

IWS650



105866

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

Phone: +49 5258 971-0

Fax: +49 5258 971-120

Technical Support Hotline: +49 5258 971-197

www.bartscher.com



Version: 1.0

Date of preparation: 2022-12-01

Original instruction manual

1	Safety	2
1.1	Explanation of Signal Words	2
1.2	Safety instructions.....	3
1.3	Intended Use	6
1.4	Unintended Use	6
2	General information	7
2.1	Liability and Warranty	7
2.2	Copyright Protection	7
2.3	Declaration of Conformity	7
3	Transport, Packaging and Storage	8
3.1	Delivery Check.....	8
3.2	Packaging	8
3.3	Storage	8
4	Technical Data.....	9
4.1	Technical Specifications	9
4.2	Functions of the Appliance.....	10
4.3	List of Components of the Appliance	11
5	Installation and operation	12
5.1	Installation.....	12
5.2	Operation	19
6	Cleaning	23
6.1	Safety Instructions for Cleaning	23
6.2	Cleaning.....	23
7	Possible Malfunctions.....	24
8	Disposal.....	26



Read this instruction manual before using and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance 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.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

EN

Electromagnetic Fields

- Magnetized items, e.g. credit cards, data storage devices or calculators, may not be placed in an immediate vicinity of the switched on appliance. Magnetic field might damage them.
- Do not open the bottom cover!
- Cookware should always be placed in the middle of the cooking area, so that pot bottom covered the electromagnetic field to the maximum extent.
- Scientific researches proved that induction cookers pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 cm from the working appliance.

Safety of Induction Plate Operation

- During operation, the heating area is getting very hot.

Information: Induction cooker does not generate heat in the process of cooking. Nevertheless, the temperature of cookware heats up the heating

area and the surface remains hot after use. Do not touch any hot surfaces of the appliance.

- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.
- Do not put metal kitchen utensils, lids, knives nor any other metal objects on the heating area. These objects might heat up after switching the appliance on.
- Remember that wearable items, e.g. rings, watches etc., may heat up when they are close to the cooker's plate.
- In order to avoid overheating, do not place any aluminium foil or metal plates on the heating surface of the appliance.
- Do not heat up sealed containers, e.g. canned food, on the heating area of the induction cooker. Resulting overpressure may cause explosion (rupture) of a container or a can. The canned food is best to open it, put it in a pot filled with water and place the pot on a heating area in order to heat it up.
- The heating area is made of a temperature-resistant glass. In case of damage, even if it is only a small fracture, the device should be immediately disconnected from the power supply and you should contact the service company.

Operating Personnel

EN

- The appliance may be used by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the appliance and possible risks. Do not leave the appliance unattended during operation.
- Keep children away from the appliance and power supply cable.
- Children should be supervised to ensure that they are not playing with or switching the appliance on.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Heating-up foods and keeping them warm with the use of suitable plates.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Induction warming system IWS650
Art. No.:	105866
Material:	stainless steel
Number of heating stations:	1
Max. power, in W:	650
Suitable worktop thickness, in mm:	4 - 20
Maximum worktop temperature, °C:	35
Induction warming system temperature range, up to, in °C:	55
Chafing Dish food-warmer temperature range, up to, in °C	100
Number of power output levels:	20
Connected load:	0,65 kW 230 V 50 Hz
Dimensions (W x D x H), in mm:	338 x 338 x 168
Weight, in kg:	4,7

We reserve the right to implement technical modifications.

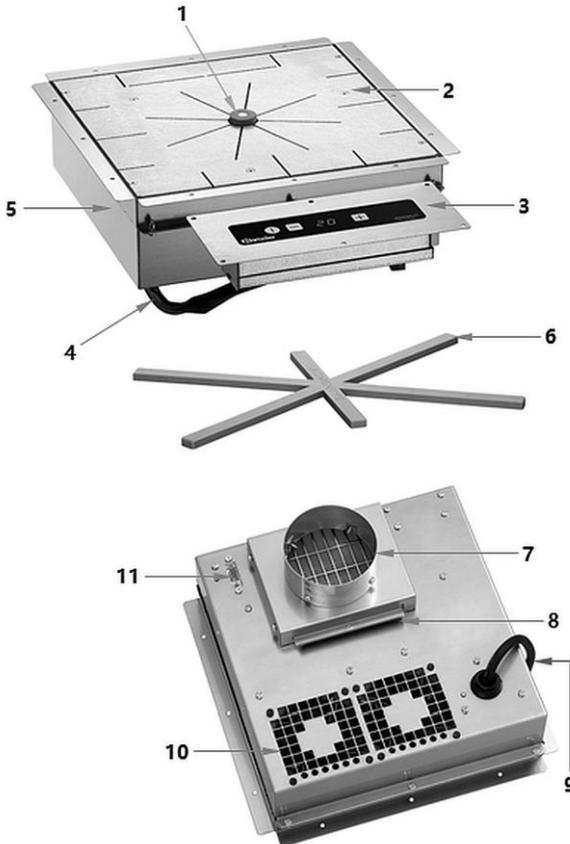
Version / Characteristics

- Type of heating plate: induction
- Custom Chafing Dish food-warmers:
 - 2/3 GN
 - 1/1 GN
 - round, up to 40 cm
- Suitable worktop material:
 - glass
 - ceramics
 - marble
 - quartz
 - stone
- Control: power output
- Control panel
 - separate
 - cord length: 2 m
- Cookware detection
- Digital display
- Overheating protection
- ON/OFF switch
- Control: electronic, touch
- Appliance connection: ready to plug in
- Washable air filter
- The set includes: 1 spacer

4.2 Functions of the Appliance

With the 'invisible' induction warming system, the worktop can be used either as a warming area or a work surface. Installed under a worktop, the impressive technology allows the Chafing Dish food-warmer to be heated up to 100°C while the worktop temperature reaches a maximum of 35°C.

4.3 List of Components of the Appliance



EN

Fig. 1

- | | |
|------------------------------------|--|
| 1. Cookware detection sensor | 2. Heating station |
| 3. Control unit | 4. Connection cable between the appliance and the control unit |
| 5. Housing | 6. Spacer |
| 7. Air supply duct | 8. Dust filter and grease filter |
| 9. Power cord | 10. Ventilation openings |
| 11. Control unit connection socket | |

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
 - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
 - sufficiently large, and thus enabling usage of the appliance with no problems;
 - easily accessible;
 - well ventilated.
- Do not place the appliance in the vicinity of devices or objects that are sensitive to magnetic fields (e.g. radio, television, etc.).
- Leave at least 5 -10 cm clearance from flammable walls and other objects.

Installation of the Induction Warming System

The appliance is installed underneath a suitable worktop, and the control unit — in a worktop. During installation, observe the following indications.

Precautions During Installation

- The distance between the edge of the worktop and the edge of the induction warming system must be at least 20 mm, as must be the distance between 2 appliances installed side by side.

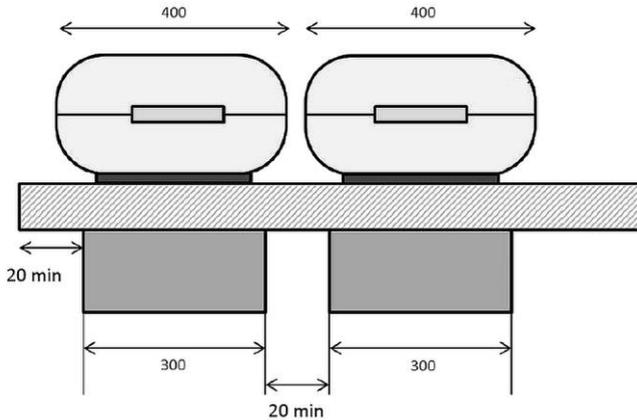
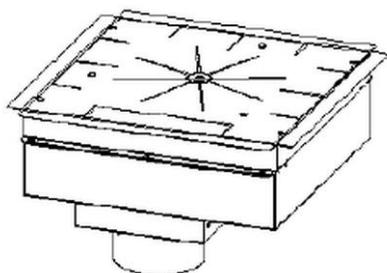


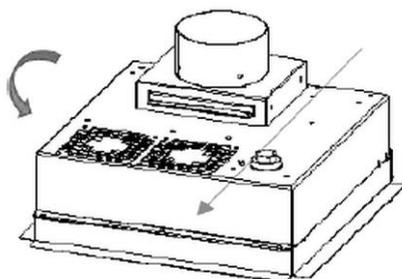
Fig. 2

- During installation, make sure that the temperature sensor in the centre of the installation kit is in good contact with the worktop.
- It is necessary to supply fresh air through a pipe, which should be connected to the duct underneath the appliance.
- Make sure that the furniture piece in which the set is installed is well ventilated to allow hot air from fans of the induction set to escape.
- The thickness of the worktop can be a maximum of 20 mm. If a worktop is thicker than 20 mm, an adaptation needs to be executed.

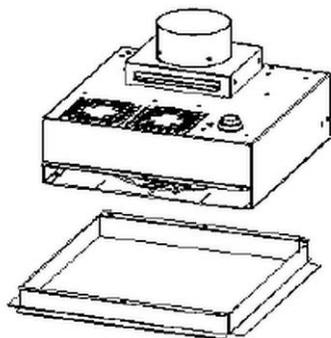
Fixing the Appliance to a Worktop



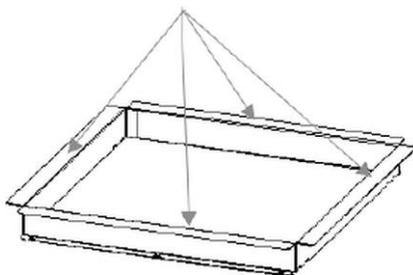
1. Unpack and check the appliance.



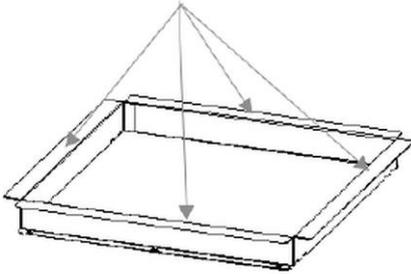
2. Undo the screws on the frame.



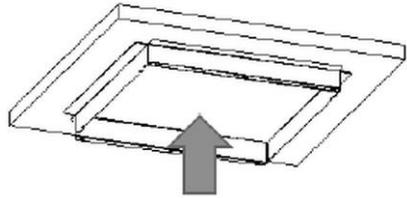
3. Disconnect the frame from the appliance.



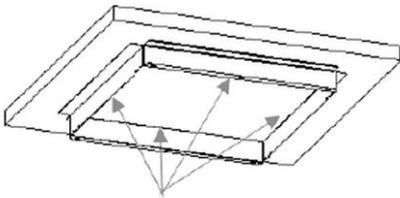
4. Clean the frame and self-adhesive washer.



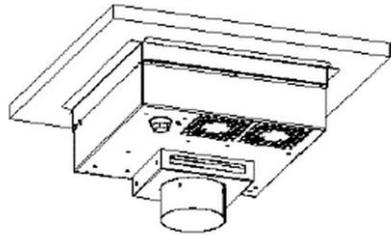
5. Apply the self-adhesive strip around the frame.



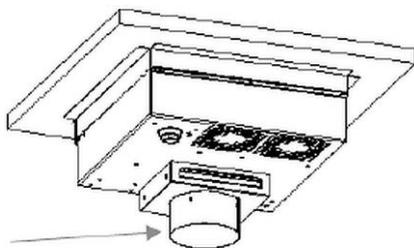
6. Press the frame firmly against the washer, so that the self-adhesive strip adheres to the frame.



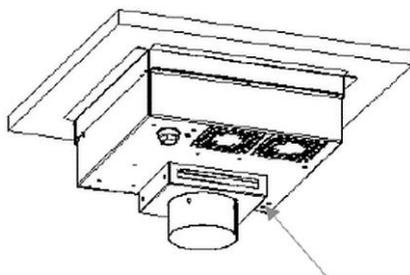
7. Clean the areas, where the self-adhesive strip is applied. Remove the excess of adhesive, cutting it off perpendicularly to the frame edge.



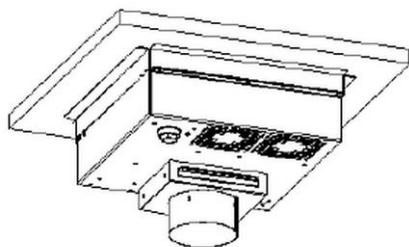
8. Fix the frame to the appliance and screw it back with the connection screws.



9. Connect a tube 100 mm in diameter to the fresh air supply duct.



10. Connect the control unit with the appliance.

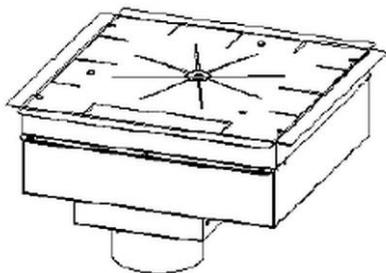


11. Execute the electric connection, observing indication in section 'Connection — Electrical Power'.

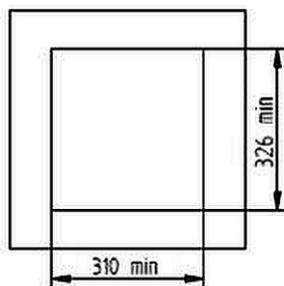
EN

Flush Mounting in the Worktop

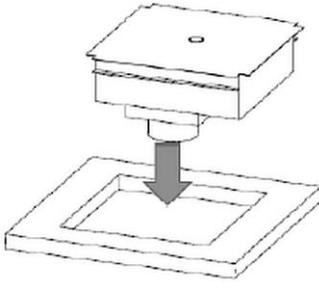
If a worktop is thicker than 20 mm, an adaptation needs to be executed. If this is so, carry out the following steps.



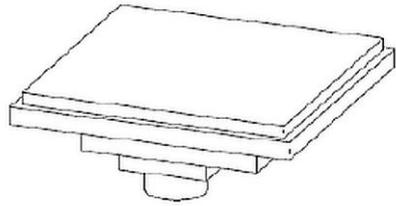
1. Unpack and check the appliance.



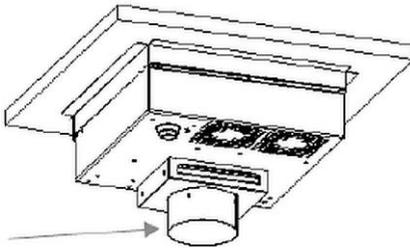
2. Cut an opening in the worktop, 310x326 mm.



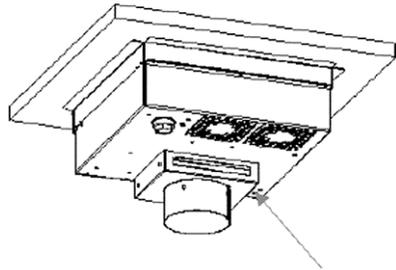
3. Insert the fixing set in the opening.



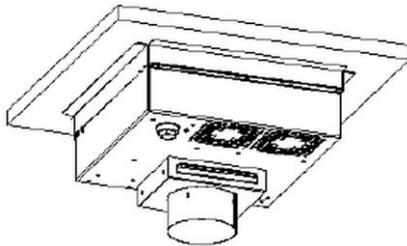
4. Cover the fixing set with a section of the worktop.



5. Connect a tube 100 mm in diameter to the fresh air supply duct.



6. Connect the control unit with the appliance.



1. Execute electrical connection, observing indications.

Control Unit Flush Mounting

1. Cut a suitable opening in the worktop that would house the control unit.
Opening dimensions: **162x46 mm**

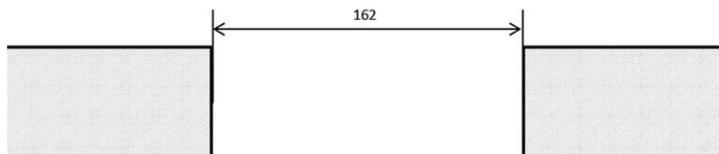


Fig. 3

2. Insert the control unit in the opening.

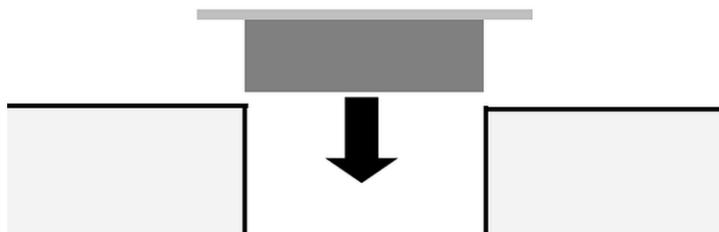


Fig. 4

3. Screw the control unit to the worktop, using the enclosed screws.



Fig. 5

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.
- The connection cable of the appliance and the control unit is led out and connected under the appliance.
- The appliance is connected to the electric power supply using the supplied power cord and connecting it to a suitable single socket.
- The connection between the control unit and the induction warming system is executed via a plug and D-Sub socket.

5.2 Operation

Method of operation of heating plates

In induction cookers the electric voltage is applied to a conductive coil under the glass. This generates magnetic field, which being a physical effect, heats the bottom of a cookware directly.

This translates to savings of time and energy, as — contradictory to traditional heating areas — there is no heating up of a heater and then of the glass heating plate.

Another advantage of the technical features described above is the very short cooking time.

Additionally, inflow of heat changes instantly with every change of settings and it may be controlled precisely. The induction heating plate reacts to changes in settings as fast a gas cooker, for the energy is delivered immediately to a pot, without the need to prior heating up of other materials.

The induction technology combines the speed of reaction with a basic benefit of the current, making it possible to precisely control heat inflow.

Cookware Pieces

The induction appliance is equipped with a cookware detection mechanism.

To check if a cookware piece is suitable for induction, perform the following test:

- place a cookware piece on the hob of the appliance,
- use the control unit to select level 4,
- if the display does not blink, the cookware piece is compatible;
- if the display blinks, the cookware piece is not recognised and thus it cannot be used.

The compatibility of cookware pieces can also be checked with a magnet: if a magnet sticks to the bottom of a cookware piece, such cookware piece is suitable for induction appliances.

Suitable Cookware:

- Iron cookware
- Enamelled iron cookware
- Steel or enamelled cast iron pots/pans
- Cast iron pots/pans
- Stainless steel cookware
- Aluminium cookware with special bottom

Unsuitable Cookware:

- Glass, ceramic or clay cookware
- Aluminium cookware without special bottom
- Bronze or copper cookware
- Cookware with feet
- Containers with bulged bottoms

ATTENTION!

Do not place plastic containers onto a hot hob of the appliance.

Before Use

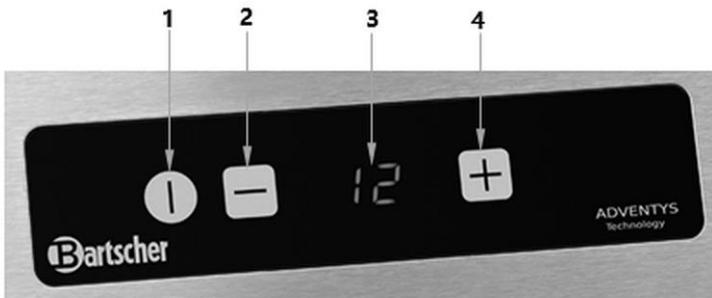
1. Before the first use, clean the appliance observing indications in section 6. **'Cleaning'**.
2. Always place the spacer between the heating station and a suitable Chafing Dish food-warmer.

NOTE!

Use a marker of choice to mark the centre of the appliance.

3. Place the Chafing Dish food-warmer on the spacer.
4. Fill the Chafing Dish food-warmer with hot water. Observe individual indications regarding the filling level of a given food-warmer.
5. Insert a suitable GN container with food of choice in the Chafing Dish food-warmer.
6. Plug the appliance into a suitable single socket.

Control Elements



EN

Fig. 6

1. ON/OFF switch
2. Setting value decrease key
3. Digital display
4. Setting value increase key

Settings

1. Switch the appliance on with the ON/OFF switch on the control unit.
The digital display shows '0' value. This is a moment when no power is supplied.

2. Use the '+' or '-' keys and select a required power output level from the range of 1–20, as suitable for a given dish.

The digital display shows the set power output level.

Induction is effected from the appliance underneath the worktop, through the spacer, and onto the Chafing Dish food-warmer.

When the appliance operates, the following temperatures are reached:

- induction warming system: up to 55°C;
- Chafing Dish food-warmer temperature range: up to 100°C;
- maximum worktop temperature: 35°C.

Dishes are kept warm at the set values.

3. Serve warm dishes as required.

WARNING!

When opening the lid or serving food, hot steam or hot food can scald your arms and hands.

Take special precautions when opening the lid of the Chafing Dish food-warmer and serving hot food.

Use suitable protective gloves.

4. Carefully open the Chafing Dish food-warmer lid and remove food from GN container.

Switching the Appliance OFF

1. When the intended effect is obtained or when the appliance will not be used any more, switch it off with the ON/OFF switch.
2. Disconnect the appliance from the mains socket (pull the plug out).

6 Cleaning

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the appliance regularly.
2. Wipe the appliance housing underneath the worktop with a soft, slightly damp cloth.
3. After cleaning, dry cleaned surfaces thoroughly with a soft cloth.
4. Ventilation openings at the bottom of the appliance should not be obstructed with dirt nor dust. Clean them regularly with a brush or vacuum cleaner.
5. Clean the dust filter and grease filter underneath the appliance regularly. It can be removed for cleaning purposes:
 - remove the dust filter and grease filter (at the air supply duct),
 - place the dust filter and grease filter place in a dishwasher or clean it under warm running water,
 - thoroughly dry the dust filter and grease filter before reinserting it in the appliance.

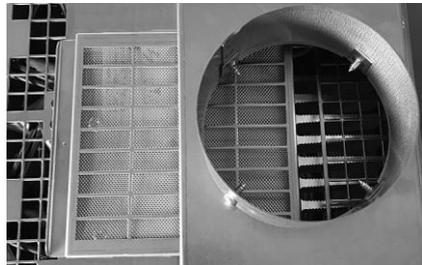


Fig. 7

6. Wipe the spacer with a soft, damp cloth. Dry it at the end.
7. After each use, clean the equipment used for warm-keeping (e.g., Chafing Dish food-warmer), observing operating instructions for the equipment.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

Error Code	Cause	Solution
When started, the digital display lights up brightly	This is a normal phenomenon	Introduce settings
Short-circuit during starting	Damaged electrical connection	Check electrical power connection
Ventilation continues to operate for a few minutes after the appliance is switched off	The appliance is being cooled-down	This is a normal operation
Appliance does not work, digital display remains inactive	No power supply	Check fuse
	Electrical power connection damaged	Check the safety switch
Digital display shows 'F.'	One of the keys in the control unit is still active	If the fault persists, contact the service company

Possible Malfunctions

Error Code	Cause	Solution
Digital display shows 'F'	Electrical circuit overheated	Check the electrical circuit of the appliance and check if it operates
Appliance is not operating, a code is displayed	Electrical circuits are operating incorrectly	Contact the service company
When the appliance and the selected heating station are switched on, the selected indicator light still blinks	The used cookware piece is not suitable for induction or its diameter exceeds 12 cm	Observe instructions in chapter ' Cookware Pieces '
Cookware piece generates noise during warm-keeping	This is a vibration that is created in the cookware piece by the circulation of electricity	This is a normal phenomenon with some types of cookware pieces and it is not hazardous
Appliance generates smells when it is first used	New appliance	Run the appliance for half an hour with a pan filled with water

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.