

BOMANN®

HOUSEHOLD- ELECTRIC OVEN EBO 7902



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 very 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:**


- Due to constant product modifications, your device may differ slightly from these operating instructions; Functions and methods of use remain unchanged.
- The illustrations in these operating instructions may differ from the original device.
- 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 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.
- 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.
- Only grill with the appliance door closed.
- 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 avoid a hazard.

Safety instructions for pyrolytic self-cleaning

⚠ WARNING:

In pyrolysis mode there is a risk of injury and fire and chemical vapors can escape.

- Keep children away from the device during pyrolysis. The device gets very hot and hot air comes out of the ventilation openings.
- Self-cleaning takes place at a very high temperature and can release vapors from food residues and device materials.
 - Ensure good ventilation during and after pyrolysis.
- Also follow the instructions for pyrolysis under "*Cleaning and Maintenance*".

Transport and Packaging

Transport the appliance

If possible, transport the appliance in a vertical position. Secure the appliance sufficiently and protect it against weather during transport.

Unpacking the appliance

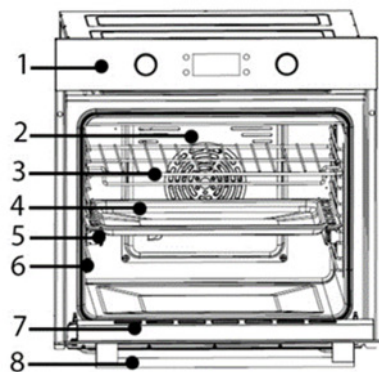
- Remove the appliance from its packaging.
- Remove all packaging material, such as foils, filler and cardboard packaging.
- To prevent hazards, check the appliance for any transport damage.
- In case of damage, do not put the appliance into operation. Contact your distributor.

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



- | | |
|-----------------|---------------------|
| 1 Control panel | 5 Telescopic-runner |
| 2 Fan | 6 Side racks |
| 3 Grill grid | 7 Unit door |
| 4 Standard tray | 8 Door handle |

Delivery scope

1x set of side racks incl. 1x telescopic-runner set, 1x oven 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!

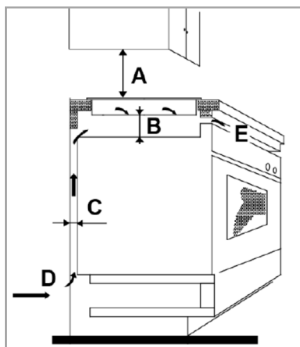
- When installing, ask another person to assist.
- Wear protective gloves to avoid injuries at possible sharp edges.
- When carrying the appliance use the hollows at the housing sides.

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.
- In order to ensure a sufficient cooling air supply, no heat protection strips may be installed.

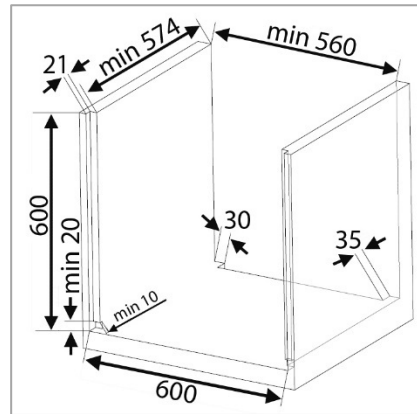
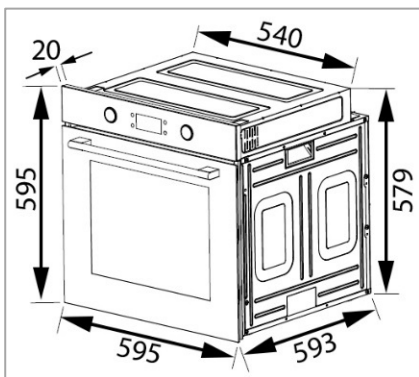


- A** 760 mm
- B** 50 mm
- C** 20 mm (min.)
- D** Air intake 35 mm
- E** Air outlet 5 mm

Cabinet opening and appliance dimensions

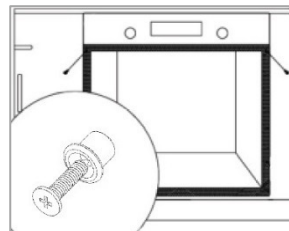
Prepare the cabinet opening according to the dimensional drawings.

Dimensions in mm



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 do not restricted (bent, squeezed or twisted).
- Attach and secure the oven by using the supplied screws on the side walls of the cabinet.



2x mounting holes are located left and right in the door frame.

Electrical connection

Information for the authorized expert

⚠ WARNING:

- The installation to the mains supply must conform to the local standards and regulations.
- Improper connection may cause to an **electric shock!**
- Do not change the appliance plug! Let replace the mains plug by a specialist if this is not suitable for the appliance plug.
- Do not use multiple sockets or extension cords.

- Before connecting, ensure that the power supply corresponds with the information on the rating label (door frame) and the wiring diagram.
- Connect the mains cable to a properly installed and earthed wall outlet.
- 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.
- If the plug after installation is not accessible, a corresponding disconnect device must be available to meet the relevant safety regulations.

Connected load

Totally the device can take up a rated power of 3.150 W. With this connected load, a separate supply line with a fuse of 16 A is required for this device.

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 (Top/bottom heating).

i NOTE:

The occurring odor and possibly a slight smoke development cannot be avoided. Therefore, ensure that the room is well ventilated during the heating process.

Operating overview

The detailed description of the individual controls can be found in the following sections.

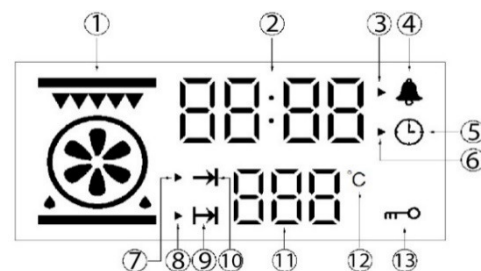
Oven functional- buttons / switches



KB1	Oven function selector switch
KB2	Temperature selector switch Increase / decrease time setting
	Setting modes: temperature / cooking time / alarm
	Setting modes: System time / Reservation
	Start the operation
	Interrupt or end the operation

LED Display

The display shows symbols of active functions and the time functions.



- (1) Oven functions (active heating elements)*
- (2) Time display
- (3) Alarm function setting mode
- (4) Alarm function active
- (5) System time active
- (6) System time setting mode
- (7) Oven operation setting mode
- (8) Reservation setting mode
- (9) Reservation active
- (10) Oven operation active
- (11) Temperature display
- (12) Unit degrees celsius
- (13) Door lock active

*Symbols oven heating elements

	Top outer heat element
	Heating fan (Defrost)
	Back heat element
	Top inner heat element
	Bottom heat element

Switching on

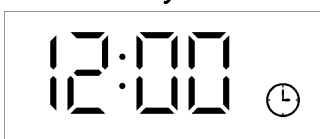
After connecting to the power supply, all display lights will momentarily illuminate and then enter the system time setting mode.

The factory setting [12:00] is displayed, first set the current time of day (see "System time setting").

i GENERAL NOTES:

- If you do **not** set the time within 20 seconds after the connection to the power supply, the factory setting will be applied.
- About 10 seconds after the last button press, the system automatically enters the standby mode.

Standby mode



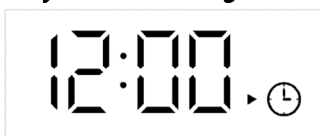
System time setting

- Use the button to switch between the hour and minute settings.

The display shows the selection:

- Hour display flashes
- Minute display flashes

System time setting mode



- **KB2** Set the hours and minutes by turning the switch.

- Confirm the setting.

The clock runs when the second dot symbol flashes between hour and minute. The icon lights up continuously.

Setting oven operating conditions and starting operation

Define the required operating conditions (function, cooking time, temperature).

i NOTES TO THE OVEN OPERATION:

- A cooking time setting is necessary to put the oven into operation, otherwise the system automatically returns to standby mode.
- The cooking time setting is adjustable between 0 and 10 hours.
The display shows the minute range 01:00 - 59:00 minutes, after that the display changes to the hour range 01:00 - 10:00 hours/minutes.
- The thermostat enables the temperature to be set in the range from 50°C to 250°C.
- If the oven temperature is below 30°C, the temperature display shows [Lo].
- Just before the preset oven temperature is reached an acoustic signal sound. **Ideal for pre-heating!**

- If necessary, set the alarm function (see "Alarm function").


- **KB1** Select the oven function by turning the oven function selector switch.


The display shows the symbols, the default temperature of the respective function, [ECO] or [PYA].


- Use the button to change between the setting modes – cooking time and - temperature.
The display shows the selection:

- Time display flashes
- Temperature display flashes

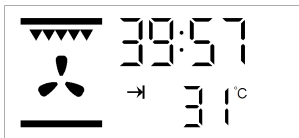
- **KB2** Select the oven temperature and cooking time by turning the switch.



-  If necessary, set the reservation function (see "Reservation function").

-  Start the oven operation with preset conditions.

In oven mode, the display shows the remaining cooking time. The operation symbol  lights up continuously.


Oven operation



- ❖  Use the button to briefly display the system time.
- ❖  When the alarm function is activated, use the button to briefly display the alarm time.
- ❖ After the cooking time has expired, the oven mode switches off automatically.

Reservation function

Use the reservation function to delay the cooking time and to stop the operation at XX:XX hours

- Set the oven function, temperature and the cooking time as under „Setting oven operating conditions and starting operation“.
-  Enter the reservation setting mode and switch between the settings - hour and - minute.


The display shows the selection:

- Hour display flashes
- Minute display flashes

Reservation setting mode




- **KB2** Set the hours and minutes.

-  Start the oven operation.


The system automatically calculates the cooking start time based on the previously set times:

Cooking start time = cooking end time – cooking time.

The symbol  shows the activation of the reservation function. During the waiting time, the display shows the system time.

Reservation active



- ❖  Use the button to briefly display the cooking start time.
- ❖ After the waiting time has elapsed, a signal sounds and operation start automatically.

The display shows normal oven operation.

Alarm function

i NOTE:

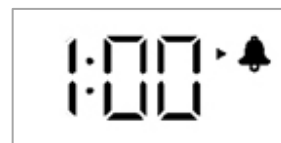
The alarm function has no influence on the oven operation. Set the alarm time before operation, it is not possible during operation!


Use the function e.g. as a reminder adding spices or water after a certain time to the food.





-  Press the button for the alarm function.

Hour display flashes.

Alarm function setting mode




- **KB2** Set the hours (0-23).
-  Press the button again.
Minute display flashes.
- **KB2** Set the minutes (0-59).

-  Confirm the setting.
The symbol  shows the activation of the alarm function.
- ❖  Use the button to briefly display the remaining time of the alarm function.
- ❖ After the alarm time has elapsed, an acoustic signal sounds for about a minute and the symbol  flashes until any button has been pressed.
- ❖ Several signal tones sound after the alarm time has elapsed. Press any button to end it prematurely.
- ❖ Reset the alarm time to [00:00] if you want to end it early.

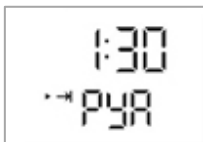
PYA Pyrolysis function

First read the instructions for pyrolysis carefully under “Special safety instructions for this Unit” and under “Cleaning and Maintenance”.

- **KB1** Select the self-cleaning function.
*The temperature display shows [PYA].
The standard time [1:30] flashes.*
- **KB2** Set the cleaning time between 60:00 minutes and 2:30 hrs./min.


Determine the cleaning time depending on the degree of soiling.
-  Start the function.

Pyrolysis setting mode



Pyrolysis active





- ❖ As soon as the pyrolysis function is active, the appliance door is locked.
The symbol  indicate the door lock.
- ❖ After the cleaning time has ended and as soon as the cavity temperature is lower than 280°C, the unit door is unlocked.

Oven lighting

The oven lighting automatically turns on as soon as the oven is in operation.

The oven lighting is switched off during the pyrolysis function.

Interrupting / Ending prematurely oven operation

-  To interrupt the operation or to end the settings prematurely..
 - **Press the button 1x** to interrupt the operation:
The current display indicators flashes.
 - **Press the button for approx. 3 seconds** to end the operation prematurely.
-  Press the button to continue the operation or make a possible restart.

Oven operation ended

At the end of the cooking time the oven operation ended. A beep will sound for about 5 minutes until any button is pressed.

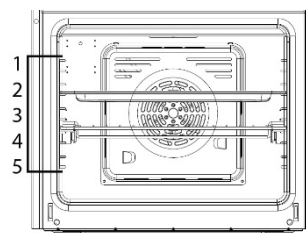
The cooling fan continues to run until the oven temperature is below 100°C.

- Push the oven selector switches into the control panel to prevent unintentional operation.

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 1-5 levels for inserting the accessories.

The accessories are safely used between the side levels.

Telescopic-runner set

CAUTION:

Make sure that the accessories are securely and firmly placed on the rails between the catches at the front and rear.




The pull-out rails allow you to easily slide the accessories into or out of the oven.






It is possible to attach the telescopic-runner on every level:

- Remove the side racks; see "*Cleaning the side racks*".
- Loosen the telescopic-runner by gently bringing the metal struts together.
- Move the telescopic-runner to the desired level, the set must always be at the same height.

Order additional telescopic runner sets from your dealer or in our online accessories shop www.bomann-germany.de. Use the reference number found under "*Technical Data*".

Oven functions

Symbol	Description
	Defrosting: The air circulation at room temperature enables quick defrosting of frozen food (without the use of heating elements). It is a gentle but quick way to speed up thawing time.
	Top/bottom heat: The heating is done in a conventional way. The heat is evenly brought to the food from above and below. Suitable for baking and roasting on one level.
	Top/bottom heating with fan: The heat generated by the top and bottom heating element is evenly distributed by an additional fan. Ideal for faster cooking on several levels.

Symbol	Description
	Small grill: Suitable for a small amount of food, bacon, toast, meat, etc. Only the upper inner heating element is used.
	Large grill: The upper inner and outer heating element is in operation. Ideal for gratinating or grilling large quantities of food, steaks, fish, casseroles, etc.
	Large grill with fan: The upper heating elements and the circulating air (fan) are in operation for rapid heat circulation. The grill fan system replaces e.g. the rotisserie of the meat preparation.
	Bottom heat with fan: The heat generated by the bottom heat is evenly distributed by an additional fan. Ideal for baking pizza bases etc.
	ECO*: For gentle cooking of selected dishes. The heat comes from the top and bottom. The oven temperature rises slowly, the heat penetrates completely, and the excessive heat consumption is reduced.
PYA	PYA: Self-cleaning mode, the oven temperature can reach up to 420°C, so that fat and food residues are charred, which makes cleaning easy.

**This type of heating is used to determine the energy consumption in conventional 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

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

- 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 before cleaning and maintenance work and disconnect it from the power supply if necessary.
- 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.
- 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.

Pyrolytic self-cleaning

Read the instructions for pyrolysis carefully under "*Special safety instructions for this Unit*".

△ ATTENTION:

Remove ALL accessories and the removable side racks, otherwise they can be damaged.

- Remove excessive dirt beforehand by hand.
- Clean the inside of the door with hot water in order to avoid burnt-in food particles from the hot air.
- Switch on the pyrolysis function, see "*PYR Pyrolysis function*".
- After the cleaning function and when the oven has cooled down, wipe the remaining ash with a damp cloth.

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 the opposite hinge brackets upwards.
- 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 fold the brackets down again, otherwise the hinges can be damaged while closing the appliance door.

Cleaning the oven

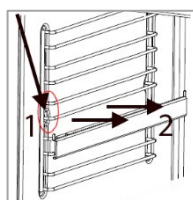
i NOTE:

By cleaning after each use, you prevent cooking residues and soiling from burning in during next operation. Cleaning is then 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.
- After cleaning, use a soft, absorbent cloth for drying.

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.

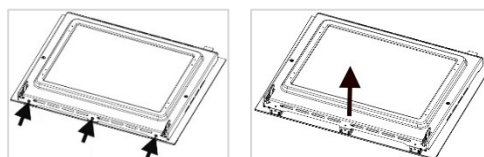


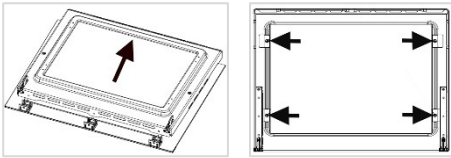
- (1) Hold the middle of the side rack and (2) take it out towards the oven center.
- Replace the racks after cleaning and thoroughly drying them.

Cleaning the glass panel

If necessary, clean the inside of the glass panes.

- First remove the oven door, see "*Removing the oven door*".





- Place the door with the top of the door on a padded surface.
- Loosen the three screws, lift the glass slightly and take it out to the front.
- Now loosen the four additional screws in order to be able to carefully remove the middle glass panes.
- Insert the glass panes properly in reverse order after you have cleaned the glass and dried it thoroughly.
- Reinstall the oven door.

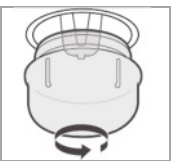
Reverse the bulb

⚠ 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, 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 cause / Action	
<i>Unit does not work</i>		Check the power supply.	
<i>Oven lamp does not work</i>		Bulb is defective, was inserted incorrectly, is not securely seated in the socket, see "Reverse the bulb".	
<i>Strong smoke development</i>		Grease residues in the oven chamber, switch off the oven, allow to cool before cleaning.	
Display code	E1	Sensor error	Briefly disconnect the power supply and restart the device, if necessary call specialist ↕
	E2	Heating error	
	E3	Door lock error	
	E4	Chip error	
	E5	PCB board error	
	E6	Display error	
	E7	Heat protection	

i NOTE:

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

Technical Data

Electrical connection.....
 Connection voltage:220-240 V~ 50/60Hz
 Rated power:3150 W
 Rated current:16 A
 Protection class:I / IP20

Dimension H x W x D / Weight.....
 Oven size:59.5 x 59.5 x 59.3 cm
 Cutout size:60.0 x 56.0 x 57.4 cm
 Net weight:34.5 kg

Available accessory

Telescopic set:Article-No. 8 979 020

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

- 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

- 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 ovens according EU 65-66/2014

	Symbol	Value	Unit
Brand		BOMANN	
Model identification		EBO 7902	
Type of oven		Built-in	
Mass of the appliance	M	34.5	kg
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	74	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}	0.79	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}	0.86	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}	91.9	
Energy efficiency class (2)		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 60350-2:2018

EN 50564:2011

BOMANN®
C. Bomann GmbH
www.bomann-germany.de
Made in P.R.C.

Stand 03/2020