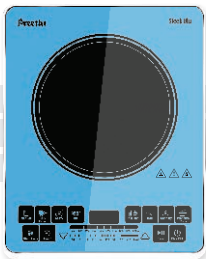
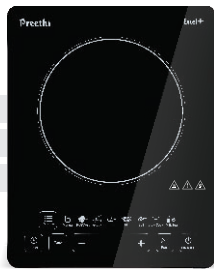
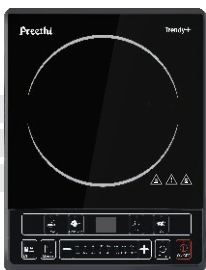


Preethi



INDI COOK

Instruction manual



and
much
more...



**Faster
Cooking**



**Energy
Efficient**



**Safe & Convenient
Cooking**



Programmed for Indian cooking

Roti, Dosa, Sambar, Rasam, Curries, Dal, Pressure Cook, Slow Cook...

**1 Year Warranty
Life Long Free Service**

尺寸 : 145x210mm 颜色: 普通四色印刷 材质: 封面封底200g铜版纸, 其余105g铜版纸。封面封底过UV	说明书		美的电磁炉研发	
	制作	梁雁	客户	印度PREETHI
	编码	532700100323 16161000A00489	型号	所有型号共用
	变更记录	A0: 20140710		A1: 改机图 20140725
		A2: 更改P7 的锅具直径为14.5-22 20160324		

A3: 更改P9 控制面板丝印 20160728
A4: 增加21页内容, 调整页码和目录 20210204
A5: 整版更新 张奇慧 20210706

Preethi

Induction Cooktop



Instruction Manual

Every product that bears the PREETHI brand name has to pass a series of stringent quality tests. Preethi, relies on its core values of Performance, Quality, Reliability & Safety. Our mission remains single-minded: to improve the family's quality of life through the superior quality and efficiency of our home appliances.

INDI COOK

Congratulations on purchasing a winner

Dear Customer,

Thank you for choosing Preethi's new Induction Cooktop. This inspired new design is another unique product. INDI COOK is programmed to specially suit Indian cooking needs. Anything you cook on a Gas Stove can be done with INDI COOK in a safer and more efficient manner.

Preethi Induction Cooktop's stunning contemporary design and user friendly features is the outcome of diligent research and extensive consumer feedback. The result is a product that makes your everyday cooking fast, flexible and a lot of fun.

All Preethi products are designed to meet international standards in safety and quality. We encourage you to read and store this reference guide carefully to ensure many years of trouble free and easy cooking!

Welcome to the Preethi Family !!

INDI COOK

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How Induction Cooking works

An Induction Coil produces a magnetic field that causes the electrons in the Vessel to vibrate and produce heat. The Vessel heats up the contents in it, while the cooking zone itself does not heat up.

Benefits of INDI COOK



**Energy
Efficient**

- Greater Heat Consistency
- Consumes Less Power
- Four Times Savings*

(*Compared to Gas Stove Cooking on Internal Testing and Actual savings will depend on how the appliance being used)



**Faster
Cooking**





- 85% Heat Transfer
- Less Heat Loss during Cooking
- Precise and Intelligent Control



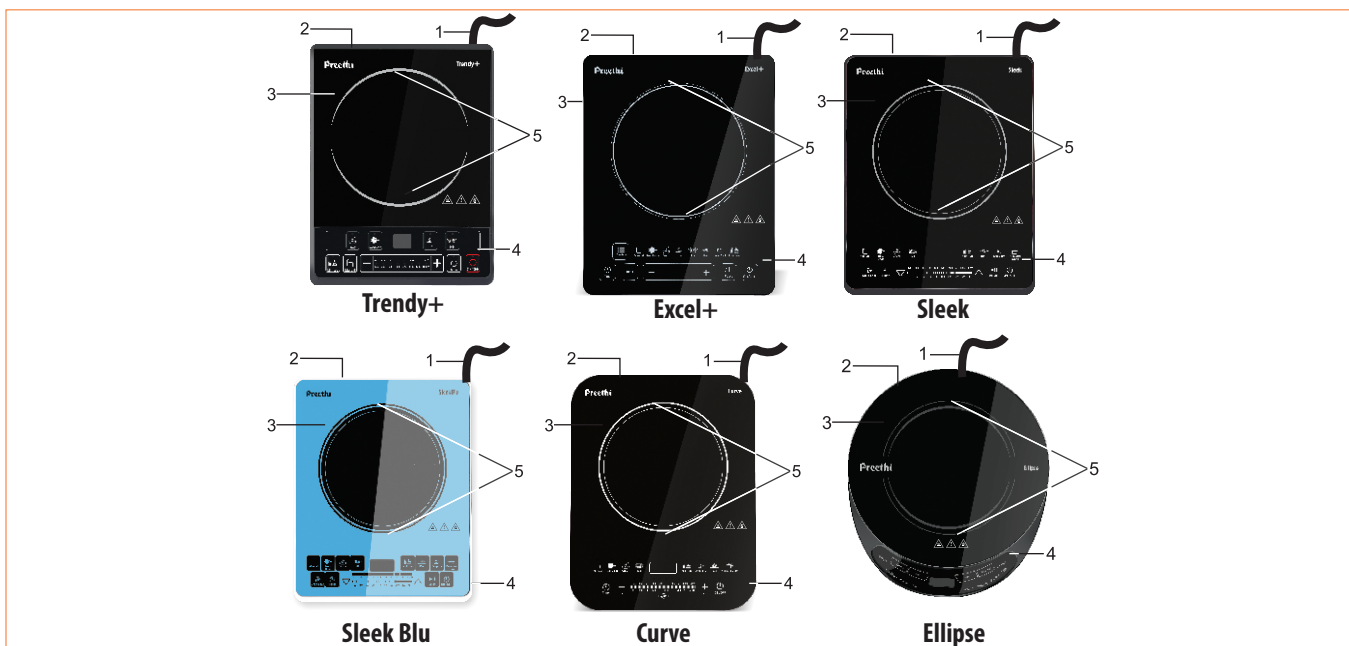
**Safe & Convenient
Cooking**

- No Open Flames and No Burns
- Spilled food doesn't Burn
- Just Wipe to Clean
- Any Where Cooking

Complete Safety with INDI COOK

- 1 Antimagnetic Plate:** The Glass Top heats only the Vessel, while keeping the sides of the cooking zone cool.
- 2 Auto Detection :** The INDI COOK beeps for 1 minute if there is **no Vessel** or **non-magnetic Vessels** or Vessels with **base diameter less than 12 cm** are used.
- 3 Soft Touch:** The easy-to-use soft Touch and Buttons also prevent entry of water and other foreign particles.
- 4 Temperature Control:** If the temperature of the Vessel is excessive, the INDI COOK will stop heating until the temperature drops.
- 5 Auto Cooling :** A Fan cools the INDI COOK even after the “**OFF**” Button is touched/Pressed and touched (provided it is still plugged in), enabling the INDI COOK to cool down very quickly.
- 6 Auto Switch Off:** The INDI COOK will automatically switch off if it is left ‘**ON**’ accidentally without attention for a long time.
- 7 Child Lock :** After setting program touch  &  button simultaneously to activate Child Lock. Once you use the Child Lock, the program will not change to any other mode until you release. To release Child Lock touch  &  button simultaneously once again, or switch off the INDI COOK

Know Your INDI COOK



1. Power Cord

2. Air Vent

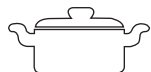
3. Ceramic Plate

4. Control Panel

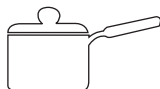
5. Cooking Zone

Cookware

Use Only



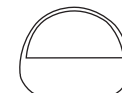
Stainless Steel Pots



Enamelled Steel
Utensils and Kettles



Enamelled Stainless
Steel Kettles



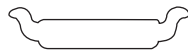
Iron Kettles



Iron Frying Pans



Iron Pans



Iron Plates



Iron Frying Pans
With Cladding



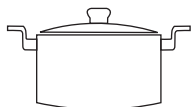
Iron Pans
With Cladding



Iron Plates
With Cladding

- Iron, Stainless Steel and Aluminium Vessels **with SS Cladding magnetic base.**
- Flat base Vessels with **diameter between 14.5 cm and 22 cm & Cladding diameter not exceed 18cm**
- The INDI COOK will switch ON only if the Cookware is suitable.

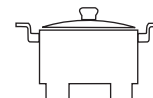
Do not use



Convex bottom Pots



Base Diameter
less than 11 cm



Pots with stands



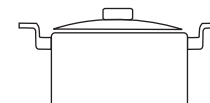
Concave base Pots



Heat-resistant Glass Pots



Aluminium/Copper Pots



Ceramic Pots

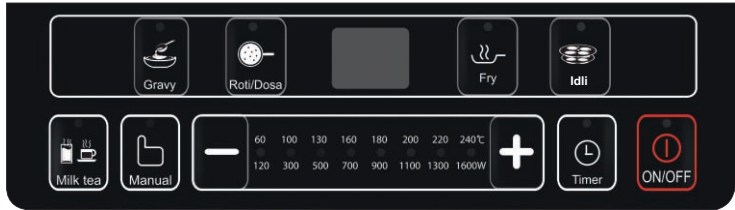

Before you switch on your INDI COOK

- ◆ Place the INDI COOK in a well ventilated area on a non-metal flat platform.
- ◆ Removing all metal, plastic and canned items near the INDI COOK is recommended.
- ◆ Clean the top zone of the Glass Top with a soft damp cloth to remove dust and spills if any.
- ◆ Make sure the ingredients are ready for cooking.
- ◆ Ensure that the power supply is 230 V ~ 50 Hz.


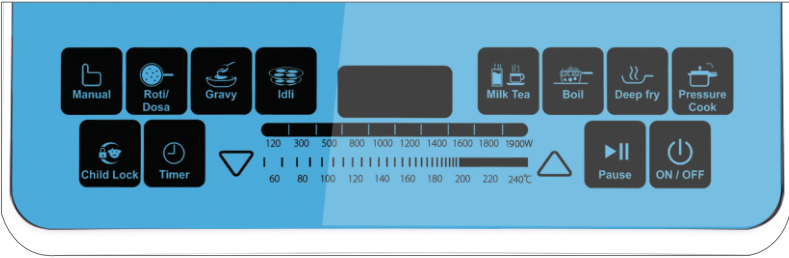
Quick Start

1. Insert the Plug firmly into socket and switch “ON”. The INDI COOK powers up with a beep and the LED display blinks once, “**ON/OFF**” indicator blinks continuously
2. Place the Vessel at the center of the Glass Top.
3. In the **Trendy+** models the INDICOOK starts on “ Manual ” mode. (Default)
In others Models Touch the “**ON/OFF**” Button once, The display shows “----” & “**ON/OFF**” indicator will glow with a single beep then select a particular mode.
4. In the INDI COOK, the temperature and cooking duration can be controlled using the **+** or **-** Buttons.



Operating Instruction (Trendy+ and Excel+)

Model	Control Panel
Trendy + IC 116	
Excel + IC 117	

Operating Instruction (Sleek and Sleek Blu)

Model	Control Panel
Sleek IC 118	 <p>The control panel for the Sleek IC 118 is black. It features a row of eight function buttons at the top: Manual, Roti/Dosa, Gravy, Idli, Milk Tea, Boil, Deep fry, and Pressure Cook. Below these are two rows of controls. The first row includes a Child Lock button, a Timer button, a downward arrow, a power scale from 120 to 1900W, an upward arrow, a Pause button, and an ON/OFF button. The second row contains a temperature scale from 60 to 240°C.</p>
Sleek Blu IC 119	 <p>The control panel for the Sleek Blu IC 119 is blue. It features a row of eight function buttons at the top: Manual, Roti/Dosa, Gravy, Idli, Milk Tea, Boil, Deep fry, and Pressure Cook. Below these are two rows of controls. The first row includes a Child Lock button, a Timer button, a downward arrow, a power scale from 120 to 1900W, an upward arrow, a Pause button, and an ON/OFF button. The second row contains a temperature scale from 60 to 240°C.</p>

Operating Instruction (Curve and Ellipse)

Model	Control Panel
Curve IC 120	 <p>The control panel for the Curve IC 120 is a black, rectangular unit with rounded corners. It features a digital display in the center. Above the display are icons for Manual, Roti/Dosa, Gravy, and Idli. Below the display is a power scale from 120 to 2000W and a temperature scale from 60 to 240°C. To the left of the scales is a Timer icon, and to the right is a power icon labeled ON/OFF.</p>
Ellipse IC 121	 <p>The control panel for the Ellipse IC 121 is a black, semi-circular unit. It features a digital display in the center. Above the display are icons for Function, Timer, Roti/Dosa, Gravy, and Idli. Below the display is a power scale from 120 to 2000W and a temperature scale from 60 to 240°C. To the left of the scales is a power icon labeled ON/OFF, and to the right is a power icon labeled ON/OFF.</p>



Operating Instructions

1. In the **Trendy+** models the INDICOOK starts on “ Manual ” mode. (Default)
In others Models Touch the “**ON/OFF**” Button once, The display shows “----” & “**ON/OFF**” indicator will glow with a single beep then select a particular mode.
2. If there is no Vessel/unsuitable Vessel, then the INDI COOK will beep for 1 minute and switch OFF.
3. Several “Cooking Modes” are available in the models Refer Page No.16 to 20.
4. After cooking, Press/Touch “OFF” Button and remove the Vessel. This will activate the Fan to cool



Maintenance & Cleaning

1. Clean after every use.
Before cleaning, disconnect Plug and wait till the INDI COOK cools down completely.
2. Clean the INDI COOK and the Control Panel with a damp cloth.
3. **Do not wash or immerse** INDI COOK in water.
4. Use clean Pots/Vessels to avoid discolouration or stains on the Glass Top.
5. To clean the Glass Top, first wipe it with a wet cloth and then with a sponge using mild detergent.
Finally wipe it dry with a soft damp cloth.
6. Keep the INDI COOK clean to avoid trapping insects into the Fan. This may cause malfunction.

Cooking Temperature

- ♦ In this INDI COOK, use the   Buttons to increase and decrease temperature.
- ♦ The temperature can be varied from 60°C/120W to 240°C/1600W(Trendy+,Excel+),240°C/1900W (Sleek, Sleek Blu), 240°C/2000W(Curve,Ellipse) in increments determined by the selected Cooking Mode.

Cooking Time

- ♦ The '**Timer**' Button controls the cooking duration for the selected "Cooking Mode".
- ♦ Press/Touch the 'Timer' Button to display the cooking duration fir the selected mode.
- ♦ In this INDI COOK, press / Touch the   Buttons to increase/decrease the duration from 1 to 180 mins.

Cooking “Modes”

Mode	Foods	Working Procedure
Manual	Any kind of cooking that requires the heat to be constantly monitored.	In this mode the INDI COOK will provide moderate Heat. You can raise or lower the temperature as required
Roti / Dosa	Roti, Paratha, Pathri, Dosa, Pesarattu, Uthappam, Omelette etc.,	This mode is programmed to maintain the ideal temperature required for cooking Roti/Dosa etc., and will ensure that the food does not burn.
Gravy	Vegetable, Mutton & Chicken Gravies, Sambar, Rasam, Kurma etc.,	In this mode the INDI COOK will provide moderate heat for 5 mins to allow your to prepare seasoning (Thadka) Thereafter it will switch to high heat to cook vegetables, meat etc., in a gravy. mode After cooking the INDI COOK will automatically switch to simmer mode.
Slow Cook	Channa, Dal, Potato, Meat etc.,	This is ideal for foods that need to be cooked at low temperature for a long time You can check the ingredients are being cooked or not before you switch off the INDI COOK after cooking.

Cooking “Modes”

Mode	Foods	Working Procedure
Boil	Water, Milk, Congee etc.,	Use this mode to boil milk. water etc., Quickly, Ensure that the volume being boiled is not less than 30% of the Vessel and also ensure the cookware used
Fry	Potato Fry , Banana Fry, cutlet fry Munchurries. etc.,	use this mode to Half fry the dish with normal temperature.
Milk / Tea	Milk / Tea	Use this mode to boil the Milk & Make the Tea Quickly Ensure that volume being boiled is not less than 30% of the vessel and also ensure the proper cookware used
Idli	Idli	Use this mode to cook the Hot Idli Quickly
Deepfry	Chips, Puri, Papad, Vathal, Fish, Vada, Bajji, Pakoda etc.,	This is applicable to high temperature cooking. The heating temperature can be reduced since the Default temperature is high. This mode is typically used for foods cooked in oil.
Pressure Cook	Rice, Dal, Vegetable, Meat, Chicken, Fish, Idly, Iddiyappam etc.,	The temperature is regulated to allow you to safely use a Pressure Cooker. Unlike a Gas stove where you have to adjust the flame constantly, the INDI COOK maintains a steady temperature and ensures that the Pressure is regulated at all times. Remove pressure cooker after 3-4 whistles.

Cooking “Modes”- Trendy+

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Manual	120 mins	✓	✓	✓ upto 3 hrs	✓ 1 min
Milk & Tea	15 mins	×	✓	×	×
Gravy	45 mins	✓ upto 220°C	✓	✓	✓
Roti/Dosa	120 mins	✓ upto 200°C	✓	✓	✓
Fry	60 mins	✓	✓	✓	✓
Idli	60 mins	✓ upto 220°C	✓	✓	✓

Cooking “Modes”- Excel+

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Manual	2 hours	✓	✓	✓ upto 3 hrs	up to 1min ✓
Roti / Dosa	2 hours	✓ upto 200°C	✓	✓	✓
Gravy	45 mins	✓ upto 220°C	✓	✓	✓
Fry	1 hour	✓	✓	✓	✓
Idli	1 hour	✓ upto 220°C	✓	✓	✓
Boil	30 mins	×	✓	×	×
Slow Cook	3 hours	×	×	✓	✓
Milk & Tea	15 mins	×	✓	×	×

Cooking “Modes”- Sleek & Sleek Blu

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Roti / Dosa	2 hours	upto 140°C ✓	✓	✓	✓
Gravy	45 mins	✓ upto 200°C	✓	✓	✓
Idli	1 hour	✓ upto 220°C	✓	✓	✓
Milk & Tea	15 mins	×	✓	×	×
Deep Fry	1 hour	✓ upto 240°C	✓	✓	✓
Pressure Cook	30 mins	✓ upto 200°C	✓	✓	✓
Manual	2 hours	✓ upto 240°C	✓	✓ upto 3 hrs	✓ upto 1 min
Boil	30 mins	×	✓	×	×


Cooking “Modes”- Curve

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Roti / Dosa	2 hours	upto 140°C ✓	✓	✓	✓
Gravy	45 mins	✓ upto 200°C	✓	✓	✓
Idli	1 hour	✓ upto 220°C	✓	✓	✓
Milk & Tea	15 mins	×	✓	×	×
Deep Fry	1 hour	✓ upto 240°C	✓	✓	✓
Pressure Cook	30 mins	✓ upto 200°C	✓	upto 45 mins ✓	upto 1min ✓
Manual	2 hours	✓ upto 240°C	✓	✓ upto 3 hrs	✓ upto 1min
Boil	30 mins	×	✓	×	×

Cooking “Modes”- Ellipse

Mode	Default Duration*	Temp (° C)		Timer	
		+	-	+	-
Roti / Dosa	2 hours	upto 1000W ✓	✓	✓ upto 3 hrs	up to 1min ✓
Gravy	45 mins	✓ upto 1600W	✓	✓	✓
Idli	1 hour	✓ upto 1800W	✓	✓	✓
Milk & Tea	15 mins	×	✓	×	×
Deep Fry	1 hour	✓	✓	✓	✓
Pressure Cook	30 mins	✓ upto 1600W	✓	upto 45 mins ✓	upto 1min ✓
Manual	2 hours	✓	✓	✓	✓

Important Safety Instructions

1. This appliance is for household use only. Do not use outdoors.
2. 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.
3. Children should be supervised to ensure that they do not play with the appliance
4. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. Please turn off and unplug the appliance before cleaning, maintenance or relocation and whenever it is not in use.
6. This appliance as well as the cooking utensils used and the surface of the appliance can become very hot, do not touch the hot surface of the ceramic hob.
7. Metallic objects such as knives, forks, spoons and lids should not be placed on the hotplate since they can get hot.
8. WARNING: If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
9. That appliances are not intended to be operated by means of an external timer or separate remote-control system.
10.  Caution, hot surface, The surfaces are liable to get hot during use.
A steam cleaner is not to be used.

Important Safety Instructions

Do's

1. Ensure that the power supply is 230 V ~ 50 Hz.
2. Ensure that the Power Cord is plugged firmly into the power socket and use 16 Amps Plug Socket only.
3. Place the INDI COOK in a well ventilated area and on a flat platform with at least 10 cm from side and back wall.
4. Keep the INDI COOK away from other heat sources - stove, burner, ovens etc. and direct sunlight. Avoid exposure to extreme heat and moisture.
5. Keep the INDI COOK away from the reach of children.
6. Keep the top surface of the INDI COOK clean and free from any foreign particles and water droplets / other fluids.
7. Use only Iron, Stainless Steel and Aluminium with SS Cladding Vessels for cooking.
8. Pay attention to foods being fried at high/medium temperatures & at the time of milk boiling.
9. **Always heat oil slowly, and watch as it boils before deep frying.**
10. After cooking press "OFF" button to switch off INDI COOK, Wait for minimum 3 minute and allow the INDI COOK to cool down. Then switch "OFF" from wall socket.
11. Unplug the Power Cord from the socket after cooking, while cleaning and when not in use.

Don't s

1. Do not place the INDI COOK too close to the wall and other large objects and on metal platforms & Do not Plug in 6 Amps Plug Socket.
2. Do not touch the cooking zone while cooking or immediately after removing the Vessel, to avoid injuries.
3. Do not use the INDI COOK and other large power electric appliances from the same power socket simultaneously.
4. Do not bring any electric, electronic gadgets and canned foods near the INDI COOK. Do not heat canned food before opening cover to avoid danger of explosion due to heating expansion.
5. Do not keep cloth, paper or any flammable materials near INDI COOK.
6. **Do not heat or leave Empty Vessel on INDI COOK. The vessel will deform due to intense heat.**
7. Do not move the INDI COOK along with the Vessel, while and immediately after cooking.
8. Do not handle the Power Cord and Plug with wet hands.
9. **Do not clean the INDI COOK immediately with water after cooking, as the Glass Top may crack.**
10. Do not use the INDI COOK for commercial purposes, as it is designed for domestic use only.
11. **Do not use the INDI COOK if any damage like cut, crack, burn, etc. is found on Power Cord / Plug / Glass Top.**
12. **Do not unplug or switch off the main power switch for a minimum of 3 minutes after cooking. Switching off immediately**

Do's

12. Avoid keeping metallic objects such as knives, forks, spoons and lid should not be placed on the hotplate since they can get hot.

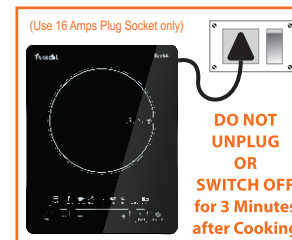
Don't s

after cooking will cause the INDI COOK to overheat and malfunction.

13. This appliances 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 appliances by a person responsible for their safety.
14. This appliances 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 appliances by a person responsible for their safety.

- If the supply cord is damage, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.

CAUTION



- This appliance is designed for use only with wiring of minimum 1.5 sq.mm. as it draws up to 2100 Watts of power on the high heat setting. Use of improper wiring will cause the fuse in the main supply to fail.
 - Do not use any other Vessel then specified.
 - While Cooking & Removing Vessel, ensure that the Vessel does not make contact with the Plastic parts. The heat from the Vessel will cause the Plastic parts to deform and lead to malfunction of the INDI COOK.
- WARNING : If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.**

Caution: Persons with a pacemaker or similar medical device should exercise caution when using or standing near an induction unit while it is in operation. The electromagnetic field may affect the working of the pacemaker or similar medical device. It is advisable to consult your doctor or the pacemaker manufacturer about your particular situation.

Troubleshooting

Symptom	Reason	Action
No beep after power is switched on.	The Power Cord is not properly plugged.	Plug the Power Cord into the power socket properly.
No display on the Display Panel.		
INDI COOK stops working after successive short beeps.	Vessel material or size is not suitable.	Ensure the Vessel is made of Steel or Iron or Aluminium with SS Cladding base and has a base diameter larger than 12 cm.
	Vessel is not placed in the center of the Glass Top.	Place the Vessel in the centre circle of the Glass Top.
The heating stops abruptly when cooking.	Vessel temperature is very high.	Wait till the Vessel cools down.
	Once the set temperature is reached, the Thermostat will switch OFF the power.	If required, reset the temperature and start cooking.
Vessel does not heat up to the required temperature.	The bottom of the Vessel is not flat.	Use flat bottom Vessel only.
Displays failure code is E3,E6 or EA.	Very high internal temperature or over Glass Top.	Switch off the INDI COOK. Switch on, after the INDI COOK cools down.

Troubleshooting

Symptom	Reason	Action
Displays failure code is E1, E2, E4, E5, Eb	Internal failure.	Contact Customer Care.

If the Cooktop is not heating or the Buttons are non-responsive then contact our Customer Care Centre immediately for support.

Technical Specifications

Model	Trendy+	Excel+	Sleek	Sleek Blu	Curve	Ellipse
Rated Power (W)	1600	1600	1900	1900	2000	2000
Heating diameter (mm)	195	195	205	205	210	260
Power Adjustment (W)	120 - 1600	120 - 1600	120 - 1900	120 - 1900	120 - 2000	120 - 2000
Product Size (cm)	35 x 27x 6.4	35 x 28 x 6.0	37 x 30 x 4.5	37 x 30 x 4.5	38 x 29.5 x 6.0	36 x 31.5 x 7.2
Power Cord length (cm)	128	132	134	134	127	125
Gross Weight (kg)	2.5	2.6	2.8	2.8	2.5	2.5
Min. side space (cm)	12	12	12	12	12	12
Carton Size (cm)	38.3 x 32 x 10.5	40.7 x 33.5 x 10.8	41.5 x 34 x 10	41.5 x 34 x 10	45.5 x 36.5 x 12.8	42.5 x 37.0 x 13.5

Voltage: 230 V ~ 50 Hz ■ 1 Year Warranty

In pursuance of our policy of continuous product improvement, specifications are subject to change without notice.

Preethi

INDI COOK

Induction Cooktop IC 116/117/118/119/120/121

WARRANTY CARD

Date Sold:SI. No:

Purchaser's Name & Address:

Dealer's Name & Address:

Signature:

Stamp:

TERMS & CONDITIONS OF WARRANTY AND SERVICE POLICY

01. Retain the original sale bill and the Warranty Card, which should be shown to our Service Personnel for Scrutiny while sending your Induction Cooktop for service to our Authorised Service Centre.
02. The Warranty does not cover damage to the Induction Cooktop due to mishandling, negligence, breakage or cracking of plastic parts or ceramic plate.
03. If the Induction Cooktop is tampered or opened by any unauthorised person, the Warranty is void.
04. All repairs within the 1 year Warranty period (arising from manufacturing defects) will be done 'Free of Charge'. Our Customer Care Centres will not charge you for components or labour.
05. **Free service and replacement under Warranty does not affect the expiry date of the Warranty.**
06. For repairs after the expiry of the Warranty period, our Customer Care Centre will levy a nominal charge on components replaced. There is no labour charge and service is free.
07. The Warranty is valid only in the country of purchase.
08. Defective components which are exchanged both under 'Chargeable' & 'Free of charge' basis, become the property of the Company.
09. All our Customer Care Centres display a list showing the MAXIMUM RETAIL PRICE of all Induction Cooktop spares.
10. **Warranty is void if the Induction Cooktop is used for any purpose other than domestic use.**

Preethi

INDI COOK

Induction Cooktop IC 116/117/118/119/120/121

YOUR COMMENTS on the performance of your Induction Cooktop and suggestions for product improvement. IN CASE OF COMPLAINTS write to us directly or call Tel. No.: + 91-44-2432 8822 (Chennai).

.....

.....

.....

.....

.....

Sender's Name & Address (in BLOCK LETTERS):

.....

.....

.....

Preethi

INDI COOK

Induction Cooktop IC 116/117/118/119/120/121

SALE DETAILS

Date Sold: SI.No:

Purchaser's Name & Address(in BLOCK LETTERS):.....

.....

.....

.....

(To be returned to us through our dealer)

Postage
will be
paid by
addressee

BUSINESS REPLY CARD

Permit No.
BRP/58
Teynampet.

No postage
Stamp
necessary
if posted
in India

Philips Domestic Appliances India Ltd.

Futura Tech Park, Q4 , 4th Floor, Block B
#334, OMR,Sholinganallur,Chennai - 600119.
Ph : 044-24501042 / 24501044 /24507045

Dealer's Name & Address:

.....

Signature:

Stamp:

Designation:

SERVICE RECORD

DATE	COMPLAINTS & REMARKS
------	----------------------

DATE	COMPLAINTS & REMARKS
------	----------------------

[illegible]

To be retained by customer

CUSTOMER CARE CENTRES

TAMIL NADU

1. **Avadi**- Ph:044-26555387.
cccavadi@preethi.in
2. **Kellys**- Ph:044-25321338, 26420318.
ccckellys@preethi.in
3. **Porur**- Ph:044-24761797.
cccporur@preethi.in
4. **T.Nagar**- Ph:044-24347418, 24363366.
ccctnagar@preethi.in
5. **West Tambaram**- Ph:044-22261510.
ccctambaram@preethi.in
6. **Adayar**- Ph:044-24462099.
cccadayar@preethi.in
7. **Chidambaram**- Ph:04144-223256.
cccchidambaram@preethi.in
8. **Coimbatore**- Ph:0422-2232687.
cccocoimbatore@preethi.in
9. **Coimbatore**- Ph:0422-2540687.
cccocoimbatore2@preethi.in
10. **Coonoor**- Ph:0423-2236878.
cccocoonoor@preethi.in
11. **Dharmapuri**- Ph: 04342-263233.
cccdharmapuri@preethi.in
12. **Dindugul**- Ph:0451-2423060.
cccdindigul@preethi.in
13. **Erode**- Ph:0424-2221200.
cccerode@preethi.in
14. **Gobichettipalayam**-
Ph:04285-228889.
cccgobi@preethi.in
15. **Hosur**- Ph:04344-649857.
ccchosur@preethi.in
16. **Kancheepuram**- Ph:044-27230492.
ccckancheepuram@preethi.in
17. **Karaikal**- Ph:04368-225818.
ccckaraikal@preethi.in
18. **Karaikudi**- Ph:04565-236376.
ccckaraikudi@preethi.in
19. **Karur**- Ph:04324-241989.
ccckarur@preethi.in
20. **Kumbakonam**- Ph:0435-2425142.
ccckumabakonam

21. **Madurai**- Ph:0452-2347386.
cccmadurai@preethi.in
22. **Mayiladuthurai**- Ph:04364-241202.
cccmayavaram@preethi.in
23. **Nagercoil**- Ph:04652-244505.
cccnagarcoil@preethi.in
24. **Namakkal**- Ph:04286-222592.
cccnamakkal@preethi.in
25. **Puducherry**- Ph:0413-2229599.
cccpuducherry@preethi.in
26. **Pudukottai**- Ph:04322-224195.
cccpudukkottai@preethi.in
27. **Ramanathapuram**- Ph:04567-222344.
cccramnad@preethi.in
28. **Salem**- Ph: 0427-2250578.
cccsalem@preethi.in
29. **Thanjavur**- Ph:04362-273565.
ccctanjore@preethi.in
30. **Theni**- Ph: 04546-253603.
ccctheni@preethi.in
31. **Tirunelveli**- Ph:0462-2321824.
ccctirunelveli@preethi.in
32. **Tiruppur**- Ph:0421-4242341.
ccctirupur@preethi.in
33. **Tiruvannamalai**- Ph:04175-254900.
ccctvmalai@preethi.in
34. **Tiruvarur**- Ph:04366-222566.
cccthiruvarur@preethi.in
35. **Trichy**- Ph:0431-2751288.
ccctrichy@preethi.in
36. **Trichy**- Ph:0431-2415181.
ccctrichycnl@preethi.in
37. **Tuticorin**- Ph:0461-2331668.
ccctuticorin@preethi.in
38. **Udumalpet**- Ph:04252-221477.
cccdudumalpet@preethi.in
39. **Vellore**- Ph:0416-22159160.
cccvellore@preethi.in
40. **Villupuram**- Ph:04146-222661.
cccvillupuram@preethi.in
41. **Virudhunagar**- Ph:04562-420624.
cccvirudhunagar@preethi.in

KARNATAKA

42. **Bengaluru**- Ph:080-25440335.
ccchennur@preethi.in
 43. **Bangalore 1**- Ph:080-22222583,
22130362. ccjnblir@preethi.in
 44. **Bangalore 2**- Ph:080-23324161.
cccmblr@preethi.in
 45. **Belgaum**- Ph: 0824-2410434.
cccbelgaum@preethi.in
 46. **Bellary**- Ph:08392-2277139.
cccbellary@preethi.in
 47. **Goa**- Ph:0832 -2445085.
cccgao@preethi.in
 48. **Hubli**- Ph:0836-2352077.
ccchubli@preethi.in
 49. **Mangalore**- Ph: 0824-2445085.
cccmangalore@preethi.in
 50. **Mysore**- Ph:0821-2443966.
cccmysore@preethi.in
 51. **Shimoga**- Ph: 08182-229759.
ccshimoga@preethi.in
- ### ANDHRA PRADESH
52. **Eluru**- Ph:08812-221841.
ccceluru@preethi.in
 53. **Guntur**- Ph:0863-2214551.
cccguntur@preethi.in
 54. **Hyderabad**- Ph:040-23063848.
ccckukatpalli@preethi.in
 55. **Hyderabad**- Ph:040-27661588.
ccchyderabad@preethi.in
 56. **Saroor nagar**- Ph:040-24044858.
ccchysm@preethi.in
 57. **Kadappa**- Ph:08562-246552.
ccckadappa@preethi.in
 58. **Karim Nagar**- Ph:0878-2245211.
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 59. **Khammam**- Ph:08742-228970.
ccckhammam@preethi.in
 60. **Kurnool**- Ph:08518-222358.
ccckurnool@preethi.in
 61. **Mancherial**- Ph:08736-254222.
cccmanchireal@preethi.in
 62. **Nellore**- Ph:0861-2321998.
cccnellore@preethi.in

CUSTOMER CARE CENTRES

63. **Nizamabad**- Ph:08462-229526.
cccnizamabad@preethi.in
64. **Ongole**- Ph:08592-284914.
cccongole@preethi.in
65. **Rajahmundry**- Ph:0883-2441321.
cccrajahmundry@preethi.in
66. **Secunderabad**- Ph:040-27819516.
cccsecunderabad@preethi.in
67. **Srikakulam**- Ph:08942-222448.
cccsrikakulam@preethi.in
68. **Tirupathi**- Ph:0877-2258966.
cccthirupathi@preethi.in
69. **Vijayawada**- Ph:0866-2431158.
cccvijayawada@preethi.in
70. **Vizag**- Ph:0891-2541915.
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71. **Vizianagaram**- Ph:08922-226629.
cccvizianagaram@preethi.in
72. **Warangal**- Ph:0870-2447006.
cccwarrangal@preethi.in

KERALA

73. **Alapuzha**- Ph:0477-2230896.
cccalapuzha@preethi.in
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cccatttingal@preethi.in
75. **Trivandrum**- Ph: 0471-2408461.
cccbalaramapuram@preethi.in
76. **Calicut**- Ph:0495-2724080.
cccalicut@preethi.in
77. **Chenganacherry**- Ph:0481-2424383.
cccchanga@preethi.in
78. **Cochin**- Ph:0484-2370781.
cccernakulam@preethi.in
79. **Kanhangad**- Ph:0467-2200799.
ccckanhangad@preethi.in
80. **Kannur**- Ph:0497-2765948.
ccckannur@preethi.in
81. **Kollam**- Ph:0474-2708800.
ccckollam@preethi.in
82. **Kottayam**- Ph:0481-2584793.
ccckottayam@preethi.in

83. **Malappuram**- Ph:0483-2735948.
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84. **Palakkad**- Ph:0491-2536016.
cccpalakkad@preethi.in
85. **Pathanamthitta**- Ph:0468-2325605.
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cccperumbavoor@preethi.in
87. **Thalassery**- Ph:0490-2341761.
cccthalassery@preethi.in
88. **Thodupuzha**- Ph:0486-2220292.
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89. **Thrissur**- Ph:0487-2380919.
ccctrissur@preethi.in
90. **Tripunnithra**- Ph:0484-2778728.
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91. **Trivandrum**- Ph:0471-2341216.
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MAHARASTRA

92. **Mumbai** Ph:99400 00005.
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ODISHA

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GUJARAT

98. **Ahmedabad** Ph:079 27544037.
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The Manager - Customer care (Preethi brand)

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