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› Duxtop 1800W Portable Induction Cooktop Instruction Manual

duxtop BT-M20B

Duxtop 1800W Portable Induction Cooktop

Model: BT-M20B

INTRODUCTION

The Duxtop 1800W Portable Induction Cooktop is a versatile and efficient countertop burner designed for various cooking needs. Utilizing induction technology, it provides rapid heating and precise temperature control, making cooking faster and more energy-efficient than traditional methods. This manual provides essential information for safe and effective operation, maintenance, and troubleshooting of your new appliance.



Figure 1: Duxtop 1800W Portable Induction Cooktop

SETUP

Unpacking and Placement

Carefully remove the cooktop from its packaging. Place the unit on a dry, stable, and level surface. Ensure adequate ventilation around the cooktop. Avoid placing the unit directly on steel surfaces to prevent interference with induction operation.

Power Connection

The Duxtop induction cooktop operates on a standard 120V/60Hz, 15 amp electrical outlet, common in North American homes. Ensure the power cord is securely plugged into a grounded outlet.

Cookware Compatibility

Induction cooktops require cookware with a magnetic bottom. To test compatibility, simply place a magnet on the bottom of your pot or pan. If the magnet sticks securely, the cookware is compatible. A minimum diameter of 5 inches is recommended for optimal performance.

If a household magnet sticks securely to the bottom of the cookware, the cookware is induction compatible.



Compatible Cookware:

The magnet can stick to the bottom



Incompatible Cookware:

The magnet can not stick to the bottom



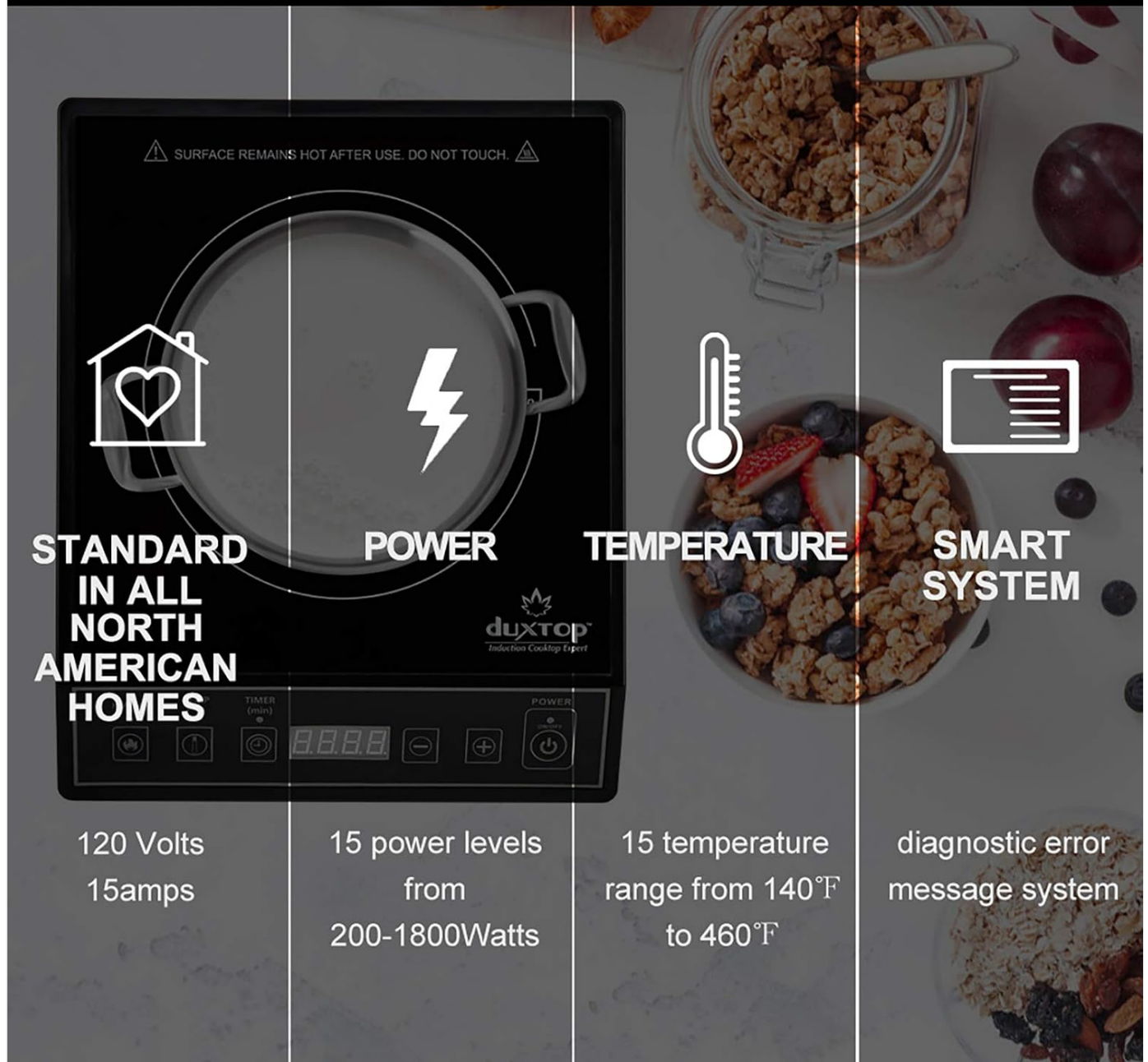
Figure 2: Cookware Compatibility Test

OPERATING INSTRUCTIONS

Control Panel Overview

The cooktop features an intuitive digital control panel with an LED display for easy operation and viewing.

EASY CONTROL PANEL



			
STANDARD IN ALL NORTH AMERICAN HOMES	POWER	TEMPERATURE	SMART SYSTEM
120 Volts 15amps	15 power levels from 200-1800Watts	15 temperature range from 140°F to 460°F	diagnostic error message system

Figure 3: Easy Control Panel

Power and Temperature Settings

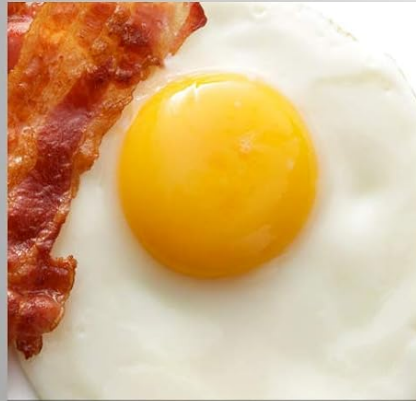
Choose from 15 preset power levels ranging from 200 to 1800 Watts, or 15 preset temperature settings from 140°F to 460°F. The cooktop boasts an 83% energy efficiency rating, ensuring quick heat-up and faster cooking times.

ADJUSTABLE 15 HIGH POWER TEMPERATURE LEVEL SETTINGS

Cook delicious food with your Duxtop induction cooktop now.



FRYING STEAK



FRYING EGGS



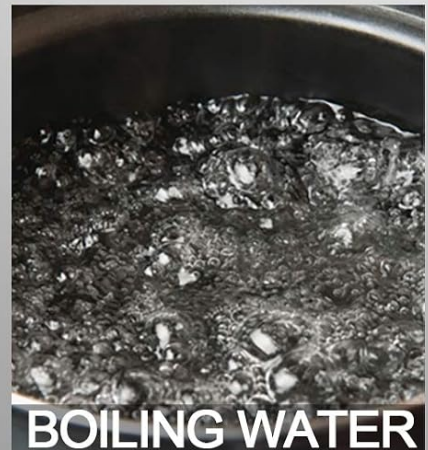
HEATING MILK



SAUTÉING



SPAGHETTI



BOILING WATER

Figure 4: Adjustable Power and Temperature Settings

Digital Timer

The built-in count-down digital timer can be set for up to 170 minutes in 1-minute increments. The cooktop will automatically shut off once the timer expires.

AUTOMATIC 170 MINUTES TIMER



Built-in count-down digital timer with 1 min increments up to 170 minutes. Shut off automatically

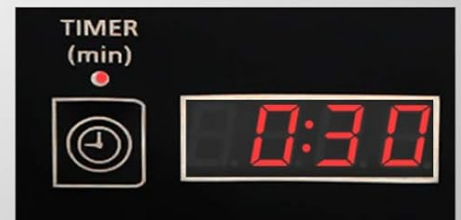


Figure 5: Automatic 170 Minutes Timer

Safety Features

The cooktop includes several safety features:

- **Auto-Pan Detection:** The unit will automatically shut off after 60 seconds if no compatible cookware is detected or if the cookware is removed.
- **Over-Heat Protection:** Prevents overheating with a diagnostic error message system.
- **Low and High Voltage Warning System:** Alerts users to unstable power supply conditions.

Understanding Induction Technology

Induction cooking generates heat directly within the cookware itself through electromagnetic fields, rather than heating the cooktop surface. This process is highly energy-efficient and safer, as there is no open flame or hot heating element. Spills will not burn or stick to the cooktop surface, making cleanup easier.

Video: How to Choose Cookware to Use on Your Induction Cooktop. This video provides guidance on selecting appropriate cookware for

your induction cooktop to ensure optimal performance and safety.

Video: What you should know about the Duxtop Induction Cooktop. This video offers practical insights and tips for using your Duxtop induction cooktop effectively.

MAINTENANCE AND CARE

To ensure the longevity and optimal performance of your Duxtop induction cooktop, follow these simple cleaning guidelines:

- **Cleaning the Cooktop Surface:** With no open flame or hot cooking element, spills will not burn or stick to the cooktop surface. Simply wipe the oversized glass cooktop with a damp towel after each use.
- **Cooling Before Handling:** The cooktop surface may be hot after use due to contact with hot cookware. Always allow the unit to cool completely before handling or cleaning.
- **General Cleaning:** For stubborn stains, use a mild non-abrasive cleaner specifically designed for glass cooktops. Avoid harsh chemicals or abrasive scrubbing pads that could scratch the surface.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
"Pot" Error Code Displayed	No cookware detected or incompatible cookware.	Ensure compatible cookware with a magnetic bottom is placed on the cooktop. The minimum diameter should be 5 inches.
Cooktop Shuts Off Unexpectedly	Overheating or unstable voltage.	Allow the unit to cool down. Check the power supply for low or high voltage warnings. Ensure proper ventilation.
Unit Does Not Turn On	No power or loose connection.	Verify the power cord is securely plugged into a working outlet. Check the circuit breaker.

For issues not listed here or if problems persist, please contact Duxtop customer service for assistance.

SPECIFICATIONS

Feature	Detail
Model Number	BT-M20B
Color	Black
Material	Glass, Acrylonitrile Butadiene Styrene
Power Source	Induction
Wattage	1800 watts
Voltage	120 Volts
Heating Elements	1
Controls Type	Push Button
Product Dimensions	12.7"D x 16.3"W x 3.8"H

Feature	Detail
Item Weight	6.2 Pounds
UPC	820103739092

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the official user manual provided with your product or visit the Duxtop website. If you have any questions, require technical support, or need assistance with your Duxtop induction cooktop, please contact customer service.

Official User Manual (PDF): [Download Here](#)