

BOMANN®

HOUSEHOLD- ELECTRIC OVEN SET EHBI 7931



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 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.
- Metal objects, such as e.g. knives, forks, spoons and lids should not be placed on the hob as they can get hot.
- 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.

 **WARNING: Potential damage to your health!**

People with a pacemaker must not use this device. You should keep a minimum distance of 60 cm from the device when it is in operation. Use only after consulting a doctor.

- 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.
- Switch the hob off after use. Do not rely solely on automatic pot detection (automatic switch-off).
- 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.

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.

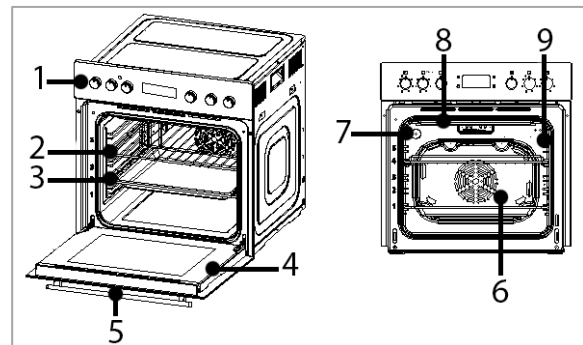
i NOTE:

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

Oven

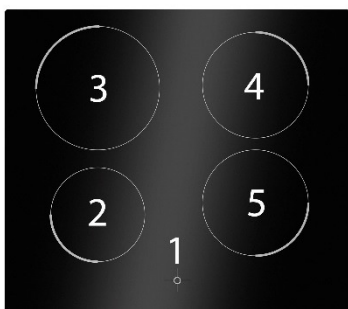


- | | |
|-----------------|-------------------------|
| 1 Control panel | 6 Fan motor |
| 2 Grill grid | 7 Lamp |
| 3 Standard tray | 8 Grill heating element |
| 4 Unit door | 9 Side racks |
| 5 Door handle | |

Hob

i NOTE:

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





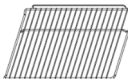

- | | |
|-----------------------------------|-----------------------------------|
| 1 Residual heat indicator | 4 Ø18.0cm / 1500W - 1800W Booster |
| 2 Ø16.0cm / 1200W-1500W Booster | 5 Ø18.0cm / 1500W - 1800W Booster |
| 3 Ø21.0cm / 2300W - 2600W Booster | |

Functional principle of induction

When cooking with induction, the heat generated by magnetic forces only arises when cookware with a magnetizable base is placed on a switched-on hob. Only the base of the cookware is heated, but not the hotplate itself.

Advantages: *time saving, energy saving, easy cleaning, controlled heat supply and safety.*

Delivery scope

1x oven tray		1x set of side racks	
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.

ⓘ NOTE: Recommendation!

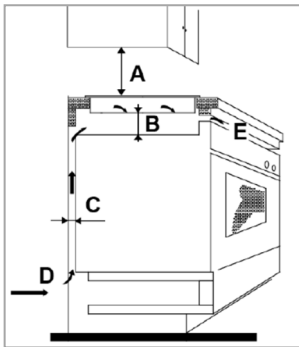
- When installing, ask another person to assist.
- Wear protective gloves to avoid injuries at possible sharp edges.
- When carrying the appliance use the hollows at the housing sides.
- Hob and oven must be from the same manufacturer and marked with the same type designation.
- Do not install the appliance 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.
- In order to ensure a sufficient cooling air supply, no heat protection strips may be installed.
- 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.

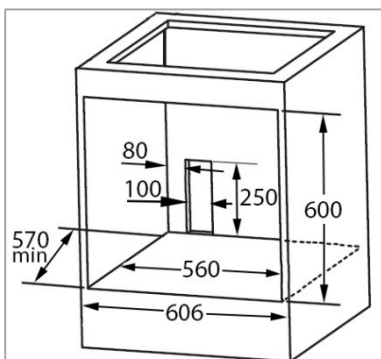
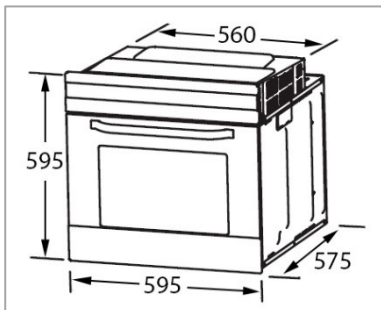


- A 760 mm
- B 50 mm
- C 20 mm (min.)
- D Air intake 35 mm
- E Air outlet 5 mm

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.

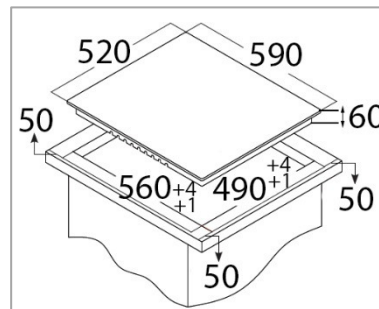
- The worktop must be leveled horizontally and be sealed on the wall side against overflowing liquids or moisture.
- The hob must be surrounded by min. 50 mm work surface.

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

Worktop cutout

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

Dimensions in mm

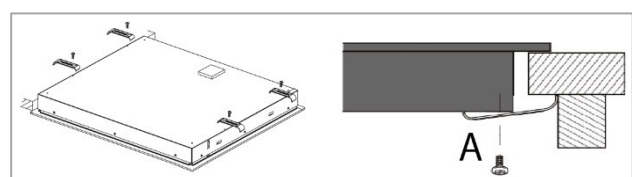


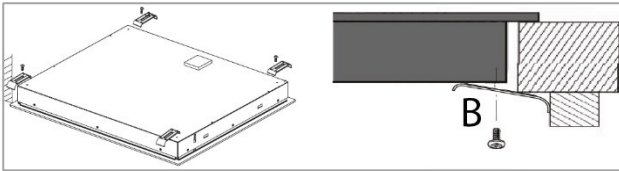
Installing the hob

NOTE:

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

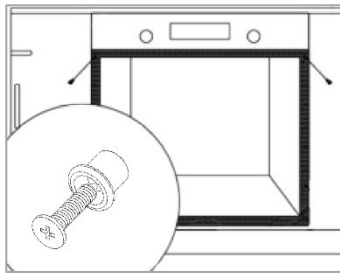
- First check the factory fitted hob seal at the hob frame to the integrity and the proper fit.
- Place the hob according to the hob drawing under "Appliance Overview" and with the connecting cable first centrally into the prepared cutout of the worktop.
- Depending on the worktop thickness A or B, fix the hob in place by attaching the supplied retaining clips from below to the holes provided in the hob and fastening them with the screws.
- 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 do not re-stricted (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

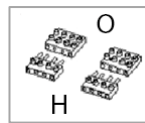
Information for the authorized expert

⚠ WARNING:

- The installation to the mains supply must conform to the local standards and regulations.
 - Connecting the appliance to a domestic power socket or using multiple sockets or extension cables is not permitted.
 - Connect the protective conductor to the locations marked with ⊕.
 - Improper connection may cause to an **electric shock or fire!**
- 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~ 50Hz/60Hz).

- Select the connection type according to the existing oven connection in the house.
- 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.
- 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 **H** in the appropriate socket of the oven terminal block **O**.

Connection plan

Permissible connection methods

⚠ CAUTION:

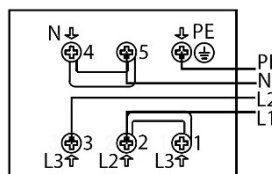
Each connection requires the protective ground of the mains to be connected to the PE ⊕ terminal.

ⓘ NOTE:

L1, L2, L3 = Phase | N = Neutral

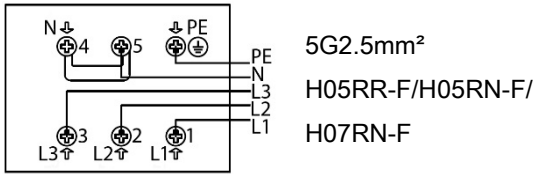
PE ⊕ = Protective ground

380-415V 2N~ 50Hz/60Hz



4G4.0mm² o. 4G6.0mm²
H05RR-F/H05RN-F/
H07RN-F

380-415V 3N~ 50Hz/60Hz



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.

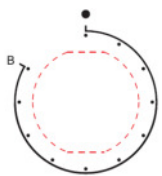
Operating overview



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

Cooking zone control regulator

LB1: Level regulator



The temperature setting of the cooking zones is done separately for each zone using the assigned level regulator.

△ CAUTION:

Turn the level regulators only clockwise and back again. Otherwise the regulators will be damaged.

= Position of the cooking zone

- = Off-Position

Power level 1 to 9 + 10 Booster function

- 1 = Lowest setting (keep food warm)
- 9 = Highest setting (quick heating and cooking, roasting)
- 10 = (B) Booster function

*Booster function

To avoid long heating times, the hob is equipped with a booster function. The individual cooking zones are heated to their maximum temperature in no time at all, which means that the cooking time for e.g. Liquids greatly shortened.

Oven functional- buttons / switches

KB1	Selector switch Function / Cooking time
KB2	Selector switch Temperature / System time / Alarm time
	Alarm function
	System time / Reservation function
	Interrupt/Cancel oven operation
	Confirm settings / Start operation
	Child safety lock

LED Display

Das Display zeigt Symbole aktiver Funktionen an.

The display shows symbols of active functions.

	Alarm		Reservation
	Child safety lock		Lighting

Symbols oven heating elements


	Top outer heat element		Back heat element
	Bottom heat element		Top inner heat element
	Fan		

Switching on

After connecting to the power supply the display shows [0:00], first set the current time of day (see "System time setting").


If you **do not** set the time, the display will continue to show [0:00].

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

- **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.

Setting oven operating conditions and starting operation



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

i NOTES TO THE OVEN OPERATION:

- The thermostat enables the temperature to be set in the range from 50°C to 250°C, but is function-dependent.
- When the preset oven temperature is reached, a signal sounds and the temperature display lights continuously. **Ideal for preheating!**
- **Automatic switch off!** If you have not set a cooking time, the oven operation switches off automatically after 9 hours (max. default cooking time).



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

The display shows the symbols and the default temperature of the respective function.

- **KB2** Select the oven temperature by turning the temperature selector switch.
-  Press the button to start the operation.
The display shows the default cooking time [9:00].
- **KB1** Select the cooking time by turning the selector switch .
-  Press the button again to confirm the selected cooking time.

In oven mode, the display shows the remaining cooking time.


If you do not confirm the selected cooking time within 3 seconds, the oven will continue to operate with the default cooking time.


- ❖  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


A prerequisite for the reservation function is that the system time has been set in advance.


-  Use the button to switch between the hour and minute settings.
The display shows the selection:
 - Hour display flashes
 - Minute display flashes
- **KB2** Set the hours and minutes by turning the selector switch.

Do not confirm the setting with the button  as for the system time setting, otherwise the system time is changed.

- **KB1** Set the oven function.
-  Press the button to set the cooking time and temperature.
- **KB1** Select the cooking time.
- **KB2** Select the oven temperature.
-  Press the button again to start 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.

- ❖  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, during operation it is not possible!


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.

- **KB2** Set the hours (0-9).
-  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.


Oven mode is **inactive**:

The remaining alarm time runs in the display.


- ❖  Use the button to briefly display the system time.

Oven mode is **active**:

The remaining cooking time runs in the display.



- ❖  Use the button to briefly display the alarm time.


❖ Several signal tones sound after the alarm time has elapsed. Press any button to end it prematurely.

- ❖  Use the button to exit the setting or end the alarm function prematurely.

Safety child lock

When safety child lock is activated, all oven function buttons and selectors are inactive.


-   To activate / deactivate keep pressed the button combination for about 3 seconds.


The symbol  shows the activation.

Oven lighting



The oven lighting automatically switches on as soon as the oven is in operation (except with ECO function). The lighting can also be switched on independently of the operation.

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

The symbol  shows the selection.

-  Press the button to switch on the lighting.

Interrupt oven operation / end prematurely and delete settings

-  To interrupt the operation or to end the settings prematurely, press the button..
 - ..1x to interrupt the operation:
The current display indicators flashes.
 - ..2x to exit the current settings, the oven returns to standby mode.
-  Press the button to continue operation or make a possible restart.

Oven operation ended

At the end of the cooking time, several beep sounds; the appliance then goes into standby mode.

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

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

Switching the hob on / off

- Place suitable cookware on the respectively cooking zone, see *"Selecting appropriate cookware"*.
- Turn the corresponding level regulator in clockwise direction to the desired temperature level.
- After the end of the cooking process turn the level regulator back to the off-position.
- Push the level regulators into the control panel to prevent unintentional operation.

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.

Automatic safety switch-off

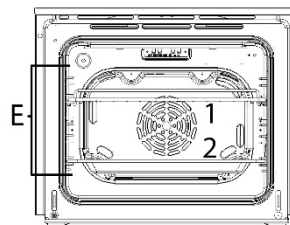
The automatic switch-off is a protective function for your device. If a cooking zone is running for a long time without operation, the automatic switch-off is activated. The standard times of the different power levels can be found in the table below:

Power level	1	2	3	4	5	6	7	8	9
Off time hrs.	8	8	8	4	4	4	2	2	2

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 with several levels (E) for inserting the accessories 1+2.

The accessories are safely used between the side levels.

Telescopic runner (*delivery scope model dependent*)

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. 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.

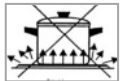
Cookware made of magnetizable material is required for induction hobs. Cookware with the note 'Induction cooker suitable'.

Basically, you can use all iron-containing cookware. Suitable or not, a quick experiment will show you:

Place the cookware in question with a little water. If the hob display shows the symbol [⏏], the dishes are **unsuitable** for induction cooking.

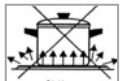
Do not use cookware made of conventional stainless steel, glass, ceramic, copper or aluminum.

Wrong!



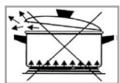
Cookware is too small.

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.

Pan recognition



The heating function is interrupted if:








- Cookware of unsuitable size or
- made of non-magnetic material,
- there is a foreign object on the hob or
- the cookware has been removed.

The symbol [⏏] flashes in the hob display.

If a suitable cookware is not set up within a minute, the cooking zone switches to standby mode.

Oven functions

Symbol	Description
	Lighting: The oven lighting can be switched on separately, e.g. for cleaning the oven.
	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.

Symbol	Description
	Bottom heat: The heat is only brought to the food from below. To be used when baking from below e.g. Pizza.
	Top/bottom heating: 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 heat 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.
	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.
	Convection: With an additional heating element behind the fan, the food is heated evenly from all sides by a hot air flow. Suitable for simultaneous cooking on several levels.
	Small grill: Suitable for a small amount of food, bacon, toast, meat, etc. Only the upper inner heating element is used.
	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.

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

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

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 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.

⚠ CAUTION:

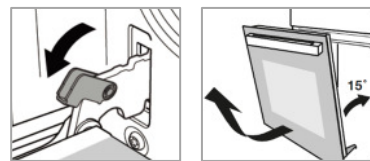
- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The surfaces can be scratched or destroyed.
- Always consider the application and safety notes of the detergent.

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 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

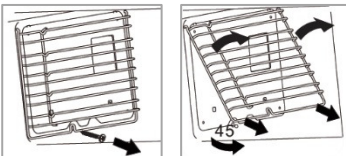
i NOTE:

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.

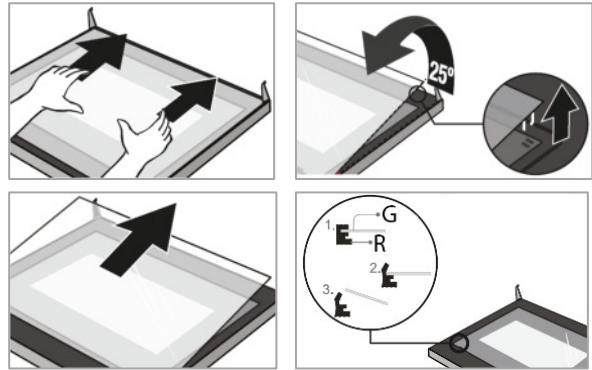


- Loosen the fastening screw with a screwdriver.
- Take the side rack upwards out of the mounting holes to the oven center.
- Replace the grids in place and tighten the screw after you have cleaned everything and dried it thoroughly.

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 on a padded surface with the top edge of the door facing you.
- Press in the opposite holding brackets below the glass, lift the glass slightly and take it out to the front.
- Then carefully remove the middle glass pane.
- 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

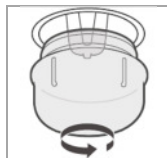
⚠ WARNING:

- 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 / Code	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.
<i>Display: Er-1</i>	Temperature sensor interruption, briefly disconnect the power supply, if necessary ⇒ Call a specialist
<i>Display: Er-2</i>	Temperature sensor short circuit ⇒ Call a specialist

i NOTE:

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

Technical Data

Electrical connection.....

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

Rated power:10100 W

Rated current: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

Net weight, total:41.6 kg

Available accessory

Telescopic set:Article-No. 8 979 310

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.
- 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
Brand			BOMANN	
Model identification			EHBI 7931	
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)			Induction	
For circular cooking zones or area: diameter of useful surface area per electric heated cooking zone, rounded to the nearest 5 mm	Rear left	∅	21.0	cm
	Rear right		18.0	
	Front right		18.0	
	Front left		16.0	
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	-	cm
		W	-	
Energy consumption per cooking zone or area calculated per kg	Rear left	E _{electric cooking}	197.4	Wh/kg
	Rear right		166.3	
	Front right		166.3	
	Front left		190.2	
Energy consumption for the hob per kg		E _{electric hob}	180.1	Wh/kg

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

	Symbol	Value	Unit
Brand		BOMANN	
Model identification		EHBI 7931	
Type of oven		Built-in	
Mass of the appliance	M	32.5	kg
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	70	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}	0.99	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}	0.79	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}	94.0	
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 04/2020