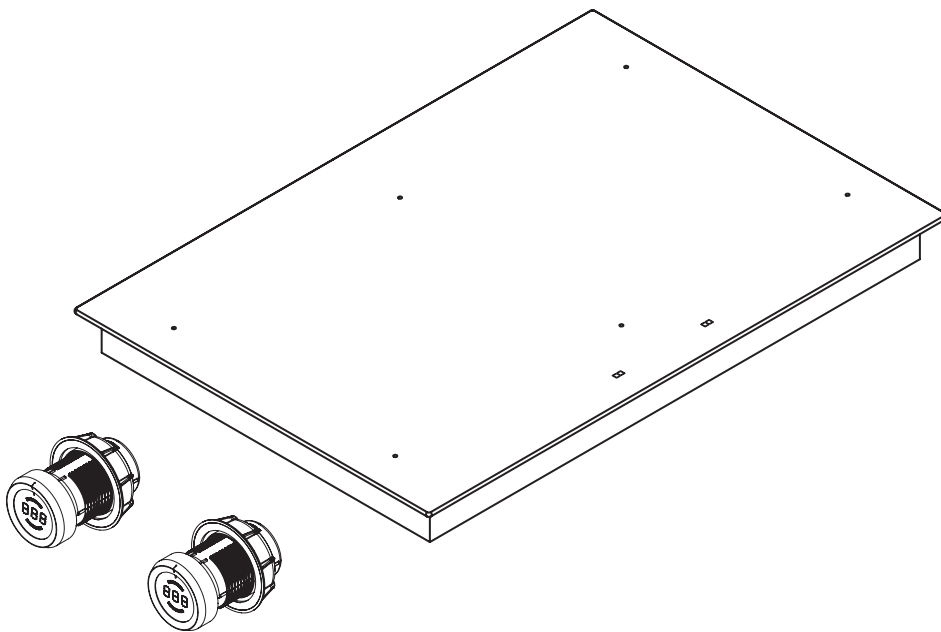


**EN** Operating and installation instructions PKFI11, PKFI11AB

BORA Pro surface induction glass ceramic cooktop  
with 2 cooking zones

All Black BORA Pro surface induction glass ceramic cooktop  
with 2 cooking zones



PKFI11UMEN-004

**Operating and installation instructions:**

Original

Translation

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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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# Table of Contents

<b>1</b>	<b>General information</b>	<b>4</b>	<b>6</b>	<b>Operation</b>	<b>25</b>
1.1	Target group.....	4	6.1	General operating instructions.....	25
1.2	Validity of the operating and installation instructions.....	4	6.2	Operating the cooktop.....	25
1.3	Other applicable documents.....	4	6.2.1	Switching on the cooking zone.....	25
1.4	Presentation of information.....	5	6.2.2	Power setting.....	25
<b>2</b>	<b>Safety</b>	<b>6</b>	6.2.3	Bridging function.....	26
2.1	General safety instructions.....	6	6.2.4	Automatic heat up function.....	26
2.2	Safety instructions – operation.....	7	6.2.5	Switching off the automatic heat up function.....	26
2.3	Safety instructions – installation.....	9	6.2.6	Heat retention level.....	26
2.4	Safety instructions – disassembly and disposal.....	10	6.2.7	Childproofing feature.....	27
2.5	Safety instructions – spare parts.....	10	6.2.8	Using the timer function.....	27
2.6	Intended use.....	10	6.2.9	Pause function.....	28
<b>3</b>	<b>Technical data</b>	<b>11</b>	6.2.10	Switching off the cooking zone.....	28
<b>4</b>	<b>Device description</b>	<b>12</b>	6.3	Configuration menu.....	28
4.1	Structure.....	12	<b>7</b>	<b>Cleaning and maintenance</b>	<b>29</b>
4.2	Operating principle.....	12	7.1	Cleaning agents.....	29
4.3	Functional principle.....	13	7.2	Looking after the cooktop.....	29
4.3.1	Power levels.....	13	7.3	Cleaning the cooktop.....	29
4.3.2	Power setting.....	13	7.4	Cleaning the control knobs.....	30
4.3.3	Automatic heat up function.....	13	7.4.1	Cleaning the knob ring.....	30
4.3.4	Heat retention levels.....	14	7.4.2	Cleaning the touch surface and the knob housing.....	30
4.3.5	Bridging function.....	14	<b>8</b>	<b>Troubleshooting</b>	<b>31</b>
4.3.6	Suitable cookware.....	14	<b>9</b>	<b>Decommissioning, disassembly and disposal</b>	<b>32</b>
4.3.7	Pan size recognition.....	14	9.1	Decommissioning.....	32
4.3.8	Timer functions.....	14	9.2	Disassembly.....	32
4.3.9	Pause function.....	15	9.3	Environmentally-friendly disposal.....	32
4.4	Safety devices.....	15	<b>10</b>	<b>Warranty, technical service, spare parts</b>	<b>33</b>
4.4.1	Residual heat display.....	15	10.1	Warranty.....	33
4.4.2	Safety shut-down.....	15	10.2	Service.....	33
4.4.3	Overheating protection.....	15	10.3	Replacement parts.....	33
4.4.4	Childproofing feature.....	15	<b>11</b>	<b>Notes</b>	<b>34</b>
<b>5</b>	<b>Installation</b>	<b>16</b>			
5.1	Checking the scope of delivery.....	16			
5.2	Tool and aids.....	16			
5.3	Assembly instructions.....	16			
5.3.1	Safety clearances.....	16			
5.3.2	Work surface and kitchen units.....	16			
5.3.3	Cooktop air intake.....	17			
5.4	Cut-out dimensions.....	17			
5.4.1	Flush installation.....	17			
5.4.2	Surface mounting.....	18			
5.5	Installing the cooktop.....	18			
5.5.1	Installing the control knob behind the floor unit's panel.....	18			
5.5.2	Installing the cooktop.....	19			
5.5.3	Sealing the cooktop.....	20			
5.5.4	Establishing communications.....	20			
5.5.5	Establishing the power connection.....	22			
5.6	Configuration menu.....	23			
5.6.1	Opening the configuration menu.....	23			
5.6.2	Selecting a menu item.....	23			
5.6.3	Changing the set value.....	24			
5.6.4	Exiting the configuration menu.....	24			
5.7	Handover to user.....	24			

# 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!

---

### 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

## 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 device applies to cooktops, cooktop extractors and cooktops with cooktops extractors.
  - ▶ 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 appliance once all installation activities are complete. This is the only way to ensure safe operation.
  - ▶ Make sure that hot hobs are not touched.
  - ▶ Avoid boiling over.
  - ▶ Pay attention to the residual heat display.
  - ▶ Switch the device off after use.
  - ▶ Do not rely on the pan size recognition.
  - ▶ Keep pets away from the appliance.

---

#### CAUTION!

#### Risk of injury from falling device components!

Falling device components such as pan supports, control elements, covers, grease filters, etc. can cause injuries.

- ▶ Place device components safely near the devices after you remove them.
  - ▶ Make sure that none of the device components you have removed could fall.
- 

#### 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.

#### Effect on pacemakers, hearing aids and metallic implants

---

**INFO** Induction cooktops generate a high-frequency electromagnetic field near the cooking zones. Coming too close to the cooking zones could have a negative influence or even cause malfunctions of pacemakers, hearing aids or metallic implants. Issues with pacemakers are unlikely.

---

- ▶ In case of doubt, please contact the manufacturer of your medical device or your doctor.

### 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 safely use the appliance and understand the resultant risks.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Children must not play with the appliance.
- Use the childproofing feature to prevent children accidentally switching the cooktop on or changing the settings.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Children will otherwise be encouraged to climb on the appliance.
- ▶ Keep children and other people away from hot hobs.

### Unauthorised modifications

Unauthorised modifications can cause the appliance to pose risks.

- ▶ Do not conduct any modifications to the appliance.

### Cleaning and maintenance

The device must be cleaned regularly. Dirt can lead to damage or the buildup of odours. Remove any dirt immediately.

- Cleaning and maintenance work must not be carried out by children unless they are supervised at all times.
- ▶ Do not use steam cleaners. The steam can cause a short-circuit on live parts and cause damage to property (see Cleaning and maintenance section).
- ▶ To avoid damaging the underlying electronics, do not place any hot cookware near the cooking zone indicator.
- ▶ Make sure no water penetrates inside the device when cleaning. Only use a slightly damp cloth. Never spray water on the device. Water ingress can cause damage!
- ▶ Where possible, clean the cooktop after every cooking session.
- ▶ Only clean the cooktop when it has cooled down.

- ▶ For cleaning, only use non-abrasive detergents to avoid scratching or wearing the surface.
- ▶ Make sure the base of the cookware and the cooking zone are clean and dry.
- ▶ Always lift the cookware (do not pull) to avoid scratching or wearing the surface.

## 2.2 Safety instructions – operation

### Cooktop



#### **DANGER!**

#### **Unsupervised cooktops are a fire risk!**

Oil and fat can heat up and catch fire quickly.

- ▶ Never leave hot oil or fat unattended.
- ▶ Never attempt to extinguish burning oil or fat with water.
- ▶ Stifle the fire using a lid, for example.



#### **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!**

Chips, cracks or breaks in the glass ceramic panel can expose or damage the electronics underneath. This can lead to an electric shock.

- ▶ If the glass ceramic panel gets chipped, broken or cracked, switch the cooktop off immediately.
- ▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.

**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 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!****Leaving items on the cooking surface is a fire risk!**

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

- ▶ Do not place any items on the cooktop.

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

The cooktop and its touchable parts are hot during both operation and the cooling phase. Items placed on the cooktop heat up very quickly and can cause severe burns. This particularly applies to metal items (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.
- ▶ A special stove guard for children (available from specialist suppliers) reduces the risk.

**WARNING!****Risk of getting burnt!**

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.



**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 from objects on the cooktop!**

Objects such as pan lids on the cooktop can damage the glass ceramics.

- ▶ Do not leave objects on the hot cooktop.

## 2.3 Safety instructions – installation

The device 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.

## Cooktop

**DANGER!****Risk of electric shock!**

Incorrect connection of the device to the mains voltage could cause electric shocks.

- ▶ Make sure that the device is firmly connected to the mains voltage.
- ▶ Make sure the device is connected to a properly installed earth conductor system.
- ▶ Make sure a system is installed which allows disconnection from the network with a contact opening width of at least 3 mm across all poles (circuit breaker, fuses, automatic circuit breakers, contactors).

**DANGER!****Risk of electric shock!**

If the mains connection cable comes into contact with hot hobs, it could get damaged. A damaged mains connection cable can cause a (deadly) electric shock.

- ▶ Make sure that the mains connection cable cannot come into contact with hot hobs.
- ▶ Make sure that the connection cable is not squashed or damaged.

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

If not correctly handled, removing and installing the device 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 before installing it.
- ▶ Do not install damaged devices.
- A damaged device is a hazard.
- Repair work must only be carried out by specialists authorised by the manufacturer.

## 2.4 Safety instructions – disassembly and disposal

The device 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.



### **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 Intended use

The device cannot be used at altitudes above 2000 m (metres above sea level).

The device is designed exclusively for the preparation of 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	
Power consumption	3.7 kW	
Fuse protection	1 x 16 A	
Dimensions (width x depth x height)	370 x 540 x 52 mm	
Weight (incl. accessories/ packaging)	8.1 kg	
Cooktop	Value	
Power levels	1 - 9, P	
Heat retention levels	3	
Front cooking zone Power setting	230 x 230 mm	2100 W 3700 W
Rear cooking zone Power setting	230 x 230 mm	2100 W 3700 W
Cooktop energy consumption		
Front cooking zone	230 x 230 mm	182.2 (Wh/kg)
Back cooking zone	230 x 230 mm	181.1 (Wh/kg)
Cooking zones bridged	230 x 460 mm	207.0 (Wh/kg)
Total (average)		190.1 (Wh/kg)

Tab. 3.1 Technical data PKFI11

#### Device dimensions control knob

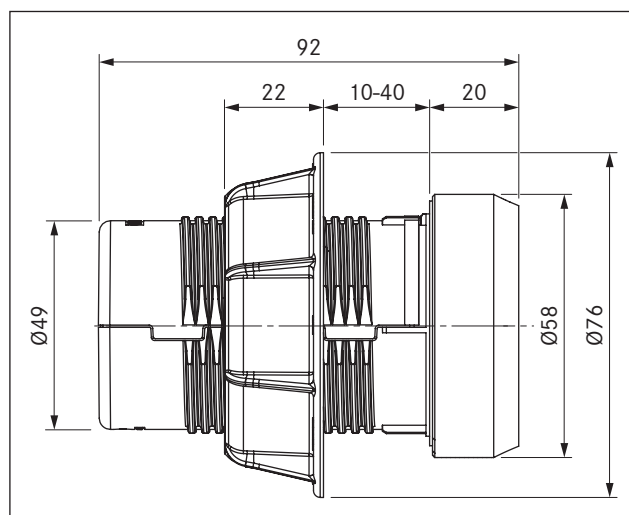


Fig. 3.1 Device dimensions control knob

#### Device dimensions cooktop

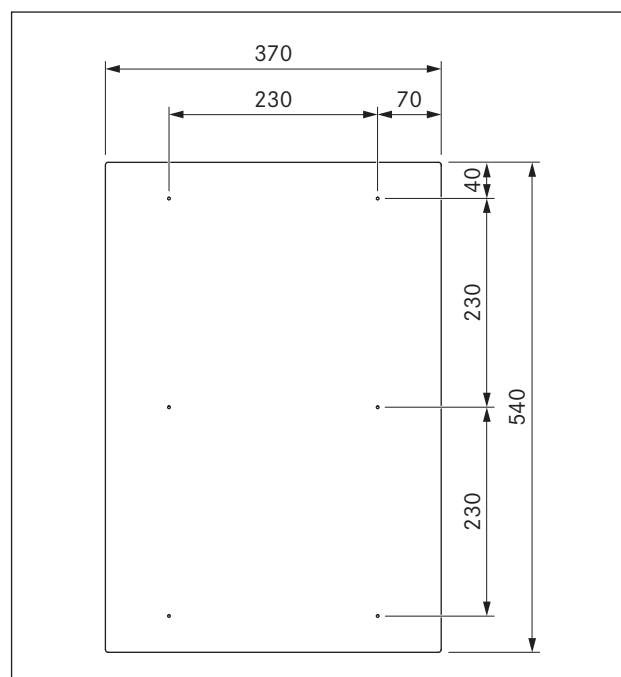


Fig. 3.2 PKFI11 Device dimensions aerial view

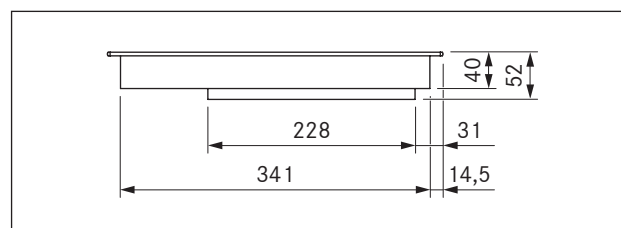


Fig. 3.3 PKFI11 Device dimensions front view

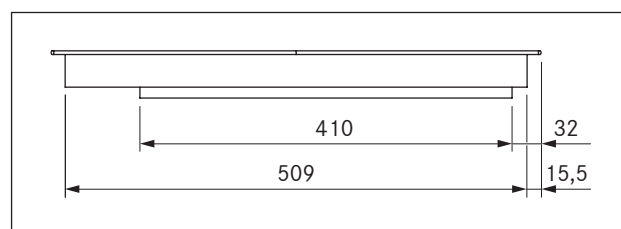


Fig. 3.4 PKFI11 Device dimensions side view

## 4 Device description

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

The cooktop has the following features:

- Automatic heat up function
- Safety shut-down
- Bridging function
- Electronic power control (9 levels)
- Power setting
- Childproofing feature
- Residual heat display
- Pause function
- Pan size recognition
- Heat retention levels
- Cooking zone indicator

### 4.1 Structure

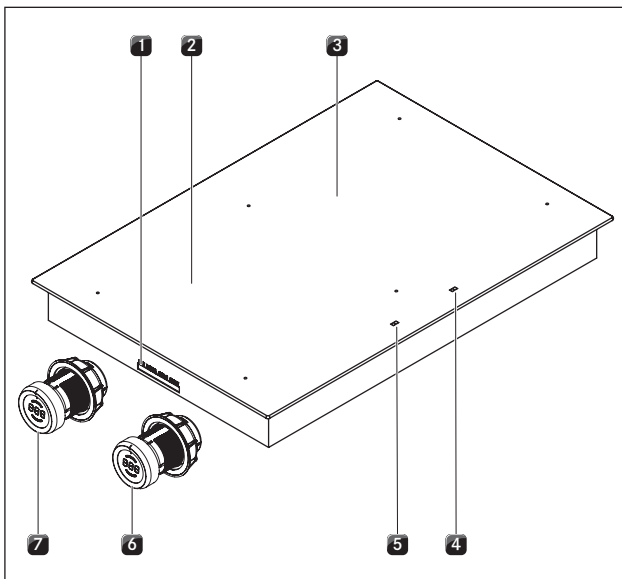


Fig. 4.1 Cooktop

- [1] Connections for control knob and extraction system
- [2] Front surface induction cooking zone (zone 1)
- [3] Back surface induction cooking zone (zone 2)
- [4] Rear cooking zone indicator (zone 2)
- [5] Front cooking zone indicator (zone 1)
- [6] Control knob for the back cooking zone (zone 2)
- [7] Control knob for the front cooking zone (zone 1)

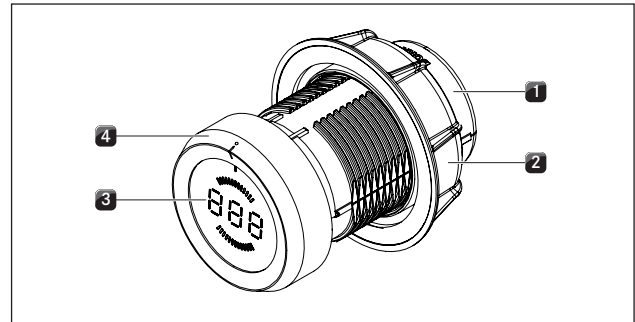


Fig. 4.2 Structure of control knob

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

### 4.2 Operating principle

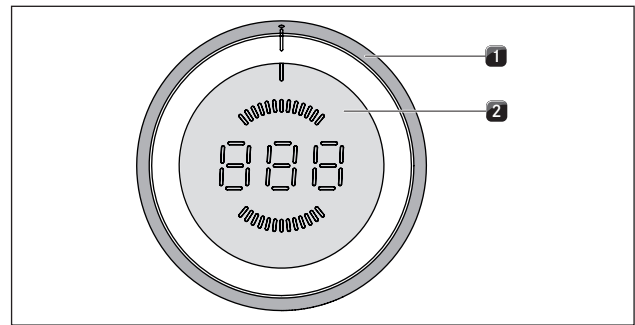


Fig. 4.3 Control elements of control knob

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

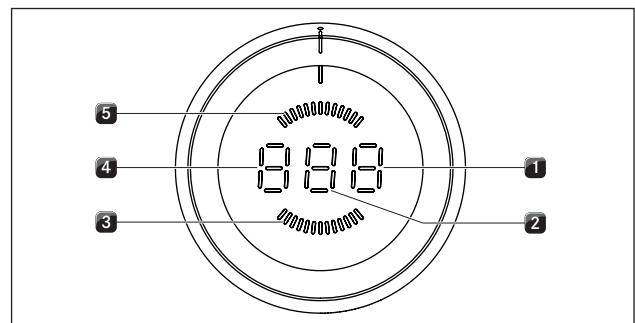


Fig. 4.4 Control knob display elements

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

## Knob operation

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

## 7-segment display

Display	Meaning	Control knob display	Cooking zone indicator
□	Cooktop switching off	✓	✓
1 - 9	Power levels	✓	✓
P	Power setting	✓	✓
∞	Heat retention level	✓	
- / = / ∞	Active heat retention levels	✓	✓
A	Automatic heat up function	✓	✓
∞	Bridging function	✓	✓
H	Residual heat display: Cooking zone is switched off but still hot (temperature > 60°C)	✓	✓
L	Childproofing feature	✓	✓
	Pause function	✓	✓
∞	Pan size recognition	✓	✓
E...	Error message (see Troubleshooting section)	✓	✓
t	Short-time timer function (egg timer)	✓	
⌂	Configuration menu	✓	

Tab. 4.1 Meaning of display

## 4.3 Functional principle

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

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

► Observe the minimum pot base diameter.

### 4.3.1 Power levels

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

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

Tab. 4.2 Recommendations for power levels

The specifications provided in the table are standard values.

Depending on the cookware and filling quantity, it is recommended to either decrease or increase the power level.

### 4.3.2 Power setting

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

■ P is displayed.

The power setting can be used in order to quickly heat up large quantities of water. If the power setting is activated, the cooking zone will run at extra high power. After 10 minutes, the cooking zone is automatically switched to power level 9.

If the bridging function is activated, the power setting cannot be used.

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

### 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.

■ A is displayed.


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	0:40
2	01:00
3	02:00
4	03:00
5	04:20
6	07:00
7	02:00
8	03:00




Tab. 4.3 Overview of the automatic heat up function

#### 4.3.4 Heat retention levels

The heat retention level keeps cooked foods warm.

-  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		42° C
2		74° C
3		94° C

Tab. 4.4 Heat retention levels

#### 4.3.5 Bridging function

The two cooking zones can be operated as a connected cooking zone at the same power level.

-  is displayed.

The bridging function is suitable for heating food in a roaster.

#### 4.3.6 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 this symbol is suitable for induction cooktops. The cookware used for the induction cooktop must be made of metal, feature magnetic properties and possess a sufficient bottom surface.

Suitable cookware is made of:

- stainless steel with a magnetisable base
- enamelled steel
- cast iron

Cooking zone	Minimum diameter
front back	120 mm 120 mm

Tab. 4.5 Minimum cookware diameter

- ▶ Perform a magnet test, if necessary. If a magnet sticks to the base of the utensils, they are normally induction compatible.
- ▶ Pay attention to the cookware bottom. The base of the cookware should not show any sign of curvature. Due to incorrect temperature monitoring of the hob caused by the air gap between the cookware and the temperature sensor underneath the hob, overheating may occur. The bottom of the cookware must not have any sharp grooves or sharp edges to avoid scratching the cooktop.
- ▶ Place the cookware (without a mat or similar) directly onto the glass ceramic.


#### Noises

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

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


#### 4.3.7 Pan size recognition

The cooking zone is not working when ...

- ...  is displayed.
- ... it is switched on without cookware or with unsuitable cookware.
- ... the base diameter of the cookware is too small;
- ... the cookware is removed from a switched on cooking zone.
- ... no pan is detected after 10 minutes. The cooking zone then switches off automatically and can only be switched back on after the control knob has been turned back to the zero position.

#### 4.3.8 Timer functions

There are two different timer functions for each cooking zone.

-  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.

### 4.3.9 Pause function

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

■ *H* is displayed.

## 4.4 Safety devices

### 4.4.1 Residual heat display

**INFO** While *H* is displayed (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* is displayed (residual heat display). The display goes out after a sufficient cooling time (temperature < 60 °C).

### 4.4.2 Safety shut-down

Each cooking zone is switched off automatically when the cooking zone in the power level or heat retention level exceeds the maximum operating duration. *H* is displayed (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	00:10

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 Operating section) if you want to put the cooking zone back into operation.

### 4.4.3 Overheating protection

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.
- There is insufficient ventilation below the cooktop (see Cooktop air intake).

Before the overheating damages the electronics, one of the following measures is taken:

- The power level can no longer be increased.
- The power level set is reduced.
- The cooktop switches off completely.

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

### 4.4.4 Childproofing feature

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

■ *L* is displayed.

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

## 5 Installation

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

<b>INFO</b>	The cooktop must not be installed above cooling devices, dishwashers, stoves, baking ovens, washing machines or driers.
<b>INFO</b>	The contact surface of the worktops and wall sealing strips must be made of a heat-resistant material (up to approx. 100 °C).
<b>INFO</b>	Worktop cut-outs must be moisture-sealed using suitable means or, where necessary, fitted with a thermal insulator.
<b>INFO</b>	Control knobs have to be connected only to the provided connections of the cooktop.

### 5.1 Checking the scope of delivery

Name	Quantity
Control knob	2
Operating and installation instructions	1
Cooktop fixing screws	4
Height adjustment plate set	1
Cooktop	1
Cooktop mounting straps	4
Control knob cable	2
Automatic extraction system cable	1
Cleaning instructions for glass ceramic	1
Glass ceramic scraper	1

Tab. 5.1 Scope of delivery

- ▶ Check the delivered items for damage and make sure that everything has been received.
- ▶ 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 section).

### 5.2 Tool and aids

The following tools are required to correctly install the cooktop:

- Pencil
- Measuring instrument

- Standard or cordless drill with Forstner bit Ø 50 mm
- Screwdriver/hexalobular wrench (torx) 20
- Silicone sealant for sealing cutting surfaces

### 5.3 Assembly instructions

#### 5.3.1 Safety clearances

- ▶ Maintain the following safety clearances:

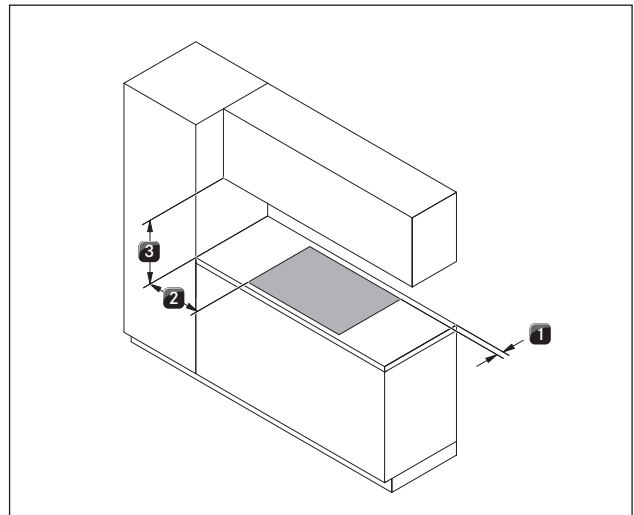


Fig. 5.1 Minimum clearances

- [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 600 mm between the worktop and the wall unit.

#### 5.3.2 Work surface and kitchen units

- ▶ Create the worktop cut-out taking the specified cut-out dimensions into account.
- ▶ Make sure that the cutting surfaces of the worktops are properly sealed.
- ▶ Observe the instructions provided by the worktop manufacturer.
- Cross bars on the unit in the area of the worktop cut-out may need to be removed.
- A false floor underneath the cooktop with integrated cooktop extractor is not needed.
- If a cable protection shelf (false floor) is planned for under the devices, this must be installed so as to be removable for maintenance work.
- The drawers and/or shelves in the floor unit must be removable.
- A return flow aperture > 500 cm<sup>2</sup> is required in the kitchen units for recirculation appliances (e.g. by shortening the plinth boards or using suitable slatted plinths).



### 5.3.3 Cooktop air intake

The components in the cooktop which generate heat are automatically cooled. The warm air is extracted by fans (cold air flow).

**INFO** In order to retain the full functionality of the cooktop in the long term, there must be sufficient ventilation underneath the cooktop.

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

**INFO** If the cooktop overheats, performance is reduced or the cooktop switches off completely (see Overheating protection).

**INFO** For sufficient air intake, an opening cross-section in the kitchen units of at least 50 cm<sup>2</sup> is recommended.

► Ensure there is sufficient ventilation underneath the cooktop.

**INFO** If there are plans for a cable protection floor (false floor) below the device, this must not impede the ventilation.

## 5.4 Cut-out dimensions

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

### Worktop overhang

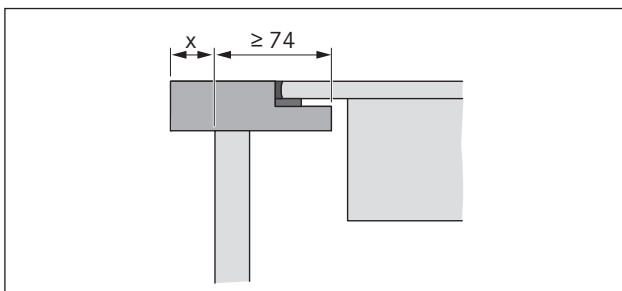


Fig. 5.2 Worktop overhang

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

### 5.4.1 Flush installation

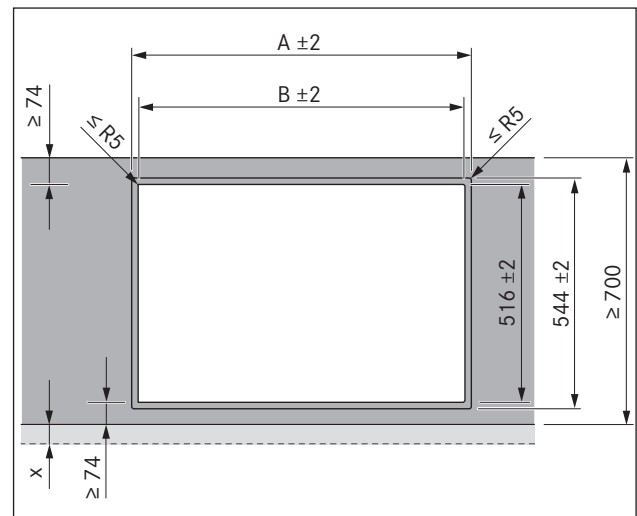


Fig. 5.3 Cut-out dimensions flush installation

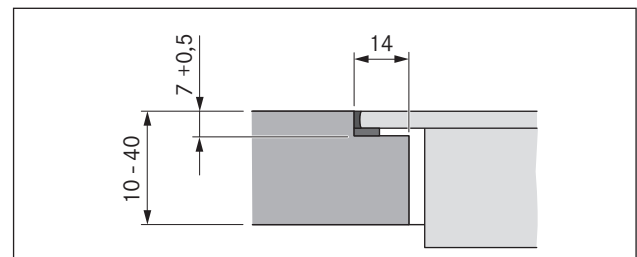


Fig. 5.4 Groove dimensions for flush installation

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	
	1/0	374	346
	1/1	485	457
	2/1	856	828
	3/2	1338	1310
	4/2	1709	1681

Tab. 5.2 Cut-out dimensions appliance combinations flush installation

### 5.4.2 Surface mounting

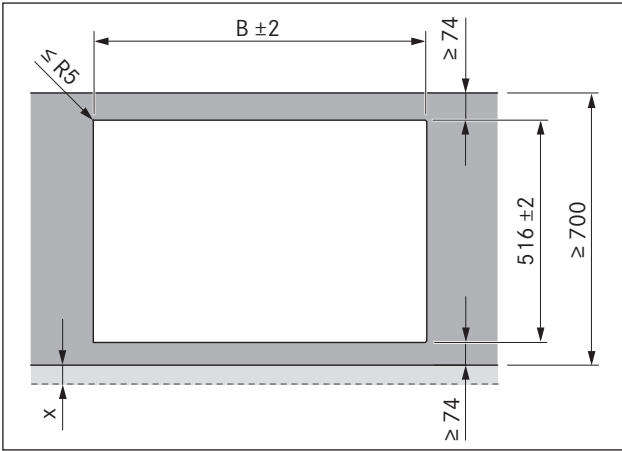


Fig. 5.5 Cut-out dimensions surface mounting

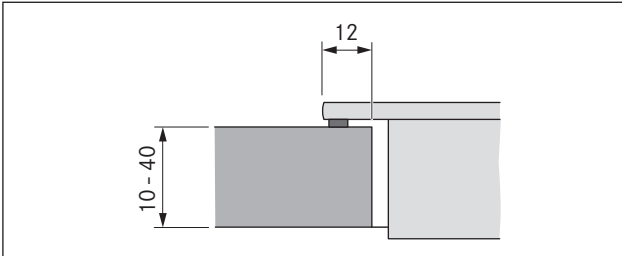


Fig. 5.6 Surface mounting cut-out

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

Cooktops/cooktop extractor	B in mm
	1/0 346
	1/1 457
	2/1 828
	3/2 1310
	4/2 1681

Tab. 5.3 Cut-out dimensions appliance combinations surface mounting

### 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** A mounting rail should ideally be installed between adjacent cooktops (PZMS mounting rail available as an accessory).

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

#### 5.5.1 Installing the control knob behind the floor unit's panel

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

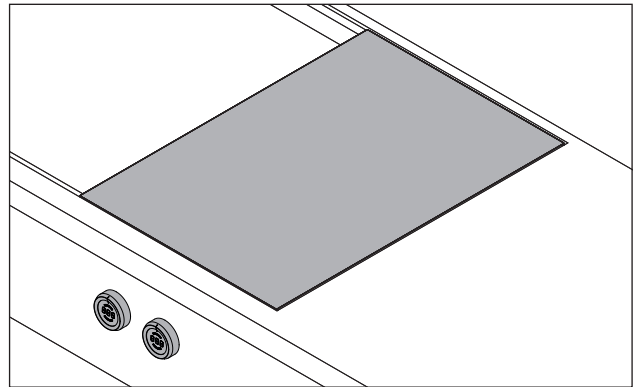


Fig. 5.7 Installed control knobs and cooktop

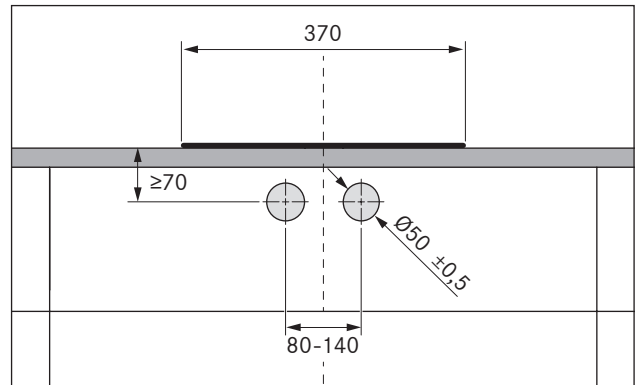


Fig. 5.8 Drilling diagram

- [1] Cooktop
- [2] Worktop
- [3] Floor unit's panel

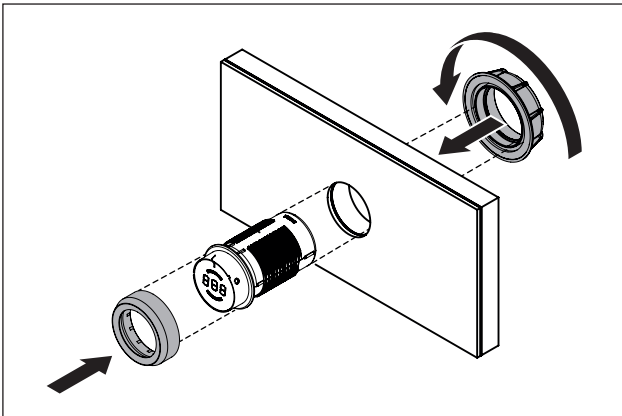


Fig. 5.9 Installing the control knob

- ▶ Pull off the selector ring.
- ▶ Unscrew the fixing nut.
- ▶ Push the control knob through the drilled hole in the floor unit's panel from the front.
- ▶ Screw the fixing nut onto the control knob from the back and lightly tighten it.
- ▶ Vertically align the control knob in the 12 o'clock position based on the markings.
- ▶ Tighten the fixing nut.
- ▶ Place the selector ring on the control knob.

### Bore hole examples

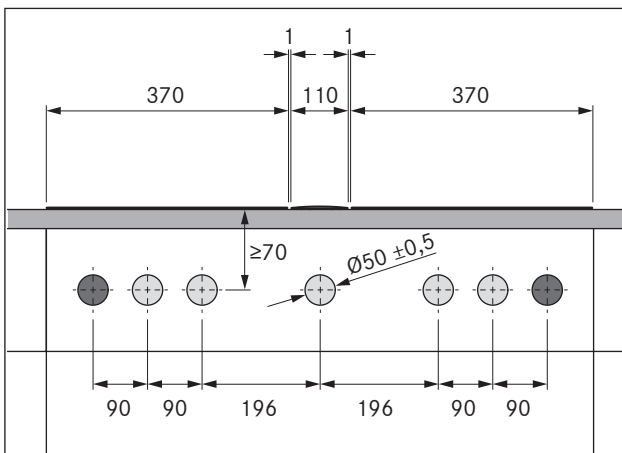


Fig. 5.10 Bore holes for 2 cooktops and 1 extractor

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

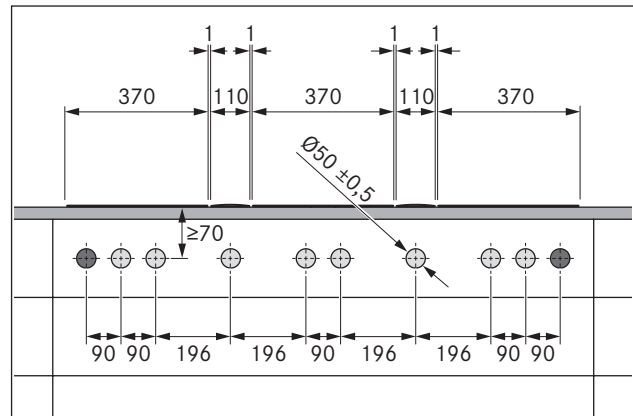


Fig. 5.11 Bore holes for 3 cooktops and 2 extractors

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

### 5.5.2 Installing the cooktop

- ▶ Please note the position of the cooking zone indicator. Alternatively, the cooktop can be installed rotated by 180° (see Installation rotated by 180°).

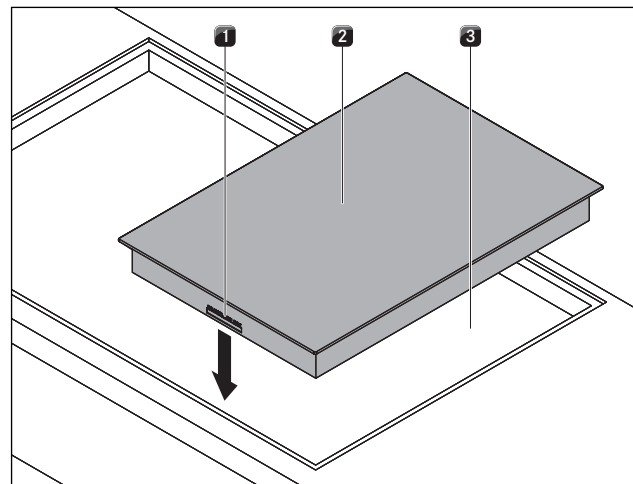


Fig. 5.12 Inserting the cooktop

- [1] Connections for the control knob and automatic extraction system (at the front)
- [2] Cooktop
- [3] Worktop cut-out

- ▶ Insert the cooktop [2] into the worktop cut-out [3].
- ▶ Precisely align the cooktop [2].
- ▶ Please note that during normal installation, the connections for the control knob and the automatic extraction system [1] are at the front.

**INFO** The device connector should be fed backwards. Do this using the cable brackets provided.

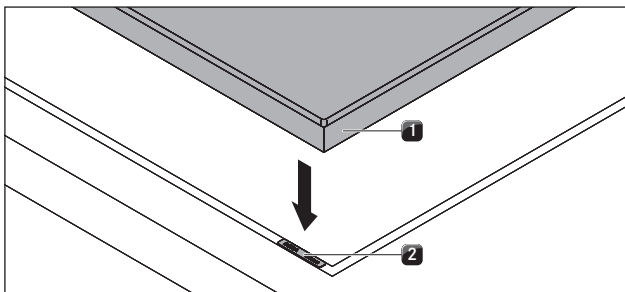


Fig. 5.13 Cooktop and height adjustment plates

- [1] Cooktop  
[2] Height adjustment plates

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

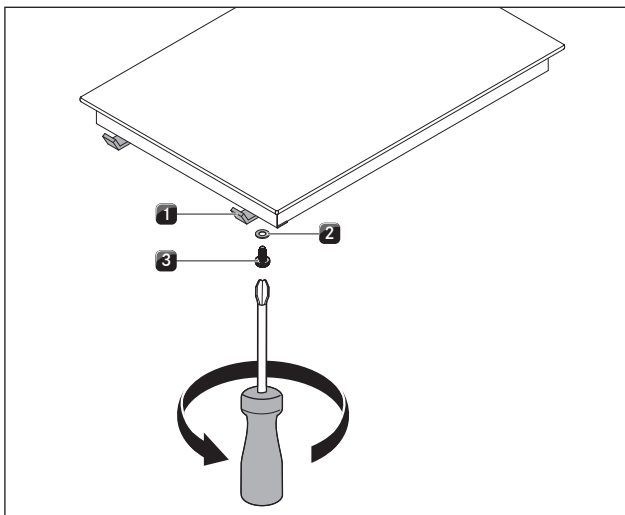


Fig. 5.14 Mounting brackets

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

- Affix the cooktop using the mounting brackets [1].
- Use the screw [3] and the washer [2] to tighten the mounting brackets with max. 10 Nm.
- Check that the cooktop is positioned correctly.
- Once all of the installation work is complete, seal the devices with black, heat-resistant silicone sealant.

### Installation rotated by 180°

- Rotate the cooktop by 180°.
- Conduct the installation as described.
- Change the installation direction in the configuration menu (see Configuration menu).

**INFO** If the device is installed rotated by 180°, the connections for the control knob and the automatic extraction system are at the back.

**INFO** If the cooktop is installed rotated by 180°, the cooking zone indicator is automatically shown as rotated by 180°.

**INFO** The scope of delivery includes sufficiently long cables.

### 5.5.3 Sealing the cooktop

► Ensure that no silicone sealant gets under the cooktop.

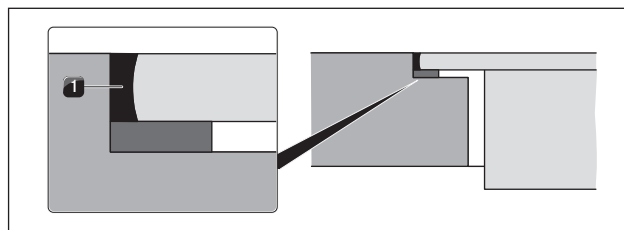


Fig. 5.15 Silicone sealant with flush installation

- [1] Black, heat-resistant silicone sealant

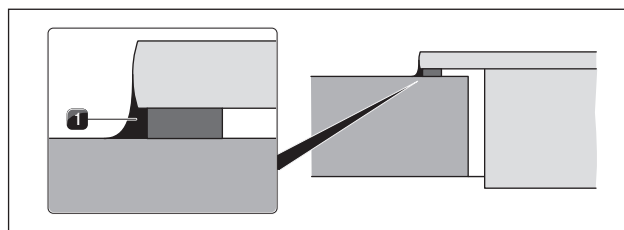


Fig. 5.16 Silicone sealant with surface mounting

- [1] Black, heat-resistant silicone sealant

### 5.5.4 Establishing communications

The device components are connected using the flat-ribbon cable supplied in the scope of delivery.

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

### Connecting the cooking zones

**INFO** Ex works, the left control knob is intended for operating the front cooking zone and the right control knob for operating the rear cooking zone.

#### Connection on the control knob

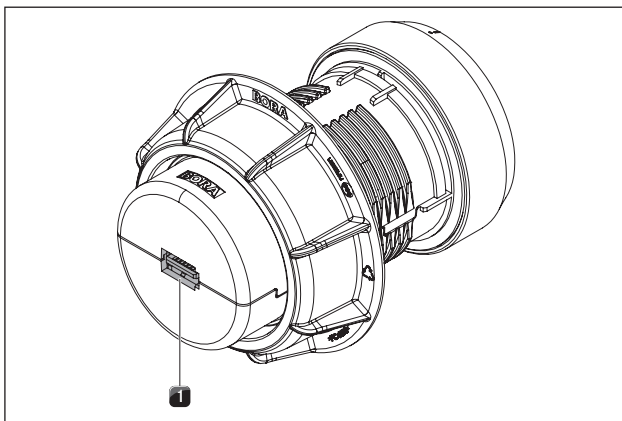


Fig. 5.17 Control knob connection at the back

- [1] Control knob connection at the back

#### Connections on the cooktop

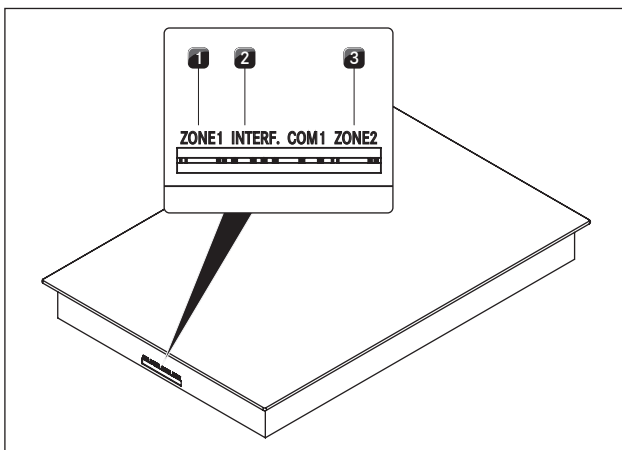


Fig. 5.18 Connections on the cooktop

- [1] Control knob connection for the front cooking zone (zone 1)  
 [2] Connection for the automatic extraction system  
 [3] Control knob connection for the rear cooking zone (zone 2)

#### Standard connection for the cooking zones

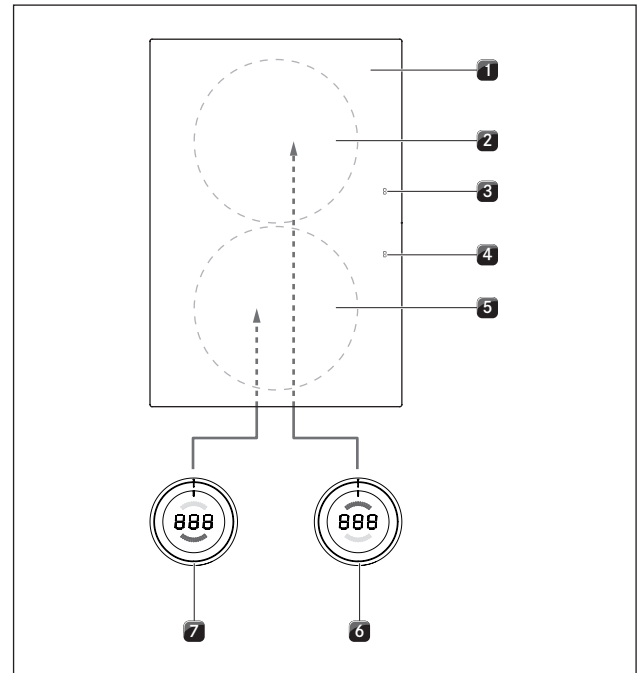


Fig. 5.19 Standard connection for the cooking zones

- [1] Cooktop  
 [2] Rear cooking zone (zone 2)  
 [3] Rear cooking zone indicator (zone 2)  
 [4] Front cooking zone indicator (zone 1)  
 [5] Front cooking zone (zone 1)  
 [6] Control knob for the rear cooking zone (zone 2)  
 [7] Control knob for the front cooking zone (zone 1)

- ▶ Connect the connection on the back of the left control knob [5] with the 'zone 1' connection on the front of the cooktop [1].
- ▶ Connect the connection on the back of the right control knob [4] with the 'zone 2' connection on the front of the cooktop [1].

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

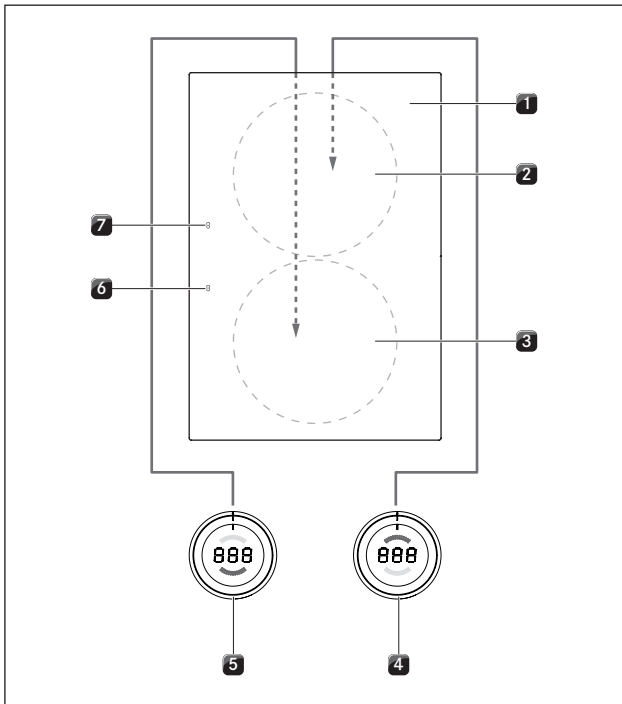


Fig. 5.20 Connecting the cooking zones with 180° installation

- [1] Cooktop
- [2] Rear cooking zone (zone 1)
- [3] Front cooking zone (zone 2)
- [4] Control knob for the rear cooking zone (zone 1)
- [5] Control knob for the front cooking zone (zone 2)
- [6] Front cooking zone indicator (zone 2)
- [7] Rear cooking zone indicator (zone 1)

- ▶ Connect the connection on the back of the left control knob [5] with the 'zone 2' connection on the back of the cooktop [1].
- ▶ Connect the connection on the back of the right control knob [4] with the 'zone 1' connection on the back of the cooktop [1].

- ▶ Use the configuration menu to correctly set the assignment of the cooking zones in the control knob display (see Configuration menu, installation 0° or 180°).

#### Connecting the automatic extraction system

- ▶ Connect the cooktop extractor to the connection provided for the automatic extractor system on the cooktop.

#### 5.5.5 Establishing the power connection

- ▶ Observe all safety and warning information (see the Safety section).
- ▶ 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 the Fuse protection and minimum cross-section table).

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, it must be replaced. This may only be done by an authorized 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.

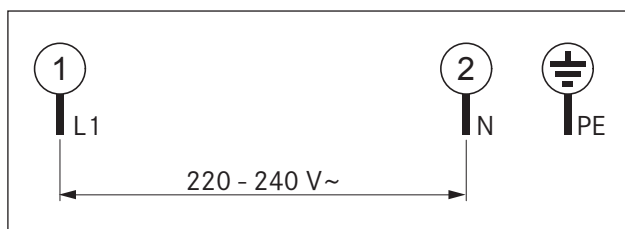


Fig. 5.21 Connection diagram 1-phase

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

## 5.6 Configuration menu

Once installation is complete, you can configure certain basic settings for your cooktop, which you can also change again at any time.

### 5.6.1 Opening the configuration menu

- ▶ Turn the control knob to the 11 o'clock position.  $\text{t}$  appears on the control knob display.
- ▶ Tap the control knob's touch-operated area. The display switches to  $\text{000}$ .
- ▶ Press the touch-operated area again within 3 seconds, retaining contact with it for 5 seconds.
- $\text{c}$  appears on the control knob's display, an acoustic signal sounds and the configuration menu opens.

### 5.6.2 Selecting a menu item

- ▶ Select the desired menu item by turning the selector ring.

The following menu items are available for selection:

Menu items	
$\text{c0}$	Acoustic signal volume
$\text{c1}$	Select an operating mode (normal operation or demo mode)
$\text{c2}$	Installation $0^\circ$ or $180^\circ$
$\text{c9}$	Availability of the pause function

Tab. 5.5 Menu items in the configuration menu

- ▶ Tap the touch-operated area to confirm the selected menu item.
- The submenu opens and the display switches to a three-digit combination (e.g.  $\text{c23}$ ).

**INFO** In the three-digit combination displayed, the digit on the right indicates the value saved in the system.

### Setting the volume of the acoustic signal

If you have confirmed menu item  $\text{c0}$ , you can set the volume of the acoustic signal.

Setting	Acoustic signal volume	
$\text{c00}$	100% (max. volume)	Factory default
$\text{c01}$	10% (min. volume)	
$\text{c02}$	20%	
$\text{c03}$	30%	
$\text{c04}$	40%	
$\text{c05}$	50%	
$\text{c06}$	60%	
$\text{c07}$	70%	
$\text{c08}$	80%	
$\text{c09}$	90%	

Tab. 5.6 Acoustic signal volume

### Selecting the operating mode

If you have confirmed menu item  $\text{c1}$ , you can select the operating mode.

Setting	Operating mode	
$\text{c10}$	Normal operation	Factory default
$\text{c11}$	Demo mode	

Tab. 5.7 Operating modes

**INFO** All control knob functions are available in demo mode. The cooktop's heating function is deactivated. The demo mode is used for showrooms, for example.

### Installation 0° or 180°

Menu item  $\llcorner 2$  can be used to set whether the cooktop has been installed rotated by 180°.

Setting	Display	
$\llcorner 20$	Installation 0°	Factory default
$\llcorner 21$	Installation 180°	

Tab. 5.8 Installation direction

**INFO** If the cooktop is installed rotated by 180°, the setting  $\llcorner 21$  correctly configures the cooking zone assignment in the control knob display and the cooking zone indicator is shown as rotated by 180°.

- ▶ Stick 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.

### Availability of the pause function

If you have confirmed menu item  $\llcorner 9$ , you can permanently deactivate the pause function.

Setting	Pause function available/deactivated	
$\llcorner 90$	Pause function activated	Factory default
$\llcorner 91$	Pause function deactivated	
$\llcorner 92$	Pause function with power display activated	

Tab. 5.9 Availability of the pause function

### 5.6.3 Changing the set value

- ▶ Turn the selector ring clockwise to increase the value.
- ▶ Turn the selector ring anti-clockwise to reduce the value.
- ▶ Tap the touch-operated area to confirm the new value. The value is saved and an acoustic signal sounds. The previously selected menu item reappears on the control knob display.

### 5.6.4 Exiting the configuration menu

- ▶ Turn the selector ring until  $\llcorner$  appears on the display.
- ▶ Now tap the touch-operated area to exit the configuration menu. The display goes out and an acoustic signal sounds.
- ▶ Turn the selector ring to the 12 o'clock position.  $\llcorner$  appears on the display for 10 seconds. The display then goes out and an acoustic signal sounds.

**INFO** If no settings are made in a menu or submenu item for 2 minutes, the device automatically exits the configuration menu.

## 5.7 Handover to user

Once installation is complete:

- ▶ Explain the main functions to the user.
- ▶ Explain all safety-related aspects of operation and handling to the user.



## 6 Operation

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

**INFO** The cooktop may only be operated when the stainless steel grease filter of the cooktop extractor is installed (see operating instructions for cooktop extractor).

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

### 6.1 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 and various functions available for each cooking zone.

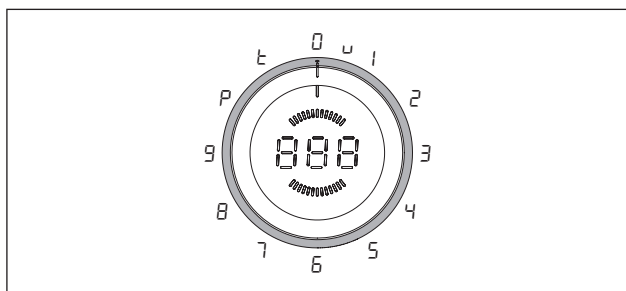


Fig. 6.1 Knob ring assignment

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

Tab. 6.1 Knob ring positions

### 6.2 Operating the cooktop

#### 6.2.1 Switching on the cooking zone

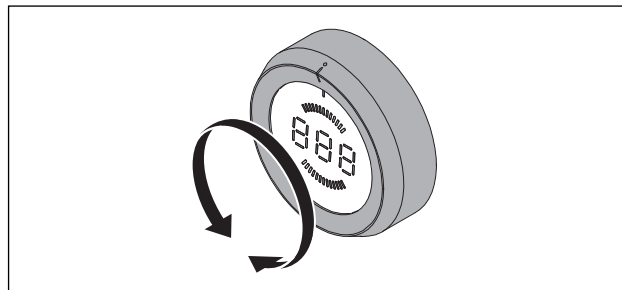


Fig. 6.2 Switching on the cooking zone

- 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.
- The selected power level is activated and displayed.

#### 6.2.2 Power setting

##### Switching on the power setting

**INFO** Both cooking zones are equipped with a power-enhancing power setting.

**INFO** The power setting cannot be activated if the bridging function is switched on.

If a cooking zone is operated at power setting  $P$ , the other cooking zones can be operated at a maximum power level of 5.

If the power setting is increased from 5, the power level is switched down from  $P$ .

If the power level is set higher than 5 when power setting  $P$  is activated for the other cooking zone, it is automatically reduced to power level 5 after 3 seconds (the control knob display flashes for 3 seconds).

If the power setting  $P$  is deactivated again within these 3 seconds, the second cooking zone can continue to be operated at the higher power level.

- Twist the knob ring to the 10 o'clock position.
- $P$  is displayed and the power level is activated.
- After 10 minutes, the cooking zone is automatically switched back to power level 9.

##### Switching the power setting off early

- Turn the knob ring to the desired power level.
- The power level set is active and is displayed.

### 6.2.3 Bridging function

**INFO** If the bridging function is active, both cooking zones will operate at the same time on the same cooking zone.

**INFO** If the bridging function is activated, the power setting  $P$  cannot be used.

#### Switching on the bridging function

Both control knobs are in the 12 o'clock position.

- ▶ Press the touch surface on both control knobs at the same time for at least 1 second.
- The left control knob display and the front cooking zone indicator show  $P$ .
- The right control knob display and the rear cooking zone indicator show  $P$ .
- ▶ Within 3 seconds, twist the knob ring on the right hand control knob to the power level you want.
- The right-hand control knob can now be used to control the power levels for both cooking zones.
- The power level indicator for both cooking zones can be seen in the display of the right control knob and in the rear cooking zone indicator.
- If the right-hand control knob is not twisted to a power level within 3 seconds of the bridging function being activated, the bridging function is deactivated and the cooktop is switched off.

#### Switching off bridging function

- ▶ Twist the right-hand control knob to the 12 o'clock position.
- The bridging function and the cooktop are now switched off.

### 6.2.4 Automatic heat up function

#### Switching on the automatic heat up function

**INFO** The exact values for the heat-up time can be found in the Device description section.

- ▶ Select the desired power level (= later continuous cooking level).
- ▶ 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.  $A3$ ).

**INFO** When the automatic heat up function is active,  $A$  is displayed.

- Once the automatic heat up period has passed, the power is 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 heat-up time is automatically valid.

### 6.2.5 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).
- ▶ set power level  $G$ .
- ▶ activate power setting  $P$ .
- ▶ activate heat retention level  $u$ .
- ▶ switch off the cooktop.

### 6.2.6 Heat retention level

#### Activating the heat retention level

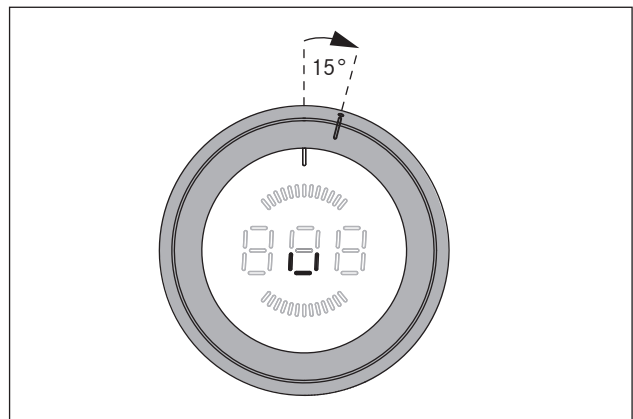


Fig. 6.3 Knob ring setting for heat retention level

**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 selector ring approximately 15° clockwise from the 12 o'clock position until it lightly engages.
- $u$  appears in the control knob display.
- ▶ Press the touch surface on the control knob for 1 second to activate the heat retention level 1.
- This is confirmed with an acoustic signal and the symbol  $-$  is displayed.

Heat retention level	1	2	3
Symbol	-	=	≡
Temperature in °C	42	74	94

Tab. 6.2 Temperatures of heat retention levels

#### Increase 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 (≡).

- This is always confirmed with an acoustic signal and the corresponding symbol is displayed.

### Reduce heat retention level

- After setting heat retention level 3, pressing the touch surface (1 second) again reduces the level by 1.
- This is always confirmed with an acoustic signal and the corresponding symbol is displayed.

### Switching off heat retention level

The heat retention level activated switches off if you

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

## 6.2.7 Childproofing feature

**INFO** The childproofing feature can only be activated or permanently deactivated if both knob brings are at the 12 o'clock position and no function is active.

### Activating the childproofing feature

- ▶ Press the touch surface of one of the control knob for 5 seconds.
- An acoustic signal is heard and **L** is displayed. The display goes blank after 10 seconds and the childproofing feature is activated.

### Permanently deactivating the childproofing feature

- ▶ Press the touch surface of one of the control knob for 5 seconds.
- An acoustic signal is heard and the display changes to **L**. The display goes blank after 10 seconds 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** is displayed.
- ▶ Press the touch surface of the control knob for 5 seconds.
- An acoustic signal is heard and the selected power level is displayed.
- The childproofing feature is only deactivated for this cooking session and you can set the power level you want.
- The childproofing feature is reactivated next time you switch on.

**INFO** If the cooktop is switched off at the end of the cooking session (turn the selector ring to the 12 o'clock position), the childproofing feature is automatically re-activated.

## 6.2.8 Using the timer function

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

### Set time

- ▶ Twist 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 switches to **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 power level you want.
- This activates the timer function and the time starts to count down.
- The displays swaps (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 area or twisting the knob ring to the 12 o'clock position.

### Switching the timer off early:

- ▶ Twist the knob ring to the 12 o'clock position.
- The control knob display changes to 0, a beep sounds and the cooking zone switches off.

### 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 display shows 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 the control knob display flashes 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.
- The control knob display shows 0 and a beep sounds.

### 6.2.9 Pause function

#### Activate pause function

- ▶ Press the touch surface of the control knob for 1 second.
- A signal tone is heard and H is displayed.
- 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.

---

#### Deactivate pause function

- ▶ Press the touch surface of the control knob for 1 second.
- A signal tone is heard and the previously set power level is displayed.
- The cooking session continues.

### 6.2.10 Switching off the cooking zone

---

**INFO** When H is displayed, the cooking zone is still hot.

---

**INFO** Turn the cooking zone off after use. Do not rely on the pan size recognition.

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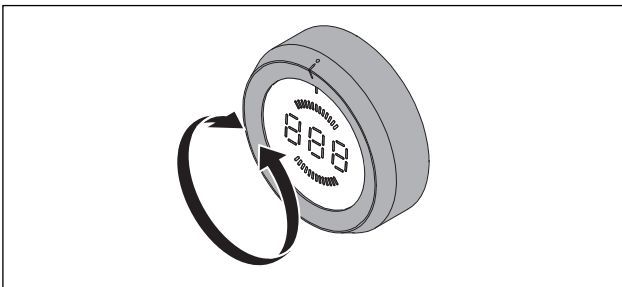


Fig. 6.4 Switching off the cooking zone

- ▶ Twist 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 the Device Description section).

## 6.3 Configuration menu

see the Installation section

## 7 Cleaning and maintenance

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

Component	Cleaning cycle
Control knob Cooktop	immediately they become dirty with conventional detergents

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 detergents.

- ▶ 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 Device description section).

### 7.3 Cleaning the cooktop

- ▶ Make sure that the cooktop is switched off (see the Operation section).
- ▶ Wait until all cooking zones are cold.
- ▶ Remove all coarse dirt and food residues from the cooktop using a glass ceramic scraper.
- ▶ Put the detergent onto the cold cooktop.
- ▶ Spread the detergent using kitchen roll or a clean cloth.
- ▶ Rinse the cooktop off with water.
- ▶ 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 detergents while the cooktop is still warm.
- ▶ Wipe off food that boils over with a wet cloth.
- ▶ Remove any remaining dirt with the glass ceramic scraper.
- ▶ Always remove seeds, crumbs or similar which 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 residue which has not been removed and has burnt on. Glossy spots are the result of wear by the pan base, especially if aluminium-based cookware or unsuitable detergents are used. It is hard work to remove them.

## 7.4 Cleaning the control knobs

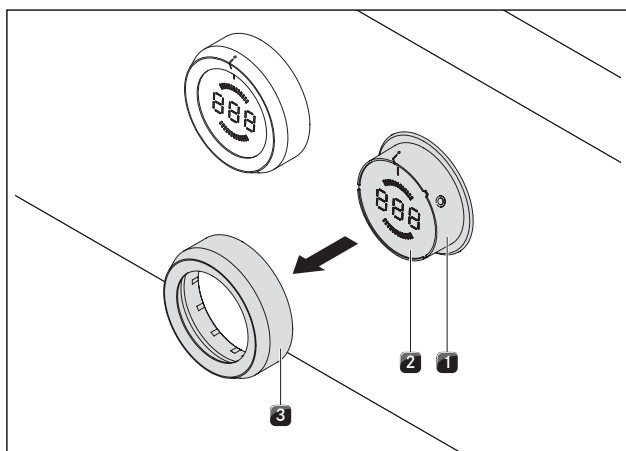


Fig. 7.1 Pull out the knob ring

- [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 in 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, twist the knob ring to the 12 o'clock position (= 0 position).


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

- ▶ Pull off 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 .

## 8 Troubleshooting

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

Operating situation	Cause	Remedy
The cooktop cannot be switched on.	Knob ring missing	Place the knob ring on the control knob.
	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or house is defective.	Replace the fuse. Switch the automatic circuit breaker back on
	The fuse or the automatic circuit breaker trips multiple times	Contact BORA Service Team
	The power supply is disconnected.	Have a specialist electrician inspect the power supply
Formation of odours and vapours when operating the new cooktop	Normal for brand new devices	Wait a few hours If the odours continue to develop, contact the BORA Service Team
The cooling fan continues running after switching off	The cooling fan will continue to run until the cooktop has cooled down and will then switch off automatically.	Wait until the cooling fan switches off automatically.
A cooking zone or the entire cooktop switches off automatically.	Cooking zone operating for too long	Put the cooking zone back into operation (see the Operation section).
	The overheating protection has tripped	(see the Device Description section)
The power setting has automatically shut off too early.	The overheating protection has tripped	(see the Device Description section)
the central control knob display shows a segment turning clockwise 	Knob ring not in the 0 position after fitting	Turn the control knob to the 12 o'clock position (= 0 position),
Control knob display 	The childproofing feature is activated	Switch off the childproofing feature (see the Operation section).
Control knob display 	No or unsuitable cookware on the cooking zone	Only use suitable cookware
		Select the cookware size depending on the cooking zone (see the Device Description section)
Control knob display 	Continuous operation (30 s) of the control knob or control knob dirty	Release or clean the control knob
Control knob display <b>E003</b>	Electrical connection between touch surface and knob ring (min. 3-5 seconds)	Remove the knob ring and wipe residual water from the touch surface
Control knob display <b>E019</b>	Error evaluating the touch surface	Twist control knob to "0" position
		Call BORA Service Team
Control knob display <b>E021</b>	Temperature too high	Allow cooktop to cool

Tab. 8.1 Resolving a fault

- ▶ After troubleshooting, turn the knob ring to the 12 o'clock position (0 position).
- ▶ In all other cases, contact the BORA Service Team (see section 'Warranty, technical service and spare parts) 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.

### 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

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

## 10.1 Warranty

The warranty period is 2 years.

## 10.2 Service

### BORA Service:

see back page of operation and installation instructions



- ▶ If there are faults which you are not able to resolve yourself, please contact your BORA specialist supplier or the BORA Service Team.

The BORA Service Team requires the type designation and the build number of your appliance (FD number). Both pieces of information can be found on the nameplate on the back of the instructions and on the appliance base.

## 10.3 Replacement parts

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

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**INFO** Replacement 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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# 11 Notes



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(please affix)

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