warranty period.

In the event of a defect developing in the product, contact KORYO Customer Care or Koryo Authorized Service Centre and provide information about the defect, the model number and serial number of the product.

THIS WARRANTY IS VOID IF

- 1. The completely filled warranty card is not presented to the authorised personnel at the time of servicing of the product.
- 2. The product is not operated according to the instructions given in the user manual.
- 3. Defects are caused by improper or reckless use.
- 4. Modifications or alterations have been made to the product or if the product has been tampered with, in any manner whatsoever.
- 5. Repairs to the product are carried out by anyone other than an authorised company representative.
- 6. For defects other than faulty parts or workmanship such as damage due to lightning, abnormal voltage, spillages, dust, accidental damage, etc.
- 7. The serial number is deleted or altered.
- 8. Used for any non-domestic purpose.

OTHER TERMS AND CONDITIONS

- 1. Repairs or replacement will be carried out either by a Future Retail Limited authorised customer care centre or by a representative.
- 2. All expenses incurred in collecting the unit(s) or part(s) thereof from the Customer Service Centre, as well as any other expenses and incidentals will be borne by the customer.
- 3. Whilst the company will make every effort to carry out repairs at the earliest, it is made expressly clear that the company is under no obligation to do so in a specified period of time.
- 4. The company or its authorised customer centre reserves the right to retain any part(s) or component(s) replaced at its discretion, in the event of a defect being noticed in the equipment during the warranty

WARRANTY CARD

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	:	DEALER'S STAMP	
DATE OF PURCHASE	:		
CUSTOMER SIGNATURE	:		

* For service request kindly contact Customer Care Centre at : 1800-425-7722, 080-26577722

* Please mail in queries to feedback@koryoworld.com



Also Available

Convection MW Ovens Grill MW Ovens Oven Toaster Grill Pop up Toasters Sandwich Maker Induction cooker Electric cooker Electric Kettle Coffee/Tea Makers Hand Blender Slow Juicer Juicer Mixer Grinder Mixer Grinder Juice Extractor Food Steamer Chopper Steam Iron Dry Iron Ceiling Fans Hair Dryer Split Air Conditioner Window Air Conditioner Storage Water Heater Instant Water Heater Immersion Heater Room Heaters Vaccum Cleaner Washing Machine Emergency Light Stabilizer



Imported by: Future Retail Limited Tower C, 9th Floor, 247 Park, L.B.S. Marg, Vikhroli (West), Mumbai - 400 083, Maharashtra, India.