

# IK 35dp



**105.836S**

<b>1. General Information</b>	<b>18</b>
1.1 Information about the instruction manual	18
1.2 Key to symbols	18
1.3 Liability and Warrantees	19
1.4 Copyright protection	19
1.5 Declaration of conformity	19
<b>2. Safety</b>	<b>20</b>
2.1 General information	20
2.2 Safety instructions for use of the device	20-21
2.3 Intended use	21
<b>3. Delivery, packaging and storage</b>	<b>22</b>
3.1 Delivery check	22
3.2 Packaging	22
3.3 Storage	22
<b>4. Technical data</b>	<b>23</b>
4.1 Technical specifications	23
4.2 Control panel	23
<b>5. Installation and operation</b>	<b>24</b>
5.1 Functionality of induction cookers	24
5.2 Safety instructions	25-26
5.3 Suitable and unsuitable cookware	26-27
5.4 Installation and connection	27
5.5 Operating the device	28-30
<b>6. Cleaning and maintenance</b>	<b>30</b>
6.1 Safety advice	30
6.2 Cleaning	30
6.3 Safety instructions for maintenance	31
<b>7. Troubleshooting</b>	<b>31</b>
<b>8. Waste disposal</b>	<b>32</b>

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

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

## 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.*

*Please follow the instructions very carefully and proceed with particular attention in these cases.*



#### **WARNING! Electrical hazard!**

*This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.*



#### **CAUTION!**

*This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.*



#### **NOTE!**

*This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.*



#### **WARNING! Hot external surface!**

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

### 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. If you have any questions, you should contact the manufacturer.



#### **NOTE!**

***Read the instruction manual carefully before using the device. The manufacturer does not accept liability for any damage or malfunction resulting from not following the instructions for use.***

The instruction manual should be kept near the device, easily accessible for anyone wishing to work with or using it. 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 section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

### **2.1 General Information**

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.

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.

### **2.2 Safety instructions for use of the device**

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



### **CAUTION!**

- The unit 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 unit.
- Children should be observed to ensure that they are not playing with the unit.
- Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device.
- Every person using the device must act in accordance to the manuals and under consideration of the safety advice.
- The device is to be used indoors only.

## **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 rooms;
- heating and warming inflammable, harmful, volatile or similar liquids or materials;
- heating sealed tins, tin can explode, remove the lid in any case beforehand.



### **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.

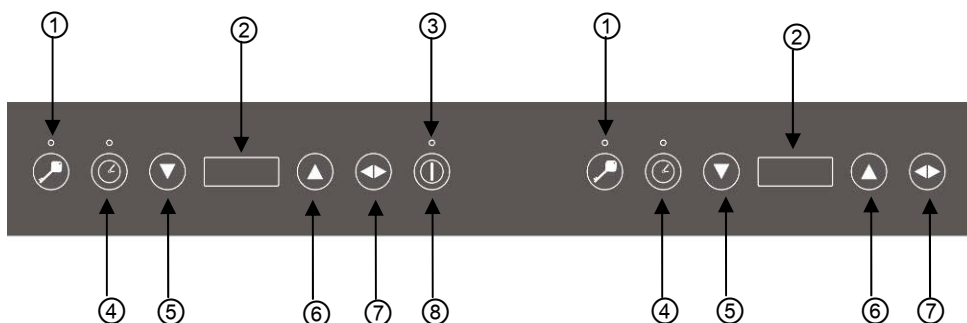
## 4. Technical data




### 4.1 Technical data

<b>Name</b>	<b>Induction Hotplate IK 35dp</b>
Art. No.:	<b>105.836S</b>
Construction:	Cooking surface: ceramic , Casing – artificial materials
Temperature range:	60° C - 240°C
Power:	230 V ~ 50 Hz 3500 W
Power levels:	10 (500 – 2000 W / 600 – 1500 W)
Dimensions:	W 610 x D 370 x H 60 mm
Weight:	5.9 kg

We reserve the right to make technical changes!

### 4.2 Control panel



1. Block activator 
2. LED displays
3. Readiness indicator
4. Time setting (  )
5. ▲: increase time, temperature or power
6. ▼: decrease time, temperature or power
7. ◀▶: change power level or temperature level
8. **ON/OFF switch** 



## **5. Installation and operation**

### **5.1 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 unit is turned on and no dish for cooking is present or is removed, a repeating audio signal will sound and the unit will turn itself off after approx. 30 seconds.
- The unit 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 unit will turn off after approx. 30 seconds.
- When operating the cooking zone with empty cookware, a temperature sensor turns it off automatically.

## 5.2 Safety instructions



### **WARNING! Electrical hazard!**

***The device must only be connected to a properly installed single socket with protective contact.***

***Never yank cord to disconnect from outlet.***

***Cable must not touch any hot parts.***

- See that the cable does not touch any heat sources or sharp edges. Do not let the cable dangle over the counter edge.



### **WARNING! Hot external surface!**

***During operation some parts of the device become very hot. Do not touch the hot surface of the glass field. Please note: the induction cooker does not heat up itself during cooking, but the temperature of the cookware heats up the cooking zone.***

- Do not use the device in case it does not function properly, has been damaged or dropped.
- 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.
- 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.



### **WARNING! Hazard via electrical current!**

***Do not insert any objects like wires or tools into the ventilation slots.***

***This may cause electric shocks.***

- Do not move the induction cooker during cooking or with hot cookware on top of it.
- Do not use the unit as a surface for storing various items. Do not leave such objects as empty containers, etc. on it.
- We recommend not placing any metal kitchen utensils, cookware or pan lids, knives or other metal objects on the cooking zone. These may heat up when the device is turned on.
- Remember that items of jewelry such as rings, watches etc. can get hot if they are close to the heating surface.
- The cooking zone's surface consists of temperature-resistant glass. In case of damage, even if this concern only a small tear, disconnect the device from the power supply immediately and contact the customer service.

- Do not place any magnetically objects like credit cards, cassettes etc. on the glass surface while the device is in operation.
- On order to avoid overheating, do not place any aluminum foil or metal plates on the device.
- Do not use any flammable, acidy or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Scientific tests have proven that induction cookers do not pose a risk. However, persons with a pacemaker should keep a minimum distance of 60 cm to the device while it is in operation.



**WARNING! Hazard via electrical current!**

***The device can cause injuries due to improper installation!***

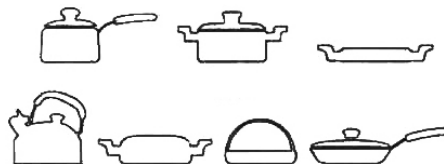
***Before installation the local power grid specification should be compared with that of the device (see type label). Connect the device only in case of compliance!***

***Take note of the safety advice!***

## 5.3 Suitable and unsuitable cookware

### Suitable 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 (a magnet must stick to it). We recommend pans/pots with a diameter between 12 and 24 cm for better results.**

**e.g.**

**Induction cookware, 9-piece cooking pot set**

**chromium-nickel steel • edge suitable for pouring • cold handles**

### 4 pots with lid

2.0 litres • Ø 16 cm • height 10.0 cm

2.7 litres • Ø 18 cm • height 11.0 cm

5.1 litres • Ø 24 cm • height 11.5 cm

6.1 litres • Ø 20 cm • height 20.0 cm

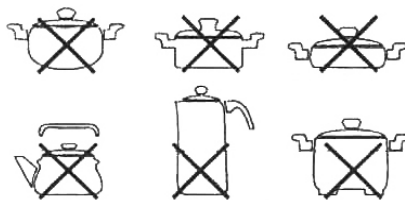
### 1 pan

2.8 litres • Ø 24 cm • height 6.5 cm

**Bartscher order no. A130.442**

### Unsuitable cookware

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



### **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.**


## 5.4 Installation and connection



- Discard the complete packing material after unpacking the device.
- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- **NEVER** place the device on a flammable surface (e.g. table cloth, carpet, etc.).
- Do not place the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- Do not block or partially cover the ventilation opening allowing the inflow and outflow of air to the unit. This may cause the unit to overheat. Keep the unit a minimum of 5 – 10 cm from walls and other objects.
- Do not place the induction cooker next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, cassette recorders, etc.).
- The electrical circuit in the socket must be secured to at least 16A. Only connect the unit directly to the wall socket; do not use any extension cords or power strips.
- The unit should be placed in an area with easy access to the plug, in order to quickly remove it from the socket if necessary.

## 5.5 Operating (both heating areas)

- Insert the plug into an appropriate single outlet.
- The readiness indicator located above the **on/off switch** will come on and an audio signal will sound. The unit is now in sensory mode.
- Place an appropriate article of cookware in the center of the heating plate which is to be used.

### Setting power level

- Press .
- Power level „5“ is selected, and the unit will come on.

The buttons  or  can be used at any moment to change the power level from 1 – 10. The selected power level for a given heating plate will appear on the LED display.

### Power levels and power for each heating plate

#### Left plate (500-2000 W)

- 1 = 500 W cyclical heating
- 2 = 800 W
- 3 = 1000 W
- 4 = 1200 W
- 5 = 1400 W
- 6 = 1550 W
- 7 = 1600 W
- 8 = 1800 W
- 9 = 1900 W
- 10 = 2000 W

#### (Right plate 600-1500 W)


- (600 W cyclical heating)
- (700 W cyclical heating)
- (800 W cyclical heating)
- (900 W cyclical heating)
- (1000 W)
- (1100 W)
- (1200 W)
- (1300 W)
- (1400 W)
- (1500 W)



#### **NOTE!**

*The above may differ according to the type of cookware used.*

### Setting temperature level

- If you do not wish to use power levels, by pressing  you may switch to temperature mode.

A temperature level of „120°C“ is set and the unit will come on. **(Temperature levels: 60, 80, 100, 120, 140, 160, 180, 200, 220 and 240°C).**

The buttons ▼ or ▲ can be used at any moment to change the temperature within a range of **60 – 240°C** at levels of 20°C. The LED display will show the selected temperature.

The unit heats dishes and maintains constant temperature. Regulation of power is thus performed automatically.



### **NOTE!**

***If the unit is turned on and no dish for cooking is present or is removed, a repeating audio signal will sound and the unit will turn itself off after approx. 30 seconds.***

## **Setting time**

After selecting the desired mode (power level or temperature), press the button marked ⌚. The number „0” will appear on the display and the LED time control light will come on.

Using ▼ or ▲ you may set the time of operation in **5-minute intervals** (max. 180 minutes). The time is counted down, and after several seconds the LED display returns to previous displays.

To check the remaining time, press ⌚ and it will be shown on the LED display.

When time has run out, an audio signal will sound and the unit will automatically shift into sensory mode.



### **TIP!**

***When in use, the time may be adjusted at any moment using ▼ or ▲. The memory function that the unit is equipped with allows for the set power or temperature levels to remain unchanged.***

Any change may be made at any moment. The unit will function in accordance with the most recently provided settings or information.



### **ATTENTION!**

***Do not place empty cookware on the heating plate.***

***Heating an empty pot or pan will activate the overheating protection mechanism, an audio signal will sound and the unit will turn off.***

***The error code „E02“ will be displayed.***

***If this happens, remove the cookware from the unit and leave it for several minutes to cool. The unit will return to proper functioning.***

- Ensure that the cookware used will not scratch the surface of the heating plate, although this should not negatively affect the unit's functioning.

- When cooking or heating is finished, remove the plug from its socket (do not rely solely on the sensory function)!

## Blocking mechanism

The unit is equipped with two blocking mechanisms  (for each heating plate).

The mechanism may be activated after setting the function mode (power level or temperature), to place the functions in memory. The control light above this button will come on and indicate that no other buttons will initiate functions.

To deactivate the mechanism, press the same button again for 2 seconds, until the control light goes off. All buttons will now become functional again.

## 6. Cleaning and maintenance

### 6.1 Safety advice

- Before beginning with repair or cleaning works make sure the device has been disconnected from power socket (pull the power plug!!!) 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!***

### 6.2 Cleaning

- The device should be cleaned regularly.
- Wipe off the cooking zone with a damp cloth or use a mild, non-abrasive soap solution.
- Wipe off the operating panel with a soft cloth or a mild detergent.
- Use soft cloth only and make sure you **NEVER** use any kind of abrasive agents or pads, which could scratch the surface.
- After the cleaning procedure you should use a soft and dry cloth to wipe dry and polish the surface.
- Make sure the device has been cleaned and dried properly for further usage.

### 6.3 Safety instructions for maintenance

- Check the mains connection cable for damage from time to time. Never operate the device when the cable is damaged. A damaged cable must immediately be replaced by customer service or a qualified electrician to avoid dangers.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- 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.**

## 7. Troubleshooting

Error Message	Cause	Solution
<b>E01</b>	<ul style="list-style-type: none"><li>• The device becomes too hot (e.g. due to blocked ventilation slots)</li><li>• Parts are damaged (e.g. transistor)</li></ul>	<ul style="list-style-type: none"><li>• Clear/unblock ventilation slots. Let the device cool off for a few minutes; the device is ready for operation afterwards. Contact the retailer in case the error message remains indicated in the display after the device has cooled off.</li><li>• Contact retailer.</li></ul>
<b>E02</b>	<ul style="list-style-type: none"><li>• Overheating-protection was activated and the device switched off.</li></ul>	<ul style="list-style-type: none"><li>• Remove the cookware from the hob. Let the device cool off for a few minutes. The device is ready for operation afterwards.</li></ul>
<b>E03</b>	<ul style="list-style-type: none"><li>• Short-lasting power surge or lower tension</li></ul>	<ul style="list-style-type: none"><li>• Remove the unit from the socket (remove the plug!). Re-connect the unit after several minutes.</li></ul>



## 8. 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.***

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

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