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> [Duxtop Portable Induction Cooktop & 24-Quart Stainless Steel Stock Pot User Manual](#)

Duxtop Portable Induction Cooktop

Duxtop Portable Induction Cooktop & 24-Quart Stainless Steel Stock Pot User Manual

Model: Portable Induction Cooktop

Brand: Duxtop

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Duxtop Portable Induction Cooktop and the accompanying 24-Quart Stainless Steel Stock Pot. Please read all instructions carefully before use and retain this manual for future reference.



Image: The Duxtop Portable Induction Cooktop shown alongside the 24-Quart Stainless Steel Stock Pot.

SAFETY INFORMATION

- Ensure the cooktop is placed on a stable, heat-resistant surface.
- Do not immerse the cooktop in water or any other liquid.
- Keep the cooktop away from water spills, especially when boiling liquids, as it is an electrical

appliance.

- The cooktop surface remains hot after use. Avoid touching it immediately after cooking.
- Use only induction-compatible cookware. Non-compatible cookware will trigger an error and the unit will not operate.
- Keep children away from the appliance during operation and cooling.
- Ensure proper ventilation around the cooktop during use.

SETUP

1. **Unpacking:** Carefully remove the cooktop and stock pot from their packaging. Inspect for any damage.
2. **Placement:** Place the induction cooktop on a dry, level, and stable surface. Ensure there is adequate space around the unit for ventilation. A silicone mat (not included) can be used underneath for heat resistance and surface protection.
3. **Power Connection:** Plug the cooktop into a standard 110/120V 15 amp electrical outlet. A power strip with surge protection is recommended but not strictly necessary.



Image: Close-up view of the Duxtop Portable Induction Cooktop's control panel.

OPERATING INSTRUCTIONS

1. Cookware Compatibility

The Duxtop Induction Cooktop requires 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. The cooktop features auto-pan detection and will shut off automatically after 60 seconds if no compatible cookware is detected, displaying a "Pot" error.

Your browser does not support the video tag.

Video: Demonstrates how to test cookware for induction compatibility using a magnet.

2. Basic Operation

1. **Power On/Off:** Press the "ON/OFF" button to turn the unit on or off.
2. **Adjusting Power/Temperature:** Use the "MENU" button to switch between power level (100W to 1800W) and temperature settings (100°F to 460°F). Use the "+" and "-" buttons to adjust the desired level.
3. **Boil Function:** Press the "BOIL" button for rapid boiling.
4. **Keep Warm Function:** Press the "KEEP WARM" button to maintain a temperature of 140°F for 1-30 minutes.
5. **Timer:** Use the "TIMER" button to set a cooking duration up to 10 hours.
6. **Child Safety Lock:** Press the "LOCK" button to prevent accidental changes to settings during cooking.



Image: The cooktop's control panel with various functions like power, temperature, timer, and lock highlighted.

3. Cooking with the 24-Quart Stock Pot

The included 24-Quart Stainless Steel Stock Pot is compatible with your Duxtop Induction Cooktop. It features strong riveted handles and a self-basting lid. When boiling liquids, ensure the pot is not overfilled to prevent spills onto the electrical cooktop surface.



Image: The 24-Quart Stainless Steel Stock Pot with its lid.

PRODUCT FEATURES

- **Portable Design:** Lightweight and compact, ideal for kitchens, dorms, RVs, and boats.
- **High Energy Efficiency:** 83% energy efficiency, more efficient than traditional gas or electric stoves.
- **Digital LCD Sensor Touch Control Panel:** Easy-to-use interface with child safety lock, fast boil, keep warm, and 10-hour timer functions.
- **Adjustable Settings:** 20 preset power levels (100W to 1800W) and 20 preset temperature levels (100°F to 460°F).
- **Magnetic Cookware Compatibility:** Works with induction-compatible cookware with a diameter of at least 5 inches.
- **24-Quart Stainless Steel Stock Pot:** Made with high-quality 18/8 non-reactive stainless steel, featuring strong riveted handles and a self-basting lid. Compatible with gas, induction, and

ceramic cooktops.

PRODUCT DIMENSION

(L X W X H): 16.85" X 13.25" X 12.90" -INCHES



24

QUART
STAINLESS STEEL
COOKWARE STOCKPOT



Image: Detailed dimensions of the 24-Quart Stainless Steel Stock Pot (L x W x H: 16.85" x 13.25" x 12.90" inches).

MAINTENANCE

- **Cleaning the Cooktop:** After use, allow the cooktop to cool completely. Wipe the glass surface with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Cleaning the Stock Pot:** The stainless steel stock pot is dishwasher safe. For hand washing, use warm soapy water and a non-abrasive sponge.
- **Storage:** Store the cooktop and stock pot in a dry place when not in use.

TROUBLESHOOTING

- **"Pot" Error Displayed:** This indicates that no compatible cookware is detected or the cookware is too small. Ensure you are using magnetic, induction-compatible cookware with a

diameter of at least 5 inches.

- **Unit Not Turning On:** Check if the power cord is securely plugged into a working electrical outlet.
- **Cooktop Not Heating:** Verify that the correct power or temperature setting has been selected. Ensure the cookware is properly centered on the induction zone.

SPECIFICATIONS

Feature	Specification
Material (Cooktop)	Glass-ceramic surface
Material (Stock Pot)	Stainless Steel (18/8 non-reactive interior)
Power Source	110/120V 15 amp electrical outlet
Wattage	1800 watts
Heating Elements	1
Power Levels	20 (100W to 1800W)
Temperature Settings	20 (100°F to 460°F)
Timer	Up to 10 hours
Special Features	Adjustable Power & Temperature, LCD Sensor, Auto-Pan Detection, Magnetic Cookware Compatibility, Child Safety Lock, Fast Boil, Keep Warm
Stock Pot Capacity	24 Quarts
Stock Pot Compatibility	Gas, Induction, Ceramic

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product packaging or visit the official Duxtop website. Contact customer service for assistance with any issues not covered in this manual.

