



# INSTRUCTION MANUAL & WARRANTY CARD

Induction Stove

**VIC 03 V1**

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

- Soft switch controls
- Easy to operate
- Wide working range
- High/Low voltage cut off
- 4 Hour timer function
- 24 Hour preset function
- 8 levels of power & temperature setting
- 8 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
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 Iron frying Pans	 Iron Plates	 Iron Frying Pans with Cladding	 Iron Pans with Cladding	 Iron Plates with cladding
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### Non Suitable cookware

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

1. Plug the power cord firmly into a 16A rated plug socket and then turn on the power switch.
2. Place an induction safe cookware with food in the middle of the cooking zone on the Induction Stove.
3. Press the 'On/Off' button on the front panel of the Induction Stove, this turns on the Induction Stove.
4. Select the desired cooking mode with the help of the 'Menu' button.
5. Boil, Dosa/Roti, Idli, Milk and Warm are the auto cooking modes pre-programmed in the Induction Stove and are self-monitored.
6. Modes like Manual, Fry and Deep Fry are manual functions which need to be controlled manually by adjusting the power or temperature levels.
7. In case you want to use the manual function with limited manual monitoring you can activate the timer function. To use the timer function, press the Timer/Pre. button and then using the up/down buttons set a time period as per your cooking requirement. This will ensure that cooking continues till the specified time period expires.
8. At any point of time if you want to switch off the Induction Stove just press the 'On/Off' button present on the Induction Stove and then turn off the main power supply after the cooling fan is turned off.
9. The Volt/units button can be used to check the energy consumption/ voltage. This reading will be updated after every cycle.

## Cooking Functions:

### 1. Manual:

This function is applicable for all kinds of food items that require constant monitoring while cooking. Place an induction safe cookware with food on the stove and turn it on by pressing the 'On/Off' button. Select the manual function by pressing the 'Menu' button. The unit will start with a default power value of 700 W. You can select up to 8 different power settings as per your cooking need by using the 'Up' and 'Down' buttons. The different levels of power settings are 100W, 300 W,500 W,700W, 900W, 1000W,1200W and 1400W. The timer function can also be used with the manual function to set the cooking time (00:01 Hour to 04:00 Hour), for setting the timer use the 'Timer' button on the Induction Stove, initially the display will appear as 00:00, the exact timer period can be selected by pressing the 'Up' and 'Down' buttons on the Induction Stove.

### 2. Fry:

This function is applicable for the food items that require cooking with constant monitoring. In this function the temperature can be adjusted by using the 'Up' and 'Down' buttons. You can adjust the temperature as per your cooking need to 8 different levels 80°C, 90°C, 120°C, 150°C, 180°C,200°C, 220°C and 240°C. The timer function can be used to define cooking period from 00:01 Hour to a maximum of 04:00 Hour.

### 3. Deep Fry:

This function is suitable for high temperature cooking. In this function the temperature can be adjusted by using the 'Up' and 'Down' buttons. You can adjust the temperature as per your cooking need to 8 different levels 80°C, 90°C, 120°C, 150°C, 180°C, 200°C, 220°C and 240°C. The timer function can also be used to define the cooking period ranging from 00:01 Hour to a maximum of 04:00 Hour.

### 4. Boil:

This function is suitable for boiling water, making tea etc. The power or temperature settings cannot be changed for this function. But the cooking period can be manually set from 00:01 Hour to 04:00 Hour by using the timer function.

### 5. Dosa/Roti:

This function is specially designed for making dosa, roti, chappathi and other similar items. The power or temperature settings cannot be changed for this function. But the cooking period can be manually set from 00:01 Hour to 04:00 Hour by using the timer function.

### 6. Idli:

This function is specially designed for making idli and other similar items. The power or temperature settings cannot be changed for this function. But the cooking period can be manually set from 00:01 Hour to 04:00 Hour by using the timer function.

## **7. Milk:**

This function is suitable for heating milk. The power or temperature settings cannot be changed for this function. But the cooking period can be manually set from 00:01 Hour to 04:00 Hour by using the timer function.

## **8. Warm:**

This function is suitable for low temperature cooking. In this function the power will be maintained at a lower level (120W). This is an auto function therefore power or temperature settings cannot be set manually. But the cooking period can be manually set from 00:01 Hour to 04:00 Hour by using the timer function.

## **Preset Function**

The “Pre.” 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:**

Press the ‘On/Off’ switch after switching on the power supply. Press the ‘Timer/Pre.’ switch and display will be 00:00 Hour.

Press the ‘Up’ and ‘Down’ buttons for setting the desired time.

Select the desired cooking mode by pressing ‘Menu’ button..

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 safely.
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.

## **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 03 V1
Power	:	1400 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 in E8	Unsuitable vessels	Ensure the vessel is made of steel or iron base and has a base diameter larger than 12 cm.
Displays error code is E4	The input voltage is 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 E1,E2, E5 & E6	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](http://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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