

# 105732 / IW 35 PRO-2



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

- The device must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply and contact the service company.
- 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 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 device, 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 Use as intended

Every use of the device for a different purpose and/or in a way that diverges from the intended use is not allowed and is assumed as the use against the intended purpose.

Any claims against the manufacturer or their authorized representatives as a consequence of experiencing damage resulting from the use against the intended purpose are inadmissible.

The liability for damage occurred during the use of the device against its intended purpose is borne solely and exclusively by the user.

Safety operation of the device is guaranteed only when it is used for its intended purpose and according to the instructions included in this manual.

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

## 1.4 Use against the intended purpose

Any use other than those mentioned in point “**1.3 Use as intended**“ is assumed as the use against the intended purpose and is not allowed.

The use against the intended purpose may lead to severe injury or damage caused by hazardous voltage, fire or high temperature. It is allowed to use the device to perform only the work described in the instruction manual. Improper use may cause the device damage.

Any manipulation with the device, assembly or maintenance work may be performed exclusively by the authorized service staff.

## 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.



**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 Overview of parts



- 1 Concave hob
- 2 Body
- 3 Height-adjustable feet (4)
- 4 Grease filter
- 5 Touch control panel

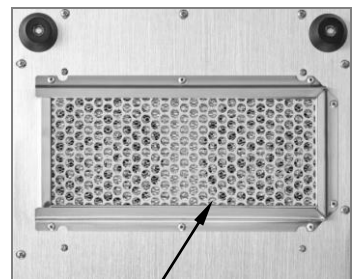
### Grease filter

The induction wok is provided with a grease filter. It is located at the bottom of the device.

The grease filter is to protect the body from dirt and grease sucked by the fan together with the air.

The grease filter is easily detachable and dishwasher safe.

**The device should be always provided with the grease filter when in operation.**



Grease filter

## 4.2 Technical data

Description	Induction Wok IW 35 PRO-2
Code- No.:	<b>105732</b>
Material:	Body: stainless steel, hob: SCHOTT CERAN ®
Colour:	Silver / black
Model:	<ul style="list-style-type: none"><li>▪ Number of hobs: 1</li><li>▪ Hob type: induction</li><li>▪ Control: touch, electronic</li><li>▪ Device connection: ready to plug in</li><li>▪ Pot recognition</li><li>▪ Overheating protection</li><li>▪ Digital display</li><li>▪ ON/OFF button</li><li>▪ Regulation of: power, temperature, time</li><li>▪ Indicator lights: ON/OFF, power, temperature, time</li><li>▪ Height-adjustable feet (10 mm)</li><li>▪ Features: 2 fans with grease filters</li></ul>
Power level:	10, 500 W - 3500 W
Temperature adjustment:	10 levels, setting range: every 20 °C Temperature range: 60 °C - 240 °C
Time setting	1 – 180 minutes, Intervals time setting: 1 minute (1 to 30 minutes), 10 minutes (30 to 180 minutes)
Power:	3.5 kW / 230 V / 50-60 Hz
Dimensions:	Device: W 355 x D 435 x H 165 mm Concave hob: Ø 260 mm
Weight:	7.85 kg

We reserve the right to make technical changes!

## 5. Installation

### 5.1 Positioning

- Unpack the device and remove all package materials according to the valid environment protection regulations.



#### **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.
- **Never** place the device in humid or wet environment.
- Do not place the device 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 power supply circuit with the socket must be protected by the fuse of at least 16A. Connect the device directly to a single grounded socket. Do not use any power bar or multiple socket.

## **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 cookware

Use only **round** woks made of steel, stainless steel or another material intended for **induction heating** (follow the cookware manufacturer's instructions).



### NOTE!

For proper functioning, the wok should have a magnetic bottom (the magnet must be fixed permanently).

e.g. Bartscher W360R wok pan



- Material: stainless steel
- Cold handles: two handles opposite each other
- Capacity: 6 litres
- Diameter: 360 mm
- Dimensions: W 640 x D 360 x H 220 mm
- Weight: 2.85 kg
- Stainless steel lid included

**Code- No.: 105981**

If a non-magnetized wok is applied, it may result in a loss of power and reduce protection from overheating. This is why aluminum, bronze or non-metallic cookware must not be used.



## 6.3 Operation

- Before the operation, clean the device according to the instructions presented in section 7 „Cleaning“.
- Place an appropriate wok pan with the dish to be cooked in the concave hob.



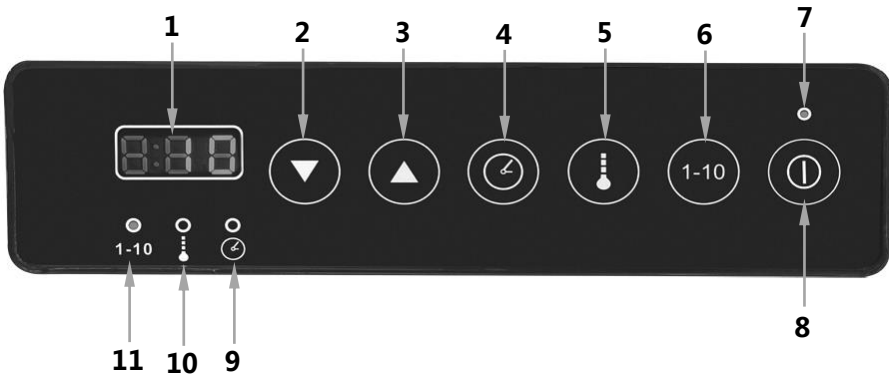
### CAUTION!

Never place empty pans on the hob.

Warming up an empty pot or frying pan activates the overheating protection system; an error acoustic signal sounds and the device turns off. The digital display shows “E2”.


Remove the cookware from the hob and leave the device for a few minutes to cool down. Then, you may start using the device again as usual.

### Touch control panel with digital display




- |  |                                     |
|--|-------------------------------------|
| <b>1</b> Digital display   | <b>7</b> ON / Standby LED indicator |
| <b>2</b> Button ▼ for reducing power, temperature, time levels   | <b>8</b> ON/OFF button (⏻)          |
| <b>3</b> Button ▲ for increasing power, temperature, time levels | <b>9</b> Time LED indicator         |
| <b>4</b> Time setting button (🕒)                                 | <b>10</b> Temperature LED indicator |
| <b>5</b> Temperature setting button (🌡️)                         | <b>11</b> Power level LED indicator |
| <b>6</b> Power setting button <b>1 - 10</b>                      |                                     |

## Device start-up

- Connect the device to a single grounded socket.
- A signal is heard and the **ON/Standby** LED indicator comes on. The device is in the STANDBY mode now.
- To start the device, press **ON/OFF** button . **ON/Standby** LED indicator will start flashing.

## Settings



### Power

- When the ON/OFF button  has been pressed the power level LED indicator is on. The control panel shows the **power level default setting “5”** and the device starts.
- The **ON/Standby** LED indicator stays lit at all times.







### NOTE!

If new settings are not selected within 30 seconds after pressing the ON/OFF button , the device will automatically switch back to the Standby mode.

- Using the buttons  or  you can change settings within the range **1 - 10** (500 W - 3500 W) at any time. Power level **1** corresponds to 500 W, and level **10** corresponds to 3500 W of power output.
- The digital display shows the selected power level.

### Temperature

- To switch to the temperature mode, press the time setting button . The temperature LED indicator  will come on.
- The device will switch to the factory-set **temperature of 120 °C** which is then displayed on the digital display.
- Using function buttons  or  the temperature may be changed within the range from 60 °C to 240 °C. Possible temperature settings:

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







- The device starts heating the food and maintains a constant temperature. The output level is then controlled automatically.



## NOTE!

**When the device is on without the pan or the pan is removed from the hob during operation, the repetitive acoustic signal sounds and the device switches off after approx. 30 seconds. The digital display shows “E0”.**

## Time

- After selecting the device's working mode (power level or temperature range) press  to set the cooking time.
- The digital display will show the number „0“ and the time LED indicator will come on .
- Using the buttons  or  the device can be set to function for up to 30 minutes at 1-minute intervals, and then at 10-minute intervals (up to 180 minutes at the maximum).
- The time is counted down by the minute, while the digital display returns to the previous indications after a few seconds (power or temperature level).  
To verify the cooking time left, press again the button .
- After the set time has expired, a signal will be heard and the device automatically switches to **Standby** mode.
- When the device has been switched off, the cooling fans will continue working for some time and then they will switch off.
- To interrupt the timer function before the expiry of the set time, press **ON/OFF** button . Press the button again to restart the device.

**NOTE!**

During the operation the time settings may be changed at any moment using the buttons ▼ or ▲. The device memory function let the set output or temperature stay 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.

- After finishing the cooking or heating, remove the device's plug from the socket (pull the plug!).

**NOTE!**

The induction wok switches off automatically when within 2 hours no new setting has been introduced.

## 7. Cleaning



### WARNING!

Before cleaning, switch the device off by pressing **ON/OFF** button and disconnect the device from the power supply (pull the plug!).

Leave the device to cool off.

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

Protect the device from water penetration.



### CAUTION!

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

Never use any cleaning agents containing petrol or solvents.

- Clean the device regularly.
- **The hob, touch control panel** and **body** should be cleaned with a soft, damp cloth and a mild, not scouring, cleaning agent.
- Regularly clean the **grease filter** with a mild cleaning agent or in a dishwasher. To do so, pull out the grease filter from the holder (fig. in section **4.1 “Overview of parts“**). When the cleaning has been finished, place a completely dry grease filter in the device.



### CAUTION!

**To prevent injuries or damage, do not connect the device without the filter to the power supply to start.**

- Ventilation slots at the rear and bottom of the device should not be blocked with dirt or dust. Clean with a brush or blower, if necessary.
- After cleaning, dry and polish the surface with a soft and dry cloth.

### Storing of the device

- When you leave the device unused for a longer time, clean it thoroughly according to the instructions. Store in a dry, clean, frost free and out of the sun place, away from the reach of children. Do not place any heavy objects on the device.

## 8. Possible malfunctions

If there are any disruptions in the device operation and the display will show an error code check with the table below if the problem can be solved before you contact the customer service or supplier.

<b>Error code</b>	<b>Cause</b>	<b>Solution</b>
<b>E0</b>	<ul style="list-style-type: none"><li>• No pan on the hob or not suitable cookware</li></ul>	<ul style="list-style-type: none"><li>• Place the appropriate cookware with food on the hob</li></ul>
<b>E1</b>	<ul style="list-style-type: none"><li>• The device heats up extensively (due to e.g. covered ventilation slots)</li><li>• Parts are damaged (e.g. transistor)</li></ul>	<ul style="list-style-type: none"><li>• Clear the ventilation slots. Let the device cool off for a few minutes; afterwards the device is ready for operation. If the error code is displayed when the device has cooled off, contact the supplier.</li><li>• Contact the supplier</li></ul>
<b>E2</b>	<ul style="list-style-type: none"><li>• The overheating protection is on and the device will switch off</li></ul>	<ul style="list-style-type: none"><li>• Pull the plug from the socket. Remove the cookware from the hob. Let the device cool off for a few minutes; afterwards restart the device.</li></ul>
<b>E3</b>	<ul style="list-style-type: none"><li>• Short lasting power cut</li></ul>	<ul style="list-style-type: none"><li>• Pull the plug from the socket. After a few minutes, plug in the device again. Have an electrician to check the power supply.</li></ul>

### If you cannot remove the malfunctions:

- do not open the body,
- notify the customer service point or contact the sales agent, while providing the following information:
  - type of malfunction;
  - article and serial number (rating plate at the rear of the device);
  - date of purchase.

## 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.