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› Bomann KK 6059 CB Mini Oven with Hotplates and Rotisserie Instruction Manual

Bomann KK 6059 CB

Bomann KK 6059 CB Mini Oven with Hotplates and Rotisserie Instruction Manual

Model: KK 6059 CB | Brand: Bomann

1. INTRODUCTION

Thank you for choosing the Bomann KK 6059 CB Mini Oven with Hotplates and Rotisserie. This appliance is designed for versatile cooking, baking, and grilling. To ensure safe and efficient operation, please read this instruction manual thoroughly before first use and keep it for future reference.

This 3-in-1 multi-oven features a 28-liter cooking space, two integrated hotplates, and a rotisserie function, offering a powerful and space-saving alternative to conventional built-in ovens.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot items.
- To protect against electrical shock, do not immerse the cord, plug, or appliance in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric

shock.

- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar products.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

3. PRODUCT OVERVIEW

Familiarize yourself with the components and controls of your Bomann KK 6059 CB mini oven.



Image 3.1: The Bomann KK 6059 CB Mini Oven, showcasing its compact design with integrated hotplates on top and a visible rotisserie chicken inside the oven compartment. A plate of fries and sauces is shown in the foreground, illustrating its cooking capabilities.

3.1 Main Components

- **Oven Compartment:** 28-liter capacity for baking, grilling, and roasting.
- **Hotplates:** Two integrated hotplates on top (1x Ø 18.5 cm, 1000 W; 1x Ø 15.5 cm, 600 W).
- **Control Panel:** Knobs for temperature, function, and hotplate selection.
- **Double-Glazed Door:** With Cool Touch handle for safety and heat retention.
- **Indicator Lights:** Three control lights for operation status.

- **Fat and Crumb Tray:** Removable for easy cleaning.

3.2 Included Accessories

Umfangreiches Zubehör



Image 3.2: A visual representation of the accessories included with the Bomann KK 6059 CB mini oven. These include a baking tray, a grill rack, a rotisserie spit, a fat and crumb collection tray, and specialized tongs and tools for safe removal of hot accessories.

- Cooking Rack (Grillrost)
- Baking Tray (Backblech)
- Rotisserie Spit (Drehspieß)
- Tongs for removing cooking rack and baking tray (Entnahmezange)
- Tool for removing rotisserie spit (Entnahmewerkzeug)
- Fat and Crumb Tray (Fett- und Krümel-auffangschale)

4. SETUP AND FIRST USE

4.1 Unpacking and Placement

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any packaging materials, stickers, or protective films.
3. Place the oven on a stable, heat-resistant, and level surface. Ensure there is sufficient clearance (at least 10-15 cm) on all sides for proper ventilation. Do not place it directly against a wall or under cabinets.
4. Ensure the power cord is not pinched or touching hot surfaces.

4.2 Initial Cleaning

1. Before first use, wipe the exterior of the oven with a damp cloth.
2. Wash the cooking rack, baking tray, rotisserie spit, and crumb tray in warm, soapy water. Rinse thoroughly and dry completely.
3. Insert the crumb tray at the bottom of the oven.

4.3 First Operation (Burn-in)

It is recommended to run the oven empty for a short period before cooking food to eliminate any manufacturing odors.

1. Plug the appliance into a grounded 220-240V, 50/60Hz power outlet.
2. Set the temperature knob to 230°C.
3. Set the function knob to Top and Bottom Heat (or Convection if available).
4. Set the timer knob to approximately 15 minutes.
5. Allow the oven to operate. A slight odor or smoke may be present; this is normal. Ensure good ventilation.
6. After 15 minutes, turn all knobs to the 'OFF' position and unplug the oven. Let it cool down completely.

5. OPERATING INSTRUCTIONS

5.1 Control Panel Overview

3in1 Multibackofen + 2 integrierte Kochplatten



Image 5.1: This image highlights the key features and control panel of the Bomann KK 6059 CB. It shows the two hotplates with their power ratings (1000W and 600W), the 28-liter oven capacity, continuous temperature control from 100°C to 230°C, and various functions including convection, top/bottom heat, and rotisserie. The three control lights are also indicated.

- **Top Knob:** Hotplate Selector (OFF, Hotplate 1, Hotplate 2, Both Hotplates).
- **Second Knob:** Oven Temperature Control (100°C - 230°C).
- **Third Knob:** Oven Function Selector (OFF, Top Heat, Bottom Heat, Top & Bottom Heat, Top & Bottom Heat + Convection, Rotisserie, Rotisserie + Convection).
- **Bottom Knob:** Timer (0-60 minutes) with Stay-On function.

5.2 Using the Oven

1. Place food on the cooking rack or baking tray. Select the appropriate rack height (3 available positions).
2. Close the oven door.
3. Set the desired temperature using the Temperature Control knob (100°C - 230°C).
4. Select the desired cooking function using the Function Selector knob:
 - **Top Heat:** Ideal for browning and grilling.

- **Bottom Heat:** Suitable for baking bases and gentle cooking.
 - **Top & Bottom Heat:** Standard baking and roasting.
 - **Top & Bottom Heat + Convection:** For even cooking and faster results, especially for larger items.
5. Set the cooking time using the Timer knob. The oven will turn off automatically when the timer expires. For continuous operation, turn the timer past the 60-minute mark to the 'Stay On' position.
 6. The indicator light will illuminate during operation.
 7. When cooking is complete, turn all knobs to 'OFF' and carefully remove food using oven mitts and the provided tools.

5.3 Using the Rotisserie Function

1. Assemble the rotisserie spit with the food (e.g., chicken) securely fastened.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Set the temperature knob to the desired temperature (e.g., 200°C - 230°C).
4. Set the function knob to 'Rotisserie' or 'Rotisserie + Convection'.
5. Set the cooking time using the Timer knob.
6. Monitor the cooking process through the double-glazed door.
7. Once cooked, use the rotisserie removal tool to safely extract the hot spit.

5.4 Using the Hotplates

1. Place appropriate cookware on the desired hotplate (Ø 18.5 cm or Ø 15.5 cm).
2. Use the Top Knob (Hotplate Selector) to turn on Hotplate 1, Hotplate 2, or both.
3. The hotplates will heat up. Adjust heat as needed by selecting the appropriate hotplate setting.
4. After use, turn the Hotplate Selector knob to 'OFF'.

5.5 Combined Operation

Kombibetrieb möglich

Kochen

2 Kochplatten

(separat schaltbar)

- 1 x Ø 18,5 cm, 1000 W

- 1 x Ø 15,5 cm, 600 W

gleichzeitig



Backen
100°C–230°C

Image 5.3: This image illustrates the combined operation capability of the Bomann KK 6059 CB, showing cooking on the hotplates simultaneously with baking inside the oven. This highlights the appliance's versatility for preparing multiple dishes at once.

The Bomann KK 6059 CB allows for simultaneous operation of the oven and hotplates, maximizing efficiency.

- You can bake or roast in the oven while simmering or frying on the hotplates.
- Follow the individual operating instructions for the oven and hotplates, adjusting settings as required for your recipes.
- Be mindful of the total power consumption (max 3100 W) to avoid overloading electrical circuits.

6. CLEANING AND MAINTENANCE

Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.

6.1 Exterior Cleaning

- Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- Ensure no water enters the control panel or electrical components.

6.2 Interior Cleaning

- Remove the cooking rack, baking tray, rotisserie spit, and crumb tray. Wash them in warm, soapy water, rinse, and dry thoroughly.
- The interior walls of the oven can be wiped with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner designed for conventional ovens may be used, following the product instructions carefully.
- Clean the double-glazed door with a glass cleaner or damp cloth.
- Ensure all parts are completely dry before reassembling and storing the oven.

6.3 Crumb Tray

The removable fat and crumb tray should be cleaned regularly to prevent grease buildup and potential fire hazards.

- Slide out the crumb tray from the bottom of the oven.
- Discard any crumbs or food debris.
- Wash the tray in warm, soapy water, rinse, and dry completely before reinserting.

7. TROUBLESHOOTING

Before contacting customer service, please check the following common issues and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; faulty outlet; timer not set.	Ensure plug is securely in a working outlet. Check household circuit breaker. Set timer to desired cooking time or 'Stay On'.
Oven not heating up.	Temperature or function knob not set correctly.	Verify temperature and function knobs are set to desired settings.
Hotplates not heating up.	Hotplate selector knob not set correctly.	Ensure the hotplate selector knob is set to Hotplate 1, Hotplate 2, or Both.
Excessive smoke during first use.	Residual manufacturing oils burning off.	This is normal during the initial burn-in. Ensure good ventilation. It should subside after the first use.
Food not cooking evenly.	Incorrect rack position; uneven food placement; door opened too frequently.	Adjust rack position. Arrange food evenly. Avoid opening the door unnecessarily. Consider using convection function.

8. TECHNICAL SPECIFICATIONS



Image 8.1: This image provides a clear visual of the Bomann KK 6059 CB's dimensions and internal capacity. It highlights the 28-liter oven volume, the overall dimensions (511mm width, 397mm height, 333mm depth), and the total power output of 3100W, along with the hotplate sizes (185mm and 155mm).

Feature	Specification
Model Number	KK 6059 CB
Brand	Bomann
Capacity	28 Liters
Power (Total)	3100 Watts (max)
Hotplate 1	Ø 18.5 cm, 1000 W
Hotplate 2	Ø 15.5 cm, 600 W
Temperature Range	100°C - 230°C (continuous)

Feature	Specification
Functions	Top Heat, Bottom Heat, Top & Bottom Heat, Convection, Rotisserie
Timer	0-60 minutes with Stay-On function
Dimensions (L x W x H)	51.1 x 33.3 x 39.7 cm (approx.)
Weight	10.1 kg
Material	Stainless Steel, Plastic
Power Supply	220-240 V, 50/60 Hz

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, please refer to the warranty card included with your product or contact your retailer. Keep your proof of purchase for any warranty claims.

If you encounter any issues not covered in the troubleshooting section, or require further assistance, please contact Bomann customer support or your local service center. Contact details can typically be found on the manufacturer's website or in the product packaging.

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