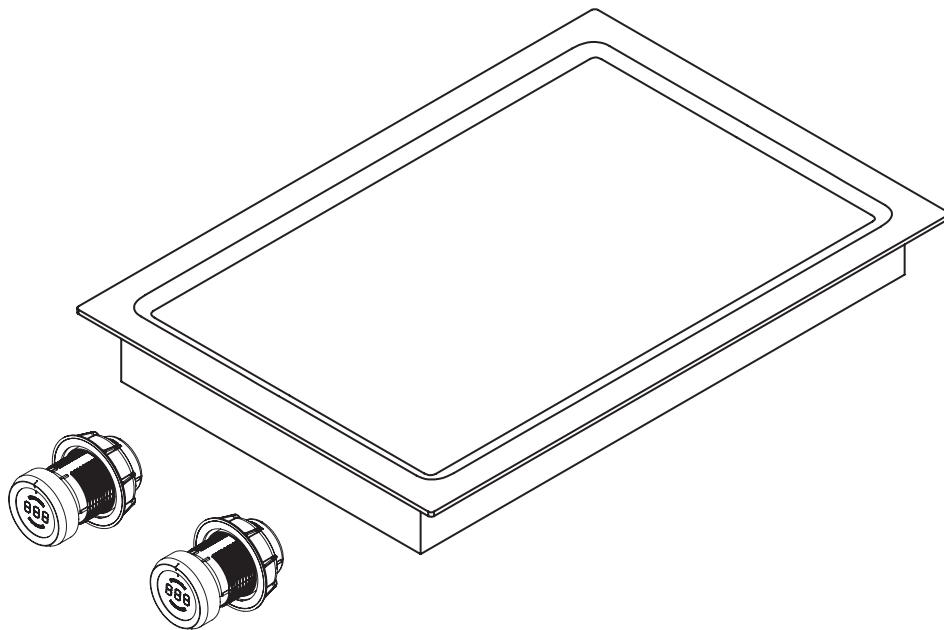


EN Operating and installation instructions PKT11

BORA Pro Tepan stainless steel grill with 2 cooking zones



PKT11UMEN-002

Operating and installation instructions:

Original

Translation

Manufacturer

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

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1 General information

Target group

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

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

Tab. 1.1 Target groups

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

Validity of the operating and installation instructions

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

Other applicable documents

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

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

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

Directives

These devices meet the following EU/EC directives:

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

Presentation of information

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

Handling instructions are marked with an arrow.

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

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

- Bullet point 1
- Bullet point 2

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

Safety and warning information

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

Safety and warning information is structured as follows:

WARNING SYMBOL AND SIGNAL WORD!




Type and source of the danger

Consequences of non-compliance

- ▶ Measures to minimise risk
-

The following applies:

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

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

Tab. 1.2 Meaning of warning symbols and signal words

2 Safety

2.1 General safety instructions

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

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

Recirculation mode

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

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

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

Households with children and people with special needs

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

Unauthorised modifications

Unauthorised modifications can cause the appliance to pose risks.

- ▶ Do not conduct any modifications to the appliance.

Cleaning and maintenance

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

- Cleaning and maintenance work must not be carried out by children unless they are supervised at all times.
 - ▶ Do not use steam cleaners. The steam can cause a short-circuit on live parts and cause damage to property (see Cleaning and maintenance section).
 - ▶ Do not put hot cookware near the control panel so as not to damage the electronics underneath.
 - ▶ Make sure no water penetrates inside the device when cleaning. Only use a slightly damp cloth. Never spray water on the device. Water ingress can cause damage!

- ▶ Where possible, clean the cooktop after every cooking session.
- ▶ Only clean the cooktop when it has cooled down.
- ▶ For cleaning, only use non-abrasive detergents to avoid scratching or wearing the surface.
- ▶ Make sure the base of the cookware and the cooking zone are clean and dry.
- ▶ Always lift the cookware (do not pull) to avoid scratching or wearing the surface.

2.2 Safety instructions – operation

Cooktop



DANGER!

Unsupervised cooktops are a fire risk!

Oil and fat can heat up and catch fire quickly.

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



DANGER!

Risk of explosion caused by flammable liquids!

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

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



WARNING!

Risk of burns from hot cooktop!

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

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



WARNING!

Leaving items on the cooking surface is a fire risk!

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

- ▶ Do not place any items on the cooktop.



WARNING!

Risk of burns from hot items!

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

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

CAUTION!

Escaping hot liquids!

Unattended pans can boil over allowing hot liquids to escape.

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

2.3 Safety instructions – installation

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

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

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

Cooktop



DANGER!

Risk of electric shock!

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

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



DANGER!

Risk of electric shock!

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

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



CAUTION!

Lifting heavy loads can cause back injuries!

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

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

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

2.4 Safety instructions – disassembly and disposal

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

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



DANGER!

Risk of electric shock!

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

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



DANGER!

Risk of asphyxiation!

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

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

2.5 Safety instructions – spare parts



WARNING!

Risk of injury and damage to property!

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

- ▶ Only use original spare parts for repairs.

2.6 Intended use

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

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

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

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

All misuse is prohibited!

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

3 Technical data

Parameter	Value
Supply voltage	380-415 V 2N
Frequency	50/60 Hz
Power consumption	4.8 kW
Fuse protection	2 x 16 A
Dimensions (width x depth x height)	370 x 540 x 73 mm
Weight (incl. accessories/packaging)	15.8 kg
Cooktop	
Power levels (temperature control)	1 - 9, P (150-230°C, 250° C)
Front cooking zone	295 x 230 mm 2400 W
Back cooking zone	295 x 230 mm 2400 W
Temperature control range	70-250° C

Tab. 3.1 Technical data

Device dimensions control knob

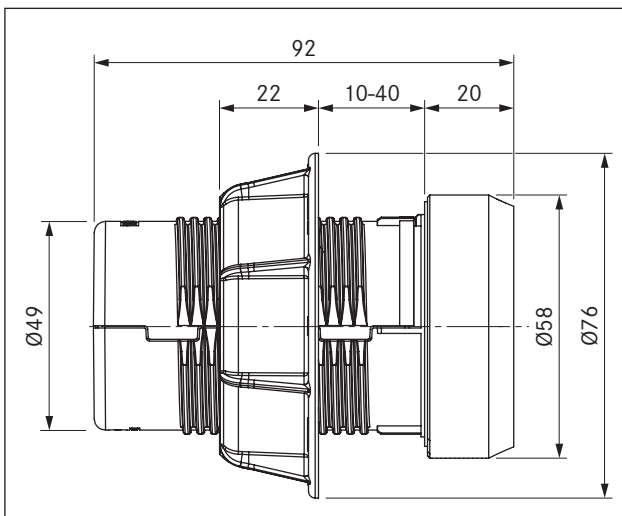


Fig. 3.1 Device dimensions control knob

Device dimensions

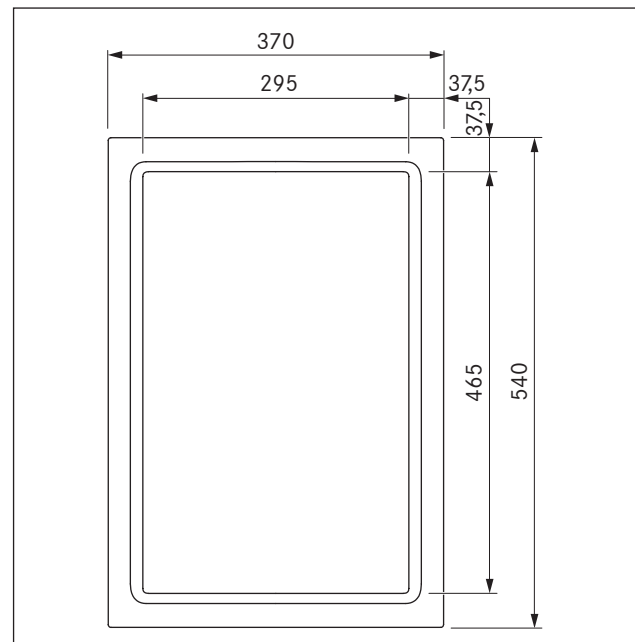


Fig. 3.2 PKT11 Device dimensions aerial view

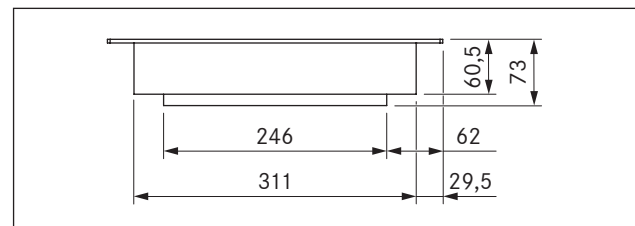


Fig. 3.3 PKT11 Device dimensions front view

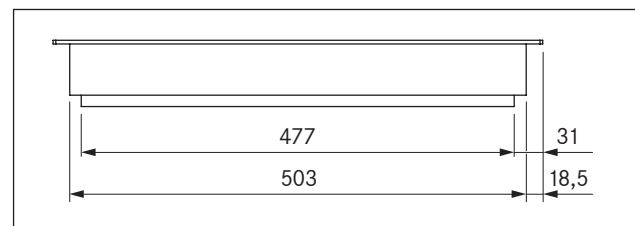


Fig. 3.4 PKT11 Device dimensions side view

4 Device description

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

The Tepan stainless steel grill has the following features:

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

4.1 Structure

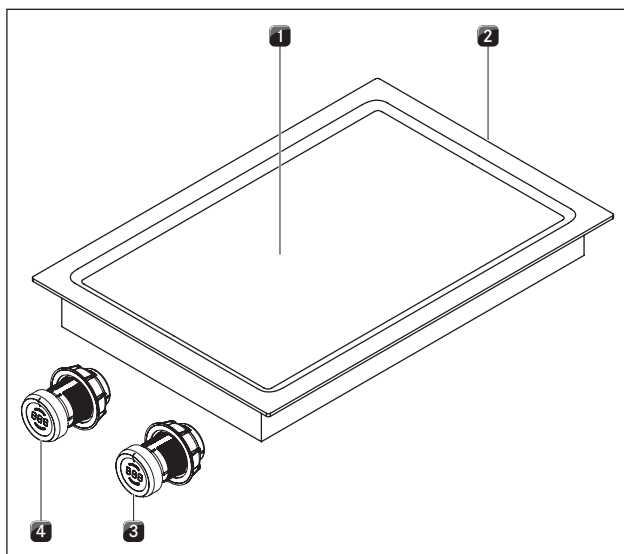


Fig. 4.1 Tepan stainless steel grill

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

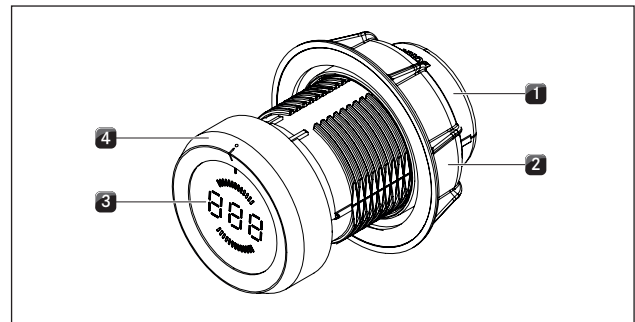


Fig. 4.2 Control knob structure

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

4.2 Operating principle

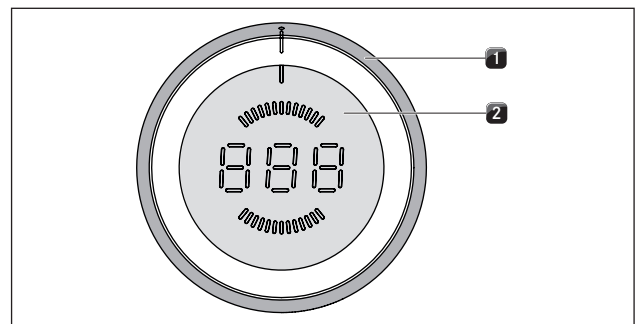


Fig. 4.3 Control knob operating elements

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

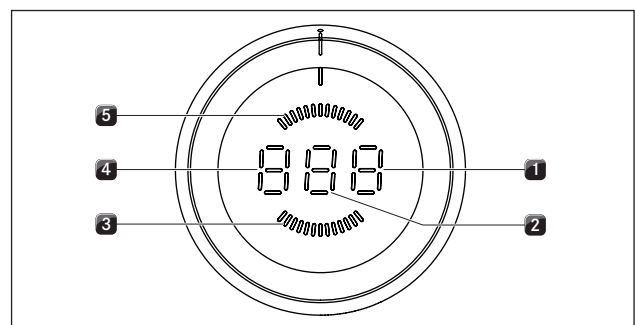


Fig. 4.4 Control knob display elements

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

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

Tab. 4.1 Display meaning

Knob operation

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

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

4.3 Functional principle

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

4.3.1 Power control

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

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

4.3.2 Temperature ranges

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

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

Tab. 4.2 Temperature recommendations

The specifications provided in the table are standard values.

Low temperature ranges

Additional power levels are available in the low temperature range.

4.3.3 Cleaning function

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

4.3.4 Power setting

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

■ P appears on the control knob display.

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

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

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

4.3.5 Bridging function

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

■ Π appears on the display.

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

4.3.6 Timer functions

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

■ **t** appears on the control knob display.

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

Timer function

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

Short-time timer (egg timer)

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

4.3.7 Pause function

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

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

4.4 Safety devices

4.4.1 Residual heat display

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

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

4.4.2 Safety shut-down

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

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

Tab. 4.3 Safety shut-down for power levels

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

Tab. 4.4 Safety shut-down for heat retention levels

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

4.4.3 Overheating protection

The appliance is equipped with overheating protection. One of the following measures is implemented before it can overheat:

- The power setting **P** automatically switches to power level **9** after 10 minutes.
- The set power level is reduced.
- The cooking zones switch off automatically (see safety shut-down of the cooking zones).

4.4.4 Childproofing feature

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

■ **L** appears on the control knob display.

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

5 Installation

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

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

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

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

INFO Control knobs have to be connected only to the provided connections of the cooktop.

5.1 Checking the scope of delivery

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

Tab. 5.1 Scope of delivery

- ▶ Check the delivered items for damage and make sure that everything has been received.
- ▶ If there are any missing or damaged parts, please notify BORA After Sales Service immediately.
- ▶ Do not under any circumstances install parts which are damaged.
- ▶ Dispose of transport packaging in the proper manner (see the Decommissioning and Disposal section).

5.2 Tool and aids

The following tools are required to correctly install the cooktop:

- Pencil
- Measuring instrument
- Standard or cordless drill with Forstner bit \varnothing 50 mm

- Screwdriver/hexalobular wrench (torx) 20
- Silicone sealant for sealing cutting surfaces

5.3 Assembly instructions

5.3.1 Safety clearances

- ▶ Maintain the following safety clearances:

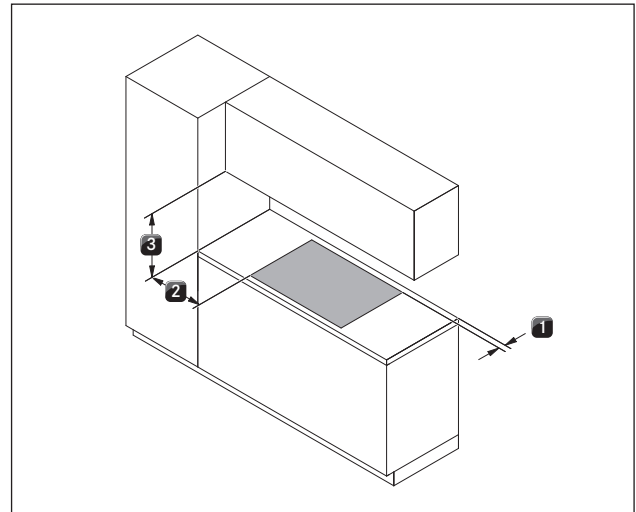


Fig. 5.1 Minimum clearances

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

5.4 Cut-out dimensions

Preparing the worktop

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

5.4.1 Worktop overhang

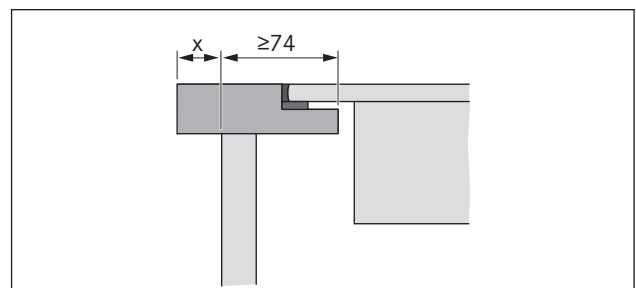


Fig. 5.2 Worktop overhang

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

5.4.2 Flush installation

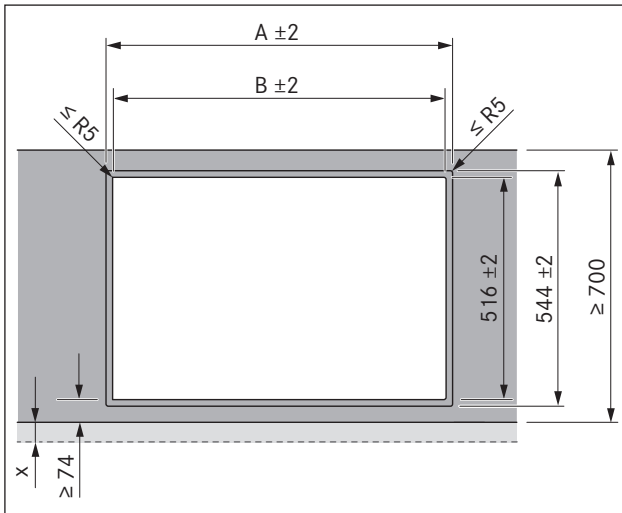


Fig. 5.3 Flush installation

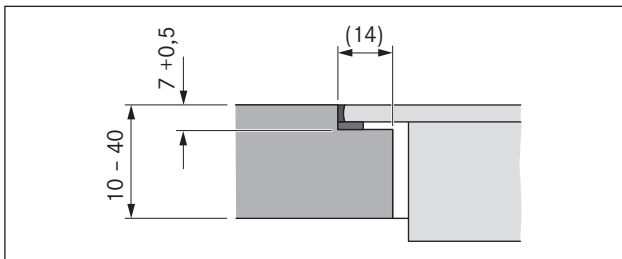


Fig. 5.4 Groove dimensions for flush installation

5.4.3 Surface mounting

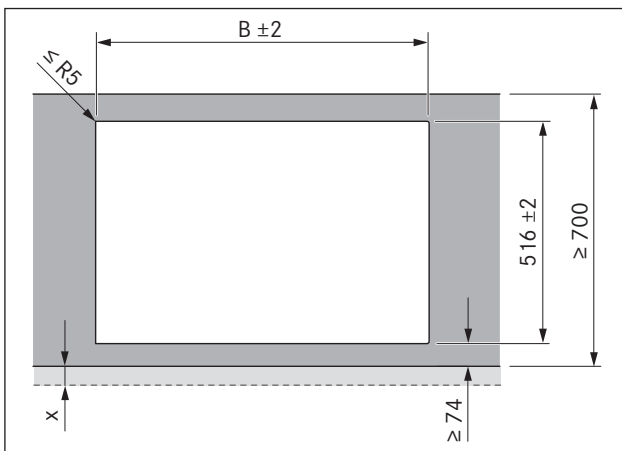


Fig. 5.5 Surface mounting

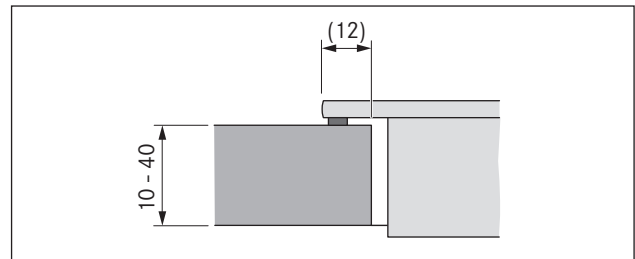


Fig. 5.6 Surface mounting cut-out

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

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

Tab. 5.2 Cut-out dimensions

5.5 Installing the cooktop

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

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

INFO A mounting rail should ideally be installed between adjacent cooktops (PZMS mounting rail available as an accessory).

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

- Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- The drawers and/or shelves in the floor unit must be removable for maintenance and cleaning purposes.
- Make sure that the area below the cooktop is sufficiently ventilated (see Cooktop supply air).

5.5.1 Cooktop air supply

INFO A minimum opening cross-section of 50 cm² must be provided for the air supply.

- ▶ Make sure that the area below the cooktop is sufficiently ventilated.

Air supply via the front area

If a cable protection shelf (false floor) is planned for under the devices, this must be installed so as to be removable for maintenance work. A sufficient air supply must be guaranteed.

- ▶ Truncate the cable protection shelf to provide 100 mm clearance from the back wall of the kitchen unit.

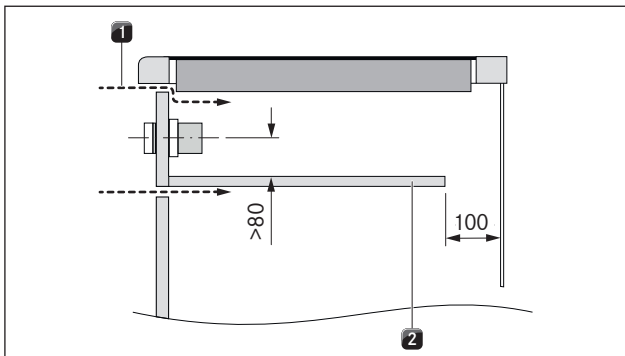


Fig. 5.7 Air supply via the front area

- [1] Air supply via the carcass front
- [2] Optional cable protection shelf (truncated)

Air supply via the plinth area

The air supply in the plinth area can occur either via the carcass or via the plinth cover.

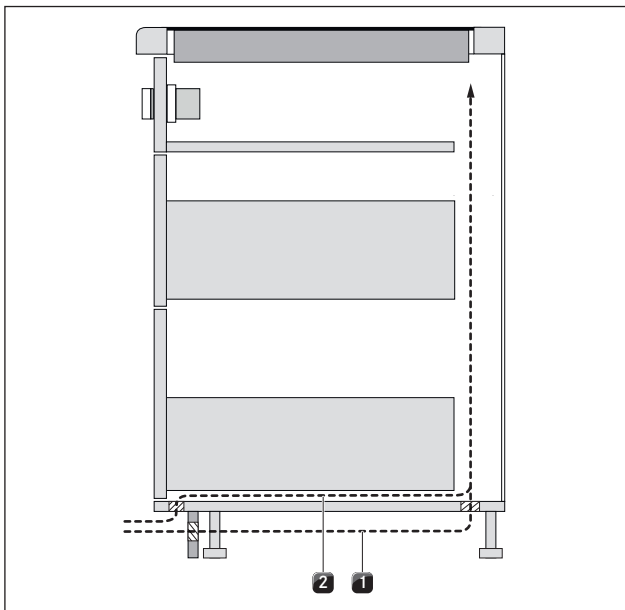


Fig. 5.8 Air supply via the plinth area

- [1] Air supply in the plinth area via the plinth cover
- [2] Air supply in the plinth area via the carcass

5.5.2 Installing the control knob behind the floor unit's panel

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

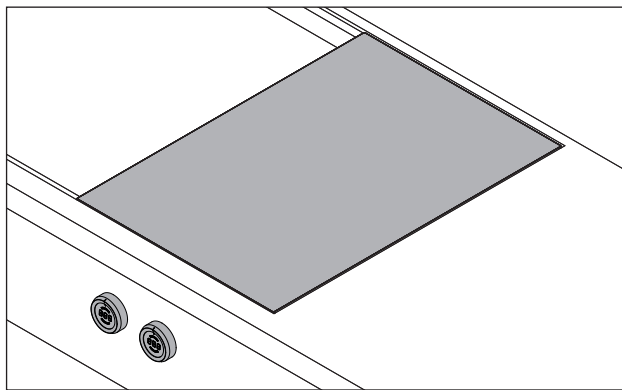


Fig. 5.9 Installed control knobs and cooktop

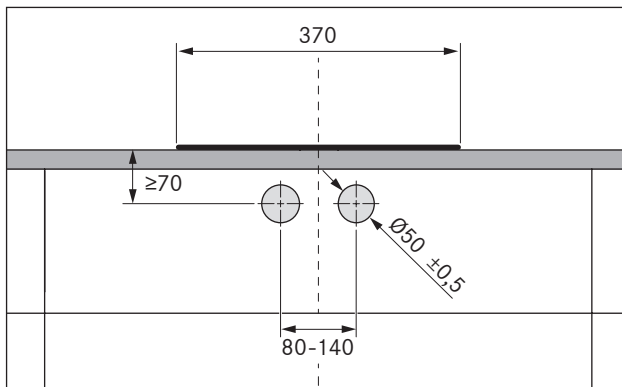


Fig. 5.10 Drilling diagram

- [1] Cooktop
- [2] Worktop
- [3] Floor unit's panel

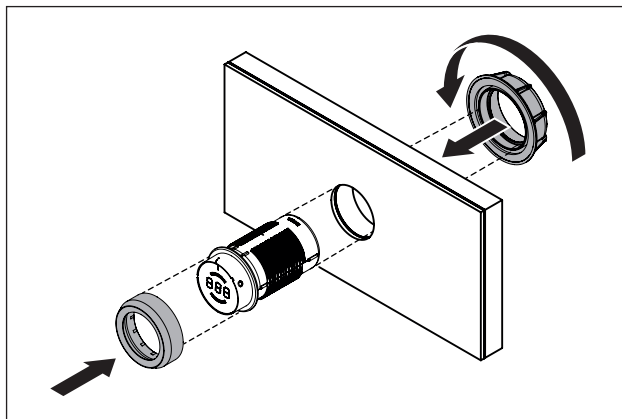


Fig. 5.11 Installing the control knob

- ▶ Pull off the selector ring.
- ▶ Unscrew the fixing nut.
- ▶ Push the control knob through the drilled hole in the floor unit's panel from the front.
- ▶ Screw the fixing nut onto the control knob from the back and lightly tighten it.
- ▶ Vertically align the control knob in the 12 o'clock position based on the markings.
- ▶ Tighten the fixing nut.
- ▶ Place the selector ring on the control knob.

Bore hole examples

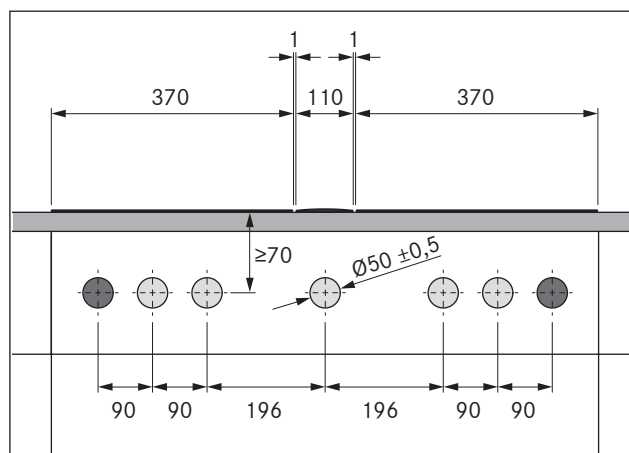


Fig. 5.12 Bore holes for 2 cooktops and 1 extractor

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

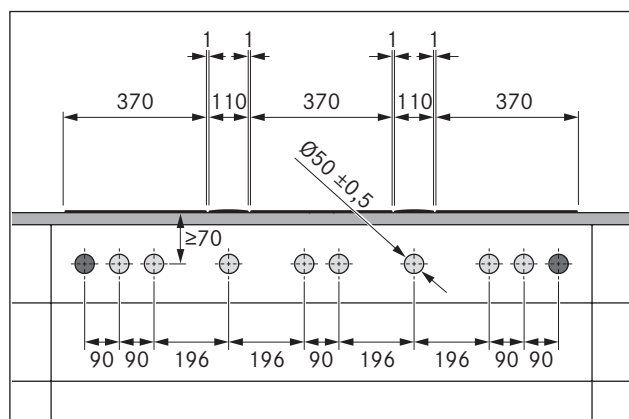


Fig. 5.13 Bore holes for 3 cooktops and 2 extractors

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

5.5.3 Installing the cooktop

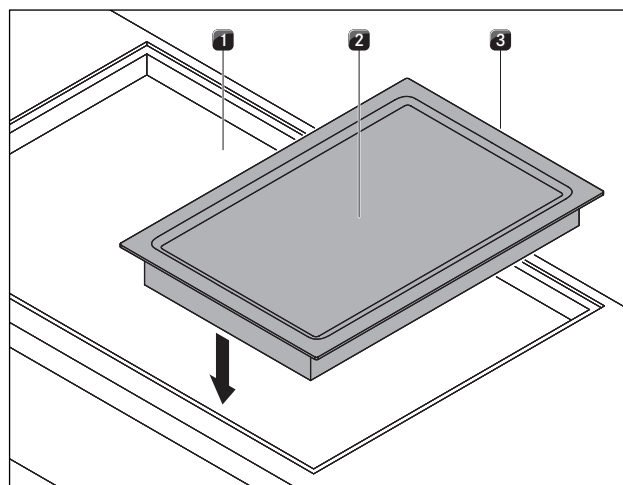


Fig. 5.14 Inserting the cooktop

- [1] Worktop cut-out
- [2] Tepan stainless steel grill
- [3] Connections for the control knob and automatic extraction system

- ▶ Insert the Tepan stainless steel grill [2] into the worktop cut-out [1].
- ▶ Precisely align the Tepan stainless steel grill [2].
- ▶ Please note that during normal installation, the connections for the control knob and the automatic extraction system [3] are at the back.

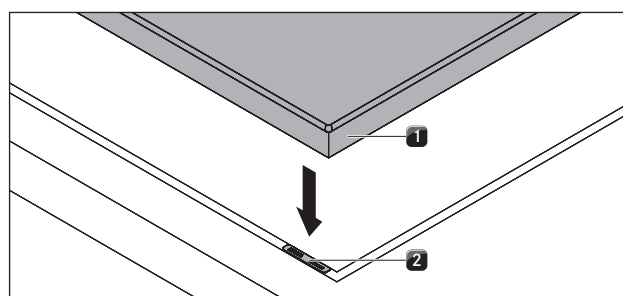


Fig. 5.15 Cooktop and height adjustment plates

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

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

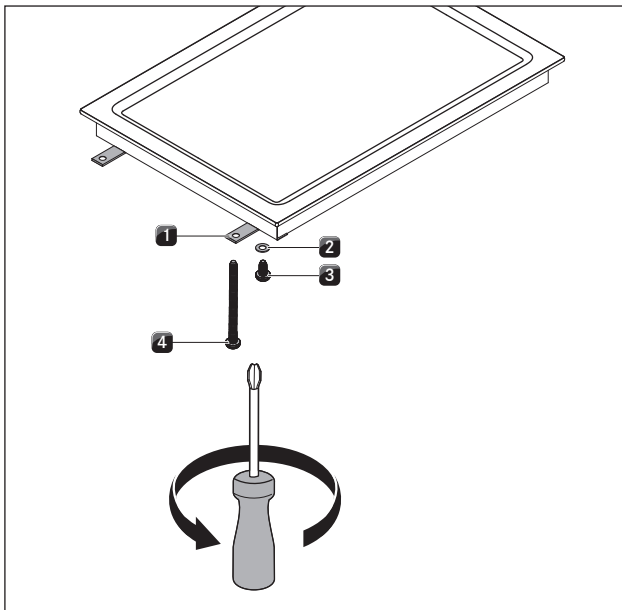


Fig. 5.16 Mounting brackets

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

- ▶ Affix the cooktop using the mounting brackets [1].
- ▶ Use the screws [3] and [4] and the washer [2] to tighten the mounting brackets with max. 10 Nm.
- ▶ Check that the cooktop is positioned correctly.
- ▶ Once all of the installation work is complete, seal the devices with black, heat-resistant silicone sealant.

Installation rotated by 180°

- ▶ Rotate the cooktop by 180°.
- ▶ Conduct the installation as described.
- ▶ Change the installation direction in the configuration menu (see Configuration menu).

INFO If the device is installed rotated by 180°, the connections for the control knob and the automatic extraction system are at the front.

INFO The scope of delivery includes sufficiently long cables.

5.5.4 Sealing the cooktop

- ▶ Ensure that no silicone sealant gets under the cooktop.

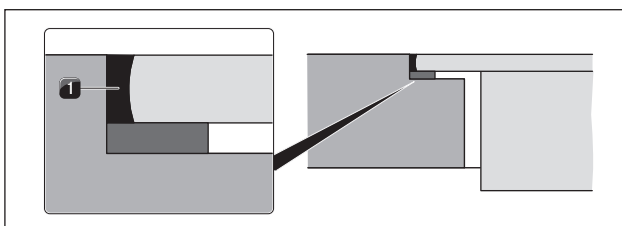


Fig. 5.17 Silicone sealant with flush installation

- [1] Black, heat-resistant silicone sealant

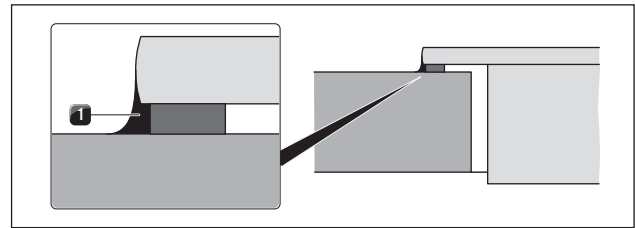


Fig. 5.18 Silicone sealant with surface mounting

- [1] Black, heat-resistant silicone sealant

5.5.5 Establishing communications

The device components are connected using the flat-ribbon cable supplied in the scope of delivery.

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

Connecting the cooking zones

INFO Ex works, the left control knob is intended for operating the front cooking zone and the right control knob for operating the rear cooking zone.

Connection on the control knob

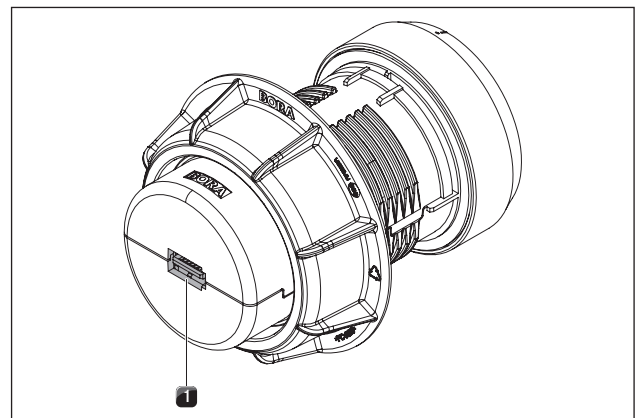


Fig. 5.19 Control knob connection at the back

- [1] Control knob connection at the back

Connections on the cooktop

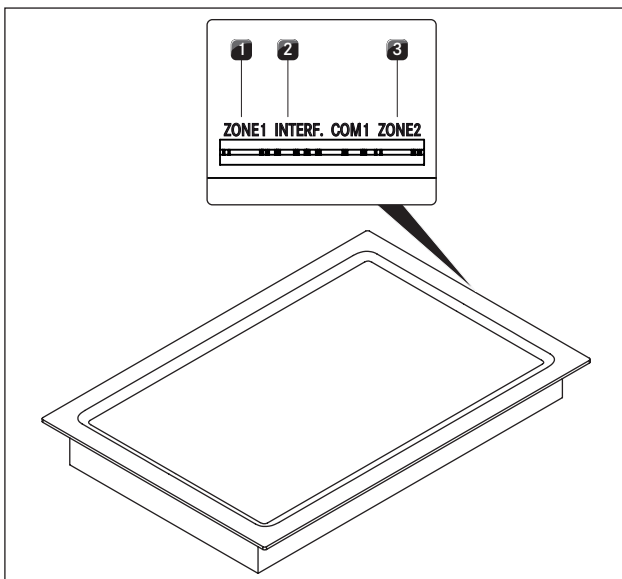


Fig. 5.20 Control knob connection at the back of the cooktop

- [1] Control knob connection for the front cooking zone (zone 1)
- [2] Connection for the automatic extraction system
- [3] Control knob connection for the rear cooking zone (zone 2)

Standard connection for the cooking zones

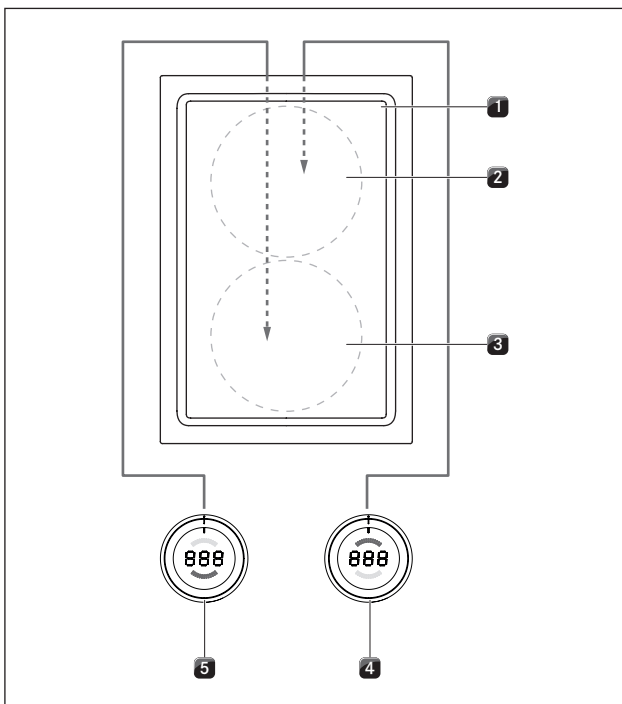


Fig. 5.21 Standard connection for the cooking zones

- [1] Cooktop

- [2] Rear cooking zone (zone 2)
- [3] Front cooking zone (zone 1)
- [4] Control knob for the rear cooking zone (zone 1)
- [5] Control knob for the front cooking zone (zone 2)

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

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

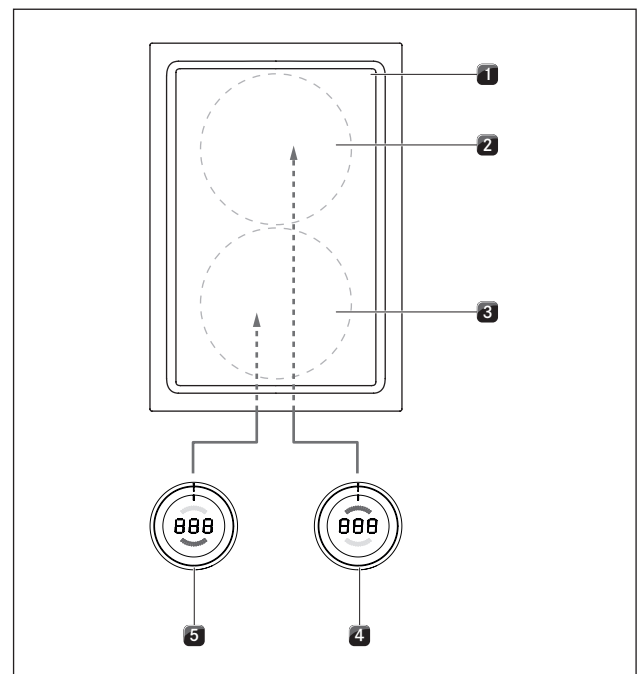


Fig. 5.22 Connecting the cooking zones with 180° installation

- [1] Cooktop
- [2] Rear cooking zone (zone 2)
- [3] Front cooking zone (zone 1)
- [4] Control knob for the rear cooking zone (zone 2)
- [5] Control knob for the front cooking zone (zone 1)

- ▶ Connect the connection on the back of the left control knob [5] with the 'zone 1' connection on the back of the cooktop [1].
- ▶ Connect the connection on the back of the right control knob [4] with the 'zone 2' connection on the back of the cooktop [1].
- ▶ Use the configuration menu to correctly set the assignment of the cooking zones in the control knob display (see Configuration menu, installation 0° or 180°).

Connecting the automatic extraction system

- ▶ Connect the cooktop extractor to the connection provided for the automatic extractor system on the cooktop.

5.5.6 Establishing the power connection

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

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

INFO This appliance is intended for operation using a power grid with a maximum system impedance Z_{max} of 0.104 ohms at the transition point (domestic connection). The user must ensure that the appliance is only operated using a power grid that meets these specifications. If necessary, the local utility company can be consulted to find out the system impedance.

The power supply line to be used (pre-assembled) must be at least type SiHF (see the Fuse protection and minimum cross-section table).

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

Tab. 5.3 Fuse protection and minimum cross-section

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

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

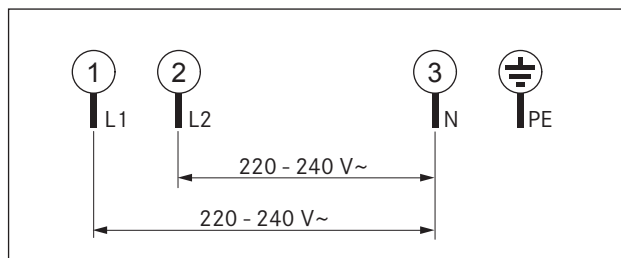


Fig. 5.23 Connection diagram 2-phase

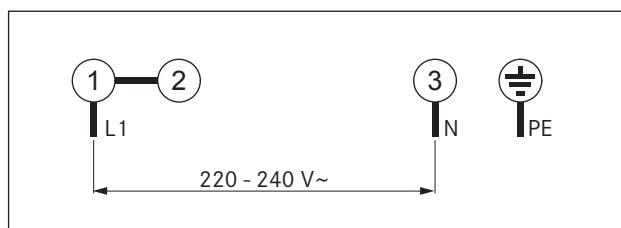


Fig. 5.24 Connection diagram 1-phase

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

5.6 Configuration menu

Once installation is complete, you can configure certain basic settings for your cooktop, which you can also change again at any time.

5.6.1 Opening the configuration menu

- ▶ Turn the control knob to the 11 o'clock position. E appears on the control knob display.
- ▶ Tap the control knob's touch-operated area. The display switches to 000.
- ▶ Press the touch-operated area again within 3 seconds, retaining contact with it for 5 seconds.
- E appears on the control knob's display, an acoustic signal sounds and the configuration menu opens.

5.6.2 Selecting a menu item

- ▶ Select the desired menu item by turning the selector ring.

The following menu items are available for selection:

Menu items	
$\llbracket 0$	Acoustic signal volume
$\llbracket 1$	Select an operating mode (normal operation or demo mode)
$\llbracket 2$	Installation 0° or 180°
$\llbracket 3$	Type of control knob display
$\llbracket 9$	Availability of the pause function

Tab. 5.4 Menu items in the configuration menu

- ▶ Tap the touch-operated area to confirm the selected menu item.
- The submenu opens and the display switches to a three-digit combination (e.g. $\llbracket 23$).

INFO In the three-digit combination displayed, the digit on the right indicates the value saved in the system.

Setting the volume of the acoustic signal

If you have confirmed menu item $\llbracket 0$, you can set the volume of the acoustic signal.

Setting	Acoustic signal volume	
$\llbracket 00$	100% (max. volume)	Factory default
$\llbracket 01$	10% (min. volume)	
$\llbracket 02$	20%	
$\llbracket 03$	30%	
$\llbracket 04$	40%	
$\llbracket 05$	50%	
$\llbracket 06$	60%	
$\llbracket 07$	70%	
$\llbracket 08$	80%	
$\llbracket 09$	90%	

Tab. 5.5 Acoustic signal volume

Selecting the operating mode

If you have confirmed menu item $\llbracket 1$, you can select the operating mode.

Setting	Operating mode	
$\llbracket 10$	Normal operation	Factory default
$\llbracket 11$	Demo mode	

Tab. 5.6 Operating modes

INFO All control knob functions are available in demo mode. The cooktop's heating function is deactivated. The demo mode is used for showrooms, for example.

Installation 0° or 180°

Menu item $\llbracket 2$ can be used to set whether the cooktop has been installed rotated by 180°.

Setting	Display	
$\llbracket 20$	Installation 0°	Factory default
$\llbracket 21$	Installation 180°	

Tab. 5.7 Installation direction

INFO If the cooktop is installed rotated by 180°, the setting $\llbracket 21$ correctly configures the cooking zone assignment in the control knob display.

Type of control knob display

Menu item $\llbracket 3$ can be used to set whether the control knob display should show the temperature, power level or both.

Setting	Display	
$\llbracket 30$	Temperature display in °C	Factory default
$\llbracket 31$	Power display	
$\llbracket 32$	Combined display	

Tab. 5.8 Control knob display

Control knob display versions:

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

Tab. 5.9 Control knob display versions

Availability of the pause function

If you have confirmed menu item $\llcorner 9$, you can permanently deactivate the pause function.

Setting	Pause function available/deactivated
$\llcorner 90$	Pause function activated Factory default
$\llcorner 91$	Pause function deactivated
$\llcorner 92$	Pause function with power display activated

Tab. 5.10 Availability of the pause function

5.6.3 Changing the set value

- ▶ Turn the selector ring clockwise to increase the value.
- ▶ Turn the selector ring anti-clockwise to reduce the value.
- ▶ Tap the touch-operated area to confirm the new value. The value is saved and an acoustic signal sounds. The previously selected menu item reappears on the control knob display.

5.6.4 Exiting the configuration menu

- ▶ Turn the selector ring until \llcorner appears on the display.
- ▶ Now tap the touch-operated area to exit the configuration menu. The display goes out and an acoustic signal sounds.
- ▶ Turn the selector ring to the 12 o'clock position. \llcorner appears on the display for 10 seconds. The display then goes out and an acoustic signal sounds.

INFO If no settings are made in a menu or submenu item for 2 minutes, the device automatically exits the configuration menu.

5.7 Handover to user

Once installation is complete:

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

6 Operation

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

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

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

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

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

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

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

INFO The grill plate can bulge during use.

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

6.1 General operating instructions

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

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

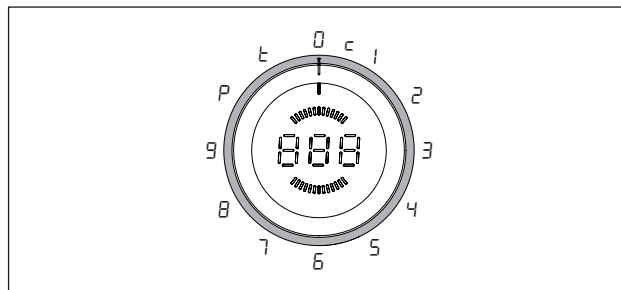


Fig. 6.1 Selector ring functions

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

Tab. 6.1 Selector ring positions

6.2 Initial operation

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

INFO Unpleasant odours may be generated during this process.

6.3 Operating the cooktop

6.3.1 Switching on the grilling zone

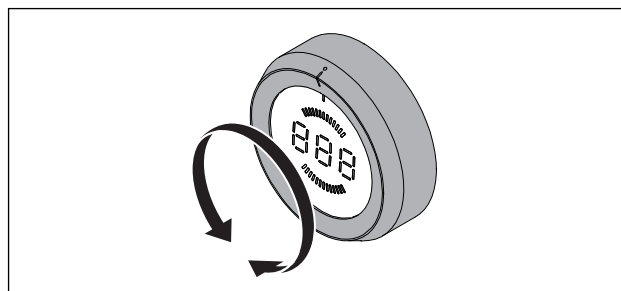


Fig. 6.2 Switching on the grilling zone

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

Adjusting the power level

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

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

Tab. 6.2 Power level temperatures

Setting a low power level

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

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

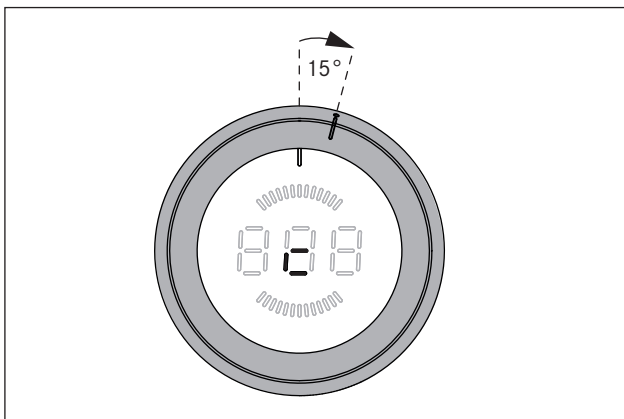


Fig. 6.3 Selector ring position for the low power levels (and the cleaning function)

- ▶ Turn the selector ring approximately 15° clockwise from the 12 o'clock position until it lightly engages.
- □ appears on the control knob display.

- ▶ Tap the touch-operated area.
- The first low temperature level is activated.
- ▶ Tap the touch-operated area again to increase or decrease the temperature.
- Each time you tap the touch-operated area again, the next power level up is activated.
- On reaching the highest of the low power levels, each tap reduces the power by 1 level.

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

Tab. 6.3 Low power level temperatures

6.3.2 Power setting

Switching on the power setting

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

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

Switching the power setting off early

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

6.3.3 Bridging function

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

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

Switching on the bridging function

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

- ▶ Press the touch-operated area of both control knobs at the same time for at least 1 second.
- □ appears on the left control knob and □ on the right one.

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

Switching off the bridging function

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

6.3.4 Cleaning function

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

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

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

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

6.3.5 Childproofing feature

INFO The childproofing feature can only be activated or permanently deactivated if the selector ring is set to the 12 o'clock position and no functions are active.

Activating the childproofing feature

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

Permanently deactivating the childproofing feature

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

Deactivating the childproofing feature for a cooking session

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

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

6.3.6 Using the timer function

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

Setting the time

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

- ▶ Press the touch-operated area within 3 seconds to confirm the set time.
- An acoustic signal sounds and the set value starts to flash on the control knob display.

Activating the timer function

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

Stopping the timer early:

- ▶ Turn the selector ring to the 12 o'clock position.
- 0 appears on the control knob display, a signal tone is emitted and the cooking zone is switched off.

Activating the short-time timer (egg timer)

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

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

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

6.3.7 Stop function (pause)

Activating the stop function

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

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

Deactivating the stop function

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

6.3.8 Switching off the grilling zone

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

INFO Switch off the grilling zone after use.

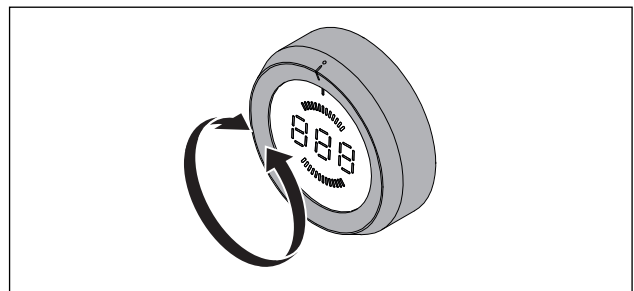


Fig. 6.4 Switching off the grilling zone

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

6.4 Configuration menu

See the Installation section

7 Cleaning and maintenance

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

Component	Cleaning cycle
Control knob Cooktop	immediately they become dirty with conventional detergents

Tab. 7.1 Cleaning cycles

7.1 Cleaning agents

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

To clean the Tepan stainless steel grill, you need a special Tepan scraper and suitable detergents.

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

7.2 Looking after the cooktop

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

7.3 Cleaning the cooktop

7.3.1 Cleaning the stainless steel grill surface

INFO Only use the scraper on the grill surface, as otherwise it could damage the surface.

INFO Only clean the stainless steel in the polishing direction.

INFO Do not put lemon juice on areas near the cooktop and the worktop as it could damage them.

INFO Do not put stainless steel cleaners on the stainless steel surfaces or the stainless steel grill area.

Slight soiling

- ▶ Make sure that the cooktop is switched off (see the Operation section).
- ▶ Wait until the stainless steel grill surface has cooled down sufficiently.
- ▶ Remove light soiling with a damp cloth and washing-up liquid.
- ▶ To prevent water or limescale marks (yellowish colour), use a soft cloth to dry off the surface you have cleaned with water.

Normal soiling

- ▶ Make sure that the cleaning function is activated for both grilling areas (see Operation section).
- ▶ Wait for the grill zone displays to stop flashing (= optimum cleaning temperature of 70°C)
- ▶ Only put clean, cold water on the grill surface.
- ▶ Allow the water around 15 minutes to take effect.
- ▶ Remove all coarse dirt and food residues from the cooktop using a Tepan scraper.
- ▶ Remove the remaining dirt and water residue with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

Heavy soiling

- ▶ Make sure that the cleaning function is activated for both grilling areas (see Operation section).
- ▶ Wait for the grill zone displays to stop flashing (= optimum cleaning temperature of 70°C)
- ▶ Dissolve a tablespoon of lemon juice (approx. 10 – 15 ml) in another bowl of warm water (around 200 ml).
- ▶ Now put this liquid on the grill surface.
- ▶ Allow the liquid around 5-8 minutes to take effect.
- ▶ Use a plastic brush to remove burnt-on grill residues from the surface.
- ▶ Remove the remaining dirt and the residues of the water and lemon juice mixture (citric acid) completely with a clean cloth.
- ▶ Only put clean, cold water on the grill surface.
- ▶ Remove the remaining dirt and water residue with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

Any changes in colour or little scratches are not damage to the cooktops. They do not affect the functionality of the cooktop or the stability of the stainless steel grill surface.

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

7.4 Cleaning the control knobs

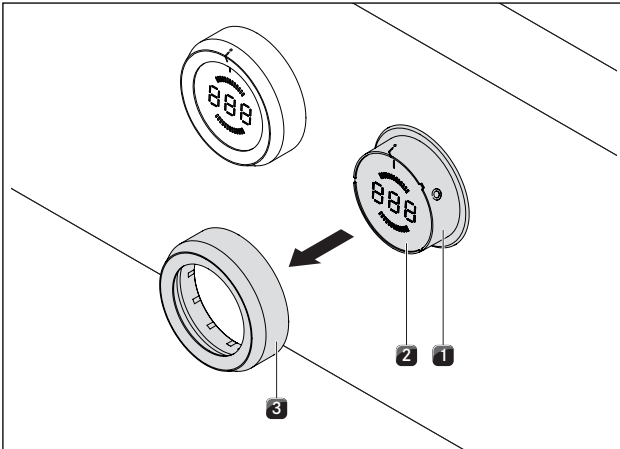


Fig. 7.1 Pull out the knob ring

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


7.4.1 Cleaning the knob ring

The knob ring can only be cleaned by hand.

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




7.4.2 Cleaning the touch surface and the knob housing

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

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

8 Troubleshooting

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

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

Tab. 8.1 Resolving a fault

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

9 Decommissioning, disassembly and disposal

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

9.1 Decommissioning

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

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

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

9.2 Disassembly

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

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

9.3 Environmentally-friendly disposal

Disposal of transport packaging

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

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

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

Disposal of old appliance



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

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

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

10 Warranty, technical service and spare parts

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

10.1 Warranty

The warranty period is 2 years.

10.2 Service

BORA Service:

see back page of operation and installation instructions



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

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

10.3 Replacement parts

- ▶ Only use original spare parts for repairs.

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

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(please affix)

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