

# IW 35 PRO



**105833**

# IW 35 PRO



**105832**

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

**ENGLISH  
Translation  
of the original instruction manual**

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## 1. General information

### 1.1 Information about the instruction manual

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.

### 1.2 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.



#### **WARNING!**

*This symbol highlights hazards, which could lead to injury.*

*Please follow the instructions very carefully and proceed with particular attention in these cases.*



#### **WARNING! Electrical hazard!**

*This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.*



#### **CAUTION!**

*This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.*



#### **NOTE!**

*This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.*



#### **CAUTION! Magnetic fields!**

*Do not remove the unit's bottom cover.*

### 1.3 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. If you have any questions, you should contact the manufacturer.



#### **NOTE!**

***Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.***

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 1.4 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.***

### 1.5 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.

## **2. Safety**

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

### **2.1 General information**

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

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

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.

This device may only be operated in technically proper and safe condition.

### **2.2 Safety instructions for use of the device**

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



### **CAUTION!**

- The device can be used by children **8 years and up**, as well as by people with disabilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers.
- **Children** should not play with the device.
- Cleaning and **maintenance cannot be performed by children** younger than 8 years old and must be done under supervision.
- **Children under the age of 8 years old** must be kept away from the device and its power cord.
- Please keep these instructions and give them to future owners of the device.
- All people using the device should follow the instructions and tips contained in these instructions.
- Only use the device indoors.

## **2.3 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 induction wok** is intended **only** for heating and cooking food using appropriate cookware.

**Do not use the induction wok** for:

- heating and cooking liquids or substances that are flammable, dangerous, volatile, etc.



### **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.***

## 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.



#### **NOTE!**

***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 specification

Name	Induction wok IW 35 PRO
Article no.	105832
Version	Housing: stainless steel, Heating surface: Schott Ceramic, Ø 300 mm
Power levels:	10 (400 – 3500 W)
Temperature range:	60 °C to 240 °C
Time setting range	5 – 120 minutes
Power:	230 V 50 Hz 3500 W
Dimensions:	W 355 x D 439 x H167 mm
Weight:	7.5 kg

We reserve the right to make technical changes!

### 4.2 Overview of parts



### Dirt and grease filter

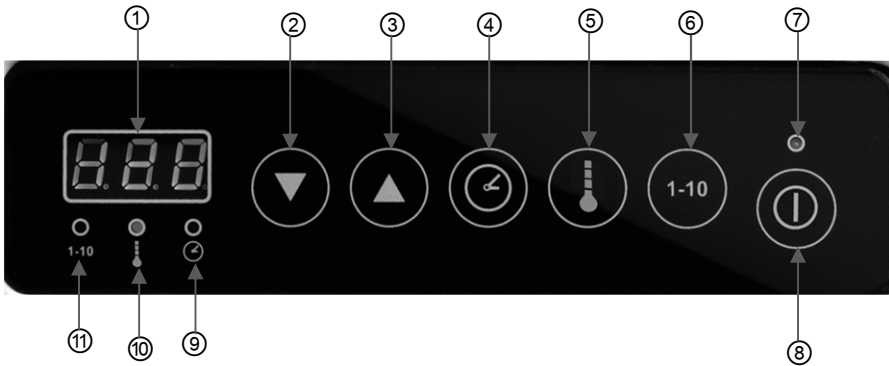
The induction cooker is equipped with a dirt and grease filter, located at the bottom of the unit.

The filter prevents dirt and grease from getting inside the casing with air taken in by the ventilator.

The filter can be washed in a dishwasher.



## Touch control panel with digital display



- ① Digital display
- ② Down button ▼ : use to reduce cooking time, temperature and power level
- ③ Up button ▲: use to increase cooking time, temperature and power level
- ④ Time setting button ⌚
- ⑤ Temperature levels button 🌡️
- ⑥ Power levels button **1 - 10**
- ⑦ LED **STANDBY** light
- ⑧ **ON / STANDBY** button ⏻
- ⑨ LED time control indicator ⌚
- ⑩ LED temperature indicator 🌡️
- ⑪ LED power indicator **1 - 10**

## **5. Installation and operation**

### **5.1 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 and burn and there is hardly any danger of burns for the user. 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.

## 5.2 Safety instructions



### **WARNING! Risk of electric shock!**

**The device must only be connected to a properly installed single socket with protective contact.**

**Never remove the power cable by pulling the cable itself; always grab the plug housing.**

- 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 lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.



### **WARNING! Hot external surface!**

**During operation some parts of the device become very hot. Do not touch the hot surface of the glass field.**

**Please note: the induction cooker does not heat up itself during cooking, but the temperature of the cookware heats up the cooking zone.**

- Do not use the device in case it does not function properly, has been damaged or dropped.
- 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.



### **WARNING! Hazard via electrical current!**

**Do not insert any objects like wires or tools into the ventilation slots.**

**This may cause electric shocks.**

- Do not move the induction cooker during cooking or with hot cookware on top of it.
- Do not use the device as a surface for storing various items. Do not leave such objects as empty containers, etc. on it.

- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the cooking zone. These may heat up when the device is turned on.
- Remember that items of jewelry such as rings, watches etc. can get hot if they are close to the heating surface.
- The cooking zone's surface consists of temperature-resistant glass. In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.
- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- On order to avoid overheating, do not place any aluminum foil or metal plates on the device.
- Do not use any flammable, acidy or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Scientific tests have proven that induction cookers do not pose a risk. However, persons with a pacemaker should keep a minimum distance of 60 cm to the device while it is in operation.



***WARNING! Hazard via electrical current!***

***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!***

***Take note of the safety advice!***

## 5.3 Appropriate cookware

Use only **round** woks made of steel, stainless steel or another material intended for **induction heating** (follow the cookware manufacturer's instructions).



### **NOTE!**

***For proper functioning, the wok should have a magnetic bottom (the magnet must be fixed permanently).***

e.g. wok from Bartscher



- stainless steel
- cold handles
- capacity: 5 liters
- dimensions: Ø 380 mm, height: 100 mm  
(with cover: 235 mm)
- stainless steel cover included

**Art. no. 105831**


**If a non-magnetized wok is applied, it may result in a loss of power and reduce protection from overheating. This is why aluminum, bronze or non-metallic cookware must not be used.**

## 5.2 Installation and connection

- Discard the complete packing material after unpacking the device.
- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- **Never** place the device on a flammable surface.
- Do not place the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- Do not block or partially cover the ventilation opening allowing the inflow and outflow of air to the device. This may cause the device to overheat. Keep the device a minimum of 5 – 10 cm from walls and other objects.


- Do not place the induction cooker next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, etc.).
- The device is not adaptable for use with an external timer or remote control.
- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- The device should be placed in an area with easy access to the plug, in order to quickly remove it from the socket if necessary.

## 5.5 Operation

- Before first use, clean the heating surface and control panel with a moist cloth and mild, non-abrasive cleaning agent.
- Connect the unit to a grounded single outlet.
- A signal will be heard and the LED standby indicator will come on. The unit is in standby mode.
- Place an appropriate wok with food on the heating surface.
- If the heating field temperature is below 50 °C, the digital display will read "-L-", and when over 50 °C - "-H-".
- To turn the unit on, press **ON / STANDBY** .  
The indicators on the digital display will go off, and the LED indicator for standby mode will begin flashing.
- The power and temperature LED indicators will come on. The unit is ready for selecting a function.



### **NOTE!**

***If no settings are entered within 30 seconds of activation using the button marked  , the unit will automatically return to standby mode.***



### **NOTE!**


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

***To bake or fry food in grease (max. temperature 240 °C) choose one of the temperature levels (60 °C - 240 °C).***


## 1. Power setting

- Press the button **1 - 10** one time.
- The digital display will show the **factory setting** of "5", and the unit will come on. The **STANDBY** indicator will remain on.
- Use the buttons ▼ or ▲ to change the settings for **1 - 10** (400 – 3500 W). Level 1 equals 400 W, and level 10 - 3500 W of power. The digital display will show the selected power level, and the LED indicator **1 - 10** will light up.

## 2. Temperature regulation

- Press the button  once.
- The preset **temperature** level "120 °C" will show on the digital display.
- With the button buttons ▼ or ▲ you can change at any time the setting in the range of 60 – 240°C.

*(Temperature levels: 60, 80, 100, 120, 140, 160, 180, 200, 220 and 240 °C).*

The digital display will show the selected temperature level, and the LED indicator  will come on.

- The unit will heat the food, then maintain the set temperature. Power regulation is performed automatically.







### **NOTE!**

*If the unit is turned on without cookware, or cookware is removed while the unit is in use. an alarm will sound and the unit will shut off after approx. 30 seconds.*





## Minute timer

After the operation mode is selected (power level or temperature level), press the  button. The digital display will read "0" and the LED time setting button  will light up. Use the buttons  or  to set the working time at 5-minute intervals (max. 120 minutes). Cooking time is counted in minutes, and the digital display will revert to the previous value shown (power or temperature level).

When the time has elapsed, an alarm will sound and the unit will enter standby mode.



### **NOTE!**

***The time setting can be changed while the minute timer is in use by the buttons  or . The power and temperature settings will not be altered.***

Likewise, you can change the power level or temperature range without changing the time.



### **NOTE!**

***If the time has not been set, the device automatically switches off after 120 minutes.***



### **CAUTION!**

***Never place cookware without food to be heated.***

***Heating an empty pot or pan will activate overheating protection, an alarm will sound, and the unit will turn off.***

***The digital display will show error message "E05".***

***Disconnect the unit from its socket and leave to cool for several minutes.***

***The unit will continue functioning without problems.***

- Ensure the heating surface does not get scratched, although scratches should not impact the unit's functioning.
- **After cooking, remove the unit's plug from its socket - do not rely on the cookware detection function!**

## 6. Cleaning and maintenance

### 6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



#### **CAUTION!**

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

*Therefore, you must not use any kind of pressure water jet for cleaning the device!*

### 6.2 Cleaning

- Clean the unit regularly.
- Clean the heating surface, housing and control panel with a moist cloth and soft cleaning agent.
- Clean the dust and grease filter regularly with a mild cleaning agent or in the dishwasher. Remove the filter (see **4.2 Dust and grease filter**). After cleaning, replace the fully-dried filter back in the unit.



#### **CAUTION!**

*To avoid injuries and damage, do not reconnect the unit or activate it without the filter.*

- Ensure the rear ventilation ducts are free from dust and dirt, and clean them regularly using a brush or compressed air.
- **Never** use cleaning substances containing petroleum, distillates, etc. to avoid damaging the unit's surface.
- Use only soft cloths, **never** use any cleaning materials that could scratch the surface.
- Use a soft, dry cloth to wipe and polish the unit's surface.
- If the unit is to remain unused for a longer time, store it in a dry, clean place safe from frost and sunlight, inaccessible to children.
- Do not place heavy objects on the unit.

### 6.3 Safety instructions for maintenance

- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- 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.**

### 7. Possible Malfunctions

Error message	Cause	Solution
E01	<ul style="list-style-type: none"> <li>• Momentary low voltage (&lt;160V).</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the device from the socket (pull the plug!). After a few minutes, reconnect the device to the socket.</li> </ul>
E02	<ul style="list-style-type: none"> <li>• Momentary high voltage (&gt; 270V).</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the device from the socket (pull the plug!). After a few minutes, reconnect the device to the socket.</li> </ul>
E03	<ul style="list-style-type: none"> <li>• The device becomes too hot (e.g. due to blocked ventilation slots)</li> <li>• Parts are damaged (e.g. transistor).</li> </ul>	<ul style="list-style-type: none"> <li>• Clear/unblock ventilation slots. Leave the device for a few minutes to cool. The device is ready for use again.</li> <li>If the error message after cooling the device still appears on the display, contact the salesperson.</li> <li>• Contact the salesperson.</li> </ul>
E05	<ul style="list-style-type: none"> <li>• The overheating protection turns on in the power module (&gt; 150 °C). The device turns off.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the cookware from the cooking surface. Leave the device for a few minutes to cool. The device is ready for use again.</li> </ul>

Error message	Cause	Solution
E06	<ul style="list-style-type: none"><li>The temperature sensor is damaged or has a short.</li></ul>	<ul style="list-style-type: none"><li>Contact the salesperson.</li></ul>
E07	<ul style="list-style-type: none"><li>The overheating protection turns on in the power module (&gt; 240°C). The device turns off.</li></ul>	<ul style="list-style-type: none"><li>Remove the cookware from the cooking surface. Leave the device for a few minutes to cool. The device is ready for use again.</li></ul>
E08	<ul style="list-style-type: none"><li>Damaged temperature sensor.</li></ul>	<ul style="list-style-type: none"><li>Contact the salesperson.</li></ul>

## 8. Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



#### **WARNING!**

*To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.*



#### **NOTE!**



*For the disposal of the device please consider and act according to the national and local rules and regulations.*

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**105831**

Gebrauchsanleitung  
**Wokpfanne**

**D/A/CH**

Instruction for use  
**Wok pan**

**GB/UK**

Mode d'emploi  
**Poêle wok**

**F/B/CH**

Istruzioni d'uso  
**Padella wok**

**I/CH**

Instrucciones de uso  
**Sartén wok**

**E**

Manual de instruções  
**Frigideira wok**

**P**

Gebruiksaanwijzing  
**Wokpan**

**NL/B**

Betjeningsvejledning  
**Wokpande**

**DK**

Инструкция по обслуживанию  
**Сковорода вок**

**RUS**

Kullanma talimatnamesi  
**Wok tava**

**TR**

Instrukcja obsługi  
**Patelnia wok**

**PL**

Návod k obsluze  
**Pánev wok**

**CZ**

Upute za uporabu  
**Wok tava**

**HR**

Használati útmutató  
**Wok serpenyő**

**H**

Οδηγίες χρήσης  
**Τηγάνι γούοκ**

**GR**

## Technical specifications:

### Wok pan

- Stainless steel
- Capacity: 5 litres
- Weight: 2.0 kg (2.85 kg with lid)
- Stainless steel lid included
- Cold handles
- Dimensions: Ø 380 mm, H 100 mm (height with lid 235 mm)

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### Tips for use and cleaning:

- Before first use, clean the wok pan thoroughly with a soft cloth or sponge, washing-up liquid and hot water. This will remove any leftover production or packing material. Rinse in clean water and dry.
- Before using, ensure the wok pan is clean and dry, as otherwise the surface may be discoloured at high temperatures.
- **Never** place an empty wok pan on a hot heating surface.
- Use the lowest temperature possible when cooking to reduce discolouration of the wok.
- Clean the wok pan **after each use** with a soft cloth or sponge and washing-up liquid.
- Strong dirt can be removed by soaking the pan for a moment, then cleaning it following the above instructions.
- Discolouration can be removed with vinegar or citric acid. **After cleaning**, rub the inside and outside of the wok pan with a soft cloth and small amount of vinegar or citric acid. The will have its old shine restored.
- Use only soft cloths, never use any cleaning substances that may scratch the unit's surface.
- After cleaning, wipe and polish the surface with a soft, dry cloth.

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