

EN

Operating and installation instructions XBO

X BO steam oven



0900 13-10005

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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, installation and commissioning must always occur in line with national laws, regulations and standards. The work must be performed by qualified specialists who know and comply with the additional regulations of the local energy supply companies.

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: 2009/125/EC Ecodesign Directive
2011/65/EU RoHS Directive

BORA Vertriebs GmbH & Co KG hereby declares that the X BO radio equipment complies with directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following address: <https://www.bora.com/at/de/service/download/>

The appliance supports the following frequency bands:

- 2.4 GHz: 100 mW max.
- 5 GHz: 100 mW max.

	AD	AT	BE	CH	CZ	EN	DK	EE	ES
	FI	FR	IE	IT	LI	LU	MC	MT	NL
	NO	PL	PT	RO	SE	SI	SK	SM	UK(NI)

The following applies in the case of 5 GHz Wi-Fi in the countries below:

For interior use only.

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 article described in these instructions is hereinafter also referred to as an appliance.

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

i 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
	Danger	Indicates an immediate, hazardous situation which causes death or serious injury if not respected.
	Warning	Indicates a potentially hazardous situation which can cause death or serious injury if not respected.
	Caution	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

Figures

All measurements are provided in millimetres.

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 Intended use

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

i The appliance may only be operated in frostproof rooms.

This appliance is not intended for:

- professional use (catering)
- outdoor use
- heating rooms
- use in mobile installation sites such as motor vehicles, ships or aeroplanes
- use at altitudes of over 2000 m (metres above sea level)
- use when not fully installed

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 incorrect installation, 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 child lock in order to prevent children from switching on the appliances 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 or in the oven chamber. Otherwise, they will be tempted to climb onto the appliance (open door).

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 child lock.

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), particularly in the vicinity of the operating unit. This can cause an electrical 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.
- ▶ Securely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.
- ▶ Contact BORA Service.

⚠ DANGER!

Risk of injury from overloading the open door

The maximum load capacity of the open door is 22.5 kg.

- ▶ Make sure that children do not stand or sit on or hang from the open door.
- ▶ Do not stand, sit or lean on the open door.
- ▶ Do not place any heavy objects on the open door.

⚠ 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.

⚠ WARNING!**Risk of injury due to mechanical damage on the appliance**

Mechanical damage (e.g. cracks, deformation, separation of adhesive seals, etc.) to the appliance, as well as to cables and accessories can cause injuries.

- ▶ Do not operate the appliance.
- ▶ Do not try to repair or replace damaged components yourself.
- ▶ Contact BORA Service.

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

Appliance components can cause injury if you drop them (e.g. food supports).

Hold the food supports tight when inserting and removing.

- ▶ Check that the food support is positioned correctly inside the appliance.
- ▶ 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 surfaces. This can damage the appliances (particularly in the case of hard and sharp objects).

Do not use the appliances as worktops.

- ▶ Keep hard or sharp objects away from the appliance surfaces.

Faults and errors

- ▶ In the case of faults and errors, follow the instructions on the appliance display and 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 information 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** Work on electrical components must only be conducted by trained electrical personnel.
- i** The appliance may only be installed with the power disconnected.

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.
- ▶ 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.
- ▶ Conduct all work extremely attentively and conscientiously and in accordance with these instructions.
- ▶ Before handing the appliance or system over to the end user, ensure that it has been correctly installed.

⚡ 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, fuses, automatic circuit breakers, contactor).

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

If the power supply cable is damaged (e.g. during installation), this can cause an (lethal) electric shock.

- ▶ Make sure that the connection cable does not become trapped or damaged.

⚡ 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.

Special safety instructions for using the fresh water connection

- i** The fresh water connection may be only be fitted by trained specialists who are familiar with and comply with the local regulations.
- i** The quality of the fresh water must comply with the drinking water regulations in the corresponding country.

⚡ WARNING!**Risk to health from unpurified water**

The use of unpurified water poses a risk to health.

- ▶ Connect the appliance to the drinking water supply.

CAUTION!**Damage caused by dirt in the water**

Dirt in the water pipe can be deposited in the appliance valve. If this affects the functioning of the valve, water can leak out.

- ▶ Rinse out the water pipe before connecting the appliance or when work is carried out on the water pipes.

2.5 Safety instructions – operation

- ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.
- ▶ Switch off the appliance after use.
- ▶ Ensure that the drain filter is always used when cooking. Large food residues can block the water outlet pipe and the pump.
- ▶ Never line the oven chamber with aluminium foil or oven liners.
- ▶ Do not place any cookware directly on the floor of the oven chamber.
- ▶ Do not store any flammable objects or liquids in the oven chamber.
- ▶ Keep the door closed during use, as otherwise the controls get very hot.
- ▶ Always catch dripping grease in a suitable container.

Special safety information for the fresh air supply

During cooking and cleaning, moisture is released into the ambient air.

- ▶ 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.

⚠ WARNING!**Risk of burns from hot surfaces**

The appliance and exposed parts (oven chamber, door, heating elements, food thermometer, accessories) become hot during use. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot surfaces.
- ▶ Please use suitable accessories when needed (pot holders, oven gloves).
- ▶ Keep children under 8 years of age away from the appliance or ensure they are supervised at all times.

⚠ WARNING!**Risk of burns from hot food**

Food may spill over when inserting or removing the food support. Touching hot food can cause serious burns.

- ▶ Ensure that no hot food spills over when inserting or removing the food support.

⚠ 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.

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

⚠ DANGER!**Risk of fire from overheated oil or fat**

Oil or fat can quickly heat up and ignite.

- ▶ Never leave the appliance unattended when cooking with oil or fat.
- ▶ Never extinguish oil or fat fires with water.
- ▶ Switch off the appliance.
- ▶ Extinguish the fire by keeping the door closed.

⚠ DANGER!**Risk of fire from overdrying**

When food is overdried there is a risk of fire.

- ▶ Do not leave the appliance unattended if you are desiccating or drying herbs, bread, mushrooms, etc.
- ▶ If you see smoke, keep the appliance closed and switch off the electricity supply.
- ▶ Do not open the door until the smoke has gone.

⚠ DANGER!**Risk of burns or explosion caused by flammable liquids**

Flammable liquids (alcohol fumes) can be ignited in the hot oven chamber or explode and cause serious injuries.

- ▶ Never prepare dishes with large amounts of high-proof alcoholic beverages.
- ▶ Only use small amounts of high-proof beverages.
- ▶ Do not pour flammable liquids (e.g. spirits) over hot food.

⚠ DANGER!**Risk of burns or explosion caused by closed preserve jars**

Heating closed preserve jars leads to excessive pressure which can cause the jars to explode and cause serious injuries.

- ▶ Do not heat closed preserve jars.

⚠ WARNING!**Risk of injury from moving appliance parts**

There is a risk of injury when opening and closing the door or operating unit.

- ▶ Ensure that nobody reaches into the appliance when the door or operating unit is being opened or closed (children in particular).

⚠ WARNING!**Risk of injury from open door**

When the door is open there is a risk of tripping or crushing.

- ▶ Close the door after use.

CAUTION!**Risk of corrosion**

Rusting materials (e.g. platters, cutlery) can cause corrosion in the oven chamber.

- ▶ Only use original accessories in the oven chamber.

⚠ WARNING!**Risk of injury from hot steam**

Hot steam can escape when the door is opened if the steam has not been extracted beforehand. Depending on the temperature, steam may be invisible. Hot water may drip from the door after opening.

- ▶ When opening the door, do not stand too near to the appliance.
- ▶ Open the door carefully.
- ▶ Keep children away from escaping steam.

CAUTION!**Risk of injury from the food thermometer if not used carefully**

Failure to take care when inserting the food thermometer in the food can lead to puncture wounds.

- ▶ Ensure that the food thermometer is correctly positioned.

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.

- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.
- ▶ 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 appliance 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.
- ▶ Do not use any highly-abrasive cleaning products or sharp metal scrapers to clean the oven chamber and glass surfaces (door and operating unit). This can scratch the surfaces and damage the glass.
- ▶ Use only original BORA cleaning cartridges, as cartridges from other manufacturers can cause irreparable damage to the appliance.

⚠ WARNING!

Risk of burns from hot surfaces

The appliance and exposed parts (oven chamber, door, heating elements, food thermometer, accessories) become hot during use. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot surfaces.
- ▶ Allow the appliance and exposed parts to cool before and after cleaning.
- ▶ Keep children under 8 years of age away from the appliance or ensure they are supervised at all times.

⚠ DANGER!

Risk of fire from overheated oil or fat

Oil or fat can quickly heat up and ignite.

- ▶ Remove any oil or fat residues from the oven chamber before use.

CAUTION!

Risk of corrosion

Food or liquid containing cooking salt which becomes stuck to the stainless steel walls of the oven chamber can cause corrosion.

- ▶ Remove any such food or liquid from these surfaces.

⚠ WARNING!**Risk of injury from hot steam**

Hot steam can escape when the door is opened if the steam has not been extracted beforehand. Depending on the temperature, steam may be invisible. Hot water may drip from the door after opening.

- ▶ When opening the door, do not stand too near to the appliance.
- ▶ Open the door carefully.
- ▶ Keep children away from escaping steam.

⚠ WARNING!**Risk of injury from hot water and cleaning agents**

Opening the door during the cleaning programme may cause burns or eye irritation.

- ▶ Do not open the door during the cleaning programme.

CAUTION**Eye irritation from cleaning agent residues**

Cleaning agent residues in the oven chamber and the empty cleaning cartridge can cause irritation if it comes into contact with the eyes.

- ▶ Wash your hands after touching cleaning agents or the cleaning cartridge.

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.
- i** Old hose sets must not be reused for connecting the water supply.
 - ▶ Before any repair work, safely disconnect the appliance from the mains supply.

⚠ DANGER!**Risk of electric shock from residual charge**

Electrical components in the appliance can contain residual charge and cause an electric shock.

- ▶ Do not touch any exposed contacts.
- ▶ Use the discharge adapter before starting work on the appliance.

⚠ 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.

- ⓘ 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 Customer Care team.

2.8 Safety instructions – disassembly and disposal

- ⓘ 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.
 - ⓘ 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 residual charge**

Electrical components in the appliance can contain residual charge and cause an electric shock.

- ▶ Do not touch any exposed contacts.
- ▶ Use the discharge adapter before starting work on the appliance.

3 Technical data

3.1 X BO steam oven XBO

Parameter	Value
Multiphase supply voltage	380-415 V 2N
Single-phase supply voltage	220-240 V
Frequency	50 Hz
Maximum power consumption	6100 W
Fuse protection/ two-phase power supply	2 x 16 A
Fuse protection/ single-phase power supply	1 x 16 A
Dimensions (width x depth x height)	598 x 599 x 580 mm
Oven chamber dimensions (width x depth x height)	480 x 308 x 405 mm
Cooking chamber volume	53 l
Number of shelf levels	3
Weight (incl. accessories/packaging)	62 kg
Weight	47 kg
Surface material	Glass and plastic
Temperature control range	30-230 °C
Power management	Seamless
Water supply hose length	2.5 m
Water supply hose connection	3/4" (wrench size 30)
Water outlet hose length	2.5 m
Internal / external diameter of water outlet hose	19 mm / 27 mm
Odour filter material	Activated charcoal with ion exchanger
Maximum odour filter service life	1 year

Tab. 3.1 XBO technical data

3.2 Appliance dimensions

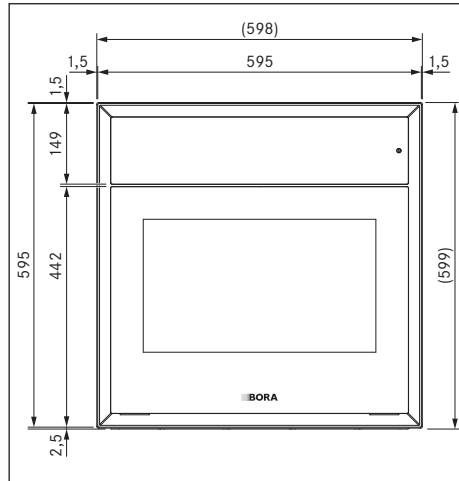


Fig. 3.1 XBO front view

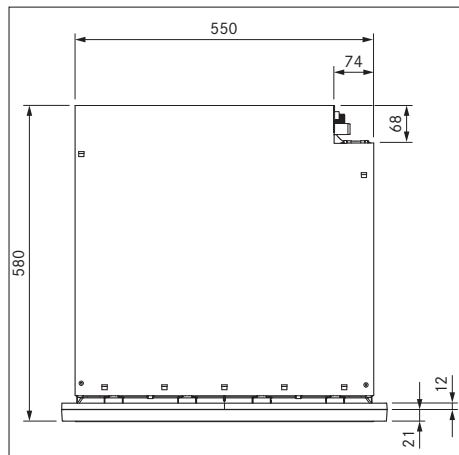


Fig. 3.2 XBO top view

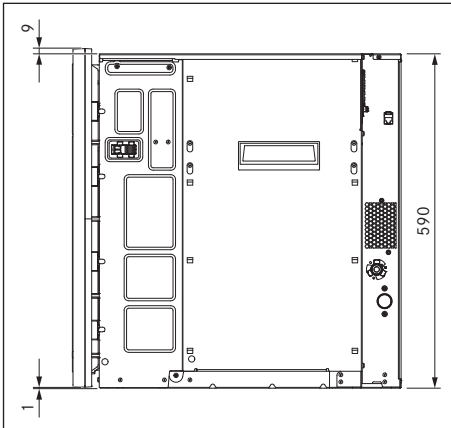


Fig. 3.3 XBO side view

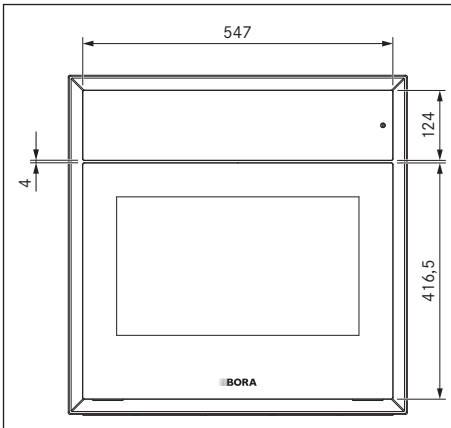


Fig. 3.4 XBO glass front view

4 Energy datasheet

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer	BORA		
Model identification	XBO		
Type of oven	Flex oven		
	Symbol	Value	Unit
Appliance mass	M	47	kg
Number of oven chambers	-	1	-
Heat source	-	Electricity	-
Volume of each chamber	V	53	l
Power consumption in conventional mode	EC _{electric cavity}	*	kWh/cycle
Power consumption in recirculation mode	EC _{electric cavity}	0.74	kWh/cycle
Energy efficiency index of each chamber	EEI _{cavity}	96.1	-
Energy efficiency class	-	A	-

Tab. 4.1 Energy labelling

* Does not apply to this product.

5 Appliance description

Observe all safety and warning information (see “2 Safety”).

5.1 How it works

The X BO steam oven creates the steam in the oven chamber itself with full heat output by water being dispensed onto the fan wheel. Unlike external steam generation, this technology enables rapid adjustment and therefore the best and uniform cooking results. In comparison, the BORA X BO manages with a little less heat as it circulates hot air at high speed and it is therefore transferred onto the food faster.

5.2 Steam oven

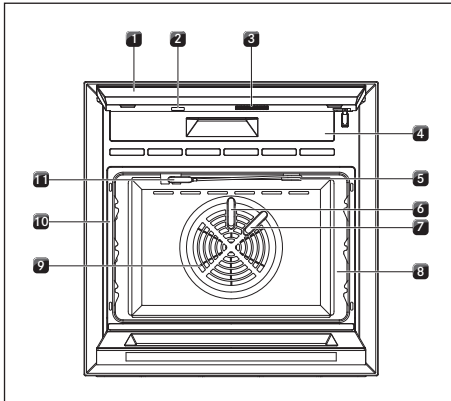


Fig. 5.1 Operating unit and door open

- [1] Operating unit with touch display (opened out)
- [2] USB interface
- [3] Speaker
- [4] Filter replacement cover
- [5] Food thermometer cable holder
- [6] Cleaning water inlet
- [7] Steam water inlet
- [8] Cooking chamber
- [9] Fan wheel
- [10] Oven chamber seal
- [11] Food thermometer

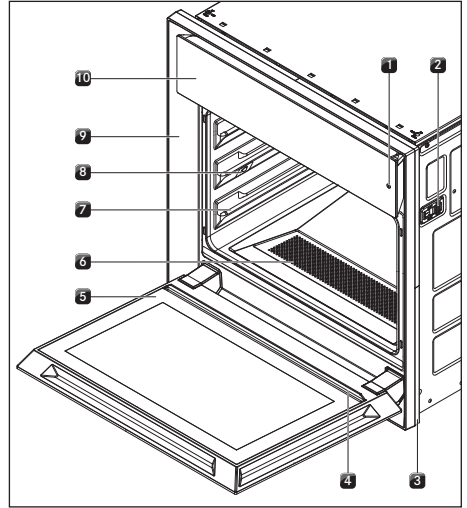


Fig. 5.2 Door open

- [1] On/off sensor button
- [2] Levelling shim (x 2)
- [3] Frame spacer
- [4] Drip channel
- [5] Door (open)
- [6] Drain filter
- [7] Oven chamber shelves (3 shelf levels)
- [8] LED oven chamber lighting (x 3)
- [9] Inlay frame
- [10] Operating unit with touch display (closed)

5.3 Food supports

All food supports can be used on all shelf levels. The food supports required for a programme are indicated as accessories in the presets, pro tips and special programmes.

- ▶ Do not use knives on the food supports.
- ▶ Do not use any metal or sharp objects to turn or remove food.
- ▶ Only use plastic or wooden kitchen utensils. Food supports may expand when heated (thermal behaviour of compounds and materials during temperature changes). If the tray is heated unevenly, the metal will expand to different extents.

The measures below can be taken to prevent deformation:

- ▶ Preheat the X BO without the food supports.
- ▶ Load the food supports evenly.
- ▶ Use the food supports as instructed.
- ▶ Use a suitable tray or tin for pizzas, round cakes and similar and place this on the oven rack.
- ▶ Avoid placing cold food or water directly on the hot food support.
- ▶ Use the universal tray for searing and roasting.

Universal tray

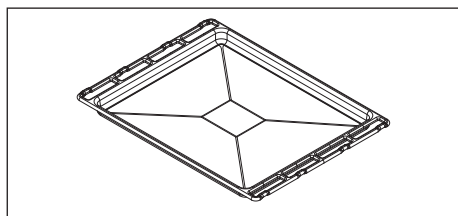


Fig. 5.3 Universal tray

- Material: coated aluminium
- Size (W x D x H): 469 x 354 x 25 mm
- Capacity: 3 l

The aluminium core of the universal tray is coated with extremely hard ceramic. The premium, non-stick outer coating made of PTFE is PFOA-free. When placed under the oven rack, the universal tray catches dripping grease or liquids.

Perforated stainless steel tray

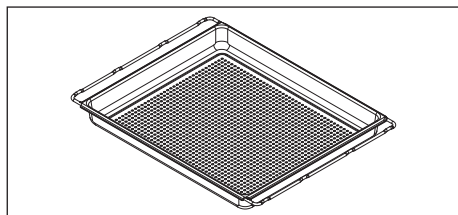


Fig. 5.4 Perforated stainless steel tray

- Material: stainless steel
- Size (W x D x H): 469 x 361 x 41.5 mm
- Capacity: 5.2 l

The holes in the perforated stainless steel tray enable excellent air and steam circulation, meaning that food is cooked evenly. Excess grease or liquids simply drip off and can be caught by placing a universal tray underneath.

Use:

This food support is suitable for gently cooking all kinds of foods.

- ▶ Try to avoid placing frozen food on the stainless steel food support.

The perforated stainless steel tray is suitable for temperature settings up to 120°C.

Oven rack

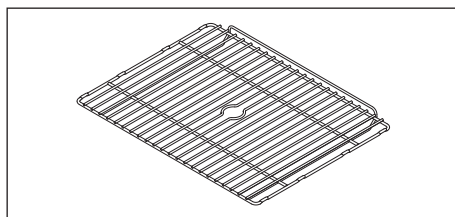


Fig. 5.5 Oven rack

- Material: stainless steel
- Size (W x D x H): 469 x 358 x 38.5 mm

When running the cleaning programme, the oven rack is used as a support for the BORA cleaning cartridge. This is placed in the centre of the oven rack. The raised edge on the oven rack prevents the food from sliding off.

- ▶ Insert the food support on a shelf level with the raised edge facing the oven.

Inserting/removing food supports

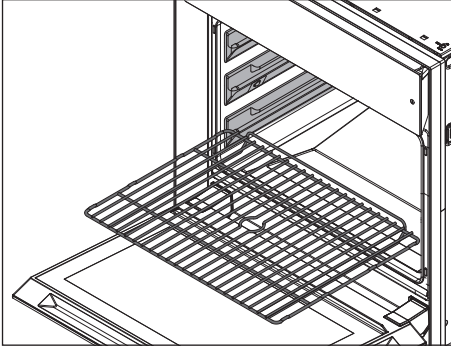


Fig. 5.6 Inserting food supports

- ▶ Place the food support on the left and right shelf guides of the corresponding shelf level and push until it comes to a stop in the oven chamber.

The food supports have a protection mechanism that prevents them from sliding out of the front of the shelf guide if they are only partly pushed in or pulled out.

- ▶ Lift the food support to take it out.

5.4 Food thermometer

Thanks to the four-point food thermometer, you can reliably determine the core temperature of the food. It is located at the top of the oven chamber and is connected to the appliance by a cable. The food thermometer is inserted into the food that is to be cooked. There are four measuring points along the probe that always detect the coldest area in the food. Once the food has reached the pre-programmed target temperature, the cooking process automatically finishes.

- ▶ Take the food thermometer out of the holder.
- ▶ Insert the food thermometer into the thickest part of the food.
 - In the case of food containing bones, insert it right next to the bone.
 - When cooking whole poultry, insert it along the breastbone to keep the breast and legs succulent.

- ▶ When you have finished cooking, clean the food thermometer, put it back in its holder and wrap the cable around the cable holder.

5.5 Touch display

The appliance is controlled using the touch display. The touch display simply responds to the touch of your fingertips, just like a smartphone.

The operating unit can be tilted upwards to make it easier to use, for example if the oven is installed lower down.

- ▶ Take hold of each side of the touch display.
- ▶ Tilt the touch display up or back down.

i Pointed or sharp objects can scratch the sensitive surface of the touch display.


- ▶ Only touch the display with your fingers.
- ▶ Make sure that your fingers are clean and dry before using the touch controls.
- ▶ Ensure that no other parts of your hand are touching the display when using the controls.
- ▶ Keep the contact area as small as possible when using the touch zones.
- ▶ Ensure that no water or dirt gets behind the touch display.

5.5.1 How it works

Operation	Command
Touch a symbol/button	Activate function
Long press on a symbol/button	Activate additional options
Swipe	Set value, navigation

Tab. 5.2 How it works

5.6 Switching the appliance on/off

The sensor button  reacts to finger contact. You switch the appliance on and off with this button.

▶ Long press on .


- When turned off, the appliance is temporarily switched to sleep mode and after 15 minutes the software is completely shut down.

5.7 Opening/closing the door

Opening the door

▶ Touch .

- The door opens slightly.
- ▶ Use both hands to open the door as far as it will go.

 If you do not do this within 10 seconds of the door opening, it will close again automatically.

BORA Smart Open

Once the pre-opening system has been activated, the steam is extracted from the oven chamber. The door will then open. (BORA Clear View – prevents steam from escaping when the door is opened).

It is possible to set the steam extraction time (10 to 20 seconds) and the amount of steam to be extracted. It is also possible to open the door manually without steam extraction.

Closing the door

When the door is fully open:

- ▶ use both hands to tilt the door upwards until the automatic function closes the door.


When the door has been pre-opened:



- do not push the door closed when pre-opened; this may damage the appliance.
- ▶ Use both hands to open the door as far as it will go.
- ▶ use both hands to tilt the door upwards until the automatic function closes the door.

5.8 Updating the appliance software

Using a USB stick


The latest software is available on the BORA website free of charge (www.bora.com).



 A USB stick with FAT32 formatting is needed to save the update file.

- ▶ Load the update file onto the USB stick.
- ▶ Touch “Settings” .
- ▶ Perform the update under “System and updates” .
- After restarting automatically, the appliance will confirm the update.




Via Wi-Fi

When the latest software version becomes available, the status message “Update available” appears on the display.

 To perform an update via Wi-Fi, the appliance must be connected to the Internet.

- ▶ Touch the status message “Update available” or
- ▶ Touch “Settings” .
- ▶ Perform the update under “System and updates” .
- After restarting automatically, the appliance will confirm the update.

Accessing information about the Wi-Fi update

- ▶ Touch “Settings” .
- ▶ Touch “System and updates” .
- ▶ Touch  where “Latest SW” is displayed.

5.9 Demo mode

There are three demo modes to choose from:


- No heat or water
- Water but no heat
- Video sequence – oven cannot be operated.

Activating demo mode

- ▶ Touch “Settings”.
- ▶ Touch “System and updates”.
- ▶ Touch “Serial number” five times.
- ▶ Enter the pin “2007” and confirm.
- ▶ Select a demo mode.
- ▶ Activate the demo mode.

Deactivating demo mode with limited functions

- ▶ Touch “Demo mode” on the display.
- ▶ Deactivate the demo mode.
- ▶ Enter the pin “2007” and confirm.

-  Before deactivating demo mode, the fresh water supply must be connected and the water supply checked.

Deactivating the video sequence

- ▶ Long press on the touch display.
- ▶ Enter the pin “2007” and confirm

6 Functions and operation


Observe all safety and warning information (see “2 Safety”).


The different operating modes and settings are selected from the main menu.

Further options are shown depending on the operating mode and settings can be made.

i The main menu item “First steps” contains helpful videos with simple explanations on how to operate and handle the X BO steam oven.

Information and tips

The “Info” button and the  symbol in the corresponding programmes can be used to access practical information on the most important functions of the X BO steam oven.

- ▶ Touch the “Info” button.
- ▶ Touch .

Instructions

If you press the “Instructions” button in the corresponding programmes, certain actions are shown step by step using animations (e.g. how to insert the BORA cleaning cartridge).

- ▶ Touch the “Instructions” button.

Status messages

Status messages are shown on the top edge of the display.

- ▶ Please take note of status messages.

6.1 Operating the touch display

The touch display reacts to finger contact. It recognises different touch commands:

Touch command	Contact	Time (contact)
Tap	Brief touch	0.065–0.95 s
Long press	Longer contact	1–8 s
Swipe	Vertical/horizontal swiping movement	0.15–8 s
Number scroll wheel	Vertical swiping movement using the number scroll wheel until the desired value appears in the middle of the scroll wheel	





Tab. 6.1 Touch commands

6.2 Standard functions

Standard functions are available on every menu level and are shown at the edge of the display:

a scroll bar on the bottom edge of the display shows the area that is currently visible in the menu.

- ▶ Swipe left or right across the display to show other areas in the menu.

Symbols/functions	Meaning
 Back one menu level	The display goes back to the higher-level menu.
 Back to the main menu	The display goes back to the main menu.
 Open door	The door is opened automatically.
 Oven chamber lighting	The oven chamber lighting is switched on or off.
Time	Hour:minute

Tab. 6.1 Standard functions

Selecting a standard function

- ▶ Touch the symbol.

6.3 Global functions



Fig. 6.1 Global functions

Global functions can be used at any time regardless of the operating mode.

Accessing global functions

- Swipe downwards from the top edge of the display.

Closing global functions

- Swipe upwards.

Symbols/ functions	Meaning
Egg timer	The egg timer can be used to set a countdown right down to the second. When the time is up, an acoustic and visual signal are emitted and the time continues to run in minus figures.
Alarm	The alarm emits an acoustic signal at a preset time. After that, the time runs in minus figures.
Search	The free text search with a suggestion function simplifies operation and makes it quicker to find the desired function or programme.
Message	When the programme has started, a message can be left to tell others not to adjust or stop the current cooking session.
Control lock	The operating lock prevents the current settings from being changed accidentally or without permission while using the appliance.
Cleaning lock	So that the display can be cleaned when the oven is in use, this function locks the display and on/off sensor button for 10 seconds.

Tab. 6.2 Global functions

Select global function

- Touch the symbol.

6.4 Main menu

Symbols/ functions	Meaning
Manual	Manual cooking
Automatic	Automatic programmes
First steps	Learn how to use the oven (can be hidden under “Settings”)
Special	Other useful programmes
Favourites	List of favourite automatic programmes
Classic	Classic cooking
Multi-drawer	BORA multi-drawer control (only if a multi-drawer is connected)
Maintenance	Maintenance programmes and filter changes
Settings	Appliance settings
Basics	Simple automatic programmes (function only found in guest mode – in the “Settings” menu)

Tab. 6.3 Main menu

Select menu item

- Touch the symbol.

Manual

Manual cooking: the target humidity and temperature as well as the cooking time can be precisely preset using two selectable views (slider or scroll wheel). The optional manual burst of steam can also be activated separately.

- i** Instructions that apply to conventional oven functions like top/bottom heat and grill and are not available on the X BO steam oven can be adapted according to the following rule of thumb:

Temperature range of conventional ovens	Manual cooking setting
120°C–140°C	5°C lower
140°C–160°C	10°C lower
160°C–180°C	15°C lower
180°C–230°C	20°C lower

Tab. 6.4 Conversion table

Presets




The “Manual” and “Classic” menu items contain presets (preset programmes) in which the cooking parameters have been preset accordingly.

The following presets are available:

bake bread rolls, bake pizza, cook au gratin, bake fruit flan, bake pound cake, bake biscuits, oven-roasted vegetables, steam vegetables, steam fish, braise joints, hot air grilling, chips.

As soon as the preset is selected, the cooking parameters can be changed if necessary. Each preset contains useful information for the user.

Selecting presets

- ▶ Touch “Manual”  or “Classic” .
- ▶ Touch .
- ▶ Touch the desired preset.
- ▶ Change the settings if necessary.

Automatic

Under this menu item you will find a selection of automatic programmes. These programmes are set to the optimum temperature, cooking time and steam usage for the corresponding food types or dishes. In some programmes, the suggested values for the degree of browning and done level (e.g. firm, al dente, soft) can be customised. Automatic programmes can be changed separately and saved under new names. Pro tips give useful advice on how to prepare the dish.

Displaying pro tips

- ▶ Touch the “Pro tip” button.

Changing automatic programmes

The values of individual cooking steps can be changed in the cooking step display.

- ▶ Swipe up from the bottom edge of the display in the automatic programme.
- ▶ Select the cooking step.

The modified automatic programme can be saved when the programme ends.

Starting an automatic programme from a certain cooking step


- ▶ Swipe upwards from the bottom edge of the display.
- ▶ Select the cooking step.
- ▶ Touch “Start programme here”


Starting cooking programmes later

In programmes that can be started later, the start and end time can be changed on the time bar (see “First steps”).

Automatic programme layout – guide values


- Standard setting: 4 servings/4 people
- Traybakes: 1 tray
- Meat dishes: 800 g to 1000 g raw meat weight
- Bread, baked goods: approx. 750 g baked goods
- Rice, risotto: 300 g to 400 dry rice without liquid

 Place the food in the steam oven at room temperature. Allow frozen foods to defrost first.

 Some automatic programmes in the X BO use high temperatures (up to 230 degrees) to finish the dishes. These temperatures can exceed the smoke point of fats and oils, meaning that smoke may develop. For this reason, we recommend using fats and oils with high smoke points.

First steps

Helpful videos with simple explanations on how to operate and handle the appliance.

- ▶ Touch “First steps” .
- ▶ Touch the video.

The videos can be stopped if required.

- ▶ Long press on the display.

Special ☆

Other useful programmes can be found under this menu item: keep warm, defrost, reheat food, disinfect, warm crockery, sous-vide cooking, dry mushrooms, dry, melt chocolate, refresh honey, prove dough, preserve, make yogurt, heat wet towels, warm up baby food, refresh bread and rolls.

Sous-vide cooking

If you don't have a vacuum sealer, you can simply use a zip seal bag instead: place the food in the bag and close it, leaving a small opening. Immerse the bag upright in water until the waterline reaches the zip and the air is pushed out of the bag. Then close up the opening. The vacuum bag is ready.

Favourites ♡


Favourite automatic programmes can be saved under this menu item.





Add favourites

- ▶ Go to the desired automatic programme.
- ▶ Long press on the dish.
- ▶ Touch ♡.

Classic ☀

With the Classic function, all conventional cooking methods can be used: roasting, baking, steaming and hot air grilling. These work by simply combining hot air and steam.

-  Where temperatures and times are given on food packaging, use the lowest values.

Symbols/ operating mode	Meaning
 Hot air	The 'hot air' operating mode evenly browns dishes thanks to an intensive hot air flow.
 Bake with humidity	When using the 'bake with humidity' operating mode, water is added to the hot air flow. The water is vaporised and so creates a humid environment in the oven chamber. This means that dishes do not dry out as much and remain moist. This is especially ideal for casseroles, meat and fish dishes, cheesecakes and dry cakes.
 Steam	At temperatures up to 100°C and maximum humidity, the 'steam' operating mode is a particularly gentle cooking method. The food is cooked at a lower temperature and so retains its natural flavourings, nutrients and vitamins. It is ideal for vegetables, fish and tender meat, among others. Dumplings are also typically steamed.
 Hot air grill	Thanks to the targeted removal of moist air from the oven chamber and the addition of fresh air in the chamber, the 'hot air grilling' mode intensively browns food and favours the formation of cooking residues. It is particularly suitable for grilling meat, sausages and vegetables and for cooking dishes au gratin.

Tab. 6.5 Classic

Multi-drawer


If the appliance is installed along with a BORA multi-drawer, the latter can be controlled and operated using the touch display.

Maintenance



















The appliance has programmes for cleaning and drying and for changing the odour filter (see “7 Cleaning and maintenance”).

Settings

Individual settings can be made on the appliance under this menu item.

 Standard code for deactivating guest mode and the child lock: 2021

6.4.1 General symbols/functions

Symbols/functions	Meaning
 BORA Choice	Meets BORA nutrition guidelines
 Action	User action necessary
 Plus	Add function
 Tick	Confirmation
 Next	Go to
 End	End function
 Stop	Pause function
 Timed cooking	Cook for a set time
 Core temperature	Cook with food thermometer
 No core temperature	No core temperature selected, set core temperature
 Scroll wheel	Change to scroll wheel view
 Slider	Change to slider view
 Stop steam extraction	Stop steam extraction, open door immediately
 Burst of steam	Add burst of steam
 No burst of steam	Not possible to add burst of steam
 Temperature	Temperature settings
 Humidity	Humidity settings
 Changed automatic programme	Automatic programme with changed cooking parameters

Tab. 6.6 General symbols/functions

6.5 Customising the menu

The symbols in the following menus can be rearranged according to personal requirements:

- Main menu
- Automatic
- First steps
- Special
- Maintenance

How to move symbols

- ▶ Press and hold the symbol and drag it to the desired position.

6.6 Information for testing institutes

Product standard	Temperature	Humidity	Time/core temperature	Food supports	Shelf level
Broccoli	98°C	100%	9 min	Perforated stainless steel tray	Middle
Frozen peas	100°C	100%	85°C	Perforated stainless steel tray	Middle

Tab. 6.7 Test food acc. to EN 60350-1

Product standard	Temperature	Humidity	Time/core temperature	Food supports	Shelf level
Apple tart (partial load)	150°C	40%	90°C	Oven rack	Middle
Apple tart (full load)	160°C	40%	90°C	Oven rack	Middle and bottom
Sponge cake	150°C	20%	35 min	Oven rack	Middle
Spritz cookies	150°C	20%	20 min	Universal tray	Middle

Tab. 6.8 Test food acc. to EN 50304/EN 60350-1

7 Cleaning and maintenance

- ▶ Observe all safety and warning information (see “2 Safety”).

Regular cleaning and maintenance ensures long service life of the product and optimal function.

- i** Cleaning intervals must be observed as otherwise functions may be restricted.

- ▶ Adhere to the following cleaning cycles:

Component	Cleaning cycle
Oven chamber Intensive clean	As required, after a certain period of use (indicator on the appliance)
Drying	If there is moisture in the oven chamber
Food thermometer	Immediately after every soiling
Appliance front	Immediately after every soiling
Food supports	After every use
Drain filter	Immediately after every soiling
Oven chamber seal	As required, after preparing poultry
Odour filter	Replace yearly (indicator on appliance)

Tab. 7.1 Cleaning cycles

- ▶ 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.
- ▶ Do not use dishwasher tabs to replace the X BO cleaning cartridge.

7.1 Cleaning the cooking chamber

- i** The interior is made entirely of stainless steel.
- i** The appliance should be cleaned before long periods of absence (e.g. holiday).

7.1.1 Manual cleaning

- ▶ Clean the oven chamber with a clean sponge cloth, washing-up liquid and warm water.
- ▶ Dry the oven chamber by hand with a soft cloth.

- i** Water must not be poured inside the oven chamber.

7.1.2 Maintenance programmes




The appliance is equipped with an automatic cleaning programme and a drying programme.

Intensive clean ✨

The automatic cleaning programme thoroughly cleans and descales the oven chamber with hot steam and the environmentally friendly active ingredients in the X BO cleaning cartridge. To ensure that the appliance has a long service life, an intensive clean should be carried out every two to four weeks, depending on frequency of use. A bar underneath the “Intensive clean” symbol shows the time remaining until the next clean is to be carried out.

- i** An intensive clean can only be started when the appliance has cooled to below 40°C. Wait for the oven to cool before inserting the cleaning cartridge.
- i** The cleaning time may vary due to a number of factors (e.g. fresh water temperature, single-phase connection).
- i** If the power goes off during an intensive clean, an automatic rinse will be required when the appliance is restarted and the cleaning cartridge must be removed.

- ▶ Remove all food supports from the oven chamber before starting the programme.
- ▶ Clean the oven rack by hand if it is dirty.

- ▶ Remove any large residues such as pieces of food from the oven chamber, e.g. with kitchen roll.
- ▶ Touch “Maintenance” .
- ▶ Touch “Intensive clean” .
- ▶ Proceed as shown when you press the “Instructions” button.
- ▶ Touch .



The intensive clean is completed with the automatic drying of the oven chamber. After that, stuck-on cleaning residues may become loose from the cartridge and fall on the oven floor.

- ▶ Remove any cleaning residues from the oven chamber and oven chamber seal.
- ▶ If necessary, remove any stubborn residues that have not been removed by the cleaning programme.
- ▶ Insert the drain filter in the oven chamber.
- ▶ Dry the oven chamber seal by hand with a soft cloth.

i After heating up the appliance for the first time after cleaning, light smoke and odours may be evident.

Drying

If the oven chamber is not dirty, but merely damp from steam, the drying programme will suffice. This uses warm, dry air to remove residual moisture from the oven chamber.

- ▶ Touch “Maintenance” .
- ▶ Touch “Dry” .
- ▶ Dry the oven chamber seal by hand with a soft cloth.

7.1.3 X BO cleaning cartridge

The BORA X BO cleaning cartridge is characterised by its fantastic ease of use. Its two-chamber system enables cleaning and descaling in a single process. The cartridge has a wax seal so there is no need to remove any covers prior to its use. All active ingredients are environmentally friendly. The cartridge itself is made from a recyclate, which can be disposed of as plastic waste after use and recycled.

i You can obtain the X BO cleaning cartridge XBORK from your specialised retailer or by contacting BORA via the website at www.bora.com.

7.2 Cleaning the food thermometer

Manual cleaning

- ▶ Clean the food thermometer with a clean sponge cloth, washing-up liquid and warm water.
- ▶ Dry the food thermometer with a soft cloth.

Automatic cleaning

The food thermometer is also cleaned during an intensive clean.

7.3 Cleaning the appliance front

- ▶ Clean the appliance front with a clean sponge cloth, washing-up liquid and warm water or with a clean, damp microfibre cloth with no cleaning products.
- ▶ Dry the front of the appliance with a soft cloth.

7.4 Cleaning food supports

The food supports can be cleaned by hand or in the dishwasher.

Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the food supports with hot water.
- ▶ Clean the food supports with a soft brush.
- ▶ Rinse the food supports well.
- ▶ Dry the food supports with a soft cloth.

Cleaning in the dishwasher

- ▶ Lay the food supports face down in the dishwasher.
- ▶ Ensure that no other objects can rub against the food supports.

7.5 Cleaning the drain filter

The drain filter can be cleaned by hand or in the dishwasher.

Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the drain filter with hot water.
- ▶ Clean the drain filter with a soft brush.
- ▶ Rinse the drain filter well.
- ▶ Dry the drain filter with a soft cloth.

Cleaning in the dishwasher

- ▶ Place the drain filter in the dishwasher.

- i** Ensure that the drain filter is always used. Large food residues can block the water outlet pipe and the pump.

7.6 Cleaning the oven chamber seal

- ▶ Clean the oven chamber seal and drip channel with a clean sponge cloth, washing-up liquid and warm water or with a clean, damp microfibre cloth with no cleaning products.
- ▶ Dry the seal and drip channel with a soft cloth.

- i** A soiled oven chamber seal can cause leaks.

7.7 X BO odour filter



The X BO odour filter reduces the odours from the air expelled from the oven chamber.

So that odours are effectively reduced, the filter must be replaced on a regular basis.

A bar underneath the “Filter change” symbol shows the time remaining until the odour filter is to be changed.

- i** You can obtain the X BO odour filter XBOGF from your specialised retailer or by contacting BORA via the website at www.bora.com.

7.7.1 Filter change

- ▶ Touch “Maintenance” .
- ▶ Touch “Filter change” .
- ▶ Proceed as shown when you press the “Instructions” button.

Activating the odour filter

After changing the filter, the new odour filter must be activated.

- ▶ Touch the button “Activate new filter”.
- ▶ Confirm the filter change.

8 Troubleshooting

i In the event of a fault, the appliance immediately informs users via its large display. The user can then use a smartphone to scan the QR code on the display and obtain further assistance and suggested solutions. Alternatively, they can consult the Service area at www.bora.com. This makes it possible to resolve most issues quickly.

i You can often resolve faults and errors that can occur in day-to-day operation yourself. That way you save time and money as you don't need to call out customer services.

► Observe all safety and warning information (see "2 Safety").

Operating situation	Cause	Remedy
The appliance cannot be switched on. (Power button ⓘ not visible)	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/automatic circuit breaker trips several times.	Contact the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
Steam escapes during use.	The oven seal is not in the correct place.	Check that the oven seal is in the correct place.
	The oven seal is extremely dirty.	Clean the oven seal.
	The oven seal is damaged.	Contact the BORA Service Team.
During use, a gurgling sound can be heard coming from the trap.	The trap is not correctly ventilated.	Clean the outlet pipe. Contact the pipe cleaning service.
The oven chamber lighting is not working.	The oven chamber lighting is faulty.	Contact the BORA Service Team.
Water is leaking from the appliance.	The water supply or outlet hose is faulty.	Switch off appliance. Disconnect appliance from the mains. Close the fresh water supply stopcock.
	The hose connection on the appliance is faulty.	Contact the BORA Service Team.

Tab. 8.1 Troubleshooting

Faults and errors not covered

- Switch off the appliance.
- Contact the BORA Service Team (see "11 Warranty, technical service, spare parts, accessories") and enter the error number displayed and the appliance type.

9 Installation

- ▶ Observe all safety and warning information (see "2 Safety").

9.1 Installation information

9.1.1 General information

- Handle recesses are provided at the sides for carrying the appliance.
- The installation height of the appliance must be such that the contents of the food support on the top shelf level can be seen.
- To prevent the appliance from shifting or tipping over, it must be installed inside a fitted unit.

9.1.2 Fitted unit

- The back panel of the kitchen unit must not be fitted behind the appliance.
- To prevent overheating, the appliance must not be installed behind a decorative door.
- An unobstructed ventilation cross-section of at least 160 cm² must be provided in the unit.
- A minimum distance of 30 mm is to be maintained between the back of the appliance and any adjacent structure.
- Where two X BOs are installed one on top of the other, a stable built-in shelf or appliance mounting brackets must be provided for.
- The appliance must not be installed underneath a hob.

9.1.3 Fresh water connection

- The appliance must have a mains water connection.
- The appliance must be connected to the fresh water supply (cold water) (3/4" connection thread).
- The stopcock for the fresh water supply must be easily accessible when the appliance is installed.

- Only use the water supply hose provided. There must be no kinks in the hose and it must not be shortened, extended or replaced with another hose.
- The water supply hose must not be flush-mounted.

Inlet water pressure

The inlet water pressure must be between 200 kPa (2 bar) and 600 kPa (6 bar).

For Denmark, Finland, Norway and Sweden, the maximum inlet water pressure must be 1 MPa (10 bar).

- If the pressure is greater than 600 kPa (6 bar), a pressure regulator must be installed to ensure seamless operation.

9.1.4 Waste water connection

- The water outlet pipe must either be connected to a surface or flush-mounted trap with a permanent hose connection, or to the appliance connection on the sink trap.
- The waste water temperature can be up to 95°C.
- The trap must be easily accessible when the appliance is installed.
- Only use the water outlet hose provided. There must be no kinks in the hose and it must not be shortened or lengthened.
- The water outlet hose must not be flush-mounted.

9.2 Scope of delivery

X BO scope of delivery	Quantity
X BO steam oven	1
X BO oven rack	1
X BO perforated stainless steel tray	1
X BO universal tray	2
X BO cleaning cartridge	1
X BO odour filter	1
X BO frame spacer (fitted)	1
Water supply hose	1
Water outlet hose	1
Drain filter	1
Hose clip	2
Carcass mounting plate	2
Installation templates	1
Operating and installation instructions	1

Tab. 9.1 Scope of delivery

Checking the 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).

9.3 Tools and aids

The following tools are required to correctly install the appliance:

- Spirit level
- 4 mm Allen key
- Slotted screwdriver
- Water pump pliers

i All installation work must be carried out using hand tools. If electrical tools are used, there is a risk of exceeding the tightening torque.

9.4 Installation dimensions

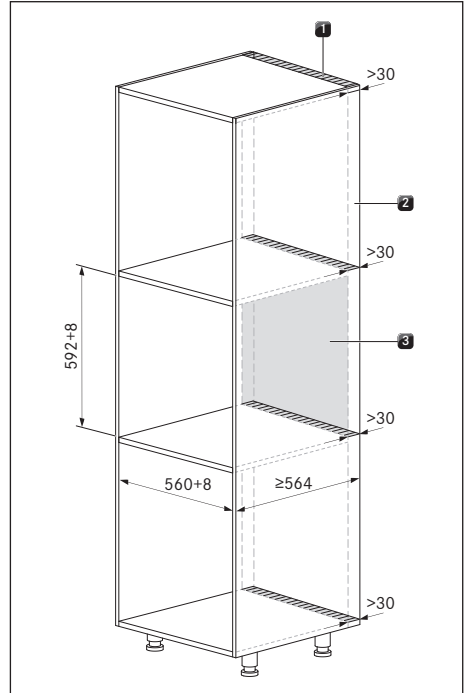


Fig. 9.1 Fitted unit

- [1] Minimum distance of 30 mm
- [2] Unobstructed ventilation cross-section of at least 160 cm²
- [3] Back panel of unit

i The minimum appliance installation depth is 564 mm. When using a 560 mm deep standard unit, you should allow for clearance from the wall. This generally depends on the specific installation and/or the number of X BO frame spacers used (see “9.5 BORA X BO frame spacer”).

- ▶ Prepare the fitted unit taking into account the dimensions specified.
- ▶ Remove the back panel of the unit to the rear of the appliance.

- ▶ Maintain a minimum distance of 30 mm from the back panel of the unit and the shelves to the adjacent element (unobstructed ventilation cross-section). Shorten the shelves if necessary.
- ▶ So that the fill level is detected correctly, use a spirit level to precisely adjust the shelf on which the appliance is to sit.

9.5 BORA X BO frame spacer

The frame spacers can be used to vary the appliance installation depth. The appliance is already fitted with a frame spacer. Depending on where it is installed, the 4-piece frame spacer can be removed or an additional one can be fitted (available as accessory X BO frame spacer XBORS).

- i** For greater accessibility, the frame spacer should be removed/fitted before installing the appliance.

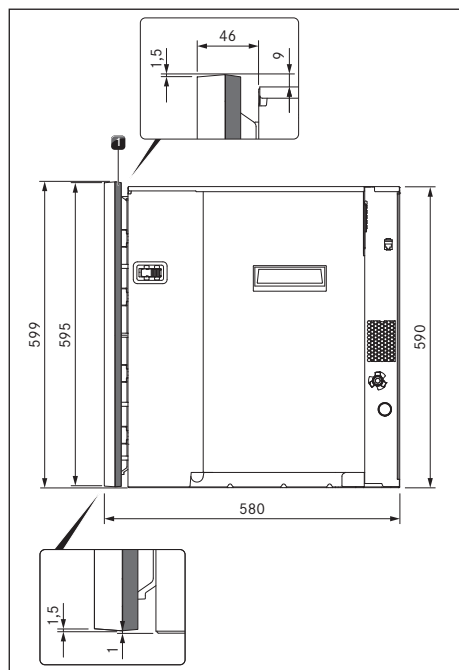


Fig. 9.2 Appliance dimensions

[1] Frame spacer

Installation depth without frame spacer

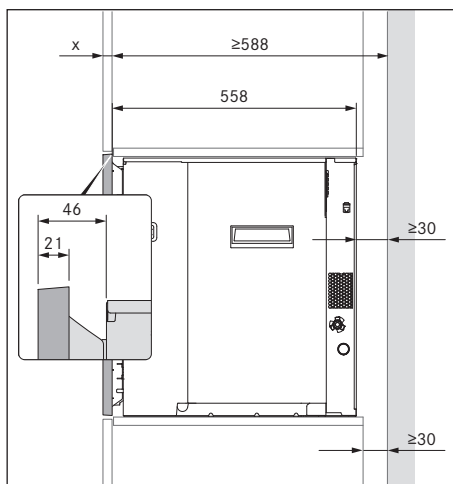


Fig. 9.3 Installation dimensions without frame spacer

Installation depth with one frame spacer

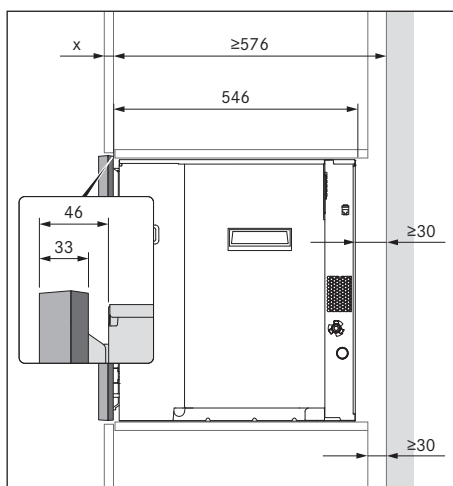


Fig. 9.4 Installation dimensions with one frame spacer

Installation depth with 2 frame spacers

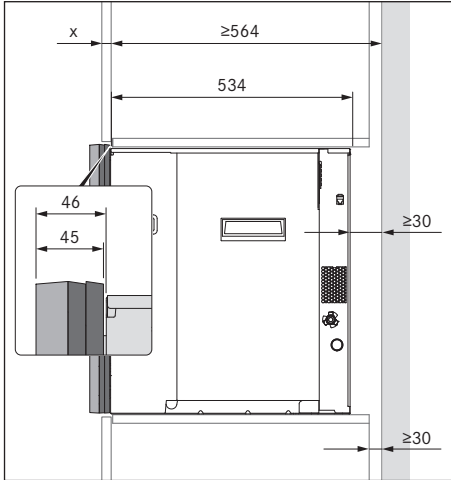


Fig. 9.5 Installation dimensions with 2 frame spacers

Removing the frame spacer

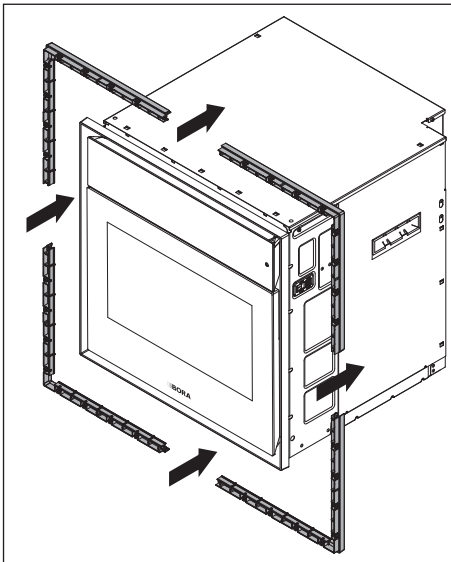


Fig. 9.6 Removing the frame spacer

- ▶ Remove the 4 parts of the frame spacer from the corners of the inlay frame by hand.

Fitting additional frame spacers

- ▶ Remove the frame spacer from the appliance (see "Removing the frame spacer").

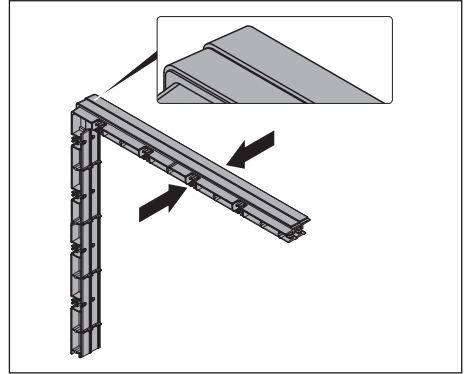


Fig. 9.7 2 frame spacers

- ▶ Attach the corners of the 2 frame spacers to each other and then join all of the corners together.

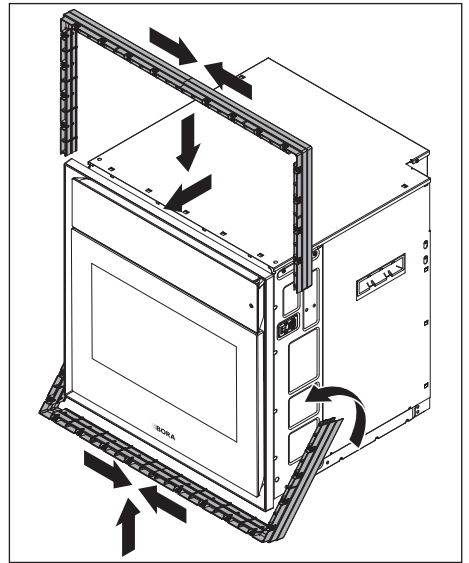


Fig. 9.8 Fitting 2 frame spacers

- ▶ Fit the frame spacers to the inlay frame.

9.6 Installation

Fitting carcass mounting plates

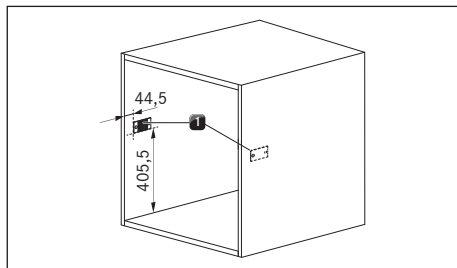


Fig. 9.9 Installation recess with carcass mounting plates

[1] Carcass mounting plates

- Using the installation template and the screws provided, screw the carcass mounting plates hand-tight to the inside of the installation recess.

Setting up appliance connections

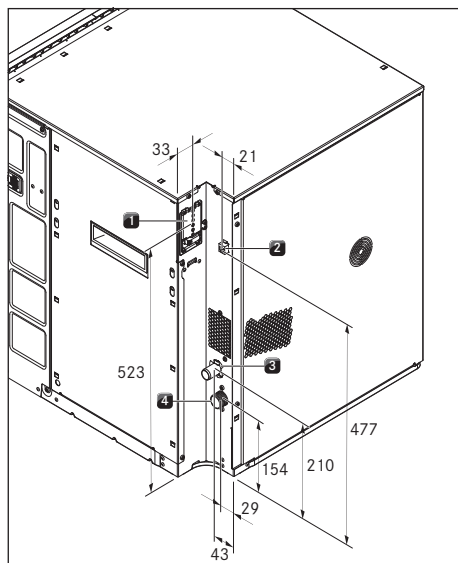


Fig. 9.10 Appliance connections

- [1] Power supply
- [2] RJ45 connection for BORA multi-drawer (no mains connection)
- [3] Waste water connection
- [4] Fresh water connection

Water drainage

- The waste water siphon must be installed at least 100 mm below the waste water connection.
- The waste water hose must not be installed above the bottom edge of the appliance.

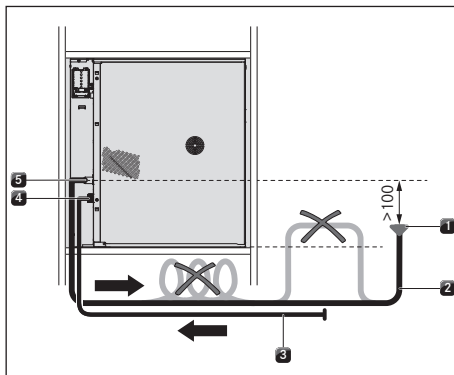


Fig. 9.11 Water drainage

- [1] Waste water siphon
- [2] Water outlet hose
- [3] Water supply hose
- [4] Fresh water connection
- [5] Waste water connection

- i** If the waste water trap is not installed at least 100 mm lower than the waste water connection, the installation set XBOMSU (hook) must be used. In doing so, it must be ensured that the waste water siphon is installed at least 100 mm lower than the waste water hose in the fitted hook.

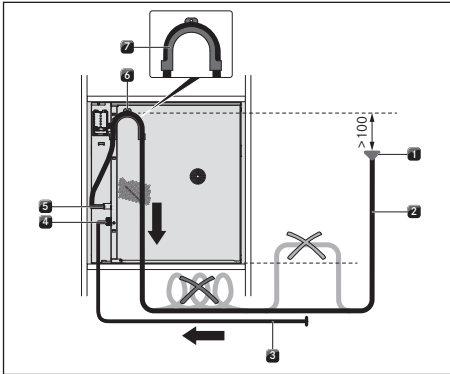


Fig. 9.12 Water drainage via hook

- [1] Waste water siphon
- [2] Water outlet hose
- [3] Water supply hose
- [4] Fresh water connection
- [5] Waste water connection
- [6] Bore hole for installation
- [7] Hook

- ▶ Attach the hook to the side of the appliance by fitting the screw provided through the bore hole.
- ▶ Lay the water outlet hose from the waste water connection so that it goes up over the hook and then back down.

Fresh and waste water connection

- ▶ Check whether there is a washer in each threaded coupling on the water supply hose. If necessary, fit a washer.
- ▶ Screw the angled end of the water supply hose to the fresh water connection on the appliance. The angled end must be facing downwards.
- ▶ Check that it is screwed on tight and is firmly in place.
- ▶ Using the hose clip, attach the angled end of the water outlet hose to the waste water connection on the appliance. The angled end must be facing downwards. If the XBOMSU installation set is required, the angled end must be facing upwards. The hose clip must only be attached hand-tight.
- ▶ Check that the hose clip is firmly in place.
- ▶ Ensure that there are no kinks in the hoses.
- ▶ Slowly open the stopcock for the fresh water supply and check that the fresh water connection

is tightly sealed. If necessary, check that the washer and screw connections are firmly in place.

Power supply

- ▶ Observe all safety and warning information (see “2 Safety”).
- ▶ Observe all national and regional laws and regulations as well as the supplementary regulations of the local utility companies.
- The appliances may only be connected to the mains power supply by certified specialists. The specialist also assumes responsibility for the proper installation and commissioning.
- Connections via plug-in contacts (Schuko plugs) are not permitted.
- Single-phase connection
The appliance complies with the requirements of IEC 61000-3-12.
- This appliance is intended to be operated on a supply network with an impedance Z_{max} at the transfer point (mains connection) of 0.0416 ohms maximum.
The user is to ensure that the appliance is only operated on a mains supply network which meets this requirement. If necessary, ask the local energy supply company about the system impedance.
- ▶ Switch off the main switch/automatic circuit breaker before connecting the appliance.
- ▶ 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 appliance exclusively via a fixed connection to a mains supply cable type H 05 VV-F with corresponding minimum cross-section (see Table “Fuse protection and minimum cross-section”).

Connection	Fuse protection	Maximum power consumption	Minimum cross-section
two-phase	2 x 16 A	6100 W	2.5 mm ²
single-phase	1 x 16 A	6100 W	2.5 mm ²

Tab. 9.2 Fuse protection and minimum cross-section

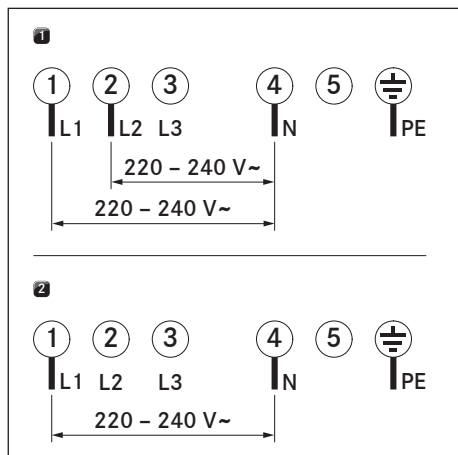


Fig. 9.13 Connection diagrams

- [1] Connection diagram - two-phase connection, 16 A
 [2] Connection diagram - single-phase connection, 16 A

- ▶ Connect the power supply cable to the power supply of the appliance in accordance with the relevant connection diagram (see Fig. "Connection Diagrams").
- ▶ Secure the power supply cable with the strain relief clamp.
- ▶ Close the power supply housing cover.
- ▶ Check that installation has been carried out correctly.

Positioning the operating unit

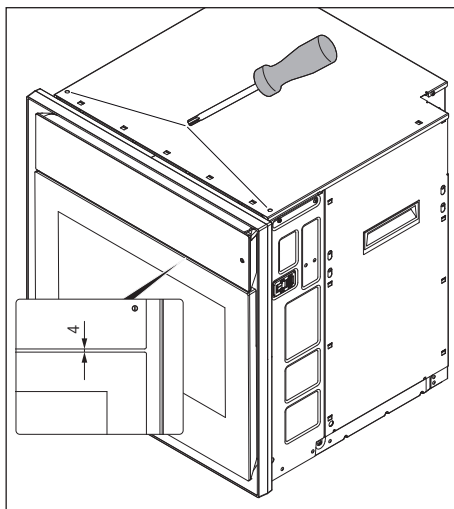


Fig. 9.14 Adjusting the distance between the operating unit and door

- ▶ Ensure that there is an even distance of 4 mm between the operating unit and the door. To do this, turn the adjusting screws on the front of the top of the housing.

Positioning the appliance

- ▶ Push the appliance into the desired position in the installation recess. Ensure that the water hoses and mains supply cable are not trapped or damaged in doing so.
- ▶ Maintain a minimum distance of 30 mm between the back of the appliance and the adjacent elements.
- ▶ Position the appliance midway between the interior walls of the installation recess.

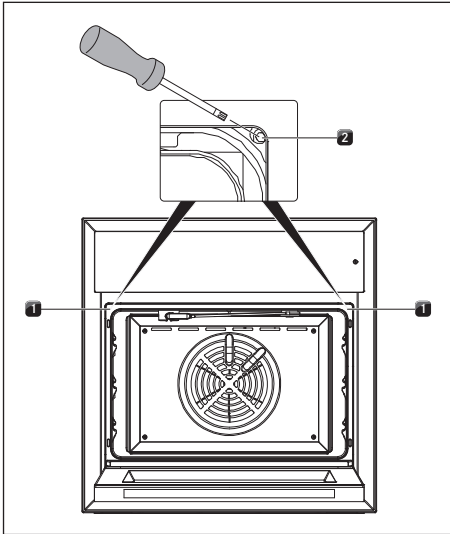




Fig. 9.15 Securing the appliance

- [1] Oven chamber seal
[2] Fixing screw

- ▶ Open the door.
- ▶ Pull the oven seal away from the top left and top right corners so that the fixing screw in each corner is accessible.
- Turning the fixing screw (4 mm Allen key) causes the levelling shim on the corresponding side to move outwards and press against the locking plate.
- ▶ Tighten the screw until the shim is positioned correctly.
- ▶ Do the same on the other side.
- ▶ Moisten the seal with water.
- ▶ Press the oven chamber seal back inside the groove.
- ▶ Check that the oven chamber seal is positioned correctly all the way round.
- ▶ Check that the appliance is installed correctly.

Fitter the odour filter

- ▶ Take the new odour filter out of its packaging.
- ▶ Touch “Maintenance” .
- ▶ Touch “Filter change” .
- ▶ Proceed as shown when you press the “Instructions” button.

9.7 Ventilation

- i** Installation must not take place without return flow apertures of $>160\text{cm}^2$ in the plinth area and trim.

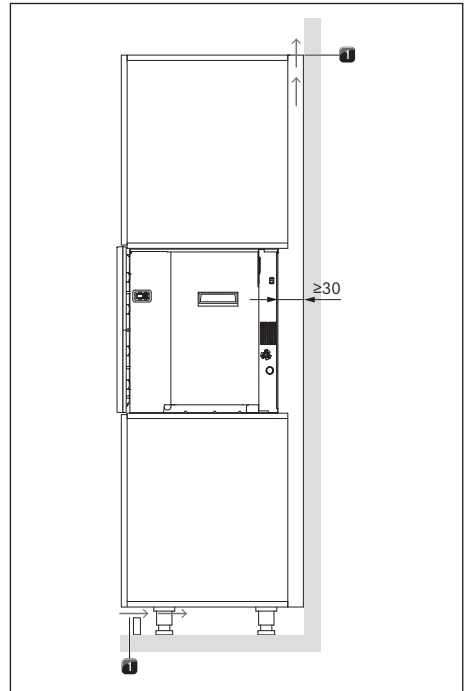


Fig. 9.16 Ventilation

- [1] Return flow aperture $> 160\text{ cm}^2$


- ▶ Provide for return flow apertures, each of $>160\text{ cm}^2$, in the plinth area and in the trim on the unit.

9.8 Initial operation

When the appliance is switched on for the first time, the following settings can be made:

- Select language
- Activate Wi-Fi (for easy installation of a new software version)
- Set date and time (time format)
- Water settings (degree of hardness)
- Select food preferences

The settings can be changed at a later date.

- ▶ Touch "Settings" .
- ▶ Insert the drain filter before using for the first time.
- ▶ If necessary, update the appliance software.

In rare cases, there may be residues from production in the oven chamber.

- ▶ Clean the oven chamber by hand or using the cleaning programme.

- i** When heating up the appliance for the first time, light smoke and odours may be evident when the door is opened.

9.9 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.

10 Decommissioning, disassembly and disposal

- ▶ Observe all safety and warning information (see “2 Safety”).
- ▶ Follow the enclosed manufacturer's information.

10.1 Decommissioning

Decommissioning refers to ultimate decommissioning and disassembly. Following decommissioning, the appliance can either be installed in another unit, sold on privately or disposed of.

- i** The electricity and gas connections may only be disconnected and cut off by certified specialists.
- ▶ Switch the appliance off before decommissioning (see “6 Functions and operation”).
- ▶ Disconnect the appliance from the power supply.

10.2 Disassembly

To be removed, the appliance must be accessible for disassembly and disconnected from the power supply.

- ▶ Close the fresh water supply stopcock.
- ▶ Remove the two fixing screws top left and right behind the oven chamber seal.
- ▶ Move the appliance slightly from side to side to bring the shims back to their starting position.
- ▶ Remove any other accessories.
- ▶ Dispose of the old appliance and any soiled accessories as described under “Environmentally-friendly disposal”.

10.3 Environmentally-friendly disposal

Disposal of transport packaging

- i** The packaging protects the appliance from damage during transport. The packaging materials have been selected taking into account the environment and their disposal and are therefore recyclable.

Recycling the packaging saves raw materials and reduces waste. Your specialist retailer will take the packaging back.

- ▶ Give the packaging to your specialist retailer or
- ▶ dispose of the packaging correctly observing regional regulations.

Disposal of accessories

- ▶ Dispose of unnecessary or used accessories (activated charcoal filters, etc.) accordingly taking into account the regional regulations.

Disposal of the old appliance



Electrical appliances with this mark must not be disposed of in the household waste at the end of their service life. They must be disposed of at a collection point for the recycling of electrical or electronic appliances. Information on this can be obtained from the city or local councils.

Waste electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were necessary to make them work and ensure their safety. If placed in the household waste or handled incorrectly, they may harm human health and damage the environment.

- ▶ Never dispose of your old appliance in the household waste.
- ▶ Take the appliance to a regional collection point for the return and further processing of electrical and electronic components and other materials.

11 Warranty, technical service, spare parts, accessories

- Observe all safety and warning information (see “2 Safety”).

11.1 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 the BORA products listed here that are sold by authorised BORA retailers or salespeople trained by BORA and are installed in the European Union (excluding overseas territories), Switzerland, Liechtenstein, Ukraine, Russia, Norway, Serbia, Israel, the UK, Iceland, India, Australia and New Zealand, with the exception of products referred to by BORA as universal products or accessories:

- BORA X BO steam oven
- BORA multi-drawers

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer and is valid for 2 years. Registering on www.mybora.com enables the manufacturer's warranty to be extended to 3 years.

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

When filing a warranty claim, BORA must be directly notified of the fault and the receipt must be presented. Alternatively, proof of purchase can be provided by registering on www.mybora.com. BORA guarantees that all BORA products are free from material and production defects. The defect must exist prior to delivery of the product to the end customer. Filing a warranty claim does not interrupt the warranty period, nor shall the period start 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 retailers or salespersons trained by BORA
- Damage caused by non-adherence to the operating instructions (including product care and cleaning). This represents improper use.
- Damage caused by normal use,
- Damage caused by external influences (such as transport damage, improper removal and installation, ingress of condensation, damage caused by the elements such as a lightning strike)
- Damage caused by repairs carried out by the owner, repairs or attempts to repair carried out by unauthorised BORA staff or companies not authorised by BORA
- Damage caused by water or dirt due to missing covers or elements
- Damage caused by water placed inside the oven chamber
- Damage caused by extending the water supply and drainage hose without drinking water certification or by extending non-specified pipes with an adapter
- Damage to
 - plastic frames
 - glass components
 - metal components (coated and uncoated)
 - touch display
 - plastic and other wearable parts
- Damage caused by electrical voltage fluctuations
- Secondary damage or claims for damages beyond the defect

Legal claims, particularly statutory claims for defects or product liability are not limited by the warranty and can be asserted free of charge.

If a defect is not covered by the manufacturer's warranty, a claim may be made against the BORA Technical Service.

BORA shall not assume the resulting costs.

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

You can contact us at:

BORA Vertriebs GmbH & Co KG, Innstraße 1,
6342 Niederndorf, Austria

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

11.1.1 Warranty extension

You can extend the warranty by registering on www.bora.com/registration.

11.2 Service

BORA Service:

see reverse side of the operating and assembly instructions



- ▶ In the case of faults you cannot fix yourself, contact your BORA specialised retailer or the BORA Service Team.

The BORA Service Team will require the type designation and serial number of your appliance (FD number).

You can find both details on the nameplate on the welcome card and in the main “Settings” menu under “System and updates”.

11.3 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 or by calling the service number provided.

11.4 Accessories

- X BO cleaning cartridge (6 piece) XBORK/6
- X BO cleaning cartridge (12 piece) XBORK/12
- X BO odour filter XBOGF
- X BO perforated stainless steel tray XBOGBG
- X BO oven rack XBOBGR
- X BO universal tray XBOUB
- X BO Silicone baking mat XBOSBM
- X BO frame spacer XBORS
- X BO installation set XBOMSU

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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