



105993	ITH 30-265
105994	ITH 35-265
105995	ITH 50-230

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 cControls 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 is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with or starting the device.
- **Never** leave the device unattended when in use.
- Only use the device indoors.
- The device is **not** designed for use with an external timer or remote control.

- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.
- 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 cover the cable. Keep away the cable from operating range.

- Check the power cord regularly for damage. Do not use the device 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 device, 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.



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 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.
- Do not use the device as a shelf, do not place any empty containers on it.

- 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 Use as intended

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranteed only when it is used for its intended purpose and according to the instructions included in this manual.

The induction stove is intended only for preparation and heating of dishes using suitable cookware.

1.4 Use against the intended purpose

Any use other than those mentioned in point “**1.3 Use as intended**“ is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

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 Heating plate
- 2 Hob
- 3 Body
- 4 Control knob
- 5 Digital display
- 6 Feet (4x)
- 7 Grease filter (fig. below)

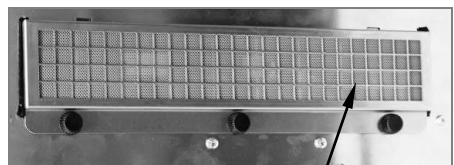
4.2 Grease filter

The induction stove is provided with a grease filter. It is located at the bottom of the device.

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.

The device should be always provided with the grease filter when in operation.



Grease filter

4.3 Technical data

Description	Induction stove		
Code-no.:	105993	105994	105995
Model:	ITH 30-265	ITH 35-265	ITH 50-230
Material body:	Stainless steel		
Material hob:	Glass		
Colour:	Silver / black		
Model:	<ul style="list-style-type: none"> ▪ Hob: <ul style="list-style-type: none"> - Number: 1 - Type: induction ▪ Dimensions of glass hob: W 346 x D 346 mm ▪ Regulation of: Power ▪ No. of power levels: 20 ▪ Pot detection ▪ Digital display ▪ Overheating protection ▪ Control lights: in operation, overheating ▪ Control: electronic, knob ▪ 2 fans ▪ Grease filter 		
Equipment connection:	Ready to plug in		3 NAC
Power:	3 kW 230 V 50/60 Hz	3.5 kW 230 V 50/60 Hz	5 kW 400 V 50/60 Hz
Hob diameter:	265 mm	265 mm	230 mm
Dimensions (mm)	W 400 D 455 H 160	W 400 D 455 H 160	W 400 D 455 H 160
Weight:	8.8 kg	8.9 kg	12.3 kg

We reserve the right to make technical changes!

5. Installation

5.1 Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.



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.
- **Never** place the device in humid or wet environment.
- 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.).
- Position the device so that fast disconnection from the power supply is possible when necessary.

5.2 Electric connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation!

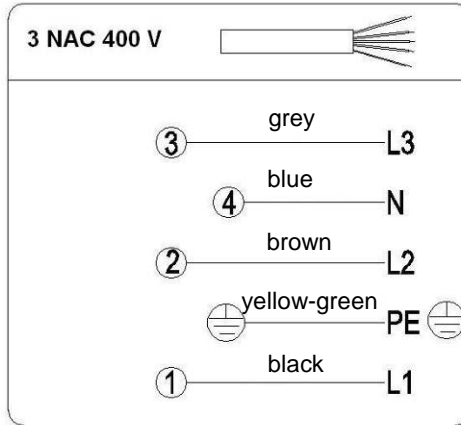
Before installation the local power grid specification should be compared with that of the device (see type label). Connect the device only in case of compliance!



CAUTION!

Electrical connection may be performed only by the qualified, certified electrician, according to the valid international, national and national regulations of the country in which the installation is performed.

- Induction stoves **105993** and **105994** are delivered ready to connect and may be connected directly to the grounded single socket. The power supply circuit with the socket must be protected by the fuse of at least 16A.
- Induction stove **105995** is equipped with the power cable. The power cable must be connected to the plug or connected to the wall socket.
- The connection should be performed as shown on the illustration below:



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.

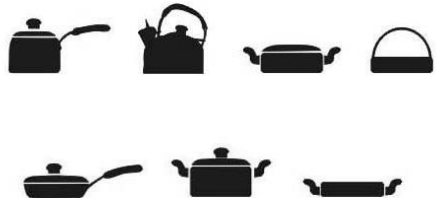
Additional advantages of an induction cooker:

- 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 suitable cookware is placed on the heating plate. If the cookware is not suitable 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.

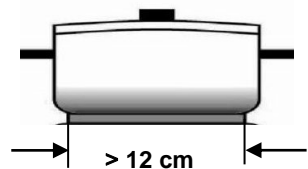
6.2 Suitable and unsuitable cookware

Suitable cookware

- Iron cookware;
- Enameled iron cookware;
- Steel or enameled iron pots / pans;
- Cast iron pots / pans;
- Stainless steel 18/0 and aluminum cookware, if they are marked as suitable for induction cookers (pay attention to 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.

**Bartscher 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

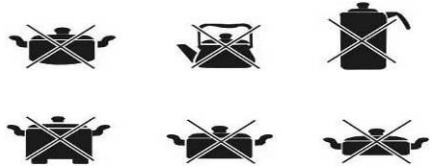
Code-no.: A130442

1 pan

2.8 litres • Ø 24 cm • height 6.5 cm

Unsuitable cookware

- Cookware with a convex bottom;
- Aluminium, bronze or copper cookware. The exception is cookware clearly labeled as suitable for induction cookers;
- Pots / pans with a diameter less than 12 cm;
- Cookware with feet;
- Ceramic cookware;
- Glass cookware.



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 of the device

- Before the operation, clean the device according to the instructions presented in section 7 „Cleaning“.
- Place an suitable cooking pot or pan on the device's hob.



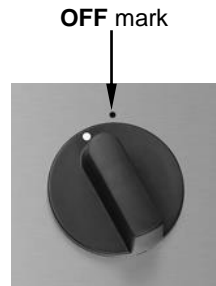
CAUTION!

Never place empty pot or pan on the hob.

With longer heating of empty dish it may become very hot which might lead to overheating of the device.

Device start-up

- In order to start the device, turn the control knob clockwise from OFF mark „•“ on the device to the desired power level within the range from 1 to 20.
- The selected power level is shown on the digital display of the device.
- Description of output for individual power levels is presented in the table on the next page.



Turning the device off

- To turn the device off, turn the control knob to OFF. „•“ mark. **Do not rely on the pan detection function!**
- Heating mode is disabled and “H” is shown on the digital display until the device cools off.
- After the device is switched off, the fans will work for some time to cool down the electronic components of the device.

Power setting

- If an appropriate cooking pot or pan is placed in the hob, the fixed power level is shown on the digital display. The power level may be changed at any moment by turning the control knob right / left (to increase / decrease power).

Possible power level settings and appropriate data regarding power (in Watts) for the device are presented in the table below.

Induction stove 3000 W		Induction stove 3500 W		Induction stove 5000 W	
Power level	Watt	Power level	Watt	Power level	Watt
1	50	1	50	1	50
2	100	2	100	2	100
3	150	3	150	3	200
4	200	4	200	4	300
5	300	5	300	5	500
6	400	6	400	6	800
7	500	7	600	7	1100
8	600	8	800	8	1400
9	700	9	1000	9	1700
10	800	10	1200	10	2000
11	1000	11	1400	11	2300
12	1200	12	1600	12	2600
13	1400	13	1800	13	2900
14	1600	14	2000	14	3200
15	1800	15	2200	15	3500
16	2000	16	2400	16	3800
17	2200	17	2600	17	4100
18	2400	18	2900	18	4400
19	2700	19	3200	19	4700
20	3000	20	3500	20	5000

- As soon as the pot or pan is removed from the hob, the displayed power level starts flashing. This means that there is no cooking pan on the hob.
 - If the power level indicator flashes when a cooking pot is placed on the hob, this means that the material of which the cooking pot is made is not appropriate for induction cooking.
 - To heat dishes do not use the highest power level, using dishes with non-stick coating, without the use of oil/fat or with a small amount of oil/fat. Use the highest 20th power level only for boiling and deep-frying.
 - **After cooking or warm-keeping of dishes, the device should be switched off, by turning the control knob to OFF marking and disconnecting it from power supply.**
- ❖ **The device is equipped with overheating protection. In case of overheating the device, the power level of the device will be gradually reduced, to enable further operation at lower temperature. If overheating will still be present, the overheating protection will be triggered and the device will be automatically switched off.**

The digital display shows „F7“ or „H2“/„H4“.

Remove the cooking pan from the device.

Disconnect the device from the power supply and leave it for a few minutes to cool off. Afterwards, the device shall operate trouble free.

7. Cleaning



WARNING!

Before cleaning disconnect the device from the power supply.

Let the device to cool down.

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

Protect the device from water penetration.



CAUTION!

Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use any cleaning agents containing petrol or solvents.

- Clean the device regularly.
- **Heating surface, control panel and body** should be cleaned with a soft, damp cloth and a mild, not scouring, cleaning agent.
- Soak the stubborn dirt on the hob with water and remove the residues with scraper for ceramic glass. Wipe the hob with soft cloth or sponge.
- If there are any limescale deposits or stains on the hob, apply a small amount of white vinegar, leave it for some time to work and finally clean the entire hob with soft cloth.
- Afterwards, thoroughly dry all cleaned surfaces.
- **Grease filter** must be regularly (every week) cleaned. Remove the grease filter for cleaning. Unscrew the mounting screw and remove the grease filter from its fittings. Clean the grease filter with soap and water or in a dishwasher. After cleaning, reinstall **the fully dried** grease filter in the device and fasten it with the mounting screw.



CAUTION!

To avoid injuries or damaging of the device, never connect the device to the power supply and do not start the device without the installed grease filter.

- Ventilation slots at the bottom of the device should not be blocked with dirt or dust (clean with a brush or blower if necessary).

Storing of the device

- When you leave the device unused for a longer time, clean it thoroughly according to the instructions. Store in a dry, clean, frost free and out of the sun place, away from the reach of children. Do not place any heavy objects on the device.

8. Possible malfunctions

If the device malfunctions and an error code appears on the digital display, verify based on the following table whether the malfunction may be removed before contacting the service company or sales agent.

Information about error codes (3000 W / 3500 W devices)

Error codes	Description	Solution
F3	Short-circuit of the temperature sensor of ceramic glass	Contact the service company
F4	Damaged cable of the temperature sensor of ceramic glass	Contact the service company
F5 / F6	Failure of the control board of the temperature sensor	Contact the service company
F7	Device overheating	Contact the service company
F8	Problems with connections of fans / the device is not sufficiently cooled	Contact the service company
F9	Voltage, frequency malfunction	Check the electric connection

Information about error codes (5000 W device)

Error codes	Description	Solution
F1	Short-circuit of the temperature sensor of ceramic glass or damaged cable	Contact the service company
F2	Short-circuit of the electronic temperature sensor or damaged cable	Contact the service company
F3	Problems with three-phase voltage	Check the electric power supply
F4	Problems with power supply	Check the electric power supply
F5	Short-circuit of the ambient temperature sensor (internal) or damaged cable	Contact the service company
F6	Error in the control system of electronic components	Contact the service company
F7	Software failure	Contact the service company
F8	Problems with connections of fans	Contact the service company
H1 / H3	Overheating under the ceramic glass	Leave the device to cool off, if the error occurs again – contact the service company
H2 / H4	Device overheating	Leave the device to cool off, check the ventilation holes. If the error occurs again – contact the service company
H5	Damaged temperature sensor under the ceramic glass	Contact the service company
H6	Ambient temperature too high.	Leave the device to cool off and restart it in a cooler environment

Malfunction

Problem	Possible reason	Solution
Fuse is blown at the start-up	Device connected is damaged	Check the electric power supply or whether the electrical connection was done properly
Fan is working for a few minutes after the device's switch-off	Cooling of electronic components	Normal operation
The device does not work, digital display remains inactive	No power supply or damaged electrical connection	Check the fuses and power supply circuit switch
"F-" is shown on the digital display of the device	Check the table "Information about error codes" to identify the problem	If the displayed malfunction cannot be removed, contact the service company
The device is not working, information about "Fx" error (no heating power) appears on the digital display	Incorrect operation of the electronic power supply circuits	Disconnect the device from the power supply and reconnect again. If this information is displayed again and the malfunction cannot be removed, contact the service company
After switching the device on, the set power level on the digital display is constantly flashing	The used cooking pan is not appropriate for induction cooking	See. section 6.2 "Suitable and unsuitable cookware"
During cooking, the pots emit sound	It is a kind of vibration which appears in the cooking pots because of the current flow	For some cooking pots such a vibration is normal. It is not dangerous to the device
During first cooking processes, the device gives off an odour	Production residues from the new device	Use the device for half an hour with the cooking pot filled in with water

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);
 - date of purchase.

9. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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