

IK 27TC / 105927



ENGLISH

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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.

Please keep these instructions and give them to future owners of the device.

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 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.



WARNING!

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



HOT SURFACE!

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



CAUTION!

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



CAUTION! Magnetic field!

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



NOTE!

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

1.2 Safety instructions

- 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 use the device indoors.
- The device is **not** designed for use with an external timer or remote control.
- This device may only be operated in technically proper and safe condition.

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



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- 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 power cable over carpets or other inflammable materials. Do not cover the cable. Keep away the cable from operating range.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical or mechanical modifications the **electric shock hazard** will occur.
- Never immerse the appliance, the power cord and the power plug in water or other liquids.
- Do not use any acid agents and make sure no water ingresses the device.
- **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.



HOT SURFACE! Burn hazard!

To avoid the hazard results please follow the instructions below.

- During the operation the cooking surface becomes very hot. **Keep in mind**, that the induction cooker itself does not produce any heat during cooking. However, the heat from the pan will leave the cooking surface hot! **After use the surface is hot. Do not touch!**

- 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 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! Electromagnetic field hazard!

To avoid the hazard results please follow the instructions below.

- The magnetic objects, like credic 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.



CAUTION!

In order to avoid any damages of the device follow the instructions below.

- Do not use any sharp objects or abrasive agents for cleaning the surfaces.
- 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.

1.3 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 suitable for continuous commercial use.

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

- in stores, offices or similar places of work;
- in agricultural holdings;
- for customers in hotels, motels and similar dwellings;
- in Bed & Breakfast facilities.

The induction cooker is designed only for **preparing and heating** food while using the appropriate cookware.

Do not use **the induction cooker**, among other things, for:

- heating rooms;
- heating and warming flammable, 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.



CAUTION!

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 Technical data

Name	Induction cooker IK 27TC
Code-No.:	105927
Material:	Stainless steel body, cooking surface: glass
Design:	<ul style="list-style-type: none">▪ 1 hob, pot size: 120 x 260 mm▪ Touch control panel with digital display▪ Timer:▪ Pan detector▪ Lock key (child safety lock)▪ Overheating protection
Power level:	10, 500 W - 2700 W
Temperature adjustment:	10 levels, 60 °C - 240 °C
Time settings:	Up to 180 minutes, in 1/10 minutes intervals.
Power:	2.7 kW / 230 V / 50-60 Hz
Dimensions:	Oven: W 340 x D 425 x H 75 mm Cooking surface: W 285 x D 275 mm
Weight:	4.75 kg

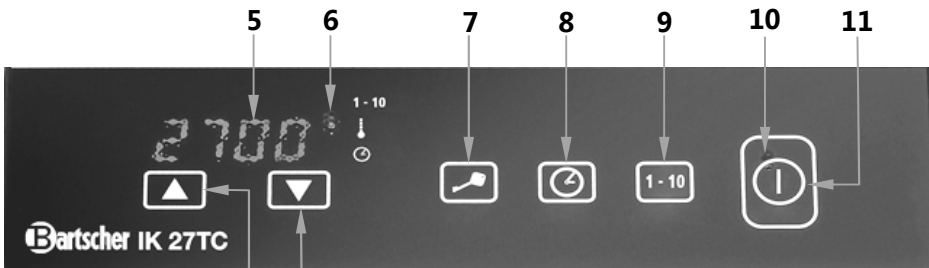
We reserve the right to make technical changes!

4.2 Overview of parts



- 1 Body
- 2 Touch control panel
- 3 Feet (4)
- 4 Hob

4.3 Touch-Control operation field



- 5 Digital display
- 6 LED indicators: power, temperature, time
- 7 Lock key (child safety lock)
- 8 Time setting button:
- 9 Function button: power or temperature
- 10 ON/STANDBY LED indicator
- 11 ON/OFF button
- 12 Button for increasing power, temperature or time
- 13 Button for decreasing power, temperature or time

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.).
- Place the device so that the plug is easily accessible and can be quickly removed from its socket in case of necessity.

5.2 Electric connection



DANGER! 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.**

- 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

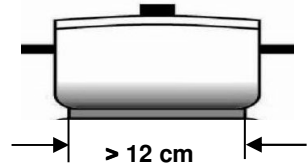
Suitable cookware

- Iron cookware;
- Enameled iron cookware;
- Steel or enameled iron pots / pans;
- Cast iron pots / pans;
- Stainless steel 18/0 and aluminum cookware, if they are marked as suitable for induction cookers (pay attention to the description of the cookware).



Due to the particular nature of the induction field, the cookware must have a plane magnetic bottom (a magnet must stick to it).

We recommend only pots/pans with the bottom diameter between 12 cm and 26 cm for better results.



e.g.

Bartscher 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

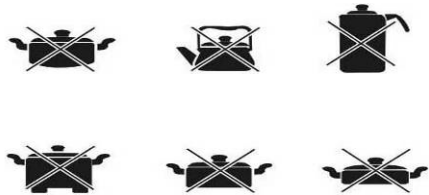
1 pan

- 2.8 litres • Ø 24 cm • height 6.5 cm

Code-no. A130442

Unsuitable cookware

- Cookware with a convex bottom;
- Aluminium, bronze or copper cookware. The exception is cookware clearly labeled as suitable for induction cookers;
- Pots / pans with a diameter less than 12 cm;
- Cookware with feet;
- Ceramic cookware;
- Glass cookware.



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

- Before the device operation clean it according to the instructions in section 7 “Cleaning”.




CAUTION!

Never place an empty cookware on the hob.

Warming up an empty pot or frying pan activates the overheating protection system; an audio signal will sound (3 times) and the device turns off.




„E2“ error code will appear on the display.

Remove the pot from the hob and leave the device for a few minutes to cool off. Then, you may start using the device again.

- Place an appropriate cookware with food in the middle of the hob.
- Connect the device to a single grounded outlet.
An audio signal will sound and the **ON** indicator light will start blinking.
The device is in the **STANDBY** mode now.
- To switch the device on, press the **ON/OFF** button 
The digital display shows “---”.

Settings

Power mode

- Press the button , to directly switch to the power mode. Factory set power value of **1500 W** will be displayed.
The power mode indicator light (1-10) will come on.
- The buttons  and  may be used at any moment to change settings in this respect **500 W - 2700 W**. The digital display shows the corresponding power.
The following power level can be set:

**1 - 500 W, 2 - 800 W, 3 - 1000 W, 4 - 1300 W, 5 - 1500 W,
6- 1800 W, 7 - 2000 W, 8 - 2300 W, 9 - 2500 W, 10 - 2700 W)**

Temperature mode

- To leave the power mode, press the function key **1-10** (for power or temperature mode) switching to the temperature mode.
- The device switches to the factory-set **temperature of 100 °C** which appears on the digital display.




The temperature mode indicator light () will come on.

- The buttons ▲ or ▼ can be used to change the temperature within the range from 60 °C to 240 °C.

The following temperature settings are available:

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

Timer function

- After selecting the type of operation (power or temperature mode), press the button , to access time settings. „0“ will appear on the digital display and the time mode LED indicator will come on () .
- Using the button ▲ or ▼ you may now set the required cooking time
In **1-minute** intervals within the range from **1 to 30 minutes** and in **10-minute** intervals within the range from **30 to 180 minutes**.
- The selected time of operation is counted down in 1-minute intervals, whereas the digital display returns to the previous indications: power or temperature is shown.
- When the time has run out, an audio signal will sound and the device will automatically switch off.
- When the device has been switched off, a cooling fan will continue working for some time and then it will switch off.
- In order to stop the timer before the set time has expired, press **ON/OFF** button  . Press this button again to switch on the device.



NOTE!

During the operation, the time may be changed at any moment using the buttons ▲ or ▼. The memory function of the device allows for the set power or temperature to remain unchanged.

Power or temperature level may be set in the same way without changing the set time. The device will then function according to the most recent settings.

- When cooking or heating is finished, disconnect the device from the socket (pull the plug).



NOTE!

The induction cooker switches off automatically if the user does not change any settings during 2 hours or if the time exceeding 120 minutes has been set.







NOTE!

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

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

Lock button (child safety lock)

- The device is equipped with the lock button .
- This button may be pressed after selecting the function mode (power, temperature or time level), to prevent accidental changes.
- Press and hold the lock button  for ca. 3 seconds, until the audio signal sounds and the indicator light over this button comes on.
- After pressing this button the device operates with the adopted settings, **all buttons** of the control panel (except for **ON/OFF/STANDBY** button ) is locked and **does not** react to pressing. This prevents the accidental change of settings.
- The lock button is also a child safety lock mechanism which prevents turning on the device by a child.
- To deactivate the lock, press and hold the button  until the indicator light goes off. All buttons will become functional again.

7. Cleaning



WARNING!

Before cleaning the device, disconnect it from the power supply (pull the plug!). Let the device to cool down.

The device is not suited for direct washing via water jets.

Make sure that no water gets into the device



CAUTION!

Never use sharp or scouring cleaning agents which may scratch the surface of the device.

Never use any cleaning agents containing gasoline or solvents.

- Clean the device regularly.
- Wipe the cooking surface and the body with a soft, damp cloth with a mild, non-abrasive cleaner.
- Ventilation slots at the rear side of the device must be always free of dust and dirt, or cleaned if necessary (e.g. using a brush or blower).
- After washing the device use a soft, dry cloth to dry and polish the surface.

Storage of the device

- If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.

8. Possible malfunctions

Error code	Cause	Solution
E01	<ul style="list-style-type: none"> • The device becomes too hot (e.g. due to blocked ventilation slots) or fan is damaged. • Parts are damaged (e.g. transistor). 	<ul style="list-style-type: none"> • Clear/unblock ventilation slots. Let the device cool off for a few minutes; the device is ready for operation afterwards. Contact the sales agent in case the error message is shown again on the digital display. • Contact the sales agent.
E02	<ul style="list-style-type: none"> • The overheating protection was activated. The device switches off. 	<ul style="list-style-type: none"> • Disconnect the device from the power supply (pull the plug!). Remove the cookware from the hob. Let the device cool off for a few minutes and then switch it on again.
E03	<ul style="list-style-type: none"> • Incorrect power supply voltage. 	<ul style="list-style-type: none"> • Check the power supply voltage.

9. Waste disposal

Old devices



The electric devices are marked with this symbol. You must not dispose of electric devices with household waste. When the device may not be longer used each consumer is obliged to dispose of the device at the dedicated local collection point, separately from household waste.



NOTE!

Electric devices should be used and disposed of properly to prevent the impact on the environment.

- Disconnect the device from the power supply and remove the power cord from the device.

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