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duxtop BT-200DZ

Duxtop Portable Induction Cooktop BT-200DZ User Manual

Model: BT-200DZ | Brand: Duxtop

INTRODUCTION

The Duxtop Portable Induction Cooktop BT-200DZ is a versatile and efficient countertop burner designed for various cooking needs. Utilizing induction technology, it offers precise temperature control and rapid heating. This manual provides essential information for the safe and effective operation, maintenance, and troubleshooting of your induction cooktop.



Figure 1: Duxtop Portable Induction Cooktop BT-200DZ. This image shows the cooktop from an angled top-down view, highlighting its sleek black glass surface, digital LCD sensor-touch control panel, and compact design.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed when using electrical appliances. Read all instructions carefully before use.

- Ensure the cooktop is placed on a stable, level, and heat-resistant surface.
- Do not immerse the cooktop in water or any other liquid.
- Always use induction-compatible cookware with a magnetic bottom and a minimum diameter of 5 inches. The cooktop will not operate without suitable cookware.
- The cooktop surface remains hot after use. **DO NOT TOUCH** immediately after cooking. Allow it to cool down completely.
- Keep children away from the cooktop during operation and while it is cooling. Utilize the child safety lock system by pressing and holding the safety lock key for 3 seconds to activate.
- Do not block the ventilation openings. Ensure adequate space around the unit for proper airflow.
- Unplug the cooktop from the outlet when not in use and before cleaning.
- Although induction is a noiseless process, high-pitched sounds may occur from cookware due to multiple layers of metals. This is normal.
- The unit operates on 120 Volts, 15 amp electricity, standard in most homes.

PRODUCT COMPONENTS AND FEATURES

Familiarize yourself with the main components and features of your Duxtop Induction Cooktop.

INDUCTION COOKTOP REQUIRES INDUCTION COMPATIBLE MAGNETIC COOKWARE

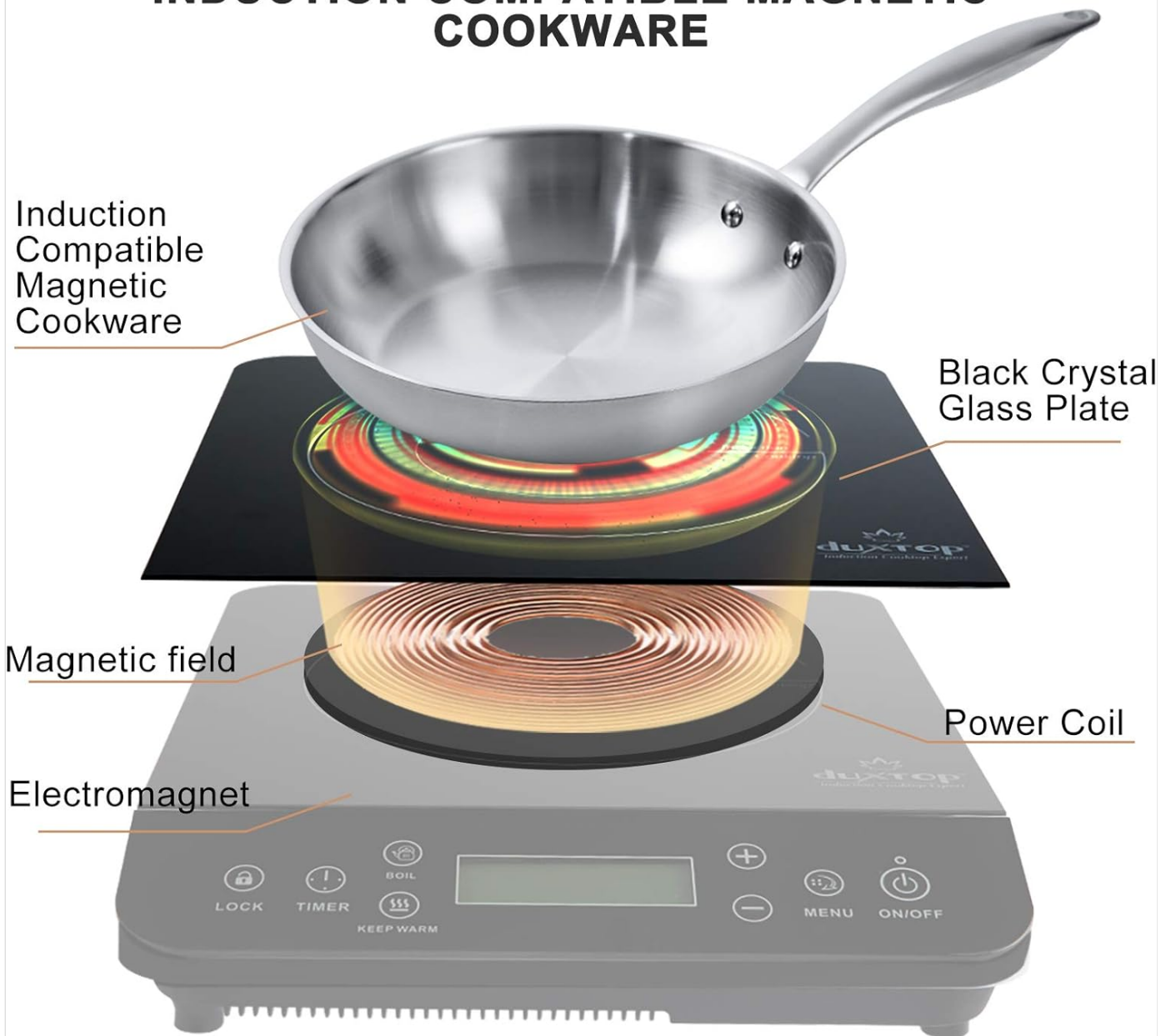


Figure 2: Induction Cookware Compatibility. This diagram illustrates how the induction cooktop heats magnetic cookware through a magnetic field generated by a power coil and electromagnet, emphasizing the requirement for induction-compatible magnetic cookware.

Induction Compatible Cookware: The cooktop requires cookware with a magnetic bottom. If no cookware or incorrect cookware is detected, the unit will shut off automatically after 60 seconds.



LCD DISPLAY SCREEN SENSOR TOUCH CONTROL PANEL

1. "One touch" boil feature: If you press the "BOIL" button the unit will switch to POWER MODE level 10 and the timer will automatically set to 10 minutes.
2. "keep warm "button-sets the cooktop to 140°F and holds at that temperature for 30 minutes.

Figure 3: LCD Display Screen and Sensor Touch Control Panel. This image highlights the digital LCD display and the various sensor touch buttons, including the 'BOIL' and 'KEEP WARM' functions, and the power/temperature adjustments.

Digital LCD Sensor-Touch Control Panel: Features include a child safety lock, fast boil button, and keep warm button for convenient operation.

EASY CONTROL PANEL AND SAFETY

CHILD SAFETY LOCK SYSTEM	DIGITAL TIMER	TEMPERATURE	POWER	WARNING SYSTEM	SMART SYSTEM
Press and hold the Safety Lock Key for 3 sec to activate	1 Min increments up to 10 hours	20 temperature ranges from 100°F to 460°F	20 Power levels from 100-1800 Watts	Low and high voltage warning system	Diagnostic error message system

Figure 4: Easy Control Panel and Safety Features. This graphic details the various safety and control functions: Child Safety Lock System, Digital Timer, Temperature Control, Power Levels, Warning System, and Smart System with diagnostic error messages.

Safety and Smart Systems: Includes a child safety lock, low and high voltage warning system, and a diagnostic error message system for enhanced safety and user convenience.

SETUP

- Unpacking:** Carefully remove the cooktop from its packaging. Retain packaging for future storage or transport.
- Placement:** Place the cooktop on a dry, stable, non-metallic, and heat-resistant surface. Ensure there is at least 4-6 inches of space around the unit for proper ventilation. Do not place on or near a hot gas or electric burner, or in a heated oven.
- Power Connection:** Plug the 5 ft cord into a standard 120 Volts, 15 amp electrical outlet.
- Cookware Check:** Before operating, ensure you have induction-compatible cookware. This typically includes cast iron, enameled iron, stainless steel with a magnetic bottom, or flat-bottomed pots/pans with a diameter of at least 5 inches.

OPERATING INSTRUCTIONS

Basic Operation

1. Place induction-compatible cookware with contents on the center of the cooktop.
2. Press the **ON/OFF** button to turn on the unit. The fan will start, and the LCD display will illuminate.
3. The cooktop will automatically detect if suitable cookware is present. If not, an error code may display, and the unit will shut off after 60 seconds.
4. Select your desired cooking mode: Power Mode or Temperature Mode.

Power Mode vs. Temperature Mode

POWER MODE

BOILING WATER

COOKING SAUCE

HEATING MILK

TEMPERATURE MODE

DEEP-FRYING

FRYING

SAUTEING

POWER/ HEATING Mode:

POWER: 10 | TIMER: 0:10

The higher the power level the faster your food will cook, so the highest power level would bring water to a boil quickly or keep it boiling.

TEMP Mode:

TEMP: 460°F | TIMER: 0:30

TEMP Mode Is Ideal for frying, sautéing and other cooking methods that require temperature control to avoid overheating and burning. The temperature given by the cooktop is measured under the glass top; it is a rough estimate of the temperature of the food being cooked.

Figure 5: Power Mode and Temperature Mode Comparison. This visual guide demonstrates the application of Power Mode for tasks like boiling water and cooking sauce, and Temperature Mode for deep frying, frying, and sautéing, illustrating how each mode controls heat output.

- **Power Mode:** Ideal for rapid heating, boiling, or high-heat cooking. It offers 20 power levels from 100-1800 Watts. The higher the power level, the faster your food will cook.
- **Temperature Mode:** Ideal for frying, sautéing, and other cooking methods requiring precise temperature control. It offers 20 temperature ranges from 100°F to 460°F. The temperature displayed is an estimate of the food being cooked.

Special Functions

- **Fast Boil Button:** Press the **BOIL** button to instantly switch to Power Mode level 10, with the timer automatically set to 10 minutes.
- **Keep Warm Button:** Press the **KEEP WARM** button to set the cooktop to 140°F and maintain that temperature for 30 minutes.
- **Digital Timer:** Use the **TIMER** button to set a countdown timer in 1-minute increments, up to 10 hours. The cooktop will turn off automatically when the timer expires.
- **Child Safety Lock:** Press and hold the **LOCK** button for 3 seconds to activate the child safety lock, preventing accidental operation. Repeat to unlock.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Duxtop Induction Cooktop.

EASY MAINTENANCE

Premium glass surface for easy to clean



! SURFACE REMAINS HOT AFTER USE. DO NOT TOUCH. !

duxtop
Induction Cooktop Expert

LOCK TIMER BOIL KEEP WARM MENU ON/OFF

Figure 6: Easy Maintenance - Cleaning the Cooktop. This image shows a hand wiping the black crystal glass surface of the cooktop with a pink cloth, illustrating the ease of cleaning the premium glass surface.

1. **Cool Down:** Always allow the induction cooktop to cool down completely before attempting to clean it.
2. **Surface Cleaning:** Wipe the black crystal glass surface with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner designed for glass cooktops can be used. Ensure the surface is dry before next use.
3. **Base Cleaning:** Clean the base of the unit with a soft, damp cloth. Do not use abrasive cleaners or scourers.
4. **Ventilation Openings:** Keep the ventilation openings clear of dust and debris to ensure proper airflow and prevent overheating.
5. **Storage:** When not in use for extended periods, store the cooktop in a dry place, away from direct sunlight and moisture.

TROUBLESHOOTING

If you encounter issues with your Duxtop Induction Cooktop, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure plug is securely in outlet; check household circuit breaker; try a different outlet.
Cooktop turns off automatically or displays an error code (e.g., E0, E1, E2).	No cookware detected; incorrect cookware; cookware too small; overheating.	Place induction-compatible cookware; ensure cookware is at least 5 inches in diameter; allow unit to cool if overheated. Refer to the full user manual for specific error codes.
Cookware makes a high-pitched noise.	Normal operation with certain types of cookware.	This is common with multi-layered metal cookware and does not indicate a defect.
Fan continues to run after turning off.	Cooling down internal components.	This is normal and helps prolong the life of the unit. The fan will stop once sufficiently cooled.

SPECIFICATIONS

Feature	Detail
Model Number	BT-200DZ
Power Source	Induction
Voltage	120 Volts
Wattage	1800 Watts
Power Levels	20 (100-1800 Watts)
Temperature Ranges	20 (100°F to 460°F)
Product Dimensions (D x W x H)	11.4"D x 14"W x 2.5"H
Item Weight	6.2 Pounds

Feature	Detail
Material	Glass+PP
Controls Type	Touch
Included Components	Induction Cooktop, User Manual



Figure 7: Duxtop Induction Cooktop Dimensions. This image provides a visual representation of the cooktop's dimensions, showing its length (29cm), width (35.5cm), and height (6.3cm).

WARRANTY AND SUPPORT

Duxtop products are manufactured with quality and performance in mind. For warranty information or technical support, please refer to the official user manual provided with your product or visit the Duxtop official website.

A digital version of the user manual can be found [here](#).

For additional support or inquiries, you may contact the manufacturer, Duxtop.

