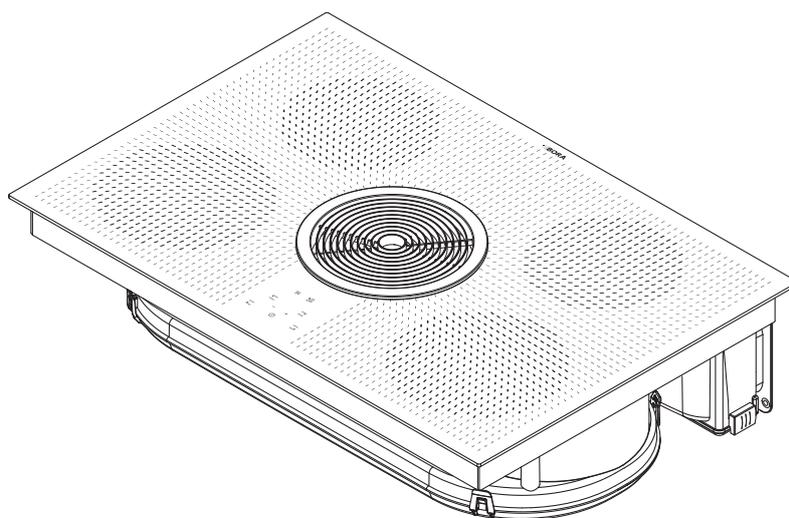


**EN** **Operating and installation instructions GP4U**

BORA GP4 induction cooktop  
with integrated cooktop extractor - recirculation



GP4UUMIMEN-100

[www.bora.com](http://www.bora.com)



[www.bora.com/service/installation-GP4U](http://www.bora.com/service/installation-GP4U)

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# 1 General information

These instructions contain important information to protect you from injury and prevent damage to the appliance.

Please read these instructions carefully before installing or using the appliance for the first time.

Other documents apply alongside these instructions.

Please by all means adhere to all documents that form part of the scope of delivery.

Assembly and installation may only be carried out by trained specialists and taking into account the applicable laws, regulations and standards. All safety and warning information as well as the handling instructions in the accompanying documents must be observed.

## 1.1 Liability

BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH – hereinafter referred to as BORA – does not assume any liability for damage arising from disregard for or non-adherence to the documents included in the scope of delivery!

Furthermore, BORA shall not be held liable for damage caused by improper installation or failure to observe the safety and warning instructions!

## 1.2 Validity of the operating and installation instructions

These instructions apply to several appliance versions. It is therefore possible that some of the features described do not apply to your appliance. The details of the figures contained herein may differ from some appliance versions and are to be understood as schematic diagrams.

## 1.3 Product conformity

### Directives

The appliances meet the following EU/EC directives:

2014/30/EU EMC Directive

2014/35/EU Low Voltage Directive

2009/125/EC Ecodesign Directive

2011/65/EU RoHS Directive

## 1.4 Presentation of information

We use standard formatting, numbering, symbols, safety instructions, terms and abbreviations so that you can work quickly and safely when using this manual.

The term “appliance” is used to refer to cooktops, cooktop extractors or cooktops with integrated cooktop extractor.

**Instructions** are indicated with an arrow.

▶ Always follow all instructions in the prescribed order.

**Enumerations** are indicated with a bullet point at the start of the line:

- Enumeration 1
- Enumeration 2



Information notes point to special features that must be taken into account.

### Safety and warning instructions

The safety and warning instructions in this manual are emphasised with symbols and signal words.

Safety and warning instructions are structured as follows:

### ⚠ WARNING SYMBOL AND SIGNAL WORD!

#### Type and source of danger

#### Results of non-compliance

- ▶ Measures to minimise risk

Please note:

- warning symbols draw attention to a high risk of injury.
- The signal word indicates the severity of that risk.

Warning symbol	Signal word	Risk
	<b>Danger</b>	Indicates an immediate, hazardous situation which causes death or serious injury if not respected.
	<b>Warning</b>	Indicates a potentially hazardous situation which can cause death or serious injury if not respected.
	<b>Caution</b>	Indicates a potentially hazardous situation which can cause minor injury or damage to property if not respected.

Tab. 1.1 Meaning of the warning symbols and signal words

## 2 Safety

The appliance complies with the stipulated safety requirements. The user is responsible for the safe use of the appliance, cleaning and maintenance. Improper use can lead to personal injury and damage to property.

### 2.1 Use as intended

The appliance is solely intended for preparing food in private households.

#### This appliance is not intended for:

- outdoor use
- heating rooms
- cooling, ventilating or dehumidifying rooms
- use in mobile installation sites such as motor vehicles, ships or aeroplanes
- use with an external timer or a separate remote control system (except for emergency shutdown)
- use at altitudes of over 2,000 m (metres above sea level).

Any other use or any use that goes beyond that which is described here is classed as unintended.

- i** BORA does not assume any liability for damages caused by improper use or incorrect operation.

**All misuse is prohibited!**

### 2.2 People with limited abilities

#### Children

The appliance can be used by children aged 8 and over if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks. Children must not play with the appliance.

- ▶ Use the childproofing feature in order to prevent children from switching on the appliance or changing the settings when they are unattended.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Otherwise, they will be tempted to climb onto the appliance.

- i** Any work involving cleaning and maintenance must not be carried out by children unless they are supervised at all times while doing so.

#### People with reduced physical, sensory or mental capacities

The appliance can be used by people with reduced physical, sensory or mental capacities or a lack of experience and/or knowledge if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks. Operation can be restricted using the childproofing feature.

#### **⚠ DANGER!**

##### **Risk of burns from hot cookware and food**

Handles projecting over the edge of the worktop are asking to be grabbed.

- ▶ Keep children away from hot cooking zones or ensure they are supervised at all times.
- ▶ Do not turn pot and pan handles so they stick out beyond the worktop.
- ▶ Make sure that hot pots and pans cannot be pulled down.
- ▶ If necessary, use suitable stove guards or covers.
- ▶ Only use stove guards and covers that are approved by the appliance manufacturer; otherwise, there is a risk of accidents.
- ▶ To choose a suitable stove guard, contact your specialist supplier or the BORA Service Team.

### 2.3 General safety instructions

#### **⚠ DANGER!**

##### **Packaging components are a choking hazard**

Packaging components (e.g. film, polystyrene) can be life-threatening for children.

- ▶ Store all packaging components out of reach of children.
- ▶ Dispose of the packaging properly and immediately.

**⚡ DANGER!****Risk of electric shock or injury from damaged surfaces**

The underlying electronics can be exposed or damaged due to fissures, fractures or cracks in appliance surfaces (e.g. damaged glass ceramic), particularly in the operating area. This can cause an electric shock. Furthermore, a damaged surface can cause injuries.

- ▶ Do not touch the damaged surface.
- ▶ If there are any cracks, fissures or fractures, switch the appliance off immediately.
- ▶ Safely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.
- ▶ Contact BORA Service.

**⚡ WARNING!****Risk of injury from damaged components**

Damaged components that cannot be removed without tools can cause injuries.

- ▶ Try not to repair or replace damaged components yourself.
- ▶ Contact BORA Service.

**⚡ WARNING!****Risk of injury or damage due to incorrect components or unauthorised modifications**

Incorrect components can lead to personal injury or damage to the appliance. Modifications, additions or alterations to the appliance can lead to safety risks.

- ▶ Only use original components.
- ▶ Do not make any modifications, additions or alterations to the appliance.

**CAUTION!****Appliance components can cause injury if dropped**

Appliance components (e.g. pan supports, operating controls, covers, grease filters, etc.) can cause injury if dropped.

- ▶ Place any appliance components that have been removed in a safe place near the appliances.
- ▶ Ensure that no components removed from the appliances can fall on the floor.

**CAUTION!****Risk of injury from heavy lifting**

If not handled correctly, carrying and installing appliances can cause injury to the limbs or torso.

- ▶ If necessary, carry and install the appliance with another person.
- ▶ Use appropriate aids to prevent damage or injury.

**CAUTION!****Damage from improper use**

The appliance surfaces must not be used as work or storage surfaces. This can damage the appliances (particularly in the case of hard and sharp objects).

- ▶ Never use the appliances as work or storage surfaces.
- ▶ Keep hard or sharp objects away from the appliance surfaces.

**Faults and errors**

- ▶ In the case of faults and errors, follow the instructions in the “Troubleshooting” chapter.
- ▶ In the event of any faults or errors that are not mentioned, switch the appliance off and contact BORA Service.

**Pets**

- ▶ Keep pets away from the appliance.

**2.4 Safety instructions for installation**

- i** The appliance must only be installed and assembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- i** During installation maintain the minimum clearance stated in the “Installation” (“Safety clearances”) chapter.
- i** Work on electrical components must only be conducted by trained electrical personnel.

The electrical safety of the appliance is only guaranteed if it is connected to a protective conductor system that has been installed in line with regulations. Ensure that this basic safety precaution is met.

The appliance must be suitable for the regional voltage and frequency.

- ▶ Check the information on the identification plate and in the event of deviations, do not connect the appliance.
- ▶ Conduct all work extremely attentively and conscientiously.
- ▶ Do not connect the appliance to the mains until the duct system has been installed or the recirculation filter has been fitted.
- ▶ Only use the connection cables supplied. Where necessary these are included in the scope of delivery.
- ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.

### **⚡ DANGER!**

#### **Risk of electric shock from damaged appliance**

A damaged appliance can cause an electric shock.

- ▶ Check the appliance for visible damage prior to installation.
- ▶ Do not install or connect any damaged appliances.
- ▶ Do not operate any damaged appliances.

## **2.4.1 Safety instructions – cooktop extractor installation**

### **⚡ DANGER!**

#### **Risk of electric shock from incorrect stripping of cables**

Incorrect stripping of the connection cable to external switching devices results in a risk of electric shock.

- ▶ Ensure that the stated stripping lengths are adhered to.

### **⚠ WARNING!**

#### **Risk of injury due to moving fan wheel**

There is a risk of injury while the fan is turning.

- ▶ Only install the device with the power disconnected.
- ▶ Connect both sides of the fan to the duct system before commissioning.

## **Special safety instructions for the planning of extractor systems**

### **⚡ DANGER!**

#### **Risk of smoke inhalation**

When the cooktop extractor is used in exhaust air mode, it draws in air from the room it is installed in and from neighbouring rooms. If there is insufficient air supply, low pressure will occur. When used at the same time as a fireplace that is dependent on the air in the room, noxious gases can be sucked into the living areas from the chimney or outlet shaft.

- ▶ Make sure that there is always a sufficient air supply.
- ▶ Only use reliable, tried-and-tested switching devices, (e.g. window contact switch, low pressure warning device) and have them approved by a qualified expert (certified chimney sweep).

#### **Ducting connected to wall sleeves**

In the case of straight ducting and a distance < 900 mm between the fan and wall sleeve, a safety guard must be provided for (available as an accessory).

## **2.4.2 Safety instructions for cooktop installation**

### **⚡ DANGER!**

#### **Risk of electric shock from incorrect mains connection**

Connecting the appliance to the mains incorrectly poses a risk of electric shock.

- ▶ Make sure that the appliance has a fixed connection to the mains voltage.
- ▶ Make sure that the appliance is connected to a properly installed protective conductor system.
- ▶ Make sure that technical equipment is provided to enable all of the appliance's poles to be disconnected from the mains with a contact opening width of at least 3 mm (LS switch and automatic circuit breakers, fuses, contactor).

**⚡ DANGER!****Risk of electric shock from damaged power supply cable**

If the power supply cable is damaged (e.g. during installation or by coming into contact with hot cooking surfaces), this can cause an (lethal) electric shock.

- ▶ Make sure that the power supply cable does not become trapped or damaged.
- ▶ Make sure that the power supply cable does not come into contact with hot cooking surfaces.

**2.5 Safety instructions – operation**

- ▶ Make sure that the base of the cookware as well as the appliance surfaces are clean and dry.
- ▶ Always lift (do not drag) cookware to prevent scratching and abrasion on the appliance surface.
- ▶ Do not use the appliance as a storage surface.
- ▶ Switch off the appliance after use.

**⚡ WARNING!****Risk of burning from hot appliances**

Certain appliances and their exposed parts become hot during use (e.g. cooktops). They should be left to cool down completely after switching off. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot appliances.
- ▶ Pay attention to the residual heat indicator.

**⚡ WARNING!****Risk of burning and fire from hot objects**

The appliance and its exposed parts are hot during operation and the cooling phase. Objects placed on the appliance heat up very quickly and can cause severe burns (this particularly applies to metal objects such as knives, forks, spoons, lids or cooktop extractor covers).

- ▶ Do not place any items on the appliance.
- ▶ Please use suitable accessories (pot holders, oven gloves).

**CAUTION!****Damage caused by hot cookware**

Hot cookware can damage certain components in the appliance.

- ▶ Do not put hot cookware down in the area of the operating panel.
- ▶ Keep hot cookware away from the air inlet nozzle.

**2.5.1 Safety instructions – cooktop extractor operation****⚡ WARNING!****Fire risk from flambéing**

While the cooktop extractor is working, it sucks up grease from cooking. Flambéing food can cause the grease to catch fire.

- ▶ Clean the cooktop extractor regularly.
- ▶ Never work with a naked flame while the cooktop extractor is running.

**CAUTION!****Damage caused by objects or paper suctioned in**

Small and light items, such as cleaning cloths made from material or paper, can be suctioned into the cooktop extractor. This can damage the fan or impair the exhaust performance.

- ▶ Do not store any items or paper on the cooktop extractor.
- ▶ Only operate the integrated cooktop extractor with the grease filter fitted.

**CAUTION!****Damage caused by grease and dirt deposits**

Grease and dirt deposits can prevent the cooktop extractor from functioning properly.

- ▶ Never use the cooktop extractor without a correctly fitted stainless steel grease filter.

**Special safety instructions for using the exhaust air mode****⚡ DANGER!****Risk of smoke inhalation**

When the cooktop extractor is used in exhaust air mode, it draws in air from the room it is installed in and from neighbouring rooms. If there is insufficient air supply, low pressure will occur. When used at the same time as a fireplace that is dependent on the air in the room, noxious gases can be sucked into the living areas from the chimney or outlet shaft.

- ▶ Make sure that there is always a sufficient air supply.
- ▶ Only use reliable, tried-and-tested switching devices, (e.g. window contact switch, low pressure warning device) and have them approved by a qualified expert (certified chimney sweep).

### Special safety instructions for using the recirculation mode

When cooking, additional moisture is released into the ambient air. In recirculation mode, only a slight amount of moisture is removed from the cooking vapour.

- ▶ When using the recirculation mode, ensure a sufficient supply of fresh air, e.g. by opening a window.
- ▶ Ensure a normal and comfortable room climate (humidity of 45–60%), e.g. by opening natural ventilation openings or using domestic ventilation systems.
- ▶ After every use in recirculation mode, switch the cooktop extractor to a low power level for about 20 minutes or activate the automatic after-run function.

### 2.5.2 Safety instructions – cooktop operation

- ▶ Do not simply rely on the pan size recognition function on induction cooktops; always switch the appliance off after use.

#### **⚠ DANGER!**

##### **Danger of fire caused by leaving the cooktop unattended**

Oil or fat in the pot can quickly heat up and ignite.

- ▶ Never leave oil or fat to heat up unattended.
- ▶ Never extinguish oil and fat fires with water.
- ▶ Switch off the cooktop.
- ▶ Extinguish the fire using a pan lid or a fire blanket, for example.

#### **⚠ DANGER!**

##### **Danger of explosion caused by flammable liquids**

Flammable liquids in the vicinity of a cooktop can explode and cause serious injury.

- ▶ Do not spray aerosols near the appliance when it is in use.
- ▶ Do not place any flammable liquids in the vicinity of a cooktop.

#### **⚠ WARNING!**

##### **Risk of burns from hot liquids boiling over**

Unattended pans can boil over allowing hot liquids to escape.

- ▶ Keep an eye on pans when cooking.
- ▶ Try not to let them boil over.

#### **⚠ WARNING!**

##### **Risk of burns from hot steam**

Liquid between the cooking zone and the pan base can evaporate and cause burns.

- ▶ Make sure that the cooking zone and the pan base are always dry.

#### **⚠ WARNING!**

##### **Risk of burns due to power cut**

During or after a power cut, a cooktop that was previously in operation may still be hot even though there is no indication of residual heat.

- ▶ Do not touch the cooktop while it is still hot.
- ▶ Keep children away from the hot cooktop.

#### **CAUTION!**

##### **Damage caused by sugary and salty foods**

Sugary and salty foods and juices can damage the hot cooking zone.

- ▶ Make sure sugary and salty foods or juices do not get onto the cooking zone while it is hot.
- ▶ Remove sugary and salty foods and juices from the hot cooking zone immediately.

### Special safety instructions for the operation of induction cooktops

Effect on pace makers, hearing aids and metal implants:

induction cooktops generate a high-frequency electromagnetic field in the area of the cooking zones. The cooking zones may affect pacemakers, hearing aids or metal implants negatively or disturb their function when in close proximity. A reduced function of the pacemaker is unlikely.

- ▶ If in doubt, contact the manufacturer of your medical device, or your doctor.

### 2.6 Safety instructions – cleaning and maintenance

The appliance must be cleaned at regular intervals. Dirt can lead to damage, restriction of functions, or bothersome odours. In the worst case scenario, this can become a hazard.

- ▶ Remove dirt immediately.
- ▶ When cleaning, only use non-abrasive detergents to prevent scratching and abrasion on the surface.
- ▶ When cleaning, ensure that no water penetrates the appliance. Use only a slightly damp cloth. Never spray the device with water. Water penetration can cause damage!

- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage.
- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.

### Special safety instructions for cooktop extractor cleaning and maintenance

- ▶ Keep the ventilation openings in the unit below open and clean.

#### **⚠ WARNING!**

##### **Risk of fire from fat deposits**

The risk of fire can be increased by failure to clean the grease filter properly and on a regular basis, or if the filter change is overdue.

- ▶ Clean and replace the filter at regular intervals.

#### **⚠ WARNING!**

##### **Risk of injury when opening the bottom housing cover**

There is a risk of injury while the fan is turning.

- ▶ Switch off the appliance and disconnect it from the mains before removing covers in the vicinity of the fan.

### Special safety instructions for cooktop cleaning and maintenance

- ▶ Whenever possible, clean the cooktops after every use.
- ▶ Only clean the cooktops when they have cooled down.

## 2.7 Safety instructions – repairs, servicing and spare parts

- i** The appliance must only be repaired and serviced by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- i** Work on electrical components must only be conducted by trained electrical personnel.
- ▶ Before any repair work, safely disconnect the appliance from the mains supply.

#### **⚠ WARNING!**

##### **Risk of injury or damage from improper repairs**

Incorrect components can lead to personal injury or damage to the appliance. Modifications, additions or alterations to the appliance can lead to safety risks.

- ▶ Only use original spare parts for repairs.
- ▶ Do not make any modifications, additions or alterations to the appliance.

- i** A damaged power supply cable must be replaced by a suitable power supply cable. This may only be done by an authorised member of the After Sales Service team.

## 2.8 Safety instructions – disassembly and disposal

- i** The appliance must only be disassembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.

- i** Work on electrical components must only be conducted by trained electrical personnel.

- ▶ Before disassembly, safely disconnect the appliance from the mains supply.

#### **⚠ DANGER!**

##### **Risk of electric shock from incorrect disconnection**

Incorrectly disconnecting the appliance from the mains results in a risk of electric shock.

- ▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.
- ▶ Use an authorised measuring device to ensure that there is no power to the appliance.
- ▶ Do not touch exposed contacts on the electronic unit as they may contain residual charge.

### 3 Technical data

Parameter	Value
Multiphase supply voltage	380–415 V 2N/3N
Single-phase supply voltage	220–240 V
Frequency	50 Hz
Maximum power consumption	7.6 kW (4.4 kW)
Fuse protection/three-phase power supply	3 x 16 A
Fuse protection/two-phase power supply	2 x 16 A
Fuse protection/single-phase power supply	1 x 32 A (1 x 20 A in appliance power management menu)
Dimensions (width x depth x height)	760 x 515 x 198 mm
Weight (incl. accessories/packaging)	approx. 25 kg
<b>Cooktop</b>	
Surface material	glass ceramic
Front cooking zone power levels	1–9, power setting
Rear cooking zone power levels	1–9
Size of front cooking zone	Ø 210 mm
Size of rear cooking zone	Ø 175 mm
Front cooking zone power setting output	2300 W 3000 W
Rear cooking zone output	1400 W
<b>Cooktop power consumption (calculated with standard pot sizes)</b>	
Cooking zone 1 front left (210 mm)	171.3 Wh/kg
Cooking zone 2 rear left (180 mm)	168.6 Wh/kg
Cooking zone 3 front right (210 mm)	171.1 Wh/kg
Cooking zone 4 rear right (150 mm)	185.8 Wh/kg
Total (average)	174.2 Wh/kg
<b>Recirculation system</b>	
Power levels	1–2, power setting
Size of exhaust opening	650 x 90 mm
<b>Recirculation filter</b>	
Maximum filter service life	150 h (1 year)

Tab. 3.1 Technical data

Device dimensions GP4U

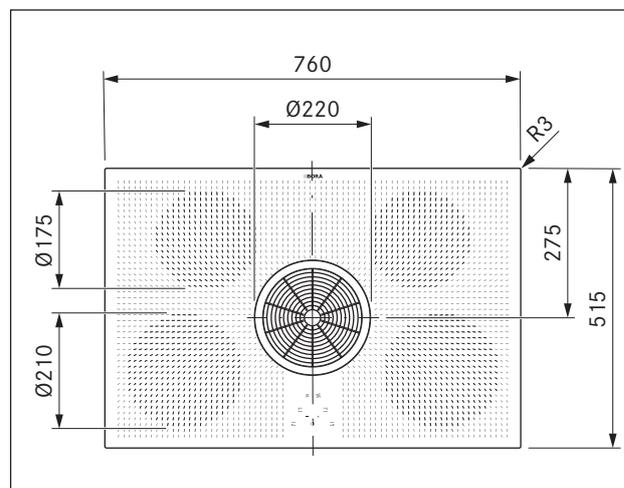


Fig. 3.1 GP4U device dimensions top view

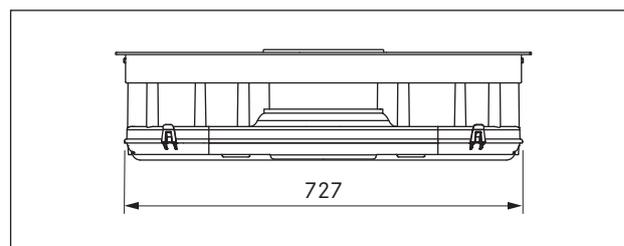


Fig. 3.2 GP4U device dimensions front view

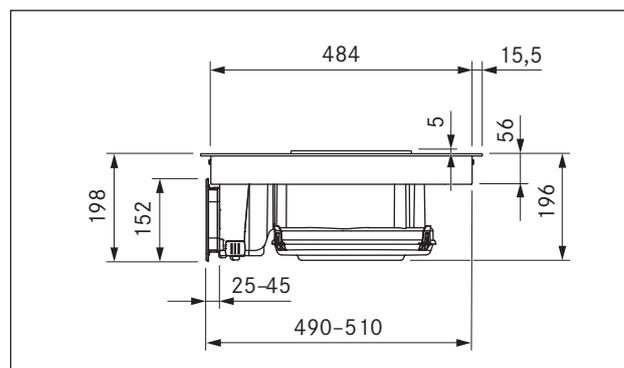


Fig. 3.3 GP4U device dimensions side view

## 4 Appliance description

Observe all safety and warning information during operation (see the “Safety” chapter).

### 4.1 System description

#### 4.1.1 Structure

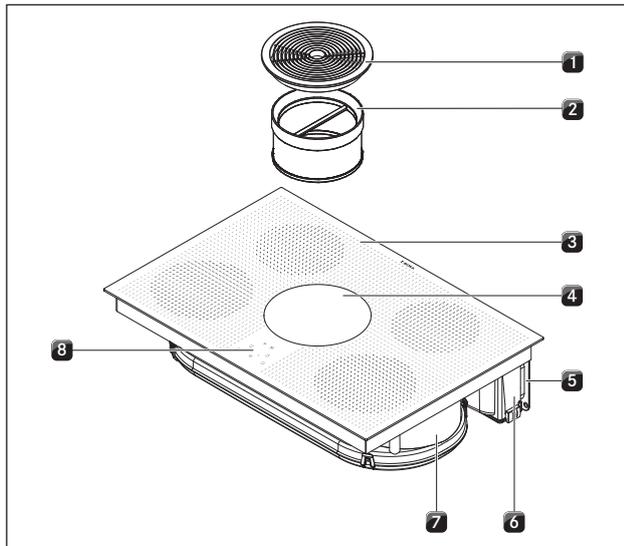


Fig. 4.1 Cooktop

- [1] Air inlet nozzle
- [2] Stainless steel grease filter
- [3] Cooktop
- [4] Inlet opening
- [5] Telescopic pull-out
- [6] Activated charcoal filter housing
- [7] Air guiding housing
- [8] Operating panel

#### 4.1.2 Operating panel and operating principle

The cooktop extractor and cooktops are operated via a central operating panel. The operating panel is fitted with electronic sensor buttons and display panels. The sensor buttons respond to finger contact (touch zones). Keep your finger pressed on the sensor button until you either hear an acoustic signal or the display changes accordingly.

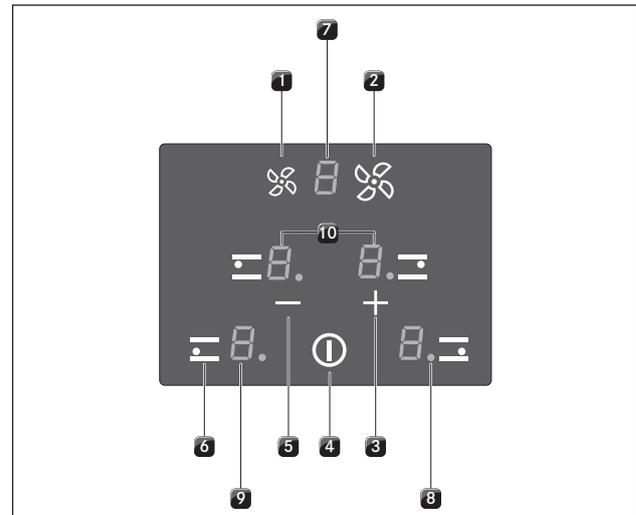


Fig. 4.2 Operating panel

##### Sensor buttons:

- [1] Reduce fan power level
- [2] Increase fan power level
- [3] Increase power level
- [3] Increase timer value
- [4] Switch cooktop on/off
- [5] Reduce power level
- [5] Decrease timer value
- [6] Select cooking zone

##### Display fields:

- [7] Fan level indicator/filter service display
- [8] Cooking zone indicator lamp
- [9] Cooking zone indicator
- [10] Timer

Display field	Display	Meaning
Fan level indicator	□	Fan off
	1 or 2	Setting
	P	Power setting
	□	Automatic after-run
Cooking zone indicator	1 ... 9	Power level
	P	Power setting
	H	Residual heat indicator: Cooking zone is switched off but still hot (temperature > 60°C)
	L	Childproofing feature active
	□	Pan size recognition
Cooking zone indicator light	on	Automatic cut-off (timer) activated
	flashing	Timer on (□□); no time set
	off	Timer off
Timer display (1*)	□ 1 ... 99	Set minutes for short time (egg timer) or automatic cut-off
	□□	Timer on; no time set

Tab. 4.1 Meaning of the displays

### (1\*) Timer display

The timer display uses the cooking zone indicators for the two rear cooking zones (e.g. 30 for 30 minutes). The cooking zone indicators for the two front cooking zones are disabled while the timer is displayed.

## 4.1.3 Functions

### Cooktop:

- 9 power levels
- Power setting
- Timer functions
- Pan size recognition

### Cooktop extractor:

- 2 power levels
- Power setting
- Automatic after-run
- Filter service display

### Safety devices

- Childproofing feature
- Residual heat indicator
- Safety shut-down

**i** You will find instructions on how to use/set the individual functions in the “Functions and operation” chapter.

## 4.2 How the cooktop extractor works – recirculation



### Recirculation mode

The air suctioned away is purified by the grease filter and an activated charcoal filter and fed back into the room in which the appliance is installed.

To prevent odours in recirculation mode, an odour filter must be used. For health and hygiene reasons, the activated charcoal filter must be replaced at the recommended intervals (see the “Cleaning and maintenance” chapter).

**i** In recirculation mode, ensure sufficient ventilation and aeration to expel humidity.

## 4.3 How the induction cooking zone works

An induction coil is located underneath an induction cooking zone. If the cooking zone is switched on, this coil creates a magnetic field that acts directly on the base of the pot thus heating it up. The cooking zone is only indirectly heated up by the heat emitted by the pot. Cooking zones with induction only work if the cookware has a magnetisable base.

Induction automatically takes into account the size of the cookware used which means that only the area in the cooking zone covered by the base of the pot is heated up.

### Noises

The following noises may occur in the cookware when using induction cooking zones, depending on the material and the finish of the base:

- Humming may occur when using a high power level. It decreases or disappears if the power level is decreased.
- Crackling or whistling may occur due to the bases of cookware being made of different materials (e.g. sandwich base).
- Clicking sounds may occur during electronic switching procedures, especially at low power levels.
- Whirring may occur when the cooling fan is switched on. In order to increase the service life of the electronic system, the cooktop is equipped with a cooling fan. The cooling fan switches on automatically if the cooktop is used intensively. You will hear a whirring sound. The cooling fan may continue to run after the appliance has been switched off.

### 4.3.1 Suitable cookware

- ▶ Observe the minimum pot base diameter.

Appliance	Cooking zone	Minimum diameter
GP4U	front	120 mm
	rear	90 mm

Tab. 4.2 Minimum cookware diameter

**i** The heating and heat-through time for the base of the cookware as well as the cooking results are significantly influenced by the structure and material of the cookware.



Cookware with this symbol is suitable for induction cooktops. The cookware used for the induction cooktop must be made of metal, feature magnetic properties and possess an ample base.

Suitable cookware is made of:

- stainless steel with a magnetisable base
  - enamelled steel
  - cast iron
- ▶ Perform a magnet test, if necessary. If a magnet sticks to the base of the utensils, they are normally induction compatible.
  - ▶ Pay attention to the cookware base. The base of the cookware should not show any sign of curvature. Due to incorrect hob temperature monitoring, this curvature may cause the cookware to overheat. To avoid scratching the cooktop, the base of the cookware must not have any sharp grooves or sharp edges.
  - ▶ Place the cookware (without a mat or similar) directly onto the glass ceramic.

## 5 Installation

- ▶ Observe all safety and warning information (see the “Safety” chapter).
- ▶ Follow the enclosed manufacturer’s information.

- i** The power supply cable must be provided by the customer.
- i** The appliance must not be installed above cooling devices, dishwashers, stoves, ovens, washing machines or dryers.
- i** The contact surface of the worktops and wall sealing strips must be made of a heat-resistant material (up to approx. 100°C).
- i** Worktop cut-outs must be moisture-sealed using suitable means and, where necessary, fitted with a thermal insulator.
- i** The integrated cooktop extractor must not be used with other cooktops.
- i** To ensure that the cooktops perform optimally at all times, there must be sufficient ventilation beneath the cooktops.
- i** If cable protection (false floor) is planned beneath the appliance, this must be fitted so it does not obstruct ventilation.

### 5.1 Scope of delivery

Name	Quantity
Induction cooktop with cooktop extractor	1
Air inlet nozzle	1
Stainless steel grease filter	1
BAKF activated charcoal filter	2
Telescopic pull-out	1
Installation clamps with screws	5
Sealing tape	1
Cable routing clips	3
Height adjustment plate set	1
Operating and installation instructions	1

Tab. 5.1 Scope of delivery

- ▶ Make sure the delivery is complete and check it for damage.
- ▶ If there are any missing or damaged parts, please notify the BORA After Sales Service immediately.
- ▶ Do not under any circumstances install parts which are damaged.
- ▶ Dispose of transport packaging in the proper manner (see the “Decommissioning, disassembly and disposal” chapter).

### 5.2 Tool and aids

The following special tools are required to correctly install the cooktop:

- Drill or cordless drill with 14 mm wood bit
- Compass saw or hand saw
- Torx 20 screwdriver
- Black, heat-resistant silicone sealant

### 5.3 Assembly instructions

#### Safety clearances

- ▶ Maintain the following safety clearances:

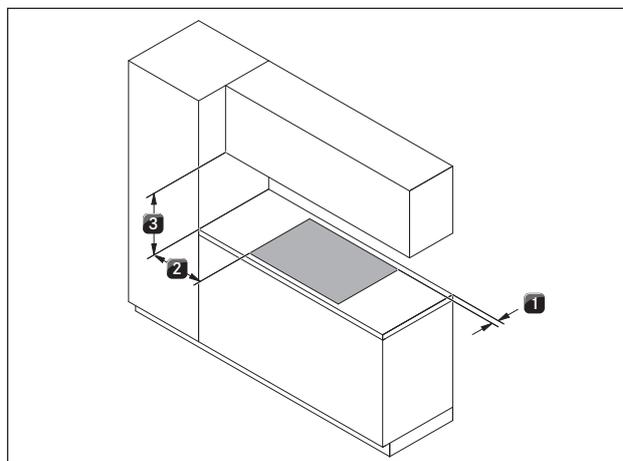


Fig. 5.1 Minimum distance

- [1] Rear minimum clearance of 50 mm between the worktop cut-out and the rear edge of the worktop.
- [2] Minimum clearance of 300 mm from the left and right of the worktop cut-out to the adjacent cabinet or wall.
- [3] Minimum clearance of 600 mm between the worktop and the wall unit. A minimum clearance of 1000 mm is recommended for ergonomic reasons.

### GP4U minimum unit dimensions

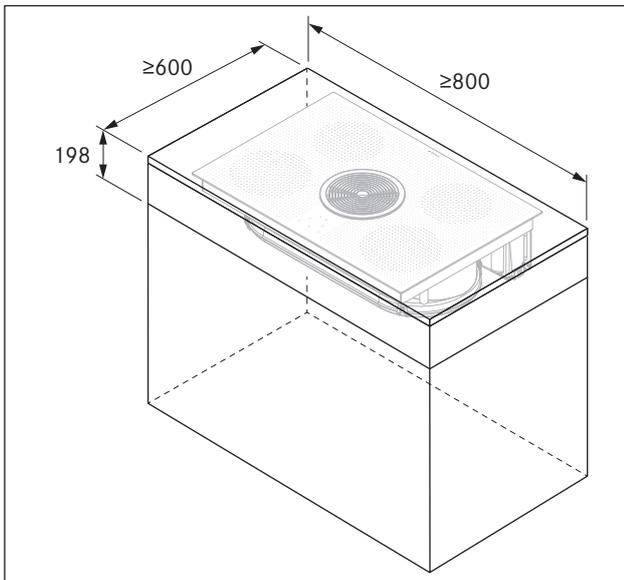


Fig. 5.2 GP4U minimum unit dimensions

### Return flow of recirculated air

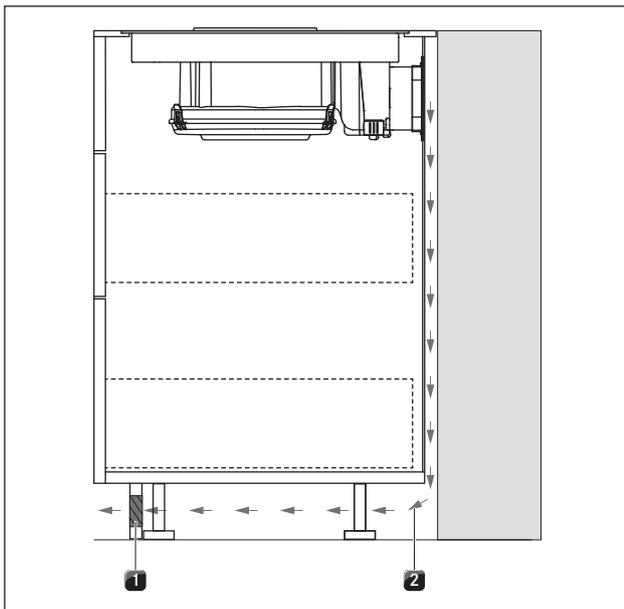


Fig. 5.3 Return flow aperture in the plinth area

- [1] Return flow aperture (total opening cross-section  $\geq 500 \text{ cm}^2$ )  
 [2] Recirculating air

In the case of recirculation appliances there must be a return flow aperture in the kitchen units  $> 500 \text{ cm}^2$ .

For recirculation, the necessary return flow aperture can be created using a shortened plinth. A slatted plinth with at least the minimum opening cross-section can also be used.

- Decrease the height of the skirting boards or create corresponding openings in the plinth.

## 5.4 Preparing kitchen units

### GP4U installation dimensions

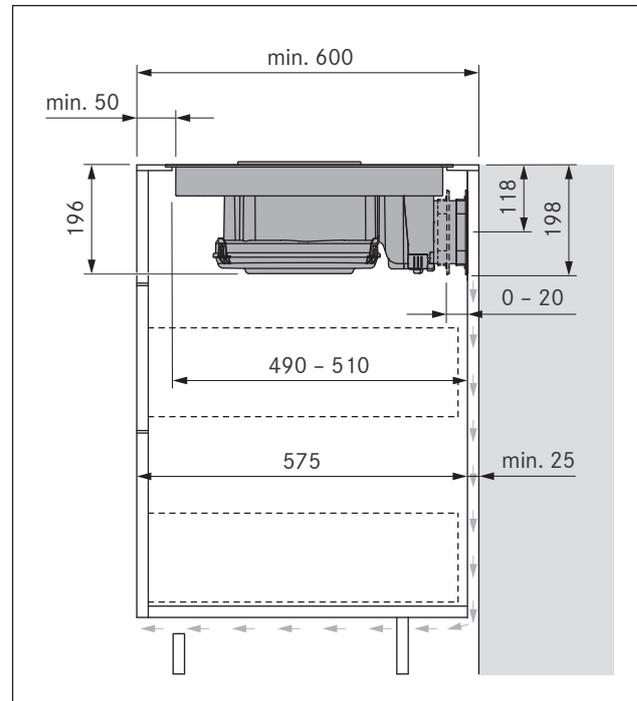


Fig. 5.4 GP4U installation dimensions, 600 mm deep worktop

### General kitchen unit specifications

- Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- In the case of thin worktops, there must be a sufficiently rigid support plate on the unit.
- No false floor is necessary below the cooktop. If cable protection (false floor) is planned, the following must be taken into account:
  - It must be fitted in such a way that it can be removed for maintenance work.
  - To ensure sufficient cooktop ventilation, a minimum distance of 15 mm to the bottom edge of the cooktop is to be observed.
- The drawers and/or shelves in the floor unit must be removable.
- For correct installation, the slide-in units of the base cabinet must be shortened depending on the installation situation.

### Adjusting the rear wall of the unit

- The floor unit must have a continuous rear wall so that the recirculated air is not directed into the front furniture body compartment.
- There must be a cut-out in the rear wall.
- A minimum clearance of 25 mm between the rear furniture body wall and an adjacent kitchen unit or room wall must be observed for the return flow of the recirculation air.
- Adapt the rear wall according to the required installation dimensions.
- If applicable, move the rear wall.
- If necessary extend the height of the rear wall so that the unit is closed to the front.

### Creating a cut-out in the rear wall

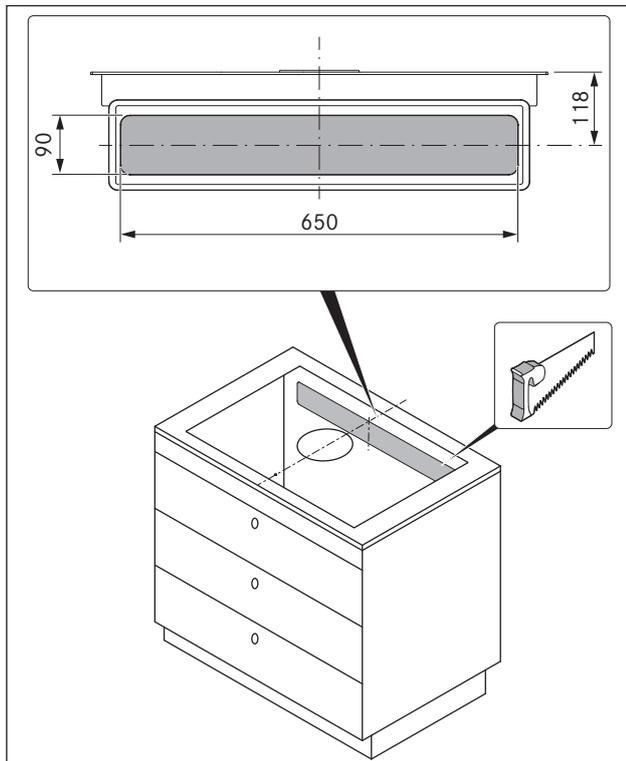


Fig. 5.5 Rear wall cut-out

- ▶ Create the rear wall cut-out taking into account the specified cut-out dimensions.
- ▶ A cable opening with a 14 mm diameter will need to be provided either to the left or right of the rear wall cut-out.

## 5.5 Creating the worktop cut-out

**i** The minimum distance of 50 mm from the front edge of the worktop to the worktop cut-out is a recommendation from BORA.

- ▶ Comply with the instructions of the worktop manufacturer.
- ▶ Create the worktop cut-out taking into account the specified cut-out dimensions.
- ▶ Make sure that the cut surfaces of the worktops are properly sealed.

### Cut-out dimensions for flush installation

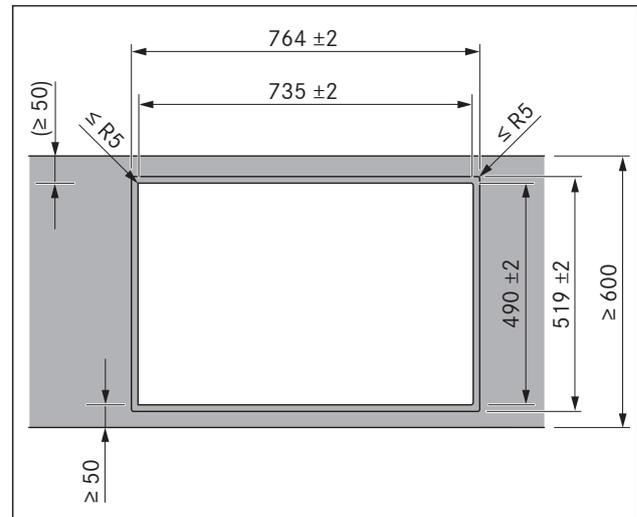


Fig. 5.6 Cut-out dimensions for flush installation

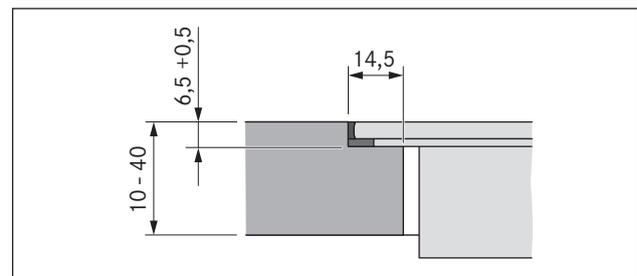


Fig. 5.7 Rebate dimensions for flush installation

### Cut-out dimensions for surface mounting

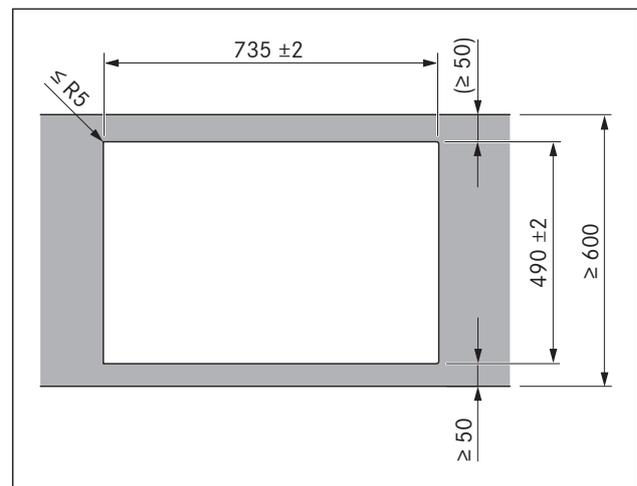


Fig. 5.8 Cut-out dimensions for surface mounting

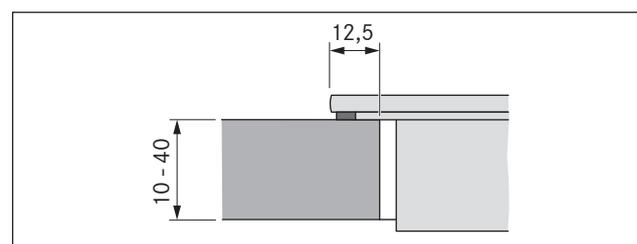


Fig. 5.9 Overlay dimensions for surface mounting

## 5.6 Installing the appliance

### Attaching the sealing tape

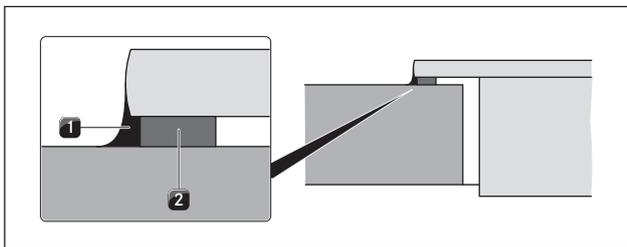


Fig. 5.10 Sealing tape for surface mounting

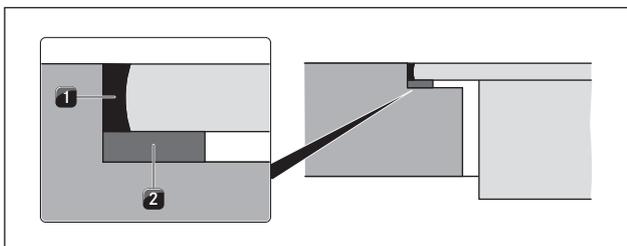


Fig. 5.11 Sealing tape, flush installation

- [1] Black, heat-resistant silicone sealant
- [2] Sealing tape

- ▶ If surface mounting, attach the enclosed sealing tape [2] to the underside of the cooktop before installing it. Do not leave any gaps.
- ▶ In the case of flush installation, attach the enclosed sealing tape [2] to the horizontal cutting edge in the worktop cut-out, even if you are sealing the cooktop with a silicone sealing compound [1] or similar.

### Attaching the telescopic pull-out to the appliance

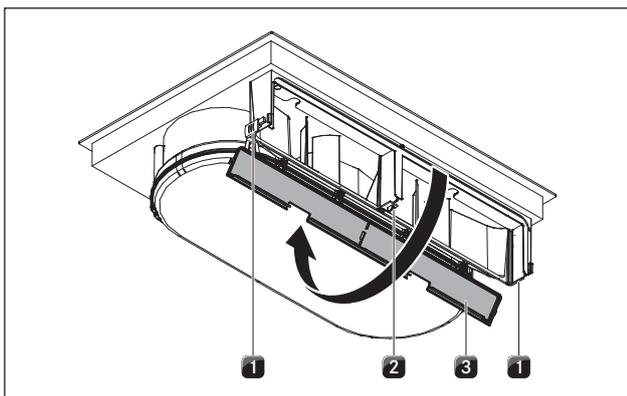


Fig. 5.12 Opening the housing cover

- [1] Outer locks
- [2] Central lock
- [3] Activated charcoal filter housing cover

- ▶ Open the cover [3] of the activated charcoal filter housing from underneath by releasing the two outer locks [1] and the central lock [2].

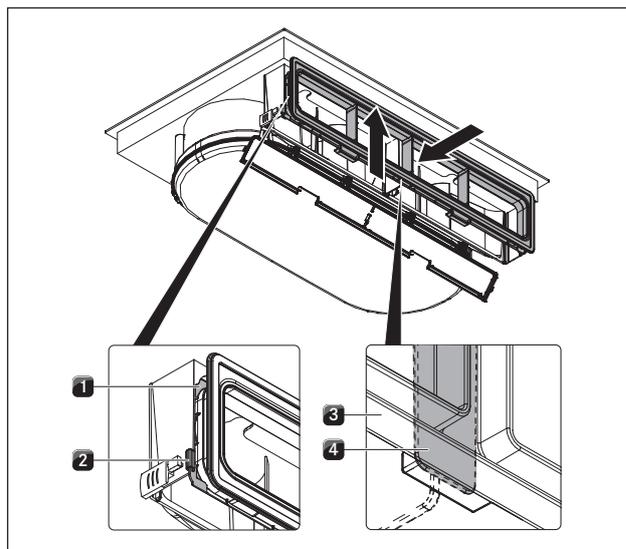


Fig. 5.13 Mounting the frame of the flexible duct

- [1] Position shackles
- [2] Retaining groove on the activated charcoal filter housing
- [3] Flexible duct frame
- [4] Lower lock

- ▶ Hang the frame of the telescopic pull-out in the retaining groove [2] on the activated charcoal filter housing.
- ▶ Ensure that both lateral position shackles [1] are in the guide.
- ▶ Slide the frame upwards [3] until the lower [4] and upper lock engage in the middle.
- ▶ Ensure that the frame is inserted into the activated charcoal filter housing groove all the way round.
- ▶ Remove the protective film from the adhesive tape on the front of the telescopic pull-out.

### Inserting the activated charcoal filter

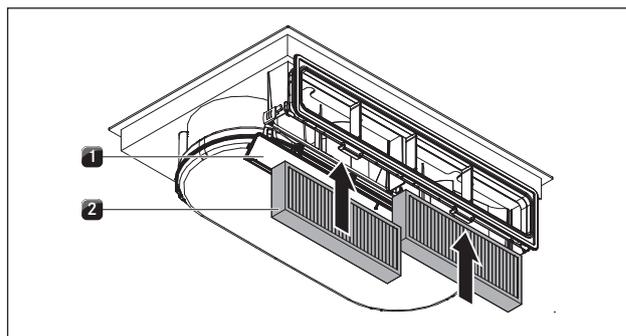


Fig. 5.14 Inserting the activated charcoal filter

- [1] Activated charcoal filter housing cover
- [2] Activated charcoal filter

- ▶ Remove the packaging from the activated charcoal filters.
- ▶ Insert the two activated charcoal filters [2] from below.
- ▶ Check the direction of flow of the filters. This is identified by an arrow.
- ▶ Close and lock the activated charcoal filter housing cover [1].

### Inserting the cooktop

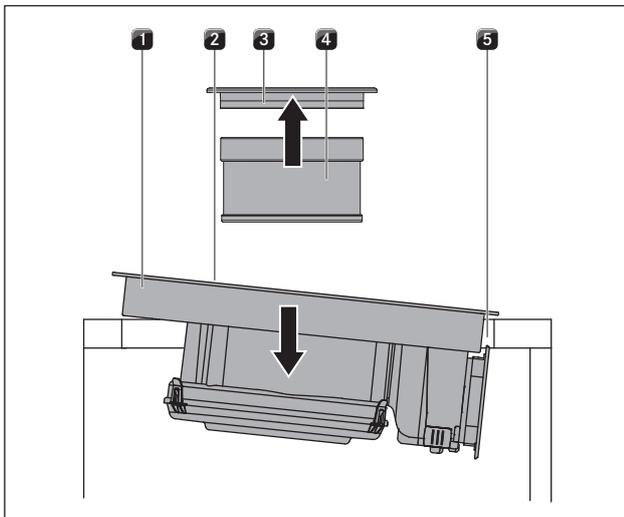


Fig. 5.15 Inserting the cooktop

- [1] Cooktop
- [2] Suction opening
- [3] Air inlet nozzle
- [4] Stainless steel grease filter
- [5] Worktop cut-out

- ▶ Before inserting the cooktop, remove the air inlet nozzle [3] and the stainless steel grease filter [4].
- ▶ Use the suction opening [2] as a handle during insertion.
- ▶ Incline the cooktop [1] as you lift it into the worktop cut-out [5].
- ▶ Insert the cooktop [1] into the centre of the worktop cut-out [5].
- ▶ Precisely align the cooktop.

#### Information regarding flush installation:

- ▶ Make sure that the sealing tape of the cooktop is well sealed all the way round.

#### Information regarding surface mounting:

- ▶ Make sure that the sealing tape for the cooktop is flat against the worktop.

### Height adjustment plates for flush installation (optional)

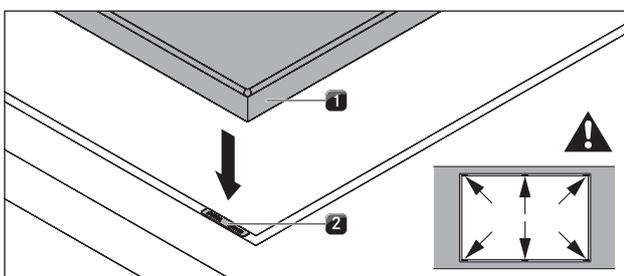


Fig. 5.16 Height adjustment plates

- [1] Cooktop
- [2] Height adjustment plate

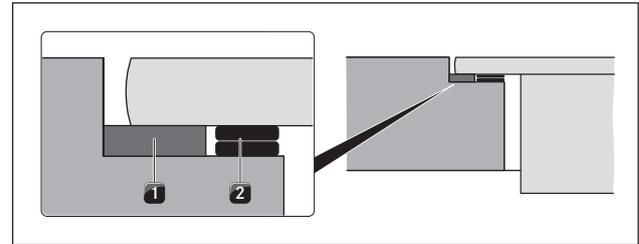


Fig. 5.17 Height adjustment plates

- [1] Sealing tape
- [2] Optional height adjustment plates

- ▶ If necessary, lay the height adjustment plates [2] underneath.
- ▶ Place the height adjustment plates next to the sealing tape [2].

### Securing the cooktop

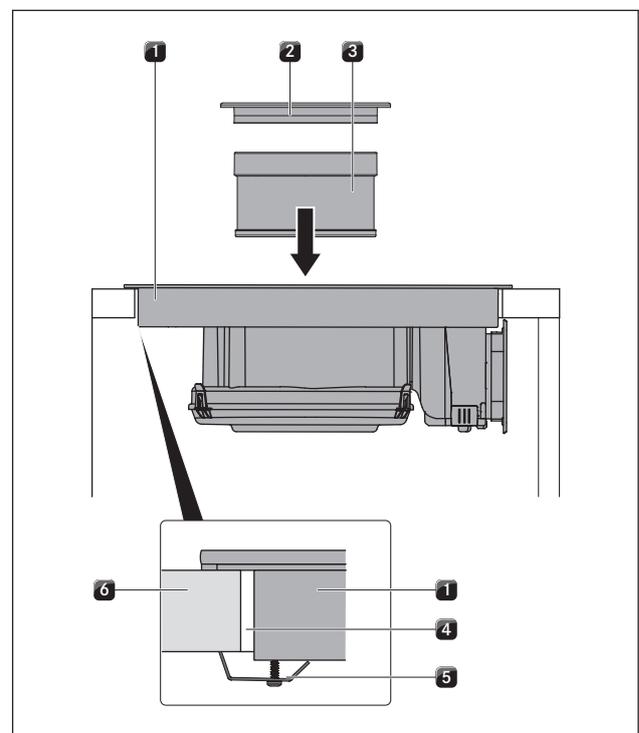


Fig. 5.18 Securing the cooktop in the middle

- [1] Cooktop
- [2] Air inlet nozzle
- [3] Stainless steel grease filter
- [4] Worktop cut-out
- [5] Installation clamp with screw
- [6] Worktop

- ▶ Fasten the cooktop [1] to the worktop [6] using the 5 mounting brackets [5].
  - 2 on each side, 1 in the centre at the front
  - Tightening torque: max. 2 Nm
- ▶ Insert the stainless steel grease filter [3] and the air inlet nozzle [2].

### Establishing a connection with the back wall

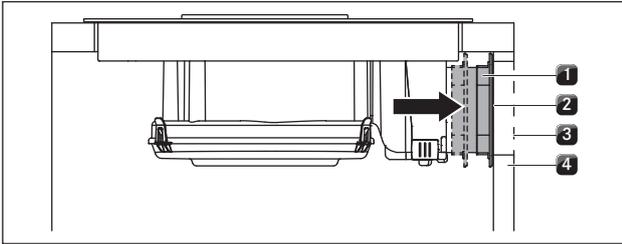


Fig. 5.19 Connection with the back wall

- [1] Telescopic pull-out
- [2] Adhesive tape
- [3] Rear wall cut-out
- [4] Back wall of unit

- ▶ Push the telescopic pull-out [1] until it is tight up against the rear wall of the unit [4].
- With the telescopic pull-out the distance to the rear wall cut-out [3] can be flexibly bridged.
- ▶ Check that the telescopic pull-out [1] is flush with the rear wall of the unit [4] and closes it off.
- ▶ Ensure that the telescopic pull-out [1] is firmly attached to the rear wall of the unit [4].

## 5.7 Establishing the power connection

- ▶ Observe all safety and warning information (see the “Safety” chapter).
- ▶ Observe all national and regional laws and regulations as well as the supplementary regulations of the local utility companies.

**i** The power connection may only be established by certified specialists. The specialist also assumes responsibility for the proper installation and commissioning.

**i** Connections via plug-in contacts (Schuko plugs) are not permitted.

- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Secure the main switch/automatic circuit breaker against being switched back on without permission.
- ▶ Make sure the power to the appliance is disconnected.
- ▶ Connect the cooktop exclusively via a fixed connection to an H 05 VV-F power supply cable with corresponding minimum cross-section (see Table “Fuse protection and minimum cross-section”).

Connection	Fuse protection	Minimum cross-section
3-phase connection	3 x 16 A	2.5 mm <sup>2</sup>
2-phase connection	2 x 16 A	2.5 mm <sup>2</sup>
1-phase connection	1 x 32 A	4 mm <sup>2</sup>

Tab. 5.2 Fuse protection and minimum cross-section

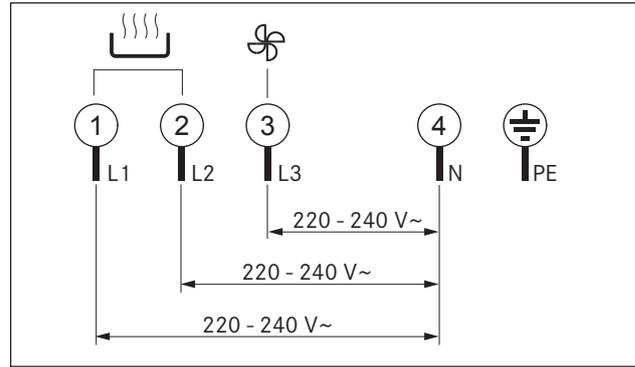


Fig. 5.20 Connection diagram 3-phase connection

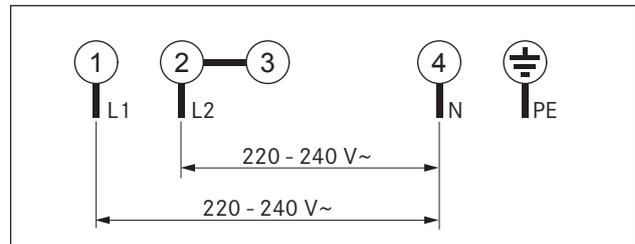


Fig. 5.21 Connection diagram 2-phase connection

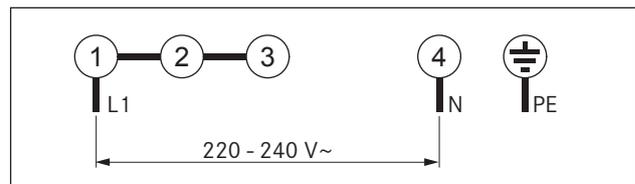


Fig. 5.22 Connection diagram 1-phase connection

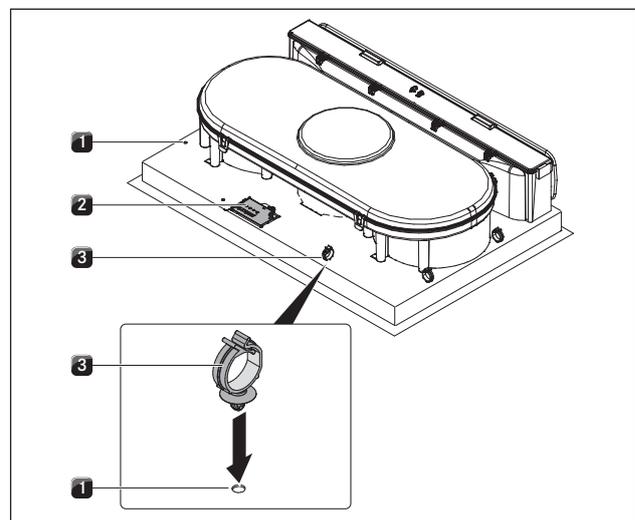


Fig. 5.23 Electrical connections of the cooktop

- [1] Bore holes
- [2] Power supply
- [3] Cable mounting clip

- ▶ Connect the power supply cable to the power supply [2] of the cooktop with integrated cooktop extractor in accordance with the relevant connection diagram (see fig. “Connection diagram”).
- ▶ For a one-phase or two-phase connection, connect the relevant contacts using the BKAS connector clip (included in delivery).

- ▶ Fasten the cable mounting clips [3] to the designated bore holes [1] either on the left or right hand side for the cable routing to the cable opening in the rear wall of the unit.
- ▶ Ensure that the cable is not trapped or damaged and is not able to come into contact with any hot hobs.
- ▶ Check that installation has been carried out correctly.
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the “Operation” chapter).
- ▶ Check that all the functions are working correctly.

### Appliance power management (total power reduction)

The total appliance power can be reduced to 4.4 kW upon initial commissioning if the required electrical power cannot be provided at the installation site. The connection must always be equipped with 20 A fuse protection as a minimum.

#### Programming the appliance power management

The appliance must be switched off for programming and the childproofing feature must not be activated. Programme the cooktop within 2 minutes of the cooktop being connected to the power supply.

- ▶ To programme, press all 4 cooking zone selection buttons  simultaneously for 3 seconds.
- 7.4 (factory setting) will appear in the display.
- ▶ Press the  or the  button to reduce the total power consumption to 4.4.
- ▶ To save, press all 4 cooking zone selection buttons simultaneously for 3 seconds until a beep is heard.
- The beep signals that the settings have been saved and the cooktop will switch itself off.

The next time it is switched on, the cooktop will be ready for use.

#### 5.7.1 Function test

- ▶ Carry out a thorough function test on the appliance.
- ▶ In the event of error messages, see the “Troubleshooting” chapter.

## 5.8 Sealing the appliance

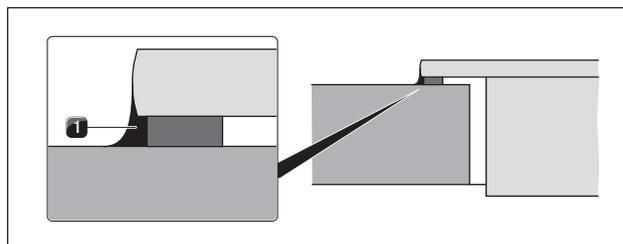


Fig. 5.24 Silicone sealant in surface mounting

[1] Black, heat-resistant silicone sealant

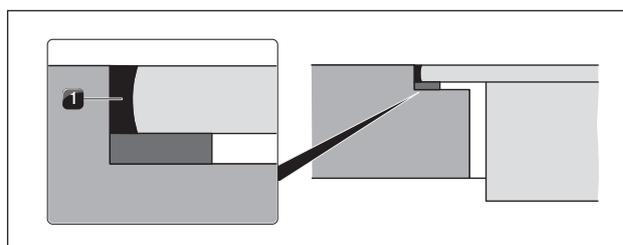


Fig. 5.25 Silicone sealant in flush installation

[1] Black, heat-resistant silicone sealant

- ▶ Once all of the installation work is complete, seal the appliance with black, heat-resistant silicone sealant [1].
- ▶ Make sure that no silicone sealant gets under the cooktop.

## 5.9 Handover to user

Once installation is complete:

- ▶ Explain the main functions to the user.
- ▶ Explain all safety-related aspects of operation and handling to the user.
- ▶ Provide the user with the accessories and operating and installation instructions, which are to be kept in a safe place.

## 6 Functions and operation

- ▶ Observe all safety and warning information during operation (see the “Safety” chapter).

- i** Do not operate the integrated cooktop extractor with other cooktops.
- i** The cooktop should only be operated when the activated charcoal filter, the stainless steel grease filter and the air inlet nozzle are installed.

### 6.1 Cooktop

#### 6.1.1 Switching the cooktop on/off

##### Switching the cooktop on

- ▶ Press **⏻** to switch on the cooktop. The power level **1** is shown by the cooking zone indicators.

##### Switching the cooktop off

- ▶ Press **⏻** to switch off the cooktop.
- ▶ Pay attention to the residual heat indicator (see the “Appliance Description” chapter).

#### 6.1.2 Switching the cooking zone on/off

##### Switching on the cooking zone

- ▶ Press the cooking zone button (e.g. **1**) for the desired cooking zone. The **1** in the cooking zone indicator lights up more brightly. The cooking zone indicator light illuminates.

##### Switching off the cooking zone

- i** Use the operating panel to switch off the cooking zone after use. Do not rely on the pan size recognition.
- ▶ Press the cooking zone button (e.g. **1**) for the desired cooking zone.
- ▶ Continue pressing **+** or **-**, until the cooking zone indicator displays power level **1**. The display will show a **1** for a few seconds.

#### 6.1.3 Power levels

The high power output of induction cooktops results in the very quick heating up of cookware. In order to avoid burning food, slight adjustment is needed in comparison to conventional cooking systems when selecting the power level.

Activity	Power level
Melting butter and chocolate, breaking up gelatine	1
Keeping sauces and soups warm, soaking rice	1-3
Cooking potatoes, pasta, soups and ragouts, steaming fruit, vegetables and fish, defrosting food	2-6
Frying in coated pans, moderate frying (without overheating the fat) of pork cutlets or fish	6-7
Heating up fat, browning fish, cooking thickened sauces and soups, making omelettes	7-8
Bringing large amounts of liquid to the boil, searing steaks	9
Heating up water	P

Tab. 6.3 Recommendations for power levels

The specifications provided in the table are standard values. Depending on the cookware and filling quantity, it is recommended to either decrease or increase the power level.

##### Adjusting the power level

- ▶ Press **+** to set power level **5**, or press **-**, to set power level **9**.

##### Changing the power level

- ▶ Press the cooking zone button (e.g. **1**) for the desired cooking zone. The cooking zone indicator lights up more brightly.
- ▶ Press **+** or **-** until the cooking zone indicator shows the required power level.

#### 6.1.4 Power setting

The two front cooking zones are equipped with a power-enhancing power setting.

The power setting can be used in order to quickly heat up large quantities of water. If the power setting is activated, the cooking zones will run at extra high power. After 5 minutes, the cooking zone is automatically switched to power level **9**.

If a cooking zone is operated with the power setting **P**, the second cooking zone on that side can be operated on a maximum power level of **5**.

- i** Never heat up oil, fat and the like on this power setting. The bottom of the pan can overheat due to the high power output.

##### Switching on the power setting

- ▶ Press the cooking zone button (e.g. **1**) for the desired cooking zone.
- ▶ Continue pressing **+** until the power setting **P** is displayed by the cooking zone indicator. After 5 minutes, the cooking zone is automatically switched to power level **9**.
- ▶ If a cooking zone is operated with the power setting **P**, the second cooking zone on that side can be operated on a maximum power level of **5**.
- ▶ If the power level is increased to more than **5**, the power setting **P** is deactivated.

### Switching the power setting off early

- ▶ Press the cooking zone button (e.g. ) for the desired cooking zone. The indicator becomes brighter.
- ▶ Continue pressing  until the lower power level that you require is displayed.

## 6.1.5 Timer functions

You can use 2 timer functions:

- Short-time timer (egg timer) (cooking zone is not automatically switched off)
- Cooking zone timer (to automatically switch off a cooking zone)

You can set a time range of between 1 and 99 minutes for both timer functions.

### Prerequisite

- The cooktop must be switched on.

**i** When the set time has lapsed,  will be displayed for a few seconds in the timer display. At the same time, an alarm will be heard for a few seconds.

**i** If you press  first, 1 minute will be preset as the starting time. If you press  first, 30 minutes will be preset as the starting time.

### Switching off the timer alarm

- ▶ Press any sensor button on the operating panel to end the alarm prematurely.

### Short-time timer (egg timer)

- ▶ Press  and  simultaneously. The two rear cooking zone indicators will display  for a few seconds.
- ▶ Press  or  to set the required time.

### Cooking zone timer

You can set a cooking zone timer for each cooking zone.

**i** The relevant cooking zone indicator shows whether the cooking zone timer is activated. The cooking zone indicator lights up until the cooking zone has automatically switched off after the preset time has passed.

**i** If several cooking zones are activated with the cooking zone timer, the cooking zone indicator with the lowest timer value flashes if no cooking zone is selected.

### Prerequisite

- A cooking zone has been selected.
  - A power level has been set.
- ▶ Press  and  simultaneously. The two rear cooking zone indicators will display  for a few seconds.
  - ▶ Press  or  to set the required time.

After the last input, the set time will be displayed in the timer display for a few seconds.

### Changing the timer settings

- ▶ Press the cooking zone button for the cooking zone for which you wish to change the timer setting.
- ▶ Press  and  simultaneously. The set time is shown in the timer display and the cooking zone indicator light flashes.
- ▶ Press  or  to set the required time.

### If several timers are activated

- ▶ Press  and  simultaneously as many times as necessary until the indicator light for the required cooking zone flashes. The indicator lights on the cooking zones for which a timer has been activated are operated clockwise starting with the short-time timer (egg timer).
- ▶ Press  or  to change the required time.

### Switching the timer off early

- ▶ Press the cooking zone button on the cooking zone for which you want to switch off the timer.
- ▶ Press  and  simultaneously. The set time is shown in the timer display and the cooking zone indicator light flashes.
- ▶ Press  until the timer display shows .

## 6.1.6 Pan size recognition

The cooking zone does not work:

- If it is switched on without cookware or with unsuitable cookware.
- If the base diameter of the cookware is too small.
- If the cookware is removed from a cooking zone that is switched on.

The cooking zone indicator displays . (Also see “Induction cooking zone operating principle” in the “Appliance description” chapter)

## 6.2 Cooktop extractor

### Prerequisite:

- The cooktop is switched on.

### Recommendations for efficient vapour extraction:

- ▶ Always use a lid on pots that are particularly high. This ensures effective vapour extraction. It also reduces power consumption.
- ▶ Only operate the cooktop extractor at the minimum power level required for effective vapour extraction. This enables you to improve the performance of the odour filters in recirculation mode.
- ▶ Only operate the hob at the minimum power level required for cooking. This reduces the cooking vapours and the power consumption.
- ▶ Avoid strong drafts.

### 6.2.1 Switching the cooktop extractor on/off

#### Switching on the cooktop extractor

- ▶ Press  or  to switch the cooktop extractor on.  is displayed by the fan level indicator. In case of no further input, the cooktop extractor will switch off automatically after a few seconds.

### Switching off the cooktop extractor

- ▶ Press  and  simultaneously until  is displayed by the fan level indicator.

or

- ▶ Press  or  several times until  is displayed by the fan level indicator.

If the fan level indicator displays , the cooktop extractor is switched off automatically after a few seconds.

## 6.2.2 Power levels

### Adjusting the power level

- ▶ Press  to increase the fan level. The fan level sequence is as follows:

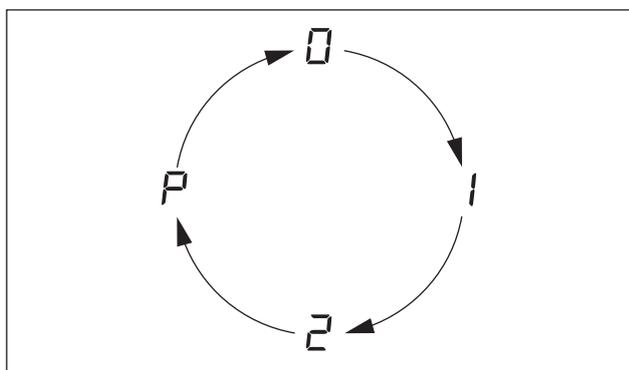


Fig. 6.1 Fan level sequence 

- ▶ Press  to decrease the fan level. The fan level sequence is as follows:

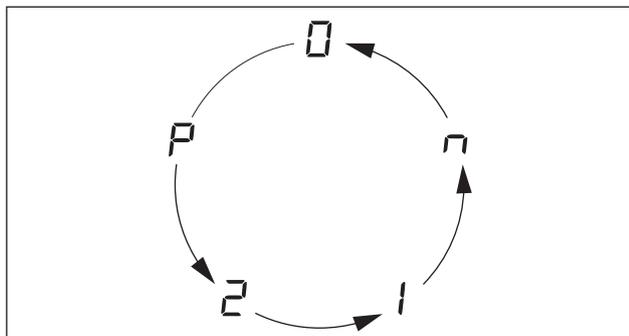


Fig. 6.2 Fan level sequence 

## 6.2.3 Power setting

The cooktop extractor has a power-enhancing power setting. This power setting makes it possible to suction away high levels of cooking vapours more quickly.

## 6.2.4 Automatic after-run

The cooktop extractor continues to run on power level 1 and switches off automatically after 20 minutes.

### Switching on the automatic after-run function

- ▶ Continue pressing  until the fan level  for the automatic after-run function is displayed.

## 6.2.5 Filter service display

The filter service display becomes active after the cooktop extractor has been operated for 150 hours. The activated charcoal filters are exhausted and the stainless steel grease filter needs to be thoroughly cleaned.

- F is displayed in the filter service display.
- The filter service display is shown every time the cooktop extractor is switched on and remains active until the filter has been changed and the filter service display has been reset.
- The cooktop extractor can still be operated without limitations.

If you do not wish to change the filter yet because, for example, you only cook occasionally:

- ▶ Press  or  to switch to the normal operating mode.  is displayed by the fan level indicator.

### Changing the filter

- ▶ Switch off the cooktop with integrated cooktop extractor.
- ▶ Observe all the information provided in the “Cleaning” chapter.
- ▶ Replace the activated charcoal filter.
- ▶ Clean the stainless steel grease filter, the air inlet nozzle, the air guiding housing and the housing base.

### Resetting the filter service display

If the activated charcoal filter has been replaced and the stainless steel grease filter has been cleaned, it will be necessary to reset the filter service display.

- ▶ Switch on the cooktop with integrated cooktop extractor.
- ▶ Press  and  simultaneously for at least 3 seconds until a flashing  is displayed by the fan level indicator. After a few seconds the  will stop flashing. The filter service display has been reset.

## 6.3 Safety devices

### 6.3.1 Childproofing feature

The childproofing feature prevents the appliance from being switched on accidentally.

-  If a cooking zone indicator alternates between displaying  and , the cooking zone is still hot.

### Switching on the childproofing feature

Prerequisites:

- The cooktop is switched on.
  - All cooking zones are switched off.
- ▶ Press the sensor buttons  and  simultaneously within 10 seconds of switching on and then press sensor button  again.  is displayed by all cooking zone indicators. The childproofing feature is activated.

### Deactivating the childproofing feature for a cooking session

**i** If a cooking zone indicator alternates between displaying  and H, the cooking zone is still hot.

- ▶ Press sensor buttons  and  simultaneously. The power level  is displayed by all cooking zone indicators and the cooking zone indicator lights flash.

The power level you require can now be set for each cooking zone. After the cooktop has been switched off, the childproofing feature is activated again.

### Switching off the childproofing feature

**i** If a cooking zone indicator alternates between displaying  and H, the cooking zone is still hot.

Prerequisites:

- The cooktop is switched on.
- ▶ Press the sensor buttons  and  simultaneously and then press  again. All cooking zone indicators show the power level . The childproofing feature is deactivated.

### 6.3.2 Residual heat indicator

After switching it off, the cooking zone remains hot.

**i** While H is displayed by the cooking zone indicator (residual heat indicator), do not touch the cooking zone or place any heat-sensitive objects on top of it. Risk of burns and fire!

- ▶ Pay attention to the residual heat indicator.
- ▶ Be careful not to touch or place objects on hot hobs.

### 6.3.3 Safety shut-down

#### Cooking zone

Each cooking zone is switched off automatically when the cooking zone exceeds the maximum operating duration on one power level.

Power level	1	2	3	4	5	6	7	8	9
Switch off after x hours	8	6	5	5	4	1.5	1.5	1.5	1.5

Tab. 6.4 Overview of the safety shut-down

- ▶ Switch the cooking zone back on if you want to put the cooking zone back into operation.

#### Cooktop extractor

The cooktop extractor switches off automatically if no buttons are pressed for 120 minutes.

### Overheating protection

**i** If the cooktop overheats, the power is reduced or the cooktop is switched off completely.

The appliance is fitted with overheating protection. The overheating protection can be triggered if:

- Cookware is heated up empty.
  - Oil or fat is heated on high power.
  - A hot cooking zone is switched on again after a power cut.
- Whilst the overheating protection is active, one of the following steps is taken:
- The activated power setting is switched back to the previous level.
  - The power setting P can no longer be switched on.
  - The set power level is reduced.
  - The cooktop switches off completely.

After a sufficient cooling period, the cooktop can be used again.

### Automatic switch-off if the button is pressed and held

The cooktop will be switched off automatically when one or more sensor buttons are touched for longer than 10 seconds (finger contact, objects, soiling).

- After a few seconds, the cooktop will switch off.
- ▶ Remove your finger or the object from the cooktop.
- ▶ Clean the cooktop as required.
- ▶ Where necessary, switch the cooktop back on

## 6.4 Saving energy

- ▶ Follow all of the energy-saving tips to use the cooktop with integrated cooktop extractor in an energy-efficient manner.
- ▶ When purchasing cookware, pay attention to the diameter of the base as the upper diameter of the pot is usually specified. The diameter of the base is often smaller.
- ▶ Use pressure cookers. Due to the closed cooking chamber and the overpressure, these save a great deal of time and energy. Shorter cooking times also help preserve vitamins.
- ▶ Make sure there is sufficient liquid in the pressure cooker. An empty pot which is still being heated can lead to overheating. This can damage both the cooking zone and the pot.
- ▶ If possible, always seal cookware using a suitable lid.
- ▶ Choose a suitable size of cookware for the amount of food you are cooking. A big pot that is barely filled requires a lot of energy.

## 7 Cleaning and maintenance

- ▶ Observe all safety and warning information (see the “Safety” chapter).
- ▶ Follow the enclosed manufacturer’s information.
- ▶ When conducting scheduled cleaning and maintenance, ensure that the cooktop and cooktop extractor are fully switched off and cooled so as to prevent injury (see the “Operation” chapter).
- Regular cleaning and maintenance ensures long service life of the product and optimal function.
- ▶ Adhere to the following cleaning and maintenance cycles:

Component	Cleaning cycle
Operating panel	Immediately after every soiling
Cooktop	Clean with conventional glass ceramic detergents immediately after soiling and on a weekly basis
Cooktop extractor	Weekly
Air inlet nozzle and stainless steel filter	After cooking very greasy dishes; at least once a week, when the fan level indicator shows F clean by hand or in the dishwasher (at 65°C max.); clean the stainless steel surfaces in the polishing direction only!
Air guiding housing	Every 6 months or when replacing the activated charcoal filter
Activated charcoal filter (with recirculation only)	Replace if odours have built up, extraction power is dwindling or the fan power level indicator shows F

Tab. 7.1 Cleaning cycles

### 7.1 Cleaning agents

- i** Due to the use of aggressive cleaning agents and abrasion caused by the pot bases the surface will become damaged and dark stains will occur.

To clean the cooktop, you need a special glass ceramic scraper and suitable cleaning agents.

- ▶ Never use steam cleaners, abrasive sponges, scouring pads or chemically aggressive cleaning agents (e.g. oven cleaner spray).
- ▶ Make sure that the cleaning agent does not contain any sand, soda, acids, lyes or chloride.

#### For the air inlet nozzle and grease filter

- ▶ Do not use any aggressive cleaning agents or agents containing acid or lye.

### 7.2 Looking after the cooktop

- ▶ Never use the cooktop as a work or storage surface.
- ▶ Do not push or pull cookware over the cooktop.
- ▶ Always lift pots and pans.
- ▶ Keep the cooktop clean.
- ▶ Remove any dirt immediately.
- ▶ Only use cookware suitable for glass ceramic cooktops (see “Appliance description” chapter).

### 7.3 Cleaning the cooktop

- i** When the cooktop extractor is in use the air inlet nozzle must be fitted so that no small or light objects such as fabric or paper cleaning cloths can be sucked in.

- ▶ Make sure that the cooktop is switched off (see the “Operation” chapter).
- ▶ Wait until all cooking zones are cold.
- ▶ Remove all coarse dirt and food residues from the cooktop using a glass ceramic scraper.
- ▶ Apply the cleaning agent to the cold cooktop.
- ▶ Spread the cleaning agent using kitchen roll or a clean cloth.
- ▶ Wipe the cooktop clean with a damp cloth.
- ▶ Dry the cooktop with a clean cloth.

#### If the cooktop is hot:

- ▶ Remove stubborn residues of plastic, aluminium foil, sugar or sweet dishes from the hot cooking zone immediately using a glass ceramic scraper to prevent burning.

#### Special soiling

- ▶ Remove heavy soiling and marks (limescale marks, mother-of-pearl-like shiny marks) using cleaning products while the cooktop is still warm.
- ▶ Wipe off any food that boils over with a damp cloth.
- ▶ Remove any remaining dirt with the glass ceramic scraper.
- ▶ Always remove any seeds, crumbs or similar that fall onto the cooktop during cooking immediately to prevent the surface getting scratched.

Any changes in colour or glossy spots do not mean that the cooktop is damaged. They do not affect the functionality of the cooktop or the stability of the glass ceramic panel.

Changes in the colour of the cooktop are the result of residues which have not been removed and have burnt on.

Glossy spots are the result of wear by the pan base, especially if aluminium-based cookware or unsuitable cleaning agents are used. These are difficult to remove.

### 7.4 Cleaning the cooktop extractor

The air inlet nozzle and stainless steel grease filter absorb the greasy particles from cooking vapours.

- ▶ Make sure that the cooktop and cooktop extractor are switched off (see the “Operation” chapter).
- ▶ Wait until the fan indicator shows □.
- ▶ Clean the cooktop extractor in accordance with the cleaning cycles.
- ▶ Clean the surfaces of the extraction system using a soft, damp cloth, detergent or a mild window cleaning agent.
- ▶ Soften dried on dirt using a damp cloth (do not scrape it off!).

### Removing the air inlet nozzle and stainless steel grease filter

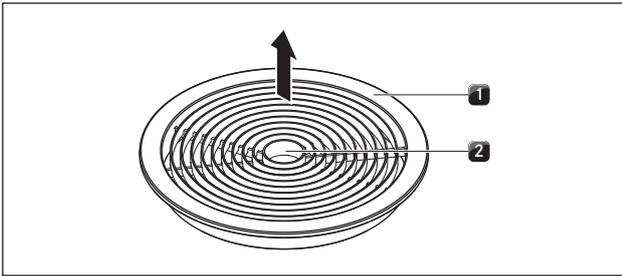


Fig. 7.1 Removing the air inlet nozzle

- [1] Air inlet nozzle
- [2] Access opening

#### Prerequisite:

The fan level indicator shows  $\square$ .

- ▶ Reach into the access opening [2].
- ▶ Pull the air inlet nozzle [1] up and out.

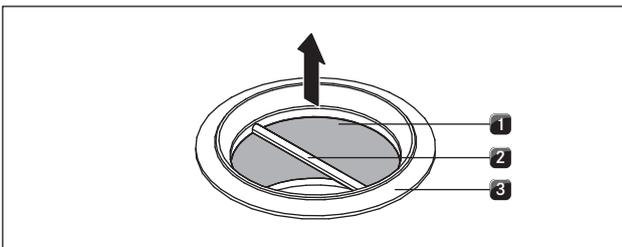


Fig. 7.2 Removing the stainless steel grease filter

- [1] Stainless steel grease filter
- [2] Handle
- [3] Suction opening

- ▶ Take hold of the stainless steel grease filter by the handle [2].
- ▶ Pull the stainless steel grease filter [1] up and out of the suction opening [3].

### Cleaning the air inlet nozzle and stainless steel grease filter

- i** Clean stainless steel surfaces in the polishing direction only.
- i** If it is no longer possible to clean the stainless steel grease filter completely, it must be replaced.

#### Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the air inlet nozzle and stainless steel grease filter with hot water.
- ▶ Use a soft brush to clean the air inlet nozzle and stainless steel grease filter.
- ▶ After cleaning, rinse the air inlet nozzle and stainless steel grease filter well.

#### Cleaning in the dishwasher

- ▶ Rinse the air inlet nozzle and stainless steel grease filter with a rinsing program at a maximum of 65°C.

### Fitting the stainless steel grease filter and air inlet nozzle

- ▶ Take hold of the stainless steel grease filter by the handle [2].
- ▶ Insert the stainless steel grease filter [1] into the suction opening.
- ▶ Ensure that the stainless steel grease filter is lying on the bottom of the housing base. A lock is not provided or necessary.
- ▶ Reach into the access opening [2] of the air inlet nozzle.
- ▶ Insert the air inlet nozzle [1] into the centre of the suction opening.
- ▶ Press the air inlet nozzle down until it clicks into place.

## 7.5 Cleaning the air guiding housing

Grease particles and limescale residues from cooking vapours can settle on the surface of the air guiding housing. For this reason, regular cleaning is essential. The air guiding housing can be found on the bottom of the cooktop inside the floor unit.

#### Opening the air guiding housing.

- ▶ Make sure that the cooktop and cooktop extractor are switched off (see the "Operation" chapter).
- ▶ Wait until the fan level indicator shows  $\square$ .

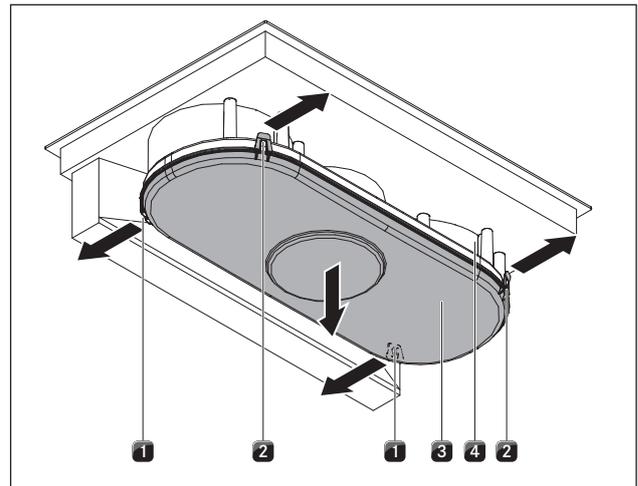


Fig. 7.3 Opening the air guiding housing.

- [1] Rear locks
- [2] Front locks
- [3] Housing base
- [4] Air guiding housing

- ▶ Hold the housing base [3] with one hand.
- ▶ Release both locks [1] on the back.
- ▶ Release both locks [2] on the front.
- ▶ Remove the housing base [3].
- ▶ Clean the air guiding housing [4] and the housing base [3] with a mild cleaning agent.

### Closing the air guiding housing

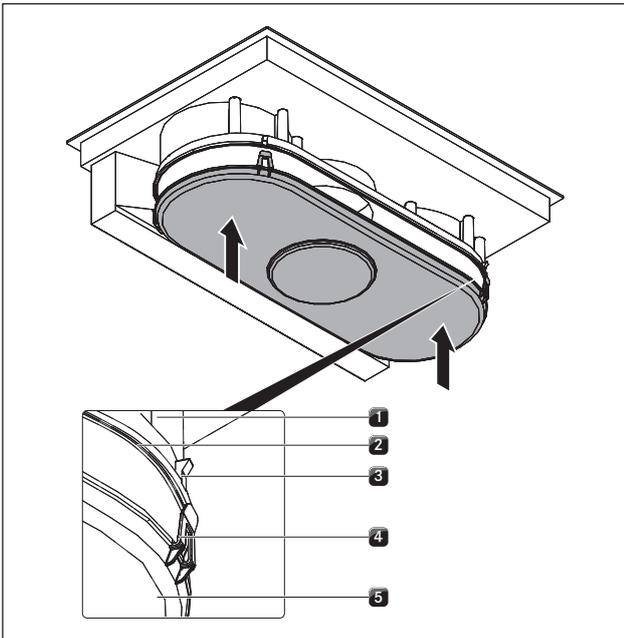


Fig. 7.4 Closing the air guiding housing

- [1] Air guiding housing
- [2] Sealing groove
- [3] Retainer hook
- [4] Locking tab
- [5] Housing base

- ▶ Using both hands, position the housing base [5] in such a way that the locking tabs [4] on the housing base line up with the retainer hooks [3] on the housing.
- ▶ Insert the housing base into the sealing groove [2] of the air guiding housing [1].
- ▶ Push the housing base [5] upwards until the 4 locking tabs (2 front, 2 rear) click into place on the retainer hooks [3].
- ▶ Check that all 4 locking tabs [4] have clicked into place correctly.

## 7.6 Changing the activated charcoal filter

Two activated charcoal filters will only be fitted with the stainless steel grease filter if the cooktop extractor is used in recirculation mode. The activated charcoal filters absorb cooking odours that arise during cooking.

**i** The activated charcoal filters must be replaced when the fan indicator shows F (filter service display). You can obtain the activated charcoal filter BAKF from your specialist supplier or by contacting BORA via the website at [www.bora.com](http://www.bora.com).

- ▶ Make sure that the cooktop and cooktop extractor are switched off (see chap. 6[1]).
- ▶ Wait until the fan power level indicator shows □.

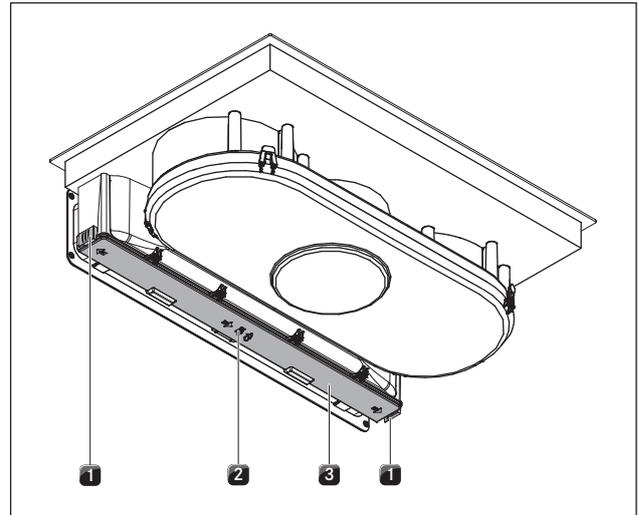


Fig. 7.5 Unlocking the activated charcoal filter housing cover

- [1] Outer locks
- [2] Central lock
- [3] Activated charcoal filter housing cover

### Removing the activated charcoal filter

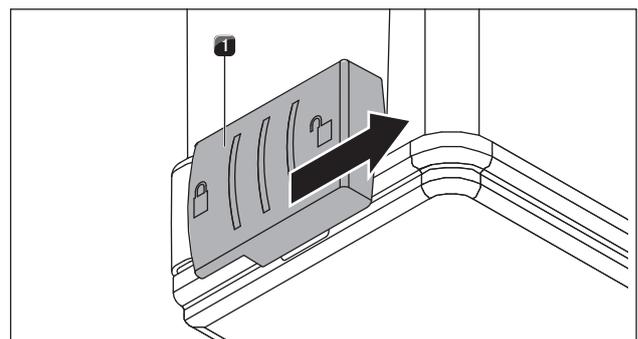


Fig. 7.6 Releasing the outer locks

- [1] Outer lock

- ▶ Release both outer locks [1].

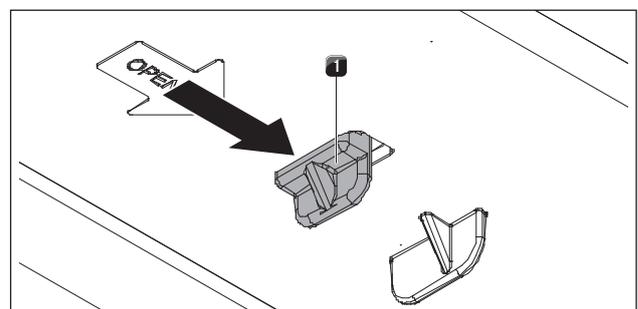


Fig. 7.7 Opening the central locks

- [1] Central lock

- ▶ Release the lock [1] in the centre.
- ▶ Fold the housing cover down until it clicks into place.

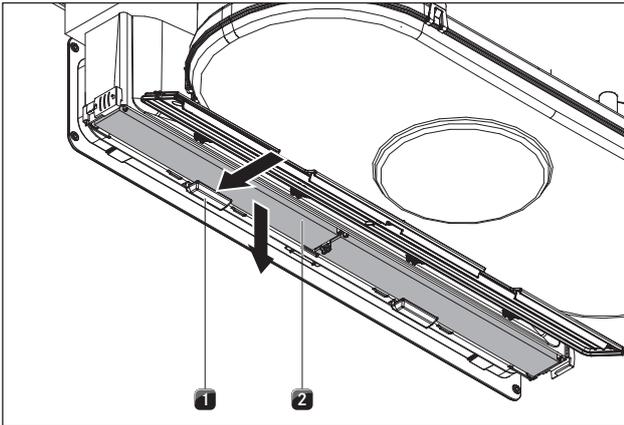


Fig. 7.8 Removing the activated charcoal filter

- [1] Filter bracket  
[2] Activated charcoal filter

- ▶ Hold the activated charcoal filter [2] with one hand.
- ▶ Push the filter bracket [1] towards the back.
- ▶ Pull the activated charcoal filter down and out.
- ▶ Dispose of the used activated charcoal filter in the household waste.

#### Inserting the activated charcoal filter

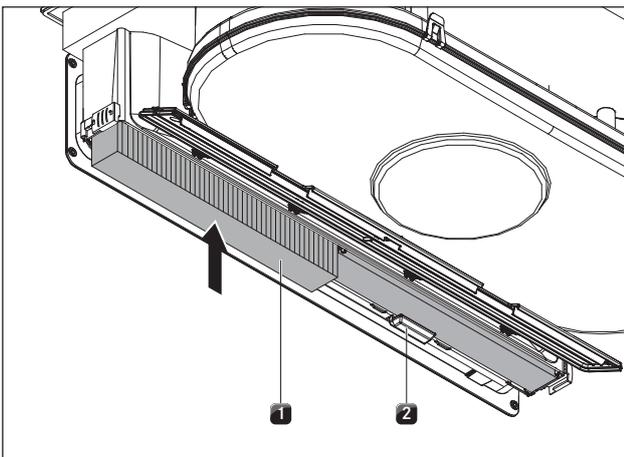


Fig. 7.9 Inserting the activated charcoal filter

- [1] Activated charcoal filter  
[2] Filter bracket

- ▶ Position the new activated charcoal filter [1] in such a way that the arrow is pointing towards the back and is visible from underneath.
- ▶ Slide the activated charcoal filter into the housing.
- ▶ Push the activated charcoal filter upwards until the filter bracket [2] clicks into place.

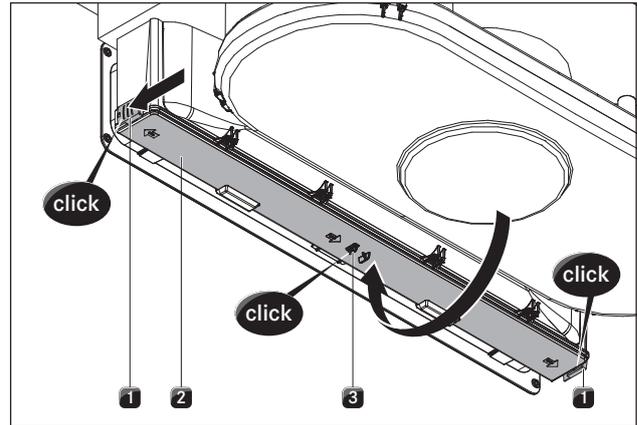


Fig. 7.10 Closing the activated charcoal filter housing cover

- [1] Outer locks  
[2] Activated charcoal filter housing cover  
[3] Central lock

- ▶ Fold the activated charcoal filter housing cover [2] upwards.
- ▶ Press the centre of the activated charcoal filter housing cover until the central lock [3] clicks into place.
- ▶ Press the sides of the activated charcoal filter housing cover and close the outer locks [1] until they click into place.

#### Resetting the filter service display

- ▶ Reset the filter service display (see the "Operation" chapter).

## 8 Troubleshooting

Operating situation	Cause	Remedy
The cooktop or the fan cannot be switched on.	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or house is defective.	Replace the fuse.  Switch the automatic circuit breaker back on.
	The fuse or the automatic circuit breaker trips several times.	Call the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
Odours and vapours arise when the new cooktop is put into operation.	This is normal on brand-new appliances.	Wait a few operating hours. Contact the BORA Service Team if the odour persists.
$\underline{u}$ is displayed by the cooking zone indicator.	No or unsuitable cookware has been placed on the cooking zone.	Only use suitable cookware. Select the cookware size depending on the cooking zone (see the "Appliance description" chapter).
$\underline{L}$ is displayed by the cooking zone indicator.	The childproofing feature is activated.	Switch off the childproofing feature (see the "Operation" chapter).
A cooking zone or the entire cooktop switches off automatically.	The operating time of a cooking zone has been exceeded.	Put the cooking zone back into operation (see the "Operation" chapter).
	The overheating protection has tripped.	(see the "Appliance description" chapter)
The power setting is automatically shut off prematurely.	The overheating protection has tripped.	(see the "Appliance description" chapter)
$\underline{E}$ is displayed by the fan level indicator.	One or more sensor buttons are covered, e.g. due to finger contact or by objects placed on them.	Clean the operating panel or remove objects (see the "Appliance description" chapter).
$\underline{E} - \square \square$ is shown across all 4 cooking zone indicators and the cooktop switches off during operation.		
The cooling fan continues to run after the cooktop has been switched off.	The fan will continue to run until the cooktop has cooled down and will then switch off automatically.	Wait until the cooling fan switches off automatically.
$\underline{E}$ is displayed by the cooking zone indicator.	An error has occurred in the electronic system.	Switch off the cooktop power supply for approx. 1 minute. If the problem continues to persist after the power supply has been restored, write down the error number and contact the BORA Service Team.
$\underline{F}$ is displayed by the fan level indicator.	The period of use of the filters has been exceeded.	Replace the activated charcoal filter (with recirculation only) and thoroughly clean the stainless steel grease filter. In case of heavy soiling, replacing the stainless steel grease filter is also recommended (see the "Cleaning and maintenance" chapter).
The extraction performance of the cooktop extractor has decreased.	The stainless steel grease filter is heavily soiled.	Clean or replace the stainless steel grease filter.
	The activated charcoal filter is heavily soiled (BIU only).	Replace the activated charcoal filter.
	There is an object in the air guiding housing (e.g. cleaning cloth).	Remove the trapped object.
	The fan is defective or a duct connection has become loose.	Contact the BORA Service team.

**Tab. 8.1** Resolving a fault

- In all other instances, contact BORA After Sales Service (see the "Warranty, technical service and spare parts" chapter).

## 9 Decommissioning, disassembly and disposal

- ▶ Observe all safety and warning information (see the Safety section).
- ▶ Follow the enclosed manufacturer's information.

### 9.1 Decommissioning

Decommissioning is understood as final shutdown and disassembly. Following decommissioning, the device can either be installed into other units, sold on privately or disposed of.

- i** Electricity and gas connections may only be disconnected by qualified specialists.
- ▶ To decommission, switch the device off (see Operation section)
- ▶ Disconnect the device from the power supply.

### 9.2 Disassembly

For removal, the device must be accessible for disassembly and disconnected from the power supply.

- ▶ Undo the appliance fixture.
- ▶ Remove the silicone joints.
- ▶ Remove the device from the worktop by lifting it upwards.
- ▶ Remove any other accessories.
- ▶ Dispose of the old device and any contaminated accessories as described under "Environmentally-friendly disposal".

### 9.3 Environmentally-friendly disposal

#### Disposal of transport packaging

- i** The packaging protects the device from damage in transport. The packaging materials have been selected from environmental and disposal perspectives and are therefore recyclable.

Returning the packaging to the materials cycle saves resources and reduces waste volumes. Your specialist supplier will take the packaging back.

- ▶ Give the packaging to your specialist supplier or
- ▶ Dispose of the packaging properly in line with local regulations.

#### Disposal of old appliance



Electrical devices marked with this label may not be disposed of in domestic waste at the end of their service life. They must be disposed of at a collection point for the recycling of old electrical or electronic devices. You can find information from your city or district council.

Many electrical and electronic devices still contain valuable materials. But they also contain damaging materials which were necessary for them to function properly and safely. These can damage human health or the environment if disposed of improperly or incorrectly handled.

- ▶ Never put your old appliance in domestic waste.
- ▶ Take the old appliance to a regional collection point for return and recycling electrical and electronic components and other materials.

## 10 Warranty, technical service, spare parts, accessories

- Observe all safety and warning information (see the Safety chapter).

### 10.1 BORA manufacturer's warranty

BORA provides its end customers with a 2-year manufacturer's warranty for its products. The end customer is entitled to this warranty in addition to the statutory claims for defects against the sellers of our products.

The manufacturer's warranty applies to all BORA products sold by authorised BORA dealers or BORA-trained salespeople within the European Union, with the exception of products labelled by BORA as Universal products or accessories.

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer by an authorised BORA dealer and is valid for 2 years. By registering on [www.bora.com/registration](http://www.bora.com/registration) the end customer has the possibility of extending the manufacturer's warranty.

The manufacturer's warranty requires expert (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation) installation of the BORA products by an authorised BORA dealer. During use, the end customer is to adhere to the specifications and instructions in the operating manual.

In order to file a warranty claim, the end customer is to notify their dealer or BORA of the fault and must present the receipt. Alternatively, the end customer can provide proof of purchase by registering on [www.bora.com](http://www.bora.com).

BORA guarantees that all BORA products are free from material and product defects. The defect must exist prior to delivery of the product to the end customer. In the event that a warranty claim is filed, the warranty shall not commence anew.

BORA will correct defects in BORA products at its own discretion by repairing or replacing the product. All costs for the correction of defects under the manufacturer's warranty shall be assumed by BORA.

Expressly not covered by the BORA manufacturer's warranty are:

- BORA products that were not sold by authorised BORA dealers or from BORA-trained salespeople.
- Damage caused by non-adherence to the operating instructions (including product care and cleaning) This represents improper use.
- Damage caused by normal use, e.g. traces of usage on the cooktop
- Damage caused by external influences (such as transport damage, ingress of condensation, damage caused by the elements such as a lightning strike)
- Damage caused by repairs or attempts to repair not made by BORA or persons authorised by BORA
- Damage to the glass ceramic
- Voltage fluctuations
- Secondary damage or claims for damages beyond the defect
- Damage to plastic parts

Legal claims, such as particularly statutory claims for defects or product liability are not limited by the warranty.

If a defect is not covered by the manufacturer's warranty, the end customer can employ the services of the BORA technical service, however, they must cover the costs themselves.

The laws of the Federal Republic of Germany apply to these warranty conditions.

You can contact us by:

- Telephone: +49 800 7890 0987 Monday to Thursday from 08:00-18:00 and Friday from 08:00-17:00
- Email: [info@bora.com](mailto:info@bora.com)

#### 10.1.1 Warranty extension

You can extend the guarantee by registering at [www.bora.com/registration](http://www.bora.com/registration).

### 10.2 Service

#### BORA Service:

see reverse side of operating and assembly instructions



- In the case of faults you cannot fix yourself, contact your BORA specialist supplier or the BORA Service Team. The BORA Service Team will require the type designation and serial number of your device (FD number). Both values are indicated on the rate plate in the warranty insert and the underside of the device.

### 10.3 Spare parts

- Only use original spare parts for repairs.
- Repairs may only be carried out by the BORA Service Team.

- i** Spare parts can be obtained from your BORA dealer, the BORA online service website at [www.bora.com/service](http://www.bora.com/service) or by calling the service number provided.

### 10.4 Accessories

- BFF stainless steel grease filter
- Air inlet nozzle GP4ED
- Activated charcoal filter set BAKFS
- Sealing tape UDB25
- Cooktop frame BKR760

# 11 Notes

Operating and installation instructions:

Original

Translation

**Manufacturer: BORA Vertriebs GmbH & Co KG**

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These operating and installation instructions have been drawn up with the greatest of care. But it cannot be ruled out that subsequent technical modifications have not yet been incorporated or the relevant content has not yet been adapted. Please accept our apologies in this eventuality. An updated version can be requested from the BORA Service Team. Subject to printing errors and mistakes.

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