



INDUCTION COOKTOP



User Manual

Model: BT-M20B

Model: 9100MC

Model: 9120MC

SN: 5SJ4



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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IMPORTANT CAUTIONS, WARNINGS AND SAFEGUARDS



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.

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. 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.

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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.

The bottom surface of the cookware must:

- be made of a ferrous magnetic material
- have a flat bottom surface with a minimum bottom diameter of 5"; The diameter of the cookware bottom needs to be large enough to catch the magnetic wave, otherwise the cooktop may not operate (displays "POT" error code)
- 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 110/120V 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

- Place the unit on a dry, stable, level and non-combustible, 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 POWER INDICATOR light will illuminate red.
- Before turning the unit on, make sure the ingredients are in the compatible cookware and the cookware is centered on the COOKWARE ALIGNMENT GUIDE on the COOKTOP SURFACE. It is recommended to use cookware with a flat bottom diameter of 5-9 inches.
- Turn the power on by pressing the ON/OFF button once. The COOL AIR FAN will run and the default power setting of 5.0 will appear in the LED READOUT DISPLAY.
- After cooking is completed, press the ON/OFF button to turn off the unit. The COOLING FAN will continue running to cool down the unit. A warning message "Hot" will appear on the LED READOUT DISPLAY, indicating the glass surface is still hot. The word "HOT" will only appear on the display if the cooktop has reached a pre-programmed internal temperature. The fan however, will remain on regardless of temperature once the unit is turned off.
- If the unit doesn't operate as intended, see the Troubleshooting Guide in section 6.

NOTE:

- Cookware must be on the cooktop before pressing 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 Power (Heating) and Temperature (Temp) Modes for convenient and efficient cooking along with an automatic 170-minute timer:

Limitations of Temperature Mode:

Like all other cooktops with a glass cooktop, the temperature sensor is located underneath the glass top. As a result, and that different cookware yields different temperatures, the temperature readout is only an estimate of the actual cooking temperature. 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.

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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 setting is 5.0. Press the INCREASE or DECREASE BUTTONS to adjust power setting from 1.0–10, total 15 power levels.

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-high
6.0	1200	Medium-high
7.0	1300	Medium-high
8.0	1500	High
9.0	1600	High
10	1800	High

TEMPERATURE MODE OPERATION

When under Power Mode, press Temp Mode key to switch to Temp 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 also 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 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 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.

NOTE: Use Power Mode to quickly bring water to boil, do not use Temp Mode.

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 READOUT 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 reset at any time during operation by pressing the "TIMER" button again. 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.

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 GUIDE & CUSTOMER SERVICE

If after reviewing the troubleshooting guide the problem is not resolved, do not attempt to disassemble or repair 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 exhaust fan is not running:

- 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:

- 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:

- The cooktop unit shuts down due to the overheating sensor detecting an excessive high surface temperature. The cause may be heating empty cookware
- 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 (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 READOUT 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 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, cooling 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 too high or too low and shuts down after one minute.	Unplug cord from the electrical outlet. Verify the voltage is 120V AC with a voltage tester. If not, switch to a different electrical outlet with the proper voltage 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.

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SPECIFICATIONS

Model	BT-M20B / 9100MC / 9120MC
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)
Weight	5lbs 12oz
Dimensions	11.4" X 14" X 2.5"
Cord Length	5ft

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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Secura, Inc.

888-792-2360 (North America)

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Lake Forest, California

Designed in California

www.thesecura.com

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.