

BOMANN®

HOUSEHOLD- ELECTRIC OVEN EHC 3557 / EHC 3558



CE

Instruction Manual

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Introduction

Thank you for choosing our product. We hope you will enjoy using the appliance.

Symbols in these Instructions for Use

Important information for your safety is specially marked. It is essential to comply with these instructions to avoid accidents and prevent damage:

WARNING:

This warns you of dangers to your health and indicates possible injury risks.

CAUTION:

This refers to possible hazards to the machine or other objects.

i NOTE: This highlights tips and information.

General Notes

Read the operating instructions carefully before putting the appliance into operation and keep the instructions including the warranty and the receipt. If you give this device to other people, also pass on the operating instructions.

i NOTE:


- This instruction is prepared for different executions. Consider the actual equipment for the proper function of your appliance.
- Illustrations can deviate from the original appliance.
- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- The appliance is only to be used as described in the user manual. Do not use the appliance for any other purpose. Any other use is not intended and can result in damages or personal injuries.

- Do not use it outdoors. Keep it away from sources of heat, direct sunlight and humidity.
- Do not operate the appliance **without** supervision.
- When not in use, for cleaning, user maintenance works or with disruption, switch off the appliance and disconnect the plug (pull the plug itself, not the lead) or turn off the fuse.
- The appliance and if possible the mains lead have to be checked regularly for signs of damage. If damage is found the appliance must not be used.
- For safety reasons, alterations or modifications of the appliance are prohibited.
- In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.

WARNING:

Do not allow small children to play with the foil. There is a **danger of suffocation!**

Special safety information for this Unit

 **WARNING: Danger from electrical current! Contact with live leads or components can be fatal!**

- The connection of the appliance must satisfy the relevant standards and regulations and may only be performed by an authorized specialist.
- The hob may not be used if the glass surface has cracks or is broken.
- Make sure that the appliance is turned off from the power supply (fuse) before changing the bulb in the oven.
- The use of high-pressure cleaners or steam cleaners is prohibited. Ingress of liquids can lead to electric shock. Put the appliance never under water.

 **WARNING: Hot surface! Risk of Burning!**

- During operation the appliance will be hot. Special caution is required to avoid touching heating elements inside the oven and the cooking zones.
- Accessible parts may be very high during operation of the appliance. Keep small children away.
- Grasp the oven only on the door handle and switches. Use potholders if you want to remove or insert the accessories.
- Let the appliance cool down before cleaning or maintenance.

 **WARNING: Risk of Fire!**

- Unattended cooking on cooking hobs with fats or oil can be dangerous and can be cause fires. NEVER attempt to extinguish a fire with water but turn the unit off and then cover the flames e.g. with a lid or a plate.

- CAUTION: The cooking process must be observed. A short cooking operation is to be observed continuously.
- Never store objects on the cooking surface.
- Make sure that with installing adequate air circulations ensured and the ventilation slots are not blocked.
- It is not allowed to place the appliance on a socket.
- Never pour liquids into a hot oven! Scalding by rising water vapor as well as possible damage to enamel.
- Do not place any objects on the open appliance door.
- Do not store any cleaning agents or flammable materials in the appliance or in the immediate vicinity.
- This appliance can be used by **children** aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning **use of the appliance** in a safe way and understand the hazards involved.
- **Children** who are younger than 8 years must be kept away from the appliance.
- **Children** shall not play with the appliance.
- Cleaning and **user maintenance** shall not be made by **children**, unless they are older than 8 years and are supervised.
- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The glass can be scratched or destroyed.
- Do not try to repair the appliance on your own. Always contact an authorized technician. If the supply cord is damaged, it must be replaced

by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.

Unpacking the Appliance

- Remove the appliance from its packaging.
- Remove all packaging material, such as foils, filler and cardboard packaging.
- To prevent hazards, check the appliance for any transport damage.
- In case of damage, do not put the appliance into operation. Contact your distributor.

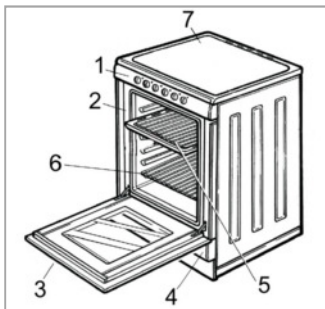
i NOTE:

Production residue or dust may have collected on the appliance. We recommend cleaning the appliance according to chapter “Cleaning and Maintenance”.

Appliance Equipment

Appliance Overview

Oven



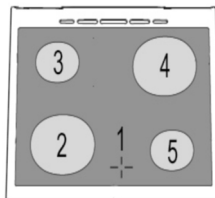
- 1 Control panel
- 2 Oven chamber
- 3 Oven door
- 4 Dish compartment
- 5 Oven tray
- 6 Oven grid
- 7 Hob

Hob

i NOTE:

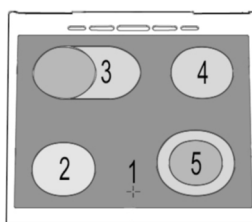
The listed power settings can vary depending on the material and/or size of the cookware.

Model EHC 3557



- 1 Residual heat indicator
- 2 Ø 18.5 cm / 1700 W
- 3 Ø 15.5 cm / 1200 W
- 4 Ø 18.5 cm / 1700 W
- 5 Ø 15.5 cm / 1200 W

Model EHC 3558



- 1 Residual heat indicator
- 2 Ø 15.5 cm / 1200 W
- 3 Ø 15.5/26.0 cm / 1800 W (roasting zone)
- 4 Ø 15.5 cm / 1200 W
- 5 Ø 12.5/18.5 cm / 1700 W (double cooking zone)

Delivery scope

1x oven tray, 1x grill grid, mounting material

Installation

⚠ WARNING:

The installation and the connection to the main power may only be performed by an authorized specialist.

⚠ CAUTION:

- The appliance must be installed so that heat can be dissipated. The ventilation openings must not be blocked.
- Keep a distance to the appliances back in order to guarantee a sufficient air circulation.
- Place the appliance only on a flat, stable, safe and heat resistant floor.
- The appliance must not be placed on a socket.
- Place the appliance so that all controls are easily to reach and the appliance door can open without being impeded.

- The appliance can be installed between two pieces of furniture with the same level. The lateral distance between a piece of furniture and the appliance must be at least 30 mm.
- The distance between the hob and an extractor hood must be at least as large as specified in the instructions of the extractor hood.
- If the appliance is not horizontally leveled, adjust the screw feet accordingly. Turn clockwise shortens the unit base, turning it counterclockwise extended it.

Fasten the appliance

⚠ WARNING:

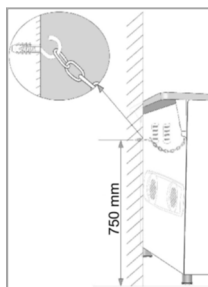
Fasten the appliance securely to the wall; otherwise the appliance may tip forward.

ℹ NOTE: Depending on model!

Note that depending on the model, the appliance may be equipped with one or two safety chains.

- Determine the position of the appliance in accordance with the specified minimum distances.
- Secure the appliance to the wall with the preassembled safety chains at the appliance rear.

Drill mounting holes $\varnothing 7$ mm at the respective positions in the wall, measured in a height from the ground of about 750 mm. Insert the dowels and screw in the hooks (included in delivery).



- Connect the chains with the hooks.

Electrical connection

Information for the authorized expert

⚠ WARNING:

- The installation to the mains supply must conform to the local standards and regulations.
- Connecting the appliance to a domestic power socket or using multiple sockets or extension cables is not permitted.
- Improper connection may cause to an **electric shock!**

- Before connecting, ensure that the power supply corresponds with the information on the rating label (door frame) and the wiring diagram.
- The appliance is suitable for three-phase and AC current (220-240/380-415V 3N~ 50/60Hz).
- The appliance can be adjusted for single-phase current by a respective bypass on the terminal block, based on the circuit diagram below. Select a suitable cord as mains cable, considering the connection type and nominal power of the oven.
- Fix the mains cable in the tension relief.
- Make sure to connect the protective ground to the terminal of the marked terminal block.
- The electrical installation of the oven should be equipped with an emergency switch, which switches off the whole appliance from the mains supply in an emergency. The distance between the contacts of the emergency switch must be at least 3 mm.
- Arrange the mains cable in such a way that it does not get in contact with any hot components of the appliance. Do not lead it over sharp edges or corners.

Connection wiring diagram

Permissible connection methods

⚠ CAUTION:

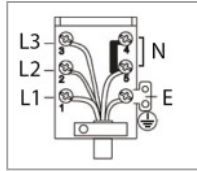
Each connection requires the protective ground of the mains to be connected to the E \oplus terminal.

i NOTE:

L1, L2, L3 = Phase | N = Neutral

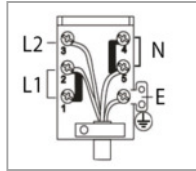
E ⊕ = Protective ground

380-415V 3N~ 50/60Hz



H05 VV-F 5G 1.5mm²

380-415V 2N~ 50/60Hz



H05 VV-F 4G 1.5mm²

Startup / Operation

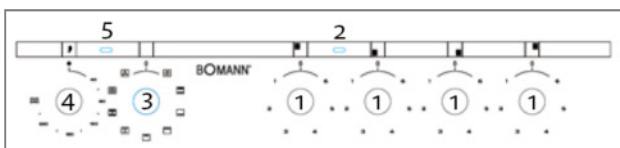
Before initial use

- Clean the oven interior with all therein located accessories. Follow the instructions that we give you in the chapter "Cleaning and Maintenance".
- In order to burn any manufacturing residue, heat the closed oven for approx. 40 minutes at 200°C. Use the heating function [Upper/lower heating]. Then switch to the heating function [Grill] for another 20 minutes.

i NOTE:

The occurring odor and possibly a slight smoke development cannot be avoided. Therefore ensure for a good ventilation of the room during heating.

Operation



1 Level regulator of cooking zones

⚠ CAUTION: Depending on model!

Turn the level regulator of the double cooking and roasting tin zone only clockwise and back again. Otherwise the switch will be damaged.

The temperature setting is set for each cooking zone separately by using the respective level regulator.

■ = Position of cooking zone

0 = Off-position

1 = Lowest setting (keep food warm)

6 = **Model EHC 3557** Highest setting (quick

9 = **Model EHC 3558** heating and cooking, roasting)

2 Cooking zone power control lamp

The power control lamp indicates the operation of the cooking zones. It lights up as soon as a cooking zone is put into operation and goes off if all level regulators points to the off-position.

3 Oven function selector switch

The function selector switch is used to set the type of heating. Rotate the function selector switch until the icon for the desired type of heating points upwards.

4 Oven temperature selector switch

⚠ CAUTION:

Turn the temperature selector switch only clockwise and back again. Otherwise the switch will be damaged.

The temperature selector switch is used to adjust the oven temperature. The thermostat allows the temperature setting from 40°C to 240°C.

5 Oven temperature control lamp

The temperature control lamp indicates the heating operation. If the lamp goes off, the set oven temperature is reached.

During operation, the oven must continuously reheat to keep the temperature stable. When reheating the control lamp is lighting (thermostat function).

i NOTE:

If the recipe recommends putting the food in the pre-heated oven only, this should not be done before the control lamp turns off for the first time.

Oven lighting

The oven lighting automatically turns on as soon as the oven is in operation. However, if the oven is not

in use, the oven lighting can be turned on separately via the function selector switch.

Using the accessory

△ CAUTION:
Always insert the accessory completely into the oven; otherwise the glass door can be scratched.

Inside the oven are levels for inserting the accessories. The accessories are safely used between the side levels.

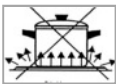
Dish compartment

The compartment beneath the oven chamber is used to store the accessories.

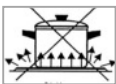
Selecting appropriate cookware

△ CAUTION:
The cooking surface and the base of the cookware must always be clean and dry.

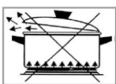
Wrong!



Cookware is too small.
Heat loss!

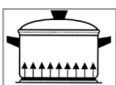


Cookware ground uneven.
Poor heat transfer!



Lid does not close properly.
Heat loss!

Correct! To save time and energy!



Diameter of the cookware corresponds with the diameter of the hob.

The cookware base is fully resting, and the lid closes properly.

Switching on and off

...the oven

The oven is equipped with various functions. Baking can be done with upper-, lower-, grill- heat and convection. Set the required operating conditions.

- Set the oven function selector switch to the appropriate position.

- Turn the oven temperature selector switch in clockwise direction to the desired temperature.
- To switch the oven off, both switches must be turned to the off-position again.

...the hob

- Place suitable cookware on the respectively cooking zone.
- Turn the corresponding level regulator to the desired temperature level.
- **Double cooking and roasting tin zone (depending on model)**
By rotating the respective level regulator clockwise until it stops (about level 9), the additional heating zone is added via a switching point. Now you can select the temperature level.
- After the end of the cooking process turn the level regulator back to the off-state.







Residual heat indicator

⚠ WARNING: Risk of burns!
Do not touch the cooking zones while the residual heat indicator lights up.

After switching off the cooking zones the residual heat indicator of the corresponding cooking zone lights up. This warns against touching the zone.

Oven functions

Symbol	Description
0	Off-Position: Switching the oven off.
	Oven lamp: The oven lighting can be turned on independently of the oven operation, e.g. for cleaning the oven chamber.
	Upper/lower heating: The heating is done in a conventional manner. The dish gets evenly heated from the top and bottom.
	Lower heating: The heating is done with active bottom heat. The dish gets heated from the bottom. Use when re-baking from below.

Symbol	Description
	Upper heating: The heating is done with active top heat. The dish gets heated from the top. Use when re-baking from above or for keeping warm
	Grill: Only the grill heating element is in operation. Ideal for scalloping or grilling meat, casseroles, toast etc.
	Grill with fan: The grill element, the upper heat and the fan are turned on. This helps to speed up the grilling process.
	Fan: In this type of heating the heat produced by the upper and lower heat is evenly distributed by an additional fan.
	Convection: With an additional heating behind the oven fan the dish gets heated evenly from all sides by a heated airflow. Suitable for simultaneous baking on several levels.
	Defrost: The air circulation at room temperature allows rapid defrosting of frozen food (without the use of heating elements). It is a gentle but quick way to speed up the defrosting.

Notes for baking, cooking and grilling in the oven

i NOTE:

- Use the included accessory.
- In principle, you may use any heat-resistant cookware for your food.
- Unsuitable is cookware of bright, shiny aluminum, unglazed clay and tableware made of plastic or with plastic handles.
- Follow the instructions for the duration of the completion in your recipes and preparation instructions on the product packaging.

Baking

- For good baking results, preheating is recommended up to the desired temperature.

- After finishing the baking process, we recommend resting the food for about 5 minutes in the oven.
- Before removing the cake, check if it is done by using a wooden stick. When the cake is done, no dough residue will stick to the wooden stick.

Cooking and roasting meat & fish

- Only cook meat of maximum 1 kg in the oven. We recommend roasting or cooking smaller portions on the cooking hob.
- When using the grill grid for roasting, we recommend placing a baking sheet with some water on the lower level.
- At least once after half of the cooking time, the roast should be reversed; sprinkle the roast during cooking now and then with the resulted roast liquid or with hot, salty water, thereby not using cold water.

Grilling

CAUTION:

- Grill exclusively with the oven door closed!
- Supervise the grilling process, the grilling food can burn rapidly due to the intense heat!
- Turn the function selector switch in the corresponding position.
- Preheat the oven for approx. 5 minutes.
- Brushes the grill grid with a little oil, so that the grilling food does not stick on it.
- Slide an empty baking tray for dripping grease to directly lower level, below the grill grid. Pour some water into the baking tray for later easily cleaning.

Energy saving tips

- Only preheat if it is specified in the recipe.
- Use dark, black painted or enameled tins. They absorb the heat particularly well.
- Open the oven door as less as possible during operation.
- Use the residual heat after cooking process. Switch the oven off a few minutes before ending

the cooking / baking time. So your baking product even cooked in the stored oven heat.

- Put on the cookware before switching on the cooking zone.
- The base of the cookware and the cooking zone should use the same size.
- If possible, always cover the cookware on the cooking zone with a lid.
- Switch off the cooking zones before ending the cooking time, to use the residual heat.

Information to reduce the environmental effect of cooking (acc. VO (EU) No. 66/2014 appendix I, No. 2)

Hob / Induction hob

- Use pans and pots with flat floors. Uneven floors increase the energy consumption.
- The diameter of the pot and pan floors should be according to the size of the cooking zone, or bigger. Pans and pots, which are too small on the cooking zone lead to energy losses. Note: Dishes producer partly indicate the upper pot diameter. It is usually larger than the diameter of the pot floor.
- Use a small pot for small quantities. A large pot, which is only slightly filled, required a lot of energy.
- Use as little water as possible. This saves energy. Vegetables retain their vitamins.
- Always close pots with a suitable lid. When cooking without lid you need four times more energy. When using glass lids, more energy can be saved because you can see into the pot without open the lid.
- Use a quick cooker to clearly reduce the cooking time and save energy.
- After boiling or frying, switch off the used cooking zones to a smaller power level.
- Use the residual heat of the pan, the pot and the food. Switch off the cooking zones 5-10 minutes before cooking time.

Oven

- We recommend the use of dark baking molds and plates, because they conduct the heat better.
- Any unnecessary accessories should be removed from the baking chamber before using the appliance.
- During cooking, the oven door should remain closed to avoid unnecessary heat loss.
- Only preheat the oven if required by the recipe.
- If a selection of cooking time is specified, always use the lowest recommended temperature.
- Use the residual heat by switching back to minimum temperature shortly before the end of the cooking time.
- Save electricity! If you do not need the oven, switch off functions such as interior lighting, program, temperature
- Clean the oven after each application, to keep the cleaning effort as low as possible. We recommend the use of biological cleaners.

Cleaning and Maintenance

WARNING:

- Always switch off the appliance completely and where required, disconnect the plug or turn off / unscrew the fuse before cleaning and user maintenance.
- Allow the unit to cool down before cleaning.
- Do not use steam cleaners for cleaning the appliance; moisture could enter electrical components. **Risk of electric shock!** Hot steam could damage the plastic parts.
- Never use flammable substances, such as thinner, kerosene, gasoline or acids for cleaning.
- The unit must be dry before restarting operation.

CAUTION:

- Do not use a wire brush or other sharp, abrasive items.

△ CAUTION:

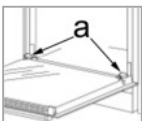
- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The surfaces can be scratched or destroyed.
- Always consider the application and safety notes of the detergent.

Cleaning the hob

Staining	Cleaning method	Cleaning tools
Dirt has accumulated	Use warm water and a sponge to rub dry.	Special cleaning sponge for glass ceramic
Pools and lime deposits	Apply warm vinegar and wipe off with a dry cloth or use special cleaning agent.	Special cleaning agent for glass ceramic
Sugar, melted aluminum, or plastic	Remove by using a glass ceramic scraper.	Special cleaning agent and scraper for glass ceramic

Removing the oven door

You may remove the oven door to facilitate cleaning and to get better access to the oven interior.

- Open the appliance door completely.
- Fold up the retaining brackets (a) of the hinges on both sides. 
- Slightly close the door and lift it up to remove it.
- When reinstalling the door, make sure the notch of the hinge is properly aligned with the protrusion of the hinge holder.
- **Then press down the retaining brackets (a) again,** otherwise the hinges could get damaged when closing the oven door.

Cleaning the oven

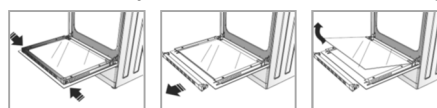
! NOTE:

By cleaning after each use, you avoid that food residuals and soiling will be burning-in at the next operation. Then the cleaning is only possible with a lot of effort.

- Clean the appliance and accessories depending on the soiling degree and depending on the surface only with a soft, damp cloth and commercially, food safe cleaners.
- Soak heavily soiled areas with some warm soapy water or a vinegar cleaner.
- Wipe off grease residues from the sealing framed the cooking chamber.
- Use a soft absorbent cloth for drying after cleaning.

Cleaning the glass panel

If necessary, clean the inside of the glass panel.



- Open the appliance door.
- Remove the retaining strip by pressing the release tabs on the side and simultaneously pulling the strip forward forwards.
- Take off the glass carefully forward.
- Replace the glass panel and the retaining strip properly; after you've cleaned the glass and dried it thoroughly.

Reverse the bulb

WARNING:

- Make sure that the appliance is turned off from the power supply (fuse).
- Allow the lamp to cool down before replacing the bulb. **There is risk of burns!**

NOTE:

Use the correct bulb, heat resistant up to 300°C:

1 x 15 W, 230 V~

- Unscrew the lamp cover, clean it with a dry cloth.
- Change the bulb.
- Reattach the lamp cover, check the functionality.

Troubleshooting

Before you contact an authorized specialist

Problem	Possible causes	What to do
Unit does not work	The power supply is disconnected.	Check the fuse of your domestic wiring system.
Oven lamp does not work	Bulb is defective, has been inserted incorrectly or not firmly.	Check the bulb, see "Reverse the bulb".
Strong formation of smoke	Grease residue in the oven.	Switch off the oven and allow to cool down before cleaning.

NOTE:

If a problem persists after following the steps above, contact your distributor or an authorized technician.

Technical Data

Model	EHC 3557	EHC 3558
Measures H x W x D / Weights		
Appliance dimension	86.0 x 50.0 x 61.0 cm	86.0 x 60.0 x 61.0 cm
Oven interior	ca. 31.5 x 34.5 x 40.0 cm	ca. 31.5 x 44.5 x 40.0 cm
Net weight	35.0 kg	41.0 kg
Electrical connection		
Connection power	7.700 W	8.200 W
Connection voltage	220-240/380-415V 3N~ 50/60Hz	220-240/380-415V 3N~ 50/60Hz
Fuse protection	3 x 16 A	3 x 16 A
Protection class / degree	I / IP20	I / IP20

The right to make technical and design modifications during continuous product development remains reserved.

This appliance has been tested according to all relevant current CE guidelines, such as electromagnetic compatibility and low voltage directives, and has been constructed in accordance with the latest safety regulations.



Disposal

Meaning of the “Dustbin” Symbol

Protect our environment; do not dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of reutilization of electrical and electronic equipment.

Information concerning where these can be disposed of can be obtained from your local authority.

WARNING:

Remove or disable any existing snap and bolt locks, if you take the unit out of operation or dispose it.

Information to professional users for disassembly (acc. VO (EU) No. 66/2014 appendix I, No. 2)

Information for non-destructive disassembly for maintenance purposes

Hob / Induction hob

- A further disassembly for maintenance purposes by the user is not provided. Do not disassemble the unit.
- For repair and replacement of defective parts, please contact our customer service.
- Accumulators are not included.

Oven

- Remove the lamp as described in the manual.
- For maintenance purposes, the oven door can be unhinged out and reinstalled, for the procedure please refer to the manual.

- A further disassembly for maintenance purposes is not provided.
- If you would like to exchange defective components, please contact our customer service.
- Accumulators are not included.

Information for disassembly in terms of recycling, recovery and disposal at the end of the life of the appliance

Hob / Induction hob / Oven

- The disassembly of appliances with a gas connection should only be carried out by a licensed gas and water installer.
- The disassembly of appliances with electrical connections should be carried out by a licensed electrician.
- For the recycling and recovery of resources give the appliance to:
 - a communal collection point waste disposal authority,
 - a dedicated disposal company, offering a return system,
 - a resident electric trader, who voluntary withdraws electrical appliances.

EU Product data sheet

Product information for domestic electric hobs according EU 66/2014

	Position	Symbol	Value	Value	Unit
Brand			BOMANN	BOMANN	
Model identification			EHC 3557	EHC 3558	
Type of hob			Hob of a freestanding cooker		
Number of cooking zones and/or areas			4	4	
Heating technology (induction cooking zones and cooking areas, radiant cooking zones, solid plates)			Radiant cooking zones		
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Rear left	∅	15.5	15.0 / 26.0	cm
	Rear right		18.5	15.5	
	Front right		15.5	12.5 / 18.5	
	Front left		18.5	15.5	
For non-circular cooking zones or areas: length and width of useful surface area per electric heated cooking zone or area, rounded to the nearest 5 mm		L	-	26.0	cm
		B		15.5	
Energy consumption per cooking zone or area calculated per kg	Rear left	EC _{electric cooking}	193.0	193.0	Wh/kg
	Rear right		194.0	193.0	
	Front right		193.0	194.0	
	Front left		194.0	193.0	
Energy consumption for the hob per kg		EC _{electric hob}	193.5	193.3	Wh/kg

Product information for domestic ovens according EU 65-66/2014

	Symbol	Value	Value	Unit
Brand		BOMANN	BOMANN	
Model identification		EHC 3557	EHC 3558	
Type of oven		Freestanding	Freestanding	
Mass of the appliance	M	35.0	41.0	kg
Number of cavities		1	1	
Heat source per cavity (electricity or gas)		Electricity	Electricity	
Volume per cavity	V	43	56	l
Energy consumption (electricity) required to heat a standardised load in a cavity of an electric heated oven during a cycle in conventional mode per cavity (electric final energy)	EC _{electric cavity}	0.69	0.75	kWh/cycle
Energy consumption required to heat a standardised load in a cavity of an electric heated oven during a cycle in fan-forced mode per cavity (electric final energy)	EC _{electric cavity}	0.68	0.74	kWh/cycle
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in conventional mode per cavity (gas final energy)	EC _{gas cavity}	-	-	MJ/cycle kWh/cycle (¹)
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy)	EC _{gas cavity}	-	-	MJ/cycle kWh/cycle
Energy Efficiency Index per cavity	EEl _{cavity}	93.2	93.7	
Energy efficiency class (²)		A	A	

(1) 1 kWh/cycle = 3.6 MJ/cycle

(2) A+++ (highest efficiency) to D (lowest efficiency)

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