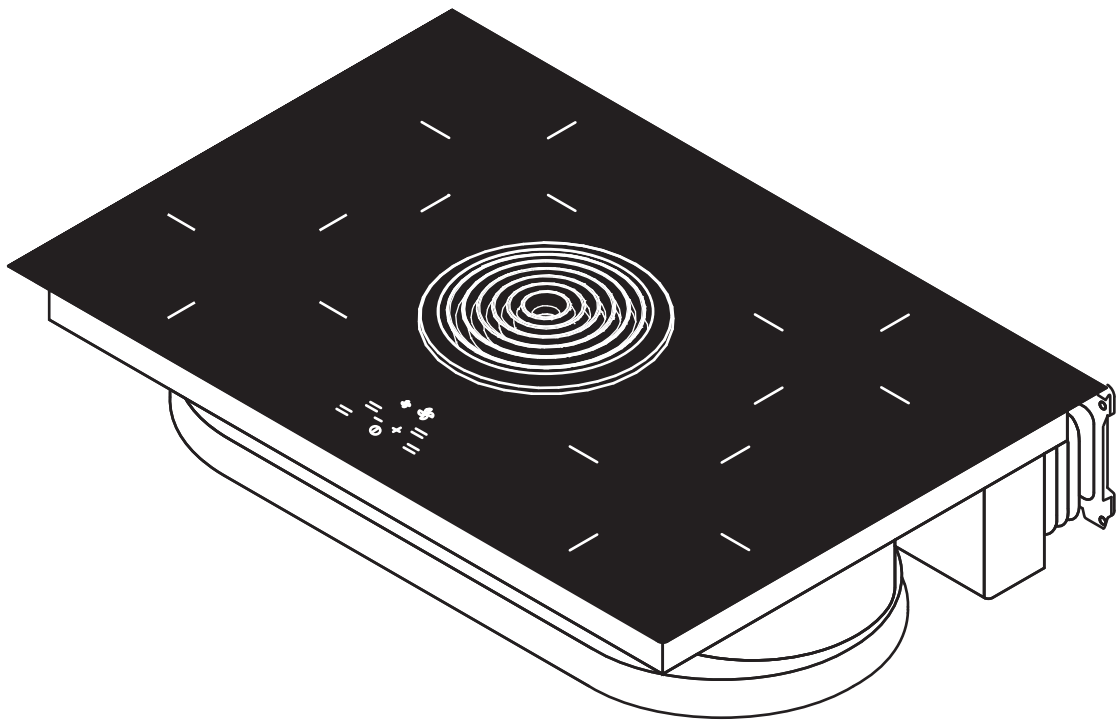


**EN** Operating and assembly instructions BHA, BHU

Hyper-glass ceramic cooktop with  
integrated cooktop extractor



BHASUMEN-002

**Operating and installation instructions:**

Original

Translation

**Manufacturer**

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# 1 General

## Target group

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

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

Tab. 1.1 Target groups

**INFO** BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH - hereinafter referred to as BORA - shall not assume any liability for damage caused by non-compliance with these documents nor by improper assembly! The electricity and gas connections must be implemented by a certified engineer. Assembly must only take place in compliance with the applicable norms, regulations and laws. All safety and warning information and handling instructions in the operating and assembly instructions must be followed.

## Validity of the operating and assembly instructions

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

## Other applicable documents

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

Please observe all documents included in the scope of delivery.

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

## Guidelines

These devices meet the following EC guidelines:

2014/30/EC EMC Directive  
 2014/35/EC Low-Voltage Directive  
 2009/125/EC Ecological Design Directive  
 2010/30/EC Energy label Directive  
 2011/65/EC RoHS Directive  
 2012/19/EC WEEE Directive

## Depiction of information

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

**Instructions** are marked with an arrow.

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

■ Enumeration 1  
 ■ Enumeration 2

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

## Safety and warning instructions

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




Safety and warning instructions are structured as follows:

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

► Measures to minimise risk

Please note:

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

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

Tab. 1.2 Meaning of the warning symbols and signal words

## 2 Safety

### 2.1 General safety precautions

---

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

---

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

#### Recirculated air mode

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

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

---

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

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

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

#### Unauthorised modifications

Due to unauthorised modifications the device can constitute a hazard.

- ▶ Do not make any changes to the device.

#### Cleaning and Maintenance

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

Remove dirt immediately.

- Any work involving cleaning and user maintenance must not be carried out by children unless they are supervised at all times while doing so.
- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage (see the Cleaning chapter).

- ▶ Do not place any hot cookware in the area of the control panel so as not to damage the underlying electronics.
- ▶ When cleaning the device, water must not penetrate the interior of the device. Use only a slightly damp cloth. Never spray the device with water. Water penetration can cause damage!
- ▶ Whenever possible, clean the cooktop after every use.
- ▶ Clean the cooktop only after it has cooled down.
- ▶ When cleaning, only use non-abrasive cleaning agents to prevent scratching and abrasion on the surface.
- ▶ Make sure that the base of the cookware as well as the cooking zone are clean and dry.
- ▶ Always lift (do not drag!) the cookware to prevent scratching and abrasion on the surface.
- ▶ Do not place any hot cookware onto the air inlet nozzle of the cooktop extractor.
- ▶ Make sure that hot cookware does not touch the edge of the air inlet nozzle.

## 2.2 Safety instructions, operation

### Cooktop



**DANGER!**  
**Danger of fire caused by leaving the cooktop unattended!**  
 Oil or fat in the pot can quickly heat up and ignite.

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



**DANGER!**  
**Danger of explosion caused by flammable liquids!**  
 Flammable liquids in the vicinity of the cooktop can explode and cause serious injury.

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



**DANGER!**  
**Danger of electric shock!**  
 Cracks, fissures or fractures in the glass ceramic panel can damage the underlying electronics. This can cause an electrical shock.

- ▶ If there are any cracks, fissures or fractures in the glass ceramic, switch the device off immediately.
- ▶ Safely disconnect the device from the mains using miniature or automatic circuit breakers, fuses or contactors.



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

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



**WARNING!**  
**Danger of fire caused by objects on the cooktop!**  
 The cooktop and its touchable parts become hot when the cooking zone is switched on and while it is cooling down. Objects on the cooktop can heat up and ignite.

- ▶ Do not leave any objects on the cooktop.



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

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



**WARNING!**  
**Risk of burns caused by hot cookware!**

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

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



**WARNING!**  
**Risk of burns!**

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

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

**CAUTION!**  
**Damage caused by hard and pointed objects!**

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

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

**CAUTION!**  
**Damage caused by substances containing sugar and salt!**

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

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

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

Unattended pans can boil over allowing hot liquids to escape.

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

## Cooktop extractor



**DANGER!**  
**Danger to life caused by smoke poisoning!**

Combustion gases arise when running a fireplace that depends on the air in the room.

If you operate the cooktop extractor with a fireplace that depends on the air in the room at the same time, poisonous combustion gases (carbon monoxide) may be drawn from the chimney or extraction duct into the living room.

- ▶ Make sure that there is always enough air supply.



**DANGER!**  
**Risk of fire through flambéing!**

While in operation, the cooktop extractor draws off cooking fat. When flambéing food, the cooking fat can catch fire.

- ▶ Clean the cooktop extractor at regular intervals.
- ▶ Do not carry out any work involving an open flame when the cooktop extractor is switched on.



**DANGER!**  
**Danger of fire due to grease deposits!**

By failing to clean the stainless steel grease filter at regular intervals, increased amounts of grease may accumulate in it. This increases the risk of fire.

- ▶ Clean or replace the filters at regular intervals.





**CAUTION!**  
**Touchable parts may become hot!**

The cooktop extractor and its touchable parts are hot when the cooking zone is switched on and during the cooling phase.

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



**WARNING!**  
**Danger of injury when opening the bottom housing cover!**

There is a risk of injury while the fan is turning.

- ▶ Switch off the cooktop extractor and the cooktop.
- ▶ Turn off the fuse.

**CAUTION!**  
**Damage caused by objects or paper being sucked in!**

Small and light objects such as cleaning wipes made of fabrics or paper can be sucked into the cooktop extractor. As a result, the fan can be damaged or the fan output can be impaired.

- ▶ Do not store any objects or paper on the cooktop extractor.

**CAUTION!**  
**Damage caused by fat or dirt deposits!**

Fat or dirt deposits can impair the functioning of the cooktop extractor.

- ▶ Never use the cooktop extractor without a stainless steel grease filter.

## 2.3 Safety instructions, assembly

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

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

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

## Cooktop



**DANGER!**  
**Danger of electric shock!**

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

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



**DANGER!**  
**Danger of electric shock!**

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

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



**CAUTION!**  
**Back injury caused by heavy loads!**

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

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

## Cooktop extractor



### **DANGER!** Risk of poisoning caused by combustion gases!

When the cooktop extractor is used for exhaust operation, it draws in air from the room it is installed in and from neighbouring rooms. Without sufficient air, negative pressure will occur. Toxic gases could be drawn out of the chimney or extraction ducting on a fireplace that depends on the room air and back into the room.

- ▶ Make sure there is always enough air supply.
- ▶ Use technical safety measures (e.g. window contact switch, low pressure warning device) and have them approved by a qualified expert (certified chimney-sweep).



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

Incorrect stripping of the connection cable to external switching devices results in a risk of electric shock. Ensure that the stated stripping lengths are adhered to.

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

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

## 2.4 Safety instructions, disassembly and disposal

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

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



### **DANGER!** Danger of electric shock! Disconnecting the device incorrectly from the mains poses a risk of electric shock.

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



### **DANGER!** Risk of suffocation! Parts of the packaging (e.g. films, polystyrene) can be fatal to children.

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

## 2.5 Safety instructions, spare parts



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

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

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

## 2.6 Use as intended

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

This device is not designed for:

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

---

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

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

**All misuse is prohibited!**

---

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

---

### 3 Technical data

| Parameter   | Value                   |
|---|-------------------------|
| Supply voltage  | 380-415 V 3N            |
| Frequency   | 50/60 Hz                |
| Fuse protection, minimum  | 1 x 32 A / 2 x 16 A     |
| Total output  | 7.0 KW                  |
| Line-to-line voltage  | AC 220 – 240 V / 50 Hz  |
| Main dimensions<br>(width x depth x height)<br>(excl. duct connections) | 760 x 515 x 196 mm      |
| Weight (incl. accessories/packaging)                                    | Approx. 25 kg           |
| <b>Cooktop</b>  |                         |
| Front left single-ring induction cooking zone                           | 210 mm      2100 W      |
| power setting   | 3000 W                  |
| Back left single-ring cooking zone                                      | 140 mm      1200 W      |
| Front right single-ring cooking zone                                    | 210 mm      2300 W      |
| Back right single-ring cooking zone                                     | 140 mm      1200 W      |
| Power levels  | 1 – 9, power setting    |
| <b>Cooktop energy consumption</b>                                       |                         |
| Cooking zone 1 (210 mm)   | 187,6 (Wh/kg)           |
| Cooking zone 2 (140 mm)   | 177,5 (Wh/kg)           |
| Cooking zone 3 (210 mm)   | 219,7 (Wh/kg)           |
| Cooking zone 4 (140 mm)   | 181,2 (Wh/kg)           |
| Total   | 191,5 (Wh/kg)           |
| <b>Extraction system (BHA)</b>  |                         |
| Maximum flow volume   | 646.9 m <sup>3</sup> /h |
| Maximum static pressure   | 339 Pa                  |
| Power control   | 1 – 2, power setting    |
| Exhaust air connection (BHA)  | 222 x 40 x 89 mm        |
| <b>Recirculation system (BHU)</b>                                       |                         |
| Maximum flow volume   | 624.6 m <sup>3</sup> /h |
| Maximum static pressure   | 341 Pa                  |
| Power control   | 1 – 2, power setting    |
| Recirculation connection (BHU)  | 650 x 90 mm             |
| <b>Recirculation filter</b>   |                         |
| Filter area   | 2 x 0.4m <sup>2</sup>   |
| Filter capacity   | 150 operating hours     |
| Service life  | 1 year                  |

Tab. 3.1 Technical data

## 4 Energy label

| Product description  |                         |                         |             |
|--|-------------------------|-------------------------|-------------|
| Glass ceramic cooktop with 4 cooking zones and an integrated cooktop extractor | BHA                     | BHU                     |             |
| Operating mode   | Exhaust air             | Recirculation           |             |
| Energy consumption   | Value                   | Value                   | EN standard |
| Annual energy consumption (AEC <sub>hood</sub> )                               | 87,5 kW/a               | 94,2 kW/a               | 61591       |
| Energy efficiency class  | C                       | *                       | 61591       |
| Flow volume  |                         |                         |             |
| Fluid dynamic efficiency (FDE <sub>hood</sub> )                                | 15,7                    | 13,1                    | 61591       |
| Fluid dynamic efficiency class   | D                       | *                       | 61591       |
| Lighting   |                         |                         |             |
| Lighting efficiency (LE <sub>hood</sub> )                                      | * lx/Watt               | * lx/Watt               | *           |
| Lighting efficiency class  | *                       | *                       | *           |
| Grease filtering   |                         |                         |             |
| Level 2 maximum (GFE <sub>hood</sub> )   | 88,5 %                  | 88,5 %                  | 61591       |
| Class level 2 normal   | B                       | *                       | 61591       |
| Grease filtering (additional details)  |                         |                         |             |
| Level P maximum (GFE <sub>hood</sub> )   | 93 %                    | 93 %                    | 61591       |
| Class level P maximum  | B                       | *                       | 61591       |
| Flow volume  |                         |                         |             |
| Air flow level 1 minimum   | 342 m <sup>3</sup> /h   | * m <sup>3</sup> /h     | 61591       |
| Air flow level 2 normal  | 497 m <sup>3</sup> /h   | * m <sup>3</sup> /h     | 61591       |
| Air flow level P maximum (Q <sub>max</sub> )                                   | 647 m <sup>3</sup> /h   | 624 m <sup>3</sup> /h   | 61591       |
| Sound power level  |                         |                         |             |
| Level 1 minimum  | 55 dB(A)                | * dB(A)                 | 60704-2-13  |
| Level 2 normal   | 64 dB(A)                | 65 dB(A)                | 60704-2-13  |
| Level P maximum  | 69 dB(A)                | 70 dB(A)                | 60704-2-13  |
| Sound pressure level (additional details)                                      |                         |                         |             |
| Level 1 minimum  | 43 dB(A)                | * dB(A)                 | **          |
| Level 2 normal   | 51 dB(A)                | 53 dB(A)                | **          |
| Level P maximum  | 57 dB(A)                | 57 dB(A)                | **          |
| Details according to 66/2014   |                         |                         |             |
| Power consumption in off mode (P <sub>o</sub> )                                | < 0,5 W                 | < 0,5 W                 | 61591       |
| Time increase factor   | 1,4                     | 1,5                     | 61591       |
| Energy efficiency index (EEI <sub>hood</sub> )                                 | 79,9                    | 85,6                    | 61591       |
| Air flow rate at the best efficiency point (Q <sub>BEP</sub> )                 | 370,8 m <sup>3</sup> /h | 320,8 m <sup>3</sup> /h | 61591       |
| Pressure at the best efficiency point (P <sub>BEP</sub> )                      | 261 Pa                  | 253 Pa                  | 61591       |
| Electric power input at the best efficiency point (W <sub>BEP</sub> )          | 171,2 W                 | 172,1                   | 61591       |

Tab. 4.1 Energy label details

(The recirculation information is optional and not subject to mandatory inclusion on the label)

\* This specification is not applicable for this product.

\*\* The sound pressure level has been determined from a distance of 1 m (distance-dependent level recording) on the basis of the sound power levels established in EN 60704-2-13.

## 5 Device description

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

The cooktop with cooktop extractor has the following features:

### Cooktop:

- power setting
- Automatic heat up function
- Warming function
- Timer functions
- Residual heat display
- Child safety lock
- Safety shut-down

### Cooktop extractor:

- Touch-operated power control
- Automatic after-run
- Safety shut-down
- Filter service display

Depending on your purchase decision, the cooktop extractor is operated as an exhaust air or a recirculating version.



### Exhaust operation

The air suctioned away by the cooktop is purified by the grease filter and expelled into the open air via a duct system.

The exhaust air must not be expelled into:

- a smoke or exhaust gas flue that is in operation
- a shaft used to aerate areas in which fireplaces are installed

If the exhaust air is fed into a smoke or exhaust air flue that is not in operation, the installation must be checked and approved by a qualified heating engineer.



### Recirculated air mode

The air suctioned away by the cooktop is purified by the grease filter and an activated charcoal filter and fed back into the room in which the appliance is installed.

To prevent odours in the recirculated air, an activated charcoal filter must be used. For hygiene and health reasons, the activated charcoal filter must be replaced at the recommended intervals (see the Cleaning and maintenance section).

**INFO** When using recirculated air, always ensure sufficient ventilation and aeration in order to expel any humidity.

The filter in the activated charcoal filter is made from special activated charcoal, which is ideal for trapping cooking odours.

### 5.1 Structure

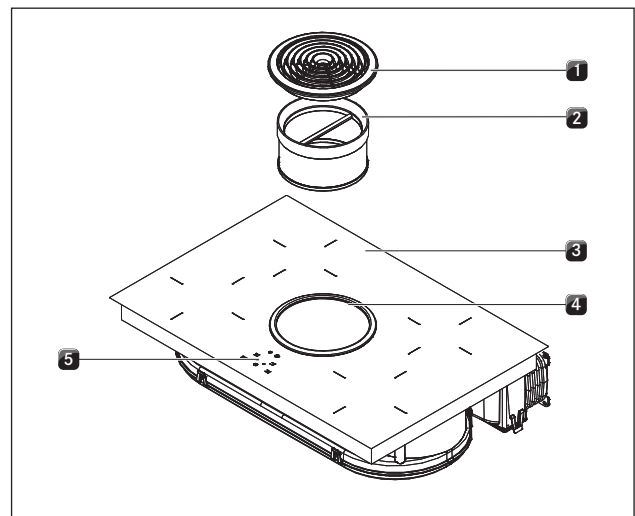


Abb. 5.1 Cooktop

- [1] Inlet nozzle
- [2] Stainless steel grease filter
- [3] Cooktop
- [4] Suction opening
- [5] Operating panel

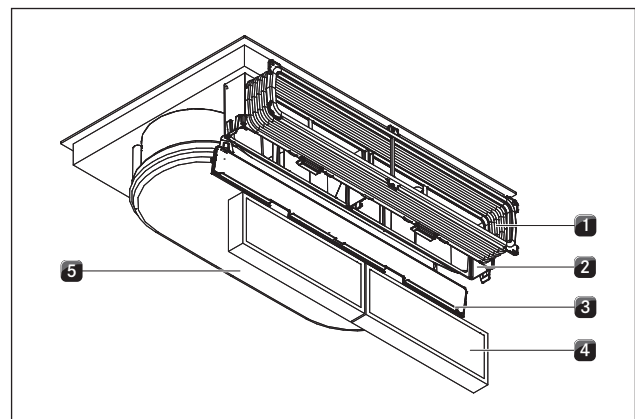


Abb. 5.2 Cooktop extractor recirculation (BHU)

- [1] Flexible duct
- [2] Activated charcoal filter housing
- [3] Activated charcoal filter housing cover
- [4] Activated charcoal filter
- [5] Air guiding housing with housing base

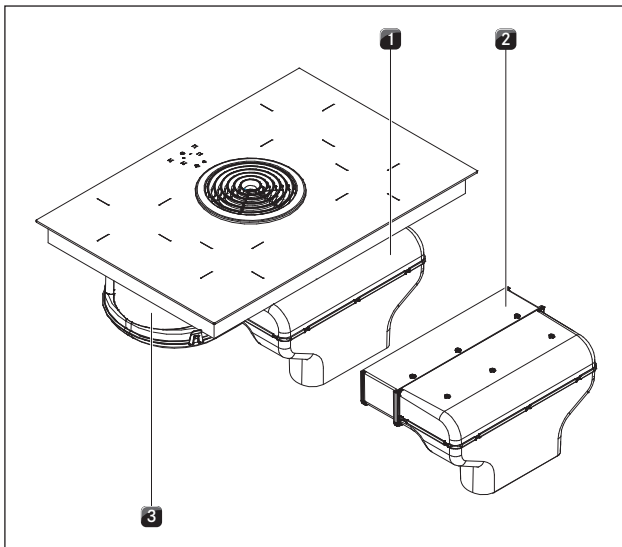


Abb. 5.3 Cooktop extractor exhaust air (BHA)

- [1] Exhaust air arc with duct connection for BORA Ecotube
- [2] Horizontal exhaust air extension
- [3] Air guiding housing with housing base

## 5.2 Operating panel and operating principle

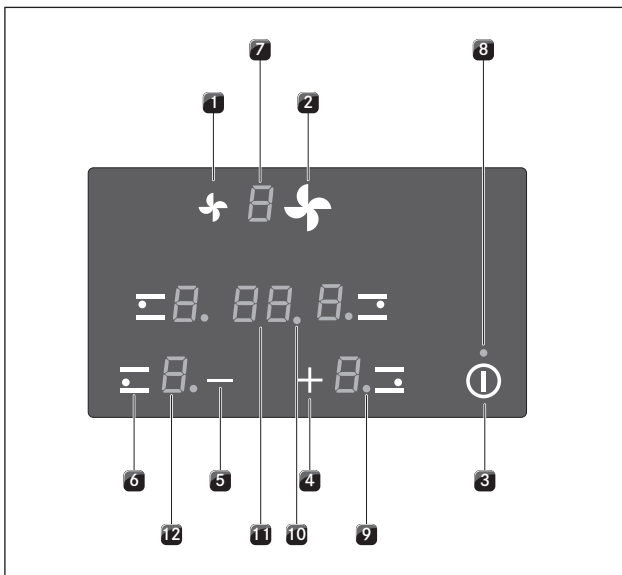


Abb. 5.4 Operating panel

### Sensor keys:

- [1] Reduce fan power level
- [2] Increase fan power level
- [3] switch cooktop on/off
- [4] increase power level
- [5] Increase timer value
- [6] reduce power level
- [7] Decrease timer value
- [8] Select cooking zone

### Display fields:

- [9] Fan level indicator
- [10] Filter service display
- [11] Operating indicator light
- [12] Cooking zone indicator lamp
- [13] Egg timer indicator light
- [14] Timer display
- [15] Cooking zone indicator

| Display panel               | Display | Meaning   |
|-----------------------------|---------|---|
| Fan level indicator         | 0       | Fan off   |
|                             | 1...2   | Setting   |
|                             | P       | power setting   |
|                             | n       | After-run   |
| Cooking zone indicator      | 1...9   | Power level   |
|                             | P       | power setting   |
|                             | u       | Heat retention level  |
|                             | H       | Residual heat display: Cooking zone is switched off but still hot (temperature > 60°C)                |
|                             | L       | Child safety lock active  |
|                             | R       | Automatic heat up function activated  |
| Operating indicator light   | On      | Cooktop switched on   |
|                             | Off     | Cooktop switched off  |
| Cooking zone indicator lamp | On      | Timer (egg timer) activated   |
|                             | Flashes | Timer selected (00); no time set; timer with the lowest value (several timers active); timer run down |
|                             | Off     | Timer off   |
|                             | Off     | Timer off   |
| Timer display               | 01...99 | Set minutes for short time (egg timer) or automatic cut-off   |
|                             | 00      | Timer on; no time set   |

Tab. 5.1 Meaning of displays

### Touch control

The operating panel is fitted with electronic sensor buttons and display panels. The sensor buttons respond to finger contact.

You operate the device by touching the corresponding sensor key with your finger. Keep the finger pressed on the sensor key until you either hear an acoustic signal or the display changes accordingly.

## 5.3 Functional principle

Under the cooking zone is a radiant heating element with a heating tape. When the cooking zone is switched on, the heating tape generates radiant heat, which directly radiates to the pot thus heating it up.

### 5.3.1 Power levels

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

Tab. 5.2 Recommendations for power levels

The specifications provided in the table are standard values.

Depending on the cookware and filling quantity, it is recommended to either decrease or increase the power level.

### 5.3.2 power setting

The front, left cooking zone (hyper cooking zone) has a power-enhancing power setting.

The power setting can be used in order to quickly heat up large quantities of water. If the power setting is activated, the cooking zones will run at extra high power. After 30 minutes, the cooking zone is automatically switched to power level 9.

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

### 5.3.3 Timer functions

You can use 2 timer functions:

- Short-time timer (egg timer), no automatic switching off of a cooking zone.
- Automatic cut-off for automatically switching off a cooking zone.

### 5.3.4 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 radiant heating elements.

The cookware used for radiant heating surfaces must be metal and have good heat conducting properties.

Suitable cookware is made of:

- Stainless steel, copper or aluminium
- enamelled steel
- cast iron

► Pay attention to the cookware bottom. The base of the cookware should not show any sign of curvature. Due to incorrect temperature monitoring of the hob caused by the air gap between the cookware and the temperature sensor underneath the hob, overheating may arise. The bottom of the cookware must not have any sharp grooves or sharp edges to avoid scratching the cooktop.

► Place the cookware (without a mat or similar) directly onto the glass ceramic.

### 5.3.5 power setting

The cooktop extractor has a power-enhancing power setting.

This power setting makes it possible to suction away high levels of cooking vapours more quickly. After 10 minutes, the power setting is automatically switched to power level 2.

### 5.3.6 Automatic after-run

The cooktop extractor fans continue to run at level 1 and switch off automatically after 20 minutes.

## 5.4 Safety devices

### 5.4.1 Residual heat display

**INFO** While *H* is displayed in the cooking zone indicator (residual heat display), do not touch the cooking zone or place any heat-sensitive objects on top of it. Risk of burns and fire!

After switching it off, the cooking zone remains hot. *H* is displayed in the cooking zone indicator (residual heat indicator). The cooking zone indicator will go out after sufficient cooling time (temperature < 60°C).



## 5.4.2 Safety shut-down of the cooking zone

### Cooking zone

Each cooking zone is switched off automatically when the cooking zone exceeds the maximum operating duration at a power level (see table 4.3). *H* (residual heat display) is then displayed in the cooking zone indicator (see the Device description section).

| Power level                 | 1 | 2 | 3 | 4 | 5 | 6   | 7   | 8   | 9   |
|-----------------------------|---|---|---|---|---|-----|-----|-----|-----|
| Switch off after<br>x hours | 6 | 6 | 5 | 5 | 4 | 1.5 | 1.5 | 1.5 | 1.5 |

Tab. 5.3 Overview of the safety shut-down

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

### Cooktop extractor

**INFO** The cooktop extractor switches off automatically if no buttons are pressed for 120 minutes.

### 5.4.3 Cooking zone overheating protection

All cooking zones are equipped with overheating protection (indoor temperature limiter), which prevents the overheating of the glass ceramic panel. If the overheating protection is triggered, the heater switches off and on, even at the highest power level that can be set.

### 5.4.4 Automatic switch-off if the button is pressed and held

The cooktop will be switched off automatically when one or more sensor buttons are touched for longer than 10 seconds (finger contact, objects, soiling).

- The display shows *E-03*.
- After a few seconds, the cooktop will switch off.
- ▶ Remove the finger or object from the cooktop.
- ▶ Clean the cooktop as required.
- ▶ Where necessary, switch the cooktop back on.

### 5.4.5 Child safety lock

The child safety lock prevents the cooktop from being switched on automatically. The child safety lock can only be activated when the cooktop is switched on and all cooking zones have been switched off (see the Operation chapter).

## 6 Assembly

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

|             |   |
|-------------|---|
| <b>INFO</b> | The mains connection cord must be provided by the customer.   |
| <b>INFO</b> | The device may not be installed above cooling devices, dishwashing machines, stoves, baking ovens as well as washing and drying machines. |
| <b>INFO</b> | The contact surface of the worktops and the wall sealing strip must be made of a heat-resistant material (up to approx. 100 °C).          |
| <b>INFO</b> | Worktop cut-outs must be moisture-sealed using suitable means and, where necessary, fitted with a thermal insulator.                      |
| <b>INFO</b> | The integrated cooktop extractor must not be used with other cooktops.  |

### 6.1 Checking the scope of delivery

| Name  | Quantity |
|---|----------|
| Hyper glass ceramic cooktop with integrated cooktop extractor | 1        |
| Stainless steel grease filter                                 | 1        |
| BAKF activated charcoal filter                                | 2        |
| Flexible duct (only BHU)                                      | 1        |
| EURO screws (only BHU)  | 6        |
| Duct extension for extracted air, horizontal BLAVH (only BHA) | 1        |
| Mounting brackets   | 5        |
| Sealing tape  | 1        |
| Glass ceramic scraper   | 1        |
| Cable routing clips   | 3        |
| Operating and assembly manual                                 | 1        |
| Lenshead screws   | 5        |
| Drilling template   | 1        |
| Height compensation plate set                                 | 1        |

Tab. 6.1 Scope of delivery

- ▶ Check the scope of delivery for damage and make sure it is complete.
- ▶ If there are any missing or damaged parts, please notify BORA Customer Services immediately.
- ▶ Do not under any circumstances install parts which are damaged.

- ▶ Dispose of transport packaging in the proper manner (see Decommissioning, Disassembly and Disposal chapter)

### 6.2 Tool and aids

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

- Pencil
- Drill or cordless drill with a 5 mm wood bit (for the back wall)
- Compass saw or handsaw
- Drilling template for cut-out on back wall (included)
- Phillips screwdriver Z2
- Silicone sealing compound for sealing cutting surfaces

### 6.3 Assembly instructions

#### 6.3.1 Safety distances

- ▶ Maintain the following safety distances:

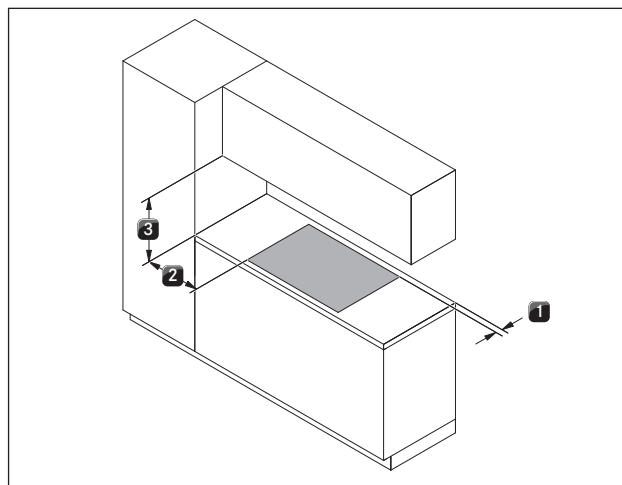


Abb. 6.1 Recommended minimum clearances

- [1] Minimum distance of 50 mm at the back between worktop cut-out and the rear edge of the worktop.
- [2] Minimum distance of 300 mm from the left and right of the worktop cut-out to the adjacent cabinet or wall.
- [3] Minimum distance of 600 mm between the worktop and the wall unit. A minimum clearance of 1000 mm is recommended for ergonomic reasons.

## 6.4 Dimensions of cut-out for cooktop

### Preparing the worktop

- ▶ Create the worktop cut-out taking the specified cut-out dimensions into account.
  - ▶ Make sure that the cutting surfaces of the worktops are properly sealed.
  - ▶ Observe the instructions provided by the worktop manufacturer.
- Cross bars on the unit in the area of the worktop cut-out may need to be removed.
  - A false floor underneath the cooktop with integrated cooktop extractor is not needed.
  - Make sure that the area below the device is sufficiently ventilated.
  - There must be an opening cross-section  $> 50 \text{ cm}^2$  at the front side and in the false floor for ventilation.
  - The drawers and/or shelves in the floor unit must be removable.
  - A return flow aperture  $> 500 \text{ cm}^2$  is required in the kitchen units for recirculation appliances (e.g. by shortening the plinth boards or using suitable slatted plinths).
  - The power socket is underneath the device on the front.

### Flush installation

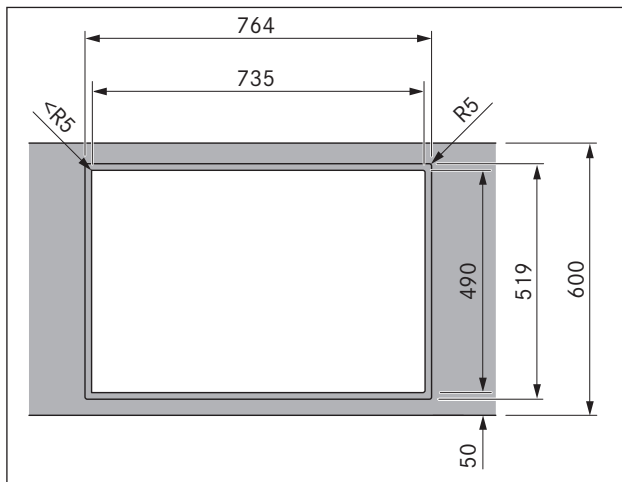


Abb. 6.2 Dimensions of cut-out for flush installation

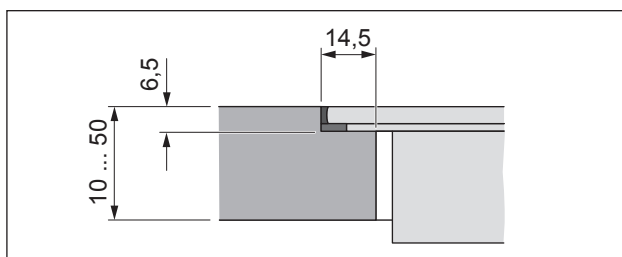


Abb. 6.3 Dimensions of groove for flush installation

### Surface installation

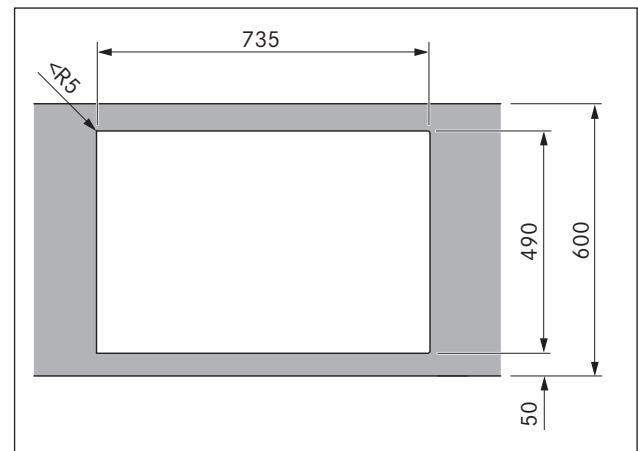


Abb. 6.4 Dimensions of cut-out for surface installation

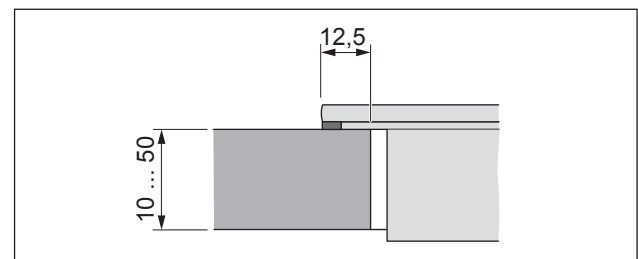


Abb. 6.5 Dimension of support for surface installation

### Attaching the sealing tape

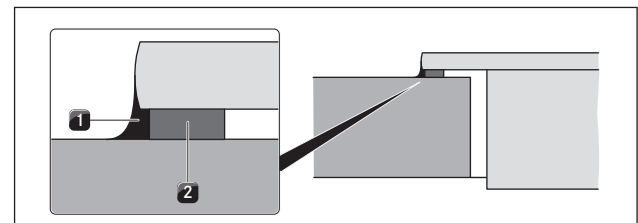


Abb. 6.6 Sealing tape, surface installation

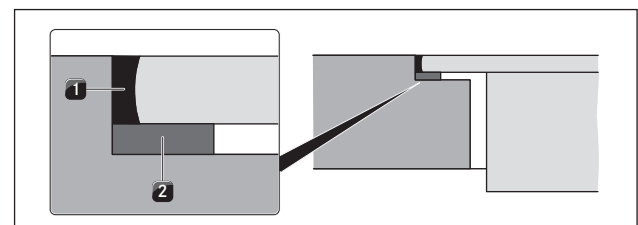


Abb. 6.7 Sealing tape, flush installation

- [1] Black heat-resistant silicone sealing compound
- [2] Sealing tape

- ▶ With surface installation, attach the included sealing tape [2] on the underside of the cooktop before installing it. Do not leave any gaps.

- ▶ With flush installation, attach the sealing tape [2] to the horizontal cutting edge in the worktop cut-out, even if you seal the cooktop with a silicone sealing compound [1] or similar.
- ▶ Align the cooktop precisely.

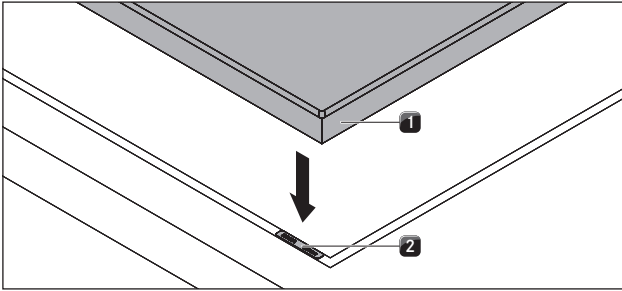


Abb. 6.8 Height adjustment plates

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

- ▶ If necessary insert height adjustment plates [2].
- ▶ Note down the type designation and build number of the cooktop (FD number) on the back of this manual. Both designations can be found on the nameplate on the underside of this cooktop.

### 6.5 Installing the air recirculation version (BHU)

**INFO** There must be a minimum clearance of 25 mm for the vertical return flow aperture.

**INFO** There must be a return flow aperture of at least 500 cm<sup>2</sup>.

When the cooktop extractor is exclusively used in recirculated air mode, it is possible to operate it with an open furnace without any additional safety measures being required.

#### Installation dimensions

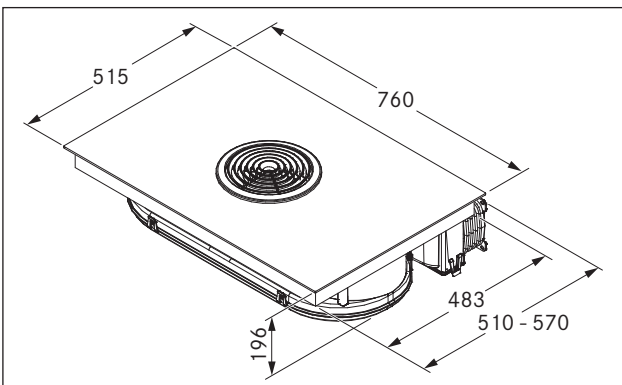


Abb. 6.9 Device dimensions, recirculated air

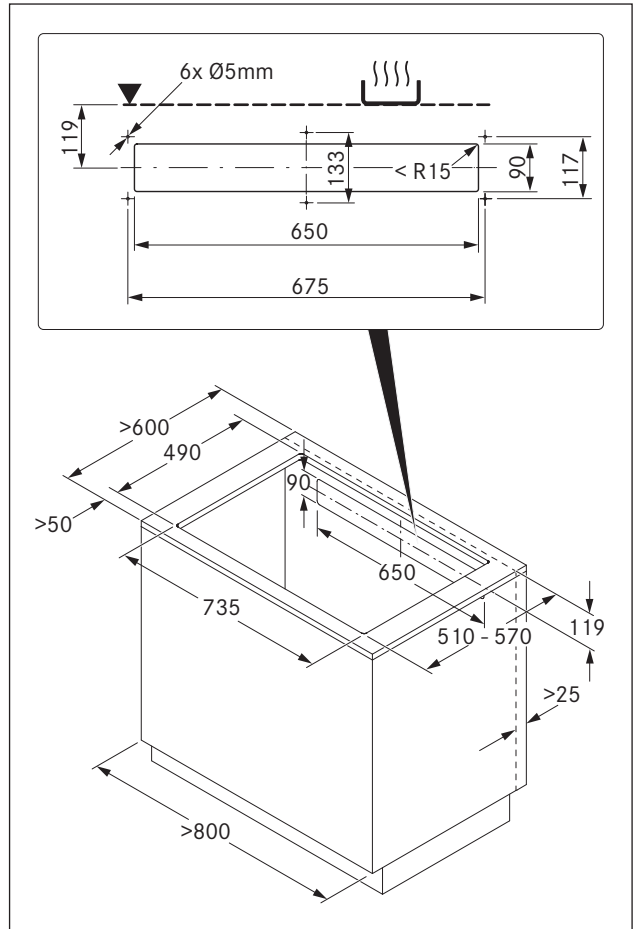


Abb. 6.10 Dimensions of furniture, recirculated air

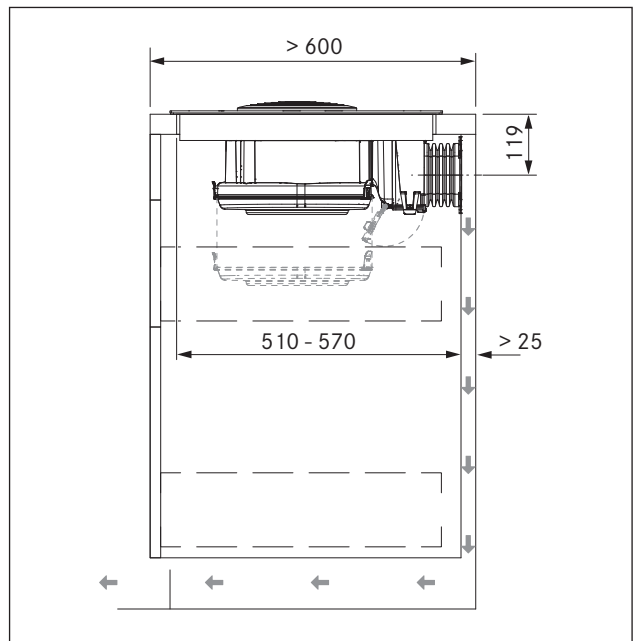


Abb. 6.11 Installation dimensions for recirculated air, worktop depth 600 mm

- The floor unit must have a continuous rear wall so that the returned recirculated air is not directed into the front furniture body compartment.
- There must be a cut-out in the rear wall.

- A minimum clearance of 25 mm between the rear wall of the furniture body and an adjacent piece of furniture or room wall must be observed for the return flow aperture.

**Preparing the rear wall of the furniture**

- ▶ Adjust the rear wall according to the required installation dimensions.
- ▶ You may need to move the rear wall.
- ▶ Where necessary, extend the height of the rear wall so that the furniture body is closed to the front.

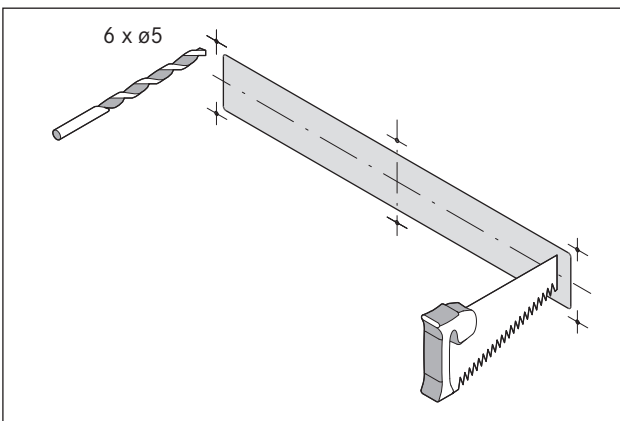


Abb. 6.12 Cut-out and connection bores

- ▶ Using the included drilling template, draw the return flow aperture and the connection bores in the middle of the cooktop based on the installation dimensions.
- ▶ Saw out the return flow aperture.
- ▶ Rough-drill the connection bores.
- ▶ Decrease the height of the skirting boards or create corresponding apertures in the base.

**Screwing on the flexible duct**

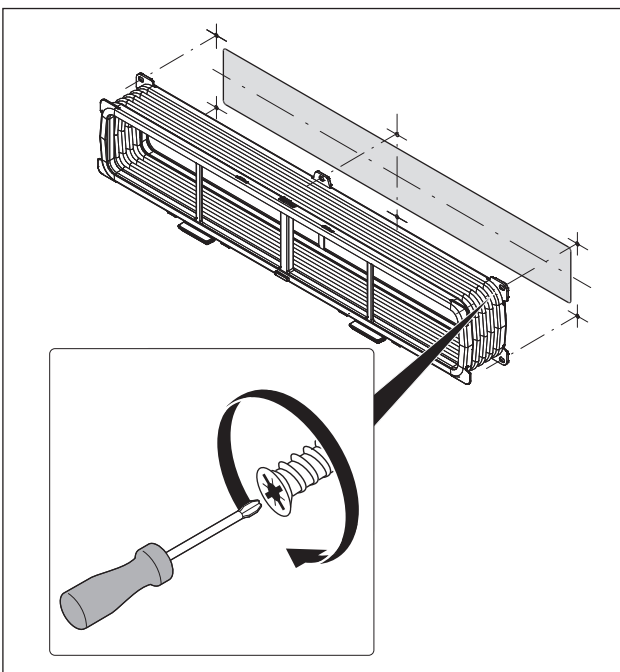


Abb. 6.13 Flexible duct with 6 EURO screws 6.3x10 mm

- ▶ Using a screwdriver (not a cordless drill) screw the flexible duct into the rear wall of the furniture until hand-tight.

**Inserting the cooktop**

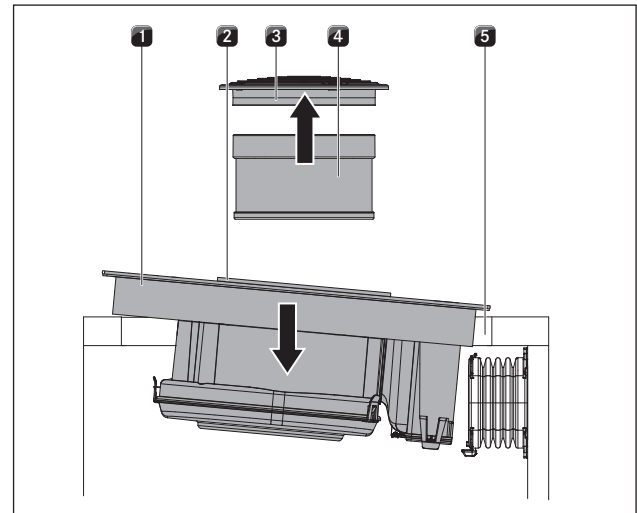


Abb. 6.14 Insert the cooktop at an angle

- [1] Cooktop
- [2] Suction opening
- [3] Air inlet nozzle
- [4] Stainless steel grease filter
- [5] Worktop cut-out

- ▶ Before inserting the device, remove the air inlet nozzle [3] and the stainless steel grease filter [4].
- ▶ Use the suction opening as something to grab hold of during insertion.
- ▶ Insert the cooktop at an angle into the worktop cut-out [5]. The glass ceramic panel must be supported along the entire rear width (e.g. using a strip of wood) in the process.

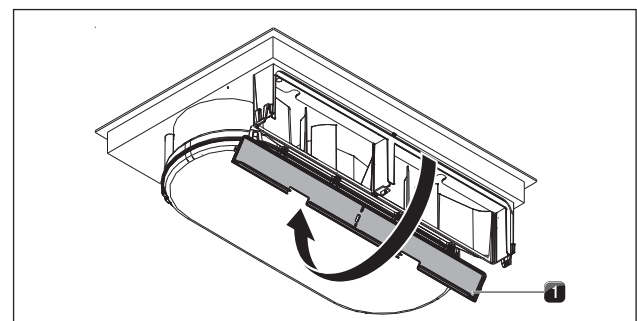


Abb. 6.15 Opening the housing cover

- [1] Housing cover of the activated charcoal filter
- ▶ Open the cover to the housing of the activated charcoal filter [1] from below.

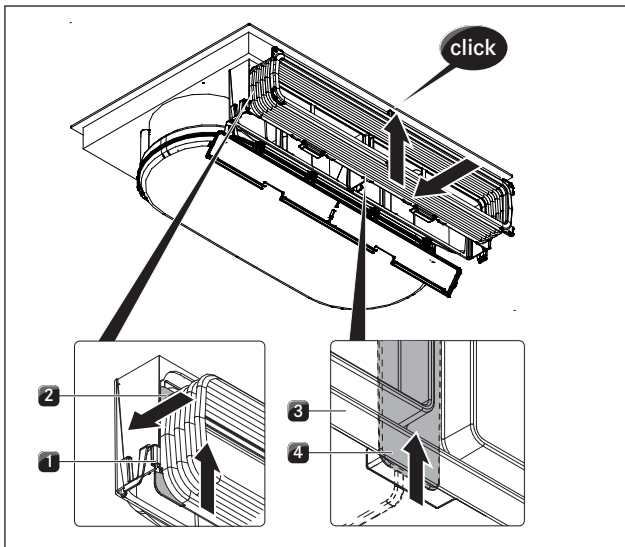


Abb. 6.16 Hooking in the frame of the flexible duct

- [1] Retaining groove of the housing of the activated charcoal filter
- [2] Position shackles
- [3] Flexible duct frame
- [4] Lower lock

- ▶ Insert the frame of the flexible duct into the retaining groove of the housing of the activated charcoal filter [1].
- ▶ Make sure that both lateral position shackles [2] are in the guide.
- ▶ Move the frame upwards [3] until the lower [4] and upper lock engage in the middle.
- ▶ Make sure that the frame is inserted into the groove of the housing [1] on all sides.

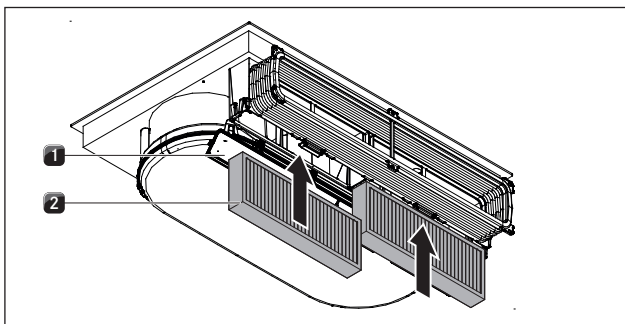


Abb. 6.17 Inserting the activated charcoal filter

- [1] Housing cover of the activated charcoal filter
- [2] Activated charcoal filter

- ▶ Remove the packaging from the activated charcoal filters.
- ▶ Insert the two activated charcoal filters [2] from below.
- ▶ Note the flow direction of the filter. This is indicated by an arrow.
- ▶ Close the cover to the housing [1].

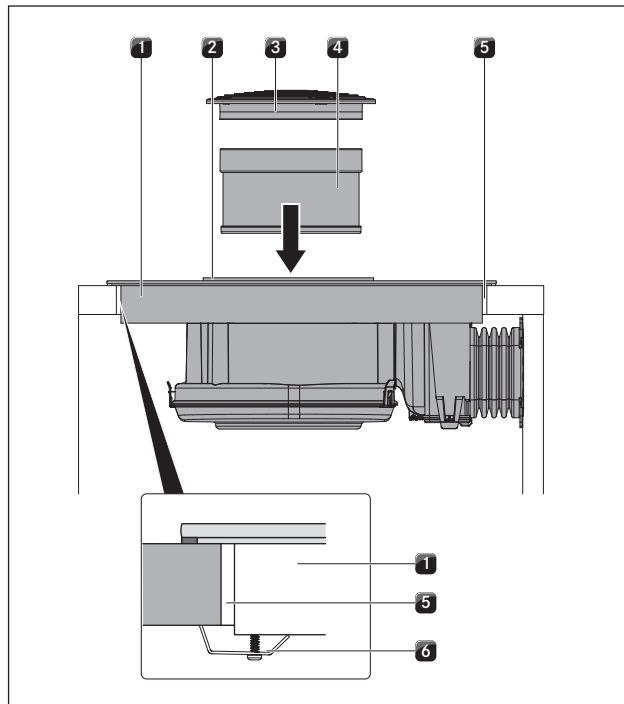


Abb. 6.18 Securing the cooktop in the middle

- [1] Cooktop
- [2] Suction opening
- [3] Air inlet nozzle
- [4] Stainless steel grease filter
- [5] Worktop cut-out
- [6] Mounting bracket

**For surface installation**

- ▶ Make sure that the sealing tape of the cooktop is resting on the worktop.

**For flush installation**

- ▶ Make sure that the sealing tape of the cooktop is sealed well all the way round.
- ▶ You may need to place some height adjustment panels underneath.
- ▶ Fasten the cooktop using the mounting brackets [6] at the worktop.
- ▶ Afterwards, insert the stainless steel grease filter [4] and air inlet nozzle [3].
- ▶ Seal the surrounding gap with a black heat-resistant silicone sealing compound.

## 6.6 Installing exhaust air duct variant (BHA)

**INFO** National and regional laws and regulations must be followed when executing the exhaust air duct. Sufficient intake air must be provided.

### 6.6.1 Using the cooktop extractor with a fireplace which does not depend on room air

Fireplaces depending on room air (e.g. gas, oil, wood or coal-fired heaters, continuous-flow water heaters, instantaneous water heaters) draw in air from the room in which they are installed and discharge the exhaust fumes to the outside via an exhaust system (e.g. chimney). When the cooktop extractor is used for exhaust air operation, it draws in air from the room it is installed in and from neighbouring rooms. If there is insufficient air, an underpressure will occur. Toxic gases could be drawn out of the chimney or extraction duct and back into the room.

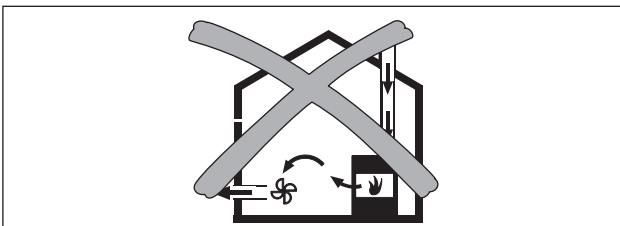


Abb. 6.19 Incorrect exhaust air system installation

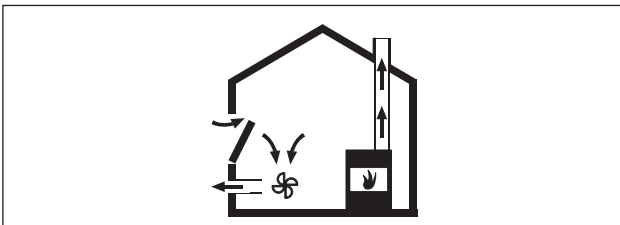


Abb. 6.20 Correct exhaust air system installation

- ▶ When running the cooktop extractor in the room in which a fireplace is installed, make sure that
  - the maximum underpressure is 4 Pa ( $4 \times 10^{-5}$  bar),
  - a safety-related device (e.g. window contact switch, minimum pressure controller) ensuring that a sufficient supply of fresh air is guaranteed must always be used,
  - the exhaust air may not be ducted into a chimney that is used for exhaust gases of devices operated with gas or other combustibles,
  - the installation has been inspected and signed off by a qualified professional (e.g. chimneysweep).

## Installation dimensions

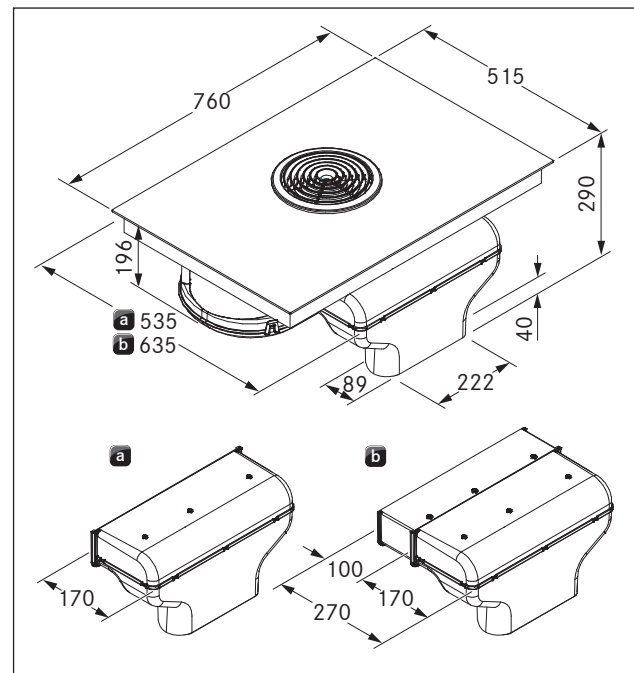


Abb. 6.21 Device dimensions, exhaust air

- [a] Device dimensions without a channel extension.
- [b] Device dimensions with a channel extension.

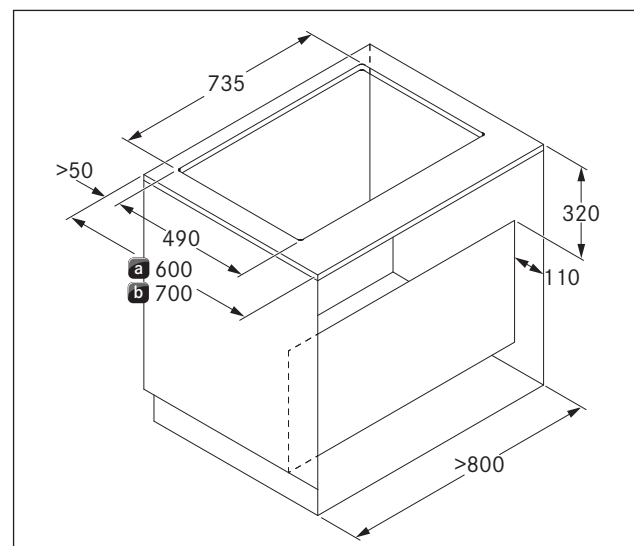


Abb. 6.22 Furniture dimensions, exhaust air

- [a] Worktop depth from 600 mm
- [b] Worktop depth from 700 mm

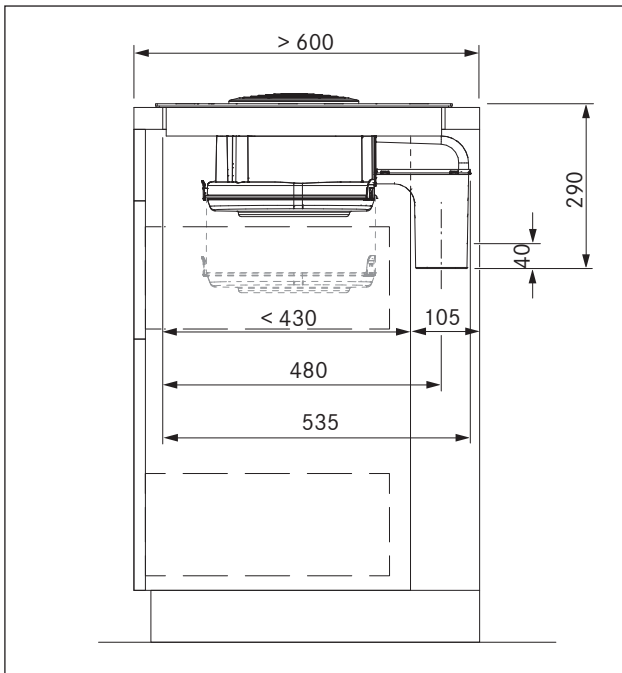


Abb. 6.23 Installation dimensions for exhaust air, worktop depth 600 mm

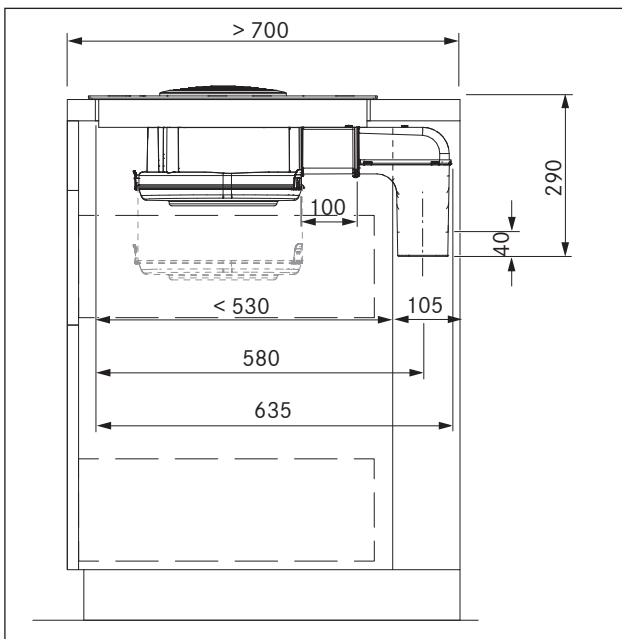


Abb. 6.24 Installation dimensions for exhaust air, worktop depth 700 mm

#### Installation conditions

- The rear wall of the floor unit must be adjusted for the exhaust air duct.
- A minimum clearance of 110 mm between the rear wall of the furniture body and an adjacent piece of furniture or wall must be observed for the duct.
- The exhaust air must be directed to the outside in appropriate exhaust air ducts.
- The minimum cross-section of the exhaust air ducts must be 176 cm<sup>2</sup>. This equates to a cylindrical tube with a diameter of 150 mm.

- The maximum exhaust air duct length is 6 m.
- Planning information for the installation of the exhaust air ducts are provided in the BORA ventilation instructions.

#### Preparing the rear wall of the furniture

- ▶ Before carrying out the installation at the floor unit, check the required installation dimensions for the device and the planned duct system.
- ▶ Adjust the position of the rear wall according to the required installation dimensions as necessary.

#### Extending the exhaust air duct

**INFO** The exhaust air duct can optionally be extended by 100 mm to the rear using the supplied horizontal extension BLAVH.

- ▶ Remove the air inlet nozzle and stainless steel grease filter.
- ▶ With the glass ceramic panel facing downwards, place the cooktop onto a clean and protective surface (e.g. cardboard, packaging material) to prevent damage to the glass ceramic panel.

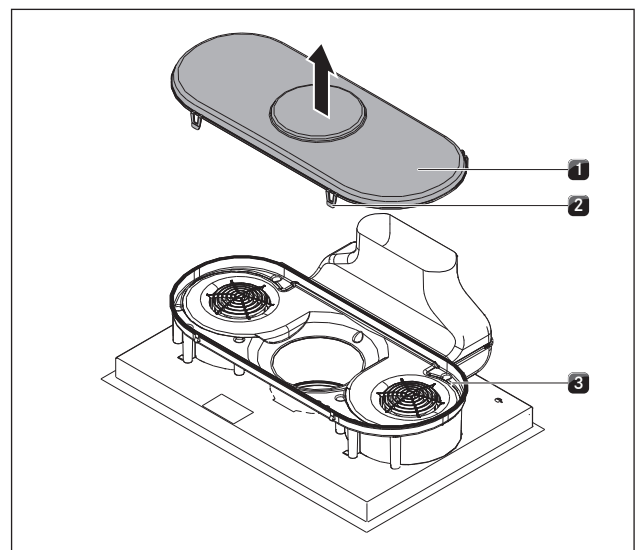


Abb. 6.25 Removing the housing base

- [1] Housing base
- [2] Locks
- [3] Air guiding housing

- ▶ Open the 4 locks [2].
- ▶ Remove the housing base [1] from the air guiding housing [3].



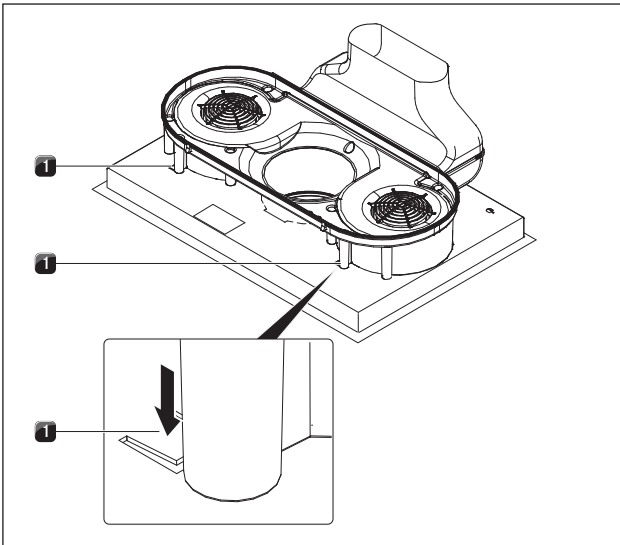


Abb. 6.26 Releasing the position lock

[1] Shackles for position lock

► Using a screwdriver, press the shackles [1] downwards left and right to release the position lock.

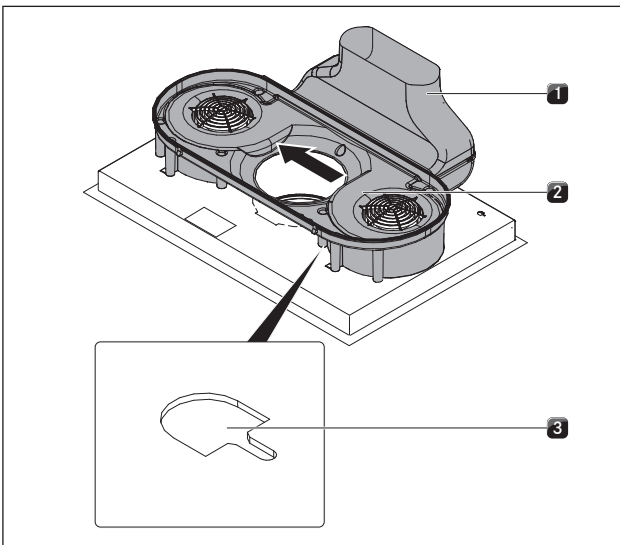


Abb. 6.27 Moving the air guiding housing

[1] Exhaust air arc  
 [2] Air guiding housing  
 [3] Support opening

► Move the air guiding housing [2] together with the exhaust air arc [1] as far as the left-hand edge of the support opening [3].

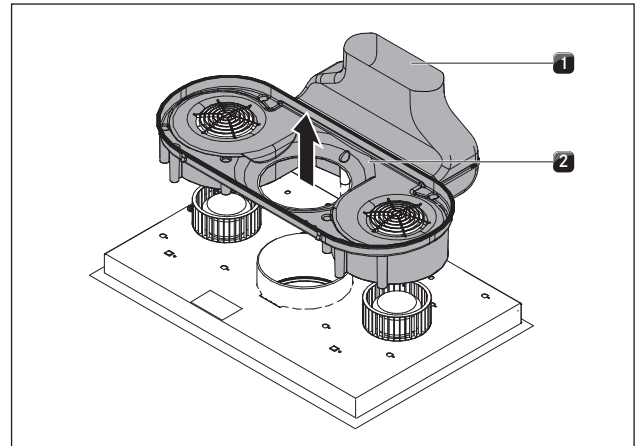


Abb. 6.28 Removing the air guiding housing

[1] Exhaust air arc  
 [2] Air guiding housing

► Remove the air guiding housing [2] with exhaust air arc [1] upwards.

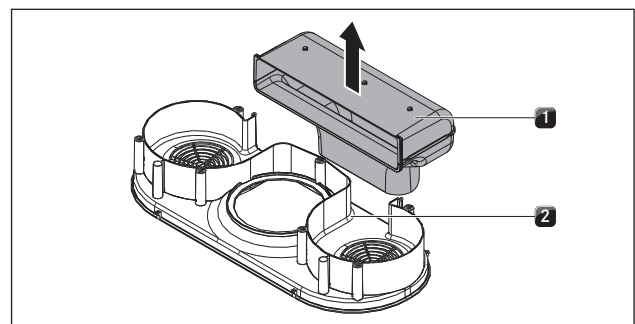


Abb. 6.29 Removing the exhaust air arc

[1] Exhaust air arc  
 [2] Air guiding housing

► Move the exhaust air arc [1] from the air guiding housing [2] upwards.

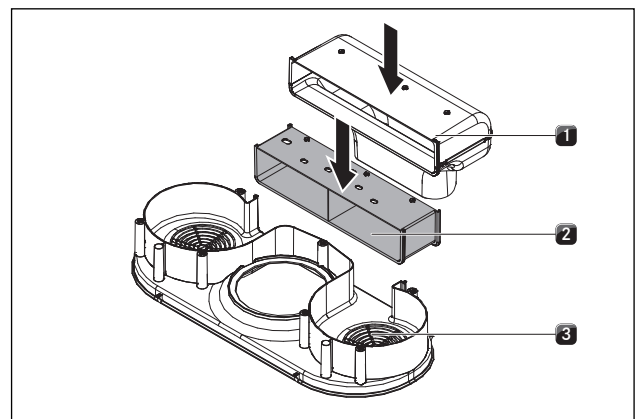


Abb. 6.30 Inserting the extension for exhaust air duct

[1] Exhaust air arc  
 [2] Extension for exhaust air duct  
 [3] Air guiding housing

- ▶ Insert the extension for the exhaust air duct [2] into the groove of the air guiding housing [3].
- ▶ Insert the exhaust air arc [1] into the groove of the extension for the exhaust air duct [2].

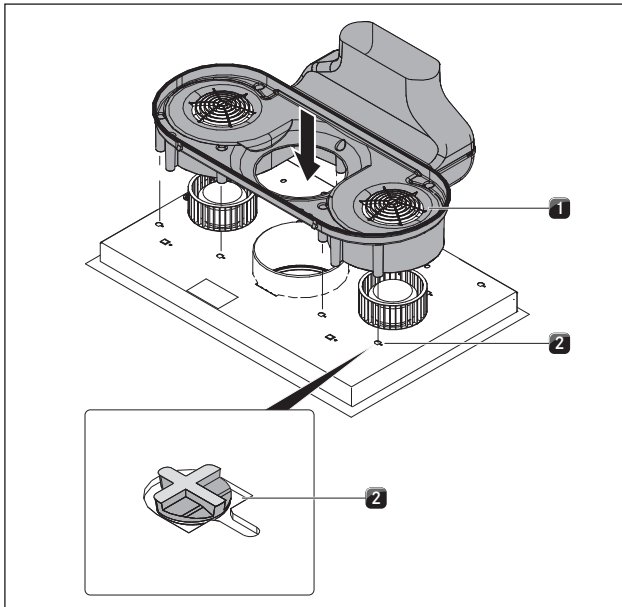


Abb. 6.31 Inserting the airflow assembly on the cooktop base

- [1] Airflow assembly
- [2] Openings

- ▶ Position the airflow assembly [1] at the cooktop base in such a way that all retaining hooks are in the openings [2].

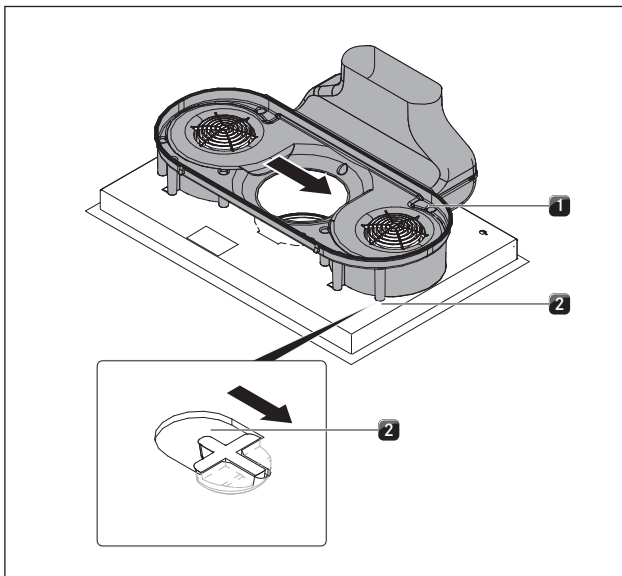


Abb. 6.32 Engaging the airflow assembly

- [1] Airflow assembly
- [2] Openings

- ▶ Now move the airflow assembly [1] to the right until it engages fully into the slot of the opening [2].

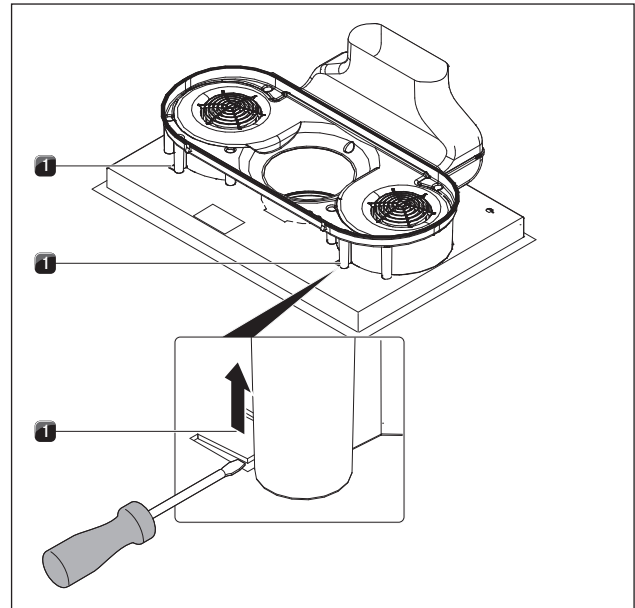


Abb. 6.33 Position lock

- [1] Shackles for transport and position lock

- ▶ Press the two shackles [1] for the position lock upwards.
- ▶ Lift the cooktop with integrated cooktop extractor.
- ▶ Turn the glass ceramic panel upwards.

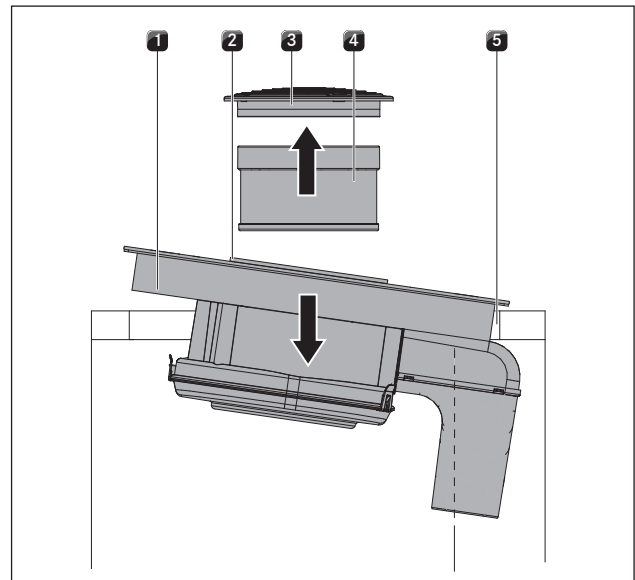


Abb. 6.34 Inserting the cooktop

- [1] Cooktop
- [2] Suction opening
- [3] Air inlet nozzle
- [4] Stainless steel grease filter
- [5] Worktop cut-out

- ▶ Use the suction opening [2] as a handle during insertion.
- ▶ Reach into the suction opening [2].
- ▶ Insert the cooktop centrally into the provided worktop cut-out [5].

**For surface installation**

- ▶ Make sure that the sealing tape is resting on the worktop.

**For flush installation**

- ▶ Make sure that the sealing tape of the cooktop is sealed well all the way round.
- ▶ You may need to place some height adjustment panels underneath.

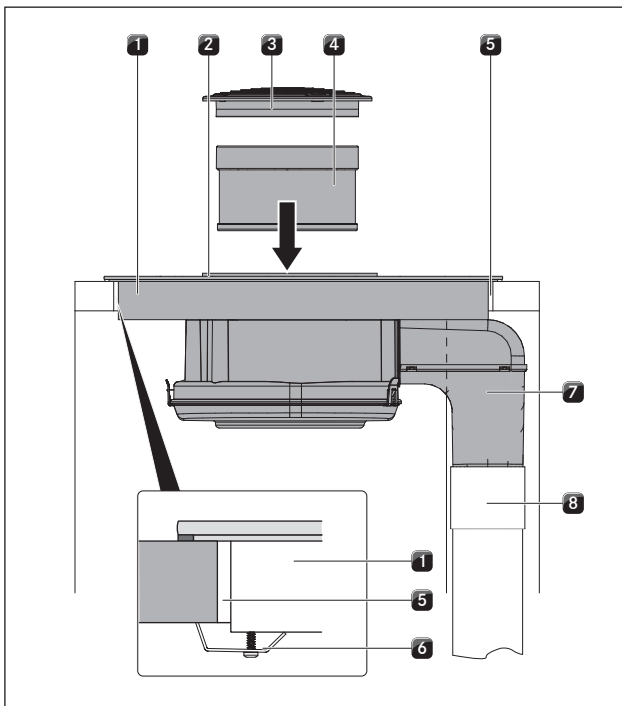


Abb. 6.35 Connecting the exhaust air duct

- [1] Mounting bracket
- [1] Exhaust air arc
- [2] Exhaust air duct

- ▶ Connect the exhaust air duct [8] installed on-site to the exhaust air arc [7].
- ▶ Seal the duct connection so that it is airtight using adhesive sealing tape UDB 1.
- ▶ Fasten the cooktop using the mounting brackets [6] at the worktop.
- ▶ Afterwards, insert the stainless steel grease filter [4] and air inlet nozzle [3].
- ▶ Seal the surrounding gap with a black heat-resistant silicone sealing compound.

**6.7 Establishing the power connection**

- ▶ Observe all safety and warning information (see 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 must only be implemented by a certified engineer. He/she also assumes responsibility for the proper installation and commissioning.

**INFO** Connection via plug-in contacts, e.g. plugs with earthing contacts, are not allowed.

- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Protect the main switch/automatic circuit breaker from being switched on without permission.
- ▶ Make sure the device is not energised.
- ▶ Only connect the cooktop using a permanent connection to a type H 05 VV-F power supply line with appropriate minimum cross section (s. Tab. Fuse protection and minimum cross section).

| Connection             | Fuse protection | Minimum cross-section |
|------------------------|-----------------|-----------------------|
| Three-phase-connection | 3 x 16 A        | 2.5 mm <sup>2</sup>   |
| Two-phase-connection   | 2 x 16 A        | 2.5 mm <sup>2</sup>   |
| One-phase-connection   | 1 x 32 A        | 4 mm <sup>2</sup>     |

Tab. 6.2 Fuse protection and minimum cross section

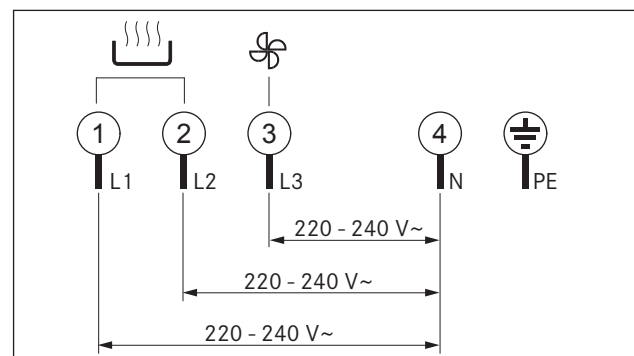


Abb. 6.36 Connection diagram 3-phase connection

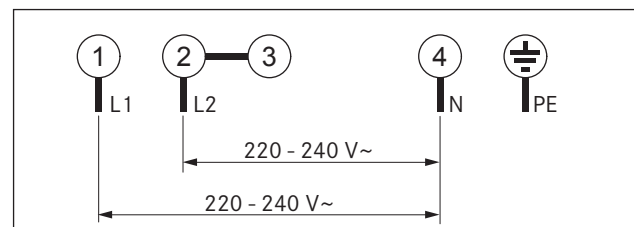


Abb. 6.37 Connection diagram 2-phase connection

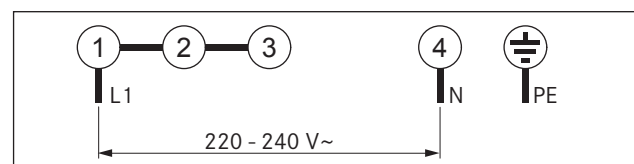


Abb. 6.38 Connection diagram 1-phase connection

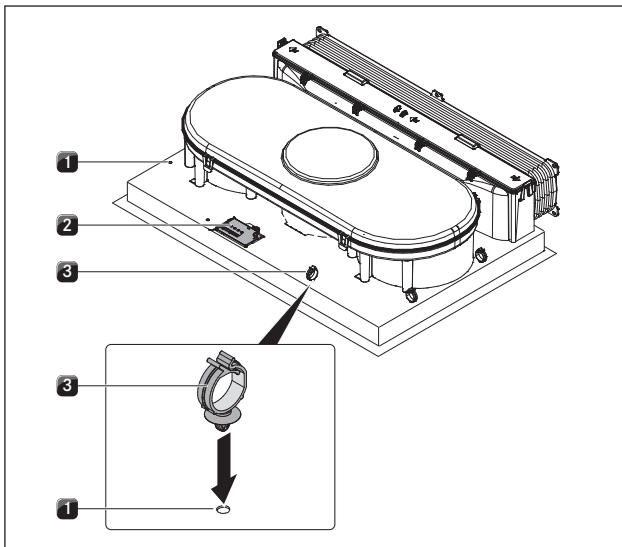


Abb. 6.39 Electrical connections of the cooktop

- [1] Bore holes
- [2] Power supply
- [3] Cable mounting clip

- ▶ Based on the relevant connection diagram (see Figs. Connection diagram), connect the power supply line to the power connection [2] on the cooktop with integrated cooktop extractor.
- ▶ For one- or two-phase-connections install the relevant contacts with the BKAS connector clip (included in the scope of delivery).
- ▶ Fasten the cable mounting clips [3] in the designated bore holes (1) either on the left or right hand side for the cable routing to the rear.
- ▶ Make sure that the cable is not clamped or damaged and cannot touch any hot parts of the cooktop.
- ▶ Verify that the installation was done correctly.
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop extractor into operation (see the Operation chapter).
- ▶ Check all the functions are working correctly.

## 6.8 Handover to user

Once installation is done:

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

## 7 Operation

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

---

**INFO** The integrated cooktop extractor must not be used with other cooktops.

---

**INFO** The cooktop may only be operated when the stainless steel grease filter and air inlet nozzle are installed.

---

### 7.1 Switch on/off the cooktop and cooking zone

#### Switching on

- ▶ Press **⏻** to switch on the cooktop.  
The power level **1** is shown in the cooking zone indicators.

#### Switching off

- ▶ Press **⏻** to switch off the cooktop.
- ▶ Pay attention to the residual heat indicator (see Chapter 6.1.7).

#### 7.1.1 Switching on the cooking zone

- ▶ Press the cooking zone button (e.g. **1**) for the required cooking zone.  
The **1** in the cooking zone indicator lights up more brightly.

#### 7.1.2 Adjusting the power level

---

**INFO** The configured power level lights up more brightly and automatically darkens again after a few seconds.

---

- ▶ Press **+** to adjust the power level **5**.  
or
- ▶ Press **-** to adjust the power level **9**.

#### 7.1.3 Changing the power level

- ▶ Press the cooking zone button (e.g. **1**) of the desired cooking zone. The cooking zone indicator lights up more brightly.
- ▶ Press **+** or **-** until the required power level is shown in the cooking zone indicator.

#### 7.1.4 Switching on the power setting

---

**INFO** The front left-hand cooking zone is equipped with a performance-boosting power level.

---

- ▶ Press the cooking zone button **1**.
- ▶ Continue pressing the **+** until the power level **9** is displayed in the cooking zone indicator.

- ▶ Press **+** again. The power level **P** is shown in the cooking zone indicator.  
After 30 minutes, the cooking zone is automatically switched to power level **9**.

#### 7.1.5 Switching the power setting off early

- ▶ Press the cooking zone button **1**. The indicator will appear brighter.
- ▶ Continue pressing **-** until the lower power level you want is displayed in the cooking zone indicator.

#### 7.1.6 Switching off the cooking zone

- ▶ Press the cooking zone button (e.g. **1**) of the desired cooking zone.
- ▶ Continue pressing **+** or **-** until the cooking zone indicator indicates the power level **0**.  
A **0** appears in the display for a few seconds.

#### 7.1.7 Pay attention to the residual heat display

After switching it off, the cooking zone remains hot. **H** is displayed in the cooking zone indicator (residual heat indicator). This cooking zone indicator will also go out after sufficient time is left to cool down (temperature < 60 °C).

---

**INFO** While a **H** is indicated in the cooking zone indicator (residual heat display), do not touch the cooking zone and do not place any heat-sensitive objects on top of it. Risk of burns and fire!

---

- ▶ Pay attention to the residual heat indicator.
- ▶ Make sure the hot hobs are not touched and no objects are placed on it.

#### 7.1.8 Using the automatic pre-cook valve

---

**INFO** When the automatic pre-cook valve is enabled, the cooking zone will heat up automatically at the highest level (heating impulse) before switching back to the set power level (continuous cooking level). The heating time depends on the continuous cooking level that is set (see Table 6.1).

---





**INFO** For high continuous cooking levels, only relatively low heating times are needed. Usually, when using these settings, empty cookware is heated up in preparation for frying.

---

| Power level                    | 1    | 2    | 3    | 4    | 5    | 6    | 7    | 8    |
|--------------------------------|------|------|------|------|------|------|------|------|
| Heating time (minutes:seconds) | 1:00 | 2:00 | 4:48 | 6:30 | 8:30 | 2:30 | 3:30 | 4:30 |

Tab. 7.1 Heating time per power level

### Switching on the automatic pre-cook valve




- ▶ Press the cooking zone button (e.g. ) for the required cooking zone.  
The cooking zone indicator lights up more brightly.
- ▶ Continue pressing the  until power level 9 is displayed in the cooking zone indicator.
- ▶ Press  again.  
An *A* appears in the display.
- ▶ Press  within 5 seconds until the required continuous cooking level appears in the cooking zone indicator.  
An *A* and the configured continuous cooking level appears in the display for the duration of the active automatic pre-cook valve.

---

**INFO** After the heating time has passed, the power will be reduced to the selected continuous cooking level.

---

### Switching the automatic pre-cook valve off early

- ▶ Press the cooking zone button (e.g. ) of the desired cooking zone. The indicator will appear brighter.
  - ▶ Continue pressing  until the power level you want is displayed.
- or
- ▶ Continue pressing  until power level 9 is displayed in the cooking zone indicator.  
The set power level lights up more brightly in the cooking zone indicator and automatically gets darker after a few seconds. The automatic pre-cook valve is now no longer active.

## 7.1.9 Using the timer function

### Prerequisite



- The cooktop must be switched on.

You can use 2 timer functions:


- Short time (egg timer) (the cooking zone is not automatically switched off)
- Automatic cut-off (timer) (for automatic cutting off of cooking zone)

You can set a time range of between 1 and 99 minutes for both timer functions.

---

**INFO** If you first press , 1 minute is pre-set as the start time.  
If you first press , 30 minutes are pre-set as the start time.

---






**INFO** After the pre-set time has passed in the timer display,  will be shown for a few seconds. A signal tone will sound for a few seconds.

---

### Switching off the timer signal tone

- ▶ Press any sensor button on the operating panel to end the signal tone prematurely.

### Setting the short time (egg timer)

- ▶ Press  and  simultaneously.  
In the timer display  will appear for a few seconds.
- ▶ Press  or  to set the required time.

### Setting the automatic cut-off (timer)

You can set an automatic cut-off for every cooking zone.

---






**INFO** The cooking zone control light indicates whether the automatic switch off is activated. The cooking zone indicator light lights up until the cooking zone is switched off after the pre-set time has passed.

---






**INFO** If several cooking zones are activated with an automatic cut-off, the cooking zone indicator light with the lowest timer value will light up provided that a cooking zone was not selected.

---





### Prerequisite

- A cooking zone has been selected.
- A power level was set.
- ▶ Press  and  simultaneously.  
In the timer display  will appear for a few seconds.
- ▶ Press  or  to set the required time.  
After the last input, the set time will be displayed in the timer display for a few seconds.





### Changing the timer settings

- ▶ Press the cooking zone button for the cooking zone (e.g. ) for which you wish to change the automatic cut-off.
- ▶ Press  and  simultaneously.  
In the timer display, the set time is displayed and the cooking zone indicator light flashes.
- ▶ Press  or  to set the required time.

### If several timers are active

- ▶ Continue pressing  and  simultaneously until the indicator light for the desired cooking zone starts flashing.  
The cooking zone control lights are controlled in a clockwise order for which a timer was activated, beginning with the short time (egg timer).
- ▶ Press  or  to change the set time.

### Switching the timer off early




- ▶ Press the cooking zone button of the cooking zone for which you wish to switch off the timer.
- ▶ Press  and  simultaneously.  
In the timer display, the set time is displayed and the cooking zone indicator light flashes.
- ▶ Press  until the timer display shows .

### 7.1.10 Activating/deactivating the child safety lock

#### Activating the child safety lock



**INFO** If a cooking zone indicator alternately shows  $L$  and  $H$ , this means the cooking zone is still hot.

##### Prerequisites:

- The cooktop is switched on.
  - All cooking zones are switched off.
  - ▶ Within 10 seconds of switching it on, press sensor buttons  and  simultaneously before pressing the sensor button  one more time.
- An  $L$  will appear in all cooking zone indicators.  
The child safety lock is activated.

#### Deactivating the child safety lock for a cooking session




**INFO** If a cooking zone indicator alternately shows  $P$  and  $H$ , this means the cooking zone is still hot.

- ▶ Press the sensor buttons  and  simultaneously. The power level  $P$  will be displayed in all cooking zone indicators and the cooking zone indicator lights will flash.
- The power level you require can now be set for each cooking zone.
- After the cooktop has been switched off, the child safety lock is activated again.

#### Deactivating the child safety lock

**INFO** If a cooking zone indicator alternately shows  $P$  and  $H$ , this means the cooking zone is still hot.

##### Prerequisites:

- The cooktop is switched on.
  - ▶ Press the sensor buttons  and  simultaneously and then  again.
- All cooking zone indicators will show power level  $0$ .  
The child safety lock is deactivated.

## 7.2 Operating the cooktop extractor

##### Prerequisite:



- The cooktop with integrated cooktop extractor is switched on.

##### Recommendations for an efficient vapour extraction:


- ▶ Make sure to always use a lid for pots that are particularly high. This ensures effective vapour extraction. It also reduces power consumption.
- ▶ Only operate the cooktop extractor at the minimum power level required for an effective vapour extraction. This way, you can improve the performance of the odour filters during air circulation operation.

- ▶ Only operate the hob at the minimum power level required for cooking. This reduces the cooking vapours and power consumption.
- ▶ Avoid strong drafts.

### 7.2.1 Switching on the cooktop extractor

- ▶ Press  or  to switch on the cooktop extractor.  $0$  is shown in the fan level indicator. If no further input is made, the cooktop extractor will switch off automatically a few seconds afterwards.

### 7.2.2 Setting the fan level

- ▶ Press  to increase the fan level. The following fan level sequence is run through:

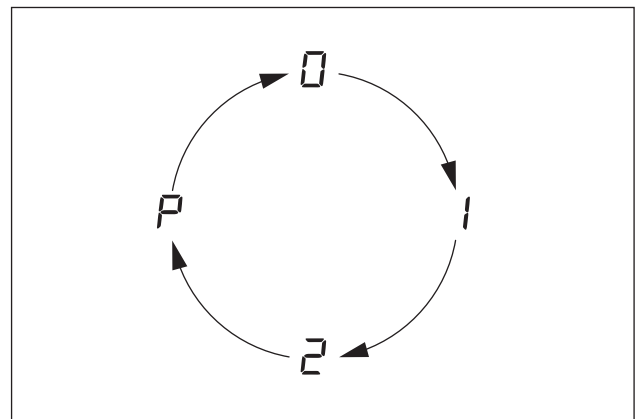



Abb. 7.1 Fan level sequence 

- ▶ Press  to reduce the fan level. The following fan level sequence is run through:

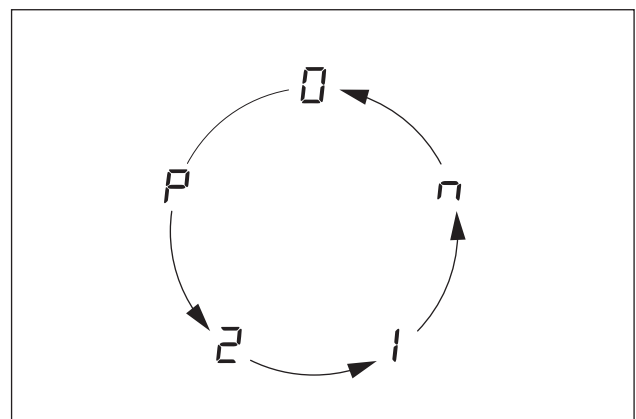






Abb. 7.2 Fan level sequence 




### 7.2.3 Switching on the delayed automatic after-run


- ▶ Continue pressing  until fan level  $n$  for delayed automatic after-run is shown. The fan runs in level 1 and switches off automatically after 10 minutes.

### 7.2.4 Switching off the cooktop extractor

- ▶ Press  and  simultaneously until the fan level indicator  is displayed,

or




- ▶ press  or  several times until the fan level indicator  is displayed.

When the fan level indicator displays , the cooktop extractor is switched off automatically after a few seconds.

## 7.3 Pay attention to the filter service display

If the fan level indicator displays  $F$  (F = filter service indicator), this means the activated charcoal filter is used up (for recirculated air only) and the stainless steel grease filter needs an overhaul.

If you do not wish to do the filter change yet, e.g. if you only cook occasionally:

- ▶ Press  or  to go into the normal operating mode.  is shown in the fan level indicator.





The filter service indicator remains active and is shown again each time the cooktop with integrated cooktop extractor is switched back on again.

### Carrying out a filter change

- ▶ Switch off the cooktop with integrated cooktop extractor.
- ▶ Replace the activated charcoal filter (only for recirculated air BHU) (see the Cleaning chapter).
- ▶ Clean the stainless steel grease filter (see the Cleaning chapter).

### Resetting the filter service display

If the activated charcoal filter was replaced (only for recirculated air) and the stainless steel grease filter was cleaned, it will be necessary to reset the filter service display.

- ▶ Switch on the cooktop with integrated cooktop extractor.  
The fan level indicator shows an  $F_{-}$ .
- ▶ Press  and  simultaneously for at least three seconds until a  flashes in the air level indicator.  
After a few seconds,  will be displayed permanently.  
The filter service display has been reset.

## 7.4 Saving energy

- ▶ Follow all of the energy-saving tips to use the cooktop with integrated cooktop extractor in an energy-efficient manner.
- ▶ When purchasing cookware, pay attention to the diameter of the base. Usually the upper diameter of the pot is given. The diameter of the base is often smaller.

- ▶ Use pressure cookers. Due to the closed cooking chamber and the overpressure, pressure cookers save the most time and energy. The short cooking time helps preserve vitamins.
- ▶ Make sure there is sufficient liquid in the pressure cooker. An empty pot which is still being heated can lead to overheating. The cooking zone and the pot may be damaged by overheating.
- ▶ If possible, always close cookware using a suitable lid.
- ▶ Choose a suitable size of cookware commensurate with the amount of food you are cooking. A big pot that is barely filled requires a lot of energy.



## 8 Cleaning and maintenance

- ▶ Observe all safety and warning information (see 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   |
|---|--|
| Operating panel                                       | Immediately after every soiling  |
| Cooktop   | Immediately after every soiling every week thoroughly with standard commercially available glass ceramic cleaners  |
| Cooktop extractor                                     | Weekly   |
| Air inlet nozzle and stainless steel grease filter    | After every time you prepare very greasy foods; at least weekly, when the fan level indicator = $F$ by hand or in the dishwashing machine (at a max. 65 °C); Only clean the stainless steel surfaces in the polishing direction! |
| Air guiding housing                                   | Clean every 6 months or when replacing the activated charcoal filter   |
| Activated charcoal filter (only for recirculated air) | Replace after the build-up of odour, when the extraction power has diminished or the fan level indicator shows $F$   |

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 panel 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.

#### For air inlet nozzle and grease filter

- ▶ Do not use any aggressive, acidic or alkaline cleaning agents.

### 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 panels (see the Device description chapter)

### 8.3 Cleaning the cooktop

**INFO** When the cooktop extractor is switched on, the air inlet nozzle is installed to ensure that no small and light objects, such as cleaning wipes made of fabrics or paper are sucked in.

- ▶ Make sure that the cooktop is switched off (see Operating chapter).
- ▶ 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.

#### Special soiling

- ▶ Heavy soiling and stains (limescale stains, pearly shimmering stains) are best to be removed if 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 the like which fall onto the cooktop during general cooking work right away to prevent the surface from being scratched.

Coloured changes and shiny surfaces are not cooktop damage. They do not impact on the function of the cooktop and the stability of the glass ceramic. Discolourations to the cooktop arise from residues which are not removed and have been burnt in. Glossy spots are caused by the abrasion of the pot base, especially when using cooking utensils with aluminium bases, or by unsuitable cleaning agents. They are very hard to remove.

## 8.4 Cleaning the cooktop extractor

The air inlet nozzle and the stainless steel grease filter absorb the greasy components of the kitchen vapour.

- ▶ Make sure that the cooktop and cooktop extractor are switched off (see Operating chapter).
- ▶ Wait until the fan display is 0.
- ▶ Clean the cooktop extractor in accordance with the cleaning cycles (see Tab. 7.1).
- ▶ Clean the surfaces of the exhaust air system using a soft damp cloth, detergent or a mild window cleaning agent.
- ▶ Soften dried-on dirt residues using a damp cloth (do not scratch!).

### 8.4.1 Removing the air inlet nozzle and stainless steel grease filter

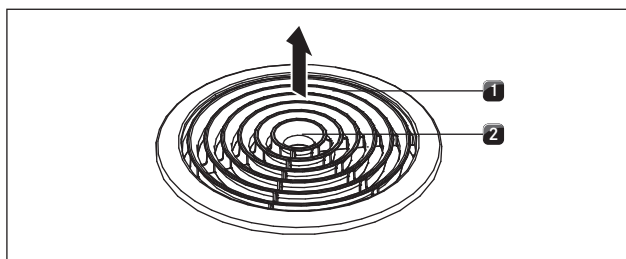


Abb. 8.1 Removing the air inlet nozzle

- [1] Air inlet nozzle
- [2] Access opening

**Prerequisite:** The fan level indicator indicates 0.

- ▶ Reach into the access opening [2] with your hand.
- ▶ Remove the air inlet nozzle [1] out upwards.

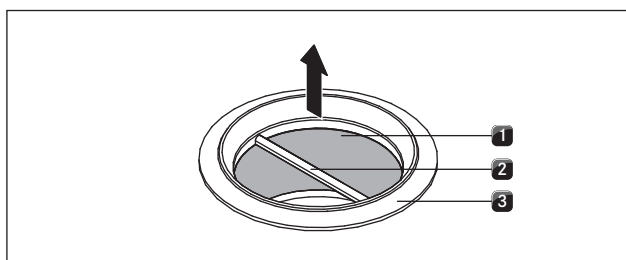


Abb. 8.2 Removing the stainless steel grease filter

- [1] Stainless steel grease filter
- [2] Handle
- [3] Suction opening

- ▶ Grab the stainless steel grease filter using the handle [2].
- ▶ Pull the stainless steel grease filter [1] out of the suction opening [3] upwards.

### 8.4.2 Cleaning the air inlet nozzle and stainless steel grease filter

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

**INFO** If the stainless steel grease filter can no longer be cleaned completely, this means the stainless steel grease filter will need to be replaced.

#### Manual cleaning

- ▶ Use a degreasing cleaning agent.
- ▶ Rinse the inlet nozzle and stainless steel grease filter with hot water.
- ▶ Use a soft brush to clean the inlet nozzle and stainless steel grease filter.
- ▶ After cleaning, rinse the inlet nozzle and stainless steel grease filter well.

#### Cleaning in the dishwasher

- ▶ Rinse the air inlet nozzle and the stainless steel grease filter with a rinsing program at a maximum of 55 °C.

### 8.4.3 Installing stainless steel grease filter and air inlet nozzle

- ▶ Grab the stainless steel grease filter using the handle [2] (Fig. 7.2)
- ▶ Insert the stainless steel grease filter [1] into the suction opening.
- ▶ Make sure that the stainless steel grease filter rests against the bottom housing base. A lock is not needed and is not provided.
- ▶ Reach into the access opening [2] of the inlet nozzle with your hand (Fig. 7.1).
- ▶ Insert the air inlet nozzle (Fig. 7.1; [1]) centrally into the suction opening.
- ▶ Press the air inlet nozzle upwards until it engages.

## 8.5 Cleaning the air guiding housing

Greasy deposits and limescale residues from the cooking vapour can accumulate on the surface of the air guiding housing. Regular, thorough cleaning (see Table 7.1) is thus necessary.

The air guiding housing is on the underside of the cooktop in the floor unit.

### 8.5.1 Opening the air guiding housing

- ▶ Make sure that the cooktop and cooktop extractor are switched off (see Operating chapter).
- ▶ Wait until the fan display is 0.

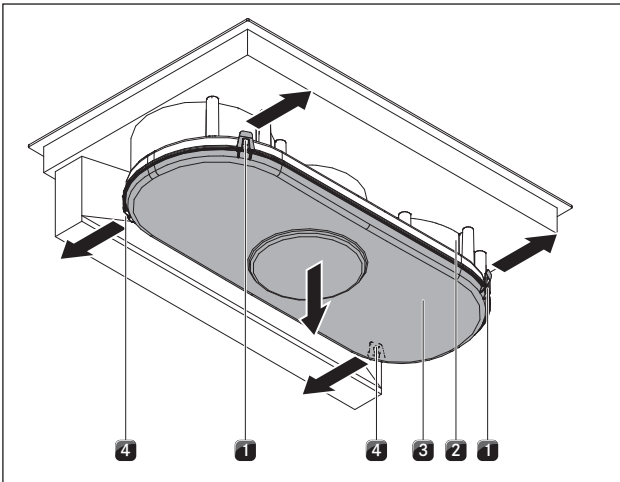


Abb. 8.3 Opening the air guiding housing

- [1] Front locks
- [2] Air guiding housing
- [3] Housing base
- [4] Rear locks

- ▶ Hold the housing base with one hand [3].
- ▶ Open both locks on the rear [4].
- ▶ Open both front locks [1].
- ▶ Remove the housing base [3].
- ▶ Clean the air guiding housing [2] and the housing base [3] with a mild cleaning agent.

### 8.5.2 Closing the air guiding housing

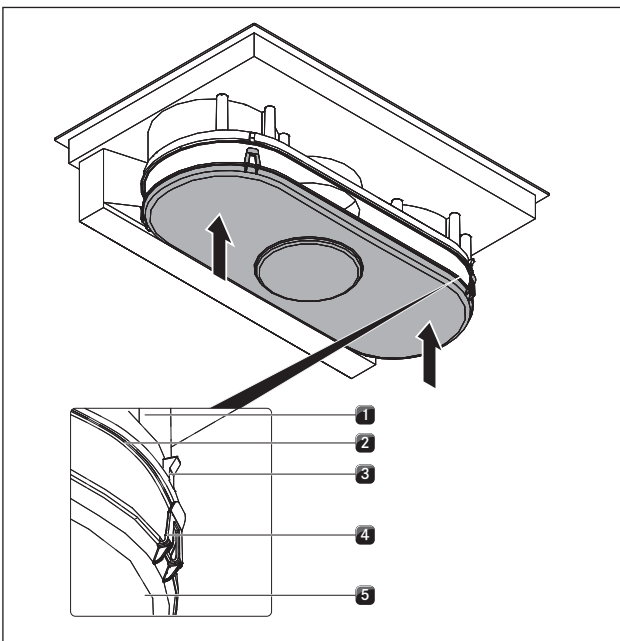


Abb. 8.4 Closing the air guiding housing

- [1] Air guiding housing
- [2] Sealing groove
- [3] Hooks
- [4] Locking strap
- [5] Housing base

- ▶ Using both hands, position the housing base [5] so that the position of the locking straps [4] on the housing base match the position of the hooks [3] on the housing.
- ▶ Insert the housing base at the sealing groove [2] of the air guiding housing [1].
- ▶ Press the housing base [5] upwards until the 4 locks (2 front, 2 rear) engage into the hooks [3].
- ▶ Check that all 4 locking straps [4] have correctly engaged.

## 8.6 Replacing the activated charcoal filter

Two activated charcoal filters are used only when the cooktop extractor is being operated in recirculated air mode. The activated charcoal filter binds odorous materials which arise during cooking.

**INFO** The activated charcoal filters must be replaced when the fan level indicator indicates  $F$  (filter service display). BAKF activated charcoal filters can be purchased from your specialist. You can also contact BORA on its homepage <http://www.bora.com>.

- ▶ Make sure that the cooktop and cooktop extractor are switched off (see Chapter 6.1).
- ▶ Wait until the fan display is  $\square$ .

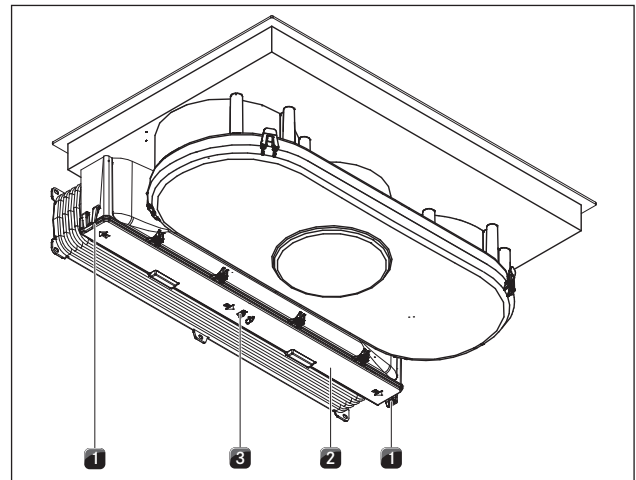


Abb. 8.5 Releasing the activated carbon filter housing lid

- [1] Outer locks
- [2] Activated carbon filter housing cover
- [3] Middle lock

**Removing the activated carbon filter**

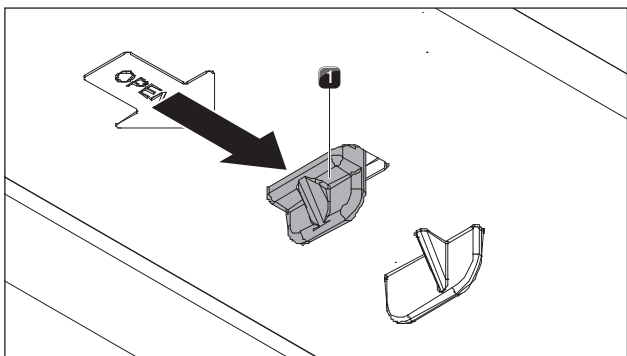


Abb. 8.6 Opening middle lock

[1] Lock, middle

- ▶ Open the lock [1] in the middle.

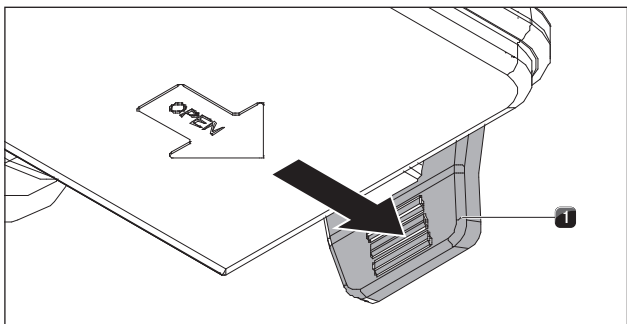


Abb. 8.7 Opening outer locks

[1] Outer lock

- ▶ Open both outer locks [1].
- ▶ Fold the lid (Fig. 7.5; [2]) down until it engages.

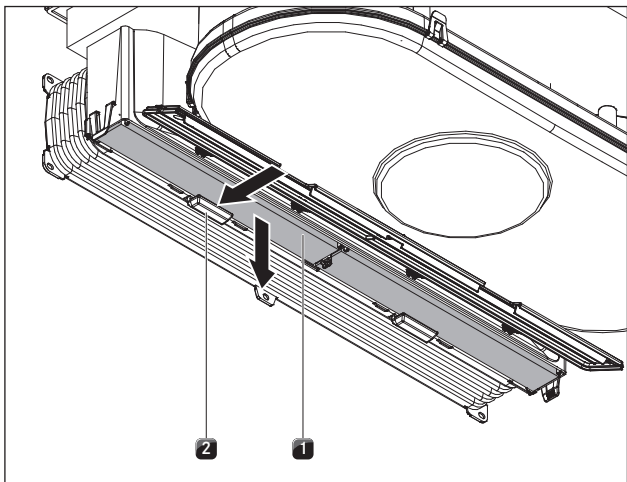


Abb. 8.8 Removing the activated carbon filter

[1] Activated charcoal filter  
[2] Filter bracket

- ▶ Hold the activated charcoal filter with one hand [1].
- ▶ Push the filter retainer [2] to the back.

- ▶ Remove the activated charcoal filter by moving it downwards.
- ▶ Dispose of used activated charcoal filters with household waste.

**Inserting the activated charcoal filter**

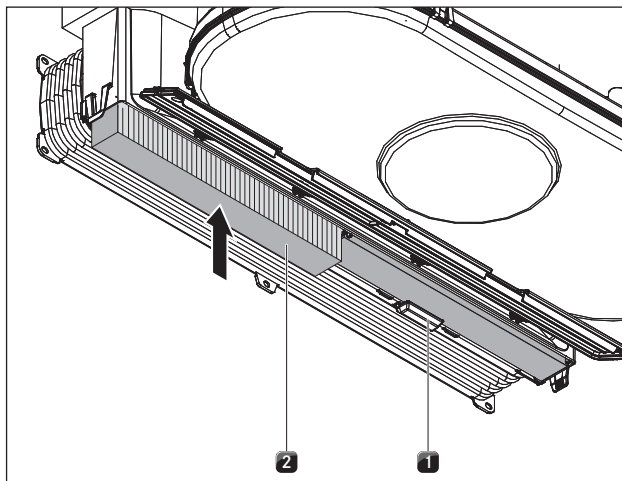


Abb. 8.9 Inserting the activated charcoal filter

[1] Filter bracket  
[2] Activated charcoal filter

- ▶ Position the new activated charcoal filter [2] in such a way that the directional arrow is pointing to the rear and is visible from below.
- ▶ Move the activated charcoal filter into the housing.
- ▶ Press the activated charcoal filter upwards until the filter retainer [1] engages.

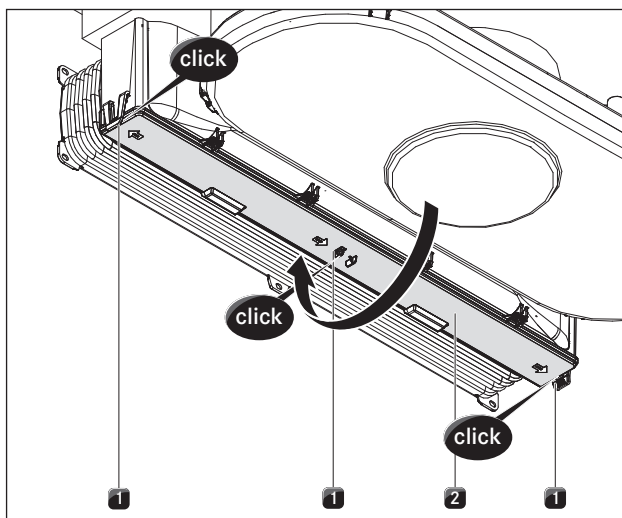


Abb. 8.10 Closing the activated charcoal filter housing lid

[1] Locks  
[2] Activated carbon filter housing cover

- ▶ Fold the activated charcoal filter housing lid [2] by moving up upwards.
- ▶ Press on the activated charcoal filter housing lid until the locks [1] engage.

## 9 Troubleshooting

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

| Operating situation  | Cause  | Remedy   |
|--|--|--|
| The cooktop or the fan cannot be switched on.  | The fuse or the automatic circuit breaker of the electrical installation of the apartment and/or house is defective. | Change the fuse.<br>Switch the circuit breaker 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.  |
| Odours and vapours arise when the new cooktop is put into operation.                               | This is normal on brand-new appliances.  | Wait a few operating hours.<br>Contact the Service Team if the odour persists.   |
| L is displayed in the cooking zone indicator.  | The child safety lock is activated.  | Switch off the child safety lock (see the Operation chapter).  |
| A cooking zone or the entire cooktop switches off automatically.                                   | The operating time of a cooking zone has been exceeded.  | Put the cooking zone back into operation (see Operation chapter).  |
| E is displayed in the fan level indicator.   | One or more sensor buttons are covered, e. g. due to finger contact or by objects placed on them.                    | Clean the control panel or remove objects (see Device description chapter)   |
| Er03 is shown across all 4 cooking zone indicators, and the cooktop switches off during operation. |  |  |
| E is displayed in the cooking zone indicator.  | An error has occurred in the electronic system.  | Interrupt the power supply for approx. 1 minute.<br>If the problem persists after reconnecting the power supply, take a note of the error number and contact the BORA Service Team.  |
| F is displayed in the fan level indicator.   | The period of use of the filters has been exceeded.  | Replace the activated charcoal filter (for recirculated air only) and clean the stainless steel grease filter thoroughly.<br>When there is heavy contamination, we recommend you replace the stainless steel grease filter (see Cleaning and Maintenance chapter). |
| The extraction rate of the cooktop extractor has decreased.  | The stainless steel grease filter is heavily soiled.   | Clean or replace the stainless steel grease filter.  |
|  | The activated carbon filter is heavily soiled (only for recirculated air).   | Replace the activated charcoal filter.   |
|  | There is an object in the air guiding housing (e.g. cleaning cloth).   | Remove the trapped object.   |
|  | The fan is defective or a duct connection has loosened.  | Call the BORA Service Team.  |

Tab. 9.1 Resolving a fault

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

## 10 Decommissioning, disassembly and disposal

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

### 10.1 Decommissioning

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

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

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

### 10.2 Disassembly

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

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

### 10.3 Disposing of the product in an environmentally friendly way

#### Disposal of transport packaging

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

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

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

#### Disposing of the old appliance



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

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

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

# 11 Warranty, service and spare parts

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

## 11.1 Warranty

The warranty period shall be 2 years.

## 11.2 Service

### BORA Service:

see reverse side of operating and assembly instructions



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

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

## 11.3 Spare parts

- ▶ Only use original spare parts when making repairs.

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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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