CE

Bartscher



IK 30TC / 105.932



IK 30TCS / 105.932S

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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.
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.



ATTENTION! Magnetic fields!

Do not remove the unit's bottom cover.

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 device is not intended for use by individuals (including children) with physical or mental disabilities, insufficient experience, and/or insufficient knowledge unless such persons are under the care of a person responsible for their safety or have received instructions regarding appropriate use of the device.
- Children should be observed to ensure that they are not playing with the device.
- 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 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

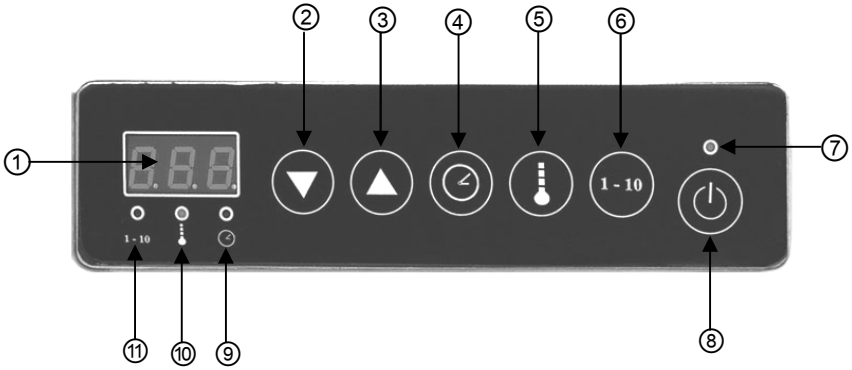
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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

4.1 Touch Control panel



① LED Display

② ▼ button: to reduce the time, temperature or power

③ ▲ button: to increase the time, temperature or power

④ Time set button

⑤ Temperature regulation button

⑤ Power regulation button **1 - 10**

⑦ **STANDBY** mode indicator light

⑧ **ON / STANDBY** button

⑨ LED time indicator light

⑩ LED temperature indicator light

⑪ LED power indicator light **1 - 10**

4.2 Technical specifications

Name	Induction cooker	
Article no:	**105.932 / IK 30TC**	**105.932S / IK 30TCS**
Cooking surface:	glass	Schott glass
Temperature range:	60°to 240°C	
Power levels:	1 - 10 (400 to 3000 W)	
Power:	230 V ~ 50 Hz 3000 W	
Dimensions:	W 300 x D 415 x H 100 mm	
Weight:	5.0 kg	
Noise level:	lower than 70 dB	

Subject to technical changes and alterations!

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 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.

5.2 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 device 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!

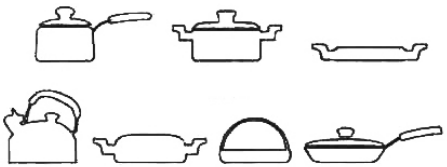
The device can cause injuries due to improper installation!

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



- o steel or enamelled cast iron;
- o iron, steel or non-enamelled cast iron;
- o 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

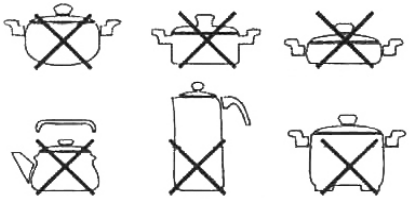
4 pots with lid
2.0 litres ● Ø 16 cm ● height 10.0 cm
2.7 litres ● Ø 18 cm ● height 11.0 cm
5.1 litres ● Ø 24 cm ● height 11.5 cm
6.1 litres ● Ø 20 cm ● height 20.0 cm

1 pan
2.8 litres ● Ø 24 cm ● height 6.5 cm

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Unsuitable cookware

- o pots/pans with a diameterof less than 12 cm;
- o ceramic, glass;
- o stainless steel, aluminium, bronze or copper unless, it is expressly marked as suitable for induction;
- o cookware with feet;
- o 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 device. This may cause the device to overheat. Keep the device 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, etc.).

- The device is not adaptable for use with an external timer or remote control.
- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- The device 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

- Connect the device to a grounded single outlet. A signal sounds. The device is in Standby mode.
- Place a suitable cookware with food in the middle of the cooking surface.
- If the cooking surface temperature is below 50℃, the display shows **"- L-",** when the cooking surface temperature is higher than 50℃ **"- H-"** appears on the display**.**
- To turn on the induction cooker press **ON / STANDBY** ⏻ .
  Messages on the LED display will disappear. The **STANDBY** mode light flashes.
- The LED power and temperature indicator lights turn on. The device is ready for the selected function.

NOTE!

If within 30 seconds after pressing the ⏻ button no settings are selected, the device automatically switches to the STANDBY mode.

NOTE!

To simmer or cook food (max temperature of 170°C), select one of the power levels (1-10).

To bake or fry in deep fat (max. temperature 240°C) select one of the temperature ranges (60-240°C).

1. Power regulation

- Press the **1 - 10** button once.
- The preset **power level "5"** is displayed and the device turns on.
- The **STANDBY** mode light is lit.
- With the ▼ or ▲ button you can change at any time the setting in the range of **1 - 10** (400 - 3000 W).
  Range 1 corresponds to 400 W and range 10 corresponds to 3000 W of power.
  The power level remains displayed on the LED display and the **1 - 10** LED control light is lit.

2. Setting the temperature

- Press the button once.
- The preset **temperature level 120°C** is displayed and the device turns on.
- With the ▼ or ▲ button you can change at any time the setting in the range of 60 – 240℃.

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

  The temperature range remains displayed on the LED display and the LED temperature control light is lit.
- The device heats the food and maintains the set temperature at a constant level. Wherein the power regulation occurs automatically.

NOTE!

If the device is switched on without putting on it cookware or the cookware is removed from the device, a repeated warning signal will sound and the device turns off after about 30 seconds.

Timer:

After selecting the mode (power level or temperature range), press the button. The display shows **"0"** and the LED time indicator turns on.

With the ▼ or ▲ button you can choose the operating time of the device in 5 minute intervals (up to a maximum of 120 minutes).

The time duration is counted down in minutes, while the display will jump to the previous displayed message (power level or temperature range).

After the set time has lapsed, a signal will sound and the device automatically switches to standby mode.

NOTE!

During the timer function operation, the time can be changed at any moment by pressing the ▼ or ▲ button. Thanks to the device's memory the power level or temperature range setting remains unchanged.

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!

Do not place empty cookware on the cooking surface.

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

The LED will display the error message "E05".

If this occurs, disconnect the device from the outlet and leave it for a few minutes to cool. After a few minutes the device will operate again without difficulties.

- Be careful so that the bottom of cookware does not scratch the cooking surface, even though scratches on the surface do not adversely affect the use of the device.
- **After cooking or heating has finished, remove the plug from its socket (do not solely depend on the device to recognize the absence of cookware)!**

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

- Clean the device after each use.
- Wipe the cooking surface, service panel and casing with a soft, damp cloth with a mild, non-abrasive cleaner.
- Use only a soft cloth. **Never** use abrasive pads that could scratch the surface.
- Do not use any aggressive cleaning agents containing gasoline or solvents as well as sharp, pointy objects to clean the device.
- After washing the device use a soft, dry cloth to dry and polish the surface.

6.3 Safety instructions for maintenance

- o 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.
- o In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- o 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. Possible Malfunctions

Error message	Cause	Solution
E01	• Momentary low voltage (<160V).	• Remove the device from the socket (pull the plug!). After a few minutes, reconnect the device to the socket.
E02	• Momentary high voltage (> 270V).	• Remove the device from the socket (pull the plug!). After a few minutes, reconnect the device to the socket.
E03	• The device becomes too hot (e.g. due to blocked ventilation slots) • Parts are damaged (e.g. transistor).	• 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.
E05	• The overheating protection turns on in the power module (> 150°C). The device turns off.	• Remove the cookware from the cooking surface. Leave the device for a few minutes to cool. The device is ready for use again.

Error message	Cause	Solution
E06	• The temperature sensor is damaged or has a short.	• Contact the salesperson.
E07	• The overheating protection turns on in the power module (> 240°C). The device turns off.	• Remove the cookware from the cooking surface. Leave the device for a few minutes to cool. The device is ready for use again.
E08	• Damaged temperature sensor.	• Contact the salesperson.

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.

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