



**105871 30/293**

**105872 35/293**

**105873 50/293**

**105874 70/293**



**105876 35/293-FL**

**ENGLISH**

**Table of contents**

**1. Safety ..... 26**  
1.1 Key to symbols ..... 26  
1.2 Safety instructions ..... 27  
1.3 Use as intended ..... 32  
1.4 Use against the intended purpose ..... 32

**2. General information ..... 33**  
2.1 Liability and Warrantees ..... 33  
2.2 Copyright protection ..... 33  
2.3 Declaration of conformity ..... 33

**3. Transport, packaging and storage..... 34**  
3.1 Delivery check ..... 34  
3.2 Packaging..... 34  
3.3 Storage..... 34

**4. Technical data ..... 35**  
4.1 Overview of parts ..... 35  
4.2 Grease filter..... 35  
4.3 Technical data ..... 36

**5. Installation ..... 38**  
5.1 Positioning ..... 38  
5.2 Electric connection ..... 38

**6. Operation ..... 39**  
6.1 Functionality of induction cookers ..... 39  
6.2 Suitable cookware ..... 40  
6.3 Operation of the device ..... 41

**7. Cleaning ..... 43**

**8. Possible malfunctions ..... 45**

**9. Waste disposal ..... 48**

Bartscher GmbH  
Franz-Kleine-Str. 28  
33154 Salzkotten  
Germany

phone: +49 5258 971-0  
fax: +49 5258 971-120  
**Service-Hotline:** +49 5258 971-197  
www.bartscher.com



**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 device 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 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.
- **Never open** the lower cover of the device!
- 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.
- Do not use the device as a shelf, do not place any empty containers on it.

- Induction bowl is made of heat 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.

## 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.

**Induction wok is intended only for preparing and heating dishes 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 Housing
- 2 Induction bowl
- 3 Digital display
- 4 Control knob
- 5 Feet (4x)
- 6 Grease filter (fig. below)

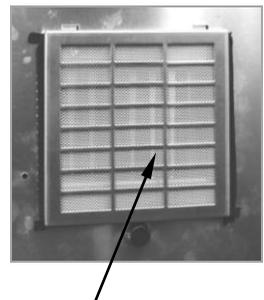
### 4.2 Grease filter

The induction wok is equipped with the 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**

### 4.3 Technical data

Description	Induction wok		
Code-no.:	<b>105871</b>	<b>105872</b>	<b>105876</b>
Model:	<b>30/293</b>	<b>35/293</b>	<b>35/293-FL</b>
Material:	Stainless steel		
Material of the induction bowl:	EuroKera ceramic glass		
Colour:	silver / black		
Model:	<ul style="list-style-type: none"> <li>▪ Hob:               <ul style="list-style-type: none"> <li>- Number: 1</li> <li>- Type: induction</li> <li>- Induction bowl diameter: 293 mm</li> </ul> </li> <li>▪ Regulation of: output</li> <li>▪ No. of power levels: 20</li> <li>▪ Pot detection</li> <li>▪ Digital display</li> <li>▪ Overheating protection</li> <li>▪ Control lights: in operation, overheating</li> <li>▪ Control: electronic, knob</li> <li>▪ The connection of the device: ready to connect</li> <li>▪ 2 fans</li> <li>▪ Grease filter</li> </ul>		
Power:	3 kW 230 V 50/60 Hz	3.5 kW 230 V 50/60 Hz	3.5 kW 230 V 50/60 Hz
Dimensions (mm)	W 400 D 455 H 200	W 400 D 455 H 200	W 400 D 655 H 160
Worktop surface behind the hob (mm):	-	-	W 400 x D 250
Weight:	9.0 kg	9.0 kg	10.0 kg

We reserve the right to make technical changes!

<b>Name</b>	<b>Induction wok</b>	
Code-no.:	<b>105873</b>	<b>105874</b>
Model:	<b>50/293</b>	<b>70/293</b>
Material:	Stainless steel	
Material of the induction bowl:	EuroKera ceramic glass	
Colour:	Silver / black	
Model:	<ul style="list-style-type: none"> <li>▪ Hob: <ul style="list-style-type: none"> <li>- Number: 1</li> <li>- Type: induction</li> <li>- Induction bowl diameter: 293 mm</li> </ul> </li> <li>▪ Regulation of: output</li> <li>▪ No. of power levels: 20</li> <li>▪ Pot detection</li> <li>▪ Digital display</li> <li>▪ Overheating protection</li> <li>▪ Control lights: in operation, overheating</li> <li>▪ Control: electronic, knob</li> <li>▪ Equipment connection: 3 NAC</li> <li>▪ 2 fans</li> <li>▪ Grease filter</li> </ul>	
Power:	5 kW / 400 V 50/60 Hz	7 kW / 400 V 50/60 Hz
Dimensions:	W 400 x D 455 x H 200 mm	
Weight:	12.6 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.
- **Never** place the device in humid or wet environment.
- 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.).
- Position the device so that fast disconnection from the power supply is possible when necessary.

### 5.2 Electric connection



**DANGER! Electric shock hazard!**

**The device can cause injuries due to improper installation!**

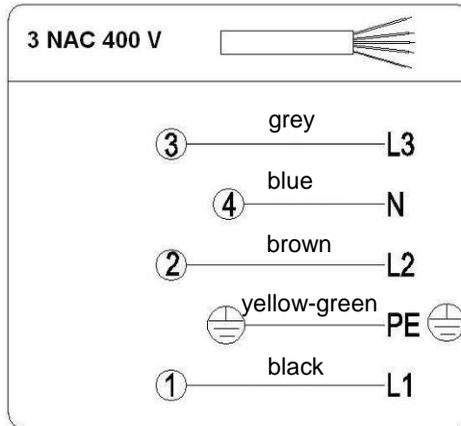
**Before installation the local power grid specification should be compared with that of the device (see type label). Connect the device only in case of compliance!**



**CAUTION!**

**Electrical connection may be performed only by the qualified, certified electrician, according to the valid international, national and national regulations of the country in which the installation is performed.**

- Induction woks **105871**, **105872**, **105876** are delivered ready to connect and may be connected directly to the grounded single socket. The power supply circuit with the socket must be protected by the fuse of at least 16A.
- Induction woks **105873** and **105874** are equipped with the power cable. The power cable must be connected to the plug or connected to the wall socket.
- The connection should be performed as shown on the illustration below:



## 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

For cooking on the table top induction wok, use only **round** woks made of steel, stainless steel or other material if the cookware possesses markings indicating that **it is suitable for induction devices** (proceed in accordance with the cookware's description).



### NOTE!

To function properly, pans used must have a magnetic bottom (the magnet must be attached to the pan).

If the induction wok sets too high a deviation in comparison to the magnetized container, power will be lost which may result in malfunctioning of overheating protection. For this reason, do not use cookware made of aluminum, bronze or any non-metallic cookware.

The following wok pans from Bartscher can be used with the induction wok:

Code no.: A105960

Code-No.: A105971

Code-No.: 105981

Code no.: 105831

## 6.3 Operation of the device

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



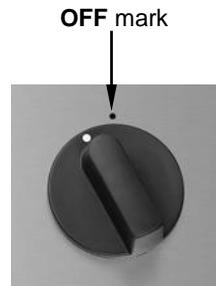
### CAUTION!

**Do not put a dish without any content in the induction bowl.**

**With longer heating of empty dish it may become very hot which might lead to overheating of the device.**

### Device start-up

- In order to start the device, turn the control knob clockwise from OFF mark „•“ on the device to the desired power level within the range from 1 to 20.
- The selected power level is shown on the digital display of the device.
- Description of output for individual power levels is presented in the table on the next page.



### Turning the device off

- To turn the device off, turn the control knob to OFF. „•“ mark. **Do not rely on the pan detection function!**
- Heating mode is disabled and “H” is shown on the digital display until the device cools off.
- After the device is switched off, the fans will work for some time to cool down the electronic components of the device.

## Power setting

- If an appropriate wok is placed in the induction bowl, the fixed power level is shown on the digital display. The power level may be changed at any moment by turning the control knob right / left (to increase / decrease power).

Possible power level settings and appropriate data regarding power (in Watts) for the device are presented in the table below.

WOK 3000 W		WOK 3500 W		WOK 5000 W		WOK 7000 W	
Power level	Watt						
1	50	1	50	1	50	1	50
2	100	2	100	2	100	2	100
3	150	3	150	3	200	3	200
4	200	4	200	4	300	4	300
5	300	5	300	5	500	5	500
6	400	6	400	6	800	6	800
7	500	7	600	7	1100	7	1100
8	600	8	800	8	1400	8	1500
9	700	9	1000	9	1700	9	1900
10	800	10	1200	10	2000	10	2300
11	1000	11	1400	11	2300	11	2750
12	1200	12	1600	12	2600	12	3200
13	1400	13	1800	13	2900	13	3650
14	1600	14	2000	14	3200	14	4100
15	1800	15	2200	15	3500	15	4600
16	2000	16	2400	16	3800	16	5100
17	2200	17	2600	17	4100	17	5600
18	2400	18	2900	18	4400	18	6000
19	2700	19	3200	19	4700	19	6500
20	3000	20	3500	20	5000	20	7000

- As soon as the pan is removed from the induction bowl, the displayed power level starts flashing. This means that there is no cooking pan on the hob.
  - If the power level indicator flashes when a cooking pan is placed in the induction bowl, this means that the material of which the cooking pan is made is not appropriate for induction cooking.
  - To heat dishes do not use the highest power level, using dishes with non-stick coating, without the use of oil/fat or with a small amount of oil/fat. Use the highest 20<sup>th</sup> power level only for boiling and deep-frying.
  - **After cooking or warm-keeping of dishes, the device should be switched off, by turning the control knob to OFF marking and disconnecting it from power supply.**
- ❖ **The device is equipped with overheating protection. In case of overheating the device, the power level of the device will be gradually reduced, to enable further operation at lower temperature. If overheating will still be present, the overheating protection will be triggered and the device will be automatically switched off.**

The digital display shows „F7“ or „H2“/„H4“.

Remove the cooking pan from the device.

Disconnect the device from the power supply and leave it for a few minutes to cool off. Afterwards, the device shall operate trouble free.

## 7. Cleaning



### WARNING!

Before cleaning disconnect the device from the power supply.

Let the device to cool down.

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.
- Clean the **induction bowl, housing and control panel** with soft, moist cloth or sponge and a mild non-abrasive cleaning agent.
- Soak the stubborn dirt on the hob with water and remove the residues with scrapper for ceramic glass. Wipe the hob with soft cloth or sponge.
- If there are any limescale deposits or stains on the hob, apply a small amount of white vinegar, leave it for some time to work and finally clean the entire hob with soft cloth.
- Afterwards, thoroughly dry all cleaned surfaces.
- **Grease filter** must be regularly (every week) cleaned. Remove the grease filter for cleaning. Unscrew the mounting screw and remove the grease filter from its fittings. Clean the grease filter with soap and water or in a dishwasher. After cleaning, reinstall **the fully dried** grease filter in the device and fasten it with the mounting screw.



## CAUTION!

**To avoid injuries or damaging of the device, never connect the device to the power supply and do not start the device without the installed grease filter.**

- Ventilation slots at the bottom of the device should not be blocked with dirt or dust (clean with a brush or blower if necessary).

## 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 the device malfunctions and an error code appears on the digital display, verify based on the following table whether the malfunction may be removed before contacting the service company or sales agent.

### Information about error codes (3000 W / 3500 W devices)

<b>Error codes</b>	<b>Description</b>	<b>Solution</b>
<b>F3</b>	Short-circuit of the temperature sensor of ceramic glass	Contact the service company
<b>F4</b>	Damaged cable of the temperature sensor of ceramic glass	Contact the service company
<b>F5 / F6</b>	Failure of the control board of the temperature sensor	Contact the service company
<b>F7</b>	Device overheating	Contact the service company
<b>F8</b>	Problems with connections of fans / the device is not sufficiently cooled	Contact the service company
<b>F9</b>	Voltage, frequency malfunction	Check the electric connection

---

**Information about error codes (5000 W / 7000 W devices)**

<b>Error codes</b>	<b>Description</b>	<b>Solution</b>
<b>F1</b>	Short-circuit of the temperature sensor of ceramic glass or damaged cable	Contact the service company
<b>F2</b>	Short-circuit of the electronic temperature sensor or damaged cable	Contact the service company
<b>F3</b>	Problems with three-phase voltage	Check the electric power supply
<b>F4</b>	Problems with power supply	Check the electric power supply
<b>F5</b>	Short-circuit of the ambient temperature sensor (internal) or damaged cable	Contact the service company
<b>F6</b>	Error in the control system of electronic components	Contact the service company
<b>F7</b>	Software failure	Contact the service company
<b>F8</b>	Problems with connections of fans	Contact the service company
<b>H1 / H3</b>	Overheating under the ceramic glass	Leave the device to cool off, if the error occurs again – contact the service company
<b>H2 / H4</b>	Device overheating	Leave the device to cool off, check the ventilation holes. If the error occurs again – contact the service company
<b>H5</b>	Damaged temperature sensor under the ceramic glass	Contact the service company
<b>H6</b>	Ambient temperature too high.	Leave the device to cool off and restart it in a cooler environment

## Malfunction

Problem	Possible reason	Solution
Fuse is blown at the start-up	Device connected is damaged	Check the electric power supply or whether the electrical connection was done properly
Fan is working for a few minutes after the device's switch-off	Cooling of electronic components	Normal operation
The device does not work, digital display remains inactive	No power supply or damaged electrical connection	Check the fuses and power supply circuit switch
"F-" is shown on the digital display of the device	Check the table "Information about error codes" to identify the problem	If the displayed malfunction cannot be removed, contact the service company
The device is not working, information about "Fx" error (no heating power) appears on the digital display	Incorrect operation of the electronic power supply circuits	Disconnect the device from the power supply and reconnect again. If this information is displayed again and the malfunction cannot be removed, contact the service company
After switching the device on, the set power level on the digital display is constantly flashing	The used cooking pan is not appropriate for induction cooking	See. section 6.2 "Suitable cookware"
During cooking, the pots emit sound	It is a kind of vibration which appears in the cooking pots because of the current flow	For some cooking pots such a vibration is normal. It is not dangerous to the device
During first cooking processes, the device gives off an odour	Production residues from the new device	Use the device for half an hour with the cooking pot filled in with water

## 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.

Bartscher GmbH  
Franz-Kleine-Str. 28  
33154 Salzkotten  
Germany

phone: +49 5258 971-0  
fax: +49 5258 971-120  
**Service-Hotline:** +49 5258 971-197  
[www.bartscher.com](http://www.bartscher.com)