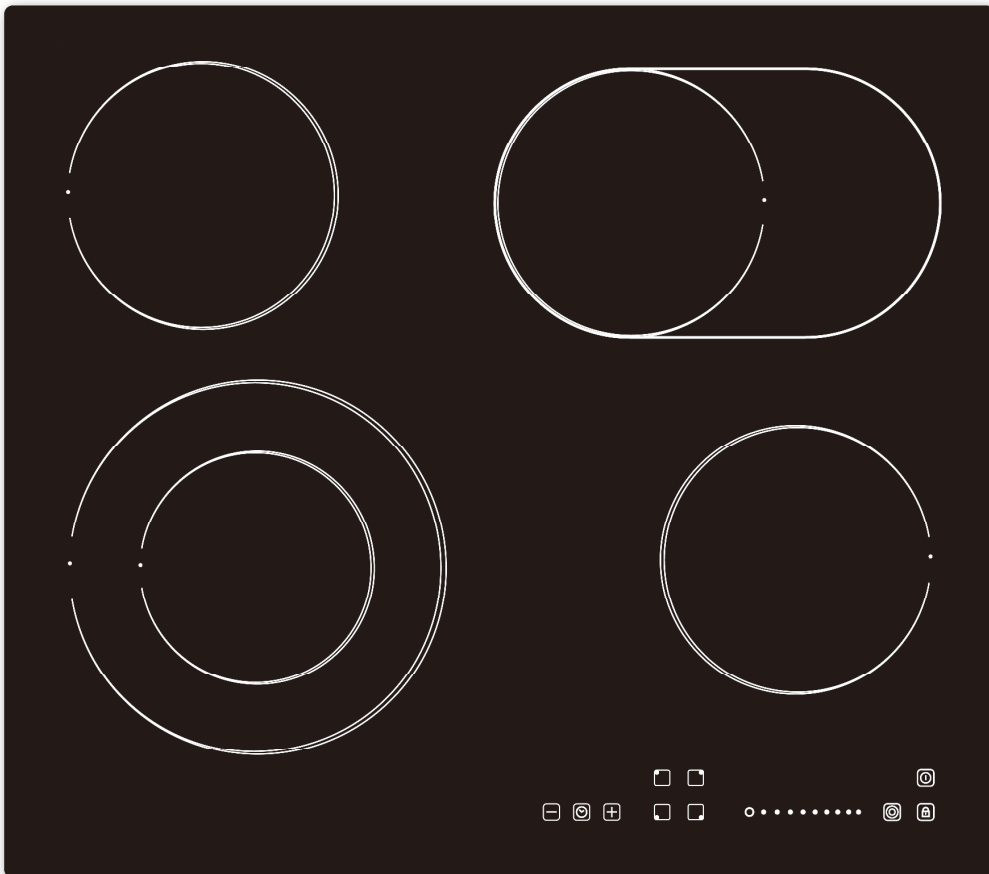


BOMANN®

CERAMIC HOB EBK 957.1



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.
- 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.
- Let the appliance cool down before cleaning or maintenance!

 **WARNING: Risk of Fire!**

- Unattended cooking on cooking hobs with fats or oil can be dangerous and can be cause fires. NEVER attempt to extinguish a fire with water but turn the unit off and then cover the flames e.g. with a lid or a plate.
- CAUTION: The cooking process must be observed. A short cooking operation is to be observed continuously.
- Never store objects on the cooking surface.

 **WARNING:**

- Use only hob guards designed by the manufacturer of the cooking appliance or indicated by the manufacturer or the appliance in the instructions for use as suitable or hob guards incorporated in the appliance. The use of inappropriate guards can cause accidents.
- 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.
- 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.

Transport and Packaging

Transport the appliance

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:

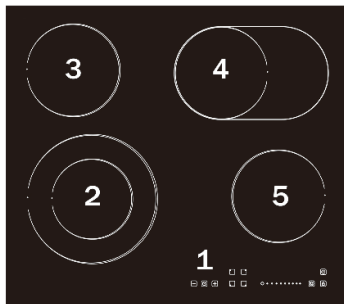
Production residue or dust may have collected on the appliance. We recommend cleaning the appliance according to chapter "Cleaning and Maintenance".

Appliance Equipment

Hob arrangement

i NOTE:

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



- | | | | |
|---|--|---|---|
| 1 | Control panel | 3 | Ø16.5 cm / 1200 W |
| 2 | Ø13.5/23.0 cm /
1000/2200 W
Double cooking
zone | 4 | Ø16.5/27.0 cm /
1100/2000 W –
Roasting zone |
| | | 5 | Ø16.5 cm / 1200 W |

Delivery scope

Installation material: 4x mounting bracket,
4x fixing screw

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!

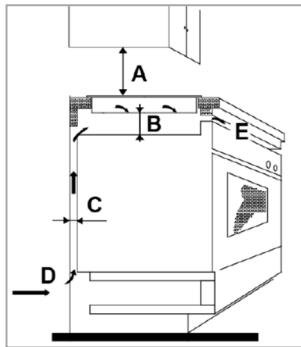
- When installing, ask another person to assist.
- Wear protective gloves to avoid injuries at possible sharp edges.

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.
- 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

Preparing the worktop for installation

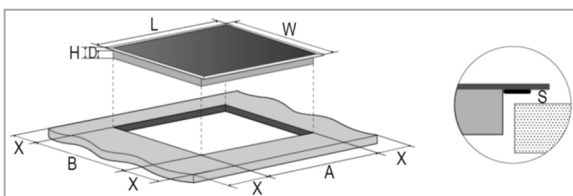
CAUTION:
Before cutting secure the outer cutout edge with wide adhesive tape to avoid traces of jigsaw on the worktop.

- The worktop must have a thickness of minimum 30 mm, it 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

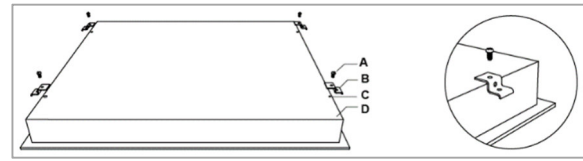
Prepare the cutout of the worktop according to the dimensional drawing.

Dimensions in mm

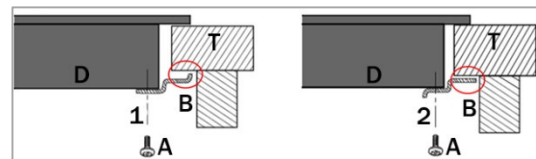


L	W	H	D	A	B	X
590	520	55	51	560	490	50
S Seal below the hob						

Installing the hob



A	B	C	D
Screw	Bracket	Drilling	Hob bottom
T	Bracket position		Bracket position
Worktop	1	2	



- First check the factory fitted hob seal at the hob frame to the integrity and the proper fit.
- Put the hob with the connecting cable first and with the control panel to the front into the prepared cutout.
- Make sure that the distances to the cutting are equal on all four sides and that the seal is resting on the worktop.
- Fix the hob in accordance with the worktop thickness by attaching the enclosed brackets from below to the drillings provided in the hob and fastening them with the screws.

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!**

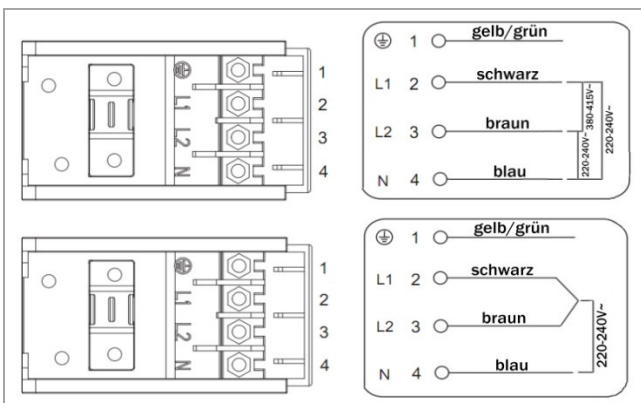
- Before connecting, ensure that the power supply corresponds with the information on the rating label (appliance underside) and the wiring diagram.
- The appliance is suitable for three-phase and AC current (220-240/380-415V 3N~ 50/60Hz).
- Select the connection type according to the existing oven connection in the house.
- 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.

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 = Phase | N = Neutral
PE = Protective ground



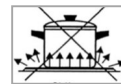
Startup / Operation

Selecting the cookware

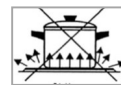
CAUTION:
The cooking surface and the base of the cookware must always be clean and dry.

When choosing the cookware, pay attention to the following

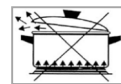
Wrong!



Cookware is too small.
Heat loss!

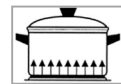


Cookware ground uneven.
Poor heat transfer!



Lid does not close properly.
Heat loss!

Correct! To save time and energy!



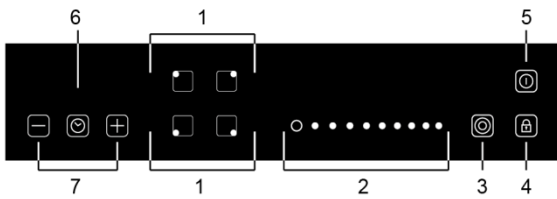
Diameter of the cookware corresponds with the diameter of the hob.

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

General information to the operation

- The appliance is operated via touch buttons at the control panel.
- The buttons react to the slightest touch. You do not need to apply any pressure.
- The appliance reacts best when touching the buttons with the fingertips and with dry hands.
- Once a touch has been registered, a brief beep will sound.
- Ensure that the control panel is always clean and dry. Objects or a small liquid film can impair operation.

Control panel



1 Cooking zone selection

Button to select the cooking zone.

2 Power levels

Slider to adjust the power levels.

3 Dual cooking zones

Button to switch on/off the dual cooking zones.

4 Child safety lock

Button to activate/deactivate the child lock.

5 On/Off

Button to switch the unit on and off.

6 Timer

Button to select the timer functions.

7 Timer control

Buttons to adjust the timer:

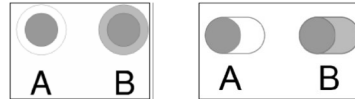
(+) time increase / (-) time decrease

Switching on and off the cooking zone

- Place suitable cookware on the respectively cooking zone.
- Switch on the hob. A beep sounds and all indicators lights briefly. The unit is ready for operation!
- Select the corresponding cooking zone. Set a power level from 1 to 9, by moving your finger over the slider or tapping on the desired power level. The respective cooking zone display indicates the selection.

Double and oval zone

The dual cooking zones (double and oval zone) have a second heating zone, which you can add depending on the cookware size. Heating zone (A) can be used independently of heating zone (B) or at the same time.



- Select the cooking zone for which you would like to add the second heating zone.
 - Press the dual cooking zone button.
 - The hob display alternately shows the power level and the symbol [=].
- To switch off a cooking zone, select the zone again and reset the power level to 0, until the indicator appears [0].

Child safety lock

To protect against unwanted operation, the unit is equipped with a lock function.

Switch on the child lock. The timer display shows the activation with [L0]. All buttons, except the on/off button, are locked for operation.

Timer function

General information

- The timer can automatically switch off one or more cooking zones after a set time.
- The timer can be set between 1 and 99 minutes. If the minute indicator in the timer display flashes, the setting can overwrite.
- Each time you press (+) or (-), the set time changes by one minute. Keep pressing the set time changes in 10-minute increments.
- A red dot beside the power level indicates that a timer is set for this cooking zone.
- In timer mode, the power level can be changed without changing the timer setting.
- The timer function is canceled with power off.

Using the timer to switch off one cooking zone

- Select the cooking zone for which you want to set the timer.
- Press the timer button. The timer display shows [10].

- Do the timer setting with the buttons (+) and (-).
- The timer display shows the remaining time.

Using the timer to switch off several cooking zones

- Do the timer setting for several cooking zones as described under "Using the timer to switch off one cooking zone".
- The timer display shows the remaining time of the cooking zone for which the shortest maturity was selected. The cooking zone can be recognized by the flashing dot next to the power level.
- When the operation period of this cooking zone is elapsed, the display shows the remaining time of the cooking zone for which the next shortest maturity was selected.

i NOTE:

You can view the remaining time of another cooking zone at any time. To do this, select the appropriate cooking zone.

At the end of the set time, the cooking operation automatically switches off, a beep sounds and the timer display shows [--].

Using the timer as minute minder

i NOTE:

The timer as minute minder does not activate the automatic switch-off of a cooking zone. It is merely a reminder function during cooking. The selection of a cooking zone is not required.

- Press the timer button. The timer display shows [--].
- Do the timer setting with the buttons (+) and (-).
- The timer display shows the remaining time.
- After the set time has elapsed, several beeps will sound for about 30 seconds and the timer display shows [--].

Deleting the timer setting

- Select the cooking zone for which you want to cancel the timer.
- Press the timer button. The timer display flashes.
- Reset the timer setting to 0 or press the buttons (+) and (-) simultaneously until the timer display shows [--].

Overheating protection

A temperature sensor monitors the interior of the appliance. If the maximum temperature is exceeded, the heating process will automatically interrupt to prevent damage.

Automatic switch-off

The automatic switch-off is a safety function for your appliance. If a cooking zone is in operation for a long period and if you do not enter anything on the control panel, the automatic switch-off will be activated. The standard times of the different power levels can be found in the following table:

Power level	1	2	3	4	5	6	7	8	9
Switch off hours	8	8	8	4	4	4	2	2	2

Switching off the appliance

After completing the cooking process, switch off the appliance via the On/Off button.

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 zone, the residual heat of the corresponding zone is indicated with [H]. This warns against touching the zone.

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.

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 can be scratched or destroyed.
- Always consider the application and safety notes of the detergent.

Cleaning the hob

- Clean the surface from food remains when it's still warm using a moist cloth or tissue.
- Wash the hob using a soft sponge and some water, then wipe dry with a soft cloth.

Cleaning agent for glass-ceramics surfaces:

use suitable cleaning products available at special departments of department stores.

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

Staining	Cleaning method	Cleaning tools
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

Troubleshooting

Before you contact an authorized specialist

Problem	Possible cause / What to do?
Unit does not work	Power supply is disconnected. Check the main fuse.
Control panel does not react or only very difficult	Child safety lock is activated. Clean and dry the operating surface.
Crackling noises during cooking	Can be caused by the cookware structure (layers of different metals).
Ventilation noise after switching off	Due to overheating protection the fan continuously run for some time.

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~ 50/60Hz

Connection power:6000-7200 W

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

Hob:5.5 x 59.0 x 52.0 cm

Cutout:56.0 x 49.0 cm

Net weight:approx. 9.0 kg

The right to make technical and design modifications in the course of 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.

*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			EBK 957.1	
Type of hob			Built-in hob	
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	∅	16.5	cm
	Rear right		-	
	Front right		16.5	
	Front left		13.5 / 23.0	
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	27.0	cm
		W	16.5	
Energy consumption per cooking zone or area calculated per kg	Rear left	E _C ^{electric cooking}	191.9	kWh/kg
	Rear right		188.0	
	Front right		191.1	
	Front left		202.9	
Energy consumption for the hob calculated per kg		E _C ^{electric hob}	193.5	kWh/kg

Tested acc. to: EN 60350-1:2016
EN 60350-2:2013+A11:2014
EN 50564:2011

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