



**IK 20TS / 105848**

**ENGLISH**  
**Translation**  
**of the original instruction manual**

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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.

## 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 Safety instructions

- Do not use the device in case it does not function properly, has been damaged or dropped.
- 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 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.
- 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.
- 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.
- The device **is not** designed for use with an external timer or remote control.
- Do not move the induction cooker during the cooking process and with hot cooking pots.
- Only use the device indoors.

## 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.



**DANGER!**

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

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



**WARNING!**

***This symbol highlights dangerous situations which could lead to injury or death.***

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



## **WARNING! HOT SURFACE!**

*This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!*

- To avoid them please follow the instructions.



## **CAUTION!**

*This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.*

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



## **CAUTION! Magnetic field!**

*This symbol informs that the magnetic fields occurring during the device operation may cause interference.*

- To avoid them please follow the instructions.



## **NOTE!**

*This symbol highlights recommendations and information aimed for effective and trouble-free device operation.*

## **1.3 Hazard sources**



## **DANGER! Electric shock hazard!**

To avoid the hazard results please follow the instructions below.

- Do not operate the device with the damaged supply cable or plug.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Do not place any objects like wire or nails in the ventilation slots (air inlet and outlet).
- Never immerse the device or plug in water or other liquids.
- Never carry or lift the device by the supply cable.

- 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.



### **DANGER! Suffocation hazard!**

To avoid the hazard results please follow the instructions below.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements.



### **WARNING! 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.



### **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 credit 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.
- Do not open the lower cover!
- Make sure that the cooking pots are placed in the centre of the work field to cover the electromagnetic field in the best possible range.
- 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.

## 1.4 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 not suitable for continuous commercial use.**

The device is intended for home use or in similar places such as:

- in kitchens for store or office employees or in other service locations;
- in suburban properties;
- for the customers in hotels, motels, and similar places;
- in Bed & Breakfasts.

The **induction cooker** is designed for **preparation and heating** food while using the appropriate cookware.

The **induction cooker** may **not** be used among other things for:

- heating of rooms;
- heating and warming inflammable, harmful, volatile or similar liquids or materials.



### **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.



#### 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 data

<b>Name</b>	<b>Induction cooker IK 20TC</b>
Code-No.:	<b>105848</b>
Material:	glass hob, stainless steel body
Timer:	0 - 180 min
Temperature range:	60 °C - 240 °C
Power levels:	8 (500 - 2000 W)
Power:	2000 W / 220-240 V 50/60 Hz
Dimensions:	W 329 x D 340 x H 64 mm
Weight:	3.35 kg

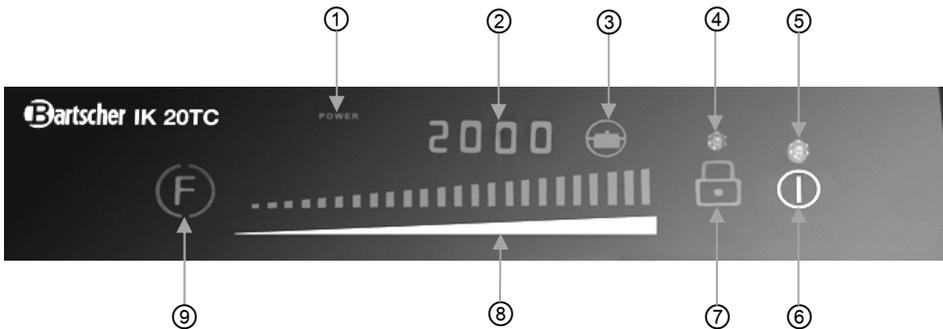
We reserve the right to make technical changes!

### 4.2 Overview of parts



- ① Housing
- ② Cooking surface
- ③ Touch control panel with digital display
- ④ Feet

## 4.3 Functions of control elements and indicators



- ① **Operation mode indicator**  
→ it indicates the current mode of the device's operation (power, power + timer, temp, temp + timer)
- ② **Digital display of power, time and temperature**  
→ it indicates selected settings
- ③ **Pan detection indicator**  
→ it flashes when there is no cookware on the hob or the cookware is unsuitable.  
→ it is lit when there is a suitable cookware on the hob
- ④ **Lock indicator light**  
→ it is lit when the control panel is locked  
→ it is not lit when the control panel is unlocked
- ⑤ **Power indicator light**  
→ it is lit when the device is working
- ⑥ **ON/OFF button**  
→ press this button to switch on or off the device
- ⑦ **Lock button**  
→ press and hold this button (for ca. 3 seconds) to lock or unlock the device
- ⑧ **Setting adjustment field**  
→ touch and press right or left to change the settings of power, temperature or time (increase or decrease)
- ⑨ **Function key**  
→ press this key to select the operation mode (power, power + timer, temp, temp + timer)

## 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 that allow for air to circulate around 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



#### **WARNING! 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.**

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

- 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.

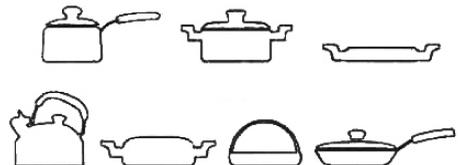
The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

#### 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.

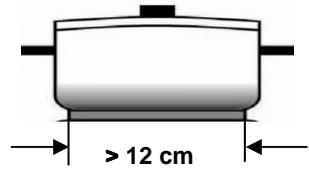
### 6.2 Suitable and unsuitable cookware

- steel or enamelled cast iron;
- iron, steel or non-enamelled cast iron;
- 18/10 stainless steel and aluminium, if it is marked as suitable for induction (follow the description of the cookware).



Due to the particular nature of the induction field, the cookware must have a plane magnetic bottom (a magnet must stick to it).

We recommend only pots/pans with the bottom diameter between 12 cm and 26 cm for better results.



e.g.

**Induction cookware, 9-piece cooking pot set  
chromium-nickel steel • edge suitable for pouring • cold handles**

**4 pots with lid**

2.0 litres • Ø 16 cm • height 10.0 cm

2.7 litres • Ø 18 cm • height 11.0 cm

5.1 litres • Ø 24 cm • height 11.5 cm

6.1 litres • Ø 20 cm • height 20.0 cm

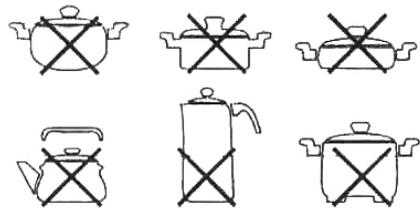
**1 pan**

2.8 litres • Ø 24 cm • height 6.5 cm

**Bartscher code-no. A130442**

### Unsuitable cookware

- vessels with round bottom;
- ceramic, glass;
- aluminium, bronze or copper unless, it is expressly marked as suitable for induction;
- pots/pans with a diameter of less than 12 cm;
- cookware with feet.



**CAUTION!**

Please use only the cookware marked suitable for induction cooker.

If the induction hotplate detects too great a separation from the magnetizing container, it will cause a reduction in power. This may cause the overheating prevention device to malfunction. For this reason, do not use aluminum, bronze or non-metallic containers.

## 6.3 Operation instructions

- Before the device operation clean it according to the instructions in section 7 „Cleaning“.



### CAUTION!

**Do not place empty cookware on the cooking surface.**

**Heating an empty pot or pan will activate the overheating protection mechanism, an audio signal will sound and the device will switch off. The error code „E02“ will be displayed.**

**If this happens, remove the cookware from the cooking surface and leave the device to cool off. Then, you may place a pot or pan with appropriate content on the hog and switch on the device.**

- Place the food in a suitable cookware in the middle of the selected heating zone.
- Insert the plug into an appropriate single outlet.  
An audio signal will sound and the „Power“ indicator light will be lit.
- To switch on the induction cooker, press **ON/OFF** button .

Function key indicator light  will begin flashing, and the lock button  will be lit.

## Settings



### NOTE!

**To simmer or cook food (max temperature of 170 °C) select one of the power levels.**

**To bake or fry in deep fat (max temperature of 240 °C) select one of the temperature ranges (60 °C - 240 °C).**

- Keep pressing function key  to switch between different operation modes in the following sequence:

**Power   ➔   Power + time   ➔   Temperature   ➔   Temperature + time**  
(Power)                      (Power + Timer)                      (Temp)                      (Temp + Timer)

- Name of the selected operation mode is displayed on the control panel.

## ❖ Power mode

- Press the function key . The device switches to the **Power mode**.  
**Pre-set value of 1300 W** is displayed.

The function key  is lit constantly and the device is in the operation mode.

„Power“ and **pan detection**  indicators are lit.

- If the function key  is not pressed within 1 minute, an audio signal will sound and the device will automatically switch to the Standby mode.
- The induction cooker detects whether the suitable cookware was placed on the hob. If so, the pan detection indicator  is lit and the device works based on the selected settings.
- If there is no cookware on the hob or if it is not suitable, or the cookware diameter is smaller than 12 cm, **the pan detection** indicator  flashes and an audio signal will sound until a suitable cookware is placed on the hob. If no suitable cookware is placed on the hob within 30 seconds, the device will switch to the Standby mode.
- When the device is in the power mode, by pressing the setting adjustment field  left or right you can at any moment change the settings within the range from **500 W** to **2000 W**.

**8 levels** can be set. They are listed below:

**500, 700, 900, 1100, 1300, 1500, 1700, 2000 W**

The digital display will show the selected power value.

## ❖ Power + time operation mode

- When the device is in the power mode, press the function key  to switch to time settings.
- By pressing the setting adjustment field  left or right you can select one of the **8 time settings** within a range from **5 minutes** to **180 minutes**:

**5, 15, 30, 50, 75, 105, 140, 180 minutes.**

- Thanks to the device's memory function, the previously set power level will remain unchanged.
- „Power“ and „Timer“ indicator lights will come on. The time is counted down at 1-minute intervals, whereas the digital display shows alternately the power value and the remaining time.
- When the set time runs out, an audio signal will sound and the device will be automatically switched off. Only the cooling fan will continue working for ca. 45 seconds and then it will switch off.



## NOTE!

In order to stop the operation before the set time has expired, press ON/OFF button . Press this button again to switch on the device and enter the desired settings.

### ❖ Temperature operation mode

- To activate the temperature mode, press the function key . „Temp“ indicator will be lit and the display will show the pre-set temperature of **200 °C**.
- By pressing the setting adjustment field  left or right you can select one of **8 temperature settings** within a range from **60 °C** to **240 °C**:  
**60, 100, 120, 160, 180, 200, 220, 240 °C.**

The digital display will show the desired temperature.

### ❖ Temperature + time operation mode

- When the device is in the temperature mode, press the function key  to switch to time settings.
- By pressing the setting adjustment field  left or right you can set the time within a range from **5** to **180 minutes**.
- Thanks to the device's memory function, the previously set temperature level will remain unchanged.

- „Temp“ and „Timer“ indicator lights will come on. The time is counted down at 1-minute intervals, whereas the digital display shows alternately the temperature value and the remaining time.
- When the set time runs out, an audio signal will sound and the device will be automatically switched off. Only the cooling fan will continue working for ca. 45 seconds and then it will switch off.



## NOTE!

When in use, the time may be changed at any moment using the setting adjustment field . The memory function of the device allows for the set power or temperature levels to remain unchanged.

Power or temperature level may be set in the same way without changing the set time. The device will function in accordance with the most recently provided settings.



## NOTE!

The device switches off automatically if the user does not change any settings during 2 hours or if the time exceeding 120 minutes has been set.

## Lock button

To lock the control panel, press and hold  button for 3 seconds.

The audio signal will sound and the indicator light over the lock button  will be lit as long as the control panel is locked.

The device remains in the operation mode in accordance with the previous settings, all buttons of the control panel are locked, except for the **ON/OFF button** . This may prevent accidental setting changes.

To unlock the device, again press and hold  button for 3 seconds.

The audio signal will sound and the indicator light over the lock button will go out.

- When cooking or heating is finished, switch off the device using **ON/OFF button**  and disconnect the device from the socket (pull the plug!).

## 7. Cleaning



### CAUTION!

**Disconnect the unit from the power supply (unplug!) before cleaning.**

**The unit is not designed to be rinsed with running water.**

**Do not use a pressure washer to clean the device!**

**Be careful and do not let the water into the unit.**

- Clean the device regularly.
- Wipe the housing, cooking surface and control panel with a soft, damp cloth with a mild, non-abrasive cleaner
- Use only a soft cloth. Never use abrasive cleaning agents that could scratch the surface.
- Ventilation slots in the bottom part of the device must be always free of dust and dirt, or cleaned if necessary (e.g. using a brush or blower).
- **Never** use any cleaning agents containing gasoline or solvents that could damage the surface.
- After washing the device use a soft, dry cloth to dry and polish the surface

## 8. Possible Malfunctions

Error code	Cause	Solution
<b>E01</b>	<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. Let the device cool off for a few minutes; the device is ready for operation afterwards. Contact the retailer in case the error message is shown again on the digital display.</li> <li>• Contact the retailer.</li> </ul>
<b>E02</b>	<ul style="list-style-type: none"> <li>• The overheating protection was activated, because the cookware was empty or became too hot. The device switches off.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the cookware from the hob. Let the device cool off for a few minutes. The device is ready for operation afterwards.</li> </ul>
<b>E03</b>	<ul style="list-style-type: none"> <li>• Short-lasting power surge or low voltage.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the device from the socket (pull the plug). Have an electrician check the power supply installation.</li> </ul>

## 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.**

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