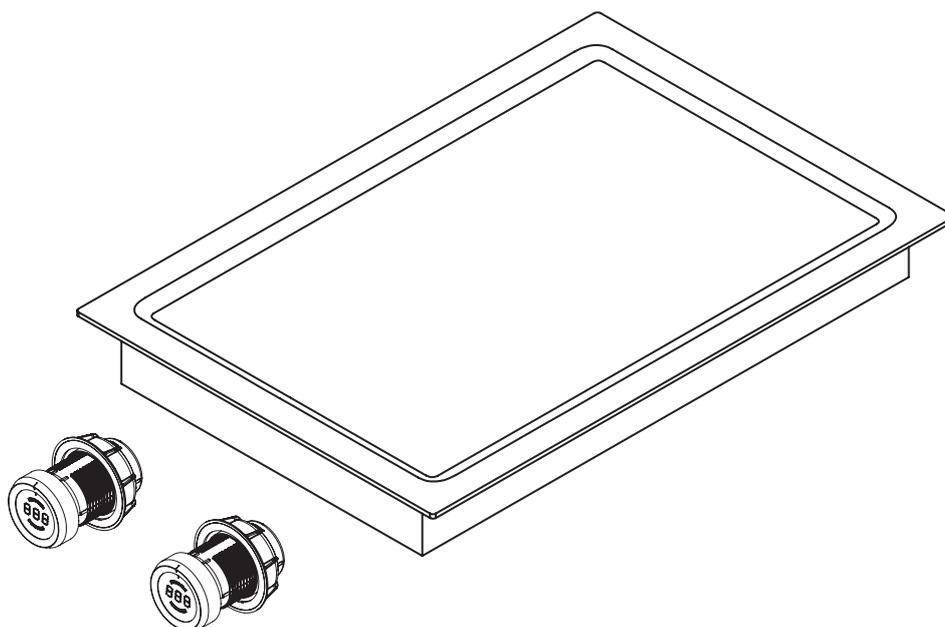


**EN** Operating and installation instructions PKT11

BORA Pro Tepan stainless steel grill with 2 cooking zones



PKT11UMEN-004

**Operating and installation instructions:**

Original

Translation

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

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# Table of Contents

<b>1</b>	<b>General information</b>	<b>4</b>	<b>6</b>	<b>Operation</b>	<b>23</b>
1.1	Target group.....	4	6.1	General operating instructions.....	23
1.2	Validity of the operating and installation instructions.....	4	6.2	Initial operation.....	23
1.3	Other applicable documents.....	4	6.3	Operating the cooktop.....	23
1.4	Presentation of information.....	5	6.3.1	Switching on the grilling zone.....	23
<b>2</b>	<b>Safety</b>	<b>6</b>	6.3.2	Power setting.....	24
2.1	General safety instructions.....	6	6.3.3	Bridging function.....	24
2.2	Safety instructions – Cooktop operation.....	7	6.3.4	Cleaning function.....	25
2.3	Safety Instructions – Installation.....	8	6.3.5	Childproofing feature.....	25
2.4	Safety instructions – Cleaning and Maintenance.....	8	6.3.6	Using the timer function.....	26
2.5	Safety instructions – disassembly and disposal.....	9	6.3.7	Stop function (pause).....	26
2.6	Safety instructions – spare parts.....	9	6.3.8	Switching off the grilling zone.....	26
2.7	Use as intended.....	9	<b>7</b>	<b>Cleaning and Maintenance</b>	<b>27</b>
<b>3</b>	<b>Technical data</b>	<b>10</b>	7.1	Cleaning agents.....	27
<b>4</b>	<b>Device description</b>	<b>11</b>	7.2	Looking after the cooktop.....	27
4.1	Structure.....	11	7.3	Cleaning the cooktop.....	27
4.2	Operating principle.....	11	7.3.1	Cleaning the stainless steel grill surface.....	27
4.3	Functional principle.....	12	7.4	Cleaning the control knobs.....	28
4.3.1	Power control.....	12	7.4.1	Cleaning the knob ring.....	28
4.3.2	Temperature ranges.....	12	7.4.2	Cleaning the touch surface and the knob housing.....	28
4.3.3	Cleaning function.....	12	<b>8</b>	<b>Troubleshooting</b>	<b>29</b>
4.3.4	Power setting.....	12	<b>9</b>	<b>Decommissioning, disassembly and disposal</b>	<b>30</b>
4.3.5	Bridging function.....	12	9.1	Decommissioning.....	30
4.3.6	Timer functions.....	13	9.2	Disassembly.....	30
4.3.7	Pause function.....	13	9.3	Environmentally-friendly disposal.....	30
4.4	Safety devices.....	13	<b>10</b>	<b>Warranty, technical service, spare parts, accessories</b>	<b>31</b>
4.4.1	Residual heat display.....	13	10.1	BORA manufacturer's warranty.....	31
4.4.2	Safety shut-down.....	13	10.2	Service.....	31
4.4.3	Overheating protection.....	13	10.3	Spare parts.....	31
4.4.4	Childproofing feature.....	13	10.4	Accessories.....	31
<b>5</b>	<b>Installation</b>	<b>14</b>			
5.1	Checking the delivery.....	14			
5.2	Tools and aids.....	14			
5.3	Assembly instructions.....	14			
5.3.1	Safety clearances.....	14			
5.3.2	Worktop and kitchen units.....	14			
5.4	Cut-out dimensions.....	15			
5.4.1	Flush installation.....	15			
5.4.2	Surface mounting.....	15			
5.5	Installing the cooktop.....	16			
5.5.1	Installing the control knob in the floor unit front panel.....	16			
5.5.2	Installing the cooktop.....	17			
5.5.3	Installation rotated by 180°.....	18			
5.5.4	Sealing the cooktop.....	18			
5.5.5	Establishing communication.....	18			
5.5.6	Establishing the power connection.....	20			
5.6	Configuration menu.....	21			
5.6.1	Accessing the configuration menu.....	21			
5.6.2	Select menu option.....	21			
5.6.3	Changing the set value.....	22			
5.6.4	Exiting the configuration menu.....	22			
5.7	Handover to user.....	22			

# 1 General information

## 1.1 Target group

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

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

Tab. 1.1 Target groups

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**INFO** BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH - hereinafter referred to as BORA - do not assume any liability for damage arising from non-adherence to these documents and from improper assembly! The electricity and gas connections must be made by a qualified specialist. Installation must comply with the valid standards, regulations and laws. All safety and warning information and the operating and installation instructions must be complied with.

---

## 1.2 Validity of the operating and installation instructions

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

## 1.3 Other applicable documents

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

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

---

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

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## Directives

This device meets the following EU/EC directives:

2014/30/EU EMC Directive  
 2014/35/EU Low Voltage Directive  
 2009/125/EC Ecodesign Directive  
 2011/65/EU RoHS Directive  
 2012/19/EU WEEE Directive

## 1.4 Presentation of information

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

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

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

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

- Bullet point 1
- Bullet point 2

---

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

---

### Safety and warning information

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

Safety and warning information is structured as follows:

---

#### WARNING SYMBOL AND SIGNAL WORD!

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

The following applies:

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

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

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Tab. 1.2 Meaning of warning symbols and signal words

## 2 Safety

### 2.1 General safety instructions

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

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

### Unauthorised modifications

Unauthorised modifications can cause the appliance to pose risks.

- ▶ Do not make any changes to the appliance.

### Households with children and people with special needs

- ▶ The appliance can be used by children aged 8 and above as well as people with reduced physical, sensory or mental capacities or a lack of experience and/or knowledge if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Children must not play with the appliance.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Otherwise, they will be tempted to climb onto the appliance.
- ▶ Keep children and other persons away from the cooking surfaces when hot.

### Recirculation mode

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

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

---

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

## 2.2 Safety instructions – Cooktop operation

- ▶ Avoid over-cooking.
- ▶ Pay attention to the residual heat display.
- ▶ Make sure that the base of the cookware as well as the cooking zones are clean and dry.
- ▶ Always lift (do not drag!) the cookware to prevent scratching and abrasion on the surface.



### **DANGER!**

#### **Danger of fire caused by leaving the cooktop unattended!**

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

- ▶ Never leave oil or fat to heat up unattended.
- ▶ Never extinguish oil and fat fires with water.
- ▶ Suffocate the fire, for example by using a lid.



### **DANGER!**

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

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

- ▶ Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ▶ Do not place any flammable liquids in the vicinity of the cooktop.



### **WARNING!**

#### **Risk of burns from hot cooktop!**

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

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



### **WARNING!**

#### **During or after a power cut, cooktops may still be hot!**

In the event of a power cut, a cooktop that was previously in operation may still be hot even though there is no indication of residual heat.

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



### **WARNING!**

#### **Risk of fire from objects on the cooking surfaces!**

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

- ▶ Do not place any items on the cooktop.



### **WARNING!**

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

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

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

### **CAUTION!**

#### **Escaping hot liquids!**

Unattended pans can boil over allowing hot liquids to escape.

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

## 2.3 Safety Instructions – Installation

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

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

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

- ▶ Check the appliance for visible damage prior to installation.
- ▶ Do not install any damaged appliance.
- A damaged appliance may put your safety at risk.

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



### **DANGER!**

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

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

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

### 2.3.1 Safety Instructions – Cooktop installation



### **DANGER!**

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

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

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



### **DANGER!**

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

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

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



### **CAUTION!**

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

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

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

## 2.4 Safety instructions – Cleaning and Maintenance

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

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

## 2.5 Safety instructions – disassembly and disposal

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

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



### **DANGER!**

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

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

- ▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.
- ▶ Use an authorised measuring device to ensure that there is no power to the appliance.
- ▶ Do not touch exposed contacts on the electronic unit as they can contain residual charge.

## 2.6 Safety instructions – spare parts



### **WARNING!**

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

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

- ▶ Only use original spare parts for repairs.

### **INFO**

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.

## 2.7 Use as intended

The appliance cannot be used at altitudes above 2,000 m (metres above sea level).

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

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

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

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

### **INFO**

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

### 3 Technical data

Parameter	Value
Supply voltage	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	
Power levels (temperature control)	1 - 9, P (150-230°C, 250° C)
Front cooking zone	295 x 230 mm 2400 W
Back cooking zone	295 x 230 mm 2400 W
Temperature control range	70-250° C

Tab. 3.1 Technical data

#### Device dimensions control knob

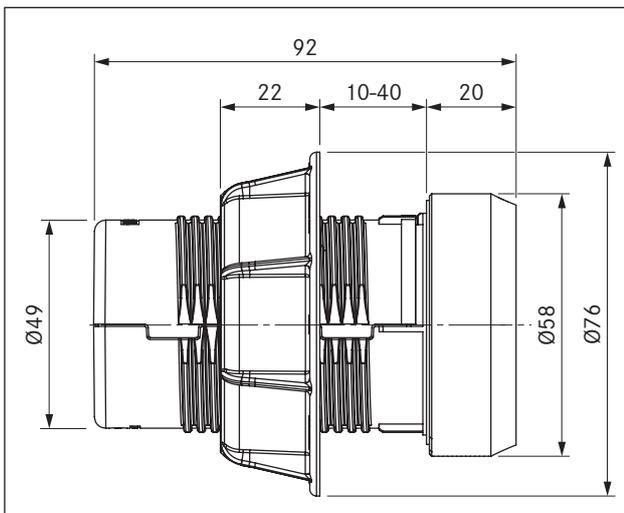


Fig. 3.1 Device dimensions control knob

#### Device dimensions

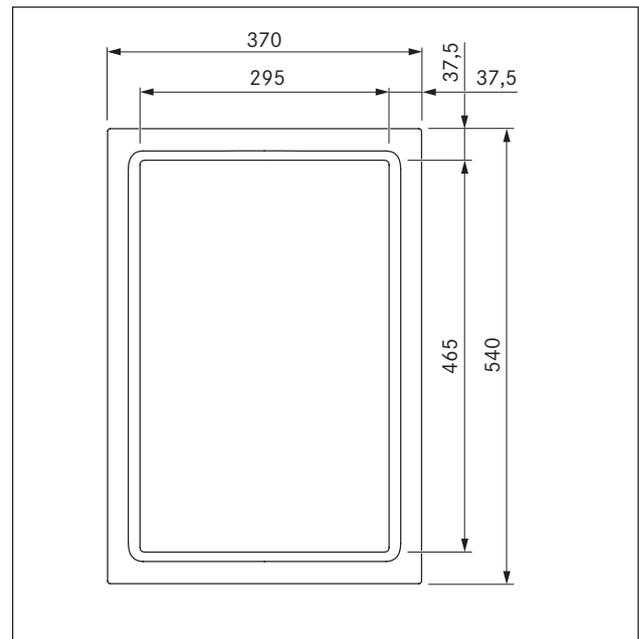


Fig. 3.2 PKT11 Device dimensions aerial view

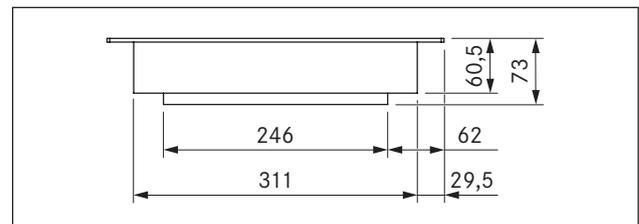


Fig. 3.3 PKT11 Device dimensions front view

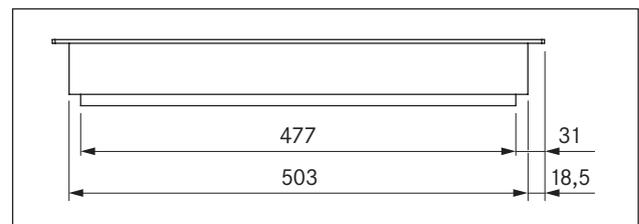


Fig. 3.4 PKT11 Device dimensions side view

## 4 Device description

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

The Tepan stainless steel grill has the following features:

- Two grilling zones
- Two control knobs
- Temperature display
- Power setting
- Bridging function
- Residual heat display
- Timer functions
- Childproofing feature
- Stop function
- Safety shut-down
- Cleaning function

### 4.1 Structure

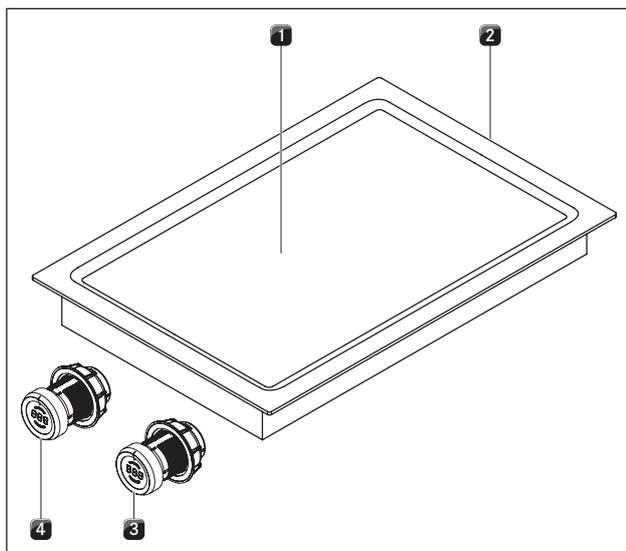


Fig. 4.1 Tepan stainless steel grill

- [1] Two grilling zones
- [2] Connections for the control knob and automatic extraction system (at the back)
- [3] Control knob for the rear grilling zone
- [4] Control knob for the front grilling zone

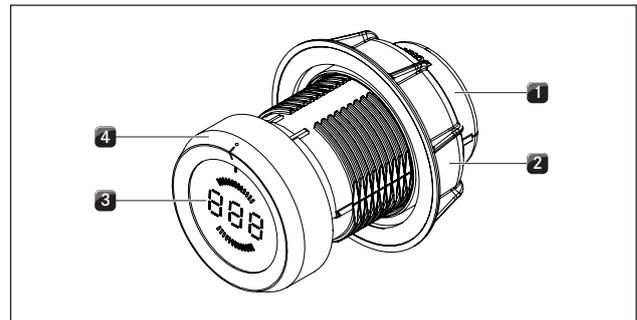


Fig. 4.2 Control knob structure

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

### 4.2 Operating principle

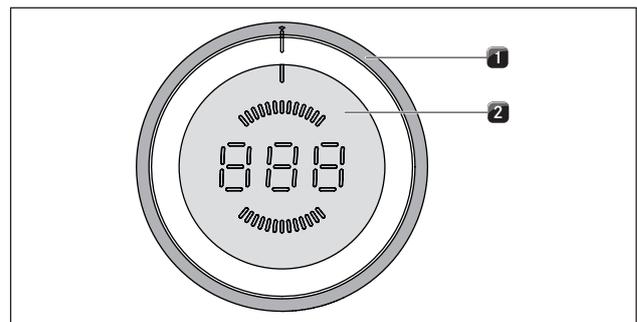


Fig. 4.3 Control knob operating elements

- [1] Selector ring
- [2] Touch-operated area

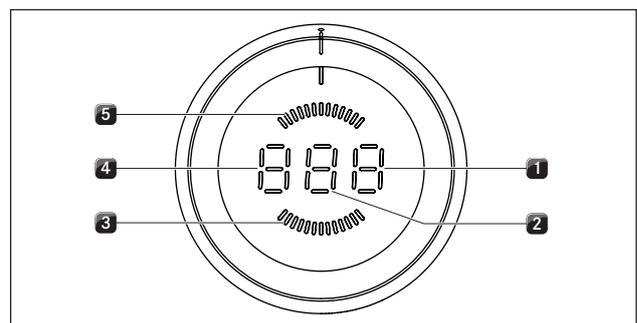


Fig. 4.4 Control knob display elements

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

Unit	Display	Meaning
Control knob display	e.g. 190	Temperature display
	$P$	Power setting
	$\Pi$	Bridging function
	$H$	Residual heat display: the grilling zone is switched off but still hot (temperature > 50°C)
	$t$	Timer function: short-time timer (egg timer)
	$L$	Childproofing feature
	$  $	Pause function
	$c$	Cleaning function and extended temperature range
	$\square$	Configuration menu
	$\square$	Appliance switched off
	$E...$	Error message (see the Troubleshooting section)

Tab. 4.1 Display meaning

### Knob operation

Each grilling zone has its own control knob. The temperature and functions of the two grilling zones are controlled by turning the selector ring and touching the touch-operated area (see the Operation section).

**INFO** The temperature is shown on the control knob display by default (target temperature and actual temperature). The configuration menu can be used to switch the display to a power display or mixed display (see the Installation section).

## 4.3 Functional principle

There are two heating elements under each grilling zone. When the grilling zone is switched on, the heating element generates heat that heats up the grill surface directly.

### 4.3.1 Power control

The power is controlled using power levels, which are indicated in °C on the control knob display by default (temperature display).

Alternatively, the configuration menu can be used to switch the control knob display to a power display or mixed display.

### 4.3.2 Temperature ranges

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

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
Searing beef, fish, meatballs	220 – 230

Tab. 4.2 Temperature recommendations

The specifications provided in the table are standard values.

### Low temperature ranges

Additional power levels are available in the low temperature range.

### 4.3.3 Cleaning function

The cleaning function  $c$  brings the Tepan stainless steel grill to an optimum temperature for cleaning (70°C).

### 4.3.4 Power setting

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

■  $P$  appears on the control knob display.

The power setting can be used to quickly heat up large quantities of water. If the power setting is activated, the grilling zones will run at extra high power. After 10 minutes, the grilling zone is automatically switched back to power level  $\square$ .

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

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

### 4.3.5 Bridging function

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

■  $\Pi$  appears on the display.

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

### 4.3.6 Timer functions

There are two different timer functions available for each grilling zone.

■  $t$  appears on the control knob display.

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

#### Timer function

**INFO** The timer function is an automatic cut-off function for automatically switching off a grilling zone.

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

**INFO** The short-time timer depends on the grilling zone being switched off and works like a conventional egg timer.

### 4.3.7 Pause function

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

■  $||$  appears on the control knob display.

## 4.4 Safety devices

### 4.4.1 Residual heat display

**INFO** Do not touch the cooking zone or place any heat-sensitive objects on top of it while  $H$  is shown on the control knob display (residual heat display). Risk of burns and fire!

The grilling zone remains hot after switching it off.  $H$  appears on the control knob display (residual heat display). The display goes out after a sufficient cooling time (temperature < 50°C).

### 4.4.2 Safety shut-down

Each grilling zone is switched off automatically if it exceeds the maximum operating duration at a certain power level or heat retention level.  $H$  appears on the control knob display (residual heat display).

Power level	Switch off after hours:minutes
1	6:00
2	6:00
3	5:00
4	5:00
5	4:00
6	1:30
7	1:30
8	1:30
9	1:30
P	0:10

Tab. 4.3 Safety shut-down for power levels

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

Tab. 4.4 Safety shut-down for heat retention levels

► To put the cooking zone back into operation, switch the grilling zone back on (see the Operation section).

### 4.4.3 Overheating protection

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

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

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

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

### 4.4.4 Childproofing feature

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

■  $L$  appears on the control knob display.

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

## 5 Installation

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

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

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

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

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

### 5.1 Checking the delivery

Name	Quantity
Cooktop	1
Control knob	2
Operating and installation instructions	1
Cooktop mounting screws	4
Height adjustment plate set	1
Cooktop mounting straps	4
Control knob cable	2
Automatic extraction system cable	1
Tepan spatula	1

Tab. 5.1 Scope of delivery

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

### 5.2 Tools and aids

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

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

### 5.3 Assembly instructions

#### 5.3.1 Safety clearances

- ▶ Maintain the following safety clearances:

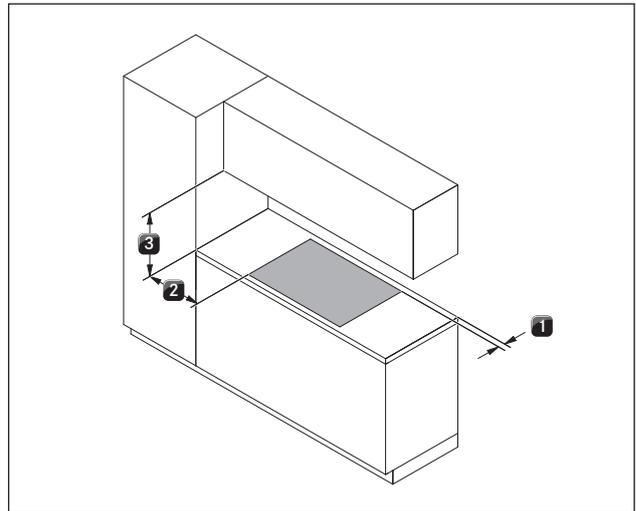


Fig. 5.1 Minimum distance

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

#### 5.3.2 Worktop and kitchen units

- ▶ Create the worktop cut-out taking into account the specified cut-out dimensions.
- ▶ Make sure that the cutting surfaces of the worktops are properly sealed.
- ▶ Comply with the instructions of the worktop manufacturer.
- Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- No false floor is necessary below the cooktop. If cable protection (false floor) is planned, the following must be taken into account:
  - It must be fitted in such a way that it can be removed for maintenance work.
  - To ensure sufficient cooktop ventilation, a minimum distance of 15 mm to the bottom edge of the cooktop is to be observed.
- The drawers and/or shelves in the floor unit must be removable.
- A return flow aperture > 500 cm<sup>2</sup> is required in the kitchen units for recirculation appliances (e.g. by shortening the plinth boards or using suitable slatted plinths).

## 5.4 Cut-out dimensions

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

### Worktop overhang

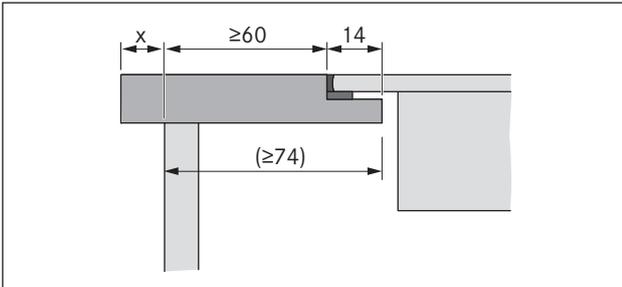


Fig. 5.2 Worktop overhang

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

### 5.4.1 Flush installation

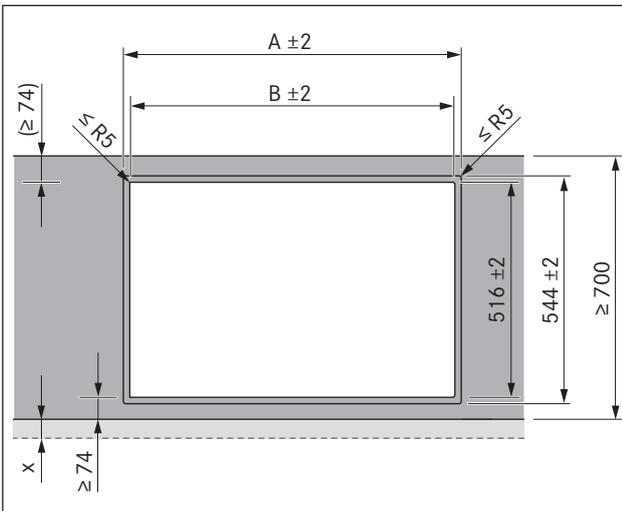


Fig. 5.3 Cut-out dimensions for flush installation

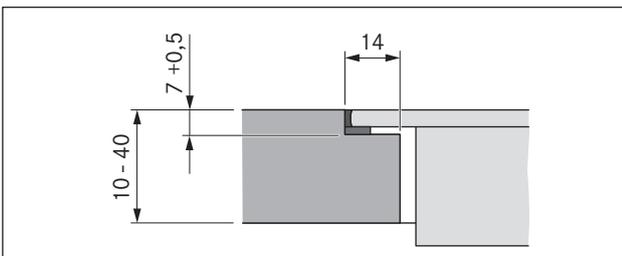


Fig. 5.4 Groove dimensions for flush installation

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

Cooktops/cooktop extractor	A in mm	B in mm	
	1/0	374	346
	1/1	485	457
	2/1	856	828
	3/2	1338	1310
	4/2	1709	1681

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

### 5.4.2 Surface mounting

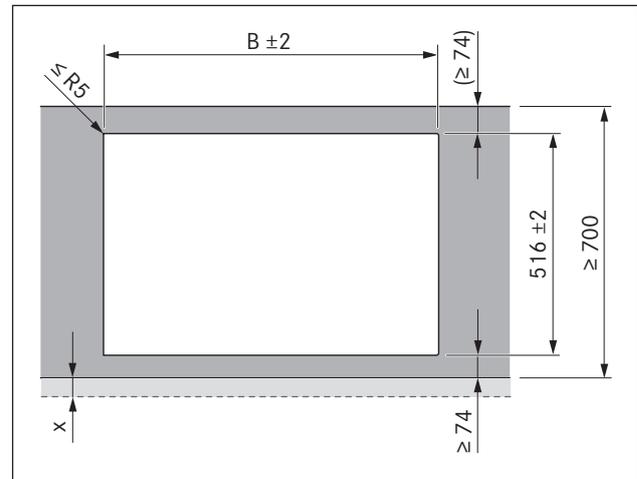


Fig. 5.5 Cut-out dimensions for surface mounting

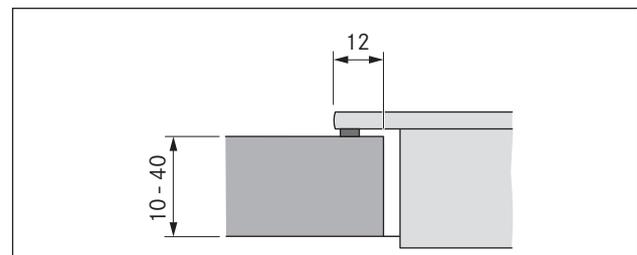
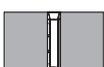


Fig. 5.6 Surface mounting cut-out

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

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

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

## 5.5 Installing the cooktop

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

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

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

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

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

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

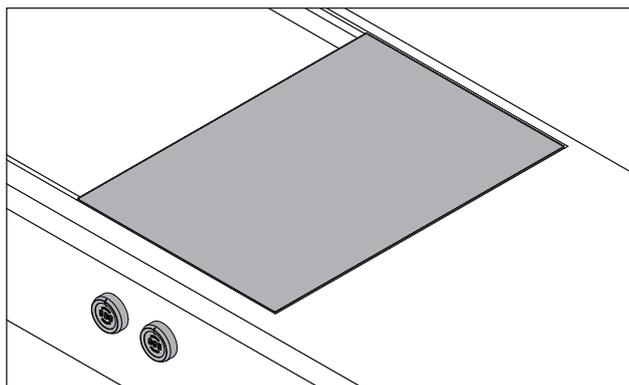


Fig. 5.7 Installed control knob and cooktop

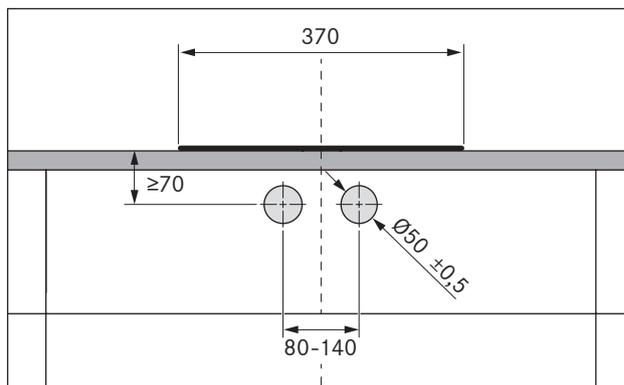


Fig. 5.8 Drill template

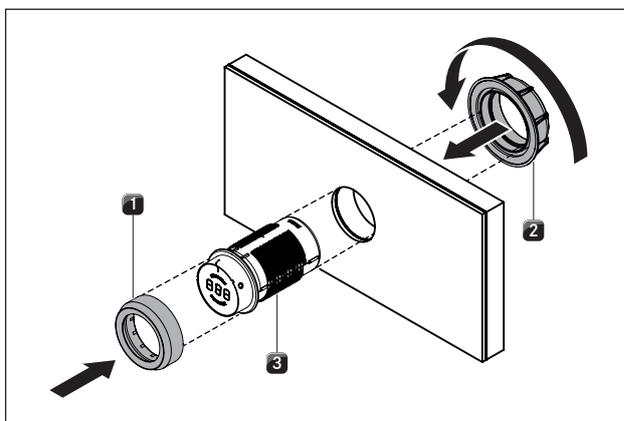


Fig. 5.9 Fitting the control knob

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

### Example bore holes

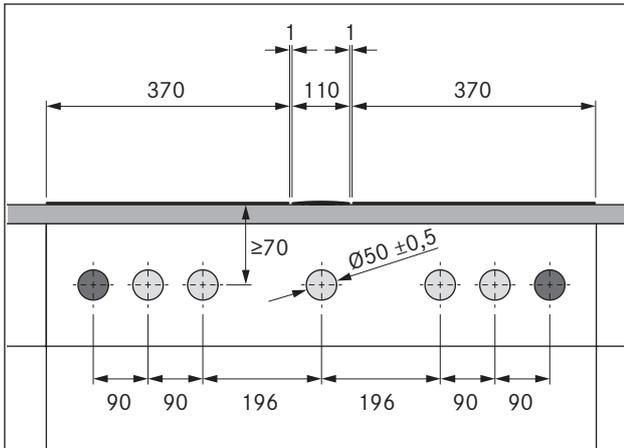


Fig. 5.10 Bore holes for 2 cooktops and 1 cooktop extractor

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

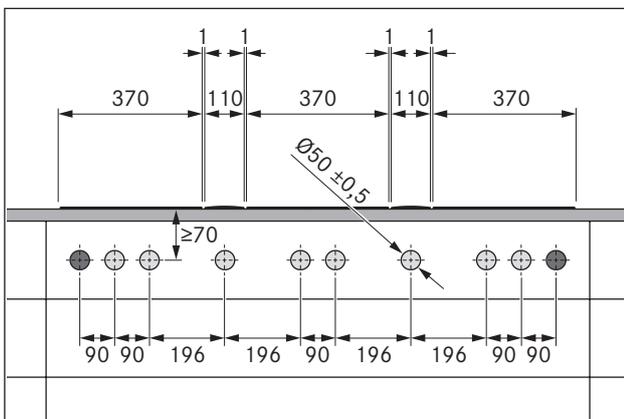


Fig. 5.11 Bore holes for 3 cooktops and 2 cooktop extractors

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

### 5.5.2 Installing the cooktop

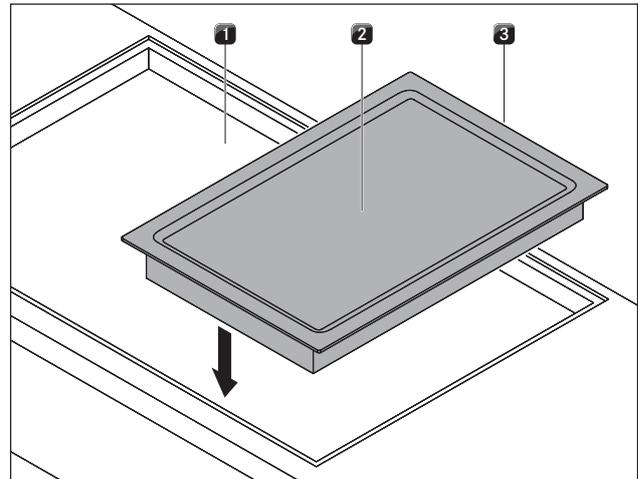


Fig. 5.12 Insert cooktop

- [1] Worktop cut-out
- [2] Tepan stainless steel grill
- [3] Connections for control knobs and automatic extractor function

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

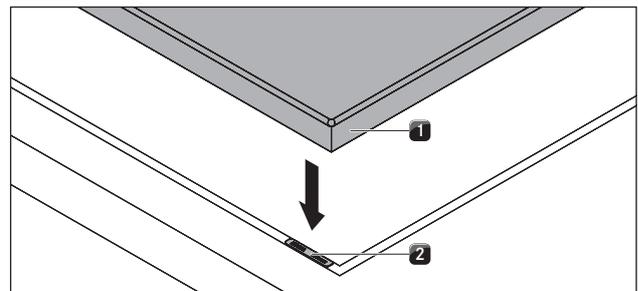


Fig. 5.13 Cooktop and height adjustment plates

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

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

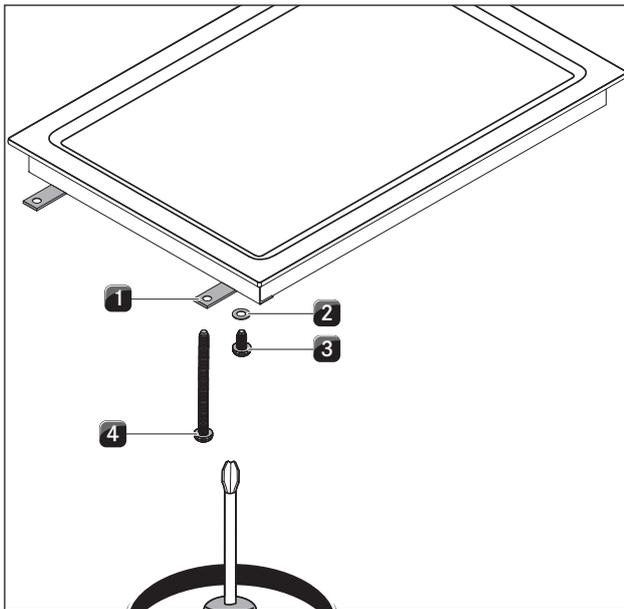


Fig. 5.14 Mounting brackets

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

- ▶ Fasten the cooktop 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.
- ▶ Once all of the installation work is complete, seal the devices with black, heat-resistant silicone sealant.

### 5.5.3 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).

---

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

---



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

---

### 5.5.4 Sealing the cooktop

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

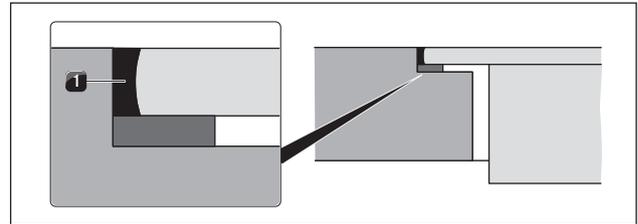


Fig. 5.15 Silicone sealant for flush installation

- [1] black, heat-resistant silicone sealant

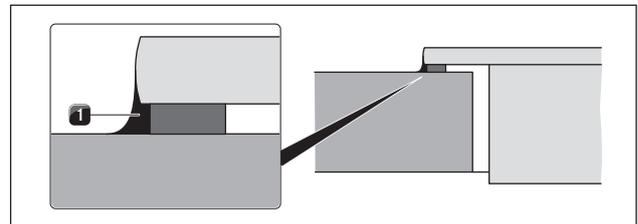


Fig. 5.16 Silicone sealant for surface mounting

- [1] black, heat-resistant silicone sealant

### 5.5.5 Establishing communication

The appliance components are linked by the ribbon cable provided.

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

### Cooking zone connection

---

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

---

### Connection on the control knob

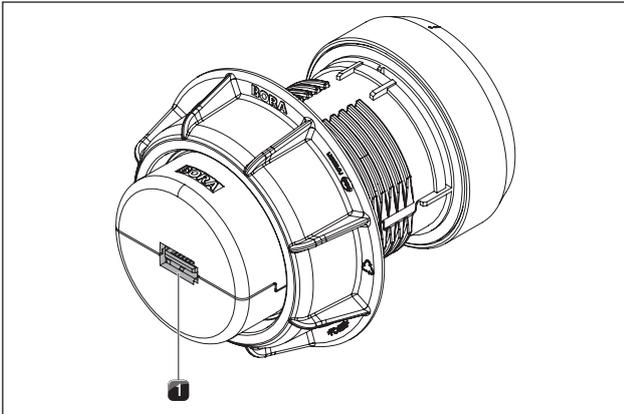


Fig. 5.17 Connection on the rear of the control knob

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

### Connections on the cooktop

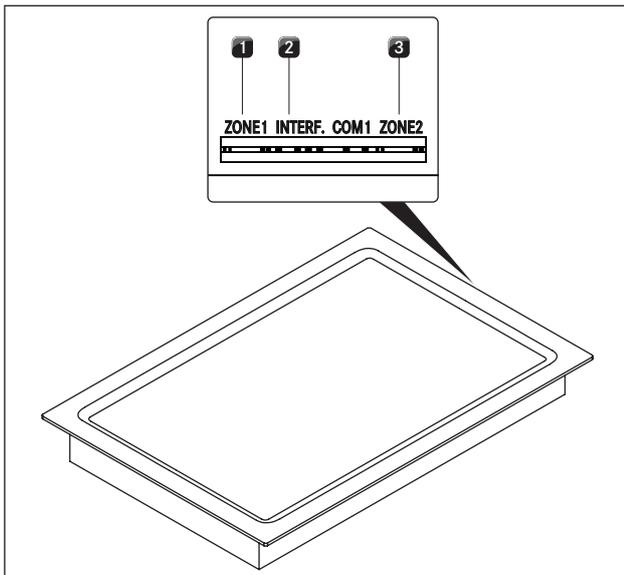


Fig. 5.18 Control knob connection at the rear of the cooktop

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

### Standard cooking zone connection

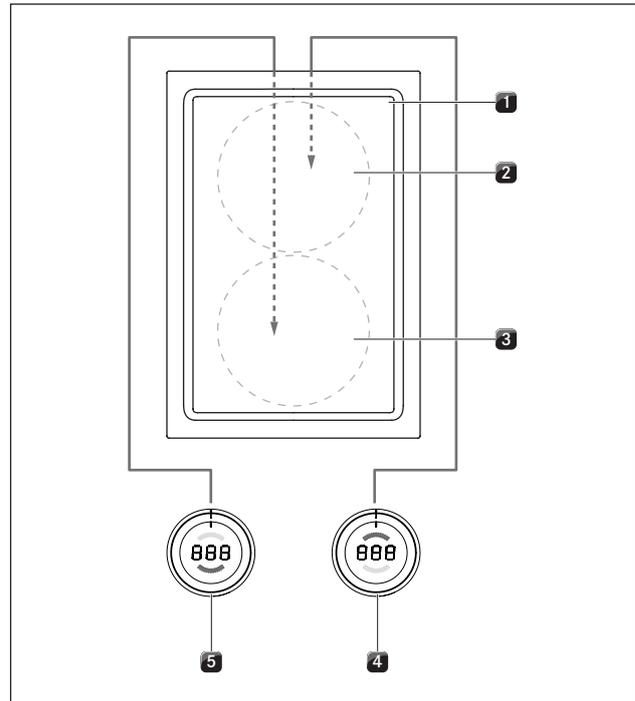


Fig. 5.19 Standard cooking zone connection

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

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

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

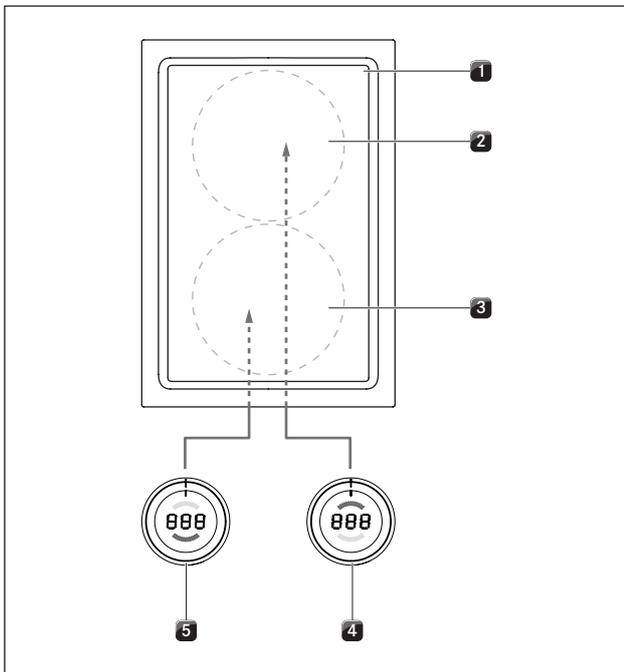


Fig. 5.20 Cooking zone connection in 180° installation

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

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

### Connecting the automatic extraction system

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

#### 5.5.6 Establishing the power connection

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

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

**INFO** This appliance is intended to be operated on a supply network with an impedance  $Z_{max}$  at the transfer point (mains connection) of 0.104 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.

The power supply line to be used (pre-assembled) must be at least Type SiHF.

(see table Fuse protection and minimum cross-section.

Connection	Fuse protection	Minimum cross-section
1-phase connection	1 x 25 A	2.5 mm <sup>2</sup>
2-phase connection	2 x 16 A	2.5 mm <sup>2</sup>

Tab. 5.4 Fuse protection and minimum cross-section

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

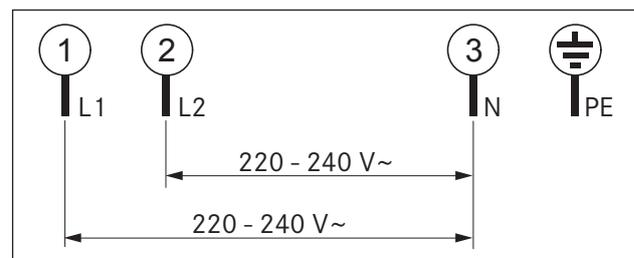


Fig. 5.21 Connection diagram 2-phase

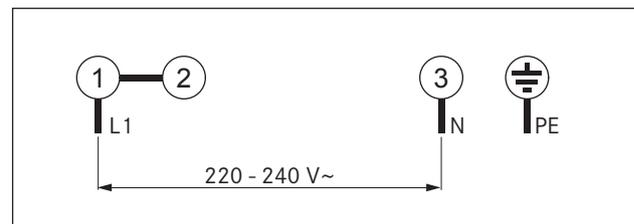


Fig. 5.22 Connection diagram 1-phase

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

## 5.6 Configuration menu

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

### 5.6.1 Accessing the configuration menu

- ▶ Turn the control knob to the 11 o'clock position.  
The control knob display shows **E**.
- ▶ Press the touch surface of the control knob for one second. The display changes to **000**.
- ▶ Press the touch surface again within 3 seconds and hold for 5 seconds.
- The control knob display shows **C**, a beep is heard and the configuration menu is available.

### 5.6.2 Select menu option

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

Menu options	
<b>C0</b>	Warning beep volume
<b>C1</b>	Select operating mode (normal operation or demo mode)
<b>C2</b>	0° or 180° installation
<b>C3</b>	Control knob display type
<b>C9</b>	Availability of the pause function

Tab. 5.5 Menu options in the configuration menu

- ▶ Touch the touch surface on the control knob again for 1 second to confirm the menu you want.
- The sub-menu is accessed and the display switches to a three-character combination (e.g. **C23**).

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

### Setting the volume of the warning beep

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

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

Tab. 5.6 Warning beep volume

### Select operating mode

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

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

Tab. 5.7 Operating modes

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

### 0° or 180° installation

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

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

Tab. 5.8 Installation direction

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

### Control knob display type

Under menu option **C3** you can set whether the temperature, power level or combined display is to be shown in the control knob display.

Setting	Display
<b>C30</b>	Temperature display in °C Factory setting
<b>C31</b>	Power display
<b>C32</b>	Combined display

Tab. 5.9 Control knob display

Control knob display variants:

Temperature levels	Low temperature levels	C30	C31	C32
	80° C	80		80
	90° C	90	-	90
	100° C	100		100
	110° C	110	=	110
	120° C	120		120
	130° C	130	≡	130
	140° C	140		140
150° C		150	1	1
160° C		160	2	2
170° C		170	3	3
180° C		180	4	4
190° C		190	5	5
200° C		200	6	6
210° C		210	7	7
220° C		220	8	8
230° C		230	9	9
250° C		250	P	P

Tab. 5.10 Control knob display variants

### Availability of the pause function

Once you have confirmed menu option **C9**, you can permanently deactivate the pause function.

Setting	Pause function available/deactivated
<b>C90</b>	Pause function activated Factory setting
<b>C91</b>	Pause function deactivated
<b>C92</b>	Pause function with power level display activated

Tab. 5.11 Availability of the pause function

### 5.6.3 Changing the set value

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

### 5.6.4 Exiting the configuration menu

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

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

## 5.7 Handover to user

Once installation is complete:

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

## 6 Operation

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

**INFO** The cooktop must only be operated with the stainless steel grease filter installed (see the cooktop extractor operating instructions).

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

**INFO** Preheat the grilling zone for 5 minutes prior to each use.

**INFO** Noises may be generated when the grill plate is heating up or cooling down. This is normal.

**INFO** A cooling fan has been installed in the Tepan stainless steel grill. This ensures a long service life for the electronics and enables the surface of the grill to cool down quickly. Several measures have been taken to keep the noise to a minimum but it cannot be completely eliminated.

**INFO** The fan has an after-run period at the end of the grilling session or after cleaning. This after-run is restricted to a maximum of 20 minutes.

**INFO** The grill plate can bulge during use.

**INFO** When grilling or heating up the cooktop using a high power level, the grill plate can turn slightly brown.

### 6.1 General operating instructions

The cooktop is operated using the control knobs. Each grilling zone has its own control knob. The left knob controls the front grilling zone, the right knob controls the rear grilling zone.

There are 9 power levels, one power setting and several functions available for each grilling zone.

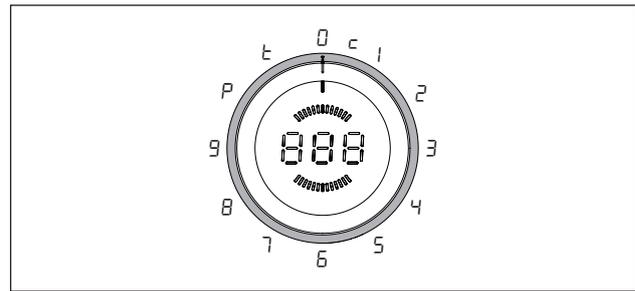


Fig. 6.1 Selector ring functions

Selector ring position	Function
0	Switch off
c	Cleaning function and further temperature levels
1 - 9	Power levels
P	Power setting
t	Timer function

Tab. 6.1 Selector ring positions

### 6.2 Initial operation

- Heat the grill plate to 220°C for approx. 25 minutes before using it for the first time (= power level 8 for both grilling zones).

**INFO** Unpleasant odours may be generated during this process.

### 6.3 Operating the cooktop

#### 6.3.1 Switching on the grilling zone

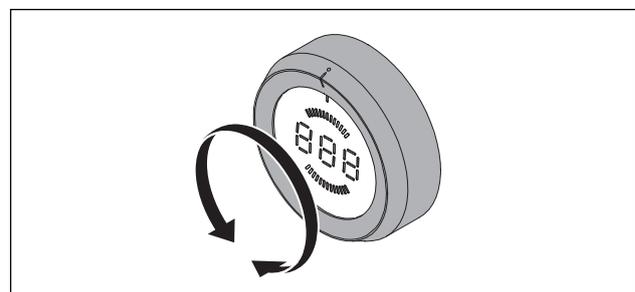


Fig. 6.2 Switching on the grilling zone

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

## Adjusting the power level

- ▶ Turn the selector ring to the desired power level (temperature).
- The control knob display indicates the target temperature for 3 seconds. After this, the actual temperature flashes while the grilling zone heats up.
- Once the target temperature has been reached, the display stops flashing.
- ▶ To view the target temperature set while the grilling zone is heating up, tap the touch-operated area.

Temperature	Power levels configuration C30	Power levels configuration C31 + C32
150°C	150	1
160°C	160	2
170°C	170	3
180°C	180	4
190°C	190	5
200°C	200	6
210°C	210	7
220°C	220	8
230°C	230	9
250°C	250	P

Tab. 6.2 Power level temperatures

## Setting a low power level

**INFO** Additional power levels are available in the low temperature range (80 – 140°C).

**INFO** The selector ring position for the low power levels is between the 12 o'clock and 1 o'clock positions.

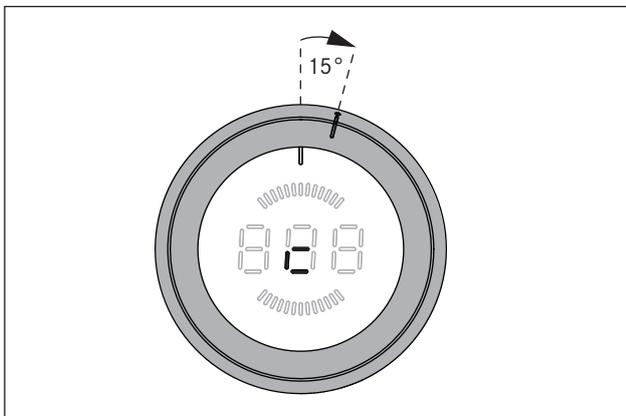


Fig. 6.3 Selector ring position for the low power levels (and the cleaning function)

- ▶ Turn the selector ring approximately 15° clockwise from the 12 o'clock position until it lightly engages.
- **c** appears on the control knob display.
- ▶ Tap the touch-operated area.
- The first low temperature level is activated.
- ▶ Tap the touch-operated area again to increase or decrease the temperature.
- Each time you tap the touch-operated area again, the next power level up is activated.
- On reaching the highest of the low power levels, each tap reduces the power by 1 level.

Temperature	Low power levels configuration C30 + C32	Low power levels configuration C31
80°C	80	
90°C	90	-
100°C	100	
110°C	110	=
120°C	120	
130°C	130	=
140°C	140	

Tab. 6.3 Low power level temperatures

## 6.3.2 Power setting

### Switching on the power setting

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

- ▶ Turn the selector ring to the 10 o'clock position.
- **P** appears on the control knob display and the power setting is activated.
- After 10 minutes, the cooking zone is automatically switched back to power level 9.

### Switching the power setting off early

- ▶ Turn the selector ring to the desired power level.
- The power level set is active and shown on the control knob display.

## 6.3.3 Bridging function

**INFO** If the bridging function is active, both grilling zones are simultaneously operated at the same power level.

**INFO** If the bridging function is active, the temperature is only displayed on the right control knob.

### Switching on the bridging function

Both control knobs are set to the 12 o'clock position.

- ▶ Press the touch-operated area of both control knobs at the same time for at least 1 second.
-  appears on the left control knob and  on the right one.
- ▶ Turn the selector ring on the right-hand control knob to the desired power level within 3 seconds.
- The power level (for both grilling zones) appears on the right-hand control knob's display.
- The right-hand control knob can now be used to adjust the power levels for both grilling zones.
- If the right-hand selector ring is not turned to a power level within 3 seconds of activating the bridging function, this function is disabled and the cooktop switched off.

### Switching off the bridging function

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

### 6.3.4 Cleaning function

---

**INFO** The selector ring position for the cleaning function is between the 12 o'clock and 1 o'clock positions (see low power levels).

---

- ▶ Turn the selector rings on both control knobs approximately 15° clockwise from the 12 o'clock position until they engage.
-  appears on the control knob displays.
- The crescent-shaped grilling zone indicators flash while the zones are heating up or cooling down.
- ▶ Wait until the grilling zone indicators have stopped flashing.
- Once the optimum cleaning temperature of 70°C has been reached, the grilling zone indicators stop flashing.
- ▶ Clean the Tepan stainless steel grill as described in the Cleaning and maintenance section.

---

**INFO** The cleaning function must be activated for both grilling zones to prevent the risk of burns.

---

**INFO** Only start cleaning the grilling zones once the optimum cleaning temperature has been reached (see also the Cleaning section).

---

### Switching off cleaning function

- ▶ Turn both control knobs to the 12 o'clock position.
- The cleaning function and the cooktop are switched off.

### 6.3.5 Childproofing feature

---

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

---

#### Activating the childproofing feature

- ▶ Press the touch-operated area on a control knob for 5 seconds.
- An acoustic signal sounds and  appears on the control knob display. The display goes blank after 10 seconds and the childproofing feature is activated.

#### Permanently deactivating the childproofing feature

- ▶ Press the touch-operated area on a control knob for 5 seconds.
- An acoustic signal sounds and  appears on the control knob display. The display goes blank after 10 seconds and the childproofing feature is permanently deactivated..

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

- ▶ Turn the selector ring from the 12 o'clock position to a power level.
-  appears on the control knob display.
- ▶ Press the touch-operated area on a control knob for 5 seconds.
- An acoustic signal sounds and the selected power level appears on the control knob display.
- The childproofing feature is now deactivated for this cooking session and the desired power level can be set.
- The childproofing feature is activated again the next time the cooktop is switched on.

---

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

---

### 6.3.6 Using the timer function

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

#### Setting the time

- ▶ Turn the selector ring to the 11 o'clock position.
- $t$  appears on the control knob display.
- ▶ Tap the touch-operated area.
- An acoustic signal sounds and  $000$  appears on the control knob display.
- ▶ Turn the selector ring within 3 seconds to set the timer.
- Turning the ring clockwise increases the time (starting from 0 minutes); turning it anti-clockwise reduces the time (starting from 120 minutes).
- When set to between 0 and 20 minutes, the time increases/decreases by a minute at a time. Otherwise, it increases/decrease by 5 minutes at a time.
- If no time is set within the 3 seconds, the timer will be deactivated and  $t$  will appear on the control knob.
- ▶ Press the touch-operated area within 3 seconds to confirm the set time.
- An acoustic signal sounds and the set value starts to flash on the control knob display.

#### Activating the timer function

- ▶ Turn the selector ring to the power level you desire within 3 seconds of confirming the set time.
- The timer function is activated and the set time counts down.
- The display toggles (every 3 seconds) between the power level and the remaining time (for more than 2 minutes to the nearest minute, from 2 minutes in seconds).
- Once less than 2 minutes remain, only the remaining time is displayed.
- Once the time runs out, the cooking zone is switched off, an acoustic signal sounds for 2 minutes and  $000$  flashes on the control knob display.
- The flashing and acoustic signal can be switched off early by tapping the touch-operated surface or turning the selector ring to the 12 o'clock position.

#### Stopping the timer early:

- ▶ Turn the selector ring to the 12 o'clock position.
- $t$  appears on the control knob display, a signal tone is emitted and the cooking zone is switched off.

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

- ▶ Turn the selector ring to the 12 o'clock position within 3 seconds of confirming the set time.
- The short-time timer is activated and the set time counts down.
- The remaining time appears on the control knob display (for more than 2 minutes to the nearest minute, from 2 minutes in seconds).
- Once the time runs out, an acoustic signal sounds for 2 minutes and  $000$  flashes on the control knob display.

- The flashing and acoustic signal can be switched off early by tapping the touch-operated area.

#### Stopping the short-time timer (egg timer) early:

- ▶ Tap the touch-operated area on the selector ring.
- The short-time timer is prematurely deactivated.
- $t$  appears on the control knob display and an acoustic signal sounds.

### 6.3.7 Stop function (pause)

#### Activating the stop function

- ▶ Tap the control knob's touch-operated area.
- An acoustic signal sounds and  $||$  appears on the control knob's display.
- The cooking session is interrupted.

**INFO** The cooking session can be paused for a maximum of 10 minutes. If the stop function is not disabled again by the end of this period, the applicable cooking zone will be switched off.

#### Deactivating the stop function

- ▶ Tap the control knob's touch-operated area.
- An acoustic signal sounds and the previously set power level appears on the control knob display.
- The cooking session continues.

### 6.3.8 Switching off the grilling zone

**INFO** An  $H$  on the control knob display indicates that the grilling zone is still hot.

**INFO** Switch off the grilling zone after use.

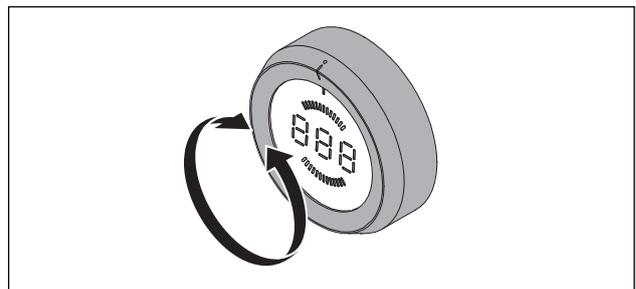


Fig. 6.4 Switching off the grilling zone

- ▶ Turn the selector ring to the 12 o'clock position.
- An acoustic signal sounds and the grilling zone is deactivated.
- The cooktop is switched off when there are no longer any active grilling zones.
- ▶ Pay attention to the residual heat display (see the Device description section).

## 7 Cleaning and Maintenance

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

Component	Cleaning cycle
Control knob	immediately after soiling with conventional detergents
Cooktop	

Tab. 7.1 Cleaning cycles

### 7.1 Cleaning agents

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

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

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

### 7.2 Looking after the cooktop

- ▶ Never use the cooktop as a work or storage surface.
- ▶ Do not push or pull cookware over the cooktop.
- ▶ Keep the cooktop clean.
- ▶ Remove any dirt immediately.

### 7.3 Cleaning the cooktop

#### 7.3.1 Cleaning the stainless steel grill surface

**INFO** Use the scraper only on the grill surface as otherwise other surfaces may be damaged.

**INFO** Clean the stainless steel surface in the polishing direction only.

**INFO** Do not apply citric acid to surfaces adjacent to the cooktop and worktop as the acid may damage them.

**INFO** Do not use stainless steel care products on the stainless steel surface or the stainless steel grill surface.

#### Light soiling

- ▶ Make sure that the cooktop is switched off (see the Operation chapter).
- ▶ Wait until the stainless still grill area 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 displays 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 cooktop 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 displays 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 are not damage to the cooktops. They do not affect the functionality of the cooktop or the stability of the stainless steel grill surface.

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

## 7.4 Cleaning the control knobs

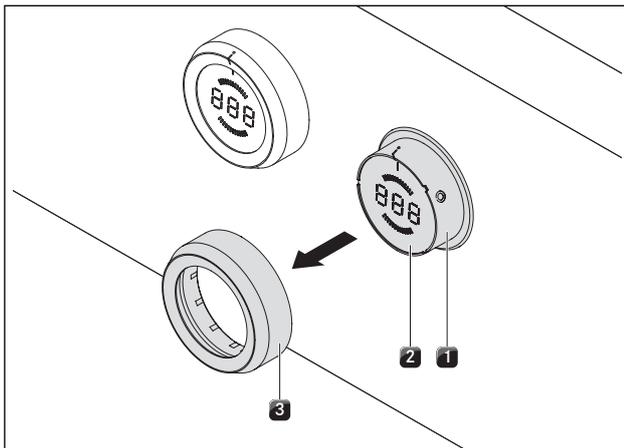


Fig. 7.5 Pull out the knob ring

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

### 7.4.1 Cleaning the knob ring

The knob ring can only be cleaned by hand.

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

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

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

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

## 8 Troubleshooting

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

Operating situation	Cause	Remedy
The cooktop cannot be switched on.	Knob ring missing	Place the knob ring on the control knob.
	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or house is defective.	Replace the fuse. Switch the automatic circuit breaker back on
	The fuse or the automatic circuit breaker trips multiple times	Contact BORA Service Team
	The power supply is disconnected.	Have a specialist electrician inspect the power supply
Formation of odours and vapours when operating the new cooktop	Normal for brand new devices	Wait a few hours
		If the odours continue to develop, contact the BORA Service Team
The cooling fan continues running after switching off	The cooling fan will continue to run until the cooktop has cooled down and will then switch off automatically.	Wait until the cooling fan switches off automatically.
A cooking zone or the entire cooktop switches off automatically.	Cooking zone operating for too long	Put the cooking zone back into operation (see the Operation section).
	The overheating protection has tripped	(see the Device Description section)
The power setting has automatically shut off too early.	The overheating protection has tripped	(see the Device Description section)
the central control knob display shows a segment turning clockwise 	Knob ring not in the 0 position after fitting	Turn the control knob to the 12 o'clock position (= 0 position),
Control knob display 	The childproofing feature is activated	Switch off the childproofing feature (see the Operation section).
Control knob display 	Continuous operation (30 s) of the control knob or control knob dirty	Release or clean the control knob
Control knob display <i>E003</i>	Electrical connection between touch surface and knob ring (min. 3-5 seconds)	Remove the knob ring and wipe residual water from the touch surface
Control knob display <i>E019</i>	Error evaluating the touch surface	Twist control knob to "0" position
		Call BORA Service Team

Tab. 8.1 Resolving a fault

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

## 9 Decommissioning, disassembly and disposal

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

### 9.1 Decommissioning

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

---

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

---

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

### 9.2 Disassembly

For removal, the device must be accessible for disassembly and disconnected from the power supply.

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

### 9.3 Environmentally-friendly disposal

#### Disposal of transport packaging

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

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

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

#### Disposal of old appliance



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

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

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

# 10 Warranty, technical service, spare parts, accessories

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

## 10.1 BORA manufacturer's warranty

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

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

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer by an authorised BORA dealer and is valid for 2 years. By registering on [www.bora.com/registration](http://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](http://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
- Damage caused by non-adherence to the operating instructions (including product care and cleaning) This represents improper use.
- Damage caused by normal use, e.g. traces of usage on the cooktop

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

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

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

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

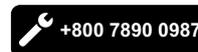
You can contact us by:

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

## 10.2 Service

### BORA Service:

see reverse side of operating and assembly instructions



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

The BORA Service Team will require the type designation and serial number of your device (FD number).

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.

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**INFO** Spare parts can be obtained from your BORA dealer, the BORA online service website at [www.bora.com/service](http://www.bora.com/service) or by calling the service number provided.

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## 10.4 Accessories

- BORA Pro Tapan spatula PTT5 1

**Nameplate:**  
(please affix)

**Germany:**

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