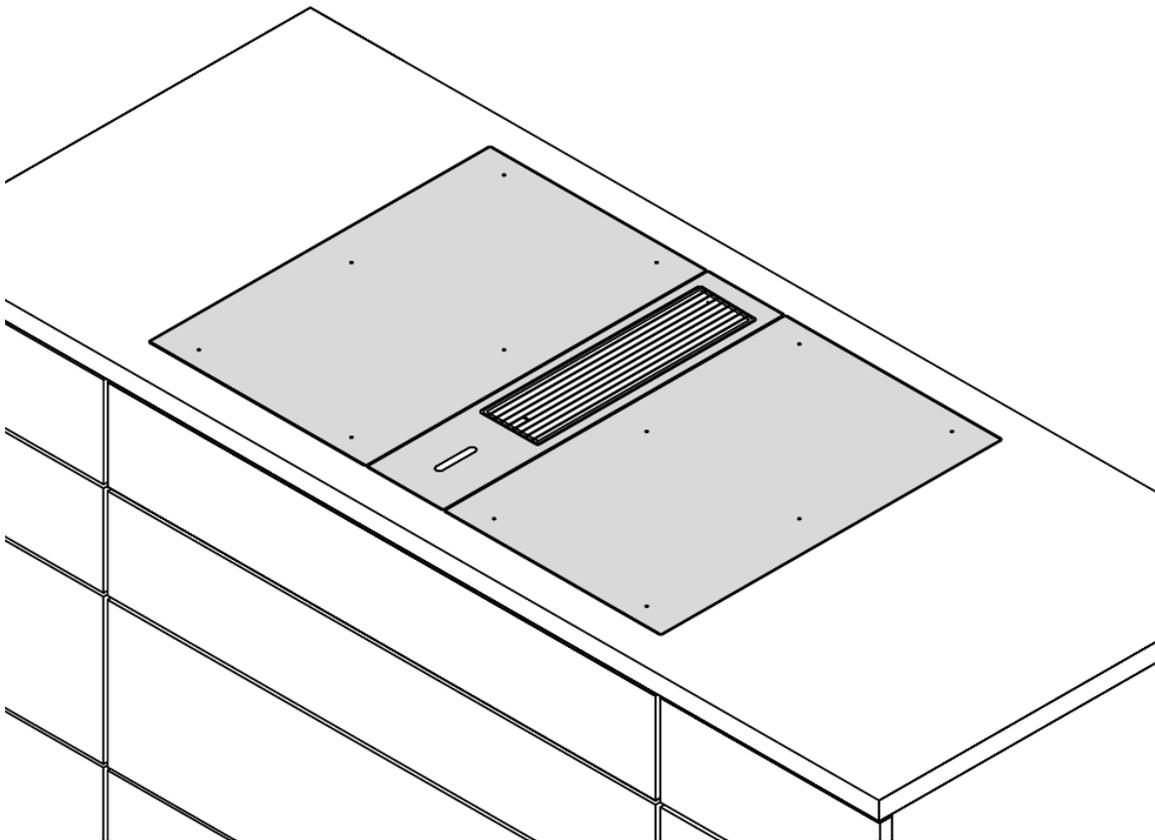


**EN** Operating instructions Classic 2.0



000098-10006

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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 Validity of the operating and installation instructions

**i** These instructions describe the BORA Classic 2.0 system with software version 03.00.

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.

## 1.2 Liability

. BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH – hereinafter referred to as BORA – do 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 information!

## 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

### Regulations

Gas appliances meet the following EC directives:

- (EU) 2016/426 regulation on appliances burning gaseous fuels

## 1.4 Data protection

During operation your cooktop extractor saves pseudonymised data such as menu settings entered by you, operating hours of the individual technical units and the number of functions selected. Furthermore, your cooktop extractor documents errors in combination with the number of operating hours. Data can only be

read out manually via your cooktop extractor. This decision is therefore your responsibility. These saved data then enable a rapid error search and troubleshooting in the event of servicing.

## 1.5 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.

### 1.5.1 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:

 DANGER
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 death or serious injury if not respected.
	Note	Indicates a potentially hazardous situation which can cause property damage if not respected.

Tab. 1.1 Meaning of the warning symbols and signal words

### 1.5.2 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.

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 in the case of the cooktop extractor)
- 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 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 child lock.

#### **⚠ 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 work surface.
- ▶ 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 retailer 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), 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 circuit breaker, fuses, automatic circuit breakers or contactor.
- ▶ 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.

**⚠ 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.

- ▶ 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.

**PLEASE NOTE****Faults and errors**

In the event of faults or incorrect use, error messages will be displayed.

- ▶ 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.

**PLEASE NOTE****Appliance damage caused by pets**

Pets may damage the appliance or injure themselves.

- ▶ Keep pets away from the appliance.

**2.4 Safety instructions – operation****⚠ DANGER****Risk of fire from overheated oil or fat**

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

- ▶ Never leave the appliance unattended when cooking with oil or fat.
- ▶ Never extinguish oil and fat fires with water.
- ▶ Switch off the appliance.
- ▶ Extinguish the fire using a pan lid or a fire blanket, for example.

**⚠ WARNING****Risk of burning from hot appliances**

Certain appliances and their exposed parts become hot during use. 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 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.

**⚠ WARNING****Risk of burning and fire from hot objects**

The appliance and its exposed parts are hot during operation and the cooling phase. Objects in contact with hot appliance components heat up very quickly and can cause severe burns (this particularly applies to metal objects such as knives, forks, spoons, lids or appliance components) or catch fire.

- ▶ Do not place any items on the appliance.
- ▶ Please use suitable accessories (pot holders, oven gloves).
- ▶ Do not simply rely on the pan size recognition function on induction cooktops; always switch the appliance off after use.

**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 or cooktop display.
- ▶ Keep hot cookware away from the air inlet nozzle.

**PLEASE NOTE****Appliance damage**

Incorrect use may cause damage to the appliance.

- ▶ 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.
- ▶ Always switch off the appliance after use.

**2.4.1 Safety instructions – cooktop extractor operation****⚠ 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. Without sufficient air, there will be a drop in air pressure. 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).

**⚠ 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.

**PLEASE NOTE****Increased humidity**

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.

## 2.4.2 Safety instructions – cooktop operation

**⚠ 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.

**⚠ DANGER****Risk of explosion and asphyxiation from gas**

Leaking gas can lead to an explosion and severe injuries, or asphyxiation.

- ▶ If you smell gas while using the appliance, switch it off immediately.
- ▶ Keep sources of ignition (naked flames, electric fires) away and do not operate any light switches, or switches on electrical appliances.
- ▶ Do not remove plugs from sockets (risk of sparking).
- ▶ Close the gas supply immediately and turn off the mains supply.
- ▶ Ensure there is a good supply of fresh air (open doors and windows).
- ▶ Inform Customer Care or your gas installer immediately.

**⚠ DANGER****Fire risk from naked flame**

A naked flame can cause adjacent objects to catch fire.

- ▶ Turn the gas flame down to the lowest level if you remove pots or pans briefly from the hob.
- ▶ Never leave a naked flame unattended.
- ▶ Extinguish any fire using a lid or a fire blanket, for example.
- ▶ Close the gas supply and turn off the mains supply.

**⚠ WARNING****Risk of burns from hot cooktop extractor when using gas cooktops**

The cooktop extractor and its exposed parts (in particular the cover flap, stainless steel grease filter and grease filter tray) become hot when an adjacent gas cooktop is in use. The cooktop extractor must be left to cool down after the gas cooktop has been switched off. Touching hot surfaces can cause serious burns.

- ▶ Never touch the cooktop extractor when it is hot.
- ▶ Keep children away from the cooktop extractor when it is hot or ensure they are supervised at all times.

**⚠ 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.
- ▶ Avoid over-cooking.
- ▶ Always switch off the appliance after use.

**⚠ WARNING****Risk of burns from hot steam**

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

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

**PLEASE NOTE****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.

**CAUTION****Electromagnetic radiation**

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.

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

**2.5 Safety instructions – cleaning and maintenance****PLEASE NOTE****Appliance damage due to soiled appliances**

Dirt can lead to damage, restriction of functions, or bothersome odours.

- ▶ Clean the appliance regularly.
- ▶ 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.
- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.

**2.5.1 Safety instructions – cleaning and maintenance of cooktop extractors****⚠ DANGER****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.

**PLEASE NOTE****Appliance damage and malfunctions**

Soiled ventilation openings can lead to component damage and malfunctions.

- ▶ Keep all ventilation openings open and clean.

**2.5.2 Safety instructions – cleaning and maintenance of cooktops****⚠ WARNING****Risk of burns from hot surfaces**

There is a risk of burns when cleaning hot cooktops.

- ▶ Only clean the cooktops once they have cooled.
- ▶ Pay attention to the residual heat indicator.

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

### DANGER

#### Risk of injury when carrying out repairs

Insufficient expertise can lead to injury when carrying out repairs.

- ▶ 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.
- ▶ Safely disconnect the appliance from the mains supply.
- ▶ Work on electrical components must only be conducted by trained electrical personnel.
- ▶ A damaged power supply cable must be replaced by a suitable power supply cable.

### 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.

### CAUTION

#### Risk of injury during repair of gas appliances

Insufficient expertise can lead to injury when disassembling the appliance.

- ▶ The gas connection must only be worked on by reliable trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.

## 3 Appliance description

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

### 3.1 Cooktop extractor

**i** The cooktop extractor is the central component and contains all of the electronics for operating the entire system. It is not possible to operate the system or individual components without a cooktop extractor.

#### 3.1.1 Model description

Model	Long description
CKA2	Classic cooktop extractor flexible system with separate control unit, can be combined with the Classic cooktops and other Universal components
CKA2AB	Classic cooktop extractor All Black flexible system with separate control unit, can be combined with the Classic cooktops and other Universal components

Tab. 3.1 Model description

#### 3.1.2 Structure

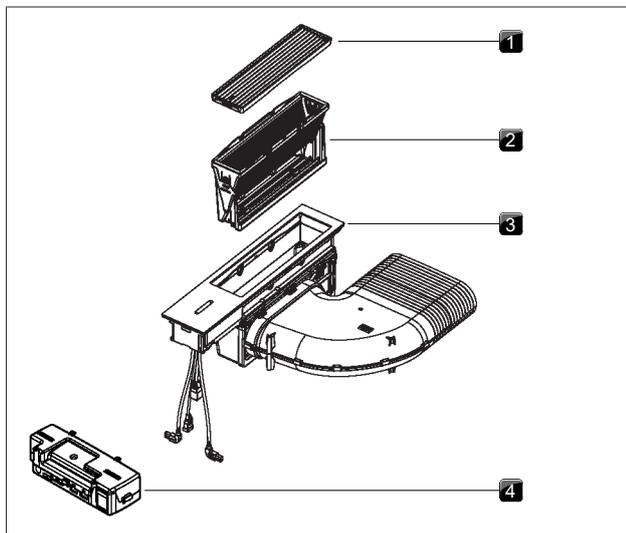


Fig. 3.1 Classic cooktop extractor

- [1] Air inlet nozzle
- [2] Grease filter unit
- [3] Cooktop extractor
- [4] Control unit

#### 3.1.3 How it works

Depending on the model you purchased, the cooktop extractor can be operated as an exhaust air or a recirculating air version.



Exhaust air

The air suctioned away is purified by the grease filter and expelled into the open air via a duct system.

The exhaust air must not be expelled into:

- a smoke or exhaust gas flue that is in operation
- a shaft used for the aeration of rooms where fireplaces are installed.

If the exhaust air is to be directed into a smoke or exhaust gas flue that is not in use, the installation must be checked and approved by the responsible heating engineer.

**i** If the cooktop extractor is used in an exhaust air system, the extractor power is automatically increased for the first 20 seconds when set on a lower power level (wall sleeve function).



Recirculation

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 (Cleaning and maintenance).

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

**i** If the cooktop extractor is used in a recirculating air system, when a power level is set the operating time is automatically deducted from the recirculation filter service life. The remaining filter service life can be seen in the menu.

#### 3.1.4 Overview of features and functions

Features	CKA2 / CKA2AB
Automatic fan detection	✓
Electronic power adjustment	✓
Interface communication	✓
Compact grease filter unit	✓
<b>Functions</b>	
Automatic after-run	✓
Power setting	✓
Automatic extractor function	✓
Filter service indicator (recirculation mode)	✓
<b>Safety features</b>	
Control lock	✓
Safety shut-down	✓
Active error monitoring	✓

Tab. 3.2 Overview of features and functions

### 3.1.5 USB interface

- i** The USB port is only designed for updates or data export and only has sufficient power supply for these processes. It is not possible to charge devices or carry out other functions.

The system has a USB port. This port is only suitable for mass storage devices (USB sticks). These USB sticks must be formatted with the FAT32 data system.

### 3.1.6 Interface for external devices

The internal interface can be used for extended control options. This has a Home In and a Home Out contact (see the Installation chapter).

- The Home-In contact can be used for the signal input from external switch devices (e.g. window contact switch).
- The Home Out contact can be used to control external installations.

## 3.2 System description

- ▶ Always use the latest system software to operate the BORA Classic 2.0 system.

- i** The latest software is available free of charge on the BORA website ([www.bora.com](http://www.bora.com) - Products - BORA Classic 2.0 - BORA Classic cooktop extractor CKA2/CKA2AB - Documents).

- ▶ If necessary, query the installed software version (see "5.4.6 Menu item 6: Software version").
- ▶ Update the system software if necessary (see "5.4.8 Menu item 8: System software update").

### 3.2.1 Operating panel and operating principle

- i** The system is operated via the operating panel on the cooktop extractor.
- i** 1 or 2 cooktops can be controlled and operated by a single cooktop extractor.
- i** How it works and its functions are described in more detail in the "Functions and operation" chapter.

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).

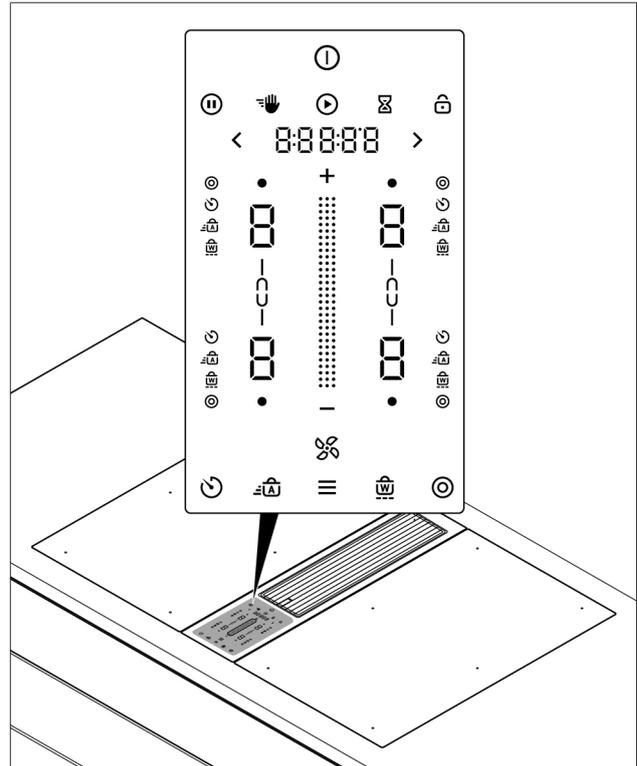


Fig. 3.2 Central touch/slider operating panel

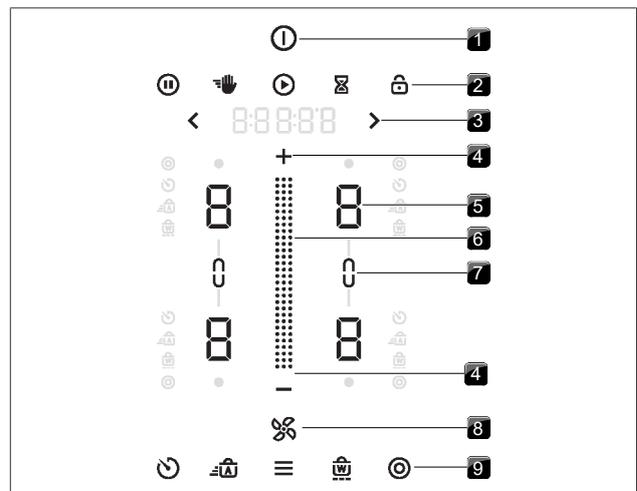


Fig. 3.3 Touch zones

- [1] Switching on/off
- [2] Higher-level functions
- [3] Navigation
- [4] Power level setting zone plus/minus
- [5] Cooking zone selection (x 4)
- [6] Touch slider (power level setting zone)
- [7] Bridging function (2x)
- [8] Fans
- [9] Additional cooking functions and menu

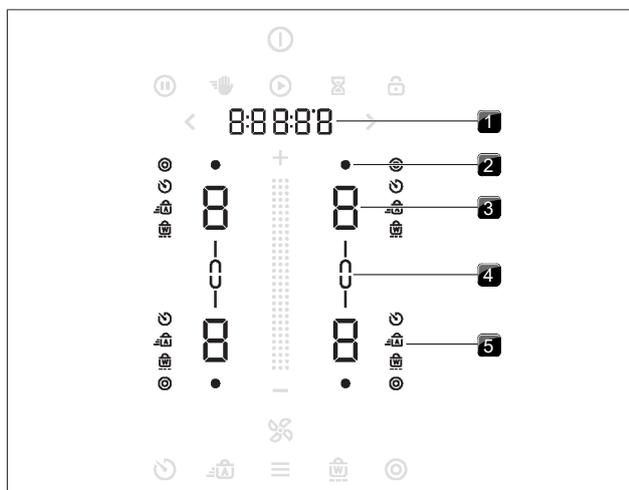


Fig. 3.4 Indicator zones

- [1] Multi-function display
- [2] Hot cooking zone or residual heat indicator (4x)
- [3] Cooking zone indicator (4x)
- [4] Bridging function indicator (2x)
- [5] Additional cooking function indicator (4x4)

### 3.2.2 Symbols

General symbols	Designation	Function/operation
	Power button	Switching on/off
	Pause button	Activating/deactivating the pause function
	Cleaning button	Activating/deactivating the cleaning lock
	Start button	Starting the timer
	Short-time timer button	Setting the short-time timer (egg timer)
	Lock button	Control lock
	Slider	Setting values
	Plus button	Increasing values
	Minus button	Decreasing values
	Forwards button	Navigation to the right
	Backwards button	Navigation to the left
	Fan button	Activating/deactivating the automatic extractor function, cancelling the after-run function
	Menu button	Calling up the menu, closing the menu

Tab. 3.3 General symbols (icons)

Cooking zone symbols	Designation	Function/operation
	Ring button	2-ring additional switching
	Timer button	Setting the cooking zone timer
	Heat-up button	Automatic heat up function activation/deactivation
	Warming button	Heat retention function activation/deactivation
	Bridging button	Bridging function activation/deactivation
	Bridging indicator	Bridging function active
	Hot indicator	The cooking zone is heating up or is still hot

Tab. 3.4 Cooking zone symbols (icons)

### 3.2.3 7-segment display

Fan display	Meaning
1-5	Power levels
P	Power setting
A	Automatic extractor function
Multi-function display	Meaning
e.g. 190°	Temperature indicator (only on CKT)
00:00:00	Remaining time on the timer or short-time timer
e.g. E123	Error code
Cooking zone indicator	Meaning
1-9	Power levels
P	Power setting
-	Heat retention level 1
≡	Heat retention level 2
≡≡	Heat retention level 3
□	Inactive
H	Residual heat indicator (cooking zone is switched off but still hot)
C	Cleaning (only on the Tepan stainless steel grill CKT)
E	Error
Animations	Meaning
	Pan size recognition (only on induction cooktops)
	Cleaning (only on the Tepan stainless steel grill CKT)

Tab. 3.5 Meaning of the 7-segment display

### 3.2.4 Colour concept

- Fundamentally, all fan setting ranges are shown in blue and all cooking zone setting ranges are shown in red in the operating panel. Other colours are used for functions and messages.

List of all colour indicators:

Indicator	Fan (cooktop extractor)	Colour
	Slider	Blue
	Plus/minus	Blue
	Fan symbol/automatic extractor function	Blue
Indicator	Cooking zones	Colour
	Slider	Red
	Plus/minus	Red
	Cooking zone hot	Signal red
Indicator	Functions	Colour
	Switch animation on/off	Beige
	Set timer	Beige
Indicator	Messages	Colour
	Warnings	Orange
	Error	Signal red
	OK	Green

Tab. 3.6 Colour indicator

### 3.2.5 Lighting

The operating panel has 4 different levels of lighting. (100%, 75%, 50% and 0%).

On principle the system adapts the lighting to the current operating scenario. Relevant display elements are more brightly lit and irrelevant ones are dimmed. Unavailable functions are faded out.

Lighting	Use
100%	Function is active and selected
75%	Function is active but not selected
50%	Function is inactive and can be selected
0%	Function is unavailable

Tab. 3.7 Lighting

Example:

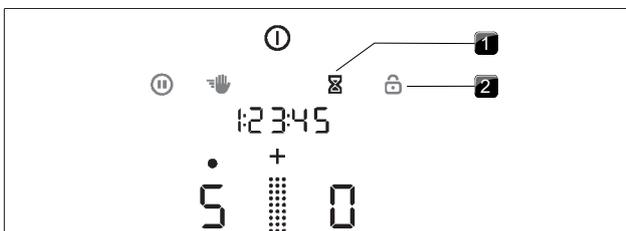


Fig. 3.5 Operating panel lighting

[1] Active and selectable function (brightly lit, 75%)

[2] Inactive but selectable function (dimmed, 50%)

### 3.2.6 Sounds

**i** The volume of the acoustic signals can be set in the menu (10% to 100%).

**i** Safety-relevant acoustic signals are always emitted with the volume at 100%.

**i** The acoustic signals from the cooking zone timer and short-time timer are always emitted with the volume at 100%.

The system basically differentiates between three different types of acoustic signals:

Acoustic signal	Purpose
Short beep (0.25 s)	Confirmation of a selection
Sequence of beeps	Interaction required
Long beep (0.75 s)	End of a function

Tab. 3.8 Sounds

### 3.2.7 Filter service display

The maximum service life of the recirculation filter is defined by the filter type configured in the system (filter service life). Depending on the type of filter fitted, the filter service display will be activated after 300 or 600 operating hours.

- If the fan symbol lights up yellow and the multi-function display shows **FILE** after switching on the cooktop extractor, this is informing you that the filter needs to be changed soon.
- If the fan symbol lights up in signal red and the error code **EFFL** is shown in the multi-function display after switching on the cooktop extractor, the end of the filter service life has been reached and the filter must be replaced (see "7.3.4 Replace the activated charcoal filter").

**i** If the service life of the activated charcoal filter is exceeded, the correct functioning of the system may be affected. It is still possible to use the cooktop extractor, however, the warranty and guarantee claims shall then be invalid. The components of the grease filter require regular cleaning regardless of the filter service display.

## 3.3 Cooktops

**i** The cooktops are the variable components for the system and can only be operated in conjunction with the cooktop extractor.

**i** You can see exactly which appliances have been installed in your system on the penultimate page of the Operating instructions (see "10 Identification plates").

### 3.3.1 Model description

Model	Long description
CKFI	Classic surface induction glass ceramic cooktop with 2 cooking zones
CKI	Classic induction glass ceramic cooktop with 2 cooking zones
CKIW	Classic induction glass ceramic wok
CKCH	Classic Hyper glass ceramic cooktop with 2 cooking zones 1-ring/2-rings
CKCB	Classic HiLight glass ceramic cooktop with 2 cooking zones 1-ring/2-ring/roaster
CKG	Classic gas glass ceramic cooktop with 2 cooking zones
CKT	Classic Tepan stainless steel grill with 2 cooking zones

Tab. 3.9 Model description

### 3.3.2 Structure

#### Cooktop CKFI

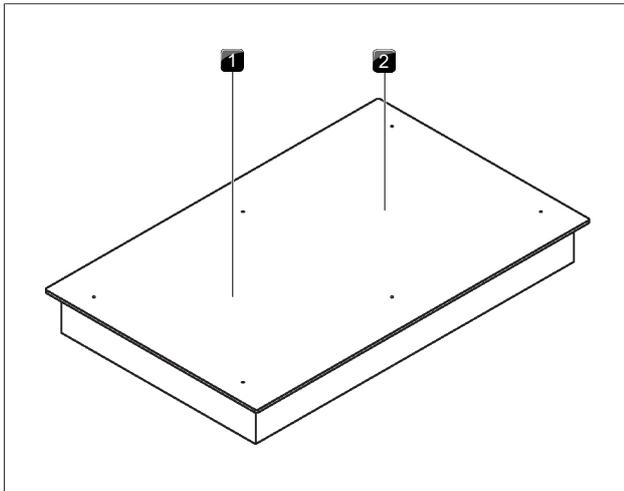


Fig. 3.6 Classic cooktop CKFI

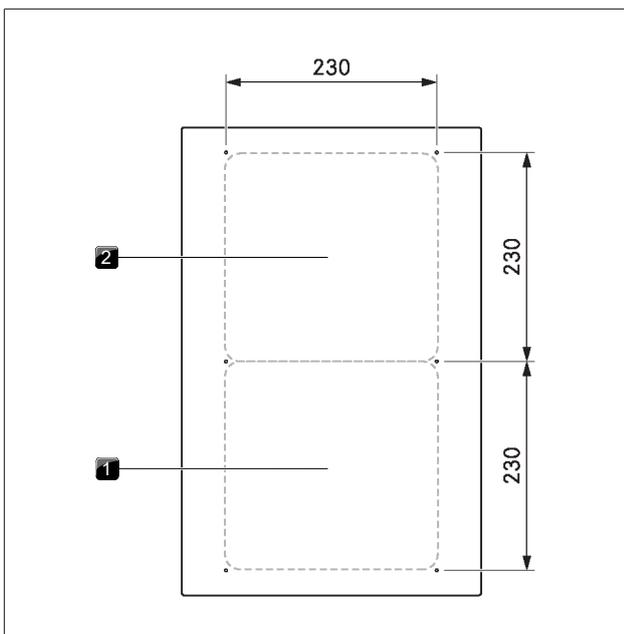


Fig. 3.7 Size of the cooking zones

- [1] Front surface induction cooking zone (zone 1)
- [2] Rear surface induction cooking zone (zone 2)

#### Cooktop CKI

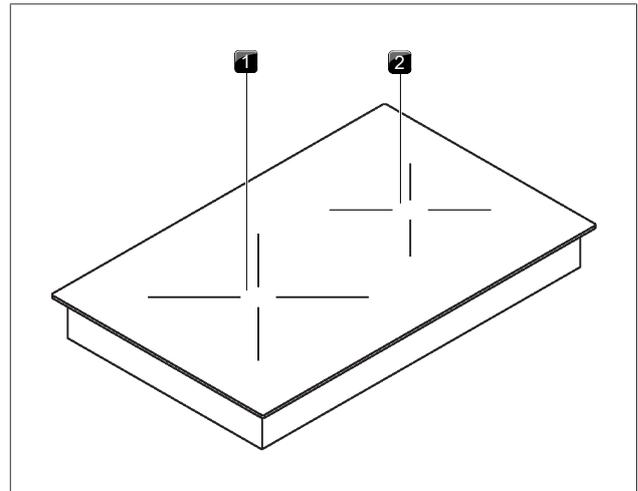


Fig. 3.8 Classic cooktop CKI

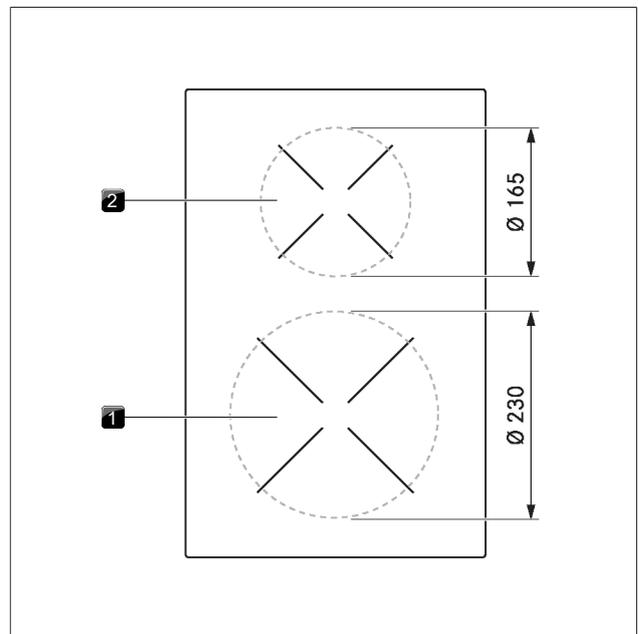


Fig. 3.9 Size of the cooking zones

- [1] Front induction cooking zone (zone 1)
- [2] Rear induction cooking zone (zone 2)

Cooktop CKIW

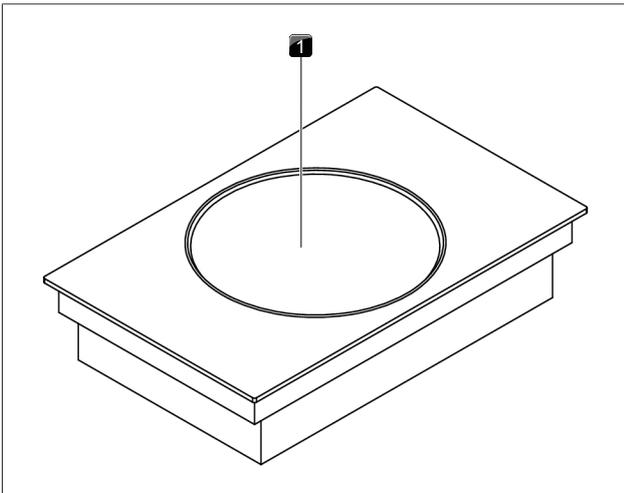


Fig. 3.10 Classic cooktop CKIW

Cooktop CKCH

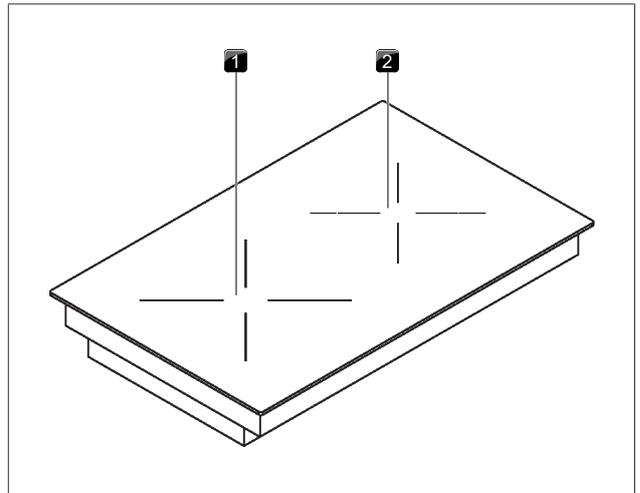


Fig. 3.12 Classic cooktop CKCH

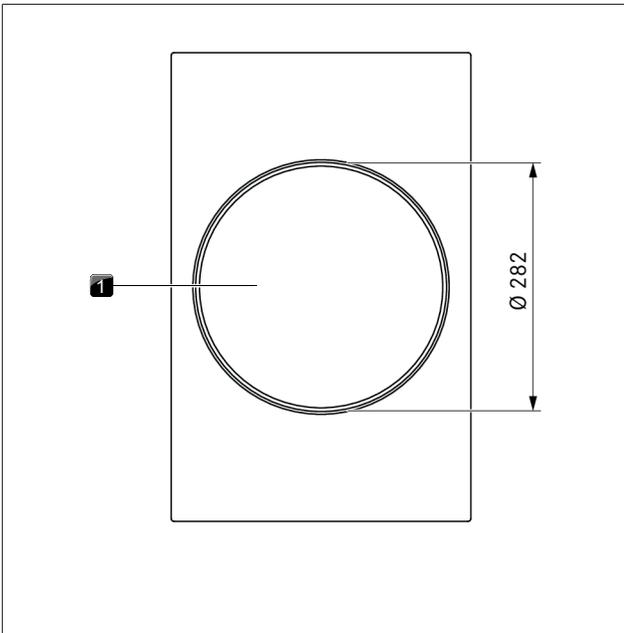


Fig. 3.11 Size of the cooking zone

[1] Induction wok cooking zone

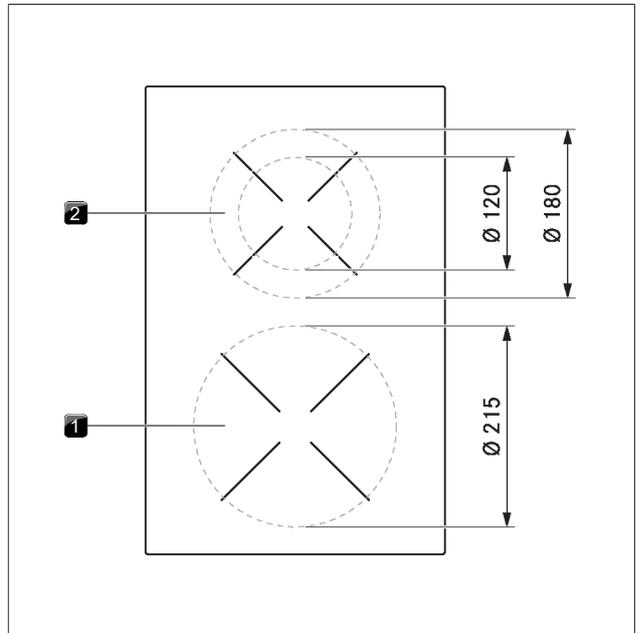


Fig. 3.13 Size of the cooking zones

[1] Hyper front cooking zone (zone 1)

[2] 2-ring rear cooking zone (zone 2)

## Cooktop CKCB

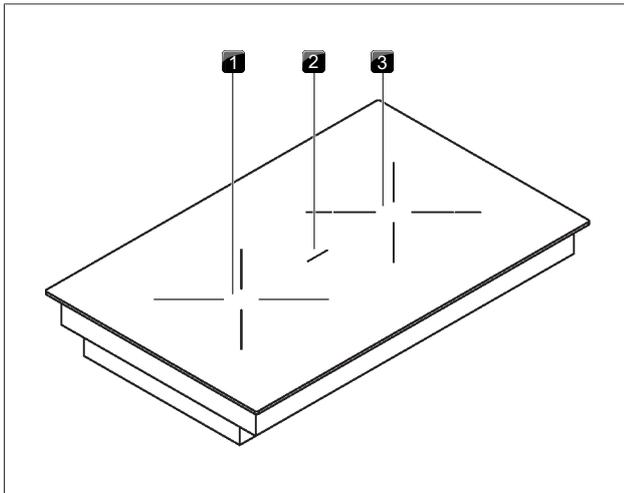


Fig. 3.14 Classic cooktop CKCB

## Cooktop CKG

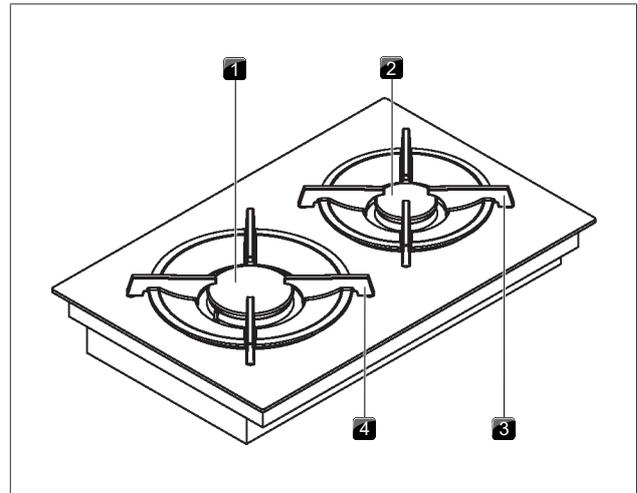


Fig. 3.16 Classic gas glass ceramic cooktop CKG

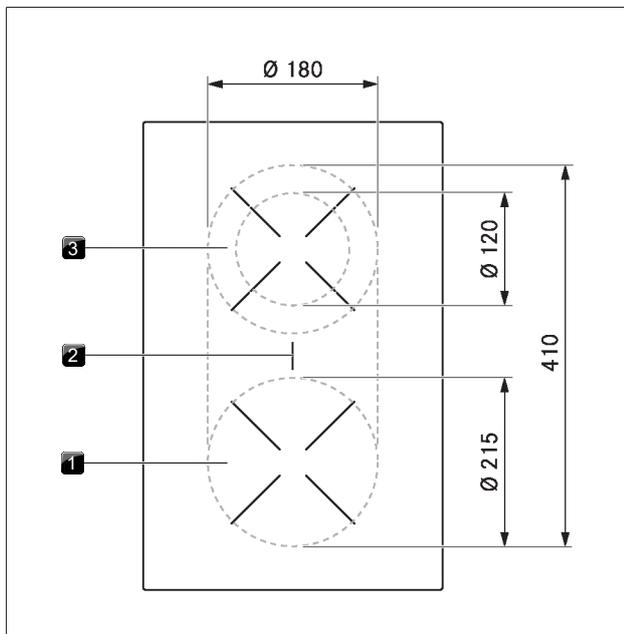


Fig. 3.15 Size of the cooking zones

- [1] Front cooking zone (zone 1)
- [2] Roaster cooking zone
- [3] Front cooking zone (zone 1)

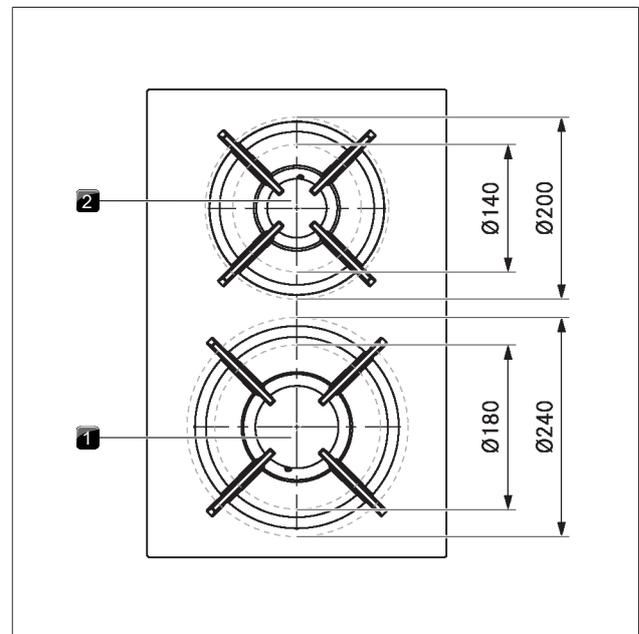


Fig. 3.17 Size of the cooking zones

- [1] Front high-power burner
- [2] Normal rear burner
- [3] Rear pan support
- [4] Front pan support

### Cooktop CKT

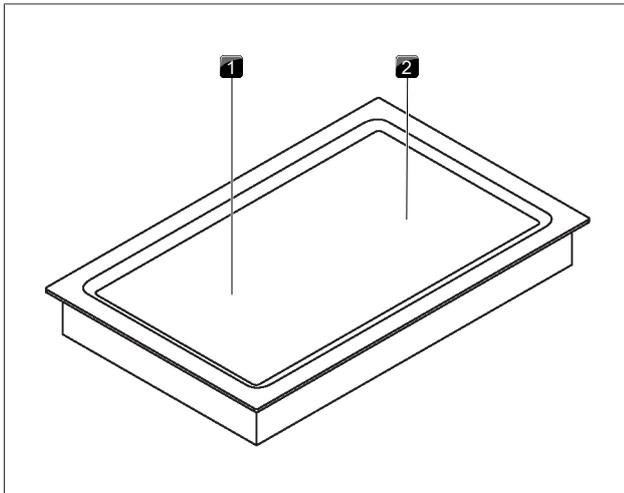


Fig. 3.18 Classic Tepan stainless steel grill CKT

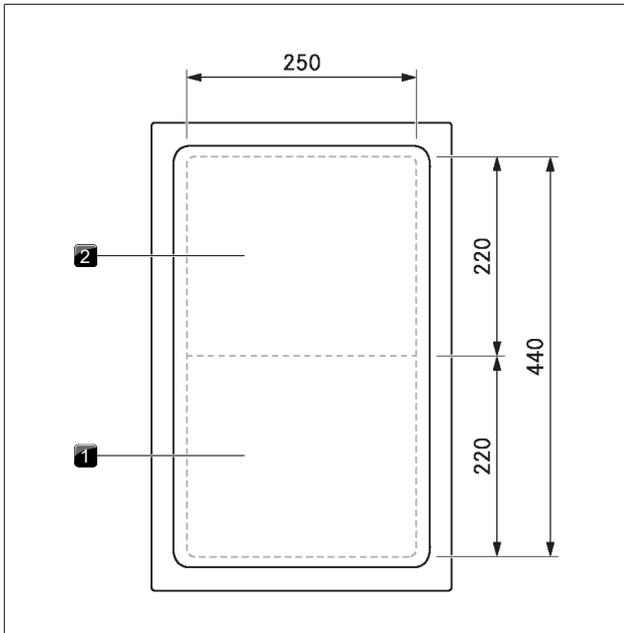


Fig. 3.19 Size of the cooking zones

- [1] Front grilling zone (zone 1)  
 [2] Rear grilling zone (zone 2)

### 3.3.3 How the induction cooktops work

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.

- Observe the minimum pot base diameter.

### 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 meat, cooking thickened sauces and soups, making omelettes	7-8
Cooking large amounts of liquids, grilling steaks and heating water	9
Heating up water	P

Tab. 3.10 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.

### Suitable 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

Appliance	Cooking zone	Minimum cookware base diameter
CKFI	Front	120 mm
	Back	120 mm
CKI	Front	120 mm
	Back	90 mm
CKIW	Wok	210 mm

Tab. 3.11 Minimum cookware diameter

- 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 (exception: wok cooktops). 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.

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

- The induction wok (HIW1) is ideal for the Induction wok cooktop and is available as an accessory.

## 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. This decreases or disappears when the power level is decreased.
- Crackling or whistling may occur due to cookware bases 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.

### 3.3.4 How the Hyper and HiLight cooktops work

Under the cooking zone is a radiant heating element with a heating tape. When the cooking zone is switched on, the heating tape generates radiant heat, which radiates to the cooking zone and heats it up.

#### Power levels

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 meat, cooking thickened sauces and soups, making omelettes	7 - 8
Cooking large amounts of liquids, grilling steaks and heating water	9
Heating up water	P

Tab. 3.12 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.

#### Power setting on the Hyper cooktop

The front cooking zone on the Hyper glass ceramic cooktop is fitted with a temporary power setting.

- is P displayed.

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 10 minutes, the cooking zone automatically switches back to power level 9.

#### Suitable cookware

 Cookware with this symbol is suitable for radiant heating elements. The cookware used for radiant heating surfaces must be metal and have good heat conducting properties.

Suitable cookware is made of:

- stainless steel, copper or aluminium
- enamelled steel
- cast iron

- ▶ Pay attention to the cookware base. The bottom 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.

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

### 3.3.5 How the gas glass ceramic cooktop works

If a cooking zone is switched on, the flame generates heat, which directly heats the base of the cookware. The gas flame is controlled by a highly accurate electronic gas control system (e-gas system). Among other things, servomotors are used to accurately control each gas burner. These servomotors calibrate themselves from time to time and typical humming noises can be heard that are totally normal and do not constitute a malfunction. The advantage of this electronic gas control system is the optimum, repeatable heat regulation, which means that the selected power levels are identical in every cooking session. In addition, a clean, constantly increasing flame is formed at every power level. Furthermore, if necessary, it can be automatically reignited.

 The cooktop has automatic ignition.

#### Power levels

The power is adjusted using power levels 1 - 9 and P. The output of gas cooktops means that food is heated quickly. In order to avoid burning food, slight adjustment is needed in comparison to conventional cooking systems when selecting the power level.

Activity	Power level
Keeping cooked meals warm	1 - 2
Browning chopped vegetables, fried eggs, veal, poultry	3 - 5
Grilling prawns, corn on the cob, schnitzel, beef, fish or burgers	5 - 7
Bringing large amounts of liquid to the boil, searing steaks	8 - 9
Heating up water	P

Tab. 3.13 Recommendations for power levels

The specifications provided in the table are standard values.

 Each gas cooking zone is equipped with a safety thermocouple. This element detects if the flame has gone out (e.g. if a pan has boiled over or there is a strong draught). The gas supply is then turned off and the burner is automatically reignited. If reignition is not possible, the gas supply is stopped. A gas leak is therefore prevented.

#### Suitable cookware

 Cookware with this symbol is suitable for gas cooktops.

Suitable cookware is made of:

- copper
- stainless steel
- aluminium
- cast iron

Adhere to the dimensions in the table:

Burner	Minimum pan diameters	Recommended pan diameter
Normal burner	120 mm	140-200 mm
High-power burner	160 mm	180-240 mm

Tab. 3.14 Pan diameters

- i** Only use cookware with a diameter that is within the given dimensions. If the diameter is too large, the hot gases flowing outwards from under the base may damage the worktop or any non-heat-resistant wall, e.g. with panelling, as well as part of the cooktop and the cooktop extractor. Bora shall not be held liable for any such damage.
- i** The heating and heat-through times for the cookware base, as well as the cooking results, are significantly influenced by the structure and material of the cookware. Cookware with a thick base ensures more even heat distribution. In the case of a thin base there is a risk of the food becoming overheated in places. The cooktop may also become damaged.
- i** Take special care not to overheat the cookware as the base can become deformed. For this reason, you should never heat up cookware when empty.
- i** Cookware with an uneven base may tip over. A slight wobble can never be completely ruled out.

### 3.3.6 How the Tepan stainless steel grill works

Under each grilling zone there is a heating element. When a grilling zone is switched on, the heating element generates heat that directly heats the grill surface.

#### Power levels and temperature ranges

The power is adjusted via power levels that are also shown in the operating panel display in °C (temperature display).

Power level		Temperature in °C
1	=	150
2	=	160
3	=	170
4	=	180
5	=	190
6	=	200
7	=	210
8	=	220
9	=	230
P	=	250

Tab. 3.15 The temperatures corresponding to the power levels

The power output of the Tepan stainless steel grill heats food extremely quickly. A slight adjustment is needed in comparison to conventional cooking systems when selecting the temperature in order to avoid burning food.

Activity	Temperature in °C
Steaming fruit, e.g. apple slices, peach halves, banana slices	160 - 170
Browning chopped vegetables, fried eggs, veal, poultry	180 - 190
Browning breaded or battered fish, pancakes, sausages, pork, lamb	190 - 200
Browning potato fritters, prawns, corn on the cob and escalopes	200 - 210
Fast browning beef, fish, meatballs	220 - 230
Browning steaks	250 (Power setting)

Tab. 3.16 Temperature recommendations (the specifications provided in the table are standard values)

### 3.3.7 Function overview

The BORA Classic 2.0 cooktops have the following features and functions:

Features	CKFI	CKI	CKIW	CKCH	CKCB	CKT	CKG
Electronic power adjustment	✓	✓	✓	✓	✓	✓	✓
Power setting	✓	✓	✓	✓*		✓	✓
Short-time timer (egg timer)	✓	✓	✓	✓	✓	✓	✓
Automatic ignition and autom. reignition							✓
Electronic gas adjustment system (e-gas system)							✓
<b>Cooking functions</b>							
Automatic heat up function	✓	✓	✓	✓	✓		✓
Pan size recognition	✓	✓	✓				
Keep warm	✓	✓	✓	✓	✓	✓	✓
Bridging function	✓				✓	✓	
Timer function	✓	✓	✓	✓	✓		✓
Pause function	✓	✓	✓	✓	✓	✓	✓
2-ring additional switching (rear cooking zone)				✓	✓		
Cleaning lock (wipe function)	✓	✓	✓	✓	✓	✓	✓
Cleaning function							✓
<b>Safety features</b>							
Child lock	✓	✓	✓	✓	✓	✓	✓
Residual heat indicator	✓	✓	✓	✓	✓	✓	✓
Safety shut-down	✓	✓	✓	✓	✓	✓	✓
Overheating protection	✓	✓	✓	✓	✓	✓	✓

Tab. 3.17 Function overview

\*only applies to the front cooking zone

## 3.4 Safety features

### 3.4.1 Safety shut-down

If the appliance is switched on but not used for 2 minutes, it will automatically switch off (standby mode).

#### Cooktop extractor

The cooktop extractor will be automatically switched off 30 minutes after all cooking zones have become inactive (= power level 0) and the automatic after-run function will be started.

#### Cooktops

Each cooking zone is automatically switched off after a predefined operating time in which the power level has not been changed.

Power levels	Safety shut-down after hrs:min		
	CKFI, CKI, CKIW, CKT	CKCH, CKCB	CKG
1	8:24	6:00	8:24
2	6:24	6:00	6:24
3	5:12	5:00	5:12
4	4:12	5:00	4:12
5	3:18	4:00	3:18
6	2:12	1:30	2:12
7	2:12	1:30	2:12
8	1:48	1:30	1:48
9	1:18	1:30	1:18
—	8:00	8:00	8:00
—	8:00	8:00	8:00
—	8:00	8:00	8:00

Tab. 3.18 Safety shut-down on the different power levels

► Switch the cooking zone back on if you want to put the cooking zone back into operation

### 3.4.2 Residual heat indicator

If a cooking or grilling zone is still hot after switching off, there is a risk of burns or fire. Whilst the Hot symbols  and  are displayed (residual heat indicator), you must not touch that cooking or grilling zone or place any heat-sensitive objects on it. After a sufficient cooling period (< 50°C) the indicators will go out.

**i** During or after a power cut, the cooktops may still be hot. In the case of the Hyper, HiLight and gas cooktops, no residual heat is displayed after a power cut, even if they were in use beforehand and the rings are still hot.

### 3.4.3 Overheating protection

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 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 in full.

**i** If the operating panel overheats, cooktops or the whole system may be switched off.

### 3.4.4 Child lock

The child lock prevents the appliance from being switched on accidentally.

## 4 Functions and operation

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

**i** The cooktop extractor is the central component and contains all of the electronics for operating the entire system. It is not possible to operate the system or individual components without a cooktop extractor.

**i** The cooktop extractor must only be operated when the grease filter components are installed.

### 4.1 General and specific operating instructions

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. You operate the appliance by tapping the corresponding sensor button with your finger (touch control) or by a swipe of your finger (slider operation).

**i** Not all symbols are displayed on all appliances. Functions and indicators are authorised corresponding to the installed appliances.

#### 4.1.1 Special operating instructions for the Tepan stainless steel grill

##### Initial operation:

- Heat the griddle to 220°C for approx. 25 minutes before using it for the first time (= power level 8 for both grilling zones).
- Bothersome odours may be emitted during this process.

##### Operating instructions:

- Clean the grill surface before using the appliance for the first time (Cleaning and maintenance).
- Preheat the grilling zone for 5 minutes before it is used each time.
- During heating or cooling the griddle may make some noise. This is a normal occurrence.
- A fan is built in to the Tepan stainless steel grill for cooling, guaranteeing a long service life for the electronic components and rapid cooling of the grill surface. Different measures have been taken to keep noise to a minimum, but it cannot be completely avoided.
- During use, the griddle may show signs of curvature.
- During grilling or heating on a high power level, the griddle may adopt a light brown colour.

#### 4.1.2 Special operating instructions for the gas cooktop

**i** Minimum requirement for operating the gas cooktop: System software 03.00 (or higher).

**i** Clean the cooking zone before using the cooktop for the first time (Cleaning and maintenance).

**i** When operating the cooktop for the first time or after a prolonged period without use or when the liquid gas bottles have been changed, it is possible that the burner may not ignite. This may be due to air in the gas pipe or the electronic gas regulator may need recalibrating. Follow the initial operation instructions (see "Installation instructions").

**i** In the case of the gas cooktop, due to the use of enamelled cast iron parts, slight colour variations and irregularities are common. Furthermore, flash rust may appear at the support points, which can be easily removed with a damp cloth. These spots are normal and are not considered an impairment.

**i** As a result of use, some of the components of the gas cooktop can become discoloured. This discolouration is normal and does not have a negative effect on the gas flame or the functioning of the cooktop.

**i** When using the gas burner, you may hear gas escaping from it. The burner flame turns orange as a result of prolonged operation and/or impurities on the burner and in the ambient air (dust). These properties are normal and can occur independently of one another.

**i** In the event of smoke or fire while operating the gas cooktop, turn off the gas supply and switch off the appliance at the wall socket.

**i** If you smell gas or have problems with the gas installation, switch off the gas supply. Open the window and ensure good ventilation.

##### Operating instructions:

The use of a gas cooktop results in the formation of heat and moisture in the area where it is installed. Intensive use of the appliance for a long time may require additional ventilation, e.g. opening a window or more effective ventilation, e.g. operation of the mechanical ventilation device at a higher power level.

- Ensure sufficient ventilation.
- Keep natural ventilation openings open.
- Use a mechanical ventilation device if possible.
- Do not put cookware with an uneven base on the pan support.
- Never heat empty cookware.
- Always place the cookware on the pan support provided. Cookware must not be placed directly on the burner.
- Do not use roasters, pans or stone grills that are so large that they cover several burners. The resulting heat accumulation can damage the cooktop.
- Ensure that the burner parts and pan supports are positioned correctly.
- Do not switch the gas cooktop on until all burner parts are correctly assembled.
- Ensure that the burner flame does not protrude from under the base of the cookware and rise up the outside of the pot.
- Do not keep any highly flammable objects near the cooktop.

**i** Only use cookware with a diameter that is within the given dimensions. If the diameter is too large, the hot gases and flames flowing outwards from under the base may damage the worktop or any non-heat-resistant surfaces, e.g. walls

with panelling, as well as parts of the cooktop and the cooktop extractor. Bora shall not be held liable for any such damage.

- i** Do not use the gas cooktop without cookware for extended periods of time (>5 min) with the cooktop extractor switched on. This results in very high temperatures and may damage the gas cooktop and air-channelling components of the cooktop extractor.
- i** The tips of the flames should remain under the base of the pot. Protruding flame tips emit heat into the air unnecessarily and can damage pan handles and air-channelling components (cooktop extractor) and increase the risk of burns. Furthermore, the outer part of the gas flame is much hotter than the core.
- i** Protect your hands when the appliance is hot by using oven gloves or pot holders. Only use dry gloves or pot holders. Wet or damp fabrics conduct heat more easily and can cause steam burns. Ensure that these fabrics do not get too close to the flames. Do not use oversized pot holders, tea towels or similar.
- i** Grease splashes and other flammable (food) residues on the cooktop can catch fire. Remove them as soon as possible.

#### For maximum performance with minimum gas consumption, we recommend that you:

- ▶ use cookware with a base that covers the flame entirely so that this does not burn beyond the base;
- ▶ use suitable pans on each gas burner;
- ▶ position the cookware centrally on the gas hob;
- ▶ set the gas burner to the lowest power level (small flame) once the pan contents are simmering;
- ▶ adjust the power level of the cooktop extractor to the power level of the gas cooktop.

#### Using the gas cooktop with a cooktop extractor:

If the gas cooktop is used together with a cooktop extractor, the airflow of the extractor can affect the gas flame.

- ▶ Avoid using a high power level on the cooktop extractor when the gas cooktop is set to a low power level.
- ▶ If necessary, reduce the power level on the cooktop extractor when you turn on the gas cooktop.
- ▶ Do not use the gas cooktop without cookware. The gas flame is protected from the airflow of the cooktop extractor by the geometry of the pan supports and the cookware.
- ▶ If necessary, reduce the power level on the cooktop extractor to improve heat input or distribution.

**i** Flames can set fire to or damage the grease filter in the cooktop extractor and the air-channelling components. Never flambé food when using a cooktop extractor.

**i** The performance characteristics of the gas cooktop (e.g. heating times, efficiency, etc.) are affected by the cooktop extractor. The cooktop extractor also affects the heat input and distribution.

**i** In recirculation mode the recirculated air affects the gas cooktop. If the gas flame goes out, is excessively affected by the extractor and/or the flame is not as it should be (e.g. soot production, flame blowback, etc.), the return flow aperture must be enlarged.

## 4.2 Touch control

The system recognises different touch commands. It differentiates between a brief touch (tap), a prolonged touch (long press) and vertical sliding movements with your finger (swiping).

Touch commands	Applicable to	Time (contact)
Tap	Buttons + slider	0.3 s
Long press	Buttons + slider	1–8 s
Swipe	Slider	0.1–8 s

Tab. 4.1 Touch control

#### If touch commands do not work or are not working properly, the following should be taken into account:

- ▶ Tap the touch zones with only one finger.
- ▶ Ensure that no other parts of your hand are touching the operating panel when using the controls.
- ▶ Keep the contact area as small as possible when using the touch zones.
- ▶ Make sure that your fingers are clean and dry before using the touch controls.

## 4.3 Operating the system

### 4.3.1 How it works

Operation	Command
Tap a function	Activate function
Long press on a function	Deactivate function
Swipe (slider)	Set a value (e.g. power level)

Tab. 4.2 Operating principle

### 4.3.2 Switching on

- ▶ Long press on the power button .
  - The switch-on animation is displayed in the slider.
  - If start-up is successful, the standard display will appear in the operating panel.

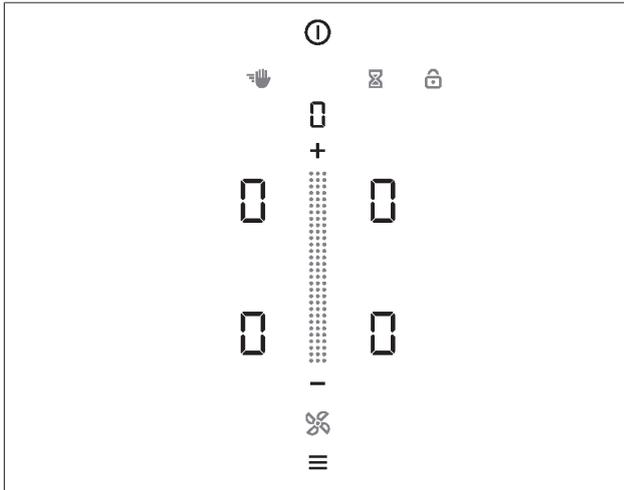


Fig. 4.1 Standard display after switching on

- i** When the child lock is active, the lock button lights up after system start . The standard display will only appear once it has been unlocked (see "4.3.6 Child lock").

If appears in the display after switching on the system, the basic configuration is still incomplete and must be carried out (see Installation instructions).

### 4.3.3 Switching off

- ▶ Long press on the power button .
- The switching-off animation is displayed.

#### If the cooktop extractor has been on:

- The fan symbol will light up and the automatic after-run function will start (the automatic after-run animation is displayed).
- The display goes out when the after-run time has lapsed.

#### If the cooktop has been on:

- In the case of previously active and still hot cooking zones, the residual heat symbol lights up in signal red and is displayed.
- The display goes out when no more residual heat is present.

- i** The system can be switched off at any time: Long press on the power button

### 4.3.4 Control lock

The control lock prevents the current settings from being changed accidentally or without permission.

- If the control lock is active, the symbol lights up
- The functions are locked and the indicators on the display are dimmed (exception: On/Off touch button).

#### Activating the control lock

- ▶ Long press on the lock button .
- The operating panel display is dimmed.
- The lock button lights up.
- All functions are deactivated except for the power button and the lock button.

- i** If the system is switched off when the control lock is active, the control lock will no longer be active when the appliance is switched on again.

#### Deactivating the control lock

- ▶ Long press on the lock button .
- The standard display lights up and the operating panel is reactivated.
- The lock button is dimmed.

### 4.3.5 Cleaning lock

The cleaning lock prevents settings from being changed when wiping the operating panel during a cooking session. Upon activation the operating panel is locked for a certain time (factory setting 15 seconds). The remaining time is displayed. All appliance settings remain unchanged in the meantime. The duration of the cleaning function can be set in the menu.

- i** If the operating panel is cleaned with a damp cloth, a film of water may form and the power button may be triggered despite the cleaning lock being activated. This can be corrected by drying the panel immediately after cleaning.

#### Activating the cleaning lock

- ▶ Tap the cleaning button .
- The operating panel display is dimmed.
- The cleaning button lights up.
- The operating panel is locked.
- All settings stay the same.
- The countdown starts in the multi-function display.

#### Time lapsed

- After the end of the time set, the operating panel is automatically unlocked.

- i** If the system detects that the operating panel has been covered for a prolonged period (> 8 seconds) when the cleaning lock is active, after deactivating the cleaning lock all active cooking zones are automatically paused.

### 4.3.6 Child lock

The child lock prevents the appliance from being switched on accidentally.

- After switching on the appliance, the lock symbol lights up in the operating panel display.

#### Permanently activating/deactivating the child lock

(see "5.4.2 Menu item 2: Child lock")

#### Deactivating the child lock for a cooking session

- ▶ Long press on the lock button .
- The operating panel display lights up and the operating panel is active again.
- The lock button is dimmed.

### 4.3.7 Short-time timer

The short-time timer emits both a visual and an acoustic signal after a time set by the user and provides the function of a conventional egg timer.

#### Activating the short-time timer

- ▶ Tap the short-time timer button .
- The time appears in the 7-segment display above the sliders in hours, minutes and seconds ().

- The system changes to colour mode “beige”.
- The cooking zones in the display are dimmed.

### Setting the time

► Set the desired time:

Command	Selection in hr/min/sec	
Tap	▶	
Tap	◀	
Command	Increase time	Decrease time
Tap	+	-
Swipe	upwards	downwards

Tab. 4.3 Setting the time

The start button  appears in the operating panel display.

### Starting the short-time timer

► Tap the start button .

- An acoustic signal can be heard and the set value is confirmed.
- The set time starts to count down.
- The operating panel display changes to the standard display.
- The remaining time is shown by the system exact to the second.
- 10 seconds before the time runs out, the remaining time and short-time timer button start to flash.

### Time lapsed

- When the set time has lapsed an acoustic signal is heard (max. 60 seconds).
- The time display and short-time timer button flash (max. 60 seconds).
- The remaining time is counted down for another 60 seconds maximum (-0:00:01,...)

 You can stop the acoustic signal and flashing display by tapping the short-time timer button.

### Deactivating the short-time timer early

► Long press on the short-time timer button .

- The short-time timer is stopped.
- The operating panel display changes to the standard display.

## 4.4 Operating the cooktop extractor

 To be able to operate the cooktop extractor, fan operation must be active in the operating panel (colour mode “blue”).

The slider and the fan symbol light up blue in the standard display.

### 4.4.1 Setting the fan power levels

The power levels are adjusted via the operating panel by tapping or swiping movements on the touch slider.

The fan power levels can be adjusted in different ways:

- by tapping  or 
- adjustment using the slider 
- by tapping a certain position on the slider 
- long press on  or  (adjustment in twos)

### 4.4.2 Fan power setting

When the power setting is activated, maximum extractor power is available for a predefined time. This power setting makes it possible to suction away high levels of cooking vapours more quickly. After 10 minutes, the power setting is automatically switched back to power level 9.

#### Activating the power setting

► Long press on the slider  at position 5 or

► tap on  when power level 5 is active

- An animation appears in the slider.
-  appears in the display (flashing 3 times at first and then continuous).

#### Deactivating the fan power setting

The fan power setting is deactivated early if another power level is set.

### 4.4.3 Automatic extractor function

The extractor power level automatically adjusts itself depending on the current cooktop settings. No manual adjustment of the fan controls is necessary but it is possible. The extractor power is automatically adjusted to the highest power level used on all cooking zones that are currently in use.

Function	Power levels									
Cooking level	1	2	3	4	5	6	7	8	9	P
Extractor power	3	3	3	4	4	4	5	5	5	P

Tab. 4.4 Extraction performance and cooking level

- A change in the power level of a cooking zone results in automatic adjustment of the extractor power after a delay of 20 seconds on induction cooktops and 30 seconds on all other cooktops.
- The automatic extractor function can be disabled manually at any time.

**Permanently activating the automatic extractor function:** (see "5.4.3 Menu item 3: Automatic extractor control")

#### Activating the automatic extractor function for a cooking session:

- tap the fan button .
- The fan symbol lights up.
- An animation appears on the slider.
-  is displayed.

### 4.4.4 Switching the fan off

#### Switching the fan off

► Swipe downwards to power level 0

or

► tap  until power level 0 is reached

or

► long press on the fan button 

or

- the automatic after-run function is started.
- As soon as the automatic after-run stops, the cooktop extractor fan is switched off.

### 4.4.5 Automatic after-run

The cooktop extractor continues to run at a lower level and switches off automatically after a defined time. The duration of the after-run function can be set in the menu (10 to 30 minutes). The default duration of the after-run function is 20 minutes.

- When the extractor is switched off, the automatic after-run function is activated.
- Once the automatic after-run period has lapsed, the cooktop extractor switches itself off.

**i** BORA expressly recommends use of the cooktop extractor after-run function.

#### Switching off the automatic after-run early

▶ Tap the fan button 

or

▶ tap the minus button 

- The cooktop extractor after-run function is switched off.

## 4.5 Operating the cooktops

**i** To be able to operate the cooktops, cooktop operation must be active in the operating panel (colour mode “red”).

**i** If no commands are entered within 4 seconds when the cooktop operating panel is active, the system automatically switches back to fan operation (standard display).

### 4.5.1 Selecting cooking zones

▶ Tap on a cooking zone.

- The system changes to colour mode “red”.
  - The system switches to the power display.
  - The additional cooking zone functions appear.
  - Cooking zone operation is activated and you can make settings for the chosen cooking zone.
- ▶ Repeat this process to operate further cooking zones if necessary.

**i** A cooking zone can be switched off early by a further touch command in the cooking zone display. The system then immediately switches to fan operation.

#### Changing to another cooking zone

**i** When you are in cooktop operating mode (colour mode “red”) and adjust the settings for one cooking zone, you can immediately change over to and operate another cooking zone.

▶ Tap another cooking zone within 3.5 seconds

- The cooking zone lights up in the operating panel display.
- Operation of the second cooking zone is activated.
- The first cooking zone is dimmed in the operating panel display and the previous settings are adopted.

### 4.5.2 Setting cooking zone power levels

The power levels are adjusted via the operating panel by tapping or swiping movements on the touch slider.

**i** The cooking zone power levels are shown in the corresponding cooking zone display as a 7-segment font.

The cooking zone power levels can be adjusted in different ways:

▶ by tapping  or 

▶ adjustment using the slider 

▶ by tapping a certain position on the slider 

▶ long press on  or  (adjustment in threes)

#### Additional instructions for induction cooktops:

**i** If after setting a power level on induction cooktops no suitable cookware is detected (pan size recognition) within 9 minutes, the corresponding cooking zone will be automatically switched off.

#### Additional information for the Tepan stainless steel grill:

**i** The Tepan stainless steel grill power levels are shown in the corresponding cooking zone display as a 7-segment font (1-9, P). When a cooking zone is selected, the temperature is shown in °C in the multi-function display above the slider.

**i** During the initial heating phase the actual temperature is shown in the multi-function display until the target temperature is reached in the selected cooking zone.

**i** During the heating phase the red Hot button flashes, even if the operating panel display changes to the standard display after 4 seconds. When the target temperature is reached, it stops flashing.

#### Additional instructions for the gas cooktop:

**i** After setting a power level, the gas cooktop is automatically ignited and the cooking zone is operated at the set power level.

**i** The ignition process happens several times in succession and generates a typical clicking noise.

**i** If it does not ignite, the procedure can be repeated. When the desired cooking zone is selected and the power level is set, the cooktop is automatically reignited.

### 4.5.3 Switching off the cooking zone

▶ Tap the required cooking zone.

▶ Swipe right down to the bottom until  appears in the cooking zone display

or

▶ long press on the cooking zone

-  is displayed in the cooking zone display.

- After 2 seconds, the standard display appears.

or

▶ tap  until  appears in the cooking zone display.

## 4.5.4 Automatic heat up function

When the automatic heat up function is activated, the cooking zone works at full power for a certain time and is then automatically reset to the previously set level.

Power level (continuous cooking level)	Cooking duration in min:sec	
	Cooktops CKFI, CKI, CKIW, CKG	Cooktops CKCH, CHCB
1	00:40	1:00
2	1:00	3:00
3	2:00	4:48
4	3:00	6:30
5	4:20	8:30
6	7:00	2:30
7	2:00	3:30
8	3:00	4:30

Tab. 4.5 Heating time overview

**i** The system automatically determines the heating time depending on the power level set.

### Activating the automatic heat up function

- ▶ Tap the required cooking zone
- ▶ Setting the power level (= continuous cooking level)
- ▶ Tap the heat-up button 
  - The automatic heat up function is activated.
  - The automatic heat up function symbol  is shown next to the cooking zone.

**i** If the cooking zone power level is increased while the automatic heat up function is active, the automatic heat up function remains active. The heating time is adjusted accordingly.

**i** If the cooking zone power level is decreased while the automatic heat up function is active, the automatic heat up function is deactivated.

### Deactivating the automatic heat up function early

- ▶ Tap the required cooking zone
- ▶ Long press on the heat-up button 
  - The automatic heat up function is deactivated.
  - The cooking zone changes back to the previously set power level.

### Time lapsed

- When the heat up time has lapsed, the previously set continuous cooking level will be activated.
- An acoustic signal is heard.
- The heat-up symbol will no longer be displayed.

## 4.5.5 Power setting

When the power setting is activated, maximum cooking zone power is available for a predefined time. The available power is targeted at the cooking zone, meaning that the max. power of the other cooking zone is automatically reduced temporarily to power level 5 (exception: gas cooktop and Tepan stainless steel grill). If a power

level higher than 5 is set for the second cooking zone, the active power setting on the first cooking zone will be automatically switched back to the previous level.

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

### Activating the power setting for a cooking zone

- ▶ Tap the required cooking zone
- ▶ Tap  when power level 9 is active or
  - ▶ long press on the top end of the slider  (slider position 7-9) or
  - ▶ swipe to power level 9 and hold the position
    - An animation appears in the slider.
    -  appears in the cooking zone display (flashing 3 times at first and then continuous).

**i** After 10 minutes, the power setting is automatically switched back to power level 9. Exception: on the gas cooktop the power setting is limited to 20 minutes.

### Deactivating the power setting

the power setting is deactivated early if another power level is set.

## 4.5.6 Two-ring connection on cooktops CKCH and CKCB

A second, larger ring can be easily switched on. This enables rapid adjustment to the cookware used.

### Requirements for two-ring connection:

- Cooking session with a power level >0

### Activating the second ring

- ▶ Tap the required cooking zone
- ▶ Adjusting the power level
- ▶ Tap the ring button 
  - The second ring is activated in the chosen cooking zone.
  - The cooking session is continued at the set power level with two active rings.
  - The ring symbol  is shown next to the cooking zone indicator.

**i** The two-ring connection can also be activated or deactivated when the heat-up, timer and heat retention functions are active. When the bridging function is activated, the second ring is automatically activated.

### Deactivating the second ring

- ▶ Tap the required cooking zone
- ▶ Long press on the ring button 
  - The second ring is deactivated.
  - The cooking session is continued at the set power level with only one active ring.

## 4.5.7 Bridging function

With the bridging function two cooking zones can be combined to form one large cooking zone. The power for the combined zones is then adjusted by a single operating control. Power adjustment takes place simultaneously (both cooking zones are operated on the same power level). The bridging function is suitable for heating food, e.g. in a roaster.

- i** When the bridging function is active, the power setting cannot be used on cooktops CKFI, CKI, CKCH or CKCB. Use of the power setting is possible on the Tepan stainless steel grill.
- i** On cooktop CKCB the second ring in the rear cooking zone is automatically activated when the bridging function is activated.

### Activating the bridging function

- ▶ Tap on a cooking zone.
- ▶ Tap the bridging button .
  - The bridging function is now active.
  - The bridging symbol  lights up.
  - The second cooking zone is activated and operated on the same power level.
  - Both cooking zone indicators show the same power level.
  - Active additional cooking zone functions are adopted.
  - Changes to the power level now apply simultaneously to both cooking zones.

- i** If both cooking zones on a cooktop are already active, the bridging function cannot be activated. The bridging function can be activated if no or one cooking zone is activated.

### Deactivating the bridging function

- ▶ Long press on the cooking zone with active bridging function or long press on the bridging button .
- The bridging function is deactivated.
- All cooking zones are deactivated.
- i** If no suitable cookware is detected (pan size recognition) within 10 seconds on induction cooktops with the bridging function active, the bridging function will be disabled and the cooking zones will be deactivated.

### Tip for induction cooktops: Transferring cooking zone functions

With the aid of the bridging function, on induction cooktops active cooking zone functions (e.g. heat up, timer, warming) can be quickly and easily transferred from one cooking zone to the other. The bridging function is merely a means to an end.

- ▶ Activate the bridging function
  - The second cooking zone will be activated and the functions of the active cooking zone are automatically adopted.
- ▶ Move the pot onto the second cooking zone.
  - After 10 seconds the first cooking zone and the bridging function will be automatically deactivated by the pan size recognition function.

## 4.5.8 Heat retention function

Depending on the application or food used, it is possible to choose from 3 heat retention levels at different temperatures:

Heat retention level	Symbol	Temperature
1 (melting)	—	≈ 42°C (90°C in the case of CKT)
2 (keeping warm)	==	≈ 74°C (110°C in the case of CKT)
3 (simmering)	===	≈ 94°C (130°C in the case of CKT)

Tab. 4.6 Heat retention levels

- The maximum duration of the heat retention function is limited to 8 hours.

- i** In practice the temperatures of the heat retention levels may vary slightly as they are influenced by the cookware, the amount of food and the different heating technologies. The temperatures can also vary due to the influence of the cooktop extractor.

### Activating the heat retention function

- ▶ Tap the required cooking zone
- ▶ Tap the heat retention button 
  - The 1st heat retention level ( — ) is displayed.
  - The heat retention symbol  is shown next to the cooking zone.
  - In the case of the Tepan stainless steel grill, the temperature is also shown in the 7-segment display above the slider.

### Increasing or reducing the heat retention level

- ▶ Tap the required cooking zone
- ▶ Swipe upwards or downwards until the required heat retention level is reached

### Deactivating the heat retention function

- ▶ Tap the required cooking zone.
- ▶ Long press on the heat retention button  or
  - ▶ tap the minus button  until the power level is 0.
  - The heat retention function is deactivated.

## 4.5.9 Cleaning function on the Tepan stainless steel grill

The cleaning function adjusts the Tepan stainless steel grill to a constant temperature of 70°C, which is perfect for cleaning. This temperature is then maintained for 10 minutes.

### Activating the cleaning function

- ▶ Tap the required cooking zone
- ▶ Tap the heat retention button 
  - The 1st heat retention level ( — ) is displayed.
- ▶ Tap the minus button  or
  - ▶ swipe downwards
  - or
  - ▶ tap the lowest position on the slider
- The two cooking zones are automatically linked and the bridging symbol  is displayed.
-  appears in both cooking zone displays and CLEAN appears in the multi-function display.
- The cleaning function is activated and the Tepan stainless steel grill is heated to 70°C.
- During the heating phase, the Hot indicator flashes and an animation appears in the cooking zone displays.
- As soon as cleaning temperature is reached, the Hot indicator lights up constantly and a different animation appears in the cooking zone displays.

### Deactivating the cleaning function

- ▶ Tap the required cooking zone
- ▶ Long press on the heat retention button  or
  - ▶ tap the minus button  until the power level is 0
  - The cleaning function is deactivated.

## 4.5.10 Cooking zone timer

This automatic cut-off function automatically switches off the selected cooking zone once a preset time has lapsed. The timer function can also be used on several cooking zones at the same time (multi-timer).

### Activating the timer

- ▶ Tap on a cooking zone
  - The additional cooking zone functions are displayed.
  - If the chosen cooking zone is not yet active (= power level 0) a power level can now be set.
- ▶ Tap the timer button 
  - The time appears in the 7-segment display above the sliders in hours, minutes and seconds (0:00:00).
  - The system changes to colour mode "beige".

### Setting the time

- ▶ Set the desired time:

Command	Selection in hr/min/sec	
Tap		
Tap		
Command	Increase time	Decrease time
Tap		
Swipe	 upwards	 downwards

Tab. 4.7 Setting the time

The start button  appears in the operating panel display.

### Starting the timer

- ▶ Tap the start button 
  - An acoustic signal can be heard and the set value is confirmed.
  - The set time starts to count down.
  - The timer symbol  is shown next to the cooking zone.
  - The operating panel display changes to the standard display after 3.5 seconds.
  - 10 seconds before the set time lapses, the system flashes the remaining time. The corresponding cooking zone flashes.

### Showing the remaining time

The cooking zone timer is active and the time counts down:

- ▶ Tap the cooking zone
  - The remaining time is shown in the multi-function display.

### Changing active timers

- ▶ Tap a cooking zone with an active timer
  - The remaining time is displayed.
- ▶ Tap the timer button 
  - The timer is stopped.
  - The remaining time flashes in the display.
  - The system changes to timer editing mode.
- ▶ Change the set time.
- ▶ Confirm the new set time and start the timer.

### Switching the timer off early

- ▶ Tap a cooking zone with an active timer
  - The remaining time is displayed.
- ▶ Long press on the timer button 
  - The timer is switched off.
  - The system switches to the standard display.
  - The cooking zone remains active on the set power level.

### Time lapsed

- An acoustic signal is heard.
- The time display  and the timer symbol  flash briefly.
- After the end of the set time, the cooking zone is automatically switched to power level 0.

### Multi-timer

- ▶ Tap on a different cooking zone
- ▶ Activate the timer.
- ▶ Set the time.
- ▶ Start the timer

## 4.5.11 Pause function

With the pause function all cooking zones can be quickly and easily deactivated temporarily. When the function is cancelled, operation resumes at the original settings. The cooking session can be paused for a maximum of 10 minutes. Once 10 minutes have lapsed, the cooking session is automatically ended.

-  During the pause, fan function is not interrupted. Active bridging and short-time timer functions remain active. Active cooking zone timers are stopped.

### Activating the pause function

- ▶ Tap the pause button .
  - The pause button lights up, all cooking sessions are paused and an acoustic signal is heard.
  - The cooking zone indicators are dimmed and flash.
  - The pause timer is started (max. 10 min).

### Deactivating the pause function

- ▶ Long press on the pause button .
  - The pause button is dimmed.
  - The cooking zone indicators light up and stop flashing.
  - All cooking sessions are resumed at the power levels set prior to the pause.
  - Active cooking zone timers are resumed.

## 4.5.12 Pan size recognition

On induction cooktops the cooking zone recognises the size of the cookware automatically and only targets the energy at that area. It also recognises cookware that is unsuitable or too small, or if there is no cookware present. A cooking zone is not working if  /  are alternated in the display. This happens if

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

If no pot is recognised 9 minutes after setting a power level, the cooking zone will switch off automatically.

## 5 User menu

### 5.1 Menu overview

The system only shows the relevant/applicable menu items according to the appliance configuration.

Menu item/Description/Selection area	Factory setting
Menu:	
1 Volume of the acoustic signals (10 - 100%)	80%
2 Child lock (On/Off)	Off
3 Automatic extractor control (On/Off)	Off
4 Duration of the cleaning lock (5-30 s)	15 s
5 Duration of the automatic after-run function (10-30 min)	20 min
6 Retrieving the software version	
7 Retrieving the hardware version	
8 System software update	
9 Data export	
A Show the recirculation filter service life (only in recirculation mode)	
B Show filter type, change filter type and reset filter service life (only in recirculation mode if filter service life < 20 hrs)	
H Extraction system configuration	Recirculation
J Select the filter type (only in the case of recirculation)	F1 (ULBF)
L Fan configuration	1
Extended menu (access code required):	
B Show filter type, change filter type and reset filter service life (only in recirculation model)	
D Demo mode	Off
E Display and button test	
F factory reset	
Gas configuration menu (only on CKG):	
P GPU (gas classification no.)	0
S GAsT (gas characteristic curve)	B
T GAS (turn off gas)	

Tab. 5.1 Menu overview

### 5.2 How to use the menu

- i** The menu can only be called up if all cooking zones and the cooktop extractor are inactive.

#### Calling up the menu

- ▶ Tap the menu button 
- The menu is called up and the first menu item is displayed (colour mode "beige").

#### Closing the menu

- ▶ Long press on the menu button 
- The menu is closed and the standard display appears.

#### Navigating the menu

- ▶ Tap  or  to go to the required menu item.

- If you have chosen a menu item, after 2 seconds the display automatically changes to the set value.
- As a help setting, the menu shows the number of optional settings (1 - 3) for each menu item.

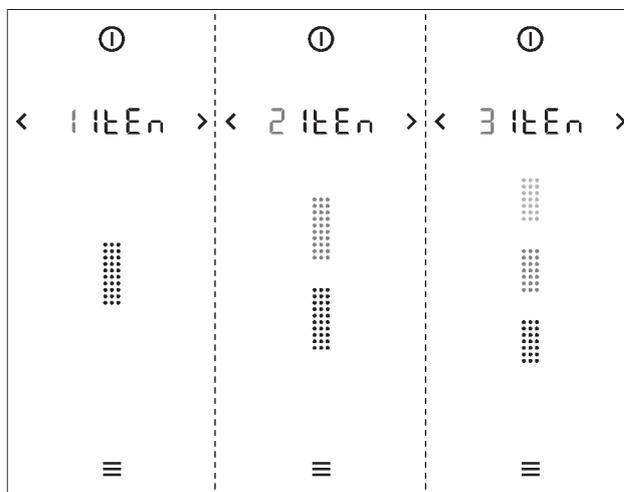


Fig. 5.1 Schematic diagram of the options

#### Confirming and saving menu settings

- ▶ Tap  or 
- or
- ▶ long press on the menu button 
- The system automatically adopts and saves set values when you move to another menu item or exit the menu.

### 5.3 Basic configuration

During initial operation or when performing a factory reset, the basic configuration process will automatically be performed from start to finish. When this happens, the settings in menu items H, J and L are queried.

**CONF** is shown in the display and the fan symbol flashes red to indicate that the basic configuration is incomplete.

You can find a video guide on basic configuration on the BORA website.

Scan the QR code or follow this link: [www.bora.com/service/configuration-classic-2-0](http://www.bora.com/service/configuration-classic-2-0)



#### Carrying out the basic configuration

- ▶ Tap the flashing red fan symbol
- The menu is called up and the first item in the basic configuration menu is displayed (menu item H).
- If a menu item is called up, after 2 seconds the system automatically shows the current set value. Exception: if no settings have been made, the system displays **SEt**.
- ▶ Enter the settings.
- The system adopts and saves the settings made when you exit the corresponding menu item or the menu itself.

### Aborting the basic configuration manually

- ▶ Long press on the menu button .

If you wish to abort the basic configuration process ahead of time, e.g. because fans are not correctly recognised, all menu items that have not been fully completed must be run through again at a later date.

### Completing the basic configuration

When you have successfully completed all of the steps in the basic configuration menu:

- ▶ Tap the flashing navigation arrow 
- The system adopts and saves the settings made and the standard display is shown.

**i** If this process is interrupted before it is completed, the basic configuration must be continued from where you left off the next time the menu is called up.

**i** If the basic configuration has not been completed successfully, the corresponding request will be repeated every time the menu is called up.

## 5.4 Standard menu

### 5.4.1 Menu item 1: volume of the acoustic signals

The current set volume is shown in the 7-segment display above the slider when the menu item is called up.

#### Setting the acoustic signal volume:

- ▶ Swipe  upwards or downwards until the required volume is reached

or

- ▶ tap  or  until the required volume is reached
- ▶ Confirm and save the setting.

**i** Safety-relevant acoustic signals are always emitted with the volume at 100%.

**i** The acoustic signals from the cooking zone timer and short-time timer are always emitted with the volume at 100%.

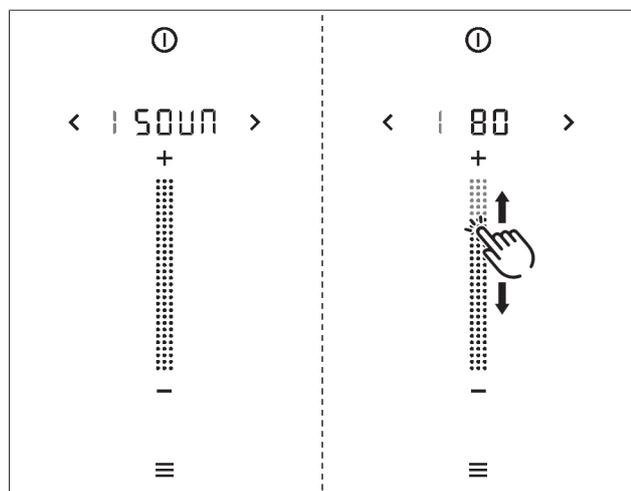


Fig. 5.2 Menu item 1: volume of the acoustic signals

### 5.4.2 Menu item 2: Child lock

With menu item 2 the child lock can be permanently switched on or off. The setting continues to apply next time the system is started up.

#### Permanently activating the child lock

- ▶ Tap the top slider segment 
- The display shows .
- ▶ Confirm and save the setting.
- The child lock is permanently activated.

#### Permanently deactivating the child lock

- ▶ Tap the bottom slider segment 
- The display shows .
- ▶ Confirm and save the setting.
- The child lock is permanently deactivated.

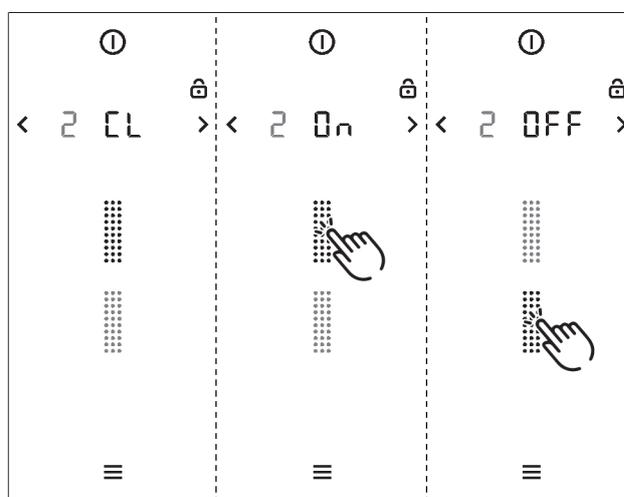


Fig. 5.3 Menu item 2: Child lock

### 5.4.3 Menu item 3: Automatic extractor control

With menu item 3 the automatic extractor function can be permanently switched on or off. The setting is immediately adopted.

#### Permanently activating the automatic extractor function

- ▶ Tap the top slider segment
- The display shows .
- ▶ Confirm and save the setting.
- The automatic extractor function is permanently activated.

#### Permanently deactivating the automatic extractor function

- ▶ Tap the bottom slider segment
- The display shows .
- ▶ Confirm and save the setting.
- The automatic extractor function is permanently deactivated.

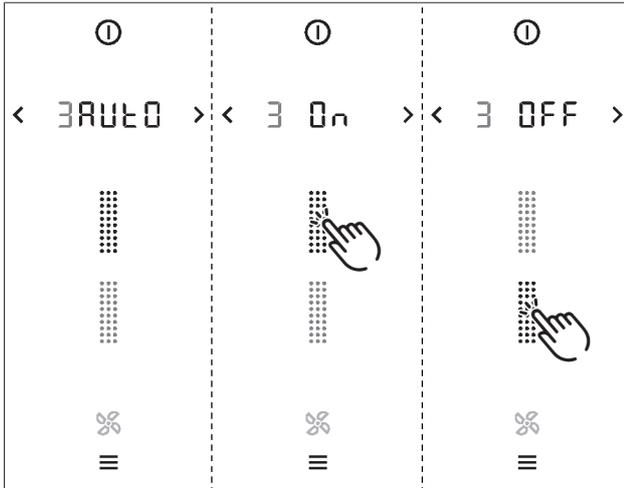


Fig. 5.4 Menu item 3: Automatic extractor function

#### 5.4.4 Menu item 4: Duration of the cleaning lock

##### Setting the duration of the cleaning lock

▶ Swipe to obtain the required duration (5–30 s)

or

▶ tap **+** or **-** until the required duration is reached.

▶ Confirm and save the setting.

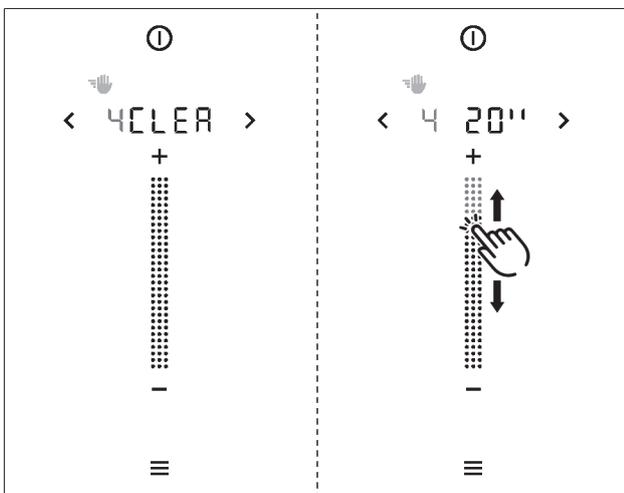


Fig. 5.5 Menu item 4: Duration of the cleaning lock

#### 5.4.5 Menu item 5: Duration of the automatic after-run function

**i** BORA expressly recommends use of the cooktop extractor after-run function.

##### Setting the fan after-run time

▶ Swipe  to obtain the required duration (10–30 min)

or

▶ tap **+** or **-** until the required duration is reached

▶ Confirm and save the setting.

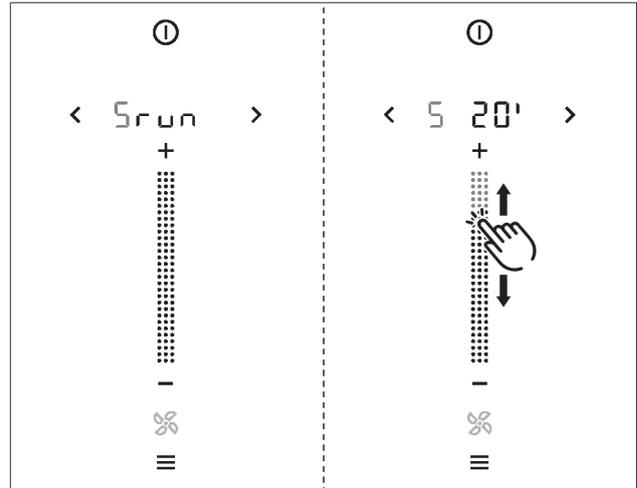


Fig. 5.6 Menu item 4: Duration of the cleaning lock

#### 5.4.6 Menu item 6: Software version

The system software version may be needed by the BORA Service Team during an error search.

- The current system software version is displayed after 2 seconds.

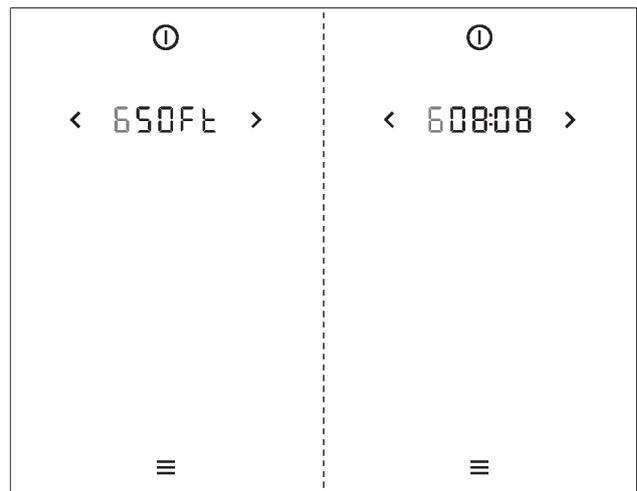


Fig. 5.7 Menu item 6: Retrieving the software version

#### 5.4.7 Menu item 7: Hardware version

The appliance hardware version may be needed by the BORA Service Team during an error search.

- The current hardware version of the appliances is displayed after 2 seconds.

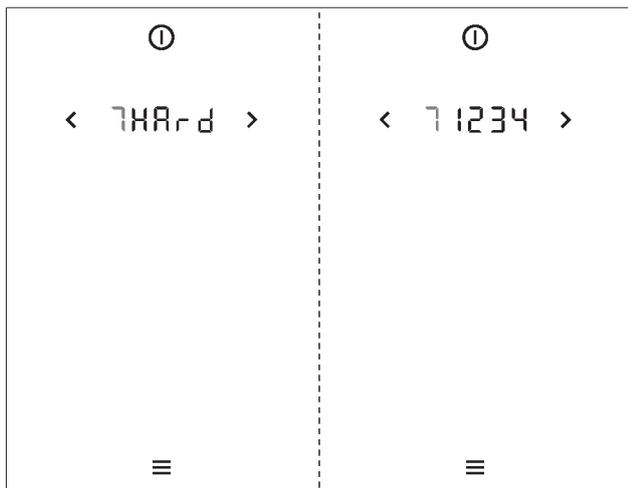


Fig. 5.8 Menu item 7: Retrieving the hardware version

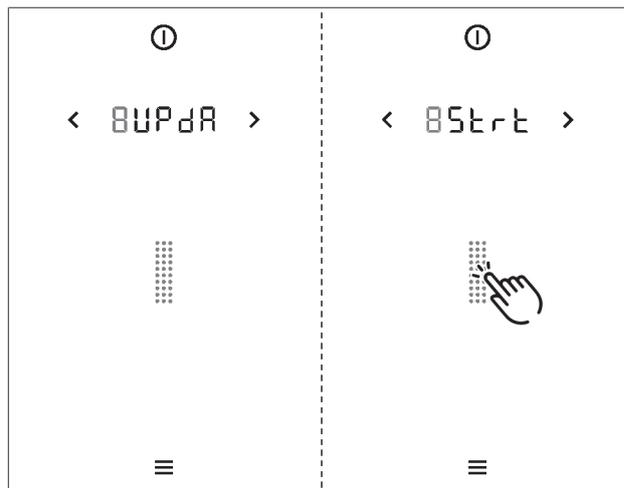


Fig. 5.9 Menu item 8: Starting the software update

### 5.4.8 Menu item 8: System software update

- i** A system software update may be necessary for troubleshooting.
- i** The latest software for the BORA Classic 2.0 system is available free of charge on the BORA website ([www.bora.com](http://www.bora.com) – Products – BORA Classic 2.0 – BORA Classic cooktop extractor CKA2/CKA2AB – Documents).
- i** Scan the QR code and you will be redirected to the page with the latest software.
- i** A USB stick with FAT32 formatting is needed to save the update file. This USB stick must be inserted into the USB port on the cooktop extractor.
- i** A valid update file must be stored on the USB stick. You can obtain the update file from the BORA Service department upon request.

#### Starting the software update

- ▶ Insert the USB stick with the update file in the USB port on the cooktop extractor.
- ▶ Tap the slider 
  - The software update is started.
  - The indicator for the first part of the update process flashes.

#### Update process

The update process has three stages. These three stages are shown in the display by beige slider segments. The currently active stage will flash. If a stage in the process has been completed successfully, the corresponding segment will stop flashing and will light up green. The next stage in the process is started.

- If the update is completed without errors, all three segments will light up green. The system will then be restarted automatically.
- The update has been completed successfully if **!SOFT** is shown in the display when the system is restarted.
- If an error occurs during an update stage (the corresponding slider segment lights up red), the complete update process is terminated. An error message appears in the operating panel display (e.g. **E 12** ; see "8 Troubleshooting").

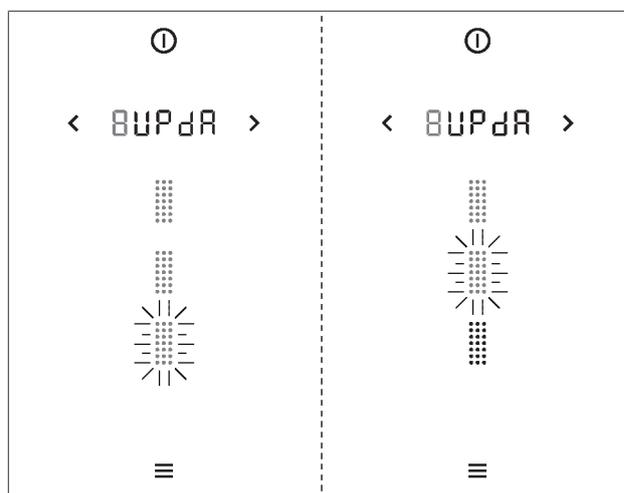


Fig. 5.10 Menu item 8: Software update process stages

### 5.4.9 Menu item 9: Data export

Data export makes error analysis easier.

Data is exported in three stages. The stages of the three processes can be seen in the operating panel display as in the "software update".

- i** A USB stick with FAT32 formatting is needed to save the update file. This USB stick must be inserted into the USB port on the cooktop extractor.

### Start data export

- ▶ Insert the formatted USB stick into the USB port.
- ▶ Tap the slider 
- Data export is initiated.
- The indicator for the first part of the export process flashes.
- If the data export is completed without errors, all three segments will light up green.
- If an error occurs during data export (the corresponding slider segment lights up red), the data export is terminated. An error message appears in the operating panel display (e.g. E 123; see "8 Troubleshooting").

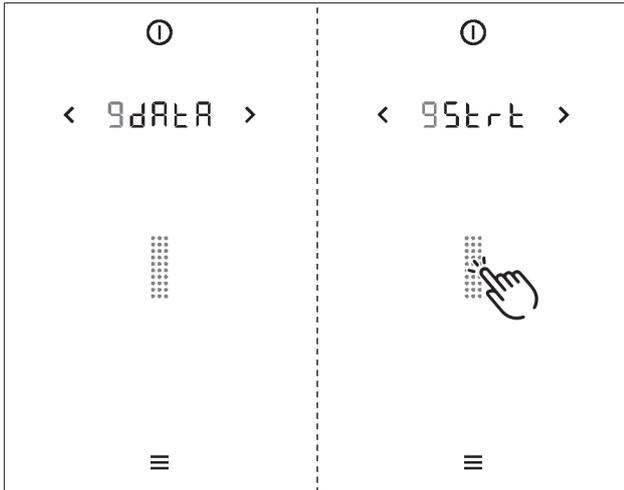


Fig. 5.11 Menu item 9: Data export

### 5.4.10 Menu item A: Recirculation filter service life

The maximum service life of the recirculation filter is defined by the filter type configured in the system. The remaining filter service life is shown to the exact hour in the multi-function display and also on the slider by the colours green, orange and red.

Remaining service life	Colour	Meaning
> 20 h	Green	filter change not yet required
5-20 h	Orange	filter change due soon
< 5 h	Red	Filter must be changed (very soon)

Tab. 5.2 Recirculation filter service life indicator

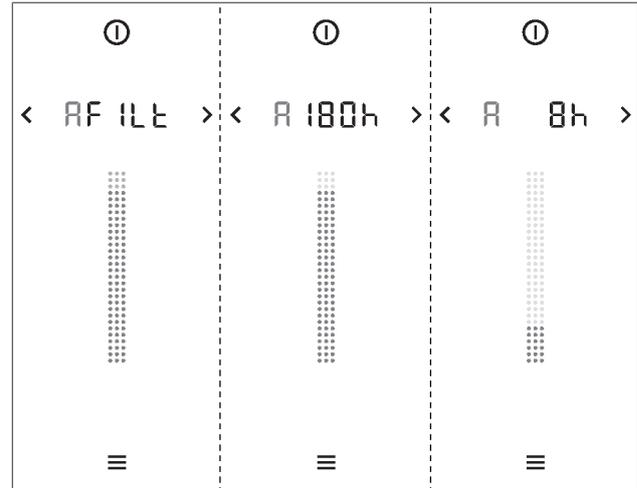


Fig. 5.12 Menu item A: Show the recirculation filter service life

- i** If the service life of the activated charcoal filter is exceeded, the correct functioning of the system may be affected. It is still possible to use the cooktop extractor, however, the warranty and guarantee claims shall then be invalid.

### 5.4.11 Menu item B: Show filter, change filter type and reset filter status

- i** Menu item B is only displayed in the menu when the remaining filter service life < 20 h. Menu item B is always displayed in the extended menu (access code required).
- i** If a filter has reached the end of its service life, the filter service indicator is shown in the menu and the filter must be changed. After changing the filter, the filter service life must be reset.
- i** If menu item B is called up, the last filter type used will be displayed automatically.

#### Selecting the filter type and resetting the filter service life:

Top slider segment:

- Filter type 1 (F1) = BORA air purification box ULBF (with 300 h service life)

Bottom slider segment:

- Filter type 3 (F3) = BORA air purification box ULB3X (with 600 h service life)

▶ Tap a slider segment 

- The filter type is selected and the filter service life reset.
- The new remaining service life of the recirculation filter is then shown.

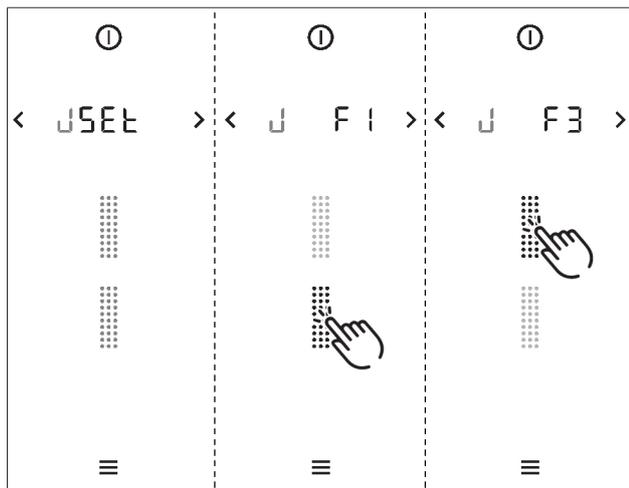


Fig. 5.13 Menu item B: show filter type, change filter type

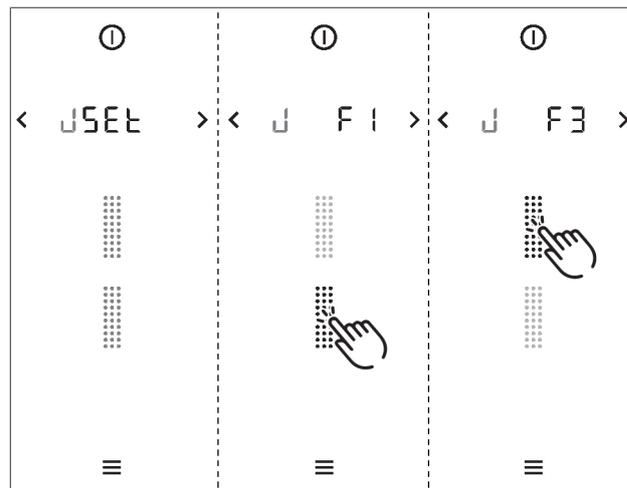


Fig. 5.15 Selecting the filter type display

### 5.4.12 Menu item H: Air Extraction system configuration

There are two operating modes to choose from:

- recirculation system (C1 r c)
- exhaust air system (OUE)

- ▶ Select the correct operating mode by tapping the corresponding segment on the slider
- ▶ Confirm and save the setting.

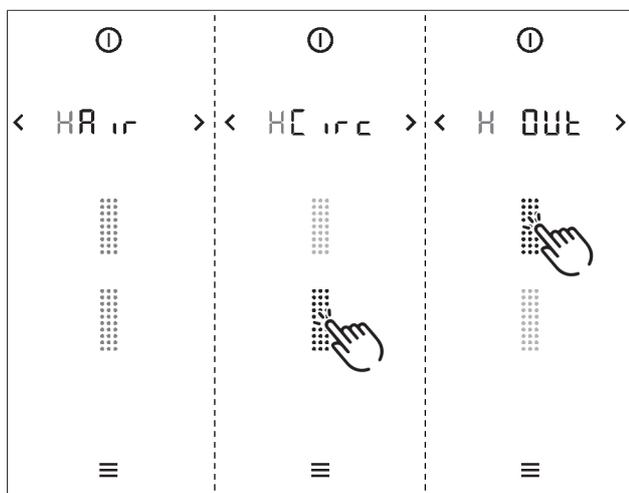


Fig. 5.14 Menu item H: Extraction system configuration

### 5.4.13 Menu item J: Ftyp Select filter type

**i** Menu item J only appears if the 'recirculation system' operating mode has been selected during the extraction system's configuration.

The type of filter installed must be defined.

There are two different filters to choose from:

- Filter type 1 (F1) = air purification box ULBF (300 h service life)
- Filter type 3 (F3) = air purification box ULB3X (600 h service life)

- ▶ Select the type of filter installed (tap the corresponding segment on the slider ()).
- ▶ Confirm and save the setting.

### 5.4.14 Menu item L: Fan configuration

When configuring the fan, the type of fan installed and the number of fans are automatically recognised by the system and the configuration is adjusted accordingly. During initial operation, the installer must check that the fans have been recognised correctly.

#### Starting the fan configuration

- ▶ Tap the slider interface ().
- Fan configuration is started.
- During fan configuration the slider interface and the fan symbol will flash.
- When fan configuration is complete, the display will stop flashing.
- If fan configuration was successful, the slider interface ( and the fan symbol ( will turn green.
- If fan configuration was not successful, the slider interface ( and the fan symbol ( will turn red.

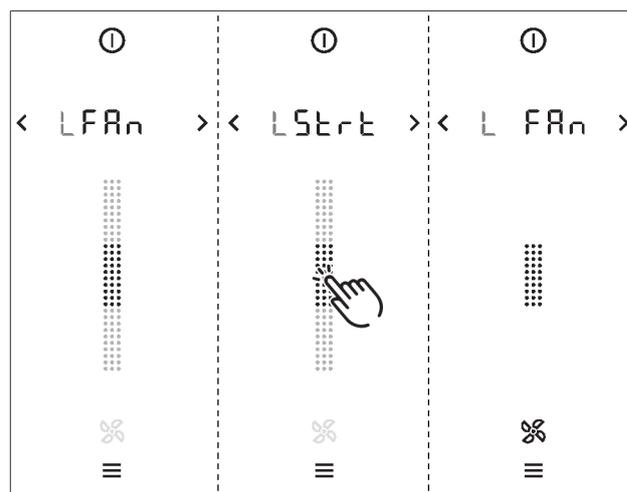


Fig. 5.16 Starting the fan configuration display

- ▶ Check that the system has recognised all fans correctly.

Indicator	Colour	Result
	Green	1 fan recognised
	Green	2 fans recognised
	Red	0 fans recognised, error (see "8 Troubleshooting")

Tab. 5.3 Possible results of the fan recognition

-  If the additional fan is the ULIE (additional duct fan), this is not considered to be an additional fan as such and will not be displayed.
-  If a window contact switch is connected during fan recognition, it must be taken into account that this will also give approval (window open).

## 6 Extended menu

### 6.1 Operating the extended menu

#### 6.1.1 Access code required

BORA distribution partners and retailers have the option of extending the menu and unlocking further menu items. This extended menu can only be called up with the corresponding access rights by entering an access code.

The access code to the extended menu is available in the BORA PartnerNet for those with the corresponding access rights. The BORA PartnerNet is the service platform for trade and distribution partners.

► Scan the QR code or follow this link: <https://partner.bora.com/de/classic-2>



#### 6.1.2 Calling up the extended menu

**i** The menu can only be called up if all cooking zones and the cooktop extractor are inactive.

- Long press on the menu button 
- The display appears for entering the four-digit access code.

##### Entering the numerical code

- Use the slider to enter the first number in the access code.
- Tap  or  to change to the next or previous number
- Repeat this process until you have entered all 4 digits of the access code.

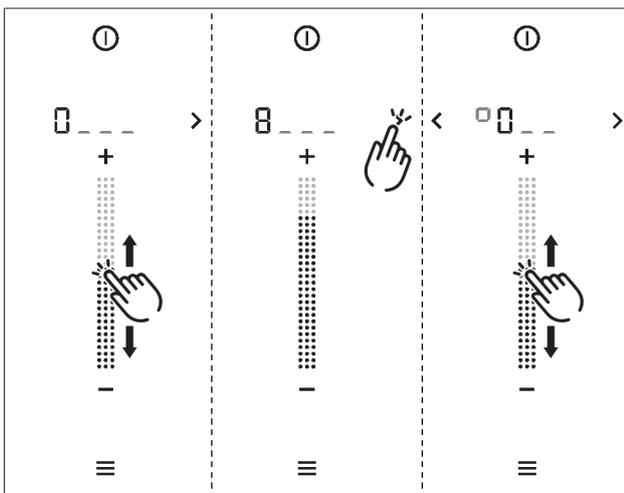


Fig. 6.1 Entering the access code

##### Cancelling access code entry

- Long press on the menu button 
- The code entry process is terminated and the system switches back to the standard display.

##### Confirmation of the access code

When all 4 digits of the access code have been entered:

- tap the menu button 
- If the code has been entered correctly the extended menu is unlocked and menu item 1 “Volume of the acoustic signals” is displayed.

**i** If the protected menu area has been unlocked, all standard menu items will still be shown first (see “6 Menu”). All extended menu items follow.

**i** If the access code cannot be confirmed (the system does not react), the code has been entered incorrectly and the extended menu cannot be unlocked.

#### 6.1.3 Exiting the extended menu

- Long press on the menu button 
- The menu is closed and the standard display appears.
- Upon exiting the extended menu, the menu is locked again.

### 6.2 Extended menu items

**i** You can find exact instructions on using the menu under “6 Menu”.

#### 6.2.1 Menu item D: Demo mode

All of the operating functions for the cooktop extractor and cooktops are provided in the demo mode, but the heating function is deactivated. The following cooktop combination is simulated in the demo mode:

- left = CKFI
- right = CKCH

The cooktop extractor is operated with the configured functions.

##### Activating the demo mode:

- Tap the top slider segment 
- The top slider segment starts flashing and demo mode activation starts (this can take up to 30 seconds).
- The system is then automatically restarted and the demo mode is activated.
- After switching on in demo mode,  is shown in the multi-function display for 4 seconds.

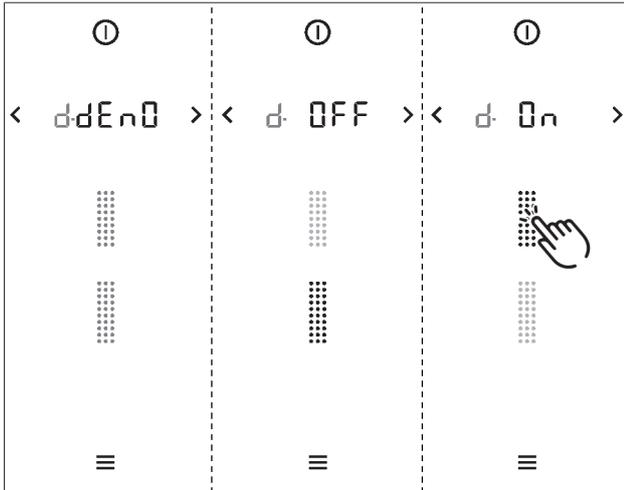


Fig. 6.2 Menu item D: Activating demo mode

#### Deactivating the demo mode:

- ▶ Tap the bottom slider segment
- The bottom slider segment starts flashing and demo mode deactivation starts (this can take up to 30 seconds).
- The system is then automatically restarted and the demo mode is deactivated.
- All settings made in the demo mode are deleted when the demo mode is deactivated. The system and all settings are reset to the factory settings.
- ▶ Go through the initial operation process (see Installation instructions).

## 6.2.2 Menu item E: Display and button test

The display and button test checks that all LEDs in the operating panel are working.

#### Activating the display and button test:

- ▶ Tap the slider zone
- All touch control and display areas of the operating panel are shown at 50% brightness.
- The power button, the navigation arrows and the menu button are not included in the test (100% brightness).

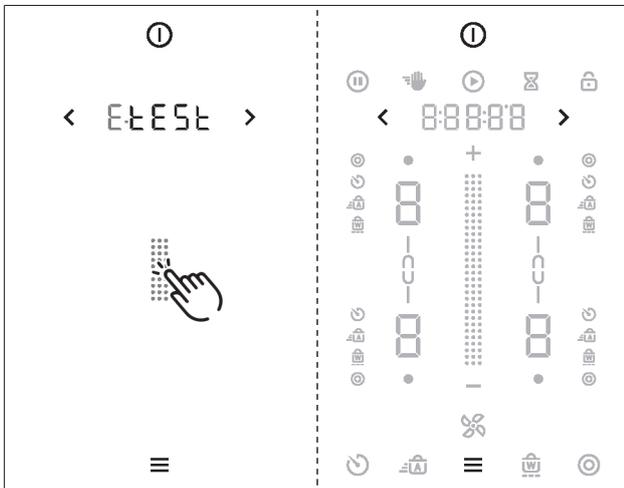


Fig. 6.3 Menu item E: Display and button test

#### Test options:

- ▶ Tap a button
  - The symbol flashes at 100% brightness.
- ▶ Swipe
  - The slider flashes at 100% brightness. The cooking zone indicators and the multi-function display change their values depending on the slider position.
- ▶ Tap on a cooking zone
  - All indicators in the cooking zone flash at 100% brightness.
- ▶ Tap an additional cooking function
  - All additional cooking function symbols in the corresponding cooking zone flash at 100% brightness.
- ▶ Tap /
  - The corresponding button flashes red, then green, then blue, once for each colour.
- ▶ Tap / / / /
  - The corresponding button flashes 3x.

## 6.2.3 Menu point F: factory reset

#### Performing a factory reset:

- ▶ Tap the slider zone
- The system and all settings are reset.
- The basic configurations are deleted.
- ▶ After resetting, go through the basic configuration process (see see "5.3 Basic configuration").

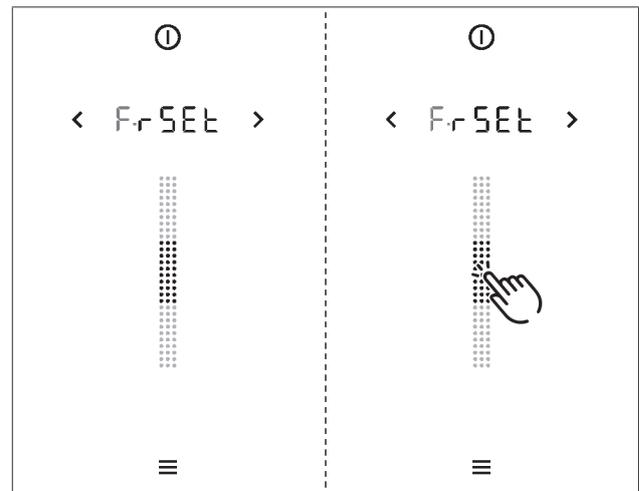


Fig. 6.4 Menu point F: factory reset

## 6.3 Gas configuration

- The burner nozzles, gas type, gas pressure and gas characteristic curve may only be changed by a certified engineer or BORA service technician. They also assume responsibility for the proper gas installation and commissioning.
- It is important that the gas type, gas pressure and characteristic curve are set correctly to ensure safe, failure-free operation of the gas cooktop.

### 6.3.1 Menu item P: PGU

Under menu item P (GPU) the minimum power of each burner and gas type/pressure is regulated.

Setting	Gas type	Gas pressure (mbar)	Ø SR burner/normal burner	Ø R burner/high-power burner
0	G20	screwdriver	104	125
	G25	screwdriver	110	131
4	G30	29	69	85
	G30/31	37	69	85
5	G30/31	50	62	78
10	G20	13	115	149
11	G25	25	104	131
	G25.3	25	104	11
12	G20	25	100	119

Tab. 6.1 Setting the gas type and gas pressure

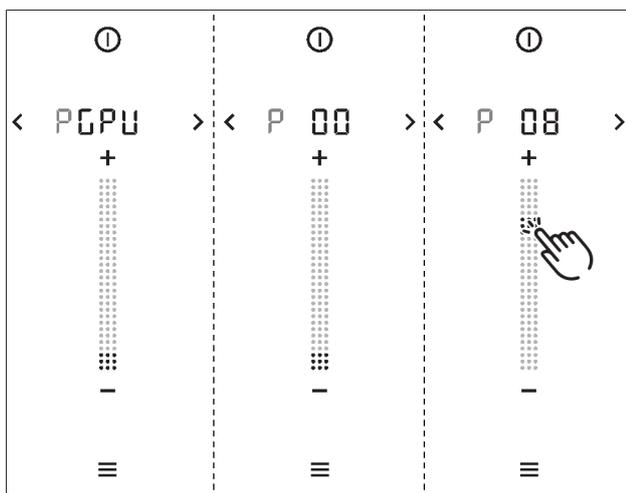


Fig. 6.5 Display menu item P: GPU

► Select the correct setting. (Tap the corresponding slider segment  or setting via  or 

### 6.3.2 Menu item S: GAST

You can select the characteristic curves for the gas burners here. The characteristic curves regulate the minimum gas burner power values. The minimum power levels are adjusted using the characteristic curves. Depending on the installation situation and the influence of the cooktop extractor, if necessary, the characteristic curve can be changed.

 In the case of liquid gas (G30/31) only characteristic curves B and C can be used.

#### Characteristic curve A:

A enables the fine tuning of the power values, which can only be adjusted in the best-case scenario and only in the case of natural gas (G20, G25, G25.3). The best-case scenario is when:

- no cooktop extractor is in operation; or
- the cooktop, when using the cooktop extractor in exhaust air mode, is used with sufficient ventilation; or

- the cooktop, when using the cooktop extractor in recirculation mode is used with a sufficient return flow aperture and the cooktop extractor does not have a negative influence on the gas flame.

#### Characteristic curve B:

B is the factory default characteristic curve with balanced adjustment of the individual power levels.

#### Characteristic curve C:

C increases the lower power levels and should only be used in the event of a negative influence from the cooktop extractor.

#### Selecting the characteristic curve

► Select the appropriate characteristic curve (tap the corresponding slider segment .

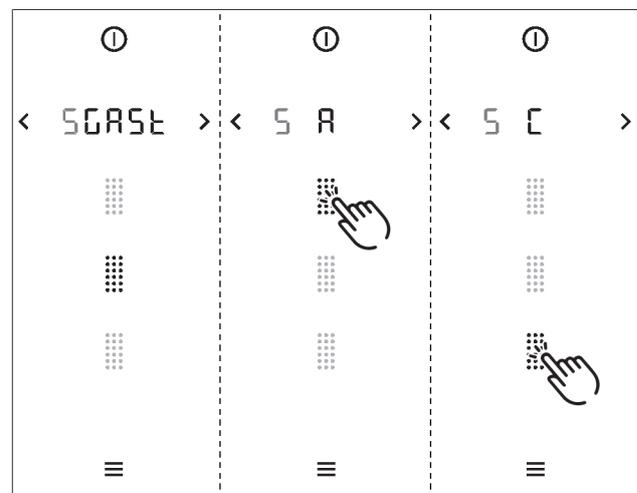


Fig. 6.6 Display menu item S: GAST

 If the gas flame goes out, is excessively affected by the extractor and/or the flame is not as it should be (e.g. soot production, flame blowback, etc.), the characteristic curve must be increased, as well as the ventilation in exhaust air mode, if necessary, or the return flow aperture in recirculation mode.

### 6.3.3 Menu item T: GAS

This menu item provides a reset function. This reset function can be used in the case of faults and errors and during initial operation if the gas cooktop does not react (does not ignite). The set values for the gas type, pressure and characteristic curve remain unchanged and are not affected by the reset.

► Perform a reset if necessary.

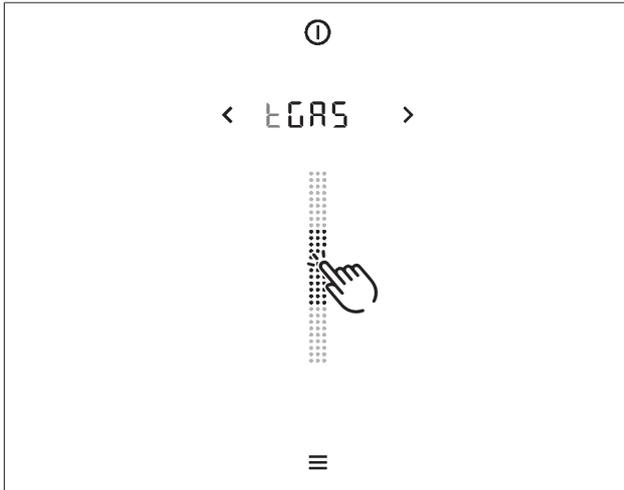


Fig. 6.7 Display menu item T: GAS

# 7 Cleaning and maintenance

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

**i** Do not use stainless steel care products on the stainless steel surfaces or the stainless steel grill surface.

**i** Clean stainless steel surfaces in the polishing direction only.

- ▶ When conducting scheduled cleaning and maintenance, ensure that the cooktop and cooktop extractor are fully switched off and cooled so as to prevent injury.
- Regular cleaning and maintenance ensures long service life of the product and optimal function.
- ▶ Adhere to the following cleaning and maintenance cycles.

## Cooktop extractor cleaning cycles

Component	Cleaning cycles
Cooktop extractor interior and surface	After cooking very greasy dishes; at least once a week
Air inlet nozzle, grease filter unit	After cooking very greasy dishes; at least once a week
Activated charcoal filter (with recirculation only)	Replace if odours have built up or the service life has expired

Tab. 7.1 Cleaning cycles

## Cooktop cleaning cycles

Component	Cleaning cycles
Cooktop	Clean well immediately after soiling, using conventional detergents
<b>Only on the gas cooktop:</b>	
Pan supports gas burner parts	Clean well immediately after soiling, using conventional detergents

Tab. 7.2 Cooktop 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.

- ▶ 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.

### 7.1.1 Cleaning products for glass ceramic cooktops

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

**i** Do not use the glass ceramic scraper in the curved cooking zone of the wok cooktop.

### 7.1.2 Cleaning products for the Tepan stainless steel grill

To clean the Tepan stainless steel grill you need a special Tepan spatula and suitable cleaning agents. In the case of heavy soiling, a new sponge scourer can be used.

## 7.2 Looking after your appliances

- ▶ Never use the appliance as a work or storage surface.
- ▶ Do not push or pull cookware over the appliance.
- ▶ Always lift pots and pans.
- ▶ Keep the appliance clean.
- ▶ Remove any dirt immediately.
- ▶ Only use suitable cookware with the appliance.

## 7.3 Cleaning the cooktop extractor

### 7.3.1 Removing the components

#### Removing the air inlet nozzle

- ▶ Tilt the air inlet nozzle from its horizontal position.
- ▶ Remove the air inlet nozzle with your other hand.

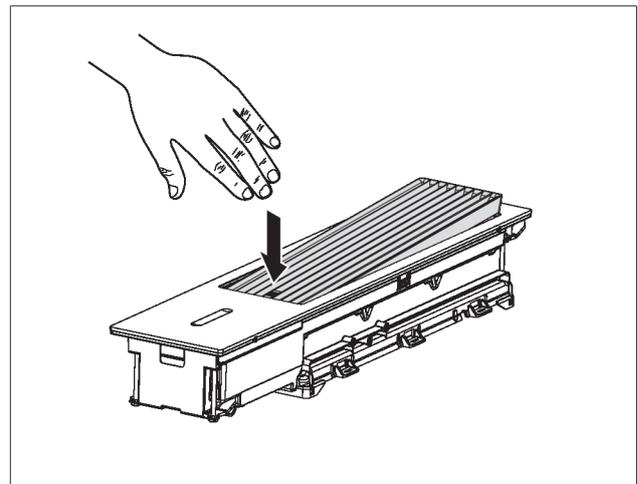


Fig. 7.1 Removing the air inlet nozzle

#### Removing the grease filter unit

- ▶ Remove the grease filter unit.
- ▶ To do this, use the handle inside the grease filter unit.

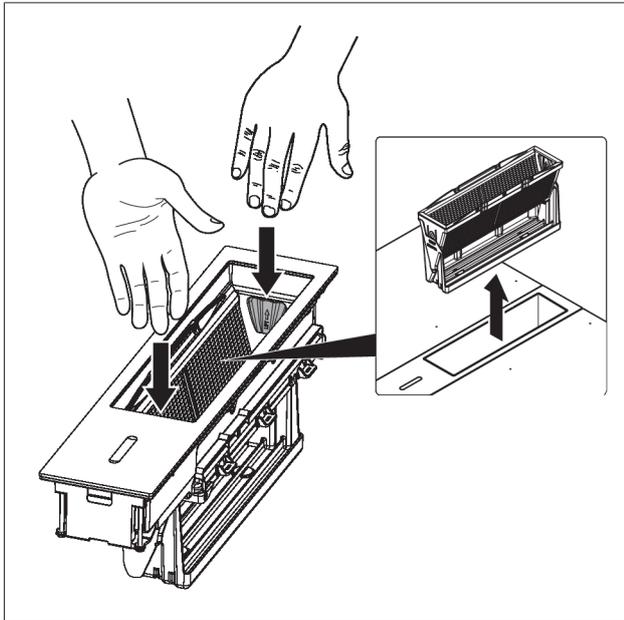


Fig. 7.2 Removing the grease filter unit

#### Disassembling the grease filter unit

- ▶ Remove the grease filter from the tray.
- ▶ To do this, push in the 2 locking tabs on each end of the grease filter

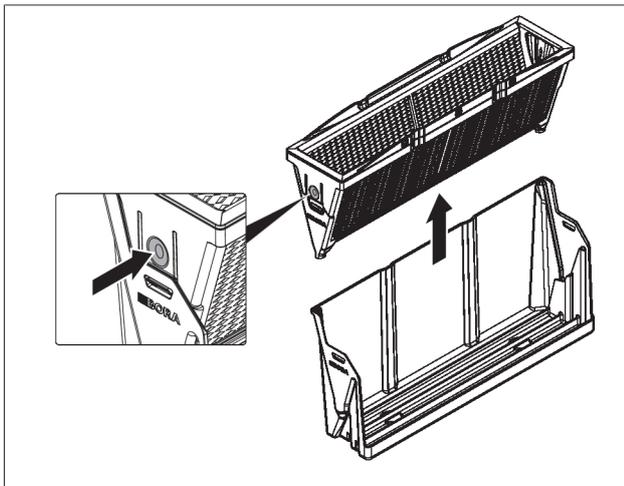


Fig. 7.3 Removing the grease filter

### 7.3.2 Cleaning the components

The air inlet nozzle, grease filter and tray can be cleaned manually or in a dishwasher.

- ▶ Disassemble the grease filter unit prior to cleaning.

**i** If the stainless steel grease filter can no longer be fully cleaned, it must be replaced (Warranty, technical service, spare parts, accessories).

#### Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the components with hot water.
- ▶ Clean the components with a soft brush.
- ▶ Rinse the components well after cleaning.

#### Cleaning in the dishwasher

- ▶ Remove coarse food residues from the components.
- ▶ Place the components in the dishwasher.
- ▶ No water should be able to gather in the components.
- ▶ Rinse the components with a rinsing program at a maximum temperature of 65°C.

### 7.3.3 Fitting the components

#### Assembling the grease filter unit

It is not necessary to apply pressure when assembling the components. The grease filter unit is designed so that the individual parts can be assembled without force and with no room for error.

- ▶ Carefully insert the grease filter into the tray.
- ▶ Ensure that the lock clicks into place.
- ▶ Do not force the grease filter into the tray.
- If you notice any resistance whilst inserting the grease filter, you just need to turn it around.

#### Fitting the grease filter unit

The grease filter unit can only be fully inserted without resistance if it is facing the right way. If the instructions are followed correctly, it is impossible to fit it incorrectly.

- ▶ Carefully insert the grease filter unit into the cooktop extractor.
- ▶ Do not force the grease filter unit into the cooktop extractor.
- If you notice any resistance whilst inserting the grease filter unit, you just need to turn it around.

#### Inserting the air inlet nozzle

- ▶ Insert the air inlet nozzle in the inlet opening.
- ▶ Make sure it is positioned correctly.

### 7.3.4 Replace the activated charcoal filter

In recirculation mode, an additional activated charcoal filter is used. The activated charcoal filter absorbs cooking odours. The activated charcoal filter is installed on the plinth fan or the duct system. If an activated charcoal filter has reached the end of its service life, the filter service display will appear and the filter must be replaced. After replacing the filter, the filter service life must be reset.

- ▶ Change the activated charcoal filter when the filter service display appears.
- You can see the service life and a description of how to change the filter in the activated charcoal filter operating instructions.
- ▶ Reset the filter service display (Filter service life and filter service display).

**i** You can obtain activated charcoal filters from your specialist supplier or from the BORA Shop via the website at <http://www.mybora.com>.

## 7.4 Cleaning the cooktops

### 7.4.1 Cleaning glass ceramic

- ▶ Make sure that the cooktop is switched off.
- ▶ 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.

#### Heavy 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.

- i** In the case of the gas cooktop, due to the use of enamelled cast iron parts, slight colour variations and irregularities are common. Furthermore, flash rust may appear at the support points, which can be easily removed with a damp cloth. These spots are normal and are not considered an impairment.

### 7.4.2 Cleaning the surface of the Tepan stainless steel grill

Any changes in colour or small scratches do not mean that the cooktop is damaged. They do not affect the functionality of the cooktop or the stability of the stainless steel grill surface. Changes in the colour of the cooktop are the result of residues which have not been removed and have burnt on.

- i** Use the scraper only on the grill surface as otherwise other surfaces may be damaged.
- i** Changes may occur in the surface of the grill after using the spatula or a sponge scourer.
- i** Do not apply cleaning products to the adjoining areas between the cooktop and worktop.
- i** Use the cleaning function to clean the Tepan stainless steel grill.
- i** Clean stainless steel surfaces in the polishing direction only.

#### Light soiling

- ▶ Make sure that the cooktop is switched off.
- ▶ Wait until the stainless steel grill surface has cooled.
- ▶ Remove light soiling with a damp cloth and detergent.

- ▶ To prevent water or limescale stains (yellowish colouring), use a soft cloth to dry off the surfaces that have been cleaned with water.

#### Normal soiling

- ▶ Ensure that the cleaning function is activated for both grilling zones.
- ▶ Wait until the grilling zone indicators are no longer flashing (= optimum cleaning temperature of 70°C).
- ▶ Use only clean, cold water on the grill surface.
- ▶ Leave the water to work for 15 minutes.
- ▶ Then remove all coarse dirt and food residues using a Tepan spatula.
- ▶ Remove the remaining dirt and water with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

#### Heavy soiling

- ▶ Ensure that the cleaning function is activated for both grilling zones.
- ▶ Wait until the grilling zone indicators are no longer flashing (= optimum cleaning temperature of 70°C).
- ▶ Dilute a drop of washing-up liquid in a bowl of warm water (approx. 200 ml).
- ▶ Pour the liquid on the grill surface.
- ▶ Leave the solution to work for approx. 5–8 minutes.
- ▶ Loosen burned-on food from the grill surface with a plastic brush.
- ▶ Remove all dirt and water with a cloth.
- ▶ Pour 50 ml of water and a drop of washing-up liquid onto the grill surface.
- ▶ Clean the entire grill surface using the rough side of a sponge scourer, only in the direction of the grain. Also use the Tepan spatula to help.
- ▶ Remove all of the remaining dirt and water with a clean cloth.
- ▶ Use clean, cold water on the grill surface.
- ▶ Remove the remaining dirt and water with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

### 7.4.3 Cleaning the components on the gas cooktop

- i** The surface of the cast iron parts will become duller with the passing of time. This is quite normal and does not mean that the material is damaged.

#### Cleaning the pan supports

- ▶ Remove the pan support.
  - Pan supports can only be cleaned by hand.

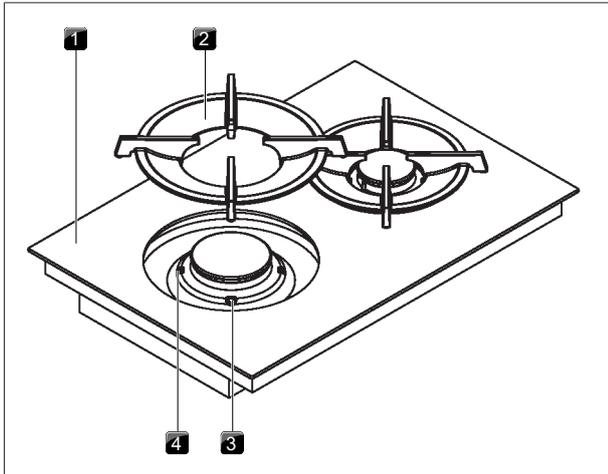


Fig. 7.4 Gas burner structure

- [1] Gas cooktop
- [2] Pan support
- [3] Gas burner
- [4] Positioning aid



The pan supports are not dishwasher safe.

### Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the pan supports with hot water.
- ▶ Clean the pan supports with a soft brush.
- ▶ Rinse the pan supports well after cleaning.
- ▶ Dry the pan supports carefully with a clean cloth.
- In the case of particularly stubborn or burned-on dirt, the pan support can be briefly soaked in warm water with washing-up liquid. Any limescale marks can be more easily removed with diluted vinegar.

### Cleaning the gas burner parts

- Do not start cleaning until the gas burner has returned to normal temperature after use.
- The burner parts are not dishwasher safe. Burner parts must only be cleaned by hand.
- Only clean with normal hot water to rinse and a conventional washing-up liquid, using a soft sponge or a normal dishcloth.
- Never scratch or scrape cooking residues off.
- ▶ Remove the pan support.
- ▶ Remove the burner cap from the burner head.
- ▶ Remove the burner head from the gas outlet
- ▶ Clean the parts of the burner.
- ▶ Clean all of the flame outlet openings with a non-metallic brush.
- ▶ Wipe the fixed parts of the burner with a damp cloth.
- ▶ Wipe the igniter electrode and the thermocouple carefully with a well-wrung-out cloth.
- The igniter electrode must not get wet, otherwise the ignition spark will not light.
- ▶ Finally, dry the pan supports carefully with a clean cloth.
- Before reassembling the flame openings, burner heads and burner caps must be completely dry.
- ▶ Put the burner parts back together again.
- ▶ Position the burner head correctly on the gas outlet.
- ▶ Ensure that the safety thermocouple and the electric igniter are positioned in the correct opening.
- ▶ Position the burner cap so that it fits perfectly, sitting straight on the burner head.

- If burner parts are not positioned correctly, the electric igniter will not work.
- ▶ Place the pan support straight on the gas burner so it fits perfectly.
- ▶ Put the gas burner into operation.

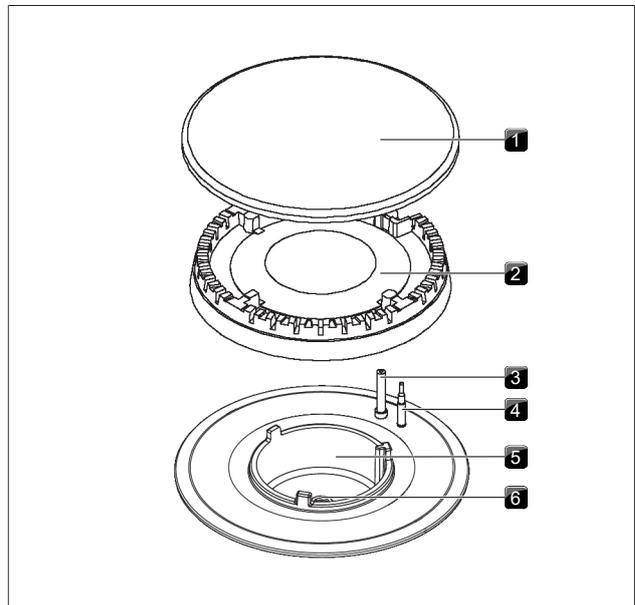


Fig. 7.5 Gas burner structure

- [1] Burner cap
- [2] Burner head
- [3] Burner head
- [4] Safety thermocouple
- [5] Burner housing
- [6] Gas burner nozzle

## 8 Troubleshooting

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

### 8.1 System troubleshooting

Operating situation	Cause	Remedy
The appliance cannot be switched on.	The fuse/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.	BORA Contact the Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
The appliance switches itself off or switches to standby mode	The operating panel is dirty	Clean the operating panel
	Long press on power button (> 7 s)	Dry the power button immediately after cleaning (< 7 s)
	Error signal during or after cleaning (power button triggered by evaporating cleaning agents)	Use the cleaning lock Clean using a dry cloth
Power button is flashing	Object on the operating panel	Remove the object from the operating panel
	The operating panel is dirty	Clean the operating panel
Error code   CONF	Basic configuration incomplete	Completing the basic configuration
Error code   DISP, EDISP	Object on the operating panel	Remove the object from the operating panel
	The operating panel is dirty	Clean the operating panel
	Permanent activation of a touch zone	Cancel permanent activation
Colour differences between the appliances	Extremely bright lights aimed directly at the appliances	Avoid using spotlights and ensure that lighting is even

Tab. 8.1 Troubleshooting

### 8.2 Cooktop extractor troubleshooting

Operating situation	Cause	Remedy
Build-up of odours when new cooktop extractor is in operation	This is normal on brand-new appliances	Odours stop forming after a few operating hours
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 extremely dirty (only in recirculation mode)	Replacing the activated charcoal filter
	There is an object in the air guiding housing (e.g. cleaning cloth)	Remove the object
	The fan is defective or a duct connection has become loose	Contact the BORA Service Team
no extractor output, red fan symbol  + EFAn	The fan has stopped working or is jammed	Contact the BORA Service Team (the system can be used but without the extraction function)
no extractor output, red fan symbol  + FAn	In a system with 2 fans, 1 fan has stopped working, is jammed or is not connected correctly	Contact the BORA Service Team (the system can be used but with reduced extraction function)
Error code   387	Incorrect fan configuration	Starting the fan configuration
when setting a fan power level it jumps straight back to 0, red fan symbol indicator 	No fan connected	Connect the fan
	The fan is jammed	Contact the BORA Service Team
	There is no power supply to the fan	Check the fan connection
Error codes E08I, E0PEn	Home In not authorised	Open window and then tap the fan button
Error codes   F1 Lt, EF1 Lt	End of recirculation filter service life	fit a new filter (only in the case of recirculation) and reset the filter service life.

Tab. 8.2 Troubleshooting

## 8.3 Cooktop troubleshooting

Operating situation	Cause	Remedy
The cooktop is displayed but both cooking zone displays show an error <b>E</b> and an error code is shown in the multi-function display (e.g. <b>E547</b> )	Communication error	Acknowledge the error or restart the system.
	No power supply at the cooktop	Have a specialist electrician inspect the cooktop fuse and power supply respectively
	Faulty generator/electronics	Contact the BORA Service Team
Cooktop not displayed	Cooktop was not recognised	Check the communication cable connection
Error code <b>EHERL</b>	Overheating	Remove hot objects from the immediately vicinity of the operating panel
		Switch off the system and leave it to cool
		Clean the air vents on the bottom of the appliance (only in the case of the Tepan stainless steel grill)
		Contact the BORA Service Team
The cooktops have no output although a power level has been set and <b>dEr0</b> is displayed	The demo mode is active	Contact your BORA retailer or the BORA Service Team

Tab. 8.3 Troubleshooting

## 8.4 Gas cooktop troubleshooting

Operating situation	Cause	Remedy
When operating for the first time, after a prolonged period without use or after changing the gas bottle:		
The burner does not light during initial operation or after a long period of disuse	There is air in the gas pipe	Repeat the ignition process, several times if necessary (tap the required cooking zone and set a power level).
Gas cooktop does not react (servomotors do not calibrate and no ignition)	There is a communication error between the operating unit and the cooktop (e.g. in the event of a power cut).	Perform a reset (Gas configuration menu item)
The gas burner cannot be ignited electrically.	The fuse or automatic circuit breaker of the apartment and/or house's electrical system is defective or has been triggered.	Change the fuse. Switch the automatic circuit breaker back on. If necessary, contact a specialist electrician.
	The fuse or the automatic circuit breaker trips several times.	Contact the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
	The gas burners are damp.	Dry the gas burner parts (Cleaning and maintenance).
	The gas burner heads and/or the gas burner cover are not correctly positioned.	Position the gas burner parts correctly.
	The electric igniter and/or thermocouple are dirty	Remove dirt.
	Dirt in the gas burner head	Clean the parts of the gas burner.
	The cooktop does not ignite automatically.	Try to ignite it again using the touch surface on the control knob.
you notice the smell of gas.	A leakage point in the gas supply line	Switch off the gas supply and immediately extinguish all open flames. Contact a gas engineer. Ensure that all connections are tight (see the installation instructions).
During normal operation:		
The gas flame goes out after ignition. The gas flame goes out during operation. The gas flame is uneven.	The gas burner parts (burner heads and/or the gas burner cover) are not correctly positioned.	Position the gas burner parts correctly.
	Dirt in the gas outlet openings on the gas burner head.	Clean the gas burner parts (Cleaning and maintenance).

Operating situation	Cause	Remedy
All error codes E... (except E066)	Error when the software is running	Wait 5 seconds, then touch the flashing error indicator 'E' (update error) Disconnect the appliance from the power supply for at least 1 min. and then restart it. Contact the BORA Service Team.
All error codes E066	Gas supply interrupted and/or no flame detected. The gas bottle is empty.	Wait 5 seconds, then touch the flashing error indicator 'E' (update error) Try to ignite it again (the gas pipe needs a certain amount of time to fill after installation). Check the gas or mains connection. Contact the BORA Service Team.

Tab. 8.4 Troubleshooting

## 8.5 Dealing with errors

- ▶ Acknowledge the error by tapping the control knob.
- ▶ After troubleshooting try again and check that the problem has been solved.
- ▶ Try restarting the system.
- ▶ As a last resort, briefly disconnect the power supply.
- ▶ In the event of any errors not listed here or should errors recur, please contact the BORA service team and specify the error number shown and appliance type.

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

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

### 9.1 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, which are sold by authorised BORA retailers or by BORA trained salespersons and are installed within the European Union (overseas territories excluded), Switzerland, Liechtenstein, Ukraine, Russia, Norway, Serbia, Israel, UK, Iceland, India, Australia and New Zealand, with the exception of BORA products labelled as universal or accessories:

- Cooktops
- Cooktop extractor systems
- Fans

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](http://www.mybora.com) enables the manufacturer's warranty to be extended to 3 years.

The manufacturer's warranty requires expert installation (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation) of the BORA products by an authorised BORA retailer. 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](http://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 appears in the cooktop extractor control knob display.

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

- BORA products that were not sold by authorised BORA dealers 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, 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 repair attempts that were not carried out by BORA or by persons authorised by BORA .
- Damage to the glass ceramic
- Injury caused by electrical voltage fluctuations
- Secondary damage or claims for damages beyond the defect
- Damage to plastic parts

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 Niederdorf, Austria

- Telephone: +800 7890 0987

Monday to Thursday from 8 a.m. to 6 p.m. and Friday from 8 a.m. to 5 p.m.

- Email: [info@bora.com](mailto:info@bora.com)

#### 9.1.1 Warranty extension

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

### 9.2 Service

#### BORA Service:

see reverse side of operating and assembly instructions



► In the case of faults you cannot fix yourself, contact your BORA specialised retailer or the BORA Service Team appears in the cooktop extractor control knob display.

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

This information is provided on the nameplate in the back of the instruction manual as well as on the bottom of the appliance.

### 9.3 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.

### 9.4 Accessories

#### Special accessory CKA2:

- Classic air inlet nozzle CKAED
- Classic inlet nozzle All Black CKAEDAB
- Classic grease filter unit incl. grease filter tray CKAFFE

#### Special accessory for recirculation systems:

- Air purification box flexible ULBF
- Activated charcoal filter set ULB3AS for ULB3X

#### Special accessory for glass ceramic cooktops:

- Glass ceramic scraper UGS

#### Special accessory for surface induction cooktops

- Grill pan KWGPFI

**Special accessory for the wok cooktop:**

- Induction wok pan HIW1

**Special accessory for Tepan:**

- Pro Tepan spatula PTTS1

**Special accessories for gas cooktops:**

- Gas nozzle set natural gas G25/25 mbar PKGDS2525
- Gas nozzle set natural gas G20/13 mbar PKGDS2013
- Gas nozzle set natural gas G20/20 mbar PKGDS2020
- Gas nozzle set natural gas G25/20 mbar PKGDS2520
- Gas nozzle set natural gas G20/25 mbar PKGDS2025
- Gas nozzle set liquid gas G30/G31 50 mbar PKGDS3050
- Gas nozzle set liquid gas G30/G31 28-30 mbar PKGDS3028
- Burner set PKGBS
- Pan support small PKGTK
- Pan support large PKGTG

## 10 Identification plates

**i** On this page you can see the exact classification of your installed appliances. Not all of the spaces reserved for stickers need to contain an identification plate.

► Upon completing installation, affix the identification plates included in the scope of delivery in the spaces below.

Identification plate  
Cooktop extractor 1  
(please apply here)

Identification plate  
left cooktop  
(please apply here)

Identification plate  
right cooktop  
(please apply here)

Identification plate  
Cooktop extractor 2  
(please apply here)

Identification plate  
left cooktop  
(please apply here)

Identification plate  
right cooktop  
(please apply here)

# 11 Energy data sheets

## 11.1 CKA2 energy data sheet

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

Manufacturer	BORA		
Model identification	CKA2		
	Symbol	Value	Unit
<b>Energy consumption</b>			
Yearly power consumption	$AEC_{hood}$	28.0	kWh/a
Energy efficiency class	-	A+	-
Energy efficiency index	$EEl_{hood}$	37.0	-
<b>Flow volume</b>			
Fluid dynamic efficiency	$FDE_{hood}$	36.3	-
Fluid dynamic efficiency class	-	A	-
Minimum air flow during normal operation	-	239	m <sup>3</sup> /h
Maximum air flow during normal operation	-	559	m <sup>3</sup> /h
Maximum air flow when operated on the intensive level or fast mode level (power setting)	$Q_{max}$	591	m <sup>3</sup> /h
Measured air flow rate at the best efficiency point	$Q_{BEP}$	282.3	m <sup>3</sup> /h
Measured pressure at the best efficiency point	$P_{BEP}$	508	Pa
Measured electric power input at the best efficiency point	$W_{BEP}$	109.7	W
Time increase factor	f	0.7	-
<b>Lighting</b>			
Lighting efficiency	$LE_{hood}$	*	lx/W
Lighting efficiency class	-	*	-
Nominal power of the lighting system	$W_L$	*	W
Average lighting system illumination level on the cooking surface	$E_{middle}$	*	lx
<b>Grease filtering</b>			
Grease filtering efficiency	$GFE_{hood}$	97.7	%
Grease filtering efficiency class	-	A	-
<b>Noise level</b>			
A-rated airborne noise emission at minimum available speed in normal operation	-	45	dB(A) re_1pW
A-rated airborne noise emission at maximum available speed in normal operation	-	65	dB(A) re_1pW
A-rated airborne noise emission when operating on the intensive level or fast mode level (power setting)	-	66	dB(A) re_1pW
Sound pressure level at minimum available speed in normal operation**	-	32	LpA in dB re 20 µPa
Sound pressure level at maximum available speed in normal operation**	-	52	LpA in dB re 20 µPa
Sound pressure level when operating on the intensive level or fast mode level (power setting)**	-	53	LpA in dB re 20 µPa
<b>Power consumption</b>			
Power consumption in off mode	$P_o$	0.25	W
Power consumption in standby mode	$P_s$	*	W

Tab. 11.1 Energy labelling

\* Does not apply to this product.

\*\* Voluntary declaration

The sound pressure level has been determined from a distance of 1 m (distance-dependent level recording) on the basis of the sound power level established under EN 60704-2-13.

## 11.2 CKFI energy data sheet

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

Manufacturer		BORA	
Model identification		CKFI	
Type of hob		Glass ceramic cooktop	
	Symbol		Unit
Heating technology	-	Induction cooking area	-
Number of cooking areas	-	2	-
Front cooking area	LxW	23.0 x 23.0	cm
Rear cooking area	LxW	23.0 x 23.0	cm
Front cooking area	EC <sub>electric cooking</sub>	196.7	Wh/kg
Rear cooking area	EC <sub>electric cooking</sub>	177.1	Wh/kg
Bridged cooking areas	EC <sub>electric cooking</sub>	204.7	Wh/kg
Power consumption of the hob per kg	EC <sub>electric hob</sub>	192.8	Wh/kg

Tab. 11.2 CKFI energy data sheet

## 11.3 CKI energy data sheet

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

Manufacturer		BORA	
Model identification		CKI	
Type of hob		Glass ceramic cooktop	
	Symbol	Value	Unit
Heating technology	-	Induction cooking zone	-
Number of cooking zones	-	2	-
Front cooking zone	∅	23.0	cm
Rear cooking zone	∅	16.5	cm
Front cooking zone	EC <sub>electric cooking</sub>	162.3	Wh/kg
Rear cooking zone	EC <sub>electric cooking</sub>	168.5	Wh/kg
Power consumption of the hob per kg	EC <sub>electric hob</sub>	165.4	Wh/kg

Tab. 11.3 CKI energy data sheet

## 11.4 CKCH energy data sheet

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

Manufacturer		BORA	
Model identification		CKCH	
Type of hob		Glass ceramic cooktop	
	Symbol	Value	Unit
Heating technology	-	Radiant cooking zones	-
Number of cooking zones	-	2	-
Front cooking zone	∅	21.5	cm
Rear cooking zone	∅	18.0	cm
Front cooking zone	EC <sub>electric cooking</sub>	172.3	Wh/kg
Rear cooking zone	EC <sub>electric cooking</sub>	178.7	Wh/kg
Power consumption of the hob per kg	EC <sub>electric hob</sub>	175.5	Wh/kg

Tab. 11.4 CKCH energy data sheet

## 11.5 CKCB energy data sheet

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

Manufacturer		BORA	
Model identification		CKCB	
Type of hob		Glass ceramic cooktop	
	Symbol	Value	Unit
Heating technology	-	Radiant cooking zones	-
Number of cooking zones	-	2	-
Front cooking zone	∅	18.0	cm
Rear cooking zone	∅	18.0	cm
Front cooking zone	EC <sub>electric cooking</sub>	174.8	Wh/kg
Rear cooking zone	EC <sub>electric cooking</sub>	176.0	Wh/kg
Power consumption of the hob per kg	EC <sub>electric hob</sub>	175.4	Wh/kg

Tab. 11.5 CKCB energy data sheet

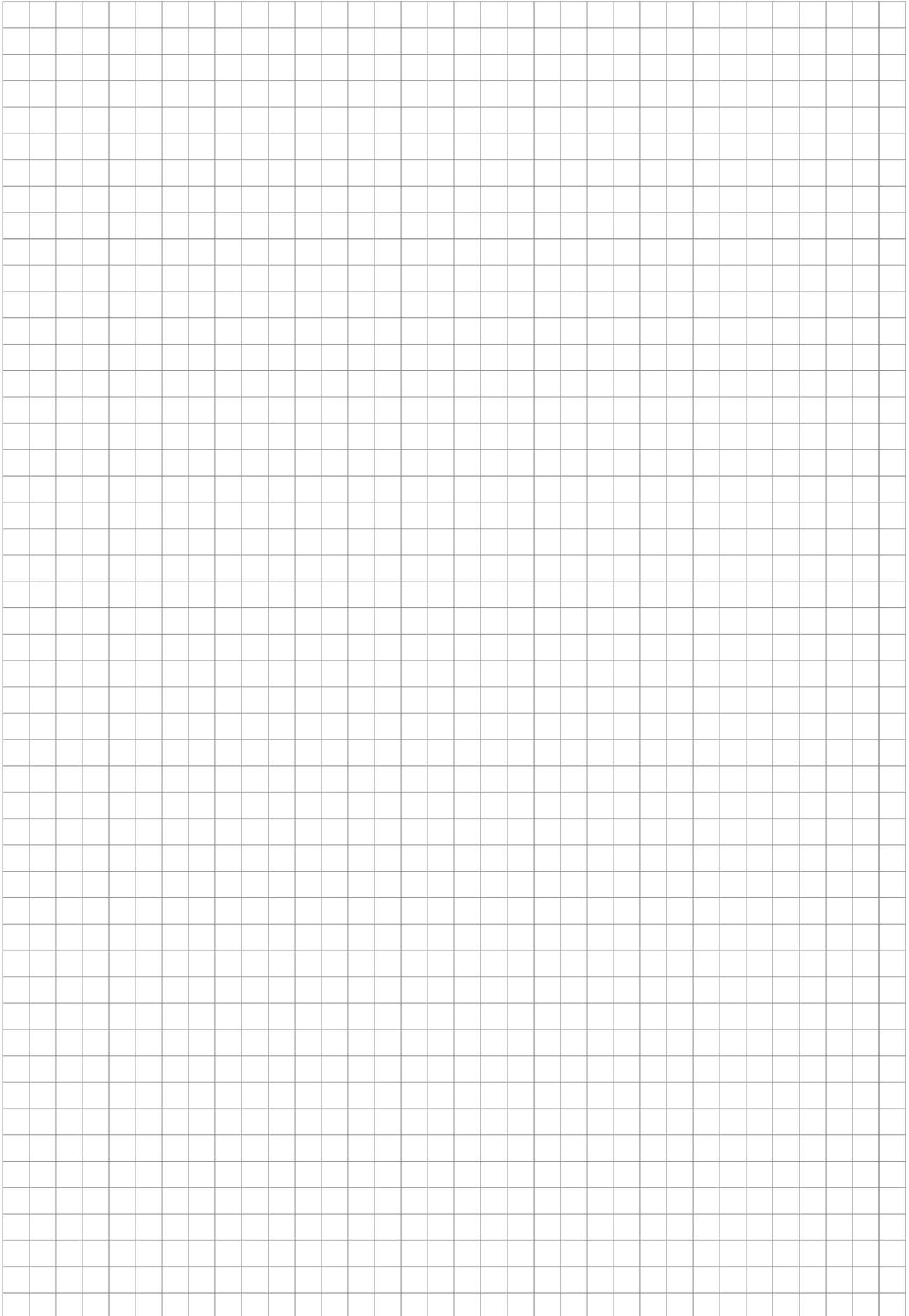
## 11.6 CKG energy data sheet

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

Manufacturer		BORA	
Model identification		CKG	
	Symbol	Value	Unit
Number of gas burners	-	2	-
Energy efficiency of each front burner	EE <sub>gas burner</sub>	63.3	-
Energy efficiency of each rear burner	EE <sub>gas burner</sub>	61.3	-
Energy efficiency of the gas hob	EE <sub>gas hob</sub>	62.3	-

Tab. 11.6 CKG energy data sheet





Operating instructions:

Original

Translation

Manufacturer: BORA Vertriebs GmbH & Co KG

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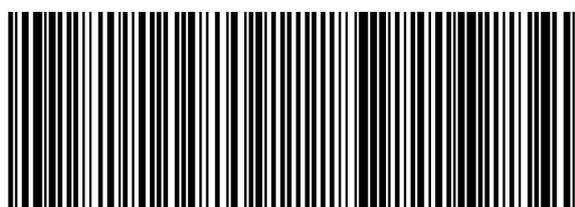
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