

IW 35 PRO / 105832



ENGLISH
Translation
of the original instruction manual

Table of contents

1. Safety	20
1.1 Safety instructions	20
1.2 Key to symbols	22
1.3 Hazard sources	23
1.4 Intended use.....	25
2. General information	26
2.1 Liability and Warrantees.....	26
2.2 Copyright protection	26
2.3 Declaration of conformity.....	26
3. Transport, packaging and storage.....	27
3.1 Delivery check	27
3.2 Packaging.....	27
3.3 Storage.....	27
4. Technical data	28
4.1 Technical data	28
4.2 Overview of parts	28
5. Installation	30
5.1 Positioning.....	30
5.2 Electric connection	30
6. Operation	31
6.1 Functionality of induction cookers	31
5.3 Appropriate cookware.....	31
6.3 Operation instructions.....	32
7. Cleaning	34
8. Possible Malfunctions	35
9. Waste disposal	36

Bartscher GmbH
 Franz-Kleine-Str. 28
 D-33154 Salzkotten
 Germany

phone: +49 (0) 5258 971-0
 fax: +49 (0) 5258 971-120



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 Safety instructions

- This device may only be operated in technically proper and safe condition.
- 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.

- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device.
- 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.
- **Never** leave the device unattended when in use.
- 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.



WARNING!

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



WARNING! 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.

1.3 Hazard sources



DANGER! Electric shock hazard!

To avoid the hazard results please follow the instructions below.

- Do not use the machine in case of incorrect operation, damages or dropping on the floor.
- 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 and 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.

The device is not suitable for continuous commercial use.

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 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 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, volatile, etc.



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

Name	Induction wok IW 35 PRO
Code-no.:	105832
Version	Housing: stainless steel, Heating surface: Schott Ceramic, Ø 300 mm
Power levels:	10 (400 – 3500 W)
Temperature range:	60 °C to 240 °C
Time setting range	5 – 120 minutes
Power:	3.5 kW / 230 V 50 Hz
Dimensions:	W 355 x D 439 x H167 mm
Weight:	7.5 kg

We reserve the right to make technical changes!

4.2 Overview of parts

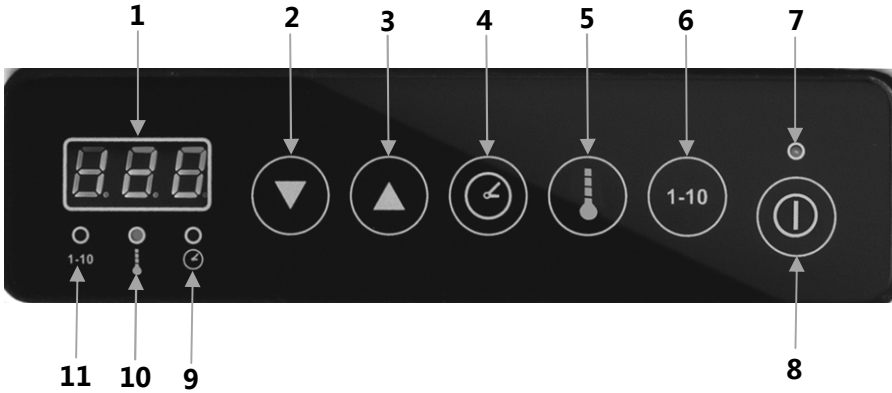


Dirt and grease filter

The induction cooker is equipped with a dirt and grease filter, located at the bottom of the unit. The filter prevents dirt and grease from getting inside the casing with air taken in by the ventilator. The filter can be washed in a dishwasher.



Touch control panel with digital display



- 1 Digital display
- 2 Down button ▼: use to reduce cooking time, temperature and power level
- 3 Up button ▲: use to increase cooking time, temperature and power level
- 4 Time setting button ⌚
- 5 Temperature levels button 🌡️
- 6 Power levels button 1 - 10
- 7 LED **STANDBY** light
- 8 **ON / STANDBY** button ⏻
- 9 LED time control indicator ⌚
- 10 LED temperature indicator 🌡️
- 11 LED power indicator 1 - 10

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.

- 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.

5.3 Appropriate cookware

Use only **round** woks made of steel, stainless steel or another material intended for **induction heating** (follow the cookware manufacturer's instructions).



NOTE!

For proper functioning, the wok should have a magnetic bottom (the magnet must be fixed permanently).

e.g. wok from Bartscher



- stainless steel
- cold handles
- capacity: 5 liters
- dimensions: Ø 380 mm, height: 100 mm (with cover: 235 mm)
- stainless steel cover included

Art. no. 105831

If a non-magnetized wok is applied, it may result in a loss of power and reduce protection from overheating. This is why aluminum, bronze or non-metallic cookware must not be used.

6.3 Operation instructions

- Before the device operation clean it according to the instructions in section 7 „Cleaning“.
- Connect the unit to a grounded single outlet.
- A signal will be heard and the LED **STANDBY** indicator will come on. The unit is in standby mode.
- Place an appropriate wok with food on the heating surface.
- If the heating field temperature is below 50 °C, the digital display will read „-L-“ and when over 50 °C - „-H-“.
- To turn the unit on, press **ON / STANDBY** ①.
The indicators on the digital display will go off, and the LED indicator for standby mode will begin flashing.
- The power and temperature LED indicators will come on. The unit is ready for selecting a function.



NOTE!

If no settings are entered within 30 seconds of activation using the button marked ①, the unit will automatically return to standby mode.



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).


1. Power setting

- Press the button **1 - 10** one time.
- The digital display will show the factory setting of „5“, and the unit will come on. The **STANDBY** indicator will remain on.
- Use the buttons ▼ or ▲ to change the settings for **1 - 10** (400 – 3500 W). Level 1 equals 400 W, and level 10 - 3500 W of power. The digital display will show the selected power level, and the LED indicator **1 - 10** will light up.

2. Temperature regulation

- Press the button  once.
- The preset temperature level „120 °C“ will show on the digital display.
- With the button buttons ▼ or ▲ you can change at any time the setting in the range of 60 – 240°C.

(Temperature levels: 60, 80, 100, 120, 140, 160, 180, 200, 220 and 240 °C).

The digital display will show the selected temperature level, and the LED indicator  will come on.



- The unit will heat the food, then maintain the set temperature. Power regulation is performed automatically.



NOTE!

If the unit is turned on without cookware, or cookware is removed while the unit is in use. an alarm will sound and the unit will shut off after approx. 30 seconds.

Minute timer

After the operation mode is selected (power level or temperature level), press the  button. The digital display will read „0“ and the LED time setting button  will light up.

Use the buttons ▼ or ▲ to set the working time at 5-minute intervals (max. 120 minutes).

Cooking time is counted in minutes, and the digital display will revert to the previous value shown (power or temperature level).

When the time has elapsed, an alarm will sound and the unit will enter standby mode.



NOTE!

The time setting can be changed while the minute timer is in use by the buttons ▼ or ▲. The power and temperature settings will not be altered.

Likewise, you can change the power level or temperature range without changing the time.



NOTE!

If the time has not been set, the device automatically switches off after 120 minutes.



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 unit will turn off.

The digital display will show error message „E05“.

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

The unit will continue functioning without problems.

- Ensure the heating surface does not get scratched, although scratches should not impact the unit's functioning.
- **When cooking or heating is finished, 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 unit regularly.
- Clean the heating surface, housing and control panel with a moist cloth and soft cleaning agent.

- Clean the dust and grease filter regularly with a mild cleaning agent or in the dishwasher. Remove the filter (see **4.2 Dust and grease filter**). After cleaning, replace the fully-dried filter back in the unit.



CAUTION!

To avoid injuries and damage, do not reconnect the unit or activate it without the filter.

- Ensure the rear ventilation ducts are free from dust and dirt, and clean them regularly using a brush or compressed air.
- **Never** use cleaning substances containing petroleum, distillates, etc. to avoid damaging the unit's surface.
- Use only soft cloths, **never** use any cleaning materials that could scratch the surface.
- Use a soft, dry cloth to wipe and polish the unit's surface.
- If the unit is to remain unused for a longer time, store it in a dry, clean place safe from frost and sunlight, inaccessible to children. Do not place heavy objects on the unit.

8. Possible Malfunctions

Error message	Cause	Solution
E01	<ul style="list-style-type: none"> • Momentary low voltage (<160 V). 	<ul style="list-style-type: none"> • Remove the device from the socket (pull the plug!). After a few minutes, reconnect the device to the socket.
E02	<ul style="list-style-type: none"> • Momentary high voltage (> 270 V). 	<ul style="list-style-type: none"> • Remove the device from the socket (pull the plug!). After a few minutes, reconnect the device to the socket.
E03	<ul style="list-style-type: none"> • The device becomes too hot (e.g. due to blocked ventilation slots). • Parts are damaged (e.g. transistor). 	<ul style="list-style-type: none"> • Clear/unblock ventilation slots. Leave the device for a few minutes to cool. The device is ready for use again. If the error message after cooling the device still appears on the display, contact the salesperson. • Contact the salesperson.

Error message	Cause	Solution
E05	<ul style="list-style-type: none">The overheating protection turns on in the power module ($> 150\text{ }^{\circ}\text{C}$). The device turns off.	<ul style="list-style-type: none">Remove the cookware from the cooking surface. Leave the device for a few minutes to cool. The device is ready for use again.
E06	<ul style="list-style-type: none">The temperature sensor is damaged or has a short.	<ul style="list-style-type: none">Contact the salesperson.
E07	<ul style="list-style-type: none">The overheating protection turns on in the power module ($> 240\text{ }^{\circ}\text{C}$). The device turns off.	<ul style="list-style-type: none">Remove the cookware from the cooking surface. Leave the device for a few minutes to cool. The device is ready for use again.
E08	<ul style="list-style-type: none">Damaged temperature sensor.	<ul style="list-style-type: none">Contact the salesperson.

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.

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

phone: +49 (0) 5258 971-0
fax: +49 (0) 5258 971-120