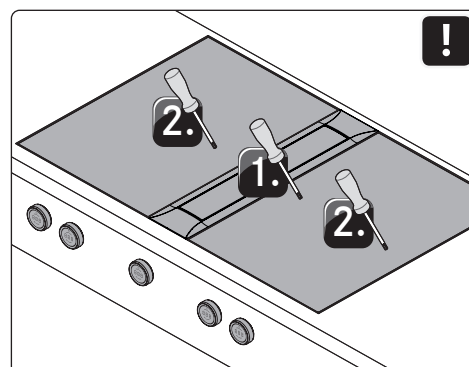


EN Operating and installation instructions PKT3

BORA Pro Tepan stainless steel grill with 2 cooking zones



PKT3UMIMEN-102

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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).

2.5.1 Safety instructions – cooktop operation**⚠ DANGER!****Danger of fire caused by leaving the cooktop unattended**

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

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

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

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

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

⚠ 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.

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.
- ▶ Use the cleaning function to clean the Tepan stainless steel grill.

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 Tepan stainless steel grill PKT3

Parameter	Value
Supply voltage	380-415 V 2N
Frequency	50/60 Hz
Power consumption	4.8 kW
Fuse protection	2 x 16 A
Dimensions (width x depth x height)	370 x 540 x 73 mm
Weight (incl. accessories/packaging)	15.8 kg
Cooktop	
Temperature control	80-250°C (250°C = P)
Front cooking zone	295 x 230 mm 2400 W
Rear cooking zone	295 x 230 mm 2400 W
Temperature control range	70-250°C

Tab. 3.1 Technical data for PKT3

PKT3 appliance dimensions

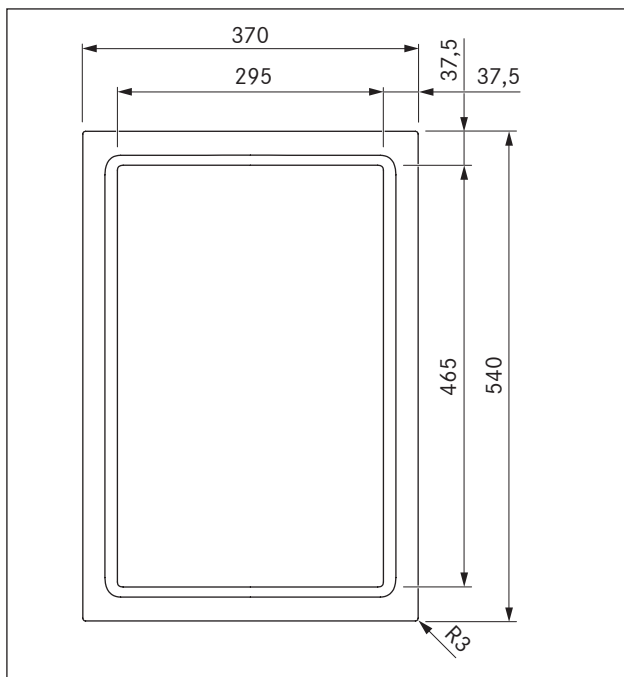


Fig. 3.1 PKT3 appliance dimensions from above

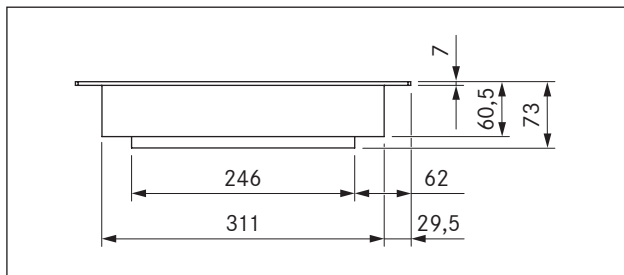


Fig. 3.2 PKT3 appliance dimensions front view

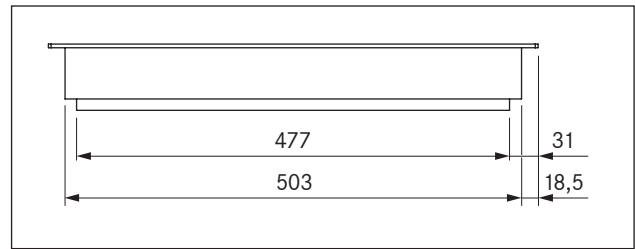


Fig. 3.3 PKT3 appliance dimensions side view

3.2 BORA Professional 3.0 control knob dimensions

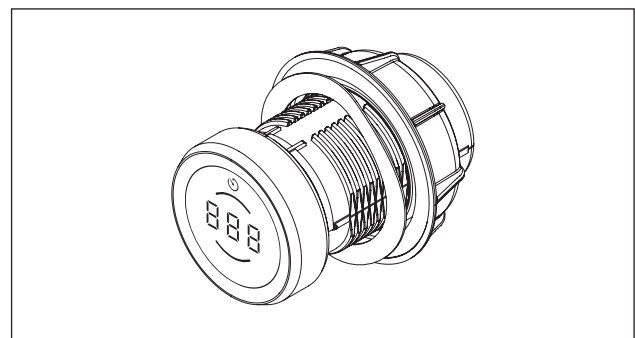


Fig. 3.4 Control knob

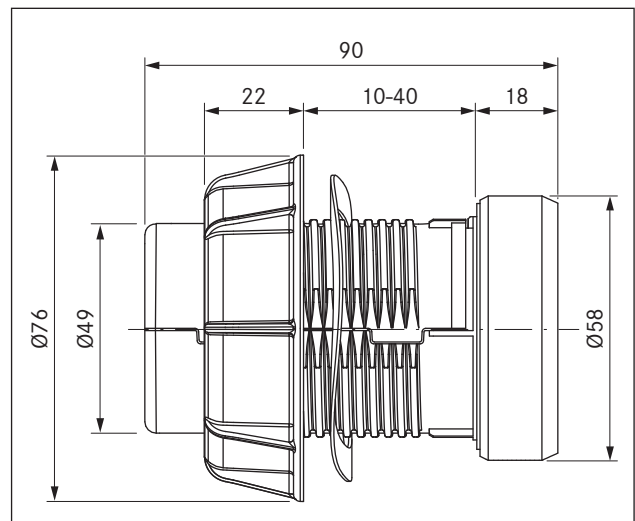


Fig. 3.5 Control knob dimensions

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

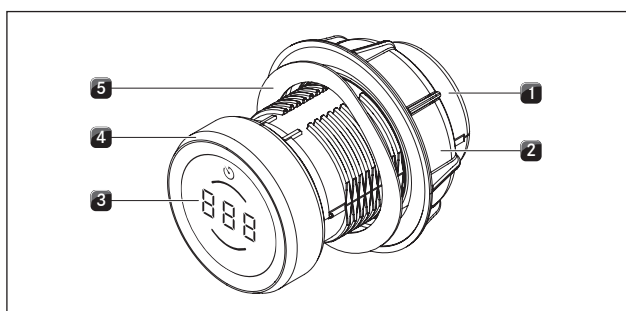


Fig. 4.1 Control knob structure

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

Operating elements

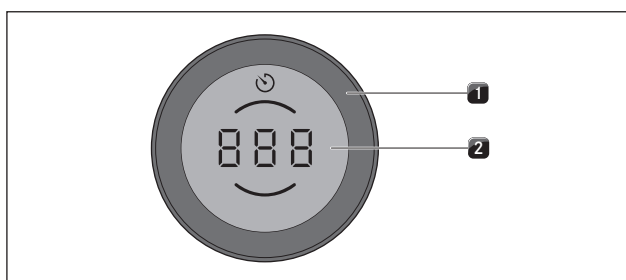


Fig. 4.2 Control knob operating elements

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

Control knob display

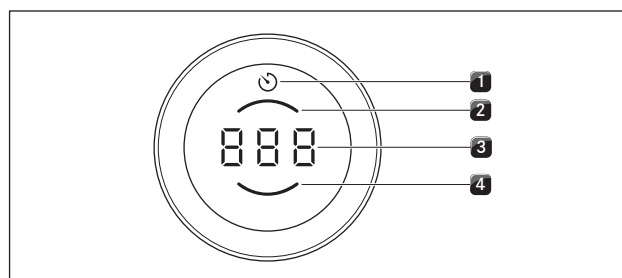


Fig. 4.3 Control knob display elements

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

Control knob assignment

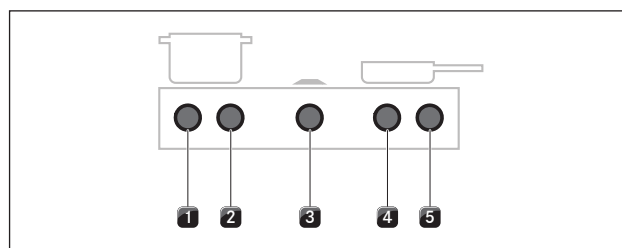


Fig. 4.4 Control knob assignment

- [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.

Control knob display

Indicator	Meaning
□	Cooktop is switched off
80-250	Temperature display
H	Residual heat indicator
L	Childproofing feature
e.g. (9 9)	Bridging function active
(E E)	Cleaning function active
E...	Error message (see „8 Troubleshooting“)

Tab. 4.1 Control knob display

Layout and size of the cooking zones

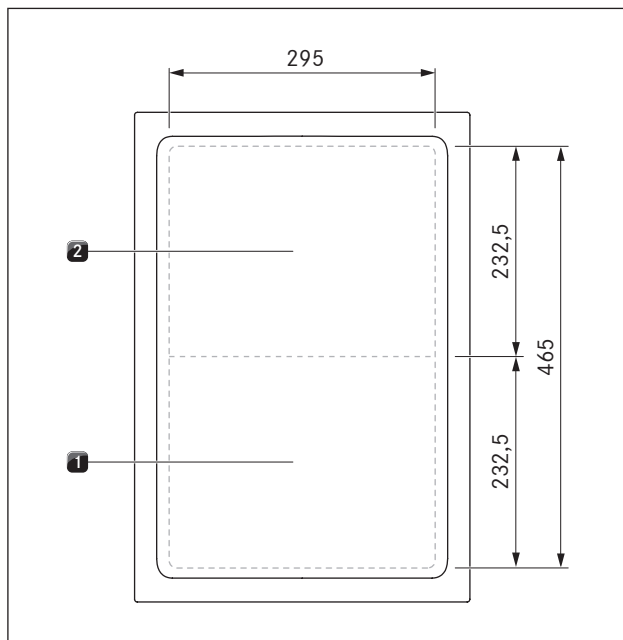


Fig. 4.5 Layout of Tepan stainless steel grill PKT3 and cooking zone dimensions

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

4.2.2 How the Tepan stainless steel grill PKT3 works

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

Power adjustment and temperature ranges

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

Temperature in °C	Meaning
□ (= 70 °C)	Cleaning temperature
80 - 230	Power levels (in 10°C increments)
240 - 250	Power setting

Tab. 4.2 Tepan stainless steel grill temperatures

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

Activity	Temperature in °C
Steaming fruit, e.g. apple slices, peach halves, banana slices	160 - 170
Browning chopped vegetables, fried eggs, veal, poultry	180 - 190
Browning breaded or battered fish, pancakes, sausages, pork, lamb	190 - 200
Browning potato fritters, prawns, corn on the cob and escalopes	200 - 210
Fast browning beef, fish, meatballs	220 - 230
Browning steaks	240 - 250

Tab. 4.3 Temperature recommendations (the specifications provided in the table are standard values)

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).

PKT3:	
Temperature	Safety shut-down after hours:minutes
150	8:24
160	6:24
170	5:12
180	4:12
190	3:18
200	2:12
210	2:12
220	1:48
230	1:18

Tab. 4.4 Safety shut-down on the different power levels

- i** After 10 minutes, the power setting automatically reverts to '230°C'.

PKT3:	
Heat retention temperature	Switch off after hours:minutes
80-140°C	8:00

Tab. 4.5 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 <50°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 Tepan stainless steel grill	
Tepan spatula	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:

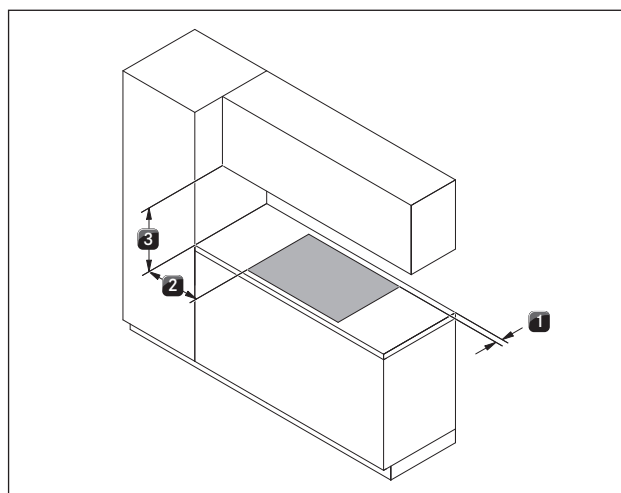


Fig. 5.1 Minimum distance

- [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)

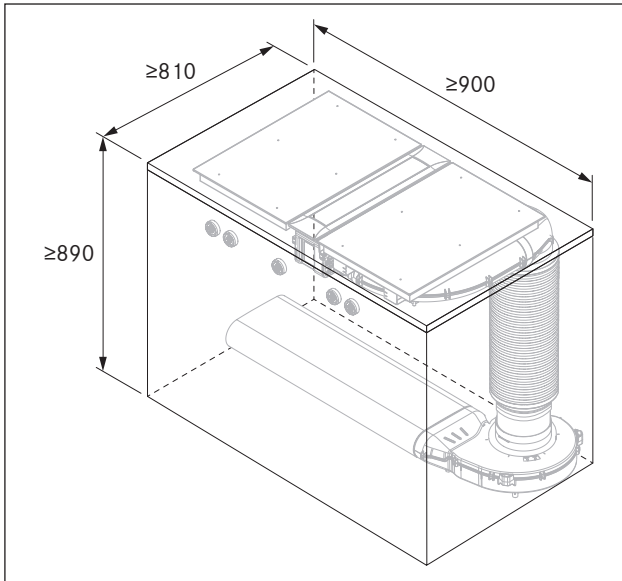


Fig. 5.2 Minimum installation dimensions for standard set-up of PKA3/PKA3AB

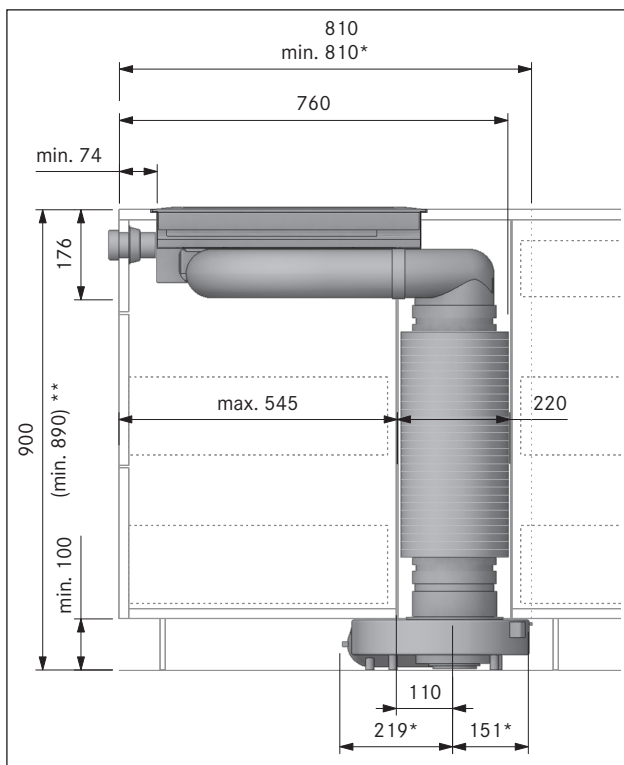


Fig. 5.3 Appliance installation dimensions for standard set-up of PKA3/PKA3AB with round silencer USDR50

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

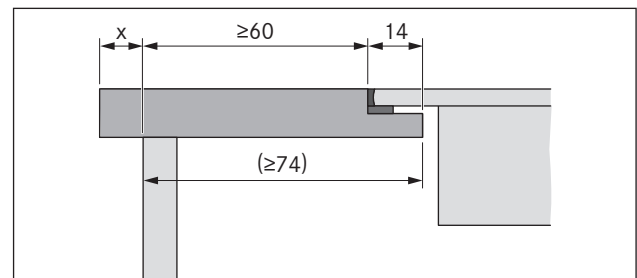


Fig. 5.4 Worktop overhang

- ▶ 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

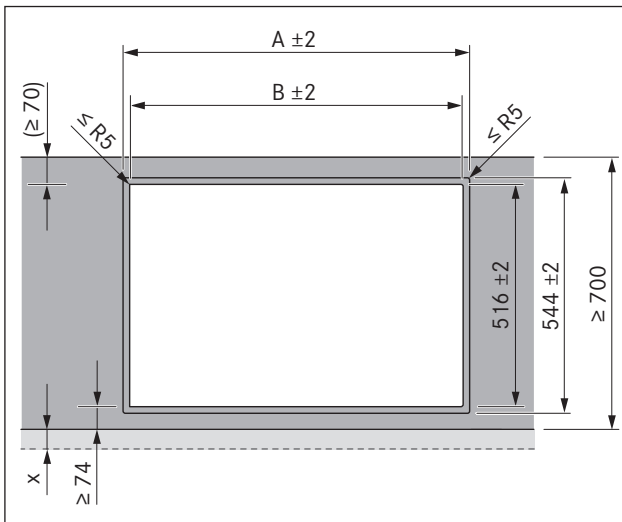


Fig. 5.5 Cut-out dimensions for flush installation

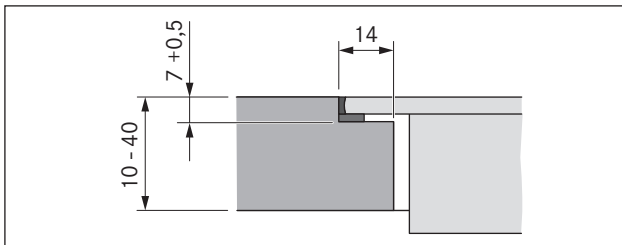


Fig. 5.6 Rebate dimensions for flush installation

Cooktops/cooktop extractor	A in mm	B in mm
	1/0	374
	1/1	485
	2/1	856
	3/2	1338
	4/2	1709

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

5.5.2 Surface mounting

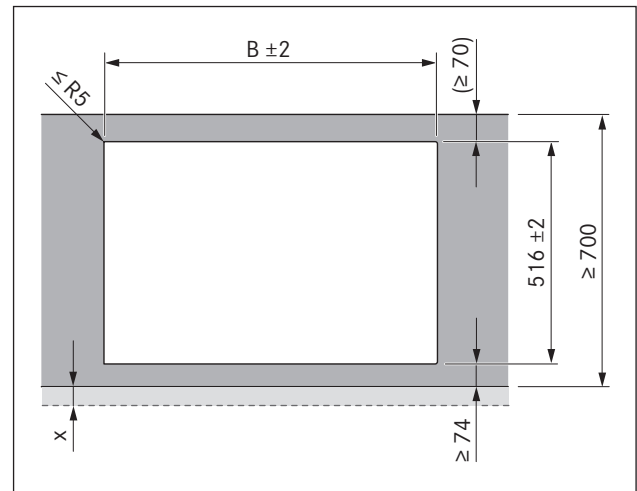


Fig. 5.7 Cut-out dimensions for surface mounting

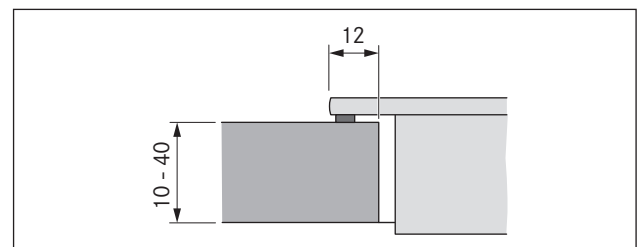


Fig. 5.8 Overlay dimensions for surface mounting

Cooktops/cooktop extractor	B in mm
	1/0
	1/1
	2/1
	3/2
	4/2

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

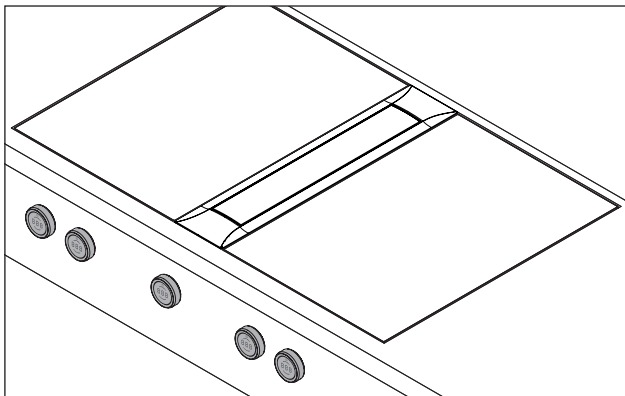


Fig. 5.9 Installed control knob

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

5.6.1 Cooktop bore holes

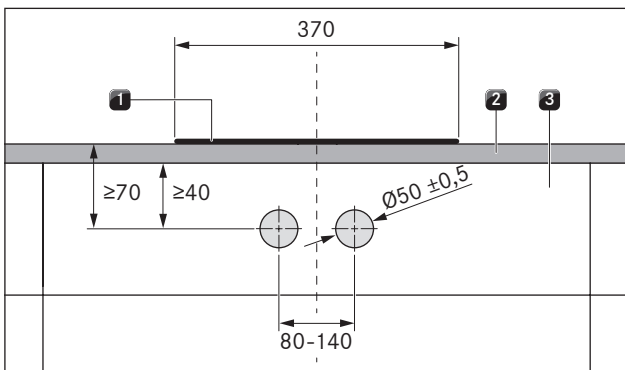


Fig. 5.10 Cooktop drilling pattern

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

5.6.2 Example bore holes

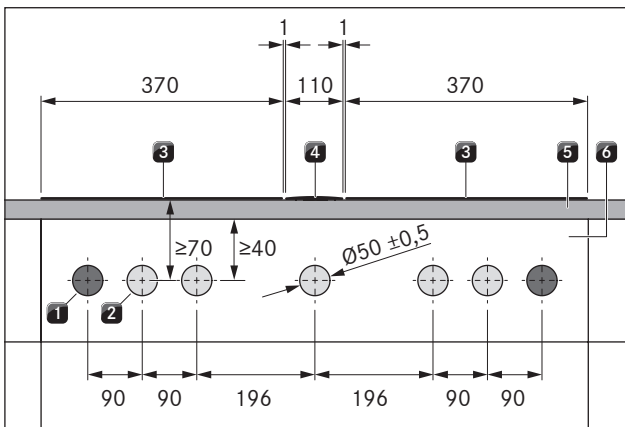


Fig. 5.11 Drilling pattern for 2 cooktops, 1 cooktop extractor and 2 sockets

- [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

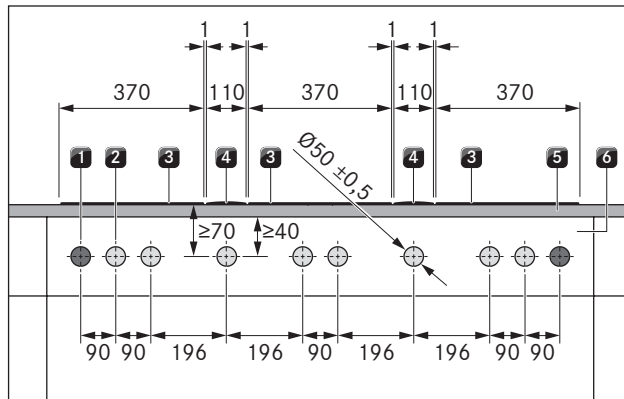


Fig. 5.12 Drilling pattern for 3 cooktops, 2 cooktop extractors and 2 sockets

- [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

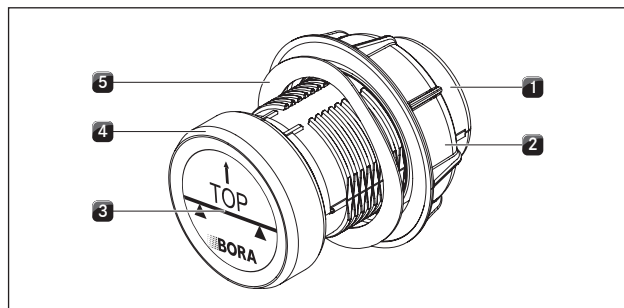


Fig. 5.13 Structure of control knob

- [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.

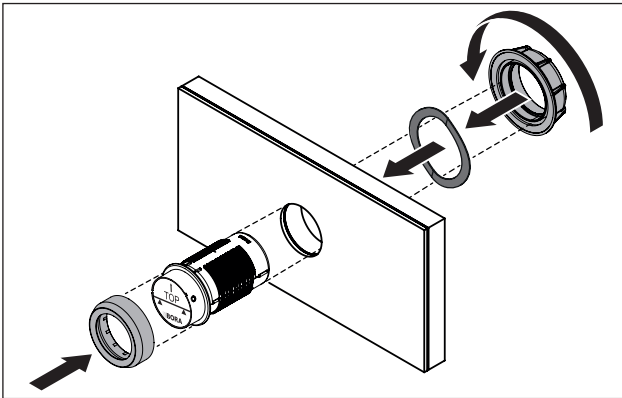


Fig. 5.14 Fitting the control knob

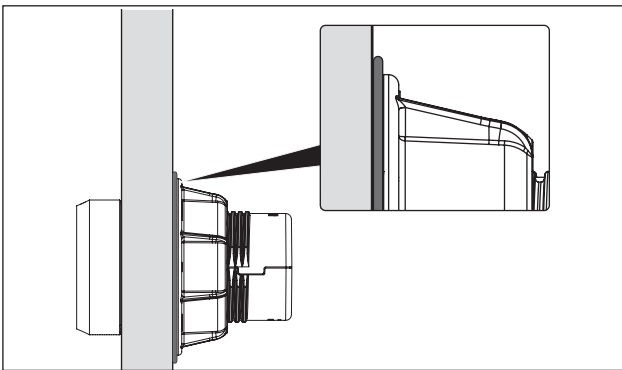


Fig. 5.15 Wave spring when installation is complete

- ▶ 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 Tepan stainless steel grill PKT3 (ports on the back)

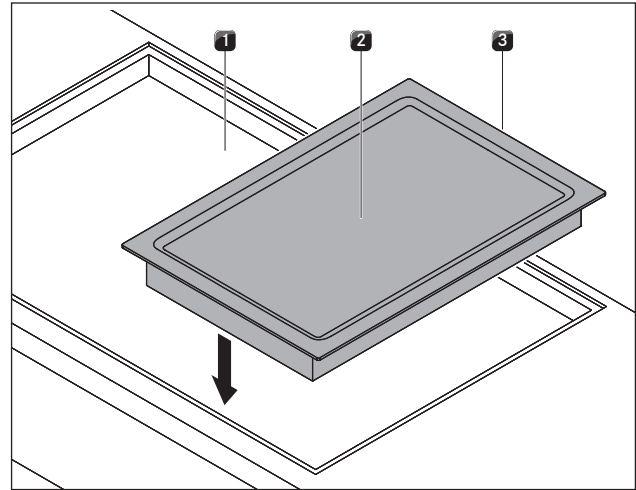


Fig. 5.16 Inserting the cooktop

- [1] Worktop cut-out
- [2] Tepan stainless steel grill
- [3] Control knob and automatic extractor function ports

- ▶ Insert the Tepan stainless steel grill [2] into the worktop cut-out [1].
- ▶ Precisely align the Tepan stainless steel grill [2].
- ▶ For a normal installation, please note that the ports for the control knobs and the automatic extractor function [3] are at the rear.

Levelling the cooktop (if necessary)

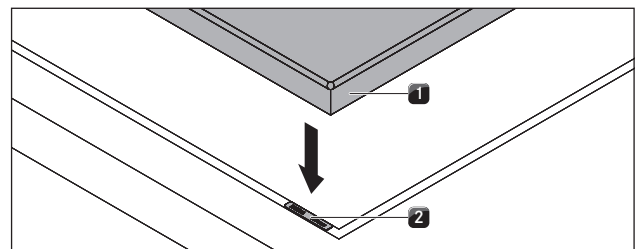


Fig. 5.17 Cooktop and height adjustment plates

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

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

Securing the Tepan stainless steel grill PKT3

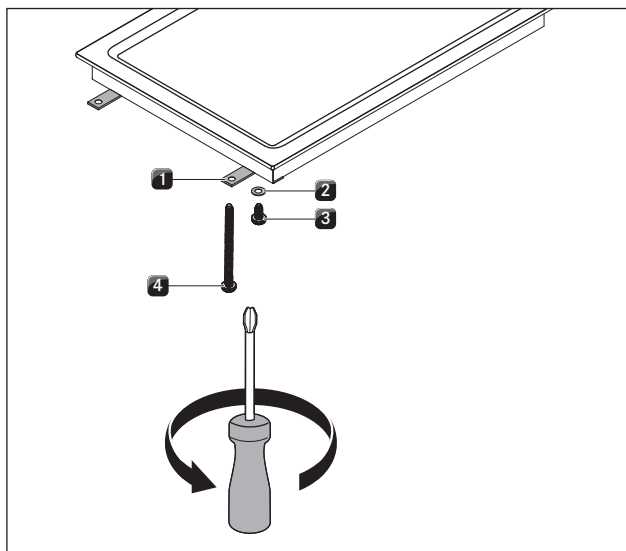


Fig. 5.18 Mounting brackets

- [1] Mounting bracket
- [2] Washer
- [3] Screw
- [4] Screw (60 mm)

- ▶ Secure the appliance using the mounting brackets [1].
- ▶ Tighten the mounting brackets with the screws [3] and [4] 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°, then on the Tepan stainless steel grill PKT3 the ports for the control knobs and the automatic extractor function are at the front.

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.

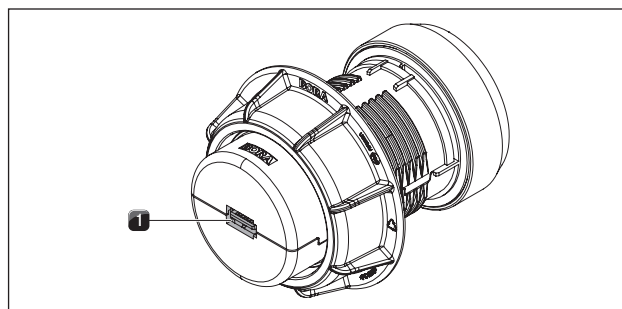


Fig. 5.19 Back of control knob with port

- [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 back of the Tepan stainless steel grill PKT3.

i In the case of the built-in version of the PKT3 installed rotated by 180°, excess cable must be reeled up in meander form and secured with cable ties.

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).

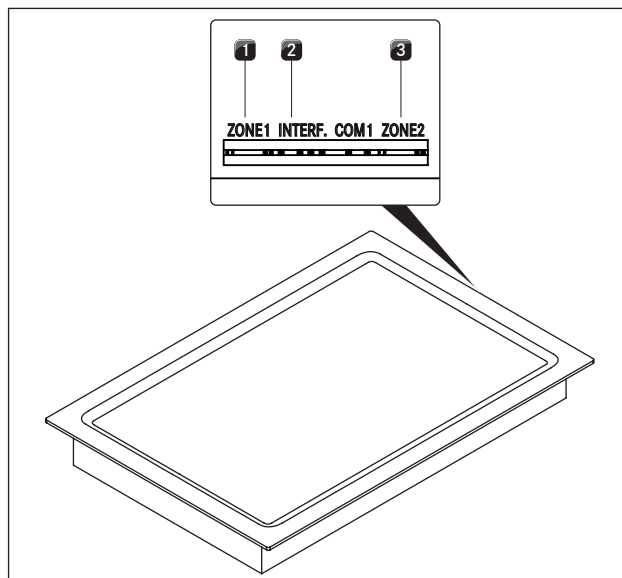


Fig. 5.20 Control knob port at the rear of the cooktop

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

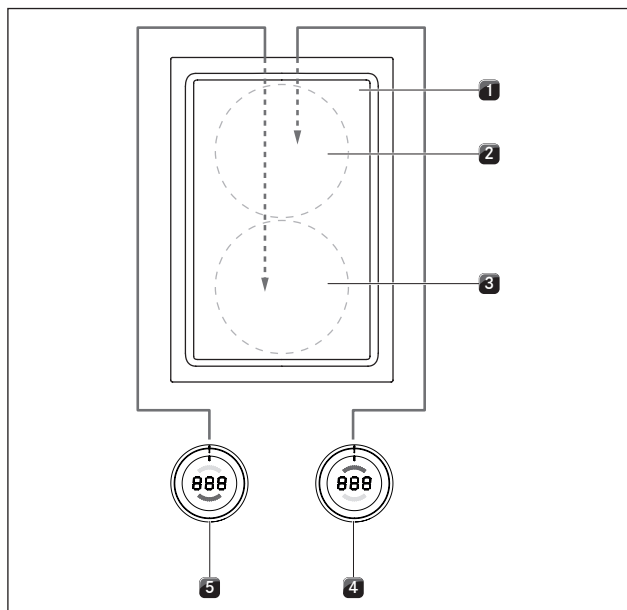


Fig. 5.21 Standard connection of appliances that connect at the rear (PKT3)

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

- ▶ Connect the port on the back of the left control knob [5] to the “zone 1” port on the cooktop [1].
- ▶ Connect the port on the back of the right control knob [4] to the “zone 2” port on the cooktop [1].

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

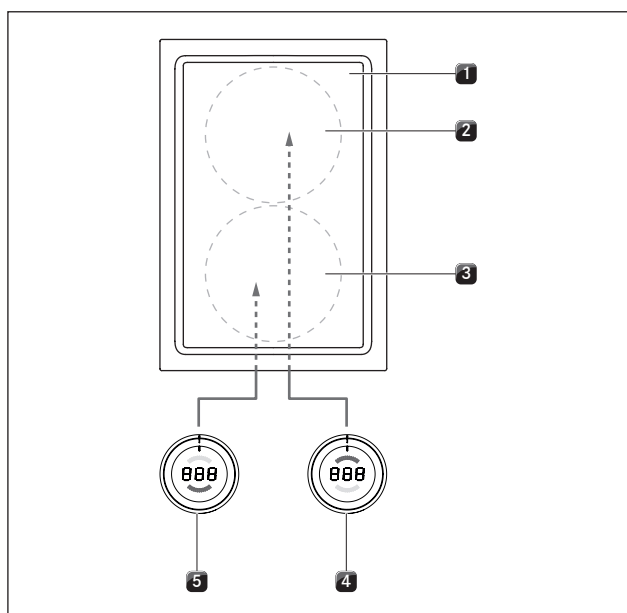


Fig. 5.22 Connecting the cooking zones when the cooktop is installed rotated by 180° and the ports are on the rear of the appliance (PKT3)

- [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

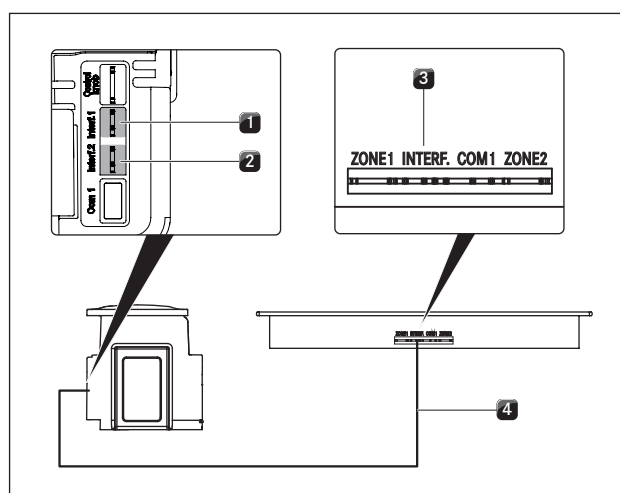


Fig. 5.23 Establishing contact between the cooktop extractor and cooktops

- [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.

Special information for the Tepan stainless steel grill PKT3:

i This appliance is intended to be operated on a supply network with an impedance Z_{max} at the transfer point (mains connection) of 0.0595 ohms maximum. The user is to ensure that the appliance is only operated on a mains supply network which meets this requirement. If necessary, ask the local energy supply company about the system impedance.

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	Minimum cross-section	Power supply cable
1-phase connection	1 x 25 A	2.5 mm ²	Type H05V2V2-F
2-phase connection	2 x 16 A	2.5 mm ²	Type H05V2V2-F

Tab. 5.4 Fuse protection and minimum cross-section

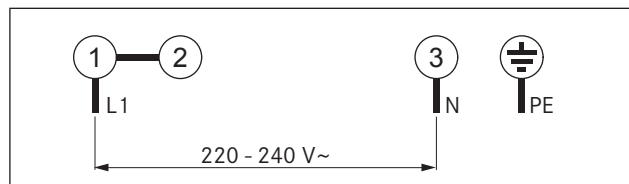


Fig. 5.24 1-phase connection diagram

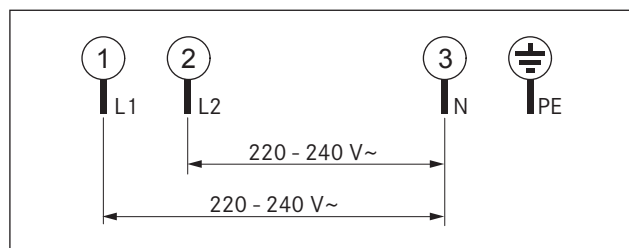


Fig. 5.25 2-phase connection diagram

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

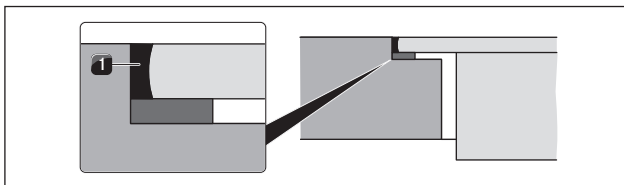


Fig. 5.26 Silicone sealant for flush installation

[1] Black, heat-resistant silicone sealant

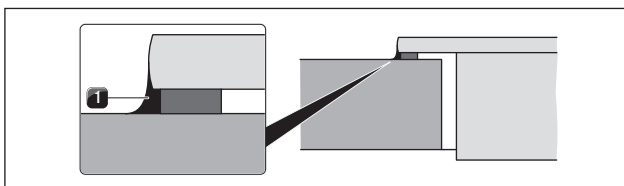


Fig. 5.27 Silicone sealant for surface mounting

[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.

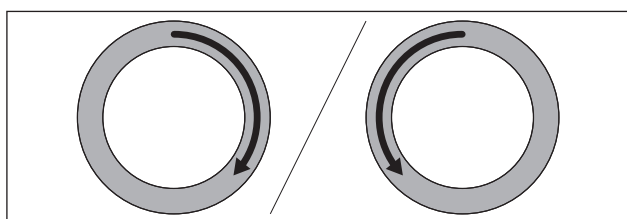


Fig. 6.1 Operating the knob ring

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

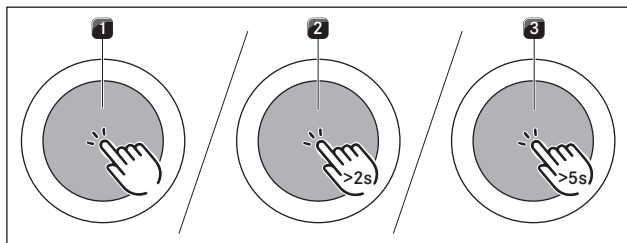


Fig. 6.2 Diagram of the touch commands

- [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

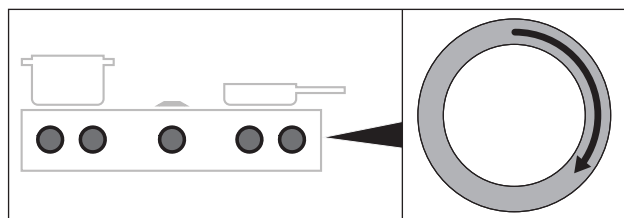


Fig. 6.3 Switching on the system

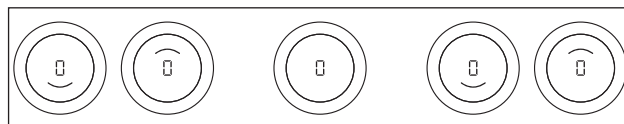


Fig. 6.4 Standard display after switching on

- ▶ 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

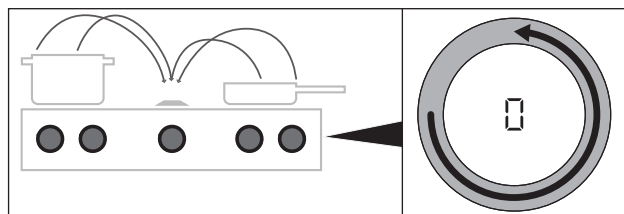


Fig. 6.5 Switching the appliances off

- ▶ 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.

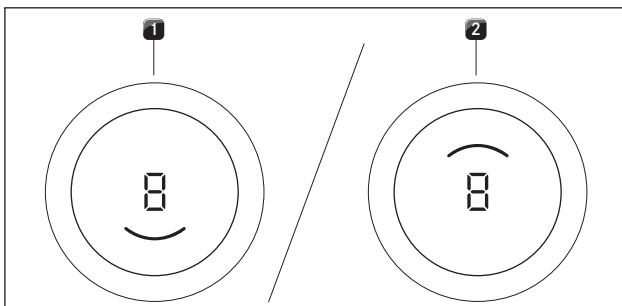


Fig. 6.6 Cooking zone indicator

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

6.3.2 Special operating instructions for the Tepan stainless steel grill PKT3

Initial operation

- ▶ Heat the griddle to 220 °C for approx. 25 minutes before using it for the first time (both grilling zones).

- i** Bothersome odours may be emitted during this process.

Operating instructions

- i** The grilling zones should be preheated 5 minutes before use.

- i** During heating or cooling the griddle may make some noise. This is a normal occurrence.

- i** A fan is built in to the Tepan stainless steel grill for cooling, guaranteeing a long service life for the electronic components and rapid cooling of the grill surface. Different measures have been taken to keep noise to a minimum, but it cannot be completely avoided.

- i** During use, the griddle may show signs of curvature.

- i** During grilling or heating on a high power level, the griddle may adopt a light brown colour.

6.3.3 Setting cooking zone power levels

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

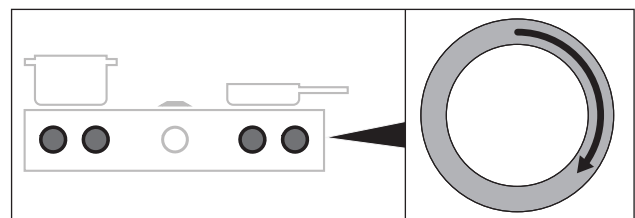


Fig. 6.7 Setting cooking zone power levels

- 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
- ▶ Turn the knob ring to the desired temperature.
- The control knob display shows the target temperature for 3 seconds. Then the warm-up phase begins.
- During the warm-up phase, the corresponding cooking zone display flashes and the current temperature is shown.
- As soon as the target temperature is reached, the warm-up phase comes to an end and the target temperature is continuously displayed.

6.3.4 Cooktop power setting

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

- 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.

Activating the power setting for a cooking zone

- ▶ Turn the knob ring clockwise to temperature 240/250 °C (= power setting).

- i** After 10 minutes, the power setting is automatically switched back to 230 °C.

Deactivating the power setting early

- Setting another power level for the cooking zone with the power setting active

6.3.5 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 Tepan 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.

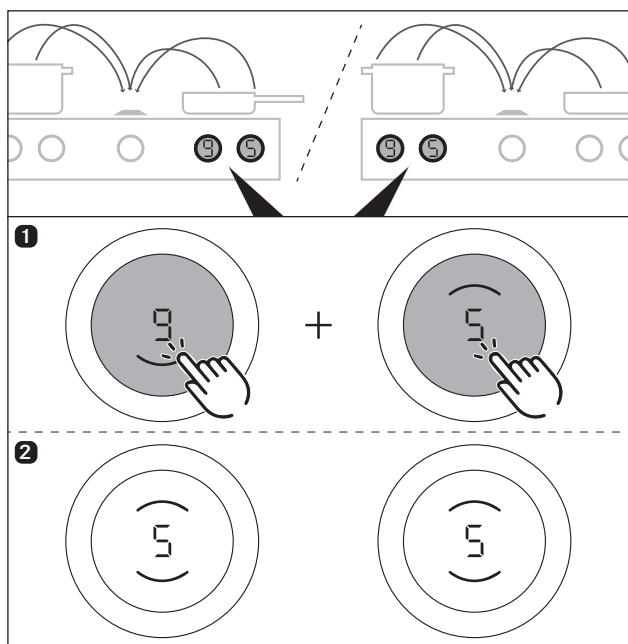


Fig. 6.8 Setting cooking zone power levels

- ▶ 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 5.
- 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.

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 Tepan stainless steel grill PKT3

The Tepan stainless steel grill has 1 additional function:

Menu item	Description
⏏	Cleaning function

Tab. 6.2 Function menu on Tepan stainless steel grill PKT3

Calling up the function menu

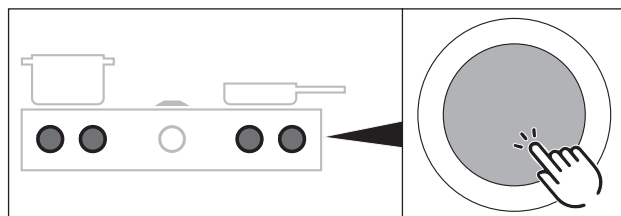


Fig. 6.9 Accessing a cooktop function menu

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

6.4.1 Cleaning function

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

- ▶ Open the Tepan stainless steel grill function menu.
- ▶ Do the following:

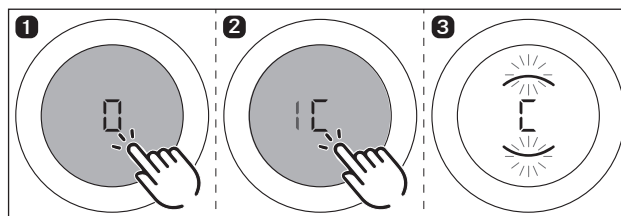


Fig. 6.10 Activating the cleaning function

- The cleaning function is activated and the Tepan stainless steel grill is heated to 70 °C.
- ⏏ is shown on both control knobs and both cooking zone indicators flash during the warm-up phase.
- As soon as the cleaning temperature is reached, the cooking zone indicators are permanently lit and it is possible to start cleaning.

- i** Do not start cleaning until the optimum cleaning temperature is reached (see „7 Cleaning and maintenance“).
- ▶ Turn the ring on the control knob on which the cleaning function was activated anticlockwise.
- The cleaning function is deactivated.
 - The residual heat indicator H appears in the control knob display if necessary.
- i** The cleaning function is automatically deactivated after 10 minutes.
- i** When the knob ring is turned clockwise, a higher power level is activated and cleaning must be stopped immediately (risk of burns).

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 the Tepan stainless steel grill

To clean the Tepan stainless steel grill you need a special Tepan spatula and suitable cleaning agents.

7.2 Cleaning the cooktops

7.2.1 Cleaning Tepan stainless steel grill surfaces

- i** Use the scraper only on the grill surface as otherwise other surfaces may be damaged.
- i** Clean the stainless steel surface in the polishing direction only.
- i** Do not apply citric acid to surfaces adjacent to the cooktop and worktop as the acid may damage them.
- i** Do not use stainless steel care products on the stainless steel surfaces or the stainless steel grill surface.

Light soiling

- ▶ Make sure that the appliance is switched off (see the Operation chapter).
- ▶ Wait until the stainless steel grill surface has cooled.
- ▶ Remove light soiling with a damp cloth and detergent.
- ▶ To prevent water or limescale stains (yellowish colouring), use a soft cloth to dry off the surfaces that have been cleaned with water.

Normal soiling

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

Heavy soiling

- ▶ Ensure that the cleaning function is activated for both grilling zones (see the Operation chapter).
- ▶ Wait until the grilling zone indicators are no longer flashing (= optimum cleaning temperature of 70°C).
- ▶ Dilute a dessert spoon of citric acid (approx. 10 –15 ml) in a bowl of warm water (approx. 200 ml).
- ▶ Pour the liquid on the grill surface.
- ▶ Leave the solution to work for approx. 5–8 minutes.
- ▶ Loosen burned-on food from the grill surface with a plastic brush.
- ▶ Remove all remaining dirt and water (citric acid solution) with a clean cloth.
- ▶ Use only clean, cold water on the grill surface.
- ▶ Remove the remaining dirt and water with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

Any changes in colour or small scratches do not mean that the appliance is damaged. They do not affect the functionality of the Tepan stainless steel grill or the stability of the stainless steel grill surface.

Changes in colour are the result of residues which have not been removed and have burnt on.

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

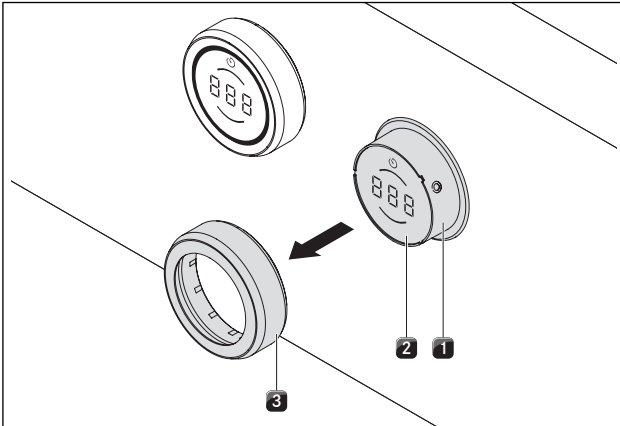


Fig. 7.1

- [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 L.	The childproofing feature is activated.	Switch off the childproofing feature (see „Childproofing feature (system function“).
Control knob display r ¹ .	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 PKT3:

- BORA Pro Tepan spatula PTTS1

11 Notes

Nameplate:
(please affix)

Operating and installation instructions:

Original

Translation

Manufacturer: BORA Vertriebs GmbH & Co KG

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

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