

**VEVOR<sup>®</sup>**

**KNOB INDUCTION COOKER**  
**Instruction Manual**

# VEVOR<sup>®</sup>

## ***KNOB INDUCTION COOKER K3002***

K3002



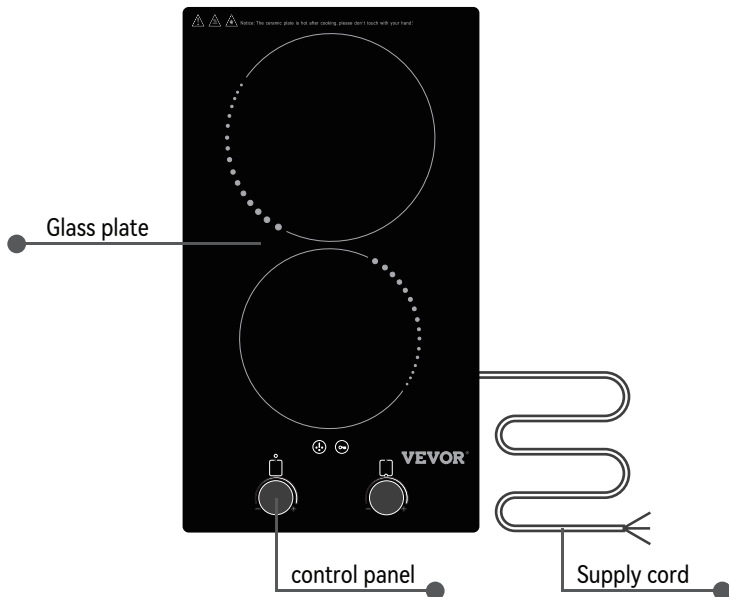
### **NEED HELP? CONTACT US!**

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

 [\*\*CustomerService@vevor.com\*\*](mailto:CustomerService@vevor.com)

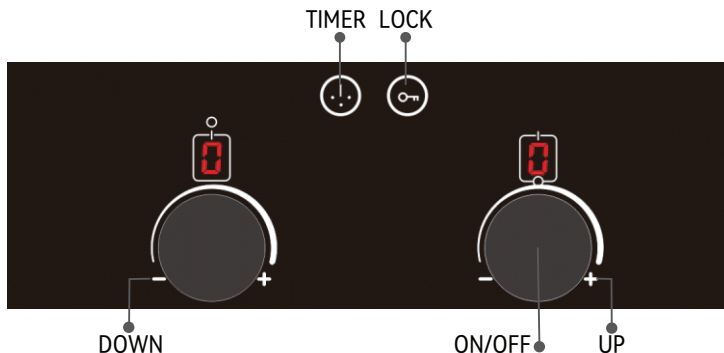
The information in this hand book is correct at the time of printing. Our company is responsible for recising and updating this handbook. However, we reserve the right to modify and update our products and handbook without notice this handbook contains sketches which are to be used as a reference only. Please use common sense if these sketches are not exactly your situation or products.

## Control Panel



The above is only the schematic diagram of the structure, please refer to the actual object.

## Schematic Diagram Of The Control Panel



# Instruction

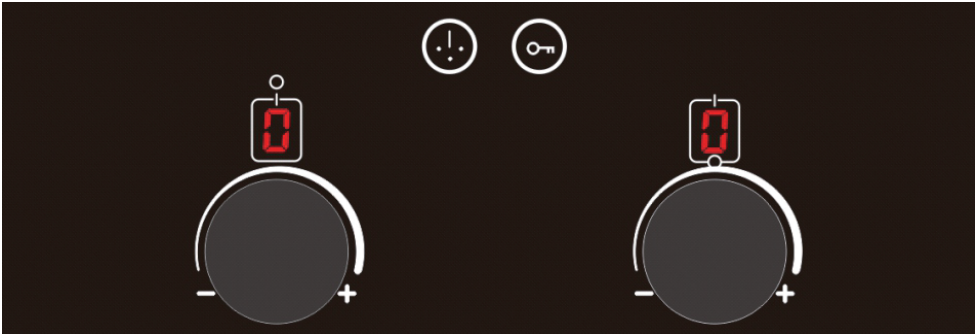
**Product voltage :220V      Rated power:1800 watts and      1200watts**


**1. Power on:** open the power supply knife of the machine cable. After power on, all display units will light up once and the buzzer will drop once.

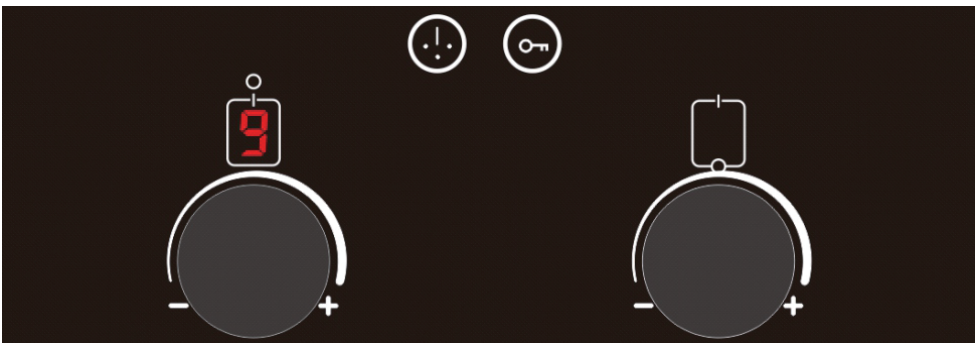
**2. Power button:** each furnace area has an independent power button. When you want to start one of the burners, press the power button to turn on the power and enter the standby state.



**3. Standby state:** Press the power button as described in the second operation and enter the standby mode, which displays 0 (0 is not heated). The standby mode automatically exits and returns to the shutdown state without any operation for a long time.

**The standby state is shown as follows:** 0 is the standby state in both furnace areas.




**4. Heating:** for example,  if you want to use the furnace area for heating, push the regulator in the standby state. When the digital display 0 turns into a number, the furnace area enters the heating mode. As shown in figure 9:



• **Power distribution:**  upper left 220V/1800W;  lower left 220V/1200W. (+ / - 10%).

**5. Firepower adjustment:** in heating mode, push the regulator, the digital gear from 1 to 9 is a normal


heating gear, and the P gear is rapid heating. After 3 minutes, it will return to the 9 gear. Turn to 0 to stop heating.

**6.Shutdown:** In heating mode, long press  the power button (long press for two seconds) to exit heating and return to shutdown state.

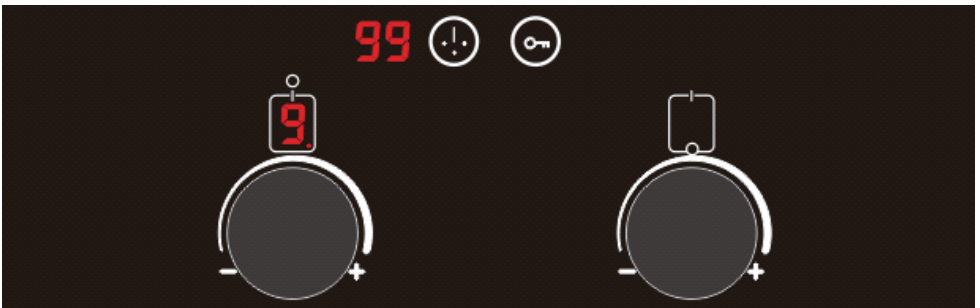
**7.Child lock:** Press and hold the child lock button for 2-3 seconds, and the child lock can be locked or unlocked with a beep. After the lock is successful, the child lock number will display Lo, and the child lock can be operated in the power-off or standby heating state. After the lock is successful, do not operate any steps except the child lock.

**Locked successfully as shown in figure:**

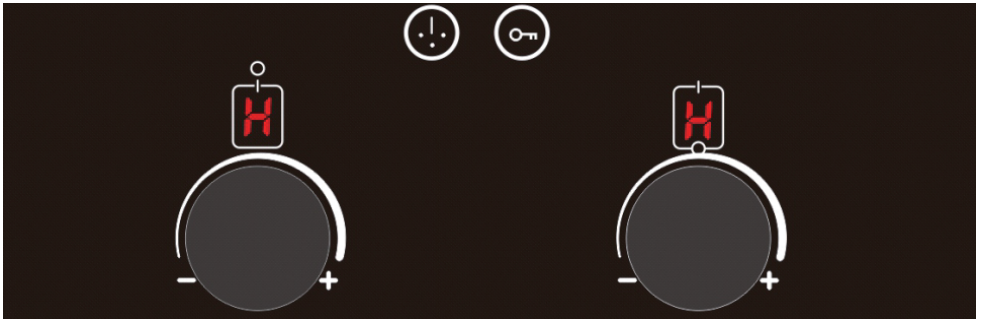


**8.Timing:** This function is to set the shutdown time. In heating mode, press the timing button to enter the preset timing. The default time is 00 minutes.  Button adjusting time (progressive 1 minute, 99 minutes at most), stop operation after adjustment, digital flashing several times into the steady setting success. Continuously press the timing button to set the time of multiple furnace areas. After the setting is completed, the small dot flashes at the lower right corner of the display digital number in the furnace area. The time display in different furnace areas automatically switches to about 5 seconds, with the small dot as a mark.

**As shown in the picture, timing left upper furnace area: 99 minutes**



**9. Panel high temperature warning:** there is still residual temperature on the furnace panel after use, warning display H, be careful of scalding hands.

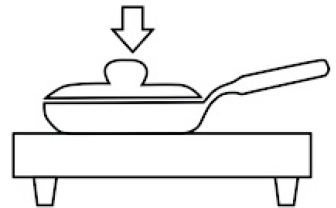


10. The corresponding temperature of each section of fire (set the numerical value for the program), the measured data obtained by different working ring mirrors will have deviation. Range 1--2--3--4--5 --6--7--8--9--P ten stages.

## Usable Pans

**All flat bottom pots.**  
**Please use iron pot, containing magnetic pot.**  
**Please limit your food within 4kg.**

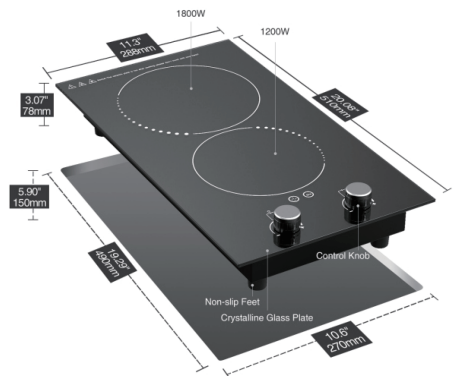
Please limit your food within 4 kg



### Product dimensions and precautions:

- Product size 288\*510\*82 (11.3\*20.08\*3.07 inches) If not including the foot of the fuselage thickness is 65MM/2.55 inches.
- Roar size 270\*490\*150mm (10.6\*19.29\*5.9 inches)

### INSTALLATION EASILY



**Note:** if the product is used on the table, because the bottom will produce temperature during the use process, please use high temperature resistant flame retardant material for the table such as marble..... And so on.

# Trouble Code And Troubleshooting

- E0**----- no pot
  - E1**----- The voltage is lower than 90.
  - E2**----- Excessive voltage (voltage higher than 270)
  - E3**----- Furnace surface overtemperature or sensor damage short circuit
  - E4**----- Furnace surface sensor open
  - E5**----- IGBT overtemperature or fan damage does not work
  - E6**----- The IGBT sensor is open
  - E8**----- The control board is connected to the main power supply board
- Voltage adaptation range:** 90--270 VOLTS

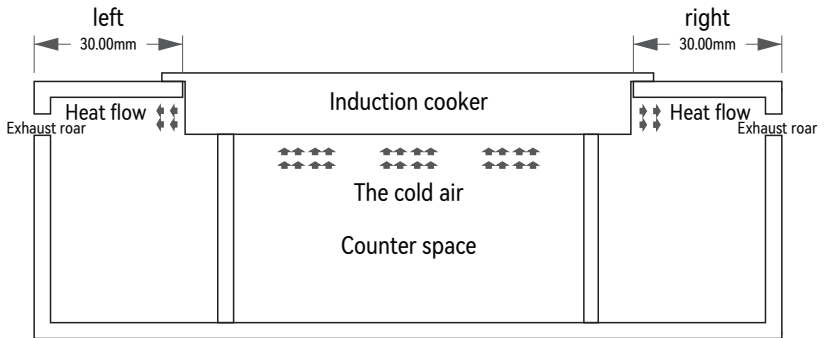
## Heat Dissipation Structure Installation Drawing

When the machine is embedded, to ensure the normal use of the machine and better heat dissipation.

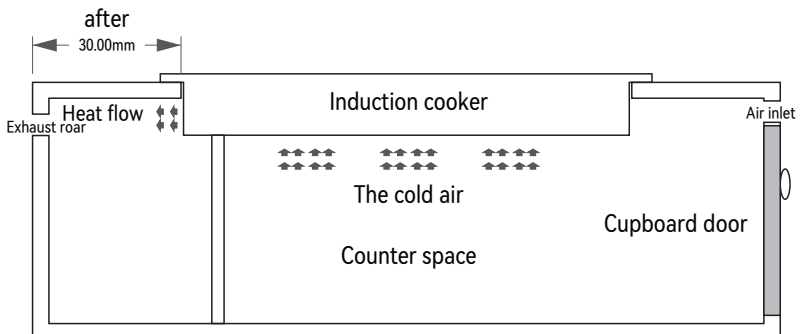
**Requirements:**

1. 30-50mm heat dissipation should be left on the left and right sides and behind.
2. The counter interior should be as large as possible to ensure that enough cold air is sucked into the machine.
3. Inlet air (cold air) must be separated from outlet air (hot air) space.
4. The air inlet and outlet space of the counter leave air roar.

**Front view**



**Side view**



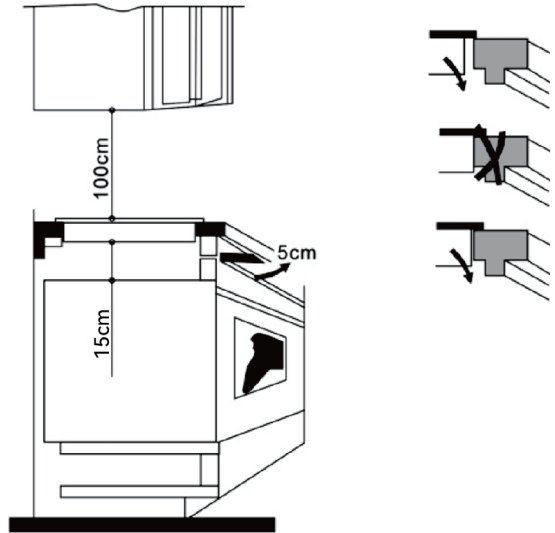
## Installation

Owing to the high temperature inside the infrared cooker, make sure good ventilation is provided to assure its normal operation.

As shown in Figure 2

### Attention:

1. The electric hob is recommended to be installed by professional. Please never conduct the operation by yourself.
2. The wall and heating area above the table surface shall withstand heat.
3. To avoid danger the ceramic cooker hob must be installed into the cabinet before use.
4. Applicable cabinet material : wood, marble resin etc.



## Safety Reminding



Because the hob can generate very high temperature, please use a pot resistant to a temperature of over 200.

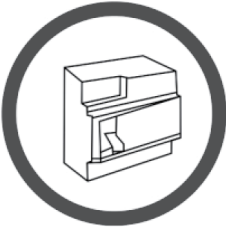


After being used the corresponding heating zone of the ceramic cooker is still hot. Never touch the ceramic cooker surface to avoid burn.



If the power supply is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person to avoid a hazard.





A dedicated power protection air switch must be incorporated in the fixed wiring in accordance with the wiring rules.



Never use the ceramic cooker hob in high temperature environment.



Never wash the ceramic cooker hob with water directly. Steam cleaner is not to be used.



Never have the cooker to work without food in the pot, otherwise its operational performance may be affected and danger may happen.



For sealed foods such as canned goods, please do not heat them before opening their covers so as to avoid any dangers of explosion due to heating expansion.



The appliance is not intended to be used by children or handicapped persons, unless they have been supervised by a responsible person to ensure they can use it safely.



Do not place rough or uneven appliances, which may damage the ceramic surface.



If the surface is cracked, pull out the plug to avoid the possibility of electric shock.



Do not put any detergents or flammable materials in the equipment installed under the ceramic cooker hob.

**This product should consider the following:**

**Warning:** If the surface is cracked, turn off the appliance to avoid possible electric shock.

**Use of equipment by unattended young children and disabled children's play equipment.**

1. Do not overheat an empty pan.
2. Do not carry the infrared cooker with the appliance loaded.
3. Do not let children operate alone to avoid scalding and other risks.
4. During the operation of the appliance, the temperature of the black crystal plate and the surface of the appliance is very high, so please do not touch it.
5. Do not use it in the bathroom, gas stove and other damp places or near inflammable and explosive objects.
6. Metal Objects Knives, forks, spoons and LIDS should not be placed on the surface of the cooking area to prevent them from getting hot.
7. When using the equipment, it should be placed horizontally, not close to the wall or objects, with at least a clearance around it More than 30 cm.
8. Do not use paper, cloth and other articles on the panel to heat indirectly, so as to avoid the high temperature of the bottom of the pot Cause combustion.
9. Do not directly add canned and other sealed containers, otherwise the container will be heated and expanded, resulting in an explosion.
10. Do not heat the aluminum foil directly or indirectly.
11. This product is a household kitchen utensil and should not be used in industrial, medical and other places to avoid accidents.
12. Unplug the power cord plug from the socket to avoid electronic devices caused by long time electricity Pieces of aging damage, even fire.
13. After cooking, there is still residual heat on the panel generated by the high temperature of the pot. Do not touch it immediately.
14. If the cord is damaged, it must be repaired by the manufacturer's maintenance department or Similar departments of professional personnel to repair and replace.
15. Do not use POTS and pans with painted bottom on the induction cooker to avoid high temperature To burn.
16. Do not heat plastic containers and paper on panels to prevent burning.
17. Do not hit the black crystal panel with hard objects or touch the black crystal panel with sharp instruments to avoid black crystal Plate cracking and other damage.
18. Do not use the infrared cooker on the carpet or tablecloth, so as not to block the exhaust port or suction port, shadow Heat dissipation.
19. Do not heat food directly on the panel, especially high fat food, overheating oil will Be lit.
20. The induction cooker cannot be operated by external timer or independent remote control system.
21. Do not place the infrared cooker on the iron, stainless steel, aluminum and other metal panel, because The action of magnetic field line will cause its heating surface to burn out the bottom of induction cooker.
22. Do not flush with water directly to prevent the internal electronic components from water failure.

## Cleaning And Maintenance

1. Please shut off the power and pull out the plug before cleaning of the appliance.
2. Clean the appliance until It cools down completely.
3. To remove dirt , please select litmusless detergent.
4. After removing dirt , please use a neat wet cloth to clean the unit.
5. Do not clean by water directly , water gets Inside may cause malfunction.
6. Keep the ceramic plate and pan clean before cook, otherwise, dirt after charring is very difficult to clean and the plate may get discoloration.
7. You may clean air vent / air antry's dirt by vacuum cleaner to suck up , If there is dirt with oil, add a little litmusless detergent with toothbrush to clean.
8. Don't use caustic Impregnates to clean. It may damage the cooker by chemical reaction . Do not use benzine , scrubbing brush or polishing powder to clean the Induction cooker.

## Trouble Shooting

1.If there is anything wrong with the stove , please check it as following before sending to repair .

No.	Problem	Possible causes
1	No indicator light when power "on"	1 . Cable / terminal block is loose 2 . Broken circuit or blown fuse 3 . Power supply stopped
2	If there is " buzz " noise, and the on / off " light flash, no heating.	1 . Please check If the pot is available 2 . If the pot is in the centre of the ceramic plate
3	Appliance suddenly stops heating during operation	1. Air entrance or outlet blocked. 2. Over-heating protection activated. 3. Please check If the temperature around is too high. 4. If the working time over defaulted working time, or the timer finish.
4	No response for the key	Please check the plug is in right place .

2. Please do not open and repair the unit yourself avoid getting hurt and other risks.
3. If you fail to identify the problem , contact the after-sales service without delay .

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