



INDUCTION COOKTOP

User Manual

Model: E210C2

Model: 8500ST



SN: 86PV

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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INDUCTION COOKTOP



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

Before operating your new duxtop® Induction Cooktop, basic safety precautions should always be followed, including the following:

- Read this manual before using the cooktop.
- To protect against fire, electric shock and injury to persons, do not submerge the cooktop unit or electrical cord in liquid.
- Do not touch the unit with wet hands, or use in a wet outdoor environment.
- Never operate the unit if cooktop surface, electrical cord or plug is damaged.
- Do not let cord hang over edge of table or countertop, or touch hot surfaces.
- To protect against electrical hazards, do not move the unit by pulling on the power cord.
- Only qualified experts may perform repair and maintenance work on the cooktop unit. Never disassemble or attempt to repair the cooktop yourself.
- Do not touch the cooktop surface or cookware bottom for several minutes after using as both will be hot.
- Do not move the cooktop unit while cooking or with hot cookware on cooktop surface.
- Never place any metal objects on the cooktop surface other than authorized metal cookware or an Induction Interface Disk.
- To protect against fire, do not operate the cooktop in or around flammable or explosive environments.
- Do not place the cooktop on any metal surface as the surface could become hot.
- Do not heat unopened cans of food as they could expand and explode.
- Always supervise children whenever they are near the unit. Do not allow children to handle or operate the unit at any time.
- Do not use the unit to heat or warm the room.
- Never heat empty containers on the cooktop surface.
- Remove cookware from cooktop when the unit is not in use.
- Do not place any metal object other than cookware on the cooktop surface.
- Keep at least 4" from walls or other objects for proper ventilation. Do not block the rear and sides of the unit.

- Do not place objects weighing more than 25 pounds on the cooktop surface
- Keep the cool air inlet and fan free from blockages.
- Do not clean a duxtop® induction cooktop in a dishwasher.
- This unit is for household use only. Do not use the unit for anything other than its intended purpose.
- Do not place objects affected by a magnet, such as a credit card, radio, television, etc, within 10 feet of the cooktop while operating the unit.
- To avoid circuit overload, do not operate another electrical appliance on the same outlet or circuit.
- Do not place any combustible material such as paper or towels, near or on the cooktop while it is in use or hot.
- Do not operate on other appliances or devices, including but not limited to stove range, oven, etc.
- Do not operate on heated or hot surface.
- Save this User Manual.



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



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

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

INDUCTION COOKTOP



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 COMPATIBLE 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.

The bottom surface of the cookware must:

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

SUITABLE COOKWARE MATERIAL

- cast iron;
- iron;
- magnetic steel;
- enameled iron;
- stainless steel manufactured with a magnetic bottom

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 120V electrical outlet having a 15 amp capacity. This is a high draw appliance and should not share an outlet or circuit with any other electrical appliance.

Setup

1. Place the unit on a dry, stable, level and non-combustible, non-metallic surface.
2. Allow at least 4 inches of space around all sides of unit for proper ventilation.
3. Plug the POWER CORD into a 120V/15 amp electrical outlet and the unit will "beep".
4. Before turning the unit on, make sure the ingredients are in the compatible cookware with the cookware centered within the COOKWARE ALIGNMENT GUIDE on the COOKTOP SURFACE.
5. Turn on power by touching the ON/OFF button once. The COOL AIR FAN will turn on.
6. Touch the "FUNCTION" button, the cooktop will activate at the default power setting of 5.0. Touch the "FUNCTION" button again to switch to Temperature Mode.
7. Touch the LOCK button to lock the control panel. When the control panel is locked, the only button that functions is the ON/OFF button. Touch and hold the LOCK button again for 3 seconds to unlock the control panel.
8. After cooking is completed, touch the ON/OFF button to turn off the unit. When turned off, the COOLING FAN will continue to run and "Hot" will show on the LED DISPLAY until the unit has fully cooled.
9. If the unit doesn't operate as intended, see the Troubleshooting Guide.

NOTE:

- Cookware must be on the cooktop before touching the ON/OFF button.
- To briefly preheat a pan, please use a low heat setting while supervising. An empty pan could heat much faster than expected.

Operation Modes

- This unit offers both Temperature(Temp) and Power(Heating) Modes for convenient and efficient cooking, along with a 170-minute automatic TIMER MODE.
- The POWER and TEMPERATURE MODES work independently.
- Switch between each mode by touching the FUNCTION button.
- Both POWER and TEMPERATURE MODES have 15 settings. A description of each with a chart is shown on the following page.

POWER MODE V.S. 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 process 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.

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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.

TEMPERATURE MODE OPERATION

TEMPERATURE MODE should be used when a specific cooking temperature is required. Once the cookware has reached the selected temperature, the unit will automatically cycle to maintain that cooking temperature.

The default temperature setting is 300°F. Touch the "+" or "-" button to adjust the temperature setting. Use the Temperature Mode when the specific temperatures must be maintained. This mode has 15 settings:

Temp Setting	Temp (°F)	Temp (°C)
1	140	60
2	160	71
3	180	82
4	200	93
5	220	104
6	240	116
7	260	127
8	280	138
9	300	149
10	320	160
11	340	171
12	370	188
13	400	204
14	430	221
15	460	238

POWER MODE OPERATION

The power level selected relates directly to the wattage, or the BTU/hr equivalent, the cooktop generates. A higher setting will increase cooking speed.

The default power setting is 5.0. Touch the "+" or "-" button to adjust power level from 1.0 to 10. If "E2" error code displays while in use, follow the steps listed in the Error Code Guide under Troubleshooting and use TEMPERATURE MODE to continue cooking.

Power Level	Watts	Cooking Level
1.0	200	Simmer-keep warm
1.5	300	Simmer-keep warm
2.0	400	Simmer-keep warm
2.5	500	Simmer-keep warm
3.0	600	Simmer-keep warm
3.5	700	Low
4.0	800	Medium-low
4.5	900	Medium-low
5.0	1000	Medium-low
5.5	1100	Medium-low
6.0	1200	Medium-low
7.0	1300	Medium-low
8.0	1500	High
9.0	1600	High
10	1800	High

170-MINUTE AUTOMATIC TIMER

The automatic **TIMER** may be used with either the **TEMPERATURE** or **POWER MODE**. Press the "**TIMER**" button to activate the timer after pressing the "**FUNCTION**" button. The **TIMER** light will illuminate red and "0" will appear in the **LED DISPLAY**.

To set the desired cooking time, use the "+" and "-" buttons. Time will increase or decrease 1 minute each time one of the buttons is pressed. Press and hold the "+" or "-" buttons will increase or decrease the timer by 10-minute increments.

The timer may be adjusted at any point during operation by pressing the "**TIMER**" button again to cancel the preset cooking time. When the timer reaches "0", the unit will "beep" and shut off.

AUTOMATIC SHUT OFF

Unless the timer has been set, this unit will automatically shut off if the controls are not touched for 120 minutes, as required by safety regulations.

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

- The incompatible type of cookware is put on the cooktop
- No cookware is placed on the unit

NOTE: Remove cookware from cooktop when the unit is not in use.

CARE AND MAINTENANCE

The cooktop is easy to maintain. Use a moist cloth with a mild liquid detergent to wipe off grease or spills and let dry. Protect the cooktop from dust by covering it when not in use. Avoid the following:

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
- keep the unit plugged in when not in use
- store or clean the unit while still hot
- place objects heavier than 25 pounds on COOKTOP SURFACE
- use the unit if COOKTOP SURFACE or POWER CORD is damaged
- keep the cooktop unit on or near other heat sources

TROUBLESHOOTING GUIDE & CUSTOMER SERVICE

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

PROBLEM - After pressing the ON/OFF button, the POWER INDICATOR LIGHT does not illuminate red and/or the exhaust fan does not run:

- Plug may be loose in the electrical outlet.
- Circuit breaker may be inoperative or tripped.

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

- Using the incompatible type of cookware (non-magnetic)
- 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:

- Unit shuts down because the overheating sensor detected an excessive surface temperature caused by heating empty cookware
- A blocked COOL AIR INLET & FAN or WARM AIR OUTLET caused cooktop to overheat
- 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.

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Error code guide:

If an error code appears in the LED DISPLAY, follow the instructions below according to the error code displayed to correct the problem:

ERROR CODE	PROBLEM	REMEDY
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 compatible 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 into a 120V electrical outlet. Turn the unit 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 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 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.

INDUCTION COOKTOP

SPECIFICATIONS

Model	E210C2 / 8500ST
Power Source	120V/60Hz 15 amp circuit
Output	200 - 1800 watts
Power Levels	1.0 - 10 (15 settings)
Temperature	140°F - 460°F (60°C - 238°C) (15 settings)
Product Dimensions	11" x 2.8" x 14.2"
Package Dimensions	12.3" x 3.7" x 17.4"
Product Weight	2.72kg / 6lb
Package Weight	3.5kg / 7lb
Cord Length	5 ft

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.