

VEVOR 12 inch 2 Burners Gas Cooktop

VEVOR 12-inch 2-Burner Built-in Gas Cooktop Instruction Manual

Model: 12 inch 2 Burners Gas Cooktop

1. SAFETY INFORMATION

Please read all instructions carefully before using this appliance. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Keep this manual for future reference.

- Ensure proper ventilation when operating the cooktop.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Never use the appliance as a space heater.
- Keep children away from the appliance during operation.
- This appliance is equipped with a thermocouple flameout failure system for safety. If the flame extinguishes, the gas supply will automatically shut off.

2. PRODUCT OVERVIEW

The VEVOR 12-inch 2-burner built-in gas cooktop is designed for efficient and versatile cooking. It features two powerful burners, a durable stainless steel surface, and safety mechanisms for reliable use.



Image: The VEVOR 12-inch 2-burner gas cooktop in operation, showing blue flames on both burners, indicating proper gas combustion.

Key Features:

- **Dual Burners:** One 12250BTU burner and one 3750BTU burner for varied cooking needs.
- **LPG/NG Convertible:** Flexible connection to either Liquid Petroleum Gas or Natural Gas supply.
- **Thermocouple Protection:** Automatic gas cut-off in case of flame failure.
- **Durable Construction:** Stainless steel cooktop, cast iron stove brackets, and metal control knobs.
- **Built-in Design:** Standard opening size for easy integration into countertops.

3. SETUP AND INSTALLATION

Proper installation is crucial for the safe and efficient operation of your cooktop. It is recommended that installation be performed by a qualified technician.

3.1 Countertop Preparation:

Ensure your countertop has a standard opening size of approximately 18.7 x 10.4 inches (475 x 265 mm) with a corner radius of 0.4 inches (10 mm). The cooktop dimensions are 20.1"D x 12.2"W x 3.9"H.



Image: A diagram illustrating the overall dimensions of the cooktop and the precise cutout measurements required for proper built-in installation into a countertop.

3.2 Gas Supply Connection:

This cooktop is designed for use with either LPG (Liquid Petroleum Gas) or NG (Natural Gas). It comes equipped with LPG/NG convertible nozzles. Ensure the correct nozzles are installed for your gas supply type. If converting, follow the instructions provided with the conversion kit or consult a qualified technician.

3.3 Electrical Connection:

The electronic ignition system requires a 120V electrical connection. Ensure a grounded outlet is available near the installation site.

4. OPERATING INSTRUCTIONS

4.1 Burner Ignition:

1. Push down the desired control knob and turn it counter-clockwise to the 'ON' position.
2. The electronic igniter will spark, igniting the gas.
3. Once the burner is lit, continue to hold the knob down for a few seconds to allow the thermocouple to heat up and engage the safety valve.
4. Release the knob. If the flame extinguishes, repeat the process.

4.2 Flame Adjustment:

After ignition, rotate the control knob to adjust the flame intensity. Turn clockwise for a lower flame and counter-clockwise for a higher flame. The cooktop features two burners with distinct power outputs:

- **Large Burner:** Max 12250BTU, suitable for rapid boiling and high-heat cooking.
- **Small Burner:** Max 3750BTU, ideal for simmering and low-heat tasks.

2 POWERFUL BURNERS

Meet your simultaneous cooking needs



Image: A visual representation of the two burners on the cooktop, highlighting their different heat outputs for various cooking applications.

4.3 Automatic Shutdown Protection:

This cooktop is equipped with a thermocouple flameout failure system. If the flame on a burner accidentally goes out (e.g., due to a draft or boil-over), the system will automatically detect the absence of heat and shut off the gas supply to that burner, preventing gas leaks.

AUTOMATIC GAS CUT-OFF PROTECTION

Safer and more reassured to use



Gas Leakage Prevention
Automatic Induction Igniter
Automatically shutting off
gas when no flame detected

Image: A close-up view of a burner, featuring an icon representing the automatic gas cut-off protection system, which enhances safety by preventing gas leaks.

5. MAINTENANCE AND CLEANING

Regular maintenance and cleaning will ensure the longevity and optimal performance of your cooktop.

5.1 Cleaning the Cooktop Surface:

The stainless steel cooktop surface is designed for easy cleaning. Allow the cooktop to cool completely before cleaning. Use a soft cloth with mild detergent and water to wipe away spills and food residue. Avoid abrasive cleaners or scouring pads that can scratch the surface.



BUILT TO LAST

Sturdy material for durable use

Stainless Steel Cooktop
Heat and corrosion resistant

Cast Iron Stove Bracket
Hard and non-deformable

Metal Knobs
More durable material

Image: A hand wiping the stainless steel cooktop with a cloth, illustrating the ease of cleaning the surface.

5.2 Cleaning Burner Components:

The cast iron stove brackets and burner caps can be removed for cleaning. Wash them with warm, soapy water, rinse thoroughly, and dry completely before reassembling. Ensure burner ports are clear of debris.

5.3 Material Durability:

The cooktop is constructed with high-quality materials for durability:

- **Stainless Steel Cooktop:** Offers high wear, corrosion, and high-temperature resistance.
- **Cast Iron Stove Brackets:** Provide a stable structure and are hard and non-deformable.
- **Metal Knobs:** Known for their durability and long lifespan.

VEVOR®**12250BTU MAXIMUM POWER**

Heating food more efficiently and quickly



Image: A detailed view showcasing the robust construction materials of the cooktop, including the stainless steel surface, sturdy cast iron grates, and durable metal control knobs.

6. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Burner does not ignite	No gas supply, igniter not sparking, burner ports clogged, thermocouple not heating.	Check gas valve. Ensure electrical connection. Clean burner ports. Hold knob longer after ignition.
Flame is weak or uneven	Low gas pressure, clogged burner ports, incorrect gas type.	Consult gas supplier. Clean burner ports. Verify correct gas type and nozzle installation.

Problem	Possible Cause	Solution
Gas smell detected	Gas leak, unlit burner.	Immediately turn off gas supply. Open windows. Do not operate electrical switches. Contact gas company or qualified technician.
Knobs become hot during use	Overly large cookware covering knobs.	Use appropriately sized cookware that does not extend over the control panel.

If the problem persists after attempting these solutions, please contact VEVOR customer support.

7. SPECIFICATIONS

Feature	Detail
Product Dimensions	20.1"D x 12.2"W x 3.9"H (511 x 310 x 100 mm)
Item Weight	12.98 pounds (5.89 kg)
Model Number	12 inch 2 Burners Gas Cooktop
Heating Elements	2 (12250BTU, 3750BTU)
Fuel Type	Natural Gas, Propane (LPG/NG Convertible)
Power Source	Gas Powered (Electronic Ignition requires 120V)
Material	Stainless Steel
Ignition Type	Pulse Electronic Ignition
Special Features	Automatic Shut-Off (Thermocouple Protection), Built-In Design
Standard Opening Size	18.7" x 10.4" x R0.4" (475 x 265 x R10 mm)

8. WARRANTY AND SUPPORT

VEVOR products are designed for quality and reliability. For information regarding warranty coverage, please refer to the warranty card included with your product or visit the official VEVOR website.

For technical assistance, troubleshooting not covered in this manual, or to order replacement parts, please contact VEVOR customer support. Have your model number and purchase date ready when contacting support.

VEVOR Customer Support:

- Refer to your product packaging or the VEVOR website for the most current contact information.