

IK 30S-EB**105936S**

ENGLISH
Translation
of the original instruction manual



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

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1. General information

1.1 Information about the instruction manual

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards, which could lead to injury.

Please follow the instructions very carefully and proceed with particular attention in these cases.



WARNING! Electrical hazard!

This symbol draws attention to potential electrical hazards. If you do not follow the safety instructions, you may risk injury or death.



CAUTION!

This symbol highlights instructions, which should be followed to avoid any risk of damage, malfunctioning and/or breakdown of the device.



NOTE!

This symbol highlights tips and information, which have to be followed for an efficient and trouble-free operation of the device.



WARNING! Hot external surface!

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



CAUTION! Magnetic fields!

Do not remove the unit's bottom cover.

1.3 Liability and Warrantees

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

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

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



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.

1.4 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



NOTE!

The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

1.5 Declaration of conformity

The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.

2. Safety

This section provides an overview of all important safety aspects.

In addition every chapter provides precise safety advice for the prevention of dangers which are highlighted by the use of the above mentioned symbols.

Furthermore, attention should be paid to all pictograms, markers and labels on the device, which must be kept in a permanent state of legibility.

By following all the important safety advice you gain an optimal protection against all hazards as well as the assurance of a safe and trouble-free operation.

2.1 General information

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

Knowing the contents of the instruction manual as well as avoiding mistakes and thus operating this device safely and in a fault-free manner is very essential to protect yourselves from the hazards.

To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.

This device may only be operated in technically proper and safe condition.

2.2 Safety instructions for use of the device

The specifications regarding the industrial safety are based on the Regulations of the European Union applicable at the time of manufacturing the device.

If the device is used commercially, the user is obliged to ensure that the said industrial safety measures concur with the state of the rules and regulations applicable at the time in question for the entire period of use of the device and to comply with the new specifications.

Outside the European Union, the industrial safety laws applicable at the place of installation of the device and the regional territorial provisions must be complied with.

Besides the industrial safety instructions in the instruction manual, the general safety and accident prevention regulations as well as environment protection regulations applicable for area of application of the device must be followed and complied with.



CAUTION!

- 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.
- Please keep these instructions and give them to future owners of the device.
- All people using the device should follow the instructions and tips contained in these instructions.
- Only use the device indoors.

2.3 Intended use

Safe operation is only guaranteed when using the device for its intended purpose.

Any technical interventions, as well as assembly and maintenance are to be made by a qualified customer service only.

The device **is not** designed for use with an external timer or remote control.

Induction cooker is designed only for **preparation and heating** of dishes by using suitable pots and pans.

Induction cooker must not be used, among others, for:

- heating and warming of flammable, harmful and volatile liquids or materials, etc.



CAUTION!

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

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

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

3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



NOTE!

If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

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

Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
If required refresh or renew.

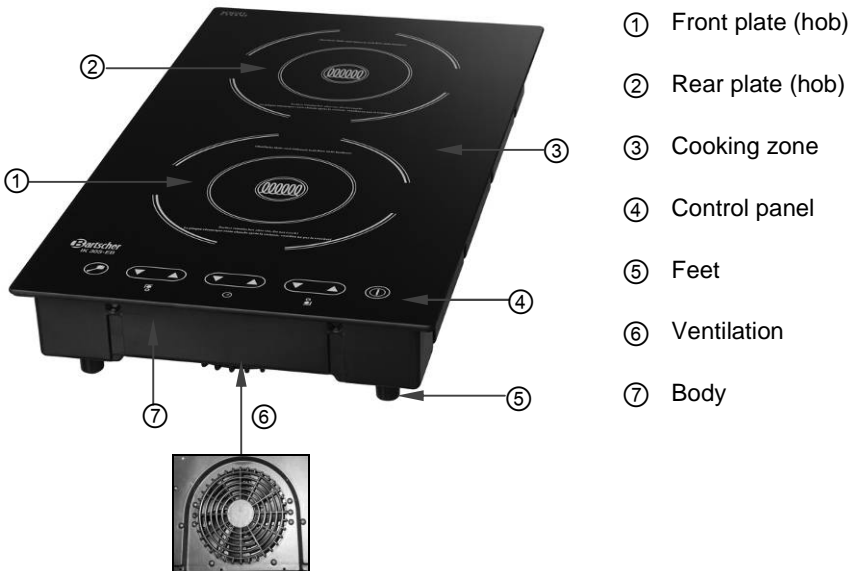
4. Technical data

4.1 Technical specification

Name	IK 30S-EB Induction Cooker	
Code-no.:	105936S	
Construction:	Hob: Schott Ceran, Body: plastic	
Connection values:	3000 W / 230 V 50 Hz	
Total power:	3000 W with both plates operating	
Power levels:	Front plate: 1 - 8 (400 - 1300 W)	Rear plate: 1 - 8 (500 - 1800 W)
Dimensions:	width 290 x depth 510 x height 83 mm	
Weight:	4.5 kg	

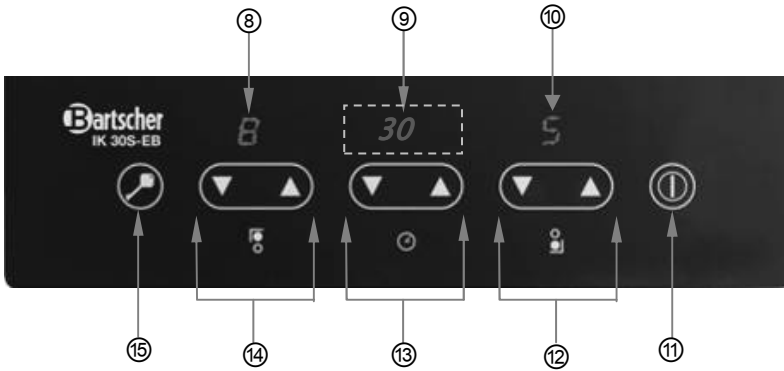
We reserve the right to make technical changes!

4.2 Overview of parts




4.3 Control panel and functions

Buttons and displays



- | | |
|-----------------------------------|----------------------------------|
| ⑧ Digital display for rear plate | ⑫ Front plate adjustment buttons |
| ⑨ Digital clock | ⑬ Time setting buttons |
| ⑩ Digital display for front plate | ⑭ Rear plate adjustment buttons |
| ⑪ ON/OFF button | ⑮ Lock/child safety lock button |

Lock key/child safety lock

Device is equipped with a child safety lock 

After setting suitable power level and time, you may press this button in order to lock all remaining controls. An indicator light above the button will signalize that all other buttons cannot be used for some time (except for **ON/OFF** button).

In order to unlock the control panel press this button again and hold it for about 3 seconds, until the indicator light goes off. After that you may use the control panel again.

Overheating protection

Device has an inbuilt **overheating protection**. If the critical temperature is reached the device will switch itself off due to safety reasons.

Note: Never put empty cooking pots and pans on the cooking plates. Heating an empty pot or pan will cause overheating protection to activate, an acoustic signal will be emitted and the device will switch off. The digital display will show „E2“ error code.

When this happens, remove the cooking pot from the plate and leave the device to cool down for a few minutes. After that time, the device can be used again.

5. Installation and operation

5.1 Functionality of induction cookers

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

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

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

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

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

Additional advantages of an induction cooker:

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

5.2 Safety instructions



WARNING! Risk of electric shock!

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

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

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled.
- Never place the device or other objects on the power cable.
- Do not lay the cable over carpets or heat insulations. Do not cover the cable. Keep away the cable from operating range and do not dunk it into water.
- Do not use the device in case it does not function properly, has been damaged or dropped.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.



WARNING! Hazard via electrical current!

Do not insert any objects like wires or tools into the ventilation slots.

This may cause electric shocks.

- Do not move the induction cooker during cooking or with hot cookware on top of it.
- Do not use the device as a surface for storing various items. Do not leave such objects as empty containers, etc. on it.
- Never leave any metal items, such as knives, forks, spoons or pot covers on the cooking plates. After the device is turned on such items may become very hot.



WARNING! Hot external surface!

During operation, some parts of the device may become very hot.

In order to avoid burns stay out of those hot parts.

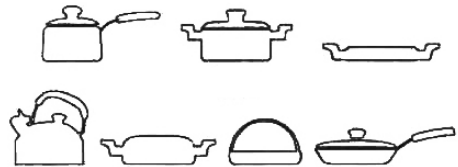
Please consider: the induction cooker does not produce heat by itself. However, the cooking plate may be reheated by hot cooking pots and pans on it!

- Remember that items such as rings, watches, etc. may become hot if they are near the cooking surface.
- Cooking surface is made of a heat resistant glass. If any crack or damage is present (even a small one), disconnect the device immediately from the mains in order to prevent possible electric shock. Contact appropriate repair and warranty service.
- During operation, no magnetized items, such as credit cards, digital data storage or tapes, etc. may be present on the cooking surface.
- In order to avoid overheating, do not put aluminum foil or metal plates on the cooking surface.
- Do not heat closed containers, such as canned food, on the cooking surface. High pressure may cause the cans to explode. Canned food may be heated after opening in a pot with some amount of water.
- Do not use any flammable, acidic or alkaline materials or substances near the device, as this may reduce the service life of the device and lead to deflagration when the device is turned on.
- Scientific tests have proven that induction cookers do not pose a risk. However, persons with a pacemaker should keep a minimum distance of 60 cm to the device while it is in operation.

5.3 Suitable and unsuitable cookware

Suitable cookware

- steel or enamelled cast iron;
- iron, steel or non-enamelled cast iron;
- 18/0 stainless steel and aluminium, if it is marked as suitable for induction (follow the description of the cookware).



If the cooking pots are not marked or described, make sure they are suitable for using with an induction cooker by putting a magnet against their bottom. If the magnet is attracted firmly, the pot seems to be suitable for induction cooker.

For best results use pans and pots with diameter between 12 and 24 cm only.

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

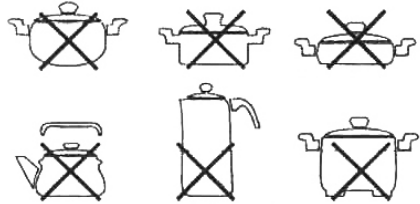
1 pan

2.8 litres • Ø 24 cm • height 6.5 cm

Bartscher order no. A130442

Unsuitable cookware

- vessels with round bottom;
- ceramic, glass;
- stainless steel, 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.

5.4 Installation and connection

- Discard the complete packing material after unpacking the device.
- Place the device on top of an even and safe surface which supports the weight of the device and is not heat sensitive.
- **Never** place the device on a flammable surface.
- Do not place the device near open fireplaces, electric ovens/arc furnaces, furnaces/electric heaters or other heat sources.
- Do not block or partially cover the ventilation opening allowing the inflow and outflow of air to the device. This may cause the device to overheat. Keep the device a minimum of 5 – 10 cm from walls and other objects.

- Do not place the induction cooker next to devices or objects, which react sensitively to magnetic fields (e.g. radios, TVs, etc.).



WARNING! Hazard via electrical current!

The device can cause injuries due to improper installation!

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

Take note of the safety advice!

- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.
- The device should be placed in an area with easy access to the plug, in order to quickly remove it from the socket if necessary.

5.5 Operation

Turning on

- Connect the device to a single, earthed socket.
- An acoustic signal should be emitted and a red **ON Standby** indicator light above the **ON/OFF** button ① will turn on. Device is in standby mode.
- Put a suitable cooking pot with dish in the middle of a chosen cooking plate.



CAUTION!

Never put empty cooking pots and pans on the cooking plates. Heating an empty pot or pan will cause overheating protection to activate and the device will switch off.

- In order to turn device off press the **ON/OFF** button ①.



NOTE!

If no settings or adjustments are made during the next minute, the device will return to the standby mode.

Power level adjustment

- With ▼ or ▲ button set the desired **power level 1 - 8** for a chosen cooking plate (or both). Set power level will be shown on an appropriate digital display.
- Power level is adjusted separately for each of the cooking plates by suitable sets of buttons.

Data for power values corresponding to all power levels are shown in the table below.

Front plate (hob)		Rear plate (hob)	
Level	Power	Level	Power
1	400 W impulse	1	500 W impulse
2	500 W	2	800 W
3	800 W	3	1000 W
4	900 W	4	1100 W
5	1000 W	5	1300 W
6	1100 W	6	1500 W
7	1200 W	7	1600 W
8	1300 W	8	1800 W



NOTE!

Values may vary for different types of cooking pots and pans.

Time setting

- After choosing a desired power level, set the required operating time of the device. Such setting cannot be done for each separate cooking plate and if two plates are active, the time will be set for them both.
- With ▼ or ▲ button set the required operating time in **1 minute increments** (up to 99 minutes). Time is shown on a digital clock and counted down in 1 minute intervals. The remaining time is shown as well.
- After set time has passed, an acoustic signal is emitted and the device goes automatically into standby mode.

**NOTE!**

During operation you may always change the set time with ▼ or ▲ button. Due to device's memory storage, the power level set previously will remain unchanged.

- You can adjust settings at any time. The device will always use recently set values.

**NOTE!**

If, during operation, there are no changes for 2 hours, the device will turn off automatically.

Turning off

- After you finished your cooking, turn the device off with an **ON/OFF** button ① and disconnect it from the mains (remove the plug!). **Never trust the cooking pot recognition function completely!**
- After switching off the fan continues operating for about 1 minute in order to cool down the device and avoid overheating.

6. Cleaning and maintenance**6.1 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!

6.2 Cleaning

- Device should be cleaned after cooking.
- Cooking surface, control panel and body should be cleaned with a soft, moist cloth and a mild, non-scratching cleaning fluid.
- Always use a soft cloth only. **Never** use any coarse cleaning agents that might damage the surface.
- No corrosive or reactive cleaning agents, such as ones containing petrol or solvents, as well as sharp or pointy tools may be used for cleaning of the surface.
- After cleaning dry and polish the surface with dry cloth.
- If the device will not be used for a longer period, it must be stored in a dry, clean place protected against freeze, direct sunlight or children access. Do not put any heavy objects on the surface.

6.3 Safety instructions for maintenance

- 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.
- In case of damage or malfunction, please contact your stockist or our customer service centre. Pay attention to the troubleshooting tips in pt. 7.
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. **Do not attempt to repair the device yourself.**

7. Possible Malfunctions

Error code	Cause	Solution
E0	<ul style="list-style-type: none">• No cooking pot present on the cooking surface or the pot is not suitable for induction cooker.	<ul style="list-style-type: none">• Do not turn the device without cooking pots present. Only use cooking pots and pans suitable for induction cooker.
E01	<ul style="list-style-type: none">• Device overheats excessively (for instance, ventilation is covered).• Parts are damaged (ie. transistor).	<ul style="list-style-type: none">• Uncover ventilation clearance. Leave the device for a few minutes to cool down, and after that, try to use it again. If, after cooling, the display still shows an error code, contact retailer.• Contact retailer.
E02	<ul style="list-style-type: none">• Overheating protection is on, the device switched itself off.	<ul style="list-style-type: none">• Remove the cooking pot from the plate. Wait for a few minutes until the device cools down. After that time, the device is ready to be used again.
E03	<ul style="list-style-type: none">• Short-lasting power surge or voltage too low.	<ul style="list-style-type: none">• Disconnect the device from the mains (remove the plug!). After several minutes connect again.

8. Waste disposal

Discarding old devices

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



WARNING!

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



NOTE!



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

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IK 30S-EB



105936S

Einbauanleitung
Induktionskocher

D/A/CH

Assembly manual
Induction cooker

GB/UK

Instructions d'installation
Réchaud à induction

F/B/CH

Istruzioni per il montaggio
Cucina ad induzione

I/CH

Instrucciones de montaje
Placa inducción

E

Manual de montagem
Placa de indução

P

Montagehandleiding
Inductiekookplaat

NL/B

Monteringsvejledning
Induktionskogeapparat

DK

Инструкция по монтажу
Индукционная плита

RUS

Instrukcja montażu
Kuchenka indukcyjna

PL

Návod k montáži
Indukční vařič

CZ

Beszereelési útmutató
Indukciós főzőlap

H

Οδηγίες συναρμολόγησης του
Επαγωγικής εστίας

GR

Technical Data

Name	Induction Cooker IK 30S-EB
Code-no.:	105936S
Construction:	Hob: Schott Ceran, Body: plastic
Dimensions:	width 290 x depth 510 x height 83 mm
Weight:	4.5 kg

Further technical modifications are possible!

Assembly

Device is meant to be installed in a kitchen counter top. During the assembly the following advice should be taken into consideration:

1. Kitchen top where the cooker will be installed in should be made of heat resistant materials so that no deformation caused by the device's heat radiation may occur.
2. Make sure that the thickness of the counter top is adequate to the load.
3. Cut out an opening in the counter top as shown in the following drawing. (Fig. 1)

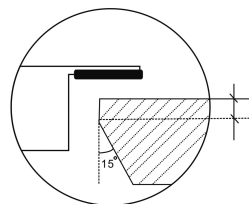
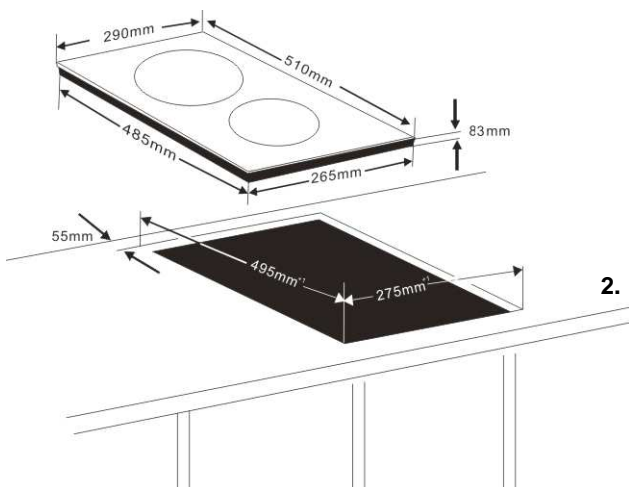


Fig. 1

4. Alternatively to the way shown above, the induction cooker can be installed in level with the surface of the counter top if the surface is made of stainless steel or other material which is resistant to high temperature. (Fig. 1)

5. A suitable airflow must be present around the induction cooker, intake and outlet should not be obstructed. Proper ventilation is crucial for the longevity of the induction cooker. (Fig. 2)
6. **Note:** Safe clearing between the induction cooker and any cupboard above it is at least 760 mm, if no exhaust hood has been planned.

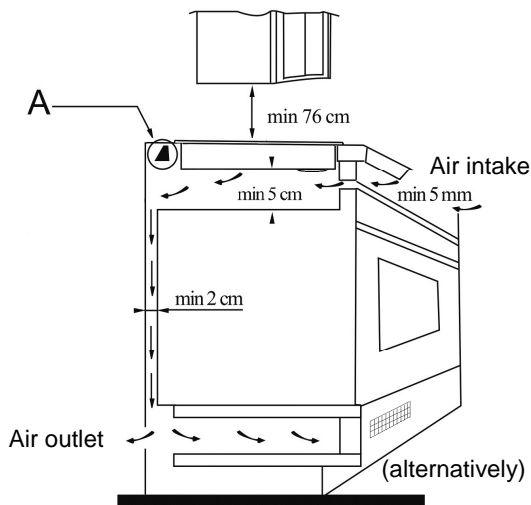
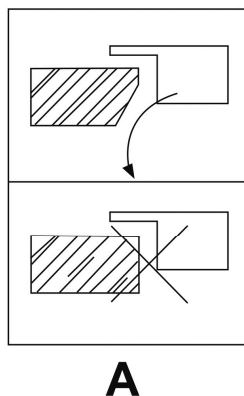


Fig. 2



7. In order to make the induction cooker more rigid when installed in the counter top and to make it water resistant, the cooker should be protected with a suitable gasket.



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