

duxtop 9620LS/BT-350DZ

Duxtop LCD Portable Double Induction Cooktop & Stainless Steel Cookware User Manual

Model: 9620LS/BT-350DZ

Brand: duxtop

1. INTRODUCTION AND PRODUCT OVERVIEW

The Duxtop LCD Portable Double Induction Cooktop and accompanying Stainless Steel Cookware set offers an efficient and safe solution for your cooking needs. This manual provides essential information for the proper setup, operation, maintenance, and troubleshooting of your new appliance and cookware.

The cooktop features dual independent heating zones, allowing for simultaneous cooking of multiple dishes. Its digital controls and safety features ensure a convenient and secure cooking experience. The included 8.6-quart stockpot is crafted from durable stainless steel with impact-bonded technology for optimal heat distribution.



Figure 1: Duxtop LCD Portable Double Induction Cooktop and 8.6Qt Stainless Steel Stockpot.

2. PRODUCT FEATURES

- **Dual Heating Zones:** Two independent cooking zones with separate LCD display screens for individual

control. Operates on 120 Volts, 15 amp electricity, standard for North American homes.

- **Enhanced Safety:** Equipped with a child safety lock system to prevent accidental activation and injuries. No open flame or heating element on the glass cooktop.
- **Flexible Cooking Modes:** Offers 20 preset levels for both Temperature Mode (ideal for frying, steaming, sautéing) and Power Mode (for keeping food warm or rapid boiling). Easily switch between modes with a single button.
- **Energy Efficiency:** Utilizes electromagnetic energy transfer directly to cookware, minimizing energy waste. Features a Power Sharing function to prevent electrical overload and enhance efficiency.
- **Durable Cookware:** Includes an 8.6-quart stockpot made of food-grade 304 stainless steel with an impact-bonded aluminum encapsulated bottom for even heating. Riveted steel handles remain cool during cooking, and a glass lid is included.
- **Easy to Clean:** The smooth glass cooktop surface is easy to wipe clean as food does not burn onto it.

3. PACKAGE CONTENTS

Verify that all items are present in your package:

- 1 x Duxtop LCD Portable Double Induction Cooktop (Model: 9620LS/BT-350DZ)
- 1 x Duxtop Professional Stainless Steel 8.6Qt Stockpot
- 2 x Glass Lids (for cooktop and stockpot)
- 1 x User Manual (this document)

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the induction cooktop on a stable, flat, and heat-resistant surface. Ensure adequate ventilation around the unit. Do not place it near heat sources or on metal surfaces.
3. **Power Connection:** Plug the cooktop into a standard 120V, 15 amp electrical outlet. The cooktop features a 3-prong plug.
4. **Initial Cleaning:** Before first use, wipe the glass cooktop surface and the cookware with a damp cloth. Ensure all parts are dry before use.

5. OPERATING INSTRUCTIONS

5.1 Powering On and Mode Selection

1. Place compatible cookware (e.g., the included stainless steel stockpot) on the desired heating zone.
2. Press the **ON/OFF** button for the respective zone. The display will illuminate.
3. Press the **MENU** button to select between Power Mode and Temperature Mode.
4. Use the **+** and **-** buttons to adjust the power level (1-10) or temperature (in degrees Fahrenheit).

5.2 Timer Function

Each heating zone has an independent timer:

- While cooking, press the **TIMER** button.
- Use the **+** and **-** buttons to set the desired cooking time. The cooktop will automatically turn off when the timer

expires.

5.3 Child Safety Lock

To activate the child safety lock, press the **LOCK** button. This will prevent accidental changes to settings or activation of the cooktop. To deactivate, press and hold the **LOCK** button again.

5.4 Keep Warm Function

To keep food warm after cooking, select the **KEEP WARM** function. This maintains a low, consistent temperature.

6. COMPATIBLE COOKWARE

The Duxtop Induction Cooktop requires cookware with a magnetic bottom. Compatible materials include:

- Cast iron
- Iron
- Magnetic steel
- Enameled iron
- Stainless steel manufactured with a magnetic bottom

To test compatibility, simply place a magnet on the bottom of your cookware. If the magnet sticks, the cookware is compatible with induction cooking.

7. MAINTENANCE AND CLEANING

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your Duxtop cooktop and cookware.

- **Cooktop Cleaning:**
 - Always unplug the cooktop and allow it to cool completely before cleaning.
 - Wipe the glass surface with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner specifically designed for glass cooktops.
 - Dry thoroughly with a soft, clean cloth to prevent water spots.
 - Clean the cooling fans underneath periodically to prevent lint and debris buildup.
- **Cookware Cleaning:**
 - The stainless steel stockpot is dishwasher-safe.
 - For hand washing, use warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry immediately to prevent water spots.

8. TROUBLESHOOTING

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

- **Cooktop Not Turning On:**
 - Ensure the cooktop is securely plugged into a working electrical outlet.
 - Check if the power outlet is functioning by plugging in another appliance.
- **"Pot" Error Message:**
 - This indicates that no compatible cookware is detected on the heating zone, or the cookware is not

properly centered.

- Ensure you are using induction-compatible cookware (magnetic bottom).
- Place the cookware firmly and centrally on the heating zone.

- **Unusual Noise During Operation:**

- A slight humming or buzzing sound is normal during induction cooking, especially at higher power settings, due to the internal cooling fan.
- Ensure the cooktop's ventilation openings are not blocked.

- **Cooktop Not Heating:**

- Confirm that the correct cooking mode (Power or Temperature) and level have been selected.
- Verify that the cookware is induction-compatible and properly placed.

9. SPECIFICATIONS

Feature	Specification
Brand	duxtop
Model	9620LS/BT-350DZ
Material	Tempered Glass, Aluminum, Stainless Steel
Heating Elements	2
Wattage	1800 watts
Controls Type	Touch
Voltage	120 Volts
Burner Type	Induction
Stockpot Capacity	8.6 Quarts

10. WARRANTY AND SUPPORT

For detailed warranty information and customer support, please refer to the official Duxtop website or the User Guide/User Manual PDF documents provided with your product. These documents contain comprehensive information regarding product registration, warranty claims, and contact details for technical assistance.

- User Guide (PDF): [Download User Guide](#)
- User Manual (PDF): [Download User Manual](#)

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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.

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