IK 35TCKTF



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Original instruction manual

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Read these instruction manual before using the appliance and keep it available at all times!

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance.

Read this instruction manual before you use the appliance and particularly before you start the appliance to prevent injury or damage. Incorrect use may cause damage.

All important information contained in the operating instructions must be available to the appropriate staff at all time. The operator shall be responsible for their availability.

In addition to the operating instructions, you must comply with the general, legal and other applicable regulations for occupational safety and environmental protection.

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1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.

DANGER!

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.

WARNING!

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.

CAUTION!

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

IMPORTANT!

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

NOTE!

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

1.2 Safety instructions

Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.

- Do not bend, pinch nor knot the power cord.
- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- 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.

Flammable Materials

- Never subject the appliance to contact with high temperature sources, e.g.: oven, furnace, open flame, heat generating devices, etc.
- To avoid fire hazard, clean the appliance regularly.
- Do not cover the appliance with, e.g., aluminium foil or cloths.
- Use the appliance only with materials designated to this end and with correct temperature settings. Materials, groceries and left-overs remaining in the appliance may catch fire.
- Never use the appliance near flammable or inflammable materials, e.g.: petrol, spirit, alcohol, etc. High temperature triggers evaporation of these materials, and, as a result of contact with sources of ignition, an explosion may occur.
- In case of fire, disconnect the appliance from the power supply before attempting suitable fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.

Safety of Induction Plate Operation

- During operation, the heating area is getting very hot.

  Information: Induction cooker does not generate heat in the process of cooking. Nevertheless, the temperature of cookware heats up the heating area and the surface remains hot after use. Do not touch any hot surfaces of the appliance.

- You may transport and clean the appliance after it cools down entirely.
- It is prohibited to sprinkle hot surfaces with cold water or flammable liquids.
- Do not put metal kitchen utensils, lids, knifes nor any other metal objects on the heating area. These objects might heat up after switching the appliance on.
- Remember that wearable items, e.g. rings, watches etc., may heat up when they are close to the cooker's plate.
- In order to avoid overheating, do not place any aluminium foil or metal plates on the heating surface of the appliance.
- Do not heat up sealed containers, e.g. canned food, on the heating area of the induction cooker. Resulting overpressure may cause explosion (rupture) of a container or a can. The canned food is best to open it, put it in a pot filled with water and place the pot on a heating area in order to heat it up.
- The heating area is made of a temperature-resistant glass. In case of damage, even if it is only a small fracture, the device should be immediately disconnected from the power supply and you should contact the service company.

Electromagnetic Fields

- Magnetized items, e.g. credit cards, data storage devices or calculators, may not be placed in an immediate vicinity of the switched on appliance. Magnetic field might damage them.
- Do not open the bottom cover!
- Cookware should always be placed in the middle of the cooking area, so that pot bottom covered the electromagnetic field to the maximum extent.
- Scientific researches proved that induction cookers pose no threat. Nevertheless, people with cardiac pacemaker should keep a distance of at least 60 cm from the working appliance.

Operator's responsibility

The operator is responsible for complying with the currently applicable laws, regulations, ordinances and existing national regulations on accident prevention, environmental protection, as well as the internal operation, operating and safety instructions that apply at the respective installation site.

Obligations of the operator:

- Operate the appliance and its components only in a technical condition that does not raise any objections, with functional protective and safety elements.
- Prepare risk assessment at work positions.
- Provide instruction and regular staff training. Pay special attention to and observe the section concerning safety and any safety hints.
- Provide suitable personal protective equipment (PPE)
- Observe the intervals of maintenance and cleaning.
- Document training/instructions, replacement of components.

Supervised Usage only

- Only supervised appliance may be used.
- Always remain in an immediate vicinity of the appliance.

Operating personnel

- This appliance is not intended to be used by persons (including children) with limited physical, sensory or mental capabilities, nor by persons with limited experience and/or limited knowledge.
- Children should be supervised to ensure that they are not playing with or switching the appliance on.

Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.

1.3 Intended Use

This appliance is only intended for use described in the operating instructions, with the supplied and approved components.

Any other use is considered against the intended purpose. The manufacturer shall not be liable for any damage due to unintended use. In such cases the responsible party shall only be the user/operator.

The following is an intended purpose:

- Preparing and heating-up foods with the use of suitable cookware.

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.

The following is an unintended use:

- Heating of rooms.
- Heating-up flammable, hazardous to health and volatile, etc. liquids and materials.

2 General information

2.1 Liability and Warranty

The appliance was built in accordance with the current state of the art and recognized technical safety principles. Nevertheless, during its use, there may be a threat to the health and life of the user or bystanders, or the danger of damage to the device or other assets. Warranty and liability claims for personal injury/property damage as well as defects at work are excluded if they can be attributed to one or more of the following causes:

- Use against the intended purpose
- Failure to follow/disregard the instructions and all related information
- Unauthorized structural or technical changes to the device
- Engaging insufficiently trained and insufficiently qualified personnel
- Operation with defective or incorrectly installed safety and protective devices
- Inadequate maintenance or cleaning
- Faults not fixed
- Use of prohibited media, cleaning agents, etc.
- Use of unauthorised spare parts
- Errors in operation or other misuse
- Disasters caused by foreign objects or force majeure
- Destruction of the type plate and stickers relevant for operation and safety

2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

3 Transport, Packaging and Storage

3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

4 Technical Data

4.1 Technical Specifications

Name:	**Induction cooker IK 35TCKTF**
Article number:	105859
Material:	stainless steel
Heating plate material:	glass
Number of hobs:	1
Glass hob dimensions (W x D), in mm:	285 x 285
Hob diameter, in mm:	240
Power output per hob:	3,5 kW
Number of power output levels:	17
Connected load:	3,5 kW | 220-240 V | 50-60 Hz
Dimensions (W x D x H), in mm:	340 x 430 x 120
Weight, in kg:	7,3

We reserve the right to implement technical modifications.

Version / Characteristics

- Appliance connection: ready to plug in
- Type of hob: induction
- Control: electronic, touch
- Regulation of:
  - output, temperature, time
- Timer
- Thermal core probe, cable length of 50 cm
- Cookware detection
- Digital display
- Overheating protection
- ON/OFF switch
- Indicator light:
  - ON/OFF, power, temperature, time
- Control: electronic, touch
- Dust filter and grease filter
- Thermal core probe holder

4.2 Functions of the Appliance

The induction cooker is intended for preparation and heating of foods using appropriate cookware.

The 3.5 kW induction cooker provides considerable power in any given place. The power output is controlled in a simple way — through touch control mechanism.

4.3 List of Components of the Appliance



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Fig. 1

1. Power cord
2. Hob
3. Control panel
4. Thermal core probe with line
5. Feet (4 pcs)
6. Housing
7. Thermal core probe connection
8. Fan (2 pcs)

Dust Filter and Grease Filter



Fig. 2

The induction cooker is provided with a dust filter and grease filter. It is located at the bottom of the appliance. The dust filter and grease filter is to protect the housing from dirt and grease sucked by the fan together with the air.

1. Clean the dust filter and grease filter regularly with a mild washing agent or in a dishwasher.

5 Installation and operation

5.1 Installation

Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.

CAUTION!

Choking hazard!

Prevent children from accessing packaging materials, for instance: plastic bags and EPS elements.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels affixed to the appliance.
- **Never** place the appliance in humid or wet environment.
- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- When selecting the installation site, please consider the following items:
  - The mounting surface must be even, sufficiently load-bearing, waterproof, dry and resistant to high temperatures.
  - Make sure that the designated escape routes are clear.
  - Ensure a stable position.
  - Allow sufficient space for work, maintenance and cleaning.
  - Leave the supply and exhaust air vents, if any, free.
  - Comply with applicable technical and building regulations.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.

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- Do not place the appliance in the vicinity of devices or objects that are sensitive to magnetic fields (e.g. radio, television, etc.).
- Leave at least 5 -10 cm clearance from flammable walls and other objects.

Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

- Do not use the appliance with an external timer or remote control.

5.2 Operation

Method of operation of heating plates

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In induction cookers the electric voltage is applied to a conductive coil under the glass. This generates magnetic field, which being a physical effect, heats the bottom of a cookware directly.

This translates to savings of time and energy, as — contradictory to traditional heating areas — there is no heating up of a heater and then of the glass heating plate.

Another advantage of the technical features described above is the very short cooking time.

Additionally, inflow of heat changes instantly with every change of settings and it may be controlled precisely. The induction heating plate reacts to changes in settings as fast a gas cooker, for the energy is delivered immediately to a pot, without the need to prior heating up of other materials.

The induction technology combines the speed of reaction with a basic benefit of the current, making it possible to precisely control heat inflow.

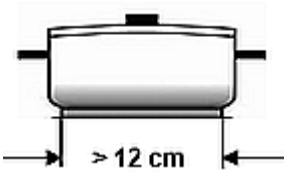
Suitable Cookware

- Iron cookware
- Enamelled iron cookware
- Steel or enamelled cast iron pots/pans
- Cast iron pots/pans
- Cookware made of 18/0 stainless steel and aluminium if marked as suitable for induction (mind the description of the cookware)



Due to a specific way the induction plate operates, only cookware with a bottom subject to magnetization is suitable.

To obtain better results, use only pans/pots with a diameter of 12–26 cm.



Example:

Induction cooker cookware, Bartscher 9-piece set of cookware
Chrome-nickel steel, anti-drip edges, non-heating handles

4 pots with lids

2.0 litre, 16 cm diameter, H 10.0 cm

2.7 litre, 18 cm diameter, H 11.0 cm

5.1 litre, 24 cm diameter, H 11.5 cm

6.1 litre, 20 cm diameter, H 20.0 cm

1 pan

2.8 litre, 24 cm diameter, H 6.5 cm

Art. No.: A130442

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Not Suitable Cookware

- Containers with bulged bottoms
- Aluminium, brass, copper cookware unless they are clearly indicated as suitable for induction
- Pots/pans with a diameter below 12 cm
- Cookware with feet
- Ceramic cookware
- Glass cookware



Control Elements / Displayed Messages

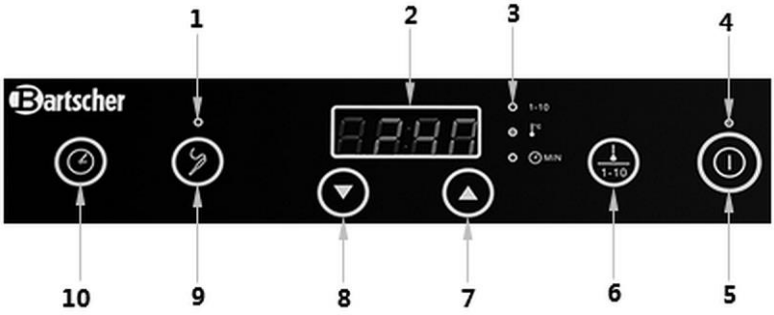


Fig. 3

1. Thermal core probe indicator light
2. Digital display
3. Indicator lights: output, temperature, time
4. ON/OFF indicator light
5. ON/OFF switch
6. Temperature mode or output mode key
7. Time, temperature or output increase key
8. Time, temperature or output decrease key
9. Thermal core probe key
10. Time setting key

Before Use

1. Before use, clean the appliance, observing instructions in section **6 'Cleaning'**.
2. Dry the appliance thoroughly.
3. Place appropriate cookware with food in the middle of the hob.



Fig. 4

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Settings

1. Plug the appliance into a single grounded socket.
2. Activate the ON/OFF switch (5, Fig. 2) to switch the appliance on.

Four bars are displayed in the digital display and an acoustic signal is generated. The appliance is now in standby.

3. Operate one of the keys with an arrow (7 or 8) to switch the appliance into the standby mode.

The appliance may operate the following way:

- in output mode (levels 1–17)
- in temperature mode (60–240°C)

Additionally, the appliance makes it possible to measure core temperature with the thermal core probe (40–160°C).

Output Levels

After switching on, digital display shows the default output level 11.

1. Press the output mode key (6) to go to the temperature mode.
2. Using the arrow button (7 or 8), select the output level in the range of 1–17.

The output level setting may be changed during operation using arrow keys (7 or 8).

Temperature Levels

1. Press the temperature mode key or output mode key (6) to go to the temperature mode.

By default, the appliance is set to 140°C.

2. Using arrow keys (7 or 8) set the selected temperature.

The following temperature level settings are available:

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

The digital display shows the selected temperature and the temperature indicator light (3) is on.

Time

1. Press the temperature mode key or output mode key (6) to set time.

The digital display shows '0'. The time indicator light (3) lights up.

2. Using arrow keys (7 or 8) set the selected time.

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Time may be set in the following intervals:

- with 1-minute increments up to 10 minutes
- with 5-minute increments up to 60 minutes
- with 10-minute increments up to 30 hours

During operation, at any moment, time setting may changed with arrow keys (7 or 8). Time is counted down on the digital display with 1-minute increments.

When time elapses, the appliance switches off automatically, and the fan keeps operating for a couple of minutes in order to cool the electronics down.

Thermal Core Probe

The appliance is equipped with the thermal core probe, with cookware holder. It makes it possible to directly measure core temperature in the range of 40–160°C.

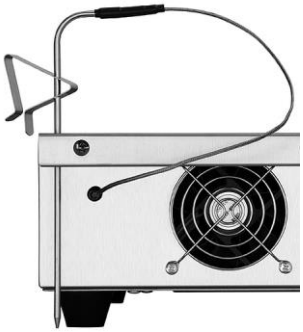


Fig. 5

1. Insert the line of the connected thermal core probe into the connection provided in the rear wall of the appliance.
2. Activate the thermal core probe key (9) to operate with the thermal core probe.

The thermal core probe indicator light (1) lights up.

3. Place the thermal core probe in a thermally processed product or between products.
4. To this end, activate the thermal core probe key (9) again.
5. Using arrow keys (7 or 8) set the selected temperature.

The temperature setting may be changed during thermal processing.

6. To do this, press the thermal core probe key (9) and change the temperature with arrow keys (7 or 8).

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Overheating Protection

The appliance is equipped with the **overheating protection**. When the critical temperature is exceeded, the appliance will switch off for safety reasons.

ATTENTION!

Heating up an empty pan or frying pan activates the overheating protection system; a acoustic signal will sound and the appliance will switch off.

The digital display shows 'E2'.

Never place empty cookware on the hob.

When overheating protection is activated, remove cookware from the hob and leave the appliance for a few minutes to cool down.

Then, you may start using the appliance again.

6 Cleaning

The operator must ensure that the device and its safety components are kept in good condition. Control and safety systems should be checked for their effectiveness.

Maintenance, cleaning and repairs must only be carried out by suitably trained and specialised personnel.

If the safety devices need to be removed for maintenance, cleaning and repair, they should be reinstalled immediately after completion and their function should be checked.

All maintenance and cleaning work must be carried out in accordance with the operating instructions at the specified intervals.

6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

6.2 Cleaning

1. Clean the appliance regularly after the end of each working day, or more frequently if needed.
2. Clean the heating plate, control panel and housing with a soft, damp cloth and a mild, non-scrubbing cleaning agent.
3. Then, dry the cleaned surfaces thoroughly using a soft cloth.
4. Ventilation openings at the back and bottom of the appliance should not be obstructed with dirt nor dust. Clean them with a brush or vacuum cleaner.

7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. The works may only be performed by suitably qualified technical personnel.

When malfunction cannot be removed, contact the technical service. In such a case, provide article number, model and serial number. You will find this information on the rating plate.

Error Code	Cause	Solution
E01	Appliance is getting too hot (e.g., due to obstructed ventilation openings) Overheating protection tripped	Open the passage through ventilation openings and leave the appliance to cool down, and then re-start
E02	After heating up an empty cookware piece, the hob becomes very hot, and the appliance switches off.	Disconnect the appliance from mains power supply. Remove cookware from the hob. Leave the appliance to cool down, and then re-start
E03	Voltage under-loaded / over-loaded	Make sure that the voltage and frequency are consistent with data in rating plate of the appliance.

8 Disposal

Electrical Appliance

	Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

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