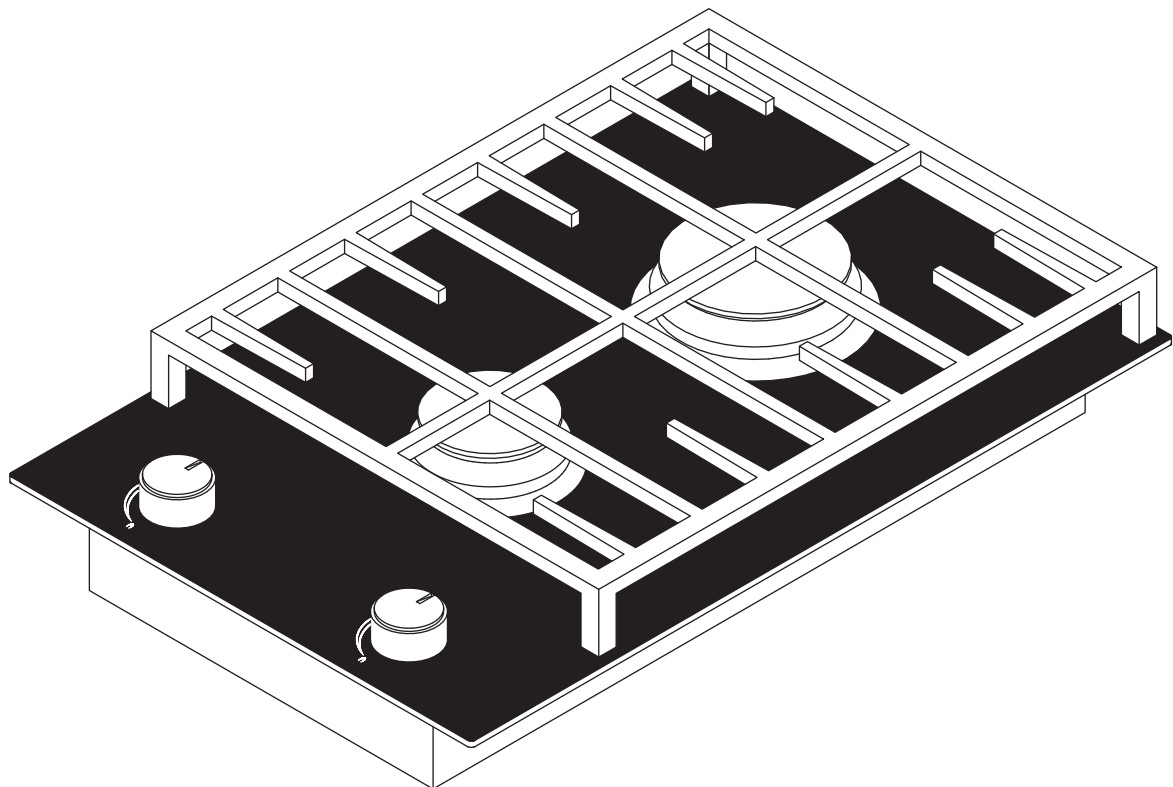


**AU** Operating and installation instructions CG11

Gas glass ceramic cooktop with 2 cooking zones



CG11UMAU-002

**Operating and installation instructions:**

Original

Translation

**Manufacturer**

**BORA Vertriebs GmbH & Co KG**  
Prof.-Dr.-Anton-Kathrein-Straße 3  
6342 Niederndorf  
Austria

Contact  
T +43 (0) 5373 / 62250-0  
mail@bora.com  
www.bora.com

The distribution and duplication of this document, as well as the use and disclosure of its contents are prohibited unless expressly authorised.

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.

© BORA Vertriebs GmbH & Co KG

All rights reserved.

# Table of Contents

<b>1</b>	<b>General information</b>	<b>4</b>	<b>9</b>	<b>Troubleshooting</b>	<b>28</b>
<b>2</b>	<b>Safety</b>	<b>6</b>	<b>10</b>	<b>Decommissioning, disassembly and disposal</b>	<b>29</b>
2.1	General safety instructions .....	6	10.1	Decommissioning .....	29
2.2	Safety instructions – operation .....	7	10.2	Disassembly .....	29
2.3	Safety instructions – installation .....	9	10.3	Environmentally-friendly disposal .....	29
2.4	Safety instructions – disassembly and disposal .....	10			
2.5	Safety instructions – spare parts .....	11	<b>11</b>	<b>Warranty, technical service and spare parts</b>	<b>30</b>
2.6	Intended use .....	11	11.1	Warranty .....	30
<b>3</b>	<b>Technical data</b>	<b>12</b>	11.2	Service .....	30
<b>4</b>	<b>Device description</b>	<b>13</b>	11.3	Replacement parts .....	30
4.1	Structure .....	13			
4.2	Operating panel and operating principle .....	13			
4.3	Functional principle .....	13			
4.3.1	Suitable cookware .....	13			
4.3.2	Power levels .....	14			
4.4	Safety devices .....	14			
4.4.1	Safety thermocouple .....	14			
<b>5</b>	<b>Installation</b>	<b>15</b>			
5.1	Checking the scope of delivery .....	15			
5.2	Tool and aids .....	15			
5.3	Assembly instructions .....	15			
5.3.1	Safety clearances .....	15			
5.4	Cut-out dimensions .....	15			
5.5	Installing the cooktop .....	17			
5.6	Power connection .....	18			
5.7	Handover to user .....	18			
<b>6</b>	<b>Gas installation</b>	<b>19</b>			
6.1	Ventilation .....	19			
6.2	Gas connection .....	19			
6.2.1	Additional installation notes for Australia and New Zealand (AUS/NZS) .....	20			
6.2.2	Gas connection AUS/NZS .....	20			
6.3	Leak test of the gas connection .....	21			
6.4	Changing the gas type .....	21			
6.4.1	Setting up gas taps .....	22			
6.5	Handover to user .....	22			
6.6	Nozzle table .....	23			
<b>7</b>	<b>Operation</b>	<b>24</b>			
7.1	Ignite the gas burner .....	24			
7.2	Adjusting the power level .....	24			
7.3	Correct use of the gas hob .....	24			
7.4	Using the gas cooktop with a BORA cooktop extractor .....	25			
<b>8</b>	<b>Cleaning and Maintenance</b>	<b>26</b>			
8.1	Cleaning agents .....	26			
8.2	Maintaining the cooktop .....	26			
8.3	Cleaning the cooktop .....	26			
8.3.1	Cleaning of the gas burners .....	27			
8.3.2	Cleaning the control knobs .....	27			

# 1 General information

## Target group

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

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

Tab. 1.1 Target groups

---

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

---

## 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.

## Other applicable documents

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

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

---

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

---

## Directives

These devices 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

2012/19/EU WEEE Directive

2009/142/EU Gas Appliance Directive

## Presentation of information

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

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

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

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

- Bullet point 1
- Bullet point 2

---

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

---

## Safety and warning information

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

Safety and warning information is structured as follows:

---

### WARNING SYMBOL AND SIGNAL WORD!




**Type and source of the danger**

Consequences of non-compliance

- ▶ Measures to minimise risk
- 

The following applies:

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

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

Tab. 1.2 Meaning of warning symbols and signal words

## 2 Safety

### 2.1 General safety instructions

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

- The operating and installation instructions contain important information about installation and operation. These enable you to protect yourself against injuries and prevent damage to the appliance. Contact details for further information as well as application and usage questions can be found on the back of these operating and installation instructions.
- The term device applies to cooktops, cooktop extractors and cooktops with cooktops extractors.
  - ▶ Read the operating and installation instructions fully before using the appliance for the first time.
  - ▶ Always store the operating and installation instructions within easy reach so that they can be accessed if required.
  - ▶ Pass the operating and installation instructions to the next owner if you sell the appliance.
  - ▶ Conduct all work extremely attentively and conscientiously.
  - ▶ Check the appliance for visible damage when unpacking it.
  - ▶ Do not connect a damaged appliance.
  - ▶ Only use the appliance once all installation activities are complete. This is the only way to ensure safe operation.
  - ▶ Make sure that hot hobs are not touched.
  - ▶ Avoid boiling over.
  - ▶ Switch the device off after use.
  - ▶ Keep pets away from the appliance.
  - ▶ Do not use this appliance as a space heater.

#### CAUTION!

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

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

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

### Recirculation mode

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

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

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

### Households with children and people with special needs

- ▶ The appliance can be used by children aged 8 and above as well as people with reduced physical, sensory or mental capacities or a lack of experience and/or knowledge if they are supervised or have been instructed how to safely use the appliance and understand the resultant risks.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Children must not play with the appliance.
- Use the childproofing feature to prevent children accidentally switching the cooktop on or changing the settings.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Children will otherwise be encouraged to climb on the appliance.

- ▶ Keep children and other people away from hot hobs.

### Unauthorised modifications

Unauthorised modifications can cause the appliance to pose risks.

- ▶ Do not conduct any modifications to the appliance.

### Cleaning and maintenance

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

- Cleaning and maintenance work must not be carried out by children unless they are supervised at all times.
- ▶ Do not use steam cleaners. The steam can cause a short-circuit on live parts and cause damage to property (see Cleaning and maintenance section).
- ▶ Do not put hot cookware near the control panel so as not to damage the electronics underneath.
- ▶ Make sure no water penetrates inside the device when cleaning. Only use a slightly damp cloth. Never spray water on the device. Water ingress can cause damage!
- ▶ Where possible, clean the cooktop after every cooking session.
- ▶ Only clean the cooktop when it has cooled down.
- ▶ For cleaning, only use non-abrasive detergents to avoid scratching or wearing the surface.
- ▶ Make sure the base of the cookware and the cooking zone are clean and dry.
- ▶ Always lift the cookware (do not pull) to avoid scratching or wearing the surface.

## 2.2 Safety instructions – operation

### Cooktop



#### **DANGER!**

**Unsupervised cooktops are a fire risk!**

Oil and fat can heat up and catch fire quickly.

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



#### **DANGER!**

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

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

- ▶ Do not place any flammable liquids in the vicinity of the cooktop.



#### **DANGER!**

**Risk of electric shock!**

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

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



#### **DANGER!**

**Risk of explosion from gas!**

Gas leaks can cause explosions and serious injuries.

- ▶ Keep ignition sources (naked flames, heaters) away.
- ▶ Close the gas supply and switch the building supply off.



**DANGER!**  
**Risk of asphyxiation as a result of a gas leak!**

Gas leaks can cause asphyxiation.

- ▶ If you smell gas while using the appliance, switch it off immediately.
- ▶ Close the gas supply immediately.
- ▶ Ensure there is a good supply of fresh air (open doors and windows).
- ▶ Do not use any light switches or device switches.
- ▶ Do not remove plugs from sockets (risks of sparking).
- ▶ Do not use electrical devices.
- ▶ Inform customer services or your gas installer immediately.



**DANGER!**  
**Fire risk from naked flame!**

A naked flame can cause adjacent objects to catch fire.

- ▶ Turn the gas flame down to the lowest level if you remove pots or pans briefly from the hob.
- ▶ Never leave a naked flame unattended.
- ▶ Extinguish any fire using a lid or a fire blanket, for example.
- ▶ Close the gas supply and switch the building supply off.



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

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

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



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

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

- ▶ Do not place any items on the cooktop.



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

The cooktop and its touchable parts are hot during both operation and the cooling phase. Items placed on the cooktop heat up very quickly and can cause severe burns. This particularly applies to metal items (e.g. knives, forks, spoons, lids or cooktop extractor covers).

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



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

Handles projecting over the edge are enticing for children to grab.

- ▶ Do not turn pot and pan handles so they stick out beyond the work surface.
- ▶ Make sure that children cannot pull hot pots and pans over.
- ▶ A special stove guard for children (available from specialist suppliers) reduces the risk.



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

Liquid between the cooking zone and the pan base can evaporate and cause burns.

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



**CAUTION!****Damage from hard and pointed objects!**

Hard and pointed objects can damage the glass ceramic panel of the cooktop!

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

**CAUTION!****Damage from sugary and salty foods!**

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

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

**CAUTION!****Escaping hot liquids!**

Unattended pans can boil over allowing hot liquids to escape.

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

**CAUTION!****Risk of injury from objects on the cooktop!**

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

- ▶ Do not leave objects on the hot cooktop.

**CAUTION!****Risk of injury due to the glass ceramic panel being fissured, cracked or broken!**

A damaged glass ceramic surface can cause injuries.

- ▶ Do not touch the appliance surface.
- ▶ Immediately switch off all burners and electrical heating elements.
- ▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.
- ▶ Do not use the appliance.

## 2.3 Safety instructions – installation

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

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

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

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

## Cooktop



### **DANGER!**

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

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

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



### **DANGER!**

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

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

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



### **DANGER!**

#### **Risk of explosion from gas!**

Gas leaks can cause explosions and serious injuries.

- ▶ Keep ignition sources (naked flames, heaters) away.
- ▶ Close the gas supply and switch the building supply off.
- ▶ Close any leaks immediately.



### **CAUTION!**

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

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

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

- ▶ Check the appliance for visible damage before installing it.
- ▶ Do not install damaged devices.
  - A damaged device is a hazard.
  - Repair work must only be carried out by specialists authorised by the manufacturer.

## 2.4 Safety instructions – disassembly and disposal

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

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

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



### **DANGER!**

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

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

- ▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.
- ▶ Use an authorised measuring device to ensure that there is no power to the appliance.

**DANGER!****Risk of asphyxiation!**

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

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

**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.

## 2.5 Safety instructions – spare parts

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

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

- ▶ Only use original spare parts for repairs.

## 2.6 Intended use

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

The device is designed exclusively for the preparation of food in private households. This appliance is not intended for:

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

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

**All misuse is prohibited!**

### 3 Technical data

Parameter	Value
Supply voltage	220 - 240 V
Frequency	50/60 Hz
Power consumption	3.9 kW
Fuse protection, minimum	1 x 0.5 A
Cooktop dimensions (width x depth x height)	340 x 515 x 60 mm
Pan support dimensions (width x depth x height)	330 x 410 x 45 mm
Weight (incl. accessories/packaging)	9.7 kg
Cooktop	
Power levels	Continuous
Front normal burner	450 - 1000 W
Back high-power burner	800 - 2900 W
Total nominal connection values G20/20 mbar	3.90 kW 0.371 m <sup>3</sup> /h
Total nominal connection values G30/50 mbar	3.80 kW 276 g/h
Total nominal connection values G31/50 mbar	3.80 kW 272 g/h
Cooktop energy consumption G20/20 mbar **	
Front high-power burner	2800 - 2900 W 56,6 %

Tab. 3.1 Technical data

\*\* Pursuant to EU Regulation No 66/2014 implementing Directive 2009/125/EC, the power (energy consumption) has been checked and calculated in line with EN 30-2-1 using G20.

#### Device dimensions

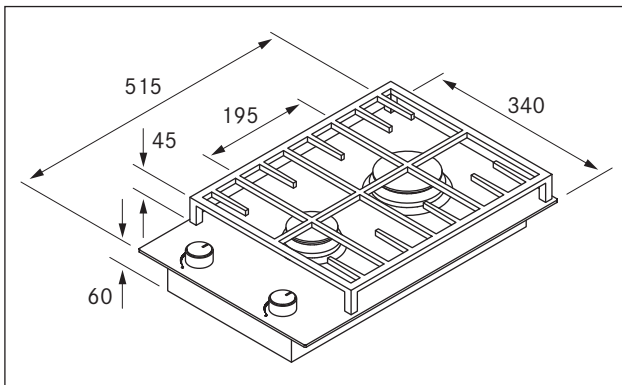


Fig. 3.1 Device dimensions

## 4 Device description

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

The cooktop has the following features:

- Front normal burner
- Back high-power burner
- Two control knobs
- Cast iron pan support

### 4.1 Structure

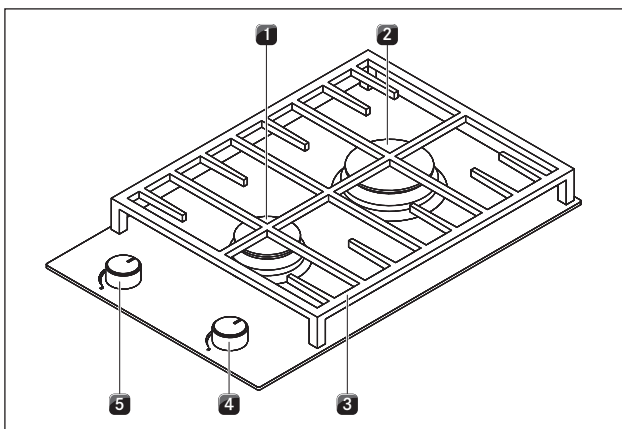


Fig. 4.1 Cooktop

- [1] Front normal burner
- [2] Back high-power burner
- [3] Pan support
- [4] Control knob for the back hob
- [5] Control knob for the front hob

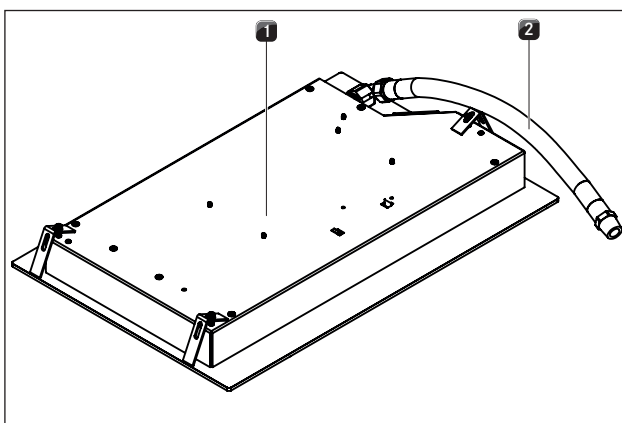


Fig. 4.1 Underside of the cooktop

- [1] Cooktop
- [2] Gas connection hose

### 4.2 Operating panel and operating principle

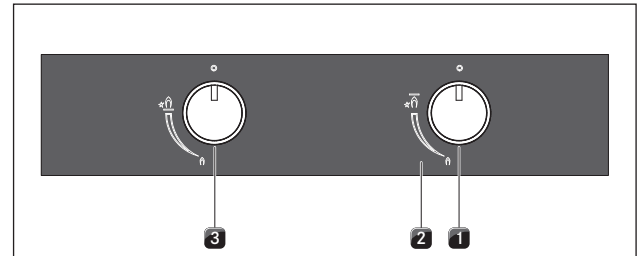


Fig. 4.2 Operating panel

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

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

Tab. 4.1 Significance of the power levels

#### Knob operation

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

### 4.3 Functional principle

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

#### 4.3.1 Suitable cookware

**INFO** The heating and heat through time for the base of the cookware as well as the cooking results are significantly influenced by the structure and material of the cookware.



Cookware with this symbol is suitable for gas cooktops.

Suitable cookware is made of:

- Copper
- Stainless steel
- Aluminium
- cast iron

► Adhere to the cookware dimensions in the table:

Burner position	Recommended pan diameter	Minimum pan diameter
Normal burner	100-140 mm	100 mm
High-power burner	200-220 mm	200 mm

Tab. 4.1 Pan diameters

### 4.3.2 Power levels

The power output of gas cooktops results in food being quickly heated. A slight adjustment is needed in comparison to conventional cooking systems when selecting the power level in order to avoid burning food.

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

Tab. 4.2 Recommendations for power levels

The specifications provided in the table are standard values.

## 4.4 Safety devices

### 4.4.1 Safety thermocouple

The gas burners are equipped with a safety thermocouple. This thermocouple monitors the burner flame when the gas supply is active. If the burner flame goes out unintentionally, the appliance interrupts the gas supply. The appliance does not automatically ignite the burner.

## 5 Installation

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

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

**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** The surfaces of adjacent components and units must be able to withstand temperatures of at least 90°C.

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

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

### 5.1 Checking the scope of delivery

Name	Quantity
Operating and installation instructions	1
Cooktop fixing screws set	1
Sealing tape	1
Cooktop	1
Glass ceramic scraper	1
Height adjustment plate set	1
Mounting straps set for cooktop	1
Glass ceramic cleaning instructions	1

Tab. 5.1 Scope of delivery

- ▶ Check the scope of delivery for damage and make sure it is complete (see Tab. 5.1).
- ▶ If there are any missing or damaged parts, please notify BORA After Sales Service.
- ▶ Do not under any circumstances install parts which are damaged.
- ▶ Dispose of transport packaging in the proper manner (see the Decommissioning and Disposal section).

### 5.2 Tool and aids

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

- Phillips screwdriver Z2
- Silicone for sealing cutting surfaces

### 5.3 Assembly instructions

#### 5.3.1 Safety clearances

- ▶ Maintain the following safety clearances:

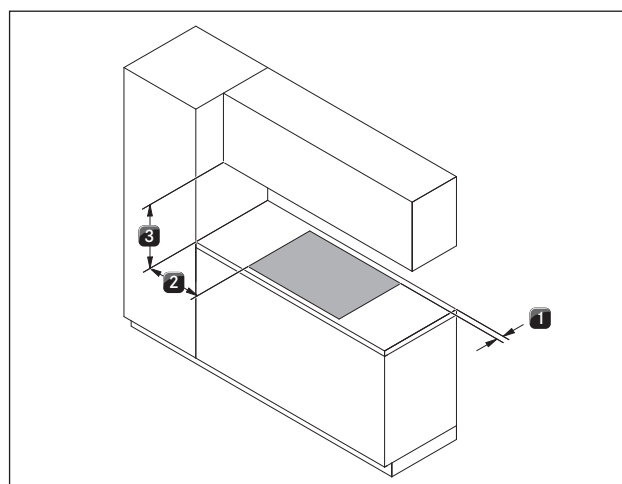


Fig. 5.1 Recommended minimum clearances

- [1] Rear minimum clearance of 50 mm between the worktop cut-out and 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 650 mm between the worktop and the wall unit. A minimum clearance of 1,000 mm is recommended for ergonomic reasons.

### 5.4 Cut-out dimensions

#### Preparing the worktop

- ▶ Create the worktop cut-out.
- ▶ Make sure that the cutting surfaces of the worktops are properly sealed.
- ▶ Comply with the instructions of the worktop manufacturer.

### Flush installation

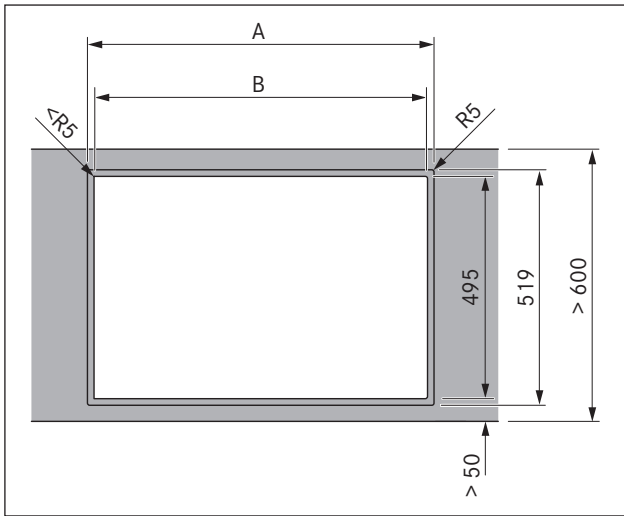


Fig. 5.2 Flush installation

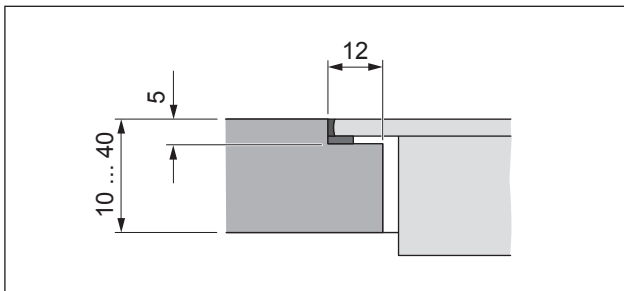


Fig. 5.3 Groove dimensions cut-out

### Surface mounting

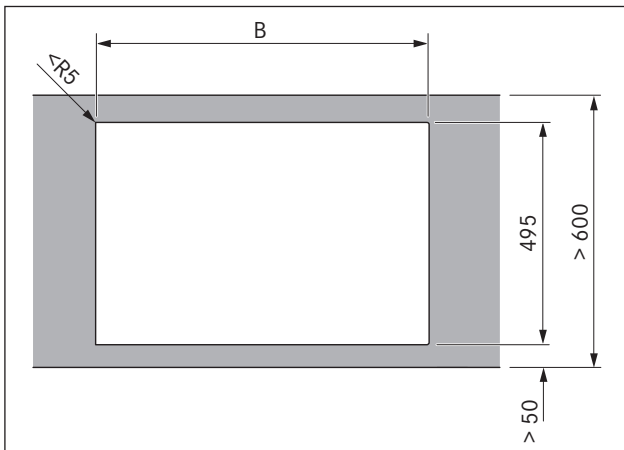


Fig. 5.4 Surface mounting

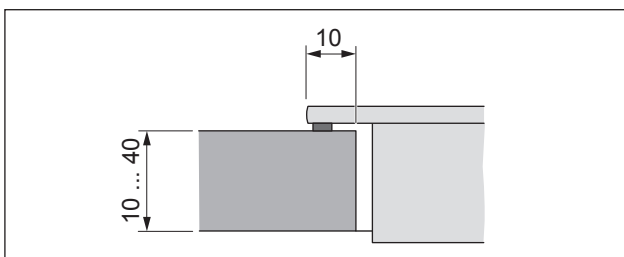








Fig. 5.5 Surface mounting cut-out

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

Cooktops/cooktop extractor	A in mm	B in mm
	1/0	344
	2/0	685
	3/0	1026
	2/1	776
	3/2	1208
	4/2	1549

Tab. 5.2 Cut-out dimensions

### Preparing the worktop

- ▶ Create the worktop cut-out.
- ▶ Make sure that the cutting surfaces of the worktops are properly sealed.
- ▶ Comply with the instructions of the worktop manufacturer.

### Attaching the sealing tape

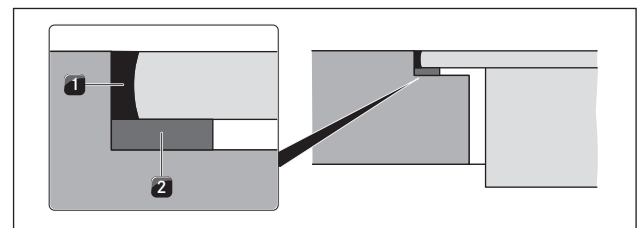


Fig. 5.6 Sealing tape with flush installation

- [1] Black, heat-resistant silicone sealant
- [2] Sealing tape

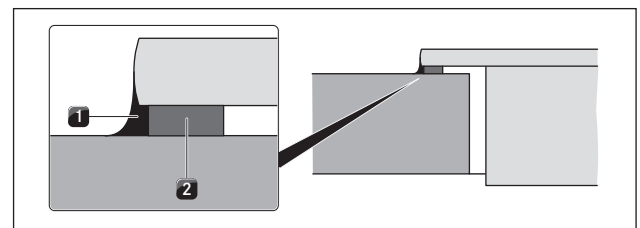


Fig. 5.7 Sealing tape with surface mounting

- [1] Black, heat-resistant silicone sealant
- [2] Sealing tape



- No sealing tape is required on the side of the appliance adjacent to the extraction system as the extraction frame can otherwise be damaged.
- ▶ With surface mounting, attach the enclosed sealing tape [2] to the underside of the device before installing it. Do not leave any gaps with the exception of the side adjacent to the extraction system.
- ▶ With flush installation, attach the enclosed sealing tape to the horizontal cutting edge in the worktop cut-out, even if you seal the device with a silicone sealant [1] or similar.
- ▶ Note down the type designation and build number of the device (FD number) on the back of this manual. Both details can be found on the nameplate on the underside of the device.

## 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** Cable protection (false floor) should be mounted below the appliances. This needs to be removable for maintenance work.

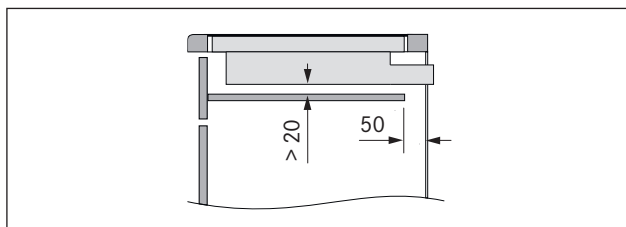


Fig. 5.8 Side view of the cable protection and ventilation

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

## Installing the cooktop

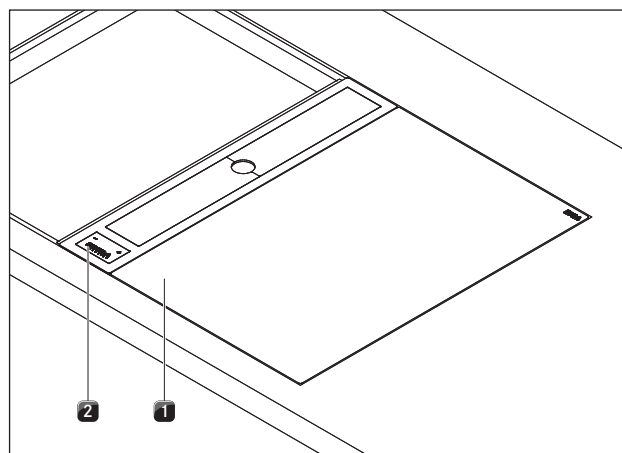


Fig. 5.9 Installed cooktop with cooktop extractor

- [1] Cooktop
- [2] Cooktop extractor

- ▶ Insert the cooktop [1] next to the cooktop extractor [2] that has already been installed in the centre.

**INFO** The cooktop [1] lies on the side rail of the cooktop extractor [2], which stabilises it.

- ▶ Precisely position the cooktop [1].
- ▶ If necessary, use the height adjustment plates to adjust the cooktop's installation height.

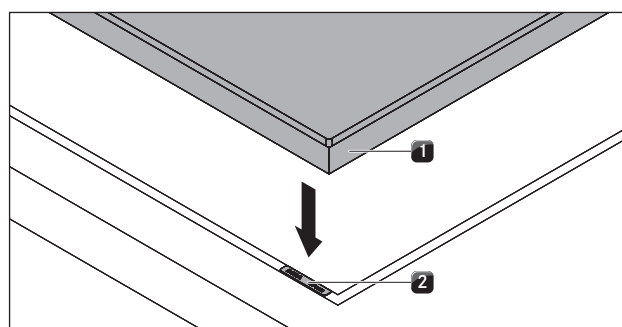


Fig. 5.10 Cooktop and height adjustment plates

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

### For surface mounting

- ▶ Make sure that the sealing tape for the cooktop is flat against the worktop.

### For flush installation

- ▶ Make sure that the sealing tape of the cooktop is sealed well all the way round.

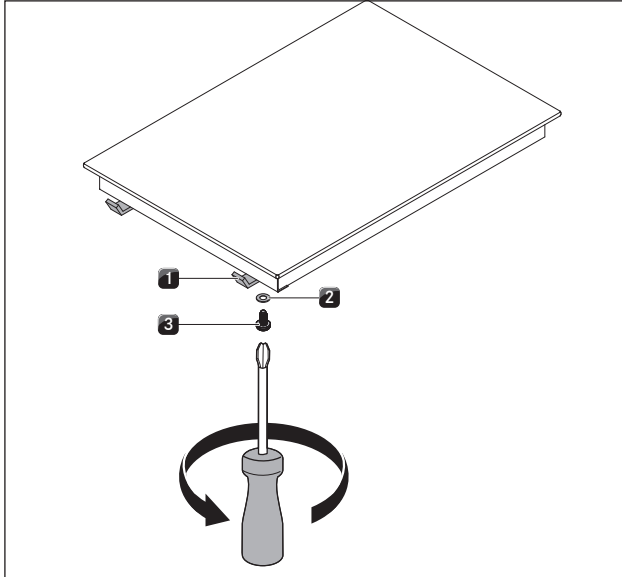


Fig. 5.11 Mounting straps

- [1] Screw
- [2] Mounting bracket

- ▶ Secure the cooktop [1] using the mounting straps [2].
- ▶ Tighten the mounting strap screws [1] with max. 10 Nm.
- ▶ Verify that the alignment is correct.
- ▶ Once all of the installation work is complete, seal the devices with black, heat-resistant silicone sealant.

## 5.6 Power connection

- ▶ Observe all safety and warning information in the Safety section.
- ▶ Observe all national and regional laws and regulations as well as the supplementary regulations of the local utility companies.

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

The power supply line for use (pre-assembled) must be of the type H05VV-F or H05VVH2-F as a minimum.

- Cross-section: 3G 1.5 mm<sup>2</sup>
- If the connection line has been damaged this must be replaced by a special connection line. This may only be done by an authorised member of the After Sales Service team.

### Establishing the power connection

- ▶ 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.
- ▶ Connect the mains cable.
- ▶ Only connect the cooktop using a permanent connection to a power supply cable.

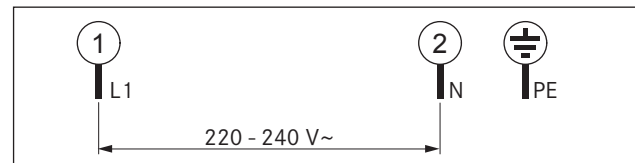


Fig. 5.12 Connection diagram 1-phase

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

## 5.7 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.
- ▶ Provide the user with the accessories and operating and installation instructions for safe storage.

## 6 Gas installation

- ▶ Observe all safety and warning information (see the Safety section).
- ▶ Observe all national and regional laws and regulations, as well as the supplementary regulations of the local gas supply companies.
- ▶ Follow the enclosed manufacturer's information.

---

**INFO** Taking into account the applicable valid regulations, the cooktop must be connected to the gas line with an upstream stopcock.

---

**INFO** The gas supply pipe can be connected after the gas cooktop has been installed.

---

**INFO** The hose connection must be laid in such a way that it is not subject to deformation, buckling or abrasion.

---

**INFO** The stopcock and gas supply pipe connections must be accessible.

---

**INFO** It must be possible to inspect the entire length of the hose line once installed.

---

**INFO** Only compatible connection pieces are to be used for the hose line.

---

**INFO** The gas connection hose line must not come into contact with smoke or the flue outlet of an oven.

---

**INFO** The hose line must not come into contact with hot surfaces on the cooktop or other devices.

---

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

Country	Regulation/guidelines
Germany	DVGW-TRGI 2008 or TRF 1996
Austria	ÖVGW guideline G1
Switzerland	SvgW Gas Regulations G1
	EKAS guideline no. 1942: Liquid gas, part 2
	Regulations of the Vereinigung Kantonaler Feuerversicherungen (VKF)
Netherlands, Belgium, France	Regulations of standard NBN D 51-003
	Regulations and connection requirements of the gas supply company (G.D.F.) and electricity supply company (E.D.F)
Australia, New Zealand	AS/ANZS5601 – gas installation

Tab. 6.1 Country requirements (information supplied without liability)

### 6.1 Ventilation

This appliance is not connected to a flue gas evacuation device. It must be positioned and connected in accordance with the applicable installation conditions. Suitable ventilation measures must be adhered to in particular.

- ▶ Always ensure sufficient ventilation during operation (of the appliance).

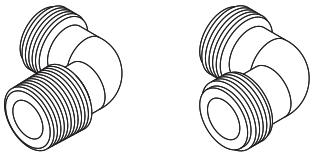
### 6.2 Gas connection

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

- When using a gas connection, the following instructions are not to be followed in Australia or New Zealand.
- The installation of a security gas socket in the adjacent enclosure is recommended.
- The connection of liquid gas (LPG) is performed with the interconnection of a sealed connection socket pipe D: 8x1mm.
- The connection to the gas supply is to be created with flexible and seamless pipes made from stainless steel.
- The connection with a security gas socket is to be created in accordance with DIN 3383 with a maximum length of 1500 mm.
- The connection bracket and connection pieces must be equipped with a 1/2 inch external thread in accordance with the regulatory country requirements (see table 6.2 Connection bracket).

- ▶ Connect the appliance as follows:
- ▶ Set the control knob to the 0 position.
- ▶ Close the gas supply.
- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.
- ▶ Check the gas type and gas pressure of the gas supply pipe.
- ▶ Ensure that the appliance is equipped with the correct nozzle type in order to guarantee a correct burner flame and safe operation.
- ▶ Remove the protective cap from the connection tube.
- ▶ Use a security gas socket to connect this directly to the connection bracket of the gas cooktop in a gas-tight manner using a permitted security bracket.
- ▶ If using a connection bracket, screw this on securely with the attached seal.

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



Tab. 6.2 Connection bracket

- Only use the type of connection bracket permitted in your country.
- ISO 228-1/ISO7-1(EN10226): cylindrical/conical
- ISO 228-1/ISO 228-1: cylindrical/cylindrical
- ▶ Connect the appliance to the gas supply pipe.
- ▶ Tighten all connections so that they are secure.
- ▶ Check that installation has been done correctly.
- ▶ Check the correct functioning of the stopcock.
- ▶ Check the tightness of the gas connection by conducting a leak test (see Leak test section).
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop into operation (see the Operation chapter).
- ▶ Check all the functions and the burner flame are working correctly.

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

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

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

## 6.2.2 Gas connection AUS/NZS

Further technical requirements are considered: AS 4551-2008 Domestic gas cooking appliances (AUS/NZS).

### Check the extended scope of delivery

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

Tab. 6.1 Extended scope of delivery for AUS/NSZ

### Create the gas connection

- The connection to a rigid and bend-resistant pipe must be established as specified in AS/NZS 5601.
- Pursuant to AS/NZS 1869 (AGA-certified and authorised) and AS/NZS 5601, the connection to a safety hose for gas must have a diameter of 10 mm, a class B or D classification and a maximum length of 1200 mm.
- ▶ Connect the appliance as follows:
- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.
- ▶ Check the gas type and gas pressure of the gas supply pipe.
- ▶ Ensure that the appliance is equipped with the correct nozzle type in order to guarantee a correct burner flame and safe operation.

### Natural gas (NG)

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

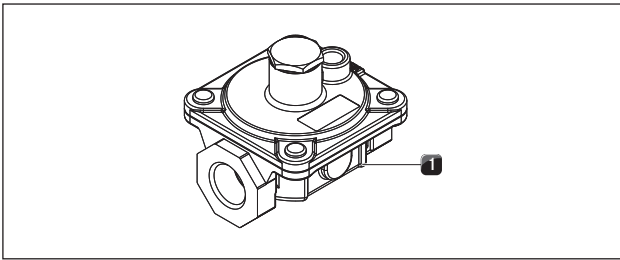


Fig. 6.1 Connection with gas regulator (NG)

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

- ▶ Connect the gas regulator [3] to the connection on the gas cooktop using the transition pieces [2] and the suitable seal [1].
- ▶ Note the gas flow direction of the gas regulator [3].

### Liquid gas (LPG)

If the cooktop is attached to a liquid gas supply (LPG), the supply is controlled on the gas bottle.

For this purpose, install only the test point adapter with the transition piece in the gas supply pipe.

The test point adapter and the transition piece are included in the scope of delivery of the appliance.

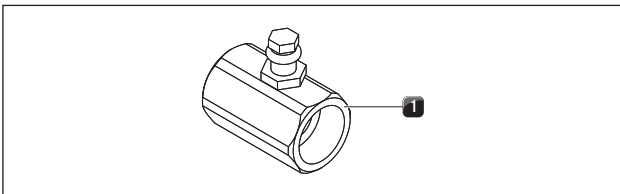


Fig. 6.2 Connection to the test point adapter (LPG)

- [1] Seal for test point adapter
- [2] Seal
- [3] Transition piece

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

- ▶ Check the burner flame.
- ▶ Close the gas supply after successfully setting the pressure.
- ▶ Set the control knob to the 0 position.
- ▶ Shut off the measuring device from the test point.
- ▶ Securely screw the test point screw back into the test point adapter.
- ▶ Check that the screw is positioned correctly.

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

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

## 6.3 Leak test of the gas connection

- ▶ Ensure that no ignition sparks could be created.
- ▶ Do not use fire or an open flame.
- ▶ Use suitable testing equipment to check all the connections on the gas connections.
- ▶ When using a leak spray for this process, ensure that you wet all connections.
- ▶ Close the gas supply if you determine that gas is escaping and ventilate the room.
- ▶ Seal the point from which the gas is leaking.
- ▶ Re-check all connections and the gas connection. Repeat the leak test until all connections are tight.
- ▶ Create a leak test record and give this to the user.

## 6.4 Changing the gas type

- ▶ Set the control knob to the 0 position.
- ▶ Close the gas supply to the gas supply pipe.
- ▶ Switch off the main switch/automatic circuit breaker.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.

### Changing the gas burner nozzle in the gas burner:

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

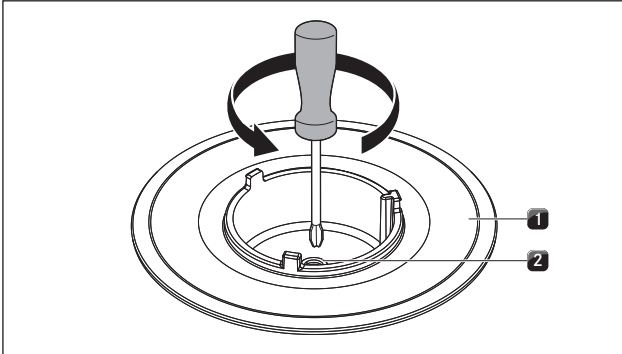


Fig. 6.3 Cooktop burner with gas burner nozzle

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

- ▶ Unscrew the gas burner nozzle [2] from the gas burner [1]
- ▶ Screw the corresponding nozzle for the gas type to be used into the gas burner [2].
- ▶ Position the gas burner cover correctly on the gas burner [1] so that it lies flat.
- ▶ Affix the new labelling for the gas type used (natural gas/liquid gas) to the nameplate on the underside of the appliance.
- ▶ Install the corresponding gas connection for natural gas (NG) or liquid gas (LPG). See the Gas connection section in this chapter.

#### 6.4.1 Setting up gas taps

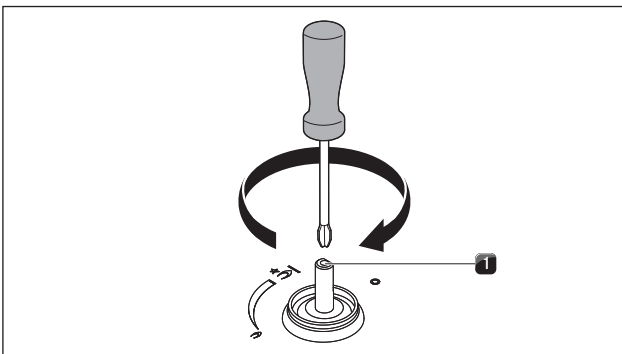


Fig. 6.4 Set the gas tap

- [1] Throttling screw

### Perform minimum setting:

#### Natural gas (NG)

##### Prerequisites:

- Use of G20 nozzles.
- It is not necessary to set up the primary air for the gas burner.
- ▶ Ignite the gas burner and set the control knob to the minimum setting (small flame).
- ▶ Remove the control knob by pulling it upwards.
- ▶ Use a screw driver to turn the throttling screw [1] to the right or left in order to adjust the flame correctly.
- ▶ Put the control knob back on.
- ▶ Ensure that the flame does not go out when changing between the maximum and minimum setting on the gas burner.

#### Liquid gas (LPG)

##### Prerequisites:

- Use of G30/G31 nozzles.
- The gas burners do not require the primary air to be set.
- ▶ Remove the control knob by pulling it upwards.
- ▶ Turn the throttling screw until it stops.
- ▶ Put the control knob back on.
- ▶ Ensure that the flame does not go out when changing between the maximum and minimum setting on the gas burner.

## 6.5 Handover to user

Once installation is complete:

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

## 6.6 Nozzle table

**INFO** Use only stamped and approved nozzles.

EU		
Gas type/mbar	Ø high-power burner	Ø normal burner
G20/20	117 Y	75 X
G25/25	125 F3	73 F1
G30/30 G31/37	83	51
G30/50 G31/50	72 M	46 M

Tab. 6.2 Standard nozzle table

## AUS/NZS

Gas type LPG (liquid gas) NG (natural gas)	Peak pressure (kPa)	Gas burner (position)	Nozzle diameter 1/100mm	Heat output (MJ/n)	
G30 butane	LPG	2.75	Back	91	10.4
G31 propane	LPG	2.75	Back	91	10.4
G20 natural gas	NG	01:00	Back	155	12.0
G30 butane	LPG	2.75	Front	53	3.6
G31 propane	LPG	2.75	Front	53	3.6
G20 natural gas	NG	01:00	Front	90	4.1

Tab. 6.3 Australia/New Zealand nozzle table

## 7 Operation

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

---

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

---

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

---

**INFO** As a result of use, the gas burners can become discoloured. This discolouration does not affect the gas flame.

---

**INFO** When using the gas burner, you may hear gas escaping from this. The burner flame turns orange as a result of impurities on the burner and in the ambient air (dust). These properties are normal and can occur independently of one another.

---

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

- ▶ Ensure sufficient ventilation.
- ▶ Keep natural ventilation openings open.
- ▶ Use a mechanical ventilation device.
- ▶ Intensive use of the device for a long time may require the use of additional ventilation, e.g. opening a window or effective ventilation, e.g. operation of the mechanical ventilation device at a higher power level.
- ▶ Turn off the gas supply and switch off the fuse of the electrical wiring, in case of smoke development or if fire breaks out during operation of the gas cooktop.

### 7.1 Ignite the gas burner

Each gas hob is equipped with a safety thermocouple.

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

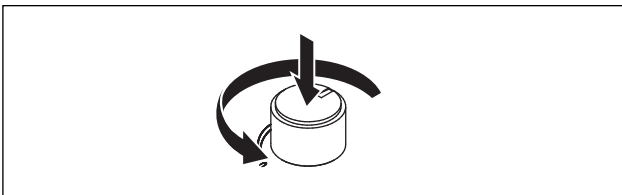


Fig. 7.1 Push and pull control knob

### Ignition

When igniting the gas burner the control knob must be kept pressed in after ignition for another approx. 15 seconds.

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

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

### Switching off

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

### 7.2 Adjusting the power level

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

### 7.3 Correct use of the gas hob

---

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

---

For maximum performance with minimum gas consumption, we recommend:

- ▶ Use cookware with a base that covers the flame entirely so that this does not burn beyond the base.
- ▶ Use suitable pans on each gas burner.
- ▶ Once the pan contents are simmering, put the gas burner on the lowest power level (small flame).
- ▶ Centrally position the cookware on the gas hob.



## 7.4 Using the gas cooktop with a BORA cooktop extractor

**INFO** The cooktop should only be operated if the cover plate for its extractor is attached in the correct position on the extractor frame and can function as an air baffle.

**INFO** The cover plate can heat up during use.

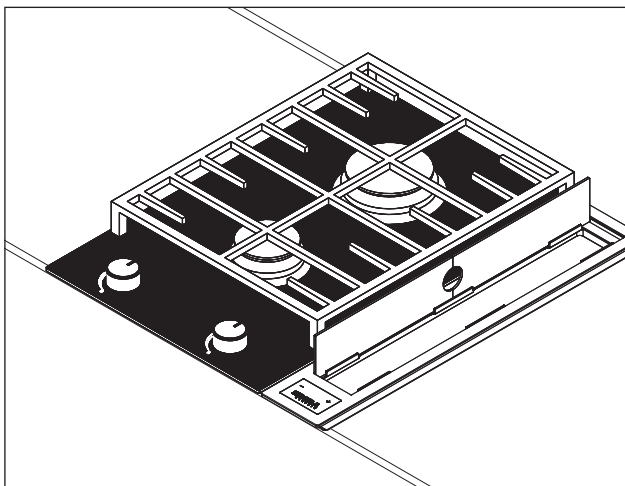


Fig. 7.1 The position of the air baffle of the CKASE extraction system

- ▶ Before use, place both cover plates in the intended positions on the extractor frame.
- This prevents any deformation of the flame.
- You can now use the cooktop extractor with a gas cooktop.
- When using two gas cooktops, an additional set, consisting of two cover plates of the CKASE cooktop extractor must be used.

## 8 Cleaning and Maintenance

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

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

Tab. 8.1 Cleaning cycles

### 8.1 Cleaning agents

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

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

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

### 8.2 Maintaining the cooktop

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

### 8.3 Cleaning the cooktop

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

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

#### When the cooktop is hot:

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

#### Heavy soiling

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

Coloured changes and shiny surfaces are not cooktop damage. They do not impact on the function of the cooktop and the stability of the glass ceramic. Discolourations to the cooktop arise from residues which are not removed and have been burnt in. Glossy spots are caused by unsuitable cleaning agents. They are very hard to remove.

### 8.3.1 Cleaning of the gas burners

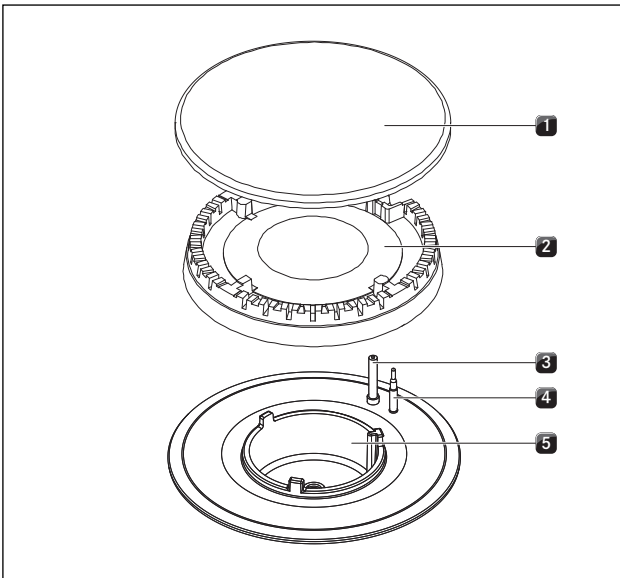


Fig. 8.1 Gas burner installation

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

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

### 8.3.2 Cleaning the control knobs

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

## 9 Troubleshooting

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

Operating situation	Cause	Remedy
The cooktop cannot be ignited electrically.	The fuse or automatic circuit breaker of the apartment and/or house's electrical system is defective or has been triggered.	Replace the fuse. Switch the safety cut-out back on.
	The fuse or the automatic circuit breaker trips several times.	Call the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
	The gas burners are damp.	Dry the gas burner parts (see the Cleaning chapter).
	The gas burner heads and/or the gas burner cover are not correctly positioned.	Position the gas burner parts correctly (see the Cleaning chapter).
	Dirt in the gas burner head	Clean the gas burner parts (see the Cleaning chapter).
You notice the smell of gas.	A leakage point in the gas supply line	Switch off the gas supply and immediately extinguish all open flames.  Contact a gas engineer.  Ensure that all connections are tight (see the Gas installation chapter).
No gas is coming out of the gas burners.	The gas supply is closed	Open the gas supply (see the Operation chapter).
	The gas bottle is empty in the case of liquid gas (LPG).	Exchange the empty gas bottle for a full gas bottle of the correct gas type.
You notice that the flame of the burner is uneven.	The gas burner heads and/or the gas burner cover are not correctly positioned.	Position the gas burner parts correctly (see the Cleaning chapter).
	Dirt in the gas outlet openings on the gas burner head.	Clean the gas burner parts (see the Cleaning chapter).

Tab. 9.1 Resolving a fault

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

## 10 Decommissioning, disassembly and disposal

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

### 10.1 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.
- ▶ Disconnect the device from the gas supply.

### 10.2 Disassembly

For removal, the device must be accessible for disassembly and disconnected from the power supply. For gas devices, make sure the gas connection is disconnected.

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

### 10.3 Environmentally-friendly disposal

#### Disposal of transport packaging

---

**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.

---

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.

# 11 Warranty, technical service and spare parts

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

## 11.1 Warranty

The warranty period is 2 years.

## 11.2 Service

### BORA Service:

see back page of operation and installation instructions



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

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

## 11.3 Replacement parts

- ▶ Only use original spare parts for repairs.

---

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

---



**Nameplate:**  
(please affix)

**Germany:**

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

**Australia - New Zealand:**

**BORA APAC Pty Ltd**  
100 Victoria Road  
Drummoyne NSW 2047  
Australia  
T +61 2 9719 2350  
F +61 2 8076 3514  
info@boraapac.com.au  
www.bora-australia.com.au

**Austria:**

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

**Europe:**

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

