

Operating Instructions Manual



Mixer Grinder

Model: Hexo Plus (4 Jar) White

Hexo Plus (3 Jar) White

Hexo Plus (4 Jar) Black

Hexo Plus (3 Jar) Black

230 V, 1 Phase AC, 50 Hz, 1100 W

2
YEARS
Product Warranty*



HAVELLS

Dear Customer,

Welcome to the world of Havells Home Appliances.

You are now the proud owner of Havells **Mixer Grinder**. This amazingly versatile home appliance will help to reduce your work significantly. This mixer grinder is a great time saver and a very convenient appliance.

At **Havells**, we have a range of innovative, high quality appliances such as food processors, mixer grinders, juicer mixer grinder, hand blender, oven toaster griller, electric kettles, sandwich and pop up toasters, electric irons, steam irons, induction cooktop etc.

This booklet will help you to understand this product better so you can use this conveniently. This will give you the required instructions on its operation and care. Please read these booklet carefully, so that you get the best out of your **Mixer Grinder**.

We hope, in addition to the mixer grinder, you would like to possess many more Havells appliances in the future.

1.0 Introduction

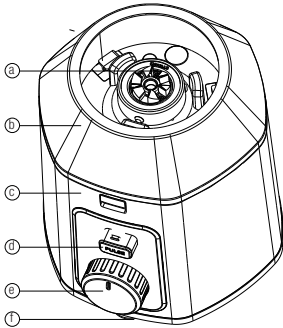
Havells brings you a powerful mixer grinder for convenient working.

2.0 Technical Specification**

Model name/ Model Code	HEXO PLUS (4 JAR) WHITE / GHFMGD XV110 HEXO PLUS (3 JAR) WHITE / GHFMGDIV110 HEXO PLUS (4 JAR) BLACK / GHFMGD XK110 HEXO PLUS (3 JAR) BLACK / GHFMGD IK110
Voltage	230 V, 1 Phase AC, 50 Hz
Input power	1100 W
Insulation class	F Class
Protection	Class I
Motor type	Universal motor
Motor speed	22000 Revolutions per minute (Approximate) at no load
Rating	100 minutes (maximum), 5 minutes (Maximum) on and 2 minutes (Minimum) off, Rest time-45 minutes
Speed control	Rotary switch, 3 Speed, Pulse Switch, OFF
Material of body	Engineering plastic, ABS
Material of jars	Polycarbonate & Stainless steel
Material of blades	Stainless steel, AISI 304
Flexible cord plug	PVC, 2.1 m effective, 3 core, 3 pin moulded plug
Number of jars	Four (GHFMGD XV110 & GHFMGD XK110) Three (GHFMGD IV110 & GHFMGD IK110)
Jar capacities & Material of construction	Polycarbonate Blending jar – 2 L (for GHFMGD XV110 & GHFMGD XK110) SS Liquidizing jar – 1.6 L (for GHFMGD XV110 & GHFMGD XK110 & GHFMGD IV110 & GHFMGD IK110) SS Dry Grinding jar – 1.25 L (for GHFMGD XV110 & GHFMGD XK110 & GHFMGD IV110 & GHFMGD IK110) SS Chutney grinding jar – 600 ml (for GHFMGD XV110 & GHFMGD XK110 & GHFMGD IV110 & GHFMGD IK110)
Jar Lids	Blending jar-Plastic, Polypropylene Liquidizing jar-Plastic, Polycarbonate Dry grinding jar-Plastic, Polycarbonate Chutney grinding jar-Plastic Polycarbonate

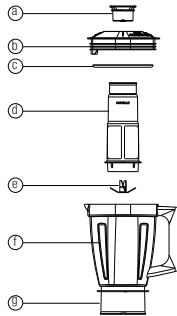
**In pursuance with our policy of continuous product improvement, specification are subject to change without prior notice.

3.0 Know your mixer grinder Juicer Unit



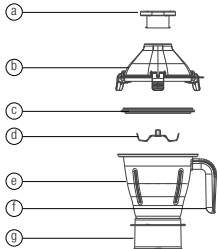
- a. Motor Coupler
- b. Mixer Cover
- c. Motor Unit
- d. Pulse Switch
- e. Speed select knob
- f. Base Plate

Blending Jar



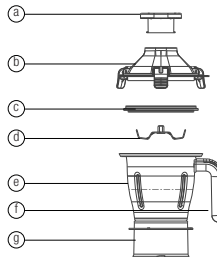
- a. Lid Cap/stopper
- b. Lid
- c. Lid Gasket
- d. Fruit filter
- e. Blade
- f. Blender jar
- g. Jar base

Liquidizing Jar



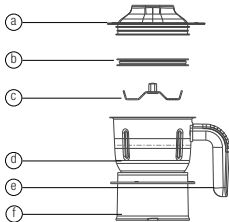
- a. Lid Stopper
- b. Lid
- c. Lid Gasket
- d. Blade
- e. Stainless steel jar
- f. Handle
- g. Jar base

Dry Grinding Jar



- a. Lid Stopper
- b. Lid
- c. Lid Gasket
- d. Blade
- e. Stainless steel jar
- f. Handle
- g. Jar base

Chutney Grinding Jar



- a. Lid
- b. Lid Gasket
- c. Blade
- d. Stainless steel jar
- e. Handle
- f. Jar base

6.0 Important Instructions

6.1 General Instructions

- Read all instructions before using your mixer grinder. Keep the instruction manual handy for future reference.
- The mixer grinder is for household use only.

Note: The appliance is not intended for use by person (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. Children should be supervised to ensure that they do not play with the appliance.

6.2 Do's

- Check if the voltage indicated on the rating label of appliance, corresponds to the electrical main voltage before you connect the appliance.
- Keep the machine atleast 20 cm away from the walls for proper ventilation.
- Sufficient space should be available around the machine for keeping the various items and ingredients required.
- The machine should be kept on a levelled surface.
- The blades are sharp and should be handled very carefully.
- Before first use, thoroughly clean the parts that comes in contact with food.
- Always ensure that speed selector knob is at "OFF" position before plugging in the appliance.
- Always make sure the jar has been locked with in motor unit slot securly before operating.
- Gently hold the jar lids during operation.
- Ensure that power is switched off and blade/ coupler is not rotating before fixing or removing the jar assembly on the motor unit.
- Always switch off the power supply before cleaning, while emptying or when not in use.
- Do not use hard or metal objects to clean the juicing mesh.
- 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.
- In the rare event of your machine not working, do not attempt to repair it at home or allow any un-authorized person to do so. Instead take it to **Havells authorized service center**.
- The user is advised to get the appliance serviced atleast once in a year at Havells authorized service center for increased useful life.
- Store the appliance in a clean and dry place.
- Keep the appliance away from hot gas burner, electric hot plate or similar appliance

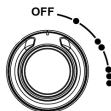
6.3 Don'ts

- Do not place the appliance on a wet surface.
- Do not let the supply cord hang over at the edge of table or counter.
- Never pull the cord to take out the plug from the socket. Grip the plug and pull out of the socket after duly switching off the power supply.
- Never try to touch the moving parts or blades of the mixer grinder while in operation.
- Motor unit or the supply cord should never be immersed in water while operation or cleaning.
- Do not use the appliance if rotating mesh sieve is damaged.
- Never operate the juicer mixer grinder without the jar lid or dome in place.
- Never operate the juicer mixer grinder without any load in the jar.
- Do not leave the appliance unattended while in operation.
- Do not grind ingredients which are very hot.
- Do not overload the juicer mixer grinder.
- Do not move the mixer grinder during operation.
- Do not drop motor unit or jars.
- Do not use the jars as storage containers.
- Never use any accessories or spare parts not recommended by Havells or those made by other manufacturers else the warranty will become invalid.

7.0 How to use Havells mixer grinder

7.1 How to use three speed rotary switch

- By turning the switch clockwise and anticlockwise, you can select the desired speed. (Refer fig.)
- Pulse function: Press the PULSE switch to use the pulse function.



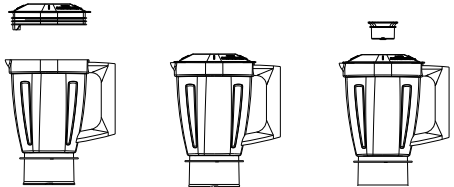
- Always turn the knob to "OFF" position before storing the appliance for next use, to avoid accidents.

7.3 How to operate jars

- Before starting the mixer grinder for the first time or after a long period of non-use, rotate the motor shaft with hand to ensure that it turns freely and smoothly. Make sure the machine is not connected to the electric supply source.
- Place the jar base into the motor unit and twist it clockwise to lock it in with motor unit.
- Plug in the power cord and now the mixer grinder is ready for use.
- Do not use your machine without load and make sure the jar lid is in place before operating the appliance.
- Keep the lids (without locking provision) pressed by your hand while operation to avoid spillage.
- Always ensure proper locking of the center lid with the jar (with locking provision).
- Lid rubber gasket should be fitted properly.
- Do not fill the ingredients more than the 40% of the capacity of the blender, grinding & chutney jar.
- **Initially use the pulse function for 5 to 6 times for better results.**
- Always move gradually from lower speed to higher speed for better results.
- During grinding process, the jar might get heated up due to friction. Do not panic this is normal.

7.3.1 How to use blending jar with fruit filter for juicing

- The Fruit filter has 4 slots that rest in the 4 ribs on the inside of the Blender Jar. Fit the fruit filter in the transparent PC blending Jar. (Refer fig. a)



- Securely put the lid in place. The lid guides into the fruit filter. (Refer fig. b)
- Fill the diced ingredients/fruits in the fruit filter. (Refer fig. c)
- Securely place the lid stopper at its place on lid. (Refer fig. d)
- Run the mixer for juicing.
- Open the lid stopper to add more fruits if required. Put the lid stopper back in its place before operating the machine.
- Lid stopper can also be used to add sugar or more liquid after initial operation.
- Pour juice from the jar with fruit filter in place without removing the cap to avoid the skin/seed from mixing with the Juice.
- Recommended fruits for juicing in fruit filter are Water Melon, Grapes, sweet lime, orange, Tomato etc.
- Initially use pulse for better results.
- Always ensure proper locking of the lid.
- Do not use this jar for wet grinding.
- Not suitable for egg whisking.

7.3.2 How to use blending jar without Fruit filter

- The blending jar is used for preparation of shakes, purees etc.
- Place the jar base on motor unit and twist it clockwise to lock it in the slot.
- Put all the ingredients to be blended in the jar.
- Securely put the lid in place and lock the lid by using the clip lock (Where locking applicable).

- Make sure the center lid is in place. This lid can be used to add sugar or more liquid after initial blending (Where center lid available).
- Now switch on the mixer for operation.
- Do not try grinding in blending jar.
- This jar is not suitable for egg whisking operation.

7.3.3 How to use liquidizing jar

- The liquidizing jar is used for grinding items like idli & dosa batter, coconut chutney, groundnut, spices, palak, etc.
- Use small pieces of ingredients for grinding.
- Add water, as per requirement, in case of liquidizing.
- Securely put the dome lid in place and lock the lid using clip lock (Where locking available).
- Grind at low speed for 15 seconds - 30 seconds and then move to higher speeds.
- This jar is not suitable for egg whisking operation.

7.3.4 How to use dry grinding jar

- The dry grinding jar is used for grinding items like idli & dosa batter,

- coconut chutney, groundnut, spices, palak, etc.
- Use small pieces of ingredients for grinding.
- Add water, as per requirement, in case of liquidizing.
- Securely put the dome lid in place and lock the lid using clip lock (Where locking available).
- Grind at low speed for 15 seconds - 30 seconds and then move to higher speeds.
- This jar is not suitable for egg whisking operation.

7.3.5 How to use chutney grinding jar






- The chutney jar, as the name suggests, is used mainly for making chutney.
- Use small pieces of ingredients for grinding.
- Put the ingredients in the chutney jar for grinding.
- Hold the lid and press it down firmly on the chutney jar, ensuring in the chutney jar for grinding (Where locking not available)
- The substance to be grind should not be too large, cut/break ingredients into smaller pieces.
- This jar is not suitable for egg whisking operation.

Jar capacity table

Type of jars	Nominal Jar Capacity	Rated capacity (Max.) Blending	Rated capacity (Max.) Wet / Dry
Blending Jar	2 L	Maximum - 800 ml Minimum – Blade Level	N.A.
Dry Grinding Jar	1.25 L	N.A.	Maximum - 500 ml Minimum – Blade Level
Liquidizing Jar	1.6 L	N.A.	Maximum - 640 ml Minimum – Blade Level NA
Chutney Grinding Jar	600 ml	N.A.	Maximum - 240 ml Minimum – Blade Level

8.0 User guide chart for recipe

Jar capacity table

JAR TYPE	RECIPE	QUANTITY	PROCESSING TIME
Blending jar for juicing 	Water melon	Water melon – 250 g (Small cut pieces)	30 seconds - 45 seconds
	Grapes	Grapes -250 g	30 seconds - 45 seconds
	Pineapple/Tomato	Pineapple / Tomato (Small cut pieces) – 250 g + water – 50 ml	30 seconds - 45 seconds
Blending jar 	Banana shake	Banana – 2 + Milk – 500 ml + Sugar – 50 g	75 seconds - 90 seconds
	Lassi	Curd – 500 g + Water – 100 ml + Sugar – 50 g	60 seconds - 75 seconds
Liquidizing jar 	Banana shake	Banana – 2 + Milk – 500 ml + Sugar – 50 g	75 seconds -90 seconds
	Lassi	Curd – 500 g + Water – 100 ml + Sugar – 50 g	60 seconds -75 seconds
Dry grinding jar 	Urad dal batter	Urad dal - 100 g + Water 225 ml (soaked for 10 hours -12 hours) Add 25 ml water	60 seconds - 90 seconds
	Rice batter	Rice - 100 g + Water 110 ml (soaked for 10 hours-12 hours) Add 20 ml water	60 seconds - 90 seconds
	Garam masala	150 g	90 seconds - 120 seconds
	Black pepper	150 g	90 seconds - 120 seconds
Chutney grinding jar 	Coriander Mint Chutney	Coriander Mint - 30 g + Tomato – 30 g + Onion – 30 g + 10 ml water	60 seconds - 90 seconds
	Ginger garlic paste	Ginger – 50 g + Garlic – 50 g + 50 ml water	75 seconds - 90 seconds

Note:-Note:-Recommended speed and time – 5 Pulse (1 second each) + 15 seconds to 20 seconds at 1st Speed + 20 seconds to 30 seconds at 2nd Speed + rest/stir the ingredients + 20 seconds to 30 seconds at 3rd Speed.

If the grinding/blending results are not fine, try increasing the operating time.

Normal Load - 100 g Urad dal soaked in 250 ml water for 12 hours

9.0 General cleaning and care of the juicer mixer grinder

- The cleaning of the juicer mixer grinder and jars are very necessary for smooth operation of the juicer mixer grinder and to maintain proper hygiene.
- After every use of juicer mixer grinder, pour Luke warm water into the jars to remove left over material especially sticky substances, so that blade rotates freely during the subsequent use.
- Never store the jars with the lids fitted in. This results in problem of odour in jars.
- Clean the motor unit with a damp cloth to remove stains. Do not use any detergent/soap solution on the main body.
- Never immerse the motor in the water for cleaning.

10.0 Trouble shooting chart

Problem	Cause	Solution
Appliance does not run	No power supply	Check mains
	Faulty switch (appliance)	Contact Havells service centre
Appliance stops suddenly during use	Overloading of motor due to excessive load in jar	Switch off the appliance. Reduce ingredients quantity in jar
	This is normal for first few times	If appliance continues to smell after using a few times: - Ensure that jars are clean and there is no ingredient stuck inside it. - Ensure that appliance has been assembled correctly.
Appliance makes abnormal noise	Blade assembly is loose	Tighten the dome nut of blade assembly
Burning smell emanating from the appliance	Appliance is used for too long	Switch off the appliance and let it cool for 60 minutes
	Motor burns out	Contact Havells service centre
Vibration during use	Appliance is placed on uneven platform	Place appliance on flat surface
	Rubber feet is/ are misplaced	Contact Havells service centre
	Jar has not been properly locked	Make sure jar has been properly and tightly locked
Unsatisfactory grinding/ liquidizing performance	Incorrect jar selection	Use correct jar as per the application
	Large size of ingredients	Cut/ break ingredients into small size
Leakage from jar lid	Gasket is not fitted properly	Unplug the appliance Remove jar from the base unit Remove lid and fit it correctly.
	Excessive quantity of ingredient	Reduce ingredient quantity in jar
Leakage from jar base	Bush/ spindle worn out	Contact Havells service centre

WARRANTY TERMS AND CONDITIONS*

Havells India Ltd. ("Company") hereby offers a limited warranty ("Warranty") against manufacturing defects for a period of 2 (two) years on this Product, from the date of invoice.

To avail Warranty services, customer can log in his requests with the customer care cell and must present original invoice and wherever possible original Warranty Certificate (duly signed and stamped by the Selling Dealer) to the Authorised Service Representative.

This Warranty is for repair or replacement of parts only and the decision to either repair or replace shall be sole discretion of the Company. All recommendations and decisions of the Company and its Authorised Service Representative shall be binding and complied by the customer to continue to avail Warranty services.

Warranty of repaired and replaced part shall continue for unexpired period of Warranty and defective spare part shall be property of Company or its Authorized Service Partner during Warranty Period.

Warranty period shall include the time taken for repairs, replacements, breakdowns, transit time etc. and no notice of expiration of Warranty will be given to the customer.

Company will not be liable for any delay or failure in performance resulting from causes beyond its control including non-availability of any part, labour problem, restrictions and regulations of the government, public movement, war and any other unavoidable/unforeseen circumstances including any force majeure event, specially vis-à-vis the import of supplies and raw material.

Warranty excludes or does not apply:

- If the Product is serviced or repaired by any person other than the Authorized Service Representative of the Company.
- If customer violates Warranty Terms and Conditions, instruction manual guidelines, recommendations of Authorised Service Representative and/or operates the Product otherwise than as per Product specifications.
- If the serial number affixed on the Product is damaged, erased or tampered with or if Product is refurbished/modified.
- If the Product is operated in conditions otherwise than normal conditions (e.g., abnormal voltage surge, extreme environmental conditions etc.).
- If the Product is used for any commercial purpose.
- Any harm caused due to accident, negligence, improper maintenance, mishandling, tampering, incurred in transit by the customer or which can be attributed to the fault of the customer.
- Any harm resulting from any unforeseeable circumstances such as force majeure event etc.
- Any harm caused due to any defect in any electrical/civil installation(s), wiring or third party products.
- Any harm caused due to reasons beyond the control of the Company or which cannot be attributed to the fault of the Company.
- Any economic loss, commercial loss, consequential or resulting liability, damage to the property, or any other harm or loss.
- Any damage to the Product due to household pets, rodent or any other insect/animals.
- Chipping, peeling, plating and denting of the Product.
- Consumable parts, normal wear and tear of the Product.

E-WASTE DISPOSAL

Environmental Compliances:

As per the rules laid down by the Government for environmental concern & safety, your product has been made to comply and conform to the respective regulation as listed below. This product falls under the E-WASTE (MANAGEMENT) RULES, 2022 with all amendments of Ministry of Environment, Forest & Climate Change.

RoHS Declaration:

This Product is in conformity with requirements of Rule 16 of the E-WASTE (MANAGEMENT) RULES, 2022 with all amendments. The content of hazardous substances with the exemption of the applications listed in SCHEDULE II of the E-Waste (Management) Rules, 2022 with all amendments is as follows:

- Lead (Pb): not over 0.1% by weight;
- Mercury (Hg): not over 0.1% by weight;
- Cadmium (Cd): not over 0.01% by weight;
- Hexavalent Chromium (Cr6+): not over 0.1% by weight;
- Polybrominated Biphenyls (PBBs): not over 0.1% by weight;
- Polybrominated Diphenyl Ethers (PBDEs): not over 0.1% by weight.

Do's and Don'ts for disposal of product:

1. Dos:

- Always drop your used electrical/electronic products, defective spares or any accessories and packaging materials after the end of their life at the nearest authorised collection point/center.
- Make sure that your electronic products are recycled only by authorised recyclers/dismantlers.
- Segregate the packaging materials according to their respective waste disposal options and sorting for recycling.
- Protect the glass surface of any electronic product to avoid breakage.

2. Donts:

- Never dismantle your electronic product yourself.
- Never sell or give E-Waste to informal and unorganised sectors like local scrap dealer/rag pickers.
- Never dump E-Waste in garbage bins or municipal solid waste stream.
- Do not dispose your product as unsorted municipal waste.

For more information on safe disposal, recycling and collection point, visit our website <https://www.myllloyd.com/about-us/social-initiatives> and <https://www.havells.com/en/discover-havells/ewaste-awareness.html> or write a mail to ewaste@havells.com

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WARRANTY CARD

This card is only valid if it is filled completely

WARRANTY CARD

Model No. : _____ Serial No. : _____

Customer Name : _____

Address : _____

Phone No. : _____ Residence No. _____ Office No. _____

Dealer's Stamp

Invoice/Cash Bill No. : _____

Date of Purchase : _____

Customer Signature : _____





WebCenter Approval Information

Project: HEXO PLUS BLACK 1100W 3 JAR -00001
Document: Hexo Plus MG 3 Jar 4 Jar 1100W IM.pdf
Document description:
Version: 3
Version ID: 00002_0000018129
Downloaded: Jun 27, 2024 at 10:30 AM GMT+05:30
By: Tripathi, Rahul (36680)
Approval state:

Approved

Stage Nr	Approver	Role / Group	Date and Time	Action	Comment
3	Iyer, Sneha (37645), Havells India Ltd. (Noida)	DESIGN APPROVERS - LEGAL TEAM	Sep 18, 2023 at 10:34 AM GMT+05:30	Draft (Stage 3)	please add customer care details
3	Iyer, Sneha (37645), Havells India Ltd. (Noida)	DESIGN APPROVERS - LEGAL TEAM	Sep 27, 2023 at 11:44 AM GMT+05:30	Draft (Stage 3)	ok from the perspective of legal metrology act only.
3	Iyer, Sneha (37645), Havells India Ltd. (Noida)	DESIGN APPROVERS - LEGAL TEAM	Sep 27, 2023 at 11:44 AM GMT+05:30	Approved (Stage 3)	
4	Garhwal, Sandeep (36858), Havells India Ltd. (Noida)	BRIEFING 2 - PACKAGING TEAM	Sep 27, 2023 at 11:49 AM GMT+05:30	Approved (Stage 4)	