



BUILT-IN DOUBLE INDUCTION COOKTOP

User Manual

Model: BT-K35
Model: 8620BI



SN: L5T2

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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BUILT-IN DOUBLE 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 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.

BUILT-IN DOUBLE INDUCTION COOKTOP



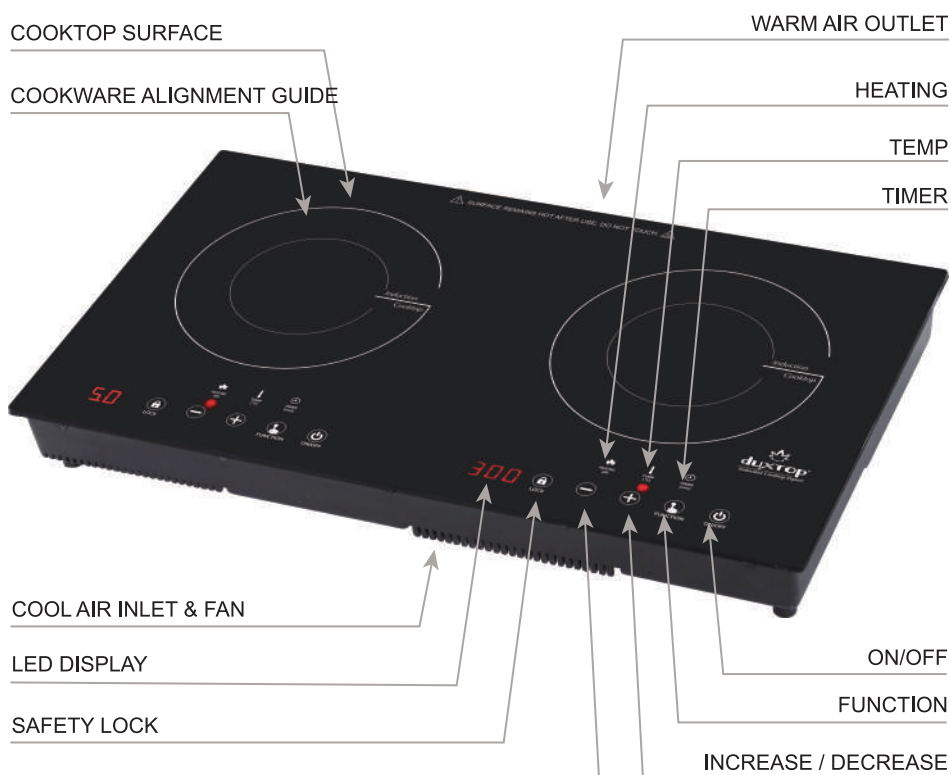
Always follow basic safety precautions when using any electrical products, especially when children are present.



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 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)

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.

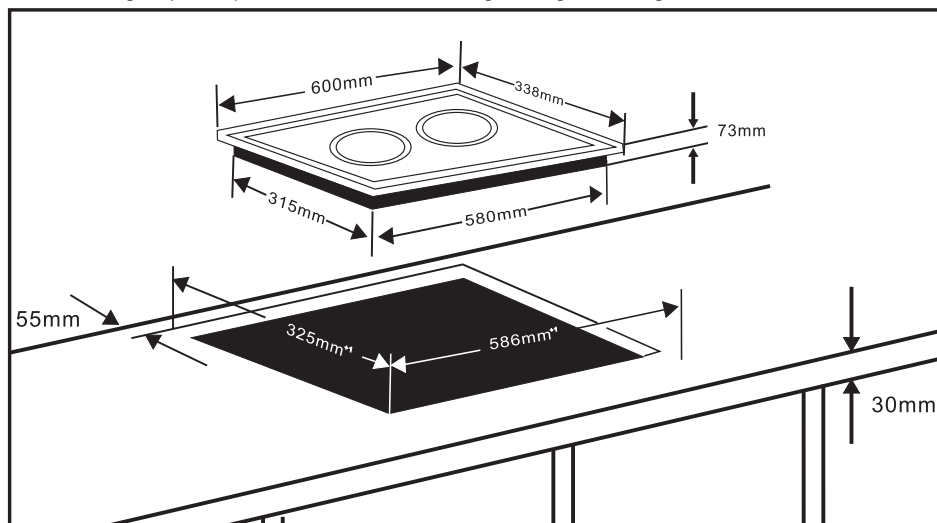
Warning:

- 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.
- If the induction cooktop is used near an oven, it is recommended that the distance between them be greater than 15 cm (6 in).
- Make sure the cabinets and wall coverings around the cooktop can withstand the temperatures (up to 200°F) generated by the cooktop.

Location Requirements:

- Cabinet cutout dimensions that are shown must be followed.
- 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 COOKTOP

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.

1. Plug in the cooktop to a 120V/15 amp electrical outlet, the cooktop will beep once. All the lights will flash once and go off, 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 on the COOKTOP SURFACE.
3. Press the ON/OFF button, the indicator lights for TEMP and HEATING will flash, and the COOL AIR FAN will rotate. Cookware must be on the cooktop before pressing the ON/OFF button.
4. This induction cooktop operates both in Power Mode and Temperature Mode for convenient and efficient cooking:
 - a) Power Mode: Press the FUNCTION button, the HEATING light will be on, and the cooktop will enter Power Mode to heat at the default power setting of 5.0. Press the "+" or "-" button to adjust power level from 0.5 to 10 (left burner), or 1.0 to 10 (right burner).
 - b) Temperature Mode: Press the FUNCTION button until TEMP light is on. "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 (38 °C - 238 °C).

Power Level	Watts Left Burner	Watts Right Burner
0.5	100*	
1.0	180*	100*
1.5	260*	
2.0	340*	200*
2.5	420*	
3.0	500*	300*
3.5	580*	
4.0	660*	400
4.5	740*	
5.0	800	500
5.5	900	
6.0	1000	600
6.5	1100	
7.0	1200	700
7.5	1300	
8.0	1400	800
8.5	1500	
9.0	1600	900
9.5	1700	
10.0	1800	1000

Temp °F	Temp °C
100	38
120	49
140	60
160	71
180	82
200	93
220	104
240	116
260	127
280	138
300	149
320	160
340	171
360	182
375	191
390	199
405	207
420	216
440	227
460	238

* The number of watts with an asterisk is the average wattage.

BUILT-IN DOUBLE INDUCTION COOKTOP

5. The 180-minute automatic timer may be used in either the Power Mode or Temperature Mode.
 - a) Timer in Power Mode: Press the FUNCTION button until HEATING light is on, press the "+" or "-" button to adjust the power level. Press the FUNCTION button again, the TIMER light will be on, and "0" will flash in the LED 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.
 - b) Timer in Temperature Mode: Press the FUNCTION button until TEMP light is on, press the "+" or "-" button to adjust the temperature. Press the FUNCTION button again, the TIMER light will be on, and "0" will flash in the LED DISPLAY. Press the "+" or "-" button to set the timer from 1 to 180 minutes. If you do not set the timer after "0" has flashed five times, the cooktop will return to Temperature Mode.

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.

6. The LOCK button allows you to lock all the other buttons and is a convenience and safety feature. It is designed to keep the cooking and timer settings from being accidentally changed once they have been set. The "LOCK" feature DOES NOT lock the ON/OFF button, so the cooktop can always be shut off if needed. Press the LOCK button to lock the control panel, the LOCK light will be on. Press and hold the LOCK button for two seconds to unlock the control panel.
7. After cooking is completed, press the ON/OFF button to turn off the cooktop. Or, if you use the timer, when the timer expires, the cooktop will shut off. The COOLING FAN will continue to rotate and "Hot" will show on the LED DISPLAY until the cooktop has fully cooled.
8. If the cooktop doesn't operate as intended, see the Troubleshooting Guide.

NOTE:

To briefly preheat a pan, please use a low heat setting while supervising. An empty pan could heat much faster than expected.

Automatic Shut Off

Unless the timer has been set, this cooktop will shut off automatically in 120 minutes. This is a safety feature in compliance with safety regulations. The cooktop unit will shut off if incompatible type of cookware is put on the cooktop, or no cookware is placed on it.

POWER MODE V.S. TEMPERATURE MODE

In Power Mode operation, 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. 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.

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. 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.

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. 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.

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 burners 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 1000W. They do not have equal power.

When operating both burners, their maximum COMBINED power is 1800W. When operating both burners at the same time, increasing the power level of one burner will cause the other burner to self-adjust, and decrease if needed, in order not exceed 1800W. (i.e. if the left burner is set to 1000W, the right burner will operate at a maximum of 800W.)

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

Left	Power Level	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	10.0
	Watts	100*	180*	260*	340*	420*	500*	580*	660*	740*	800	900	1000	1100	1200	1300	1400	1500	1600	1700	1800
Right	Power Level	10.0										9.0	8.0	7.0	6.0	5.0	4.0	3.0	2.0	1.0	0
	Watts	1000										900	800	700	600	500	400	300	200	100	0

* Average watts with power cycling.

Note:

When using the left burner in Power Mode level 8.5 (1500W) or greater, the right burner does not work. If the right burner is in Power Mode, "0" will be displayed; if in Temperature Mode, the temperature readout will flash, indicating the right burner does not work. This is because the right burner requires a minimum of 400 watts to be available to operate. The combination of 1500W plus 400W would exceed the 1800W rating for this cooktop.

To enable the Temperature Mode of the right burner, please turn down the left power level to 8.0 or below. However, when using the left burner in Power Mode level 8.0, the actual temperature of the right burner may take longer to reach the setting temperature due to the power sharing with the left burner. Both Power and Temperature Modes will be impacted by this safety feature. When two burners are in Temperature Mode, they work independently of each other and both can reach the maximum temperature 460 °F.

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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 indicator lights for TEMP and HEATING do not flash, and the COOL AIR FAN does not run:

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

PROBLEM - 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)

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?

Double 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.

SPECIFICATIONS

Model	BT-K35 / 8620BI
Power Source	120V/60Hz 15 amp circuit
Output	Left:100-1800W Right: 100-1000W
Power Levels	Left: 0.5-10 (20 settings) Right: 1.0-10 (10 settings)
Temperature Range	100°F- 460°F (38°C-238°C) (20 settings)
Weight	12.3 lbs
Dimensions	23.62x13.30x2.87 in
Cord Length	5 ft.
Sealing Strip Dimensions	590x7x3mm (2) 300x7x3mm (2)

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.

SECURA®

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
Induction Cooktop



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Duxtop Professional
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Secura 1800W Electric
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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.