

SMARTKOOK

INDUCTION COOKER - TC14

Make your kitchen as smart as you

BOROSIL®

Performs Beautifully



IS 302-2-6:2009



R-71016926



SQCP K?LS?J

BIC20TC14

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

R? @JC MD AML RCL RQ

QGL m	Am l rcl r q	N_ec L m
1.	Introduction	1
2.	Product description	2 & 3
3.	Usage and care	4
4.	Safety instructions	5 & 6
5.	Safety instructions	7 & 8
6.	Safety instructions	9
7.	Instructions for use	10 & 11
8.	Cooking modes	12
9.	Instructions for use	13
10.	Troubleshooting	14
11.	Self-diagnosis	15
12.	Cooking Tips	16
13.	Warranty	17

6.RPMBSARML

Congratulations on your purchase of
@MPMQG QK?PRI MMI 6.BSARML AMMI CP +RA/ 2

U gf wns p6bsargm qmt c wns ecr_ l sk ` cpmtcvagg e dt_rspcq8

Q?DCRV8

Your induction stove does not make use of an open flame or fire. It also has a number of safety features like auto cut off and auto cool, which allows you to enjoy cooking with your family whenever you want.

?SRM AMMJ6E8

A fan cools your induction stove even after it is switched off to enable it to cool down very quickly.

?SRM QU 6AF MDD8

Your induction stove will automatically switch off if the food is overcooked or if it is left without vessel.

D?QR8

In induction cooking, the cookware serves as the heat source. This results in much faster and more even heat transfer, reducing the cooking time as compared to conventional cooking.

TCPQ?RGJ8

Your induction stove has 10 cooking modes, each with its own optimal heating pattern. These modes allow you to prepare a great variety of nutritious meals.

SQCP DP6LBJV8

Your induction stove has a simple and interactive control panel and display which allows you to easily adjust the setting at the touch of a button.

RMSAF AMLRPMJ8

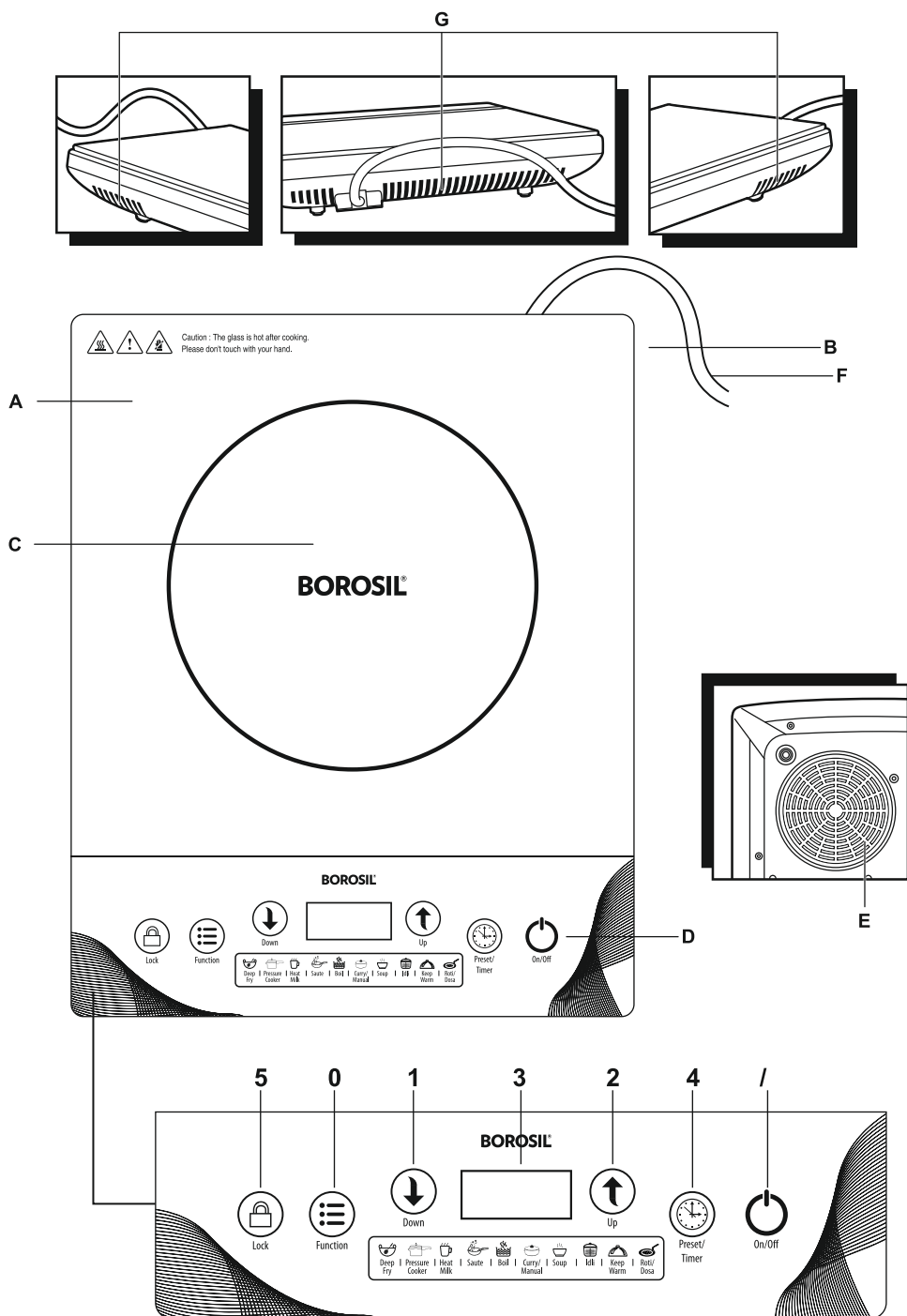
Your induction stove has a touch control for easy operation.

AMKDMPR?@JC8

Induction cooking is smoke-free. The stove and its surrounding area stays cool. This allows you to cook in a cool and comfortable environment.

NMPR?@JC8

The induction stove has a compact design and the cooking plate stays cool. This means the appliance is always safe to use and allows you to cook anywhere in your home.



NPMBSAR BCQAPGIRML

- A) Crystallite Glass Plate
- B) Body
- C) Cooking Zone
- D) Control Panel
- E) Air Inlet
- F) Main cord
- G) Air Outlets

AML RPMJ N? L CJ

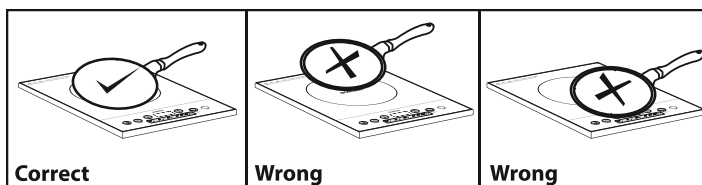
- 1. Power ON/OFF
- 2. Function
- 3. Down
- 4. Up
- 5. Timing & Wattage Display
- 6. Timer/Preset
- 7. Lock

RCAFLA?J QNCAGA?RML

PRODUCT	: INDUCTION STOVE
MODEL NAME	: SMARTKOOK INDUCTION COOKER - TC14
ITEM CODE	: BIC20TC14
RATED VOLTAGE	: 230VAC
RATED FREQUENCY	: 50HZ
RATED POWER	: 2000W
NET WEIGHT	: 2.1 KG
HOUSEHOLD USE ONLY	

SQ?EC ?LB A?PC

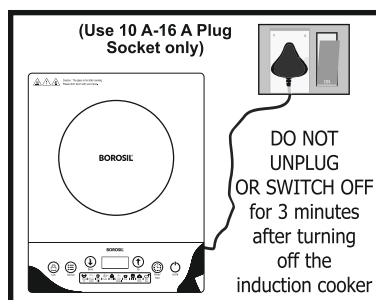
- Read the instructions carefully before using the appliance for the first time.
- The time taken for cooking on your induction stove may be faster than the time taken on a gas stove. Make sure you keep all the ingredients you need ready before you start cooking.
- Place the cookware in the centre of the "dotted pattern" of the cooking plate.



- Select the cooking mode according to the dish you want to cook by using FUNCTION button. For details on the cooking modes, refer to Table I.
- You can also use the manual button for better wattage control during the cooking process.

AJC?L&E8

- Before cleaning, please switch off the appliance first and then disconnect the power plug from the power outlet. Wait till the cooking plate of the induction stove cools down and then start cleaning.
- After using the induction stove for long time, the opening of air inlet/air outlet can pile up with dust or other dirt, please wipe it with soft dry cloth. Dust in the air inlet and outlet can be cleaned by using a soft brush or a mini vacuum cleaner.
- Do not unplug or switch off the mains power switch for a minimum of 3 minutes after cooking. Switching off immediately after cooking will cause the induction stove to overheat and malfunction.
- Clean the appliance with a damp cloth and if necessary, with some mild cleaning agent.
- Never use scouring pads, abrasive cleaning agents or aggressive liquids such as petrol or acetone to clean the appliance.
- Do not put vinegar on the Crystallite glass plate.

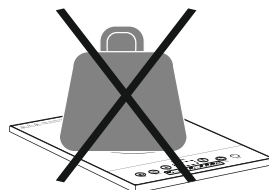


K?&RCL?LAC8

- Improper use can lead to scratches on the cooking plate.
- To avoid discoloring and scratches, use the appliance according to the instructions mentioned in this user manual and always clean the appliance and cookware properly after use.

QRMP?EC8

- Do not place heavy objects on the Crystallite glass plate as it is breakable.
- Do not store the appliance in a hot place, for example near a gas stove or any other heating device. If you are not going to use the appliance for a longer period of time, store the appliance in a cool and dry place.



Q? DCRWG QRP SARQIL Q

QWK @MJQ8

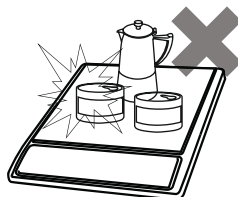
⚠ Dmp ꝑbcl

⚠ _l b_mpw

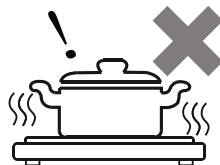
⚠ d g e

? m d rgnl

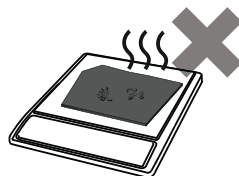
- ⚠ Never heat food in sealed containers such as compressed products cans, or coffee pots, to avoid explosion caused by heat expansion.



- ⚠ Never let the appliance run unattended. Do not use empty vessels to avoid affecting product performance and to prevent injury.



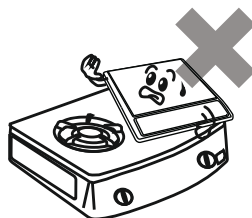
- ⚠ Do not heat iron items on the induction stove heating plate. It can get heated due to high temperatures.



- ⚠ Do not rinse this induction stove under water. Avoid spilling water and soup into the internal parts of the induction stove.



- ⚠ Do not place the induction stove, when in use, on a gas stove (the magnetic lines can heat the metal parts of the gas stove)



Q? DCRWG QP S ARGIL Q

QWK @MJQ8

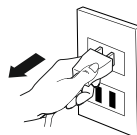
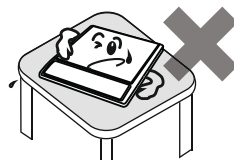
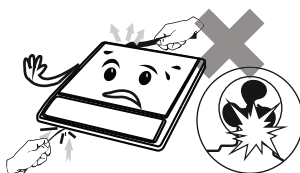
⚠ Dmp ꝑbcl

⚠ _l b_mpw

⚠ d g e

? n d r g n t

- ⚠ Children should be operating this appliance under supervision to avoid injuries.
- ⚠ To avoid danger, do not insert any foreign objects, such as iron wire, nor block the air ventilation opening or entry port.
- ⚠ Do not place paper, aluminium foil, cloth or other unsuitable articles onto the induction stove heating plate.
- ⚠ Do not put it on any metal platform (such as iron, stainless steel, aluminium), or place a non-metal pad less than 10 cm thick on the heating plate while the stove is in use.
- ⚠ Unplug the power cord from the outlet after use to avoid fire and/or damaging the electronic components caused by prolonged electrical connection.



QWK @MJQ8

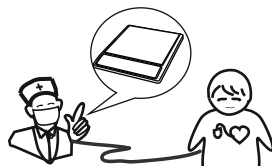
Dmp gbcl

I b_mpw

Uld ge

?ndrgnt

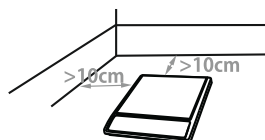
- ❗ People with heart pacemakers should avoid using the appliance. It is advisable to consult a doctor or pacemaker manufacturer about your particular situation.



- ❗ Avoid causing impacts on the heating plate. It may damage the plate.



- ❗ When using the induction stove, place it horizontally and allow at least 10 cm of free space between the sides and back of the induction stove and the wall. Do not use the induction stove in narrow spaces. Please keep the ventilation opening free, for release of heat.



- ❗ Do not use the appliance if the plug or the main cord or the appliance is damaged. If the power cord is damaged, Contact your local dealer or Borosil Customer Care Toll free no. / 6. . 002 330.



- ❗ Please use a dedicated and high quality power outlet, with high power rating (10A-16A). Do not use poor quality outlets. It is advisable not to share the power outlet with electrical appliances with high power ratings, such as an air conditioners, electrical stoves etc. to avoid fires caused by overburdening the outlet.



Q? DCRWG QRP SARGL Q

QWK @MJQ8

⚠ Dmp gbbcl

⚠ _l b_mpw

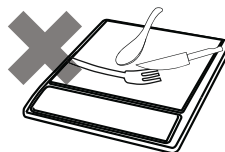
⚠ d g e

?ndrgnt

- ⚠ Do not place the induction stove onto a carpet, tablecloth or thin paper while on use to avoid blocking the air inlet opening or air outlet opening, which will affect the heat emission.



- ⚠ Metal objects, such as knives, forks, spoons and lids should not be put on the surface of the cooking area, as they will be heated.



- ⚠ When using the induction stove or after use, please keep it clean. Protect the induction stove from bugs, dust and humidity. ?t nph jcmg e anai pn af cq cra, djj g mrf c g rcp j n_pq ndr c g bsargnt qmt c _l b a_sqd e _qf mpr agasg ndr c cjcarg j` m_p. When not in use for a long period, please clean it and put into a plastic bag to store it.



- ⚠ Do not place the induction stove near a gas stove, kerosene stove, and gas stove or in any space with an open fire or in an environment with high temperature.



QWK @MJQ8

⚠ Dmp gbcl

⚠ _l b_mpw

⚠ d g e

? n d r g n l

- ⚠ Always clean the induction stove, glass and control panel to prevent mess from getting into the fan, which could influence the normal operation of the appliance. Before cooking ensure there is no water/oil/greasy substance on cooking area.



- ⚠ This appliance is intended to be used in household environment.
- ⚠ The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ⚠ Keep the mains cord out of the reach of children. Do not let the main cord hang over the edge of the table or work top on which the appliance stands.
- ⚠ Do not touch the cooking plate after cooking, as it retains heat from the cookware.
- ⚠ Never operate with an empty utensil (dry burning)
- ⚠ Always make sure the plug is inserted firmly into the socket. Please ensure that the wall socket is in good condition to avoid damage due to poor contacts.

- ⚠ We suggest that you should periodically check that there are no objects (glass, paper, etc.) that could obstruct the inlet under your induction hot plate.
- ⚠ Please note the warranty will be void in case of damage by not following these instructions
- ⚠ The 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.
- ⚠ Do not plug in the appliance or operate the control panel with wet hands.
- ⚠ Never heat food in sealed cans to avoid any explosion or serious burns

ON/OFF

ON/OFF

- After pressing the "ON/OFF" key, the induction stove displays input voltage. After pressing the "Function" key, the induction stove into Deep Fry cooking mode.
- After pressing the "Function" key, if no proper vessel is placed on the stove plate, the induction stove will not heat up and the alarm will sound to indicate that a vessel is required. After a short time it will switch off automatically.



FUNCTION

- After switching on the appliance, press the function button to select the desired cooking mode.
- Please refer to "Table1: Cooking Modes" instructions for the details of the corresponding heating process.



DOWN/UP

- After selecting a mode, you can press "Down" or "Up" to adjust the power.
- For some modes, during the heating procedure, the induction stove can automatically adjust the power according to the cooking requirement.
- For certain modes, the power is restricted complying with the cooking requirement.



Q R P S A R Q M L Q D M P S Q C

N P C Q C R - R Q C P ? B H S Q R K C L R

- If "Preset/Timer" function is not activated, the induction stove will heat the ingredients for the default time duration. Some functions have preset & some have timer adjustment.
- If "Preset/Timer" is needed, first press the "Preset/Timer" key. When the "Preset/Timer" indicator lights up and the numbers blink on the display, press the key "Down" or "Up" to adjust the time duration.
- When the adjustment is finished, the number on the display will be shown after blinking for several seconds. The induction stove starts counting down.
- Timer: When the counting down is over, the induction stove automatically stops heating and switches off.
- Preset: When the counting down is over, the induction stove automatically starts heating (delayed start).



Preset/Timer

J M A I

- This is a Child Lock function that enables the appliance to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.
- To lock, long press the Lock button for 3-5 seconds.
P c q s j r 8
 - The control panel is locked (no functions can be selected).
 - There is a beep and the LED above "Lock" button turns ON.
- To unlock, long press the Lock button for 3-5 seconds.
P c q s j r 8
 - The control panel buttons can be used normally
 - There is a beep and the LED above "Lock" button turns OFF.



Lock

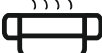
Q U Q R A F M D D

- When the operating time is over, the induction stove switches off automatically.
- If switch off is needed in mid of cooking process, press the "ON/OFF" function.
- After use, switch off the stove by its control panel (ON/OFF button), and do not rely on the pan detector.



ON/OFF

* Power in each cooking mode is restricted complying with the cooking requirement and you can manually adjust power in curry mode if higher wattage is required.

COOKING MODES	DEFAULT COOKING TIME	DEFAULT DISPLAY	ADJUSTABLE COOKING RANGE	MANUAL/AUTO	USAGE
DEEP FRY 	2 HOURS	160°C	TEMPERATURE RANGE: 80°C - 270°C TIMER RANGE: 1 MIN - 4 HOURS	MANUAL	When DEEP FRY function is selected, corresponding function LED indicator displays 160°C . Temperature can be adjusted from 80-270 Degree Celsius by pressing 'Down' & 'Up' keys. Default cooking time is 2 hours, timer can be adjusted from - 1 minute to 4 hours
PRESSURE COOK 	1 HOURS	1600 W	PRESET: 1 Min - 24 Hours	AUTO	When Pressure Cook function is selected, corresponding Function LED indicator displays 1600 W . Power & timer cannot be adjusted. Default cooking time is 1 hour, preset timer can be adjusted from - 1 minute to 24 hours
HEAT MILK 	20 MINUTES	1000 W	PRESET: 1 Min - 24 Hours	AUTO	When HEAT MILK function is selected, corresponding function LED indicator displays 1000 W . Power & timer cannot be adjusted. Default cooking time is 20 minutes, preset timer can be adjusted from - 1 minute to 24 hours
Saute 	40 MINUTES	1400 W	PRESET: 1 Min - 24 Hours	AUTO	When SAUTE function is selected, corresponding function LED indicator displays 1400 W . Power & timer cannot be adjusted. Default cooking time is 40 minutes, preset timer can be adjusted from - 1 minute to 24 hours
Boil 	15 MINUTES	2000 W	PRESET: 1 Min - 24 Hours	AUTO	When BOIL function is selected, corresponding function LED indicator displays 2000 W . Power & timer cannot be adjusted. Default cooking time is 15 minutes, preset timer can be adjusted from - 1 minute to 24 hours
Curry/Manual 	2 HOURS	2000 W	POWER RANGE: 400 W - 2000 W TIMER RANGE: 1 MIN - 4 HOURS	MANUAL	When CURRY function is selected, corresponding function LED indicator displays 2000 W . Power can be adjusted from 400-800-1000-1200-1400-1600-1800-2000W by pressing 'Down' & 'Up' keys. Default cooking time is 2 hours, timer can be adjusted from - 1 minute to 4 hours
Soup 	2 HOURS	1600 W	PRESET: 1 Min - 24 Hours	AUTO	When Soup function is selected, corresponding function LED indicator displays 1600 W . Power & timer cannot be adjusted. Default cooking time is 2 hours, preset timer can be adjusted from - 1 minute to 24 hours
Idli 	90 MINUTES	1600 W	PRESET: 1 Min - 24 Hours	AUTO	This cooking mode can be used for steaming idli/dhokla/vegetables etc. When Idli function is selected, corresponding function LED indicator displays 1600 W . Power & timer cannot be adjusted. Default cooking time is 90 minutes, preset timer can be adjusted from - 1 minute to 24 hours
KEEP WARM 	2 HOURS	80°C	PRESET: 1 Min - 24 Hours	AUTO	When Keep Warm function is selected, corresponding function LED indicator displays 80°C . Power & timer cannot be adjusted. Default cooking time is 2 hours, preset timer can be adjusted from - 1 minute to 24 hours
Roti/Dosa 	2 HOURS	1000 W	PRESET: 1 Min - 24 Hours	AUTO	The Roti/Dosa mode can be used to cook food on a flat induction type tawa. When selected, corresponding function LED indicator displays 1000 W . Power & timer cannot be adjusted. Default cooking time is 2 hours, preset timer can be adjusted from - 1 minute to 24 hours

*Above shown wattage is for ideal vessel. Actual wattage may differ depending upon the vessel used.

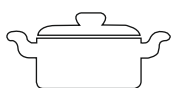
GENERAL REQUIREMENTS

INDICATED POWER RATING FOR THE COOKWARE

Power Rating (W)	400	800	1000	1200	1400	1600	1800	2000W
Temperature (°C)	80	100	160	180	200	220	240	270°C

REQUIREMENTS FOR COOKWARE

Material	Cookware with a bottom made of iron or magnetic stainless steel
Shape	Cookware with a flat bottom
Size	Cookware with a bottom diameter of 12-22 cm
Weight	Cookware with a weight of up to 4 kg (including contents)



Iron stock vessel



Iron milk vessel



Iron steamer pan



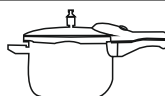
Iron work



Iron Pans or karahis with flat base



Iron frying pans



Induction Cookware (induction base good quality pressure cooker / karahi / tawa)

REQUIREMENTS FOR COOKWARE

Material	Cookware with a bottom made of non-iron metal, heat resistant glass pots, glass, aluminium and copper
Shape	Cookware with a concave or convex bottom
Size	Cookware with a bottom diameter of less than 12 cm
Weight	Cookware with a weight over 4 kg (including contents)

- It is better not to use other substitutes (especially pressure vessels and pots) so as to avoid any unfavourable influence on operational performance.
- If other pots are used, please comply with the following conditions:
 - Requirements for pot material: containing iron material.
 - Requirement of pot shape: with even bottom, the diameter is not less than 12 cm and not more than 22 cm.
 - The maximum load for the frying pan is 4 kg. When using it, do not let the weight of the ingredients exceed this weight to avoid danger.
 - Only good quality pressure cookers should be used on Induction stove.

For Optimum Performance, please use the standard vessels as suggested above.

If your induction stove does not function properly or if the cooking quality is not as per your expectations, please refer the below table

If you are unable to solve the problem, contact Borosil Customer Care Toll free no. / 6.. 002 330 or e-mail us at k.w.nprag@nprag.ank or contact your local dealer and provide information about the defect with the model number and serial number of the product.

NPM@CK	?ARGIL
The power-on light does not go on.	There is a connection problem. Check if the induction stove is connected to the mains and if the plug is inserted firmly into the wall socket. If unsolved, Contact your local dealer or @nprag.Asqmk.cpA_pc ,
No buttons are functioning	Please check if the LED above "Lock" Button is ON. If so, the appliance is locked. To unlock, press "Lock" button for 3-5 seconds and check if the buttons are functioning.
The appliance beeps continuously and then stops working.	1.You may have put unsuitable cookware on the cooking plate or you may have removed the cookware from the cooking plate during cooking. Ensure the Vessel is made of Steel or Iron or Aluminium with SS cladding base and has a base diameter larger than 12 cm. 2. You may not have placed the vessel in the centre. Place the vessel within the red circle marked on the induction stove.
The vessel does not heat up to the required temperature.	The bottom of the vessel may not be flat. Use only induction base flat bottom vessels. If unsolved, Contact your local dealer or @nprag.Asqmk.cpA_pc ,
The heating stops abruptly when cooking.	The vessel temperature is very high. Let the vessel cool down for a while. The desired temperature may have been reached and the thermostat will switch off. If required, reset the temperature and start cooking.
The Induction stove does not switch from one cooking mode to another.	If you wish to switch to a different cooking mode while cooking, stop the appliance and restart with the other cooking mode.
The cooking mode temperature is too high or too low.	You may switch to the manual cooking mode for better control of temperature. You may also increase or decrease the temperature within some cooking mode. For details, refer table 1
The cooking mode temperature automatically changes during the process.	Some cooking modes have variable temperature settings. For better control over the cooking temperature, switch to manual settings if required (Ref table 1).
The fan works but the appliance has not started cooking.	You have to press the function button within short time after you press the power on/off button. If you do not press the function button within a minute or so the induction stove, switches off and the fan continues to work for short time to cool down the appliance.

QCJD+BG E L MQQ DMP ? @ L MPK ? J R R Q

CPPMP AMBC	NMQQ@C PC? QMLQ	QMJSR@MLQ
E0	Non Inductive Pan is placed on the cooking plate or No pan is placed on the cooking plate	Put suitable cooking utensil on the cooking plate.
E1	Abnormal input voltage supply - Low Voltage	The input voltage supply is too low to operate. Wait for the voltage to stabilize and try again.
E2	Abnormal input voltage supply - High Voltage	The input voltage is too high to operate. Wait for the voltage to stabilize and try again.
E3	Top Glass surface temperature sensor is removed or in open condition	Please contact the @mpqg Asqmk cpA_pc,
E4	Top Glass surface temperature sensor failure.	Please contact the @mpqg Asqmk cpA_pc,
E5 or E6	Sensor near IGBT is open or short circuited state	Please contact the @mpqg Asqmk cpA_pc,
E7	High temp inside the induction circuit & wiring	Please wait for some time until the unit cools down or contact the @mpqg Asqmk cpA_pc,
E8	Internal Circuit Malfunction	Please contact the @mpqg Asqmk cpA_pc,
E9	Temperature is too high on top glass	Please wait for some time until the glass temp cools down. Please remove the hot pan from the glass surface to cool down.

- The description above is for diagnosing and checking common issues. If the problems cannot be solved, please send the product to a repair and maintenance site or make an inquiry by calling service number.
- Do not disassemble or repair the product by yourself to avoid product damage or personal injury.

Lmc8 Some error code may not display due to internal special protection circuit and function will remain as it is mentioned in table.

1. Roast items like Rava, Besan, etc. only in vessels with thick bases, and preferably use at less wattage.
2. Do not place an empty thin vessel on the induction stove in the power on mode. Also put the food items in the vessel before starting the cooking process.
3. Do not cook dry vegetables or other dry dishes (cabbage, halwa etc.) in vessel with a thin base as the food may get burnt in the final stages of cooking.
4. For deep frying dishes like Puri or Pakoda, select the minimum power level and then subsequently increase the power as per requirement.
5. Use only a good quality pressure cookers with a thick bottom/induction base.
6. Do not clean the induction stove immediately after cooking. Allow the cook top to cool down and then clean with a wet cloth. For removing food stains, use liquid soap.
7. For making chapattis, use little oil in a pan for better results.
8. In case the induction stove switches off during the cooking process, wait for 1-2 min. for the equipment to restart. If it does not start on its own after 1-2 min, then manually switch on.
9. Boil water or vegetables with sufficient quantity of water, and set the power at maximum level.
10. Always start the induction stove at the minimum power level and then increase it progressively as per requirement.
11. Use an open vessel for making tea/coffee so as to avoid overflow.
12. In case milk and or any food item overflows on to the equipment during cooking, stop the cooking process, put off the equipment, clean the induction plate and dry it before restarting again.
13. Always use vessels with a flat base as those with curved bases may tend to slip from the induction plate.

U?PP?LRWDMP PCN?@ ?LB Q?JCQ

This product comes with a warranty of One Year on product 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, Borosil Limited at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through any Borosil Authorized Service Center or at customer place or with dealer from whom it has been purchased during the warranty period.

For any information or problem, contact Borosil Customer Care Toll free no. /6. . **002 330** or e-mail us at **k w nprag>` nprag.ank** or contact your local dealer and provide information about the defect with the model number and serial number of the product.

Rf c u _pp l rwg l mrt _jg g a _qc8

1. Product is not used according to user manual.
2. Defects caused by improper or reckless use.
3. Repairs done by persons other than Borosil authorized service person.
4. Modifications of any nature made in the product.
5. Tampered serial number and incomplete warranty card after purchase.
6. Product if used for commercial purpose (i.e. other than domestic use)
7. Usage of parts not recommended by Borosil or those made by other manufacturers.
8. The model no. on the invoice is different from the product to be repaired
9. Borosil is not responsible for accidents arising due to the use of accessories not designed for the utilisation with this product.
10. If the defects are caused by fire, flood and the other act of god.
11. If the defects are caused by use of incorrect current or voltage or faulty electric power supply.
12. All consumables and parts susceptible to normal wear & tear are not covered under warranty.
13. This warranty does not cover damage or injury caused by accident, mishandling, misuse or normal wear and tear or for loss of injury, directly or indirectly arising out of use of this product. The decision of the company in this regard shall be final.
14. If the product is used with any type of adapter or connector.
15. If the product is used in locations with different electrical specifications.

WARRANTY CARD		BOROSIL®
THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED BY THE DEALER ON THE DATE OF PURCHASE		
MODEL CODE :	@A0. RA/ 2	
CUSTOMER'S NAME :		
ADDRESS :		
PHONE NO. RESIDENCE :	OFFICE :	
DATE OF PURCHASE & BILL NO. :		
DEALER NAME & SIGN :		
CUSTOMER'S SIGNATURE :		
DEALER'S STAMP		

BOROSIL®

CORPORATE OFFICE:

BOROSIL LIMITED

1101, G-Block, Crescenzo, BKC, Bandra (East), Mumbai- 400 051, Maharashtra.

Website: www.myborosil.com | **Customer Care Toll Free No.:** 1800 224 552 / 1800 2106 520

Email id: myborosil@borosil.com | Tel.: 022 6740 6300 | Fax: 022 6740 6514

CIN No.: L36100MH2010PLC292722

SALES OFFICE:

MUMBAI:

Kanakia Zillion, B-Wing, Unit No. 306, L.B.S Marg, Next to Kurla Bus Depot, Kurla (W),

Mumbai- 400 070. | Tel.: 022 6740 6400 | Fax: 022 6740 6444

email id: mumbaisales@borosil.com

DELHI:

19/90, P-Block, Connaught Place (Madras Hotel Block), New Delhi- 110 001.

Tel.: 011 2334 3897 | Fax: 011 2374 6689 | email id: delhi@borosil.com

CHENNAI:

NEW No. 20, (Old No. 9) 1st Floor, Brahadammal Road, Nungambakkam, Chennai- 600 034.

Tel.: 044 2822 6012 / 2822 6013 | Fax: 044 2822 6014

email id: borosilmso@ethnet.com / chennai@borosil.com

KOLKATA:

E-2/3, 2nd Floor, Gilander House, Netaji Subhash Road, Kolkata, West Bengal- 700 001.

Tel.: 033 2229 9166 / 2226 2045 | email id: calcutta@borosil.com

GURUGRAM:

201, 2nd Floor, CRS Towers, Plot No. 77-B, Village Sarhaul, Iffco Road, Sector- 18, Gurugram,

Haryana- 122 015. | Tel.: 0124 6926 333

BENGALURU:

Spatium South Park, 54, 1st Floor, 1st Main Rd, Sarakki Industrial Layout, Dollar Layout, 3rd Phase,

J. P. Nagar, Bengaluru, Karnataka 560078.

email id: bangalore@borosil.com

**GOT A SERVICE-RELATED QUERY OR
NEED CUSTOMER SUPPORT?**



SCAN THE QR CODE & PLACE YOUR
SERVICE REQUEST ON WHATSAPP 24 x 7
+91 7208487334



TOLL FREE NUMBER

**1800 224 552 /
1800 2106 520**



Shop online at www.myborosil.com | Follow us on    Borosil And You