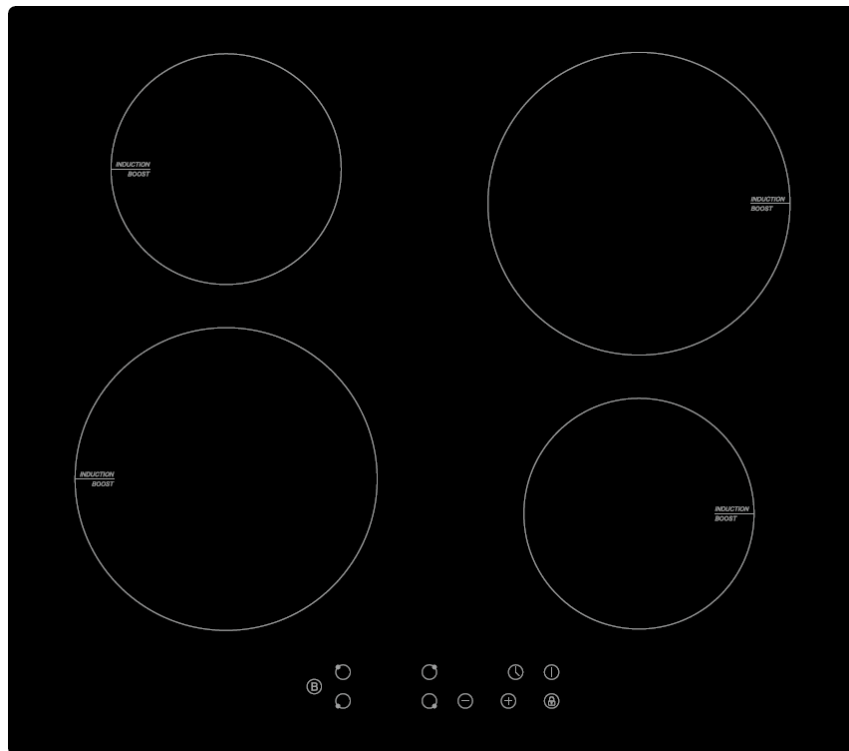


BOMANN®

HOUSEHOLD- INDUCTION HOB EBKI 961



CE

Instruction Manual

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Introduction

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

Symbols in these Instructions for Use

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

WARNING:

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

CAUTION:

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

i NOTE: This highlights tips and information.

- 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!**

General Notes

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

i NOTE:

The illustrations can deviate from the original appliance.

- The appliance is designed exclusively for private use and for the envisaged purpose. This appliance is not fit for commercial use.
- The appliance is only to be used as described in the user manual. Do not use the appliance for any other purpose. Any other use is not intended and can result in damages or personal injuries.
- Operate the appliance only **properly installed**.
- Do not use it outdoors. Keep it away from sources of heat, direct sunlight and humidity.
- Do not operate the appliance **without** supervision.

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 appliance 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.
- Metal objects as e.g. knives, forks, spoons and pot lids should not be placed on the hob as they may get hot.
- 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: Potential damage of health!

People wearing pacemakers must not use the appliance. They should keep a minimum distance of 60 cm to the appliance when it is in use. Use only after consulting with the 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.
- Do not store any cleaning agents or flammable materials in the appliance or in the immediate vicinity.
- Switch off the appliance after use and do not rely on automatic pot recognition (automatic switch off).
- This appliance can be used by **children** aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning **use of the appliance** in a safe way and understand the hazards involved.
- **Children** shall not play with the appliance.
- Cleaning and **user maintenance** shall not be made by **children**, unless they are older than 8 years and are supervised.
- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The glass can be scratched or destroyed.
- Do not try to repair the appliance on your own. Always contact an authorized technician. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Unpacking the Appliance

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

i NOTE:

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

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
- 2 Ø 21.0 cm / 2000/2600 W
- 3 Ø 16.0 cm / 1500/1800 W
- 4 Ø 21.0 cm / 2000/2600 W
- 5 Ø 16.0 cm / 1500/1800 W

Delivery scope

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

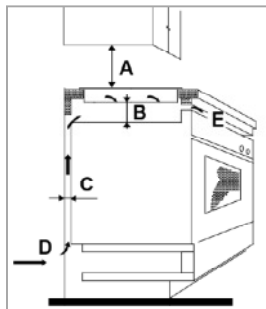
Installation

⚠ 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.
- The appliance 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!
- Below the cutout must remain a minimum distance. In this area are not allowed heat-sensitive objects (cabinet, drawer, etc.). Possibly existing sidewalls or drawer boxes must be sawed accordingly or removed.
- Keep safety distances; sufficient air circulation must be ensured:



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

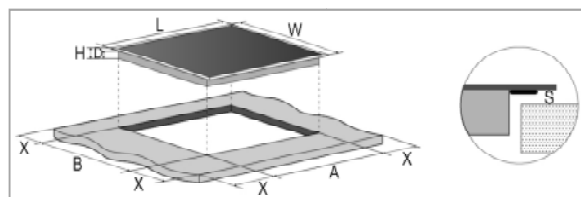
- The worktop must have a thickness between 28 mm and 40 mm, it must be leveled horizontally and are sealed to the wall side against overflowing liquids or moisture.

- The hob must be completely surrounded by min. 50 mm work surface.
- The cut surfaces (cutout edges) must be sealed with special varnish, silicone rubber or cast resin in order to prevent swelling caused by humidity.
- Clean and dry the worktop in the cutout area thoroughly.

Worktop cutout

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

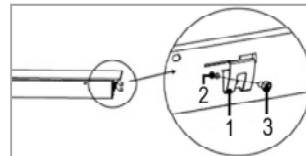
Dimensions in mm



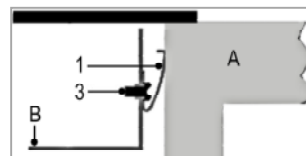
L	W	H	D	A	B	X
590	520	55	51	560	490	50

S Seal below the hob

Installing the hob



- 1** Bracket
- 2** Drilling
- 3** Screw



- A** Worktop
- B** Hob bottom
- 1** Bracket
- 3** Screw

- First check the factory fitted hob seal at the hob frame to the integrity and the proper fit.
- Affix the brackets (1) to the provided drillings (2) of the hob with the screws (3).
- 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.

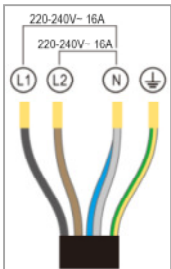
Electrical connection

Information for the authorized expert

WARNING:

- The installation to the mains supply must conform to the local standards and regulations.
 - Connecting the appliance to a domestic power socket or using multiple sockets or extension cables is not permitted.
 - Improper connection may cause to an **electric shock!**
- Before connecting, ensure that the power supply corresponds with the information on the rating label (appliance underside) and the wiring diagram.
 - The appliance is suitable for three-phase and AC current (220-240/380-415V 2N~ 50/60Hz).
 - 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.

Power supply



The mains socket must be connected to a single-pole circuit breaker according to the standards. The connection is shown beside.

Startup / Operation

Functional principle


When cooking with induction, the heat will only be created with magnetic force when cookware with a magnetizable bottom is placed onto a cooking zone which is switched on. Only the bottom of the cookware is thereby heated, but not the cooking zone itself.

Benefits: Time saving, energy saving, easy cleaning, controlled head supply and safety

Selecting the cookware

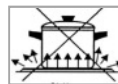
Cookware made from magnetizable material is required for induction cooking zones. Cookware carries the label “suitable for induction cooking”.

Basically, you can use all ferrous cookware. Suitable or not, shows you a brief test:

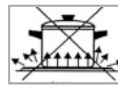
Put the cookware in question with some water on. If the display shows [], the dishes are **unsuitable** for induction cooking.

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

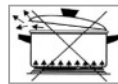
Wrong!



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.

CAUTION:

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

Pot detection

The heating function is interrupted, if:

- cookware of unsuitable size or
- of non-magnetic material is used,
- a foreign body is placed on the hob or
- the cookware has removed.

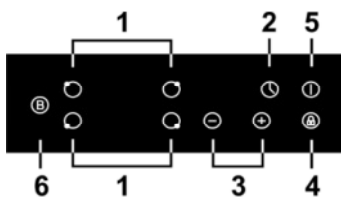
In the display is flashing the indication [**L**].

If suitable cookware is not placed onto the respective zone within one minute, the cooking zone switches to standby mode. After about another minute, the appliance switches off automatically.

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 Hob selection

Button to select the required hob.

2 Timer

Button to select the timer function.

3 Power- / Timer control

Button to adjust the power level and the timer:

(+) increase / (-) decrease

Keep pressing the respective button, the setting is changed in 10-minute increments.

4 Child safety lock

Button to activate/deactivate the child lock.

5 Power

Button to switch the unit on and off.

6 Booster function

Button to activate/deactivate the booster function.

Switching on and off the cooking zone

- Place suitable cookware on the respectively cooking zone.
- Switch on the hob about the button (5). All indicators shows [.] and/or [..]. The unit is ready for operation!
- Select the cooking zone using the respective button (1). The display next to the appropriate cooking zone flashes [.]
- Set a power level from 1 to 9 with the buttons (3).
- 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 with the button (4). The timer display shows the activation with [L0]. All buttons, except the power button, are locked for 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 zone, the residual heat of the corresponding zone is indicated with [H]. This warns against touching the zone.

Booster function

With the booster function it is switched within one second to an increased maximum power level for a short time, e.g. to reduce the pre-cooking time of liquids.

- Select the cooking zone for which you want to use the booster function.
- Activate the booster function with the button **(6)**. The display next to the corresponding cooking zone indicates the activation with **[P]**.
- The duration of use of the booster function is limited to 5 minutes; Thereafter, the further heating of the cooking zone will be done with the rated power. The indicator **[P]** goes off and the corresponding power level is displayed.
- If you want to switch off the function within the 5 minutes, select the cooking zone and press the booster function button again.

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. As long as the minute indicator in the timer display flashes, the setting can be overwritten.
- 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 **[30]**.
- Do the timer setting with the buttons **(3)**.
- 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.

- The timer setting as minute minder is done as under "Using the timer to switch off one cooking zone" without selecting a cooking zone.
- After the set time is elapsed, several beeps sound for approx 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 time setting to 0 until the timer display shows **[00]**.

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

Energy saving tips

- Put on the cookware before switching on the cooking zone.
- The base of the cookware and the cooking zone should use the same size.
- If possible, always cover the cookware on the cooking zone with a lid.

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.

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

Hob / Induction hob

Information for non-destructive disassembly for maintenance purposes

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

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 authorities
- a dedicated disposal company, offering a return system

- a resident electric trader, who voluntary withdraws electrical appliances

Cleaning

⚠ WARNING:

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

⚠ CAUTION:

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

Cleaning the hob

Clean the hob after each use in order to prevent food residue from burning in.

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.

Staining	Cleaning method	Cleaning tools
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.
The control panel does not react or only very difficult	Child safety lock is activated. Operating surface is not clean and dry.	Deactivate the child lock. Clean and dry the operating surface.
Appliance hums at a high power level	Caused by the induction technology.	No failure.
Cookware is not getting hot	Cookware is not suitable.	Use cookware suitable for induction.
Crackling noises during cooking.	Can be caused by the cookware structure (layers of different metals).	No failure.
Ventilation noise after switching off.	Due to overheating protection the fan continuously run for some time.	No failure. Do <u>not</u> switch off the power supply.

ⓘ NOTE:

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

Error codes

In the case of a malfunction, the hob will automatically go into safety mode and the respective error code will be shown:

Code	Possible cause
F3/F4	Temperature sensor failure.
F9/FA	Temperature sensor failure IGBT
E1/E2	Abnormal supply voltage
E3	High temperature of the induction coil temperature sensor
E5	High temperature of the IGBT temperature sensor

Disconnect the hob for a time from the mains power. Turn the fuse off and on again. If the error code appears again, contact the customer service.

Technical Data

Electrical connection.....

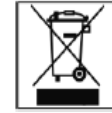
Connection voltage:220-240/380-415V 2N~ 50/60Hz
 Connection power:7000 W
 Fuse protection:3 x 16 A

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. 8.7 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)

Hob / Induction hob

Information for non-destructive disassembly for maintenance purposes

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

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 authorities
- a dedicated disposal company, offering a return system
- a resident electric trader, who voluntary withdraws electrical appliances

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

Oven

Information for non-destructive disassembly for maintenance purpose

Remove the lamp as described in the manual.

For maintenance purposes, the oven door can be hang out and reinstalled, for the procedure please refer to the manual.

A further disassembly for maintenance purposes is not provided.

If you would like to exchange defective components, please contact our customer service.

Accumulators are not included.

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

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 of public waste disposal authorities

- 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			EBKI 961	
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)			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	∅	16.0	cm
	Rear right		21.0	
	Front right		16.0	
	Front left		21.0	
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 B	-	cm
Energy consumption per cooking zone or area calculated per kg	Rear left	E _{Celectric cooking}	194.9	Wh/kg
	Rear right		186.6	
	Front right		194.9	
	Front left		186.6	
Energy consumption for the hob calculated per kg		E _{Celectric hob}	199.8	Wh/kg

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www.bomann-germany.de
Made in P.R.C.

Stand 12/17