



Model-9100MC

# INDUCTION COOKTOP USER MANUAL



[www.duxtop.com](http://www.duxtop.com) / [www.thesecura.com](http://www.thesecura.com)





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## Section 1 Important Cautions, Warnings and Safeguards

Read all instructions thoroughly before operating the duxtop™ induction cooktop unit to avoid injury to:

- yourself;
- others;
- property or;
- damaging the unit itself.

Keep this User Manual as a handy reference.

### Electrical Hazards

Observe the following cautions:

#### DO NOT

- submerge the cooktop unit or electrical cord in liquid, touch the unit with wet hands, or use in a wet outdoor environment;
- use if cooktop surface is cracked;
- operate if the electrical cord is frayed or if wires are exposed;
- let the electrical cord hang over the edge of a table or counter-top;
- move the unit by pulling on the power cord.

**Electric shock hazard.** Only qualified experts may perform repair and maintenance work on the cooktop unit. Never attempt to repair yourself.

### Personal Safety

For your own personal safety and the safety of others:

#### DO NOT

- touch the cooktop surface or cookware bottom for several minutes after using as both will be hot;
- move the cooktop unit while cooking or with hot cookware on cooktop surface.
- place any metal objects on the cooktop surface other than authorized metal cookware or an Induction Interface Disk;
- place the cooktop on any metal surface as the surface could become hot;
- heat unopened cans of food. The cans could explode;
- use in or around flammable or explosive environments;
- allow children in the immediate vicinity or around the cooktop while in use.

**CAUTION: This cooktop unit emits an electromagnetic field, therefore people with pacemakers should consult with their physician before using.**



## Product & Property Damage

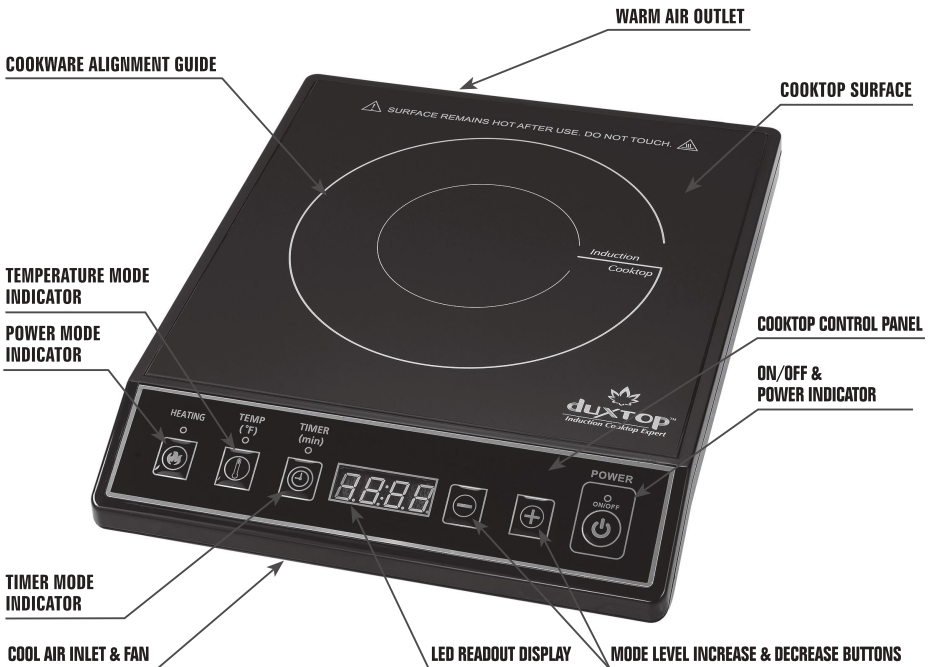
To prevent damage to the cooktop or surrounding area:

### DO NOT

- heat empty containers on the cooktop surface;
- place any metal object other than cookware on the cooktop surface;
- place objects weighing more than 25 pounds on the cooktop surface;
- block the cool air inlet and/or fan;
- operate cooktop on flammable surfaces;
- clean the duxtop™ induction cooktop in a dishwasher;
- use the cooktop unit for anything other than its intended purpose;
- place objects affected by a magnet, such as a credit card, radio, television, etc, near the unit while operating the unit;
- share a 120V, 15 amp electrical outlet with another electrical item;
- block the rear and/or sides of the unit – keep at least 4" from walls for proper ventilation.

**Warning:** Changes or modifications to this unit will void the user's warranty.

## Section 2 PARTS IDENTIFICATION



## Section 3 SELECTING THE PROPER COOKWARE

Your induction cooktop will not operate without the proper cookware. Read the following information in this section carefully to get the maximum efficiency from your cooking unit. The rule of thumb for selecting cookware is if a magnet sticks to the cookware bottom, the cookware will work on your duxtop™ induction cooktop.

### The bottom surface of the cookware must:

- be made of a ferrous magnetic material;
- have a flat bottom surface with a minimum bottom diameter of 4"; As the diameter of the cookware bottom becomes smaller (4-6"), the induction cooktop may not operate (displays "E0" error code) if the cookware bottom is made of material with low ferrous magnetic content, even a magnet sticks to the cookware bottom. This is a safety mechanism.
- touch the cooktop or rise no more than 1" above it.

### SUITABLE COOKWARE MATERIAL

- cast iron;
- iron;
- steel/stainless steel;
- enameled iron or stainless steel.

**DO NOT** use cookware made out of:

- glass;
- ceramic;
- copper;
- aluminum;
- non-magnetic stainless steel (18/10,18/8).

## Section 4 OPERATING INSTRUCTIONS

**CAUTION: ALWAYS USE A DEDICATED OUTLET.** This unit is designed to operate using a 110/120V electrical outlet having a 15 amp capacity. For optimum performance, use only one duxtop™ cooktop per electrical outlet.

### Setup

- Place the unit on a dry, stable, level and non-flammable, non-metallic surface.
- Allow at least 4 inches of space around the whole cooktop unit for proper ventilation.
- Plug the POWER CORD into a 120V/15 amp electrical socket. The POWER INDICATOR light will illuminate red.
- Before turning the unit on, make sure the ingredients are in the proper cookware and the cookware centered on the COOKWARE ALIGNMENT GUIDE on the Cooktop SURFACE.



- Turn the power on by pressing the ON/OFF button once. The COOL AIR FAN will run and the default temperature setting of 5.0 will appear in the LED READOUT DISPLAY.
- After cooking is completed, press the ON/OFF button to turn off the unit. The LED READOUT DISPLAY will turn off, however, the COOLING FAN will continue running to cool down the unit.
- If the unit doesn't operate as intended, see the Troubleshooting Guide in section 6.

### Operation Modes

This unit offers both Power (Heating) and Temperature (Temp) Modes for precise and efficient cooking along with an automatic 170-minute timer:

#### POWER MODE OPERATION

The Power and Temperature Mode functions work independently of each other. The power level selected directly relates to the amount of wattage, or the BTU/HR equivalent, the cooktop generates. To increase the cooking speed, select a higher power level.

The default power setting is 5.0. Press the INCREASE or DECREASE BUTTONS to adjust power setting from 1.0–10, total 15 power levels.

#### TEMPERATURE MODE OPERATION

When under Power Mode, press Temp mode key to switch to Temp Mode. The Temperature Mode should be used when a specific cooking temperature is required. Once the cookware has reached the selected temperature, the unit will maintain the selected cooking temperature.

The default temperature level setting is 320°F. Press the INCREASE or DECREASE BUTTONS to select a different temperature setting. Use the Temperature Mode when specific temperature must be maintained. This mode also has 15 settings:

Power Level	Watts	Cooking Level
1.0	200	Simmer-keep warm
1.5	300	Simmer-keep warm
2.0	400	Simmer-keep warm
2.5	500	Low
3.0	600	Low
3.5	700	Low
4.0	800	Medium-low
4.5	900	Medium-low
5.0	1000	Medium-low
5.5	1100	Medium-high
6.0	1200	Medium-high
7.0	1300	Medium-high
8.0	1500	High
9.0	1600	High
10	1800	High

Temp Level	Temp(°F)	Temp(°C)
1	140	60
2	160	71
3	180	82
4	200	93
5	220	104
6	240	116
7	260	127
8	280	138
9	300	149
10	320	160
11	340	171
12	370	188
13	400	204
14	430	221
15	460	238

## POWER MODE V.S. TEMPERATURE MODE

If a specific cooking temperature is not required we suggest using Power mode instead of Temperature mode. To quickly bring a pot of water to boil, use a higher power level setting. For frying or browning food, Temperature mode is preferred because the built-in micro process monitors regulates the cookware temperature to the preset temperature so your food does not burn. Frying or browning food under Power mode may overheat the cookware and in some cases extremely high temperatures may damage your cookware or cooktop. The Duxtop has a built-in safety mechanism to detect such situations and the unit can switch to Temp mode from Power mode automatically when overheating is detected. When this happens it is an indication that Temp mode may be more suitable for your current cooking task.

## 170-MINUTE AUTOMATIC TIMER

The automatic timer may be used with either the Temperature or Power mode. Press the TIMER MODE button until the TIMER light illuminates red and "0" will appear in the LED READOUT DISPLAY.

To set the desired cooking time use the INCREASE and DECREASE buttons. Time will change in 1-minute intervals each time one of the buttons is pressed. Press and hold allows for quick increase or decrease of time as necessary.

The time may be adjusted at any time during operation. When the time has expired, the timer will beep and the cooktop will turn off.

This unit will shut down automatically in 120 minutes if no button or key is pressed. This is a feature in compliance with safety regulations.

**NOTE:** The cooktop unit will shut off and beep, if either:

- the wrong type of cookware is put on the cooktop or;
- no cookware is placed on the unit.

## Section 5 CARE AND MAINTENANCE

The cooktop is easy to maintain, however, there are a few things to avoid doing.

### DO NOT:

- clean the COOKTOP SURFACE with metal scouring pads, abrasives, or solvents;
- immerse cord or cooktop unit in water or other liquids;
- keep the unit plugged in while cleaning it;
- keep the unit plugged in unless you are actually cooking with it;
- store or clean the unit while still hot;
- place objects heavier than 25 pounds on the Cooktop SURFACE;
- use the unit if COOKTOP SURFACE or power cord is damaged;
- keep the cooktop unit near other heat sources.

Use a moist cloth with a mild liquid detergent to wipe off grease and stains and then let dry. Protect the cooktop unit from dust by covering it when not in use.



## Section 6 TROUBLESHOOTING GUIDE & CUSTOMER SERVICE

If after reviewing the troubleshooting guide the problem is not resolved, do not attempt to repair yourself. Contact your dealer or contact our Customer Service Department at [www.theseкура.com](http://www.theseкура.com).

**PROBLEM** - After plugging in the power cord, the POWER INDICATOR LIGHT does not illuminate red and/or the exhaust fan is not running:

- The plug may be loose in the electrical outlet or;
- The circuit breaker may be inoperative or tripped.

**PROBLEM** - The POWER INDICATOR LIGHT is lit, but the fan is not running, nor is the cookware heating up:

- Using the wrong type of cookware (non-magnetic);
- The pan is not centered on the Cooktop ALIGNMENT GUIDE;
- The Cooktop SURFACE may be cracked.

**PROBLEM** - The induction cooktop suddenly stops heating during operation and shuts down:

- The cooktop unit shutdown due to the overheating sensor detecting an excessive high surface temperature. The cause may be heating empty cookware;
- A blocked COOL AIR INLET & FAN or WARM AIR OUTLET caused cooktop to overheat;
- The unit was unplugged while in use;
- The fuse or circuit breaker tripped during use.

**PROBLEM** - The induction cooktop switches from Power mode to Temperature mode automatically:

This is a safety feature. The unit switches to Temperature mode (140°F) when the cookware is overheated under Power mode. This usually happens when you are trying to fry or sauté food. These cooking methods involve high heat and need a regulating temperature within a certain range. If the temperature is too low, it may not cook your food properly. However if the temperature is too high, it may burn your food. Burnt food may contain carcinogenic chemicals and should be avoided. Fortunately, Duxtop cooktops are able to detect such overheating incidences and switch to the lowest setting on Temperature mode. You can then adjust the temperature to the appropriate setting that fits your cooking task.

For information about when to use Power mode or Temperature mode, please refer to “POWER MODE V.S. TEMPERATURE MODE” section in this manual.

**Error code guide:**

If an error code appears in the LED READOUT DISPLY, follow the instructions below according to the error code displayed to correct the problem:

ERROR CODE	PROBLEM	REMEDY
E0	Proper cookware is not detected.	To reset, place correct cookware back on the cook-top within 30 seconds, or unplug cord from electrical outlet, wait one minute and plug cord back in. Ensure proper cookware is placed on cook-top and turn unit back on.
E1	Excessive high temperature, cooling fan malfunction, or inadequate ventilation for the cook-top.	Unplug cord from the electrical outlet. Ensure proper ventilation by making sure the fan is at least 4" away from any obstruction. Wait 10 minutes for the cook-top and cookware to cool down, and then plug it back into the 120V electrical outlet. Turn the unit back on and listen for the fan running.
E2	Cooking surface temperature exceeds 460°F (238°C) limit, and the unit shuts down automatically.	This is a safety feature to prevent the cooking surface from overheating. It usually happens during POWER MODE. Your cookware bottom is above 460°F (238°C) . It could even damage your cookware at extremely high temperature. If E2 error code happens during frying or other process that involves high temperature, you should switch to TEMP MODE. If E2 happens during water boiling, please follow the directions below: Unplug cord from the electrical outlet, Wait 10 minutes for cooktop and cookware to cool down and reconnect cord to the electrical outlet. Turn unit back on and listen for the fan to run. Ensure unit is at least 4" away from any obstruction.
E3	Voltage input is too high or too low and shuts down after one minute.	Unplug cord from the electrical outlet. Verify the voltage is 120V ACwith a voltage tester. If not, switch to a different electrical outlet with the proper voltage before operating the unit.
140	Cooktop switches from Power mode to Temperature mode automatically when overheated.	This is not an error code, but it is included here for your convenience. This is a build-in safety feature. For more information, please refer Section 6 in this manual.
<b>Note:</b> If any of the above remedies fail to correct the problem, please contact Customer Service.		



## Section 7 COMMONLY ASKED QUESTIONS

### What are induction cooktop advantages?

The induction cooktop uses a standard 110/120 volts of electrical power and plugs into a standard household electrical outlet. Because dux-top™ cooktops produce 1,800 watts of power, they are almost 50% more powerful than gas stoves and heat up to temperature nearly twice as fast as electric cooking elements, yet they do not require the high amperage of 220-volt power not commonly found in household kitchens.

### Is induction cooking more efficient than gas?

With an 83% energy efficiency, induction cooking is more efficient than both electric or gas. While gas burning cooktops are only 30-35% efficient and cost approximately \$1.65 per hour to operate, an induction cooktop costs only \$0.12 per hour to operate.

### How safe is induction cooking?

Because there is no open flame or hot cooking element, the induction cooktop creates heat only in the cookware. The cooktop surface remains cool, except where the cookware bottom contacts the cooktop surface.

### What are the electrical power requirements?

Single burner induction units designed for the U.S. market are all capable of operating efficiently on a standard 110/120-volt outlet. It is strongly recommended to dedicate an outlet for each individual unit when being used, since each unit will draw about 15 amps, the amperage of most common household electrical outlets.

### What type of cookware can I use?

The general rule of thumb is if a magnet sticks to it, it will work with the duxtop™ cooktop. Cookware made from cast iron, iron, enameled steel or iron, or magnetic stainless steel work very well.

### How does electric and induction cooking differ?

Regular electric cooking elements use energy to heat the heating element and then through conduction, the heat is transferred to the cooking pan, where induction units place the electrical energy directly into the cookware. Resistance-type heating elements are very inefficient and are slow to respond. Induction cooking heating is very rapid and responsive to temperature control changes making them even faster and more efficient than gas cooking.

### Is it easy to use?

The rapid heating of the cookware makes all kinds of cooking fast and easy, especially when warming, sautéing, frying, and making pasta. Cleaning a duxtop™ induction cooktop unit is easy. With no open flame or heating element, food does not burn-on so you can just wipe the cooktop surface clean with a damp towel.

## Section 8 SPECIFICATIONS

Power Source .....	120V/60Hz 15 amp circuit
Output.....	200 – 1800 watts
Power Levels.....	15
Temperature Range.....	140°F– 460°F (60°C–238°C)
Weight .....	5 lbs., 12 oz.
Dimensions.....	11.4"X14"X2.5"
Cord Length .....	6 ft.

### FCC REQUIREMENTS

**NOTE:** This equipment has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference with communication equipment.

Induction cooktop unit generates, uses, and can radiate radio frequency energy. If not installed and used in accordance with the user manual, the cooktop may cause harmful interference to radio communications.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the cooktop on and off, the user is encouraged to try to correct the interference by trying one or more of the following measures:

- move or reorient the affected equipment's antenna;
- increase the distance between the cooktop and affected piece of equipment;
- connect to an outlet on a different circuit from the cooktop;
- consult your dealer or qualified radio/TV technician for advice.



## *Manufacturer's Limited Warranty*

The Manufacturer of duxtop™ Induction cooktop warrants to the original purchaser of this product from an authorized reseller or distributor that this product will be free from defects in material and workmanship under normal use and service for 1 year after date of purchase. Manufacturer of duxtop™ Induction cooktop will, at its option, repair or replace with new or refurbished product. The manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the damaged product, and all costs of shipping the damaged product for inspection and warranty service shall be borne solely by the purchaser.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller. The warranty is not transferable, only the original purchaser is covered by this warranty.
2. This warranty is void when the product is used in a commercial or institutional use.
3. This warranty is void if the product has been subject to misuse, abuse, negligence, unauthorized modification or repair, or accident. Normal wear and tear are not covered by this warranty.
4. Purchaser must present acceptable proof of original receipt for the product.
5. This warranty does not affect any other legal rights you may have by operation of law.

Manufactured by  
Secura Inc.  
Brookfield, Wisconsin. USA



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## Secura Bestsellers

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Secura Turbo Oven 777MH & 798DH



Secura Turbo Oven CO-05MH & 997MC



Secura Stainless Steel  
Food Steamer



Secura 4.2L Triple-Basket  
Deep Fryer



Secura Water Boiler and Warmer SWB-53 & SWB-43W



Secura Ice Cream Maker with Self-  
Refrigerating Compressor



Duxtop Whole-clad Tri-ply Premium  
cookware set



Secura Hot & Cool Mist Ultrasonic  
Facial Steamer

