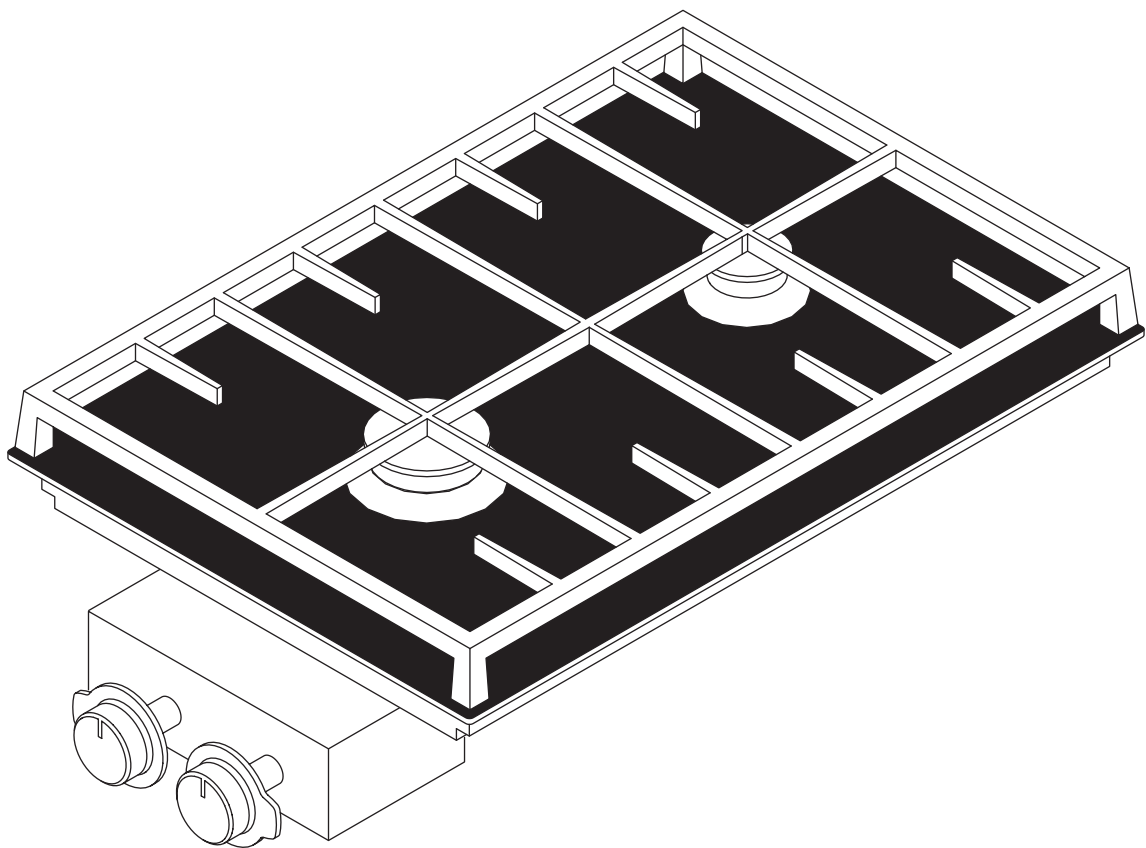


EN Operating and installation instructions PG 11

Gas glass ceramic cooktop with 2 cooking zones



PG11UMEN-001

Operating and installation instructions:

Original

Translation

Manufacturer

BORA Lüftungstechnik GmbH

Rosenheimer Str. 33
83064 Raubling
Germany

Contact

T +49 (0) 8035 / 907-240
F +49 (0) 8035 / 907-249
info@bora.com
www.bora.com

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1 General

Target group

These operating and assembly instructions are intended for the following target groups:

| Target group | Requirements |
|-----------------------|--|
| Users | The Device may be used by children from the age of 8 as well as by people with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they are supervised, have been instructed in the safe use of the device and have understood the dangers involved. Children must be supervised. All safety and warning information and handling instructions in the operating manual must be followed. |
| Ambitious DIYers | Ambitious DIYers may carry out all the necessary carpentry and assembly work themselves providing that they have the necessary skills and knowledge. They must not connect the current and gas themselves. |
| Assembly expert | The assembly expert must carry out all the necessary carpentry and assembly work taking existing regulations into account. The current and gas connections must be approved for the system in use by a certified electrician or gas engineer before use. |
| Electrical expert | The electrical connection must only be executed by a certified electrician. He/she also assumes responsibility for the proper electrical installation and commissioning. |
| Expert gas connection | The gas connection must only be implemented by a certified gas engineer. He/she also assumes responsibility for the proper gas installation and commissioning. |

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 - shall not assume any liability for damage caused by non-compliance with these documents nor by improper assembly! The electricity and gas connections must be implemented by a certified engineer. Assembly must only take place in compliance with the applicable norms, regulations and laws. All safety and warning information and handling instructions in the operating and assembly instructions must be followed. |
|-------------|---|

Validity of the operating and assembly instructions

This manual is valid for several versions of the device. For this reason, it is possible that individual features are described in the manual that do not apply to your device.

Other applicable documents

Additional documents are valid as well as these operating and assembly instructions, and likewise need to be observed.

Please observe all documents included in the scope of delivery.

| | |
|-------------|--|
| INFO | BORA cannot assume any liability for damage caused by non-compliance with these documents! |
|-------------|--|

Guidelines

These devices meet the following EC guidelines:

- 2014/30/EC EMC Directive
- 2014/35/EC Low-Voltage Directive
- 2009/125/EC Ecological Design Directive
- 2011/65/EC RoHS Directive
- 2012/19/EC WEEE Directive
- 2009/142/EC Gas Appliances Directive

Depiction of information

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

Instructions are marked with an arrow.

► Always perform all instructions in the prescribed order. **Enumerations** are indicated with a square bullet point at the start of the line.

- Enumeration 1
- Enumeration 2

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

Safety and warning instructions

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




Safety and warning instructions are structured as follows:

WARNING SYMBOL AND SIGNAL WORD!
Type and source of the danger
 Results of non-compliance

► Measures to minimise risk

Please note:

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

| Warning symbol | Signal word | Risk |
|---|----------------|---|
|  | Danger | Indicates an immediate, hazardous situation which causes death or serious injury if not respected. |
|  | Warning | Indicates a potentially hazardous situation which can cause death or serious injury if not respected. |
|  | Caution | Indicates a possible hazardous situation which can cause minor injury if not respected. |
| – | Caution | Indicates a situation which can cause minor injury if not respected. |

Tab. 1.2 Meaning of the warning symbols and signal words

2 Safety

2.1 General safety precautions

INFO The product complies with the mandatory safety provisions. The user is responsible for cleaning, care and safe use of the device. Any improper use may lead to personal injury and property damage.

- This operating and installation instructions contain important information concerning assembly and operation. It protects you from injury and prevents damage to the product. You can find contact data to get further information and answers to questions about the use of the product on the last page of this operating and installation instructions.
- The term “device” is used to refer to cooktop, cooktop extractor or cooktop with integrated cooktop extractor.
- ▶ Read this operating and installation instructions in full before you assemble the device and start to use it.
- ▶ Always keep these operating and installation instructions to hand so it is available when needed.
- ▶ After selling the device, pass on the operating and installation manual to the new owner.
- ▶ Carry out all work with great care and attention.
- ▶ Check the device for visible damage after unpacking.
- ▶ Do not install a damaged device.
- ▶ Do not use the device until installation is complete. Only in this way a safe operation can be guaranteed.
- ▶ Make sure contact with hot cooking surfaces is not possible.
- ▶ Avoid over-cooking.
- ▶ Pay attention to the residual heat indicator. (except gas cooktop)
- ▶ Turn the device off after use.
- ▶ Keep pets away from the device.

Recirculated air mode

INFO Every time the device is used for cooking, supplementary moisture is released into the room air.

INFO In the recirculated air mode, only a small amount of moisture is removed from the cooking vapours.

- ▶ Make sure that the room is sufficiently ventilated to the outside air in the recirculated air mode, e.g. through an open window.
- ▶ Ensure a normal and comfortable indoor climate (45-60% humidity), e.g. through natural ventilation openings or domestic ventilation systems.
- ▶ Set the cooktop extractor to a low setting for about 15 minutes or activate the automatic after-run after every use in the recirculated air mode.

When there are children and people with special needs in the house

- This device may be used by children from the age of 8 as well as by persons with limited physical, sensory or mental capabilities or a lack of experience and/or knowledge, provided they are supervised, have been instructed in the safe use of the device and have understood the dangers involved.
- Do not leave children unattended when they are near the device.
- Children must not play with the device.
- Use the child safety lock in order to prevent children from switching on the cooktop or changing the settings when they are unattended.
- ▶ Do not store any objects that could be of interest to children in storage spaces above or behind the device. Otherwise, the children will be tempted to climb onto the device.
- ▶ Keep children and other persons away from the cooking surfaces.

Unauthorised modifications

Due to unauthorised modifications

The device can constitute a hazard.

- ▶ Do not make any changes to the device.

Cleaning and Maintenance

The device must be cleaned at regular intervals. Dirt can lead to damage or odour nuisance.

Remove dirt immediately.

- Any work involving cleaning and user 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 chapter).

- ▶ Do not place any hot cookware in the area of the control panel so as not to damage the underlying electronics.
- ▶ When cleaning the device, water must not penetrate the interior of the device. 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 cleaning agents to prevent scratching and abrasion on the surface.
- ▶ Make sure that the base of the cookware as well as the cooking zone 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.
- ▶ Suffocate the fire, for example by using a lid.



DANGER!
Danger 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!
Danger 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 device off immediately.
- ▶ Safely disconnect the device from the mains using miniature or automatic circuit breakers, fuses or contactors.



DANGER!
Danger of fire caused by an open flame!

An open flame can ignite inflammable objects.

- ▶ Turn the gas flame down to the lowest setting if you quickly remove pots or pans from the heat.
- ▶ Never leave an open flame unattended.
- ▶ Suffocate a fire, for example, by using a lid or a special fire blanket.
- ▶ Turn off the gas supply and switch off the fuse of the electrical wiring.



WARNING!
Risk of burns caused by a hot cooktop!

The cooktop and its touchable parts become hot during operation. After turning off the cooking zone, allow it to cool down to less than 60°C first. Touching hot surfaces can lead to serious burns.

- ▶ Do not touch the hot cooktop.
- ▶ Keep children away from the hot cooktop unless they are under constant supervision.



WARNING!
Danger of fire caused by objects on the cooktop!

The cooktop and its touchable parts become hot when the cooking zone is switched on and while it is cooling down. Objects on the cooktop can heat up and ignite.

- ▶ Do not leave any objects on the cooktop.



WARNING!
Risk of burns caused by hot objects!

The cooktop and its touchable parts become hot when the cooking zone is switched on and while it is cooling down. Objects (pot lid, cooktop extractor cover) on the cooktop become hot very quickly and can lead to serious burns.

- ▶ Do not leave any objects on the cooktop.
- ▶ Use suitable aids (pot cloths, thermal glove).



WARNING!
Risk of burns caused by hot cookware!

Handles protruding over the worktops can induce children to grab them.

- ▶ Do not turn the handles on the pots or pans to one side over the worktop.
- ▶ Prevent children from pulling down hot pots and pans.
- ▶ A special stove guard for children (available in specialist shops) reduces the danger.



WARNING!
Risk of burns!

Liquids between the cooking zone and base of the pot can scald the skin when steaming up.

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

CAUTION!
Damage caused by hard and pointed objects!

Hard and pointed objects may cause damage to the glass ceramic plate of the cooktop.

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

CAUTION!
Damage caused by substances containing sugar and salt!

Substances containing sugar and salt and juices can damage the cooking zone when they are spilled on its hot surface.

- ▶ Make sure that no food or drinks containing sugar or salt and juices are spilled onto the hot cooking zones.
- ▶ Immediately remove food or drinks containing sugar or salt 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.

2.3 Safety instructions, assembly

Installation and assembly of the device may only be carried out by trained personnel who are familiar with and comply with common national regulations and supplementary regulations of the local utility companies.

Work on electrical parts must only be carried out by trained electrical personnel.

The electrical safety of the device is only guaranteed if it is connected to a properly installed protective conductor system. Make sure that these basic safety precautions have been taken.

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

Cooktop



DANGER!

Danger of electric shock!

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

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



DANGER!

Danger 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 is not caught or damaged.



DANGER!

Danger of explosion caused by gas!

A gas leakage can cause an explosion and serious injury.

- ▶ Keep away from sources of ignition (open flames, radiant heaters).
- ▶ Turn off the gas supply and switch off the fuse of the electrical wiring.
- ▶ Seal leakages immediately.



CAUTION!

Back injury caused by heavy loads!

When removing and inserting the device, incorrect handling may cause injuries to the limbs and the trunk.

- ▶ Always lift the device out of the packaging with two persons.
- ▶ Always place the device onto the worktop cut-out with two persons.
- ▶ Use suitable aids to prevent damage to the limbs and the trunk.

- ▶ Check the device for visible damages before installing it.
- ▶ Do not install a damaged device.
- A damaged device may put your safety at risk!

Repair and maintenance work may only be carried out by specialists authorised by the manufacturer.

2.4 Safety instructions, disassembly and disposal

Disassembly of the device may only be carried out by trained personnel who are familiar with and comply with common national regulations and supplementary regulations of the local utility companies.

Work on electrical parts may only be carried out by trained electrical personnel.

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



DANGER!

Danger of electric shock!

Disconnecting the device incorrectly from the mains poses a risk of electric shock.

- ▶ Safely disconnect the device from the mains using miniature or automatic circuit breakers, fuses or contactors.
- ▶ Use a suitable measuring device to ensure that the device is de-energised.

**DANGER!****Risk of suffocation!**

Parts of the packaging (e.g. films, polystyrene) can be fatal to children.

- ▶ Store packaging materials away from the reach of children.
- ▶ Dispose of packaging correctly and promptly.

INFO

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

2.5 Safety instructions, spare parts

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

Incorrect parts can lead to injury to persons or damage to device! Modifications, attachment parts or conversions to device can impair safety.

- ▶ Only use original spare parts when carrying out repairs.

2.6 Use as intended

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

This device is not designed for:

- use outdoors
- installation in vehicles
- heating the room
- use in non-fixed installation sites (e.g. on ships)
- use with an external timer or separate remote control system.

Not using the device as described in this operating and assembly manual is considered not using the device as intended, as is using it beyond the purpose described here.

BORA shall not assume any liability for damages caused by improper use or incorrect operation.

All misuse is prohibited!

3 Technical data

| Parameter | Value |
|--|--|
| Supply voltage | 220 - 240 V |
| Frequency | 50/60 Hz |
| Power consumption | 5.75 kW |
| Power rating | 0.8 W |
| Fuse protection, minimum | 1 x 0.5 A |
| Dimensions (width x depth x height) cooktop pan support | 370 x 540 x 47 mm 370 x 540 x 42 mm |
| Control box dimensions (width x depth x height) | 174 x 147 x 66 mm |
| Weight (incl. accessories/packaging) | 12.4 kg |
| Cooktop | |
| Power levels | Continuous |
| Front high-power burner | 600-4000 W |
| Back normal burner | 350-1750 W |
| Cooktop energy consumption | |
| Front high-power burner | 600-4000 W 59,4 % |
| Back normal burner | 350-1750 W 57,7 % |
| Total (average) | 58,5 % |

Tab. 3.1 Technical data

Device dimensions

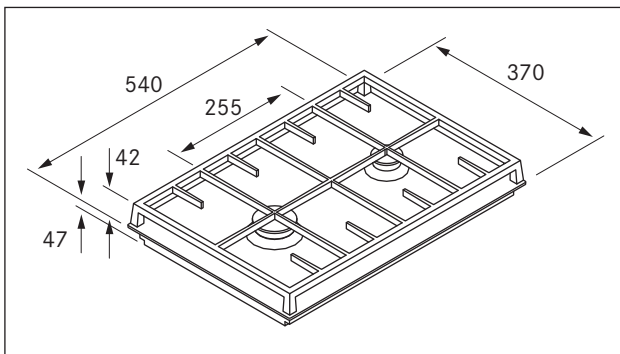


Fig. 3.1 Device dimensions

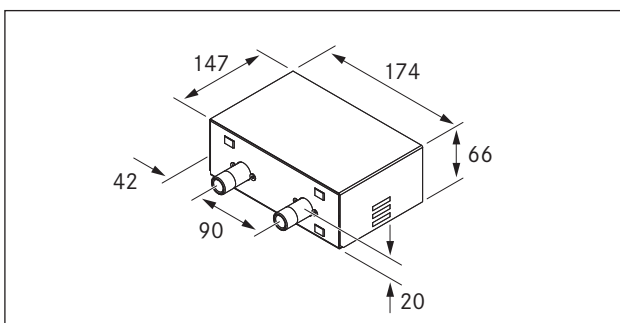


Fig. 3.2 Control box dimensions

4 Device description

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

The cooktop with control box has the following features:

- High-power front burner
- Normal back burner
- Two control knobs
- Cast iron pan support

4.1 Structure

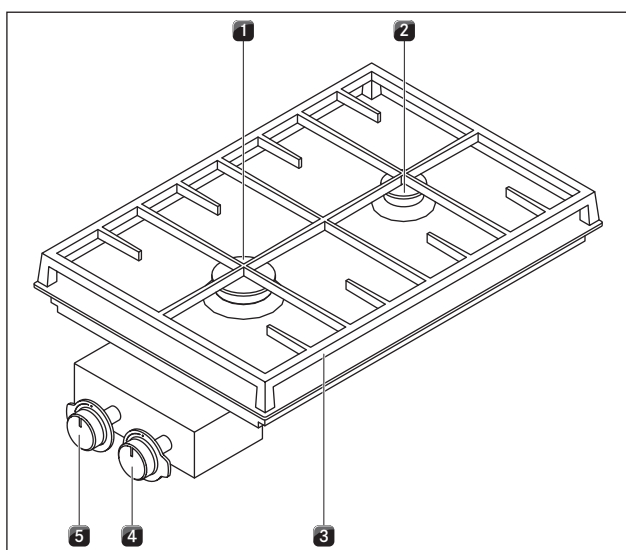


Fig. 4.1 Cooktop with control box

- [1] High-power front burner
- [2] Normal back burner
- [3] Pan support
- [4] Control knob for the back hob
- [5] Control knob for the front hob

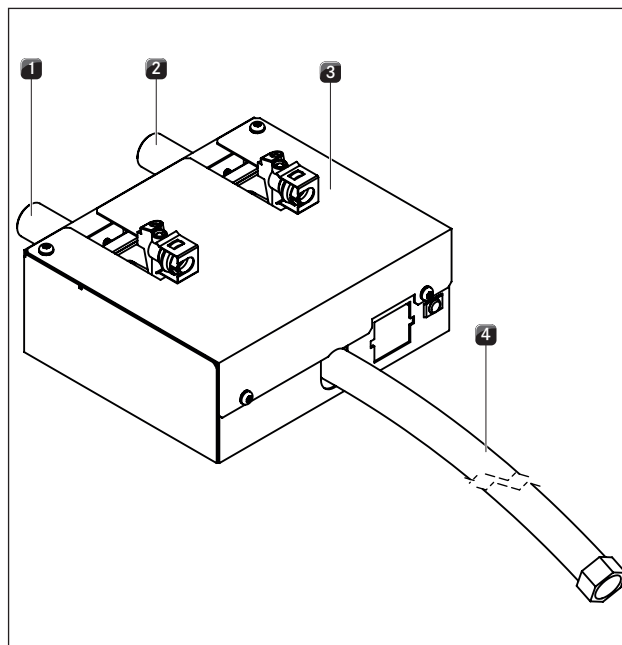


Fig. 4.1 Control box

- [1] Gas tap, normal back burner
- [2] Gas tap, high-power front burner
- [3] Control box
- [4] Gas connection

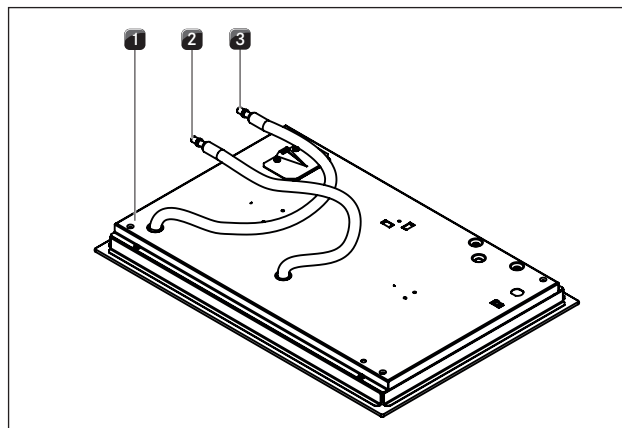


Fig. 4.1 Underside of the cooktop

- [1] Cooktop
- [2] Gas connection hose, normal back burner
- [3] Gas connection hose, high-power front burner

4.2 Operating panel and operating principle

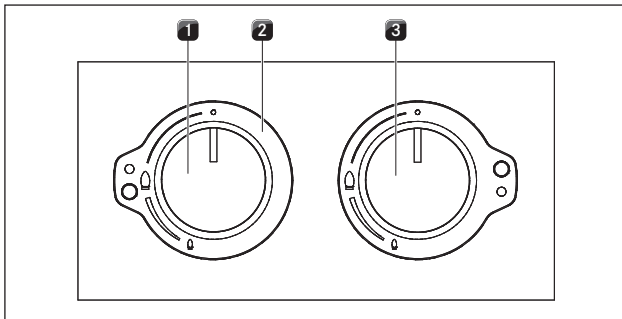


Fig. 4.2 Control knobs

- [1] Control knob for the front hob
 [2] Power level sleeve
 [3] Control knob for the back hob

| Display panel | Display | Meaning |
|---------------|-------------|--------------------|
| Power levels | Small flame | Minimal gas output |
| | Large flame | Maximum gas output |
| | 0 position | No gas output |

Tab. 4.1 Significance of the power levels

Knob operation

The control box is equipped with two control knobs. The control knobs are used to ignite the burner, switch hobs on and off and regulate the relevant hob. To operate the appliance, set the control knob to the corresponding power level.

The cooking zone indicator is not active for gas cooktops because the cooktop function can be monitored based on the active burner flame.

4.3 Functional principle

If a cooking zone is switched on, the flame generates heat, which directly heats the base of the cookware. The power levels can be continuously adjusted.

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 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 level |
|--|---------------|
| Keeping cooked meals warm | Minimal flame |
| Browning chopped vegetables, fried eggs, veal, poultry | Medium flame |
| Grilling prawns, corn on the cob, schnitzel, beef, fish or burgers | Large flame |
| Heating water and searing | Maximum flame |

Tab. 4.3 Recommendations for power levels

The specifications provided in the table are standard values.

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 goes out unintentionally, the appliance interrupts the gas supply. The appliance does not automatically ignite the burner.

5 Installation

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

INFO The cooktop must not be installed above cooling devices, dishwashers, stoves, baking 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.

5.1 Checking the deliverables

| Name | Quantity |
|--|----------|
| Control box adjustment plates | 6 |
| Control knobs | 2 |
| Operating and installation instructions | 1 |
| Fixing nuts | 2 |
| Cooktop mounting screws | 4 |
| Control box fixing screws | 2 |
| Drilling template | 1 |
| Height adjustment plate set | 1 |
| Allen key | 1 |
| Cooktop | 1 |
| Power level sleeve | 2 |
| Mounting bracket | 1 |
| Cooktop mounting straps | 4 |
| Cleaning instructions for glass ceramic | 1 |
| Glass ceramic scraper | 1 |
| Pan support | 1 |
| Air baffle | 1 |
| Cylindrical/conical transition piece | 1 |
| Cylindrical/cylindrical transition piece | 1 |
| Seal | 2 |

Tab. 5.1 Scope of delivery

- ▶ Check the scope of 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 Tool and aids

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

- Pencil
- Drill or cordless drill with Forstner bit \varnothing 30 mm
- Drilling template (included in scope of delivery)
- Phillips screwdriver Z2
- Silicone sealant for sealing cutting surfaces

5.3 Assembly instructions

5.3.1 Safety distances

- ▶ Maintain the following safety distances:

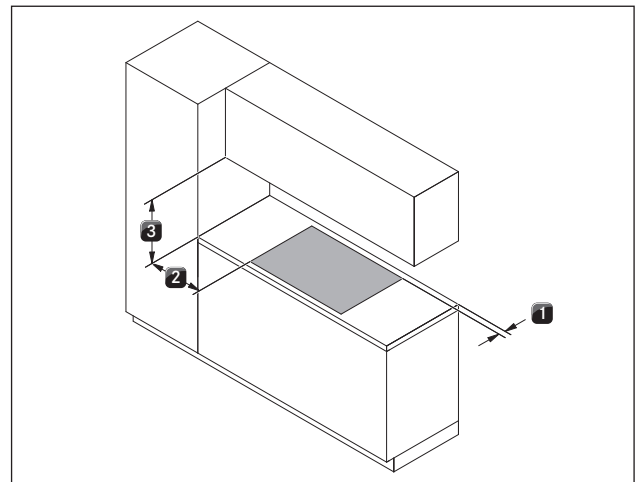


Fig. 5.1 Minimum distance

- [1] Minimum distance of 50 mm at the back from of the worktop cut-out to the rear edge of the worktop.
- [2] Minimum distance of 50 mm from the left and right of the worktop cut-out to the adjacent cabinet or wall. For ergonomic reasons and to ensure efficient cooktop extraction, a minimum distance of 300 mm is recommended.
- [3] Minimum distance of 650 mm between the worktop and the wall unit. A minimum distance of 1000 mm is recommended for ergonomic reasons.

5.4 Cut-out dimensions

Preparing the worktop

- ▶ 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.

Worktop overhang

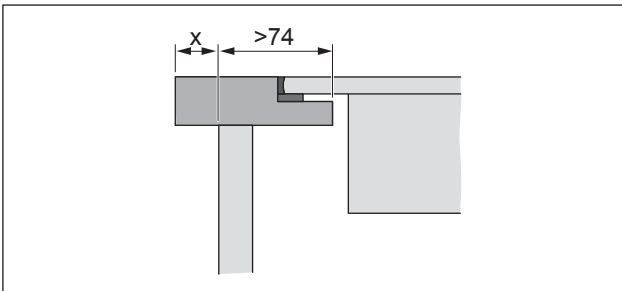


Fig. 5.2 Worktop overhang

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

Flush installation

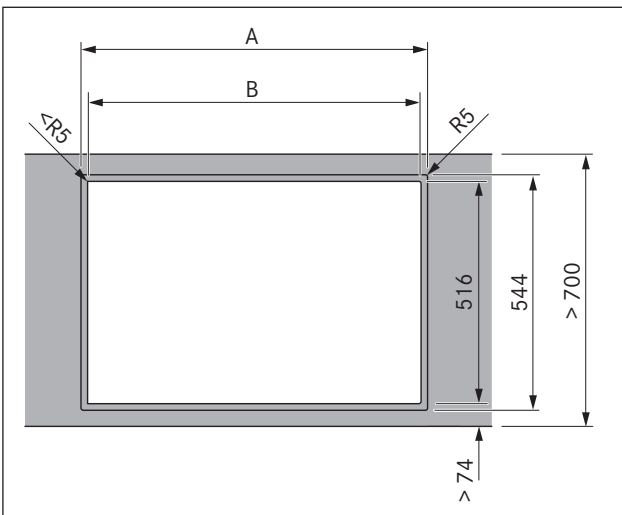


Fig. 5.3 Flush installation

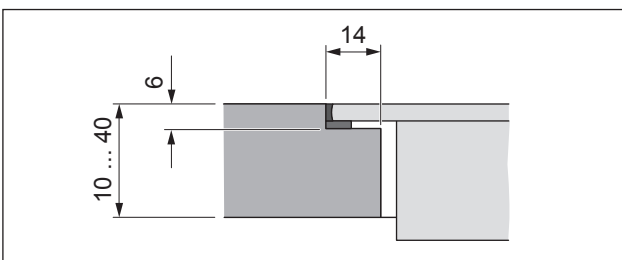


Fig. 5.4 Dimension of groove for flush installation

INFO If the induction glass ceramic wok is used, the groove dimensions must be increased to 7 mm for flush installation.

Surface installation

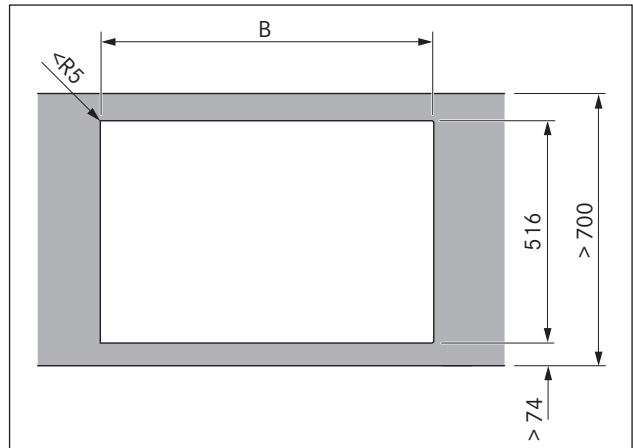


Fig. 5.5 Surface installation

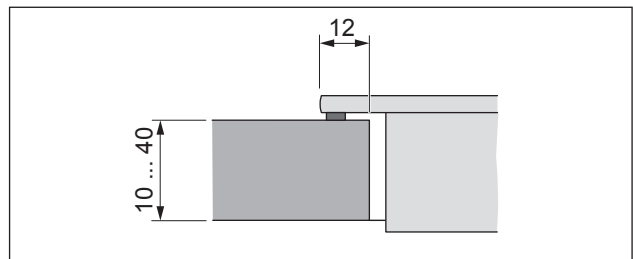




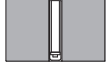




Fig. 5.6 Surface mounting cut

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 |
|  | 2/0 | 745 | 717 |
|  | 3/0 | 1116 | 1088 |
|  | 1/1 | 485 | 457 |
|  | 2/1 | 856 | 828 |
|  | 3/2 | 1338 | 1310 |
|  | 4/2 | 1709 | 1681 |

Tab. 5.2 Cut-out dimensions

5.5 Installing the cooktop

INFO A gap of one millimetre should be planned between the built-in appliances.

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

INFO The mounting rail supplied with the cooktop should be installed between the cooktops as well as between the cooktops and the cooktop extractor.

INFO Cable protection (a false floor) should be mounted below the appliance. This needs to be removable for maintenance work.

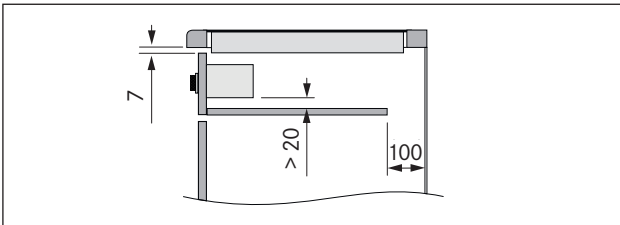


Fig. 5.7 Side view of the cable protection and ventilation

- Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- The drawers and/or shelves in the floor unit must be removable for maintenance and cleaning purposes.

5.5.1 Installing the control box behind the floor unit fixed front panel

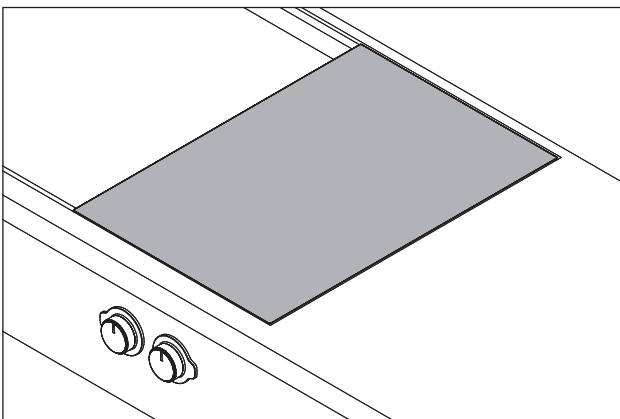


Fig. 5.8 Installed control box and cooktop

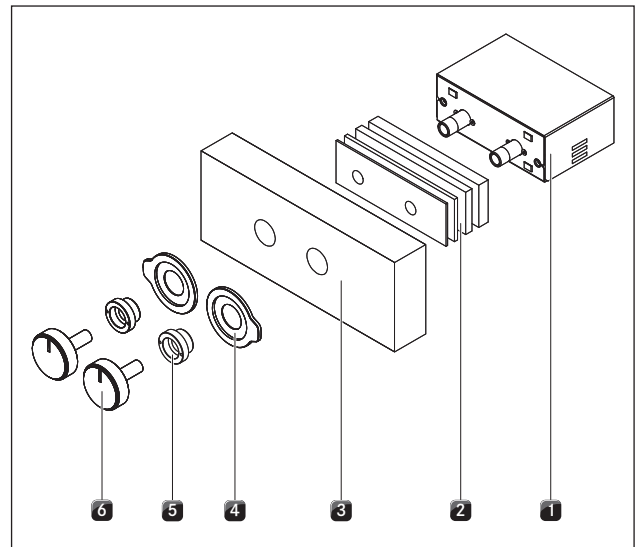


Fig. 5.9 Control box structure

- [1] Control box
- [2] Adjustment plates
- [3] Fixed front panel (not included in scope of delivery)
- [4] Power level sleeve
- [5] Nuts
- [6] Control knobs

- Draw the bore holes accordingly with the aid of the drilling template provided.

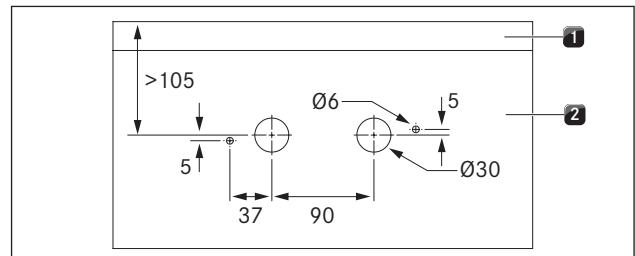


Fig. 5.10 Drilling template

- [1] Worktop
- [2] Fixed front panel

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

Determine the number of adjustment plates

- The total dimensions of the adjustment plates [2] and the fixed front panel [3] should be 36 mm.
- The total dimensions of 36 mm must be adhered to in order to ensure that the control box [1] functions smoothly.

| Panel thickness [mm] | Total thickness of adjustment plates [mm] | Adjustment plates [quantity] | | | |
|----------------------|---|------------------------------|------|------|------|
| | | 10 mm | 5 mm | 3 mm | 2 mm |
| 34 | 2 | - | - | - | 1 |
| 33 | 3 | - | - | 1 | - |
| 32 | 4 | - | - | - | 2 |
| 31 | 5 | - | - | 1 | 1 |
| 30 | 6 | - | - | 2 | - |
| 29 | 7 | - | 1 | - | 1 |
| 28 | 8 | - | 1 | 1 | - |
| 27 | 9 | - | 1 | - | 2 |
| 26 | 10 | 1 | - | - | - |
| 25 | 11 | - | 1 | 2 | - |
| 24 | 12 | 1 | - | - | 1 |
| 23 | 13 | 1 | - | 1 | - |
| 22 | 14 | 1 | - | - | 2 |
| 21 | 15 | 1 | 1 | - | - |
| 20 | 16 | 1 | - | 2 | - |
| 19 | 17 | 1 | 1 | - | 1 |
| 18 | 18 | 1 | 1 | 1 | - |
| 17 | 19 | 1 | 1 | - | 2 |
| 16 | 20 | 1 | 1 | 1 | 1 |
| 15 | 21 | 1 | 1 | 2 | - |
| 14 | 22 | 1 | 1 | 1 | 2 |
| 13 | 23 | 1 | 1 | 2 | 1 |

Tab. 5.3 Adjustment plate overview

Secure the control box

- ▶ Position the control box [1] with the attached adjustment plates [2] from the back into the bore holes in the fixed front panel.
- ▶ Attach the two power level sleeves [4] to the front of the fixed front panel.

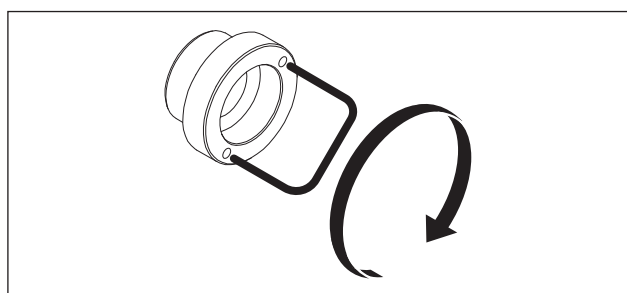


Fig. 5.11 Tighten the fixing nuts

- ▶ Screw on the fixing nuts [5] with the mounting bracket and tighten the fixing nuts with max. 10 Nm.
- ▶ Insert the lens from the front into the power level sleeve.
- ▶ Put on the control knob [6].

Adjust the control knob

For fine adjustment, the distance between the control knob and the power level sleeve can be set.

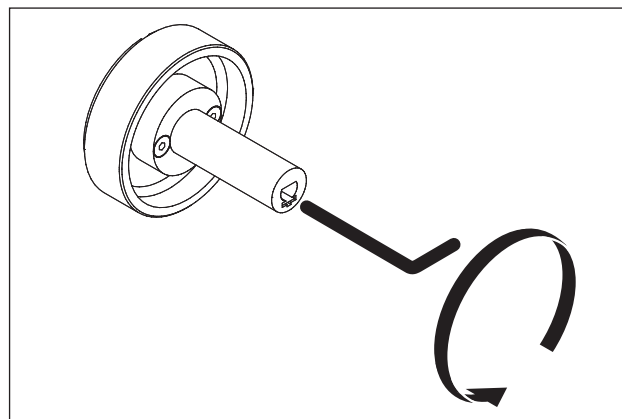


Fig. 5.12 Position control knob

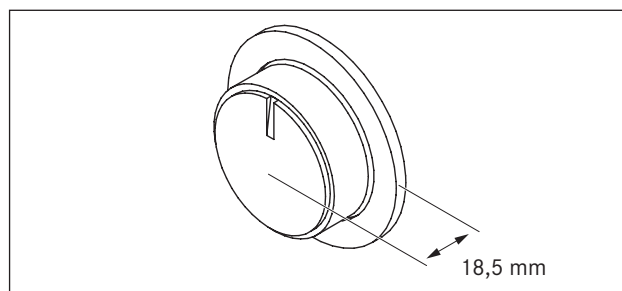


Fig. 5.13 Distance of the control knob

5.5.2 Installing the cooktop

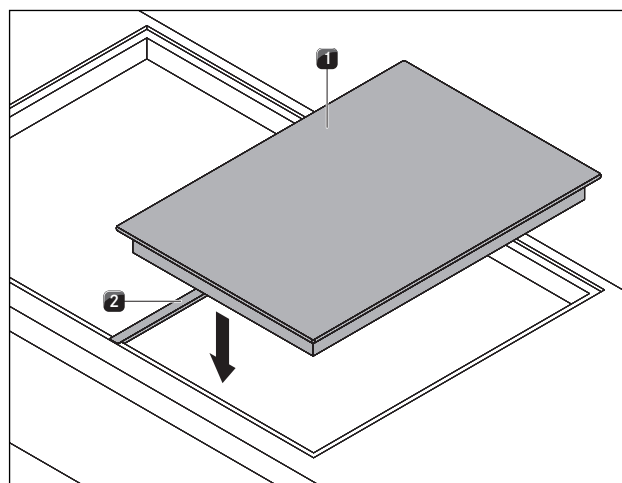


Fig. 5.14 Insert the mounting rail and cooktop

- [1] Cooktop
- [2] Mounting rail

- ▶ Place the mounting rail [2] in the worktop cut-out.
- ▶ Insert the cooktop [1].
- ▶ Align the cooktop [1] exactly.
- ▶ Align the mounting rail [2] so that it is positioned evenly under the cooktop and the cooktop extractor PL540.

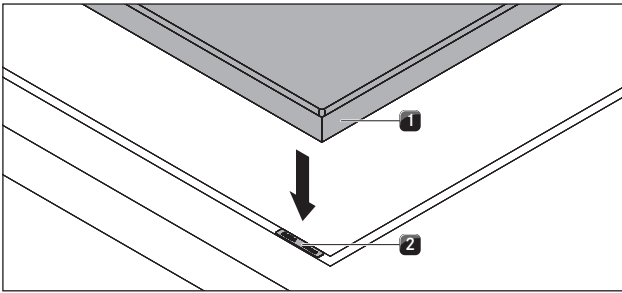


Fig. 5.15 Cooktop and height adjustment plates

- [1] Cooktop
[2] Height adjustment plates

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



Fig. 5.16 Mounting brackets

- [1] Screw
[1] Mounting bracket

- Fasten the cooktop [1] using the mounting brackets [2].
- Tighten the mounting bracket screws [1] with max. 10 Nm.
- Verify that the alignment is correct.
- Seal the devices with black heat-resistant silicone sealing compound after the installation work is completed.

Connecting the cooktop and the control box

- Create the connection between the cooktop and the control box.
- Firstly connect the yellow/green earthing cable to the indicated point on the control box.



Earthing symbol

- Now connect the multi-pin, colour-coded plugs on the relevant cooking zone to the corresponding colour-coded sockets on the control box.

■ Create a connection to the gas hose:

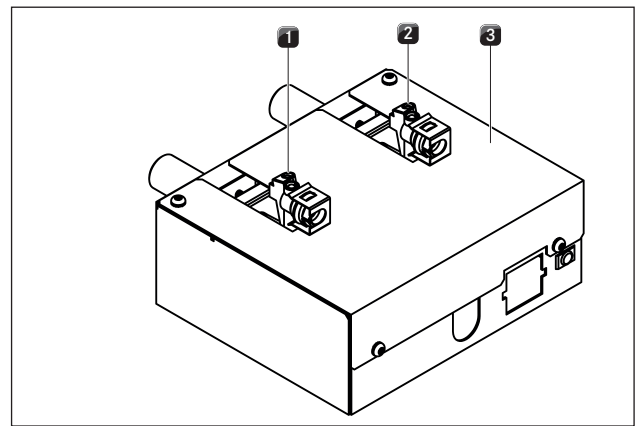


Fig. 5.1 Control box

- [1] Gas connection, normal back burner
[2] Gas connection, high-power front burner
[3] Control box

- Remove both protective caps from the gas taps [2] and [3] on the control box.
- Check that the o-ring inside each gas connection is firmly in place.

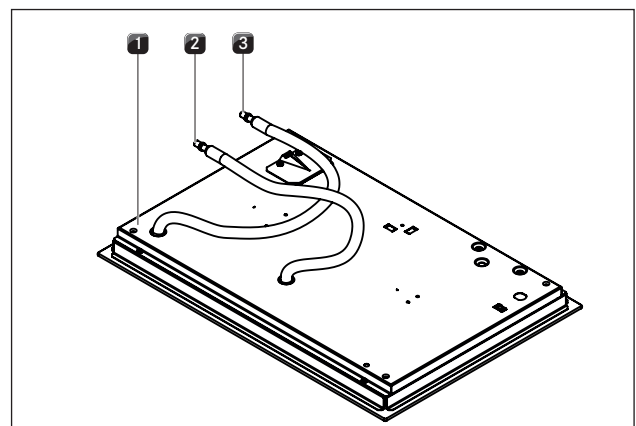


Fig. 5.1 Cooktop

- [4] Cooktop
[5] Gas hose, normal back burner
[6] Gas hose, high-power front burner

- Remove both protective caps on the gas supply lines [2] and [3] on the gas cooktop.

- ▶ Connect the colour-coded gas supply lines to the corresponding colour-coded gas taps.

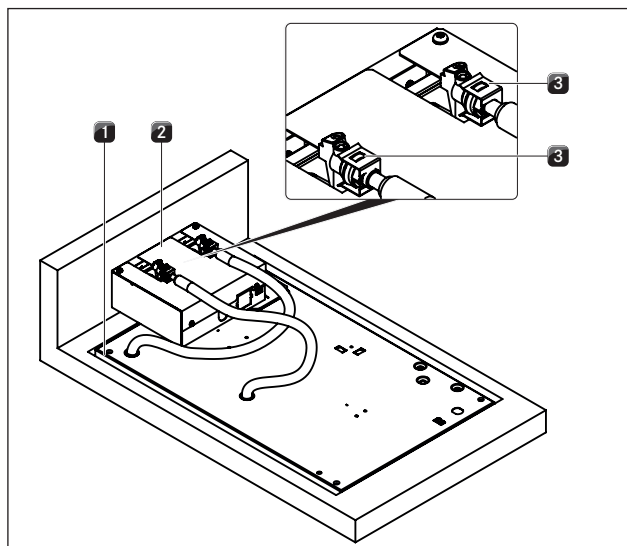


Fig. 5.1 Cooktop with control box

- [1] Cooktop
- [2] Control box
- [3] Locking spring

- ▶ Secure a locking spring on each connection and ensure that this is engaged.
- ▶ Use suitable testing equipment to check all the connections between the control box and the cooktop (see the Gas Installation section).

5.6 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 a certified specialist. He/she also assumes responsibility for the proper installation and commissioning.

The power supply line for use (pre-assembled) must be at least Type H05VV-F or H05VVH2-F.

- Cross-section: 3G1.5 mm² with 1-phase connection
- If the connection line has been damaged this must be replaced by a special connection line. This may only be done by an authorized member of the After Sales Service team.

Establishing the power connection

- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.

- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.
- ▶ Only connect the cooktop using a permanent connection to a power supply cable.

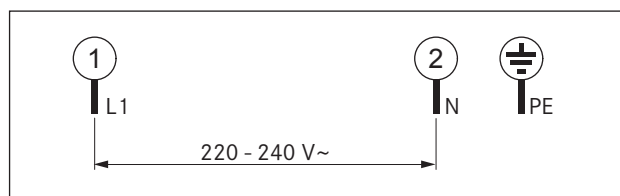


Fig. 5.2 Connection diagram 1-phase

- ▶ Create the connection between the cooktop and the control box.
- ▶ Verify that the installation was done correctly.
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the Operation section).
- ▶ Check all the functions are working correctly.

5.7 Handover to user

Once installation is done:

- ▶ Explain the important functions to the user.
- ▶ Explain all safety-relevant aspects of operation and handling to the user.
- ▶ Provide the user with the accessories and operating and installation instructions to be kept in a safe place.

6 Gas installation

- ▶ 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 gas supply companies.
- ▶ Follow the enclosed manufacturer's information.

| | |
|-------------|--|
| 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 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. |

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 2008 or TRF 1996 |
| Austria | ÖVGW guideline G1 |
| Switzerland | SvgW Gas Regulations G1 EKAS guideline no. 1942: Liquid gas, part 2 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) |
| Australia New Zealand | AS/ANZS5601 - Gas Installation |

Tab. 6.1 Country requirements (information supplied without liability)

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).

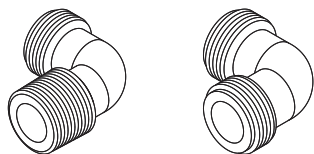
6.2 Gas connection

This gas cooking appliance corresponds to device class 3. It is equipped with a flexible connection tube.

- When using a gas connection, the following instructions are not to be followed in Australia or New Zealand.
- The installation of a security gas socket in the adjacent enclosure 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 1500 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.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.
- ▶ 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 bracket of the gas cooktop in a gas-tight manner using a permitted security bracket.
- ▶ If using a connection bracket, screw this on securely with the attached seal.

ISO 228-1
ISO 7-1
(EN 10226)

ISO 228-1
ISO 228-1



Tab. 6.2 Connection bracket

- Only use the type of connection bracket 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 done correctly.
- ▶ Check the correct functioning of the stopcock.
- ▶ Check the tightness of the gas connection by conducting a leak test (see Leak test section).
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the Operation chapter).
- ▶ Check all the functions and the burner flame are working correctly.

6.2.1 Additional installation notes for Australia and New Zealand (AUS/NZS)

INFO Observe the requirements on the installation of the appliance pursuant to AS/NZS 5601: minimum clearance of the gas burner head from flammable surfaces.

- ▶ Please note all previous information in this section.
- ▶ In addition, adhere to the requirements of the currently applicable version of the regulations: NZS5261/AS5601/AG601.

6.2.2 Gas connection AUS/NZS

Further technical requirements are considered: AS 4551-2008 Domestic gas cooking appliances (AUS/NZS). Check the extended scope of delivery

| Name | Quantity |
|---|----------|
| Gas regulator 1,00 kPa with test point for natural gas (NG) | 1 |
| Test point adapter for liquid gas (LPG) | 1 |

Tab. 6.1 Extended scope of delivery for AUS/NSZ

Create the gas connection

- The connection to a rigid and bend-resistant pipe must be established as specified in AS/NZS 5601.
- Pursuant to AS/NZS 1869 (AGA-certified and authorised), the connection to a safety hose for gas must have a diameter of 10 mm, a class B or D classification and a maximum length of 1200 mm in accordance with AS/NZS 5601.

- ▶ Connect the appliance as follows:
- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.
- ▶ 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.

Natural gas (NG)

If the cooktop is connected to a natural gas (NG) supply, a gas regulator must be installed with a test point. The gas regulator and the transition piece are included in the scope of delivery of the appliance.

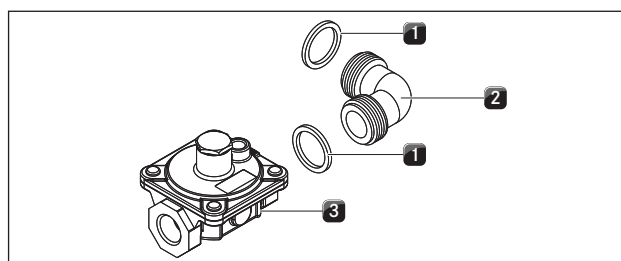


Fig. 6.1 Connection with gas regulator (NG)

- [1] Seal
- [2] Transition piece
- [3] Gas regulator

- ▶ Connect the gas regulator [3] to the connection on the gas cooktop using the transition pieces [2] and the suitable seal [2].
- ▶ Note the gas flow direction of the gas regulator [3].

Liquid gas (LPG)

If the cooktop is attached to a liquid gas supply (LPG), the supply is controlled on the gas bottle. For this purpose, install only the test point adapter with the transition piece in the gas supply pipe. The test point adapter and the transition piece are included in the scope of delivery of the appliance.

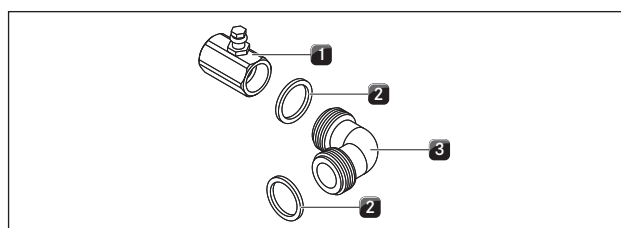


Fig. 6.2 Connection to the test point adapter (LPG)

- [1] Test point adapter
- [2] Seal
- [3] Transition piece

- ▶ Connect the test point adapter [1] to the connection on the gas cooktop using the transition pieces [3] and the suitable seal [2].
- ▶ Ensure that the seal is positioned correctly.
- ▶ Provide the necessary transition piece on the supply side with appropriate seals at the installation site.
- ▶ Tighten all connections so that they are secure.
- ▶ Check that installation has been done correctly.
- ▶ Check the correct functioning of the stopcock.
- ▶ Check the gas pressure (LPG) as follows:
 - ▶ Set the control knob to the 0 position.
 - ▶ Close the gas supply.
 - ▶ Unscrew the test point screw completely.
 - ▶ Connect your measuring device to the test point connection.
 - ▶ Open the gas supply.
 - ▶ Set the gas pressure at the gas supply pipe (LPG pressure bottle) to 2.75 kPa.
 - ▶ Ignite the burner (see the Operation chapter).
 - ▶ Check the burner flame.
 - ▶ Close the gas supply after successfully setting the pressure.
 - ▶ Set the control knob to the 0 position.
 - ▶ Shut off the measuring device from the test point.
 - ▶ Securely screw the test point screw back into the test point adapter.
 - ▶ Check that the screw is positioned correctly.

Subsequent installation work for both gas types (NG/LPG)

- ▶ Check the tightness of the gas connection by conducting a leak test (see Leak test section).
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the Operation chapter).
- ▶ Check all the functions and the burner flame are working correctly.

6.3 Leak test of the gas connection

- ▶ Ensure that no ignition sparks could be created.
- ▶ Do not use fire or an open flame.
- ▶ Use suitable testing equipment to check all the connections between the control box, the cooktop and the gas connection.
- ▶ When using a leak spray for this process, ensure that you wet all connections.
- ▶ Close 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.

6.4 Changing the gas type

- ▶ Set the control knob to the 0 position.

- ▶ Close the gas supply to the gas supply pipe.
- ▶ Switch off the main switch/automatic circuit breaker.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.

Changing the gas burner nozzle in the gas burner

- ▶ Remove the pan support.
- ▶ Remove the gas burner cover

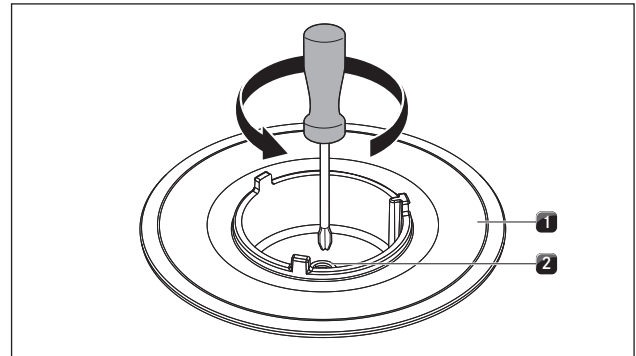


Fig. 6.3 Cooktop burner with gas burner nozzle

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

- ▶ Unscrew the gas burner nozzle [2] from the gas burner [1]
- ▶ Screw the corresponding nozzle for the gas type to be used into the gas burner [2].
- ▶ Position the gas burner cover correctly on the gas burner [1] so that it lies flat.

Changing the gas tap nozzle in the control box

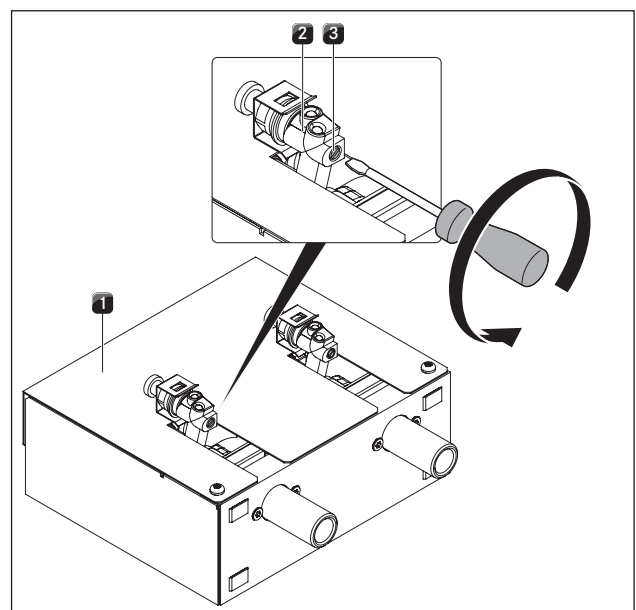


Fig. 6.4 Control box with gas tap nozzle

- [1] Control box
- [2] Gas tap
- [3] Nozzle

- ▶ Unscrew the gas tap nozzle [3] from of the gas tap [2].
- ▶ Screw the corresponding gas tap nozzle [3] for the gas type to be used into the gas tap [2].
- ▶ Affix the new labelling for the gas type used (natural gas/liquid gas) to the nameplate on the underside of the appliance and to the control box.
- ▶ Install the corresponding gas connection for natural gas (NG) or liquid gas (LPG). See the gas connection section in this chapter.

6.5 Handover to user

Once installation is complete:

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

6.6 Nozzle table

INFO Use only stamped and approved nozzles.

| Gas type | LPG (liquid gas) NG (natural gas) | Gas burner position | Peak pressure (mbar) | Minimum load (kW) | Nozzle description | | Nominal heat load natural gas | | Nominal power rating value butane propane | |
|----------|--------------------------------------|---------------------|----------------------|-------------------|--------------------|---------|-------------------------------|---------|---|-------|
| | | | | | Burner | Gas tap | Hs (kW) | Hi (kW) | (kW) | (g/h) |
| G 20 | Natural gas H/E | Front | 20 | 0.6 | 140 | 59 | 4.0 | 3.65 | | |
| G 20 | Natural gas H/E | Back | 20 | 0.35 | 101 | 46 | 1.75 | 1.6 | | |
| G 25 | Natural gas LL | Front | 20 | 0.6 | 144 | 59 | 3.5 | 3.2 | | |
| G 25 | Natural gas LL | Back | 20 | 0.35 | 94 | 50 | 1.5 | 1.35 | | |
| G 20/25 | Natural gas H/L | Front | 20/25 | 0.6 | 140 | 59 | 4.0 | 3.65 | | |
| G 20/25 | Natural gas H/L | Back | 20/25 | 0.35 | 101 | 46 | 1.75 | 1.6 | | |
| G 20 | Natural gas H | Front | 25 | 0.6 | 126 | 61 | 4.0 | 3.65 | | |
| G 20 | Natural gas H | Back | 25 | 0.35 | 91 | 47 | 1.75 | 1.6 | | |
| G 25 | Natural gas L | Front | 25 | 0.6 | 144 | 59 | 4.0 | 3.65 | | |
| G 25 | Natural gas L | Back | 25 | 0.35 | 94 | 46 | 1.75 | 1.6 | | |
| G 20 | Natural gas H | Front | 10 | 0.6 | 193 | 68 | 4.0 | 3.65 | | |
| G 20 | Natural gas H | Back | 10 | 0.35 | 118 | 53 | 1.75 | 1.6 | | |
| G 30/31 | Butane/propane | Front | 28-30/37 | 0.6 | 85 | 40 | | | 3.0 | 219 |
| G 30/31 | Butane/propane | Back | 28-30/37 | 0.38 | 65 | 33 | | | 1.75 | 128 |
| G 30/31 | Butane/propane | Front | 50 | 0.6 | 75 | 33 | | | 3.0 | 219 |
| G 30/31 | Butane/propane | Back | 50 | 0.38 | 58 | 27 | | | 1.75 | 128 |

Tab. 6.2 Nozzle table

Total nominal connection values for liquid gas:
4.75 kW/347 g/h

Total nominal connection values for natural gas:
5.75 kW/0.588 m³/h

7 Operation

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

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

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

INFO As a result of use, the gas burners can become discoloured. This discolouration is normal and does not have a negative effect on the gas flame.

INFO When using the gas burner, you may hear gas escaping from this. 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.

The use of a gas cooktop results in the formation of heat and moisture in the area where it is installed.

- Ensure sufficient ventilation.
- Keep natural ventilation openings open.
- Use a mechanical ventilation device.
- 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.
- In the event of smoke or fire while operating the gas cooktop, turn off the gas supply and switch off the appliance at the wall socket.

7.1 Ignite the gas burner

Each gas hob is equipped with a safety thermocouple.

- This thermocouple detects if the flame has gone out and switches off the gas supply.
- No more gas will flow.

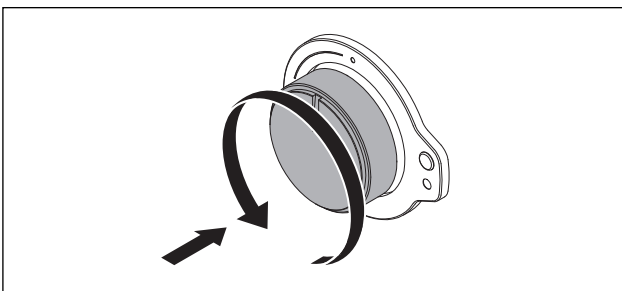


Fig. 7.1 Push and pull control knob

Ignition

The gas burner is ignited using a safety thermocouple. The control knob must therefore be kept pressed in for another approx. 15 seconds after ignition.

If the flame accidentally goes out or the gas burner has not ignited, wait for at least one minute before repeating the ignition process.

- ▶ Open the upstream gas valve in order to ensure the gas supply.
- ▶ Press in the control knob of the desired gas hob as far as it will go.
- ▶ Now turn the pressed-in control knob anti-clockwise (to the left) to the large flame symbol.
- The gas now flows from the burner and is ignited safely by the cycle function.
- The flame is extinguished if the control knob is released too soon.
- ▶ Keep the control knob pressed for approx. 10-15 seconds.
- A stable flame is now burning.
- If the ignition has not worked, try again on the low or medium setting of the control knob.

Switching off

- ▶ Turn the control knob to power level 0 to switch off the gas cooktop.
- The flame on the gas hob is extinguished.
- ▶ Close the upstream gas valve.

7.2 Adjusting the power level

- ▶ Turn the control knob to set the respective power level.

7.3 Correct use of the gas hob

INFO Do not put cookware with an uneven base on the cast iron pan support. Such cookware may tip over.

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.
- ▶ Once the pan contents are simmering, put the gas burner on the lowest power level (small flame).
- ▶ Centrally position the cookware on the gas hob.

7.4 Use the gas cooktop with a BORA cooktop extractor

INFO The cooktop should only be operated if the air baffle (included in the scope of delivery) is attached in the correct position and can function properly.

INFO The air baffle can heat up during use.

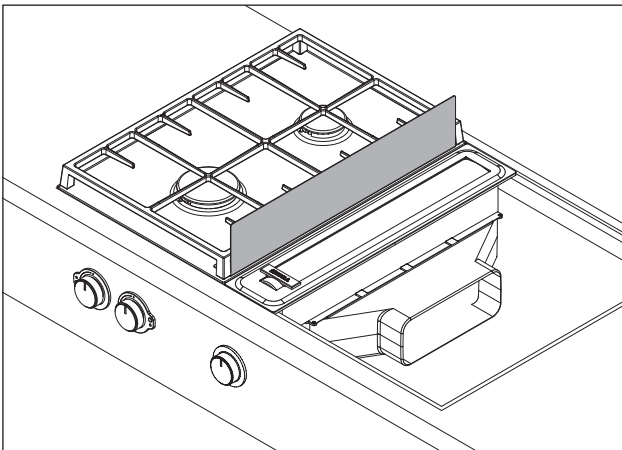


Fig. 7.2 Position of the air baffle

- ▶ Position the air baffle laterally to the cooktop extractor.
- An integrated magnet holds the air baffle in position.
- This minimises the deformation of the flame.
- You can now use the cooktop extractor with a gas cooktop.

8 Cleaning and Maintenance

- ▶ Observe all safety and warning information (see the Safety chapter).
- ▶ Follow the enclosed manufacturer's information.
- ▶ Make sure that the cooktop and cooktop extractor have been switched off completely and have cooled down prior to the planned cleaning and maintenance work to prevent injury (see the Operation chapter).
- Regular cleaning ensures the longevity of the product and optimal functioning.
- ▶ Adhere to the following cleaning and maintenance cycles:

| Component | Cleaning cycle |
|------------------|---|
| Control knob | immediately after every soiling |
| Cooktop | immediately after every soiling every week thoroughly with standard |
| Pot holder | commercially available cleaning agents |
| Gas burner cover | |

Tab. 8.1 Cleaning cycles

8.1 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.

You need a special glass ceramic scraper and suitable cleaning agents to clean the cooktop.

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

8.2 Maintaining the cooktop

- ▶ Do not use the cooktop as a worktop or shelf.
- ▶ Do not push or pull cookware across the cooktop.
- ▶ Always lift pots and pans.
- ▶ Keep the cooktop clean.
- ▶ Remove any kind of soiling immediately.
- ▶ Only use cookware which is suitable for glass ceramic cooktops (see the Device description chapter).

8.3 Cleaning the cooktop

INFO When the cooktop extractor is switched on, the stainless steel grease filter must be installed to ensure that no small and light objects, such as cleaning wipes made of fabrics or paper are sucked in (see operating instructions for the cooktop).

- ▶ Make sure that the cooktop is switched off (see the Operating chapter).
- ▶ Make sure that the gas supply is disconnected/turned off.
- ▶ Wait until all cooking zones are cold.
- ▶ Remove all coarse soiling and food residues from the cooktop with a glass ceramic scraper.
- ▶ Apply the cleaning agent onto the cold cooktop.
- ▶ Rub the cleaning agent with a paper towel or a clean cloth.
- ▶ Wipe off the cooktop while wet.
- ▶ Rub the cooktop dry with a clean cloth.

When the cooktop is hot:

- ▶ Immediately remove molten residues of plastic, aluminium film, sugar or foods containing sugar with a glass ceramic scraper from the hot cooking zone to prevent burning them in.

Heavy soiling

- ▶ Remove heavy soiling and stains (limescale stains, pearly shimmering stains) with cleaning agents while the cooktop is still warm.
- ▶ Soften dried dirt residues using a damp cloth.
- ▶ Remove dirt residues with the glass ceramic scraper.
- ▶ Always remove grains, crumbs or similar which fall onto the cooktop during general cooking work right away to prevent the surface from being scratched.

Coloured changes and shiny surfaces are not cooktop damage. They do not impact on the function of the cooktop and the stability of the glass ceramic. Discolourations to the cooktop arise from residues which are not removed and have been burnt in.

Glossy spots are caused by the abrasion of the pot base, especially when using cooking utensils with aluminium bases, or by unsuitable cleaning agents. They are very hard to remove.

8.3.1 Cleaning of the gas burners

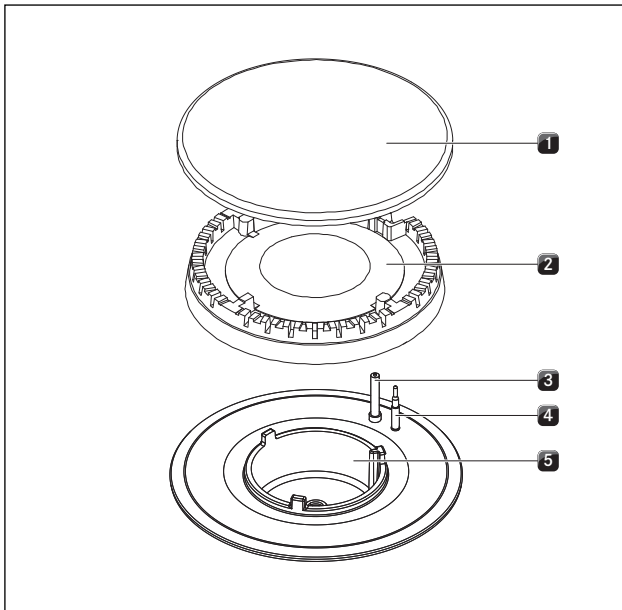


Fig. 8.1 Gas burner installation

- [1] Burner cover
- [2] Burner head
- [3] Safety thermocouple
- [4] Electrical ignition device
- [5] Burner housing

- Do not clean the device until the gas burner has cooled down to normal temperature after use.
- Clean the device only with normal hot rinse water and a commercially available detergent by means of a soft sponge or a normal dishcloth.
- Never scrape or scratch off cooking residues.
- Do not put the gas burner parts and the pot holder in the dishwasher for cleaning.
- ▶ Remove the pot holder.
- ▶ Remove the burner cover [1] from the burner head [2].
- ▶ Remove the burner head [2] from the gas outlet valve
- ▶ Clean the burner parts.
- ▶ Put the burner parts back together again after cleaning.
- The burner heads and burner covers must be completely dry before they are put back in place.
- ▶ Position the burner head [2] correctly on the gas outlet valve.
- ▶ Make sure that the safety thermocouple and the electrical ignition device are positioned in the correct opening.
- ▶ Put the burner cover [1] straightly and evenly on the burner head [2].
- The electrical ignition will not work if burner parts are not put back in place correctly.
- ▶ Put the pot holder straightly and evenly on the gas cooktop.
- ▶ Put the gas burner into operation (see the Operation chapter).

8.3.2 Cleaning the control knobs

- ▶ Ensure that the cooktop is switched off (see the Operating chapter).
- ▶ Clean only the control knob by hand.
- ▶ Pull off the control knob.
- ▶ Clean the control knob with a soft brush.
- ▶ Rinse the control knob well after cleaning.
- ▶ Allow the control knob to dry thoroughly.
- ▶ Re-insert the clean and dry control knob into the slot after the cleaning is completed.

9 Troubleshooting

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

| Operating situation | Cause | Remedy | |
|--|---|---|--|
| The cooktop 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. | Replace the fuse. Switch the safety cut-out back on. | |
| | The fuse or the automatic circuit breaker trips several times. | Call the BORA Service Team. | |
| | The power supply is disconnected. | Have a specialist electrician inspect the power supply. | |
| | 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). | |
| | Dirt in the gas burner head | Clean the gas burner parts (see the Cleaning chapter). | |
| You notice the smell of gas. | A leakage point in the gas supply line | Switch off the gas supply and immediately extinguish all open flames. Contact a gas engineer. Ensure that all connections are tight (see the Gas installation chapter). | |
| | | The gas supply is closed | Open the gas supply (see the Operation chapter). |
| | | The gas bottle is empty in case of liquid gas (LPG). | Exchange the empty gas bottle for a full gas bottle of the correct gas type. |
| You notice that the flame of the burner is uneven. | The gas 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). | |

Tab. 9.1 Resolving a fault

► In all other instances, call the BORA Service Team (see the Warranty, service and spare parts chapter).

10 Decommissioning, disassembly and disposal

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

10.1 Decommissioning

Decommissioning is considered the final decommissioning and disassembly. After decommissioning, the device can either be built into another piece of furniture, sold on privately, or disposed of.

INFO Disconnecting and connecting the electricity and gas connection may only be carried out by certified experts.

- ▶ Switch off the device before decommissioning (see Operating chapter)
- ▶ Disconnect the device from the voltage supply.
- ▶ Disconnect the device from the gas supply.

10.2 Disassembly

The removal requires that the device is accessible for disassembly and was separated from the voltage supply. On gas-powered devices, make sure that the gas connection is complete.

- ▶ Undo the mounting brackets.
- ▶ Remove the silicone joints.
- ▶ Remove the device from the worktop upwards.
- ▶ Remove further accessory parts.
- ▶ Remove the old appliance and dirty accessory as described under "Disposing of the product in an environmentally friendly way".

10.3 Disposing of the product in an environmentally friendly way

Disposal of transport packaging

INFO The packaging protects the device against transport damages. The packaging is made of materials that are environmentally friendly and easy to dispose of and can therefore be recycled.

Returning the packaging material into the material cycle saves resources and reduces the waste production. Your specialist supplier will take the packaging back.

- ▶ Hand the packaging to your specialist supplier or
- ▶ Dispose of the packaging properly taking into account the regional regulations.

Disposing of the old appliance



Electrical devices marked with this symbol should not be disposed of as household waste at the end of its life. They must be taken to a collection centre for recycling electrical or electronic non-heating appliances. For information, please contact your city or local authorities.

Waste electric and electronic equipment often still contains valuable materials. They do, however, also contain harmful substances that were required for their correct functioning and safety. When disposed of in the residual waste or if not handled correctly, they may cause harm to the health of people and the environment.

- ▶ Therefore do not dispose of your old appliance as household waste.
- ▶ Take the old appliance to a regional collection centre for return and recycling of electronic and electrical parts and other materials.

11 Warranty, service and spare parts

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

11.1 Warranty

The warranty period shall be 2 years.

11.2 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.

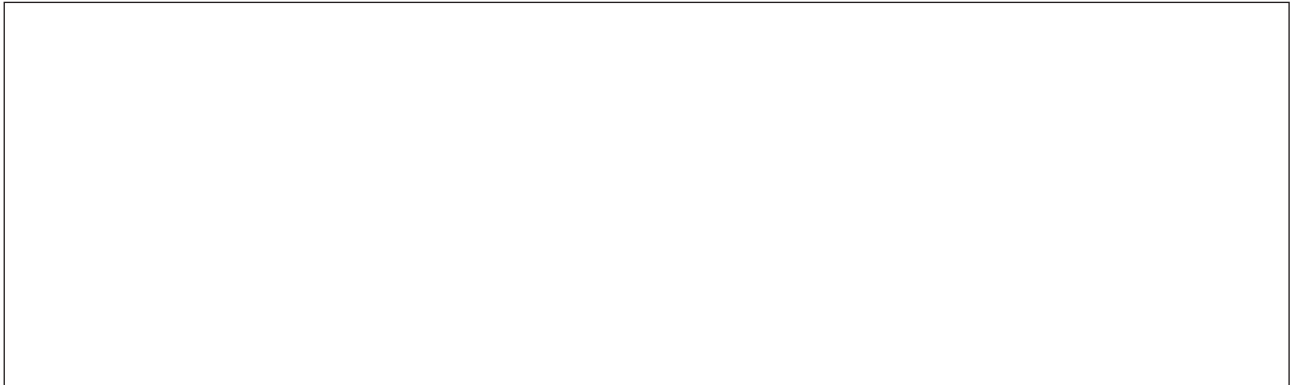
The After Sales Service will require the type designation and the serial number of your device (FD number). This information is provided on the nameplate or on the back of the manual as well as on the device.

11.3 Spare parts

- ▶ Only use original spare parts when making repairs.

INFO Spare parts can be obtained from your BORA dealer, the BORA online service website at www.bora.com/service or by calling the service number provided.

Nameplate:



Germany::

BORA Lüftungstechnik GmbH
Rosenheimer Str. 33
83064 Raubling
Germany
T +49 (0) 8035 / 907-240
F +49 (0) 8035 / 907-249
info@bora.com
www.bora.com

Australia – New Zealand:

BORA APAC Pty Ltd
A/ 91-95 Victoria Road
Drummoyne NSW 2047
Australia
T +61 2 7900 5580
F +61 2 8076 3514
info@boraapac.com.au
www.boraapac.com.au

Austria:

BORA Vertriebs GmbH & Co KG
Prof.-Dr.-Anton-Kathrein-Straße 3
6342 Niederndorf
Österreich
T +43 (0) 5373 / 62250-0
F +43 (0) 5373 / 62250-90
mail@bora.com
www.bora.com

Europe:

BORA Holding GmbH
Prof.-Dr.-Anton-Kathrein-Straße 3
6342 Niederndorf
Austria
T +43 (0) 5373 / 62250-0
F +43 (0) 5373 / 62250-90
mail@bora.com
www.bora.com

