

IKIW 70



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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.

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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.

Safety

- 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.

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.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating personnel

- This appliance is not intended to be used by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- 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.

- Pots or pans should always be lifted from the induction hob and not moved over, as otherwise their bottom might scratch the glass.

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:

- Preparing and heating-up foods with the use of suitable cookware.

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 of rooms.
- 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.

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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 cooker wok combination IKIW 70
Art. No.:	105800
Material:	stainless steel
Heating plate material:	glass
Concave hob material:	glass
Number of hobs:	1 x induction cooker 1 x induction wok
Glass hob dimensions (W x D), in mm:	285 x 285
Hob diameter, in mm:	240
Concave hob diameter, in mm:	270
No. of power output levels:	17
Induction cooker output, in kW:	3,5
Induction wok output, in kW:	3,5
Temperature range, min.-max., in °C:	35 - 240
Number of temperature levels:	205
Temperature setting intervals, in °C:	1
Time setting, from-to, in min.:	1 - 180
Time setting intervals, in min.:	1
Connected load:	3,5 kW+3,5 kW 220-240 V 50/60 Hz
Dimensions (W x D x H), in mm:	680 x 435 x 145
Weight, in kg:	11,9

We reserve the right to implement technical modifications.

Version / characteristics

- Colour: black / silver
- Equipment connection: 2 x 1 NAC
- Type of hob: induction
- Arrangement of hobs: side-by-side
- Control: electronic, touch
- Regulation of: output, temperature, time
- Cookware detection
- Overheating protection
- Digital display
- ON/OFF switch: 1 switch / appliance
- **Important note:** 2 separate sockets required

4.2 Functions of the Appliance

The induction cooker wok combination is intended for preparation and heating up of foods using appropriate cookware.

The two hobs can be used and set independently of each other — this applies both to the power of each hob, which is 3,500 W, as well as the temperature and the timer.

4.3 List of Components of the Appliance



Fig. 1

Rear view

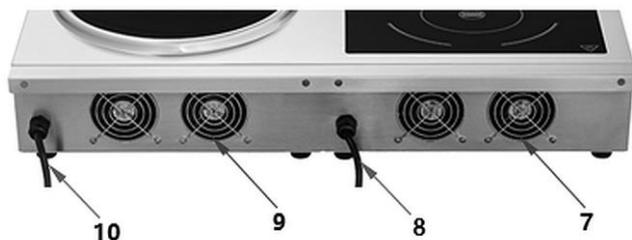


Fig. 2

- | | |
|--|------------------------------------|
| 1. Heating plate of the induction cooker | 2. Induction wok concave hob |
| 3. Housing | 4. Feet (4 pcs) |
| 5. Induction wok control area | 6. Induction cooker control area |
| 7. Induction cooker fan (2 pcs) | 8. Power cord for induction cooker |
| 9. Induction wok fan (2 pcs) | 10. Power cord for induction wok |

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.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- 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.

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.

NOTE!

For the operation of both heating plates (induction cooker and induction wok), two separate single electrical sockets are required.

5.2 Operation

Method of operation of heating plates

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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.

Installation and operation

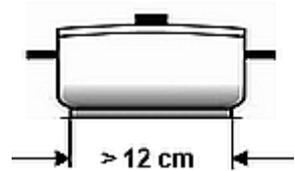
Suitable Cookware

- Iron cookware
- Enamelled iron cookware
- Steel or enamelled cast iron pots/pans
- Cast iron pots/pans
- Cookware made of 18/0 stainless steel and aluminium if marked as suitable for induction (mind the description of the cookware)



Due to a specific way the induction plate operates, only cookware with a bottom subject to magnetization is suitable.

To obtain better results, use only pans/pots with a diameter of 12–26 cm.



Example:

Induction cooker cookware, Bartscher 9-piece set of cookware
Chrome-nickel steel, anti-drip edges, non-heating handles

4 pots with lids

2.0 litre, 16 cm diameter, H 10.0 cm

2.7 litre, 18 cm diameter, H 11.0 cm

5.1 litre, 24 cm diameter, H 11.5 cm

6.1 litre, 20 cm diameter, H 20.0 cm

1 pan

2.8 litre, 24 cm diameter, H 6.5 cm

Art. No.: A130442

Not Suitable Cookware

- Containers with bulged bottoms
- Aluminium, brass, copper cookware unless they are clearly indicated as suitable for induction
- Pots/pans with a diameter below 12 cm
- Cookware with feet
- Ceramic cookware
- Glass cookware



Suitable Cookware for Induction Wok

The induction wok should only be used with round frying pans made from steel, stainless steel, or other material, as long as they are marked as induction-approved (see the cookware description).

NOTE!

In order to operate properly the wok frying pan must have a magnetic bottom: the magnet must adhere to it.

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When the induction wok is excessively tilted in relation to the magnetized container, it results in power drop and may also cause deactivation of overheating protection. Therefore do not use aluminium, copper, or non-metallic kitchenware.

The following pans from Bartscher are recommended with the induction wok:

- Wok pan A105960
- Wok pan A105971

Before Use

1. Before use, clean the appliance observing instructions in section 6 'Cleaning'.
2. Dry the appliance thoroughly.
3. Place appropriate cookware with food in the middle of the selected hob or in the concave hob.



Fig. 3

NOTE!

To steam-cook or cook food conventionally (max. temperature of 170°C) select one of the power output levels 1–17.

To roast or fry (max. temperature of 240°C); select the temperature in the range of 35–240°C.

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Control Elements / Indicator Lights

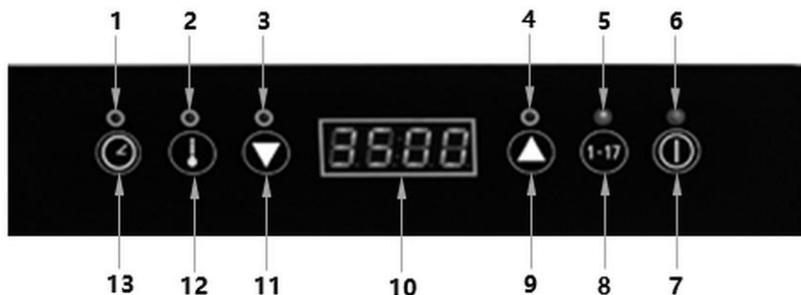


Fig. 4

- | | |
|----------------------------------|-------------------------------|
| 1. Time LED indicator | 2. Temperature LED indicator |
| 3. Reduction LED indicator light | 4. Raise LED indicator light |
| 5. Output LED indicator light | 6. ON/OFF LED indicator light |
| 7. ON/OFF switch | 8. Power output setting key |
| 9. Setting value increase key | 10. Digital display |
| 11. Setting value decrease key | 12. Temperature setting key |
| 13. Time setting key | |

Appliance Start-up

NOTE!

The following settings pertain to both hobs!

1. Plug the appliance into a suitable single socket.

When connected, the ON/OFF LED indicator light comes on.

2. Press the ON/OFF switch  to switch the appliance on.
The ON/OFF LED indicator light goes out.

The power output setting LED indicator light flashes and the factory-set power **'2000 W'** message appears on the digital display.

Settings

Power

1. When the **1-17** key is pressed, the appliance heats up with 2,000 W power output.
2. Press the ▼ or ▲ keys to select the desired power output between 100W and 3,500 W.

The following settings are available:

**100 W, 200 W, 300 W, 400 W, 500 W, 800 W, 1000 W, 1300 W, 1500 W,
1800 W, 2000 W, 2300 W, 2500 W, 2700 W, 2900 W, 3100 W, 3500 W**

The digital display shows the selected power output setting.

The power output setting LED indicator light illuminates.

At any given time, the power output setting may be changed during operation using ▼ or ▲ keys.

Temperature

1. Press the  key to switch to temperature mode.

The factory set temperature of '100°C' will be shown on the digital display.

The temperature setting LED indicator lamp illuminates.

2. Press the ▼ or ▲ key to select the temperature between 35°C and 240°C in 1°C increments.

The digital display shows the selected temperature setting.

At any given time, the temperature setting may be changed during operation using ▼ or ▲ keys.

Time

1. Press the  key to set the time.

The appropriate LED indicator light lights up.

2. By pressing the ▼ or ▲ key, select the time setting between 0 and 180 minutes in one-minute increments.

NOTE!

By pressing the ▼ or ▲ key shortly, you may introduce settings in 1-minute increments.

By pressing the ▼ or ▲ key longer, settings can be made in 10-minute increments.

3. When the set time elapses, an acoustic signal will sound and the appliance will switch off.
4. To interrupt the timer function beforehand, simply press the ⏸ key.
5. Press the ON/OFF ⏸ switch again to start the appliance and continue the heat treatment process in power mode or temperature mode, without entering a time.

Switching Appliance OFF

1. When the process of cooking or keeping food warm is finished, switch the appliance off with the ON/OFF switch. ⏸.

All LED indicator lights go out.

The fans for cooling the electronics continue to run for a few more minutes.

The digital display shows 'HOT' and continues to display as long as the hob is hot.

CAUTION!

The accessible outer surfaces as well as heating plates of the appliance may become hot during operation!

Never touch hot heating of the appliance.

Wait for the appliance to cool down.

Overheating Protection

The appliance features an overheating protection function. When critical temperature has been exceeded, the appliance will switch off for safety reasons.

ATTENTION!

Heating up an empty pan or frying pan activates the overheating protection system; an acoustic signal will sound and the appliance will switch off.

The digital display shows 'E1' error message.

Never place empty cookware on the hob.

When overheating protection is activated, remove cookware from the hob and leave the appliance for a few minutes to cool down.

When it has cooled down, you may start using the appliance again.

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 after the end of each working day, or more frequently if needed.
2. Clean the heating plate or the concave hob, control panel and housing of the appliance with warm water, a soft cloth and a mild, non-scrubbing cleaning agent.
3. Then, dry cleaned surfaces thoroughly using a soft cloth.
4. Ventilation openings at the back and bottom of the appliance should not be obstructed with dirt nor dust. Clean them with a brush or vacuum cleaner.

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
E0	Error in the electrical circuit	Check the electric power supply Contact the service company
E1	No cookware on the hob or no suitable cookware present	Use only suitable cookware
E2	Too low / too high a voltage	Make sure that the voltage and frequency are consistent with data in rating plate of the appliance
E3		
E4	After heating up an empty cookware piece, the heating plate becomes very hot, and the appliance switches off Overheating protection tripped	Remove a cookware piece from the hob. Leave the appliance to cool down, and then re-start
E9	Appliance is getting too hot (e.g., due to obstructed ventilation openings)	Clear air vents Leave the appliance to cool down, and then re-start

8 Disposal

Electrical Appliance

	<p>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.</p>
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Electrical appliances should be returned to designated collection points.