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> Duxtop LCD 1800W Portable Induction Cooktop 2 Burner User Manual

duxtop BT-K35-LCD

Duxtop LCD 1800W Portable Induction Cooktop User Manual

Model: BT-K35-LCD | Brand: Duxtop

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Duxtop LCD 1800W Portable Induction Cooktop. Please read all instructions carefully before use and retain this manual for future reference.

IMPORTANT SAFETY INFORMATION

To reduce the risk of fire, electric shock, or injury, basic safety precautions should always be followed, including:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other damage to persons or property.
- Do not leave the appliance unattended during operation.

PRODUCT OVERVIEW

The Duxtop LCD 1800W Portable Induction Cooktop features two independently controlled cooking zones, designed for efficient and precise cooking. It can be used as a countertop unit or built into a kitchen surface.



Figure 1: Duxtop LCD 1800W Portable Induction Cooktop. This image shows the overall design of the dual-burner induction cooktop with its sleek black glass surface and two cooking zones.

Key Features:

- **Dual Heating Zones:** Two independent cooking zones for simultaneous cooking.
- **Adjustable Temperature & Power:** 20 temperature settings and 20/10 power levels for precise control.
- **LCD Screen:** Provides clear viewing of settings.
- **Sensor Touch Control:** Intuitive and easy-to-use controls.
- **Built-in or Countertop Use:** Versatile installation options.
- **Easy to Clean:** Premium all-glass panel for simple maintenance.

SETUP AND INSTALLATION

Countertop Use:

Place the induction cooktop on a stable, flat, and heat-resistant surface. Ensure adequate ventilation around the unit. Do not block the air vents located on the bottom and sides of the cooktop.

Built-in Installation:

For built-in installation, ensure the cutout dimensions in your countertop match the specifications provided. The cooktop requires a cutout of approximately 23.1 inches in length and 12.8 inches in width. Ensure sufficient clearance for ventilation beneath the unit.

BUILT-IN SIZE

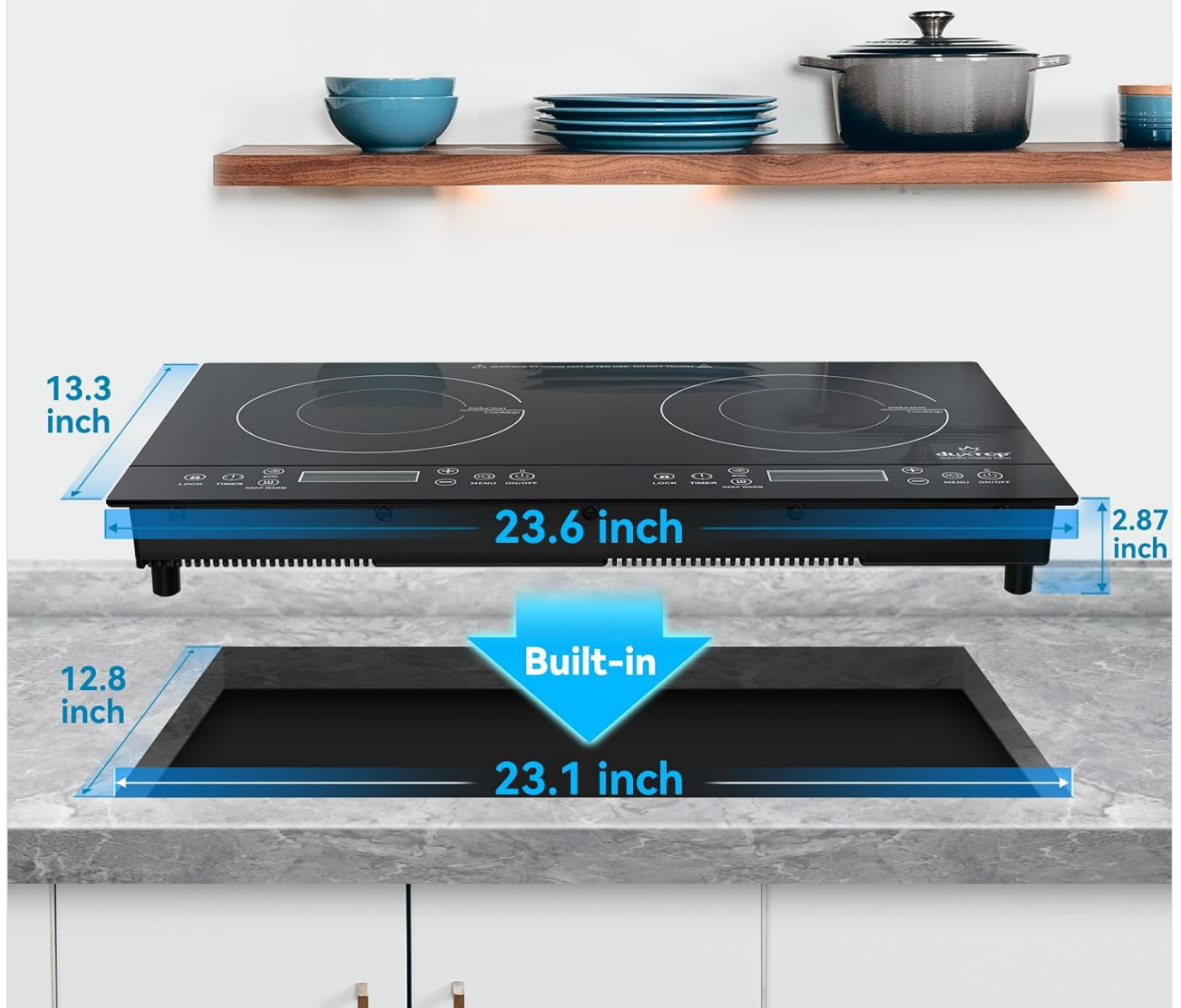


Figure 2: Built-in Size Diagram. This image illustrates the dimensions for both the cooktop itself (23.62"D x 13.3"W x 2.87"H) and the required countertop cutout (23.1" x 12.8").

Power Connection:

Plug the cooktop into a standard 120V electrical outlet. Ensure the outlet is properly grounded and can support the 1800W power requirement.

OPERATING INSTRUCTIONS

Control Panel Overview:

The cooktop features a sensor touch control panel with an LCD screen for each burner. The controls are responsive and easy to operate.



Figure 3: Control Panel Features. This image highlights key functions on the control panel including Sensor Touch, Lock, Timer, Keep Warm, Boil, and Menu options.



Figure 4: Sensor Touch Panel with LCD Screen. This image shows a close-up of the cooktop's control panel, emphasizing the LCD display and touch controls, designed for easy viewing and operation from various angles.

Turning On/Off:

1. Place compatible cookware on the desired cooking zone.
2. Press the "ON/OFF" button for the respective burner. The LCD will illuminate.
3. To turn off, press the "ON/OFF" button again.

Adjusting Temperature and Power:

The cooktop offers 20 temperature settings (100°F-460°F) and 20/10 power levels. Use the "+" and "-" buttons to adjust the settings after selecting a cooking mode.



Figure 5: Adjustable Temperature & Power. This image demonstrates the range of temperature (100°F-460°F) and power levels (Left: 100W-1800W, Right: 100W-1000W) available for various cooking methods like spaghetti, simmer, fry, and saute.

Boil&Keep Warm

Boil button is the shortcut for maximum power level, to promptly reach level 10;
Keep warm button can let the cooktop heat at the default temperature of 140°F.



Figure 6: Power Level Guide. This image visually represents the power levels from 0.5 to 10, correlating them with cooking actions such as simmer, fry, deep fry, and stir fry.

Timer Function:

The cooktop features a 10-hour automatic timer. Press the "TIMER" button and use "+" and "-" to set the desired cooking time in 1-minute or 1-hour increments. The burner will automatically shut off when the countdown finishes.



Figure 7: 10-hour Automatic Timer. This image shows the timer function in use, indicating that the cooktop has a digital timer adjustable in 1-minute or 1-hour increments up to 10 hours, with automatic shut-off.

Boil and Keep Warm Functions:

- **Boil:** Press the "BOIL" button to quickly reach the maximum power level (level 10) for rapid boiling.
- **Keep Warm:** Press the "KEEP WARM" button to maintain food at a default temperature of 140°F (60°C).

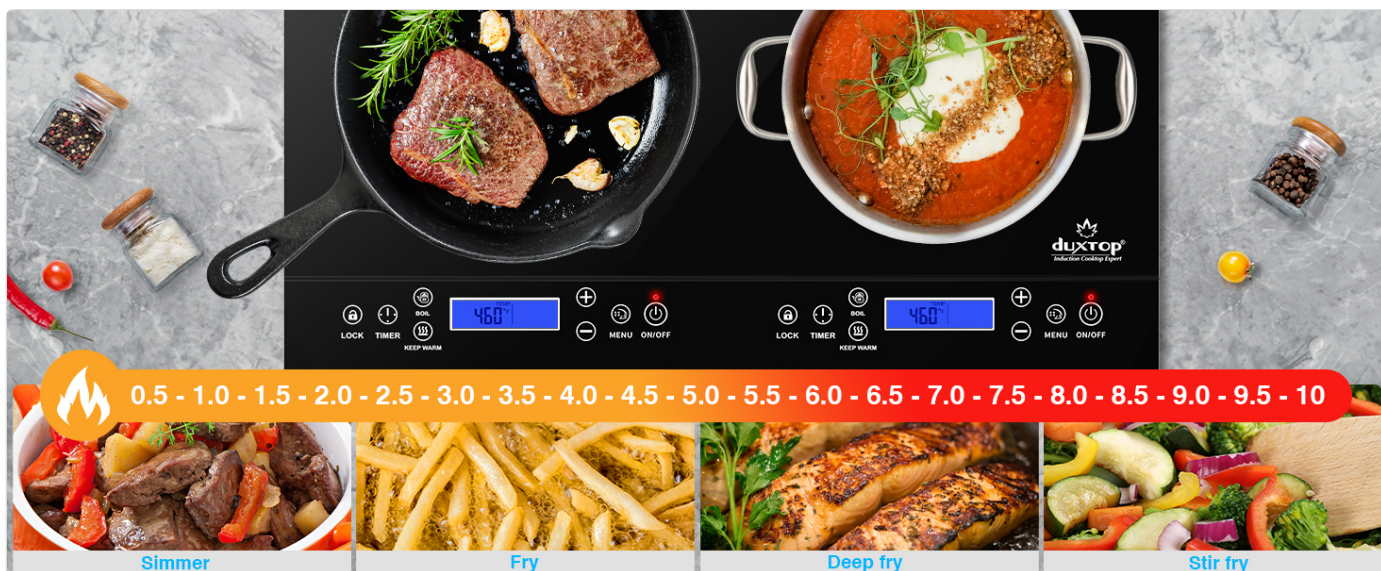


Figure 8: Boil & Keep Warm Functions. This image illustrates the dedicated buttons for Boil (shortcut to maximum power) and Keep Warm (maintains 140°F) on the cooktop.

Safety Lock:

The safety lock function prevents accidental changes to settings and is useful for child safety. Press the "LOCK" button to activate/deactivate.



Figure 9: Safety Lock Feature. This image highlights the safety lock function, which helps prevent accidental operation and enhances child safety.

Power Sharing Feature:

When both burners are in use, their combined maximum power is 1800W. The cooktop intelligently adjusts power distribution between the two zones to ensure the total power does not exceed 1800W. If one burner's power level is increased, the other may automatically decrease.

POWER SHARING FEATURE



When operating both burners, their maximum combined power is 1800W. Increasing the power level of one burner will cause the other burner to self-adjust, and decrease if needed, in order not to exceed 1800W.



When operating only one burner, the maximum power of the left burner is 1800W and the right is 1000W.



Please refer to the table below for more details about the Power Sharing feature

Left Power Level	0.5-5.0	5.5	6.0	6.5	7.0	7.5	8.0	8.5-10.0
Right Power Level	10.0	9.0	8.0	7.0	6.0	5.0	4.0-1.0	off

Figure 10: Power Sharing Feature. This diagram illustrates how the 1800W power is shared between the two burners. When only one burner is active, it can utilize the full 1800W (left) or 1000W (right). When both are active, the power is distributed, ensuring the total does not exceed 1800W.

Refer to the table below for detailed power level distribution:

	Power Level							
Left Power Level	0.5-5.0	5.5	6.0	6.5	7.0	7.5	8.0	8.5-10.0
Right Power Level	10.0	9.0	8.0	7.0	6.0	5.0	4.0-1.0	off

COMPATIBLE COOKWARE

Induction cooktops require cookware with a magnetic bottom. To test compatibility, place a magnet on the bottom of your pot or pan. If the magnet sticks, the cookware is compatible.

- **Compatible Materials:** Cast iron, iron, magnetic steel, enameled iron, stainless steel with a magnetic bottom.
- **Incompatible Materials:** Glass, ceramic, copper, aluminum, non-magnetic stainless steel.
- **Minimum Diameter:** Cookware must have a magnetic bottom at least 5 inches (12.7 cm) in diameter.



Figure 11: Compatible Magnetic Cookware. This image visually demonstrates how to test cookware compatibility using a magnet. A magnet will stick to compatible cookware (left) but not to incompatible cookware (right).

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your induction cooktop. Always unplug the unit and allow it to cool completely before cleaning.

- **Glass Surface:** Wipe the premium all-glass panel with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cooktop cleaner.

- **Base Unit:** Wipe the base with a soft, damp cloth. Do not immerse the unit in water or any other liquid.
- **Air Vents:** Keep the air vents clear of dust and debris to ensure proper ventilation.
- Do not use abrasive cleaners, scouring pads, or steel wool, as these can scratch the surface.

EASY TO CLEAN



Figure 12: Easy to Clean Surface. This image shows the cooktop being cleaned with a soapy sponge, highlighting its smooth glass surface that simplifies cleaning.

TROUBLESHOOTING

If you encounter issues with your cooktop, please refer to the following common problems and solutions before contacting customer support.

Problem	Possible Cause	Solution
Cooktop does not turn on.	Not plugged in; power outage; fuse blown; unit overheated.	Ensure plug is securely in outlet; check circuit breaker; allow unit to cool down.

Problem	Possible Cause	Solution
"E0" or "E1" error code.	No cookware or incompatible cookware detected.	Place compatible magnetic cookware on the cooking zone. Ensure cookware diameter is at least 5 inches.
"E2" error code.	Internal temperature too high.	Turn off the unit, unplug, and allow it to cool for at least 10 minutes. Ensure air vents are not blocked.
Cookware not heating.	Cookware not compatible; cookware too small; unit not on.	Verify cookware is magnetic and has a minimum 5-inch diameter. Ensure the unit is powered on and a power level is selected.
Fan continues to run after turning off.	Normal operation to cool internal components.	This is normal. The fan will stop automatically once the unit has cooled sufficiently.

SPECIFICATIONS

- **Model:** BT-K35-LCD
- **Power:** 1800 Watts (shared between two burners)
- **Voltage:** 120 Volts
- **Material:** Glass (cooktop surface)
- **Color:** Black
- **Product Dimensions:** 23.62"D x 13.3"W x 2.87"H
- **Item Weight:** Approximately 15.1 Pounds
- **Controls Type:** Sensor Touch
- **Burner Type:** Induction
- **Temperature Range:** 100°F - 460°F
- **Power Levels:** 20 (temperature settings), 20/10 (power levels)

WARRANTY AND SUPPORT

Duxtop products come with a comprehensive warranty. For specific warranty details, registration, or technical support, please refer to the official Duxtop website or contact their customer service.

Manufacturer: duxtop

For further assistance, visit the [Duxtop Store on Amazon](#).

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Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question