

IK 35-EB



105829

ENGLISH

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Read these instructions before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this manual.

1.1 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



DANGER!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



CAUTION! Magnetic field!

This symbol informs that the magnetic fields occurring during the device operation may cause interference.



NOTE!

This symbol highlights recommendations and information aimed for effective and trouble-free device operation.

1.2 Safety instructions

- The device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is **not** designed for use with an external timer or remote control.

- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. **Suffocation hazard!**
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not cover the cable. Keep away the cable from operating range.

- Check the power cord regularly for damage. Do not use the device if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Never immerse the device, the power cord and the power plug in water or other liquids.
- Do not use any acid agents and make sure no water ingresses the device.
- **Never** operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.



HOT SURFACE! Burn hazard!

To avoid the hazard results please follow the instructions below.

- During the operation the cooking surface becomes very hot. **Keep in mind**, that the induction cooker itself does not produce any heat during cooking. However, the heat from the pan will leave the cooking surface hot! **After use the surface is hot. Do not touch!**

- Do not place any metal kitchen utensils, pot covers, frying pans, knives, or other metal objects on the cooking field. After the device activation they may become very hot.
- Keep in mind that the objects like rings, watches, etc. may become hot in the vicinity of the cooking surface.
- Do avoid overheating do not place the aluminium foil or metal plates on the surface of the device.



WARNING! Fire hazard!

To avoid the hazard results please follow the instructions below.

- Avoid prolonged heating of oils and fats! The overheated oil or fat may quickly ignite. In case of ignition on the cooking field deactivate the device and cover the flame with large pot cover, plate, or moistened cloth.

Never use water for extinguishing!

After covering the flame wait for the cooking pots to cool down and assure appropriate amount of fresh air.



WARNING! Explosion hazard!

To avoid the hazard results please follow the instructions below.

- Do not place any flammable plastic containers or acidic and basic materials near the device as it may limit its life and cause deflagration during the activation.

- Do not heat closed containers, e.g. canned food, on the induction cooking field. The containers or cans may explode (crack) due to overpressure. Open the can and place it in the pot with some water heated on the cooking field.

**CAUTION! Electromagnetic field hazard!**

To avoid the hazard results please follow the instructions below.

- The magnetic objects, like credic cards, data storage devices, or calculators, must not be placed in the direct vicinity of the operating device. Their operation may be disturbed by the magnetic field.
- Do not open the lower cover!
- Make sure that the cooking pots are placed in the centre of the work field to cover the electromagnetic field in the best possible range.
- The scientific research confirm that the induction cookers are not dangerous. But persons with the artificial pacemakers should keep the distance of min. 60 cm from the operating device.

**CAUTION!**

In order to avoid any damages of the device follow the instructions below.

- Do not use any sharp objects or abrasive agents for cleaning the surfaces.
- The device should not be used as a shelf or for storage of empty kitchenware.

- The cooking surface is made from glass resistant to high temperature. In case of damages or small cracks disconnect the device from the power supply immediately and contact the service.

1.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The device is not suitable for continuous commercial use.

The device is intended for home use or in similar places such as:

- in stores, offices or similar places of work;
- in agricultural holdings;
- for customers in hotels, motels and similar dwellings;
- in Bed & Breakfast facilities.

The induction cooker is designed only for **preparing and heating** food while using the appropriate cookware.

Do not use **the induction cooker**, among other things, for:

- heating and warming flammable, harmful, volatile or similar liquids or materials.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

4. Technical data

4.1 Technical data

Name	Induction cooker IK 35-EB
Code-No.:	105829
Material:	Body: CNS 18/10 Heating surface: glass
Realization:	▪ Number of hobs: 1 ▪ Can be built-in ▪ Pan detector ▪ Digital display ▪ LED controls, power, temperature ▪ Overheating protection ▪ Control: electronic, control knob, touch panel ▪ Separate control panel, cable length 0.8 m
Power level:	10
Temperature levels/ temperature range	10 / 60 °C - 240 °C, intervals: 20 °C
Power supply:	3.5 kW / 220-240 V 50 Hz
Dimensions:	Device: W 370 x D 390 x H 115 mm Glass heating surface: W 310 x D 330 mm Hob diameter: 240 mm Control panel: W 167 x D 82 x H 65 mm
Weight:	6.2 kg

We reserve the right to make technical changes!

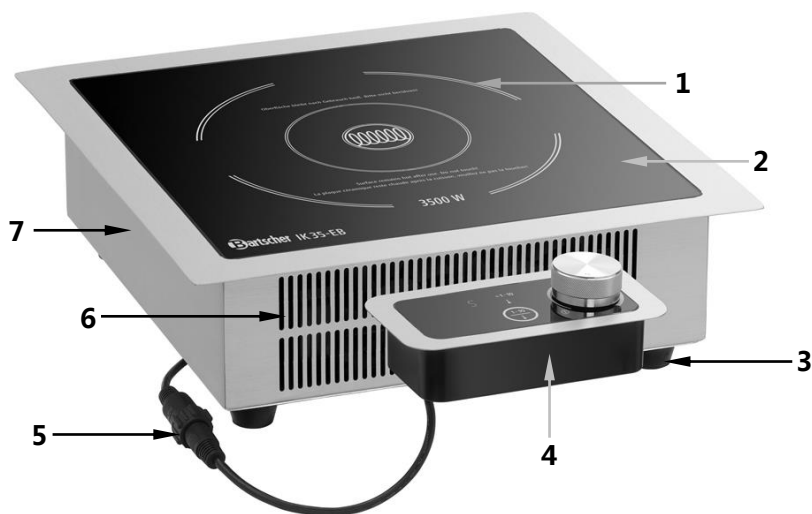
Overheating protection

The device is equipped with **overheating protection**. When the critical temperature has been passed, the device will switch off for safety reasons.

Hint: Never place empty pans on the hob. Heating up an empty pot or frying pan activates the overheating protection system; an audio signal will sound and the device turns off. The digital display shows “E2”.

In such a case, remove the pan from the hob and leave the device for a few minutes to cool down. Then, you may start using the device again.

4.2 Overview of parts



- 1 Hob
- 2 Glass heating surface
- 3 Feet (4)
- 4 Control panel
- 5 Multi-position screw connector
- 6 Ventilation holes
- 7 Body

5. Installation

5.1 Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.



CAUTION!

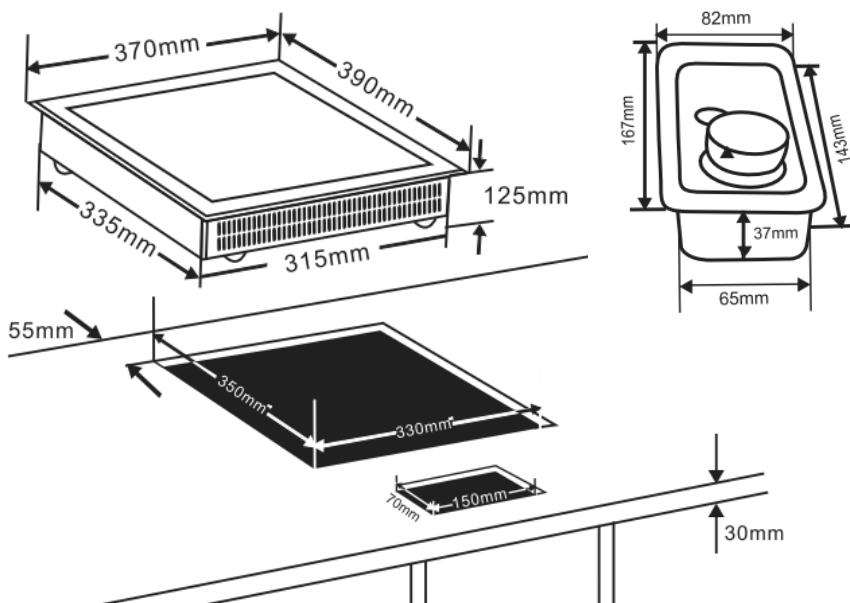
Never remove the rating plate and any warning signs from the device.

- Place the device on top of an even, dry, stable, and water and heat-resistant surface.
- **Do not** use the device in the vicinity of open fire, electric ovens, heating furnaces, or other heat sources.
- Make sure that the ventilation holes are not blocked or covered as it may cause the device to overheat.
- Leave a minimum distance from flammable walls or other objects 5 – 10 cm.
- **Never** place the device in humid or wet environment.
- Do not place the induction cooker in the vicinity of devices or objects that are sensitive to magnetic fields (e.g. radio, television, etc.).
- Place the device in such a way that the access to the plug is not obstructed and the device may be quickly disconnected from the power supply when required.

5.2 Installation

The device and control unit are designed to be installed in a board of a work table. During installation, follow the following instructions:

1. For installation, select a board of the work table that is heat resistant to avoid deformation due to the device heat radiation.
2. Make sure that the thickness of the work table board complies with the load requirements (at least 30 mm).
3. Cut the opening in the work table board according to the diagram below.



4. Provide sufficient ventilation around the device and make sure that the ventilation holes are not blocked.
5. **Hint:** A secure distance between the hob and a cupboard above the device should be at least 760 mm if no extractor hood is provided for.

5.3 Electric connection



DANGER! Electric shock hazard!

**The device can cause injuries due to improper installation!
Before installation the local power grid specification
should be compared with that of the device (see type label).
Connect the device only in case of compliance!**

- The power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device only directly to a grounded single socket and do not use any power boards or multisockets.
- The cables is laid underneath the device.
- Turn the control knob to the “**OFF**” position.
- Connect the control panel and the induction cooker using a multipolar screw connector.
- Insert the power plug into a grounded single socket.

The acoustic signal sounds. The device is now in **STANDBY**.

6. Operation

6.1 Functionality of induction cookers

With induction cooker, an electric voltage is applied on a conductor spool beneath the glass. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical effect.

This means saving time and energy, because contrary to common hotplates, the cookware is heated up, not the heating element and the glass.

Due to the technical characteristics described above, another advantage is the very short start-up cooking time.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps. The induction cooker reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first.

The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

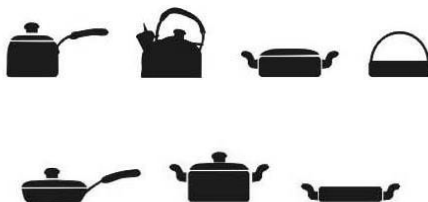
Additional advantages of an induction cooker:

- As the cooking zone is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick. The glass cooking zone is only heated up by the hot cookware.
- If the device is turned on and no dish for cooking is present or is removed, a repeating audio signal will sound and the device will turn itself off after approx. 30 seconds.
- The device will detect if the appropriate cookware is placed on the heating plate. If the cookware is not appropriate for induction hotplates, energy will not flow. The device will turn off after approx. 30 seconds.
- When operating the cooking zone with empty cookware, a temperature sensor turns it off automatically.

6.2 Suitable and unsuitable cookware

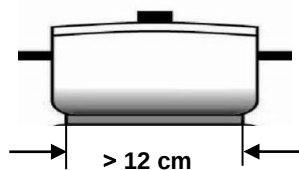
Suitable cookware

- Iron cookware;
- Enameled iron cookware;
- Steel or enameled iron pots / pans;
- Cast iron pots / pans;
- Stainless steel 18/0 and aluminum cookware, if they are marked as suitable for induction cookers (pay attention to the description of the cookware).



Due to the particular nature of the induction field, the cookware must have a plane magnetic bottom (a magnet must stick to it).

We recommend only pots/pans with the bottom diameter between 12 cm and 26 cm for better results.



e.g.

Bartscher Induction cookware, 9-piece cooking pot set
chromium-nickel steel • edge suitable for pouring • cold handles

4 pots with lid

2.0 litres • Ø 16 cm • height 10.0 cm

2.7 litres • Ø 18 cm • height 11.0 cm

5.1 litres • Ø 24 cm • height 11.5 cm

6.1 litres • Ø 20 cm • height 20.0 cm

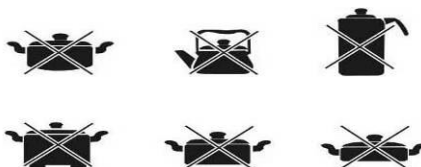
Code-No.: A130442

1 pan

2.8 litres • Ø 24 cm • height 6.5 cm

Unsuitable cookware

- Cookware with a convex bottom;
- Aluminium, bronze or copper cookware. The exception is cookware clearly labeled as suitable for induction cookers;
- Pots / pans with a diameter less than 12 cm;
- Cookware with feet;
- Ceramic cookware;
- Glass cookware.



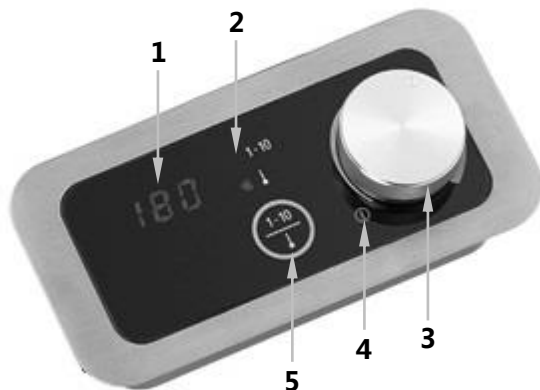
CAUTION!

Please use only the cookware marked suitable for induction cooker.

If the induction hotplate detects too great a separation from the magnetizing container, it will cause a reduction in power. This may cause the overheating prevention device to malfunction. For this reason, do not use aluminum, bronze or non-metallic containers.

6.3 Operation

Control panel



- | | |
|--|---|
| 1 Digital display | 4 “OFF“-control knob position |
| 2 LED control lights: power, temperature | 5 Function button: power or temperature |
| 3 Control knob | |

- Clean the device and the control panel before the first use following the instructions in section 7 “**Cleaning**”.
- Place an appropriate cookware with food in the middle of the hob.





CAUTION!

Never place empty pans on the hob.

Warming up an empty pot or frying pan activates the overheating protection system; an error audio signal will sound and the device turns off.

„E2“ error code will appear on the display.

Remove the pan from the hob and leave the device for a few minutes to cool down. Then, you may start using the device again.

Settings



NOTE!

To simmer or cook food (max. temperature of 170 °C) select one of the power levels 1-10.

To bake or fry in deep fat (max. temperature of 240 °C) select the temperature between 60 °C and 240 °C.

Power

- To start the device, turn the control knob to the right until you hear a “click”. The device turns to the power mode and the display shows **default power level “1”**. The power mode indicator light (1-10) will come on. You can modify the setting any time using the control knob in the range 1-10. The digital display shows the selected power level.

Temperature

- To leave the power mode, press the function button  and move to the temperature mode. The device moves to the **default temperature** that is shown on the digital display. The temperature mode indicator light () will come on.
- You can modify the settings between 60 °C and 240 °C using the control knob. The following settings are available:

60, 80, 100, 120, 140, 160, 180, 200, 220 and 240 °C.



NOTE!

Any time during the operation, you can move between the power mode and the temperature mode by pressing the function button and selecting a desired mode, power or temperature, using the control knob.

- When the cooking or maintaining temperature process has been finished, turn off the device by turning the control knob to “OFF”.



NOTE!

The induction cooker switches off automatically when within 2 hours no new setting has been set. The ventilator continues working to cool down electronic elements for approx. 2 minutes.

7. Cleaning



WARNING!

Before cleaning, disconnect the device from the power supply (unplug!) and leave it to cool down.

The device is not suited for direct washing via water jets.

Protect the device from the water penetration.



CAUTION!

Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use any cleaning agents containing petrol or solvents.

- Clean the device regularly.
- **Heating surface** i **control panel** should be cleaned with a soft, damp cloth and a mild, not scouring cleaning agent.
- Take care that the ventilation holes are free of dirt or dust and clean them regularly (e.g. with a brush or air blower).
- After washing the device use a soft, dry cloth to dry and polish the surface.

8. Possible malfunctions

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

Error code	Cause	Solution
E1	• The device heats up extensively (due to e.g. covered ventilation slots). • Parts are damaged (e.g. transistor).	• Clear the ventilation slots. Let the device cool off for a few minutes; afterwards the device is ready for operation. If the error code is displayed when the device has cooled off, contact the supplier. • Contact the supplier.
E2	• The overheating protection is on and the device will switch off.	• Disconnect the device from the power supply (unplug!). Remove the cookware from the hob. Let the device cool off for a few minutes; afterwards restart the device.
E3	• Short lasting power cut.	• Disconnect the device from the power supply (unplug!). After a few minutes, plug in the device again. Have an electrician to check the power supply.

If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
 - type of malfunction;
 - article and serial number (rating plate at the rear of the device).

9. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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