



*Bise Bele  
Bhath*



*Dal Fry*



*Rasogolla*



*Murgh  
Musallam*



*Avial*

# **MISS MARY<sup>®</sup>**

## **PRESSURE COOKER**

INSTRUCTION MANUAL  
WITH TESTED RECIPES,  
LIST OF SERVICE CENTRES  
AND GUARANTEE CARD

IM 68



*Aloo Matar*



*Meethe  
Chawal*

# How to Close



**1.** Hold lid just above cooker body. Lid handle must be at right angle to body handle.



**2.** Tilt lid into cooker and move lid away from you to wall of cooker body.



**3.** Move lid handle towards long body handle.



**4.** Lower rest of lid into cooker body by slight twist of wrist of hand holding lid handle.



**5.** Place the lid handle bar on the pivot. Centralise lid. Squeeze lid handle and body handle together.



**6.** Push the locking loop to latch securely.

For **'How to Open'** refer Inside Back Cover

# IMPORTANT SAFEGUARDS

1. Read all instructions before use.
2. Do not touch hot surfaces. Use handles.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Do not place the pressure cooker in a heated oven.
5. Do not wash in a dishwasher.
6. Extreme caution must be used when moving a pressure cooker containing hot liquids.
7. Do not use the pressure cooker for other than its intended use.
8. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "How to Close" on the inside front cover.
9. Always check that the vent tube is clear immediately before closing the lid for pressure cooking.
10. Never place anything over the vent weight while cooking.
11. When starting to pressure cook, close the lid WITHOUT the vent weight in position on the vent tube. Place the vent weight on the vent tube ONLY AFTER steam starts to come out of the vent tube steadily. See "Operating Instructions" i.e. "Trial Run" on page 11.
12. Always place water as indicated in each recipe in the pressure cooker body before pressure cooking. As a general rule, when using pressure cookers of 1.5 Litre to 3.5 Litre capacity, place a minimum of one cup/240 ml water for the first 10 minutes of pressure cooking time plus a half cup/120 ml for every subsequent 10 minutes or part thereof. When using pressure cookers of 4 Litre to 6 Litre capacity, place a minimum of one and a half cups/360 ml water for the first 10 minutes of pressure cooking time plus a half cup/120 ml for every subsequent 10 minutes or part thereof. When using pressure cookers of 7 Litre and 8.5 Litre capacity, place a minimum of two cups/480 ml water for the first 10 minutes of pressure cooking time plus a half cup/120 ml for every subsequent 10 minutes or part thereof.

**13.** Do not fill the unit over  $\frac{2}{3}$  full. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over  $\frac{1}{2}$  full. When cooking *dal*/pulses which sprout, never fill the cooker more than  $\frac{1}{3}$  full. Overfilling may cause a risk of clogging the vent tube and developing excess pressure. See "Food Preparation Instructions" i.e. "Operating Instructions" on pages 8 and 16.

**14.** Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (vent tube). These foods should not be cooked in a pressure cooker.

**15.** When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

**16.** Never attempt to force open the pressure cooker. Do not open the pressure cooker until the unit has cooled and internal pressure has been reduced. If the handles of the body and lid are difficult to push apart, this indicates that the cooker is still pressurised – do not force it open. Any pressure in the cooker can be hazardous. See "Operating Instructions" i.e. "Trial Run" on page 13.

**17.** Never lift vent weight for reducing pressure in the case of liquid or frothing foods.

**18.** Do not use the pressure cooker for pressure frying with oil.

**19.** Never use the cooker body for light frying for more than 20 minutes at a time or for deep frying or as an oven for dry heating or baking, since the strength of the metal may decrease to a dangerous level.

**20.** Ensure handles are not loose. If found loose, please tighten the same before use (This does not refer to the "play" on the lid handle bar, see "Operating Instructions" i.e. "Product Information" on page 10).

**21.** A fused safety valve must be replaced by a genuine MISS MARY or Hawkins safety valve. It is recommended to replace safety valve after one year of everyday use.

**22.** Repairs other than the replacement of gasket, body handle, safety valve and the vent weight must be done only by a Hawkins Authorised Service Centre/representative. Please insist on genuine parts for replacement.

**23. SAVE THESE INSTRUCTIONS.**

# CONTENTS

	PAGE
IMPORTANT SAFEGUARDS	1
OPERATING INSTRUCTIONS	5
The Principle of Pressure Cooking	5
The Benefits of Pressure Cooking	5
Advantages of MISS MARY	6
Product Information:	
Getting to Know Your MISS MARY	7
Trial Run	11
Care and Cleaning	14
Maximum Cooking Capacities/Volumes for Different Sizes of MISS MARY	16
Cooking Rice	17
Cooking <i>Dal</i>	20
RECIPES	22
Adjusting the Recipes for Pressure Cooker Sizes Other than 5 Litre	22
Measurements	24
Introduction to Recipes in this Manual	25
<i>Chana Pindi</i>	25
<i>Masala Gobi</i>	27
<i>Aloo Matar</i>	29
Mutton Curry	30
<i>Meethe Chawal</i>	31
SERVICE	32
GUARANTEE CARD	back cover



**MISS MARY**



**MISS MARY HANDI**

This Manual is written for the MISS MARY and MISS MARY HANDI Pressure Cookers depicted above. All the instructions in this Manual apply to both models and all sizes, unless specific instructions are given for a particular model or size. Once you are familiar with cooking in your MISS MARY, you may adapt recipes from other cookbooks or use your own. You will find over 75 pressure cooker recipes at [www.hawkins.in/recipes](http://www.hawkins.in/recipes).

If there are any updations to this Manual, the updated Manual will be available at [www.hawkins.in/cookbooks](http://www.hawkins.in/cookbooks). Digital Cookbooks in other languages will be displayed there, if available.

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# OPERATING INSTRUCTIONS

## The Principle of Pressure Cooking

Ordinary open-pot cooking is done at the boiling point of water which produces steam at sea level at 100°C. Pressure cooking works by sealing the steam in a pot so that there is a rise in pressure to a safe, controlled extent which raises the boiling point of water and therefore the cooking temperature. The steam permeates through the food, tenderising it, infusing it with flavour, preserving nutrients, colour, texture and juices and cooking much faster. The MISS MARY Pressure Cooker operates at 121°C at a pressure of 1 kgf per square cm or about 15 pounds per square inch (psi).

## The Benefits of Pressure Cooking

- **Save 53% time, fuel and money.** Pressure cooking at the higher temperature of 121°C is much faster. Because you cook faster, you save fuel and therefore money. A family saves at least half the gas, firewood or electricity it would otherwise need, by using a pressure cooker daily.
- **Cook more healthy and hygienic food.** Scientific literature indicates that certain nutritive elements such as proteins and vitamins are better retained by pressure cooking. The higher temperature while pressure cooking gives more hygienic food and plays a vital role in safeguarding good health. Pressure cooking at 121°C destroys even those harmful bacteria which are immune to ordinary boiling at 100°C and renders food completely hygienic.
- **Pressure Cooking improves taste.** Quick cooking in steam under pressure may better evoke the natural flavours of the food – producing delicious results. Steaming is ideal for low-calorie, low-fat cooking. The closed cooking impregnates food with juices and aromas which could be lost in open pot cooking.

## Advantages of MISS MARY

- **3.25 mm thick aluminium base.** Safer, stronger, more hygienic and lasts longer.
- **100% Leak-Tested.** MISS MARY goes through all the rigorous checks and quality tests as are applied on the other pressure cookers manufactured by Hawkins. Certified by the Bureau of Indian Standards.
- **Pressure-locked Safety Lid.** When there is pressure inside the cooker, the lid is pressure-locked like a modern jetliner door. It cannot be opened until the pressure has fallen to a safe level.
- **Longer Lasting Rubber Gasket made from superior material.** As the lid fits from inside, the gasket does not get rubbed sideways every time the pressure cooker is opened or closed. Also, the gasket that sits in the lid curl is not exposed to food acids in the pressure cooker due to the protection given to it by the rim of the lid.
- **Strong Comfortable Handles** made up of sturdy metal components and well made plastic parts.
- **New Improved Vent Weight** reduces *dal* sprouting, cooks faster, saves more fuel and is easier to insert and remove.
- **Automatic Shielded Safety Valve** contains a proprietary fusible alloy which operates automatically when needed, if the steam vent is blocked or if there is insufficient water in the pressure cooker. It is positioned such that, if it operates, the steam and food are deflected safely downwards.
- **5 year guarantee and lifelong free service.**
- **MISS MARY HANDI** in addition to the above advantages has a unique curved body for easy stirring of difficult dishes, better visibility and easy removal of food.



## Product Information: Getting to Know Your MISS MARY

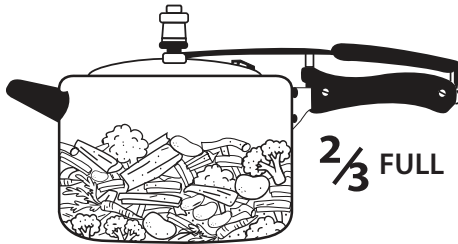
Illustrated instructions on **How to Close** and **How to Open** the MISS MARY are given on the inside front and inside back covers.

The cooker body comes fitted with a plastic **body handle** screwed on to a metal handle bracket attached to the cooker body. There is a **subsidiary body handle** attached to the cooker body in 4 Litre capacity and larger cookers, which helps carry the cooker when it is loaded.

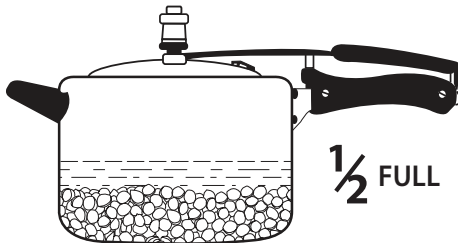


## CAPACITY FOR CERTAIN FOODS

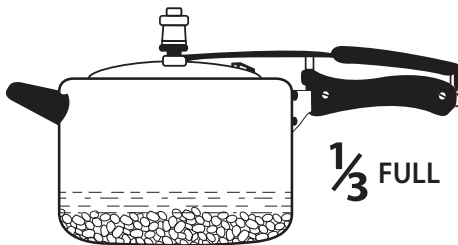
### SOLID FOODS



### FOODS THAT FROTH OR EXPAND



### FOODS THAT FROTH EXCESSIVELY AND SPROUT



The stated volume of all pressure cookers is with the lid closed. **Cooking capacity** in a pressure cooker is less than its full volume. The pressure **cooker body** should never be filled more than two-thirds its capacity. This is to safeguard against blocking the vent tube and to leave enough space to allow steam to circulate to cook the food.

**Food Preparation:** Certain foods – liquid foods such as soups and foods such as lentils (*dal*), pulses, beans and rice which expand during cooking and/or froth – should not be filled more than half the capacity of the cooker body.

Any food which froths excessively and sprouts out of the cooker – such as *moong* and *urad dal* or *chhilke wali moong* and *urad dal*, *tuvar dal* and soybeans – should not be filled more than one-third the capacity of the cooker; if sprouting still occurs, reduce quantity further suitably until sprouting stops. The volumes of the two-thirds, half and one-third capacities for each size of MISS MARY are given in a chart on page 16.

The **lid** comes assembled with the detachable rubber **gasket**. It can be removed from the **lid curl** with your fingers. The gasket can be easily put back by slipping the **lid handle** through the gasket and patting and pushing it down all along the lid curl until it is seated properly.



The **vent weight** automatically maintains the cooking pressure of 1 kgf/cm<sup>2</sup> (about 15 pounds per square inch – psi). The vent weight has to be placed on the **vent tube** and pressed into position. When the vent weight is pressed down on the vent tube, there is a slight click which indicates the vent weight is in the correct position.

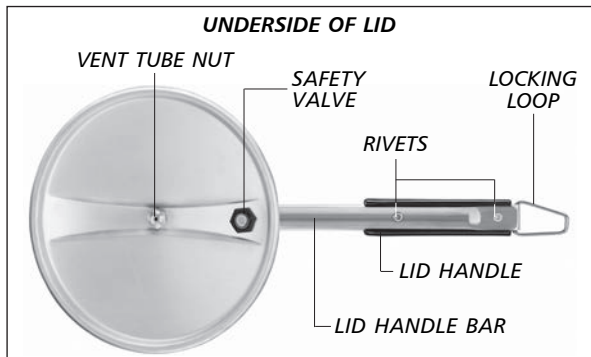
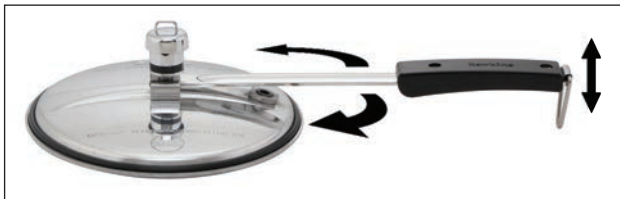
The vent weight has a spring mechanism which holds the vent weight on to the vent tube and is strong enough to prevent it from falling off should the lid be inverted.



This vent weight is different from that used in MISS MARY cookers up to 2020 and may not fit on other MISS MARY Pressure Cooker lids and other MISS MARY vent weights may not fit on this lid. Counting whistles may give you the wrong time required for cooking. Use the time for cooking at full pressure as given in the Manual.

The vent tube seats the vent weight and is the outlet for excess steam. The vent tube is also the point at which the lid handle is connected to the lid.

The **lid handle bar** is so attached to the lid that there is extra space for deliberate "play" or movement. This ensures better sealing of the lid with the rim of the cooker body.



On the underside of the lid, the **vent tube nut** secures the vent tube. The vent tube nut has seven holes for greater safety – even if a few holes are clogged, the others will allow the escape of steam. Always keep the vent tube clean and check before every use by looking through it.

If the normal escape of steam is blocked, the **safety valve** will operate. The safety valve will also operate if there is insufficient water in the pressure cooker and it boils dry, causing the temperature to rise beyond the normal operating range. The fusible alloy in the safety valve melts at the required temperature and releases pressure. ●



*FUSIBLE ALLOY...*



*...WHICH MELTS  
WHEN REQUIRED*

# Trial Run

Even if you have used a pressure cooker earlier, take a trial run before cooking in your MISS MARY. This section will take you step by step through your trial run in about 30 minutes.

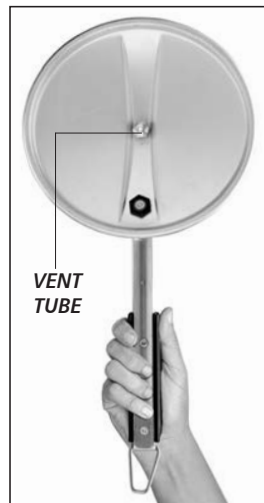
## 1. Preliminary Steps

Remove label and wash cooker and lid with a mild soap or detergent, removing any adhesive with vegetable oil. Read all instructions from inside front cover to page 10. Identify parts (see page 7). Remove and place the vent weight on the vent tube, the gasket on lid curl. Close and open the pressure cooker a few times.

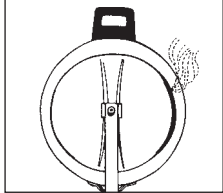
## 2. Placing Cooker on Stove

Pour 2 cups/480 ml water in cooker body for models from 1.5 Litre to 7 Litre (3 cups/720 ml for 8.5 Litre model). Add 1 teaspoon/5 ml lemon juice or vinegar or little tamarind to prevent discolouring the cooker. Remove vent weight from vent tube. **Look through vent tube and ensure that it is clear.**

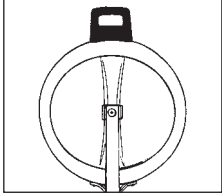
Check and adjust the seating of the gasket on the lid curl snugly by patting it down. Close cooker (without vent weight). Place cooker on high heat. Use the small burner of a gas stove or do not exceed the medium heat setting of a large burner for the 1.5 Litre to 3.5 Litre cookers.



**WRONG: STEAM COMING OUT FROM EDGE OF LID**



**RIGHT: NO STEAM LEAKAGE**



## 3. Ensuring a steam-tight seal

When water boils, hot air and/or steam should issue only from the vent tube. If steam comes out around the edge of the lid, check the centralisation of the lid thus: unlatch and reposition the lid by moving the lid slightly towards the spot where steam is escaping and relatch. **DO NOT TOUCH LID** which will be hot.

#### 4. Placing the Vent Weight

Once steam is coming out of the vent tube steadily, place the vent weight on the vent tube and press down firmly. Keep fingers on top of the vent weight and away from the steam when placing the vent weight on the vent tube. A click indicates that the vent weight is in position. In about 2 minutes, the cooker should come to full operating pressure – which will be indicated by the first "whistle".



#### 5. How to Recognise Full Operating Pressure

After the vent weight is placed on the vent tube, there is at first, a very low hissing sound of steam from the vent weight. This is not Full Operating Pressure. Then steam emission increases to full force and the vent weight lifts with a whistling sound.

The pressure cooker is now at Full Operating Pressure. When cooking, this is the point at which to reduce the heat and start timing the recipe. When cooking, the time between the start of the steam coming out of the vent weight and the cooker reaching full operating pressure may vary from a few seconds up to three minutes depending upon the size of the cooker and type and quantity of food in the cooker.



***COOKER WHISTLES AT  
FULL OPERATING PRESSURE***

#### 6. Maintaining pressure on reduced heat

Once full pressure (first whistle) is reached, reduce heat from HIGH to MEDIUM or lower. When cooking, the correct heat setting to maintain pressure on reduced heat will vary with the type and quantity of food and also your stove. If the cooker whistles too frequently

(more than 4 whistles per minute), reduce the heat still further. If there is no steam coming out of the vent weight for about four minutes, increase the heat gradually until the steam comes out. A little practice will make clear the correct heat setting and adjustments, if any, that may be required.

## 7. Releasing pressure

Turn off heat. Remove pressure cooker from heat. With a fork, slightly lift vent weight to release steam. Do not remove vent weight.

When cooking, there are three methods of releasing pressure which are indicated in the recipes namely,

- a. **Allow to cool naturally** – means to remove the cooker from heat and leave it until the pressure has dropped to normal and then the lid can be opened.
- b. **Release pressure immediately** – means to remove the cooker from heat and lift the vent weight slightly with a fork, allowing all the steam to escape, then open the lid immediately. This method is required for easily overcooked foods such as delicate vegetables and fish. This method cannot be used when the cooker contains predominantly liquid or frothing foods as the food/liquid may spurt out.

c. **Release pressure by placing cooker in cold water in a basin or in a sink for a few minutes.** The height of the water depends on the size of the cooker. Open when the pressure has fallen. Do not run water over the lid. This method is required when the cooker contains liquid or frothing foods which need to be opened immediately.



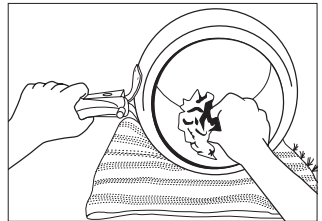
**RELEASE PRESSURE WITH SLIGHT  
LIFTING OF VENT WEIGHT WITH A FORK**

## 8. Final steps

With a fork, again slightly lift vent weight to ensure that there is no unsafe pressure in the cooker. Open cooker. Empty out water. Remove vent weight. Wash and wipe dry body, lid and vent weight. Store without closing the pressure cooker. Before cooking in your MISS MARY, **READ THE REMAINING INSTRUCTIONS.** ●

## Care and Cleaning

1. Do not hit or knock the rim of the cooker body with a ladle, spoon or any other object and protect the edge of the lid from dents which may disturb sealing and cause leakage.
2. Do not attempt to remove the "play" or movement provided for the lid handle bar where it is attached to the lid. The "play" is designed deliberately and is essential for proper sealing.
3. Do not stretch gasket. Replace the gasket when it no longer seals, becomes hard or cracked.
4. Do not cook or store food items which are acidic in nature such as tomatoes for more than 1 hour in the pressure cooker. Do not leave other food or water in the cooker for more than 4 hours – if not removed, it can corrode the metal over a period of time. Do not leave the cooker lying in water or with dirty dishes for long. Chemicals and natural salts in the water or decomposing food can cause pitting of the metal. Do not leave salted liquid, vinegar, lemon juice, mayonnaise or mustard in the cooker. Never add salt to the cooker when there is no liquid in the cooker. First add the liquid, warm it, then add the salt and stir until the salt is completely dissolved.
5. Always ensure vent tube is clear to allow easy passage of steam – push wire through carefully if clogged and clean. The vent weight can be cleaned with a jet of water to clear the holes inside.
6. Always wash all parts of the cooker soon after use in hot water with a mild soap or detergent and a sponge or plastic scrubber (do not wash in a dishwasher). Rinse and wipe dry. Aluminium can become pitted if left wet.
7. To avoid spoiling the outside surface of the MISS MARY HANDI cooker body, keep the body in an upright position while cleaning. If it is necessary to place the cooker body on its side for cleaning (as illustrated), keep a folded kitchen cloth or a piece of any other soft material such as rubber or sponge underneath.





- 8.** Avoid using harsh abrasives such as steel wool, mud or ash to clean – use nylon or plastic scrubber.
- 9.** Store the cooker open to avoid mustiness.
- 10.** To clean "baked-on" stains: If the pressure cooker is not cleaned thoroughly after each use, a thin layer of food or grease may remain. When the cooker is heated next, this food/grease becomes "baked-on" and very difficult to remove. To remove these stains, make a thick paste of a kitchen cleanser and apply it to the surface. Wait 5 to 10 minutes, then scour lightly with fine steel wool using a circular motion. Wash and wipe dry.
- 11.** Removing stains (blackening) caused by chemicals in the water: The inside of the cooker body may become darker due to minerals in the water. To remove these stains, fill cooker with water to half its capacity. Add 2 tsp/10 ml lemon juice for each litre of water. Bring cooker to full pressure on high heat and cook 15 minutes. To remove stains from the upper half of the cooker body, do not pressure cook. Fill cooker with enough of the same water-lemon solution to cover the stains. Boil 30 minutes. Wash and wipe dry.

## **Maximum Cooking Capacities/Volumes for Different Sizes of MISS MARY**

As explained on page 8, the pressure cooker body should never be filled with food and water to more than two-thirds capacity. Certain foods should be filled to half or one-third capacity. The volumes of the two-thirds, half and one-third capacities are given in the chart below.

Size of Cooker (Litre)	The Volumes of $\frac{2}{3}$ , $\frac{1}{2}$ and $\frac{1}{3}$ capacities					
	Volume in Cups			Volume in ml or Litres (L)		
	Two-Third	Half	One-Third	Two-Third	Half	One-Third
1.5	4	3	2	1 L	750 ml	500 ml
2	$5\frac{1}{2}$	4	$2\frac{3}{4}$	1.3 L	1 L	660 ml
2.5	7	5	$3\frac{1}{2}$	1.7 L	1.2 L	840 ml
3	$8\frac{1}{3}$	$6\frac{1}{4}$	4	2 L	1.5 L	1 L
3.5	$9\frac{3}{4}$	$7\frac{1}{3}$	5	2.3 L	1.8 L	1.2 L
4	11	$8\frac{1}{3}$	$5\frac{1}{2}$	2.7 L	2 L	1.3 L
4.5	$12\frac{1}{2}$	9	$6\frac{1}{4}$	3 L	2.2 L	1.5 L
5	14	$10\frac{1}{2}$	7	3.3 L	2.5 L	1.7 L
5.5	$15\frac{1}{3}$	$11\frac{1}{4}$	8	3.7 L	2.7 L	1.9 L
6	$16\frac{2}{3}$	$12\frac{1}{2}$	$8\frac{1}{3}$	4 L	3 L	2 L
7	$19\frac{1}{2}$	$14\frac{1}{2}$	$9\frac{3}{4}$	4.7 L	3.5 L	2.3 L
8.5	$23\frac{2}{3}$	$17\frac{3}{4}$	$11\frac{3}{4}$	5.7 L	4.2 L	2.8 L

# ***Cooking Rice***

## **The basic steps to pressure cook rice are:**

- 1.** Pour water in cooker. Bring to boil on high heat. Add rice and seasonings (if desired). Stir. It is also possible to add rice, water and seasoning all together in the beginning.
- 2.** Close cooker. Bring to full pressure on high heat. Reduce heat and cook the required time.
- 3.** Remove cooker from heat. Release pressure according to the chart (overleaf).
- 4.** Open cooker. Fluff up rice gently with a fork to separate grains.

There are many varieties of rice. Some amount of experimentation with water and cooking time may be necessary to suit your taste.

- Do not fill cooker more than half.
- Pick over rice to remove foreign objects. Wash rice by rinsing in water until water is clear. Drain.
- Various stocks, spices and flavourings may be added to rice.
- When frying rice, stir gently with a wooden spoon to avoid breaking the grains.
- 1 cup of dry rice yields 2 to 3 cups cooked rice.
- Some varieties of rice, especially white rice, froth out of the vent tube unless they are cooked with oil or butter.

## Rice Chart

Size of Cooker	Rice	Maximum Quantity of Rice and Water				Pressure Cooking Time (Minutes)
		In Cups		In g/kg & ml/litres		
		Rice	Water	Rice	Water	
1.5 Litre	Colam	1	1 <sup>1</sup> / <sub>3</sub>	200 g	320 ml	2
	Basmati	1	1 <sup>1</sup> / <sub>4</sub>	200 g	300 ml	3
	Parboiled	<sup>3</sup> / <sub>4</sub>	1 <sup>1</sup> / <sub>4</sub>	150 g	300 ml	7
2 Litre	Colam	1 <sup>1</sup> / <sub>4</sub>	1 <sup>2</sup> / <sub>3</sub>	250 g	400 ml	2
	Basmati	1 <sup>1</sup> / <sub>4</sub>	1 <sup>2</sup> / <sub>3</sub>	250 g	400 ml	3
	Parboiled	1	1 <sup>2</sup> / <sub>3</sub>	200 g	400 ml	7
2.5 Litre	Colam	1 <sup>1</sup> / <sub>2</sub>	1 <sup>3</sup> / <sub>4</sub>	300 g	420 ml	2
	Basmati	1 <sup>1</sup> / <sub>2</sub>	1 <sup>3</sup> / <sub>4</sub>	300 g	420 ml	3
	Parboiled	1 <sup>1</sup> / <sub>4</sub>	2	250 g	480 ml	7
3 Litre	Colam	2	2	400 g	480 ml	2
	Basmati	2	2	400 g	480 ml	3
	Parboiled	1 <sup>3</sup> / <sub>4</sub>	2 <sup>3</sup> / <sub>4</sub>	350 g	660 ml	7
3.5 Litre	Colam	3	4	600 g	960 ml	2
	Basmati	3	3 <sup>1</sup> / <sub>2</sub>	600 g	840 ml	3
	Parboiled	2 <sup>3</sup> / <sub>4</sub>	4 <sup>1</sup> / <sub>2</sub>	550 g	1.1 litres	7
4 Litre	Colam	3 <sup>1</sup> / <sub>2</sub>	4 <sup>1</sup> / <sub>2</sub>	700 g	1.1 litres	2
	Basmati	3 <sup>1</sup> / <sub>2</sub>	4	700 g	960 ml	3
	Parboiled	3	5	600 g	1.2 litres	7

### Method of Cooling

**Colam Rice:** Allow to cool naturally.

**Basmati Rice:** Allow to cool 5 minutes and release pressure by slight lifting of vent weight.

**Parboiled Rice:** Upto 5 Litre size, allow to cool naturally. For 5.5 Litre and larger size cookers, allow to cool 5 minutes and release pressure by slight lifting of vent weight.

## Rice Chart

Size of Cooker	Rice	Maximum Quantity of Rice and Water				Pressure Cooking Time (Minutes)
		In Cups		In g/kg & ml/litres		
		Rice	Water	Rice	Water	
4.5 Litre	Colam	4	5	800 g	1.2 litres	2
	Basmati	4	4½	800 g	1.1 litres	3
	Parboiled	3½	5¾	700 g	1.4 litres	7
5 Litre	Colam	4½	5½	900 g	1.3 litres	2
	Basmati	4½	5	900 g	1.2 litres	3
	Parboiled	4	6½	800 g	1.6 litres	7
5.5 Litre	Colam	4¾	6	950 g	1.4 litres	2
	Basmati	4¾	5¼	950 g	1.3 litres	3
	Parboiled	4½	7⅓	900 g	1.8 litres	7
6 Litre	Colam	5	6⅓	1 kg	1.5 litres	2
	Basmati	5	5½	1 kg	1.3 litres	3
	Parboiled	4¾	7¾	950 g	1.9 litres	7
7 Litre	Colam	5½	6½	1.1 kg	1.6 litres	2
	Basmati	5½	6	1.1 kg	1.4 litres	3
	Parboiled	5½	9	1.1 kg	2.2 litres	7
8.5 Litre	Colam	6½	7⅔	1.3 kg	1.8 litres	2
	Basmati	6½	7⅔	1.3 kg	1.8 litres	3
	Parboiled	6½	10¼	1.3 kg	2.5 litres	7

### Method of Cooling

**Colam Rice:** Allow to cool naturally.

**Basmati Rice:** Allow to cool 5 minutes and release pressure by slight lifting of vent weight.

**Parboiled Rice:** Upto 5 Litre size, allow to cool naturally. For 5.5 Litre and larger size cookers, allow to cool 5 minutes and release pressure by slight lifting of vent weight.

# Cooking Dal

**The basic steps to pressure cook *dal* are:**

1. Put *dal*, water and seasonings (if desired) in cooker. Stir.
2. Close cooker. Bring to full pressure on high heat. Reduce heat and cook the required time.
3. Remove cooker from heat. Allow to cool naturally.
4. Open cooker. Add tempering with spices as desired.

## **Tips to Reduce *Dal* Sprouting**

1. **Do not** fill the cooker body (*dal* and water combined) to more than one-third. Do not exceed *dal* and water quantities and cooking times given in the chart alongside.
2. **Do** soak *dal* (in enough water to cover *dal*) for 15 minutes before pressure cooking and add 1 tsp/5 ml salt, *plus* 1/4 tsp/1.3 ml turmeric *plus* 1 tsp/5 ml vegetable oil per cup of *dal*, to *dal* and water in cooker before closing the lid.
3. **Do** use a burner to suit the size of the cooker. Reduce heat to medium or lower immediately when the pressure cooker reaches "Full Operating Pressure".
4. **Do not** release pressure by lifting the vent weight. Allow to cool naturally.
5. If sprouting persists, bring to full pressure on medium heat and reduce heat immediately when the pressure cooker reaches "Full Operating Pressure".

**Note: Do not cook *moong* and *urad dal* or *chilke wali moong* and *urad dal* in 1.5 Litre to 3 Litre sizes.**

## Dal Chart

Size of Cooker	Dal	Maximum Quantity				Pressure Cooking Time in Minutes (soaked/ unsoaked)
		In Cups		In g/kg & ml/litres		
		Dal	Water	Dal	Water	
1.5 Litre	<i>Tuvar</i>	1/4	2/3	50 g	160 ml	5
2 Litre	<i>Tuvar</i>	1/3	3/4 + 1/8	70 g	210 ml	4
2.5 Litre	<i>Tuvar</i>	1/2	1 1/2	100 g	360 ml	3
3 Litre	<i>Tuvar</i>	3/4	2	150 g	480 ml	3
3.5 Litre	<i>Tuvar</i>	1	2 3/4	200 g	660 ml	1
	<i>Moong</i>	1/2	1 1/4	100 g	300 ml	1
4 Litre	<i>Tuvar</i>	1	2 3/4	200 g	660 ml	1
	<i>Moong</i>	3/4	2	150 g	480 ml	1
4.5 Litre	<i>Tuvar</i>	1 1/4	3 1/3	250 g	800 ml	1
	<i>Moong</i>	1	2 2/3	200 g	640 ml	1
5 Litre	<i>Tuvar</i>	1 3/4	4 3/4	350 g	1.1 litres	1
	<i>Moong</i>	1 1/2	3 3/4	300 g	900 ml	1
5.5 Litre	<i>Tuvar</i>	2	5 1/2	400 g	1.3 litres	1
	<i>Moong</i>	1 3/4	4 1/3	350 g	1 litre	0 (Do not soak)
6 Litre	<i>Tuvar</i>	2 1/4	6	450 g	1.4 litres	1
	<i>Moong</i>	2	5	400 g	1.2 litres	0 (Do not soak)
7 Litre	<i>Tuvar</i>	3 1/2	10	700 g	2.4 litres	1
	<i>Moong</i>	2 1/4	5 1/2	450 g	1.3 litres	0 (Do not soak)
8.5 Litre	<i>Tuvar</i>	5	14	1 kg	3.4 litres	1
	<i>Moong</i>	2 1/2	6 1/4	500 g	1.5 litres	0 (Do not soak)

**Method of Cooling (in all cases):** Allow to cool naturally.

# Recipes

## Adjusting the Recipes for Pressure Cooker Sizes Other than 5 Litre

The recipes in this Manual have been written for the 5 Litre MISS MARY Pressure Cooker. To achieve the original result from a recipe when reducing or increasing it depends on several factors: the recipe (type, ingredients, amount of cooking liquid and method), the cooker size and shape, the pressure cooking time and how much reducing or increasing is attempted. The more a recipe is reduced or increased the more adjustments may be required. To adapt the recipes in this Manual to other sizes, reduce/increase all ingredients in the recipes as per the chart given alongside without any other changes (pressure cooking times remain the same) except as stated in this section:

Adjustment Chart

Size of Cooker	To Adjust Recipes...	
1.5 Litre	Reduce by	70%
2 Litre		60%
2.5 Litre		50%
3 Litre		40%
3.5 Litre		30%
4 Litre		20%
4.5 Litre		10%
5.5 Litre	Increase by	10%
6 Litre		20%
7 Litre		40%
8.5 Litre		70%

### 1. Reducing Quantities (for the 1.5 Litre to 4.5 Litre sizes)

- **Heat Source:** When cooking in 1.5 Litre to 3.5 Litre cookers, use the small burner or do not exceed the medium heat setting of a large burner. Limit flames to cooker base – do not let them lick the sides of the cooker.
- The 1.5 Litre to 3 Litre cookers are small size pressure cookers. Careful and precise measurement of ingredients/water, proper control of heat and pressure cooking time will reduce the chances of frothing/sprouting and sticking/burning of food.
- Cooking *moong dal* and *urad dal* or *chhilke wali moong* and *urad dal* is not recommended in the 1.5 Litre to 3 Litre cookers.
- There must be enough water/cooking liquid in the pressure cooker to make steam throughout the entire pressure cooking time and to prevent burning.



- When reducing the quantity of ingredients in recipes with gravies, you may require more cooking liquid than is indicated by a proportionate reduction. Since decreased tomatoes, onions, poultry, meat, fish etc. give off less juices, adding a proportionate reduction in cooking liquid can result in a thicker gravy. You may adjust the consistency and quantity of gravy after pressure cooking.
- Recipes which combine beans or rice with other juicy foods may also require more cooking liquid than is indicated by a proportionate reduction when they are reduced. Beans and rice, however, absorb liquid and there must be enough to cook them. Such recipes may require some experimentation to determine the optimum quantity of cooking liquid.
- A general observation is that small cookers may require more cooking liquid than a proportionate reduction from the 5 Litre recipes and an increase in pressure cooking time.

## **2. Increasing Quantities** (for the 5.5 Litre to 8.5 Litre sizes)

- When increasing the quantity of ingredients in recipes with gravies, the quantity of cooking liquid may not require a proportionate increase. Since increased meat, poultry, fish, onions, tomatoes etc. give off juices, adding a proportionate increase in cooking liquid can result in a diluted gravy. You may adjust the consistency and quantity of gravy after pressure cooking.
- Recipes which combine beans or rice with other juicy foods may also require less than a proportionate increase in cooking liquid when they are increased. Beans and rice, however, absorb liquid and there must be enough to cook them. Such recipes may require some experimentation to determine the optimum quantity of cooking liquid. We recommend cooking the quantity for the 5 Litre pressure cooker to familiarise yourself with such recipes before attempting to increase it.

## ***Measurements***

### **Volume**

All measurements are level, not heaped.

<b>Measurement</b>	<b>Equivalent</b>
1 teaspoon	5 ml
½ tablespoon	1 ½ teaspoons / 7.5 ml
1 tablespoon	3 teaspoons / 15 ml
¼ cup	4 tablespoons / 60 ml
⅓ cup	5 tablespoons + 1 teaspoon / 80 ml
½ cup	8 tablespoons / 120 ml
¾ cup	12 tablespoons / 180 ml
1 cup	16 tablespoons / 240 ml
1 litre	1000 ml

### **Abbreviations**

<b>Abbreviation</b>	<b>Equivalent</b>
tsp	teaspoon
tbsp	tablespoon
g	gram
kg	kilogram
kgf	kilogram force
ml	millilitre
l	litre
mm	millimetre
cm	centimetre
°C	degree Centigrade

## ***Introduction to Recipes in this Manual***

A wide variety of tasty dishes can be cooked in your MISS MARY. We recommend the recipes we have actually tested and included in this Manual.

**The recipes in this Manual are written for the 5 Litre MISS MARY Pressure Cooker.** When adapting these recipes to your size of pressure cooker, make sure that you read first **Adjusting the Recipes for Pressure Cooker Sizes Other than 5 Litre** on pages 22 and 23.

To give you an idea, the recipe section features 5 recipes that are cooked in most households. Using these as a base, you can easily adapt your own favourite recipes to pressure cooking, making sure that you adjust cooking times, food and water quantities as may be needed.

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### ***Chana Pindi***

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Serves 12

Pressure Cooking Time 18 minutes

2½ tbsp / 37.5 ml	<b>pomegranate seeds</b>
2 tbsp / 30 ml	<b>cumin seeds</b>
4 cups / 960 ml	<b>water</b>
4 cups / 800 g	<b><i>kabuli chana</i></b> soaked overnight or in hot water for 2 hours and drained
2½ tbsp / 37.5 ml	<b>salt</b>
4	<b>brown cardamoms</b>
5 x 2.5 cm sticks	<b>cinnamon</b>
10	<b>cloves</b>
¼ cup / 60 ml	<b>coriander powder</b>
2 tsp / 10 ml	<b><i>garam masala</i> powder</b>
3 tbsp / 45 ml	<b>mango powder (<i>amchur</i>)</b>

## **Chana Pindi** (continued)

2½ tsp / 12.5 ml	<b>pepper</b>
6	<b>green chillies</b> slit
1 x 4 cm piece (15 g)	<b>fresh ginger</b> cut into thin strips
½ cup / 120 ml	<b>vegetable oil</b>
½ cup / 110 g	<b>ghee</b>
1 medium (100 g)	<b>onion</b> sliced
2	<b>lemons</b> cut into wedges

1. In a pan, roast together pomegranate and cumin seeds on medium heat till they darken by a few shades, cool and grind to a powder.
2. Pour water in cooker. Add *chana*, 1 tbsp + 1 tsp/20 ml salt, cardamoms, cinnamon and cloves. Stir.
3. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 18 minutes.
4. Remove cooker from heat. Allow to cool naturally.
5. Open cooker. Drain off cooking liquid and reserve. Add pomegranate-cumin mixture, coriander, *garam masala* and mango powders, remaining salt (1 tbsp + ½ tsp/17.5 ml) and pepper. Mix till *chana* are evenly coated with spices. Sprinkle chillies and ginger on top.
6. In a pan, heat oil and ghee together on high heat about 3 minutes and pour evenly over *chana*. Add cooking liquid.
7. Place cooker with *chana* on medium heat and cook till liquid dries up and oil shows separately (about 10 minutes), stirring occasionally.
8. Remove cooker from heat. Transfer *chana* onto a serving dish. Serve hot, garnished with onion and lemons. ●

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## ***Masala Gobi***

---

Serves 12

Pressure Cooking Time 2 minutes

1 1/4 cups / 2.7 litres  
3 tbsp + 2 tsp / 55 ml  
3 medium heads (2 kg)

2 1/2 tbsp / 37.5 ml  
1/4 cup + 1 tbsp / 50 g  
1 x 6 cm piece (25 g)  
15 small cloves

5  
1 1/4 cups / 300 ml  
5 large (750 g)  
4 medium (625 g)

1 1/4 tsp / 6.3 ml  
2 1/2 tsp / 12.5 ml  
1 1/4 tsp / 6.3 ml  
2 1/2 tsp / 12.5 ml  
1 1/4 cups / 300 ml  
2 1/2 tbsp / 37.5 ml

**water**

**salt**

**cauliflower** cut into 3-4 cm flowerettes with 1 cm stalks; cut remaining tender stalks into 1 cm cubes (1.2 kg)

**poppy seeds**

**cashew nuts** broken into pieces

**fresh ginger**

**garlic**

**green chillies**

**vegetable oil**

**onions** grated

**tomatoes** blanched, skins removed and chopped

**turmeric**

**coriander powder**

**cumin powder**

**red chilli powder**

**curd** beaten

**coriander leaves** chopped

1. In a bowl, add 9 1/2 cups/2.3 litres water with 1 tbsp + 2 tsp/25 ml salt. Put cauliflower in bowl and keep about 30 minutes. Drain.
2. Grind together poppy seeds and cashew nuts into a paste, adding water (1/2 cup/120 ml) a little at a time.
3. Separately grind together ginger, garlic and green chillies into a paste.

### ***Masala Gobi*** (continued)

- 4.** Heat oil in cooker on high heat about 2 minutes. Add onions and stir fry till golden brown.
- 5.** Add ginger paste, tomatoes, turmeric, coriander, cumin and red chilli powders and remaining salt (2 tbsp/30 ml). Cook till tomatoes are pulpy (about 5 minutes), stirring occasionally.
- 6.** Add 1 tbsp/15 ml curd. Stir and fry until curd is well blended (about ½ minute). Add remaining curd in the same way, a tablespoon at a time, till all curd is used. Stir and fry till oil shows separately (about 3 minutes).
- 7.** Add cauliflower. Stir fry about 5 minutes. Add remaining water (1¼ cups/300 ml). Mix.
- 8.** Close cooker. Bring to full pressure on high heat. Reduce heat and cook 2 minutes.
- 9.** Remove cooker from heat. Release pressure with slight lifting of vent weight.
- 10.** Open cooker. Add cashew nut paste. Return cooker to medium heat. Cook about 2 minutes, stirring gently. Serve hot, garnished with coriander leaves. ●

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## ***Aloo Matar***

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Serves 12

Pressure Cooking Time 2 minutes

1 x 4 cm piece (15 g)	<b>fresh ginger</b>
1/2 cup + 1 tbsp / 135 ml	<b>vegetable oil</b>
3 medium (300 g)	<b>onions</b> grated
4 medium (400 g)	<b>tomatoes</b> chopped
1 tbsp + 1 tsp / 20 ml	<b>salt</b>
3/4 tsp / 3.8 ml	<b>turmeric</b>
1 tbsp + 1 tsp / 20 ml	<b>coriander powder</b>
1 tbsp + 1 tsp / 20 ml	<b>cumin powder</b>
1 1/2 tsp / 7.5 ml	<b>red chilli powder</b>
4 large (650 g)	<b>potatoes</b> peeled and cut into 2.5 cm pieces
6 2/3 cups / 1 kg	<b>peas</b> shelled or frozen
3 1/2 cups / 840 ml	<b>water</b>
1 tbsp / 15 ml	<b>coriander leaves</b> chopped

1. Grind ginger into a paste.
2. Heat oil in cooker on high heat about 2 minutes. Add onions and stir fry till golden brown. Add ginger paste. Stir a few seconds. Add tomatoes, salt, turmeric, coriander, cumin and chilli powders. Cook till tomatoes are pulpy and oil shows separately (about 5 minutes), stirring occasionally. Add potatoes and peas. Stir fry about 2 minutes. Add water. Mix.
3. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 2 minutes.
4. Remove cooker from heat. Allow to cool naturally.
5. Open cooker. Serve hot, garnished with coriander leaves. ●

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## Mutton Curry

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Serves 10

Pressure Cooking Time 12 minutes

1 x 2 cm piece (8 g)	<b>fresh ginger</b>
24 small cloves	<b>garlic</b>
6	<b>green chillies</b>
$\frac{3}{4}$ cup / 180 ml	<b>vegetable oil</b>
3	<b>bay leaves</b>
1 x 3.5 cm stick	<b>cinnamon</b>
6	<b>cloves</b>
3	<b>brown cardamoms</b>
4 large (600 g)	<b>onions</b> grated
1.5 kg	<b>mutton leg</b> cut into 4 cm pieces
3 large (450 g)	<b>tomatoes</b> chopped
$1\frac{1}{2}$ tbsp / 22.5 ml	<b>salt</b>
1 tbsp / 15 ml	<b>red chilli powder</b>
$1\frac{1}{2}$ tsp / 7.5 ml	<b>turmeric</b>
$1\frac{1}{2}$ tbsp / 22.5 ml	<b>coriander powder</b>
$4\frac{3}{4}$ cups / 1.1 litres	<b>water</b>

1. Grind together ginger, garlic and green chillies into a paste.
2. Heat oil in cooker on high heat about 2 minutes. Add bay leaves, cinnamon, cloves and cardamoms. Stir a few seconds. Add onions and stir fry till golden brown.
3. Add garlic paste. Stir a few seconds. Add meat and all other ingredients except water. Cook till oil shows separately (about 15 minutes), stirring occasionally. Add water. Stir.
4. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 12 minutes.
5. Remove cooker from heat. Allow to cool naturally.
6. Open cooker. Serve hot.



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## Meethe Chawal

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Serves 12

Pressure Cooking Time 3 minutes

½ cup / 120 ml

½ cup / 65 g

¼ cup / 60 ml

12

4 cups / 800 g

4¼ cups / 1 litre

¼ tsp / 1.3 ml

4 cups / 800 g

a large pinch

**ghee**

**copra** cut into 1 cm squares  
¼ cm thick

**raisins**

**green cardamoms** crushed

**Basmati rice** soaked in water  
for ½ hour and drained

**water**

**saffron-yellow colour**

**sugar**

**saffron** dissolved in 1 tbsp / 15 ml  
hot water

1. Heat ghee in cooker on high heat about 2 minutes. Add copra and fry till pale brown. Add raisins and cardamoms. Stir a few seconds. Add rice. Stir fry till rice turns opaque (about 3 minutes). Add 3¾ cups/900 ml water and yellow colour. Stir.
2. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 1 minute.
3. Remove cooker from heat. Allow to cool naturally.
4. Meanwhile, in a pan, mix sugar with remaining water (½ cup/ 120 ml). Bring to boil on high heat stirring until sugar is dissolved. Add saffron. Remove pan from heat.
5. Open cooker. Pour sugar syrup over rice. Mix.
6. Close cooker. Bring to full pressure on high heat. Reduce heat and cook 2 minutes.
7. Remove cooker from heat. Allow to cool naturally.
8. Open cooker. Serve hot. ●

# SERVICE

## ***Hawkins Authorised Free Service***

Hawkins offers free service throughout the life of your pressure cooker at its wide network of service centres all across India, Nepal & Bhutan. These service centres will replace without any charge parts which are under guarantee. Normal replacement parts, namely safety valves, gaskets and plastic handles are not covered under this guarantee. Even beyond the guarantee period for the entire life of the cooker, Hawkins Authorised Service Centres are contracted to charge for parts replaced only, and not for labour.

Each service centre has been trained at the factory training centre. Only such trainees that meet our standards are appointed as service centres.

These service centres are checked periodically by trained company personnel. Such evaluations form the basis for the remuneration of the service centres by us.

In case of any doubt or questions or for any help please contact the Consumer Service Manager at:

### **HAWKINS COOKERS LIMITED**

NEW UDYOG MANDIR 2, PITAMBER LANE, MAHIM (WEST), MUMBAI 400 016

TEL: +91-22-2444 0807      FAX: +91-22-2444 9152

EMAIL: [conserve@hawkinscookers.com](mailto:conserve@hawkinscookers.com)      WEBSITE: [www.hawkinscookers.com](http://www.hawkinscookers.com)

## ***Caution***

Unscrupulous manufacturers and traders try to pass off fake parts which can badly affect the working and durability of your pressure cooker and may cause dangerous accidents. We have packaged the frequently used parts with a 'Hawkins Hologram'. To make sure that the pack is genuine, tilt pack – the Hologram must show the Hawkins label and Cooker alternately. Check the package before purchase.

Unscrupulous manufacturers have also copied our packaging. Your best guarantee of genuine Hawkins parts is to buy from reliable dealers you can trust. To help you identify such dealers, Hawkins has appointed Authorised Dealers or Hawkins Authorised Service Centres, each of whom has been issued a certificate from Hawkins Cookers Limited.

# *Directory of Hawkins Authorised Service Centres*

This directory contains the list of Hawkins Authorised Service Centres as on April 1, 2022. The list is subject to change. Consumers are advised to verify that the service centre holds a valid certificate from Hawkins Cookers Limited on the date of their visit. The updated list of Service Centres is available at [www.hawkins.in/service](http://www.hawkins.in/service).

## **ANDAMAN & NICOBAR**

**PORT BLAIR** Dayalco Q 9933272914

## **ANDHRA PRADESH**

**ELLURU** Sree Vijaya Watch & Electronic Q 9948544444 **KURNOOL** Andhra Kitchenware Q 9849028881 **NELLORE** Sri Saibaba Home Appliances Q 9866367401 **RAJAHMUNDRY** Andhra Machines Agencies Q 9440789287 **TIRUPATI** Raunaq Enterprises Q 8008423221 **VIJAYAWADA** Srinivasa Metal Stores Q 9246632002 **VISAKHAPATNAM** Andhra Machines Agencies Q 9848812365

## **ARUNACHAL PRADESH**

**NAHARLAGUN** Tana Steel House Q 9862536178

## **ASSAM**

**ABHAYAPURI** Kamini Electricals Q 9954458358 **BARPETA ROAD** Nadiabashi Panchkori Saha Q 9435328340 **BARPETA TOWN** Dipali Stores Q 9435024950 **BIHUPURIA** Mazumdar Cycle Stores Q 8638396542 **BIJNI** Susama Steel House Q 7002915314 **BILASIPARA** Sethia Brothers and Co. Q 9435126562 **BISHWANATHCHARALI** Uday Shankar Stores Q 9435182747 **BOKAKHAT** Kamal Agencies Q 9435597314 **BONGAIGAON A.O.C. Road** Matri Bhandar Q 9435720812 • **M.G. Road** Alsons Q 7028548878 • **Main Road** Associated Agencies Q 9435022212 **DEMOW** Satabdi Q 9957020845 **DHUBRI** Roy Brothers Q 9957088807 **DIBRUGARH** Gift Palace Q 9101161342 • **Khub Chand & Sons** Q 9101708620 **DIGBOI** Radio Mart Q 7002089949 **GOLAGHAT** G N Crockery Q 9954115796 **GUWAHATI Bamuni Maidan** Indigo Flame Q 9864085651 • **Fancy Bazar** R Champaklal (Assam) & Co Q (0361) 2541414 •

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## BIHAR

**ARRAH** Arihant Enterprises Q 9430929737 **AURANGABAD** Shree Kitchen King Q 7870276464 **BARAUNI** Sinha & Co. Q 7079822810 **BEGUSARAI** Rimjihim Stainless Steel House Q 9334640758 **BETTIAH** National Stores Q 9835211194 **BHAGALPUR** Santosh Stores Q 9431277444 **BIHARSHARIF** Jain & Brothers Q (06112) 232787 **CHAPRA Hathwa Market** Rastogi Glass House Q 9431408239 • **Kutchery Road** Shankar Stores & Corp. Q 9708307498 **DALSINGHSARAI** Lakshmi Narayan Lal Vijay Shankar Prasad Q 9835807557 **DARBHANGA** Shagun Q 9934680426 **DEHRI ON SONE** Glassina Q 7903435572 **GAYA** Fancy Steel Centre Q 8092445100 **GOPALGANJ** Cooker House Q 9430292174 **HAJIPUR** Bhagirathi Steel Centre Q 9471916999 **JAYNAGAR** Mahavir Glass Company Q 9931594238 **JOGABANI** Deepak Stores Q 9546953401 **KATIHAR Mangal Bazar** Raju Steel Q 9431229183 • **New Market** Roop Rang Q 9431626481 **KHAGARIA** Gacil Q 9431210091 **KISHANGANJ** Prakash Stores Q 9431232215 **LAHERIASARAI** Welcome India Q 7004173198 **MADHUBANI** Lav Kush Q 7004195456 **MAIRWA** Gopalji Barnwal & Brothers Q 9431262284 **MOTIHARI** Mohan Stores Q 7257929180 / 7488025383 **MUNGER** Jalan Traders Q 9431237242 **MUZAFFARPUR Kalyani Chowk** Greehshobha Q 9430805123 • **Motijheel** Dada Glass & Gift 9835533633 / 9334279998 • **Saraiya Ganj** Bajrang Steel House Q 9431431870 / (0621) 2210576 **PATNA Kankarbagh** Patna Steel House Q 9430557627 • Raj Sales Q 7488073108 • **Muradpur** Steel Corner Q (0612) 2677336 • **New Market** Crockerico Q 9852192204 • Harilal Q 9835829658 • **West Boring Canal Road** Chandrawati Enterprises Q 9334766170 **PURNEA Bhatta**

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5077734 • **Sec 29-D** Sethia Trading Company Q 9877723798

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Metal Stores Q 9425545711 **DURG** J.K. Kitchenware Q 9893942942 **KORBA** Mamta Steel  
Emporium Q 9826199483 **RAIGARH** Nihal Chand Govind Ram Patra Bhandar Q 7587288011 /  
9907363616 **RAIPUR** M.S. Traders Q 9424243000

## DELHI

**Azad Market** Balaji Glass & Crockery House Q (011) 49095952 / 9350095900 • **Badarpur**  
Salekh Chand Goel & Sons Q 9899708641 • **Burari** Shree Balaji Bartan Bhandar Q 9999881527 /  
9899904965 • **Chandni Chowk** Bhagwan Das Jagannath Q (011) 23267554 / 9818271742 •  
Punjab Stainless Steel House Q (011) 43052875 / 9810110661 • **Delhi Cantt.** Aggarwal Bartan  
Wale Q 9999201238 • **Dwarka** Paradise Kitchenware Q 9971383842 • **Geeta Colony** Solanky  
Bartan Q 9818916763 • **Govind Puri** Kalka Steel Centre Q (011) 42420987 / 9810093625  
• Om Steel Centre Q 7065657007 • **Kakrola More** Aarti Bartan Bhandar Q 8800716096 •  
**Karol Bagh** Jain Bartan Bhandar Q 9654475144 • Sargodha Bartan Store Q 9810400655 •  
**Kingsway Camp** A.A.A. Enterprises Q (011) 47192077 • **Kotla Mubarakpur** Bhagwan Dass  
& Company Q 9899445444 • Rajasthan Hardware Store Q 9811136744 • **Krishna Nagar** Shri  
Krishan Bartan Store Pvt Ltd Q 9810642851 • Shri Ram Bartan Store Q 9868289262 • **Lajpat**  
**Nagar** National Bartan Bhandar Q 9810033889 • **Laxmi Nagar** G.K. Traders Q 9210818163 •  
**Malviya Nagar** Verma Home Appliances Q 9818128812 • **Mehrauli** R.P. Goel Q 9958012599  
• **Model Town** Bihari Bartan Bhandar Q 9871267272 / 9711224651 • **Nangloi** Gupta  
Bartan Bhandar Q 9871611500 • **Narela** R.G. Steel Q 9350169836 • **Palam** Micky Jain Store  
Q 9810407308 • **Palam Colony** Bhardwaj Bartan Bhandar Q 9810136860 • **Paschim Vihar**  
Mahavir Crockery Q 9810348587 • **Patparganj** Bharat Bartan Bhandar Q (011) 22755762 /  
9810188837 • **Rajouri Garden** New Variety Store Q 9810138686 • **Rani Bagh** Bharat  
Bartan Bhandar Q 9312237552 / 9711717217 • **Rohini** Jain Kitchen Gallery Q 9313216141 /

9811267455 • S.B.R. Enterprises Q 9958610150 / 9555365004 • **Sadar Bazar** Anil Marketing Q 9811813546 • Brij Kishore & Sons Q 9354373929 • Gandhi Steel Centre Q 9810296531 / 8860939821 • **Shahdara** Balaji Traders Q 9811219213 • Deepak Bartanwala Q 9312259531 • **Tikri Kalan** Shri Narsingh Enterprises Q 9560663569 • **Uttam Nagar** Shiv Light House Q 9212280515 • **Wazirpur** Goyal International Q (011) 49428580 / 9810029308

## GOA

**MARGAO** Swastik Steel & Appliances Q 8793531385

## GUJARAT

**ADIPUR** Shreeji Marketing Q 9879109811 **AHMEDABAD** Ellis Bridge Manglam Q 9979228842 • **Isanpur** Dhanlaxmi Vasan Bhandar Q 9725121860 • **Manek Chowk** Alankar Metal Corporation Q 93771110759 • **Sabarmati** Shreeji Vasan Bhandar Q 9904527765 • **Satellite** Suraj Sales Q 9426044876 • **Satellite Road** Madhuram Q 9879933502 **BARODA** **M.G. Road** Kansara Bapulal Ranchhodji Q 9998792952 • Virar Stores Q (0265) 2436745 / 9428761355 • **R. V. Desai Road** Vibgyor Marketing Q 9426035722 **BHARUCH** Ambica Vasan Bhandar Q 9427835569 **CHIKHLI** Nutan Sales Agency Q 9998814647 **DHORAJI** K. Sons Q 9428282007 **GODHRA** Vardhman Sales Q 9426387865 **JAMNAGAR** Paramanand Steel Centre Q 9824098197 **JUNAGADH** Mansukhlal Gokaldas Q 9824394697 **NADIAD** Prakash Metals Q 9408395053 **NAVSARI** Saifee Steel Q9824127546 **RAJKOT** Silver Steel Q 9427236787 **SURAT Bhagal** Abhishek Enterprise Q 9913870056 • **Sonifalia** Sha Thakordas Jivanram Q 9825543923 **VALSAD** Dayaram Vallabhram Kansara Q9979052369 / 9898267127 **VAPI** Jagdamba Enterprise Q 8733802255

## HARYANA

**AMBALA CANTT** Kasera Bazar Budhram and Sons Q 9996497059 • **Saudagar Bazar** Jagat Singh & Sons Q9896075182 **AMBALA CITY** Sachdeva Bartan Bhandar Q 9812003793 **BALLABHGARH** Devi Charan Mukat Lal Q 9958750901 **BHIWANI** Shree Balaji Bartan Store Q 9992375379 **FARIDABAD NIT 1** Gurukripa Bartan Bhandar Q 9999858862 • **Sector 6** Gulati Distributors Q 9654409874 **GURGAON Chakkarpur** Palak Kitchenware Q 9818645853 • **Sadar Bazar** Classic Kitchenware Q 9810132875 • **Sector 52** Crockery Point Q 9649541757 • **Sona Chowk** Gogia Bartan Store Q 9811226789 • **South City 2** Sampurn Kitchenware Q 9818779549 **HISSAR** Kewal Krishan Inder Sain Q 9992225559 **JAGADHARI** Bharat Traders Q 9996059506 **KAITHAL** Banshiram Bhagwandas Q 9896038663 / 8529000003 **KALKA** Aggarwal Trading Co. Q 9996143364 **KARNAL** Kamal Cookwares Q 9416666493 **KURUKSHETRA** Kumar Bartan Store Q 9050328063 **PANCHKULA** Mitthu Gas Stove Corner

Q 9041411663 / 9501881234 **PANIPAT** Mohar Singh Dari Mal Q 8950033427 **REWARI** R.B. Steels Q 9466356351 **ROHTAK** Prakash Crockery House Q 9215593100 **SIRSA Bhagat Singh Chowk** Agarwal Bartan Bhandar Q 9215220689 • **Rori Bazar** Nandlal Pawan Kumar Q9215220951 / 9416263753 **SONEPAT Ashok Nagar** Shridhar Bartan & Crockery Store Q 9215140050 • **Jamalपुरa** Prakash Bartan & Crockery House Q 9416189866

## HIMACHAL PRADESH

**BILASPUR** Jiwan Ram Ved Paul Q 9816166935 **HAMIRPUR** Hind Traders Q 8006300036 **KANGRA Main Bazar** Gupta Sewing Machines Q 9816061079 • **Opp. Punjab National Bank** Shiv Shakti Traders Q 8585985401 **MANDI** Roop Chand Dalip Chand Q 7876093084 / (01905) 222263 **NAGCHALA** Joginder Pal Rupesh Kumar Q 9805300000 **NAGROTABHAGWAN** Dharam Paul & Sons Q 9816045088 **PAPROLA** Braham Dass Yoginder Paul Q 9816695307 **ROHRU** United Traders Q 7807024444 **SHIMLA** Radha Mal Bishan Dass Q 9816612438

## JAMMU & KASHMIR

**AKHNOOR** Dwarka Bartan Store Q 9419100159 **ANANTNAG** Aaqib Enterprises Q 9622431786 **JAMMU Patta Bohri Chungi** Anand Bartan Store Q 9797399678 • **Raghunath Bazar** Ladhmal Desraj Jain Q 9796477727 **KATHUA** Hari Om Bartan Q (01922) 356043 **R.S. PURA** Ranbir Kingsway Q 9796253357 **SRINAGAR Amira Kadal** Khan Traders Q 9086858591 • **Lal Chowk** Cosmos House Q 9419009163 • Super Agencies Q 9622429518 • **Maharaja Bazaar** New Diamond Enterprises Q 9419479419

## JHARKHAND

**BOKARO STEEL CITY** Bombay Variety Stores Q 9771117696 **CHAIBASA** K.C.P. and Sons Q 9934373863 **DEOGHAR** Baidyanath Electric Stores Q 9304629345 / 9431158545 **DHANBAD** Chulha Ghar Q 9123189099 **DUMKA** B.K. Enterprises Q 9470112900 **GIRIDIH** Prasad Glass Stores Q 7858886336 **GODDA** Anuj General Store Q 9939573010 **HAZARIBAGH** Crockery Emporium Q9431140727 **JAMSHEDPUR** New Kumar Fancy Stores Q 9431300634 / (0657) 2321179 **JHUMRITELAIYA** Bharat Glass House Q9304229474 **KATRASHGARH** Shree Guru Shakti Trunk House Q 9471119379 **RAMGARH CANTT** Swati Agencies Q 9431146229 **RANCHI Main Road** Budhia's Collections Q 8987462888 • **Namkum Road** Vinayak Vitrak Q 9162621275 • **Ratu Road** New Gift Palace Q 9470332738

## KARNATAKA

**BELGAUM** Maruthi Galli Revankar Electricals Q 9880575051 • **Shahapur** Hajare Kitchenware Q 7090159888 **BENGALURU Chandra Layout** Pavan Kitchen World Q (080)

41685852 / 49542973 • **Chickpet** Raja Trading Company Q (080) 22871972 • **Rashmi Steels** Q 9590625626 • **Indira Nagar** Pots and Pans International Q (080) 40936530 / 9620365158 • **Jayanagar** Vishaal's Q (080) 49928033 / 9916969289 • **Nagarathpet** Manish Enterprises Q 8951853934 • **Rajajinagar** Mahalaksmi Metal House Q (080) 23355994 / 9845356609 • **Sampangiramnagar** Sri Padmavathi Marketing Q (080) 41162785 • **Vijayanagar** Mahendra's Q 9986102112 **COORG** Mahalaxmi Bhandara Q 9448074226 **GULBARGA** **Main Road** Maharaja Steel Palace Q 8884276519 • **Supermarket** Limkar Agencies Q (084) 72228700 / 9481636270 **HUBLI** T K Baddi Griha Vaibhav Q (083) 62363627 **KARWAR** Khadi Mulla Q 8951077917 / 9448573148 **MANGALORE** Bharat Steel & Gift Centre Q (0824) 2411349 **MYSORE** Mohan Bhandar Q (0821) 2442190 **PUTTUR** Harsha Q (08251) 238917 **UDUPI** Harsha Q (0820) 2521841 / 2521842

## KERALA

**ALLEPPEY** K.M.S. Vessels Merchant Q 8136863988 **ALWAYE Catholic Centre** Wireless Metro Q (0484) 2625186 • **Lourde Centre** C.C. Mathappan & Company Q (0484) 2624551 / 8136848613 **ANGAMALY** Mundadans Kitchen World Q 9526442479 **BADAGARA** Bright Marketing Q 9846284680 **CALICUT** Bright Metals Q (0495) 2721242 **CHANGANACHERRY** Al Shah Enterprises Pvt Ltd Q (0481) 2420635 / 9447114333 **CHAVAKAD** New Kerala Gift House Q 9544410003 **CHERUKUNNU** Gajanana Kitchenwares Q 9447483421 **IRINJALAKUDA** J.J.Stores Q 9447032526 **KALPETTA** Grihalakshmi Metals Q 9447444804 **KANJIRAPALLY** Madiath Steels & Agencies Q 9495980337 **KANNUR** Grihalakshmi Q 9847011700 **KAYAMKULAM** Kwaliti Home Appliances & Sports Q (0479) 2448685 **KOCHI Broadway** Anthony Francis & Son Q (0484) 2352897 / 2367547 • **Jew Street** Cochin Steel House Q (0484) 2351628 **KODUNGALLOORE** Pilla Metals Q 9495635234 **KOLENCHERRY** Mini Steel House Q 9447581207 **KOLLAM** V.V. Kitchen Ware Q 9495007819 **KOLLENGODE** K.K.N. Metals Q 9447084058 **KOTARAKARA** Jaya Steel House and Shopping Centre Q (0474) 2452191 **KOTHAMANGALAM** Kottancheril Agencies Q (0485) 2823920 **KOTTAYAM** Al Shah Enterprises Pvt. Ltd. Q (0481) 2568635 • **Bhuvana Metal Mart** Q (0481) 2561341 **KUNNAMKULAM** Kochu Stationery Q 9846981513 **MALAPPURAM** New Noble Crockeries Q 9744407265 **MANJERI** Korambayil Fancy and Fibres Q 9946735277 **MATTANUR** K. Balan Nambiar & Sons Q 9747666605 **MUVATTUPUZHA** Mini Stores Q (0485) 2832408/9048000117 **NORTH PARUR** MariyaMarketingQ 9656337023 **PALAI** ArackalGiftHouseQ (0482) 2212618 **PALARIVATTAM** Shanthi Vessels Q (0484) 2348898 **PALGHAT G.B. Road** Gift House Q 9746989814 • **Opp. Head Post Office** Yemkay Agencies Q (0491) 2544028 **PATHANAMTHITTA** Alankar Hyper Market (0468) 2322217 **PAYYANOOR** K.V. Raman Metals Q 9895545982 **PERINAD** Sakthi Agencies Q (0474) 2702476 **PERUMBAVOOR** Pittappillil Agencies Q (0484) 2590713 **SHERTALLAI** Panazan Enterprises Pvt Ltd Q (0478) 2830500 **TALIPARAMBA** Shalimar Stores



Q 8995324395 **TELLICHERRY N.C.C. Road** Crockery Bazar Q 9544322442 / 8089699110  
● **Near Railway Flyover** Sreenivas Trading Corpn. Q 9037551800 **THALAYOLAPARAMBU**  
Maria Agencies Q 9446919781 **TIRUR P.V.** Balakrishnan Nair & Sons Q 8129351515 **TRICHUR**  
**NH Bypass Road** Home Plus Q 9048374725 ● **Post Office Road** Kitchen World Q (0487)  
2424172 ● Lal's Mega Sales Corp. (Steelayam) Q (0487) 2446306 **TRIPUNITHURA** Maria  
Steel House Q (0484) 2781622 **TRIVANDRUM** S Ibrahim and Co. Q (0471) 2460262 ● **S.R.T.**  
Metal Mart Q (0471) 2471349 **VENGARA** Steel House Q 9562450836

## MADHYA PRADESH

**BALAGHAT** Grah Shobha Steel Palace Q 8989852500 **BHOPAL Kolar Road** Sona Kitchen  
Palace Q 9301287747 ● **New Market** Animesh Traders Q 9893988120 ● Golden Sales &  
Service Centre Q 9425649702 ● **Opp. Jumerati Post Office** S.N.R. Distributors Q 9827243674  
**CHHATARPUR** Rawat Stores Q 9993036084 **CHINDWARA** Steel Home Q 8989882510 **DABRA**  
Jain Fancy Barta Bhandar Q 9977959911 **DAMOH** Binny Stores Q 9425436676 **GUNA** Sachin  
Steel Centre Q 9179656262 **GWALIOR** Pahooram Pesuram Lokwani Q 9179300677 **INDORE**  
**Kasera Bazar** Munimji Ki Dukan Q 9300020594 ● **Ram Laxman Bazar** N.R. Kitchenware  
Pvt. Ltd. Q 9752341291 **JABALPUR Gorakhpur Market** Bombay Steel Center Q 9340758568  
● **Kotwali Bazar** Lakhn Barta Bhandhar Q 9826563450 ● **Marhatal** Mahalaxmi Traders  
Q 7000302607 ● **Near Miloniganj Telephone Exchange** Panda Metals Q 9755790777  
**KATNI** Cooker House Q 9300005787 **KHANDWA** Khandwa Plastic Centre Q 9425020501  
**MANDSAUR** Snehdeep Agencies Q 9425977504 **NAGDA** Ramchandra Premkumar Kasera  
Q 9713678221 **RATLAM** Ramdayal Brothers Q 9977299782 **REWA Kala Mandir Road**  
Gupta Sales Corporation Q (0766) 2406621 / 9425824090 ● **Venkat Road** Vijay Cooker  
Store Q 9425186373 **SATNA** Gifto Steel Centre Q (0767) 2234235 / 9827519285 **UJJAIN**  
Mahalakshmi Patra Bhandar Q 9893615530

## MAHARASHTRA

**AHMEDNAGAR** Kashinath Trimbak Rasane Q 9423791618 **AKLUJ** Motilal Ramchandra  
Velapure & Co. Q 9923155561 **AKOLA** Mahalaxmi Metals Q 8830958130 / 9420705969  
**ALIBAGH** Shreepal Articles Q 8007272670 **AMRAVATI** Rakesh Marketing Q (0721) 2950077 /  
9356760180 **AURANGABAD** S.A. Rasane & Sons Q 9890037069 / 9421585989 **BARAMATI**  
Bhandari Steel Centre Q 9822514646 **BARSHI** Yogesh Steel Emporium Q 9623542550  
**BEED** Shree Maher Steel Q 9028874380 **CHIPLUN** Rajan Steel Bhandar Q (023) 55260215  
/ 9422558433 **DEOLALI** Dharkar Metal Mart Q 9823591458 **DHULE** Sakariya Enterprises  
Q 9422786675 **GONDIA Barta Bazar** Gopal Barta Bhandar Q (0718) 2238041 ● **Main Road**  
Anjali Steel Centre Q 9422130490 **ICHALKARANJI** Heramb Trade Group Q (0230) 2434243  
/ 9404407854 **INDAPUR** R.D.Kasar Q 8600814343 **KARAD** T. K. Mohire Q 9511818159

**KHAMGAON** Digambar Gopalrao Amle q 9096017703 / 9960603162 **KOLHAPUR Bhavani Mandap** Subhash Metals q (0231) 2542237 • **Mahadwar Road Corner** Vankudre Brothers & Co. q 9822318880 / 9881499298 **KUDAL** Samant Home Appliances q 9422054781 **LATUR** Ghar Sansar q 9422028526 **MUMBAI Andheri (West)** Satyam Home Appliances q 9867414251 • **Badlapur (East)** Mateshwari Steel & Home Appliances q 7028417279 / 9975010501 • **Borivali (West)** Oswal Steel Centre q 9819722051 / 8657401408 • **CBD Belapur** Om Steel & Home Appliances q 9702103994 • **Chembur** Milan Emporium q 9819890077 / (022) 25284408 • **Colaba** Just Kitchenware q (022) 22842569 • **Dadar (West)** B.C. Shah & Co. q 7710020676 / 9867626265 • **Goregaon (East)** Paras Novelty Centre q 9769233066 • **Kalwa** Kesaria Grah Vastu Bhandar q 9372043004 / 9892570985 • **Kalyan (West)** Maharashtra Gruh Vastu Bhandi Bhandar q 9975666714 • **Khar (West)** D.N. Jain q 9867241480 • **Lohar Chawl** Atlanta Enterprise q (022) 22842569 • **Mahim (West)** Hawkins Cookers Limited q (022) 24440807 • **Mulund (West)** Mehl Steel Centre q 7718067750 • **Panvel** Pooja Steel and Home Appliances q 9987232062 • **Sion (East)** Sri Murugan Steel House q 7710890470 • **Thane (West)** Vimal Steel q 9820115181 / 9870899908 • **Ulhasnagar (West)** Laxmi Crockery Stores q 7744822964 / 9822233114 • **Vasai (East)** Shri Devnarayan Sales & Service q 9860899915 / 9511735411 • **Vashi** Milan Steel q 9920621869 • **Vikhroli (East)** Mahee Enterprises q 9967971999 • **Virar (West)** Atharva Home Appliances q 9823496915 / 9860319220 **NAGPUR Gokul Peth** Dip Durga Home Appliances q 9423634605 / 8793114411 • **Itwari** Rajesh Traders q 9370935444 • **Mahal** Apsara q 9960921116 • **Sitabuldi** M.S. Pande and Sons q 9326080399 • **Teen Nal Chowk** Mahalaxmi Metal Mart q 7798446655 **NANDED** Sandeep Distributors q 9422173381 **NASIK Bhandi Bazar** P.R. Kale Distributors q 9049811129 • **College Road** Deep Appliances q 9922569954 • **Nasik Road** Mohan Metal Mart q 9325570177 • **Panchvati** Chaudhary Sales, Services & Spares q 7020038863 **PARBHANI Kranti Chowk** Pattewar Steel Emporium q 9422877734 • **Shivaji Road** Sha Sonraj Anraj q 9421388383 **PHALTAN** Krishna Bhandi Stores q 8999423746 **PIMPRI Near Arya Samaj** Rajkumar Enterprises q 9325155299 • **Pimple Saudagar** Kitchen World q 7875754263 **PUNE Karve Road** Jain Metals q (020) 25441708 / 9822887571 • **Kothrud** Tulsi Variety q 9890773399 • **Narayan Peth** Laxmi Home Appliance q 9422004487 • Sharada Stainless Steel Works q 9890035818 • **Ravivar Peth** Pooja Stainless q 9890182701 • **Tulsi Bagh** S.R. Purandare & Sons q 9403353797 • **Vishrantwadi** Tanksale Marketing q 9850993603 / 9890975643 **RATNAGIRI** Prakash Vastu Bhandar q 9420055250 **SANGAMNER** Gruh Vastu Bhandar q 9960373707 **SANGLI** Bhagate Steel Centre q (0233) 2331539 **SATARA Palace Street** Aba Andoba Rangole q 9146173174 • **Raviwar Peth** Mahalaxmi Metals Q9422606514 **SHIRUR** Kolapkar Super Market q 9822008907 **SHRIRAMPUR** N.D. Dambir & Sons q 9021867979 **SOLAPUR Chowpada** Rohit Steel Emporium q 9370420146 • **Shukrawar Peth** Shashikant Jaykumar Mohare q 9403771485 • Ujwal Jaykumar Mohare q (0217) 2724711 / 9420702709 **UMBRAJ**

Shankar Maruti Mohire Q 8767124133 **WARDHA** Mahesh Traders Q 9420061999 **YEOTMAL**  
Jai Gurudev Steel Q 9881486548

## MANIPUR

**IMPHAL Paona Bazar** N Noyon Singh & Sons Q 9856979043 • **Thangal Bazar** Sudarshans  
Q 9862045003

## MEGHALAYA

**TURA** Decora Q 9436112181

## MIZORAM

**AIZAWL Bada Bazar** F.B. Stores Q 8974360567 • **Lower Zarkawt** Eastern Trading Agencies  
Q 9862426196 • **Tuikual "A"** Goodwill Agencies Q 9436150027

## NAGALAND

**DIMAPUR Church Road** Potteries Emporium Q 0386 2225030 • **Circular Road** United Sales  
Corporation Q 9436002571

## ODISHA

**ANGUL** Sunil Electric Supply Q 9938482097 **ASKA** Ashoka Enterprises Q 9338491716 **BAISINGA**  
Barsha Alluminium & Steel Q 9437103109 **BALANGIR** Shamuka Steel Centre Q 9437037810  
/ 9937531843 **BALASORE Cinema Bazar** Sri Ganpati Bartan Bhandar Q 9777276219  
• **Hospital Road** Khandelwal Brothers Q (06782) 262715 • **Kacheri Road** United Sales  
Agency Q 9583519516 **BARGARH** New Patra Needs Q 9776922020 **BARIPADA** Aero Voice  
Q 9861828643 **BERHAMPUR Bhapur Bazar** Silagopalam & Sons Q 8249090616 • **One Way**  
**Traffic Road** Rajhans Distributors Q 9437027991 **BHADRAK Bont Chowk** Maha Laxmi Home  
Appliances Q 7381628318 • **Naya Bazar** New Suvadra Q 9439200000 **BHUBANESHWAR**  
**IRC Village** Pacific Traders Q (0674) 2360943 / 9338058849 • **BDA Colony** Baba Enterprises  
Q 7978856098 **CUTTACK** Pushpak Agency Q 9438016581 **JAGATSINGHPUR** Dash Agencies  
Q 9437318011 **JALESWAR Bada Bazar** Ashirbad Q 9040499001 • **Main Road** Sports 'N'  
Sports Q 8917637778 **JEYPORE** Una Enterprises Q 9437123611 **JHARSUGUDA** Jharsuguda  
Metal Store Q 9861277805 / 9437188425 **KENDRAPARA** Bijay Enterprises Q 7008816953  
**KEONJHAR** Asha Ladies Corner Q 9437084556 **KORAPUT** Kar Electricals Q 7978820255  
**PURI** Neeladri Shree Electronics Q 8327789718 **RAIRANGPUR** Friends Corner Q 9861111373  
**RAYAGADA** Bombay Steel House Q 8917281853 **ROURKELA Fertilizer Township** Sri Baldevjee

Enterprises Q 9777342958 / 9437198917 • **Sector 5** Kitchen Accessories Q 7008058146 / 9437837833 **SALEPUR** Home Appliances Sales & Service Q 9438082077 **SAMBALPUR** Krishna Enterprises Q 9437552554 **TALCHER** Binod Trading Company Q 7008805650 **TITLAGARH** Mittal Enterprises Q 7978537451 / 7978474432

## PUDUCHERRY

**PUDUCHERRY Thiyagu Mudaliar Street** Miracle Star Marketing Q 9786200990 • **Vellala Street** Prakash Wet Grinders Q 9443768361

## PUNJAB

**ABOHAR** Chhabra Bartan Store Q 8872967776 **AMRITSAR** Gulzar Mal & Sons Q (0183) 2531685 • Raghbir Singh Kataria & Sons 9464229400 **BANGA** Javinder Kumar Shiv Kumar Q 9876060560 **BHATINDA Dobwali Road** Shree Ganesh Marketing Q 9872619301 • **Gandhi Market** Surinder & Co. Q 9417094614 / 9888487439 **DHURI Sadar Bazar** Ganesh Metal Store Q 7696567267 • **Totapuri Road** Shri Balaji Industries Q 9888825414 **DINANAGAR** Aggarwal Traders Q 9888227706 **GIDDARBAHA** Shiv Shankar Bartan Bhandar Q 9417647231 **GURDASPUR** Satish Kumar Ashwani Kumar Q 9814334891 **HOSHIARPUR** R.K. Bansal Traders Q 9463774885 **JALANDHAR Chowk Rainak Bazar** Gift Centre Q (0181) 5062200 • **Chowk Sudan** Bhagat Ram Hari Krishan Q 9888033231 • **Nakodar Road** Khazan & Company Q 8872235777 • **Naya Bazar** Dhawan Bartan Bhandar Q (0181) 2284282 / 9417089008 **KHANNA Amlah Road** Punjab Bartan Store Q 9988336606 • **Guru Amar Dass Market** R.S. Metals Q 9888690958 **LUDHIANA Chowk Ghumar Mandi** Chaudhry Crockery House Q 9872800407 • **Civil Lines** Jainsons Exclusive Q 9815396100 • **Lakkar Bazar** Rita Trading Company Q 9417271019 • **Meena Bazar** Nath Light House Q 9815337400 / 9915337400 **MALOUT** Gopal Singh Ramsingh Q 9872300724 **MOGA Bagh Gali** Goyal Plastic House Q 9814214878 / 9855514878 • **Main Bazar** Mange Ram Puran Chand Q 9417194402 / 9463920946 **MOHALI** Aggarwal Crockery Q 9876022399 **NAWANSHAHR** Guru Nanak Bartan Store Q 9814209746 **PATHANKOT** Jagdish Raj Nanda & Sons Q 9463468405 • **Maghar Mal & Sons** Q 9888526154 **PATIALA** Munshi Ram Kaur Sain Jain Q 9815372480 **PHAGWARA** Matta Bartan Bhandar Q 9988226614 / 9814295228 **ROPAR** Amar Chand Pardeep Kumar Kapoor Q 9888677110 **SUNAM** Pawan Kumar & Sons Q 9915003483

## RAJASTHAN

**ABU ROAD** Aggarwal Mohan Lal Suraj Mal Q 9413001502 **AJMER Kesar Ganj** Goyal Brothers Q 9509123456 • New M.L. Parakh & Sons Q 9799153715 • **Madar Gate** Natwar Vasan Bhandar Q 9982347880 **ALWAR** Ganga Sahai & Sons Q 9887140390 / 9828114410

**BANSWARA** Kansara Sambhulal Manaklal Q 9414725982 **BHARATPUR** Kishori Shyam Brijesh Kumar Q 9414975051 / 9414303600 **BHILWARA Sadar Bazar** Singhvi Vasan Bhandar Q 6376578796 • **Shastri Nagar** Vikas Industries Q 9829982985 **BIJAINAGAR** Shree Ganesh Metal Q 9414313621 **BIKANER** Kapoor Brothers Q 9829716333 **CHITTORGARH** Aap Ki Dukan Q 9414111385 **DAUSA** Dinesh Kumar Mahesh Chand Q 9414284116 / 9462610243 **DHOLPUR** B.L. Barton Center Q 9309228578 **GANGAPUR CITY** Shri Badri Lal Keddar Lal Q 9413960396 / 9462690626 **HANUMANGARH** Gurunanak Barton Store Q 9024294318 **HINDAUN CITY** Babulal Mukesh Kumar Q 8952090511 / 7615035808 **JAIPUR Sodala** Long Life Kitchenware Q (0141) 2220494 / 7737472113 • **Jhotwara** Kitchen King Steel & Gift Q 9784019601 / 9252336001 • **Mansarover** Goel Enterprises Q 9829057444 / 9414303968 • **Nehru Bazar** Ashoka Departmental Store Q (0141) 4062710 / 9828577022 • **Raja Park** Long Life Departmental Store Q 9828568484 / 9828568483 • **Tripolia Bazar** Mahaveer Stores Q 9462655567 **JODHPUR** Arora Marketing Q 8290695665 **KHETRI NAGAR** Amar Jyoti Fancy Stores Q 9460165691 / 9672826100 **KOTA** Shyam Agencies Q 9828303726 **PALI** Mandora Emporium Q 7597034050 / 9413261109 **SIKAR** Sikar Barton Bhandar Q 9672866777 **SRIGANGANAGAR** Layalpur Barton Bhandar Q 9829242483 **SUJANGARH** Sandeep Kumar Laxmi Kant Q 9529999344 **SURATGARH** Gill Watch & General Store Q 9828700898 **TONK** Bhanwarlal Lallu Ram Kasera Q 9414334018 / 9461170112 **UDAIPUR Bapu Bazar** Shah Laxmilal Prakash Chandra Jain Q 8766036621 / 9214539013 • **Suraj Pole** Lucky Stores Q 6375216627 / 9351363270 • Swastik Metal Stores Q 9414263544 • **Sector 4** Sapne Distributors Q 9309363459

## TAMIL NADU

**ATTUR** Abu Traders Q 9444162419 **CHENNAI Adyar** New Annai Stores Q (044) 24416522 • **Aminjikarai** Amara Stores Pvt Ltd Q (044) 26216181 • **Annanagar** Santhosh Super Stores Q (044) 42955000 • **Saidapet** Ponmani Stores Q 7947135659 • **Vadapalani** Supra CFA (Hawkins Depot) Q (044) 23652244 / 9710445684 • **West Mambalam** Balaji Agencies Q 9381029626 **CHIDAMBARAM** Sri Vinayaga Furniture & Stores Q 9442737425 **COIMBATORE R.S. Puram** Ideal Stores Q (042) 22557013 • **Raja Street** Chandran Steels Q (042) 22397199 **DINDIGUL Dudley School** Sri Lakshmi Marketing Q 7947108755 • **Main Road** New Jaikrishna Steel Mart Q (0451) 2420120 **ERODE** Universal Traders Q 8190024662 **HOSUR** Arul Stores Q 9894362777 **KARUR** Ravi Eversilver Mart Q (043) 24260453 **KOVILPATTI** Rajam Stores Q (046) 32223901 **MADURAI** Ajantha Maligai Q (045) 22620466 • S Chelliah Nadar and Sons Q (045) 22326421 **POLLACHI** Coimbatore Steel House Pvt Ltd. Q 9451447998 **SALEM Bazar Street** National Agencies Q 9443367549 • **Subramaniam Street** Eswaran Brothers Q 9043657055 **SIVAKASI** M.V.K.D. Thangavelu Nadar Q 7339016004 **THENI** VVG Stores Q 9965584603 **TIRUNELVELI** T.R. Ponniah Nadar & Son Q (046) 22324147 **TIRUPPUR**

**Easwaran Koil Street** Karunambika Stores Q (0421) 4323747 • **Municipal Office Street** Sree Ramanath Agencies Q (0421) 2242870 **TUTICORIN** Ramesh Stores (0461) 2328009

## TELANGANA

**HANAMKONDA** Nandu Enterprises Q 9849848177 **HYDERABAD** Abids V.G. Enterprises Q 9000100495 • **Himayath Nagar** Kundan Stores Q (040) 27634010 • **Kondapur** Priya Steel House Q 9885998375 • **Kukatpally** Shiv Home World Q 9133604440 • **Sri Krishna Enterprises** Q 9246363704 • **Nampally** Steel Palace Q 8099850602 • **RP Road** Sana Collections Q 9848281566 / (040) 27710840 • **Sanath Nagar** Agro Mech Industries Q 9100844451 • **Serilingumpally** Sri Vasavi Steel Palace Q 8500284926 **MAHBOOBNAGAR** Hashmi Enterprises Q 9642777000 / 9959282297

## TRIPURA

**AGARTALA** Kaman Chowmohani Laxmi Bhandar Q 9436122355 • **Motor Stand Road** Banty Stores Q 9856128296 **DHARMANAGAR** Sathi Q 9612473315

## UTTAR PRADESH

**AGRA Church Road** V.K. Bartan Bhandar Q (0562) 4030978 • **Kaserat Bazar** Agra Bartan Bhandar Pvt. Ltd. Q 9837059974 • **Shahganj** Vishal Glass & Crockery Centre Q 9634881105 **ALIGARH Kanvariganj Road** Madhur Traders Q 9719062160 • **Mahavir Ganj** New Jai Deepak Bartan Bhandar Q 9927229333 **ALLAHABAD Chowk** Gur Prasad Hira Lal Q 9839610772 • **Mirza Ghalib Road** Adnan Enterprises Q 9936356244 • **Naini** Cooker House Q 6392965743 • **Kamla Nehru Road** Novelty House Q 9839846880 • **The Sair Company** Q 9839656801 **AZAMGARH** Jalan Electricals Q 9336381944 **BADAUN** Dhingra Crockery House Q 6397468402 / 6397475752 **BAHRAICH** Shyamal and Sons Q 9793009141 **BALIA** Murari Stores Q 9721232121 / 9792929202 **BANDA** Munnu Lal Bartan Dealer Q 7355151552 / 9450168077 **BARAUT** Nathu Mal Rakesh Kumar Jain Q 9897200811 **BAREILLY Civil Lines** Kumar Light House Q 9259258925/ 9897450973 • **Qila Subzi Mandi** Giriraj Ji Bartan Bhandar Q 9412446203 **BASTI** Basti Light Crockery Centre Q 9415193963 **BULANDSHAHR** **Boora Bazar** Raghunath Sahai Nathumal 9837504414 / 9837336664 • **Chowk Bazar** Arora & Sons Q 9259341642 **CHIBRAMAU** Pramod Kumar Gupta & Sons Bartanwale Q 9450694693 **DEORIA** Rama Sons Q 9415228266 • **Sanjeev Agencies** Q 9838864370 **DHAMPUR** Chhotey Lal Ashok Kumar Q 9411007579 **ETAH** **Loha Mandi** Etah Kitchen Corner Q 8171192019 • **Post Office Road** Electric and Music Corner Q 7599470916 **ETAWAH** Uphar Kendra Q 9412183862 **FAIZABAD** Awadh Bartan Bhandar Q 9335269434 **FARRUKHABAD** Pyarey Lal and Sons Q 9415146037 / 6307358657 **FATEHPUR** Radha Bartan Bhandar Q 8840835656 **GHAZIABAD Indirapuram** Kusha's Collection Q 9910144441 • **Naya Ganj** Chet Ram Dinesh 44

Chand Q 9312165172 • **Sihani Gate** U.P. Crockery Store Q 9540550894 / 9810660277 • **Vasundhra** Bhagwati Bartan Store Q 783888251 **GHAZIPUR Gandhi Path** Adarsh Bartan Stores Q 9415889534 • **Lal Darwaza** Steel Centre Q 9415549602 **GONDA** Mishrilal Bartan Bhandar Q 9451044804 / 8423110104 **GOPIGANJ** K.K. Traders Q 9415375386 **GORAKHPUR Dilezakpur** Durga Bartan Bhandar Q 9696460125 • **Golghar** Amar Crockery Centre Q 9415067037 • Fine Home Appliances Q 9415261999 / 9453040427 • **Hindi Bazar** Sitaram Shyamal Q 9839125555 / 9839125558 • **Reti Chowk** Bharat Trading Q 9415210739 • **Town Hall** Shribartan Stores Q 7007345149 / 9935544911 • Vijay Agencies Q (0551) 2335063 / 7355118364 **HAPUR** Crockery Centre Q 9219185330 / 9457075193 **HATHRAS** Ram Saran Lal & Sons Q 9412817528 **JAUNPUR** Bharat Glass House Q 9696694371 **JHANSI** Nagaria Kitchen Gallery Q 9415135768 **KANPUR Bhoosa Toli** Bihari Ji Traders Q 9336071941 / 9839605812 • **Halwa Khanda** Shivam Enterprises Q 7565826547 • **Lal Bangla** Kitchen Samrat Q 9335187817 / 9336101122 • **Sisamau Bazar** Adarsh Kitchen Gallery Q 9935564455 • Laxmi Bartan Bhandar Q 9453035577 **KERAKAT** Awadh Bartan Bhandar Q 9792606368 **KHALILABAD** Mata Prasad Manoj Kumar Q 9839382570 **KHATAULI** Chatter Sain Chaman Lal Jain Q 9897036715 **KOPAGANJ** Rakesh Kumar Dinesh Kumar Q 9838438484 **LAKHIMPURKHERI** B.K. Khanna Q 9839965253 **LUCKNOW Alambagh** Om Bartan Bhandar Q 9335240170 • **Aminabad** Inder Chand Jain (Bartanwale) Q (052) 24042401 / 9336847600 • **Boothnath Market** Jain Brothers (Bartan Wale) Q (0522) 2354520 / 9415108953 • **Gomti Nagar** Puru Traders Q 9415470617 • **Hazrat Ganj** Jain Sons Q 7839015552 • **Indira Nagar** Kanhaiya Lal Prag Dass (Bartanwale) Q 9598050348 • **Nazirabad** Kanhaiya Lal Prag Das Q 9532997852 • **Yahiyaganj** Kanhaiya Lal Pragdas (Bartanwale) Q 9415108410 • Lala Banwarilal Munna Lal Q 9839065921 **MAINPURI** Kunjilal & Sons Q 9411014604 **MATHURA Bhuteshwar** Kesari Traders Q 8393985555 • **Holi Gate** Dinesh Chandra And Sons Q 8439436676 **MEERUT Chowk** Tilakchand Jain & Sons Q 9837163505 • **Garh Road** Sharda Kitchen Emporium Q 9412707353 • **Khair Nagar** Modern Light House Q 8126340422 • **Lala Ka Bazar** Poonam Bartan Bhandar Q 9358985459 **MIRZAPUR Swami Dayanand Marg** New Shyama Crockeries Stores Q 9415392336 • **Wellesley Ganj** Krishna Electrical Agency Q 9044922292 **MODINAGAR** Singhal Bartan Store Q 8218079755 **MORADABAD Bazar Ganj** Bengal Agency Q 9927056250 • Crockery Emporium Q 9927035618 **MUGALSARAI** Bartan Ghar Q 7800347409 **MUNGRA BADSHAHPUR** Shree Ram Enterprises Q 9795477245 **MUZAFFARNAGAR** Goel Agencies Q (0131) 2623001 / 9568534000 **NOIDA Sector 5** Rajasthan Bartan Store Q 9811266805 • **Sector 18** C.S. Electric Company Q (0120) 4311055 / 9810278178 • **Sector 27** Super Stores Q 9990054644 • **Sector 70** Jindal Crockery Q 9810632585 **OBRA** Mai Ram Jai Bhagwan Q 9919906061 / 9415679003 **ORAI** Ravi Shankar Navneet Kumar Q 9919525721 **PRATAPGARH** Raja Crockery Store Q 9580868300 / 9389370078 **RAIBAREILLY** Shubham Bartan Bhandar Q 9415190093 **RAMPUR** Mayank Sales Q 9837024129 / 9012581327 **SAHARANPUR** Nihal Chand Harbans Lal Q 9897607854 • Sajan & Company Q 8267857040 **SAIDPUR** Tribhuwan Prasad and

Sons Q 9506458080 **SHAMLI** Mittal Crockery Q 9837345894 **SITAPUR** Devson Appliances Q 9889885955 **SULTANPUR** Ram Sahay Dinesh Prasad Q 8299028379 **VARANASI Dal Mandi** Float Glass Emporium Q 9415222877 ● U.P. Plywood Centre Q 9793085786 ● **Lahurabir** U.P. Glass Stores Q 9473946522 ● **Nati Imly** B.K.Traders Q 9415353161 ● **Sarnath Road** B.K. Bartan Stores Q 9795820899 ● **Sigra** Girdhar Das & Sons Q 8318894257

## UTTARAKHAND

**ALMORA** Anand Emporium Q 8449604779 / 9412952275 **BAGESHWAR** Ram Lal Nandan Lal Sah Gangola Q 8979356688 **DEHRADUN Ballapur Road** Hulash Raj Associates Q 9897898900 ● **Dispensary Road** Kanakraj Associates Q 7895618194 ● Shiv Sagar Home Needs Q 9897230035 ● **Paltan Bazar** Neeraj Kr. Mayank Kr. Jain Q 8979759160 **HALDWANI Karkhana Bazar** Bombay Crockery House Q 9917502721 ● **Naya Bazar** Luxmi Plastic Q 9927966882 **HARIDWAR** Pal Traders Q 9319372828 **JWALAPUR Gurudwara Road** Shyam Metals Q 9412073661 ● **Main Bazar** New Vimal Metals Q 9897284101/ 9412073533 **PAURI** Mukesh Taneja Fancy Store Q 8126911769 **RISHIKESH Haridwar Road** Saurabh Traders Q 9760993866 ● **Kshetra Road** Praveen Enterprises Q 9411365087 **ROORKEE Civil Lines** Moradabad House Q 9897062828 ● **Main Bazar** Marwari Bartan Bhandar Q 9719585863 **RUDRAPUR** India Industries (Nanak Chand) Q 9997088880

## WEST BENGAL

**ALIPURDUAR** Basanti Electric Stores Q 9064428815 **ARAMBAGH** Near Girls School New Ramakrishna Basanalaya Q 9933065559 ● **P.C. Sen Sarani** Jagadhatri Basanalaya Q 6296195475 **ASANSOL M.L. Market** Eagle House Q 9832122105 / 9800711692 ● **Opp. Head Post Office** Sweta Stainless Q 7679344421 / 9832816275 **BAHARAMPUR Dr. S.N. Bhattacharjee Road** Koushik Ghosh Q 9733923313 ● **Near Jal Tank** More Joy Guru Luggage House Q 9732515208 / 9932410803 **BALLY** Annapurna Stores Q 9836621951 **BALURGHAT** S.Kumar Steel Traders Q 9800110006 ● Shree Balaji Steel Q 7278688010 **BANKURA** Joyram Stores Q 7001129299 / 9434182975 **BASIRHAT** Suralipi 9733093205 **BELDANGA** Radio Ghar Q 9614333427 **BURDWAN** Hindustan Aluminium Q 9933036693 / 9932116711 **CHAMPDANGA** Adhikari Variety Stores Q 9434486333 **CHANDANNAGAR** Western Trading Co Q 9903305293 **CHINSURAH** Mahadeb Kundu & Co Q 8777254185 **CONTAI** Sabitri Bhandar Q 9609246215 **COOCH BEHAR** Muskan Enterprise Q 9474146346 ● Satyanarayan Metal Store Q 9832448884 **DALKHOLA** Mohiuddin Stores Q 9733248825 **DIAMOND HARBOUR** Batokrishana Pal & Sons Q 9734163234 **DINHATA** Saha Brothers Q 9475118237 **DUBRAJPUR** Radha Gopinath Paper House Q 9832756657 **DURGAPUR** Benachity Dipty Q 6297008059 / 6294185836 ● **Chandidas Market** Prince Q 9002686449/ 9475241504 ● **Hattola Road** Ruj Bros Q 9434643472 **FALAKATA** Bhubaneswari Enterprise Q 9932460645 **GANGARAMPUR**



Transistor House Q 9647761355 **GHATAL** Taijaspatra Q 9732431588 **HARIPAL** Ratandeep Basanalaya Q 9433747352 / 9732427441 **HOWRAH Kadamtala** Grihasthali Q 8337091042  
● **Mullick Fatak** Howrah Basanalaya Q 9830135304 **HRIDAYPUR** Sree Ram Basanalaya Q 9830254827 **ISLAMPUR** Islampur Metal Stores Q 8617826156 / 9434984157 **JALPAIGURI** Prasadiram Prabhudayal Q 6294584613 **JOYNAGAR** Sree Sree Satyanarayan Bhandar Q (03218) 220227 / 9434404016 **KALIYAGANJ** Ashirabad Q 9434373897 **KOLKATA Behala** New Behala Steel House Q 9836048979 ● **Elliot Road** Elkom Enterprises Pvt. Ltd. Q 9874206137  
● **Garia** New United Sales Emporium Q 9831071238 ● **Gariahat** New Laxminarayan Bhandar Q 9830365724 ● **Lal Bazar** Ashoka Q 9830540275 ● **Old China Bazar Street** Satcowrie Dass & Co Q 9831063263 ● **Ultadanga** Kitchen Emporium Q 9051378731 **KONNAGAR** Grihashree E Q 9432872508 **KRISHNANAGAR** Hariom Enterprise Q 9002378289 **LALBAG** Step In Q 9735430437 **LALGOLA** Rama Basanalaya Q 6294891002 **MALBAZAR** Basanalaya Q 8918028889 **MALDA** Nataraj Steel Bhandar 9434303949 **MECHEDA** Sankar Basanalaya Q 8513017842 **MURARAI** Gouranga Dutta Q 9732116577 / 8617445781 **NABADWIP** Sahitya Bhavan Q 9093279308 **PURULIA** Monika Q 9851100950 / 7001132414 **RAGHUNATHGANJ** Prabhat Stores Q 9800700108 **RAIGANJ** Bharat Glass Stores Q 8100401145 **RAMPURHAT** Dutta Stainless Steel House Q 9434142372 / 7797717364 **RANAGHAT** Kalpana Stores Q 9734075466 **SAINTHIA** Sarada Basan Stores Q 7001950693 / 9475243140 **SANTIPUR** Saha Electric Q 9434148572 **SILIGURI** Crockery Palace Q 9800279759 ● **Nadia** Stores Q 9932026652 **SIURI** Tarun Udyog Q 7363092093/ 8250070541 **SODEPUR** Narayan Chandra Dey & Co Q 9143138985 **TAMLUK** Steel Corner Q 9732556135 **TARAKESHWAR** Super Sonic Radio Q 9434135831

## **BHUTAN**

**PHUNTSOLING** Jain Metal Stores Q 9609990903

## **NEPAL**

**KATHMANDU Asan Tole** Azima Kitchenware Q 9851032667 ● **Makhan Tole** Sanjay Concern Q 9803221834 / 9841476262 ●

***Space for your Notes***

# How to Open



1. Squeeze handles together.  
Release locking loop.



2. Pushing lid towards far wall of cooker body, move lid handle away from you half way to the right angle and...



3. ...raise lid edge out of cooker body with a slight twist of wrist of hand holding lid handle.



4. Move lid handle further away until at right angle to body handle.



5. Move lid out towards you.



**Hawkins Cookers Limited**

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See videos of **How to Close** and **How to Open** at [www.Hawkins.in/close-open](http://www.Hawkins.in/close-open)

**MISS MARY**<sup>®</sup>  
PRESSURE COOKER

**5**Year  
Guarantee

### Guarantee Card: Terms And Conditions

GUARANTEE  
NO.

**1.** Pressure cookers are guaranteed for a period of 5 years from the date of first purchase by the user against defects in material and workmanship. **2.** Fair wear and tear is not a defect. Normal replacement parts, namely, safety valve, gasket and plastic handles are not covered under this guarantee. **3.** The complete cooker under complaint must be returned to us or our Authorised Service Centre at the user's cost and this Guarantee Card must be produced along with the cooker. The serial number on the

Guarantee Card must match the number on the bottom of the cooker. **4.** The cooker must be used properly in accordance with the printed instructions contained herein. **5.** Genuine parts of our manufacture must be used at all times. **6.** The cooker must not be damaged or weakened by any repair by an unauthorised person. **7.** Subject to the above mentioned terms and conditions, we shall repair or replace free of cost any defective part or parts or the whole cooker at our option.

SOLD BY  
Name & Address  
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& stamp

Date of Purchase:



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