



**IK 35 TC / 105843**



**IK 35 TCS / 105843S**

**ENGLISH**  
**Translation**  
**of the original instruction manual**

**Table of contents**

<b>1. Safety</b> .....	<b>20</b>
1.1 Safety instructions .....	20
1.2 Key to symbols .....	21
1.3 Hazard sources .....	22
1.4 Intended use.....	25
<b>2. General information</b> .....	<b>26</b>
2.1 Liability and Warrantees .....	26
2.2 Copyright protection .....	26
2.3 Declaration of conformity.....	26
<b>3. Transport, packaging and storage</b> .....	<b>27</b>
3.1 Delivery check .....	27
3.2 Packaging.....	27
3.3 Storage.....	27
<b>4. Technical data</b> .....	<b>28</b>
4.1 Touch-Control operation field with digital display .....	28
4.2 Dust and grease filter .....	28
4.3 Technical data .....	29
<b>5. Installation</b> .....	<b>29</b>
5.1 Set up .....	29
5.3 Electric connection .....	30
<b>6. Operation</b> .....	<b>30</b>
6.1 Functionality of induction cookers .....	30
6.2 Suitable and unsuitable cookware .....	31
6.3 Operation instructions.....	32
<b>7. Cleaning and maintenance</b> .....	<b>34</b>
7.1 Safety advice.....	34
7.2 Cleaning .....	34
<b>8. Possible Malfunctions</b> .....	<b>35</b>
<b>9. Waste disposal</b> .....	<b>36</b>

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

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



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

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. Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

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

### 1.1 Safety instructions

- Do not use the device in case it does not function properly, has been damaged or dropped.
- The device can be used by children **8 years and up**, as well as by people with disabilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers.
- **Children** should not play with the device.
- Cleaning and **maintenance cannot be performed by children** younger than 8 years old and must be done under supervision.
- **Children under the age of 8 years old** must be kept away from the device and its power cord.
- **Never** leave the device unattended when in use.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.

- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.
- Inspect the power cable regularly for damage. Never use the device if the cable is damaged. If the power cable is damaged, have an authorised service center or qualified electrician replace it.
- The device **is not** designed for use with an external timer or remote control.
- Only use the device indoors.
- The device should not be used as a shelf or for storage of empty kitchenware.
- The cooking surface is made from glass resistant to high temperature. In case of damages or small cracks disconnect the device from the power supply immediately and contact the service.

## 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.



**DANGER!**

*This symbol highlights hazards which could lead to injury.*

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



**WARNING!**

*This symbol highlights dangerous situations which could lead to injury or death.*

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



**CAUTION!**

*This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.*

- To avoid them please follow the instructions very carefully and proceed with particular attention in these cases.



## NOTE!

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



## CAUTION! Magnetic field!

*This symbol informs that the magnetic fields occurring during the device operation may cause interference.*

- To avoid them please follow the instructions.

## 1.3 Hazard sources



### DANGER!

#### Electric shock hazard!

To avoid the hazard results please follow the instructions below.

- Do not operate the device with the damaged supply cable or plug.
- In any case do not open the device housing. In case of electrical or mechanical modifications the electric shock hazard will occur.
- Do not place any objects like wire or nails in the ventilation slots (air inlet and outlet).
- Never immerse the device or plug in water or other liquids.
- Never operate the device with moist hands or standing on wet floor.
- Remove the plug from its socket:
  - when the device is not used,
  - in case of anomalies during operation,
  - before cleaning.



### DANGER!

#### Suffocation hazard!

To avoid the hazard results please follow the instructions below.

- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements.



### **WARNING!**

#### **Electromagnetic field hazard!**

To avoid the hazard results please follow the instructions below.

- The magnetic objects, like credit cards, data storage devices, or calculators, must not be placed in the direct vicinity of the operating device. Their operation may be disturbed by the magnetic field.
- Do not open the lower cover!
- Make sure that the cooking pots are placed in the centre of the work field to cover the electromagnetic field in the best possible range.
- The scientific research confirm that the induction cookers are not dangerous. But persons with the artificial pacemakers should keep the distance of min. 60 cm from the operating device.



### **WARNING!**

#### **Burn hazard!**

To avoid the hazard results please follow the instructions below.

- Some parts of the device may become hot during the operation. **Keep in mind** that the induction cooker itself does not produce heat during cooking. But the cooking surface is heated by heat from the cooking pots!
- Do not place any metal kitchen utensils, pot covers, frying pans, knives, or other metal objects on the cooking field. After the device activation they may become very hot.
- Keep in mind that the objects like rings, watches, etc. may become hot in the vicinity of the cooking surface.
- Do not move the induction cooker during the cooking process and with hot cooking pots.
- Do avoid overheating do not place the aluminium foil or metal plates on the surface of the device.



## **WARNING!**

### **Fire hazard!**

To avoid the hazard results please follow the instructions below.

- Avoid prolonged heating of oils and fats! The overheated oil or fat may quickly ignite. In case of ignition on the cooking field deactivate the device and cover the flame with large pot cover, plate, or moistened cloth.

### **Never use water for extinguishing!**

After covering the flame wait for the cooking pots to cool down and assure appropriate amount of fresh air.



## **WARNING!**

### **Explosion hazard!**

To avoid the hazard results please follow the instructions below.

- Do not place any flammable plastic containers or acidic and basic materials near the device as it may limit its life and cause deflagration during the activation.
- Do not heat closed containers, e.g. canned food, on the induction cooking field. The containers or cans may explode (crack) due to overpressure. Open the can and place it in the pot with some water heated on the cooking field.



## **CAUTION!**

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

## 1.4 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 suitable for continuous commercial use.**

The device is intended for home use or in similar places such as:

- in kitchens for store or office employees or in other service locations;
- in suburban properties;
- for the customers in hotels, motels, and similar places;
- in Bed & Breakfasts.

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

The **induction cooker** may **not** be used among other things for:

- heating of rooms;
- heating and warming inflammable, harmful, volatile or similar liquids or materials.



### **CAUTION!**

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

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

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



## 2. General information

### 2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



#### **NOTE!**

**Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!**

Manufacturer **is not liable** for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

### 2.2 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.**

### 2.3 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.

## 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

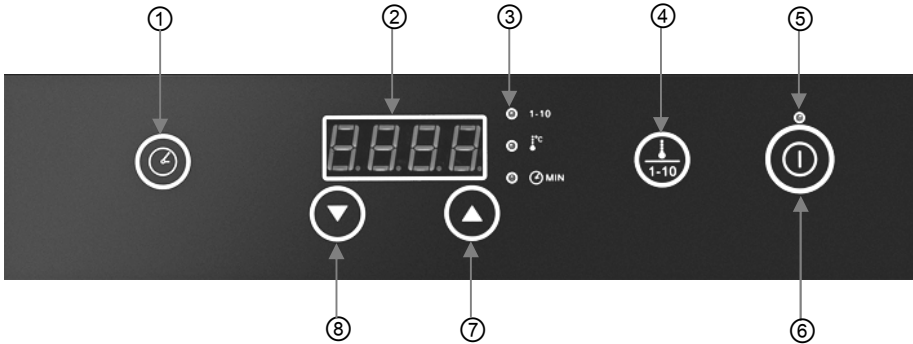
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

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 operation field with digital display



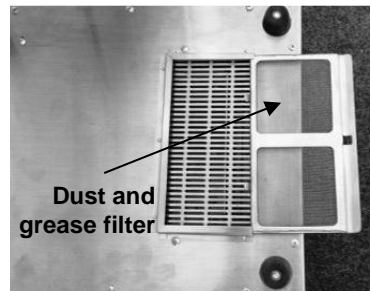
- ① Time setting ⌚ (0 – 180 minutes)
- ② Digital display
- ③ LED indicators for power 1-10, temperature °C, and time ⌚
- ④ Selection of temperature mode °C or power mode 1-10
- ⑤ **ON** indicator
- ⑥ **ON/OFF** switch ⏻
- ⑦ Selection button ▲: increases time, temperature, or power
- ⑧ Selection button ▼: decreases time, temperature, or power

### 4.2 Dust and grease filter

The induction cooker is equipped with the **dust and grease filter**. It is located in the device bottom.

The dust and grease filter prevents penetration of dust and grease in the air sucked by the fan to the device interior.

Clean the dust and grease filter regularly with use of gentle washing agent or in the dishwasher.



## 4.3 Technical data

Name	Induction cooker	
Code- no./model:	<b>105843 / IK 35TC</b>	<b>105843S / IK 35TCS</b>
Cooking surface:	Glass	Ceramic glass Schott
Timer:	0 - 180 min.	
Temperature range:	60 °C to 240 °C	
Power levels:	1 - 10 (500 to 3500 W)	
Power supply:	3500 W / 220-240 V 50/60 Hz	
Dimensions:	W 340 x D 445 x H 117 mm	
Weight:	7.2 kg	

We reserve the right to make technical changes!

## 5. Installation

### 5.1 Positioning

- Before the operation unpack the device and remove all package material.



#### **CAUTION!**

- **Never** remove the rating plate and any warning signs from the device.
- Place the device on top of an even, stable, dry, and water-resistant surface which supports the weight of the device and is not heat sensitive.
- **Never** place the device on a flammable surface.
- Do not place the device near an open flame, electric oven or other source of heat.
- Do not block or cover the ventilation ducts that allow for air to circulate around the device. Doing so may lead to overheating of the device.
- Keep a distance of at least 5 – 10 cm from flammable walls and other objects.
- Do not place the induction plate near other equipment and objects sensitive to magnetic fields (e.g. radio, television, etc.).
- Ensure the device is located in such a manner that provides easy access to the plug in order to quickly disconnect the device from its power source in case of need.

## 5.2 Electric connection



### **WARNING! Electric shock hazard!**

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

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

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

**Never remove the power cable by pulling the cable itself; always grab the plug housing.**

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- The electrical circuit of the socket must be secured to at least 16A. Only connect the device to a wall outlet; do not use any extension cords or power strips.

## 6. Operation

### 6.1 Functionality of induction cookers

With induction cooker, an electric voltage is applied on a conductor spool beneath the glass. This creates magnetic fields, which directly heat up the bottom of the cookware through a physical effect.

This means saving time and energy, because contrary to common hotplates, the cookware is heated up, not the heating element and the glass.

Due to the technical characteristics described above, another advantage is the very short start-up cooking time.

In addition, the heat supply promptly adapts to changed settings and can be controlled in small steps. The induction cooker reacts to changed settings just as fast as a gas stove, as the energy reaches the pot immediately without having to heat up other materials first.

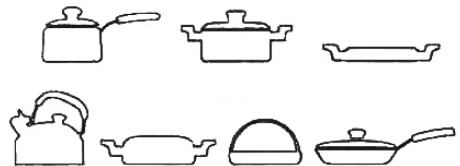
The induction technology combines this fast reaction with the basic advantage of electricity, meaning being able to exactly adjust the heat supply.

## Additional advantages of an induction cooker:

- As the cooking zone is only heated up indirectly via the bottom of the cookware, over spilling food cannot stick. The glass cooking zone is only heated up by the hot cookware.
- If the device is turned on and no dish for cooking is present or is removed, a repeating audio signal will sound and the device will turn itself off after approx. 30 seconds.
- The device will detect if the appropriate cookware is placed on the heating plate. If the cookware is not appropriate for induction hotplates, energy will not flow. The device will turn off after approx. 30 seconds.
- When operating the cooking zone with empty cookware, a temperature sensor turns it off automatically.

## 6.2 Suitable and unsuitable cookware

- steel or enamelled cast iron;
- iron, steel or non-enamelled cast iron;
- 18/10 stainless steel and aluminium, if it is marked as suitable for induction (follow the description of the cookware).



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

e.g.

**Induction cookware, 9-piece cooking pot set  
chromium-nickel steel • edge suitable for pouring • cold handles**

### 4 pots with lid

2.0 litres • Ø 16 cm • height 10.0 cm

2.7 litres • Ø 18 cm • height 11.0 cm

5.1 litres • Ø 24 cm • height 11.5 cm

6.1 litres • Ø 20 cm • height 20.0 cm

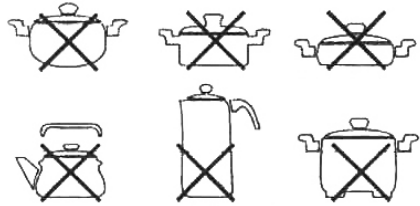
### 1 pan

2.8 litres • Ø 24 cm • height 6.5 cm

**Bartscher order no. A130442**

## Unsuitable cookware

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



### CAUTION!

Please use only the cookware marked suitable for induction cooker.

If the induction hotplate detects too great a separation from the magnetizing container, it will cause a reduction in power. This may cause the overheating prevention device to malfunction. For this reason, do not use aluminum, bronze or non-metallic containers.

## 6.3 Operation instructions

- Before the device operation clean it according to the instructions in section 7.2 “Cleaning”.




### CAUTION!

**Do not place empty dishes on the cooking surface.**

**Heating of empty pot or frying pan will activate the overheating protection, acoustic signal, and deactivate the device.**

**The digital display will show the error message “E2”.**



**In such case remove the pot from the cooking surface and leave the device to cool down. Then it may be used again.**

- Connect the device to appropriate single socket. The acoustic signal will be emitted and **ON** indicator will flash.  
The device is in the standby mode.
- Place appropriate cooking dish with food centrally on the cooking field.
- Press **ON/OFF** switch  to turn the cooker on. **ON** and power level (1 - 10) indicator will illuminate.

## Settings

### Power levels

1-10 The display will show the initial **power level 5**.



Use the selection buttons  or  to change that setting in range of 1-10. The digital display shows the selected power level.

### Temperature levels




It is possible to leave the power level mode and switch to the temperature level mode by pressing the mode selection button.

The device will be switched to the initially set temperature of **120 °C**.

Use the selection buttons  or  to change the temperature setting in range of 60°C – 240°C.



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


The digital display will show the selected temperature and temperature indicator ().

### Time

After selecting the operation mode (power or temperature) press the button .

The display will show digit “0” and the LED time indicator will illuminate ( **MIN**).



Use the buttons  or  to select appropriate time in one minute intervals up to 30 minutes and in 10-minute intervals up to 180 minutes.

Time is counted down in one minute steps and the digital display returns to the previous indication (**1-10, **).

After that time the device turns off automatically. Only the fan operates for approx. 1 minute to cool down the electronic components and turns off.



### NOTE!

**It is possible to change the setting at any moment during operation with use of buttons  or . The device memory keeps the power or temperature level setting unchanged.**

**It is also possible to switch to the power or temperature mode without changing the time setting.**

**The device will be then operating according to the data entered as the last.**



- After the cooking or heating process remove the plug from the socket.



## NOTE!

The induction cooker turns off automatically when no setting is made during 2 hours or when the timer is set for longer than 120 minutes.



## NOTE!

In order to use steam cooking (maximum temperature 170°C) select one of power levels (1-10).

In order to bake food or fry chips (maximum temperature 240°C) select one of temperature levels (60°C – 240°C).

## 7. Cleaning and maintenance

### 7.1 Safety advice

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



## CAUTION!

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

### 7.2 Cleaning

- Clean the device regularly.
- Clean the housing, the cooking field, and the operation field with use of soft moist cloth and gentle non-abrasive cleaning agent.
- Clean the dust and grease filter regularly with use of gentle washing agent or in the dishwasher. To do this remove the filter from the holder (see 4.3 “**Dust and grease filter**”). After cleaning dry the filter and replace in the device.



## CAUTION!

**To avoid injuries of the operators or the device damage do not connect the cooker to the power supply without the dust and grease filter.**

- Always use the soft cloth only, never use any abrasive cleaning agents which may scratch the device.
- The ventilation slots in the back of the device must be always free from dirt and dust, clean them as required (e.g. with use of paint brush or blower).
- **Never** clean the device with use of gasoline-based agents or solvents in order to avoid the surface damages.
- After cleaning dry and polish the surface with dry cloth.

## 8. Possible Malfunctions

Error message	Cause	Solution
E0	<ul style="list-style-type: none"> <li>• No dish on the cooking field or the dish is inappropriate.</li> </ul>	<ul style="list-style-type: none"> <li>• Place the appropriate dish on the cooking field.</li> </ul>
E1	<ul style="list-style-type: none"> <li>• Excessive rise of the device temperature (e.g. due to covered ventilation slots).</li> <li>• Damaged part (e.g. transistor).</li> </ul>	<ul style="list-style-type: none"> <li>• Clean the ventilation slots. Leave the device to cool down for a few minutes and use it again. If the message is displayed again contact the vendor.</li> <li>• Contact the vendor.</li> </ul>
E2	<ul style="list-style-type: none"> <li>• The overheating protection has been activated.</li> </ul>	<ul style="list-style-type: none"> <li>• Remove the dish from the cooking field. Let the device cool down for a few minutes. After cooling the device is ready for further operation.</li> </ul>
E3	<ul style="list-style-type: none"> <li>• Short overvoltage.</li> </ul>	<ul style="list-style-type: none"> <li>• Disconnect the device from the power supply (pull the plug!). Leave the device to cool down for a few minutes and use it again.</li> </ul>

## 9. Waste disposal

### Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



#### **WARNING!**

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.



#### **NOTE!**



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