

IK 35NG-1TCKS



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

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Safety of Induction Plate Operation

- During operation, the heating area is getting very hot.
Information: Induction cooker does not generate heat in the process of cooking. Nevertheless, the temperature of cookware heats up the heating area and the surface remains hot after use. Do not touch any hot surfaces of the appliance.
- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.
- Do not put metal kitchen utensils, lids, knives nor any other metal objects on the heating area. These objects might heat up after switching the appliance on.
- Remember that wearable items, e.g. rings, watches etc., may heat up when they are close to the cooker's plate.
- In order to avoid overheating, do not place any aluminium foil or metal plates on the heating surface of the appliance.

Safety

- Do not heat up sealed containers, e.g. canned food, on the heating area of the induction cooker. Resulting overpressure may cause explosion (rupture) of a container or a can. The canned food is best to open it, put it in a pot filled with water and place the pot on a heating area in order to heat it up.
- The heating area is made of a temperature-resistant glass. In case of damage, even if it is only a small fracture, the device should be immediately disconnected from the power supply and you should contact the service company.

Electromagnetic Fields

- Magnetized items, e.g. credit cards, data storage devices or calculators, may not be placed in an immediate vicinity of the switched on appliance. Magnetic field might damage them.
- Do not open the bottom cover!
- Cookware should always be placed in the middle of the cooking area, so that pot bottom covered the electromagnetic field to the maximum extent.
- Scientific researches proved that induction cookers pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 cm from the working appliance.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating personnel

- This appliance is not intended to be used by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching the appliance on.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator

The following is an intended purpose

- Preparing and heating-up foods with the use of suitable cookware.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

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3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	Induction cooker IK 35NG-1TCKS
Art. No.:	105604
Material:	stainless steel
Heating plate material:	SCHOTT CERAN®
Number of hobs:	1
Glass hob dimensions (W x D), in mm:	285 x 285
Hob diameter, in mm:	250
Min. diameter of cookware, in mm:	140
Output per hob:	3,5 kW
No. of power levels:	10
Temperature range, min.– max., in °C:	60 - 240
Number of temperature levels:	10
Temperature setting intervals, in °C:	20
Max. load-bearing capacity per hob, in kg:	30
Degree of protection:	IPX3
Connected load:	3,5 kW 220-240 V 50/60 Hz
Dimensions (W x D x H), in mm:	340 x 450 x 120
Weight, in kg:	7,2

We reserve the right to implement technical modifications.

Version / Characteristics

- Appliance connection: ready to plug in
- Hob type: induction
- Control:
 - touch
 - control knob
- Regulation of:
 - power output
 - temperature
- Cookware detection
- Digital display
- Overheating protection
- Dust/grease filter
- Features:
 - Low-temperature cooking possible

4.2 Functions of the Appliance

The 3,500 W induction cooker with SCHOTT CERAN® glass is optimally suited for cooking in front of guests and in kitchens. Thanks to optimised technology, it also enables cooking at low temperatures. Plus, owing to the combination of operation via rotary and touch controllers, both power levels and temperature ranges can be conveniently controlled.

4.3 List of Components of the Appliance



Fig. 1

- 1. Glass hob
- 2. Control elements
- 3. Dust and grease filter
- 4. Housing
- 5. Power cord
- 6. Ventilation openings
- 7. Feet (4 pcs)

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
 - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
 - Make sure that the designated escape routes are clear.
 - Ensure a stable position.
 - Allow sufficient space for work, maintenance and cleaning.
 - Leave the supply and exhaust air vents, if any, free.
 - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

- Do not place the appliance in the vicinity of devices or objects that are sensitive to magnetic fields (e.g. radio, television, etc.).
- Leave at least 5 -10 cm clearance from flammable walls and other objects.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.
- Do not use the appliance with an external timer or remote control.

5.2 Operation

Method of operation of heating plates

In induction cookers the electric voltage is applied to a conductive coil under the glass. This generates magnetic field, which being a physical effect, heats the bottom of a cookware directly.

This translates to savings of time and energy, as — contradictory to traditional heating areas — there is no heating up of a heater and then of the glass heating plate.

Another advantage of the technical features described above is the very short cooking time.

Additionally, inflow of heat changes instantly with every change of settings and it may be controlled precisely. The induction heating plate reacts to changes in settings as fast a gas cooker, for the energy is delivered immediately to a pot, without the need to prior heating up of other materials.

The induction technology combines the speed of reaction with a basic benefit of the current, making it possible to precisely control heat inflow.

Installation and operation

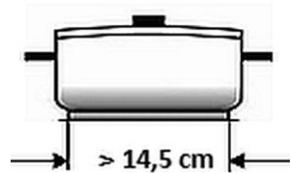
Suitable Cookware

- Iron cookware
- Enamelled iron cookware
- Steel or enamelled cast iron pots/pans
- Cast iron pots/pans
- Cookware made of 18/0 stainless steel and aluminium if marked as suitable for induction (mind the description of the cookware)



Due to a specific way the induction plate operates, only cookware with a bottom subject to magnetization is suitable.

To obtain better results, use only pans/pots with a diameter of 14,5–26 cm.



Example:

Induction cooker cookware, Bartscher 9-piece set of cookware
Chrome-nickel steel, anti-drip edges, non-heating handles

4 pots with lids

2.0 litre, 16 cm diameter, H 10.0 cm

2.7 litre, 18 cm diameter, H 11.0 cm

5.1 litre, 24 cm diameter, H 11.5 cm

6.1 litre, 20 cm diameter, H 20.0 cm

1 pan

2.8 litre, 24 cm diameter, H 6.5 cm

Art. No.: A130442

Not Suitable Cookware

- Containers with bulged bottoms
- Aluminium, brass, copper cookware unless they are clearly indicated as suitable for induction
- Pots/pans with a diameter below 12 cm
- Cookware with feet
- Ceramic cookware
- Glass cookware



Before Use

1. Before use, clean the appliance observing the instructions in section **6 'Cleaning'**.
2. Dry the appliance thoroughly.
3. Fit the dust and grease filter from the bottom of the appliance.
4. Place appropriate cookware with food in the middle of the hob.
5. Select and introduce settings pursuant to instructions set forth in following sections.

Dust and Grease Filter

The induction cooker is provided with a dust and grease filter. It is located on the underside of the appliance and should prevent fan from sucking dirt and grease into the housing along with the air.

CAUTION!

To avoid operator's injury and damage to the appliance, do not connect the appliance to the power supply and operate it without the dust and grease filter in place.



Fig. 2

1. Remove the dust and grease filter from the appliance for cleaning.
2. Clean the dust filter and grease filter regularly with warm water and a mild washing agent or in a dishwasher.
3. Thoroughly dry the dust and grease filter.
4. Always before use, introduce the completely dry dust and grease filter into the appliance.

Control Elements / Displayed Messages

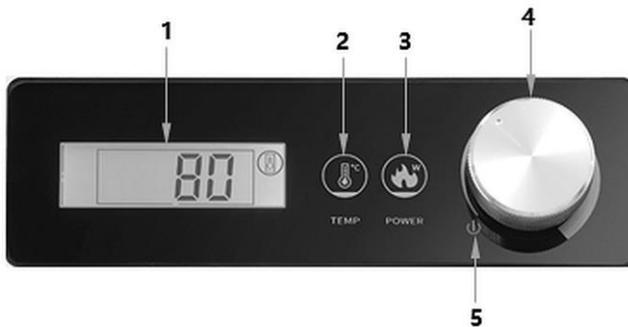


Fig. 3

1. Digital display
2. Temperature setting key
3. Power output setting key
4. Rotary controller
5. Rotary controller OFF position

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Appliance Start-up

1. Connect the appliance to the power supply.
2. Rotate the rotary controller clockwise.

The digital display lights up, thus indicating that the appliance is powered. Then the pre-set power output of 350 W is shown.

Settings

Power Output

1. Change the power output if necessary by rotating the rotary controller.

The following power output value settings are available:

350 | 700 | 1,000 | 1,400 | 1,700 | 2,100 | 2,500 | 2,800 | 3,100 | 3,500 W

The digital display shows the corresponding power output value.

NOTE!

Thanks to the optimised technology at low power settings, low-temperature cooking is also possible.

Temperature

1. If you do not want to operate in power output mode, you can switch to temperature mode by pressing the **TEMP** key for setting temperature.
2. Using the rotary controller, the selected temperature setting can be set.

The following temperature value settings are available:

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

The digital display shows the selected temperature.

The operating mode can be switched from temperature mode to power output mode at any time by pressing the **TEMP** or **POWER** key.

NOTE!

If no setting/change is made within 2 hours during operation, the appliance switches off automatically.

Preparation / Keeping Food Warm

WARNING!

Risk of burning!

Accessible surfaces of the appliance become very hot during operation due to the temperature given off by cookware with food and remain hot for some time after the appliance is switched off.

Do not touch hot surfaces.

During operation and for some time afterwards, cookware pieces are very hot.

Use protective gloves when removing containers.

Pots/pans with food may slide off or fall down if the appliance is not set on even and stable surface.

Pay attention to the surface you are putting containers taken off of the appliance.

Never move the appliance with cookware on top of it; remove them first.

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1. Prepare or heat the selected food using the appropriate power output level or temperature settings.
2. Observe the cooking or warm-keeping process.

Switching Appliance OFF

1. When the cooking or warm-keeping process has been finished, turn the appliance off by rotating the control knob to  position.

After switching-off, the fan cools down the appliance electronics for a minute, and then turns off.

2. Disconnect the appliance from power supply (pull the plug out).

Overheating Protection

The appliance features an overheating protection function. When critical temperature has been exceeded, the appliance will switch off for safety reasons.

ATTENTION!

Heating up an empty pot or frying pan activates the overheating protection system; an acoustic signal will sound and the appliance will switch off.

The digital display shows 'E2'.

Never place empty cookware on the hob.

When overheating protection is activated, remove cookware from the hob and leave the appliance for a few minutes to cool down.

After cooling, you may start using the appliance as usual.

6 Cleaning and Maintenance

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the appliance regularly at the end of each working day, or more frequently if needed.
2. Clean the heating plate, control panel and housing with a soft, damp cloth and a mild, non-scrubbing cleaning agent.
3. Wipe with a clean cloth.
4. Then, dry cleaned surfaces thoroughly using a soft cloth.
5. Ventilation openings at the rear and bottom of the appliance should not be obstructed with dirt nor dust. Clean them with a brush or vacuum cleaner.
6. Remove the dust and grease filter from the holder.
7. Clean the dust and grease filter regularly as indicated in section '**Dust and Grease Filter**'.
8. Wipe the power cord with a slightly damp cloth only.

6.3 Maintenance

We recommend you to have the appliance serviced at least once a year; if needed, we recommend entering into a service agreement.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Error code	Cause	Solution
E0	There is no cookware on the heating plate or the cookware used is the appropriate one	Place a suitable cookware with food on the heating plate
E1	The internal temperature is too high or the internal fan is not working	Maintain a minimum clearance of 10 cm between ventilation openings and walls or other objects Pull the plug out of the socket, and let the appliance cool down; after it has cooled down start it up as usual Check the ventilation openings, free/clean if necessary
E2	Overheating protection tripped	Remove cookware from the appliance, allow the appliance to cool down; when cooled, start up as usual
	Damaged temperature sensor	Contact the service company
E3	Input voltage is too high or too low	Make sure that the appliance is connected to the right input voltage

8 Disposal

Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.