

IK 3341



105940

ENGLISH**Table of contents**

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

**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 3341
Code-No.:	105940
Material:	Plastic body, glass hob
Power levels:	Cooking zones: 1 – 1-10 , 2 – 1-5 , 3 – 1-10
Temperature range	from 60 °C to 240 °C, with 20 °C increments
Time settings:	up to 180 minutes, in 1-minute intervals
Power:	3.4 kW / 220-240 V 50/60 Hz
Maximum load:	15 kg
Dimensions:	W 510 x D 485 x H 65 mm
Weight:	6,6 kg

We reserve the right to make technical changes!

4.2 Overview of parts



- 1 Cooking zone 1
- 2 Cooking zone 2
- 3 Cooking zone 3
- 4 Touch control panel with digital display
- 5 Housing

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



WARNING! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation the local power grid specification should be compared with that of the device (see type label). Connect the device only in case of compliance! The device must only be connected to a properly installed single socket with protective contact.

- 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.

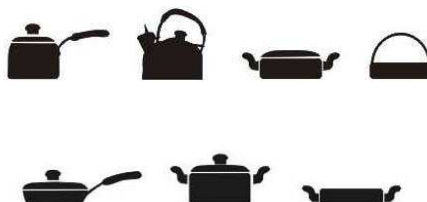
Additional advantages of an induction cooker:

- 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

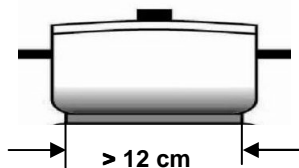
Suitable cookware

- 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!

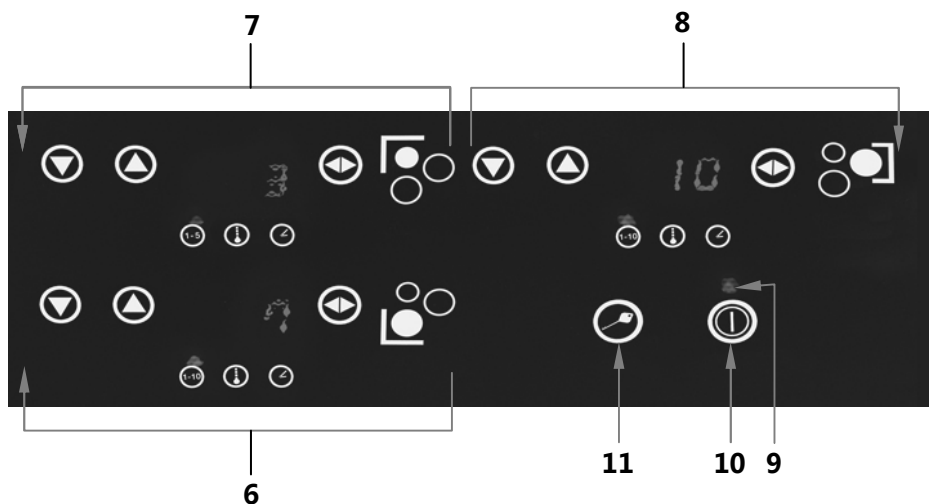
Please use only the cookware marked suitable for induction cooker.

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 instructions

- Before the operation, clean the device according to the instructions specified in section 7 „Cleaning“.
- The device has 3 cooking zones which may be operated separately. Settings are adjusted by control elements, separately for each cooking zone.

Control elements of cooking zones



6 Control elements, **cooking zone 1**

7 Control elements, **cooking zone 2**

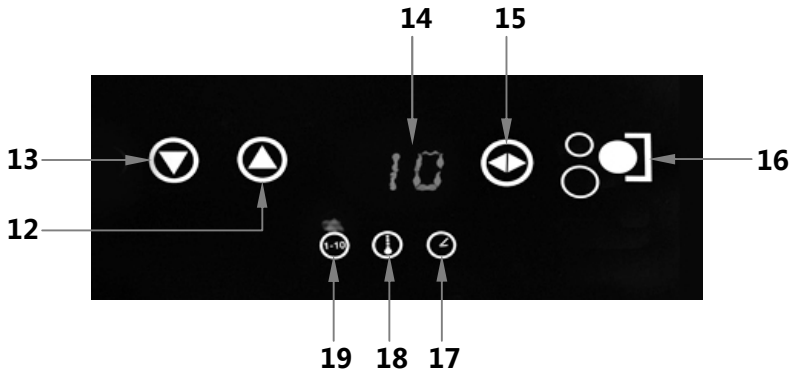
8 Control elements, **cooking zone 3**

9 **STANDBY** mode LED indicator

10 **ON/STANDBY** button

11 Lock button

Indicators and function keys on the control panels




- 12** Button for increasing power, temperature or time
- 13** Button for decreasing power, temperature or time
- 14** Digital display
- 15** Function button
- 16** Cooking zone selection button
- 17** LED indicator for Timer mode
- 18** LED indicator for temperature
- 19** LED indicator for power level

Use of cooking zones

- The device has 3 cooking zones which may be operated separately or simultaneously.
- One or more zones may be selected by using relevant buttons for selecting cooking zones:

Cooking zone 1 

Cooking zone 2 

Cooking zone 3 

- Settings are adjusted by control elements, separately for each cooking zone.
- **Cooking zone 3** has 10 power levels and may be adjusted independently from the other two cooking zones.
- **Cooking zone 1** and **cooking zone 2** may be operated separately or simultaneously, whereas the power of 2000 W is distributed among them.

Possible settings when operating cooking zones 1 + 2 simultaneously

Cooking zone	Power levels									
Cooking zone 1	10	9	8	7	6	5	4	3	2	1
Cooking zone 2 (max.)	0	0	2	3	4	5	5	5	5	5

- When **only cooking zone 1** is used, you may set power level within the range from **1 to 10**.
- If **only cooking zone 2** is used, you may set power level within the range from **1 to 5**.
- If both **cooking zones 1 and 2** are used simultaneously, the device is switched on with „5“ power level for each cooking zone.
- If the **cooking zone 1** has the power level set **above „5“**, then the power level for the **cooking zone 2** will be automatically decreased in such a way that the total power equals 10. Relevant power levels are displayed on the digital displays.
- If the power level for the **cooking zone 1** is **lower than „5“**, then the highest power level „5“ can be used for the **cooking zone 2**.

Turning the device on

- Select the cooking zone and place an appropriate cookware with the prepared dish in the middle of the selected zone.



CAUTION!


Never place an empty cookware on the cooking zone.

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

On the digital display an error code „E05“ will be displayed.

Disconnect the device from the power supply (pull the plug!), remove the pot from the cooking zone and leave the device for a few minutes to cool off.



After that you can put a pot or frying pan with appropriate contents and turn the device on.

- Connect the device to a single grounded outlet.
An audio signal will sound.
- „-L-“ or „-H-“ will appear on digital displays of individual cooking zones.
If the temperature of the cooking zone is lower than 50 °C, „-L-“ will appear on the display, whereas for the temperature exceeding 50 °C, the display will show „-H-“.
- The device is in the standby mode.
- Press **ON/ STANDBY** button . **STANDBY** mode LED indicator will flash.



NOTE!

If within 30 seconds from pressing the button  no further adjustments are made, the device will automatically return to the STANDBY mode.

- „-L-“ or „-H-“ indications for selected cooking zones will disappear.
- LED indicators for power levels  or  for the selected cooking zone will come on and the pre-set power level „5“ will appear on the display. The device is ready for function selection.







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).

Settings

❖ Power level

- After selecting the power mode, set the desired power level using the buttons  or . The selected power level will be shown on the digital display of a given cooking zone.
- The buttons  and  can be used at any moment to adjust the power level





❖ Temperature

- Temperature can be set independently for each cooking zone.
- Press the function key  for a given cooking zone, to enter the temperature setting mode. The pre-set temperature „120 °C“ will appear on the digital display and the LED indicator for temperature level  will come on.
- The buttons  and  can be used at any moment to adjust the settings with 20 °C increments, within the range from 60 to 240 °C.

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



- The device heats dishes and maintains constant temperature. Power is regulated automatically

❖ Time

- After setting the power level or temperature, press again the button , to access time settings.
Time mode LED indicator  will come on, and „0“ will appear on the digital display.
- Using the button  you may **extend** the time of operation **in 5-minute intervals** (5, 10, 15, ...) up to the maximum of 180 minutes.
- Using the button  you may **reduce** the time in **1-minute intervals**.
- The selected time of operation is counted down in 1-minute intervals, whereas the remaining time is displayed on the digital display.
- When the time has run out, an audio signal will sound and the device will automatically shift into standby mode.







NOTE!

During the operation in Timer mode, the time may be adjusted at any moment using the buttons  or .





The memory function that the device is equipped with allows for the set power or temperature levels to remain unchanged.

You can change the power or temperature levels in the same way without changing the time settings.

❖ Lock button

- The device is equipped with the lock button .
- This button may be pressed after selecting the function mode (power or temperature level), to prevent accidental changes.
- Press and hold the lock button  until the control light over the button comes on.
- After pressing this button the device operates with the adopted settings, and **all buttons** on the control panel (except for the **ON / STANDBY button** ) are locked and **do not** react to pressing. This prevents the undesired 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 control light goes off. All buttons will become functional again.

Turning the device off

- To turn off individual cooking zones, press the appropriate button ,  or .
- **After the end of cooking or heating, turn the device off using the ON / STANDBY button**  **and disconnect it from the power supply (pull the plug!).**

7. Cleaning



WARNING!

Disconnect the unit from the power supply (unplug!) before cleaning. Let the device cool down.

Never clean the device with use of water jet!

Be careful and do not let the water into the unit.

- Clean the device regularly.
- Wipe the cooking zones and the housing with a soft, damp cloth with a mild, non-abrasive cleaner.
- Use only a soft cloth. Never use abrasive cleaning agents that could scratch the surface.
- Ventilation slots in the bottom part of the device must be always free of dust and dirt, or cleaned if necessary (e.g. using a brush or blower).
- **Never** use any cleaning agents containing gasoline or solvents that could damage the surface.
- After washing the device use a soft, dry cloth to dry and polish the surface.

Storage

- 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 have objects on the device.

8. Possible Malfunctions

Error code	Cause	Solution
E01	<ul style="list-style-type: none">• Short-lasting low voltage (<160V).	<ul style="list-style-type: none">• Disconnect the device from the power supply (pull the plug!). The socket to which the device is connected must have the voltage consistent with the data indicated on the rating plate.
E02	<ul style="list-style-type: none">• Short-lasting power surge (>270V).	<ul style="list-style-type: none">• Disconnect the device from the power supply (pull the plug!). The socket to which the device is connected must have the voltage consistent with the data indicated on the rating plate.
E03	<ul style="list-style-type: none">• The device becomes too hot (e.g. due to blocked ventilation slots).• 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 retailer in case the error message is shown again on the digital display.• Contact the sales agent.
E05	<ul style="list-style-type: none">• The overheating protection was activated in the working mode (>150 °C). 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 cooking zone. Let the device cool off for a few minutes. The device is ready for operation afterwards.
E06	<ul style="list-style-type: none">• Damaged temperature sensor or short-circuit.	<ul style="list-style-type: none">• Contact the sales agent.
E07	<ul style="list-style-type: none">• The overheating protection was activated in the temperature mode (>240 °C). 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 cooking zone. Let the device cool off for a few minutes. The device is ready for operation afterwards.
E08	<ul style="list-style-type: none">• Damaged temperature sensor.	<ul style="list-style-type: none">• Contact the sales agent.

9. Waste disposal

Discarding old devices

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



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal.

For that purpose disconnect device from mains supply and remove mains connection cable from the device.



CAUTION!



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