



INSTRUCTION MANUAL & WARRANTY CARD

Induction Stove

VIC 25 V2

Thoughtfully Engineered

ENERGY
EFFICIENT

MULTIPLE
COOKING MODES

Dear Customer,

Congratulations!! For being the proud owner of V-Guard Induction Stove. You have made an excellent choice and we hope you will enjoy all its specialities. This product comes to you from a company committed for total quality and dedicated customer delight from 1977.

V-Guard Induction Stove has been produced under stringent quality norms coupled with good manufacturing process which will ensure years of trouble free cooking pleasure. A reliable product from a reliable company who is concerned about safety and comfort.






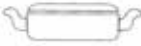




Please read this instruction manual carefully before use.

Product features








- Easy to operate
- Wide working range
- High/Low voltage cut off
- 24 Hour timer function
- 24 Hour preset function
- 8 levels of power & temperature setting
- 7 cooking Modes
- Energy/voltage indicator
- Light weight
- Fast and efficient cooking
- Environmental friendly
- Digital display

Selection of Cookware

Suitable cookware

| | | | | |
|--|---|--|--|--|
|  Stainless steel pots |  Enamelled Steel Utensils and kettles |  Enamelled Stainless Steel kettles |  Iron Kettles |  Iron frying Pans |
|  Iron frying Pans |  Iron Plates |  Iron Frying Pans with Cladding |  Iron Pans with Cladding |  Iron Plates with cladding |

Non Suitable cookware

| | | | | |
|--|--|---|--|--|
|  Convex bottom pots |  Base diameter less than 12 cm |  Pots with stands |  Concave base pots |  Heat-resistant Glass pots |
|  Aluminium/Copper pots |  Ceramic pots | | | |

Operating instructions

1. Plug the power cord firmly into a rated socket (16A) and switch ON the main switch.
2. Place the suitable cookware along with food in the center of the cooking zone.
3. Turn on the unit using the 'ON/OFF' switch.
4. Select the desired cooking options by Pressing the appropriate function key.
5. Slow cook, Milk, Boil, Idli and Dosa/Chappathi are the auto functions which are self monitored.
6. 'Manual' and Fry are manual functions which is to be controlled manually by adjusting the Power or Temperature levels.
7. To make manual function a programmed one, activate the Timer key by pressing it and using up/down keys to set the proper time as per requirement.
8. To switch off the unit use 'ON/OFF' switch and remove the plug.
9. 'Volt /units' switch can be used to check the energy /voltage. This will be updated after every cycle.

Cooking Functions:

1. Manual:

This function is applicable for the kind of cooking which requires heat to be constantly monitored. Place the cooker over the cook top, Turn on the unit by pressing 'ON/OFF' switch. Select the manual function using concerned button. You can adjust the power as per your need in 8 different setting by using 'Up' and 'Down' switches. The different levels of power settings are 300W, 600W, 900W, 1200W, 1400W, 1600W, 1800W and 2000W.

Timer function can be used for this function to set the cooking time (00:01 Hour to 23:59 Hour). For setting the timer use the 'Timer/preset' switch and the display will appear as to be 00:00 then the minutes can be increased by pressing 'Up (+)' switch and hours can be increased by pressing 'Down (-)' switch.

2. Fry:

This function is suitable for high temperature cooking. In this function the temperature can be adjusted by using 'Up' and 'Down' switches. You can adjust the temperature as per your need in 8 different levels, such as 80°C, 90°C, 120°C, 150°C, 180°C, 200°C, 220°C and 240°C. The timer function can be used to set the time of working from 00:01 Hour to 23:59 Hour.

3. Boil:

This function is suitable for boiling water, making tea etc. The power and temperature cannot be changed in this function. But the duration of working time can be manually set from 00:01 Hour to 23:59 Hour by using timer function. The default timer setting will be 15 minute.

4. Slow cook:

This function is applicable for food that need to be cooked at low temperature for a long time. In this function you can't adjust the power or temperature levels but the duration of working time can be manually set from 00:01 Hour to 23:59 Hour by using timer function.

5. Dosa/Chappathi:

This function is specially designed for making dosa, chappathi and similar items. The power or temperature can't be changed in this function. But the duration of working time can be manually set from 00:01 Hour to 23:59 Hour by using timer function.

6. Milk:

This function is suitable for heating milk. This is an auto function and hence the power or temperature cannot be adjusted manually.

But the duration of working time can be manually set from 00:01 Hour to 23:59 Hour by using timer function.

7. Idli:

This function is suitable for making idlis and similar items. The power or temperature can't be changed in this function. But the duration of working time can be manually set from 00:01 Hour to 23:59 Hour by using timer function.

Preset Function

The “Preset” button is used to set a predetermined start time (1 minute to 24 Hour) for all “Cooking functions”. The Induction Stove will then automatically start at the predetermined time.

Setting of Preset time:

Switch on the power supply.

Press the ‘Timer/Preset’ switch and display will be 00:30 Hour. Press the ‘Up’ and ‘Down’ buttons for setting the desired time.

Select the desired cooking mode by Pressing the appropriate function keys. Then the Induction Stove will start working after the selected time with selected function.

Safety Instructions

1. Ensure that the Induction Stove is operated at the stated input voltage.
2. A separate power socket of 16A should be used for operating the Induction Stove smoothly.
3. Place the Induction Stove in a well ventilated area and on a flat platform with atleast 10 cm away from side and back wall.
4. Keep the Induction Stove away from other heat sources– stove, burner, ovens etc and direct sunlight. Avoid exposure to extreme heat and moisture.
5. Do not flush the Induction Stove with water as it can damage electrical components.
6. Do not heat empty pans on the Stove to avoid danger due to high temperature.
7. Avoid the using of Induction Stove if any breakage or crack is found on the top plate.
8. Keep the Induction Stove away from the reach of children.
9. Keep the top surface of the Induction Stove clean and free from any foreign particles and water droplets / other fluids.
10. Use only Iron, Stainless Steel and Aluminum with SS Cladding vessels for cooking.
11. Always heat oil slowly and watch as it boils before deep frying.
12. Do not bring any electric, electronic gadgets and canned foods near the induction Stove
13. Avoid keeping metal objects such as knife, fork, spoon or lid etc. on the surface of glass panel, because they may become hot.
14. Do not heat canned food before opening cover to avoid danger of explosion.
15. Unplug the power cord from the socket after cooking, while cleaning and when not in use.
16. Do not clean the induction stove immediately with water after cooking, as the glass top may crack.
17. This Induction Stove is for domestic use only.
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
19. If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
20. That appliances are not intended to be operated by means of an external timer or separate remote-control system.
21. Do not use Extension cord for Functioning of Induction Stove.

Maintenance & Cleaning

1. Before cleaning, please switch off the power and remove the plug from the supply socket.
2. Before cleaning please ensure that the Induction Stove is cool. Do not clean the appliance when it is in hot condition.
3. Clean the Stove and control panel with a wet cloth.
4. Do not wash or immerse Induction Stove in water.
5. To clean the glass panel, first wipe it with wet cloth and then with a sponge using mild detergent. Finally wipe it to dry with a soft cloth.

Technical specifications

| | | |
|---------------|---|------------------|
| Model | : | VIC 25 V2 |
| Power | : | 2000 W (Maximum) |
| Input Voltage | : | 230 V AC, 50 Hz |

Trouble shooting

| Symptom | Reason | Action |
|--|--|---|
| No beep sound after power is switched on. | The power cord is not plugged properly. Power supply is not proper | Check the power cord plug. Check the supply. Contact service center |
| No display on the control panel. | “ ” | “ ” |
| Vessel does not heat up to the required temperature. | The bottom of the vessel is not flat. Vessel is not placed in the center of the glass panel | Use vessels with flat bottom only. Place the vessel properly in the centre circle of the glass panel. |
| Displays error code is E1 | Unsuitable vessels | Ensure the vessel is made of steel or iron base and has a base diameter larger than 10 cm. |
| Displays error code is E4 | The input voltage too low | Wait until the voltage comes to normal |
| Displays error code is E3 | The input voltage too high | Wait until the voltage comes to normal |
| Displays error code is E2, E5, E6, E0 & E7 | Internal failure | Contact Service centre. |

Terms and conditions of Warranty

1. Retain the original sale bill and warranty card, which should be shown to our service personnel for scrutiny while sending your Induction Stove for service to our authorized service centre.
2. The warranty does not cover damage to the Induction Stove due to mishandling, negligence, breakage or cracking of plastic parts or ceramic plate.
3. If the Induction Stove is tampered or opened by any unauthorized person, the warranty is void.
4. All repairs within the warranty period, arising from manufacturing defects will be done free of charge.
5. Free service and replacement, if any, under the warranty period will not result in the extension of the warranty period under any circumstances.
6. Defective components which are exchanged both under 'chargeable' and free of charge basis become the property of the company.
7. Warranty is void if the Induction Stove is used for any purpose other than domestic use.
8. Bringing the product to V-GUARD service centre or delivery to authorized dealer for its service is the responsibility of the owner.
9. Warranty will be void if the product is not used as per the suggested application.
10. The warranty will not be applicable if product failure caused by certain unusual conditions such as Water Logging, Misuse, Transit Damage during purchase, abnormal voltage supply, lightning, acts of God, or while in transit to or from the service center.
11. The warranty obligation does not also cover charges, if any, incurred on account of services rendered which are outside the ambit of warranty.
12. Please register your V-Guard product in the company web site at www.vguardservice.in to avail paperless warranty.

(Specifications are subject to change without prior notice)

SCAN TO AVAIL THE
**DIGITAL
WARRANTY**
BY REGISTERING YOUR
PRODUCT ONLINE



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