

IW 35



105986

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 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.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.

- The device is **not** designed for use with an external timer or remote control.
- 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 lay the power cable over carpets or other inflammable materials. Do not cover the cable. Keep away the cable from operating range.

- 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.
- 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 appliance, 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.
- Do not move the induction cooker during cooking or with hot cookware on top of it.



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.
- **Never** open the lower cover of the device!
- Make sure that the cooking pots are placed in the center of the cooking zone to cover the electromagnetic field as best as possible.
- 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 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 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 or volatile.



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.

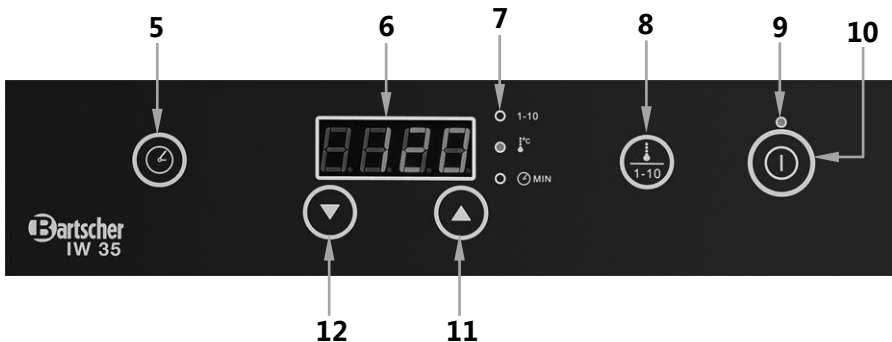
4. Technical data

4.1 Overview of parts



- 1 Housing
- 2 Cooking surface (hob)
- 3 Touch control panel
- 4 Feet (4)

Touch control panel with digital display



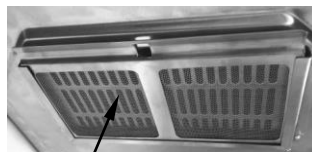
- 5 Time setting button
- 6 Digital display
- 7 LED indicator lights: power, temperature, cooking time
- 8 Function button: power or temperature
- 9 LED ON / STANDBY light
- 10 ON / OFF button
- 11 Up button: use to increase cooking time, temperature or power level
- 12 Down button: use to reduce cooking time, temperature or power level

4.2 Particle and grease filter

The induction cooker is equipped with a particle and grease filter, located in the lower part of the device.

The filter should prevent dirt and grease from getting inside the device with air taken by the ventilator.

The filter can be washed in a dishwasher.



Particle and grease filter

4.3 Technical data

Name	Induction wok IW 35
Code-no.:	105986
Material:	Housing: stainless steel, concave hob: glass
Design:	<ul style="list-style-type: none"> ▪ Control: touch, electronic ▪ Pot detection ▪ Overheating protection ▪ Digital display ▪ ON/OFF switch ▪ Indicator lights: ON/OFF, power level, temperature, cooking time
Power levels:	10, 500 W - 3500 W
Temperature adjustment:	10 levels, temperature adjustment intervals: 20 °C Temperature range: 60 °C - 240 °C
Time settings:	Time setting intervals: 1 minute (1 - 30 minutes). 10 minutes (30 - 180 minutes).
Power:	3.5 kW / 220-240 V 50/60 Hz
Dimensions:	Cooker: W 340 x D 440 x H 125 mm Concave cooking surface: Ø 260 mm
Weight:	7.54 kg

We reserve the right to make technical changes!

5. Installation

5.1 Positioning

- Before the operation unpack the device and remove all package material.



CAUTION!

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

- Place the device on top of an even, stable, dry, and water-resistant 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 an open flame, electric oven or other source of heat.
- Do not block or cover the ventilation ducts the device. Doing so may lead to overheating of the device.
- Keep a distance of at least 5 – 10 cm from flammable walls and other objects.
- Do not place the induction plate near other equipment and objects sensitive to magnetic fields (e.g. radio, television, etc.).
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

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

- The electrical circuit of the socket must be secured to at least 16A. Only connect the device to a wall outlet; do not use any extension cords or power strips.

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 Appropriate cookware

For cooking on the table top induction wok, use only **round** woks made of steel, stainless steel or other material if the cookware possesses markings indicating that **it is appropriate for induction appliances** (proceed in accordance with the cookware's description).



NOTE!

To function properly, pans used must have a magnetic bottom (the magnet must be attached to the pan).

If the induction wok sets too high a deviation in comparison to the magnetized container, power will be lost which may result in malfunctioning of overheating protection. For this reason, do not use cookware made of aluminum, bronze or any non-metallic cookware.


Ex. Bartscher wok



- Stainless steel
- Stay-cool handles: stick handle and counter grip
- Capacity: 6 litres
- Size: Ø 360 mm, H 110 mm (height including lid: 215 mm)
- Weight: 2.85 kg
- Stainless steel lid included

Code-No. 105981

6.3 Operation

- Before the first use of the device, clean it according to the instructions in section 7 “**Cleaning**”.
- Connect the device to a single grounded socket. A sound will be heard and the **ON** indicator light will come on. The device is in the **Standby** mode now.
- Place an appropriate wok with food on the concave cooking surface.
- To switch the device on, press the **ON/OFF** button .



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 device will switch off.

The digital display will show error message "E02".

Remove the cookware from the cooking zone.

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

The device will continue functioning without problems

Settings






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).


Power mode

- After pressing the **ON/OFF** button  the device activates in the power mode. The factory-set power level "5" will appear on the digital display.


Using the buttons  or  the power level can be changed at any moment within the range of **1 - 10** (500 – 3500 W) .



The LED indicator light will come on for the power levels **1 - 10** and the digital display will show the selected power level. Power level 1 corresponds to 500 W, and level 10 corresponds to 3500 W of power.

Temperature mode

- To leave the power mode, press the function key  (for power or temperature mode) to enter the temperature mode.

The device will switch to the factory-set **temperature of 120 °C** which is then

displayed on the digital display. The LED temperature indicator light () will come on.



Using the buttons  or  the temperature can be changes within a range from 60 °C to 240 °C.



Possible temperature settings:


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

- The device starts heating the food and maintains a constant temperature. Power is automatically adjusted.

Time setting



- After selecting the device's working mode (power level or temperature range) press . The digital display will show the number „0“ and the LED indicator light will come on .

Using the buttons  or  the device can be set to function for up to 30 minutes at 1-minute intervals, and then at 10-minute intervals (up to 180 minutes at the maximum).

- The time is counted down by the minute, while the digital display returns to the previous indications after a few seconds (**1 - 10** or .
- After the set time has expired, a signal will be heard and the device automatically switches to **Standby** mode. The cooling fan for electronics will continue working for approx. 1 minute.



NOTE!

During the operation the time settings may be changed at any moment using the buttons  or . Thanks to the memory of the device, the previously set power or temperature remains unchanged.

This way, the power level or temperature settings can be changed without changing the time settings. The device operates then based on the recently entered data.



NOTE!

The induction wok switches off automatically, if no time setting is selected within 2 hours, or if the time is set for more than 120 minutes.

- After finishing the cooking or heating, remove the device's plug from the socket **(do not rely on pan detection function)!**

7. Cleaning



CAUTION!

Before cleaning, switch the device off by pressing **ON/OFF** button and disconnect the device from the power supply (pull the plug!). Leave the device to cool down.

Never clean the device with the use of water jets.
Protect the device from the water penetration.



WARNING!

Never use sharp or abrasive cleaning agents which may damage the surface of the device.

Never use cleaning agents containing petroleum or solvents.

- Clean the device regularly.
- Clean the **concave cooking zone (hob)** and **housing** of the device with a soft, moist cloth and mild non-abrasive cleaning agent.
- Wipe the **cooking zone (hob)** with a mild, moist cloth.
- After cleaning, thoroughly dry the cleaned surfaces.
- Regularly clean the **particle and grease filter** with a mild cleaning agent or in the dishwasher. To perform this operation, remove the filter by pulling it forward (see chapter **4.2 Particle and grease filter**). After cleaning, replace the fully dried filter in the device.



CAUTION!

To avoid injuries and damage, do not connect the device to the power supply or activate it without filter.

- Ensure the rear ventilation ducts are always free from dust and dirt, and clean them if necessary (e.g. using a brush or blower).
- Use only soft cloths, **never** use any cleaning materials that could scratch the surface.
- After cleaning, use a soft, dry cloth to wipe dry and polish the surface of the device.

Storage of the device

- If the device is to remain unused for a longer time, clean it according to the above mentioned description and store in a dry, clean place protected against cold and sunlight and inaccessible to children. Do not place any heavy objects on the device.

8. Possible malfunctions

In case of malfunction, disconnect the device from its power source. Before contacting the service or sales agent, verify - based on the table below - whether it is possible to eliminate disruption in operation.

Error code	Cause	Solution
E0	<ul style="list-style-type: none">• No cookware or inappropriate cookware.	<ul style="list-style-type: none">• Do not use the device without appropriate cookware.
E01	<ul style="list-style-type: none">• The device becomes too hot (e.g. due to blocked ventilation ducts).• Parts are damaged (e.g. transistor).	<ul style="list-style-type: none">• Clear / unblock ventilation ducts. Leave the device to cool down for a few minutes; the device is ready for operation afterwards. Contact the technical service if the error message remains displayed after the device has cooled down.• Contact the technical service
E02	<ul style="list-style-type: none">• Overheating protection was activated and the device switched off.	<ul style="list-style-type: none">• Remove the cookware from the hob. Leave the device to cool down for a few minutes. The device is ready for operation afterwards.
E03	<ul style="list-style-type: none">• No voltage temporarily.	<ul style="list-style-type: none">• Disconnect the device from the power supply (pull the plug!). Switch the device on after a few minutes. An electrician should check the power connection.

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

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.**



CAUTION!



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