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VB GK K10013

VB GK Single Burner Induction Cooktop User Manual

Model: K10013

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation of your VB GK Single Burner Induction Cooktop. Please read this manual thoroughly before first use and retain it for future reference.



Image: The VBGK Single Burner Induction Cooktop in use, featuring a pan with a steak. This image illustrates the compact design and cooking capability of the appliance.

2. IMPORTANT SAFETY INSTRUCTIONS

To prevent injury or damage, always follow these basic safety precautions:

- Read all instructions before operating the appliance.
- Ensure the cooktop is connected to a 110/120V 15 amp electrical outlet.
- Do not immerse the cooktop in water or other liquids.
- Keep the appliance out of reach of children. Use the **Child Safety Lock** feature to prevent accidental changes to settings.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- Place the cooktop on a stable, heat-resistant surface. Ensure adequate ventilation around the unit.
- Do not place metallic objects such as knives, forks, spoons, lids, cans, or aluminum foil on the cooktop surface, as they can become hot.
- The cooktop features **Auto-Pan Detection** and will shut off automatically if no cookware or incorrect cookware is detected.
- Avoid touching hot surfaces. Use handles or knobs.
- Unplug from the outlet when not in use and before cleaning.

VBGK Induction Burner with 240 Minutes & Child Safety Lock



Image: A family cooking with the VBGK Induction Cooktop, highlighting the 240-minute timer and child safety lock features. This image emphasizes safe and convenient use in a household setting.

3. PACKAGE CONTENTS

Upon unpacking, please ensure all items are present and in good condition:

- VBGK Single Burner Induction Cooktop with Power Plug
- Instruction Manual

4. PRODUCT FEATURES

The VBGK Single Burner Induction Cooktop is designed for efficient and versatile cooking:

- **Power Output:** 1800W, operating on 110/120V.
- **Control Panel:** LCD Sensor Touch for easy operation.
- **Power Levels:** 7 adjustable power levels, ranging from 100W to 1800W.
- **Temperature Settings:** 7 temperature levels, from 176°F to 518°F.
- **Cooking Modes:** 7 preset programs including Fried, BBQ, Soup, Porridge, Boiling Water, Hot

Pot, and Keep Warm.

- **Timer Function:** Built-in digital timer adjustable up to 240 minutes (4 hours) in 1-minute increments.
- **Safety Features:** Child Safety Lock, Automatic Shut-Off, and Auto-Pan Detection.
- **Cooling System:** Integrated cooling fan for extended product life.
- **Material:** Durable Ceramic Glass surface.

8 Power Levels, Fast Cooking and Saving Time

Portable single induction cooktop is ideal for families or anytime you need !



Image: The VBGK Induction Cooktop displaying its power levels and examples of dishes that can be prepared, such as steak, pasta, boiled eggs, soup, grilled vegetables, and seafood.

5. SETUP

1. **Unpack:** Carefully remove the cooktop and all accessories from the packaging.
2. **Placement:** Place the induction cooktop on a flat, stable, and heat-resistant surface. Ensure there is at least 4-6 inches of clear space around all sides for proper ventilation. Do not block the cooling fan vents located on the bottom.
3. **Power Connection:** Plug the power cord into a standard 110/120V, 15-amp electrical outlet.

Single Induction Cooktop



Touch Control



8 Temperature Levels



Overheat Protection



1800W-High Power



Child Safety Lock



Timer Setting
(0-240 Mins)

220/240V
Plug in



Image: A VBK Single Induction Cooktop on a countertop, illustrating its compact size and key features such as touch control, temperature levels, and safety functions.

6. OPERATING INSTRUCTIONS

6.1. Basic Operation

- Power On:** Place compatible cookware on the center of the cooktop. Press the **ON/OFF** button to turn on the unit. The display will illuminate.
- Select Mode:** Press the **Function** button to cycle through the preset cooking modes (Fried, BBQ, Soup, Porridge, Boiling Water, Hot Pot, Keep Warm).
- Adjust Settings:**
 - For manual control, use the **Up** and **Down** buttons to adjust power levels (100W-1800W) or temperature (176°F-518°F), depending on the selected mode.
 - The "Keep Warm" function maintains a temperature of 176°F and cannot be adjusted.
- Set Timer:** Press the **Timer** button, then use the **Up** and **Down** buttons to set the desired cooking time (up to 240 minutes). The cooktop will automatically shut off when the timer expires.
- Child Safety Lock:** Press the **Lock** button to activate the child safety lock. This prevents accidental changes to settings. Press again to unlock.

- Power Off:** Press the **ON/OFF** button to turn off the cooktop. The cooling fan may continue to run for a short period to dissipate heat.

6.2. Cooking Modes Overview

The cooktop offers 7 specialized cooking programs:

- **Fried:** Ideal for frying and sautéing.
- **BBQ:** Suitable for grilling and searing.
- **Soup:** Optimized for simmering soups and stews.
- **Porridge:** Gentle heating for cooking porridge.
- **Boiling Water:** Rapid heating for boiling water.
- **Hot Pot:** Maintains consistent heat for hot pot cooking.
- **Keep Warm:** Holds food at 176°F (80°C) for extended periods. Automatically shuts down after two hours by default.

VBGK induction cooker has 7 cooking functions for you choose!

Function	Temperature Range (°F)	Power Level (W)
Frying	176, 212, 248, 320, 392, 428, 464, 518	-
BBQ	-	-
Soup	-	100, 500, 800, 1000, 1200, 1400, 1600, 1800
Porridge	-	-
Hotpot	-	-
Boil Water	-	-
Warm	176	-

The keep warm function can only maintain 176°F and cannot be adjusted.

Image: A visual representation of the VBGK induction cooktop's 7 cooking functions, detailing corresponding temperature ranges for frying and BBQ, and power levels for soup, porridge, hot pot, and boiling water. The 'Keep Warm' function is also shown.

7. COOKWARE COMPATIBILITY

The VBGK Induction Cooktop requires cookware with a magnetic bottom. To test if your cookware is compatible, place a magnet on the bottom of the pan. If the magnet sticks, the cookware is suitable for induction cooking.

7.1. Compatible Cookware Types:

- Cast Iron
- Enameled Steel
- Magnetic Stainless Steel
- Cookware with a flat bottom and a base diameter not exceeding 9.42 inches (24 cm).

7.2. Incompatible Cookware Types:

- Copper Cookware
- Ceramic Cookware
- Glass Cookware
- Cookware with a rounded or uneven bottom.

Compatible with Magnetic Cookwares

Received product with a strawberry magnet, requires cookware to be able to adhere to the magnet. (only applicable to flat bottomed magnetic cookware)



 Magnetic Compatibility Cooker	 Magnetic-Bottom Stainless Steel	 Enamel	 Cast Iron
 Can't Magnetic Compatibility Cooker	 Copper Cookware	 Ceramic Cookware	 Glass Cookware

Image: A diagram illustrating compatible cookware (magnetic-bottom stainless steel, enamel, cast iron) and incompatible cookware (copper, ceramic, glass) for the VBGK Induction Cooktop. A magnet test is shown to determine compatibility.

8. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your induction cooktop:

1. **Before Cleaning:** Always unplug the cooktop from the power outlet and allow it to cool completely before cleaning.
2. **Surface Cleaning:** Wipe the ceramic glass surface with a damp cloth and a mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
3. **Avoid Abrasives:** Do not use abrasive sponges, scouring pads, or harsh chemical cleaners, as these can scratch or damage the surface. Do not use iron scraping tools.
4. **Control Panel:** Wipe the control panel gently with a soft, damp cloth. Ensure no liquid enters the control area.
5. **Vents:** Keep the cooling fan vents clear of dust and debris to ensure proper airflow.
6. **Storage:** Store the cooktop in a dry place when not in use.

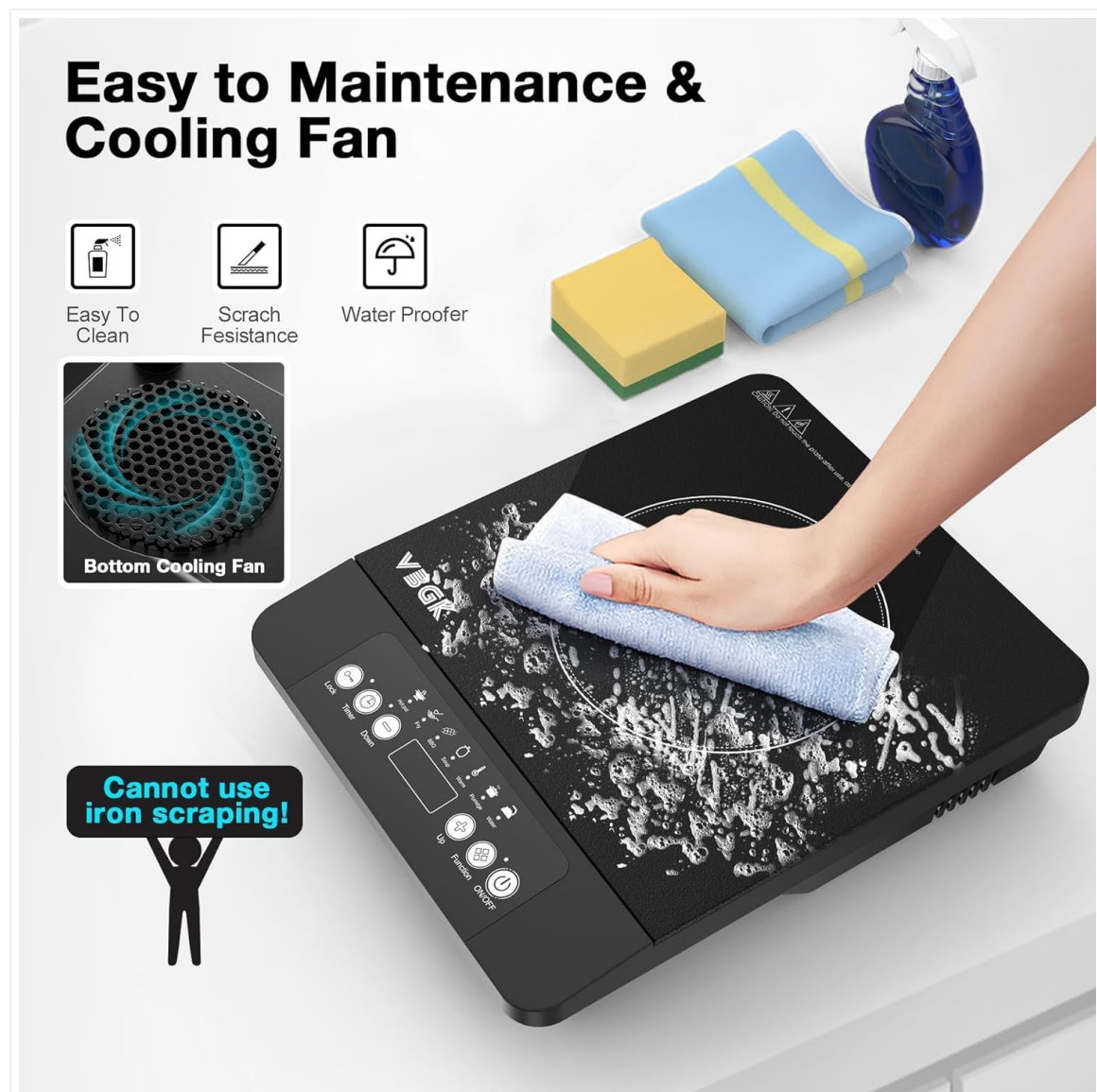


Image: A hand cleaning the VBGK Induction Cooktop with a cloth, illustrating its easy-to-clean surface and the location of the bottom cooling fan. Icons represent easy cleaning, scratch resistance, and water resistance.

9. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Cooktop turns on but does not heat.	Incompatible cookware; no cookware present; cookware not centered.	Use magnetic, flat-bottomed cookware; place cookware on the heating zone; ensure cookware is centered.
Display shows an error code (e.g., "E3").	Specific error condition (e.g., overheating, sensor malfunction, incompatible cookware).	Refer to the specific error code in the full manual (if available) or contact customer support. Try unplugging and replugging the unit. Ensure proper ventilation.
Cooktop makes a humming noise.	Normal operation of the cooling fan or induction coils.	This is normal. Ensure vents are not blocked.

10. SPECIFICATIONS

Feature	Detail
Model Number	K10013
Power Source	110/120V, 15 Amp
Power Output	1800W
Temperature Range	176°F - 518°F (80°C - 270°C)
Number of Heating Elements	1
Timer	Up to 240 minutes (4 hours)
Control Type	LCD Sensor Touch
Material	Ceramic Glass
Product Dimensions	13.39"D x 11.02"W x 2.44"H (34 x 28 x 6.2 cm)
Item Weight	4.62 pounds (2.1 kg)
Color	Black



Easy to Carry and Store

Suitable for cookware within 24cm



Image: The VB GK Induction Cooktop with its physical dimensions clearly marked, showing its compact and portable design.

11. WARRANTY AND CUSTOMER SUPPORT

For warranty information or technical support, please contact VB GK customer service. Details can typically be found on the product packaging or the official VB GK website.

Please have your model number (K10013) and purchase date available when contacting support.