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Pigeon Rapido Touch DX

Pigeon by Stovekraft Rapido Touch DX 2100-Watt Induction Cooktop User Manual

Model: Rapido Touch DX

1. INTRODUCTION

Thank you for choosing the Pigeon by Stovekraft Rapido Touch DX 2100-Watt Induction Cooktop. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and retain it for future reference.



Image 1: Pigeon Rapido Touch DX Induction Cooktop, showcasing its sleek black design and control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

To prevent injury or damage, always observe basic safety precautions when using electrical appliances. This induction cooktop is designed with safety features, including an automatic shut-off program and an anti-magnetic wall to minimize radiation hazards.

- **Hot Surface:** The cooking surface will be hot after use. Avoid touching it immediately.
- **Ventilation:** Ensure adequate ventilation around the cooktop. Do not block air vents.
- **Cookware Weight:** Do not place vessels weighing over 15-18 kg on the cooktop. Avoid using vessels with pointed bases as they may damage the surface.
- **Electrical Safety:** Do not immerse the appliance in water or other liquids. Ensure the power cord is not damaged or pinched.
- **Children and Pets:** Keep the appliance out of reach of children and pets.



Image 2: The cooktop highlighting its flameless cooking and anti-magnetic wall for safety.

3. PRODUCT OVERVIEW

The Pigeon Rapido Touch DX Induction Cooktop features a feather-touch control panel and a wide cooking surface for ease of use. It is designed for efficient and convenient cooking.

Control Panel Features:

- **ON/OFF Button:** To power the unit on or off.
- **Function Button:** To select various cooking modes.
- **Preset Menu Buttons:** Dedicated buttons for 8 Indian preset cooking functions.
- **Power +/- Buttons:** To adjust the heating power level.
- **Timer Button:** To set cooking duration.
- **Digital Display:** Shows power level, temperature, or timer settings.



Image 3: Close-up of the cooktop's feather touch control panel, indicating ease of operation.

4. SETUP

Before using your induction cooktop for the first time, follow these simple steps:

1. **Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging materials for future

transport if needed.

2. **Placement:** Place the cooktop on a flat, stable, and heat-resistant surface. Ensure there is sufficient space around the unit for proper ventilation.
3. **Power Connection:** Plug the power cord into a suitable electrical outlet. Ensure the voltage matches the appliance's requirements.

5. OPERATING INSTRUCTIONS

The Rapido Touch DX offers intuitive controls for various cooking needs.

5.1 Power On/Off

- To turn on, press the **ON/OFF** button. The display will illuminate.
- To turn off, press the **ON/OFF** button again.

5.2 Using Preset Menus

The cooktop features 8 Indian preset menus for common cooking tasks. Place suitable cookware on the cooking zone, then select the desired preset function. The cooktop will automatically adjust power and temperature.



Image 4: The cooktop displaying its 2100-Watt power, 8 preset menus, and 8-level power control.

5.3 Adjusting Power Levels

For manual control, use the **Power +/-** buttons to select from 8 different power levels, up to a maximum of 2100 Watts.

5.4 Using the Smart Timer

The smart timer allows for hands-free cooking. Press the **Timer** button and use the **+/ -** buttons to set the desired cooking duration. The cooktop will automatically shut off once the timer expires.



Image 5: The cooktop highlighting its automatic shut-off program and smart timer for convenient cooking.

6. COOKWARE COMPATIBILITY

The Pigeon Rapido Touch DX Induction Cooktop is compatible with a wide range of induction-friendly cookware materials.

- **Compatible Materials:** Ceramic, Iron, Enamel, Aluminium, and Stainless Steel.
- **Base Requirements:** Use cookware with a flat, induction-compatible bottom. The base diameter should be approximately 240mm or larger for optimal performance.
- **Recommended Material:** For best results, use Stainless Steel Grade 410 or higher.

Shock & Rust Proof



**Compatible with Ceramic,
Iron, Enamel, Aluminium & Steel etc**

Image 6: The cooktop demonstrating compatibility with various cookware materials and its shock & rust-proof design.

7. MAINTENANCE AND CLEANING

Proper care ensures the longevity and performance of your induction cooktop.

- **Cool Down:** Always allow the cooktop to cool completely before cleaning.
- **Cleaning Surface:** Do not wipe the hot glass surface with a damp cloth, as this may cause damage. Use a soft, damp cloth with mild detergent for cleaning.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as they can scratch or damage the surface.
- **Spills:** Wipe up spills immediately to prevent them from drying and becoming harder to remove.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply.	Check if the power cord is securely plugged in and the outlet is functioning.
Display shows "E0" error.	Wrong or missing cookware.	Ensure an induction-friendly vessel is placed correctly on the cooking zone. Verify cookware material and base size.
Cooktop stops heating during operation.	Overheating protection activated or timer expired.	Allow the unit to cool down. Check if the timer has completed its cycle.

5 Must-Know Tips for Using Your Induction Cooktop



Enjoy safer, smarter,
and longer-lasting performance with Pigeon.



Use cookware with base
≥ 240mm and induction
-compatible bottom



For best results,
use Stainless Steel
Grade 410 or higher



E0 = Wrong/Missing
cookware Switch to
induction-friendly vessels



Wait before cleaning. Don't wipe
hot glass with a damp cloth



No vessels over 15–18 kg or
with pointed bases

**With Pigeon, cooking isn't just easy
- it's worry-free**

Support:

CUSTOMER CARE EXECUTIVE NUMBER: +91-63649 14202

EMAIL: CUSTOMERCARE@STOVEKRAFT.COM

WEBSITE: WWW.STOVEKRAFT.COM

Image 7: Visual guide to essential tips for using the induction cooktop, including error codes and cookware requirements.

9. SPECIFICATIONS

Feature	Specification
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Feature	Specification
Model Number	Rapido Touch DX
Power Consumption	2100 Watts
Color	Black
Heating Elements	8
Power Source	Electric
Fuel Type	Electric
Item Weight	2 kg 220 g
Item Dimensions (LxWxH)	33 x 42 x 10 Centimeters
Included Components	Induction cooktop

10. WARRANTY AND CUSTOMER SUPPORT

Your Pigeon by Stovekraft Rapido Touch DX Induction Cooktop comes with a **1 Year Warranty** from the date of purchase.

Customer Support:

For any queries, assistance, or warranty claims, please contact our customer service team:

- **Customer Care Executive Number:** 180042566666
- **Alternate Contact / WhatsApp:** +91 63649 14202
- **Email:** customercare@stovekraft.com
- **Manufacturer:** Stovekraft Limited, 81/1 Harohalli Industrial Area Kanakapura Taluk Bangalore Kanakapura, Bengaluru, Karnataka 562112.

Pigeon®

**Cook with Radiant
& Save Your Time**



Image 8: The cooktop highlighting its 1-year warranty and 'Make in India' origin.

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Related Documents - Rapido Touch DX

User Manual of Product 1:
Pigeon By Stovekraft 14429 Acer Plus 1800 Watt Induction
Cooktop with Pressure Cooker and Cookware, Induction Three Burner
with 10 Power Modes and Auto Shut Off Feature (Black)

User Manual of Product 2:
Pigeon By Stovekraft Favourite Aluminium Pressure Cooker
Mini Combo with Outer Lid & 3.0 Litre Capacity for Healthy
Cooking (Silver)

[Pigeon Induction Cooktop and Pressure Cooker User Manuals and Warranty Information](#)

Comprehensive user manuals and warranty details for the Pigeon By Stovekraft 14429 Acer Plus 1800 Watt Induction Cooktop and the Pigeon By Stovekraft Favourite Aluminium Pressure Cooker Mini Combo. Includes safety instructions, troubleshooting, cleaning, and warranty terms.

	<p>Pigeon Acer Plus Induction Cooktop User Manual and Warranty Information</p> <p>Comprehensive user manual and warranty details for the Pigeon Acer Plus Induction Cooktop. Learn about safety instructions, operation, cleaning, troubleshooting, and warranty terms.</p>
	<p>Pigeon Cruise Induction Cooktop User Manual and Warranty Information</p> <p>Comprehensive guide for the Pigeon Cruise Induction Cooktop, covering product introduction, working principle, specifications, operation, safety instructions, cleaning, troubleshooting, and warranty terms.</p>
	<p>Pigeon Titanium Induction Base Pressure Cooker: User Manual & Warranty Information</p> <p>Comprehensive guide for the Pigeon Titanium Induction Base Pressure Cooker, covering warranty terms, safety instructions, usage tips (do's and don'ts), parts identification, product features, and warranty card details.</p>
	<p>SofTouch Baby Bottle Nipple Guide - Pigeon Corporation</p> <p>A guide to Pigeon's SofTouch baby bottle nipples, detailing their design, usage, and care instructions. Learn about the three steps of natural sucking motion and nipple quality.</p>
	<p>Pigeon Kessel Multi-Cooker Kettle Instruction Manual and Warranty Card</p> <p>This document provides instructions for operating and maintaining the Pigeon Kessel Multi-Cooker Kettle, along with its warranty terms and conditions. It covers safety precautions, usage guidelines, cleaning instructions, and technical specifications.</p>