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› Duxtop Bundle 9100MC 1800W Portable Induction Cooktop, Induction Burner with 17PC Professional Stainless Steel Induction Cookware Set, Impact-bonded Technology

duxtop 9100MC

Duxtop 9100MC Portable Induction Cooktop & 17PC Cookware Set User Manual

Model: 9100MC | Brand: Duxtop

INTRODUCTION

Congratulations on your purchase of the Duxtop Bundle, featuring the 9100MC 1800W Portable Induction Cooktop and a 17-piece Professional Stainless Steel Induction Cookware Set. This comprehensive bundle is designed to provide efficient and versatile cooking solutions for your home kitchen, dorm room, RV, or any setting requiring portable cooking. This manual provides essential information for the safe and effective operation and maintenance of your new appliances and cookware.



Figure 1: Duxtop 9100MC Induction Cooktop and 17-piece Stainless Steel Cookware Set.

This image displays the complete Duxtop bundle, including the portable induction cooktop and the various pieces of stainless steel cookware such as saucepans, casseroles, stock pots, fry pans, and kitchen tools.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Duxtop Induction Cooktop and Cookware Set. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always use the cooktop on a dry, level, and stable surface.
- Do not immerse the cooktop in water or any other liquid.
- Ensure the power outlet is 120V/60Hz and 15 amps, standard in North American homes.
- Keep children and pets away from the cooktop during operation.
- Do not touch the cooktop surface immediately after use, as residual heat may be present.
- Use only induction-compatible cookware. The provided Duxtop cookware is fully compatible.
- Do not place metallic objects (e.g., knives, forks, spoons, lids) on the cooktop surface, as they may become hot.

- Do not block the air vents on the cooktop.
- If the cooktop surface is cracked, disconnect from power immediately and contact customer service.
- The cookware handles are designed to stay cool, but caution is advised, especially during prolonged cooking.

PACKAGE CONTENTS

Your Duxtop Bundle includes the following items:

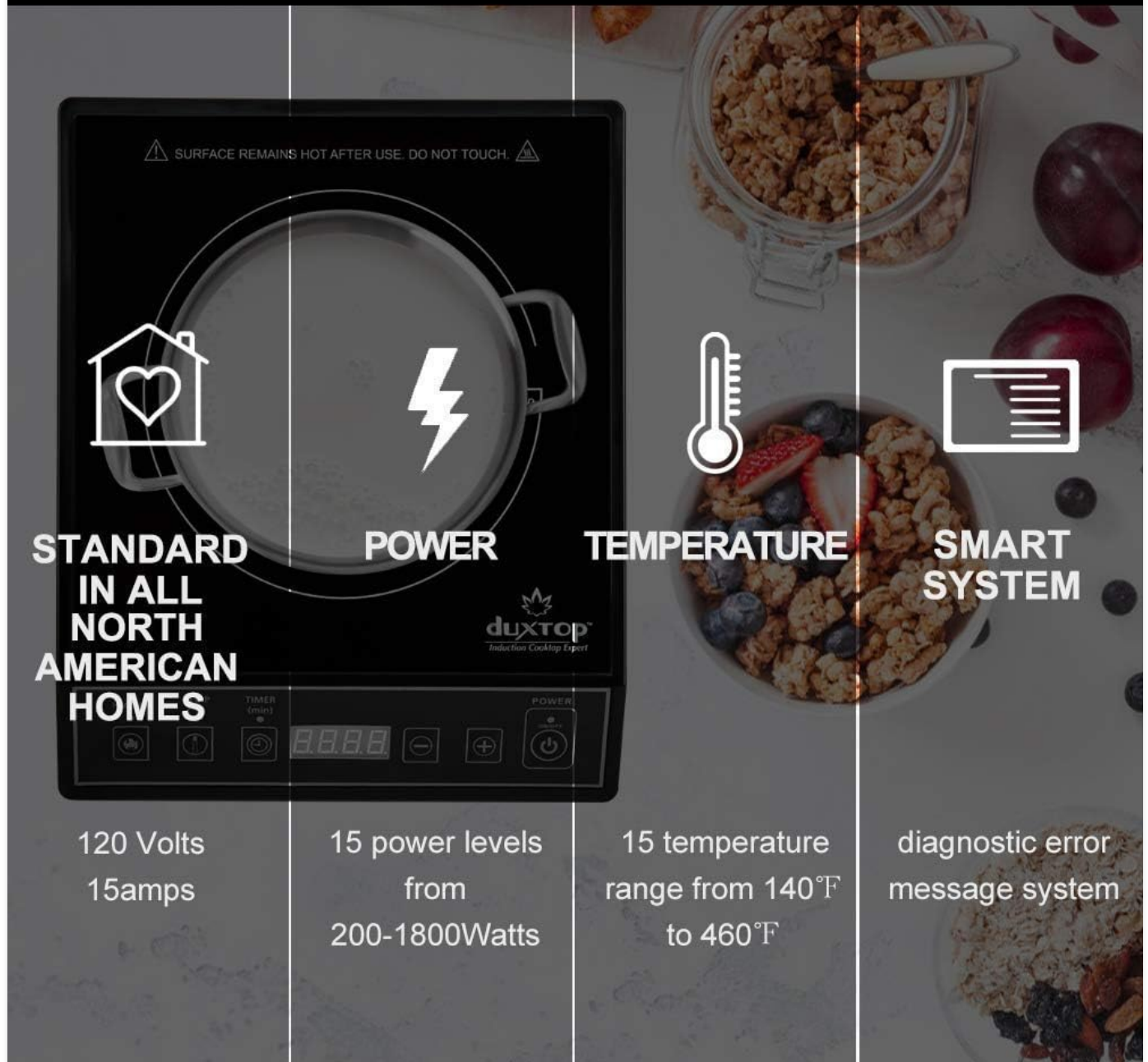
- 1 x Duxtop 9100MC Portable Induction Cooktop (1800W)
- 1 x 1.6-quart Saucepan with Lid
- 1 x 2.5-quart Saucepan with Lid
- 1 x 4.2-quart Casserole with Lid
- 1 x 8.6-quart Stock Pot with Lid
- 1 x 5.5-quart Saute Pan with Helper Handle and Lid
- 1 x 8-inch Fry Pan
- 1 x 9.5-inch Fry Pan
- 1 x 9.5-inch Boiler Basket
- 1 x 9.5-inch Steam Basket
- 3 x Kitchen Tools (Spatula, Spoon, Fork)

PRODUCT OVERVIEW

Duxtop 9100MC Portable Induction Cooktop

The Duxtop 9100MC is a powerful and efficient 1800-watt portable induction cooktop designed for quick heating and precise temperature control. It features a digital control panel and LED display for ease of use.

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 2: Duxtop Induction Cooktop Control Panel.

This image illustrates the key features of the cooktop's control panel, including indicators for standard voltage, power levels (200-1800W), temperature range (140°F-460°F), and the smart system with diagnostic error messages.

Duxtop 17PC Professional Stainless Steel Induction Cookware Set

This professional-grade cookware set is crafted from food-grade 18/10 stainless steel, ensuring durability and maintaining food flavor. The impact-bonded aluminum encapsulated bottom provides fast, even, and energy-efficient heating, making it ideal for induction cooking.

Fast & Even Heating



Figure 3: Cookware Construction and Compatibility.

This image details the construction of the cookware, showing the 18/10 food-grade stainless steel interior, heavy gauge aluminum core, and 18/0 magnetic stainless steel exterior. It also highlights compatibility with various cooktop types, including induction, gas, electric, electric rings, halogen, and glass ceramic.

Stay-cool Stainless-steel Perfect-grip Handle

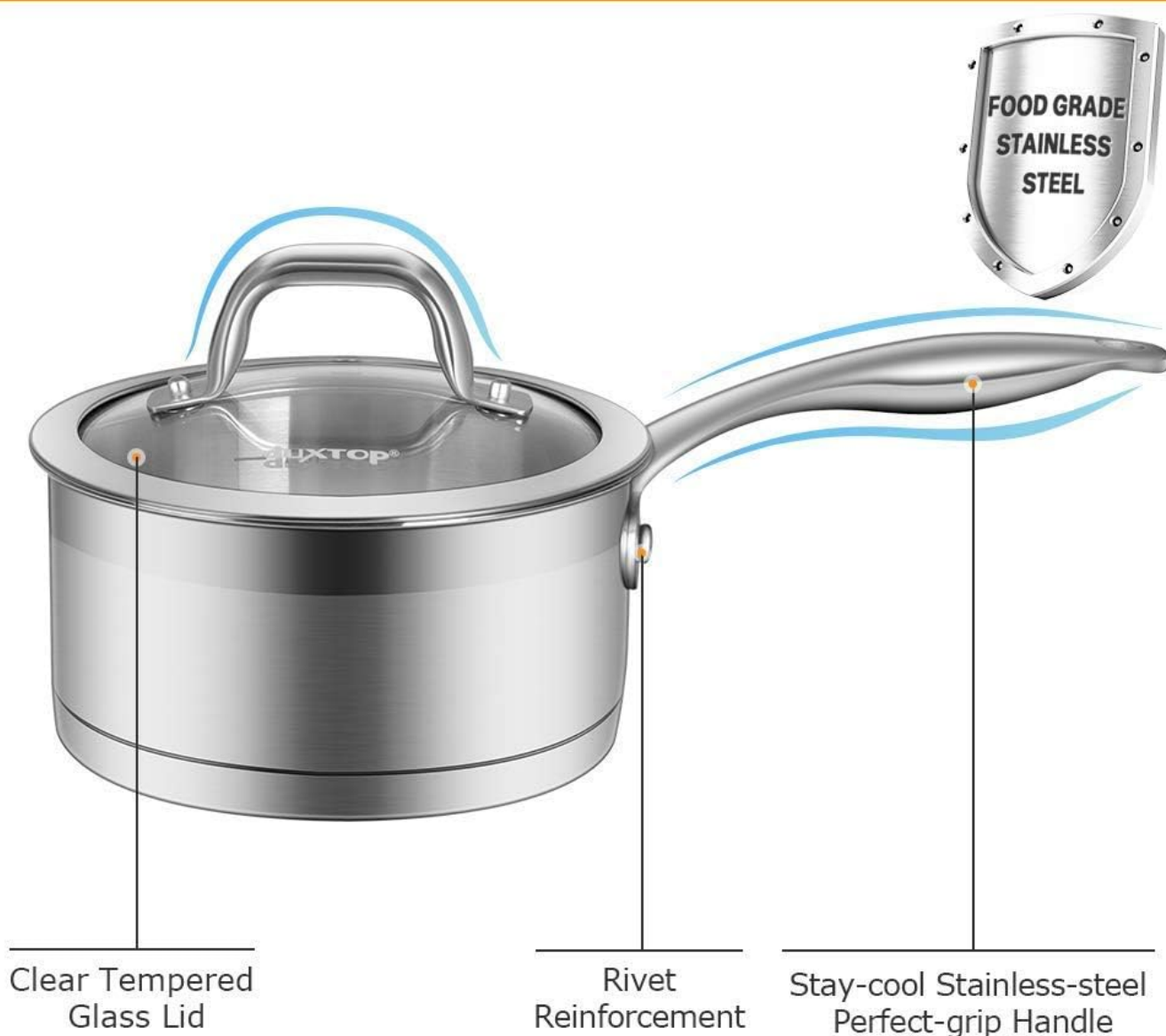


Figure 4: Cookware Handle and Lid Design.

This image focuses on the design elements of the cookware, specifically the clear tempered glass lid, rivet reinforcement, and the stay-cool stainless-steel perfect-grip handle, emphasizing comfort and durability.

SETUP

Cooktop Setup

1. Unpack the induction cooktop and remove all packaging materials.
2. Place the cooktop on a dry, stable, non-metallic surface. Ensure there is adequate ventilation around the unit.
3. Plug the power cord into a standard 120V/60Hz, 15-amp electrical outlet.

Cookware Preparation

1. Before first use, wash all cookware pieces thoroughly with warm, soapy water.
2. Rinse thoroughly and dry immediately to prevent water spots.

OPERATING INSTRUCTIONS

Using the Induction Cooktop

1. Place induction-compatible cookware (such as the included Duxtop cookware) centrally on the cooktop surface.
2. Press the **ON/OFF** button to turn on the cooktop. The LED display will illuminate.
3. Select your desired cooking mode:
 - **Power Mode:** Press the **POWER** button. Use the **+** and **-** buttons to adjust between 15 power levels (200W to 1800W).
 - **Temperature Mode:** Press the **TEMP** button. Use the **+** and **-** buttons to adjust between 15 temperature settings (140°F to 460°F).
4. To set the timer, press the **TIMER** button. Use the **+** and **-** buttons to set the desired cooking time, up to 170 minutes. The cooktop will automatically shut off when the timer expires.
5. To turn off the cooktop, press the **ON/OFF** button.



**AUTOMATIC
170-MINUTE
TIMER**

Built-in count-down digital timer with 1 min increments up to 170 minutes. Automatic shutoff.

TIMER (min)
0:30

HEATING
•

TEMP (°F)
•

TIMER (min)
•

POWER
ON/OFF

duxtop
Induction Cooktop Expert

Figure 5: Cooktop with Automatic 170-Minute Timer.

This image demonstrates the cooktop in use, highlighting the digital timer display set to 30 minutes, and explaining its functionality for automatic shutoff.



Figure 6: Duxtop Induction Cooktop Advantage.

This image emphasizes the high efficiency of the Duxtop induction cooktop, stating its 83% energy efficiency and 1800 watts, making it more powerful than traditional gas or electric stoves.

Using the Cookware Set

- The cookware is designed for use on induction cooktops, as well as gas, electric, halogen, and glass ceramic stoves.
- Always match the pan size to the cooking zone for optimal heat distribution and energy efficiency.
- Use the appropriate lid to retain heat and moisture during cooking.
- The boiler and steam baskets can be used with the stock pot for steaming vegetables or boiling pasta.

Multifunctional Multipots



STEAM

STEAMER INSERT

+

STOCK POT



BOIL

PASTA INSERT

+

STOCK POT



Figure 7: Multifunctional Multipots.

This image illustrates the versatility of the cookware, showing how the steamer insert and pasta insert can be used with the stock pot for steaming and boiling, respectively.

MAINTENANCE AND CLEANING

Cooktop Cleaning

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the ceramic glass surface with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for ceramic cooktops.
- Do not use abrasive pads, harsh chemicals, or steel wool, as they can scratch the surface.
- Wipe the control panel with a soft, damp cloth.
- Ensure the cooktop is completely dry before storing or reconnecting to power.

Cookware Cleaning

- Wash cookware with warm, soapy water after each use.
- For stuck-on food, soak the pan in warm water before cleaning.
- Use a soft sponge or cloth. Avoid metal scouring pads or harsh abrasives that can scratch the stainless steel.
- While some stainless steel cookware may be dishwasher safe, hand washing is recommended to preserve the finish and longevity of your Duxtop cookware.
- Dry immediately after washing to prevent water spots.



Figure 8: Cookware Oven and Dishwasher Safety.

This image indicates that the cookware is oven safe but not dishwasher safe, advising hand washing for best care.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Check power cord connection; check household circuit breaker; try another outlet.
"E0" or "E1" error code.	No cookware detected or non-induction compatible cookware.	Place induction-compatible cookware on the center of the cooktop; ensure cookware is flat-bottomed and has a magnetic base.
"E2" error code.	Cookware removed during operation or cooktop overheated.	Return cookware to cooktop; if overheated, turn off, unplug, and allow to cool before restarting.
"E3" error code.	High voltage warning.	Unplug the unit immediately. Check your household voltage. Contact an electrician if necessary.
"E4" error code.	Low voltage warning.	Unplug the unit immediately. Check your household voltage. Contact an electrician if necessary.
Cookware not heating evenly.	Cookware not centered; incorrect power/temperature setting.	Ensure cookware is centered; adjust power/temperature settings as needed.
Cookware discolored.	Overheating; mineral deposits from water.	Reduce heat; clean with a stainless steel cleaner or a mixture of vinegar and water.

For issues not listed here, please contact Duxtop Customer Support.

SPECIFICATIONS

- **Product Name:** Duxtop Bundle 9100MC Portable Induction Cooktop & 17PC Professional Stainless Steel Induction Cookware Set
- **Model:** 9100MC (Cooktop)
- **Power:** 1800W
- **Voltage:** 120V/60Hz
- **Amperage:** 15 Amps
- **Power Levels:** 15 (200W - 1800W)
- **Temperature Settings:** 15 (140°F - 460°F)
- **Timer:** Up to 170 minutes
- **Cookware Material:** Food Grade 18/10 Stainless Steel with Impact-bonded Aluminum Encapsulated Bottom
- **Cookware Compatibility:** Induction, Gas, Electric, Halogen, Glass Ceramic
- **Safety Features:** Auto-pan detection, Over-heat protection, Low/High voltage warning, Diagnostic error message system.

WARRANTY AND SUPPORT

Duxtop products are manufactured to high-quality standards. For specific warranty information, please refer to the warranty card included with your product or visit the official Duxtop website. If you encounter any issues or have questions regarding your Duxtop Induction Cooktop or Cookware Set, please contact Duxtop Customer Support for assistance.

