

IKTS 35



105841

ENGLISH
Translation
of the original instruction manual



Read these instructions before using and keep them available at all times!

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1. General information

1.1 Information about the instruction manual

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.

1.2 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.



WARNING!

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.



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.



NOTE!

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



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.

1.3 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.



NOTE!

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.

1.4 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.

1.5 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.

2. 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.

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

Before using the device read this operation manual and keep it for future use. When the device is transferred to the third party, this operation manual should be transferred as well.

All persons using the device must follow the recommendations and instructions in this manual.

2.1 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.
- This device may only be operated in technically proper and safe condition.
- 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.
- Only use the device indoors.
- 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.

2.2 Hazard sources



WARNING!

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 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.



WARNING!

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!

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 minimum 60 cm from the operating device.



WARNING!

Burn hazard!

To avoid the hazard results please follow the instructions below.

- Some parts of the device may become hot during the operation. **Keep in mind** that the induction cooker itself does not produce heat during cooking. But the cooking surface is heated by heat from the cooking pots!
- 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 not move the induction cooker during the cooking process and with hot cooking pots.

- 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!

- Do not use any sharp objects or abrasive agents for cleaning the surfaces.
- Never carry or lift the device by the supply cable.
- The supply cable must be disconnected from the socket only by pulling the plug.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The **induction cooker** is designed for **preparation and warming** up of foods using the appropriate crockery.

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.

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

Induction serving trolley IKTS 35, code-no.: 105841

Flexible application as the auxiliary cooking station indoors. Mobile solution for catering or cooking directly in the customer's premises.

- dimensions: W 920 x D 600 x H 940 mm
- easy removal of the induction cooker facilitates cleaning
disassembling possibility (flat transport package), easy assembly
- weight: 15 kg

The set includes:



Serving trolley

- nickel-chrome steel
- 3 levels: W 830 x D 510 mm
2 levels used as shelves
load capacity: 50 kg each
useful height 275 mm
- 4 castors with 2 brakes
- 4 plastic bumpers
- easy disassembly and assembly

Induction cooker

- 2 independent cooking fields
- cooking surface: glass, plastic housing
- digital display
- digital timer (setting up to 180 minutes)
- 6 power levels
(500 – 2000 W / 500 – 1500 W)
- 10 temperature levels
Temperature range: 60 °C to 240 °C ,
in steps of 20 °C
- power supply: 3.5 kW / 230 V 50/60 Hz
- electronic overheating protection
- dimensions: W 600 x D 337 x H 70 mm



**... may be also used as a
separate devices**



Auxiliary plate

for using the upper level as a shelf

- material: high-grade stainless steel
- dimensions: W 600 x D 338 mm
- load capacity: 50 kg

We reserve the right to make technical changes!

5. Installation

- Before the operation unpack the device and remove all package material and protective foil from the serving trolley and induction cooker.



CAUTION!

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

5.1 Assembly of the serving trolley

Delivery range / names of parts



3 levels (the upper one with cutout for induction cooker)



2 bows



2 castors without brake



2 castors with brake



1 auxiliary plate



12 socket head screws M8



12 washers



12 nuts



4 bumpers



1 hexagonal wrench

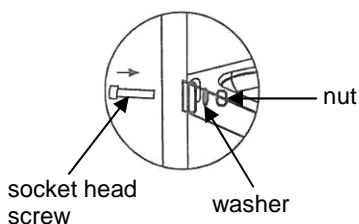


1 flat wrench

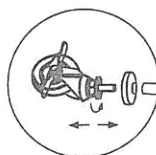


1 induction cooker

1. Assemble the serving trolley. Start the assembly from fixing the shelves to the bows. Keep in mind that the shelf with the cutout must be installed on top. Fix the shelves with use of delivered socket head screws, washers, and nuts, tightening them with hand.



2. Put the serving trolley on the side.
3. Install the **bumpers** above the castors and fix the castors to the bows.
4. Put the serving trolley vertically and see if all castors contact the floor.
5. Tighten the socket head screws with the hexagonal wrench. Use the flat wrench to hold the nuts.
6. The counternuts allow for easy change of level of the castors.



NOTE!

The protective foil should be removed after the assembly to avoid scratches.

Installation of the induction cooker



1. Put the supply cable through the cutout in the upper shelf and install the cooker. Pay attention to the device stability.



2. The lower shelves of the serving trolley may be used for storing the kitchen utensils.
3. Place the trolley in appropriate place and block the castors with brakes.

Installation of the auxiliary plate



4. When all trolley levels must be used as shelves, install the delivered auxiliary plate in the cutout. Pay attention to the plate stability.
5. Put the kitchenware on the trolley shelves.
6. Place the trolley in appropriate place and block the castors with brakes.

5.2 Set up

- 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.
- 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.).
- If you wish to use the induction plate separately as a table-top device, place it on a flat, safe surface that can support its weight and is not heat-sensitive.
- **Never** place the device on a flammable surface.
- Ensure the device is located in such a manner that provides easy access to the plug in order to quickly disconnect the device from its power source in case of need.

5.3 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.

- 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.
- 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.

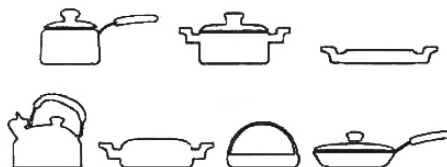
The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

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 and burn and there is hardly any danger of burns for the user. 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;
- 18/0 stainless steel and aluminium, if it is marked as suitable for induction (follow the description of the cookware).



For proper functioning, all pots and pans must have a plane magnetic bottom.
For best results, use only pots and pans with a diameter between 12 and 24 cm.

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

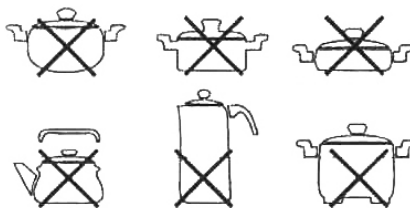
1 pan

2.8 litres • Ø 24 cm • height 6.5 cm

Bartscher order no. A130442

Unsuitable cookware

- vessels with round bottom;
- ceramic, glass;
- stainless steel, 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!

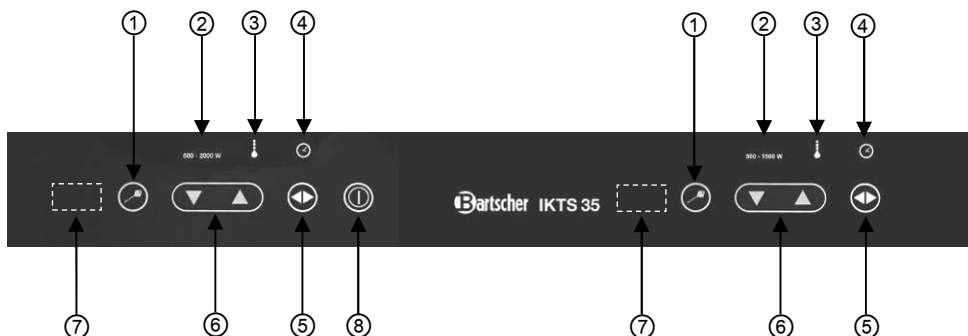
Please use only the cookware marked suitable for induction cooker.








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 7.2 “Cleaning”.

Control panel (for both induction hobs)



- ① Blocking buttons 
- ② Power setting control lights **500 - 2000 W** / **500 - 1500 W**
- ③ Temperature setting control lights 
- ④ Time setting control lights 
- ⑤ Selection buttons   : for adjusting power, temperature or time
- ⑥ Selection buttons   : for increasing or decreasing power, temperature or time
- ⑦ Digital indicators
- ⑧ **ON / OFF** button ①

Turning the device on

- Insert the plug into a single, grounded socket. An audio signal will sound.
- Press the **ON / OFF** button ①.
The power and temperature control lights will flash.
The device is now in standby mode.
- Place the appropriate cookware with food to prepare in the centre of the desired hob.



CAUTION!

Never place empty cookware on an induction hob.

Heating an empty pot or pan will activate the overheating protection mechanism, an alarm will sound and the device will turn off.

The digital display will show the error message „E2“.

If this happens, remove the cookware from the induction hob and leave the device to cool for several minutes.

The device will then continue functioning as normal.

Setting power

- Press the button ◀▶.

The factory-set power level of **1500 W** (left hob) or **1000 W** (right hob) will be displayed on the digital display, at the left side next to the blocking button for the given hob, and the device will come on.

By using the selection buttons ▼ and ▲ the settings can be changed at any time within a range of **500 – 2000 W** or **500 – 1500 W**. The selected power will be displayed on the digital display by the appropriate hob.

Power settings

left hob (500 - 2000 W)

500 W clocked
800 W clocked
1200 W
1500 W
1800 W
2000 W

right hob (500 - 1500 W)

(500 W clocked)
(800 W clocked)
(1000 W)
(1200 W)
(1300 W)
(1500 W)



NOTE!

The above settings may vary depending on the type of cookware.

Setting the temperature

If you prefer to work by setting the temperature, it can be changed using the buttons ◀▶ near the temperature fields.

The pre-set temperature of „**240 °C**“ will be displayed (for both hobs) and the device will come on.

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

The selection buttons ▼ or ▲ can be used at any time to change the setting within a range of **60 °C – 240 °C** at intervals of 20 °C. The selected temperature is displayed on the digital display.

The device will heat and maintain food at the set temperature. Power is regulated automatically.



NOTE!

If the device is turned on without cookware placed on it or if the cookware is removed from an active device, an alarm will sound, the error message „E0“ will appear on the digital display, and the device will go off after approx. 30 seconds.

Setting the time

To set the cooking time, press the buttons ◀▶ until the time setting control light ⌚ comes on.

The digital display will show „0“ and the time setting control light ⌚ will come on.

Using the selection buttons ▼ or ▲ you can now set a working time of 1-5 minutes, then at **5-minute intervals** (max. 180 minutes). Time is counted at one-minute intervals; after a few seconds the digital display will return to showing the previous value.

After the set time has elapsed, an alarm will sound and the device will go into standby mode.



NOTE!

While in use, the time can be adjusted at any moment by pressing the selection buttons ▼ or ▲. The device's memory function leaves the power and temperature settings unchanged.

Blocking buttons 🔒

The device is equipped with two blocking buttons 🔒 (one for each hob). After selecting the functioning mode, these buttons (power or temperature) can be pressed to block functions. The control lights above these buttons will come on and indicate that other buttons cannot be activated during that time.

To remove the blockade, press the blocking buttons for 2 seconds until the control light goes off again. Now all buttons can be used.

- Now, at any time **all changes** can be made. The device will now function according to the most recently entered information and settings.
- Check to ensure that the bottoms of cookware do not slide around the surface of the hobs, although scratched surfaces do not impact the device's functioning.



NOTE!

If you wish to turn off one hob while the device is in use, press and hold the button ▼ of the desired hob until all settings return to „0“ and the power and temperature control lights flash. The selected hob will be in standby mode.

To turn off the entire device, press the ON/OFF button ①.

- After cooking or heating is finished, remove the plug from its socket **and remove all cookware from the hobs!**

7. Cleaning and maintenance

7.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- Do not use any acid agents and make sure no water ingresses the device.
- To protect yourself from electric shock, **never** immerse the device, its cables and the plug in water or other liquids.



CAUTION!

The device is not suited for direct washing via water jets. Therefore, you must not use any kind of pressure water jet for cleaning the device!

7.2 Cleaning

- Clean the device regularly.
- For easier cleaning of the induction plate, remove it from its recess in the serving trolley.
- Clean the hobs and their casing with a soft, moist cloth and mild, non-abrasive cleaning agent.
- Remove all dirt and dust from the ventilation openings and clean if necessary with a brush or air stream.

- **Never** clean the device using substances containing petrol or any other solvent, in order to avoid damage to the device's surface.
- Clean the serving trolley and insertion plate with a soft cloth and mild cleaning agent
- Use only a soft cloth and **never** use any granulated cleaning substances that may damage the device's surface.
- After cleaning, use a soft, dry cloth to dry and polish the surface of the device.

8. Possible Malfunctions

| Error message | Cause | Solution |
|---------------|---|--|
| E0 | <ul style="list-style-type: none">• There is no cookware on the hob, or the cookware is of the wrong type. | <ul style="list-style-type: none">• Place appropriate cookware on the hob. |
| E1 | <ul style="list-style-type: none">• The device is too hot (e.g. due to a blocked ventilation duct)• Damaged elements (e.g. transistor) | <ul style="list-style-type: none">• Clean the ventilation duct. Leave the device to cool for several minutes; it will then be ready for further use. If the error message remains, contact a sales agent.• Contact a sales agent. |
| E2 | <ul style="list-style-type: none">• The overheating protection has activated, the device will turn off. | <ul style="list-style-type: none">• Remove cookware from the induction plate. Leave the device to cool for several minutes. It will soon be ready for further use. |
| E3 | <ul style="list-style-type: none">• Temporary power surge | <ul style="list-style-type: none">• Remove the device's plug from its socket. Leave the device to cool for several minutes. It will soon be ready for further use. |

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.



NOTE!



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

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