

# BOMANN®

HOUSEHOLD- ELECTRIC OVEN SET EHBC 560.1 IX



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.

 **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.

#### **NOTE:**

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.
- Operate the appliance only **properly installed**.
- 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.
- During operation the appliance and its accessible parts become hot. Special care must be taken to avoid touching heating elements. Children younger than 8 years must be kept away from the appliance.
- 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.

 **WARNING: Risk of Fire!**

- **CAUTION:** The cooking process must be observed. A short cooking operation is to be observed continuously.
- Never store objects on the cooking surface.
- The appliance is not intended for operation with an external timer or external remote control system.
- Make sure that with installing adequate air circulations ensured and the ventilation slots are not blocked.
- To avoid overheating, do not install the device behind decorative doors.
- 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** 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 in order 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

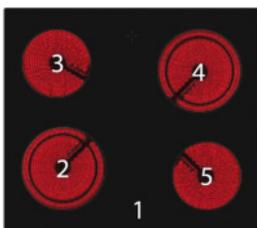


- 1 Control panel
- 2 Unit door
- 3 Grill grid
- 4 Standard tray

##### Hob

#### **i** NOTE:

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



- 1 Residual heat indicator
- 2 Ø 20.0 cm / 1800 W
- 3 Ø 16.5 cm / 1200 W
- 4 Ø 20.0 cm / 1800 W
- 5 Ø 16.5 cm / 1200 W

#### Delivery scope

1x standard tray, 1x grill grid, installation material

### Installation

#### **⚠** WARNING:

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

#### **⚠** CAUTION:

The worktop, the cabinet, veneers, plastic coatings, used adhesives etc. must be sufficient heat-resistant.

#### **i** NOTE: Recommendation!

- When installing, ask another person to assist.
- Wear protective gloves to avoid injuries at possible sharp edges.
- When carrying the appliance use the hollows at the housing sides.
- Hob and oven must be from the same manufacturer and marked with the same type designation.
- Do not install the appliance directly next to refrigerators or freezers. The escaping heat would result in an unnecessary increase of energy consumption of those appliances.
- Make sure that the oven and the hob are located centrally to each other.

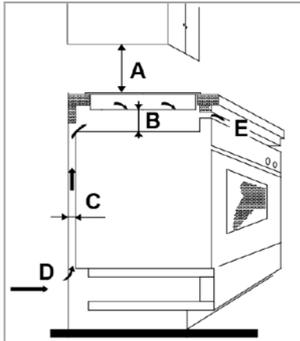
#### Safety distances

#### **⚠** CAUTION:

Make sure that adequate air circulations ensured and the ventilation slots are not blocked. Follow appropriate safety distances!

- The device must be installed so that heat can be dissipated. The ventilation openings (D) and (E) must not be blocked.
- Do not install heat shields to ensure sufficient air supply.

- The distance between the hob and an extractor hood must be at least as large as specified in the instructions of the extractor hood!
- There must be a minimum distance below the cut-out. In this area are not allowed heat-sensitive objects (cabinet, drawer, etc.). Any existing side walls or drawer boxes must be sawed out or removed accordingly.

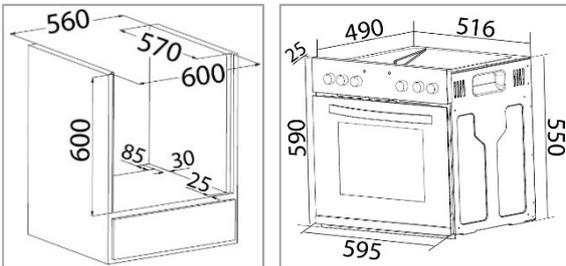


- A 760 mm
- B 50 mm
- C 20 mm (min.)
- D Air intake 30 mm
- E Air outlet 5 mm

### Cabinet opening and appliance dimensions

Prepare the cabinet opening according to the dimensional drawings.

*Dimensions in mm*



### Preparing the worktop for installation of the hob

**⚠ CAUTION:**  
Before cutting secure the outer cutout edge with wide adhesive tape to avoid traces of jigsaw on the worktop.

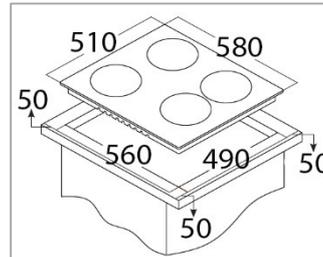
- The worktop must be leveled horizontally and be sealed on the wall side against overflowing liquids or moisture.
- The hob must be completely surrounded by min. 50 mm work surface.

- The cut surfaces (cutout edges) must be sealed with special varnish, silicone rubber or cast resin in order to prevent swelling caused by humidity.
- Clean and dry the worktop in the cutout area thoroughly.

### Worktop cutout

Prepare the cutout of the worktop according to the dimensional drawing.

*Dimensions in mm*



### Installing the hob

#### **i NOTE:**

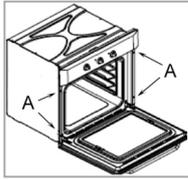
To avoid damage, place the hob with the top of the cooking surface on a padded base.

- First check the factory fitted hob seal at the hob frame to the integrity and the proper fit.
- Attach the enclosed retaining clamps with the screws in the provided holes laterally of the hob.
- Place the hob according to the hob drawing under "Appliance Overview" and with the connecting cable first centrally into the prepared cutout of the worktop.
- Make sure that the distances to the cutting are equal on all four sides and that the seal is resting on the worktop.

### Installing the oven

- Put the appliance with the connecting cable first into the prepared cabinet a bit.
- Do the connection to the hob as well as to the mains, see "Electrical connection".

- Insert the oven into the cabinet opening completely. Make sure that the cables does not restricted (bent, squeezed or twisted).
- Attach and secure the oven by using the supplied screws on the side walls of the cabinet.



The provided mounting holes (A) are visible after opening the oven door on the left and right frame

## 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.

### Connecting the hob to the oven

Insert the plugs at the end of the hob circuit group in the appropriate socket of the oven terminal block.

### Connection wiring diagram

#### Permissible connection methods

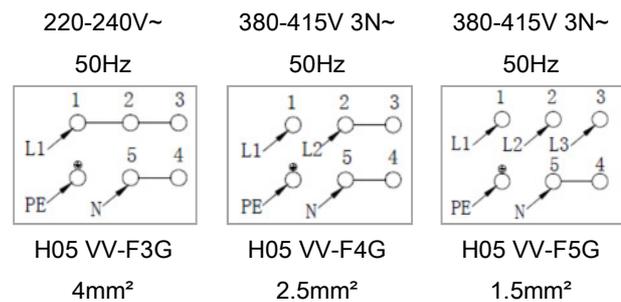
#### ⚠ CAUTION:

Each connection requires the protective ground of the mains to be connected to the PE ⊕ terminal.

#### ℹ NOTE:

L1, L2, L3 = Phase | N = Neutral

PE ⊕ = Protective ground



## Startup / Operation

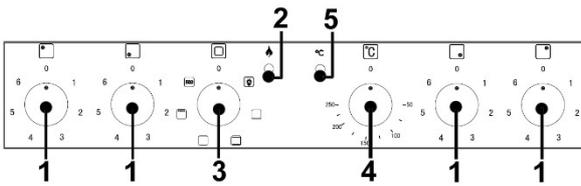
### Before initial use

- 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. 30 minutes at 250°C.

#### 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

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** = highest setting (quick 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 point 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 50°C to 250°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.

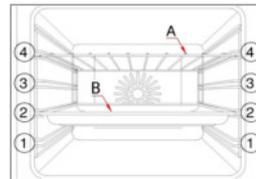
## Oven lighting

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 side racks 1-4 for inserting the accessories A+B.

The accessories are safely used between the side levels.

## Telescopic runner (not included)

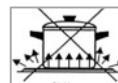
It is possible to retrofit the appliance with one or more telescopic runners. Order telescopic runner set from your dealer or in our online accessories shop [www.bomann-germany.de](http://www.bomann-germany.de). Use the reference number found under "Technical Data".

## Selecting appropriate cookware

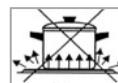
### **△ CAUTION:**

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

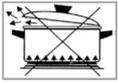
## Wrong!



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 top-, bottom- and grill- heat. 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.
- 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	<b>Off-Position:</b> Switching the oven off.
	<b>Oven lamp:</b> The oven lighting can be turned on independently of the oven operation, e.g. for cleaning the oven chamber.
	<b>Bottom heat:</b> The heating is done with active bottom heat. The dish gets heated from the bottom. Use when re-baking from below.
	<b>Top/bottom heat:</b> The heating is done in a conventional manner. The dish gets evenly heated from the top and bottom. Suitable for baking and frying on one level.
	<b>Top heat:</b> 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.
	<b>Grill:</b> Only the grill heating element is in operation. Ideal for scalloping or grilling meat, casseroles, toast etc.
	<b>ECO:</b> Top and bottom heat are equipped with an ECO function - particularly economical heating mode.

### Notes for baking, cooking and grilling in the oven

#### **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 appliance to cool down sufficient 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 appliance must be dry before restarting operation.

### ⚠ CAUTION:

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

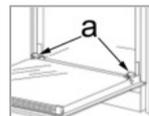
## Cleaning the hob

Staining	Cleaning method	Cleaning tools
Dirt has accumulated	Use warm water and a sponge to rub dry.	Special cleaning sponge for glass ceramic
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

#### **i** 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 side racks

Always remove the side racks, if you want to clean the oven walls thoroughly. Highly soiled side racks can be soaked in the removed state, which makes cleaning easier.

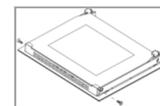
- Remove the rack by slightly bending the lowest metal rod to loosen it from the lower mounting screw and pulling it towards the oven center.
- Lift the rack upwards out of the upper mounting holes.
- Replace the racks after cleaning and thoroughly drying them.

### Cleaning the glass panel

If necessary, clean the inside of the glass panel.

- Open the appliance door.

- Remove the retaining strip by loosening the screws laterally of the strip.



- Take off the glass carefully forward.
- Replace the glass panel and affix the retaining strip; 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!**

#### **i** NOTE:

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

**1 x 25 W, 220-240 V~**

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

## Troubleshooting

### Before you contact an authorized specialist

Problem	Possible causes	What to do
Appliance 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.

**i NOTE:**

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

**⚠ WARNING:**

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

## Technical Data

### Electrical connection.....

Connection voltage: .....220-240/380-415V 3N~ 50/60Hz

Connection power: .....8300 W

Fuse protection: .....3 x 16 A

Protection class: .....I / IP20

### Dimension H x W x D / Weight.....

Hob installation: .....56.0 x 49.0 cm

Oven installation: .....60.0 x 56.0 x 57.0 cm

Total net weight: .....35.0 kg

### Available accessory

Telescopic set: .....Article-No. 8 996 090

The right to make technical and design modifications in the course of continuous product development remains reserved.



## 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.

## 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.
- Motors must be expertly replaced by customer service in accordance with the repair instructions and disposed accordingly.
- 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	Unit
<b>Brand</b>			<b>BOMANN</b>	
<b>Model identification</b>			<b>EHBC 560.1 IX</b>	
Type of hob			Hob of a built-in oven	
Number of cooking zones and/or areas			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	∅	15.3	cm
	Rear right		18.8	
	Front right		15.3	
	Front left		18.8	
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 B	-	cm
Energy consumption per cooking zone or area calculated per kg	Rear left	E <sub>Electric cooking</sub>	183.6	Wh/kg
	Rear right		179.0	
	Front right		178.7	
	Front left		201.0	
Energy consumption for the hob calculated per kg		E <sub>Electric hob</sub>	185.6	Wh/kg

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

	Symbol	Value	Unit
<b>Brand</b>		<b>BOMANN</b>	
<b>Model identification</b>		<b>EHBC 560.1 IX</b>	
Type of oven		Built-in	
Mass of the appliance	M	27.4	kg
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	57	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 <sub>electric cavity</sub>	0.72	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 <sub>electric cavity</sub>	-	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 <sub>gas cavity</sub>	-	MJ/cycle kWh/cycle <sup>(1)</sup>
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 <sub>gas cavity</sub>	-	MJ/cycle kWh/cycle
Energy Efficiency Index per cavity	EEl <sub>cavity</sub>	91.1	
Energy efficiency class <sup>(2)</sup>		A	

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

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

*Tested acc. to: EN 60350-1:2016*

*EN 60350-2:2013+A11:2014*

*EN 50564:2011*





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