



BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP

User Manual

Model: HL-K35
Model: 9820HLBI



SN: 5MJ5

www.duxtop.com / www.thesecura.com



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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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TABLE OF CONTENTS

IMPORTANT CAUTIONS, WARNINGS AND SAFEGUARDS	1
PARTS IDENTIFICATION	4
SELECTING THE COMPATIBLE COOKWARE	5
INSTALLATION INSTRUCTIONS	6
OPERATING INSTRUCTIONS	7
CARE AND MAINTENANCE	9
TROUBLESHOOTING GUIDE & CUSTOMER SERVICE.....	10
SPECIFICATIONS	12
DISPOSAL	13
CONTACT	13
MANUFACTURER'S LIMITED WARRANTY	14

BUILT-IN DOUBLE INDUCTION & INFRARED 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® 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 after using as both will be hot.
- Do not move the cooktop unit while cooking or with hot cookware on cooktop surface.
- Do not put hot cookware on the hot plate surface while it is cold.
- Never place any metal objects on the induction 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 leave the cooktop unattended while in use. Unattended cooking with fat or oil can be dangerous and may result in fire.
- 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. Do not heat food directly on the hot plate surface. Make sure not to accidentally sprinkle salt, sugar or other grains on the surface.
- Always supervise children whenever they are near the unit. Do not allow children to handle or operate the unit at any time.
- Do not cover the infrared hot plate surface completely with aluminum foil.
- Never heat empty containers on the cooktop surface.
- Remove cookware from cooktop when the unit is not in use.

- Keep at least 4 inches from walls or other objects for proper ventilation. Do not block the rear and sides of the unit. Keep the unit surface at least 30 inches away from the overhead cabinet.
- Allow the hot plate to cool for at least 30 minutes before cleaning or storing.
- 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 the 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 use an external timer or a remote control.
- 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 materials such as paper, oil, curtains, tablecloths, plastics, etc. 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. or on hot surfaces.
- 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.

BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP



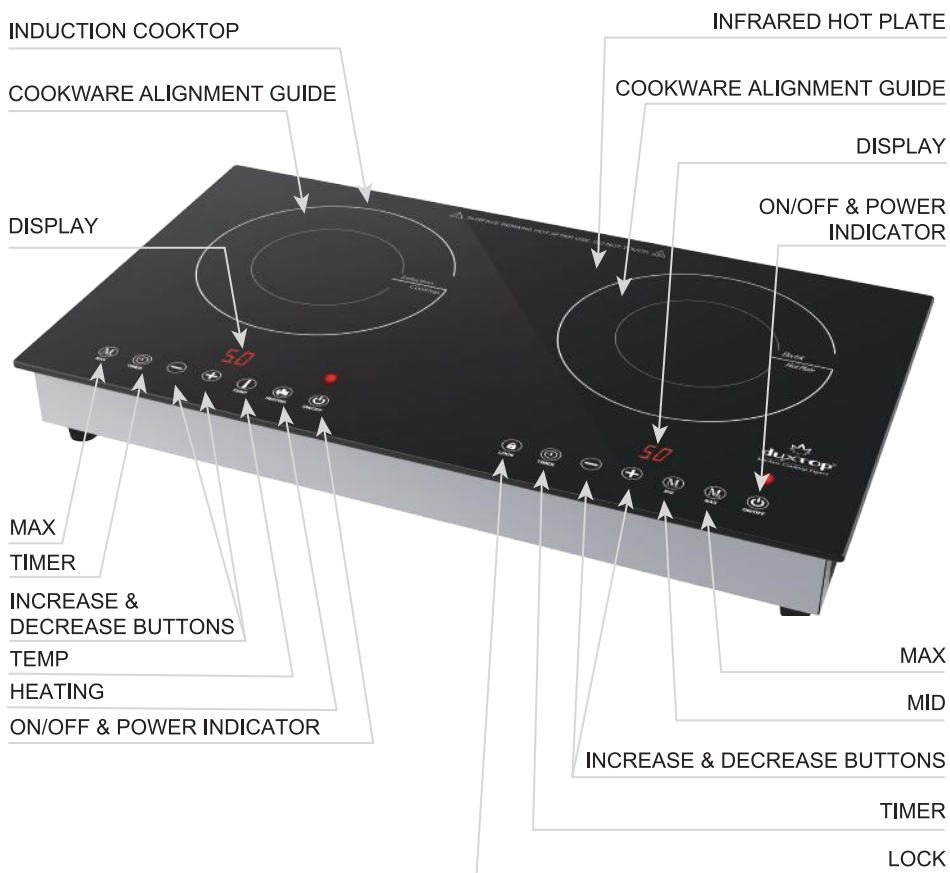
Always follow basic safety precautions when using any electrical products, especially when children are present.



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



BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP

SELECTING THE COMPATIBLE COOKWARE

1. Induction Cooktop:

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 must 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

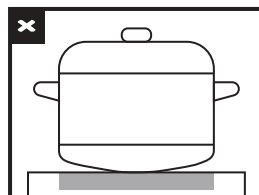
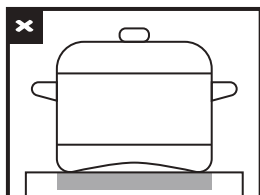
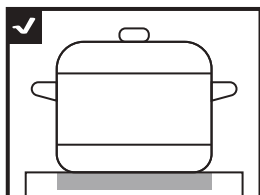
- cast iron;
- iron;
- magnetic steel;
- enameled iron;
- stainless steel manufactured with a magnetic bottom

DO NOT use cookware made out of:

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

2. Infrared Hot Plate:

No special type of cookware is needed for Infrared Hot Plate. For energy efficiency and even cooking, choose flat-bottomed cookware that fits closely over the heating element, and the cookware bottom should be at least the size of the cooking zone.



INSTALLATION INSTRUCTIONS

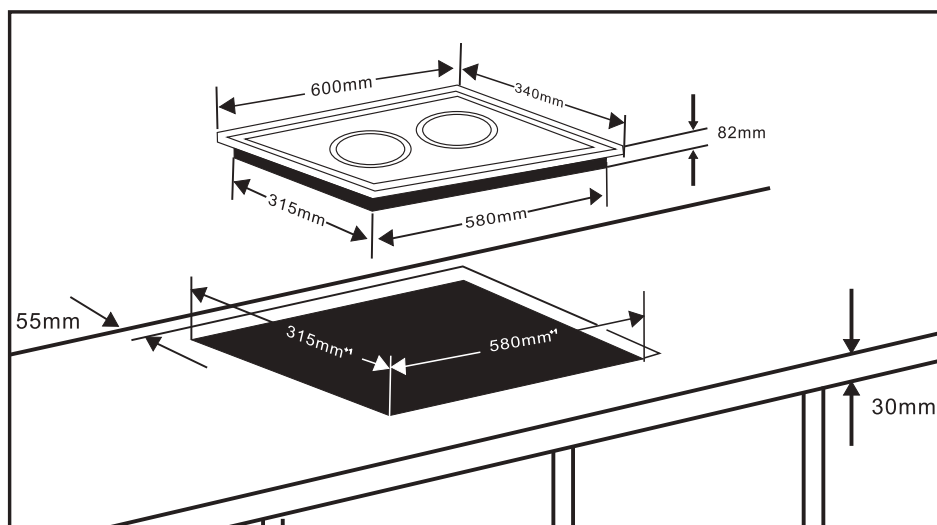
This cooktop can be used on a countertop or installed on a countertop. The countertop surface must be dry, stable, level, non-combustible, and non-metallic.

Warning:

- Be sure your cooktop is installed properly by a qualified installer or service technician.
- FOR YOUR SAFETY: Do not store or use any flammable materials in the vicinity of this appliance.
- 76.2 cm (30 in) Min. clearance between the top of the cooking platform and the bottom of an unprotected cabinet. Risk can be reduced by installing a range hood that projects horizontally a minimum of 12.7 cm (5 in) beyond the bottom of the cabinet.
- Make sure the cabinets and wall coverings around the cooktop can withstand the temperatures (up to 200°F) generated by the cooktop.

Location Requirements:

- From edge of cooktop to nearest wall on either side of unit 55mm (2.17 in).
 - If the top panel of cabinet is too thin, it will be deformed. It is recommended that the thickness of top panel should be at least 30mm (1.18 in).
 - It is not recommended to use drawer underneath cooktop. Empty space is needed for installation purpose.
- * Four sealing strips are provided for the surrounding sealing of the edges of cutout.



BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP

OPERATING INSTRUCTIONS

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

This appliance consists of an induction cooktop on the left and an infrared hot plate on the right.

Induction Cooktop

1. Plug in the cooktop to an electrical outlet, the cooktop will beep once. All the lights will flash once then go out, indicating that the power supply is connected normally.
2. Before turning the cooktop on, make sure the ingredients are in the compatible cookware with the cookware centered within the COOKWARE ALIGNMENT GUIDE. Cookware must be on the cooktop before pressing the ON/OFF button.
3. **ON/OFF & Power Mode (20 Levels: 0.5-10):** Press the ON/OFF button on the left to turn the induction cooktop on/off, it will go into Power Mode, and "- - -" will be displayed. Press the "+" or "-" button to set the desired power level from 0.5 to 10 (0.5, 1.0, 1.5, 2.0, 2.5, 3.0, 3.5, 4.0, 4.5, 5.0, 5.5, 6.0, 6.5, 7.0, 7.5, 8.0, 8.5, 9.0, 9.5, 10).
4. **Temperature Mode (20 Temperatures: 100 °F-460°F):** This induction cooktop can also operate in Temperature Mode. Press TEMP button, the cooktop will go into Temperature Mode, and the default temperature "300" will be displayed, indicating the cooktop is heating at the default temperature of 300 °F. Press the "+" or "-" button to set the desired temperature. This mode has 20 temperature settings ranging from 100 °F - 460°F (100, 120, 140, 160, 180, 200, 220, 240, 260, 280, 300, 320, 340, 360, 375, 390, 405, 420, 440, 460).
5. **Max (Level 10/460°F):** Press the MAX button, the cooktop will heat at the highest power level of 10 (when in Power Mode) or the highest temperature of 460°F (when in Temperature Mode).
6. **Timer (1 min to 180 min):** The timer can be used in either the Power Mode or Temperature Mode. Press the TIMER button, the TIMER light will be on, and "0" will flash on the DISPLAY. Press the "+" or "-" button to set the timer from 1 to 180 minutes. 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 setting by 5-minute increments. If you do not set the timer after "0" has flashed five times, the cooktop will return to Power Mode or Temperature Mode.
7. After setting the timer, the figures of power-timer or temperature-timer will be displayed alternately. The system enters countdown and will shut off automatically when the timer expires.

Infrared Hot Plate

1. **ON/OFF & Power Mode (16 Levels: 0.5-10):** Press the ON/OFF button on the right to turn the infrared hot plate on/off, it will go into Power Mode, and "- - -" will be displayed. Press the "+" or "-" button to set the desired power level from 0.5 to 10 (0.5, 1.0, 1.5, 2.0, 2.5, 3.0, 3.5, 4.0, 4.5, 5.0, 5.5, 6.0, 7.0, 8.0, 9.0, 10).
2. **MAX:** Press the MAX button, the infrared hot plate will heat at the highest power level of 10.
3. **MID:** Press the MID button, the infrared hot plate will heat at the middle power level of 5.

4. **Timer (1 min to 180 min):** See Step 6 of induction cooktop.
5. **Lock:** Press the LOCK button to lock all the other buttons except ON/OFF buttons on the induction cooktop and the infrared hot plate, the LOCK light will be on. Press and hold the LOCK button for two seconds to unlock. It is designed to keep the cooking and timer settings from being accidentally changed once they have been set. Please note that if the appliance is turned off in a locked state, you must unlock first before turning it on.

Note:

- **“Hot” code:** After both the induction cooktop and the infrared hot plate are turned off, if the surface temperature is higher than 140 °F, the “Hot” code will be displayed, AND THE COOLING FANS WILL CONTINUE TO RUN FOR 15 MINUTES TO COOL THE APPLIANCE.
- **“Pot” code:** After the cookware is removed from the induction cooktop, the “Pot” code will be displayed with beeps, and the induction cooktop will be turned off after 1 minute.
- **Automatic Shut Off:** If the timer is not set, the appliance will shut off automatically after operating continuously for 2 hours. This is a safety feature in compliance with safety regulations. The induction cooktop will shut off if incompatible type of cookware is put on the cooktop, or no cookware is placed on it.
- To briefly preheat a pan when using the induction cooktop, please use a low heat setting while supervising. An empty pan could heat much faster than expected.
- **Troubleshooting Guide:** If the appliance doesn't operate as intended, see the Troubleshooting Guide.

Power Sharing Feature

Power sharing technology is a safety and efficiency feature. It is designed to avoid electrical hazards and increase efficiency by allowing the left burner (induction cooktop) and the right burner (infrared hot plate) to share power between them when they are in Power Mode. When operating only one burner, the maximum power of the left burner is 1800W and the right is 1600W.

When operating both burners at the same time, their maximum COMBINED power is 1800W. Increasing the power level of one burner will cause the other burner to self-adjust, in order not to exceed 1800W. When using the right burner in Power Mode Level 5.5 (1100W) or greater, the left burner does not work, and "0" will be displayed.

Please refer to the table below for more details about the Power Sharing feature.

Left	Level	0						0.5	1.0	1.5	2.0	2.5	3.0	3.5	4.0	4.5	5.0
	Watts	0						100	180	260	340	420	500	580	660	730	800
Right	Level	1600	1500	1400	1300	1200	1100	1000									
	Level	10	9.0	8.0	7.0	6.0	5.5	5									

Left	Level	5.5	6.0	6.5	7.0	7.5	8.0	8.5	9.0	9.5	10
	Watts	900	1000	1100	1200	1300	1400	1500	1600	1700	1800
Right	Level	4.5	4.0	3.5	3.0	2.5	2.0	1.5	1.0	0.5	0
	Watts	900	800	700	600	500	400	300	200	100	0

BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP

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.

Error Code Guide:

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

Induction Cooktop

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. If not, switch to a different electrical outlet with the proper voltage level before operating the unit.

BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP

Infrared Hot Plate

ERROR CODE	PROBLEM	REMEDY
E1	Excessive high temperature, fan malfunction, or inadequate ventilation for the cooktop	1. Remove cookware and unplug the unit. 2. Ensure proper ventilation by making sure the fan is at least 4" away from any obstruction. 3. Allow 10 minutes for unit to cool down and then connect unit to a 120V outlet. 4. Turn the unit on and listen for the fan to confirm it is running.
E2	Cooking surface temperature exceeds 1290°F.	Please switch off the unit and allow it to cool down thoroughly, then switch on again.
E3	Voltage is either too high or too low.	1. Unplug the unit from the electrical outlet. 2. Verify the voltage is 110/120V AC.

SPECIFICATIONS

Model	HL-K35 / 9820HLBI
Voltage	120V/60Hz
Power	Left:100-1800W Right: 100-1600W
Power Levels	Left: 0.5-10 (20 settings) Right: 0.5-10 (16 settings)
Temperature Range	Left: 100°F- 460°F (38°C-238°C) (20 settings)
Weight	14 lbs
Dimensions	23.6x13.4x3.0 in
Cord Length	5 ft.
Sealing Strip Dimensions	590x7x3mm (2) 300x7x3mm (2)

BUILT-IN DOUBLE INDUCTION & INFRARED COOKTOP

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@theseкура.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. Providing a replacement product does not renew or extend the warranty period from the original date of purchase. 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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Duxtop Portable 1800W
Induction Cooktop



Duxtop 1800W LCD
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Secura French Press
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Secura 1800W Electric
Deep Fryer



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Designed in California

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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.