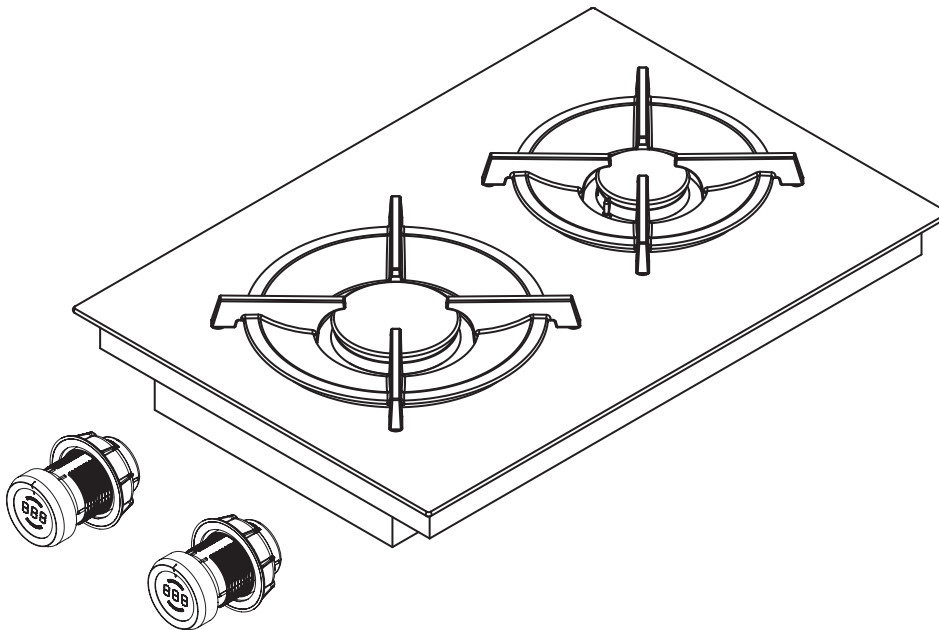


**EN** Operating and installation instructions PKG 11

BORA Pro gas glass ceramic cooktop with 2 cooking zones



**PKG 11UMEN-103**

**Operating and installation instructions:**

Original

Translation

**Manufacturer**

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

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# 1 General information

## 1.1 Target group

These operating and installation instructions apply for the following target groups:

Target group	Requirements
User	The appliance can be used by children aged 8 and above as well as 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 safely use the appliance and understand the resultant risks. Children must be supervised. All safety and warning information and the handling instructions in the installation instructions must be complied with.
Ambitious DIYers	Ambitious DIYers can independently conduct all joinery and installation work providing they possess the necessary skills and expertise. They must never independently establish electricity and gas connections.
Installation specialists	Installation specialists are authorised to conduct all joinery and installation work in line with existing regulations. The electricity and gas connections must be certified by a certified engineer for the applicable trade prior to commissioning.
Electricians	The electrical connection may only be established by a certified engineer. He/she also assumes responsibility for the proper electrical installation and commissioning.
Gas specialists	The gas connection may only be established by certified engineers. They also assume responsibility for proper installation and commissioning of the gas system.

Tab. 1.1 Target groups

---

**INFO** 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 non-adherence to these documents and from improper assembly! The electricity and gas connections must be made by a qualified specialist. Installation must comply with the valid standards, regulations and laws. All safety and warning information and the operating and installation instructions must be complied with.

---

## 1.2 Validity of the operating and installation instructions

These instructions apply to several device versions. It is therefore possible that some of the features described do not apply to your appliance.

## 1.3 Other applicable documents

These operating and installation instructions are valid in conjunction with other documents, which must be adhered to.

Please be sure to adhere to all documents that form part of the scope of delivery.

---

**INFO** BORA accepts no liability for damage caused by failure to comply with these documents!

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### Directives

This device meets 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  
 2012/19/EU WEEE Directive

### Regulations

This device meets the following EU regulations:  
 (EU) 2016/426 Gas Appliance Regulation

## 1.4 Presentation of information

To make working with these instructions quick and easy, consistent formatting, numbering, symbols, safety instructions, terms and abbreviations are used throughout.

**Handling instructions are marked with an arrow.**

- ▶ Always carry out handling instructions in the sequence shown.

**Bullet points are indicated by a square bullet point at the edge of the line.**

- Bullet point 1
- Bullet point 2

---

**INFO** Information points out specific points you must always comply with.

---

### Safety and warning information

The safety and warning information in these instructions are highlighted with symbols and signal words.

Safety and warning information is structured as follows:

---




#### WARNING SYMBOL AND SIGNAL WORD!

**Type and source of the danger**  
**Consequences of non-compliance**  
 ▶ Measures to minimise risk

---

The following applies:

- The warning symbol draws attention to the danger.
- The signal word indicates the severity of the risk.

Warning sign	Signal word	Hazard
	<b>Danger</b>	Indicates an imminent hazardous situation which could lead to death or serious injury if ignored.
	<b>Warning</b>	Indicates an imminent hazardous situation which could lead to death or serious injury if ignored.
	<b>Caution</b>	Indicates a potentially hazardous situation which could lead to slight or minor injuries if ignored.
–	<b>Caution</b>	Indicates a situation which could result in material damage if ignored.

---

Tab. 1.2 Meaning of warning symbols and signal words

## 2 Safety

### 2.1 General safety instructions

**INFO** The appliance complies with the stipulated safety requirements. The user is responsible for appliance cleaning and maintenance as well as its safe use. Improper use can lead to personal injury and damage to property.

- The operating and installation instructions contain important information about installation and operation. These enable you to protect yourself against injuries and prevent damage to the appliance. Contact details for further information as well as application and usage questions can be found on the back of these operating and installation instructions.
- The term “appliance” is used to refer to cooktops, cooktop extractors or cooktops with integrated cooktop extractor.
  - ▶ Read the operating and installation instructions fully before using the appliance for the first time.
  - ▶ Always store the operating and installation instructions within easy reach so that they can be accessed if required.
  - ▶ Pass the operating and installation instructions to the next owner if you sell the appliance.
  - ▶ Conduct all work extremely attentively and conscientiously.
  - ▶ Check the appliance for visible damage when unpacking it.
  - ▶ Do not connect a damaged appliance.
  - ▶ Only use the connection cables supplied in the scope of delivery.
  - ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.
  - ▶ Make sure contact with hot cooking surfaces is not possible.
  - ▶ Do not place any objects on the operating panel or the cooktop extractor air inlet nozzle.
  - ▶ Avoid over-cooking.
  - ▶ Switch off the appliance after use.
  - ▶ Keep pets away from the appliance.
  - ▶ Do not use the appliance to heat the room.

#### CAUTION!

#### Appliance components can cause injury if dropped!

Appliance components such as pan supports, operating controls, covers, grease filters, etc. can cause injury if dropped.

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

#### Recirculation mode

**INFO** When cooking, additional moisture is released into the ambient air.

**INFO** In recirculation mode, only a slight amount of moisture is removed from the cooking vapour.

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

#### Households with children and people with special needs

- ▶ The appliance can be used by children aged 8 and above as well as 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.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Children must not play with the appliance.
- Use the childproofing feature in order to prevent children from switching on the cooktop or changing the settings when they are unattended.

- ▶ 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.
- ▶ Keep children and other persons away from the cooking surfaces when hot.

### Unauthorised modifications

Unauthorised modifications can cause the appliance to pose risks.

- ▶ Do not make any changes to the appliance.

### Cleaning and Maintenance

The appliance must be cleaned at regular intervals. Dirt can lead to damage or bothersome odours. Remove dirt immediately.

- Any work involving cleaning and maintenance must not be carried out by children unless they are supervised at all times while doing so.
- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage (see the Cleaning and Maintenance chapter).
- ▶ Do not place any hot cookware in the area of the cooktop display so as not to damage the underlying electronics.
- ▶ When cleaning, ensure that no water penetrates the appliance. Use only a slightly damp cloth. Never spray the device with water. Water penetration can cause damage!
- ▶ Whenever possible, clean the cooktop after every use.
- ▶ Clean the cooktop only after it has cooled down.
- ▶ When cleaning, only use non-abrasive detergents to prevent scratching and abrasion on the surface.
- ▶ Make sure that the base of the cookware as well as the cooking zones are clean and dry.
- ▶ Always lift (do not drag!) the cookware to prevent scratching and abrasion on the surface.

## 2.2 Safety instructions – operation

### Cooktop



#### **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.
- ▶ Suffocate the fire, for example by using a lid.



#### **DANGER!**

#### **Risk of explosion caused by flammable liquids!**

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

- ▶ Do not place any flammable liquids in the vicinity of the cooktop.



#### **DANGER!**

#### **Risk of electric shock!**

Cracks, fissures or fractures in the glass ceramic panel can damage the underlying electronics. This can cause an electrical shock.

- ▶ If there are any cracks, fissures or fractures in the glass ceramic, switch the appliance off immediately.
- ▶ Securely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.



#### **DANGER!**

#### **Risk of explosion from gas!**

Gas leaks can cause explosions and serious injuries.

- ▶ Keep ignition sources (naked flames, heaters) away.
- ▶ Close the gas supply and turn off the mains supply.



**DANGER!**  
**Risk of asphyxiation as a result of a gas leak!**

Gas leaks can cause asphyxiation.

- ▶ If you smell gas while using the appliance, switch it off immediately.
- ▶ Close the gas supply immediately.
- ▶ Ensure there is a good supply of fresh air (open doors and windows).
- ▶ Do not use any light switches or device switches.
- ▶ Do not remove plugs from sockets (risk of sparking).
- ▶ Do not use electrical devices.
- ▶ Inform customer services 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!**

The cooktop and its exposed areas get hot during use. Once the cooking zone is switched off, it takes a little while to cool down to below 60 °C. Touching hot surfaces can cause serious burns.

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



**WARNING!**  
**Risk of burns from hot cooktop extractor!**

The cooktop extractor and its exposed parts (in particular the cover flap, stainless steel grease filter and grease filter tray) become hot when the gas cooktop is in use. Once the gas cooktop is switched off, it takes a little while to cool down to below 60 °C. 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 fire from objects on the cooking surfaces!**

The cooktop and its exposed parts are hot when the cooking zone is switched on and during the cooling phase. Objects on the cooktop can heat up and catch fire.

- ▶ Do not place any items on the cooktop.



**WARNING!**  
**Risk of burns from hot objects!**

The cooktop and its exposed parts are hot when the cooktop is in use and during the cooling phase. Objects on the cooktop heat up very quickly and can cause serious burns. This particularly applies to metal objects (e.g. knives, forks, spoons, lids or cooktop extractor covers).

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



**WARNING!****Risk of burns from hot cookware!**

Handles projecting over the edge are enticing for children to grab.

- ▶ Do not turn pot and pan handles so they stick out beyond the work surface.
- ▶ Make sure that children cannot pull hot pots and pans over.
- ▶ Use suitable stove guards.
- ▶ Do not use unsuitable stove guards (accident risk).
- ▶ To choose a suitable stove guard, contact your specialist supplier or the BORA Service Team.

**WARNING!****Risk of burns!**

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

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

**CAUTION!****Damage from hard and pointed objects!**

Hard and pointed objects can damage the glass ceramic panel of the cooktop.

- ▶ Do not use the surface of the cooktop as a worktop.
- ▶ Do not use hard and pointed objects when working on the cooktop.

**CAUTION!****Damage from 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!****Escaping hot liquids!**

Unattended pans can boil over allowing hot liquids to escape.

- ▶ Always keep an eye on pans while cooking.
- ▶ Short cooking sessions must be constantly monitored.

**CAUTION!****Damage caused by objects on the cooktop!**

Objects such as cookware lids on the cooktop can damage the glass ceramic panel.

- ▶ Do not place any objects on the cooktop while it is hot.

**CAUTION!****Risk of injury from cracks, fissures or fractures in the glass ceramic panel!**

A damaged glass ceramic panel can cause injuries.

- ▶ Do not touch the surface of the appliance.
- ▶ Switch off all burners and electrical heating elements immediately.
- ▶ Securely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.
- ▶ Do not use the appliance.

## 2.3 Safety Instructions – Installation

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

Work on electrical components must be conducted by trained electrical personnel.

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

The gas connection may only be carried out by an authorised gas fitter in accordance with applicable legal regulations. Comply with local regulations of the utility companies.

### Cooktop



#### **DANGER!**

#### **Risk of electric shock!**

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

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



#### **DANGER!**

#### **Risk of electric shock!**

The connection cable can be damaged if it comes into contact with hot cooking zones. A damaged connection cable can cause a (fatal) electrical shock.

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



#### **DANGER!**

#### **Risk of explosion from gas!**

Gas leaks can cause explosions and serious injuries.

- ▶ Keep ignition sources (naked flames, heaters) away.
- ▶ Close the gas supply and turn off the mains supply.
- ▶ Plug any leaks immediately.



#### **CAUTION!**

#### **Lifting heavy loads can cause back injuries!**

If not handled correctly, removing and installing the appliance can cause injuries to the limbs or torso.

- ▶ Removing the cooktop from the packaging is a two-person job.
- ▶ Placing the cooktop into the worktop cut-out is a two-person job.
- ▶ Use appropriate aids to prevent damage or injuries to limbs or torso.

- ▶ Check the appliance for visible damage prior to installation.
- ▶ Do not install any damaged appliance.
- A damaged appliance may put your safety at risk.
- Repair and maintenance work may only be carried out by specialists authorised by the manufacturer.

### Special safety information for exhaust systems

- ▶ Please pay attention to the channel length between the fan and the wall sleeve in straight channel design.
- A minimum space of 75 cm between the blow out opening of the fan and the blow out opening of the wall sleeve must be planned in.

## 2.4 Safety instructions – disassembly and disposal

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

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

Work on the gas connection may only be carried out by an authorised gas fitter in accordance with applicable legal regulations. Comply with the local regulations of the utility companies.



### **DANGER!**

#### **Risk of electric shock!**

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

- ▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.
- ▶ Use an authorised measuring device to ensure that there is no power to the appliance.



### **DANGER!**

#### **Risk of asphyxiation!**

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.

## 2.5 Safety instructions – spare parts



### **WARNING!**

#### **Risk of injury and damage to property!**

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.

## 2.6 Use as intended

The appliance cannot be used at altitudes above 2,000 m (metres above sea level). At an increased altitude the power of the burners on the cooktop is reduced.

The appliance is solely intended for preparing food in private households. This appliance is not intended for:

- Outdoor use
- Installation in vehicles
- Heating rooms
- Use in non-stationary installation sites (e.g. on ships)
- Use with an external timer or a separate remote control system (remote operation)

Any use other than that specified in these operating and installation instructions or any use that goes beyond that which is described here is classed as unintended. BORA does not assume any liability for damages caused by improper use or incorrect operation.

### **All misuse is prohibited!**

### **INFO**

BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH do not assume any liability for damage arising from non-adherence to the safety and warning information.

### 3 Technical data

Parameter	Value
Supply voltage	220 – 240 V
Frequency	50/60 Hz
Total burner output	5.0 kW
Power rating	20 W
Fuse protection	1 x 0.5 A
Dimensions (width x depth x height)	
cooktop	370 x 540 x 73 mm
pan support high-power burner	270 x 270 x 25/50 mm
pan support normal burner	235 x 235 x 25/50 mm
Weight (incl. accessories/packaging)	11.5 kg
Cooktop	
Power levels	1 – 9, P
Heat retention levels	3
High-power front burner	800 – 3000 W
Normal back burner	550 – 2000 W
Total nominal connection values	5,00 kW
G20/20 mbar:	0,449 m <sup>3</sup> /h
Cooktop energy consumption G20/20 mbar	
High-power front burner	800 – 3000 W 63,3 %
Normal back burner	550 – 2000 W 61,3 %
Total (average)	62,3 %

Tab. 3.1 Technical data

#### Device dimensions control knob

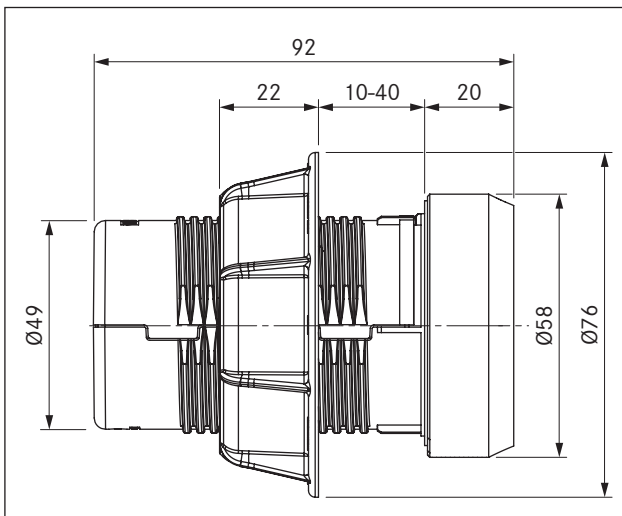


Fig. 3.1 Device dimensions control knob

#### Device dimensions

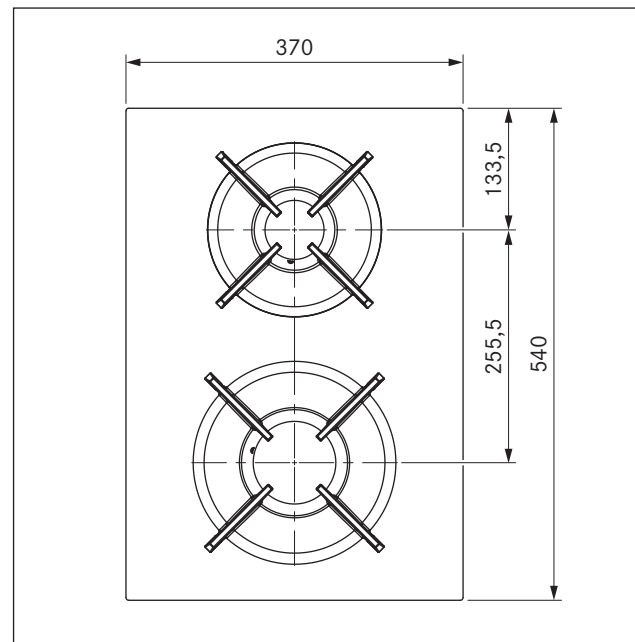


Fig. 3.2 PKG11 Device dimensions aerial view

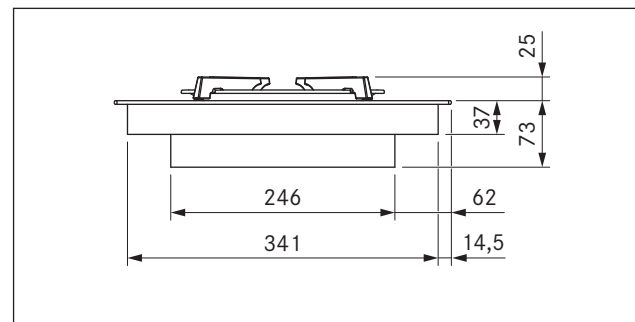


Fig. 3.3 PKG11 Device dimensions front view

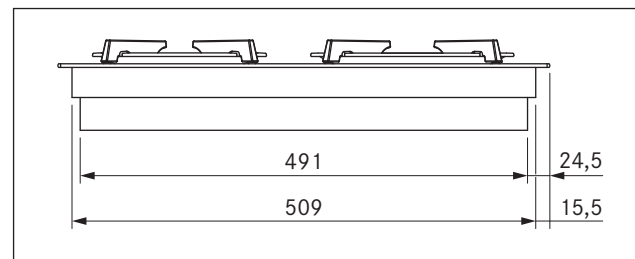


Fig. 3.4 PKG11 Device dimensions side view

## 4 Device description

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

The cooktop has the following features:

- High-power front burner
- Normal back burner
- Automatic ignition
- Automatic re-ignition
- 2 cast-iron grates
- 2 control knobs
- Electronic gas control system (E-gas system)
- 9 power levels
- Power setting
- 3 heat retention levels
- Automatic heat up function
- Timer function
- Childproofing feature
- Residual heat display
- Pause function
- Safety shut-down

### 4.1 Structure

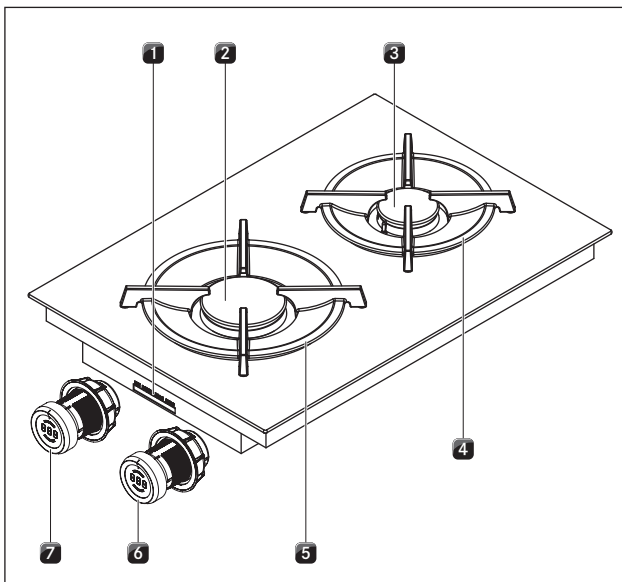


Fig. 4.1 Cooktop

- [1] Connections for control knob and automatic extractor function
- [2] High-power front burner
- [3] Normal back burner
- [4] Pan support rear
- [5] Pan support front
- [6] Control knob for the back hob
- [7] Control knob for the front hob

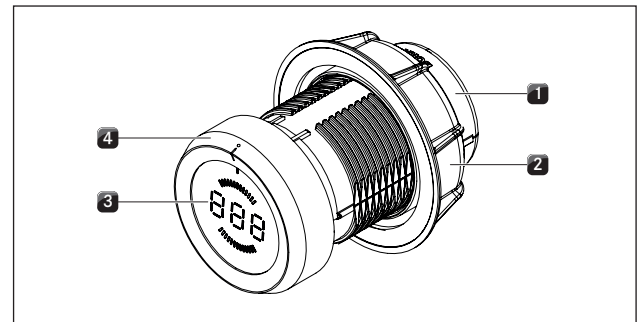


Fig. 4.2 Structure of control knob

- [1] Knob casing
- [2] Universal nut
- [3] Control knob display
- [4] Knob ring

### 4.2 Operating principle

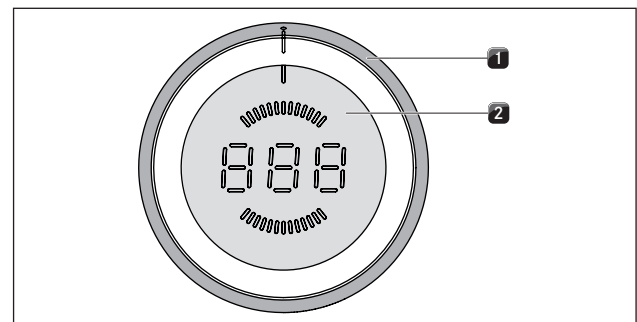


Fig. 4.3 Control elements of control knob

- [1] Knob ring
- [2] Touch surface

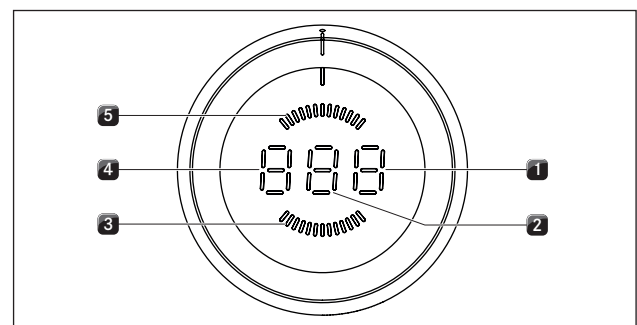


Fig. 4.4 Control knob display elements

- [1] Display of functions
- [2] Power display
- [3] Front cooking zone display
- [4] Mode or operating mode display
- [5] Rear cooking zone display

Unit	Display	Meaning
Control knob display	1 - 9	Power levels
	P	Power setting
	A	Automatic heat up function
	t	Short-time timer function (egg timer)
	H	Residual heat display: Cooking zone is switched off but still hot (temperature > 60° C)
	L	Childproofing feature
		Pause function
	u	Heat retention level
	C	Configuration menu
	□	Cooktop switching off
E...	Error message (see Troubleshooting chapter)	

Tab. 4.1 Meaning of display

### Knob operation

All the cooking zones are controlled using a control knob. By turning the knob ring and pressing the touch surface, the power levels and functions for the relevant cooking zone are controlled (see Operation chapter).

## 4.3 Functional principle

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. This control ensures that the numerous operating functions of the cooktop can be adjusted using the control knobs. The power is controlled via power levels 1 – 9 and P.

### 4.3.1 Suitable cookware

**INFO** The heating and heat through time for the base of the cookware as well as the cooking results are significantly influenced by the structure and material of the cookware. Cookware with a thick base ensures more even heat distribution.



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

Tab. 4.2 Pan diameters

### 4.3.2 Power levels

The power output of gas cooktops results in food being quickly heated. A slight adjustment is needed in comparison to conventional cooking systems when selecting the power level in order to avoid burning food.

Activity	Power levels
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 water	P

Tab. 4.3 Recommendations for power levels

The specifications provided in the table are standard values.

### 4.3.3 Automatic heat up function

The two cooking zones are equipped with an automatic heat up function that can be switched on and off.

■ **H** appears in front of the power level on the control knob display.

This function enables the cooking zone to work at full power for a certain duration after switching on. After this time, the power level is automatically switched back to the power level set.

Power level	Cooking duration in min:sec
1	00:40
2	01:00
3	02:00
4	03:00
5	04:20
6	07:00
7	02:00
8	03:00

Tab. 4.4 Overview of the automatic heat up function

### 4.3.4 Heat retention levels

The heat retention level keeps cooked foods warm.

■ **U** appears in the control knob display.

■ The maximum duration for the warming function is limited to 8 hours.

There are three different heat retention levels:

Heat retention level	Symbol	Temperature
1	-	40° C
2	=	55° C
3	≡	70° C

Tab. 4.5 Heat retention levels

**INFO** The temperature information on the heat retention levels can differ as they are influenced by the cookware, the fill level, the different types of gas and gas pressures. The temperature information can also vary due to the influence of the cooktop extractor.

### 4.3.5 Timer functions

There are two different timer functions for each cooking zone.

■ **t** appears in the control knob display.

**INFO** You can set a time range of between 1 and 120 minutes for the timer functions.

#### Timer function

**INFO** The timer function is an automatic cut-off which automatically switches off a cooking zone which is in use.

#### Short-time timer (egg timer)

**INFO** The short-time timer requires the cooking zone to be switched off and works like a conventional egg timer.

### 4.3.6 Pause function

The cooking session can be temporarily interrupted (max. 10 minutes).

■ **//** appears in the control knob display.

## 4.4 Safety devices

### 4.4.1 Safety thermocouple

The gas burners are equipped with a safety thermocouple. This thermocouple monitors the burner flame when the gas supply is active. If the burner flame accidentally goes out, it is automatically reignited by the device. If reignition is not possible, the gas supply is permanently stopped.

### 4.4.2 Residual heat display

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

After switching it off, the cooking zone remains hot. **H** appears in the control knob display (residual heat display). The display goes out after a sufficient cooling time (temperature < 60 °C).

### 4.4.3 Safety shut-down

Each cooking zone is switched off automatically when the cooking zone exceeds the maximum operating duration on one power level or heat retention level. The control knob display shows *H* (residual heat display).

Power level	Switch off after hours:minutes
1	08:24
2	06:24
3	05:12
4	04:12
5	03:18
6	02:12
7	02:12
8	01:48
9	01:18
P	00:20

Tab. 4.6 Safety shut-down for power levels

Heat retention level	Switch off after hours:minutes
1 (-)	08:00
2 (=)	08:00
3 (≡)	08:00

Tab. 4.7 Safety shut-down for heat retention levels

- Switch the cooking zone back on (see Operation chapter) if you want to put the cooking zone back into operation.

### 4.4.4 Overheating protection

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

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

- Cookware is heated up empty.
- Oil or fat is heated on high power.
- A hot cooking zone is switched on again after a power cut.

Whilst the overheating protection is active, one of the following steps is taken:

- The activated power setting is switched back to the previous level.
- The power setting P can no longer be switched on.
- The set power level is reduced.
- The cooktop switches off completely.

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

### 4.4.5 Childproofing feature

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

- *L* appears in the control knob display.

The childproofing feature can only be activated when all the cooking zones are switched off (see the Operating chapter).



## 5 Installation

- ▶ Observe all safety and warning information (see the Safety chapter).
- ▶ Follow the enclosed manufacturer's information.
- ▶ Please note the local regulations and connection requirements applicable to gas cooktops.
- ▶ Before connecting the appliance, check that the appliance settings comply with local connection requirements (gas type and pressure).

**INFO** Ensure sufficient ventilation.

**INFO** The cooktop must not be installed above cooling devices, dishwashers, stoves, ovens, washing machines or driers.

**INFO** The contact surface of the worktops and wall sealing strips must be made of a heat-resistant material (up to approx. 100 °C).

**INFO** Worktop cut-outs must be moisture-sealed using suitable means or, where necessary, fitted with a thermal insulator.

**INFO** Control knobs must only be connected to the cooktop extractor connections provided.

**INFO** Taking into account the applicable valid regulations, the cooktop must be connected to the gas line with an upstream stopcock.

**INFO** The gas supply pipe can be connected after the gas cooktop has been installed.

**INFO** The hose connection must be laid in such a way that it is not subject to deformation, buckling or abrasion.

**INFO** The stopcock and gas supply pipe connections must be accessible.

**INFO** It must be possible to inspect the entire length of the hose line once installed.

**INFO** Only compatible connection pieces are to be used for the hose line.

**INFO** The pressure regulator must correspond to the set gas type and set gas pressure and must meet local and legal requirements.

**INFO** The gas connection hose line must not come into contact with smoke or the flue outlet of an oven.

**INFO** The hose line must not come into contact with hot surfaces on the cooktop or other devices.

**INFO** The gas hose must be inspected every 5 years and replaced if necessary. The gas hose must meet the requirements of EN14800.

### 5.1 Checking the delivery

Name	Quantity
Cooktop	1
Control knob	2
Operating and installation instructions	1
Cooktop mounting screws	4
Height adjustment plate set	1
Cooktop mounting straps	4
Control knob cable	2
Automatic extraction system cable	1
Glass ceramic cleaning instructions	1
Glass ceramic scraper	1
Cast-iron grate	2
Nozzle set G20/20 mbar natural gas PKGDS2020	1
Flexible gas connection hose, length 500 mm, 1/2" external thread (EN 14800)	1
Cylindrical/conical transition piece	1
Seal	1

Tab. 5.1 Scope of delivery

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

### 5.2 Tools and aids

The following tools are required for the correct installation of the cooktop:

- Pencil
- Measuring tool
- Drill or cordless drill with 50 mm Forstner bit
- Screwdriver/Torx screwdriver 20
- Silicone sealant for sealing cutting surfaces

## 5.3 Assembly instructions

### 5.3.1 Safety clearances

► Maintain the following safety clearances:

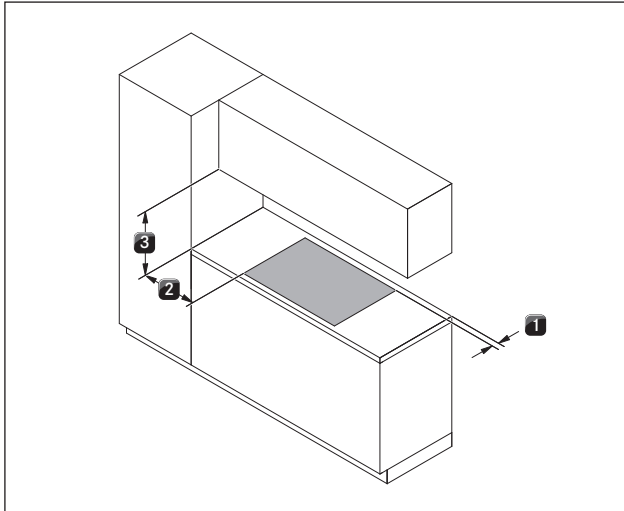


Fig. 5.1 Minimum distance

- [1] Minimum clearance of 50 mm at the back from the worktop cut-out to the rear edge of the worktop.
- [2] Minimum clearance of 300 mm from the left and right of the worktop cut-out to the adjacent cabinet or wall.
- [3] Minimum clearance of 650 mm between the worktop and the wall unit.

### 5.3.2 Worktop and kitchen units

- Create the worktop cut-out taking into account the specified cut-out dimensions.
- Make sure that the cutting surfaces of the worktops are properly sealed.
- Comply with the instructions of the worktop manufacturer.
- Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- No false floor is necessary below the cooktop. If cable protection (false floor) is planned, the following must be taken into account:
  - It must be fitted in such a way that it can be removed for maintenance work.
  - To ensure sufficient cooktop ventilation, a minimum distance of 15 mm to the bottom edge of the cooktop is to be observed.
- The drawers and/or shelves in the floor unit must be removable.
- If the cooktop extractor is used in the recirculation mode, a return flow aperture  $>1,000 \text{ cm}^2$  is required in the kitchen units (e.g. by shortening the plinth boards or using suitable slatted plinths).  
The return flow aperture is to be enlarged if necessary.
- If the gas cooktop is used in a model with two cooktop extractors, it is to be installed at the side. If installed between the cooktop extractors, the pull of air on both sides may affect the flames.

### 5.3.3 Gas cooktop air supply PKG11

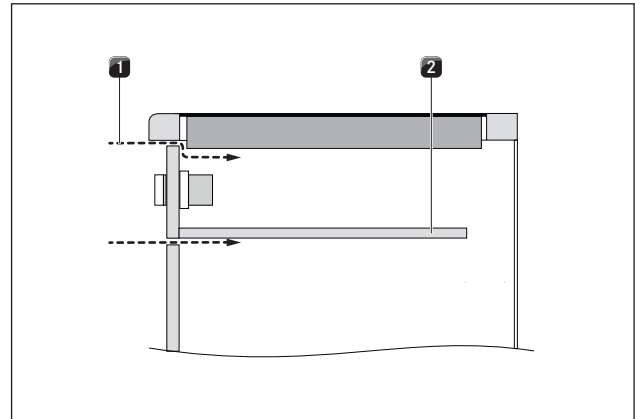


Fig. 5.2 Front air supply

- [1] Air supply via the front of the body (opening cross-section  $\geq 50 \text{ cm}^2$ )
- [2] Optional cable protection (shortened)

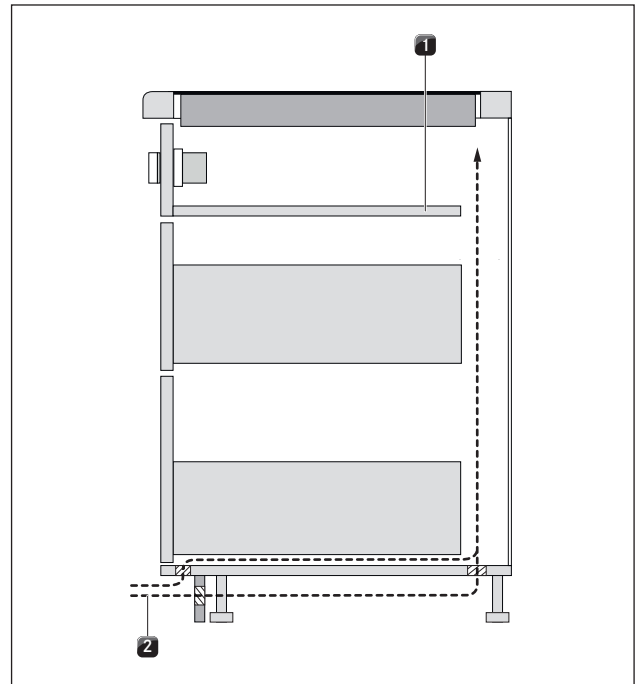


Fig. 5.3 Plinth area air supply

- [1] Optional cable protection (shortened)
- [2] Air supply via the plinth area (opening cross-section  $\geq 150 \text{ cm}^2$ )

**INFO** To ensure a sufficient air supply, an opening cross-section of at least  $50 \text{ cm}^2$  is recommended in the front of the kitchen unit, or an opening cross-section of at least  $150 \text{ cm}^2$  in the plinth area.

**INFO** To ensure that the cooktop performs optimally at all times, there must be sufficient ventilation beneath the cooktop.

**INFO** The performance of the cooktop is affected or the cooktop overheats if the warm air beneath the cooktop cannot escape.

**INFO** If the cooktop overheats, the power is reduced or the cooktop is switched off completely (see overheating protection).

**INFO** If cable protection (false floor) is planned beneath the appliance, this must be fitted so it does not obstruct ventilation.

► Make sure that the area below the cooktop has a sufficient air supply.

### 5.3.4 Recirculation when using the cooktop extractor in the recirculation mode

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

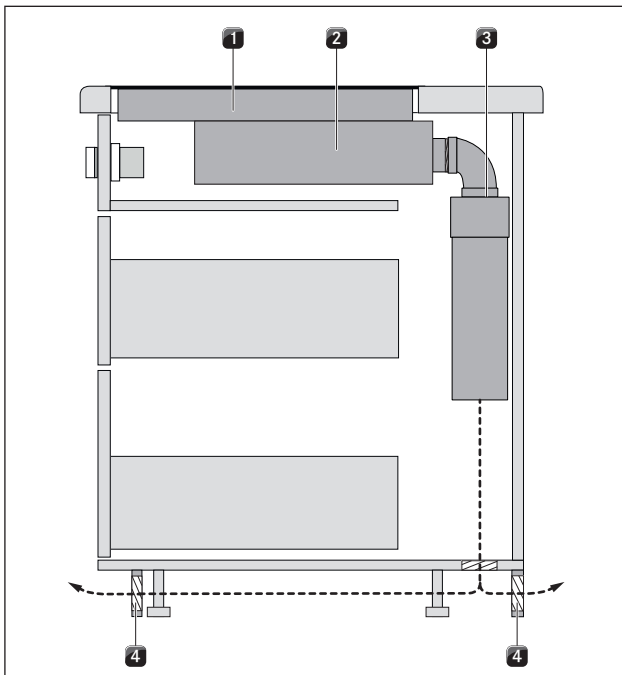


Fig. 5.4 Recirculation design example (kitchen island + PKG11 + PKAS + air cleaning unit)

- [1] Gas cooktop PKG11
- [2] Cooktop extractor PKAS (recirculation)
- [3] Air cleaning unit (ULB1, ULB3)
- [4] Recirculation return flow aperture (total opening cross-section  $\geq 1,000 \text{ cm}^2$  per air cleaning unit)

**INFO** For each air cleaning unit, there must be a return flow aperture of at least  $1,000 \text{ cm}^2$  in the plinth area for recirculation. If the gas flame goes out or there is a high burner flame delay, the return flow aperture must be enlarged.

► Ensure that the return flow aperture is large enough.

## 5.4 Cut-out dimensions

**INFO** All dimensions are shown from the front edge of the front cover.

### Worktop overhang

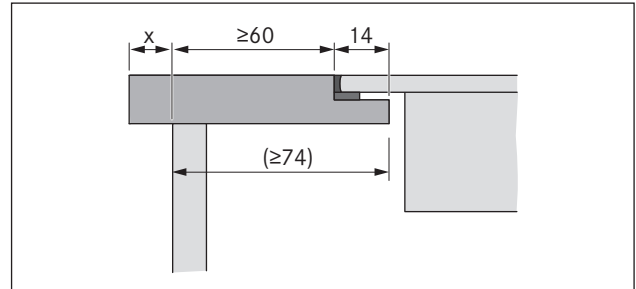


Fig. 5.5 Worktop overhang

► Please note the worktop overhang  $x$  when creating the worktop cut-out. Applicable to flush installation and surface mounting.

### 5.4.1 Flush installation

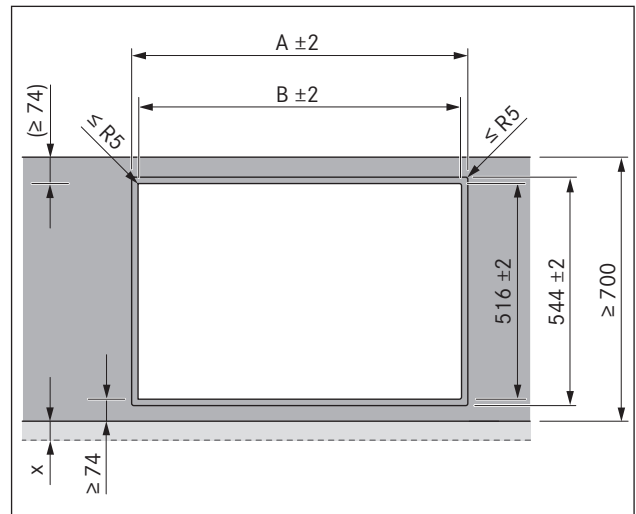


Fig. 5.6 Cut-out dimensions for flush installation

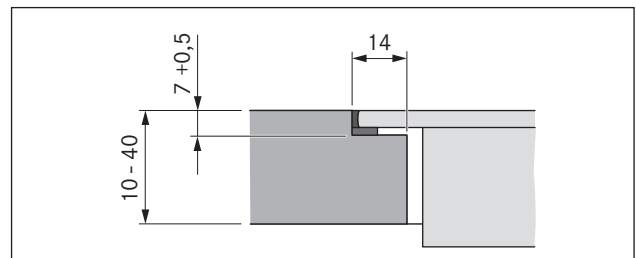


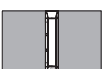






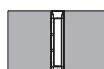


Fig. 5.7 Groove dimensions for flush installation

Cut-out dimensions when installing cooktops or cooktops and the cooktop extractor next to each other:

Cooktops/cooktop extractor	A in mm	B in mm
	374	346
	485	457
	856	828
	1338	1310
	1709	1681

Tab. 5.2 Cut-out dimensions for flush installation of appliance combinations

Cut-out dimensions when installing cooktops or cooktops and the cooktop extractor next to each other:

Cooktops/cooktop extractor	B in mm
	346
	457
	828
	1310
	1681

Tab. 5.3 Cut-out dimensions for surface mounting of appliance combinations

### 5.4.2 Surface mounting

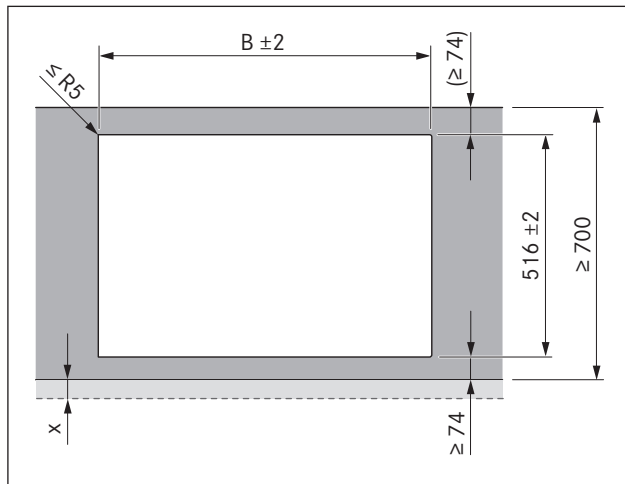


Fig. 5.8 Cut-out dimensions for surface mounting

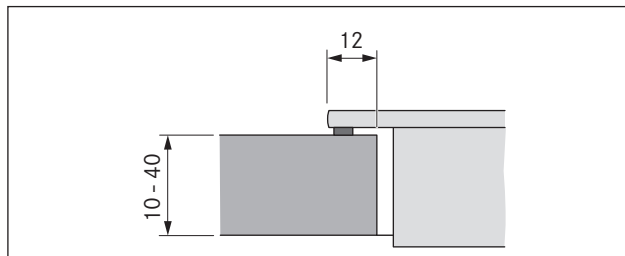


Fig. 5.9 Surface mounting cut-out

## 5.5 Installing the cooktop

**INFO** Clearance of one millimetre should be planned between the built-in appliances.

**INFO** A clearance of two millimetres should be planned around the built-in appliances.

**INFO** It is recommended to install a mounting rail between adjacent cooktops (mounting rail PZMS available as an accessory).

**INFO** Alternatively, the cooktop can be fitted rotated by 180°.

### 5.5.1 Installing the control knob in the floor unit front panel

**INFO** Pre-drill the bore holes to prevent tearing out the fixed front panel.

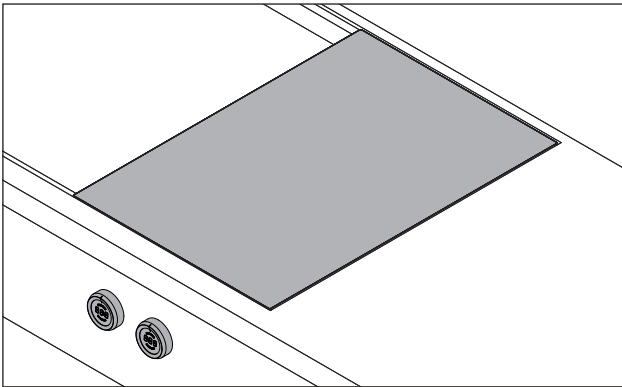


Fig. 5.10 Installed control knob and cooktop

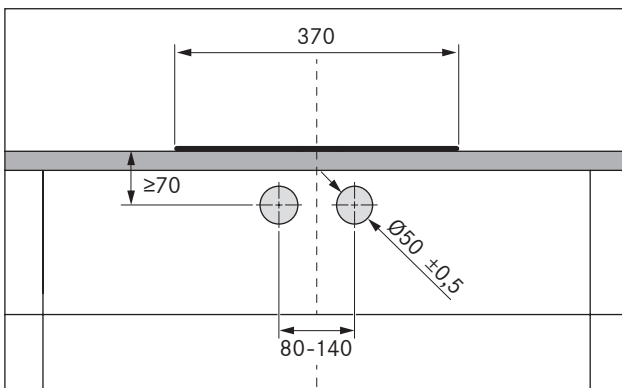


Fig. 5.11 Drill template

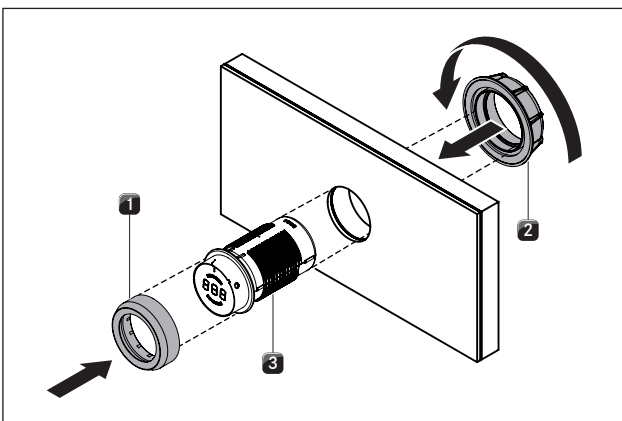


Fig. 5.12 Fitting the control knob

- ▶ Remove the knob ring [1].
- ▶ Unscrew the fixing nut [2].
- ▶ Push the control knob [3] through the hole in the panel from the front.
- ▶ Screw the fixing nut [2] onto the control knob from the rear and tighten a little.
- ▶ Use the marking to align the control knob [3] vertically in the 12 o'clock position.
- ▶ Tighten the fixing nut [2].
- ▶ Slot the knob ring [1] onto the control knob [3].

### Example bore holes

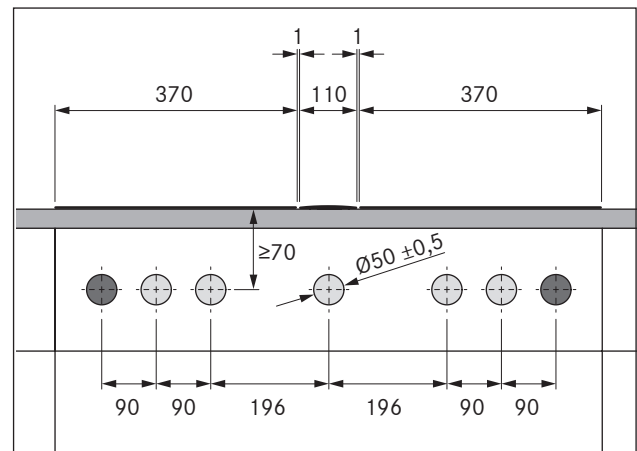


Fig. 5.13 Bore holes for 2 cooktops and 1 cooktop extractor

- [1] Boreholes for socket (2x external)
- [2] Bore holes for control knobs (5x)
- [3] Cooktop (2x)
- [4] Cooktop extractor
- [5] Worktop
- [6] Floor unit front panel

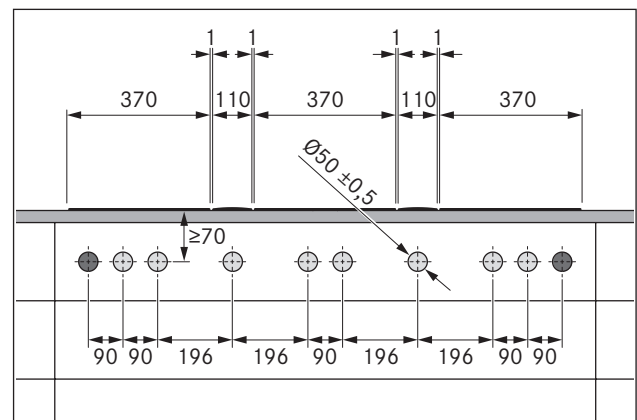


Fig. 5.14 Bore holes for 3 cooktops and 2 cooktop extractors

- [1] Boreholes for socket (2x external)
- [2] Bore holes for control knobs (8x)
- [3] Cooktop (3x)
- [4] Cooktop extractor (2x)
- [5] Worktop
- [6] Floor unit front panel

### 5.5.2 Installing the cooktop

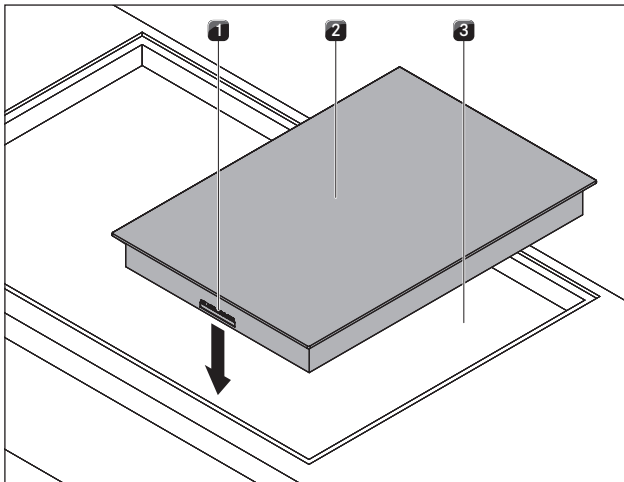


Fig. 5.15 Insert cooktop

- [1] Connections for control knob and automatic extractor function (front)
- [2] Cooktop
- [3] Worktop cut-out

- ▶ Insert the cooktop [2] into the worktop cut-out [3].
- ▶ Align the cooktop [2] exactly.
- ▶ For a normal installation, please note that the connections for the control knobs and the extraction system [1] are at the front.

**INFO** The device connection should be at the rear. Use the cable holders provided.

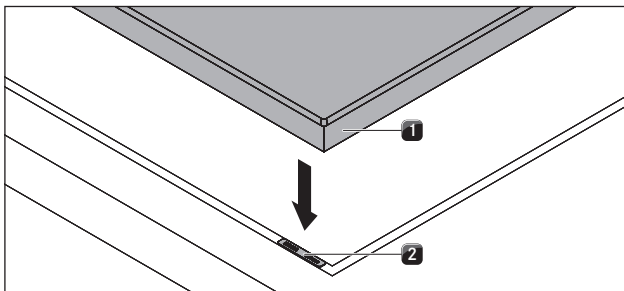


Fig. 5.16 Cooktop and height adjustment plates

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

- ▶ If applicable, insert the height adjustment plates [2].

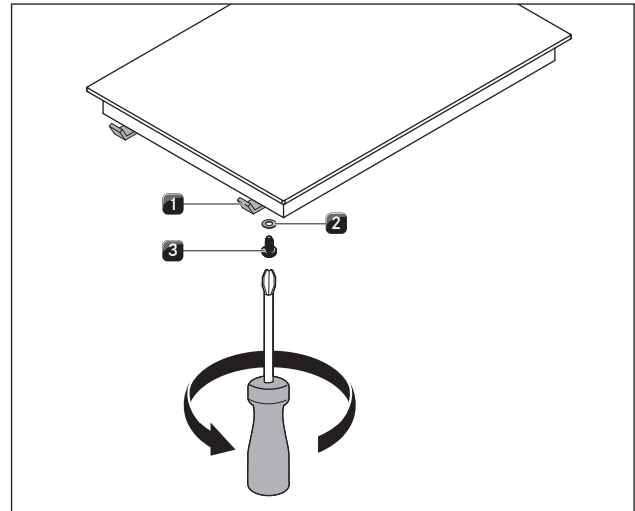


Fig. 5.17 Mounting brackets

- [1] Mounting bracket
- [2] Washer
- [3] Screw

- ▶ Fasten the cooktop using the mounting brackets [1].
- ▶ Tighten the mounting brackets with the screw [3] using the washer [2] with max. 2 Nm.
- ▶ Verify that the alignment is correct.
- ▶ Once all of the installation work is complete, seal the devices with black, heat-resistant silicone sealant.

#### Installation rotated by 180°

- ▶ Rotate the cooktop 180°.
- ▶ Turn the gas connection hose so the connection is at the rear.
- ▶ For the installation, proceed as described above.
- ▶ Change the installation direction in the configuration menu (see Configuration menu).

**INFO** If installation is rotated by 180°, then the connections for the control knobs and the extraction system are at the rear.

**INFO** Cables of sufficient length are provided.

### 5.5.3 Sealing the cooktop

- ▶ Make sure that no silicone sealant gets under the cooktop.

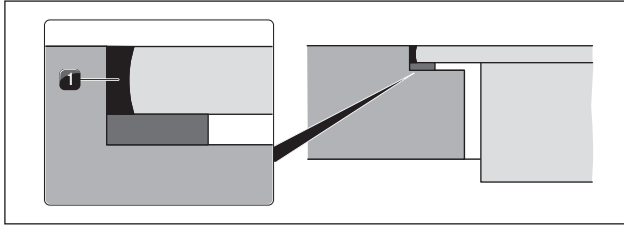


Fig. 5.18 Silicone sealant for flush installation

- [1] black, heat-resistant silicone sealant

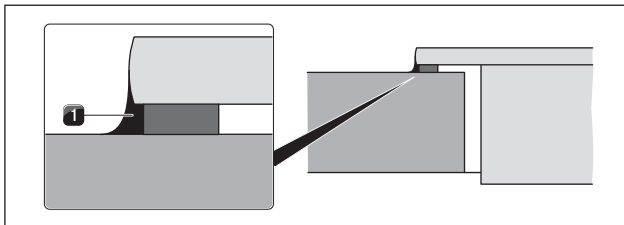


Fig. 5.19 Silicone sealant for surface mounting

- [1] black, heat-resistant silicone sealant

### 5.5.4 Establishing communication

The appliance components are linked by the ribbon cable provided.

- ▶ Create the connection between the cooktop and the control knobs.
- ▶ Create the connection between the cooktop and the cooktop extractor.

#### Cooking zone connection

**INFO** According to the default settings, the left control knob operates the front cooking zone and the right control knob operates the rear cooking zone.

#### Connection on the control knob

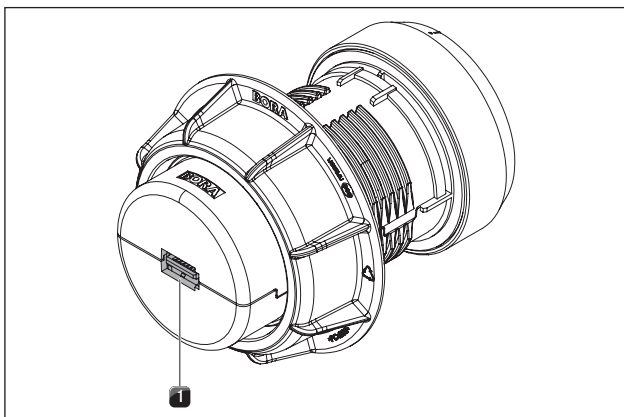


Fig. 5.20 Connection on the rear of the control knob

- [1] Connection on the rear of the control knob

#### Connections on the cooktop

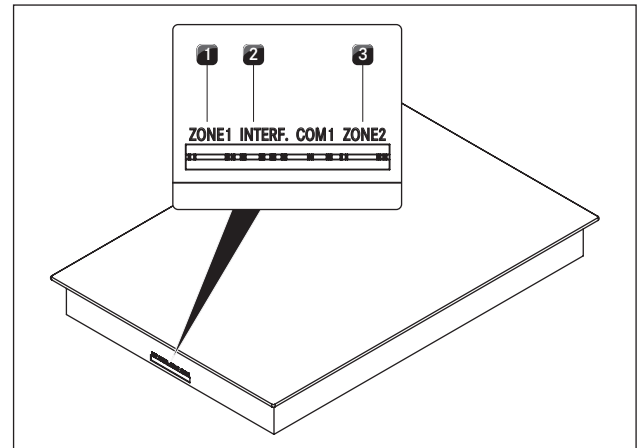


Fig. 5.21 Connections on the cooktop

- [1] Connection of the front cooking zone control knob (zone 1)
- [2] Connection of the automatic extraction system
- [3] Connection of the rear cooking zone control knob (zone 2)

#### Standard cooking zone connection

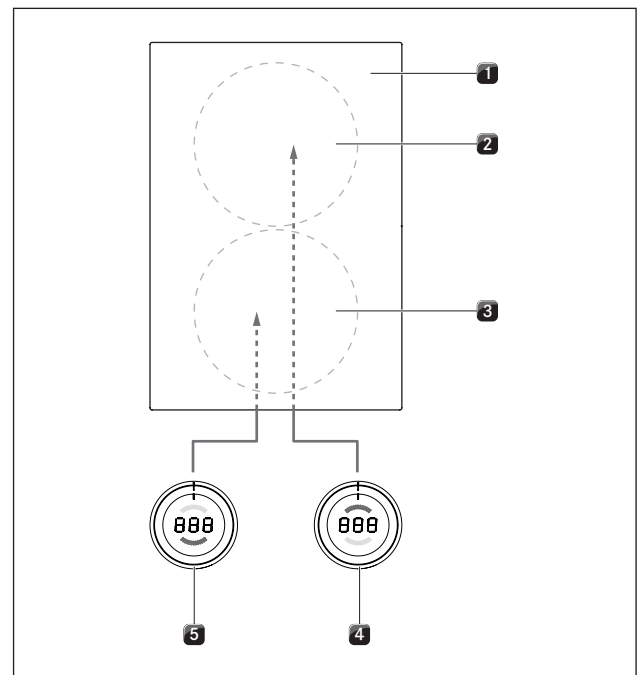


Fig. 5.22 Standard cooking zone connection

- [1] Cooktop
- [2] Rear cooking zone (zone 2)
- [3] Front cooking zone (zone 1)
- [4] Rear cooking zone control knob (zone 2)
- [5] Front cooking zone control knob (zone 1)

- ▶ Connect the connection on the back of the left control knob [5] to the “zone 1” connection on the front of the cooktop [1].

- ▶ Connect the connection on the back of the right control knob [4] to the “zone 2” connection on the front of the cooktop [1].

#### Connecting the cooking zones when the cooktop is installed rotated by 180°

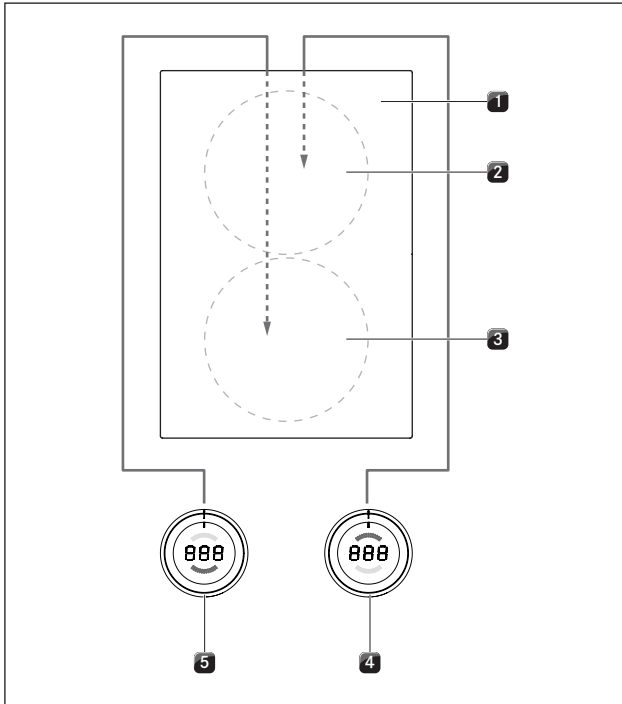


Fig. 5.23 Cooking zone connection in 180° installation

- [1] Cooktop
- [2] Rear cooking zone (zone 1)
- [3] Front cooking zone (zone 2)
- [4] Rear cooking zone control knob (zone 1)
- [5] Front cooking zone control knob (zone 2)

- ▶ Connect the connection on the back of the left control knob [5] to the “zone 2” connection on the back of the cooktop [1].
- ▶ Connect the connection on the back of the right control knob [4] to the “zone 1” connection on the back of the cooktop [1].
- ▶ Using the configuration menu, set the correct allocation of the cooking zones in the control knob display (see Configuration menu, 0° or 180° installation).

#### Connecting the automatic extraction system

- ▶ Connect the cooktop extractor to the cooktop using the connector provided for the automatic extraction system.

#### 5.5.5 Establishing the power connection

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

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

The power supply line to be used (pre-assembled) must be at least type H05VV-F or H05VVH2-F (see table Fuse protection and minimum cross-section).

Connection	Fuse protection	Minimum cross-section
1-phase connection	1 x 16 A	1.5 mm <sup>2</sup>

Tab. 5.4 Fuse protection and minimum cross-section

- If the connection cable has been damaged this must be replaced. This may only be done by an authorised member of the After Sales Service team.
- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Secure the main switch/automatic circuit breaker against being switched back on without permission.
- ▶ Make sure the power to the appliance is disconnected.
- ▶ Only connect the cooktop using a permanent connection to a power supply cable.

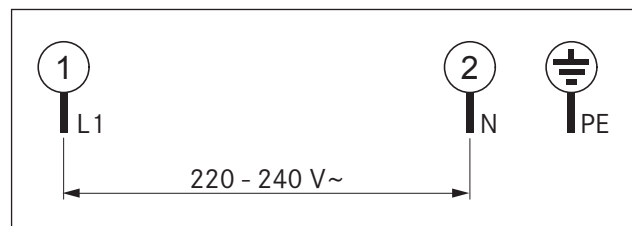


Fig. 5.24 Connection diagram 1-phase

- ▶ Check that installation has been carried out correctly.
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the Operation chapter).
- ▶ Check that all the functions are working correctly.



## 5.6 Gas installation

The gas connection may only be carried out by an authorised gas fitter in accordance with applicable legal and local regulations. Comply with local regulations of the utility companies.

Country	Regulation/guidelines
Germany	DVGW TRGI 2018 and DVGW-worksheet G 600
Austria	ÖVGW-GK-guidelines
Switzerland	SvgW Gas Regulations G1  EKAA guideline 6517  Regulations of the Vereinigung Kantonaler Feuerversicherungen (VKF)
Netherlands Belgium France	Regulations of standard NBN D 51-003  Regulations and connection requirements of the gas supply company (G.D.F.) and electricity supply company (E.D.F)

Tab. 5.5 Country requirements (information supplied without liability)

### 5.6.1 Ventilation

This appliance is not connected to a flue gas evacuation device. It must be positioned and connected in accordance with the applicable installation conditions. Suitable ventilation measures must be adhered to in particular.

- ▶ Always ensure sufficient ventilation during operation (of the appliance).

### 5.6.2 Gas connection

This gas cooking appliance corresponds to device class 3. It is equipped with a flexible connection hose. The gas hose must meet the requirements of EN14800.

- The installation of a security gas socket in the adjacent unit is recommended.
- The connection of liquid gas (LPG) is performed with the interconnection of a sealed connection socket (pipe D: 8 x 1 mm).
- The connection to the gas supply is to be created with flexible and seamless pipes made from stainless steel.
- The connection with a security gas socket is to be created in accordance with DIN 3383 with a maximum length of 1,500 mm.
- The connection bracket and connection pieces must be equipped with a 1/2 inch external thread in accordance with the regulatory country requirements (see table 6.2 Connection bracket).
- ▶ Connect the appliance as follows:
  - ▶ Set the control knob to the 0 position.
  - ▶ Close the gas supply.
  - ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.

- ▶ Secure the main switch/automatic circuit breaker against being switched back on without permission.
- ▶ Make sure the power to the appliance is disconnected.
- ▶ Check the gas type and gas pressure of the gas supply pipe.
- ▶ Ensure that the appliance is equipped with the correct nozzle type in order to guarantee a correct burner flame and safe operation.
- ▶ Remove the protective cap from the connection tube.
- ▶ Use a security gas socket to connect this directly to the connection of the gas cooktop using a permitted security bracket to prevent any leakage of gas.
- Only use the connection permitted in your country.
- ISO 228-1/ISO7-1(EN10226): cylindrical/conical
- ISO 228-1/ISO 228-1: cylindrical/cylindrical
- ▶ Connect the appliance to the gas supply pipe.
- ▶ Tighten all connections so that they are secure.
- ▶ Check that installation has been carried out correctly.
- ▶ Check the correct functioning of the stopcock.
- ▶ Check the tightness of the gas connection by conducting a leak test.
- ▶ Ensure that there is no risk of ignition sparks.
- ▶ Do not use fire or an open flame.
- ▶ Use suitable testing equipment to check all the connections between the cooktop and the gas connection.
- ▶ When using a leak spray for this process, ensure that you wet all connections.
- ▶ Shut off the gas supply if you determine that gas is escaping and ventilate the room.
- ▶ Seal the point from which the gas is leaking.
- ▶ Re-check all connections and the gas connection.
- ▶ Repeat the leak test until all connections are tight.
- ▶ Create a leak test record and give this to the user.
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the Operation chapter).
- ▶ Check all the functions of the cooktop extractor and cooktop are working correctly.
- ▶ Check the burner flame is working correctly, particularly when the cooktop extractor is in use.

### 5.6.3 Changing the gas type

- ▶ Set the control knob to the 0 position.
- ▶ Shut off the gas supply to the gas supply pipe.
- ▶ Switch off the main switch/automatic circuit breaker.
- ▶ Secure the main switch/automatic circuit breaker against being switched back on without permission.
- ▶ Make sure the power to the appliance is disconnected.

## Changing the gas burner nozzle in the gas burner

**INFO** The gas type and pressure may only be changed by a certified engineer or BORA service technician. He/she also assumes responsibility for the proper gas installation and commissioning.

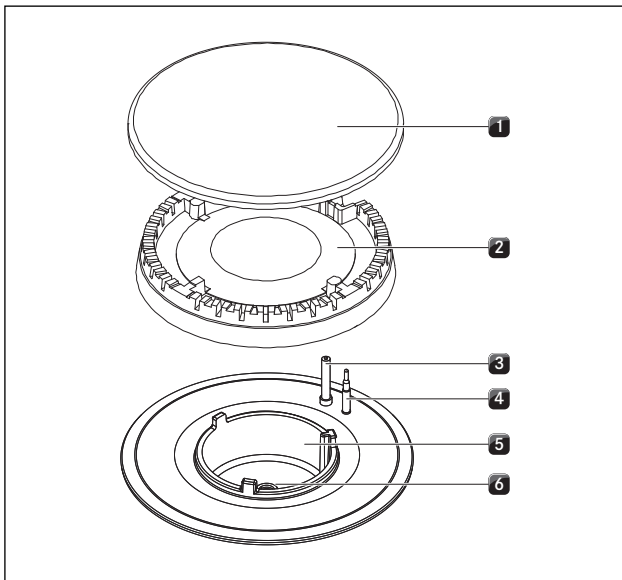


Fig. 5.25 Gas burner structure

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

- ▶ Remove the pan support.
- ▶ Remove the burner cap [1] from the burner head [2].
- ▶ Remove the burner head [2] from the gas outlet.

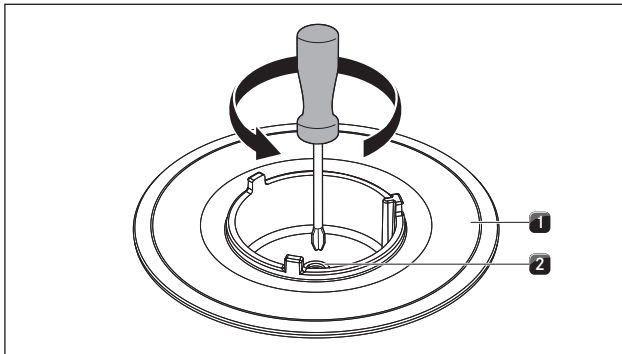


Fig. 5.26 Cooktop burner with gas burner nozzle

- [1] Gas burner
- [2] Gas burner nozzle

- ▶ Unscrew the gas burner nozzle [2] from the gas burner [1]
- ▶ Screw on the corresponding nozzle for the gas type to be used into the gas burner [2].
- ▶ Put the burner parts back together again.
- ▶ Position the burner head [2] correctly on the gas outlet.
- ▶ Ensure that the safety thermocouple [4] and the electric igniter [3] are positioned in the correct opening.
- ▶ Position the burner cap [1] so that it fits perfectly, sitting straight on the burner head [2].
- 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.
- ▶ Set the gas type in the configuration menu (see point 5.8.4 Configuration of gas type and gas pressure).

### Affixing the nozzle set nameplates

- ▶ Affix the nozzle set nameplates included in the scope of delivery in the relevant place above the cooktop nameplates (see Fig. 5.1.).

**INFO** One nameplate can be found underneath the cooktop and another is supplied separately and will be affixed to the back page of these operating and installation instructions once installation is complete.

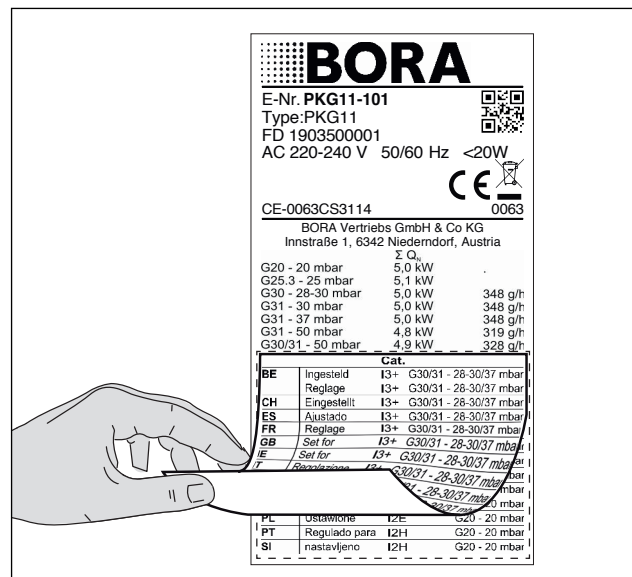


Fig. 5.27 Affixing the nozzle set nameplates

### 5.6.4 Nozzle table

**INFO** The nozzles regulate the maximum gas throughflow for each burner and gas type/pressure.

**INFO** The gas cooktop is set by default to natural gas G20/20mbar (pre-assembled).

**INFO** Use only stamped and approved nozzles.

**INFO** The gas type and pressure may only be changed by a certified engineer or BORA service technician. He/she also assumes responsibility for the proper gas installation and commissioning.

The stamp on the nozzles corresponds to the values in the nozzle table and can be found either on the top or side of the nozzles.

EU		
Gas type/mbar	Ø SR burner/ normal burner	Ø R burner/ high-power burner
G20/20	104	125
G25/20	110	131
G20/10	122	155
G20/13	115	149
G25/25	104	131
G25.3/25		
G20/25	100	119
G30/29	69	85
G31/37		
G30/50	62	78
G31/50	65	80
G31/30	75	92
G30/27.5		
G31/27.5		

Tab. 5.6 Nozzle table

Total nominal connection values for liquid gas:

Gas type	mbar	kW	g/h	m <sup>3</sup> /h
G30/G31	50	4,90	328	0,129
G31	50	4,80	319	0,168
G30	29	5,00	348	0,137
G31	30	5,00	348	0,183

Tab. 5.7 Total nominal connection values for liquid gas

Total nominal connection values for natural gas:

Gas type	mbar	kW	m <sup>3</sup> /h
G20	20	5,00	0,449
G25	25	5,10	0,538
G25.3	25	5,10	0,538
G20	13	5,10	0,486
G25	20	4,80	0,501

Tab. 5.8 Total nominal connection values for natural gas

## 5.7 Configuration menu

Once installation is complete, you can adjust the basic settings for the cooktop. These can then be changed at any time.

### 5.7.1 Accessing the configuration menu

- ▶ Turn the control knob to the 11 o'clock position. The control knob display shows  $\bar{t}$ .
- ▶ Press the touch surface of the control knob for one second. The display changes to  $\square\square\square$ .
- ▶ Press the touch surface again within 3 seconds and hold for 5 seconds.
- The control knob display shows  $\bar{c}$ , a beep is heard and the configuration menu is available.

### 5.7.2 Select menu option

- ▶ Turn the knob ring to select the menu option you want. The following menu options are available:

Menu options	
$\bar{c}0$	Warning beep volume
$\bar{c}1$	Select operating mode (normal operation or demo mode)
$\bar{c}2$	0° or 180° installation
$\bar{c}3$	Configuration of gas type and gas pressure
$\bar{c}4$	Characteristic curves
$\bar{c}5$	GPU reset
$\bar{c}9$	Availability of the pause function

Tab. 5.9 Menu options in the configuration menu

- ▶ Touch the touch surface on the control knob again for 1 second to confirm the menu you want.
- The sub-menu is accessed and the display switches to a three-character combination (e.g.  $\bar{c}23$ ).

**INFO** In the three-character combination shown, the right-hand figure shows the value saved in the system.

### Setting the volume of the warning beep

Once you have confirmed menu option **C0**, you can set the volume of the warning beep.

Setting	Warning beep volume
<b>C00</b>	100% (max. volume) Factory setting
<b>C01</b>	10% (min. volume)
<b>C02</b>	20%
<b>C03</b>	30%
<b>C04</b>	40%
<b>C05</b>	50%
<b>C06</b>	60%
<b>C07</b>	70%
<b>C08</b>	80%
<b>C09</b>	90%

Tab. 5.10 Warning beep volume

### Select operating mode

Once you have confirmed menu option **C1**, you can select the operating mode.

Setting	Operating mode
<b>C10</b>	Normal operation Factory setting
<b>C11</b>	Demo mode

Tab. 5.11 Operating modes

**INFO** All the control knob functions are available in demo mode. The heating function for the cooktop is deactivated. Demo mode is used, for example, for exhibitions.

### 0° or 180° installation

In menu option **C2**, you can set whether the cooktop is installed rotated by 180°.

Setting	Display
<b>C20</b>	0° installation Factory setting
<b>C21</b>	180° installation

Tab. 5.12 Installation direction

**INFO** For installation rotated by 180°, the setting **C21** correctly assigns the correct cooking zones inside the control knob display.

### Configuration of gas type and gas pressure

Under menu option **C3** the minimum power of each burner and gas type/pressure is regulated.

**INFO** Correct selection is important for the safe, problem-free operation of the gas cooktop.

**INFO** Factory setting **C30**

**INFO** The gas type and pressure may only be changed by a certified engineer or BORA service technician. He/she also assumes responsibility for the proper gas installation and commissioning.

Setting	Gas type	Gas pressure	Ø SR burner/normal burner	Ø R burner/high-power burner
<b>C30</b>	G20	20 mbar	104	125
	G25	20 mbar	110	131
<b>C31</b>	G20	10 mbar	122	155
<b>C34</b>	G30	29 mbar	69	85
	G31	37 mbar	69	85
<b>C35</b>	G30	50 mbar	62	78
	G31	50 mbar	65	80
<b>C38</b>	G31	30 mbar	75	92
<b>C39</b>	G30	27.5 mbar	75	92
	G31	27.5 mbar	75	92
<b>C3A</b>	G20	13 mbar	115	149
<b>C3b</b>	G25	25 mbar	104	131
	G25.3	25 mbar	104	131
<b>C3C</b>	G20	25 mbar	100	119

Tab. 5.13 Setting the gas type and gas pressure

### Selecting characteristic curves

Under menu option **C4** you can select the characteristic curve.

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:

**C40** enables the fine tuning of the power values, which can only be adjusted in the best-case scenario. The best-case scenario is when:

- no cooktop extractor is used;
- 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 sufficient ventilation; and
- the cooktop extractor has no negative influence on the gas flame.

**C41** is the factory default characteristic curve with balanced adjustment of the individual power levels. **C42** increases the lower power levels and should only be used in the event of a negative influence from the cooktop extractor.

**INFO** The characteristic curve may only be adjusted by a certified engineer or BORA service technician.

Setting	Characteristic curve
Ⓞ40	Characteristic curve 1
Ⓞ41	Characteristic curve 2      Factory setting
Ⓞ42	Characteristic curve 3

Tab. 5.14 Characteristic curves

**INFO** The menu option Ⓞ4 sets the minimum bottom power level at each burner.

### Selecting GPU reset

With the menu option Ⓞ5 you can select the reset function.

The menu option Ⓞ5 can be used in the event of faults and errors. Furthermore, it can also be used for initial operation when the gas cooktop does not react (does not ignite).

**INFO** The gas type and gas pressure values set remain unchanged and are not affected by the reset.

Setting	Reset
Ⓞ50	Reset

Tab. 5.15 GPU reset

### Availability of the pause function

Once you have confirmed menu option Ⓞ9, you can permanently deactivate the pause function.

Setting	Pause function available/deactivated
Ⓞ90	Pause function activated      Factory setting
Ⓞ91	Pause function deactivated
Ⓞ92	Pause function with power level display activated

Tab. 5.16 Availability of the pause function

### 5.7.3 Changing the set value

- ▶ Turn the knob ring clockwise to increase the value.
- ▶ Turn the knob ring anti-clockwise to reduce the value.
- ▶ Press the touch surface on the control knob for 1 second to confirm the new value. The value is saved and a beep is heard. The previously selected menu option is shown in the control knob display.

### 5.7.4 Exiting the configuration menu

- ▶ Twist the knob ring until the display shows Ⓞ.
- ▶ Now press the touch surface on the control knob again for 1 second to exit the configuration menu. The display goes out and a beep sounds.
- ▶ Turn the knob ring to the 12 o'clock position. Ⓞ appears in the display for 10 seconds. The display then goes out with a beep.

**INFO** If no settings are changed in a menu or submenu option for 2 minutes, the configuration menu is closed automatically.

## 5.8 Initial operation

- ▶ The appliance can be used for the first time when installation and configuration of the gas cooktop are complete.

### 5.8.1 Using the gas cooktop for the first time

- ▶ Switch the cooking zone on. The electronic gas regulator will calibrate itself (humming noises) and then the gas flame will automatically ignite in the selected cooking zone. The gas flame will burn steadily and evenly.

### 5.8.2 Using the gas cooktop with the cooktop extractor for the first time

- ▶ Switch the cooktop extractor to the maximum power level.
- ▶ Switch all cooking zones to the minimum power level. The electronic gas regulator will calibrate itself (humming noises) and then the gas flame will automatically ignite in the selected cooking zone. The gas flame will burn steadily and evenly (no reignition). The gas flame will be slightly affected by the cooktop extractor (airflow) – this is normal.

### 5.8.3 Faults during initial operation

When operating for the first time or after a prolonged period without use or when the liquid gas bottles have been changed, faults are possible:

- The burner does not ignite. The control knob emits a beeping sound and the power level display flashes.
  - There may be air in the gas pipe.
- ▶ Repeat the ignition process via the touch surface on the control knob.
- The burner does not ignite and the cooktop does not react.
  - The electronic gas regulator must be recalibrated.
- ▶ Using configuration Ⓞ50, reset the gas regulator.
- The control knob display shows an error message (e.g. E001).
- ▶ Using configuration Ⓞ50, reset the gas regulator.

## 5.9 Handover to user

- ▶ Explain the main functions to the user.
- ▶ Explain all safety-related aspects of operation and handling to the user.
- ▶ Adhere the supplied nameplate to the back of these operating and installation instructions.
- ▶ Provide the user with the accessories and operating and installation instructions to be kept in a safe place.

## 6 Operation

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

---

**INFO** Clean the cooking zone before using the cooktop for the first time (see Cleaning chapter).

---

**INFO** 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 Initial operation chapter).

---

**INFO** 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 do not constitute an impairment.

---

**INFO** 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.

---

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

---

**INFO** Turn off the gas supply and switch off the fuse of the electrical wiring, in case of smoke development or if fire breaks out during operation of the gas cooktop.

---

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

---

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 device for a long time may require the use of additional ventilation, e.g. opening a window or 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.

### 6.1 Correct use of the gas hob

#### 6.1.1 Suitable cookware

---

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

---

**INFO** Take special care not to overheat the cookware. The base may become deformed. For this reason, you should never heat cookware when empty.

---

**INFO** Cookware with an uneven base may tip over. A slight wobble can never be completely ruled out.

---

Suitable cookware is made of:

- Copper
- Stainless steel
- Aluminium
- Cast iron
- Adhere to the dimensions in the table:

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

Tab. 6.1 Pan diameters

---

**INFO** Only use cookware with a diameter that is within the given dimensions (see Suitable cookware chapter). 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 damages.

---

#### 6.1.2 Using the gas cooktop

---

**INFO** 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.

---

**INFO** 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.

**INFO** Protect your hands when the appliance is hot by using oven gloves or potholders. Only use dry gloves or potholders. Wet or damp fabrics conduct water more easily and can cause steam burns. Ensure that these fabrics do not get too close to the flames. Do not use oversized potholders, tea towels or similar.

**INFO** Grease splashes and other flammable (food) residues on the cooktop can catch fire. Remove them as soon as 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.

For maximum performance with minimum gas consumption, we recommend:

- ▶ 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.
- ▶ Centrally position the cookware on the gas hob.
- ▶ Once the pan contents are simmering, set the gas burner to the lowest power level (small flame).
- ▶ Adjust the power level of the cooktop extractor to the power level of the gas cooktop.

### 6.1.3 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.

**INFO** 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.

## 6.2 General operating instructions

The cooktop is controlled using the control knobs. Each cooking zone has its own control knob. The front cooking zone is controlled using the left-hand knob and the back cooking zone with the right-hand knob. There are 9 power levels, one power setting, 3 heat retention levels and various functions available for each cooking zone.

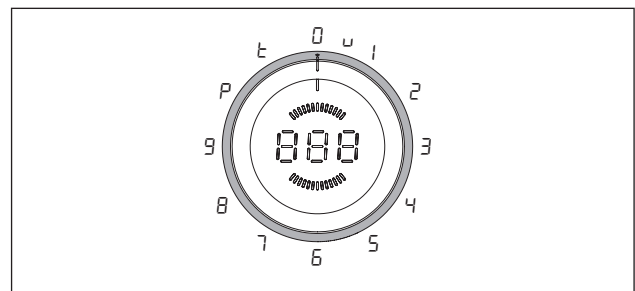


Fig. 6.1 Knob ring assignment

Knob ring position	Function
□	Switching off
u	Heat retention level
1 - 9	Power levels
P	Power setting
t	Timer function

Tab. 6.2 Knob ring positions

## 6.3 Operating the cooktop

**INFO** The cooktop has automatic ignition.

**INFO** If it does not ignite, the procedure can be repeated using the touch surface. It will then be ignited automatically.

**INFO** If it does not ignite, a beep will be heard and the power level display will flash.

**INFO** 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.

### 6.3.1 Switching on the cooking zone

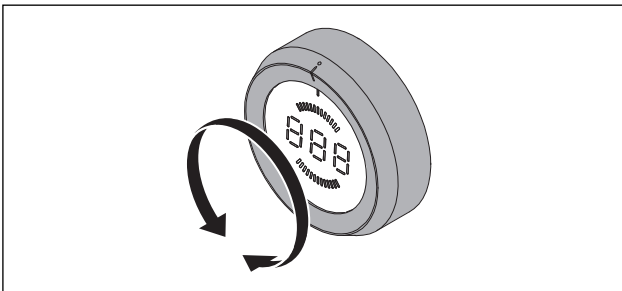


Fig. 6.2 Switching on the cooking zone

- ▶ Turn the knob ring from the 12 o'clock position to a power level.

#### Adjusting the power level

- ▶ Turn the knob ring to the desired power level.
- Ignition is automatic and the cooking zone is operated at the power level selected.

**INFO** The selected power level is shown in the middle 7 segment display on the control knob.

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

### 6.3.2 Automatic heat up function

#### Switching on the automatic heat up function

- ▶ Select the desired power level (continuous cooking level). For more precise information on heating up time, see the Device description chapter.
- ▶ Within 3 seconds of setting the power level, press the touch surface of the control knob for at least 1 second.
- The automatic heat up function is activated and the control knob shows an *A* in front of the continuous cooking level selected (e.g. *A3*).
- The control knob display shows an *A* for as long as the automatic heat up function is active.
- Once the automatic heat up period has passed, the power will be reduced to the selected continuous cooking level.
- If a higher continuous cooking level is selected while the automatic heat up function is active, the new time will automatically be valid.

#### Switching off the automatic heat up function

The activated automatic heat up function will end prematurely if you

- ▶ reduce the power level (continuous cooking level).
- ▶ activate the heat retention level *u*.
- ▶ switch off the cooktop.

### 6.3.3 Heat retention level

**INFO** As the performance of the gas burner cannot be reduced that low, the heat retention levels on the gas cooktop are controlled by means of automatic switching on and off.

#### Activating the heat retention level

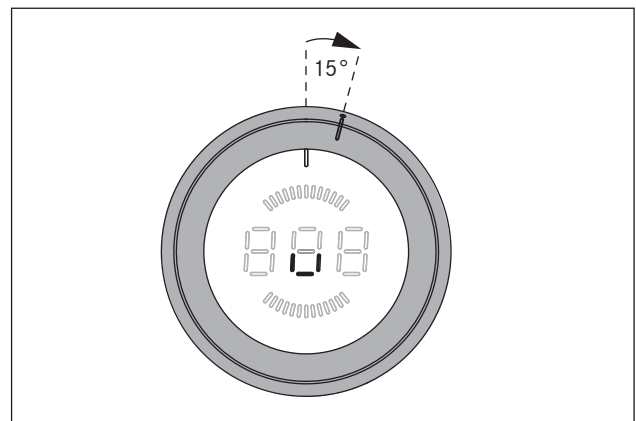


Fig. 6.3 Knob ring position for heat retention level

**INFO** The knob ring position for the heat retention level is between the 12 o'clock position and the 1 o'clock position.

- ▶ Turn the knob ring approx. 15° clockwise from the 12 o'clock position until it slots into place.
- *u* appears in the control knob display.
- ▶ Press the touch surface on the control knob for 1 second to activate heat retention level 1.
- This is confirmed by a beep and the *\_* symbol is shown
- The gas burner is now operated for a specific time at the lowest level and then switched off for a specific time.

Heat retention level	1	2	3
Symbol	-	=	≡
Temperature in °C	40	55	70

Tab. 6.3 Temperatures of the heat retention levels

**INFO** The temperature information on the heat retention levels can differ as they are influenced by the cookware, the fill level, the different types of gas and gas pressures. The temperature information can also vary due to the influence of the cooktop extractor.



### Increasing the heat retention level

- ▶ Press the touch surface on the control knob a second time for 1 second to activate heat retention level 2 (=).
- ▶ Press the touch surface on the control knob a third time for 1 second to activate heat retention level 3 (≡).
- Each time, this is confirmed by a beep and the relevant symbol is shown on the control knob display.

### Reducing the heat retention level

- After setting heat retention level 3, pressing the touch surface (1 second) again reduces the level by 1.
- Each time, this is confirmed by a beep and the relevant symbol is shown on the control knob display.

### Switching off the heat retention level

The heat retention level activated switches off if you

- ▶ select another power level.
- ▶ switch off the cooking zone.

### 6.3.4 Childproofing feature

**INFO** The childproofing feature can only be activated or permanently deactivated if the knob ring is in the 12 o'clock position and there are no active functions.

#### Activating the childproofing feature

- ▶ Press the touch surface of one of the control knobs for 5 seconds.
- An acoustic signal can be heard and the display on the control knob switches to L. After 10 seconds the display goes out and the childproofing feature is activated.

#### Permanently deactivating the childproofing feature

- ▶ Press the touch surface of one of the control knobs for 5 seconds.
- An acoustic signal can be heard and the display on the control knob switches to L. After 10 seconds the display goes out and the childproofing feature is permanently deactivated.

#### Deactivating the childproofing feature for a cooking session

- ▶ Turn the knob ring from the 12 o'clock position to a power level.
- L appears in the control knob display.
- ▶ Press the touch surface of one of the control knobs for 5 seconds.
- A beep can be heard and the control knob display shows the power level selected.
- The childproofing feature is only deactivated for this cooking session and you can set the desired power level.

**INFO** If the cooktop is switched off after the cooking session (the knob ring is turned to the 12 o'clock position), the childproofing feature will be automatically reactivated.

### 6.3.5 Using the timer functions

**INFO** You can set a time range of between 1 and 120 minutes for the timer functions.

#### Setting the time

- ▶ Turn the knob ring to the 11 o'clock position.
- L appears on the control knob display.
- ▶ Press the touch surface for one second.
- A beep can be heard and the control knob display shows 000.
- ▶ Within 3 seconds, twist the knob ring to set the timer time.
- Turning clockwise increases the time (starting at 0 minutes), while turning anticlockwise reduces the time (starting at 120 minutes).
- In the range from 0 to 20 minutes, the time reduces/increases in both directions by one minute at a time, while the increments are 5 minutes for the rest of the range.
- If no time is set within 3 seconds, the timer is deactivated and the control knob display switches to L.
- ▶ Press the touch-surface within 3 seconds to confirm the time set.
- A beep sounds and the set value starts to flash on the control knob display.

#### Activating the timer function

- ▶ Once you have confirmed the time set, you have 3 seconds to turn the knob ring to the desired power level.
- This activates the timer function and the time starts to count down.
- The display switches (for 3 seconds each) between the power level and the remaining time (accurate to the minute for more than 2 minutes and accurate to the second for under 2 minutes).
- Once the remaining time is less than 2 minutes, only the time is displayed.
- At the end of the time, the cooking zone is switched off, a beep sounds for 2 minutes and the control knob display flashes 000.
- The flashing and the beeping can be stopped by pressing the touch surface or turning the knob ring to the 12 o'clock position.

#### Switching the timer off early:

- ▶ Turn the knob ring to the 12 o'clock position.
- The control knob display changes to 0, a beep sounds

### Activating the short-time timer (egg timer)

- ▶ Once you have confirmed the time set, you have 3 seconds to turn the knob ring to the 12 o'clock position.
- This activates the short-time timer and the time starts to count down.
- The control knob display shows the remaining time (accurate to the minute for more than 2 minutes and accurate to the second for under 2 minutes).
- At the end of the time, a beep sounds for 2 minutes and knob display shows 000.
- The flashing and the beeping can be stopped by pressing the touch surface.

### Switching off the short-time timer (egg timer) early:

- ▶ Press the touch surface of the knob ring.
- The short-time timer is deactivated early.
- The control knob display shows 0 and a beep sounds.

### 6.3.6 Pause function

#### Activating the pause function

- ▶ Press the touch surface of the control knob for 1 second.
- A beep can be heard and the control knob display shows !!.
- The cooking session is interrupted.

---

**INFO** The cooking session can be paused for a maximum of 10 minutes. If the pause function is not deactivated in this time, the relevant cooking zone is switched off.

---

#### Deactivating the pause function

- ▶ Press the touch surface of the control knob for 1 second.
- A beep sounds and the power level selected is shown on the control knob display.
- The cooking session continues.

### 6.3.7 Switching off the cooking zone

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**INFO** If the control knob display shows *H*, the cooking zone is still hot.

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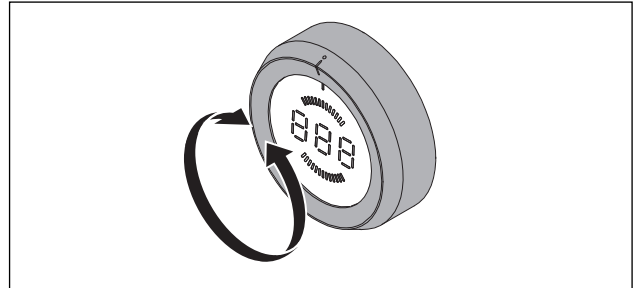


Fig. 6.4 Switching off the cooking zone

- ▶ Turn the knob ring to the 12 o'clock position
- A beep sounds and the cooking zone is deactivated.
- The cooktop is switched off when there are no longer any active cooking zones.
- ▶ Pay attention to the residual heat display (see Device description chapter).

## 6.4 Configuration menu

see Installation chapter

## 7 Cleaning and Maintenance

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

Component	Cleaning cycle
Control knob	immediately after soiling with conventional detergents
Cooktop	
Pan support	
Gas burner	

Tab. 7.1 Cleaning cycles

### 7.1 Cleaning agents

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

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

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

### 7.2 Looking after the cooktop

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

### 7.3 Cleaning the cooktop

- ▶ Make sure that the cooktop is switched off (see the Operation chapter).
- ▶ Make sure the gas supply is interrupted and 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 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 are not damage to the cooktops. 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.

**INFO** 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 do not constitute an impairment

### 7.3.1 Cleaning the pan supports

**INFO** The surface of the pan support will become duller with the passing of time. This is quite normal and does not mean that the material is damaged.

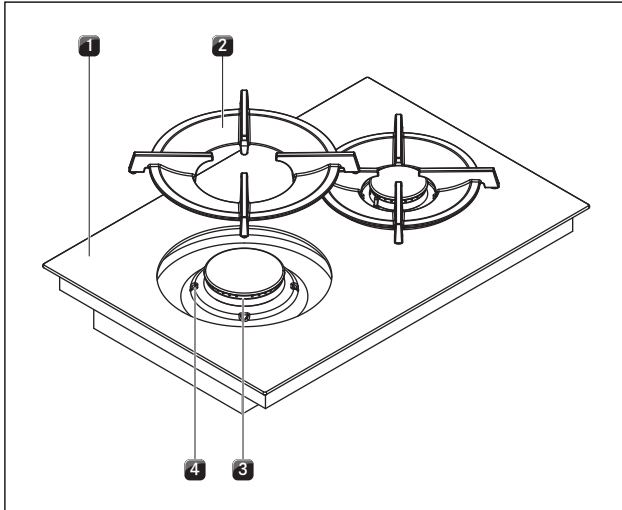


Fig. 7.1 Gas burner structure

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

- ▶ Remove the pan support [2].
- Pan supports can be cleaned by hand or in the dishwasher.

#### 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.

**INFO** 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 in the dishwasher

- ▶ Rinse the pan supports with a rinsing program at maximum 65 °C.
- ▶ Dry the pan supports carefully with a clean cloth.
- ▶ Place the pan support [2] straight on the gas burner [3] so it fits perfectly, taking into account the positioning aids [4].

### 7.3.2 Cleaning the gas burner parts

**INFO** The surface of the burner cap will become duller with the passing of time. This is quite normal and does not mean that the material is damaged.

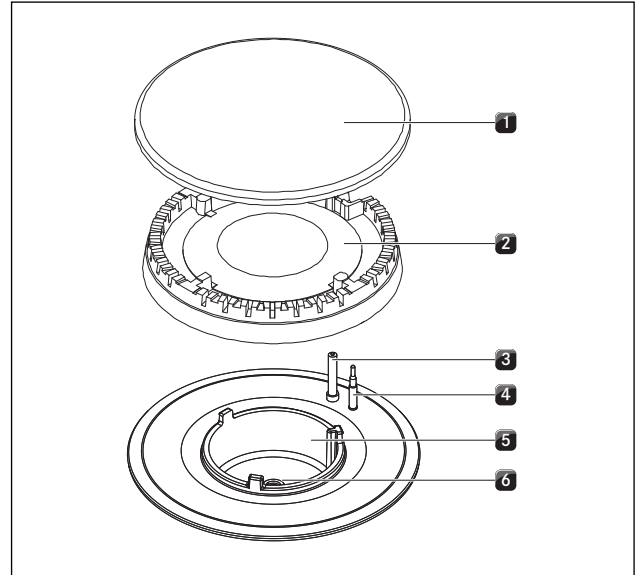


Fig. 7.2 Gas burner structure

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

- Do not start cleaning until the gas burner has returned to normal temperature after use.
- The burner parts are not suitable for cleaning in the dishwasher. Only clean the burner part 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 [1] from the burner head [2].
- ▶ Remove the burner head [2] 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 [3] and the thermocouple [4] 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 [2] correctly on the gas outlet.
- ▶ Ensure that the safety thermocouple [4] and the electric igniter [3] are positioned in the correct opening.
- ▶ Position the burner cap [1] so that it fits perfectly, sitting straight on the burner head [2].
- 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 (see the Operation chapter).

#### 7.4.2 Cleaning the touch surface and the knob housing

- ▶ Remove the knob ring.
- ▶ Clean the touch surface and the knob housing with a soft, damp cloth.
- ▶ Dry the touch surface and the knob housing carefully.
- ▶ Place the knob ring back on the knob housing.

**INFO** If the knob ring has not been fitted correctly, a segment rotating clockwise is displayed in the central control knob display (🌀).

### 7.4 Cleaning the control knobs

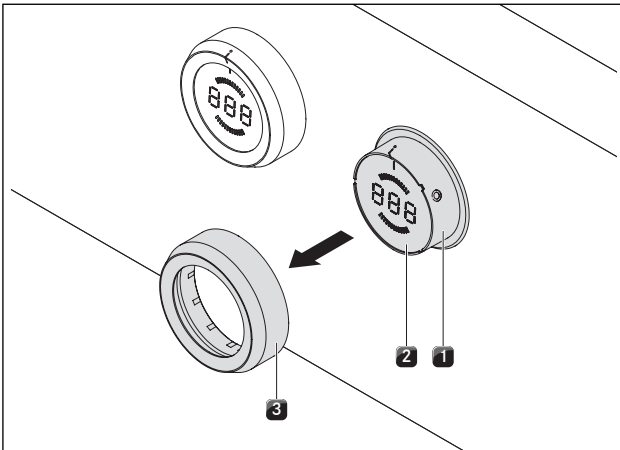


Fig. 7.3 Pull out the knob ring

- [1] Knob casing
- [2] Touch surface
- [3] Knob ring

#### 7.4.1 Cleaning the knob ring

The knob ring can only be cleaned by hand.

- ▶ Remove the knob ring from the knob housing.
- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the knob ring with hot water.
- ▶ Clean the knob ring with a soft brush.
- ▶ Rinse the knob ring well after cleaning.
- ▶ Dry the knob ring carefully.
- ▶ Place the dry knob ring back on the knob housing.
- ▶ Make sure it is positioned correctly (0 position).
- ▶ If necessary, turn the knob ring to the 12 o'clock position (= 0 position).

## 8 Troubleshooting

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

► Observe all safety and warning information (see the Safety section).

Fault	Cause	Remedy
When operating for the first time or after a prolonged period without use or when the gas bottles have been changed: The burner does not ignite.	There is air in the gas pipe.	Try to ignite it again, several times if necessary. You can do this using the touch surface on the control knob or by turning the control knob to 0 position and then a power level setting.
The gas cooktop does not react (no calibration of the servomotors and no ignition).	There is a communication error between the control knob and cooktop (e.g. in the case of a power cut).	Perform a reset (configuration menu C5) (see Installation chapter).
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 (see the Cleaning chapter).
	The gas burner heads and/or the gas burner cover are not correctly positioned.	Position the gas burner parts correctly (see the Cleaning chapter).
	The electric igniter and/or thermocouple are dirty	Remove the dirt (see the Cleaning chapter)
	Dirt in the gas burner head	Clean the gas burner parts (see the Cleaning chapter).
You notice the smell of gas.	The cooktop does not ignite automatically.	Try to ignite it again using the touch surface on the control knob.
	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 Gas installation chapter).
No gas is coming out of the gas burners.	The gas supply is closed	Open the gas supply (see the Operation chapter)
	The gas bottle is empty in the case of liquid gas (LPG).	Exchange the empty gas bottle for a full gas bottle of the correct gas type.
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 (see the Cleaning chapter).
	Dirt in the gas outlet openings on the gas burner head.	Clean the gas burner parts (see the Cleaning chapter).
The central control knob display shows a segment turning clockwise 	Knob ring not in the 0 position after fitting	Turn the knob ring to the 12 o'clock position (0 position).

Fault	Cause	Remedy
Control knob display <i>L</i>	The childproofing feature is activated.	Switch off the childproofing feature (see the Operation chapter).
Control knob display <i>!</i>	Continuous operation (30 s) of the control knob or control knob dirty.	Release the control knob. Clean the control knob if necessary.
Control knob display <i>E001</i>	Error when the software is running	Perform a reset (configuration menu C5) (see Installation chapter) Disconnect the device from the mains for at least 1 min. and restart it. Contact the BORA Service Team.
Control knob display <i>E003</i>	Electrical connection between touch surface and knob ring (min. 3-5 seconds).	Remove the knob ring. Clean the knob ring. Wipe any residual water from the touch surface.
Control knob display <i>E019</i>	Error evaluating the touch surface.	Turn the knob ring to the 12 o'clock position (0 position). Contact the BORA Service Team.
Control knob display <i>E021</i>	Temperature too high	Allow cooktop to cool.
Control knob display <i>E066</i>	Gas supply interrupted and/or no flame detected. The gas bottle is empty.	Turn the knob ring to the 12 o'clock position (0 position). Try to ignite it again (the gas pipe needs a certain amount of time to fill after installation). Contact the BORA Service Team.

Tab. 8.1 Resolving a fault

- ▶ After resolving the fault, turn the knob ring to the 12 o'clock position (0 position).
- ▶ In all other cases, contact the BORA Service Team (see Warranty, technical service and spare parts chapter) and enter the error number displayed and the device type.

## 9 Decommissioning, disassembly and disposal

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

### 9.1 Decommissioning

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

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**INFO** Electricity and gas connections may only be disconnected by qualified specialists.

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- ▶ To decommission, switch the device off (see Operation section)
- ▶ Disconnect the device from the power supply.
- ▶ Disconnect the device from the gas supply.

### 9.2 Disassembly

For removal, the device must be accessible for disassembly and disconnected from the power supply. For gas devices, make sure the gas connection is disconnected.

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

### 9.3 Environmentally-friendly disposal

#### Disposal of transport packaging

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

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

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

#### Disposal of old appliance



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

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

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



# 10 Warranty, technical service, spare parts, accessories

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

## 10.1 BORA manufacturer's warranty

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

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

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer by an authorised BORA dealer and is valid for 2 years. By registering on [www.mybora.com](http://www.mybora.com) the end customer has the possibility of extending the manufacturer's warranty to 3 years.

The manufacturer's warranty requires expert (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation) installation of the BORA products by an authorised BORA dealer. During use, the end customer is to adhere to the specifications and instructions in the operating manual. In order to file a warranty claim, the end customer is to notify their dealer or BORA of the fault and must present the receipt. Alternatively, the end customer can provide proof of purchase by registering on [www.mybora.com](http://www.mybora.com). BORA guarantees that all BORA products are free from material and product defects. The defect must exist prior to delivery of the product to the end customer. In the event that a warranty claim is filed, the warranty shall not commence anew.

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

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

- BORA products that were not sold by authorised BORA dealers
- Damage caused by non-adherence to the operating instructions (including product care and cleaning) This represents improper use.
- Damage caused by normal use, e.g. traces of usage on the cooktop

- Damage caused by external influences (such as transport damage, ingress of condensation, damage caused by the elements such as a lightning strike)
- Damage caused by repairs or attempts to repair not made by BORA or persons authorised by BORA
- Damage to the glass ceramic
- Voltage fluctuations
- Secondary damage or claims for damages beyond the defect
- Damage to plastic parts

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

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

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

You can contact us by:

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

## 10.2 Service

### BORA Service:

see reverse side of operating and assembly instructions



- In the case of faults you cannot fix yourself, contact your BORA specialist supplier or the BORA Service Team.

The BORA Service Team will require the type designation and serial number of your device (FD number). This information is provided on the nameplate on the back of the instructions as well as on the bottom of the device.

## 10.3 Spare parts

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

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**INFO** 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.

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## 10.4 Accessories

- Nozzle set G25/25 mbar natural gas PKGDS2525
- Nozzle set G20/13 mbar natural gas PKGDS2013
- Nozzle set G20/20 mbar natural gas PKGDS2020
- Nozzle set G25/20 mbar natural gas PKGDS2520
- Nozzle set G20/25 mbar natural gas PKGDS2025
- Nozzle set G20/10 mbar natural gas PKGDS2010
- Nozzle set G30/G31 liquid gas 50 mbar PKGDS3050
- Nozzle set G31/G30 mbar liquid gas PKGDS3130
- Nozzle set G30/G31 liquid gas 28-30 mbar  
PKGDS3028
- Nozzle set G31/50 mbar liquid gas PKGDS3150
- BORA Pro burner set PKGBS
- BORA Pro pan support small PKGTK
- BORA Pro pan support big PKGTG
- BORA glass ceramic scraper UGS



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(please affix)

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