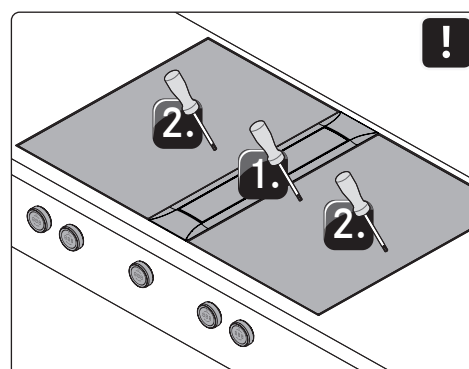
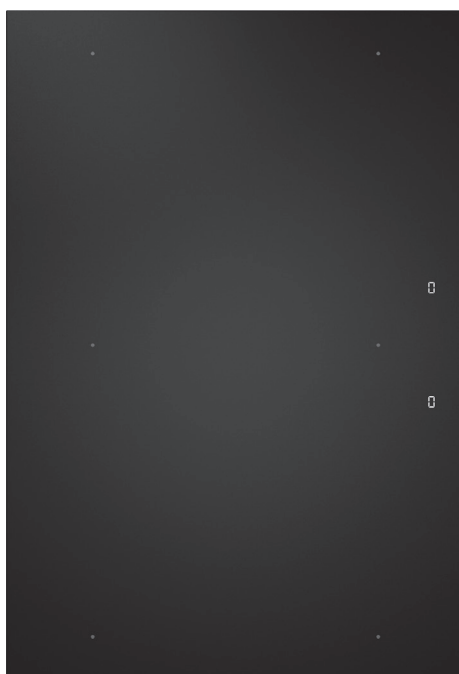


EN Operating and installation instructions PKFI3

BORA Pro surface induction cooktop



PKFI3UMIMEN-101

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1 General information

These instructions contain important information to protect you from injury and prevent damage to the appliance.

Please read these instructions carefully before installing or using the appliance for the first time.

Other documents apply alongside these instructions.

Please by all means adhere to all documents that form part of the scope of delivery.

Assembly, installation and commissioning must always occur in line with national laws, regulations and standards. The work must be performed by qualified specialists who are familiar with and comply with the supplementary regulations of the local utility companies.

All safety and warning information as well as the handling instructions in the accompanying documents must be observed.

1.1 Liability

BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH – hereinafter referred to as BORA – does not assume any liability for damage arising from disregard for or non-adherence to the documents included in the scope of delivery!

Furthermore, BORA shall not be held liable for damage caused by improper installation or failure to observe the safety and warning instructions!

1.2 Validity of the operating and installation instructions

These instructions apply to several appliance versions. It is therefore possible that some of the features described do not apply to your appliance. The details of the figures contained herein may differ from some appliance versions and are to be understood as schematic diagrams.

1.3 Product conformity

Directives

The appliances meet the following EU/EC directives:

2014/30/EU EMC Directive

2014/35/EU Low Voltage Directive

2009/125/EC Ecodesign Directive

2011/65/EU RoHS Directive

1.4 Data protection

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

Data can only be read out manually via your cooktop extractor. This decision is therefore your responsibility.

These saved data then enable a rapid error search and troubleshooting in the event of servicing.

1.5 Presentation of information

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

The term “appliance” is used to refer to cooktops, cooktop extractors or cooktops with integrated cooktop extractor.

Instructions are indicated with an arrow.

► Always follow all instructions in the prescribed order.

Enumerations are indicated with a bullet point at the start of the line:

● Enumeration 1

● Enumeration 2



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

Safety and warning instructions

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

Safety and warning instructions are structured as follows:

WARNING SYMBOL AND SIGNAL WORD!	
Type and source of danger	Results of non-compliance
► Measures to minimise risk	

Please note:

- warning symbols draw attention to a high risk of injury.
- The signal word indicates the severity of that risk.

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

Tab. 1.1 Meaning of the warning symbols and signal words

2 Safety

The appliance complies with the stipulated safety requirements. The user is responsible for the safe use of the appliance, cleaning and maintenance. Improper use can lead to personal injury and damage to property.

2.1 Use as intended

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

This appliance is not intended for:

- outdoor use
- heating rooms
- cooling, ventilating or dehumidifying rooms
- use in mobile installation sites such as motor vehicles, ships or aeroplanes
- use with an external timer or a separate remote control system (except for emergency shutdown)
- use at altitudes of over 2,000 m (metres above sea level)

Any other use or any use that goes beyond that which is described here is classed as unintended.

- i** BORA does not assume any liability for damages caused by improper use or incorrect operation.

All misuse is prohibited!

2.2 People with limited abilities

Children

The appliance can be used by children aged 8 and over if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks. Children must not play with the appliance.

- ▶ Use the childproofing feature in order to prevent children from switching on the appliance or changing the settings when they are unattended.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Otherwise, they will be tempted to climb onto the appliance.

- i** Any work involving cleaning and maintenance must not be carried out by children unless they are supervised at all times while doing so.

People with reduced physical, sensory or mental capacities

The appliance can be used by people with reduced physical, sensory or mental capacities or a lack of experience and/or knowledge if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks.

Operation can be restricted using the childproofing feature.

⚠ DANGER!

Risk of burns from hot cookware and food

Handles projecting over the edge of the worktop are asking to be grabbed.

- ▶ Keep children away from hot cooking zones or ensure they are supervised at all times.
- ▶ Do not turn pot and pan handles so they stick out beyond the worktop.
- ▶ Make sure that hot pots and pans cannot be pulled down.
- ▶ If necessary, use suitable stove guards or covers.
- ▶ Only use stove guards and covers that are approved by the appliance manufacturer; otherwise, there is a risk of accidents.
- ▶ To choose a suitable stove guard, contact your specialist supplier or the BORA Service Team.

2.3 General safety instructions

⚠ DANGER!

Packaging components are a choking hazard

Packaging components (e.g. film, polystyrene) can be life-threatening for children.

- ▶ Store all packaging components out of reach of children.
- ▶ Dispose of the packaging properly and immediately.

⚡ DANGER!**Risk of electric shock or injury from damaged surfaces**

The underlying electronics can be exposed or damaged due to fissures, fractures or cracks in appliance surfaces (e.g. damaged glass), particularly in the vicinity of the operating unit. This can cause an electric shock. Furthermore, a damaged surface can cause injuries.

- ▶ Do not touch the damaged surface.
- ▶ If there are any cracks, fissures or fractures, switch the appliance off immediately.
- ▶ Safely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.
- ▶ Contact BORA Service.

⚡ WARNING!**Risk of injury from damaged components**

Damaged components that cannot be removed without tools can cause injuries.

- ▶ Try not to repair or replace damaged components yourself.
- ▶ Contact BORA Service.

⚡ WARNING!**Risk of injury or damage due to incorrect components or unauthorised modifications**

Incorrect components can lead to personal injury or damage to the appliance. Modifications, additions or alterations to the appliance can lead to safety risks.

- ▶ Only use original components.
- ▶ Do not make any modifications, additions or alterations to the appliance.

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

Appliance components (e.g. pan supports, operating controls, covers, grease filters, etc.) can cause injury if dropped.

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

CAUTION!**Risk of injury from heavy lifting**

If not handled correctly, carrying and installing appliances can cause injury to the limbs or torso.

- ▶ If necessary, carry and install the appliance with another person.
- ▶ Use appropriate aids to prevent damage or injury.

CAUTION!**Damage from improper use**

The appliance surfaces must not be used as work or storage surfaces. This can damage the appliances (particularly in the case of hard and sharp objects). Never use the appliances as work or storage surfaces.

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

Faults and errors

- ▶ In the case of faults and errors, follow the instructions in the “Troubleshooting” chapter.
- ▶ In the event of any faults or errors that are not mentioned, switch the appliance off and contact BORA Service.

Pets

- ▶ Keep pets away from the appliance.

2.4 Safety instructions for installation

- i** The appliance must only be installed and assembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- i** During installation maintain the minimum clearance stated in the “Installation” (“Safety clearances”) chapter.
- i** Work on electrical components must only be conducted by trained electrical personnel.
- i** The appliance may only be installed with the power disconnected.

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

The appliance must be suitable for the regional voltage and frequency.

- ▶ Check the information on the identification plate and in the event of deviations, do not connect the appliance.
- ▶ Conduct all work extremely attentively and conscientiously.
- ▶ Do not connect the appliance to the mains until the duct system has been installed or the recirculation filter has been fitted.
- ▶ Only use the connection cables supplied. Where necessary these are included in the scope of delivery.
- ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.

⚡ DANGER!

Risk of electric shock from damaged appliance

A damaged appliance can cause an electric shock.

- ▶ Check the appliance for visible damage prior to installation.
- ▶ Do not install or connect any damaged appliances.
- ▶ Do not operate any damaged appliances.

CAUTION!

Risk of burning from control knobs that are not positioned optimally.

If the control knobs are not installed in a suitable place, during operation there is a risk of sustaining burns from the cooktop surface.

- ▶ Only install the control knobs in a suitable place, which is practical and safe.

2.4.1 Safety instructions for cooktop installation

⚡ DANGER!

Risk of electric shock from incorrect mains connection

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

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

⚡ DANGER!

Risk of electric shock from damaged power supply cable

If the power supply cable is damaged (e.g. during installation or by coming into contact with hot cooking surfaces), this can cause an (lethal) electric shock.

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

2.5 Safety instructions – operation

- ▶ Make sure that the base of the cookware as well as the appliance surfaces are clean and dry.
- ▶ Always lift (do not drag) cookware to prevent scratching and abrasion on the appliance surface.
- ▶ Do not use the appliance as a storage surface.
- ▶ Switch off the appliance after use.

Risk of burning from hot appliances

Certain appliances and their exposed parts become hot during use. They should be left to cool down completely after switching off. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot appliances.
- ▶ Pay attention to the residual heat indicator.

⚡ WARNING!

Risk of burns due to power cut

During or after a power cut a cooktop that was previously in operation may still be hot.

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

⚡ DANGER!

Risk of fire from overheated oil or fat

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

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

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

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

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

CAUTION!**Damage caused by hot cookware**

Hot cookware can damage certain components in the appliance.

- ▶ Do not put hot cookware down in the area of the cooktop display.

2.5.1 Safety instructions – cooktop operation

- ▶ Do not simply rely on the pan size recognition function on induction cooktops; always switch the appliance off after use.

⚠ DANGER!**Danger of fire caused by leaving the cooktop unattended**

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

- ▶ Never leave oil or fat to heat up unattended.
- ▶ Never extinguish oil and fat fires with water.
- ▶ Switch off the cooktop.
- ▶ Extinguish the fire using a pan lid or a fire blanket, for example.

⚠ DANGER!**Danger of explosion caused by flammable liquids**

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

- ▶ Do not spray aerosols near the appliance when it is in use.
- ▶ Do not place any flammable liquids in the vicinity of a cooktop.

⚠ WARNING!**Risk of burns from hot liquids boiling over**

Unattended pans can boil over allowing hot liquids to escape.

- ▶ Keep an eye on pans when cooking.
- ▶ Try not to let them boil over.

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

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 caused by sugary and salty foods**

Sugary and salty foods and juices can damage the hot cooking zone.

- ▶ Make sure sugary and salty foods or juices do not get onto the cooking zone while it is hot.
- ▶ Remove sugary and salty foods and juices from the hot cooking zone immediately.

Special safety instructions for the operation of induction cooktops

Effect on pace makers, hearing aids and metal implants:

induction cooktops generate a high-frequency electromagnetic field in the area of the cooking zones. The cooking zones may affect pacemakers, hearing aids or metal implants negatively or disturb their function when in close proximity. A reduced function of the pacemaker is unlikely.

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

2.6 Safety instructions – cleaning and maintenance

The appliance must be cleaned at regular intervals. Dirt can lead to damage, restriction of functions, or bothersome odours. In the worst case scenario, this can become a hazard.

- ▶ Remove dirt immediately.
- ▶ When cleaning, only use non-abrasive detergents to prevent scratching and abrasion on the surface.
- ▶ When cleaning, ensure that no water penetrates the appliance. Use only a slightly damp cloth. Never spray the device with water. Water penetration can cause damage!
- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage.
- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.

Special safety instructions for cooktop cleaning and maintenance

- ▶ Whenever possible, clean the cooktops after every use.

- ▶ Only clean the cooktops when they have cooled down.

2.7 Safety instructions – repairs, servicing and spare parts

- i** The appliance must only be repaired and serviced by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- i** Work on electrical components must only be conducted by trained electrical personnel.
- ▶ Before any repair work, safely disconnect the appliance from the mains supply.

⚡ WARNING!

Risk of injury or damage from improper repairs

Incorrect components can lead to personal injury or damage to the appliance. Modifications, additions or alterations to the appliance can lead to safety risks.

- ▶ Only use original spare parts for repairs.
- ▶ Do not make any modifications, additions or alterations to the appliance.
- i** A damaged power supply cable must be replaced by a suitable power supply cable. This may only be done by an authorised member of the After Sales Service team.

2.8 Safety instructions – disassembly and disposal

- i** The appliance must only be disassembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- i** Work on electrical components must only be conducted by trained electrical personnel.
- ▶ Before disassembly, safely disconnect the appliance from the mains supply.

⚡ DANGER!

Risk of electric shock from incorrect disconnection

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

- ▶ Safely 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.
- ▶ Do not touch exposed contacts on the electronic unit as they may contain residual charge.

3 Technical data

3.1 BORA Pro surface induction cooktop PKFI3

Parameter	Value
Supply voltage	220–240 V
Frequency	50/60 Hz
Power consumption	3.68 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 (zone 1) power setting	230 x 230 mm 2100 W 3680 W
Rear cooking zone (zone 2) power setting	230 x 230 mm 2100 W 3680 W
Energy consumption (calculated with standard pot sizes)	
Front cooking zone (150 mm)	185,0 Wh/kg
Rear cooking zone (180 mm)	176,5 Wh/kg
Cooking zones bridged (210 mm)	204,4 Wh/kg
Total (average)	188,6 Wh/kg

Tab. 3.1 Technical data for PKFI3

PKFI3 appliance dimensions

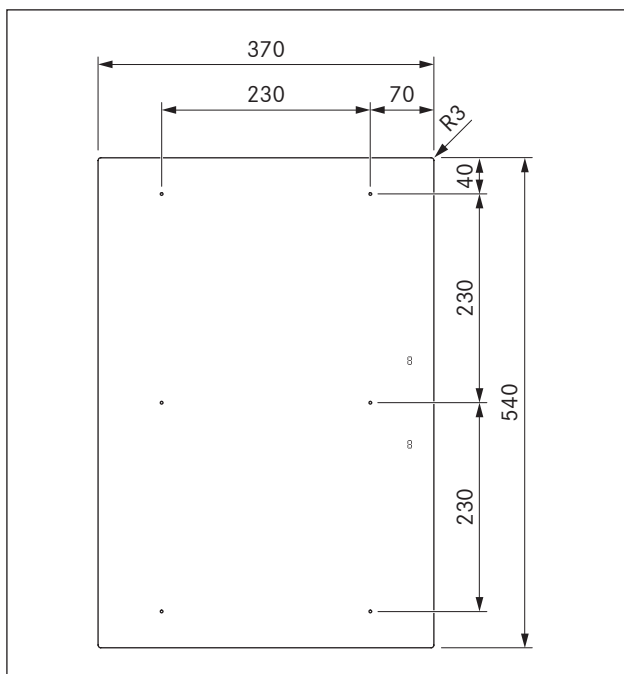


Fig. 3.1 PKFI3 appliance dimensions from above

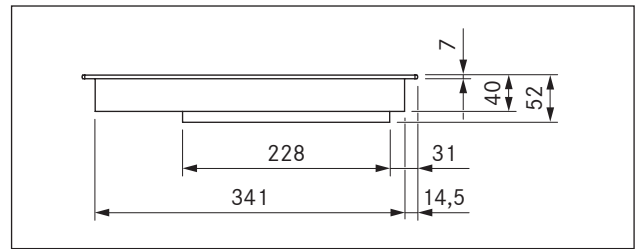


Fig. 3.2 PKFI3 appliance dimensions front view

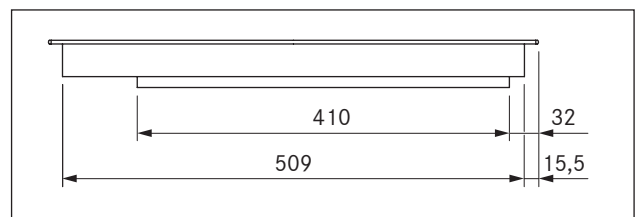


Fig. 3.3 PKFI3 appliance dimensions side view

3.2 BORA Professional 3.0 control knob dimensions

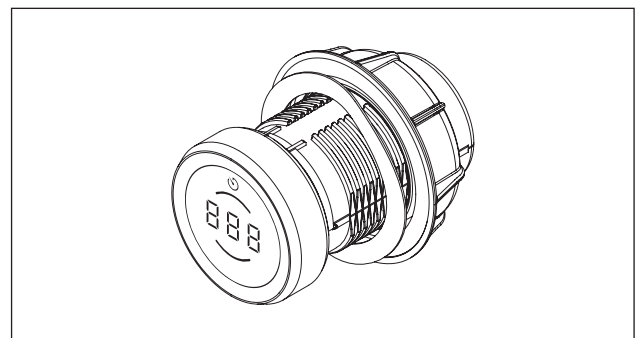


Fig. 3.4 Control knob

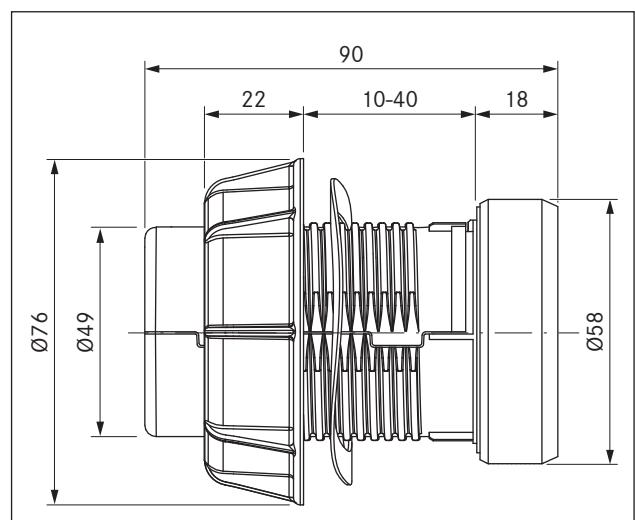


Fig. 3.5 Control knob dimensions

4 Appliance description

► Observe all safety and warning information during operation (see „2 Safety“).

4.1 Control knob

How it works

The cooktop extractor and cooktops are operated with a control knob. The power levels and functions are controlled by turning the knob ring and pressing the touch surface.

i How it works and its functions are described in more detail in the Operation chapter.

Structure

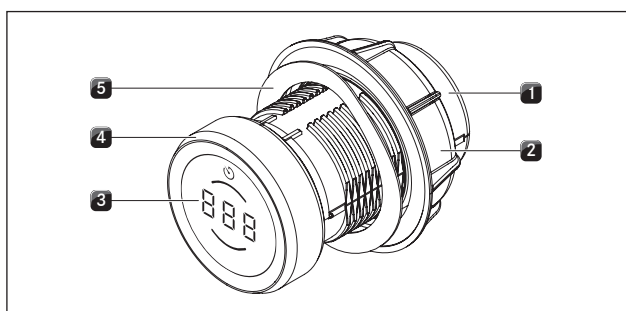


Fig. 4.1 Control knob structure

- [1] Knob housing
- [2] Universal nut
- [3] Control knob display
- [4] Knob ring
- [5] Wave spring

Operating elements

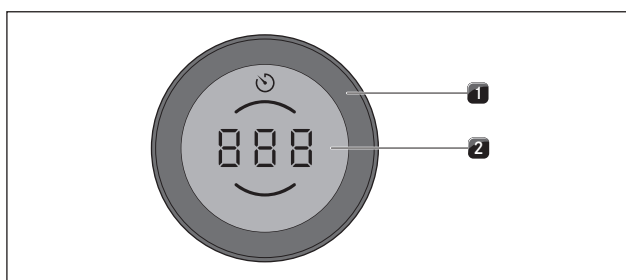


Fig. 4.2 Control knob operating elements

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

Control knob display

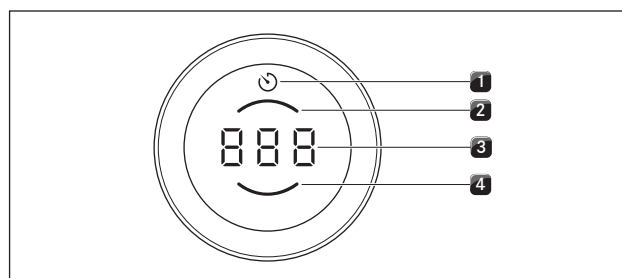


Fig. 4.3 Control knob display elements

- [1] Timer/egg timer indicator
- [2] Rear cooking zone indicator
- [3] Multi-function display
- [4] Front cooking zone indicator

Control knob assignment

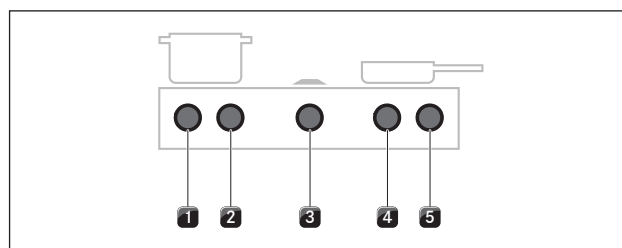


Fig. 4.4 Control knob assignment

- [1] Control knob for left cooktop, front cooking zone
- [2] Control knob for left cooktop, rear cooking zone
- [3] Control knob for cooktop extractor
- [4] Control knob for right cooktop, front cooking zone
- [5] Control knob for right cooktop, rear cooking zone

4.2 Cooktop appliance description

4.2.1 Display and symbols

i The power levels and cooking functions of each cooking zone are shown in the control knob display on the corresponding control knob.

i The cooktops PKFI3 and PKI3 also have a 7-segment cooktop display for each cooking zone. Power levels and operating functions respectively are shown directly on the cooktop.

Control knob display

Indicator	Meaning
□	Cooktop is switched off
I - 9	Power levels
P	Power setting
H	Residual heat indicator
L	Childproofing feature
e.g. 9 9	Bridging function active
U	Pan size recognition
U/≡/≡	Heat retention levels active
⌚	Timer function active
R	Automatic heat up function
e.g. R5	Automatic heat up function active
E...	Error message (see „8 Troubleshooting“)

Tab. 4.1 Control knob display

Cooktop display

Indicator	Meaning
□	Cooktop is switched off
I - 9	Power levels
P	Power setting
H	Residual heat indicator
L	Childproofing feature
	Pause function
U	Pan size recognition
R	Automatic heat up function
U/≡/≡	Heat retention levels active
E...	Error message (see „8 Troubleshooting“)

Tab. 4.2 Cooktop display

Layout and size of the cooking zones

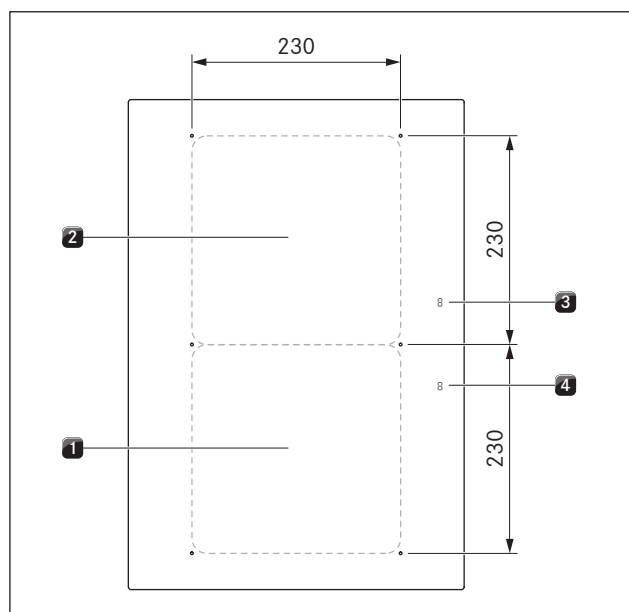


Fig. 4.5 Layout of cooktop PKFI3 and size of the cooking zones

- [1] Front surface induction cooking zone
- [2] Rear surface induction cooking zone
- [3] Rear cooking zone display
- [4] Front cooking zone display

4.2.2 How induction cooktops work (PKFI3, PKI3, PKIW3)

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

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

► Observe the minimum pot base diameter.

Power levels

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

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

Tab. 4.3 Recommendations for power levels

The specifications provided in the table are standard values. Depending on the cookware and filling quantity, it is recommended to either decrease or increase the power level.

Suitable cookware

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



Cookware with this symbol is suitable for induction cooktops. The cookware used for the induction cooktop must be made of metal, feature magnetic properties and possess an ample base.

Suitable cookware is made of:

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

Appliance	Cooking zone	Minimum diameter
PKFI3	front	120 mm
	rear	120 mm

Tab. 4.4 Minimum cookware diameter

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

Noises

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

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

4.3 Safety devices

4.3.1 Safety shut-down

If an appliance is switched on but is not used for a predefined time, it is automatically switched off.

Cooktops

Each cooking zone is switched off automatically when the cooking zone exceeds the maximum operating duration on one power level or heat retention level. H is displayed if applicable (Residual heat indicator).

PKFI3:	
Power levels	Safety shut-down after hours:minutes
1	8:24
2	6:24
3	5:12
4	4:12
5	3:18
6	2:12
7	2:12
8	1:48
9	1:18

Tab. 4.5 Safety shut-down on the different power levels

- i** After 10 minutes, the power setting automatically reverts to power level 9.

PKFI3:	
Heat retention level	Switch off after hours:minutes
1 (_)	8:00
2 (=)	8:00
3 (≡)	8:00

Tab. 4.6 Safety shut-down on the different heat retention levels

- ▶ Switch the cooking zone back on if you want to put the cooking zone back into operation (see „6.3 Operating the cooktops“).

4.3.2 Residual heat indicator

- i** While H is displayed (residual heat indicator), 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 indicator).

As the cooktop cools, the indicator dims until it goes off at <60°C.

4.3.3 Overheating protection

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

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

- cookware is heated up empty;
 - oil or fat is heated on high power;
 - a hot cooking zone is switched on again after a power cut.
- Whilst the overheating protection is active, one of the following steps is taken:
- the activated power setting is switched back to the previous level;
 - the power setting P can no longer be switched on;
 - the set power level is reduced;
 - the cooktop switches off completely.

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

4.3.4 Childproofing feature

- i** If a single cooktop is operated without a cooktop extractor, removal of the knob ring can prevent the appliance from being switched on accidentally or without permission.

5 Installation

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

5.1 General installation instructions

- i** The appliances must not be installed above cooling devices, dishwashers, stoves, ovens, washing machines or dryers.
- i** The contact surfaces of the worktops and wall sealing strips must be made of a heat-resistant material (up to approx. 100°C).
- i** Worktop cut-outs must be moisture-sealed using suitable means and, where necessary, fitted with a thermal insulator.
- i** External devices may only be connected to the cooktop extractor connections provided.
- i** Extremely bright lights aimed directly at the appliances can cause colour variations in the appliances and are thus to be avoided.

General installation instructions for cooktops

- i** To ensure that the cooktops perform optimally at all times, there must be sufficient ventilation beneath the cooktops.
 - i** The performance of the cooktops is affected or the cooktops overheat if the warm air beneath the cooktops cannot escape.
 - i** If a cooktop overheats, the power is automatically reduced or the cooktop is switched off completely (see „4.3.3 Overheating protection“).
 - i** If cable protection (false floor) is planned beneath the appliance, this must be fitted so it does not obstruct ventilation.
- ▶ Make sure that the area below the cooktop has a sufficient air supply.

5.2 Checking the scope of delivery

- ▶ Make sure the delivery is complete and check it for damage.
- ▶ If there are any missing or damaged parts, please notify the BORA After Sales Service.
- ▶ Do not under any circumstances install parts which are damaged.
- ▶ Dispose of transport packaging in the proper manner (see „9 Decommissioning, disassembly and disposal“).

Name	Quantity
Cooktop	1
Control knob	2
Operating and installation instructions	1
Cooktop mounting screws	4
Height adjustment plate set	1
Cooktop mounting straps	4
Control knob cable	2
Cooktop to cooktop extractor communication cable	1
Special scope of delivery for glass ceramic cooktops	
Glass ceramic cleaning instructions	1

Tab. 5.1 Scope of delivery of the cooktops

5.3 Tools and aids

The following tools are required to correctly install the appliance:

- pencil
- tape measure or folding metre stick
- standard or cordless drill with Ø 50 mm Forstner bit
- black, heat-resistant silicone sealant
- slotted screwdriver
- size 20 Torx screwdriver

5.4 Assembly instructions

5.4.1 Safety clearances

- ▶ Maintain the following safety clearances:

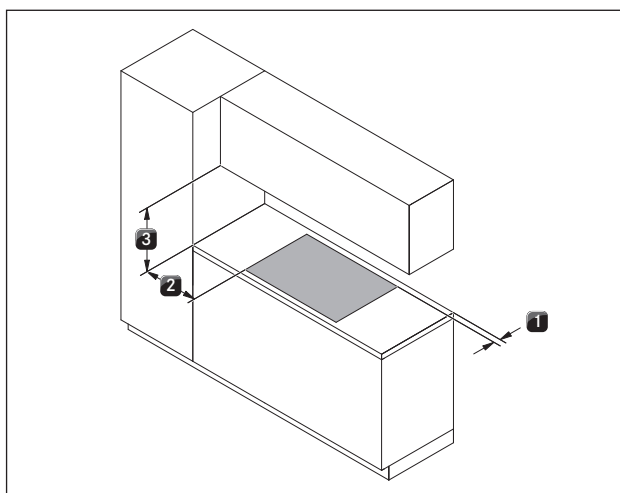


Fig. 5.1 Minimum distance

- [1] Minimum clearance of 50 mm at the back from the worktop cut-out to the rear edge of the worktop.
- [2] Minimum clearance of 300 mm from the left and right of the worktop cut-out to the adjacent cabinet or wall.
- [3] Minimum clearance of 600 mm between the worktop and the wall unit.

5.4.2 Minimum installation dimensions (standard set-up)

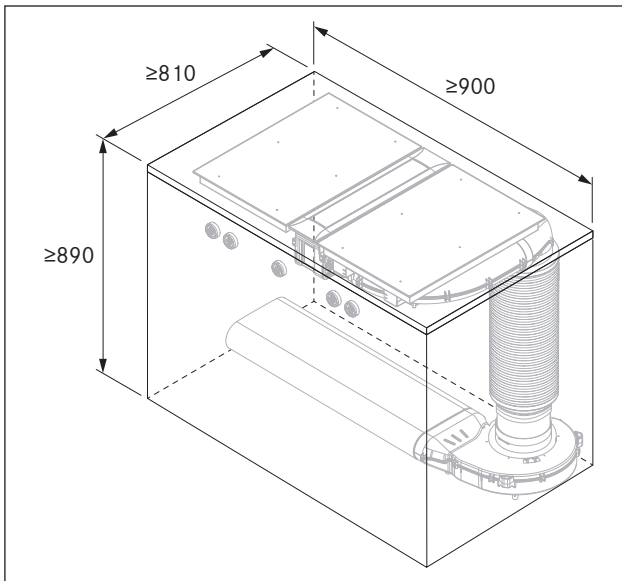


Fig. 5.2 Minimum installation dimensions for standard set-up of PKA3/PKA3AB

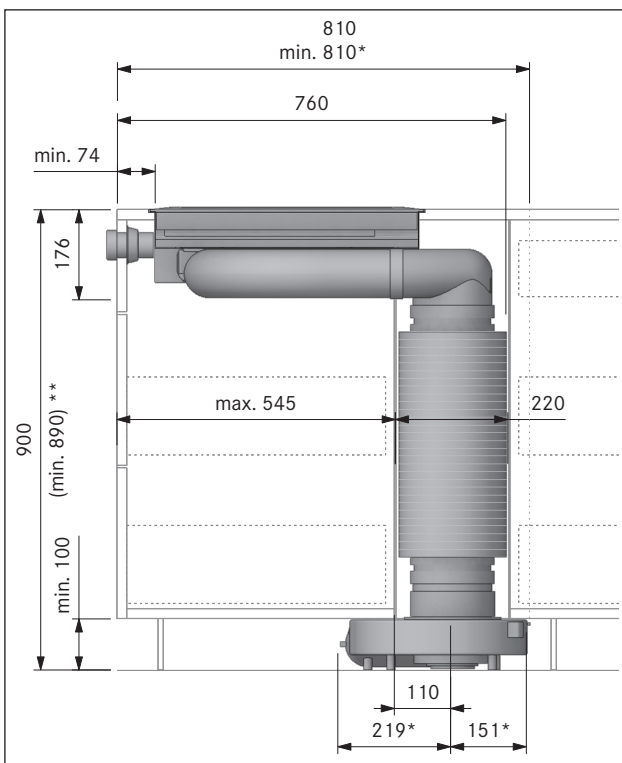


Fig. 5.3 Appliance installation dimensions for standard set-up of PKA3/PKA3AB with round silencer USDR50

5.4.3 Worktop and kitchen units

- ▶ Create the worktop cut-out taking into account the specified cut-out dimensions.
- ▶ Make sure that the cut surfaces of the worktops are properly sealed.
- ▶ Comply with the instructions of the worktop manufacturer.

- Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- No false floor is necessary below the cooktop. If cable protection (false floor) is planned, the following must be taken into account:
 - it must be fitted in such a way that it can be removed for maintenance work;
 - to ensure sufficient cooktop ventilation, a minimum distance of 15 mm to the bottom edge of the cooktop is to be observed.
- The drawers and/or shelves in the floor unit must be removable.
- For correct installation, the drawers of the floor unit must be shortened depending on the installation situation.

5.5 Cut-out dimensions

- i** All dimensions are shown from the front edge of the front panel.

Worktop overhang

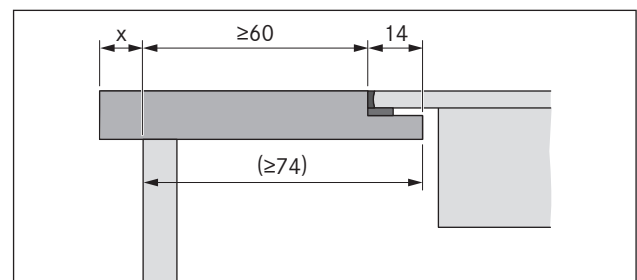


Fig. 5.4 Worktop overhang

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

- i** In the case of cooktop extractor PKA3/PKA3AB combined with straight duct piece PKA 1FEV, flush installation is also possible in a worktop with a depth ≥ 650 mm.

5.5.1 Flush installation

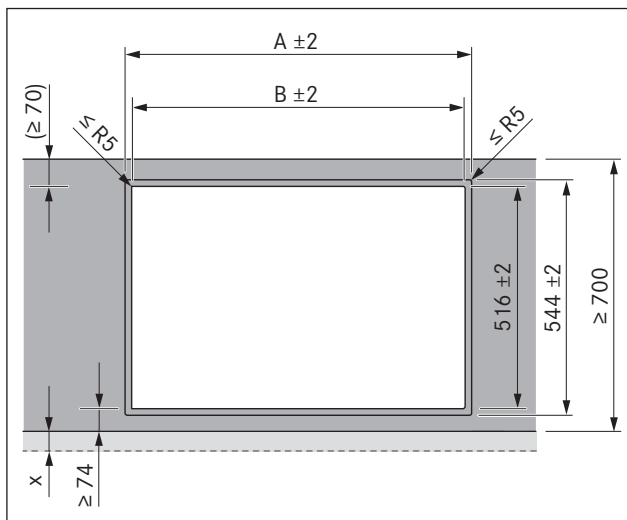


Fig. 5.5 Cut-out dimensions for flush installation

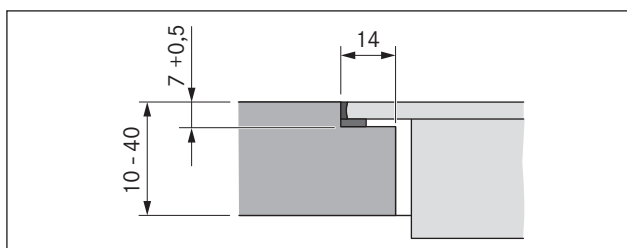


Fig. 5.6 Rebate dimensions for flush installation

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

Tab. 5.2 Cut-out dimensions of the appliance combinations in the case of flush installation

5.5.2 Surface mounting

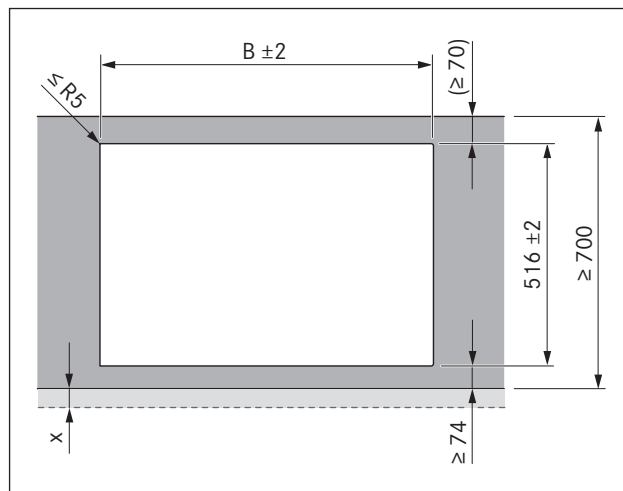


Fig. 5.7 Cut-out dimensions for surface mounting

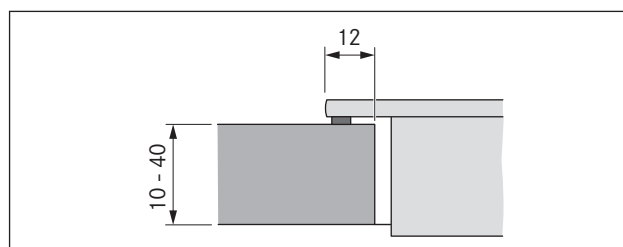


Fig. 5.8 Overlay dimensions for surface mounting

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

Tab. 5.3 Cut-out dimensions of the appliance combinations in the case of surface mounting

5.6 Installing the control knob in the floor unit front panel

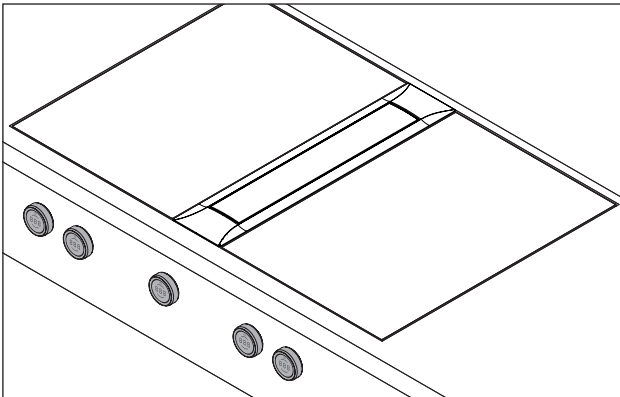


Fig. 5.9 Installed control knob

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

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

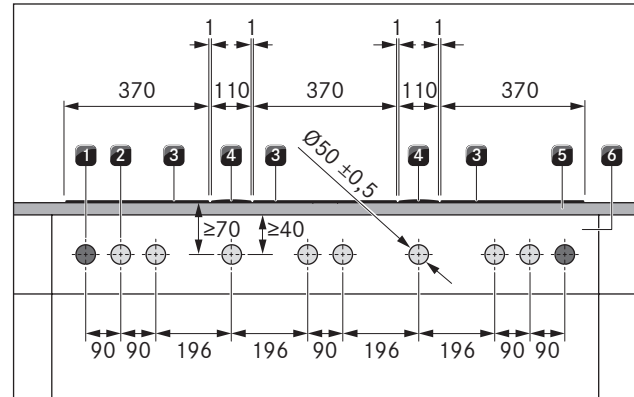


Fig. 5.12 Drilling pattern for 3 cooktops, 2 cooktop extractors and 2 sockets

5.6.1 Cooktop bore holes

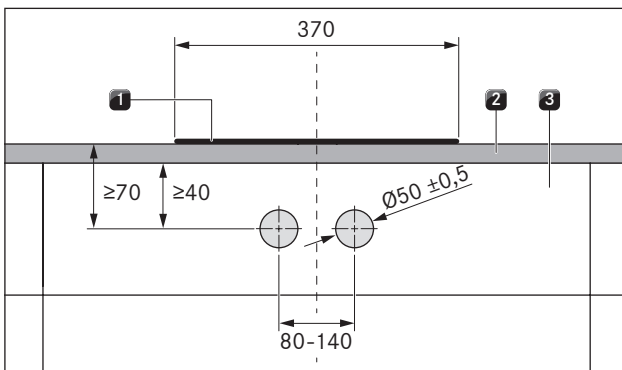


Fig. 5.10 Cooktop drilling pattern

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

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

5.6.3 Fitting the control knob

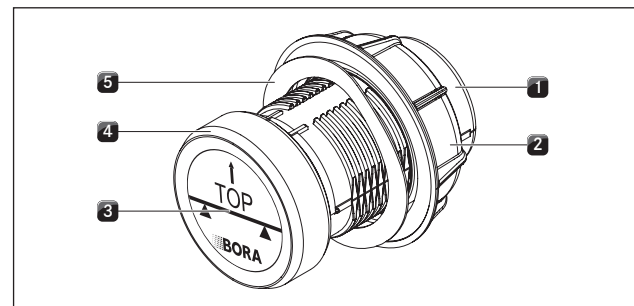


Fig. 5.13 Structure of control knob

- [1] Knob housing
- [2] Universal nut
- [3] Sticker
- [4] Knob ring
- [5] Wave spring

i In the case of steel fronts, wave springs must not be used. The corresponding installation steps are to be omitted.

5.6.2 Example bore holes

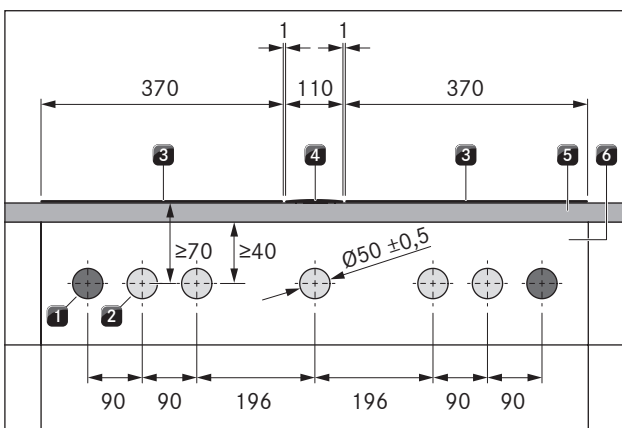


Fig. 5.11 Drilling pattern for 2 cooktops, 1 cooktop extractor and 2 sockets

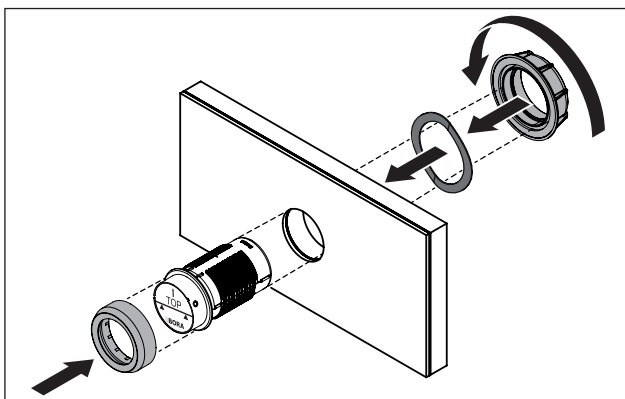


Fig. 5.14 Fitting the control knob

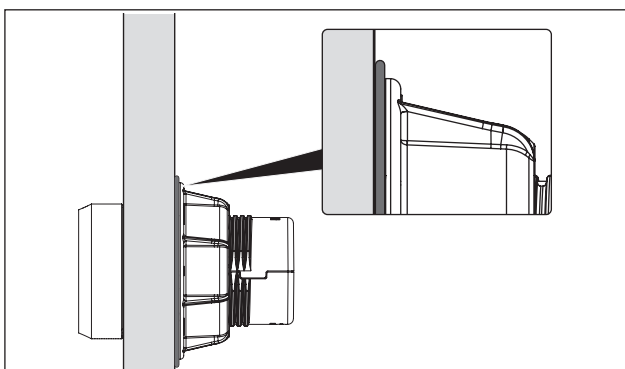


Fig. 5.15 Wave spring when installation is complete

- ▶ Remove the knob ring [4].
- ▶ Unscrew the universal nut [2].
- ▶ Remove the wave spring [5].
- ▶ Insert the knob housing [1] from the front through the hole in the panel.
- ▶ Attach the wave spring [5] to the knob housing [1] from the rear (not in the case of steel fronts).
- ▶ Screw the universal nut [2] onto the knob housing [1] from the rear and tighten a little.
- ▶ Align the knob housing [1] so it is level.
- ▶ Tighten the universal nut [2].
- The wave spring (if used) must be pressed flat.
- ▶ Remove the sticker [3].
- ▶ Place the knob ring [4] on the knob housing [1].

5.7 Installing the cooktops

- i** Clearance of one millimetre should be planned between the built-in appliances.
- i** A clearance of two millimetres should be planned around the built-in appliances.
- i** It is recommended to install a mounting rail between adjacent cooktops (mounting rail PZMS available as an accessory).
- i** The cooktop can also be installed rotated by 180°.

5.7.1 Installing the cooktop

Inserting the cooktop (ports on the front)

- i** When installing cooktops PKF13 and PK13, pay attention to the position of the cooktop display (alternatively, the cooktop can be installed rotated by 180°).

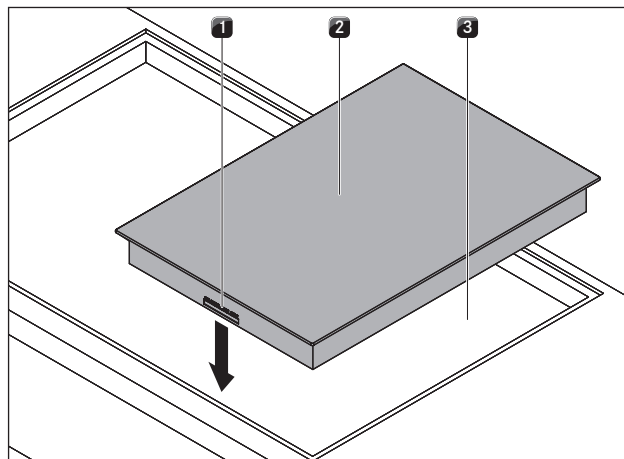


Fig. 5.16 Inserting the cooktop

- [1] Control knob port and cooktop extractor interface (front)
- [2] Cooktop
- [3] Worktop cut-out

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

- i** The connection cables should be guided to the rear. Use the cable holders provided.

Levelling the cooktop (if necessary)

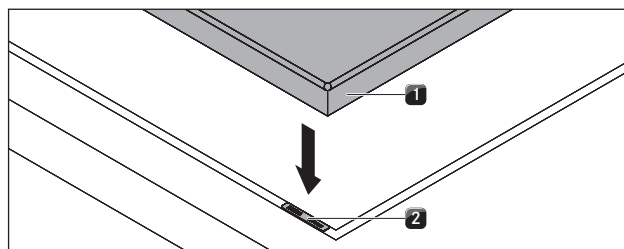


Fig. 5.17 Cooktop and height adjustment plates

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

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

Securing the cooktop

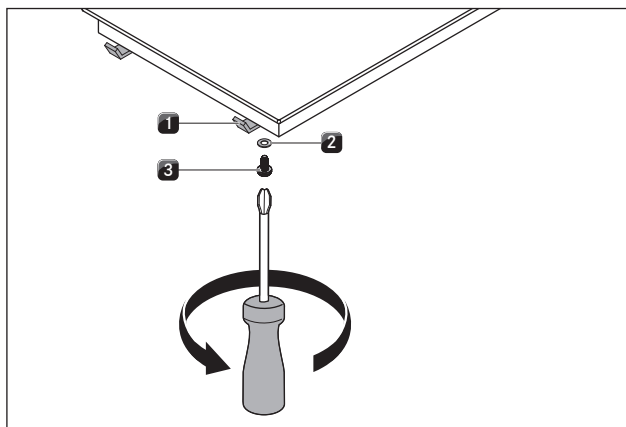


Fig. 5.18 Mounting brackets

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

- ▶ Secure the appliance using the mounting brackets [1].
- ▶ Tighten the mounting brackets with the screw [3] using the washer [2] with max. 2 Nm.
- ▶ Verify that the alignment is correct.

5.7.2 Installation rotated by 180° (alternative installation variation)

Installation rotated by 180°

- ▶ Rotate the cooktop 180°.
- ▶ For the installation, proceed as described above.
- ▶ Change the installation direction in the configuration menu (see "Configuration menu").

i If installation is rotated by 180°, the ports for the control knobs and the automatic extractor function are at the rear of the cooktops.

i If installation is rotated by 180°, on cooktops PKF13 and PKI3 the cooktop display is automatically rotated by 180°.

i Cables of sufficient length are provided.

5.8 Establishing communication and power connection

- ▶ Observe all safety and warning information (see „2 Safety“).
- The plug for the mains supply cable must be accessible following installation.
- If the mains supply cable has been damaged this must be replaced.

i The appliance components are linked by the ribbon cable provided.

5.8.1 Connecting the control knobs

i Control knobs must only be connected to the ports provided on the appliance.

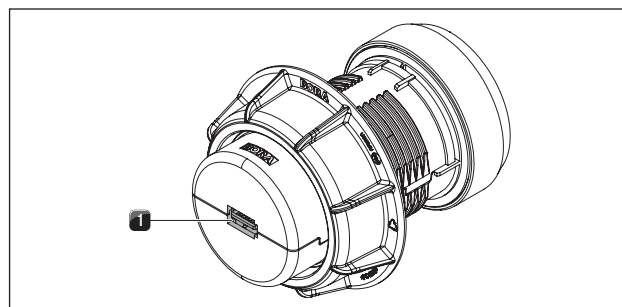


Fig. 5.19 Back of control knob with port

- [1] Port on the back of the control knob

- ▶ Connect the control knobs to the appliances.

Connecting the control knobs to the cooktop

i In the normal set-up the ports are on the front of the cooktops.

i According to the default settings, the left control knob operates the front cooking zone (zone 1) and the right control knob operates the rear cooking zone (zone 2).

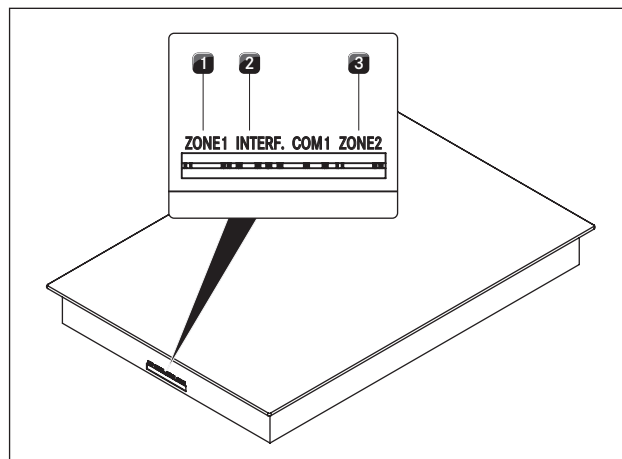


Fig. 5.20 Ports on the cooktop

- [1] Front cooking zone control knob port (zone 1)
- [2] Extractor electronics interface port
- [3] Rear cooking zone control knob port (zone 2)

Standard cooking zone connection

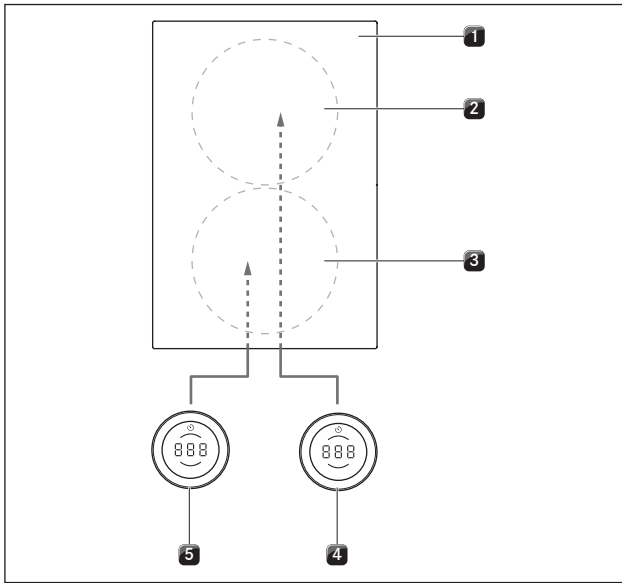


Fig. 5.21 Standard connection of appliances that connect at the front

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

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

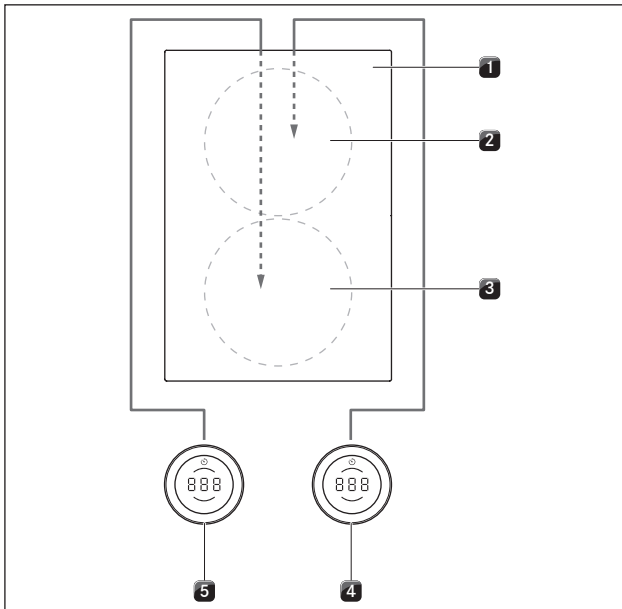


Fig. 5.22 Connecting the cooking zones when the cooktop is installed rotated by 180° and the ports are on the front of the appliance

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

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

5.8.2 Establishing contact between the cooktop extractor and cooktops

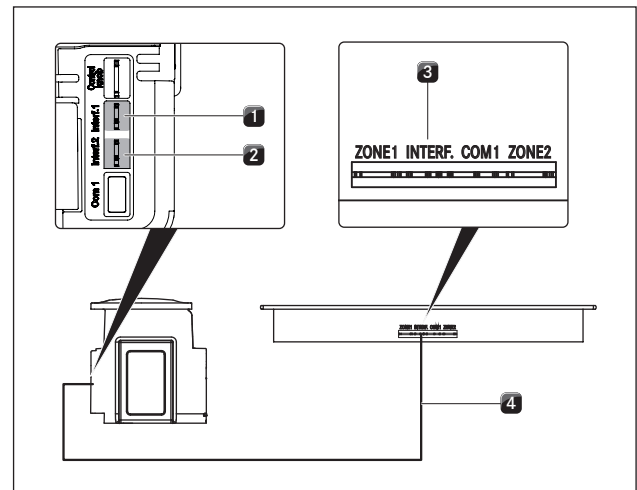


Fig. 5.23 Establishing contact between the cooktop extractor and cooktops

- [1] Cooktop extractor communication cable port for left cooktop
- [2] Cooktop extractor communication cable port for right cooktop
- [3] Cooktop communication cable port
- [4] ribbon cable

- ▶ Using the communication ports provided, connect the cooktop extractor [1]/[2] to the cooktop or cooktops [3].
- ▶ Only use the cables supplied in the scope of delivery.

i The full range of functions on the appliances will only be available if the cooktop extractor and cooktops are connected correctly.

5.8.3 Connecting the power supply

- ▶ Observe all national and regional laws and regulations as well as the supplementary regulations of the local utility companies.

i The appliances may only be connected to the mains power supply by certified specialists. The specialist also assumes responsibility for the proper installation and commissioning.

Connecting the cooktop to the power supply

The power supply cable to be used (already pre-installed) must comply with certain, appliance-specific requirements.

- i** A damaged power supply cable must be replaced by another suitable power supply cable. This may only be done by an authorised member of the After Sales Service team.

Power supply cable requirements and connection diagram

Connection	Fuse protection	Wire cross section	Power supply cable
1-phase connection	1 x 16 A	1.5 mm ²	Type H05VVH2-F

Tab. 5.4 Fuse protection and minimum cross-section

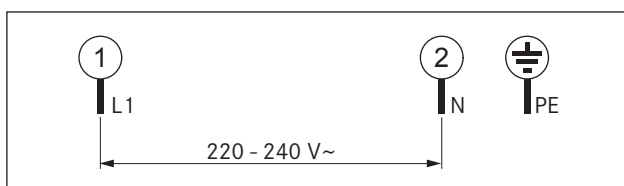


Fig. 5.24 1-phase connection diagram

Connecting the cooktop to the mains

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

5.9 Basic configuration

When installation is complete, you must carry out the basic settings (these settings can be changed at any time later on).

- i** You can see precise instructions on the basic configuration and all necessary information in the “Configuration menu” chapter of the operating instructions.

5.10 Initial operation

- i** Detailed information on how to use the BORA Professional 3.0 system can be found in the cooktop extractor’s operating instructions..

- ▶ Ensure that all appliances are connected correctly and connected to the power supply (fused) prior to initial operation.
- Exception: During initial operation, the kitchen fitter may use a temporary power supply for the control unit in order to carry out the basic configuration (e.g. using the site power supply during the building phase).
- The settings made are saved and will not be affected when the system is disconnected from the mains.

- The final mains connection to the appliances may only be set up by certified specialists.

5.11 Function test

- ▶ Carry out a thorough function test on all appliances.
- ▶ In the event of error messages, see the “Troubleshooting” chapter in the operating instructions.

5.12 Sealing the appliances

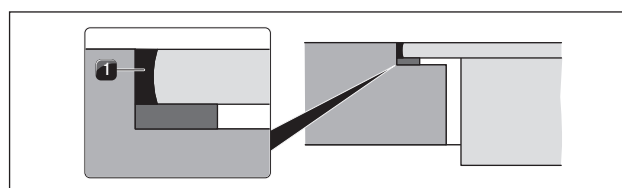


Fig. 5.25 Silicone sealant for flush installation

- [1] Black, heat-resistant silicone sealant

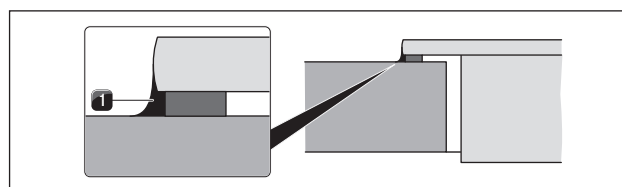


Fig. 5.26 Silicone sealant for surface mounting

- [1] Black, heat-resistant silicone sealant

- ▶ Once all of the installation work and initial operation is complete, seal the appliances all the way round (also between the cooktop extractor and cooktop) with black, heat-resistant silicone sealant [1].
- ▶ Make sure that no silicone sealant gets under the cooktop.

5.13 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.
- ▶ Affix the supplied nameplate to the back of these instructions.
- ▶ Provide the user with the accessories and all accompanying documents, which are to be kept in a safe place.

6 Functions and operation

- ▶ Observe all safety and warning information during operation (see „2 Safety“).

6.1 Knob operation

6.1.1 Operating the knob ring

The ring on the control knob can be turned both clockwise and anticlockwise. It can be turned as far as you wish; there is no defined 0 position.

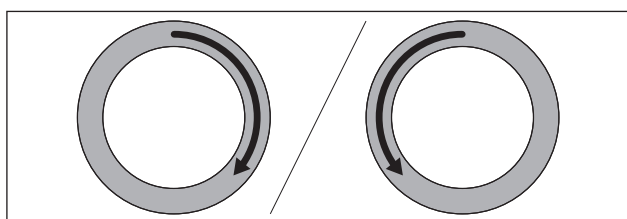


Fig. 6.1 Operating the knob ring

Turn it clockwise (to the right) to:

- switch on
- increase power level/value
- navigate the menu

Turn it anticlockwise (to the left) to:

- switch off
- decrease power level/value
- navigate the menu

6.1.2 Operating the touch surface

The touch surface of the control knob reacts to different touch commands:

Command	Contact	Time
Tap	brief touch	< 1 s
Double tap	2 brief taps one after the other	
Long press	keep finger in place longer	2 - 4 s
Extra-long press	keep finger in place longer	5 - 8 s

Tab. 6.1 Operating the touch surface

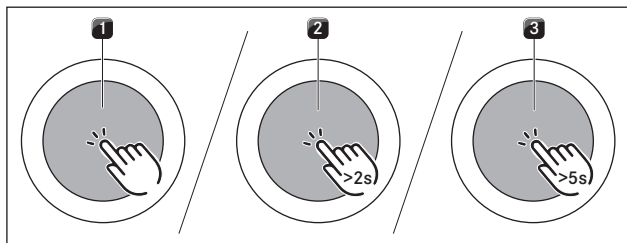


Fig. 6.2 Diagram of the touch commands

- [1] Tap command diagram
- [2] Long press diagram
- [3] Extra-long press diagram

Use tap commands to:

- call up the function menu
- confirm menu items/times/functions

Use double-tap commands to:

- activate the pause function

Use long-press commands to:

- Deactivating the childproofing feature

Use extra-long-press commands to:

- reset the filter service life
- access the configuration menu

6.2 Switching the system on and off

Switching on

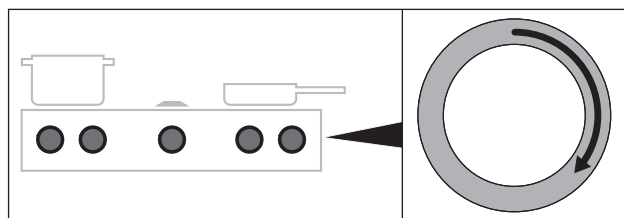


Fig. 6.3 Switching on the system

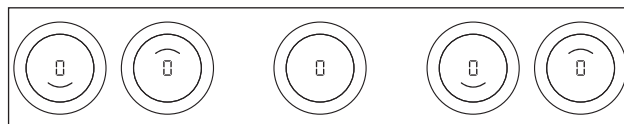


Fig. 6.4 Standard display after switching on

- ▶ Turn a knob ring of your choice clockwise
- The system is activated.
- is displayed on all control knobs.

i If is displayed on all control knobs when the appliance is switched on, the childproofing feature is active. It will only be possible to operate the appliance when this has been deactivated (see „Childproofing feature (system function)“).

Switching off

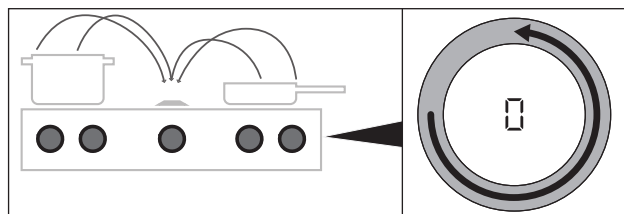


Fig. 6.5 Switching the appliances off

- ▶ Turn the knob ring anticlockwise to power level 0.
- Any active additional functions will be deactivated and the appliance will be switched off.

- i** If all connected appliances are switched off (= power level 0), the whole system is automatically switched off after 10 seconds.

The cooktop was switched on

- H is shown in the control knob display for previously active and still hot cooking zones (residual heat indicator).
- If there is no longer any residual heat, the display will switch off after 10 seconds.

6.3 Operating the cooktops

- i** The full range of functions is only available for BORA Professional 3.0 system cooktops in combination with the corresponding cooktop extractors PKA3/PKA3AB and PKAS3/PKAS3AB.

- i** Clean the cooking zones before using the cooktop for the first time (see „7 Cleaning and maintenance“).

6.3.1 General operating instructions for cooktops

Cooktops are operated with 2 control knobs. There are 9 power levels, an optional power setting and various functions available for each cooking zone. Each cooking zone has its own control knob. The front cooking zone is controlled using the left-hand knob and the rear cooking zone with the right-hand knob.

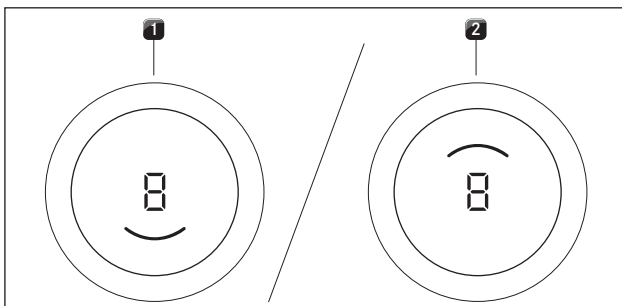


Fig. 6.6 Cooking zone indicator

- [1] active front cooking zone
- [2] active rear cooking zone

6.3.2 Setting cooking zone power levels

The power levels are controlled by turning the knob ring to the desired power level (electronic power adjustment).

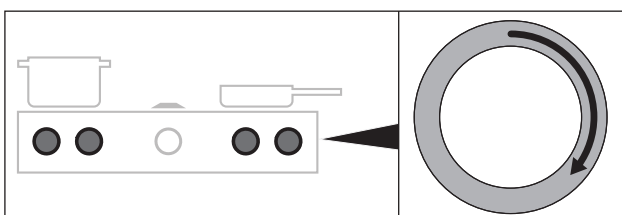


Fig. 6.7 Setting cooking zone power levels

- The selected power level is shown on the display of the control knob used.

Increasing the power level

- ▶ Turn the knob ring clockwise

Reducing the power level

- ▶ Turn the knob ring anticlockwise
- ▶ If after setting a power level no suitable cookware is detected (pan size recognition) within 10 minutes, the corresponding cooking zone will be automatically switched off.

6.3.3 Cooktop power setting

When the power setting is activated, maximum cooking zone power is available for a predefined time.

The available power is focused on the selected cooking zone, meaning that the max. power of the other cooking zones is automatically and temporarily reduced.

- i** Never heat up oil, fat and the like on this power setting. The bottom of the pan can overheat due to the high power output.
- i** The power setting cannot be activated if the bridging function is switched on.
- i** If one cooking zone is operated on the power setting, the second cooking zone can be operated at a maximum power level of 5.
- i** If a higher level than 5 is set on the second cooking zone when the power setting is activated, the level will automatically be reduced to power level 5.
- i** If a power level higher than 5 is set for the second cooking zone, the active power setting on the first cooking zone will be automatically switched back to the previous level.

Activating the power setting for a cooking zone

- ▶ Turn the knob ring clockwise to power setting P.

- i** After 10 minutes, the power setting is automatically switched back to power level 9.

Deactivating the power setting early

- Setting another power level for the cooking zone with the power setting active
- Setting a higher power level than 5 for the other, second cooking zone.

6.3.4 Bridging function

With the bridging function two cooking zones can be combined to form one large cooking zone. The power for the combined zones is then adjusted using any control knob. Power adjustment takes place simultaneously (both cooking zones are operated on the same power level).

This means, for example, that on the surface induction cooktop very large pans or roasters can be used.

- Both cooking zone indicators are activated in the display on both control knobs.
- i** If the bridging function is activated on cooktop PKFI3, the power setting cannot be used. Use of the power setting is possible on the Tapan stainless steel grill PKT3.
- i** If both cooking zones are already in use when the bridging function is activated, the lower of the two power levels will be adopted for both cooking zones.
- i** If a timer is running when the bridging function is activated, this is adopted. If 2 timers are running, the shorter one is used for the bridging function.

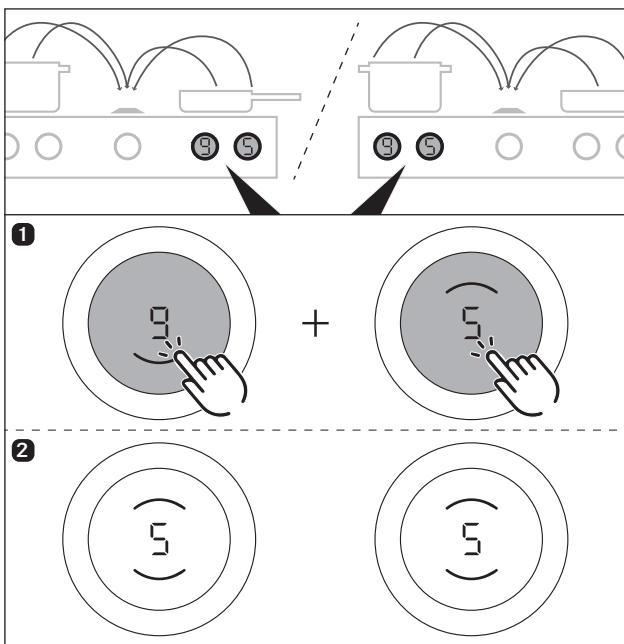


Fig. 6.8 Setting cooking zone power levels

- ▶ Touch command on both control knobs at the same time.
- An acoustic signal can be heard and the bridging function is activated.
- The power level and both cooking zone indicators are shown on both control knobs.
- ▶ Set the power level □.
- or
- ▶ touch command on both control knobs at the same time.
- An acoustic signal can be heard and the bridging function is deactivated.
- The current power levels are retained.
- Each cooking zone then goes back to being operated separately.
- i** If no suitable cookware is recognised (pan size recognition) on either of the two cooking zones on the induction cooktop PKFI3 within 10 seconds, the bridging function is deactivated.

6.3.5 Pan size recognition

On induction cooktops the cooking zone recognises the size of the cookware automatically and only targets the energy at that area. It also recognises cookware that is unsuitable or too small, or if there is no cookware present.

The cooking zone does not work if...

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

In these cases □ is displayed.

If no pot is recognised within 10 minutes of setting a power level, the cooking zone will switch off automatically.

6.4 Function menu

- i** Every appliance offers different additional functions. These can be selected and activated via a function menu. Only the functions available for each type of appliance are shown in the corresponding function menu.

Function menu on induction cooktops

A total of 3 additional functions are available on induction cooktops:

Menu item	Description
□	Heat retention function (3 levels)
□	Timer function (automatic cut-off)
□	Automatic heat up function

Tab. 6.2 Function menu on induction cooktops

Calling up the function menu

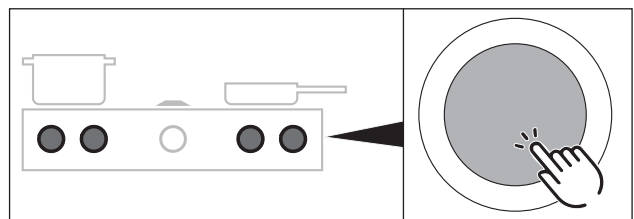


Fig. 6.9 Accessing a cooktop function menu

- ▶ Touch the cooktop control knob
- The function menu is opened.
- The first menu item is shown in the control knob display.

6.4.1 Variable heat retention function

The 3 heat retention levels enable cooked foods to be kept warm at a constant temperature.

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

Heat retention level	Symbol	Temperature	Use
1	—U	42 °C	Melting chocolate
2	==U	74 °C	Keeping food warm
3	===U	94 °C	Simmering

Tab. 6.3 Heat retention levels

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

Activating the heat retention function

► Enter the following settings:

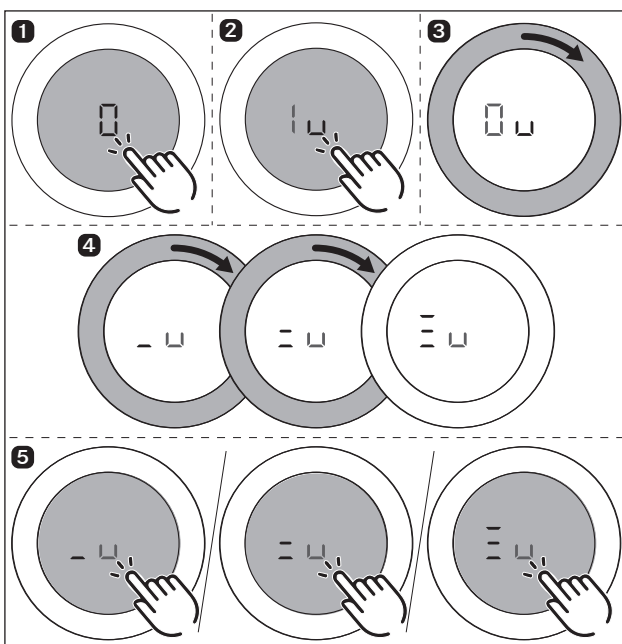


Fig. 6.10 Activating the heat retention function

- An acoustic signal is heard.
- The selected heat retention level is activated.
- —U/==U/===U is shown in the control knob display.

Increasing or reducing the active heat retention level

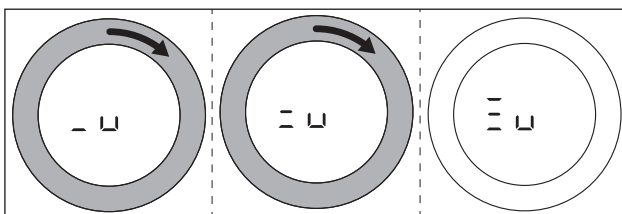


Fig. 6.11 Increasing the active heat retention level

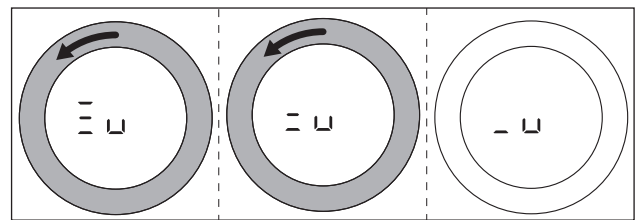


Fig. 6.12 Reducing the active heat retention level

Deactivating the heat retention function

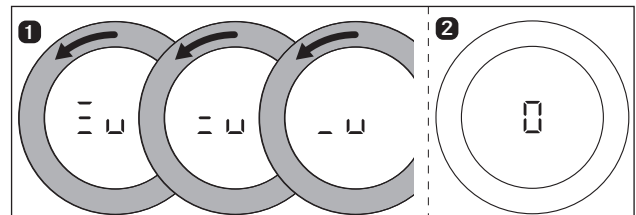


Fig. 6.13 Deactivating the heat retention function

- The cooking zone is deactivated and the control knob display shows □.
- The residual heat indicator H appears in the control knob display if necessary.

6.4.2 Timer function/automatic cut-off

When a cooking zone is in operation, the automatic cut-off on the timer function automatically switches it off once a preset time has lapsed.

- i** You can set a time range of between 30 seconds and 120 minutes for the timer functions.
- i** When the bridging function is active, the timer is adopted for both cooking zones.

Activating cooking zone timers

► Do the following:

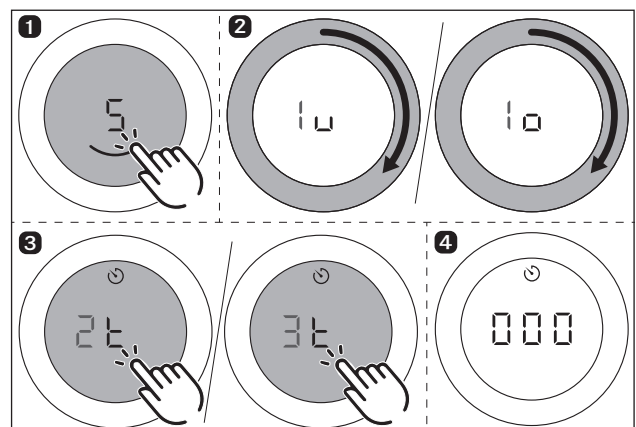


Fig. 6.14 Activating cooking zone timers

- The timer is activated for the chosen cooking zone.
- The control knob display shows the time to be set beginning at 000 and the timer symbol ⌚.

- If no time is set within 4 seconds, the timer is deactivated. The control knob display goes back to the current cooking session.

Setting the time and starting the timer

- i** Turning clockwise increases the time (starting at 0 minutes). Turning anticlockwise reduces the time.

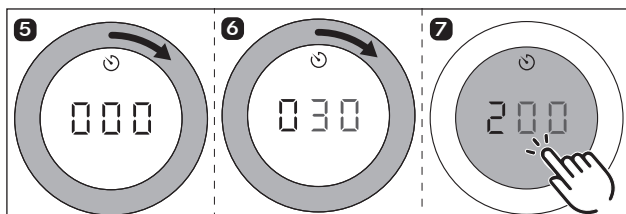


Fig. 6.15 Turning the knob ring clockwise

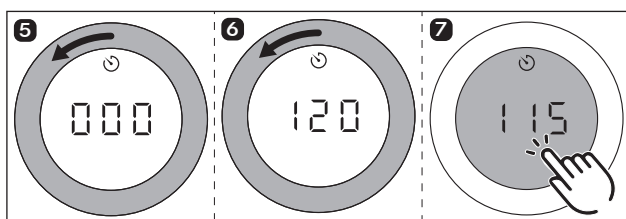



Fig. 6.16 Turning the knob ring anticlockwise


- When set to between 0 and 10 minutes, the time reduces/increases in 30-second increments when twisting the control knob.
- When set to between 10 and 20 minutes, the time reduces/increases in 1-minute increments when twisting the control knob. Otherwise, it increases/decreases in 5-minute increments.
- After confirming with a touch command, an acoustic signal is heard, the cooking zone timer is activated and the set time starts to count down.
- The control knob display changes to the current cooking session and the timer symbol  is displayed.
- The set power level and the remaining time are shown alternately in the control knob display for 3 seconds.
- Once the remaining time is less than 2 minutes, only the remaining time is displayed.
- Once the remaining time is less than 5 seconds, the remaining time flashes.

Changing active timers


- ▶ Repeat the steps for cooking zones with an active timer.
- ▶ Change the set time and restart the timer.

Switching the timer off early

If the cooking session is to be continued:



- ▶ open the cooktop function menu;
- ▶ select the menu item “timer function (automatic cut-off)”;
- ▶ decrease the set time to  and confirm the entry.
- The timer is deactivated early and an acoustic signal is heard.
- Active cooking sessions are resumed unchanged.

If the cooking session is to be ended:

- ▶ turn the knob ring to power level 

- An acoustic signal sounds, the cooking zone is switched off and the active timer finishes.

Time lapsed

- The cooking zone switches off automatically.
- An acoustic signal is heard.
-  and the timer symbol  can be seen flashing in the control knob display.
- After 5 seconds the acoustic signal and the flashing display are automatically deactivated.

- i** The flashing display and acoustic signal can be stopped early with a touch command on the control knob.

- If necessary, the residual heat indicator H is then displayed.

6.4.3 Automatic heat up function

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

PKF13	
Power level (continuous cooking level)	Cooking times in min:sec
1	00:40
2	01:00
3	02:00
4	03:00
5	04:20
6	07:00
7	02:00
8	03:00

Tab. 6.4 Overview of heating times

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

Requirement for the automatic heat up function:

- cooking session with a power level between 1 and 8.

Activating the automatic heat up function

- ▶ Open the cooktop function menu.
- ▶ Do the following:

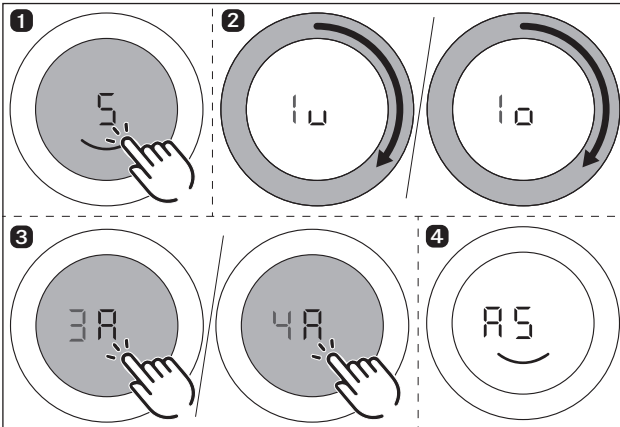


Fig. 6.17 Activating the automatic heat up function

- An acoustic signal is heard, the automatic heat up function is activated and the corresponding timer counts down.
- The heat-up symbol A and the set power level are shown in the control knob display (e.g. A5).

Deactivating the automatic heat up function early

The activated automatic heat up function will end prematurely if you

- ▶ reduce the power level (continuous cooking level);
- ▶ set the power level 9 ;
- ▶ activate the power setting P ;
- ▶ activate the heat retention level U ;
- ▶ switch off the cooktop.

Time lapsed

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

7 Cleaning and maintenance

- ▶ Observe all safety and warning information (see „2 Safety“).
- ▶ Follow the enclosed manufacturer's information.
- ▶ When conducting scheduled cleaning and maintenance, ensure that the cooktop and cooktop extractor are fully switched off and cooled so as to prevent injury (see „6.2 Switching the system on and off“).
- Regular cleaning and maintenance ensures long service life of the product and optimal function.
- ▶ Adhere to the following cleaning and maintenance cycles:

Component	Cleaning cycle
Control knob:	
Knob ring/knob housing	Immediately after every soiling
Cooktops:	
Cooktop	Clean well immediately after soiling, using conventional detergents

Tab. 7.1 Cleaning cycles

7.1 Cleaning agents

- i** Due to the use of aggressive cleaning agents and abrasion caused by the pot bases the surface will become damaged and dark stains will occur.
- ▶ Never use steam cleaners, abrasive sponges, scouring pads or chemically aggressive cleaning agents (e.g. oven cleaner spray).
 - ▶ Make sure that the cleaning agent does not contain any sand, soda, acids, lyes or chloride.

7.1.1 Cleaning products for glass ceramic cooktops

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

7.2 Cleaning the cooktops

7.2.1 Cleaning glass ceramic cooktops

- ▶ Make sure that the cooktop is switched off (see the Operation chapter).
- ▶ Wait until all cooking zones are cold.
- ▶ Remove all coarse dirt and food residues from the cooktop using a glass ceramic scraper.
- ▶ Apply the cleaning agent to the cold cooktop.
- ▶ Spread the cleaning agent using kitchen roll or a clean cloth.
- ▶ Wipe the cooktop clean with a damp cloth.
- ▶ Dry the cooktop with a clean cloth.

If the cooktop is hot:

- ▶ remove stubborn residues of plastic, aluminium foil, sugar or sweet dishes from the hot cooking zone immediately using a glass ceramic scraper to prevent burning.

Heavy soiling

- ▶ Remove heavy soiling and marks (limescale marks, mother-of-pearl-like shiny marks) using cleaning products while the cooktop is still warm.
- ▶ Wipe off any food that boils over with a damp cloth.
- ▶ Remove any remaining dirt with the glass ceramic scraper.
- ▶ Always remove any seeds, crumbs or similar that fall onto the cooktop during cooking immediately to prevent the surface getting scratched.

Any changes in colour or glossy spots do not mean that the cooktop is damaged. They do not affect the functionality of the cooktop or the stability of the glass ceramic panel. Changes in the colour of the cooktop are the result of residues which have not been removed and have burnt on. Glossy spots are the result of wear by the pan base, especially if aluminium-based cookware or unsuitable cleaning agents are used. These are difficult to remove.

7.3 Looking after your cooktops

- ▶ Never use a 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 suitable cookware on the appliance (see the Appliance description chapter).

7.4 Cleaning the control knobs

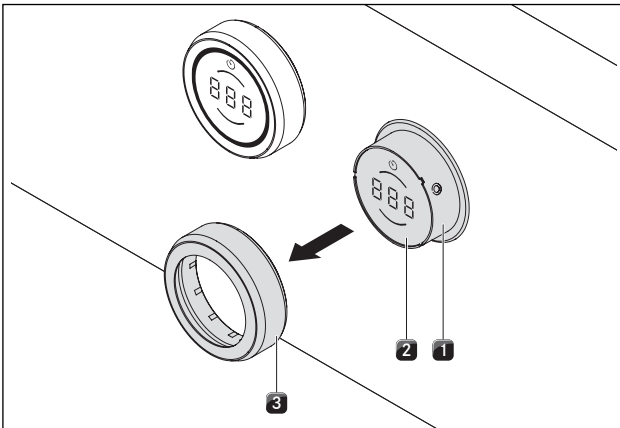


Fig. 7.1 Pull out the knob ring

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

7.4.1 Cleaning the knob ring

i The knob rings are not dishwasher safe.

The knob ring can only be cleaned by hand.

- ▶ Remove the knob ring from the knob housing.
- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the knob ring with hot water.
- ▶ Clean the knob ring with a soft brush.
- ▶ Rinse the knob ring well after cleaning.
- ▶ Dry the knob ring carefully.
- ▶ Place the dry knob ring back on the knob housing.

7.4.2 Cleaning the touch surface and the knob housing

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

8 Troubleshooting

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

Operating situation	Cause	Remedy
The cooktop cannot be switched on.	Knob ring missing.	Slot the knob ring onto 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 several times.	Contact the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
Odours and vapours are formed when operating the new cooktop.	This is normal with brand new appliances.	Wait a few operating hours.
		If odours continue to form, contact the BORA Service Team.
The cooling fan continues to run when the cooktop has been switched 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.	A cooking zone has been in operation too long.	Put the cooking zone back into operation (see „Operating the cooktop extractor“).
	The overheating protection has tripped.	(see „4.3 Safety devices“).
The power setting is automatically shut off prematurely.	The overheating protection has tripped.	(see „4.3 Safety devices“).
Control knob display \perp .	The childproofing feature is activated.	Switch off the childproofing feature (see „Childproofing feature (system function)“).
Control knob display \perp	No or unsuitable cookware on the cooking zone	Only use suitable cookware
		Select the cookware size depending on the cooking zone (see „4.2 Cooktop appliance description“)
Control knob display \perp .	Continuous operation (8 s) of the control knob or control knob dirty.	Take your finger off the control knob or clean the knob.
Control knob display E002, E02 Temperature too high, E057, E082, E083		Allow the cooktop to cool
Control knob display E019.	Error in the touch surface values.	Perform touch command.
		Call the BORA Service Team.
Control knob display E022	Knob settings incorrectly interpreted. Operating panel switches off after 3.5 to 7.5 seconds	Replace the control knob.

Tab. 8.1 Resolving a fault

Acknowledge the error by tapping the control knob.

► In all other cases, contact the BORA Service Team (see „10 Warranty, technical service, spare parts, accessories“) and enter the error number displayed and the appliance type.

9 Decommissioning, disassembly and disposal

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

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

- ▶ To decommission, switch the device off (see „6.2 Switching the system on and off“)
- ▶ 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.

- ▶ Undo the appliance fixture.
- ▶ 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

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

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

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

Disposal of old appliance



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

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

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

10 Warranty, technical service, spare parts, accessories

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

10.1 BORA manufacturer's warranty

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

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

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer by an authorised BORA dealer and is valid for 2 years. By registering on www.bora.com/registration the end customer has the possibility of extending the manufacturer's warranty.

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

In order to file a warranty claim, the end customer is to notify their dealer or BORA of the fault and must present the receipt. Alternatively, the end customer can provide proof of purchase by registering on www.bora.com.

BORA guarantees that all BORA products are free from material and product defects. The defect must exist prior to delivery of the product to the end customer. In the event that a warranty claim is filed, the warranty shall not commence anew.

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

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

- BORA products that were not sold by authorised BORA dealers or from BORA-trained salespeople.
- Damage caused by non-adherence to the operating instructions (including product care and cleaning) This represents improper use.
- Damage caused by normal use, e.g. traces of usage on the cooktop
- Damage caused by external influences (such as transport damage, ingress of condensation, damage caused by the elements such as a lightning strike)
- Damage caused by repairs or attempts to repair not made by BORA or persons authorised by BORA
- Damage to the glass ceramic
- Voltage fluctuations
- Secondary damage or claims for damages beyond the defect
- Damage to plastic parts

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

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

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

You can contact us by:

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

10.2 Service

BORA Service:

see reverse side of operating and assembly instructions



- In the case of faults you cannot fix yourself, contact your BORA specialist supplier or the BORA Service Team. The BORA Service Team will require the type designation and serial number of your device (FD number).

Both pieces of information can be found on the nameplate on the back of the instructions and on the appliance base.

10.3 Spare parts

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

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

10.4 Accessories

- BORA Pro knob ring PKR3
- BORA Pro knob ring All Black PKR3AB

Special accessory for glass ceramic cooktops:

- BORA Glass ceramic scraper UGS

11 Notes

Typenschild:
(bitte aufkleben)

Bedienungs- und Montageanleitung:

Original

Übersetzung

Hersteller: BORA Vertriebs GmbH & Co KG

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