

IW 35



105982

IW 35



105983

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

ENGLISH
Translation
of the original instruction manual

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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.



CAUTION! 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!

- o 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.
- o **Children** should not play with the device.
- o Cleaning and **maintenance cannot be performed by children** younger than 8 years old and must be done under supervision.
- o **Children under the age of 8 years old** must be kept away from the device and its power cord.
- o Please keep these instructions and give them to future owners of the device.
- o All people using the device should follow the instructions and tips contained in these instructions.
- o Only use the device indoors.

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 device is not adaptable for use with an external timer or remote control.

The induction wok is intended **only** for heating and cooking food using appropriate cookware.

Do not use the **induction wok** for:

- heating and cooking liquids or substances that are flammable, dangerous, volatile, etc.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

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 specification

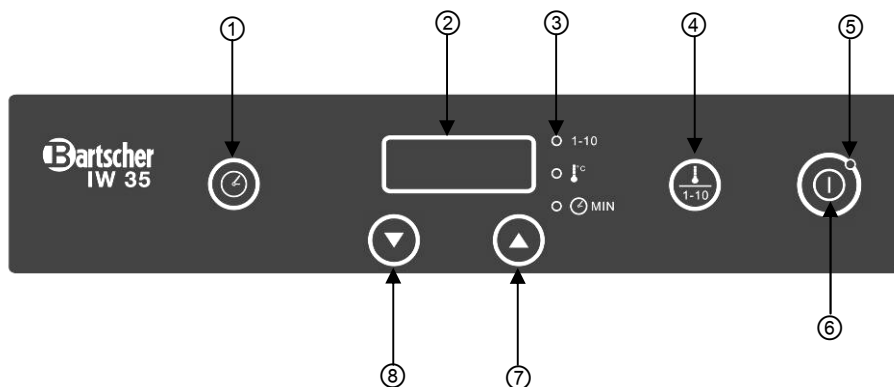
Name	Table top induction wok IW 35
Code-No.:	105983
Construction:	Body: stainless steel, Concave cooking zone: glass, Ø 260 mm
Temperature settings:	10 (500 – 3500 W)
Temperature range:	(60 °C to 240 °C)
Timer:	1 – 180 minutes
Power:	230 V~ 50 Hz 3500 W
Dimensions:	W 340 x D 440 x H 125 mm
Weight:	6.9 kg

We reserve the right to make technical changes!

4.2 Overview of parts



Touch control panel with digital display



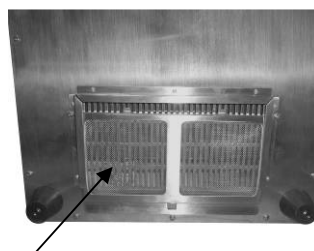
- ① Timer ⌚
- ② Digital display
- ③ LED control lights for power level **1 - 10**, temperature $^{\circ}\text{C}$ and time ⌚
- ④ Selection button temperature range $^{\circ}\text{C}$ or power level **1 - 10**
- ⑤ **ON** control light
- ⑥ **ON / OFF** button ⏻
- ⑦ Button marked ▲: time, temperature or power may be increased
- ⑧ Button marked ▼: time, temperature or power may be decreased

Particle and grease filter

The induction cooker is equipped with a particle and grease filter located at the bottom of the device.

The particle and grease filter is designed to prevent dirt or grease from getting sucked inside the device alongside air coming in through the ventilator.

The filter can be washed in a dishwasher.



Particle and grease filter

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! Risk of electric shock!

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.



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.



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, acidic 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 Appropriate cookware

For cooking on the table top induction wok, use only **round** woks made of steel, stainless steel or other material if the cookware possesses markings indicating that **it is appropriate for induction appliances** (proceed in accordance with the cookware's description).



NOTE!

To function properly, pans used must have a magnetic bottom (the magnet must be attached to the pan).

If the induction wok sets too high a deviation in comparison to the magnetized container, power will be lost which may result in malfunctioning of overheating protection. For this reason, do not use cookware made of aluminum, bronze or any non-metallic cookware.

Ex. Bartscher wok



- Stainless steel
- Stay-cool handles: stick handle and counter grip
- Capacity: 6 litres
- Size: Ø 360 mm, H 110 mm (height including lid: 215 mm)
- Stainless steel lid included

Code-No. 105981

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.
- 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 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 Operation

- Prior to first use, wipe the concave cooking surface, control panel and body of the unit with a soft, moist cloth and delicate cleaning agent.
- Connect the unit to a single, grounded outlet.
A signal will sound and the **ON** control light will come on.
- The unit is now in Standby mode.
- Place food in appropriate cookware on the concave cooking surface.
- To turn the induction unit on, press **ON / OFF** ①.

1. 1 - 10 **Power level „5”** will be displayed, and the unit will come on.

Using the buttons labeled ▼ and ▲ the power level can be changed at any moment **1 - 10** (500 – 3500 W).

The LED control light will come on for the power levels **1 - 10** and the digital display will show the selected power level.

Power level one is equivalent to 500 W, and level 10 to 3500 W.

2. 

If you do not wish to use the power levels, you may select temperature mode by pressing the Selection button  / **1 - 10**.

The unit will then shift into temperature mode and display **temperature 120 °C**.

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

Using the buttons labeled  and  the temperature can be changed at any time within a range of 60 °C – 240 °C at intervals of 20 °C.

The LED temperature control light will come on , and the selected temperature range will be shown on the digital display.

The unit will heat food and maintain a constant temperature. Power is automatically regulated.

Setting the time

After selecting the unit's working mode (power level or temperature range) press .

The digital display will show the number „0“ and the LED time regulator light will come on .

Using the buttons  and  the unit can be set to function for up to 30 minutes at 1-minute intervals, and from 30 – 180 minutes at 10-minute intervals.

The time is counted down by the minute, and the digital display will from time to time show the previously-displayed messages (**1 - 10** or ).

After the set time has expired a signal will be heard, and the unit automatically switches into Standby mode. The ventilator for cooling the unit's electronics will continue to work for approx. 1 minute.



NOTE!

In Timer mode the time can be changed at any moment by pressing  and .
The unit will automatically remain at the same power level or temperature.

The power level or temperature can be changed in the same way, without changing the time settings.



NOTE!

If the time has not been set, the unit will automatically go off after 120 minutes.



CAUTION!

Do not place empty cookware on the cooking zone.

Heating empty cookware will activate the unit's overheating protection, a signal will sound and the unit will turn off.

The digital display will show the error message „E02“.

If this happens, remove the cookware from the cooking zone.

Remove the unit's plug from the socket and leave for a few minutes to cool.

After a few minutes the unit will function again without problems.

- Ensure that the bottom of the pot does not scratch the cooking zone surface, even though a scratched surface will not negatively impact the unit's functioning.
- **After finishing cooking or heating, remove the plug from its socket (do not depend on the unit to shut itself off automatically)!**

6. Cleaning and maintenance

6.1 Safety advice

- o Before beginning with repair or cleaning works make sure the device has been disconnected from power supply and has cooled down.
- o Do not use any acid agents and make sure no water ingresses the device.
- o 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

- o Clean the unit regularly.
- o Wash the concave cooking zone and body of the unit with a soft, moist cloth and delicate cleaning agent.
- o Wipe the control panel with a soft cloth and delicate cleaning agent.
- o Regularly wash the particle and grease filter with a mild cleaning agent or in the dishwasher. To wash, remove the filter by pulling it forward (see **4.2 Particle and grease filter**). After washing and drying thoroughly, replace the filter in the unit.



CAUTION!

Do not plug in nor use the unit without its filter, in order to avoid personal injury and damage to the unit.

- o Remove dirt and dust from the unit's ventilation openings (with a brush or compressed air).
- o To avoid damaging the unit, **never** clean it using substances containing gasoline or solvents.
- o Use only soft cloths for cleaning, **never** use harsh tools which may damage the surface.
- o After washing the device, dry and polish it with a soft, dry cloth.

6.3 Safety instructions for maintenance

- o 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.
- 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	• The device becomes too hot (e.g. due to blocked ventilation slots). • Parts are damaged (e.g. transistor).	• 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. • Contact retailer.

Error message	Cause	Solution
E02	Overheating-protection was activated and the device switched off.	Remove the cookware from the hob. Let the device cool off for a few minutes. The device is ready for operation afterwards.
E03	Temporary overvoltage, device became too hot.	Remove the device from the socket (remove the plug!). Re-connect the device after several minutes.

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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105981

Bedienungsanleitung
Wokpfanne

D/A/CH

Instruction manual
Wok pan

GB/UK

Mode d'emploi
Sauteuse wok

F/B/CH

Manuale di utilizzo
Padella wok

I/CH

Instrucciones de uso
Sartén wok

E

Manual de instruções
Fritadeira wok

P

Gebruiksaanwijzing
Wokpan

NL/B

Bedieningshandleiding
Wokpande

DK

Инструкция по эксплуатации
Вок-сковорода

RUS

Kullanma kılavuzu
Wok tava

TR

Instrukcja obsługi
Wok patelnia

PL

Návod k obsluze
Pánev wok

CZ

Upute za upotrebu
Wok tava

HR

Használati útmutató
Wokserpenyő

H

Οδηγίες χρήσης που
Σκεύος Wok

GR

Technical information:

Wok pan with cover

- Stainless steel
- stay-cool handles: hand grip and handle opposite
- Capacity: 6 litres
- Weight: 2.0 kg (2.85 kg with cover)
- Size: Ø 360 mm, H 110 mm (with cover 215 mm)

Code No: 105981

Tips for use and cleaning:

- Before first use, wash the wok pan thoroughly in hot water with washing-up liquid and a soft cloth or sponge. Dry thoroughly after washing. This will remove any remains of the production and packing processes.
- Before using the wok ensure it is clean and dry, or the wok may be discolored at higher temperatures.
- **Never** leave an empty wok in the hot concave cooking zone.
- When cooking, always use the lowest temperature possible to reduce discoloration of the wok pan's surface.
- Wash the wok pan after each use with a brush or sponge and washing-up liquid.



CAUTION!

The wok pan is unsuitable for dishwashers!

- For more stubborn dirt, we recommend soaking the pan in water. After soaking, wash as described above.
- To remove discolorations from the wok's surface, vinegar or lemon juice may be used. **After washing** wet a soft cloth or sponge with a small amount of vinegar / lemon juice and wipe the wok's interior and exterior. The wok will shine like new.
- Use only soft cloth, **never** use harsh chemicals or tools which could damage the wok's surface.
- After washing, use a soft, dry cloth to dry and polish the wok's surface.

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