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Induction Hob User Manual

MODEL:L14-65

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"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

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TOUGH TOOLS, HALF PRICE

Induction Hob

MODEL:LI4-65



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

 CustomerService@vevor.com

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

	<p>Warning-To reduce the risk of injury, user must read instructions manual carefully.</p>
	<p>This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:(1)This device may not cause harmful interference, and (2)this device must accept any interference received, including interference that may cause undesired operation.</p>
	<p>This product is subject to the provision of European Directive 2012/19/EC. The symbol showing a wheelee bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products marked as such may not be discarded with normal domestic waste, but must be taken to a collection point for recycling electrical and electronic devices</p>

CONTENTS

BEFORE USE	5
SAFETY INSTRUCTIONS	6
INSTALLATION	8
ELECTRICAL CONNECTION	9
Induction cooker related faults:	10
TEMPERATURE LEVEL TABLE	14
TECHNICAL INFORMATION	15
CLEANING	15
NOISES MADE BY THE HOB	16
AFTER-SALES SERVICE	17

BEFORE USE

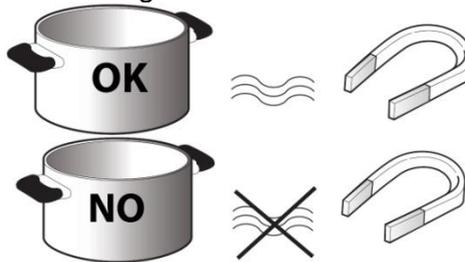
IMPORTANT: The cooking zones will not switch on if pots are not the right size. Only use pots bearing the symbol “INDUCTION SYSTEM” (Figure below) or enameled pots. Place the pot on the required cooking zone before switching the hob on.



EXISTING POTS AND PANS

Use a magnet to check if the pot is suitable for the induction hob: pots and pans are unsuitable if not magnetically detectable.

- Make sure pots have a smooth bottom, otherwise they could scratch the hob. Check dishes.
- Never place hot pots or pans on the surface of the hob's control panel. This could result in damage.



- The bottom diameter of pots or pans should be at least 10cm.

SAFETY INSTRUCTIONS

YOUR SAFETY AND THAT OF OTHERS ARE VERY IMPORTANT

This manual and the appliance itself provide important safety messages, to be read and always observed.



This is the warning / caution-safety symbol, regarding safety, warning of potential risks to users and other

All messages relevant to safety specify the potential risk to which they refer and indicate how to reduce the risk of injury, damage and electric shocks due to incorrect use of the appliance. Make sure to comply with the following:

- The appliance must be disconnected from the power supply before carrying out any installation operation.
- Installation and maintenance must be carried out by a specialized technician, in compliance with the manufacturer's instructions and the local safety regulations in force. Do not repair or replace any part of the appliance unless specifically stated in the user manual.
- The appliance must be earthed.
- The power cable must be long enough to connect the appliance, fitted in the cabinet, to the power supply.
- For installation to comply with the current safety regulations, an omnipolar switch with a minimum contact gap of 3mm is required.
- Do not use multi-sockets or extension cords.
- Do not pull the appliance's power cable.
- The electrical parts must not be accessible to the user after installation.
- The appliance is designed solely for domestic use for cooking food. No other use is permitted (e.g. heating rooms). The Manufacturer declines any liability for inappropriate use or incorrect setting of the controls.
- **WARNING:** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years old shall be kept away unless continuously supervised.
- The accessible parts can become very hot during use. Children must be kept away from the appliance and watched over to ensure they do not play with it.

- Do not touch the appliance heating elements during and after use. Do not allow the appliance to come into contact with cloths or other flammable materials until all the components have cooled sufficiently.
- Do not place flammable materials on or near the appliance.
- Overheated oils and fats catch fire easily. Pay attention when cooking food products rich in fat and oil.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand hazards involved. Children shall not play with the appliance. Children shall not make cleaning and user maintenance without supervision.

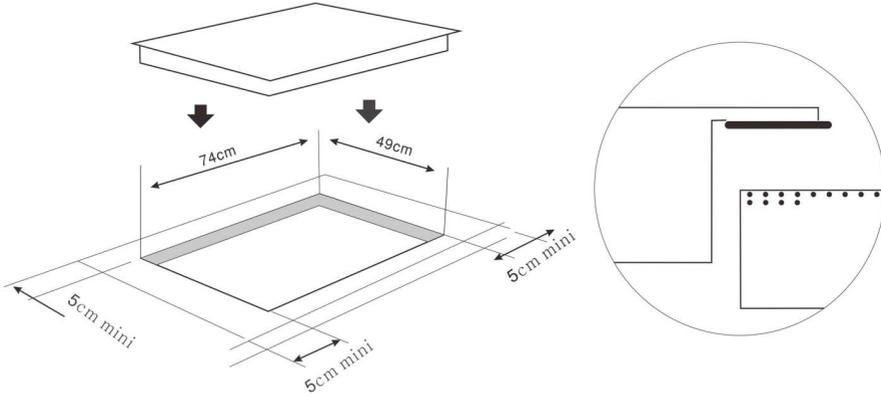
- An air switch or circuit breaker (not supplied) should be installed in the compartment under the appliance.
- If the surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **WARNING:** Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.
- **WARNING:** Danger of fire: do not store items on the cooking surfaces.
- Do not use steam cleaners.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- After use, switch off the hob element by its control and do not rely on the pan detector.



- **CAUTION!** Surface remains hot after use! Do not touch the top plate right after removing the pot or the pan, as the top plate will still be very hot.

INSTALLATION

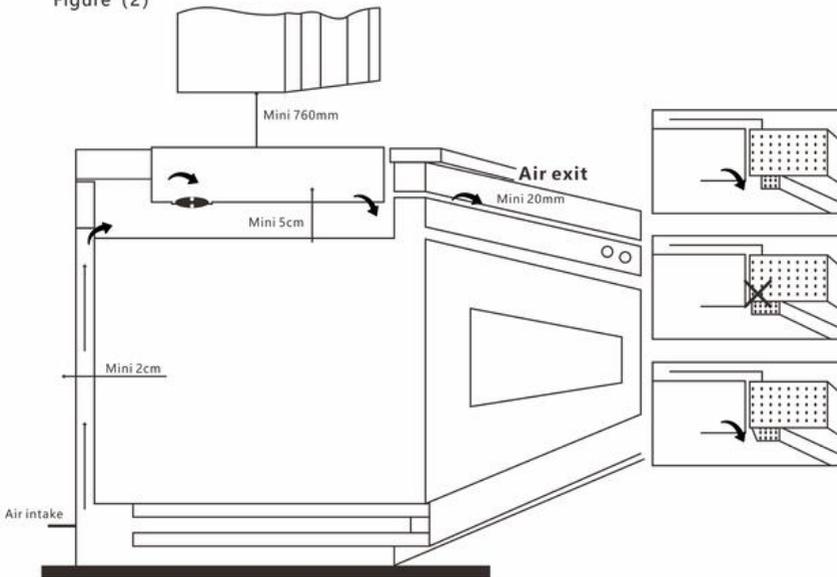
After unpacking the product, check for any damage during transport. In case of problems, contact the dealer or the After-Sales Service.
For built-in dimensions and installation instruction, see in below figures



2. It is essential that the Radiant Cooktop is well ventilated and that the air intake and exit are not blocked.

Make sure the cooktop is correctly installed as shown in Figure 2.

Figure (2)



For safety the gap between the hob and any cupboard above it should be at least 760mm.

ELECTRICAL CONNECTION

- Disconnect the appliance from the power supply.
 - Installation must be carried out by qualified personnel who know the current safety and installation regulations.
 - The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the regulations provided in this chapter.
 - The power cable must be long enough to allow the hob to be removed from the worktop.
 - Make sure the voltage specified on the rating label located on the bottom of the appliance is the same as that of the home.
- ⚠ Black live wire, red neutral wire, green ground wire. The whole machine cannot be powered on if any one of the black or red wires is not in contact.

Induction cooker related faults:

- Communication failure: E8 (main board damage problem).
- The wire reel is open: E1 (main board problem).
- Open circuit or short circuit of NTC of wire reel stove surface probe:
E2.

(Main board problem, the stove surface probe NTC is not inserted into the black section, or the stove surface probe NTC is damaged).

- High voltage fault: E3 (First, rule out whether your input voltage matches the machine's input voltage. If it is not a voltage problem, there is a problem with the motherboard).

Low-voltage fault: E4 (first rule out whether your input voltage matches the machine's input voltage.

if it is not a voltage problem, there is a problem with the motherboard).

Customer Service Email: CustomerService@vevor.com

(Please send relevant videos and pictures to our email address, and attach your Amazon order number. After confirming the problem, we will definitely give you a satisfactory solution.)

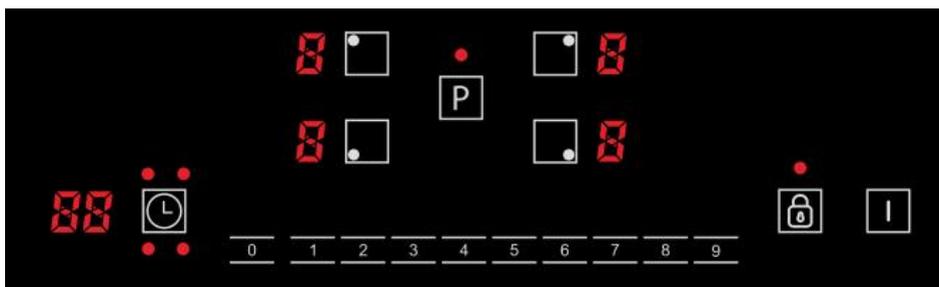
INSTRUCTION FOR USE

 To avoid permanently damaging the glass-ceramic top, do not use:

- Pots with bottoms that are not perfectly flat.

Metal pots with an enameled bottom.

CONTROL PANEL LAYOUT



Switching the hob On/Off

 To switch the hob on, press the  button and the cooking zone displays light up. To switch off, press the same button until the displays switch off.

If no heating zone is selected within 120 seconds of switching on, the hob switches off automatically.

Switching on and adjusting cooking zones



Once the hob is switched on and the pan is positioned on the chosen cooking zone, select the zone using the corresponding button: the display shows level 0.

Each cooking zone has various power levels, after selected the cooking zone, adjustable with the  buttons, going from “1”: min. level, to “9”: max. level.

Deactivation of cooking zones

Select the cooking zone you wish to switch off. Press the corresponding button. Press the key “” to set the level to “0”. The cooking zone switches off and the residual heat indicator “H” lights up.

Child lock



This function locks the controls to prevent accidental switching on of the hob. To activate the child lock function,

switch on the hob and hold button  for three seconds; the timer shows Lo. Then the control panel is locked.

To deactivate the control panel lock, repeat the activation procedure. The Lo goes off and the hob is active again.

Timer



The timer can be used to set cooking time for a maximum of 99 minutes (1 hour and 39 minutes) for all cooking zones. Select the cooking zone to be used with the timer, press the button with the **clock symbol** then set the desired cooking time using

the  buttons of the timer function (see figure). After a few seconds, the timer begins the countdown. Once the set time has elapsed, an acoustic signal sounds and the hob switches off automatically.

To deactivate the timer, press the “” button to set the display showing “00” or hold the button with the clock symbol for at least 4 seconds.

Booster



When this button is pressed, the cooktop stops at Max Power in five minutes. Press the Button again, and the cooktop will return to the last setting.



Please do not place hot pots or pans on the keypad! This could cause damage.

Auto switch off

The hob will automatically switch off when you did not set cooking time, forgot to switch off the hob, and did not operate the hob for two hours.

CONTROL PANEL WARNINGS



Residual heat indicator

The hob is fitted with a residual heat indicator for each cooking zone. These indicators alert the user when cooking zones are still hot.

If the display shows , the cooking zone is still hot. If the residual heat indicator of a given cooking zone is lit, that zone can be used, for example, to keep a dish warm or to melt butter.

When the cooking zone cools down, the display goes off.

Incorrect or missing pot indicator – Error code “E0”

If you are using a pot that is not suitable, not correctly positioned or not of the correct dimensions for your induction hob, the symbol “E0” mean “no pot” will appear in the display (see figure at side). If no pot is detected within 180 seconds, the hob switches off.

TEMPERATURE LEVEL TABLE

Temperature level		Type of cooking	Level use (indicating cooking experience and habits)
Max level	9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High level	7-8	Browning - sautéing - boiling - grilling	Ideal for sautéing, maintaining a lively boil, cooking and grilling
	6-7	Browning – cooking – stewing - sautéing - grilling	Ideal for sautéing, maintaining a light boil, cooking and grilling , preheating accessories
Medium level	4-5	Cooking – stewing - sautéing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking – simmering	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3	– thickening - creaming	Ideal for long-cooking recipes (less than a liter in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low level	1-2	Melting – defrosting – keeping	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1	– food warm - creaming	Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
Power off	0/H	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an “H”)



Note: The data in the table is for guidance only. The relation between the heat setting and the cooking zone consumption of power is not linear. When you increase the heat setting it is not proportional to the increase of the cooking zone consumption of power.

The power of the cooking zones can be different in some small ranges. It changes with the material and dimensions of the cookware.

TECHNICAL INFORMATION

Voltage: 220 - 240V, 50/60 Hz

Max. power: 7500W

Top Left: 1500W BOOSTER 1800W

Down left: 2000W BOOSTER 2200W

Middle: 2300W BOOSTER 2600W

Down Right: 1200W BOOSTER 1600W

Only one zone can be use the function of “Booser“ at the same time per left or right side.

CLEANING



- Do not use steam cleaners.
- Before cleaning, make sure the cooking zones are switched off and that the residual heat indicator (“H”) is not displayed.

IMPORTANT: Do not use abrasive sponges or scouring pads. Their use could eventually ruin the glass.

- After each use, clean the hob (when it is cool) to remove any deposits and stains due to food residuals.
- Sugar or foods with a high sugar content damage the hob and must be immediately removed.
- Salt, sugar and sand could scratch the glass surface.
- Use a soft cloth, absorbent kitchen paper or a specific hob cleaner (follow the Manufacturer’s instructions).

TROUBLESHOOTING GUIDE

- Read and follow the instructions given in the section “Instructions for use”.
- Check that the electricity supply has not been shut off.
- Dry the hob thoroughly after cleaning it.
- If, when the hob is switched on, alphanumeric codes appear on the display, consult the following table for instructions.
- If the hob cannot be switched off after using it, disconnect it from the power supply.

Error code	Possible Cause	Remedy
E0	No Pan or did not detect the pan	Put on the pan
E2	NTC short or open	Contact the after-sales service and specify the error code
E3	High voltage	Contact the after-sales service and specify the error code
E4	Low voltage	Contact the after-sales service and specify the error code
E5-E8	A lot of possibilities, the cooktop must be sent in for repair	Contact the after-sales service and specify the error code

- C/C-C-C-C Error: automatic safety shut-off for liquid overflow
- This means that the touch panel was watered with liquid.

NOISES MADE BY THE HOB

Induction hobs can make whistling or crackling sounds during normal operation, these actually come from the pots and pans as a result of the characteristics of the bottoms (for example, bottoms made of several layers of material, or uneven bottoms). These noises vary depending on

the pots and pans used and the amount of food they contain, and are not indicative of a defect of any kind.

In addition, the induction hob is equipped with an internal cooling system to control the temperature of electronic parts; as a result, during operation and for several minutes after the hob has been switched off, the noise of the cooling fan will be audible. This is perfectly normal and essential for proper appliance functioning.

AFTER-SALES SERVICE

Before contacting the After-sales Service:

1. See if you can solve the problem yourself with the help of the “Troubleshooting guide”.
2. Switch the appliance off and then on again to see if the problem has been eliminated.

If the problem persists after the above checks, contact the nearest After-Sales Service.

Always specify:

- a brief description of the fault
- the product type and exact model
- your full address
- your telephone number

If any repairs are required, contact an authorized After-Sales Service Centre (to ensure the use of original spare parts and correct repairs).

Spare parts are available.

Energy saving

For optimum results, it is advisable to:

- Use pots and pans with bottom width equal to that of the cooking zone.
- Only use flat-bottomed pots and pans.
- When possible, keep pot lids on during cooking.
- Use a pressure cooker to save even more energy and time.
- Place the pot in the middle of the cooking zone marked on the hob.

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