

Induction Cooktop

Model: BT-180G3

Model: 8100MC

Model: 8120MC

User Manual



SN: K5D4

www.duxtop.com / www.thesecura.com

Welcome to the Secura Family!

Congratulations on being the proud owner of your new Secura product. We believe in manufacturing only the highest quality kitchen, home and personal care products for our customers. We are a U.S.-based manufacturer and all our products meet strict standards for manufacturing, safety and performance.

We also believe in providing the best customer service and support in the industry. That is why we offer a two-year warranty on this product that ensures your satisfaction - so you can enjoy it for years to come.

If you have questions or need assistance, please email CustomerCare@thesecura.com. For fastest response, please include product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

Your feedback and suggestions are also important to us, so please email them to us at CustomerCare@thesecura.com.

The Secura Team



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To reduce the risk of fire, injury or electrical shock along with extending the life of your cooktop, please read and follow all of the information in this manual before using and save it for future reference.

IMPORTANT CAUTIONS, WARNINGS AND SAFEGUARDS

Read all instructions thoroughly before operating your new duxtop® Induction Cooktop to avoid injury to yourself or others, avoid property damage, and to extend the life of your cooktop.

Keep this manual as a reference.

Electrical Hazards

Observe the following precautions.

DO NOT

- submerge the cooktop unit or electrical cord in liquid, touch the unit with wet hands, or use in a wet outdoor environment
- use if cooktop surface is cracked
- operate if the electrical cord is frayed or if wires are exposed
- let the electrical cord hang over the edge of a table or counter-top
- move the unit by pulling on the power cord

Electric shock hazard. Only qualified experts may perform repair and maintenance work on the cooktop unit. Never disassemble or attempt to repair the cooktop yourself.

Personal Safety

For your own personal safety and the safety of others:

DO NOT

- touch the cooktop surface or cookware bottom for several minutes after using as both will be hot
- move the cooktop unit while cooking or with hot cookware on cooktop surface
- place any metal objects on the cooktop surface other than authorized metal cookware or an Induction Interface Disk
- place the cooktop on any metal surface as the surface could become hot
- heat unopened cans of food as they could expand and explode
- use in or around flammable or explosive environments
- allow children to use, or be near the cooktop while it is in use.
- use the unit to heat or warm the room

CAUTION: This cooktop unit emits an electromagnetic field, therefore people with pacemakers should consult with their physician before using.

Product & Property Damage

To prevent damage to the cooktop or surrounding area:

DO NOT

- heat empty containers on the cooktop surface
- place any metal object other than cookware on the cooktop surface
- place objects weighing more than 25 pounds on the cooktop surface
- block the cool air inlet and fan
- operate cooktop on flammable surfaces
- clean a duxtop® induction cooktop in a dishwasher
- use the cooktop unit for anything other than its intended purpose
- place objects affected by a magnet, such as a credit card, radio, television, etc, within 10 feet of the cooktop while operating the unit
- share a 120V, 15 amp electrical outlet with another electrical item
- block the rear and sides of the unit – keep at least 4" from walls for proper ventilation
- place any combustible material such as paper or towels, near or on the cooktop while it is in use or hot.

Warning: Changes or modifications to this unit could void the user's warranty.



To avoid circuit overload, do not operate another electrical appliance on the same outlet or circuit.



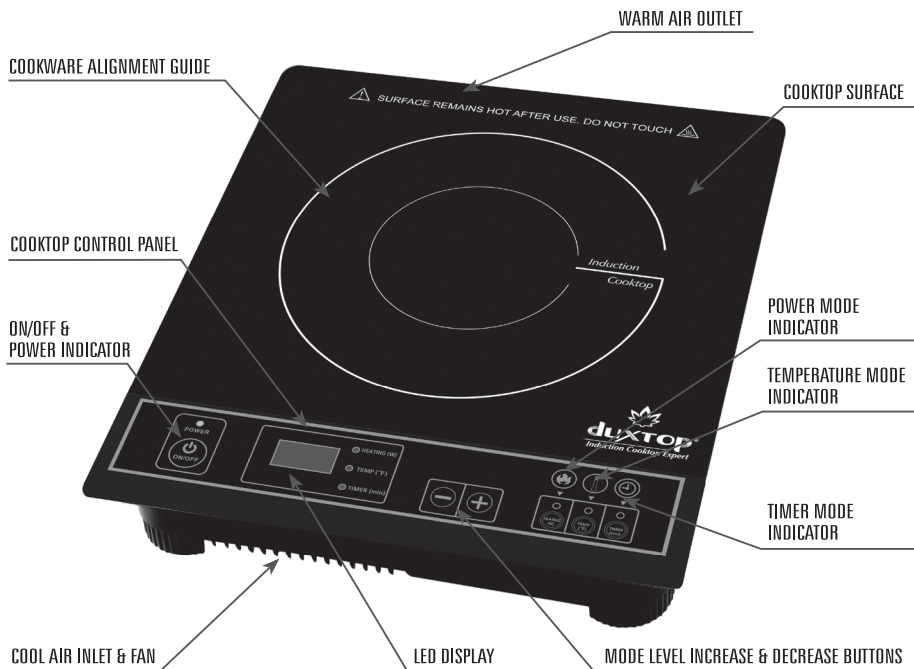
Always follow basic safety precautions when using any electrical products, especially when children are present.



CAUTION: HOT SURFACES - This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

HOUSEHOLD USE ONLY
DO NOT IMMERSE IN LIQUID
SAVE THESE INSTRUCTIONS

PARTS IDENTIFICATION



SELECTING THE PROPER COOKWARE

Your induction cooktop will not operate without the compatible cookware. Read the following information in this section carefully to get the maximum efficiency from your cooking unit. The rule of thumb for selecting cookware is, if a magnet sticks to the cookware bottom, the cookware will work on your duxtop® Induction Cooktop.

If the cookware does not meet all of the requirements below, the LED DISPLAY will show error code "POT", "beep" once and shut off.

The bottom surface of the cookware must:

- be made of a ferrous magnetic material
- have a flat bottom surface with a minimum 5-inch diameter, making it large enough to catch the magnetic wave
- touch the cooktop or rise no more than 1-inch above it

SUITABLE COOKWARE MATERIAL

- cast iron
- iron
- steel/stainless steel
- enameled iron or stainless steel

DO NOT use cookware made out of:

- glass
- ceramic
- copper
- aluminum
- non-magnetic stainless steel (18/10, 18/8)



OPERATING INSTRUCTIONS

CAUTION: ALWAYS USE A DEDICATED OUTLET. This unit is designed to operate using a 110/120V electrical outlet with a 15-amp capacity. This is a high draw appliance and should not share an outlet or circuit with any other electrical appliance.

Initial Set-up

Prior to first use or prolonged storage, complete the following steps:

1. Unbox unit and set aside all packaging materials.
2. Read all included documentation and save for future reference.
3. Wipe off all exterior surfaces with a soft, dry towel and confirm that all vents are free of packaging remnants or other debris.

COOKING INSTRUCTIONS

1. Place unit on a non-combustible and non-metallic surface that is dry, level and stable.
2. Allow a minimum clearance of 4-inches on all four sides of the unit to allow for proper ventilation.
3. Plug the POWER CORD into a 120v/15-amp outlet. The POWER INDICATOR will illuminate red.
4. Before turning the cooktop on, make sure the ingredients are in the compatible cookware and the cookware is centered on the COOKWARE ALIGNMENT GUIDE.
5. Press the ON/OFF button once to turn on the unit. The LED DISPLAY will read 320°F (default temperature) and the COOL AIR FAN will engage.
6. Referencing the Cooking Modes info on the next page, choose your desired settings to begin cooking.
7. When finished cooking, press the ON/OFF button once to shut off the unit. The LED DISPLAY will turn off, but the COOL AIR FAN will continue running until the unit has cooled. NOTE: If using the TIMER MODE, the unit will turn off automatically when the timer has expired, allowing the COOL AIR FAN to run for a short time to cool the unit.

NOTE:

- If the unit does not operate as intended, see the Troubleshooting in this manual.
- To briefly preheat a pan, please use a low heat setting while supervising. An empty pan could heat much faster than expected.

Induction Cooktop

This unit offers both TEMPERATURE and POWER MODES for convenient and efficient cooking, along with an automatic 170-minute TIMER. The POWER and TEMPERATURE MODES work independently. Switch between the modes by touching the FUNCTION button.

TEMPERATURE MODE

The Temperature Mode should be used when a specific cooking temperature is required. Once the cookware has reached the selected temperature, the unit will cycle to maintain the selected cooking temperature.

The default temperature level setting is 320°F. Press the INCREASE or DECREASE BUTTONS to adjust the temperature setting. Use the Temperature Mode when specific temperature must be maintained. This mode has ten settings:

| Temp Setting | Temp (F) | Temp (C) |
|--------------|----------|----------|
| 1 | 140° | 60° |
| 2 | 180° | 82° |
| 3 | 210° | 99° |
| 4 | 250° | 124° |
| 5 | 280° | 138° |
| 6 | 320° | 160° |
| 7 | 360° | 182° |
| 8 | 390° | 199° |
| 9 | 430° | 211° |
| 10 | 460° | 238° |

POWER MODE

The Power and Temperature Mode functions work independently of each other. The power level selected directly relates to the amount of wattage, or the BTU/HR equivalent, the cooktop generates. To increase the cooking speed, select a higher power level.

The default power level setting is 5. Press the INCREASE or DECREASE BUTTONS to adjust power level from 1–10:

NOTE: If “E2” error code occurs during cooking, please refer to Error Guide.

| Power Level | Watts | Cooking Level |
|-------------|-------|--------------------|
| 1 | 200w | Simmer - Keep Warm |
| 2 | 500w | Simmer - Keep Warm |
| 3 | 800w | Low |
| 4 | 1000w | Medium-Low |
| 5 | 1200w | Medium-Low |
| 6 | 1300w | Medium-High |
| 7 | 1400w | Medium-High |
| 8 | 1500w | High |
| 9 | 1600w | High |
| 10 | 1800w | High |

POWER MODE vs. TEMPERATURE MODE

If a specific cooking temperature is not required, we suggest using Power Mode instead of Temperature Mode. To quickly bring a pot of water to boil, use a higher power level setting. For frying or browning food, Temperature Mode is preferred because the built-in micro processor monitors and regulates the cookware temperature to the preset temperature. Frying or browning food using Power Mode may overheat the cookware, and in some cases, extremely high temperatures may damage your cookware or cooktop.

Limitations of Temperature Mode

Like all other cooktop with a glass top, the temperature sensor is located underneath the glass cooktop. As a result, and that different cookware yields different temperatures, the temperature readout is only an estimate of the actual cooking temperature. It is accurate enough for daily cooking requirements. The temperature in your pan may be different than the setting you have selected. Please test a few times to find the proper temperature setting for your particular cooking task and cookware.

170-MINUTE AUTOMATIC TIMER

The automatic timer may be used with either the Temperature or Power Mode. Press the **TIMER MODE** button until the **TIMER** light illuminates red and "0" will appear in the **LED DISPLAY**.

To set the desired cooking time, use the **INCREASE** and **DECREASE** buttons. Time will increase or decrease 1 minute each time one of the buttons is pressed. Press and hold the **+** or **-** button helps to set the desired cooking time quickly.

The timer may be adjusted at any time during operation. When the time has expired, the timer will "beep" and the cooktop will turn off.

AUTOMATIC SHUT OFF

Unless the timer has been set, this unit will shut down automatically in 120 minutes if no button or key is pressed. This is a feature in compliance with safety regulations.

NOTE: The cooktop unit will shut off and "beep", if either

- the incompatible type of cookware is put on the cooktop or
- no cookware is placed on the unit ("POT" will flash on the LED display.)

CARE AND MAINTENANCE

The cooktop is easy to maintain, however, there are a few things to avoid doing.

DO NOT:

- clean the COOKTOP SURFACE with metal scouring pads, abrasives, or solvents
- immerse cord or cooktop unit in water or other liquids
- keep the unit plugged in while cleaning it
- keep the unit plugged in when not in use
- store or clean the unit while still hot
- place objects heavier than 25 pounds on the COOKTOP SURFACE
- use the unit if COOKTOP SURFACE or POWER CORD is damaged
- keep the cooktop unit on or near other heat sources.

Use a moist cloth with a mild liquid detergent to wipe off grease and stains, and then let dry. Protect the cooktop unit from dust by covering it when not in use.

TROUBLESHOOTING & CUSTOMER SERVICE

If after reviewing the troubleshooting guide, the problem is not resolved, do not attempt to repair the unit yourself. Please contact us at CustomerCare@thesecura.com for assistance.

PROBLEM - After plugging in the power cord, the POWER INDICATOR LIGHT does not illuminate red and/or the COOL AIR FAN does not run:

- Check that the POWER CORD is plugged securely into the outlet.
- Confirm that the outlet is working properly

PROBLEM - The POWER INDICATOR LIGHT is lit, but the COOL AIR FAN is not running and the cookware is not heating up:

- Using the incompatible type of cookware (non-magnetic)
- The pan is not centered on the COOKTOP ALIGNMENT GUIDE
- The COOKTOP SURFACE may be cracked

PROBLEM - The induction cooktop suddenly stops heating during operation and shuts down:

- Built-in overheating sensor detected an excessive surface temperature caused by heating empty cookware
- A COOL AIR INLET or WARM AIR OUTLET is blocked, causing cooktop to overheat and activate the overheat sensor
- Unit was unplugged while in use
- Fuse or circuit breaker tripped during use (Do not plug other appliances into the same circuit while using the cooktop)

PROBLEM - In Power Mode, the cooktop automatically stops heating when the surface temperature is too high, and resumes heating when the temperature has dropped, but the power displayed on the screen does not change.

This is a safety feature to prevent the cooking surface from overheating. When the surface temperature drops, the cooktop will automatically resume heating. This is most likely to occur when you are frying or sauteing food under Power Mode when the food is nearly dried. Overheating protection relates to abnormal use. The food in the cookware has been fried or seared almost dry, and if you continue heating without adding water, it may cause damage to the cookware and cooktop. In this case, it is advisable to turn the cooktop off, and allow it to cool down before restarting again. Be careful during dry-heat cooking and try to avoid extreme high temperature causing damage.

Error Guide:

If an error code appears in the LED DISPLAY, follow the Instructions in the Error Code table to correct the problem.

| Error Code | Problem | Solution |
|------------|--|--|
| POT | No cookware is detected, incompatible cookware is detected or cookware is not centered on the COOKWARE ALIGNMENT GUIDE. | If no cookware is on the cooktop, place cookware on the top within 1 minute. If incompatible cookware is detected replace it with proper cookware. If the cookware is misaligned, move it within the COOKWARE ALIGNMENT GUIDE. The unit will shut down automatically if none of these actions are taken. |
| E1 | Excessive high temperature, cooking fan malfunction, or inadequate ventilation for the cooktop. | Unplug the cord from the electrical outlet. Ensure proper ventilation by making sure the fan is at least 4" away from any obstruction. Wait 10 minutes for the cooktop and cookware to cool down and then plug it back into a 120V electrical outlet. Turn the unit back on and listen for the fan to confirm it is running. |
| E2 | The sensor is in normal operation. When the surface temperature rises above approximately 518°F (270 °C), the unit will activate overheating protection. When the surface temperature rises above approximately 554°F (290°C), the unit will display E2 and shut down automatically in one minute. | This is a safety feature to prevent the cooking surface from overheating. It usually happens during POWER MODE when the cookware bottom is above 554°F (290°C). Extremely high temperatures could damage your cookware and cooktop. Allow the unit to cool down before using again. Please refer to steps for E1 above. |
| E3 | Voltage input is either too high or low. | 1. Unplug unit from outlet. 2. Verify the outlet is 110/120V AC. 3. If not, switch to proper outlet or consult an electrician. |

Note: If any of the above remedies fail to correct the problem, please contact CustomerCare@thesecura.com.

COMMONLY ASKED QUESTIONS

What are Induction cooktop advantages?

To serious cooks, the most important advantage of induction cooktops is that you can adjust the cooking heat instantly and with great precision. The induction cooktop uses a standard 110/120 volts of electrical power and plugs into a standard household electrical outlet. Because duxtop® cooktops produce up to 1800 watts of power, they are almost 50% more powerful than gas stoves and heat up to temperature nearly twice as fast as electric cooking elements, yet they do not require the high amperage of 220-volt power not commonly found in household kitchens.

Is induction cooking more efficient than gas?

With an 83% energy efficiency, induction cooking is more efficient than both electric or gas. While gas burning cooktops are only 30-35% efficient and cost approximately \$1.65 per hour to operate, an induction cooktop costs only \$0.12 per hour to operate.

How safe is induction cooking?

Because there is no open flame or hot cooking element, the induction process produces heat only within the cookware. The cooktop surface remains cool except for the heat transferred from the bottom of the cookware to the glass surface (immediately below the cookware).

What are the electrical power requirements?

Single burner induction units designed for household use in the U.S. market are all capable of operating efficiently on a standard 110/120-volt outlet. It is strongly recommended to dedicate an outlet for each individual unit when being used since each unit will draw about 15 amps, the amperage of most common household electrical outlets.

What type of cookware can I use?

The general rule of thumb is, if a magnet sticks to it, it will work with the duxtop® cooktop. Cookware made from cast iron, iron, enameled steel or iron, or magnetic stainless steel work very well. duxtop® offers a large selection of Whole-clad Tri-ply Induction Ready Premium Cookware™.

How is induction cooking different than electric cooking?

Induction units place the electrical energy directly into the cookware without using energy towards a heating element. Regular electric cooking elements use energy to heat the heating element and then through conduction, the heat is transferred to the cooking pan.

Induction cooking heating is very fast and responsive to temperature control changes making them even faster and more efficient than gas cooking. Resistance-type heating elements are very inefficient and are slow to respond.

Is it easy to use?

The rapid heating of the cookware makes all kinds of cooking fast and easy, especially when warming, sautéing, frying, and boiling pasta. Cleaning a duxtop® induction cooktop unit is easy. With no open flame or heating element, food does not burn-on so you can just wipe the cooktop surface clean with a damp towel.

SPECIFICATIONS

| | |
|---------------------|--|
| Model | BT-180G3 / 8100MC / 8120MC |
| Power Source | 120V/60Hz 15 amp circuit |
| Output | 200 - 1800 watts |
| Power Levels | 1 - 10 (10 settings) |
| Temperature | 140°F - 460°F (60°C - 238°C) (10 settings) |
| Weight | 5lbs 12oz |
| Dimensions | 11.4" x 13" x 2.5" |
| Cord Length | 5 Feet |

DISPOSAL



When this appliance has reached the end of its life, please dispose of the unit properly. This and other electrical appliances contain valuable materials that can be recycled. Electronic waste may be harmful to our environment if not disposed of properly. We ask that you follow your governing agency's rules and regulations when disposing of electronic appliances. Please find an authorized recycling facility near you.

CONTACT

If you have any questions or concerns not addressed in this user manual, please call our customer service department at 888-792-2360 (North America) or email: CustomerCare@thesecura.com.

Please read operating instructions before using this product.

Please keep the original box and packaging materials in the event that service is required.



Manufacturer's Limited Warranty

The Manufacturer of this product warrants to the original purchaser of this product that this product will be free from defects in material and workmanship under normal use and service for 2 years from date of purchase. Manufacturer will, at its option, repair or replace with a new or refurbished product. The Manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the product, and all costs of shipping the product for inspection and warranty service shall be borne solely by the purchaser.

For the fastest processing of a warranty claim, the Purchaser should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

The manufacturer's limited warranty is valid only in accordance with the following conditions:

1. The product is purchased directly from manufacturer or an authorized reseller or distributor.
2. Only the original purchaser is covered by this warranty. This warranty is not transferable.
3. Product is for personal use only. This warranty is void if the product is used in a commercial or institutional establishment.
4. This warranty does not cover normal wear and tear or damage caused by misuse, abuse, negligence, accident, acts of nature, or unauthorized modification or repair.
5. Purchaser must present acceptable proof of purchase for the product.
6. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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For the fastest processing of a warranty claim, the owner should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.