



USER MANUAL

INDUCTION STOVE

VIC 07 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.

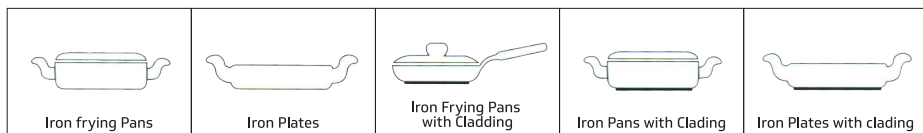
Please read this instruction manual carefully before use.

Product features

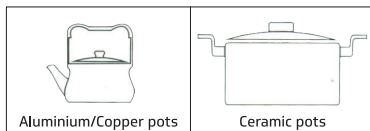
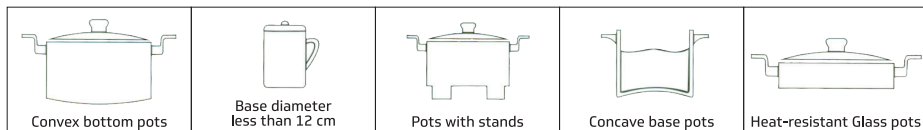
- Soft switch controls
- Easy to operate
- Wide working range
- High/Low voltage cut off
- 3 Hour timer function
- 8 levels of power setting
- 6 cooking Modes
- Pause function
- Light weight
- Fast and efficient cooking
- Environmental friendly
- Digital display and LED indication

Selection of Cookware

Suitable cookware



Non Suitable cookware



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 using the function switches.
5. 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.
6. To switch off the unit use 'ON/OFF' switch and remove the plug after the cooling fan is turned off.

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 Stove, Turn on the unit by pressing 'ON/OFF' switch. Select the manual function by pressing 'Manual' switch. 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 120W, 300W, 500W, 700W, 900W, 1100W, 1300W and 1600W.

Timer function can be used to define the time of working from 1 minute to 180 minute. For setting the timer, press the 'Timer' switch and the display will appear as to be 30 then the time can be adjusted by pressing 'Up(+)' and 'Down (-)' switches.

2. Dosa/Chappathi:

This function is specially designed for making dosa, chappathi, rotti and similar items. The power can be adjusted by using 'Up(+)' and 'Down (-)' switches. The maximum power setting for this function is 1100W. The timer function can be used to set the time of working from 1 minute to 180 minute.

3. Curry:

This function is suitable for gravy or curry dishes. The power can be adjusted by using 'Up(+)' and 'Down (-)' switches. The maximum power setting for this function is 1300W. The timer function can be used to set the time of working from 1 minute to 180 minute.

4. Idli:

This function is suitable for making idli and similar items. The power can be adjusted by using 'Up(+)' and 'Down (-)' switches. The maximum power setting for this function is 1300W. The timer function can be used to set the time of working from 1 minute to 180 minute.

5. Deep Fry:

This function is suitable for high temperature cooking applications. In this function the temperature can be adjusted by using 'Up' and 'Down' switches. The timer function can be used to set the time of working from 1 minute to 180 minute.

6. Milk:

This function is suitable for heating milk, making tea and similar items. In this function the power can be adjusted by using 'Up' and 'Down' switches. The maximum power setting for this function is 900W. The timer function can't be adjusted for this function.

Pause Function

This function is used to pause the cooking. By pressing the pause button, the unit will stop heating. Then press the button again or by changing to any other cooking function, the pause status will be changed and return to normal heating. The default Pause time is 10 minute. After reaching the default time, Induction Stove will alarm and automatically switched off.

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 Clading 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 07 V1
Power	:	1600 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	“ ”	
The 'ON / OFF' indicator LED is on and display work normally but the vessel does not heat up to 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
Beep sound for 1 min. and the product goes to standby mode automatically	Unsuitable vessels	Ensure the vessel is made of steel or iron base and has a base diameter larger than 10 cm
Displays error code as E3	Over temperature of the glass plate	Wait some time and press the ON / OFF button when the temperature of the glass plate becomes normal
Displays error code as E7	The input voltage is too low	Wait until the voltage comes to normal
Displays error code as E8	The input voltage too high	Wait until the voltage comes to normal
Displays error code as E1, E2, E4, 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 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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