

Model: 9600LS

INDUCTION COOKTOP USER MANUAL





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Table of Contents

| | |
|--|----|
| Copyright Notice | 1 |
| Table of Contents | 2 |
| Section 1 Caution, Warnings & Safeguards | 3 |
| Section 2 Parts Identification | 4 |
| Section 3 Selecting the Proper Cookware | 5 |
| Section 4 Operating Instructions | 5 |
| Section 5 Care & Maintenance | 8 |
| Section 6 Troubleshooting Guide & Customer Service | 9 |
| Section 7 Commonly Asked Questions | 11 |
| Section 8 Specifications | 12 |
| Manufacturer's Limited Warranty | 13 |

Section 1 Important Cautions, Warnings and Safeguards

Read all instructions thoroughly before operating the duxtop™ induction cooktop unit to avoid injury to:

- yourself;
- others;
- property or;
- damaging the unit itself.

Keep this User Manual as a handy reference.

Electrical Hazards

Observe the following cautions:

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.

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. The cans could explode;
- use in or around flammable or explosive environments;
- allow children in the immediate vicinity or around the cooktop while in use.

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/or fan;
- operate cooktop on flammable surfaces;
- clean the 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, near the unit while operating the unit;
- share a 120V, 15 amp electrical outlet with another electrical item;
- block the rear and/or sides of the unit – keep at least 4" from walls for proper ventilation.

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

Warning: Household use only. Not for commercial use.

Section 2 PARTS IDENTIFICATION



Section 3 SELECTING THE PROPER COOKWARE

Your induction cooktop will not operate without the proper 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.

The bottom surface of the cookware must:

- Be made of a ferrous magnetic material. If the cookware bottom is made of material with low ferrous magnetic content the "E0" error code may display, indicating cookware not suited for induction cooking.
- Have a flat bottom surface with a minimum bottom diameter of 5". The diameter and thickness of the cookware magnetic layer need to be large enough to catch the magnetic wave, otherwise the cooktop may not operate (displays "E0" error code).
- Touch the cooktop or rise no more than 1" above it.

SUITABLE COOKWARE MATERIAL

- Cast iron;
- Iron;
- Cookware with Magnetic Steel/Stainless steel (18/0) bottom;
- Enameled iron or enameled stainless steel (18/0).

DO NOT use cookware made out of:

- Glass;
- Ceramic;
- Copper;
- Aluminum;
- Non-magnetic stainless steel (18/10, 18/8) bottom.

Section 4 OPERATING INSTRUCTIONS

CAUTION: ALWAYS USE A DEDICATED OUTLET. This unit is designed to operate using a 120V electrical outlet having a 15 amp capacity. For optimum performance, use only one duxtop™ cooktop per electrical outlet.

- Place the unit on a dry, stable, level and non-flammable, non-metallic surface.
- Allow at least 4 inches of space around the whole cooktop unit for proper ventilation.
- Plug the POWER CORD into a 120V/15 amp electrical socket. The unit will "Beep" and the POWER INDICATOR light will illuminate red.
- Before turning the cooktop on, make sure the ingredients are in the proper cookware and the cookware is centered on the cooking surface within the COOKWARE ALIGNMENT GUIDE.
- Once the cooktop is plugged in, starting the cooking process is a simple two-step process.

Place your finger on the "ON/OFF" indicator, after 2 seconds the cooktop will cycle "ON", the COOL AIR FAN will start and the LCD display screen will light showing a series of dashes. Press the "MENU" button, the cooktop will activate at the default power setting of 5.0.

- After cooking is completed, press the "ON/OFF" button to turn the unit off. The LCD screen will turn off, however "HOT" will display and the COOL AIR FAN will continue to run until the unit has cooled.
- If the cooktop unit does not operate as intended, see the Troubleshooting Guide in section 6.

Operation Modes

This unit offers both Power and Temperature Modes for precise and efficient cooking along with an automatic 10-hour timer:

POWER MODE OPERATION

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 5.0. Press the + or – buttons to adjust power levels from 0.5 to 10. If the "E2" error code displays in the LCD display during cooking the cookware bottom has exceeded 460 degrees F. Switch to Temperature Mode at this time.

TEMPERATURE MODE OPERATION

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

The default temperature level setting is 300 degrees F. Press the + or – buttons to select a different temperature setting. Use the Temperature Mode when specific temperatures must be maintained. This mode has 20 temperature settings ranging from 100 degrees F-460 degrees F (37.8°C-238°C).

Additional Buttons

The "LOCK" button allows you to lock-out all of the other buttons and is a convenience & safety feature designed to keep cooking and timer settings from being changed once they are set. The "LOCK" feature DOES NOT lock the ON/OFF button, so the cooktop can always be shut off if needed.

There are 2 "Shortcut" buttons, "BOIL" and "KEEP WARM". If you press the "BOIL" button the unit will switch to POWER MODE level 10 and the timer will automatically set to 10 minutes. If you press the "KEEP WARM" button the unit will switch to TEMPERATURE MODE at 140 degrees F with the timer set for 30 minutes.

| Power Level | Watts | Cooking Level |
|-------------|-------|------------------|
| 0.5 | 100 | Simmer-keep warm |
| 1.0 | 180 | Simmer-keep warm |
| 1.5 | 260 | Simmer-keep warm |
| 2.0 | 340 | Simmer-keep warm |
| 2.5 | 420 | Low |
| 3.0 | 500 | Low |
| 3.5 | 580 | Low |
| 4.0 | 660 | Low |
| 4.5 | 740 | Medium-low |
| 5.0 | 820 | Medium-low |
| 5.5 | 900 | Medium-low |
| 6.0 | 1000 | Medium-low |
| 6.5 | 1100 | Medium-high |
| 7.0 | 1200 | Medium-high |
| 7.5 | 1300 | Medium-high |
| 8.0 | 1400 | Medium-high |
| 8.5 | 1500 | High |
| 9.0 | 1600 | High |
| 9.5 | 1700 | High |
| 10 | 1800 | High |

| Temp Level | Temp(°F) | Temp (°C) |
|------------|----------|-----------|
| 1 | 100 | 38 |
| 2 | 120 | 49 |
| 3 | 140 | 60 |
| 4 | 160 | 71 |
| 5 | 180 | 82 |
| 6 | 200 | 93 |
| 7 | 220 | 104 |
| 8 | 240 | 116 |
| 9 | 260 | 127 |
| 10 | 280 | 138 |
| 11 | 300 | 149 |
| 12 | 320 | 160 |
| 13 | 340 | 171 |
| 14 | 360 | 182 |
| 15 | 375 | 191 |
| 16 | 390 | 199 |
| 17 | 405 | 207 |
| 18 | 420 | 216 |
| 19 | 440 | 227 |
| 20 | 460 | 238 |

POWER MODE vs. TEMPERATURE MODE

Switching between Power Mode and Temperature Mode is accomplished by pressing the “MENU” button.

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 or simply press the “BOIL” button. For frying or browning food, Temperature mode is preferred because the built-in microprocessor monitors and regulates the cookware temperature to the preset temperature so your food does not burn. Frying or browning food under Power mode may overheat the cookware and in some cases extremely high temperatures may damage your cookware or cooktop. The duxtop has a built-in safety mechanism to detect such situations and the unit can switch to Temperature mode from Power mode automatically when overheating is detected. When this happens it is an indication that Temperature mode may be more suitable for your current cooking task.

Limitations of Temperature mode:

Like all other cooktops with a glass top, the temperature sensor of this unit is located underneath the glass top. As a result of that and the fact that different cookware yields different cooking temperatures the temperature readout from this unit is only an estimate of the actual cooking temperature. The temperature control may not be extremely accurate but it is still a decent approximation for day-to-day cooking. You may need to test a few times to find the proper temperature setting for your particular cooking task and cookware.

10-HOUR AUTOMATIC TIMER

The automatic timer may be used with either the Temperature or Power mode. Press the "TIMER" button to activate the timer. The TIMER portion of the LCD display will activate and 0:00 will appear in the LCD READOUT DISPLAY. The :00 minutes portion of the readout will be blinking, indicating the minutes can be set. Press the + or – button until the number of minutes you wish appears. Wait 5 seconds and the 0: side of the readout will begin to blink. This indicates you may now set the number of hours for the timer. Press the + or – key to set the number of hours. 5 seconds after you have set the hour's portion of the timer the numbers will stop blinking and timing will start. If you do not enter an amount of time into the AUTOMATIC TIMER within 10 seconds the feature will shut off and no timer will be set.

The + and – buttons can be "tapped" to increase or decrease the minutes/hours by 1 minute/1 hour increments or they can be held down for rapid increase or decrease of time, as necessary.

The time may be reset at any time during operation by pressing the "TIMER" button again. When the timer has expired, the unit will beep and the cooktop will turn off.

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 automatically shut off and beep after 1 minute, if either:

- the wrong type of cookware is put on the cooktop;
- no cookware is placed on the unit (E0 will flash on the LCD screen) or;
- the unit is turned on and the "MENU" button is not pressed.

Section 5 CARE AND MAINTENANCE

The cooktop is easy to maintain. Use a moist cloth with a mild liquid detergent to wipe off grease and stains, and then let dry. Protect the cooktop from dust by covering it when not in use. 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 unless you are actually cooking with it;
- 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 near other heat sources.

Section 6 TROUBLESHOOTING GUIDE & CUSTOMER SERVICE

If after reviewing the troubleshooting guide the problem is not resolved, do not attempt to repair the unit yourself. Contact your dealer or contact our Customer Service Department at www.thesecura.com.

PROBLEM - After plugging in the power cord, the POWER INDICATOR LIGHT does not illuminate red :

- The plug may be loose in the electrical outlet or;
- The circuit breaker may be inoperative or tripped.

PROBLEM -The POWER INDICATOR LIGHT is lit, but the fan is not running, nor is the cookware heating up:

- Press the "MENU" button;
- The wrong type of cookware (non-magnetic) is being used;
- The pan is not centered on the COOKTOP ALIGNMENT GUIDE correctly;
- The COOKTOP SURFACE may be cracked.

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

- The cooktop unit shuts down due to the overheating sensor detecting an excessively high surface temperature. The cause may be heating empty cookware or cooking at a high power setting for too long;
- A blocked COOL AIR INLET & FAN or WARM AIR OUTLET caused cooktop to overheat;
- The unit was unplugged while in use;
- The fuse or circuit breaker tripped during use.

PROBLEM - The Induction cooktop switches from Power mode to Temperature mode automatically;

- This is a safety feature. The unit switches to Temperature mode (140 degrees F) when the cookware is overheated under Power mode. This usually occurs when you are frying or sautéing food. These cooking methods involve high heat and need a regulated temperature within a certain range. If the temperature is too low, it may not cook your food properly, if the temperature is too high, it may burn your food. Burnt food may contain carcinogenic chemicals and should be avoided. Fortunately, duxtop™ cooktops are able to detect such overheating incidences and switch to the 140 degree F setting on Temperature mode. You can then adjust the temperature to the appropriate setting that fits your cooking task. For information about when to use Power mode or Temperature mode, please refer to Section 4 - POWER MODE VS. TEMPERATURE MODE in this manual.

Error code guide:

If an error code appears in the LCD READOUT DISPLAY, follow the Instructions in the ERROR CODE table (below) to correct the problem:

| ERROR CODE | PROBLEM | REMEDY |
|------------|---|--|
| E0 | No cookware is detected, improper 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 improper 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 after 1 minute 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 in to a 120V electrical outlet. Turn the unit back on and listen for the fan to make sure it is running. |
| E2 | Cooking surface temperature exceeds 460 degrees F (238 °C) limit and the unit shuts down automatically. | This is a safety feature to prevent the cooking surface from overheating. It usually happens while using POWER Mode, when the cookware bottom is above 460 degrees F (238 °C). Extremely high temperatures could damage your cookware and cooktop. If E2 error code happens during frying or sautéing while using POWER Mode switch to TEMPERATURE Mode. If E2 happens while boiling water unplug the unit from the electrical outlet, wait 10 minutes for the cooktop and cookware to cool down and reconnect the cord to the outlet. Turn the unit back on, listen for the fan to start and ensure the unit is at least 4" away from any obstructions. |
| E3 | Voltage input is too high or too low and the unit shuts down after 1 minute. | Unplug the cord from the electrical outlet. Verify the voltage is 110/120V AC with a voltage tester. If not, switch to a different electrical outlet with the proper voltage level before operating the unit. |

Note: If any of the above remedies fail to correct the problem, please contact Customer Service.

Section 7 COMMONLY ASKED QUESTIONS

What are induction cooktop advantages?

To serious cooks, the most important advantage of induction cookers 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 1,800 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 cooktop creates heat only in 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 the U.S. market are all capable of operating efficiently on a standard 110/120V outlet. It is strongly recommended to dedicate an outlet for each individual unit 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 (18/0) work very well.

How does electric and Induction cooking differ?

Regular electric cooking elements use energy to heat the heating element and then, through conduction, the heat is transferred to the cooking pan, where induction units place the electrical energy directly into the cookware. Resistance-type heating elements are very inefficient and are slow to respond. Induction cooking heating is very rapid and responsive to temperature control changes making them even faster and more efficient than gas cooking.

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 making 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.

Section 8 SPECIFICATIONS

| | |
|-------------------------|-----------------------------|
| Power Source | 120V/60Hz 15 amp circuit |
| Output | 200-1800 watts |
| Power Levels | 0.5-10 |
| Temperature Range | 100°F- 460°F (37.8°C-238°C) |
| Weight | 5 lbs. 12 oz. |
| Dimensions | 11.4"X14"X2.5" |
| Cord Length | 5 ft. |

FCC REQUIREMENTS

NOTE: This equipment has been tested and found to comply with the limits for consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference with communication equipment.

Induction cooktop unit generates, uses, and can radiate radio frequency energy. If not installed and used in accordance with the user manual, the cooktop may cause harmful interference to radio communications.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the cooktop on and off, the user is encouraged to attempt to correct the Interference by trying one or more of the following measures:

- move or reorient the affected equipment's antenna;
- increase the distance between the cooktop and affected piece of equipment;
- connect the affected equipment to an outlet on a different circuit from the cooktop;
- consult your dealer or qualified radio/TV technician for advice.



Manufacturer's Limited Warranty

The Manufacturer of duxtop™ Induction cooktop warrants to the original purchaser of this product from an authorized reseller or distributor that this product will be free from defects in material and workmanship under normal use and service for 1 year after date of purchase. Manufacturer of duxtop™ Induction cooktop will, at its option, repair or replace with new or refurbished product. The manufacturer reserves the right, before having any obligation under this limited warranty, to inspect the damaged product, and all costs of shipping the damaged product for inspection and warranty service shall be borne solely by the purchaser.

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. The warranty is not transferable, only the original purchaser is covered by this warranty.
2. This warranty is void when the product is used in a commercial or institutional use.
3. This warranty is void if the product has been subject to misuse, abuse, negligence, unauthorized modification or repair, or accident. Normal wear and tear are not covered by this warranty.
4. Purchaser must present acceptable proof of original receipt for the product.
5. This warranty does not affect any other legal rights you may have by operation of law.

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