

duxtop E210C2

Duxtop Portable Induction Cooktop User Manual

Model: E210C2 | Brand: duxtop

1. INTRODUCTION AND OVERVIEW

The Duxtop Portable Induction Cooktop offers efficient and convenient cooking with its advanced features. Designed for ease of use and portability, it is an ideal addition to any kitchen.



Figure 1: Duxtop Portable Induction Cooktop (Model E210C2)

Key Features:

- **Convenient & Portable:** Offers both temperature and power modes for versatile cooking. Lightweight design for easy handling and storage.
- **Multiple Power & Temperature Levels:** Choose from 15 preset power levels (200W to 1800W) and 15 preset temperature settings (140°F to 460°F).
- **Energy Efficient:** Boasts an 83% energy efficiency rating, providing quicker heat-up and faster cooking times

compared to traditional stoves.

- **Safety Features:** Includes a safety lock button to prevent accidental changes to settings and a timer function.
- **Easy to Clean:** The glass cooktop surface is easy to wipe clean as food does not burn onto it due to the absence of open flame or heating elements.
- **Auto-Pan Detection:** Automatically shuts off after 60 seconds if no cookware or incorrect cookware is detected, enhancing safety.

2. SETUP

2.1 Power Connection

Ensure the cooktop is placed on a stable, flat surface. Plug the power cord into a standard 120V electrical outlet. The unit will beep upon connection, indicating it is ready for operation.

Your browser does not support the video tag.

Video 1: Overview of the Duxtop Portable Induction Cooktop, demonstrating its compact size and basic operation.

2.2 Compatible Cookware

Induction cooktops require cookware with a magnetic bottom. For optimal performance, use cookware with a minimum diameter of 5 inches. To test if your cookware is compatible, place a household magnet on the bottom of the pot or pan. If the magnet sticks securely, the cookware is induction compatible.

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: Compatible cookware with a magnetic base, indicated by a magnet sticking to it.



Figure 3: Incompatible cookware where a magnet does not stick to the base.

3. OPERATING INSTRUCTIONS

3.1 Control Panel

The cooktop features a sensor touch control panel for easy operation. The main controls include:

- **ON/OFF Button:** Powers the unit on or off.
- **FUNCTION Button:** Toggles between Power Mode and Temperature Mode.
- **+/- Buttons:** Adjusts power levels or temperature settings.
- **TIMER Button:** Sets the cooking timer.
- **LOCK Button:** Locks the current settings to prevent accidental changes.



SENSOR TOUCH SCREEN



Figure 4: Detailed view of the sensor touch control panel.

3.2 Power Mode vs. Temperature Mode

The Duxtop cooktop offers two primary cooking modes:

- **Power Mode:** Ideal for rapid heating, boiling water, or stir-frying. It offers 15 preset power levels from 200W to 1800W. Higher power levels result in faster cooking.
- **Temperature Mode:** Suitable for precise cooking tasks like simmering, deep-frying, or keeping food warm. It provides 15 preset temperature settings from 140°F to 460°F, allowing for consistent heat control.

POWER MODE

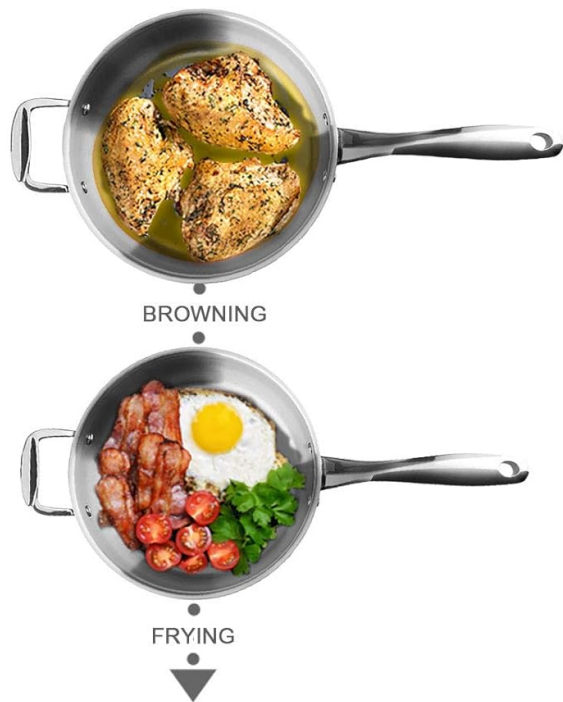


POWER Mode:

10

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

TEMPERATURE MODE



TEMP Mode:

240

TEMP mode is ideal for frying, sauteing and other cooking methods that require temperature control to avoid overheating and burning.

Figure 5: Illustration of Power Mode for boiling and sauce, and Temperature Mode for browning and frying.

4. MAINTENANCE AND CLEANING

Maintaining your Duxtop Induction Cooktop is simple due to its smooth glass surface. Always ensure the unit is turned off and completely cooled before cleaning.

- **Daily Cleaning:** Wipe the glass cooktop with a damp cloth and mild dish soap. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
- **Avoid Abrasives:** Do not use abrasive cleaning pads, scouring powders, or harsh chemicals, as these can scratch or damage the surface.
- **Ventilation:** Keep the ventilation openings clear of dust and debris to ensure proper airflow and prevent overheating.

HEATS UP QUICKLY

With an 83% energy efficiency, induction cooktops are more efficient than both electric and gas



NO OPEN FLAMES 
NO TOXIC GAS 

Figure 6: The smooth glass panel allows for easy cleanup with a damp towel.

5. TROUBLESHOOTING

If you encounter issues with your Duxtop Induction Cooktop, refer to the following common troubleshooting tips:

- **Unit Not Turning On:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the circuit breaker has tripped.
- **Cooktop Not Heating:**
 - Verify that the cookware is induction compatible (magnetic base).
 - Ensure the cookware has a minimum diameter of 5 inches.
 - The auto-pan detection feature will shut off the unit if incompatible or no cookware is detected for 60 seconds. Place compatible cookware on the surface to resume heating.
- **Error Codes:**
 - Consult the full user manual (PDF link provided in product details) for specific error code meanings and resolutions.
- **Unusual Noises:**

- A slight humming sound is normal during operation, especially at higher power settings, due to the induction technology.
- The cooling fan will run during and after cooking to dissipate heat. This is normal operation.

6. SPECIFICATIONS

Feature	Detail
Brand	duxtop
Model Number	E210C2
Color	Black
Material	Glass
Product Dimensions	14.2"D x 11"W x 2.8"H
Wattage	1800 watts
Voltage	120 Volts
Item Weight	5.9 Pounds
Manufacturer	Secura
UPC	769134700803



Figure 7: Product dimensions for the Duxtop Portable Induction Cooktop.

7. WARRANTY AND SUPPORT

Duxtop products are manufactured by Secura. For warranty information and customer support, please refer to the official documentation included with your product or visit the manufacturer's website. General support for Duxtop products can often be found through the retailer where the product was purchased.

For a comprehensive user manual, you may also refer to the [User Manual \(PDF\)](#) available online.