

## POWER MODE V.S. TEMPERATURE MODE

If a specific cooking temperature is not required we suggest using Power mode instead of Temperature mode. To quickly bring a pot of water to boil, use a higher power level setting. For frying or browning food, Temperature mode is preferred because the built-in micro process monitors regulates the cookware temperature to the preset temperature so your food does not burn. Frying or browning food under Power mode may overheat the cookware and in some cases extremely high temperatures may damage your cookware or cooktop. The Duxtop has a built-in safety mechanism to detect such situations and the unit can switch to Temp mode from Power mode automatically when overheating is detected. 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.

## 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 change in 1-minute intervals each time one of the buttons is pressed. Press and hold allows for quick increase or decrease of time as necessary.

The time may be adjusted at any time during operation. When the time has expired, the timer will beep and the cooktop will turn off.

When timer is not 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 wrong type of cookware is put on the cooktop or;
- no cookware is placed on the unit.

## Section 5 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 unless you are actually cooking with it;
- 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 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.