

# BOMANN®

HOUSEHOLD- BUILT-IN OVEN EBO 9612.1 IX



CE

Instruction Manual

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## Introduction

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

### Symbols in these Instructions for Use

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

#### **WARNING:**

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

#### **CAUTION:**

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

 **NOTE:** This highlights tips and information.

## General Notes



Read the operating instructions 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.
- 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.
- Grasp the oven only on the door handle and switches. Use potholders if you want to remove or insert the accessories.
- Let the appliance cool down before cleaning or maintenance.

 **WARNING: Risk of Fire!**

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

- The appliance is not intended for operation with an external timer or external remote control system.

- Make sure that with installing adequate air circulations ensured and the ventilation slots are not blocked.
- To avoid overheating, do not install the device behind decorative doors.
- Never pour liquids into a hot oven! Scalding by rising water vapor as well as possible damage to enamel.
- Do not place any objects on the open appliance door.
- Do not store any cleaning agents or flammable materials in the appliance or in the immediate vicinity.
- This appliance can be used by **children** aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning **use of the appliance** in a safe way and understand the hazards involved.
- **Children** shall not play with the appliance.
- Cleaning and **user maintenance** shall not be made by **children**, unless they are older than 8 years and are supervised.
- Do not use harsh abrasive cleaners or sharp metal objects for cleaning the glass surface. The glass can be scratched or destroyed.
- Do not try to repair the appliance on your own. Always contact an authorized technician. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard.

#### **Unpacking the Appliance**

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

**i NOTE:**

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

### Appliance Equipment

#### Appliance Overview



- 1 Control panel
- 2 Unit door
- 3 Side racks
- 4 Grill grid
- 5 Oven tray

#### Delivery scope

1x oven tray, 1x grill grid, 1x metal handle, 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.
- The appliance must be installed so that heat can be dissipated. The ventilation openings must not be blocked.
- Do not mount any heat protection strips in order to ensure an adequate supply of cooling air.
- Keep a sufficient distance from the rear of the unit for air circulation.

**i NOTE: Recommendation!**

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

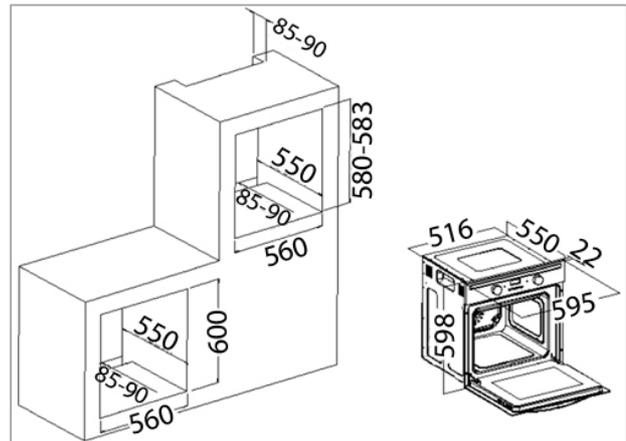
**i NOTE: Recommendation!**

- When carrying the appliance use the hollows at the housing sides.

#### Cabinet opening and unit dimension

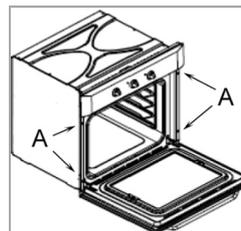
Prepare the cabinet opening according to the dimensional drawings.

*Dimension in mm*



#### Installing the oven

- Put the appliance with the connecting cable first into the prepared cabinet a bit.
- Do the connection to the mains supply, see "Electrical connection".
- Insert the oven into the cabinet opening completely. Make sure that the cables does not restricted (bent, squeezed or twisted).
- Attach and secure the oven by using the supplied screws on the side walls of the cabinet. The provided mounting holes (A) are visible after opening the oven door on the left and right frame.



## Electrical connection

### Information for the authorized expert

#### WARNING:

- The installation to the mains supply must conform to the local standards and regulations.
  - Improper connection may cause to an **electric shock!**
  - Do not change the appliance plug! Let replace the mains plug by a specialist if this is not suitable for the appliance plug.
  - Do not use multiple sockets or extension cords.
- 
- Before connecting, ensure that the power supply corresponds with the information on the rating label (unit door frame).
  - Connect the mains cable to a properly installed and earthed wall outlet.
  - Arrange the mains cable in such a way that it does not get in contact with any hot components of the appliance. Do not lead it over sharp edges or corners.
  - If the plug after installation is not accessible, a corresponding disconnect device must be available to meet the relevant safety regulations.

## Startup / Operation

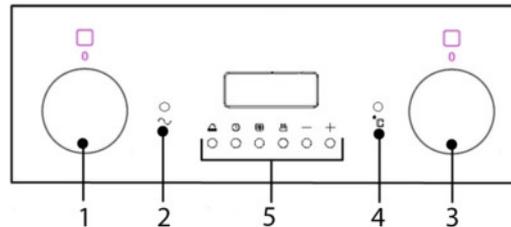
### Before initial use

- 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. Use the heating function [Upper/lower heating]. Then switch to the heating function [Grill] for another 20 minutes.

#### NOTE:

The occurring odor and possibly a slight smoke development cannot be avoided. Therefore ensure for a good ventilation of the room during heating.

### Operation



#### 1 Oven function selector switch

The function selector switch is used to set the type of heating. Rotate the function selector switch until the icon for the desired type of heating points upwards.

#### 2 Power control lamp

The control lamp indicates the oven operation.

#### 3 Oven temperature selector switch

The temperature selector switch is used to adjust the oven temperature. The thermostat allows the temperature setting from 50°C to 250°C.

#### CAUTION:

Turn the temperature selector switch only counter-clockwise and back again. Otherwise the switch will be damaged.

#### 4 Oven temperature control lamp

The temperature control lamp indicates the heating operation. If the lamp goes off, the set oven temperature is reached.

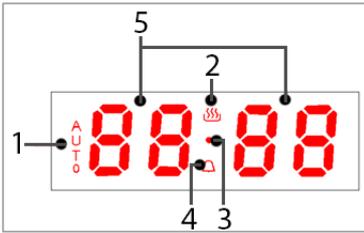
During operation, the oven must continuously reheat to keep the temperature stable. When reheating the control lamp is lighting (thermostat function).

#### NOTE:

If the recipe recommends putting the food in the pre-heated oven only, this should not be done before the control lamp turns off for the first time.

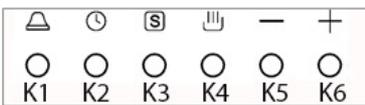
## 5 Digital timer with LED Display

### Display



- |                        |                                  |
|------------------------|----------------------------------|
| 1 AUTO function symbol | 4 Symbol minute minder           |
| 2 Manual operation     | 5 Time of day and Timer settings |
| 3 Point symbol         |                                  |

### Function buttons



- |                        |   |
|------------------------|---|
| <b>K1</b> Alarm        | <b>K5</b> Reduce the time                         |
| <b>K2</b> Cooking time | <b>K6</b> Increase the time / beep volume setting |
| <b>K3</b> Cooking stop |   |
| <b>K4</b> Time of day  |   |

The time and the various functions of the timer are set via the display. Use the buttons **(K5) / (K6)** to make the settings:

After connecting to the power supply, the display shows [00•00] and the dot symbol **(3)** flashes:

- first select the beep volume
- and then set the time of day to put the appliance into operation.

### Set the beep volume

You have the option of selecting 3 loudness levels.

- While the point symbol **(3)** is flashing, you can select the volume level using the **(K6)** button.

### Setting the time

Set the current time of day:

- Press the button **(K4)** for setting the time of day. The manual operation symbol **(2)** is lighting.
- If the point **(3)** between hour and minute is flashing, you can make the adjustment with the buttons **(K5) / (K6)**.

## Timer functions

### GENERAL NOTES to the timer functions

- Only the reminder function is available for the oven function [Defrost].
- If the point **(3)** flashes between hour and minute, you can adjust the setting.
- A few seconds after the last button press, the setting is saved. The display shows the time of day.
- The AUTO indication shows the activation of a timer function that stops the oven operation after the preset time.
- Press the corresponding function button to display the remaining time of the respective operating function.
- The running times can be reduced or increased at any time.
- The setting of a function that stops the oven operation is canceled by pressing the manual operation button.

### Using the timer as reminder function

Alarm function without oven operation. The selector switches remains in the off position.

Oven operation doesn't stop automatically!

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

- Press the button **(K1)** for the alarm, the symbol **(4)** lights up and the display shows [00•00].
- Set the alarm time up to 24 hours using the buttons **(K5) / (K6)**.
- The symbol **(4)** indicates that the alarm time is activated.

Reset the alarm time to 00•00 to cancel the setting.

### Using the timer to stop the operation after XX•XX hours

- Press the button **(K2)** for the cooking time, the symbols **(1)** and **(2)** lights up and the display shows [00•00].

- Set the cooking time up to 10 hours using the buttons **(K5)** / **(K6)**.
- Select the required heating function and temperature to start the operation.

***Using the timer to stop the operation at XX•XX o'clock***

- Press the button **(K3)** for the cooking stop, the symbols **(1)** and **(2)** lights up and the display shows [00•00].
- Set the time of day at which the operation must be stopped using the buttons **(K5)** / **(K6)**.
- Select the required heating function and temperature to start the operation.

***Using the timer to delay the cooking time and to switch off the operation at XX•XX o'clock***

- First set the cooking time as described under "Using the timer to stop the operation after XX•XX hours".
- Press immediately the button **(K3)** for the cooking stop and set the time as described under "Using the timer to stop the operation at XX•XX o'clock".
- Select the required heating function and temperature.
- By using the previously set cooking time, the appliance calculate the time of day at which the operation will be started automatically in order to achieve the selected time of day for switch off.

- At the end of the set cooking time or when reaching the preset time of day, the oven operation automatically stops.
- A beep sounds, the indication [AUTO] is flashing and the operation icon goes out. Switch off the beep with the corresponding function button.

**⚠ CAUTION:**

- Turn both selector switches back to the off position to switch the unit off completely. Otherwise, the operation continues automatically as soon as the manual operation button is pressed.

**⚠ CAUTION:**

- **Auto switch off!** If you have not set a cooking time, the oven operation switches off automatically after about 10 hours for safety reasons.

**Oven lighting**

The oven lighting automatically turns on as soon as the oven is in operation. However, if the oven is not in use, the oven lighting can be turned on separately via the function selector switch.

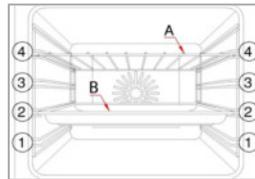
**Using the accessory**

**⚠ CAUTION:**

Always insert the accessory completely into the oven; otherwise the glass door can be scratched.

**i NOTE:**

The appliance is equipped with a metal handle, which allows you to pull out the warm accessories and push them back in again.



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

The accessories are safely used between the side levels.

**Telescopic runner (*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](http://www.bomann-germany.de). Use the reference number found under "Technical Data".

**Switching on and off**

The oven is equipped with various functions. Baking can be done with upper-, lower-, grill- and convection heat. Set the required operating conditions.

- Set the oven function selector switch to the appropriate position.

- Turn the oven temperature selector switch counterclockwise to the desired temperature.
- To switch the oven off, both switches must be turned to the off-position again.

Countersink the selector switches into the control panel to prevent unintentional operation.

### Oven functions

Symbol	Description
0	<b>Off-Position:</b> Switching the oven off.
	<b>Oven lamp:</b> The oven lighting can be turned on independently of the oven operation, e.g. for cleaning the oven chamber.
	<b>Lower heating with fan:</b> The dish gets heated from the bottom. In addition the heat is distributed by a blower. Ideal for baking pizza.
	<b>Upper/lower heating:</b> The heating is done in a conventional manner. The dish gets evenly heated from the top and bottom. Suitable for baking and frying on a level.
	<b>Upper/lower heating with fan:</b> In this type of heating the heat produced by the upper and lower heat is evenly distributed by an additional fan.
	<b>Grill:</b> Only the grill heating element is in operation. Ideal for scalloping or grilling meat, casseroles, toast etc.
	<b>Extra-Grill:</b> The upper heat is switched on in addition to the grill. The dishes are more intensely browned. This function allows to reach a higher temperature in the upper part of the oven, the brioche is more strongly browned; even larger portions can be so grilled.
	<b>Extra Grill with fan (all around grill):</b> The upper heating, the grill and the fan are switched on. The grill fan system replaces e.g. the rotating spit for meat preparation.

Symbol	Description
	<b>Convection:</b> With an additional heating behind the oven fan the dish gets heated evenly from all sides by a heated airflow. Suitable for simultaneous cooking on several levels.
	<b>Defrost:</b> The air circulation at room temperature allows rapid defrosting of frozen food (without the use of heating elements). It is a gentle but quick way to speed up the defrosting.
	<b>ECO:</b> Top and bottom heat are equipped with an ECO function - particularly economical heating mode.

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

#### **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

- Only preheat if it is specified in the recipe.
- Use dark, black painted or enamelled tins. They absorb the heat particularly well.
- Open the oven door as less as possible during operation.
- Use the residual heat after cooking process. Switch the oven off a few minutes before ending the cooking / baking time. So your baking product even cooked in the stored oven heat.

### Energy saving tips

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

- We recommend the use of dark baking molds and plates, because they conduct the heat better.
- Any unnecessary accessories should be removed from the baking chamber before using the appliance.
- During cooking, the oven door should remain closed to avoid unnecessary heat loss.
- Only preheat the oven if required by the recipe.
- If a selection of cooking time is specified, always use the lowest recommended temperature.
- Use the residual heat by switching back to minimum temperature shortly before the end of the cooking time.
- Save electricity! If you do not need the oven, switch off functions such as interior lighting, program, temperature
- Clean the oven after each application, to keep the cleaning effort as low as possible. We recommend the use of biological cleaners.

### Cleaning and Maintenance

#### WARNING:

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

**⚠ WARNING:**

- The appliance must be dry before restarting operation.

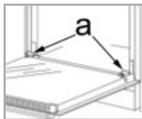
**⚠ CAUTION:**

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

### Removing the oven door

You may remove the oven door to facilitate cleaning and to get better access to the oven interior.

- Open the appliance door completely.
- Fold up the retaining brackets (a) of the hinges on both sides.



- Slightly close the door and lift it up to remove it.
- When reinstalling the door, make sure the notch of the hinge is properly aligned with the protrusion of the hinge holder.
- **Then press down the retaining brackets (a) again**, otherwise the hinges could get damaged when closing the oven door.

### Cleaning the oven

**i NOTE:**

By cleaning after each use, you avoid that food residuals and soiling will be burning-in at the next operation. Then the cleaning is only possible with a lot of effort.

- Clean the appliance and accessories depending on the soiling degree and depending on the surface only with a soft, damp cloth and commercially, food safe cleaners.
- Soak heavily soiled areas with some warm soapy water or a vinegar cleaner.

- Wipe off grease residues from the sealing framed the cooking chamber.
- Use a soft absorbent cloth for drying after cleaning.

### Cleaning the side racks

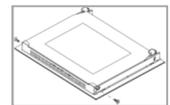
Always remove the side racks, if you want to clean the oven walls thoroughly. Highly soiled side racks can be soaked in the removed state, which makes cleaning easier.

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

### Cleaning the glass panel

If necessary, clean the inside of the glass panel.

- Open the unit door.
- Remove the retaining strip by loosening the screws laterally of the strip.
- Take off the glass carefully forward.
- Replace the glass panel and affix the retaining strip; after you've cleaned the glass and dried it thoroughly.



### Reverse the bulb

**⚠ WARNING:**

- Make sure that the appliance is turned off from the power supply (fuse).
- Allow the lamp to cool down before replacing the bulb. **There is risk of burns!**

**i NOTE:**

Use the correct bulb, heat resistant up to 300°C:  
**1 x 25 W, 220-240 V~**

- Unscrew the lamp cover and clean it with a dry cloth.

- Change the bulb.
- Reattach the lamp cover and check the functionality.



## Disposal

## Troubleshooting

### Before you contact an authorized specialist

Problem	Possible causes	What to do
Unit does not work	The power supply is disconnected.	Check the fuse of your domestic wiring system.
Oven lamp does not work	Bulb is defective, has been inserted incorrectly or not firmly.	Check the bulb, see "Reverse the bulb".
Strong formation of smoke	Grease residue in the oven.	Switch off the oven and allow to cool down before cleaning.

### **i** NOTE:

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

## Technical Data

### Electrical connection.....

Connection voltage: .....220-240 V~ / 50 Hz

Connection power: .....2350 W

Fuse protection: .....10 A

Protection class: .....I / IPX0

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

Oven: .....59.8 x 59.5 x 55.0 cm

Dimension upper cabinet: .....60.0 x 56.0 x 55.0 cm

Dimension lower cabinet: .58.0-58.3 x 56.0 x 55.0 cm

Net weight: .....30.0 kg

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

### Meaning of the "Dustbin" Symbol

Protect our environment; do not dispose of electrical equipment in the domestic waste.

Please return any electrical equipment that you will no longer use to the collection points provided for their disposal.

This helps avoid the potential effects of incorrect disposal on the environment and human health.

This will contribute to the recycling and other forms of reutilization of electrical and electronic equipment.

Information concerning where these can be disposed of can be obtained from your local authority.

### **⚠ WARNING:**

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

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

#### *Information for non-destructive disassembly for maintenance purposes*

- Remove the lamp as described in the manual.
- For maintenance purposes, the oven door can be unhinged out and reinstalled, for the procedure please refer to the manual.
- A further disassembly for maintenance purposes is not provided.
- If you would like to exchange defective components, please contact our customer service.
- Motors must be expertly replaced by customer service in accordance with the repair instructions and disposed accordingly.
- Accumulators are not included.

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

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- The disassembly of appliances with a gas connection should only be carried out by a licensed gas and water installer.
- The disassembly of appliances with electrical connections should be carried out by a licensed electrician.
- For the recycling and recovery of resources give the appliance to:
  - a communal collection point waste disposal authority,
  - a dedicated disposal company, offering a return system,
  - a resident electric trader, who voluntary withdraws electrical appliances.

## EU Product data sheet

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

	Symbol	Value	Unit
<b>Brand</b>		<b>BOMANN</b>	
<b>Model identification</b>		<b>EBO 9612.1 IX</b>	
Type of oven		Built-in	
Mass of the appliance	M	30.2	kg
Number of cavities		1	
Heat source per cavity (electricity or gas)		Electricity	
Volume per cavity	V	53	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)	$EC_{\text{electric cavity}}$	0.74	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)	$EC_{\text{electric cavity}}$	0.71	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)	$EC_{\text{gas cavity}}$	-	MJ/cycle kWh/cycle <sup>(1)</sup>
Energy consumption required to heat a standardised load in a gas-fired cavity of an oven during a cycle in fan-forced mode per cavity (gas final energy)	$EC_{\text{gas cavity}}$	-	MJ/cycle kWh/cycle
Energy Efficiency Index per cavity	$EEl_{\text{cavity}}$	91.1	
Energy efficiency class <sup>(2)</sup>		A	

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

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

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