

## IW 35 PRO-2



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## Original instruction manual

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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

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- 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.

### 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

<b>Name:</b>	<b>Induction wok IW 35 PRO-2</b>
Art. No.:	<b>105732</b>
Material:	stainless steel
Concave hob material:	SCHOTT CERAN®
Concave hob diameter, in mm:	260
Hob max. output, in W:	3500
Number of power output levels:	10
Temperature range, min.-max., in °C:	60 - 240
Number of temperature levels:	10
Temperature setting intervals, in °C:	20
Time setting, from-to, in min.:	1 - 180
Time setting intervals, in min.:	1
Connected load:	3,5 kW   230 V   50/60 Hz
Dimensions (W x D x H), in mm:	355 x 435 x 165
Weight, in kg:	7,85

We reserve the right to implement technical modifications.

### Version / features

- Appliance connection: ready to plug in
- Hob type: induction
- Control: electronic, touch
- Regulation of: power, temperature, time
- Cookware detection
- Digital display
- Overheating protection
- ON/OFF switch
- Height-adjustable feet: 10 mm
- Indicator light: ON/OFF, power, temperature, time
- 2 fans with grease filters

## 4.2 Functions of the Appliance

Mobile induction wok with 3500 W and 10 levels of power output offers the possibility to cook food or keep it warm with the use of the selected power, temperature and time setting and using the suitable cookware. The required parameters are easily adjustable on the dedicated control panel with a digital display.

## 4.3 List of Components of the Appliance

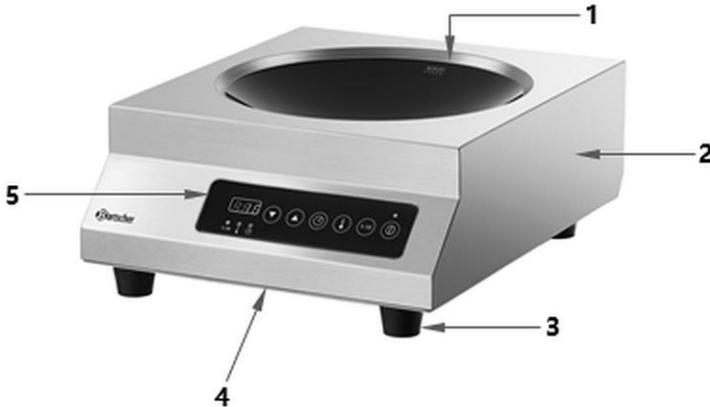


Fig. 1

1. Concave hob
2. Housing
3. Feet (4x)
4. Grease filter
5. Control panel

### Grease filter

The induction wok is equipped with a grease filter. It is located at the bottom of the appliance.

The grease filter is to protect the body from dirt and grease sucked by the fan together with the air.

The grease filter is easily detachable and dishwasher safe.

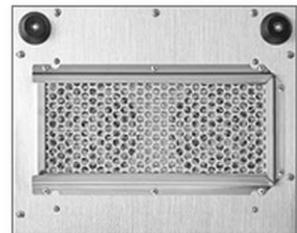


Fig. 2

### ATTENTION!

**The appliance should always be used with the grease filter on when in operation.**

## 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.

## 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.

### Suitable Cookware

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

#### HINT!

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

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.

We recommend Bartscher wok pan, **art. No.: 105981**.

- stainless steel
- cold grip: a handle and a grip opposite each other
- Volume: 6 litres
- Dimensions: (Ø 360 mm | height 110 mm)  
(height including the lid 215 mm)
- Weight: 2.85 kg
- Stainless steel lid included



Fig. 3

### Before Use

1. Before use, clean the appliance, observing instructions in section 6 'Cleaning'.
2. Dry the appliance thoroughly.
3. Fit the grease filter in at the bottom of the appliance.
4. Place an appropriate wok pan with the dish to be cooked in the concave hob.
5. Execute the required settings according to indications below.

### Control Elements / Displayed Messages

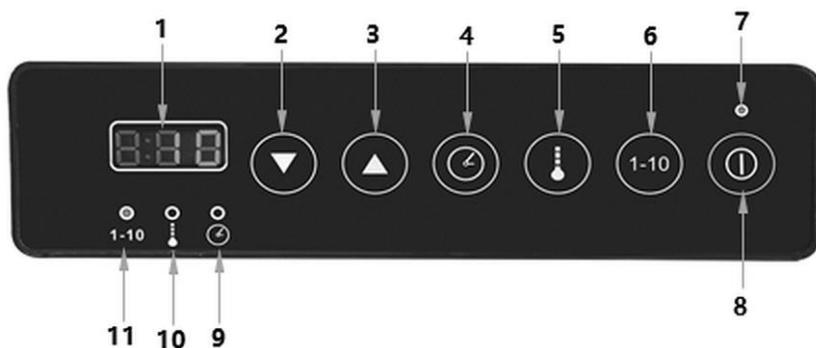


Fig. 4

1. Digital display
2. Button for reducing power, temperature, time levels
3. Button for increasing power, temperature, time levels
4. Time setting button
5. Temperature setting button
6. Power setting button
7. ON/Standby LED indicator
8. ON/OFF switch
9. Time LED indicator
10. Temperature LED indicator
11. Output LED indicator light

### Appliance Start-Up

1. Connect the appliance to the power supply.

An audio signal is heard and the ON/Standby LED indicator light starts blinking. The appliance is now in Standby mode.

2. Press the ON/OFF switch  to switch the appliance on.

The ON/Standby and power output LED indicator lights (**1 - 10**) are on.

### Settings

#### Power Output

After pressing the ON/OFF switch  the power output LED indicator light is on. The digital display shows the power level default setting '5' and the device turns on. The ON/Standby LED indicator is continuously on.

#### HINT!

**If, within 30 seconds after pressing the ON/OFF switch no further adjustments are made, the appliance will automatically switch back to the Standby Mode.**

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Using the  or  selection keys you can change the setting within the range **1 - 10** (500 W - 3500 W) at any time. Power level 1 corresponds to 500 W, and level 10 corresponds to 3500 W of power input.

The digital display shows the selected power level.

#### Temperature

1. To switch to the temperature mode, press the temperature setting button .

The temperature LED indicator light  turns on.

**The factory set temperature of '120°C'** will be shown on the digital display.

Using selection buttons  or  the temperature may be changed within the range from 60°C to 240°C at any time. The following temperature settings are available:

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

The appliance starts heating the food up and maintains a constant temperature. The power output level is then controlled automatically.

### HINT!

**When the device is on without the pan or the pan is removed from the hob during operation, the repetitive acoustic signal sounds and the device switches off after approx. 30 seconds.**

**The digital display shows 'E0' error message.**

### Time setting

1. After selecting the operating mode (power output mode or temperature mode), press the  button.

The digital display shows '0'.

The time LED indicator light  turns on.

Now use selection buttons  or  to set the cooking time in one-minute intervals up to 30 minutes, and then in ten-minute intervals (up to 180 minutes).

The selected time of operation is counted down in 1-minute intervals and after few seconds the digital display returns to the previous indications (the power level or temperature is shown).

To check the cooking time left, press  button again.

After the set time has elapsed, an acoustic signal will be heard and the appliance will automatically switch to Standby mode.

When the appliance has been switched off, the cooling fans will continue working for some time and then they will switch off.

2. In order to stop the timer before the set time has elapsed, press the ON/OFF switch. .
3. Press the switch again to restart the device.

### **HINT!**

During operation the time setting may be changed at any time using the selection buttons ▼ or ▲.

The appliance memory function lets the set output or temperature remain unchanged.

Power or temperature level may be set in the same way without changing the set time. The appliance will then function according to the most recently input data.

The appliance switches off automatically if no setting is selected within 2 hours or if the timer is set for more than 120 minutes.

4. When cooking or heating is finished, disconnect the appliance from the mains socket (do not leave any cookware on the detection field!).

### **Overheating Protection**

The appliance is equipped with overheating protection. When the critical temperature is exceeded, the appliance will switch off for safety reasons.

#### **ATTENTION!**

**Heating up an empty wok frying pan activates the overheating protection system; an audio signal will sound and the appliance will turn off.**

**The digital display shows 'E2'.**

Never put empty wok frying pan in the concave.

When the overheating protection is activated, remove wok frying pan from the concave and leave the appliance for a few minutes to cool down.

Then, 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. Wipe the concave, control panel, and housing of the appliance with a lukewarm water and soft, damp cloth. Use mild, non-scrubbing cleaning agent if required.
3. Finally, dry the cleaned surfaces with a soft cloth.
4. Regularly clean the grease filter with a mild cleaning agent or in a dishwasher. To this end, remove the filter from its holder. When cleaning is finished, introduce completely dry grease filter into the appliance.
5. Ventilation slots at the rear of the appliance should not be obstructed with dirt or dust. Clean them regularly with a brush or a blower.

## 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	No cookware on a hob or inappropriate cookware.	Use only suitable cookware.
E1	Appliance is getting too hot (e.g. due to obstructed ventilation openings).	Open the passage through ventilation openings. Leave the appliance to cool down and re-start. If the error code is still shown in the digital display, contact the service company.
	A damaged element (e.g. a transistor).	Contact the service company.
E2	The overheating protection has been activated and the appliance will switch off.	Disconnect the appliance from mains power supply. Remove cookware from a hob. Leave the appliance to cool down, and re-start.
E3	Short-lasting power cut.	Disconnect the appliance from mains power supply. After a few minutes, plug the appliance in again. Have an electrician to check the electrical connection.

## 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.