

# INDUCTION HOB

Touch Sensitive Control Panel with LCD Display



**User Manual**

**Model: 9600LS-UK**

# 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](mailto: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](mailto: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 induction hob, 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 hob 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 induction hob unit or electrical cord in liquid, touch the unit with wet hands, or use in a wet outdoor environment
- use if induction hob 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 induction hob unit. Never disassemble or attempt to repair the induction hob yourself.

### Personal Safety

For your own personal safety and the safety of others:

#### DO NOT

- touch the induction hob surface or cookware bottom shortly after using as both will be hot
- move the induction hob unit while cooking or with hot cookware on induction hob surface
- place any metal objects on the induction hob surface other than authorized metal cookware or an Induction Interface Disk
- place the induction hob 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 induction hob while it is in use.
- use the unit to heat or warm the room

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

### Product & Property Damage

To prevent damage to the induction hob or surrounding area:

#### DO NOT

- heat empty containers on the induction hob surface
- place any metal object other than cookware on the induction hob surface
- place objects weighing more than 11 kgs on the induction hob surface
- block the cool air inlet and fan
- operate induction hob on flammable surfaces
- clean a duxtop® induction hob in a dishwasher
- use the induction hob 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 220-240V, 9.5 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 induction hob 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.**



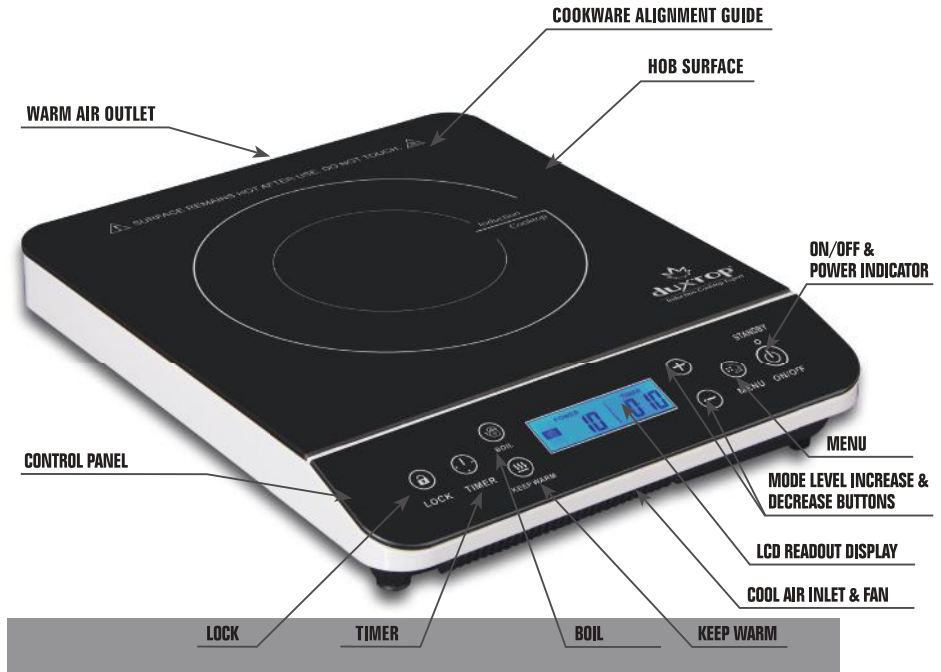
**Always follow basic safety precautions when using any electrical products, especially when children are present.**



**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 hob 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 hob.

### 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 "POT" error code may display, indicating cookware is not suited for induction cooking.
- have a flat bottom surface with a minimum bottom diameter of 12cm; The diameter and thickness of the cookware bottom needs to be large enough to catch the magnetic wave, otherwise the induction hob may not operate (displays "POT" error code)
- touch the induction hob or rise no more than 2.5 cm 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 220-240V electrical outlet having a 9.5 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 induction hob unit for proper ventilation.
- Plug the POWER CORD into a 220-240V/ 9.5 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 induction hob SURFACE.
- Turn the power on by pressing the ON/OFF button, the LCD display screen will light up showing a series of dashes, and the COOL AIR FAN will run. Press the Menu button, the induction hob will operate in Power Mode at the default power setting of 5.0, with Power 5.0 displaying in the LCD 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 LCD READOUT DISPLAY, indicating the glass surface is still hot. The word "HOT" will only appear on the display if the induction hob 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 induction hob 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 Mode and Temperature (Temp) Mode for convenient and efficient cooking along with an automatic 10-hour timer. Pressing the Menu button will alternate between Power Mode and Temperature Mode.

### Limitations of Temperature Mode:

Like all other induction hob with a glass top, 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.

## 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 induction hob 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 0.5–10, total 20 power levels.

**Note:** The data are based on tests using factory standard cookware. Testing with different cookware will produce different wattage results.

Power Level	Watts	Cooking level
0.5	Equivalent to 100w	Simmer-keep warm, intermittent heating
1.0	Equivalent to 180w	Simmer-keep warm, intermittent heating
1.5	Equivalent to 260w	Simmer-keep warm, intermittent heating
2.0	Equivalent to 340w	Simmer-keep warm, intermittent heating
2.5	Equivalent to 420w	Simmer-keep warm, intermittent heating
3.0	Equivalent to 500w	Simmer-keep warm, intermittent heating
3.5	Equivalent to 580w	Simmer-keep warm, intermittent heating
4.0	660	Low
4.5	740	Low
5.0	820	Medium-low
5.5	900	Medium-low
6.0	1000	Medium-low
6.5	1100	Medium-low
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	1800	High
10	2100	High

## 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 cycle to maintain the selected cooking temperature.

The default temperature setting is 160°C. Press the INCREASE or DECREASE BUTTONS to adjust the temperature setting. Use the Temperature Mode when specific temperature must be maintained. This mode has 20 settings: 50-240°C.

Temp Level	Temp (°C)
1	50
2	60
3	70
4	80
5	90
6	100
7	110
8	120
9	130
10	140
11	150
12	160
13	170
14	180
15	190
16	200
17	210
18	220
19	230
20	240

### **Additional Preset Function Buttons:**

- **LOCK** - The "LOCK" button allows you to lock all the other buttons and is a convenience and safety feature. Press the button for two seconds to lock/ unlock. It is designed to keep the cooking and timer settings from being accidentally changed once they have been set. The "LOCK" features DOES NOT lock the ON/OFF button, so the induction hob can always be shut off if needed.
- **BOIL** - If you press the "BOIL" button the unit will switch to POWER MODE level 10 and the timer will automatically set to 10 minutes. When the timer has expired, the unit will "beep" and the induction hob will turn off. If the volume of water has not reached a full boil, please restart the "BOIL"function.
- **KEEP WARM** - If you press the "KEEP WARM" button, the unit will switch to TEMPERATURE MODE at 60°C with the timer set for 30 minutes.

### **POWER MODE V.S. 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. 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 induction hob. When the cookware is overheated under Power Mode, the unit will stop working but the display not changed. When the cookware temperature drops to normal level, the unit will continue to operate as set before. When this happens it is an indication that Temp Mode may be more suitable for your current cooking task.

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

### **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 desired number of minutes appears. Press the "TIMER" button again, the 0: hours 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. Five seconds after you have set the hours 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 5 seconds the feature will shut off and the timer will not 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 timer 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 induction hob 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 induction hob unit will shut off and "beep", if either:

- the incompatible type of cookware is put on the induction hob or;
- no cookware is placed on the unit ("POT" will flash on the LCD screen) or
- the unit is turned on and the "MENU" button is not pressed

## CARE AND MAINTENANCE

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

### **DO NOT:**

- clean the induction hob SURFACE with metal scouring pads, abrasives, or solvents
- immerse cord or induction hob 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 11kgs on the induction hob SURFACE
- use the unit if HOB SURFACE or POWER CORD is damaged
- keep the induction hob 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 induction hob 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@theseкура.com](mailto:CustomerCare@theseкура.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:

- Press the “MENU” button
- Using the incompatible type of cookware (non-magnetic)
- The pan is not centered on the induction hob ALIGNMENT GUIDE
- The induction hob SURFACE may be cracked

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

- The induction hob unit shuts down due to the overheating sensor detecting an excessive 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 induction hob 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 induction hob)

**PROBLEM** - When the cookware is overheated under Power Mode, the unit stops working but the display is not changed. When the cookware temperature drops to normal, the unit continues to operate as set before.

This is a safety feature. This is most likely to happen when you are trying to fry or sauté food. These cooking methods involve high heat and need a regulating temperature within a certain range. If the temperature is too low, it may not cook your food properly. However if the temperature is too high, it may burn your food. Once in Temperature Mode you can 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 POWER MODE V.S. TEMPERATURE MODE section in this manual.

## Error code guide

If an error code appears in the LCD 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 after 1 minute if none of these actions are taken.
E1	Excessive high temperature, cooling fan malfunction, or inadequate ventilation for the induction hob.	Unplug 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 induction hob and cookware to cool down and then plug it back into the 220-240V electrical outlet. Turn the unit on and listen for the fan running.
E2	Cooking surface temperature exceeds 290°C limit, and the unit shuts down automatically.	This is a safety feature to prevent the cooking surface from overheating. It usually happens during POWER MODE. Your cookware bottom is above 290°C. Extremely high temperatures could damage your cookware and induction hob. If E2 error code happens during frying or other process that involves high temperatures, you should switch to TEMP MODE. If E2 happens during water boiling, please follow the directions below: Unplug cord from the electrical outlet, Wait 10 minutes for induction hob and cookware to cool down and reconnect cord to the electrical outlet. Turn unit on and listen for the fan to run. Ensure unit is at least 4" away from any obstruction.
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 220-240V 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 hob advantages?**

To serious cooks, the most important advantage of induction hobs is that you can adjust the cooking heat instantly and with great precision. The induction hob uses a standard 220-240V of electrical power and plugs into a standard household electrical outlet. Because duxtop® induction hobs produce up to 2100 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.

### **Is induction cooking more efficient than gas?**

With an 83% energy efficiency, induction cooking is more efficient than both electric or gas.

### **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 induction hob 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 market are all capable of operating efficiently on a standard 220-240V outlet. It is strongly recommended to dedicate an outlet for each individual unit when being used since each unit will draw about 9.5 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® induction hob. 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 hob unit is easy. With no open flame or heating element, food does not burn-on so you can just wipe the induction hob surface clean with a damp towel.

## SPECIFICATIONS

<b>Model</b>	9600LS-UK
<b>Power Source</b>	220-240V~50-60Hz 9.5 amp circuit
<b>Output</b>	100 - 2100 W
<b>Power Levels</b>	0.5 - 10 (20 settings)
<b>Temperature</b>	50°C - 240°C (20 settings)
<b>Weight</b>	2.5 kgs
<b>Dimensions</b>	29.0 x 35.5 x 6.3 cm
<b>Cord Length</b>	150 cm

## 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 email: [CustomerCare@thesecura.com](mailto: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. 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@theseкура.com](mailto:CustomerCare@theseкура.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

CustomerCare@thesecura.com

[www.thesecura.com](http://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.