BORA

EN Operating instructions Professional 3.0

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Contents

1 General information

These instructions contain important information to protect you from injury and prevent damage to the appliance. Please read these instructions carefully before installing or using the appliance for the first time.
Other documents apply alongside these instructions. Please by all means adhere to all documents that form part of the scope of delivery.
Assembly, installation and commissioning must always occur in line with national laws, regulations and standards. The work must be performed by qualified specialists who know and comply with the additional regulations of the local energy supply companies.
All safety and warning information as well as the handling instructions in the accompanying documents must be observed.

1.1 Validity of the operating and installation instructions

These instructions apply to several appliance versions. It is therefore possible that some of the features described do not apply to your appliance. The details of the figures contained herein may differ from some appliance versions and are to be understood as schematic diagrams.
These instructions apply to the Professional 3.0 product range including the All Black model. To simplify things, the instructions do not include the product numbers for the different models.

1.2 Liability

. 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 disregard for or non-adherence to the documents included in the scope of delivery!
Furthermore, BORA shall not be held liable for damage caused by improper installation or failure to observe the safety and warning information!

1.3 Product conformity

Directives
The appliances meet the following EU/EC directives:
- 2014/30/EU EMC Directive
- 2014/35/EU Low Voltage Directive
- 2009/125/EC Ecodesign Directive
- 2011/65/EU RoHS Directive

Regulations
Gas appliances meet the following EC directives:
- (EU) 2016/426 regulation on appliances burning gaseous fuels

1.4 Data protection

During operation your cooktop extractor saves pseudonymised data such as menu settings entered by you, operating hours of the individual technical units and the number of functions selected. Furthermore, your cooktop extractor documents errors in combination with the number of operating hours. Data can only be read out manually via your cooktop extractor. This decision is therefore your responsibility. These saved data then enable a rapid error search and troubleshooting in the event of servicing.

1.5 Presentation of information

We use standard formatting, numbering, symbols, safety instructions, terms and abbreviations so that you can work quickly and safely when using this manual. The article described in these instructions is hereinafter also referred to as an appliance.
Instructions are indicated with an arrow.
▶ Always follow all instructions in the prescribed order.
Enumerations are indicated with a bullet point at the start of the line:
- Enumeration 1
- Enumeration 2

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

1.5.1 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:

⚠ DANGER

Type and source of danger

Results of non-compliance
▶ Measures to minimise risk

Please note:
- warning symbols draw attention to a high risk of injury.
- The signal word indicates the severity of that risk.

Warning symbol	Signal word	Risk
	Danger	Indicates an immediate, hazardous situation which causes death or serious injury if not respected.
	Warning	Indicates a potentially hazardous situation which can cause death or serious injury if not respected.
	Caution	Indicates a potentially hazardous situation which can cause death or serious injury if not respected.
	Note	Indicates a potentially hazardous situation which can cause property damage if not respected.

Tab. 1.1 Meaning of the warning symbols and signal words

1.5.2 Figures

All measurements are provided in millimetres.

2 Safety

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

2.1 Intended use

The appliance is solely intended for preparing food in private households.
This appliance is not intended for:
- outdoor use
- heating rooms
- cooling, ventilating or dehumidifying rooms
- use in mobile installation sites such as motor vehicles, ships or aeroplanes
- use with an external timer or a separate remote control system (except for emergency shutdown in the case of the cooktop extractor)
- use at altitudes of over 2000 m (metres above sea level)
- operation with an extractor hood (where a gas cooktop is installed)
- use when not fully installed

Any other use 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 incorrect installation, improper use or incorrect operation.

All misuse is prohibited!

2.2 People with limited abilities

Children
The appliance can be used by children aged 8 and over if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks. Children must not play with the appliance.
- ▶ Use the childproofing feature in order to prevent children from switching on the appliance or changing the settings when they are unattended.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Otherwise, they will be tempted to climb onto the appliance.

Any work involving cleaning and maintenance must not be carried out by children unless they are supervised at all times while doing so.

People with reduced physical, sensory or mental capacities
The appliance can be used by people with reduced physical, sensory or mental capacities or a lack of experience and/or knowledge if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks. Operation can be restricted using the child lock.

⚠ DANGER

Risk of burns from hot cookware and food

Handles projecting over the edge of the worktop are asking to be grabbed.
- ▶ Keep children away from hot cooking zones or ensure they are supervised at all times.
- ▶ Do not turn pot and pan handles so they stick out beyond the work surface.
- ▶ Make sure that hot pots and pans cannot be pulled down.
- ▶ If necessary, use suitable stove guards or covers.
- ▶ Only use stove guards and covers that are approved by the appliance manufacturer; otherwise, there is a risk of accidents.
- ▶ To choose a suitable stove guard, contact your specialist retailer or the BORA Service Team.

2.3 General safety instructions

⚠ DANGER

Packaging components are a choking hazard

Packaging components (e.g. film, polystyrene) can be life-threatening for children.
- ▶ Store all packaging components out of reach of children.
- ▶ Dispose of the packaging properly and immediately.

⚠ DANGER

Risk of electric shock or injury from damaged surfaces

The underlying electronics can be exposed or damaged due to fissures, fractures or cracks in appliance surfaces (e.g. damaged glass), particularly in the vicinity of the operating unit. This can cause an electrical shock. Furthermore, a damaged surface can cause injuries.
- ▶ Do not touch the damaged surface.
- ▶ If there are any cracks, fissures or fractures, switch the appliance off immediately.
- ▶ Securely disconnect the appliance from the mains using the circuit breaker, fuses, automatic circuit breakers or contactor.
- ▶ Contact BORA Service.

⚠ WARNING

Risk of injury or damage due to incorrect components or unauthorised modifications

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

- ▶ Only use original components.
- ▶ Do not make any modifications, additions or alterations to the appliance.

⚠ WARNING

Risk of injury due to mechanical damage on the appliance

Mechanical damage (e.g. cracks, deformation, separation of adhesive seals, etc.) to the appliance, as well as to cables and accessories can cause injuries.

- ▶ Do not operate the appliance.
- ▶ Do not try to repair or replace damaged components yourself.
- ▶ Contact BORA Service.

CAUTION

Appliance components can cause injury if dropped

Appliance components can cause injury if you drop them.

- ▶ Place any appliance components that have been removed in a safe place near the appliances.
- ▶ Ensure that no components removed from the appliances can fall on the floor.

CAUTION

Risk of injury from heavy lifting

If not handled correctly, carrying and installing appliances can cause injury to the limbs or torso.

- ▶ If necessary, carry and install the appliance with another person.
- ▶ Use appropriate aids to prevent damage or injury.

CAUTION

Damage from improper use

The appliance surfaces must not be used as work or storage surfaces. This can damage the appliances (particularly in the case of hard and sharp objects).

- ▶ Never use the appliances as work or storage surfaces.
- ▶ Keep hard or sharp objects away from the appliance surfaces.

PLEASE NOTE

Faults and errors

In the event of faults or incorrect use, error messages will be displayed.

- ▶ In the case of faults and errors, follow the instructions in the “Troubleshooting” chapter.
- ▶ In the event of any faults or errors that are not mentioned, switch the appliance off and contact BORA Service.

PLEASE NOTE

Appliance damage caused by pets

Pets may damage the appliance or injure themselves.

- ▶ Keep pets away from the appliance.

2.4 Safety instructions – operation

⚠ DANGER

Risk of fire from overheated oil or fat

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

- ▶ Never leave the appliance unattended when cooking with oil or fat.
- ▶ Never extinguish oil and fat fires with water.
- ▶ Switch off the appliance.
- ▶ Extinguish the fire using a pan lid or a fire blanket, for example.

⚠ WARNING

Risk of burning from hot appliances

Certain appliances and their exposed parts become hot during use. They should be left to cool down completely after switching off. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot appliances.
- ▶ Pay attention to the residual heat indicator.

⚠ WARNING

Risk of burns due to power cut

During or after a power cut a cooktop that was previously in operation may still be hot.

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

⚠ WARNING

Risk of burning and fire from hot objects

The appliance and its exposed parts are hot during operation and the cooling phase. Objects in contact with hot appliance components heat up very quickly and can cause severe burns (this particularly applies to metal objects such as knives, forks, spoons, lids or appliance components) or catch fire.

- ▶ Do not place any items on the appliance.
- ▶ Please use suitable accessories (pot holders, oven gloves).
- ▶ Do not simply rely on the pan size recognition function on induction cooktops; always switch the appliance off after use.

CAUTION

Damage caused by hot cookware

Hot cookware can damage certain components in the appliance.

- ▶ Do not put hot cookware down in the area of the operating panel or cooktop display.
- ▶ Keep hot cookware away from the air inlet nozzle.

PLEASE NOTE

Appliance damage

Incorrect use may cause damage to the appliance.

- ▶ Make sure that the base of the cookware as well as the appliance surfaces are clean and dry.
- ▶ Always lift (do not drag) cookware to prevent scratching and abrasion on the appliance surface.
- ▶ Do not use the appliance as a storage surface.
- ▶ Always switch off the appliance after use.

2.4.1 Safety instructions – cooktop extractor operation

⚠ DANGER

Risk of smoke inhalation

When the cooktop extractor is used in exhaust air mode, it draws in air from the room it is installed in and from neighbouring rooms. Without sufficient air, there will be a drop in air pressure. When used at the same time as a fireplace that is dependent on the air in the room, noxious gases can be sucked into the living areas from the chimney or outlet shaft.

- ▶ Make sure that there is always a sufficient air supply.
- ▶ Only use reliable, tried-and-tested switching devices, (e.g. window contact switch, low pressure warning device) and have them approved by a qualified expert (certified chimney sweep).

⚠ WARNING

Fire risk from flambéing

While the cooktop extractor is working, it sucks up grease from cooking. Flambéing food can cause the grease to catch fire.

- ▶ Clean the cooktop extractor regularly.
- ▶ Never work with a naked flame while the cooktop extractor is running.

CAUTION

Risk of injury from moving cover flap

There is a risk of injury when the electrical cover flap is moving.

- ▶ Do not put your hands inside the cooktop extractor while the cover flap is moving.

CAUTION

Damage caused by objects or paper suctioned in

Small and light items, such as cleaning cloths made from material or paper, can be suctioned into the cooktop extractor. This can damage the fan or impair the exhaust performance.

- ▶ Do not store any items or paper on the cooktop extractor.
- ▶ Only operate the integrated cooktop extractor with the grease filter fitted.

CAUTION

Damage caused by grease and dirt deposits

Grease and dirt deposits can prevent the cooktop extractor from functioning properly.

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

PLEASE NOTE

Increased humidity

When cooking, additional moisture is released into the ambient air. In recirculation mode, only a slight amount of moisture is removed from the cooking vapour.

- ▶ When using the 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.

2.4.2 Safety instructions – cooktop operation

⚠ DANGER

Danger of fire caused by leaving the cooktop unattended

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

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

⚠ DANGER

Danger of explosion caused by flammable liquids

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

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

⚠ DANGER

Risk of carbon monoxide poisoning

Extractor hoods and other cooking vapour extractors can impair the safe operation of appliances that use gas or other fuels due to the return flow of combustion gases. These gases can lead to carbon monoxide poisoning.

- ▶ Ensure that exhaust gases are properly removed
- ▶ Ensure sufficient ventilation is provided during operation.
- ▶ Always have a qualified specialist check the safe operation of the gas appliance during commissioning.

⚠ DANGER

Risk of explosion and asphyxiation from gas

Leaking gas can lead to an explosion and severe injuries, or asphyxiation.

- ▶ If you smell gas while using the appliance, switch it off immediately.
- ▶ Keep sources of ignition (naked flames, electric fires) away and do not operate any light switches, or switches on electrical appliances.
- ▶ Do not remove plugs from sockets (risk of sparking).
- ▶ Close the gas supply immediately and turn off the mains supply.
- ▶ Ensure there is a good supply of fresh air (open doors and windows).
- ▶ Inform Customer Care or your gas installer immediately.

⚠ DANGER

Fire risk from naked flame

A naked flame can cause adjacent objects to catch fire.

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

⚠ WARNING

Risk of burns from hot cooktop extractor when using gas cooktops

The cooktop extractor and its exposed parts (in particular the cover flap, stainless steel grease filter and grease filter tray) become hot when an adjacent gas cooktop is in use. The cooktop extractor must be left to cool down after the gas cooktop has been switched off. Touching hot surfaces can cause serious burns.

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

⚠ WARNING

Risk of burns from hot liquids boiling over

Unattended pans can boil over allowing hot liquids to escape.

- ▶ Keep an eye on pans when cooking.
- ▶ Avoid over-cooking.
- ▶ Always switch off the appliance after use.

⚠ WARNING

Risk of burns from hot steam

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

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

CAUTION

Risk of personal injury and appliance damage due to incorrect gas configuration

If the wrong gas type or pressure are selected in the appliance settings, this may negatively affect the flame.

- ▶ The gas type and pressure must only be changed by reliable trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- ▶ Before connecting the appliance, check that the appliance settings comply with local connection requirements (gas type and pressure).

PLEASE NOTE

Damage caused by sugary and salty foods

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

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

CAUTION

Electromagnetic radiation

Effect on pace makers, hearing aids and metal implants. Induction cooktops generate a high-frequency electromagnetic field in the area of the cooking zones. The cooking zones may affect pacemakers, hearing aids or metal implants negatively or disturb their function when in close proximity.

- ▶ If in doubt, contact the manufacturer of your medical device or your doctor.

2.5 Safety instructions – cleaning and maintenance

PLEASE NOTE

Appliance damage due to soiled appliances

Dirt can lead to damage, restriction of functions, or bothersome odours.

- ▶ Clean the appliance regularly.
- ▶ Remove dirt immediately.
- ▶ When cleaning, only use non-abrasive detergents to prevent scratching and abrasion on the surface.
- ▶ When cleaning, ensure that no water penetrates the appliance. Use only a slightly damp cloth. Never spray the appliance with water. Water penetration can cause damage.
- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage.
- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.

2.5.1 Safety instructions – cleaning and maintenance of cooktop extractors

⚠ DANGER

Risk of fire from fat deposits

The risk of fire can be increased by failure to clean the grease filter properly and on a regular basis, or if the filter change is overdue.

▶ Clean and replace the filter at regular intervals.

PLEASE NOTE

Appliance damage and malfunctions

Soiled ventilation openings can lead to component damage and malfunctions.

▶ Keep all ventilation openings open and clean.

2.5.2 Safety instructions – cleaning and maintenance of cooktops

⚠ WARNING

Risk of burns from hot surfaces

There is a risk of burns when cleaning hot cooktops.

▶ Only clean the cooktops once they have cooled.

▶ Pay attention to the residual heat indicator.

2.6 Safety instructions – repairs, servicing and spare parts

⚠ DANGER

Risk of injury when carrying out repairs

Insufficient expertise can lead to injury when carrying out repairs.

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

▶ Safely disconnect the appliance from the mains supply.

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

▶ A damaged power supply cable must be replaced by a suitable power supply cable.

⚠ WARNING

Risk of injury or damage from improper repairs

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

▶ Only use original spare parts for repairs.

▶ Do not make any modifications, additions or alterations to the appliance.

CAUTION

Risk of injury during repair of gas appliances

Insufficient expertise can lead to injury when disassembling the appliance.

▶ The gas connection must only be worked on by reliable trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.

3 Appliance description

▶ Observe all safety and warning information (see "2 Safety").

3.1 Model description

3.1.1 Professional 3.0 cooktop extractors

The cooktop extractors are the central components of the whole system and can be combined with all Professional 3.0 cooktops.

Up to 2 cooktops can be connected to each cooktop extractor.

Model	Long description
PKA3	Pro cooktop extractor (flexible system with separate control unit)
PKA3AB	Pro cooktop extractor, All Black (flexible system with separate control unit)
PKAS3	Pro cooktop extractor system with integrated fan (compact system with integrated control unit and integrated fan)
PKAS3AB	Pro cooktop extractor system with integrated fan, All Black (compact system with integrated control unit and integrated fan)

Tab. 3.1 Model description

3.1.2 Professional 3.0 cooktops

The cooktops are the modular components of the Professional 3.0 system.

Model	Long description
PKFI3	Pro surface induction cooktop
PKI3	Pro induction cooktop
PKIW3	Pro induction wok cooktop
PKC3	Pro HiLight cooktop 3-ring/2-ring
PKCB3	Pro HiLight cooktop 3-ring/roaster
PKCH3	Hyper cooktop 1-ring/2-ring
PKT3	Tepan stainless steel grill with 2 cooking zones
PKG3	Pro gas cooktop

Tab. 3.2 Model description

3.2 Control knob

How it works

The cooktop extractor and cooktops are operated with a control knob. The power levels and functions are controlled by turning the knob ring and pressing the touch surface. How it works and its functions are described in more detail in the “Functions and operation” chapter.

Structure

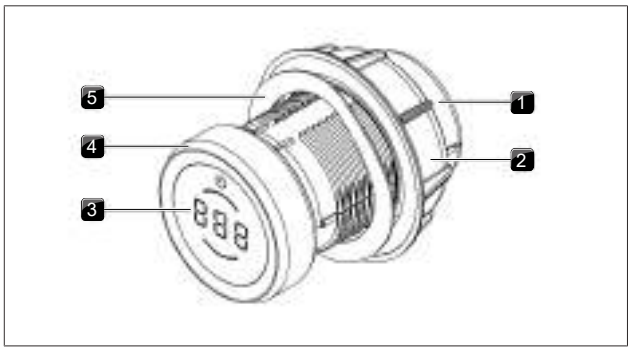

Fig. 3.1 Structure of control knob

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

Operating elements

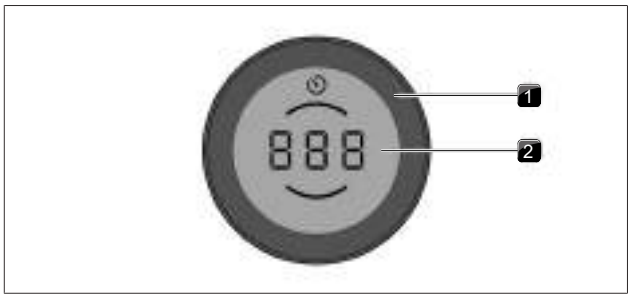

Fig. 3.2 Control knob operating elements

[1] Knob ring
[2] Touch surface

Control knob display

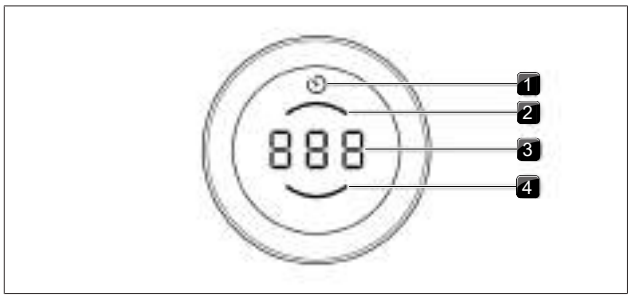

Fig. 3.3 Control knob display elements

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

Control knob assignment

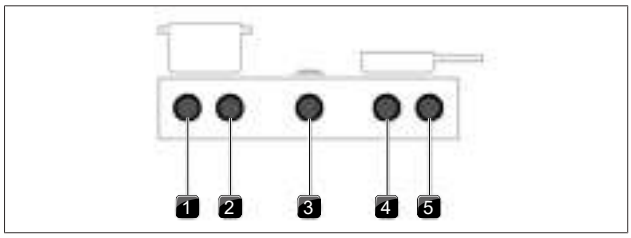

Fig. 3.4 Control knob assignment

[1] Control knob for left cooktop, front cooking zone
[2] Control knob for left cooktop, rear cooking zone
[3] Control knob for cooktop extractor
[4] Control knob for right cooktop, front cooking zone
[5] Control knob for right cooktop, rear cooking zone

3.3 Cooktop extractor appliance description

3.3.1 Installation variations

Depending on the model you purchased, the cooktop extractor can be operated as an exhaust air or a recirculating air version.

Exhaust air

The air suctioned away 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 for the aeration of rooms where fireplaces are installed.

If the exhaust air is to be directed into a smoke or exhaust gas flue that is not in use, the installation must be checked and approved by the responsible heating engineer.

If the cooktop extractor is used in an exhaust air system, the extractor power is automatically increased for the first 20 seconds when set on a lower power level (wall sleeve function).

Recirculation

The air suctioned away 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 recirculation mode, an odour filter must be used. For health and hygiene reasons, the activated charcoal filter must be replaced at the recommended intervals (see "7 Cleaning and maintenance").

In recirculation mode, ensure sufficient ventilation and aeration to expel humidity.

If the cooktop extractor is used in a recirculating air system, when a power level is set the operating time is automatically deducted from the recirculation filter service life. The remaining filter service life can be seen in the menu.

3.3.2 Cooktop extractor display and symbols

The fan power levels, extractor functions and system functions are shown in the cooktop extractor control knob display.

Control knob display	Meaning
0	Appliance is switched off
1 - 9	Power levels
P	Power setting
A	Automatic extractor function
t	Short-time timer
030 - 120	Time display
L	Child lock
11 (fading in and out)	Pause function
	active short-time timer/cooking zone timer
F	Filter service display
F (flashing)	Filter service display
n	Automatic after-run
C	Cover flap cleaning position
E	Error message (see "8 Troubleshooting")
C...	Configuration menu

Tab. 3.3 Operating panel display

3.3.3 Structure of the cooktop extractors

Cooktop extractor PKA3/PKA3AB

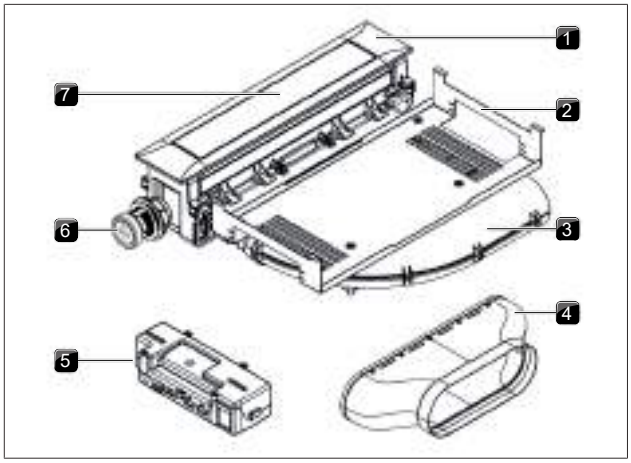

Fig. 3.5 Cooktop extractor PKA3/PKA3AB

[1] Cover frame
[2] Holding plate
[3] Curved duct piece
[4] Straight duct piece
[5] Universal control unit
[6] Control knob
[7] Cover flap

Cooktop extractor system PKAS3/PKAS3AB

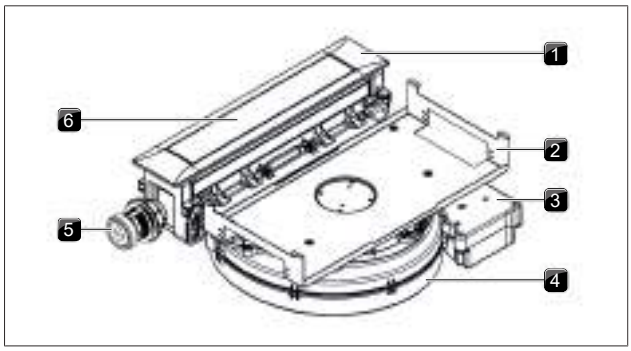

Fig. 3.6 Cooktop extractor system PKAS3/PKAS3AB

[1] Cover frame
[2] Holding plate
[3] Control unit
[4] Fan housing with fan
[5] Control knob
[6] Cover flap

Grease filter components

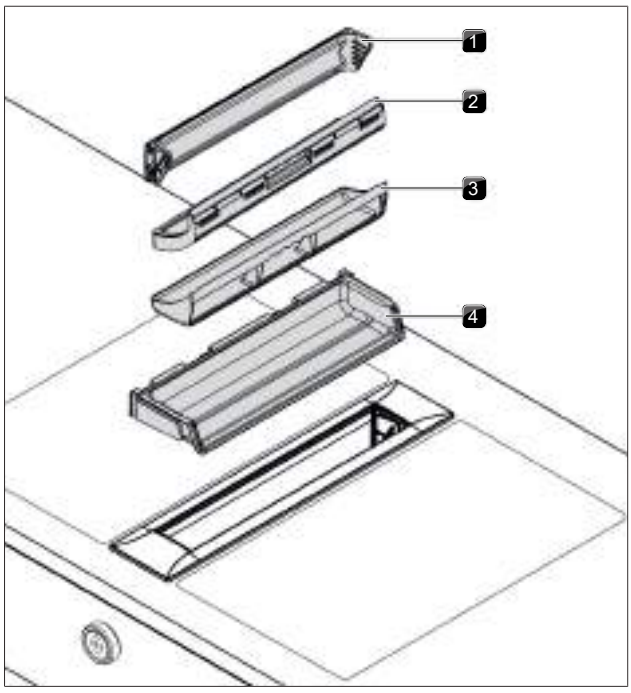

Fig. 3.7 Filter components

[1] Cover flap
[2] Stainless steel grease filter
[3] Filter tray
[4] Maintenance tray

3.3.4 Sensors

The cooktop extractor is equipped with sensors in the area of the cover flap and the grease filter.

Cover flap position sensor
The cover flap sensor detects the position of the cover flap.
- If the cover flap is closed, the cooktop extractor is deactivated.
- If the cover flap is open, the cooktop extractor can be used.
- If the cover flap has been removed, the cooktop extractor is in cleaning mode (cleaning function active) and cannot be used.

Grease filter position sensor
The grease filter sensor detects whether the grease filter has been fitted correctly. If the grease filter is missing or has been fitted incorrectly, the cooktop extractor is deactivated.

If the grease filter is removed, for example, for cleaning, the cover flap can still be closed.

3.3.5 Interface for external devices

The internal interface can be used for extended control options. This has a Home In and a Home Out contact (see the Installation chapter).
- The Home-In contact can be used for the signal input from external switch devices (e.g. window contact switch).
- The Home Out contact can be used to control external installations.

3.3.6 USB port for servicing

The system has a USB port. This port is only suitable for mass storage devices (USB sticks). These USB sticks must be formatted with the FAT32 data system.

The USB port is only designed for updates or data export and only has sufficient power supply for these processes. It is not possible to charge devices or carry out other functions.

3.4 Cooktop appliance description

3.4.1 Display and symbols

The power levels and cooking functions of each cooking zone are shown in the control knob display on the corresponding control knob. The cooktops PKFI3 and PKI3 also have a 7-segment cooktop display for each cooking zone. Power levels and operating functions respectively are shown directly on the cooktop.

Control knob display	Meaning
0	Appliance is switched off
1 - 9	Power levels
P	Power setting
80 - 250	Temperature indicator on Tepan stainless steel grill (PKT3)
H	Residual heat indicator
L	Child lock
e.g. 9 9	Bridging function active (only on PKFI3 and PKT3)
u	Pan size recognition (only on PKFI3, PKI3, PKIW3)
e.g. 5_ / 5= / 5≡	Rings active (only on PKC3, PKCB3, PKCH3)
_u / =u / ≡u	Heat retention level active (not on PKT3)
	Short-time timer/cooking zone timer active (not on PKT3)
A	Automatic heat up function (not on PKT3)
e.g. A5	Automatic heat up function active (not on PKT3)
c c	Cleaning function active (only on PKT3)
E	Error message (see "8 Troubleshooting")

Tab. 3.4 Operating panel display

3.4.2 Layout and size of the cooking zones

Cooktop PKFI3

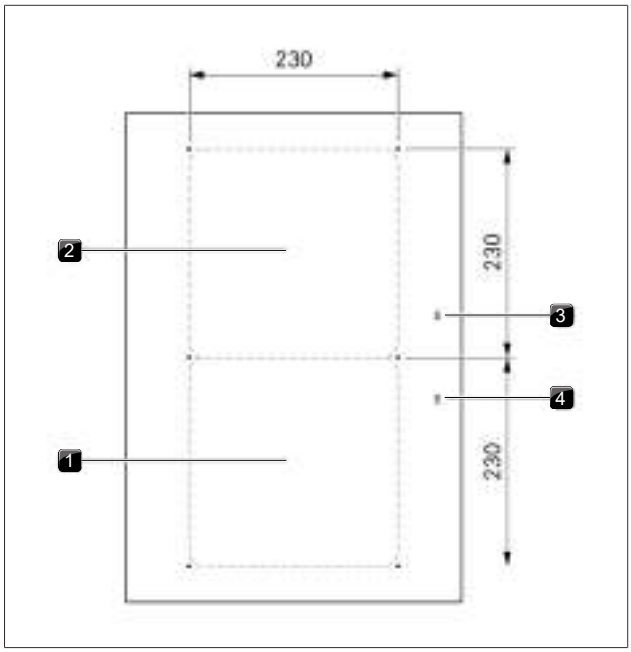

Fig. 3.8 Layout of cooktop PKFI3 and cooking zone dimensions

[1] Front surface induction cooking zone
[2] Rear surface induction cooking zone
[3] Rear cooking zone display
[4] Front cooking zone display

Cooktop PKI3

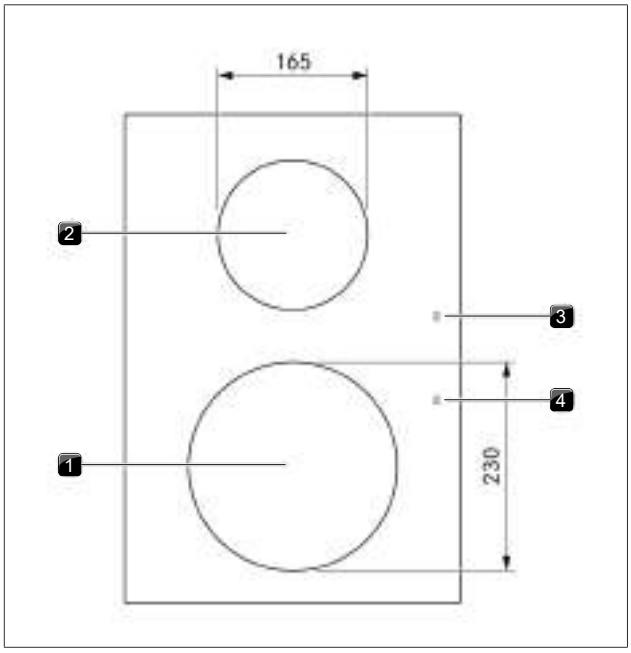

Fig. 3.9 Layout of cooktop PKI3 and cooking zone dimensions

[1] Front induction cooking zone
[2] Rear induction cooking zone
[3] Rear cooking zone display
[4] Front cooking zone display

Cooktop PKIW3

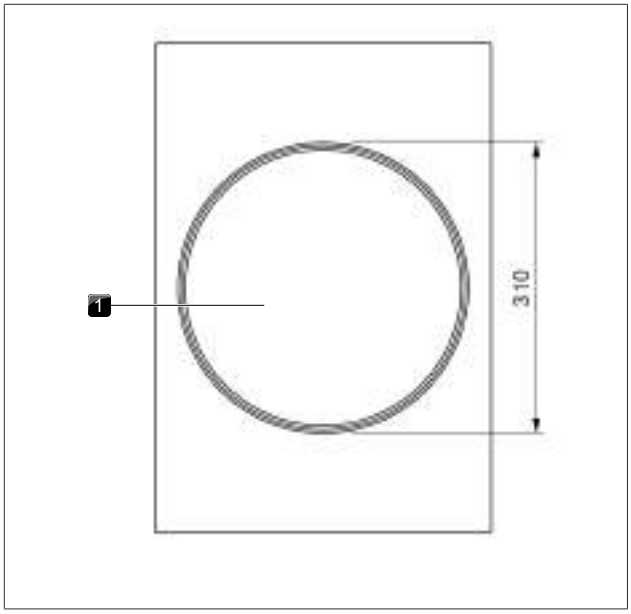

Fig. 3.10 Layout of cooktop PKIW3 and cooking zone dimensions

[1] Induction cooking zone

Cooktop PKC3

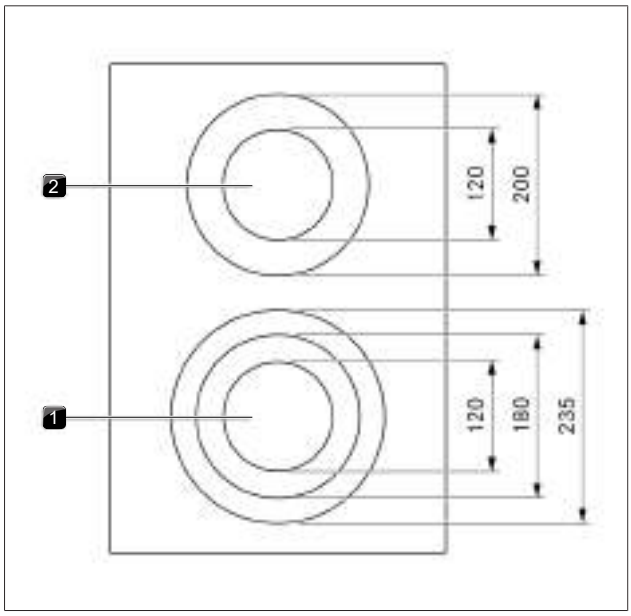

Fig. 3.11 Layout of cooktop PKC3 and cooking zone dimensions

[1] 3-ring front cooking zone
[2] 2-ring rear cooking zone

Cooktop PKCB3

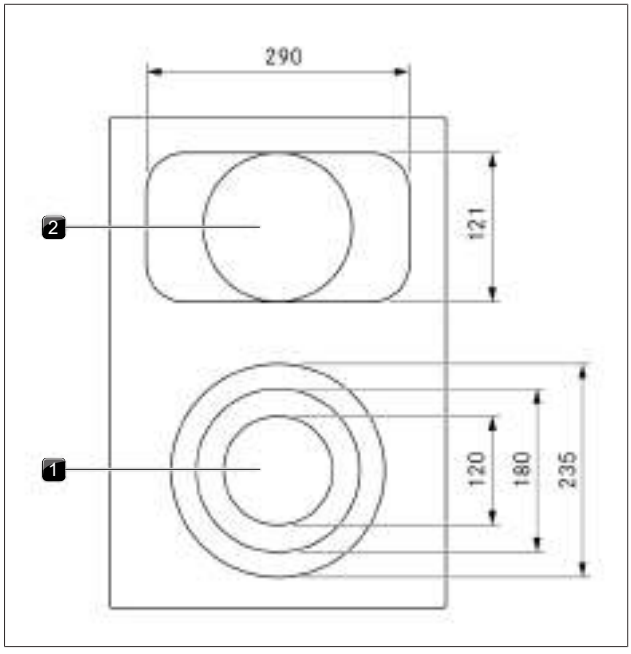

Fig. 3.12 Layout of cooktop PKCB3 and cooking zone dimensions

[1] 3-ring front cooking zone
[2] 2-ring roaster rear cooking zone

Cooktop PKCH3

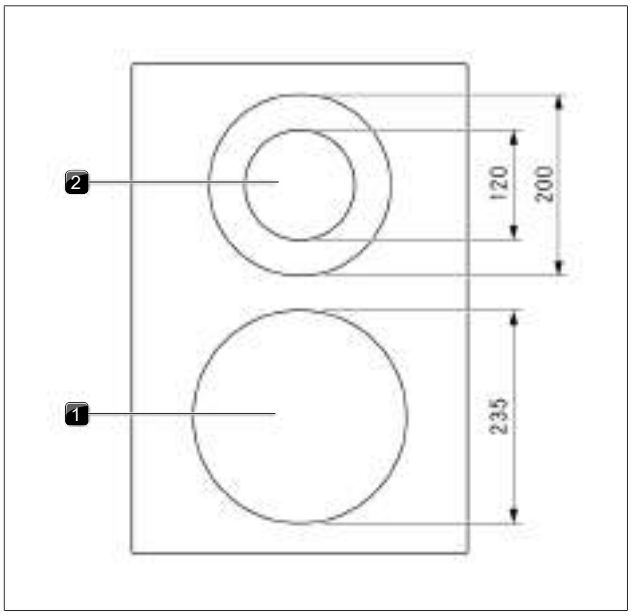

Fig. 3.13 Layout of cooktop PKCH3 and cooking zone dimensions

[1] 1-ring Hyper front cooking zone
[2] 2-ring rear cooking zone

Tepan stainless steel grill PKT3

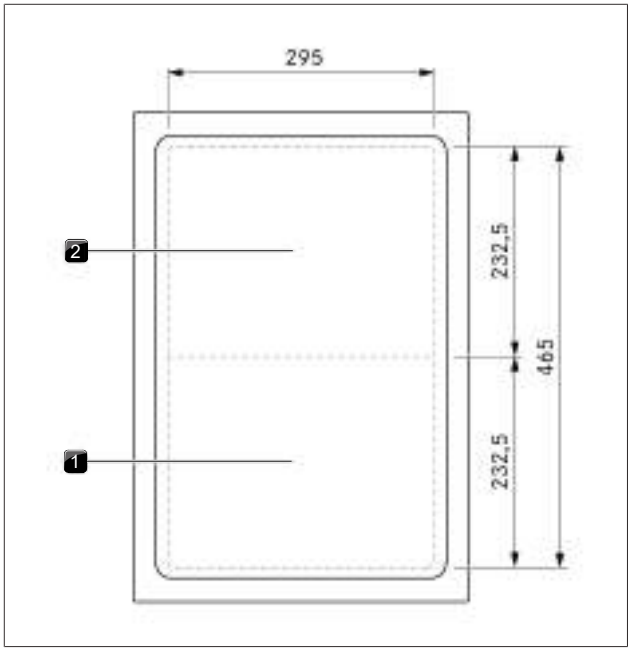

Fig. 3.14 Layout of Tepan stainless steel grill PKT3 and cooking zone dimensions

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

Gas cooktop PKG3

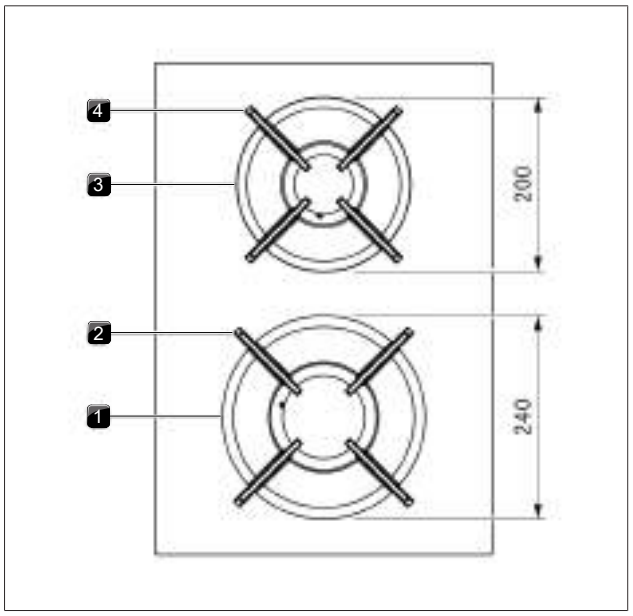

Fig. 3.15 Layout of gas cooktop PKG3 and cooking zone dimensions

[1] High-power front burner
[2] Front pan support
[3] Normal back burner
[4] Rear pan support

3.4.3 How the induction cooktops work

An induction coil is located underneath an induction cooking zone. If the cooking zone is switched on, this coil creates a magnetic field that acts directly on the base of the pot thus heating it up. The cooking zone is only indirectly heated up by the heat emitted by the pot. Cooking zones with induction only work if the cookware has a magnetisable base.
Induction automatically takes into account the size of the cookware used which means that only the area in the cooking zone covered by the base of the pot is heated up.
▶ Observe the minimum pot base diameter.

Power levels

The high power output of induction cooktops results in the very quick heating up of cookware. In order to avoid burning food, slight adjustment is needed in comparison to conventional cooking systems when selecting the power level.

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

Tab. 3.5 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.

The heating and heat-through times for the cookware base, as well as the cooking results, are significantly influenced by the structure and material of the cookware.

Suitable cookware

Cookware with this symbol is suitable for induction cooktops. The cookware used for the induction cooktop must be made of metal, feature magnetic properties and possess an ample base.

Suitable cookware is made of:
- stainless steel with a magnetisable base
- enamelled steel
- cast iron

Appliance	Cooking zone	Minimum cookware base diameter
PKI3	Front	120 mm
	Back	90 mm
PKFI3	Front	120 mm
	Back	120 mm
PKIW3	Wok	210 mm

Tab. 3.6 Minimum cookware diameter

▶ Perform a magnet test, if necessary. If a magnet sticks to the base of the utensils, they are normally induction compatible.
▶ Pay attention to the cookware base. The base of the cookware should not show any sign of curvature (exception: wok cooktops). Due to incorrect hob temperature monitoring, this curvature may cause the cookware to overheat. To avoid scratching the cooktop, the base of the cookware must not have any sharp grooves or sharp edges.
▶ Place the cookware (without a mat or similar) directly onto the glass ceramic.
▶ The induction wok (HIW1) is ideal for the Induction wok cooktop and is available as an accessory.

Noises

The following noises may occur in the cookware when using induction cooking zones, depending on the material and the finish of the base:
- Humming may occur when using a high power level. This decreases or disappears when the power level is decreased.
- Crackling or whistling may occur due to cookware bases being made of different materials (e.g. sandwich base).
- Clicking sounds may occur during electronic switching procedures, especially at low power levels.
- Whirring may occur when the cooling fan is switched on. In order to increase the service life of the electronic system, the cooktop is equipped with a cooling fan. The cooling fan switches on automatically if the cooktop is used intensively. You will hear a whirring sound. The cooling fan may continue to run after the appliance has been switched off.

3.4.4 How the Hyper and HiLight cooktops work

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 radiates to the cooking zone and heats it up.

Power levels

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

Tab. 3.7 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.

The heating and heat-through times for the cookware base, as well as the cooking results, are significantly influenced by the structure and material of the cookware.

Power setting on the Hyper cooktop

The front cooking zone on the Hyper glass ceramic cooktop is fitted with a temporary power setting.

- is P displayed.

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 10 minutes, the cooking zone automatically switches back to power level 9.

Suitable 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 base. The bottom of the cookware should not show any sign of curvature. Due to incorrect hob temperature monitoring, this curvature may cause the cookware to overheat. To avoid scratching the cooktop, the base of the cookware must not have any sharp grooves or sharp edges.

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

3.4.5 How the Tepan stainless steel grill works

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

Power levels and temperature ranges

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

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

Tab. 3.8 The temperatures corresponding to the power levels

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

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

Tab. 3.9 Temperature recommendations (the specifications provided in the table are standard values)

3.4.6 How the gas cooktop works

If a cooking zone is switched on, the flame generates heat, which directly heats the base of the cookware. The gas flame is controlled by a highly accurate electronic gas control system (e-gas system). Among other things, servomotors are used to accurately control each gas burner. These servomotors calibrate themselves from time to time and typical humming noises can be heard that are totally normal and do not constitute a malfunction. The advantage of this electronic gas control system is the optimum, repeatable heat regulation, which means that the selected power levels are identical in every cooking session. In addition, a clean, constantly increasing flame is formed at every power level. Furthermore, if necessary, it can be automatically reignited.

The cooktop has automatic ignition.

Power levels

The power is adjusted using power levels 1 – 9 and P. The output of gas cooktops means that food is heated quickly. In order to avoid burning food, slight adjustment is needed in comparison to conventional cooking systems when selecting the power level.

Activity	Power level
Keeping cooked meals warm	1-2
Browning chopped vegetables, fried eggs, veal, poultry	3-5
Grilling prawns, corn on the cob, schnitzel, beef, fish or burgers	5-7
Bringing large amounts of liquid to the boil, searing steaks	8-9
Heating up water	P

Tab. 3.10 Recommendations for power levels

The specifications provided in the table are standard values.

Each gas cooking zone is equipped with a safety thermocouple. This element detects if the flame has gone out (e.g. if a pan has boiled over or there is a strong draught). The gas supply is then turned off and the burner is automatically reignited. If reignition is not possible, the gas supply is stopped. A gas leak is therefore prevented.

Suitable cookware

Cookware with this symbol is suitable for gas cooktops.

Suitable cookware is made of:
- copper
- stainless steel
- aluminium
- cast iron

Adhere to the dimensions in the table:

Burner	Minimum pan diameters	Recommended pan diameter
Normal burner	120 mm	140–200 mm
High-power burner	160 mm	180–240 mm

Tab. 3.11 Pan diameters

The heating and heat-through times for the cookware base, as well as the cooking results, are significantly influenced by the structure and material of the cookware. Cookware with a thick base ensures more even heat distribution. In the case of a thin base there is a risk of the food becoming overheated in places. The cooktop may also become damaged.

Take special care not to overheat the cookware as the base can become deformed. For this reason, you should never heat up cookware when empty.

Cookware with an uneven base may tip over. A slight wobble can never be completely ruled out.

Only use cookware with a diameter that is within the given dimensions. If the diameter is too large, the hot gases flowing outwards from under the base may damage the worktop or any non-heat-resistant wall, e.g. with panelling, as well as part of the cooktop and the cooktop extractor. Bora shall not be held liable for any such damage.

3.5 Safety features

3.5.1 Anti-trap protection

The electrical cover flap on the cooktop extractor has anti-trap protection. If the cover flap is obstructed when opening or closing, it automatically stops moving. The cover flap returns to the starting position and tries again. If the anti-trap protection triggers again, the error message End appears on the control knob (see "8 Troubleshooting").

3.5.2 Safety shut-down

If an appliance is switched on but is not used for a predefined time, it is automatically switched off.

Cooktop extractor

The cooktop extractor is automatically switched off after an operating time of 120 minutes without any change to the power level.

Cooktops

Each cooking zone is switched off automatically when the cooking zone exceeds the maximum operating duration on one power level or heat retention level. is also H displayed (residual heat indicator).

▶ Switch the appliance back on if you wish to use it again after safety shut-down.

Safety shut-down on the different power levels

Power levels	Safety shut-down after hours:minutes	
	PKFI3, PKI3, PKIW3, PKG3	PKC3, PKCB3, PKCH3
1	8:24	6:00
2	6:24	6:00
3	5:12	5:00
4	4:12	5:00
5	3:18	4:00
6	2:12	1:30
7	2:12	1:30
8	1:48	1:30
9	1:18	1:30

Tab. 3.12 Safety shut-down on the different power levels

After 10 minutes (20 minutes on PKG3), the power setting is automatically switched back to power level 9.

Safety shut-down on the different power levels

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

Tab. 3.13 Safety shut-down in the different temperature ranges

After 10 minutes, the power setting automatically reverts to 230°C.

PKFI3, PKI3, PKIW3, PKG3, PKC3, PKCB3, PKCH3:	
heat retention level	**Switch off after hours:minutes**
1 (⎽⊔)	8:00
2 (⚌⊔)	8:00
3 (⚌⊔)	8:00
80–140°C (PKT)	8:00

Tab. 3.14 Safety shut-down on the different heat retention levels

3.5.3 Residual heat indicator

If a cooking or grilling zone is still hot after switching off, there is a risk of burns or fire. While H is displayed (residual heat indicator), do not touch the cooking or grilling zone or place any heat-sensitive objects on top of it. After a sufficient cooling period the indicator will go out.

	Cooktops	**Tepan stainless steel grill**
Limit temperature	< 60°C	< 50 °C

Tab. 3.15 Residual heat indicator limit temperatures

3.5.4 Overheating protection

The appliance is fitted with overheating protection. The overheating protection can be triggered if:
- cookware is heated up empty;
- oil or fat is heated on high power;
- a hot cooking zone is switched on again after a power cut.

Whilst the overheating protection is active, one of the following steps is taken:
- the activated power setting is switched back to the previous level;
- the power setting can no longer be switched on;
- the set power level is reduced;
- the cooktop switches off completely.

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

3.5.5 Child lock

The child lock prevents the appliance from being switched on accidentally.
▶ is L displayed.

If a single cooktop is operated without a cooktop extractor, removal of the knob ring can prevent the appliance from being switched on accidentally or without permission.

4 Overview of features and functions

The full range of functions is only available for Professional 3.0 system cooktops in combination with the cooktop extractors.

BORA Professional 3.0 system	Cooktop extractors		Cooktops							
Appliance features	PKA3 PKA3AB	PKAS3 PKAS3AB	PKFI3	PKI3	PKIW3	PKC3	PKCB3	PKCH3	PKT3	PKG3
Electronic power adjustment	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Power level display	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Interface communication	✓	✓								
Electrical cover flap with position sensor	✓	✓								
Stainless steel grease filter	✓	✓								
Grease filter position sensor	✓	✓								
USB port for servicing	✓	✓								
Pan size recognition			✓	✓	✓					
Cooktop display			✓	✓						
Temperature display									✓	
System functions										
Pause function	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Additional cooktop extractor functions										
Extractor cleaning function	✓	✓								
Short-time timer	✓	✓								
Extractor power setting	✓	✓								
Automatic extractor function	✓	✓								
Filter service display	✓	✓								
Automatic after-run	✓	✓								
Additional cooktop functions										
Cooktop power setting			✓	✓	✓			✓*	✓	✓
Cooking zone timer			✓	✓	✓	✓	✓	✓		✓
Automatic heat up function			✓	✓	✓	✓	✓	✓		✓
Variable heat retention function			✓	✓	✓	✓	✓	✓		✓
Pan size recognition			✓	✓	✓					
Additional ring switching (2-ring additional switching)						✓**	✓**	✓**		
Additional ring switching (3-ring additional switching)						✓*	✓*			
Bridging function			✓						✓	
Cleaning function									✓	
Safety features										
Child lock	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Safety shut-down	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Anti-trap protection	✓	✓								
Active error monitoring	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Residual heat indicator			✓	✓	✓	✓	✓	✓	✓	✓
Overheating protection			✓	✓	✓	✓	✓	✓	✓	

Tab. 4.1 Function overview

*only on the front cooking zone
**only on the rear cooking zone

How it works and its functions are described in more detail in the “Functions and operation” chapter.

5 Functions and operation

▶ Observe all safety and warning information (see "2 Safety").

5.1 Knob operation

5.1.1 Operating the knob ring

The ring on the control knob can be turned both clockwise and anticlockwise. It can be turned as far as you wish; there is no defined 0 position.

Turn it clockwise (to the right) to:
- Switching on
- increase power level/value
- navigate the menu

Turn it anticlockwise (to the left) to:
- Switching off
- decrease power level/value
- navigate the menu

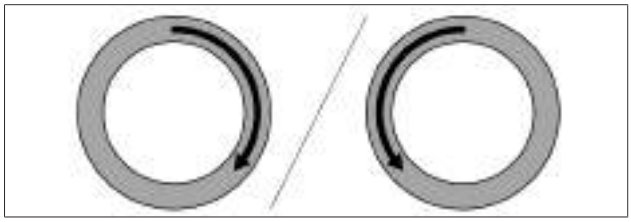

Fig. 5.1 Operating the knob ring

5.1.2 Operating the touch surface

The touch surface of the control knob reacts to different touch commands:

Command	Contact	Time
Tap	brief touch	< 1 s
Double tap	2 brief taps one after the other	
Long press	keep finger in place longer	2–4 s
Extra-long press	keep finger in place longer	5–8 s

Tab. 5.1 Operating the touch surface

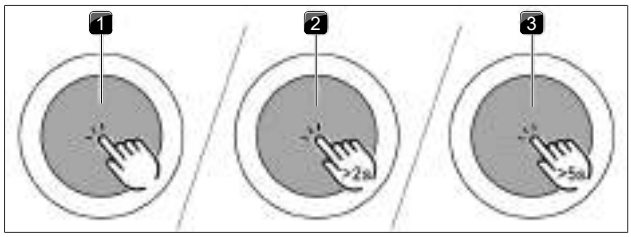

Fig. 5.2 Diagram of the touch commands

[1] Tap command diagram
[2] Long press diagram
[3] Extra-long press diagram

Use tap commands to:
- Calling up the function menu
- confirm menu items/times/functions

Use double-tap commands to:
- Pause function

Use long-press commands to:
- Deactivating the childproofing feature
- Exiting the additional function menu and configuration menu

Use extra-long-press commands to:
- reset the filter service life
- Accessing the configuration menu

5.2 Switching the system on and off

5.2.1 Switching on

▶ Turn a knob ring of your choice clockwise
- The system is activated.
- is displayed on all ▯ displayed.

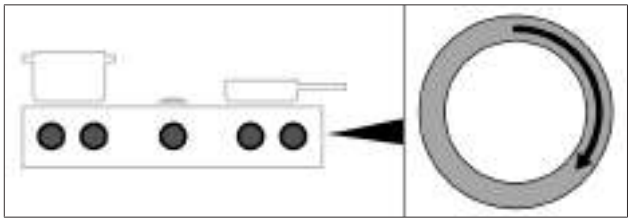

Fig. 5.3 Switching on the system

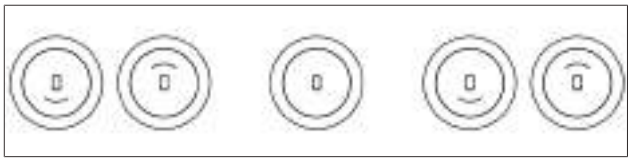

Fig. 5.4 Standard display after switching on

If L is displayed on all control knobs when the appliance is switched on, the child lock is active. The appliance cannot be operated until this is deactivated.

5.2.2 Switching off

▶ Turn the knob ring anticlockwise to power level 0.
- Any active additional functions will be deactivated and the appliance will be switched off.

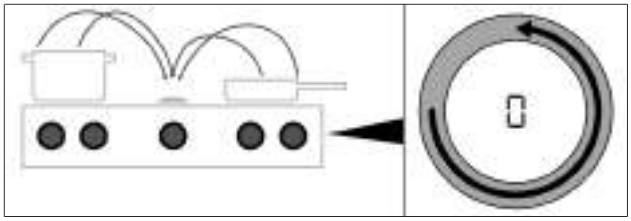

Fig. 5.5 Switching the appliances off

- If all connected appliances are switched off (= power level 0), the whole system is automatically switched off after 10 seconds.

The cooktop extractor was switched on
- The automatic after-run function is started.
- As soon as the after-run period is complete, the appliance is automatically switched off.
- The display switches off after 10 seconds.

The cooktop was switched on
- is shown in the control knob display for previously active and still hot cooking zones H displayed (residual heat indicator).
- If there is no longer any residual heat, the display will switch off after 10 seconds.

5.3 Operating the cooktop extractor

5.3.1 General operating instructions for the cooktop extractor

Both cooktop extractor functions and system functions can be operated using the cooktop extractor control knob.

The cooktop extractor must only be operated with BORA cooktops.

The cooktop extractor must only be operated when the grease filter components are installed.

Recommendations for efficient vapour extraction
- ▶ In the case of tall cooking pots, place the lid on at an angle so that the cooking vapours are guided towards the cooktop extractor.
- ▶ Only operate the cooktop extractor at the minimum power level required for effective vapour extraction. This enables you to improve the performance of the odour filters in recirculation mode.
- ▶ Only operate the hob at the minimum power level required for cooking. This reduces the cooking vapours and the power consumption.
- ▶ Avoid strong drafts.

Restricted functions when using the cooktops without a cooktop extractor

If cooktops are installed and operated without a cooktop extractor, only limited functions will be available. The following functions will not be available:
- System functions
  - Pause function
  - Short-time timer
  - Child lock
- All settings/functions in the configuration menu

5.3.2 Setting the fan power level

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

Increasing the power level
- ▶ Turning the knob ring clockwise

Reducing the power level
- ▶ Turning the knob ring anticlockwise

- The selected power level is shown in the display on the extractor control knob.

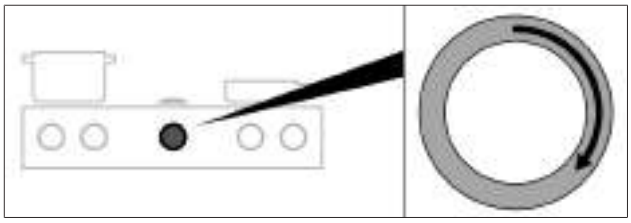

Fig. 5.6 Setting the fan power level

5.3.3 Fan power setting

Activating the power setting
- ▶ When the power setting is activated, maximum extractor power is available for a predefined time.
- 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 back to power level 9.

Deactivating the fan power setting

The fan power setting is deactivated early if another power level is set.

5.3.4 Automatic after-run

When the extractor is switched off, the automatic after-run function is activated. The cooktop extractor continues to run at a lower level and switches off automatically after 20 minutes. The display switches off 10 seconds later.

Switching off the automatic after-run early
- ▶ touching the touch surface of the control knob

or
- ▶ turning the knob ring anticlockwise
- The after-run function will be switched off early and the display will go out after 10 seconds.

BORA expressly recommends use of the cooktop extractor after-run function.

5.4 Cooktop extractor function menu

Every appliance offers different additional functions. These can be selected and activated via a function menu. Only the functions available for each type of appliance are shown in the corresponding function menu. The cooktop extractor function menu contains both system functions and cooktop extractor functions.
There is a total of 5 additional functions to choose from:

Menu item	Function	System function	Cooktop extractor function
1C	Extractor cleaning		✓
2t	Short-time timer	✓	
3A	Automatic extractor function		✓
4L	Child lock	✓	
5F	Show and reset filter status		✓

Tab. 5.2 Overview of cooktop extractor function menu

Calling up the function menu
- ▶ Touch the cooktop extractor control knob

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

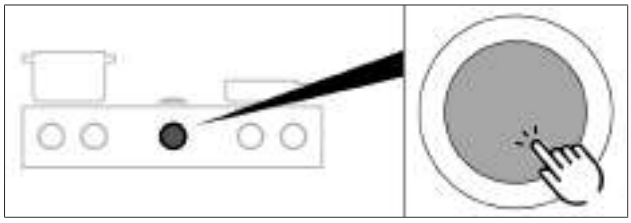

Fig. 5.7 Calling up the cooktop extractor function menu

5.4.1 Cooktop extractor cleaning function

The cooktop extractor cleaning function enables components to be removed easily and safely.

Activating the cooktop extractor cleaning function

If the grease filter is removed from the cooktop extractor during operation, the error message 'FF out' is displayed or 'E013' if the cover flap is removed. If this is acknowledged by a short touch, the system automatically switches to using the cleaning function.

Manually activating the cooktop extractor's cleaning function

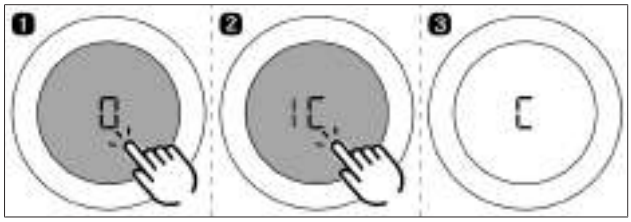

Fig. 5.8 Activating the cooktop extractor cleaning function

- The cleaning function is activated and an acoustic signal is heard.
- The cover flap opens and C is shown in the control knob display.
- The fan motor will not start or will switch off if running.

If the system is reactivated after the cooktop extractor's cleaning function is started, C will continue to be displayed on the cooktop extractor's control knob. It is still possible to cook but the cooktop extractor remains inactive and cannot be used. Only once the grease filter and cover flap have been refitted can the cooktop extractor be reactivated.

Closing the cover flap to start a cooking session

▶ Touch the cooktop extractor control knob
- The cover flap closes (without grease filter) and C displayed.
- It is possible to cook, however, the cooktop extractor cannot be operated.

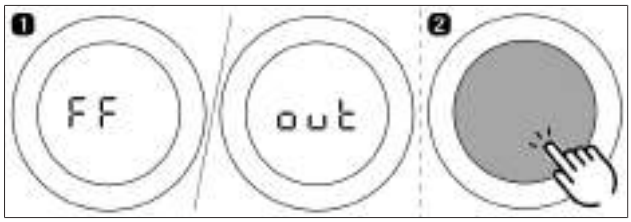

Fig. 5.9 Closing the cover flap to start a cooking session

Deactivating the cooktop extractor cleaning function

▶ Correctly insert the filter tray, grease filter and cover flap into the opening in the extractor (see "7 Cleaning and maintenance").
▶ Tap or twist the cooktop extractor's control knob.
- The cover flap closes.
- The cleaning function deactivates.
- The cooktop extractor and all of its functions can be used again.

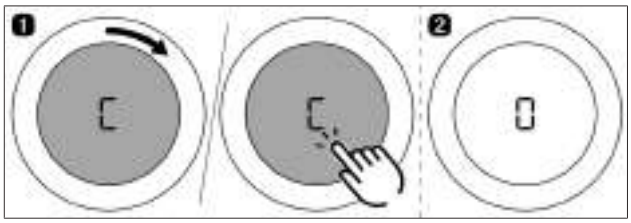

Fig. 5.10 Deactivating the cooktop extractor cleaning function

5.4.2 Short-time timer

The short-time timer emits both a visual and an acoustic signal after a time set by the user and provides the function of a conventional egg timer.

Function	Times that can be set in minutes
Short-time timer	0–120 (0:30, 1, 1:30, 2, ... 9, 9:30, 10, 11,...19, 20, 25, 30 ...115, 120)

Tab. 5.3 Times that can be set on the short-time timer

Activating the short-time timer

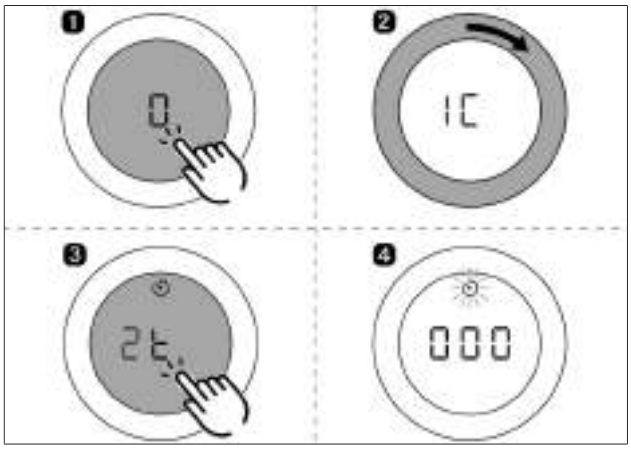

Fig. 5.11 Activating the short-time timer

- The timer icon is displayed.
- The time value 000 appears in the cooktop extractor control knob display.

▶ Set a time.
- If no time is set within 4 seconds, the short-time timer is deactivated.

Setting the time and starting the short-time timer

- Turning clockwise increases the time (starting at 0 minutes). Turning anticlockwise reduces the time.

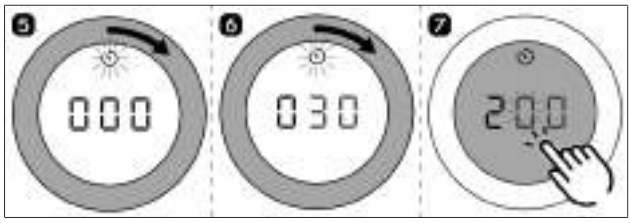

Fig. 5.12 Turning the knob ring clockwise

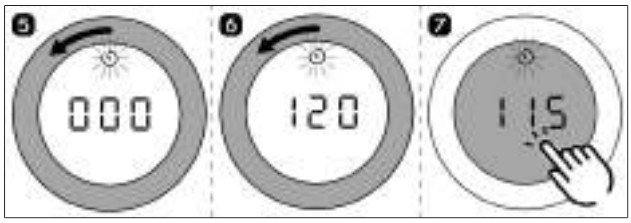

Fig. 5.13 Turning the knob ring anticlockwise

- When set to between 0 and 10 minutes, the time reduces/ increases in 30-second increments when the control knob is turned.
- When set to between 10 and 20 minutes, the time reduces/ increases in 1-minute increments when the control knob is turned. Otherwise, it increases/decreases in 5-minute increments.
- After confirming with a touch command, an acoustic signal is heard, the short-time timer is activated and the set time starts to count down.
- The current power level and remaining time are shown alternately in the control knob display.
- The current time remaining is shown to the minute when more than 10 minutes remain, to 30 second increments when less than 10 minutes remain, and to the second when only 2 minutes remain.

Time lapsed

When the set time has elapsed, an acoustic signal sounds for 1 minute and the timer displayed on the control knob counts down as a negative.
The flashing and the acoustic signal can be stopped by pressing the touch surface.

Switching off the short-time timer early

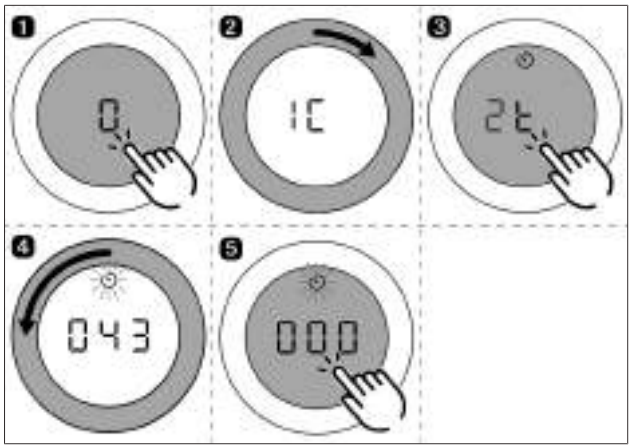

Fig. 5.14 Switching off the short-time timer early

- The short-time timer is deactivated early and an acoustic signal is heard.

5.4.3 Automatic extractor function

The extractor power level automatically adjusts itself depending on the current cooktop settings. No manual adjustment of the fan controls is necessary but it is possible.

Cooktop power levels	Temperature PKT3	Cooktop extractor power level
Heat retention level 1 ⎽U	-	2
Heat retention level 2 ⁼U	-	4
Heat retention level 3 ⁼U	-	7
1	70–80	2
2	90–160	3
3	170	4
4	180	5
5	190	6
6	200	7
7	210	8
8	220	9
9	230	9
P	240/250	P

Tab. 5.4 Cooking levels and assigned extractor power level when the automatic extractor function is active

If the power level of a cooking zone is changed, the automatic extractor function automatically adjusts the extractor power level after a time delay of...

- ...10 seconds (cooktops PKFI3, PKI3, PKIW3).
- ...20 seconds (cooktops PKC3, PKCB3, PKCH3, PKT3)

Activating the automatic extractor function

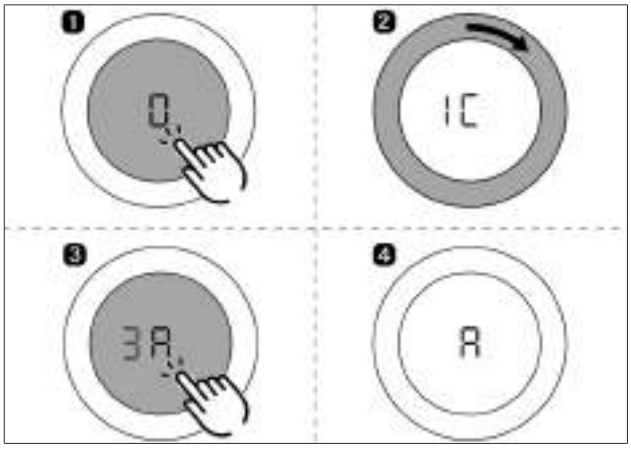

Fig. 5.15 Activating the automatic extractor function

- The automatic extractor function is activated.
- is shown in the control knob A displayed.

If the power level is changed on one of the connected cooktops, the extractor power level is automatically adjusted after a slight delay.
If all connected cooking zones are switched off or paused, the automatic after-run function will start after a slight delay.
The automatic extractor function is permanently activated and remains active each time the system is started up until it is deactivated.

Deactivating the automatic extractor function

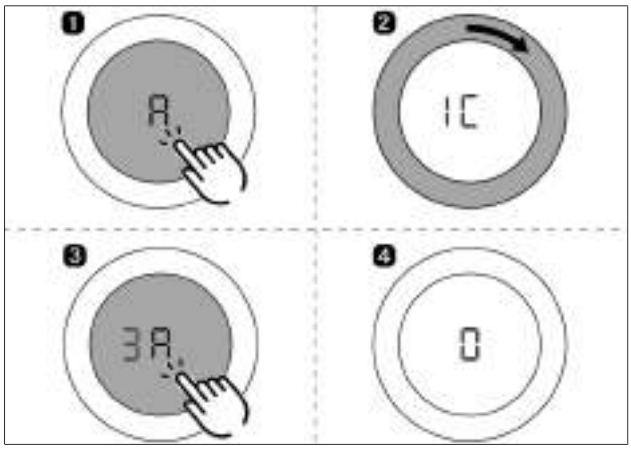

Fig. 5.16 Deactivating the automatic extractor function

- The automatic extractor function is deactivated.
- is shown in the control knob displayed.

5.4.4 Child lock

The child lock prevents the appliance from being switched on accidentally.

Permanently activating the child lock

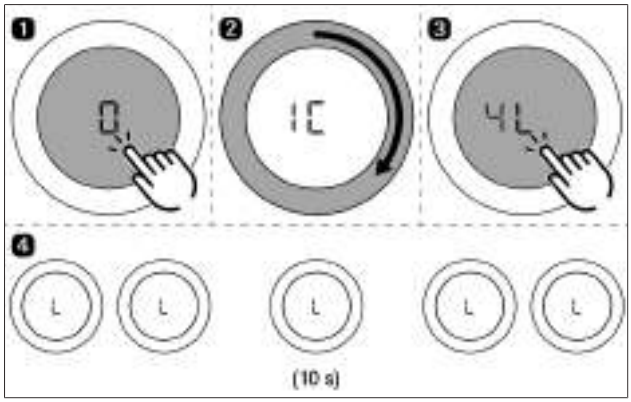

Fig. 5.17 Permanently activating the child lock

- All appliances must be inactive (or is displayed on all control knobs).
- While appliances are active, the menu item 4L cannot be selected.
- is displayed on all displayed.
- The display switches off after 10 seconds.

Deactivating the child lock for a cooking session

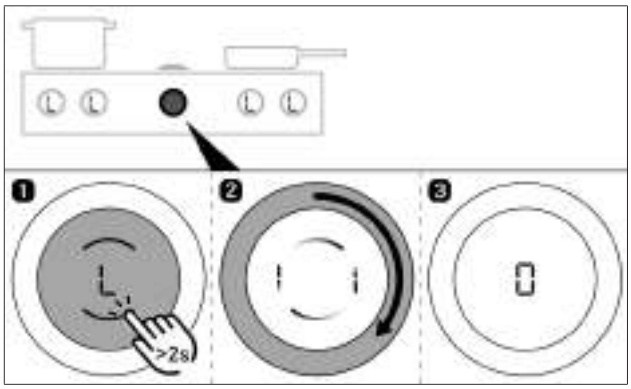

Fig. 5.18 Deactivating the child lock for a cooking session

- The child lock is deactivated for a cooking session and the system is unlocked.
- is displayed on all displayed.

Permanently deactivating the child lock

▶ Repeat steps 1 to 3 under “Deactivating the child lock for a cooking session”
▶ Open the cooktop extractor function menu.
▶ Repeat steps 1 to 3 under “Permanently activating the child lock”.

- The child lock is permanently deactivated.
- is displayed on all displayed.
- The display switches off after 10 seconds.

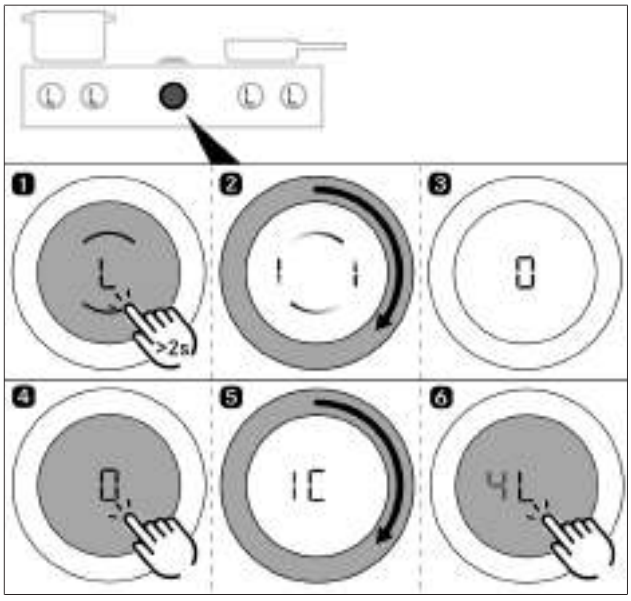

Fig. 5.19 Permanently deactivating the child lock

5.4.5 Filter service life and filter service display

The maximum service life of the recirculation filter is defined by the filter type configured in the system (filter service life). Depending on the type of filter fitted, the filter service display will be activated after 300 or 600 operating hours. If an ‘F’ (filter service display) appears on the control knob display after switching on the cooktop extractor, the recirculation filter’s service life has come to an end and the filter needs to be replaced (filter change).

- The filter service display is shown every time the cooktop extractor is switched on and remains active until the filter has been changed and the filter service display has been reset.
- The cooktop extractor can still be operated without limitations.
- To use the cooktop extractor, the filter service display can be deactivated once with a tap or permanently reset.

If the service life of the activated charcoal filter is exceeded, the correct functioning of the system may be affected. It is still possible to use the cooktop extractor, however, the warranty and guarantee claims shall then be invalid. The components of the grease filter require regular cleaning regardless of the filter service display.

Displaying the remaining filter service life

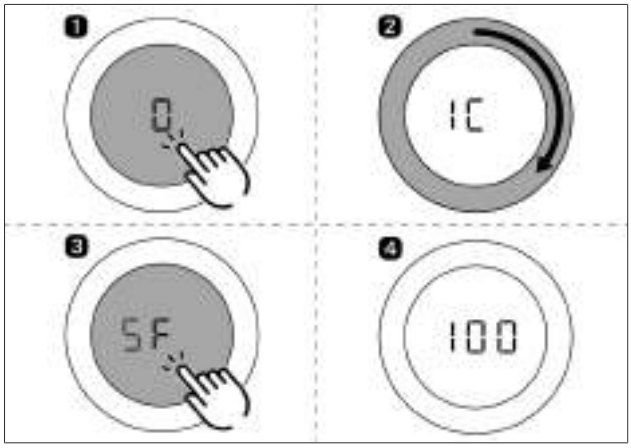

Fig. 5.20 Displaying the remaining filter service life

- The remaining filter service life is shown in hours in the control knob display (e.g. 100 hours).

Resetting the filter service life early

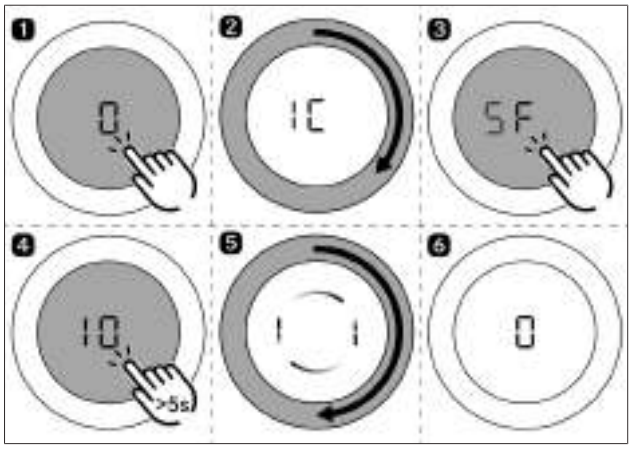

Fig. 5.21 Resetting the filter service life early

Deactivating the filter service display for a cooking session

The recirculation filter's service life has come to an end. appears on the cooktop extractor's control knob F displayed.

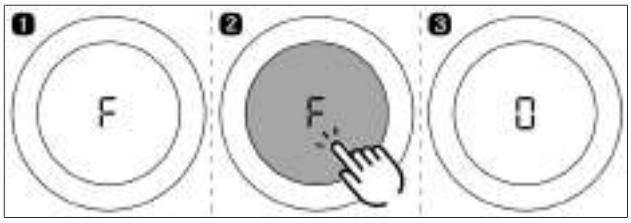

Fig. 5.22 Deactivating the filter service display for a cooking session

- The cooktop extractor can be used for a cooking session.
- is shown in the control knob ⌷ displayed.

Resetting the filter service display

When the recirculation filter is replaced, the filter service display must be reset.

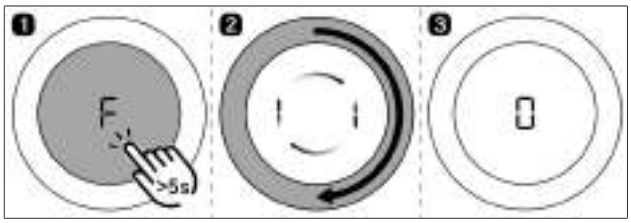

Fig. 5.23 Resetting the filter service display

- The filter service life is reset and the filter service display is deactivated.
- is shown in the control knob ⌷ displayed.

5.5 Operating the cooktops

The full range of functions is only available for Professional 3.0 system cooktops in combination with the cooktop extractors.

Clean the cooking zone before using the cooktop for the first time (see "7 Cleaning and maintenance").

5.5.1 General operating instructions for cooktops

Cooktops are operated with 2 control knobs. There are 9 power levels, an optional power setting and various functions available for each cooking zone. Each cooking zone has its own control knob; the front cooking zone is operated using the left-hand knob and the rear cooking zone using the right-hand knob.

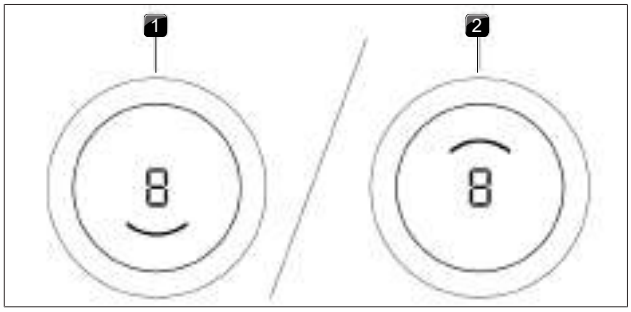

Fig. 5.24 Cooking zone indicator

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

Restricted functions when using the cooktops without a cooktop extractor

If cooktops are installed and operated without a cooktop extractor, only limited functions will be available. The following functions will not be available:

- System functions
  - Pause function
  - Short-time timer
  - Child lock
- All settings/functions in the configuration menu

5.5.2 Special operating instructions for the Tepan stainless steel grill

Initial operation:

▶ Heat the griddle to 220°C for approx. 25 minutes before using it for the first time (= power level 8 for both grilling zones).
- Bothersome odours may be emitted during this process.

Operating instructions:

▶ Clean the grill surface before using the appliance for the first time (see "7 Cleaning and maintenance").
▶ Preheat the grilling zone for 5 minutes before it is used each time.
- During heating or cooling the griddle may make some noise. This is a normal occurrence.
- A fan is built in to the Tepan stainless steel grill for cooling, guaranteeing a long service life for the electronic components and rapid cooling of the grill surface. Different measures have been taken to keep noise to a minimum, but it cannot be completely avoided.
- During use, the griddle may show signs of curvature.
- During grilling or heating on a high power level, the griddle may adopt a light brown colour.

5.5.3 Special operating instructions for the gas cooktop

When operating the cooktop for the first time or after a prolonged period without use or when the liquid gas bottles have been changed, it is possible that the burner may not ignite. This may be due to air in the gas pipe or the electronic gas regulator may need recalibrating. Follow the initial operation instructions (see “Installation instructions”).

In the case of the gas cooktop, due to the use of enamelled cast iron parts, slight colour variations and irregularities are common. Furthermore, flash rust may appear at the support points, which can be easily removed with a damp cloth. These spots are normal and are not considered an impairment.

As a result of use, some of the components of the gas cooktop can become discoloured. This discolouration is normal and does not have a negative effect on the gas flame or the functioning of the cooktop.

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

In the event of smoke or fire while operating the gas cooktop, turn off the gas supply and switch off the appliance at the wall socket.

If you smell gas or have problems with the gas installation, switch off the gas supply. Open the window and ensure good ventilation.

Operating instructions:

The use of a gas cooktop results in the formation of heat and moisture in the area where it is installed. Intensive use of the appliance for a long time may require additional ventilation, e.g. opening a window or more effective ventilation, e.g. operation of the mechanical ventilation device at a higher power level.

▶ Ensure sufficient ventilation.
▶ Keep natural ventilation openings open.
▶ Use a mechanical ventilation device if possible.
▶ Do not put cookware with an uneven base on the pan support.
▶ Never heat empty cookware.
▶ Always place the cookware on the pan support provided. Cookware must not be placed directly on the burner.
▶ Do not use roasters, pans or stone grills that are so large that they cover several burners. The resulting heat accumulation can damage the cooktop.
▶ Ensure that the burner parts and pan supports are positioned correctly.
▶ Do not switch the gas cooktop on until all burner parts are correctly assembled.
▶ Ensure that the burner flame does not protrude from under the base of the cookware and rise up the outside of the pot.
▶ Do not keep any highly flammable objects near the cooktop.

Only use cookware with a diameter that is within the given dimensions. If the diameter is too large, the hot gases and flames flowing outwards from under the base may damage the worktop or any non-heat-resistant surfaces, e.g. walls with panelling, as well as parts of the cooktop and the cooktop extractor. Bora shall not be held liable for any such damage.

Do not use the gas cooktop without cookware for extended periods of time (>5 min) with the cooktop extractor switched on. This results in very high temperatures and may damage the gas cooktop and air-channelling components of the cooktop extractor.

The tips of the flames should remain under the base of the pot. Protruding flame tips emit heat into the air unnecessarily and can damage pan handles and air-channelling components (cooktop extractor) and increase the risk of burns. Furthermore, the outer part of the gas flame is much hotter than the core.

Protect your hands when the appliance is hot by using oven gloves or pot holders. Only use dry gloves or pot holders. Wet or damp fabrics conduct heat more easily and can cause steam burns. Ensure that these fabrics do not get too close to the flames. Do not use oversized pot holders, tea towels or similar.

Grease splashes and other flammable (food) residues on the cooktop can catch fire. Remove them as soon as possible.

For maximum performance with minimum gas consumption, we recommend that you:

- ▶ use cookware with a base that covers the flame entirely so that this does not burn beyond the base;
- ▶ use suitable pans on each gas burner;
- ▶ position the cookware centrally on the gas hob;
- ▶ set the gas burner to the lowest power level (small flame) once the pan contents are simmering;
- ▶ adjust the power level of the cooktop extractor to the power level of the gas cooktop.

Using the gas cooktop with a cooktop extractor:

If the gas cooktop is used together with a cooktop extractor, the airflow of the extractor can affect the gas flame.

- ▶ Avoid using a high power level on the cooktop extractor when the gas cooktop is set to a low power level.
- ▶ If necessary, reduce the power level on the cooktop extractor when you turn on the gas cooktop.
- ▶ Do not use the gas cooktop without cookware. The gas flame is protected from the airflow of the cooktop extractor by the geometry of the pan supports and the cookware.
- ▶ If necessary, reduce the power level on the cooktop extractor to improve heat input or distribution.

Flames can set fire to or damage the grease filter in the cooktop extractor and the air-channelling components. Never flambé food when using a cooktop extractor.

The performance characteristics of the gas cooktop (e.g. heating times, efficiency, etc.) are affected by the cooktop extractor. The cooktop extractor also affects the heat input and distribution.

In recirculation mode the recirculated air affects the gas cooktop. If the gas flame goes out, is excessively affected by the extractor and/or the flame is not as it should be (e.g. soot production, flame blowback, etc.), the return flow aperture must be enlarged.

5.5.4 Setting cooking zone power levels

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

Increasing the power level

- ▶ Turning the knob ring clockwise

Reducing the power level

- ▶ Turning the knob ring anticlockwise

- The selected power level is shown in the display on the extractor control knob.

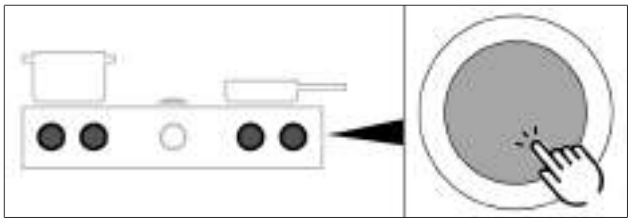

Fig. 5.25 Setting cooking zone power levels

Setting the temperature on the Tepan stainless steel grill

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

5.5.5 Cooktop power setting

When the power setting is activated, maximum cooking zone power is available for a predefined time. The available power is targeted at the cooking zone, meaning that the max. power of the second cooking zone is automatically reduced temporarily.

Activating the power setting for a cooking zone

- ▶ Turn the knob ring clockwise to power setting P.
- After 10 minutes, the power setting is automatically switched back to power level 9 (20 minutes on the gas cooktop).
- The power setting cannot be activated if the bridging function is switched on
- If one cooking zone is operated on the power setting, the second cooking zone can be operated at a maximum power level of 5.
- On the cooktop PKCH3 the power setting corresponds to the Hyper setting.

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

Activating the power setting on the Tepan stainless steel grill

- ▶ Turn the knob ring clockwise to temperature 240/250°C (= power setting).
- After 10 minutes, the power setting is automatically switched back to power level 9 (230°C).
- On the Tepan stainless steel grill, both cooking zones can be operated on the power setting at the same time, even with the bridging function.

Deactivating the power setting

the power setting is deactivated early if another power level is set.

5.5.6 Bridging function

With the bridging function two cooking zones can be combined to form one large cooking zone. The power for the combined zones is then adjusted by a single operating control. Power adjustment takes place simultaneously (both cooking zones are operated on the same power level). The bridging function is suitable for heating food, e.g. in a roaster.

If both cooking zones are already in use when the bridging function is activated, the lower of the two power levels will be adopted for both cooking zones.
If a timer is running when the bridging function is activated, this is adopted. If 2 timers are running, the shorter one is used for the bridging function.

Activating the bridging function

▶ Touch command on both control knobs at the same time.
- An acoustic signal can be heard and the bridging function is activated.
- The power level and both cooking zone indicators are shown on both control knobs.

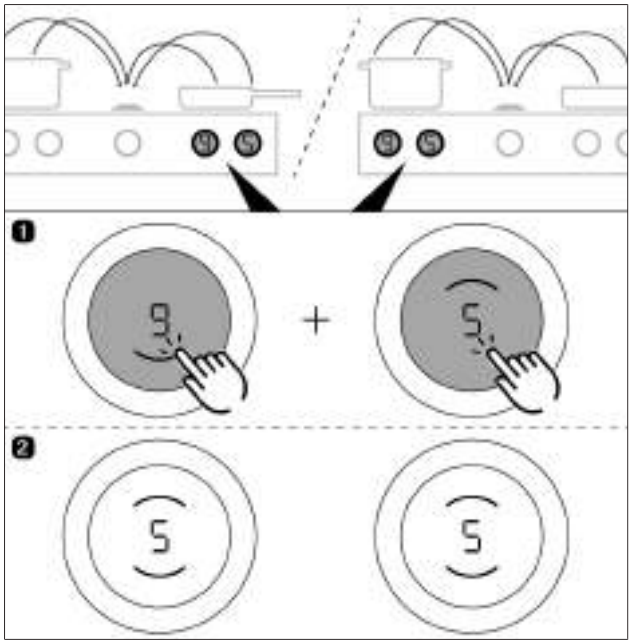

Fig. 5.26 Activating the bridging function

Deactivating the bridging function

▶ Set the power level to 0.
or
▶ Touch command on both control knobs at the same time.
- An acoustic signal can be heard and the bridging function is deactivated.
- The current power levels are retained.
- Each cooking zone then goes back to being operated separately.

5.5.7 Pause function

With the pause function all cooking zones can be quickly and easily deactivated temporarily. When the function is cancelled, operation resumes at the original settings. The cooking session can be paused for a maximum of 10 minutes. Once 10 minutes have lapsed, the cooking session is automatically ended.

During the pause, fan function is not interrupted. Active bridging and short-time timer functions remain active. Active cooking zone timers are stopped.

Activating the pause function

▶ Double tap the cooktop extractor control knob
- appears in the cooktop extractor control knob display fading in and out.
- The cooktop control knob displays are dimmed.

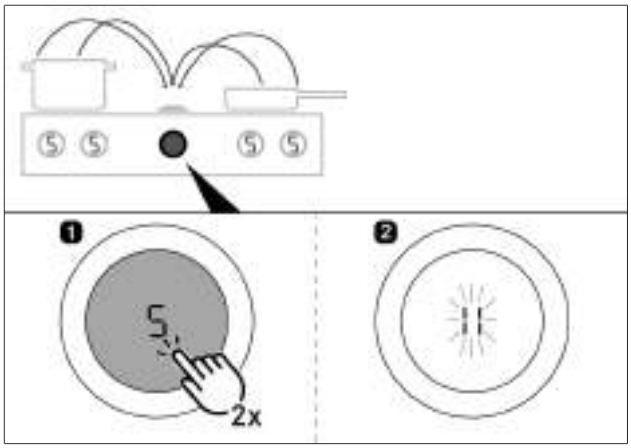

Fig. 5.27 Activating the pause function

Deactivating the pause function

▶ Double tap the cooktop extractor control knob
- The cooktop control knob displays light up again.
- Paused cooking zone timers resume their countdown.

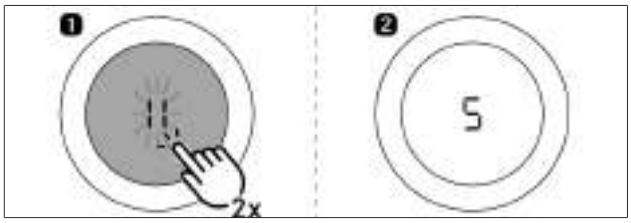

Fig. 5.28 Deactivating the pause function

5.5.8 Pan size recognition

On induction cooktops the cooking zone recognises the size of the cookware automatically and only targets the energy at that area. It also recognises cookware that is unsuitable or too small, or if there is no cookware present. A cooking zone is not working if / are alternated in the display. This happens if
- it is switched on without cookware or with unsuitable cookware;
- the base diameter of the cookware is too small;
- the cookware is removed from a switched-on cooking zone.

If no pot is recognised 10 minutes after setting a power level, the cooking zone will switch off automatically.

5.6 Cooktop function menu

Every appliance offers different additional functions. These can be selected and activated via a function menu. Only the functions available for each type of appliance are shown in the corresponding function menu.

Menu item	Designation
	Heat retention function (3 levels)
	Cooking zone timer
	Automatic heat up function

Tab. 5.5 Function menu on induction cooktops

Menu item	Designation
lu	Heat retention function (3 levels)
2t	Cooking zone timer
3A	Automatic heat up function

Tab. 5.6 Gas cooktop function menu

Menu item	Designation
lo	Additional ring switching
2u	Heat retention function (3 levels)
3t	Cooking zone timer
4A	Automatic heat up function

Tab. 5.7 Function menu on Hyper and HiLight cooktops

Menu item	Designation
lC	Cleaning function

Tab. 5.8 Tepan stainless steel grill function menu

5.6.1 Calling up the function menu

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

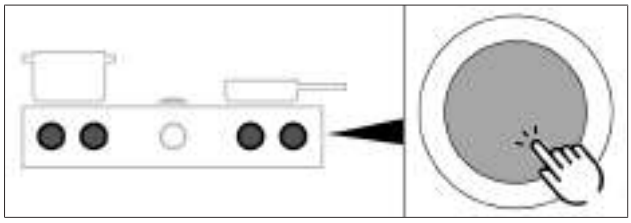

Fig. 5.29 Accessing a cooktop function menu

5.6.2 Additional ring switching – 2-ring, 3-ring, roaster

An additional, larger ring can be easily switched on. This enables rapid adjustment to the cookware used.
- Additional ring switching can also be activated or deactivated when the heat-up, timer and heat retention functions are active.
- On the HiLight cooktop the 3-ring/roaster heating element is treated as a second ring.
- The last ring selection to be set is saved for the next cooking session.

Activating additional rings (2-ring/3-ring additional switching)

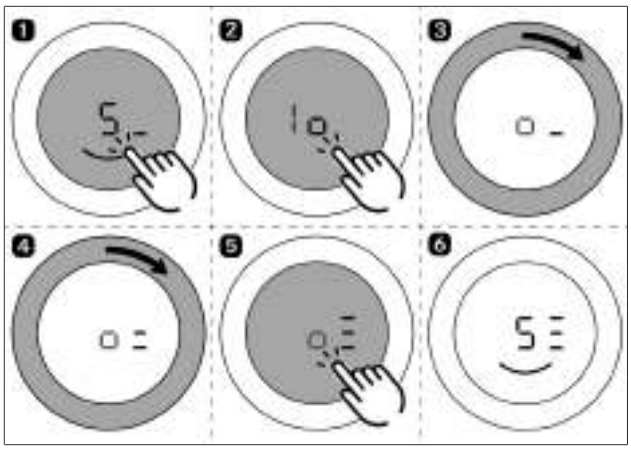

Fig. 5.30 Activating additional rings

- The second or third ring is activated in the chosen cooking zone.
- The cooking session is continued at the set power level with two or three active rings.
- The number of active rings is shown in the control knob display next to the power level (e.g. 5_ or 5=, or 5≡).

Deactivating additional rings

▶ Repeat the above steps, but select fewer active rings in the function menu.
- The cooking session is continued at the set power level with the selected number of rings.

5.6.3 Variable heat retention function

Depending on the application or food used, it is possible to choose from 3 heat retention levels at different temperatures:

heat retention level	Symbol	Temperature
1 (melting)	_u	≈ 42°C
2 (keeping warm)	=u	≈ 74°C
3 (simmering)	≡u	≈ 94°C

Tab. 5.9 Heat retention levels

- The maximum duration of the heat retention function is limited to 8 hours.

In practice the temperatures of the heat retention levels may vary slightly as they are influenced by the cookware, the amount of food and the different heating technologies. The temperatures can also vary due to the influence of the cooktop extractor.

Activating the heat retention function on induction cooktops

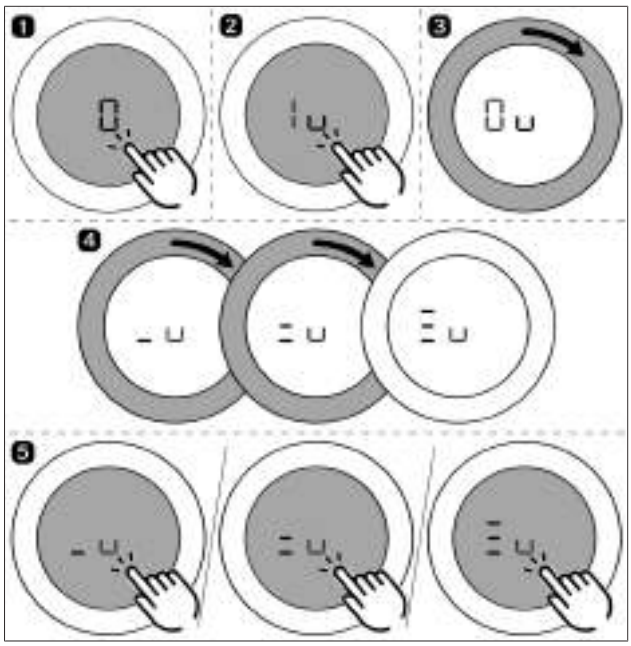

Fig. 5.31 Activating the heat retention function on induction cooktops

- An acoustic signal is heard.
- The selected heat retention level is activated.
- is shown in the control knob ▁ / ▔ / ▔ displayed.

Activating the heat retention function on Hyper and HiLight cooktops

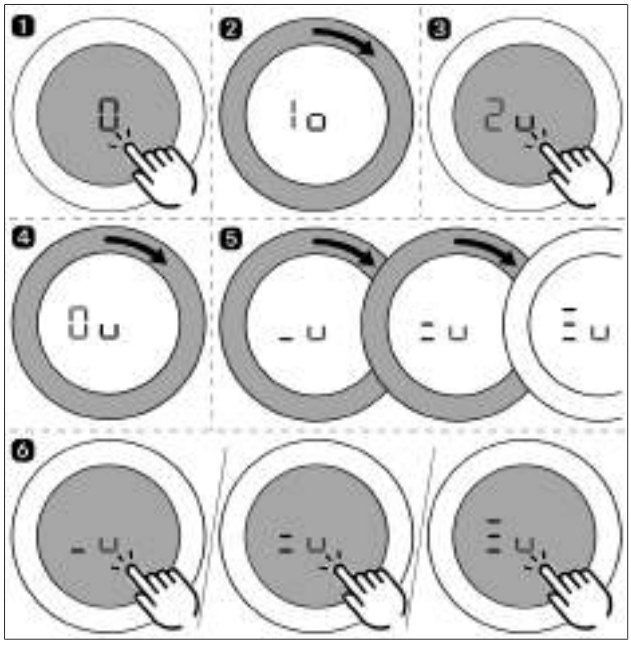

Fig. 5.32 Activating the heat retention function on radiant bodies

- An acoustic signal is heard.
- The selected heat retention level is activated.
- is shown in the control knob ▁ / ▔ / ▔ displayed.

Increasing or reducing the active heat retention level

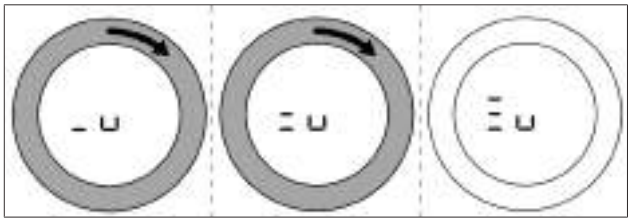

Fig. 5.33 Increasing the active heat retention level

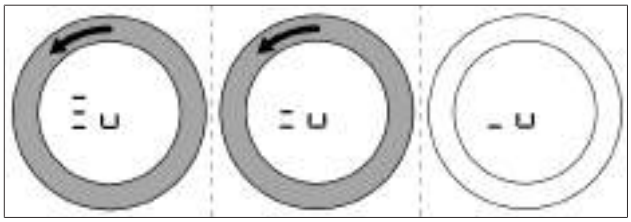

Fig. 5.34 Reducing the active heat retention level

Deactivating the heat retention function

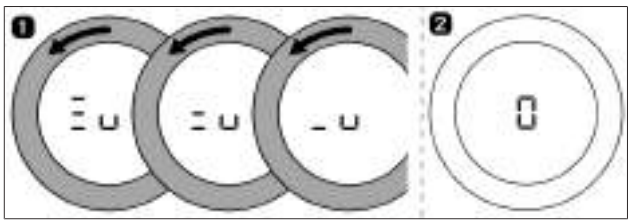

Fig. 5.35 Deactivating the heat retention function

- The cooking zone is deactivated and the control knob display shows 0 displayed.

5.6.4 Cooking zone timer

This automatic cut-off function automatically switches off the selected cooking zone once a preset time has lapsed. You can set a time from 30 seconds to 120 minutes for the cooking zone timer.

Activating cooking zone timers

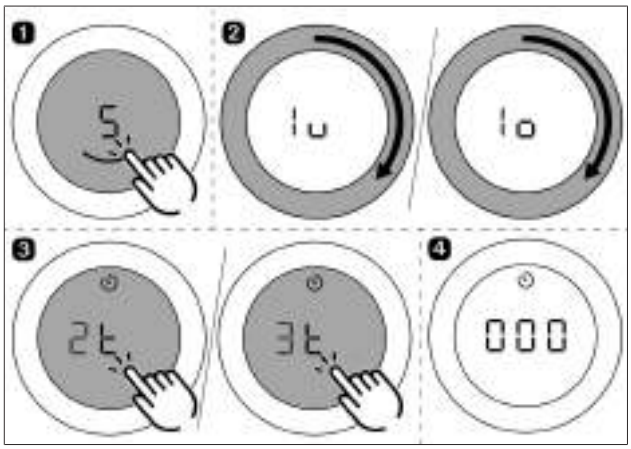

Fig. 5.36 Activating cooking zone timers

- The cooking zone timer is activated for the chosen cooking zone.
- The control knob display shows the time to be set beginning at 00 and the timer symbol displayed.

- If no time is set within 4 seconds, the cooking zone timer is deactivated. The control knob display goes back to the current cooking session.

Setting the time and starting the cooking zone timer

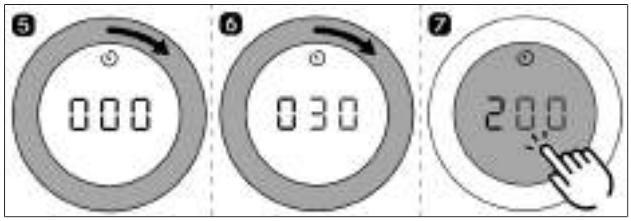

Fig. 5.37 Turning the knob ring clockwise

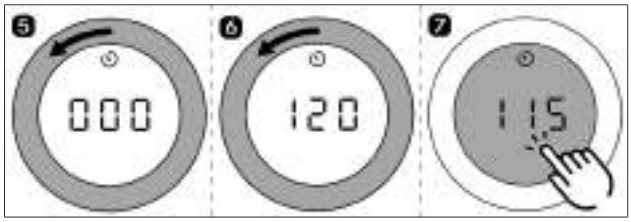

Fig. 5.38 Turning the knob ring anticlockwise

Setting range	0–10 min	10–20 min	20–120 min
Setting accuracy	30 sec.	1 min	5 min

Tab. 5.10 Setting accuracy

- After confirming with a touch command, an acoustic signal is heard, the cooking zone timer is activated and the set time starts to count down.
- The control knob display changes to the current cooking session and the timer symbol is displayed.
- The set power level and the remaining time are shown alternately in the control knob display for 3 seconds.
- When 2 minutes are left, the remaining time is shown in seconds.
- Once the remaining time is less than 5 seconds, the remaining time flashes.

Changing the active cooking zone timer

▶ Repeat the steps to activate the cooking zone timer.
▶ Change the set time and restart the cooking zone timer.

Switching the cooking zone timer off early

▶ Repeat the steps to activate the cooking zone timer.
▶ Reduce the set time to 000 and confirm.
- Active cooking sessions are resumed unchanged.

Or

▶ Turn the knob ring to power level 0 appears in the cooktop extractor control knob display.
- An acoustic signal sounds, the cooking zone is switched off and the active cooking zone timer finishes.

Lapsed cooking zone timers

- The cooking zone switches off automatically.
- An acoustic signal is heard.
- The control knob display shows 000 and the timer symbol flashing.
- After 5 seconds the acoustic signal and the flashing display are automatically deactivated.

The flashing display and acoustic signal can be stopped early with a touch command on the control knob.

5.6.5 Automatic heat up function

When the automatic heat up function is activated, the cooking zone works at full power for a certain time and is then automatically reset to the previously set level.

Power level (continuous cooking level)	Cooking times in min:sec
1	00:40
2	1:00
3	2:00
4	3:00
5	4:20
6	7:00
7	2:00
8	3:00

Tab. 5.11 Overview of induction and gas cooktop heating times

Power level (continuous cooking level)	Cooking times in min:sec
1	1:00
2	3:00
3	4:48
4	6:30
5	8:30
6	2:30
7	3:30
8	4:30

Tab. 5.12 Overview of Hyper and HiLight cooktop heating times

If the cooking zone power level is increased while the automatic heat up function is active, the automatic heat up function remains active. The heating time is adjusted accordingly.

If the cooking zone power level is decreased while the automatic heat up function is active, the automatic heat up function is deactivated.

Activating the automatic heat up function

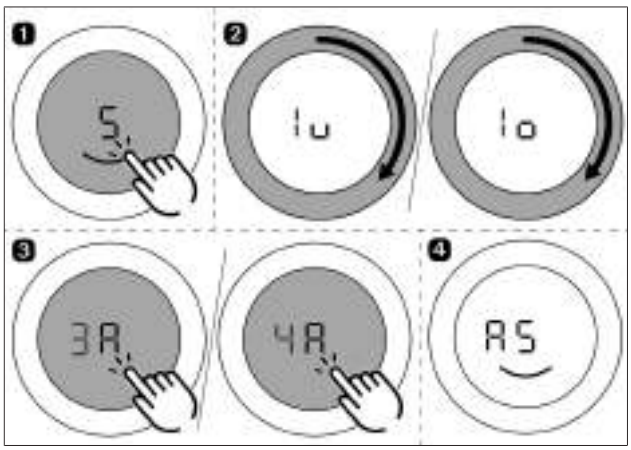

Fig. 5.39 Activating the automatic heat up function

- An acoustic signal is heard, the automatic heat up function is activated and the corresponding timer counts down.
- The control knob display shows the heat-up symbol A and the set power level (e.g.A5).

Deactivating the automatic heat up function early

▶ The activated automatic heat up function will end prematurely if you
▶ reduce the power level (continuous cooking level);
▶ set the 9 power level;
▶ the power setting P the power setting;
▶ activate ⊔ the power setting;
▶ switch off the cooktop.

Time lapsed

- When the heat up time has lapsed, the previously set continuous cooking level will be activated.
- An acoustic signal is heard.
- The heat-up symbol will no longer be displayed.

5.6.6 Cleaning function

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

Activating the cleaning function

Fig. 5.40 Activating the cleaning function

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

Deactivating the cleaning function

▶ Turn a knob ring anticlockwise.
- The cleaning function is deactivated.

When the knob ring is turned clockwise, a higher power level is activated and cleaning must be stopped immediately (risk of burns).

6 Configuration menu

6.1 Menu overview

Menu item	Setting
C0	Acoustic signal volume
C1	Demo mode
C2	Speed of the cover flap motors
C3	Exhaust air/recirculation mode and filter unit selection
C4	Operation with or without a wall sleeve (only in exhaust air mode)
C5	Manual operation of the cover flap motors
C6	Switching fan PWM values PKA/PKAS
C7	Installation of left cooktop 0°/180°
C8	Installation of right cooktop 0°/180°
C9	Pause function activated/deactivated
CA	Number of fans installed
Cb	Perform software update
Cc	Perform data export
Cd	Software version indicator

Tab. 6.1 Menu overview

Menu item	Setting
CE	GPU configuration
CF	Gas burner characteristic curves
Ch	GPU reset

Tab. 6.2 Gas configuration menu

6.2 How to use the menu

6.2.1 Calling up the menu

The menu can only be called up when the system is switched on but all appliances are inactive (= power level 0).

▶ Extra-long press on the cooktop extractor control knob.
▶ An animation appears (= prompt to turn).
▶ Turn the knob ring clockwise by at least 90°.
● The menu is called up and the first menu item is displayed.

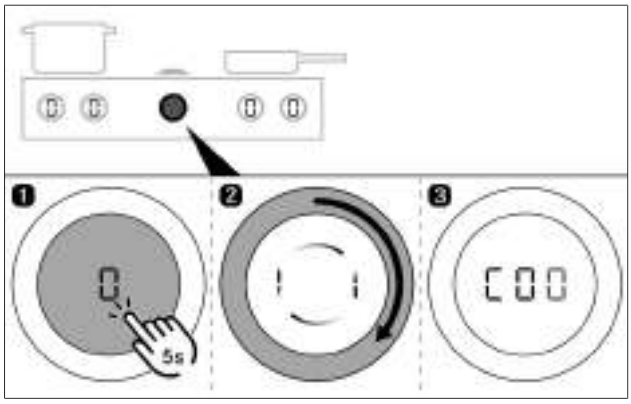

Fig. 6.1 Calling up the menu

6.2.2 Calling up the gas cooktop menu

▶ Extra-long press on a gas cooktop control knob.
▶ An animation appears (= prompt to turn).
▶ Turn the knob ring clockwise by at least 90°.
● The menu is called up and the first menu item is displayed.

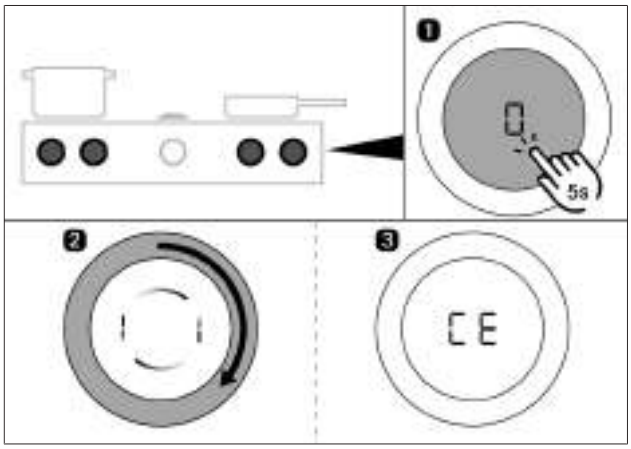

Fig. 6.2 Calling up the gas cooktop menu

6.2.3 Entering settings

Explanation of the menu item display (e.g. C23):
Number in middle segment = menu item (100% brightness)
Number in right-hand segment = current setting (50% brightness)

Selecting and confirming menu items
▶ Turn the knob ring to the required menu item.
▶ Tap to confirm.

Making, confirming and saving settings
▶ Turn the knob ring to the required setting.
▶ Tap to confirm the setting.
● The system adopts and saves the settings made when you exit the corresponding menu item or the menu itself.

6.2.4 Closing the menu

▶ Turn the knob ring to End appears in the cooktop extractor control knob display.
▶ Tap to confirm the selection.
● The menu is closed and the standard display appears.
or
● The menu can be exited at any point by means of a long touch. Settings that have not yet been confirmed will be lost.
or
● If no settings are changed in a menu or submenu item for 2 minutes, the configuration menu is closed automatically and the display goes out. The settings made are saved automatically.

6.3 Initial operation

When used for the first time, the system must be configured. It is essential to select the correct settings from the menu items for the basic configuration.

6.3.1 Basic configuration

Menu item C3: exhaust air or recirculation mode (incl. filter unit selection)
In recirculation mode, the correct selection of the filter unit automatically sets the maximum recirculation filter service life and adjusts the filter timer accordingly.

Setting	Operating mode	Filter unit (service life)
0	Exhaust air mode	No filter required
2	Recirculation mode	ULB3X (600 h) (factory setting)
3	Recirculation mode	ULBF (300 h)

Tab. 6.3 Exhaust air or recirculation mode and filter unit selection

Menu item C4: operation with or without a wall sleeve (only in exhaust air mode)
If a wall sleeve is used in exhaust air mode, when activating the cooktop extractor a higher power level is automatically and temporarily activated so that the wall sleeve opens properly (wall sleeve function).

Prerequisite: The exhaust air mode setting was selected in the menu item C3 .

Setting	Wall sleeve
0	Operation without wall sleeve
1	Operation with wall sleeve (factory setting)

Tab. 6.4 Operation with or without a wall sleeve

Menu item CA: Number of fans installed
If an additional fan is used when the system is installed, it must be activated in the menu. (Not applicable in the case of ULIE additional duct fan)

Setting	Number of fans
1	One fan connected
2	Two fans connected

Tab. 6.5 Number of fans installed

6.4 Description of the other menu items

6.4.1 Menu item C0: Volume of the acoustic signals

Setting	Acoustic signal volume
0	100% (factory setting)
1	10%
2	20%
3	30%
4	40%
5	50%
6	60%
7	70%
8	80%
9	90%

Tab. 6.6 Acoustic signal volume

6.4.2 Menu item C1: Demo mode

In demo mode all control knob functions are available and the electrical cover flap and fan are operative. The cooktop heating function is deactivated. Demo mode is used, for example, for exhibitions.

Setting	Operating mode
0	Normal operation (factory setting)
1	Demo mode

Tab. 6.7 Normal operation or demo mode

6.4.3 Menu item C2: Speed of the cover flap motors

Setting	Cover flap speed
0	100%
1	40%
2	46.7%
3	53.4%
4	60%
5	66.7%
6	73.3% (factory setting)
7	80%
8	86.7%
9	93.3%

Tab. 6.8 Speed of the cover flap motors

6.4.4 Menu item C5: Manual operation of the cover flap motors

If setting 1 or 2 is selected in menu item C5, the cover flap can be manually opened or closed with a long press on the touch surface of the control knob.

Setting	Function
0	Leave menu item
1	Opening the cover flap
2	Closing the cover flap

Tab. 6.9 Manual operation of the cover flap motors

6.4.5 Menu item C6: switching fan PWM values

Setting	Configuration	
0	Fan PWM values PKA3/PKA3AB	Factory setting on PKA3/PKA3AB
1	Fan PWM values PKAS3/PKAS3AB	Factory setting on PKAS3/PKAS3AB

Tab. 6.10 switching fan PWM values

6.4.6 Menu item C7: Installation of left cooktop 0°/180°

Setting	Set-up
0	Standard installation (factory setting)
1	Installation rotated by 180°

Tab. 6.11 Cooktop set-up

6.4.7 Menu item C8: Installation of right cooktop 0°/180°

Setting	Set-up
0	Standard installation (factory setting)
1	Installation rotated by 180°

Tab. 6.12 Cooktop set-up

6.4.8 Menu item C9: Pause function activated/deactivated

Setting	Function
0	Pause function cannot be set
1	Pause function can be set (factory setting)

Tab. 6.13 Pause function activated/deactivated

6.4.9 Menu item Cb: software update

Preparing the USB stick

▶ Download the update ZIP file from the BORA website (https://www.bora.com/service/download) or use the QR code
▶ Unzip the ZIP file.
▶ The unzipped updated data must be loaded onto a FAT 32 formatted USB stick.

Always use the latest update files. The files must not be modified.

The update files must not be moved to a subfolder on the USB stick.

When a link with the USB stick is established, the extractor automatically detects which cooktops are connected and updates them with the appropriate update file.

Instruction video

▶ Scan the code to access the instruction video.

Performing a software update

Only fully functional cooktops can be updated. Ensure that it functions properly.

▶ Ensure that the appliance can be accessed from underneath.
▶ Fitted drawers and cable protectors must be removed or disassembled.

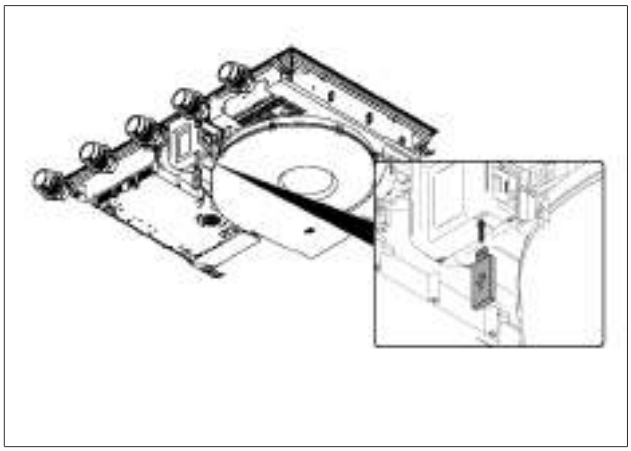

Fig. 6.3 Inserting the USB stick

▶ Insert the USB stick into the slot on the cooktop extractor.

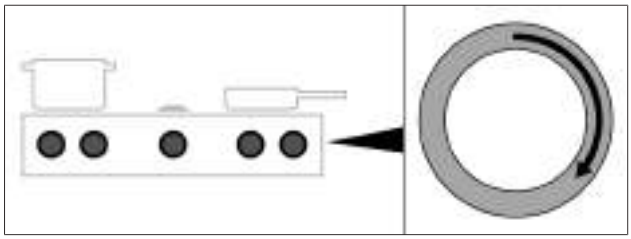

Fig. 6.4 Activating the system

▶ Activate the whole system using any control knob.

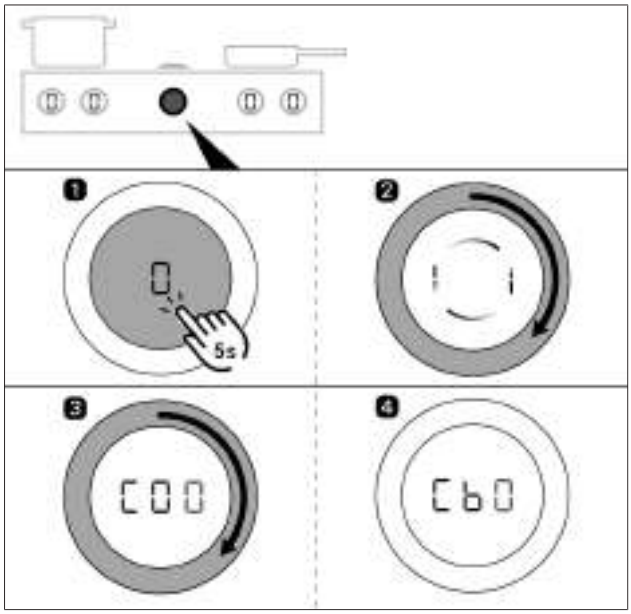

Fig. 6.5 Accessing the configuration menu

▶ Press the fan knob until the second acoustic signal is heard.
▶ Follow the prompt by turning the knob ring at least 90° clockwise.
▶ You have reached the configuration menu when "C00" is displayed.
▶ Turn the knob ring clockwise to menu item "Cb0".

The "b" is shown at 100% brightness as soon as the USB stick is detected by the appliance.

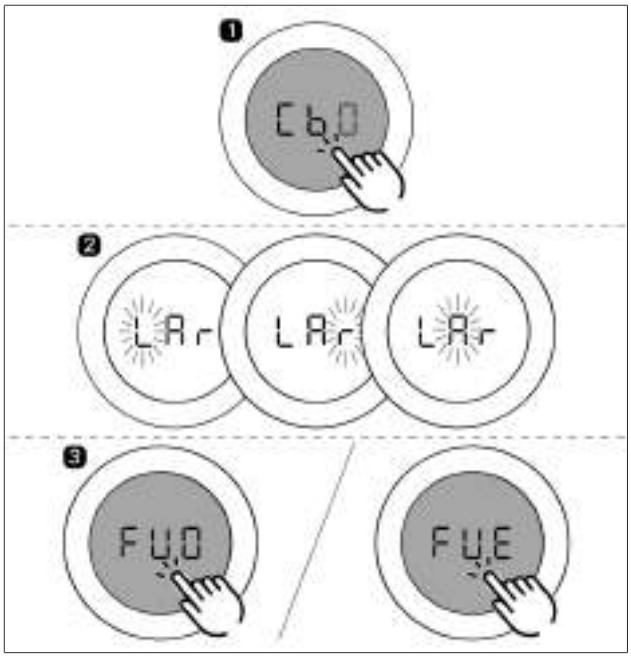

Fig. 6.6 Starting a software update

▶ Start the update by briefly touching "Cb0".
- Update time: approx. 1–2 minutes.
- Display on control knob: LAr – if updating the whole system, L - r if only the cooktops are being updated.
- The characters will then flash one after the other:
  - L flashing: left cooktop upgrade in progress.
  - r flashing: right cooktop upgrade in progress.
  - A flashing: cooktop extractor upgrade in progress.
- If the software update has been installed successfully, an acoustic signal will be heard and the system will display "FU0".
- If an error occurs during the update, "FUE" is displayed.

▶ If the update fails, follow the instructions in the "Troubleshooting" chapter.
▶ Acknowledge this by tapping the display.
▶ Remove the USB stick from the appliance.

Final check

Perform data export

Wait at least 2 minutes between software update and data export.

▶ Insert the USB stick into the slot on the cooktop extractor.
▶ Activate the whole system using any control knob.

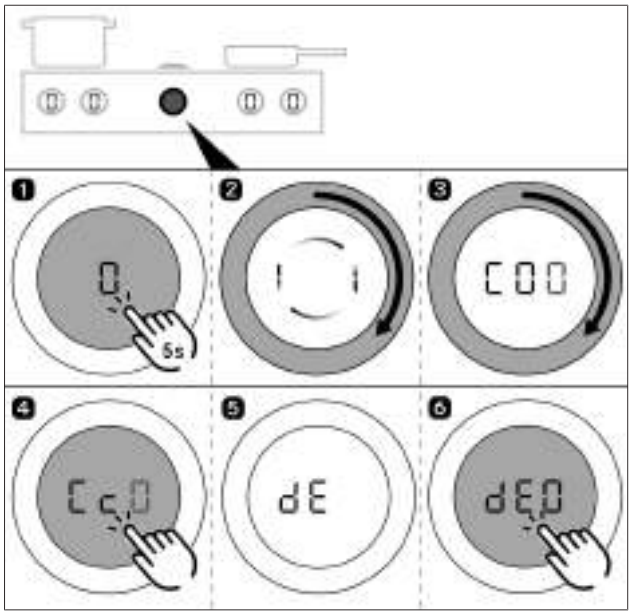

Fig. 6.7 Perform data export

▶ Press the fan knob until the second acoustic signal is heard.
▶ Follow the prompt by turning the knob ring at least 90° clockwise.
- You have reached the configuration menu when "C00" is displayed.

▶ Turn the knob ring clockwise to menu item "CcO".
▶ Start the update by briefly touching "CcO".
- During data export, "dE" is displayed on the control knob.
- When the data export is complete, "dEO" is displayed on the control knob.
- If an error occurs during the data export, "dEE" is displayed.

▶ Acknowledge this by tapping the display.
▶ Remove the USB stick from the appliance.

Checking the software version

Wait at least 2 minutes between updating the software and checking the software version.

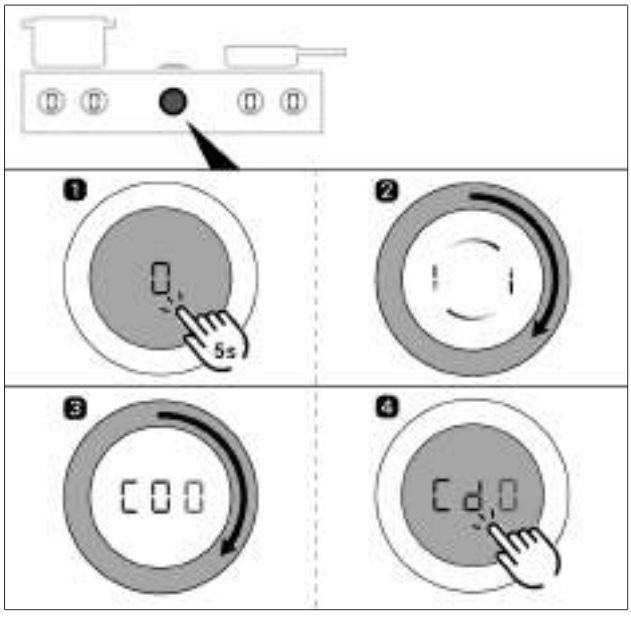

Fig. 6.8 Checking the software version

▶ Press the fan knob until the second acoustic signal is heard.
▶ Follow the prompt by turning the knob ring at least 90° clockwise.
- You have reached the configuration menu when "C00" is displayed.

▶ Turn the knob ring clockwise to menu item "CdO".
▶ Start the update by briefly touching "CdO", the current software version is displayed.
▶ Turn the knob ring clockwise to display the software version of the corresponding component (cooktop on the left, cooktop extractor or cooktop on the right)
- The software version displayed must match the software version of the files on your USB stick.
- You can exit the menu by turning the knob ring until you see "End" and then tapping the display.

Troubleshooting
- If the "b" in menu item "CbO" is not lit up, the system was unable to detect a USB stick.
- If the "c" in menu item "CcO" is not lit up, the system was unable to detect a USB stick.

If the USB stick is not detected or the error messages " FUE" / "d EE" appear, the following steps must be taken:
▶ Remove the stick for 5 seconds and then reinsert it. It can take up to 5 seconds for the USB stick to be detected.

or
▶ Leave the stick in the appliance and switch off the power supply for 1 minute.
▶ If necessary, reformat the USB stick to FAT32 and copy the files as indicated.

Troubleshooting if an update fails " "
▶ The file names of the update files must not be modified (especially "__.upd").
▶ Check that all files are on the stick and have not been moved to a folder.
▶ Call up the configuration menu "Cb" and insert the USB stick.

6.4.10 Menu item Cc: data export

▶ Start the data export by touching the display.

6.4.11 Menu item Cd: software version indicator

The software currently used for all connected appliances is shown:
- left cooktop
- Cooktop extractor
- right cooktop

It is shown as follows:

Indicator 1 (appliance)	Indicator 2 (software version)
LFt	xxx (= left cooktop software version)
FAn	xxx (= cooktop extractor software version)
ri t	xxx (= right cooktop software version)

Tab. 6.14 software version indicator

The software versions are displayed one after the other by twisting the control knob clockwise. The menu then closes.

6.5 Gas configuration menu item

The burner nozzles, gas type, gas pressure and gas characteristic curve may only be changed by a certified engineer or BORA service technician. They also assume responsibility for the proper gas installation and commissioning.

It is important that the gas type, gas pressure and characteristic curve are set correctly to ensure safe, failure-free operation of the gas cooktop.

6.5.1 Menu item CE: GPU configuration

Under menu item CE (GPU) the minimum power of each burner and gas type/pressure is regulated.
▶ Select the correct setting.

Setting	Gas type and gas pressure	
0	G20, 20 mbar	(Factory setting)
	G25, 20 mbar	
4	G30, 29 mbar	
	G30/G31, 37 mbar	
5	G30, 50 mbar	
	G30/G31, 50 mbar	
A	G20, 13 mbar	
b	G25, 25 mbar	
	G25.3, 25 mbar	
C	G20, 25 mbar	

Tab. 6.15 Setting the gas type and gas pressure

6.5.2 Menu item CF: Gas burner characteristic curves

You can select the characteristic curves for the gas burners here. The characteristic curves regulate the minimum gas burner power values. The minimum power levels are adjusted using the characteristic curves. Depending on the installation situation and the influence of the cooktop extractor, if necessary, the characteristic curve can be changed.

Characteristic curve A:
A enables the fine tuning of the power values, which can only be adjusted in the best-case scenario and only in the case of natural gas (G20, G25, G25.3). The best-case scenario is when:
- no cooktop extractor is in operation; or
- the cooktop, when using the cooktop extractor in exhaust air mode, is used with sufficient ventilation; or
- the cooktop, when using the cooktop extractor in recirculation mode is used with a sufficient return flow aperture and the cooktop extractor does not have a negative influence on the gas flame.

Characteristic curve B:
B is the factory default characteristic curve with balanced adjustment of the individual power levels.

Characteristic curve C:
C increases the lower power levels and should only be used in the event of a negative influence from the cooktop extractor.

▶ Select the appropriate characteristic curve.

Setting	Gas burner characteristic curves
0	Characteristic curve A
1	Characteristic curve B (factory setting)
2	Characteristic curve C

Tab. 6.16 Characteristic curves for the gas burner

If the gas flame goes out, is excessively affected by the extractor and/or the flame is not as it should be (e.g. soot production, flame blowback, etc.), the characteristic curve must be increased, as well as the ventilation in exhaust air mode, if necessary, or the return flow aperture in recirculation mode.

6.5.3 Menu item Ch: GPU reset

This menu item provides a reset function. This reset function can be used in the case of faults and errors and during initial operation if the gas cooktop does not react (does not ignite). The set values for the gas type, pressure and characteristic curve remain unchanged and are not affected by the reset.
▶ Perform a reset if necessary.

Setting	GPU reset
0	Resetting a locked GPU

Tab. 6.17 Resetting a locked GPU

7 Cleaning and maintenance

▶ Observe all safety and warning information (see "2 Safety").
▶ Follow the enclosed manufacturer's information.

Clean stainless steel surfaces in the polishing direction only.

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

▶ When conducting scheduled cleaning and maintenance, ensure that the cooktop and cooktop extractor are fully switched off and cooled so as to prevent injury.
● Regular cleaning and maintenance ensures long service life of the product and optimal function.
▶ Adhere to the following cleaning and maintenance cycles.

Control knob cleaning cycles

Component	Cleaning cycles
Knob ring/knob housing	Immediately after every soiling

Tab. 7.1 Control knob cleaning cycles

Cooktop extractor cleaning cycles

Component	Cleaning cycles
Cooktop extractor interior and surface	After cooking very greasy dishes; at least once a week
Air inlet nozzle, grease filter unit	After cooking very greasy dishes; at least once a week
Cover flap, grease filter and filter tray	After cooking very greasy dishes; at least once a week.
Maintenance tray	When necessary (in recirculation mode at the latest when the activated charcoal filter is replaced)
Activated charcoal filter (with recirculation only)	Replace if odours have built up or the service life has expired

Tab. 7.2 Cleaning cycles

Cooktop cleaning cycles

Component	Cleaning cycles
Cooktop	Clean well immediately after soiling, using conventional detergents
Only on the gas cooktop:	
Pan supports gas burner parts	Clean well immediately after soiling, using conventional detergents

Tab. 7.3 Cooktop cleaning cycles

7.1 Cleaning agents

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

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

7.1.1 Cleaning products for glass ceramic cooktops

To clean the cooktop, you need a special glass ceramic scraper and suitable cleaning agents.

Do not use the glass ceramic scraper in the curved cooking zone of the wok cooktop.

7.1.2 Cleaning products for the Tepan stainless steel grill

To clean the Tepan stainless steel grill you need a special Tepan spatula and suitable cleaning agents. In the case of heavy soiling, a new sponge scourer can be used.

7.2 Cleaning the cooktop extractor

Grease particles and limescale residues from cooking vapours can settle on the surface and in the extraction system.
▶ Clean the cooktop extractor components in accordance with the cleaning cycles.
▶ Remove the cover flap, grease filter and filter tray prior to cleaning.
▶ Clean the surfaces using a soft, damp cloth, detergent or a mild window cleaning agent.
▶ Soften dried on dirt using a damp cloth (do not scrape it off!).

Cover flap cleaning position
▶ Ensure that the cooktop extractor is switched on but inactive (= power level 0).
▶ Activate the cleaning function on the cooktop extractor (see "5 Functions and operation").
● The cover flap opens and ⊏ displayed.
● The fan motor will not start or will switch off if running.

7.2.1 Removing the cover flap, grease filter and filter tray

The grease filter components can only be removed when the cooktop extractor cleaning function is active.
▶ Lift the cover flap up to remove it.
▶ Reach into the opening in the cooktop extractor and remove the grease filter and filter tray.
● appears on the cooktop extractor's control knob ⊏ displayed.

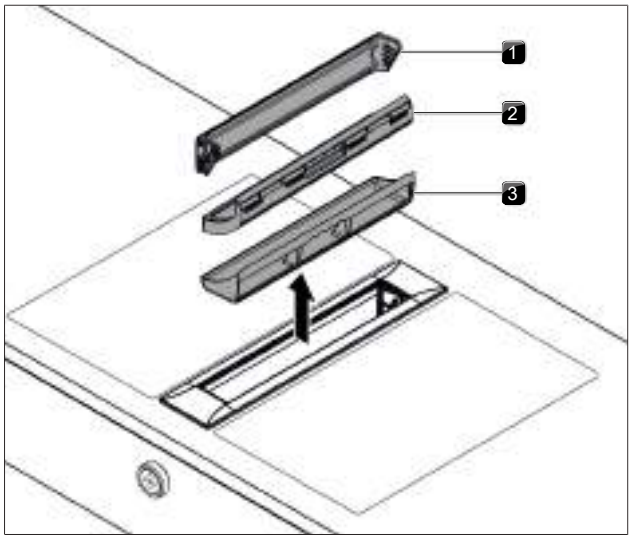

Fig. 7.1 Removing the grease filter components

[1] Cover flap
[2] Grease filter
[3] Filter tray

7.2.2 Fitting the cover flap, grease filter and filter tray

▶ Insert the filter tray in the opening on the extractor.
▶ Insert the grease filter into the opening in the extractor.
▶ Ensure that the grease filter sits correctly in the gap in the housing.
▶ Lay the cover flap on its side next to the extractor opening.
▶ Allow the cover flap to slide diagonally into the holder.
▶ Press the ends of the cover flap lightly from above until you hear them click into place.
▶ Make sure that the cover flap has been fitted correctly.
- If the cover flap is not properly installed in its locking mechanism, it will not close fully.
- If the grease filter or cover flap has not been properly fitted, the error message ‘E012’, ‘E013’ or ‘FF out’ appears on the control knob’s display (see "8 Troubleshooting").

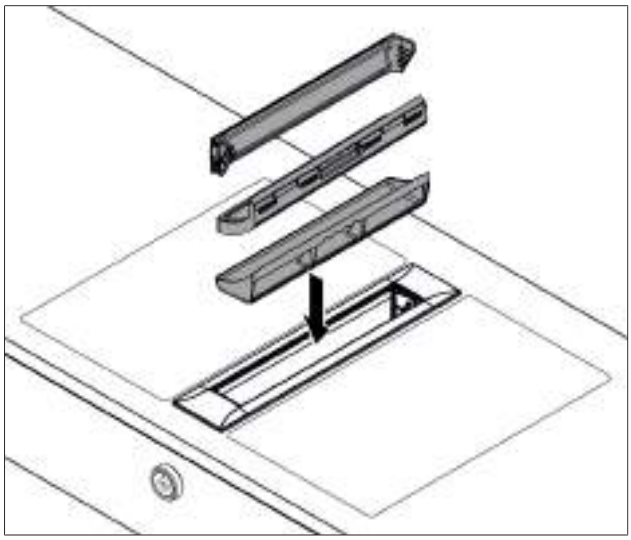

Fig. 7.2 Fitting the components

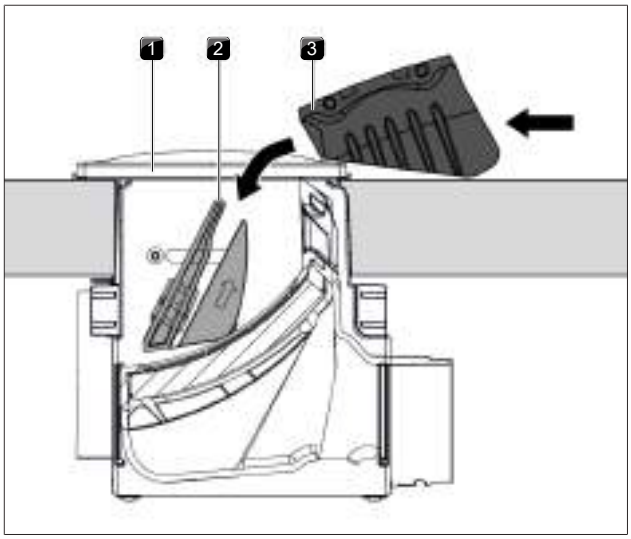

Fig. 7.3 Fitting the cover flap

[1] Extractor opening
[2] Holder
[3] Cover flap

7.2.3 Removing the maintenance tray

The maintenance tray cannot be removed in the following installation situations:
- single installation
- second adjacent extractor
- adjacent wok cooktop

To remove the maintenance tray, the grease filter and filter tray must be removed first.
▶ Turn the two levers of the lock outwards 90° to unlock the maintenance tray.
▶ Lift the maintenance tray out of the cooktop extractor.

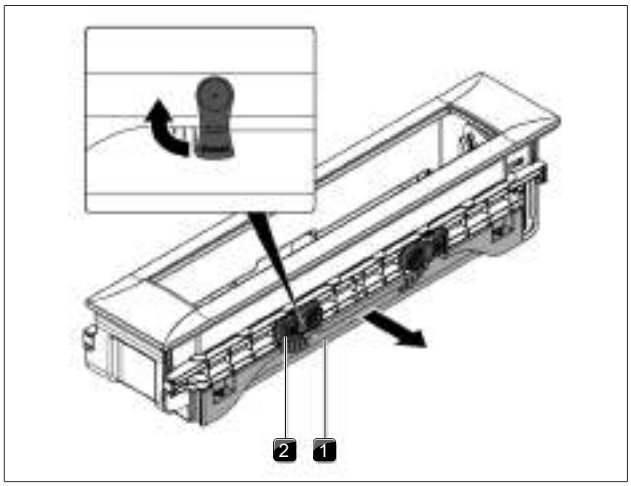

Fig. 7.4 Removing the maintenance tray

[1] Maintenance tray
[2] Lock

7.2.4 Installing the maintenance tray

▶ Slide the maintenance tray into the cooktop extractor.

▶ Turn the two levers of the lock downwards to lock the maintenance tray.

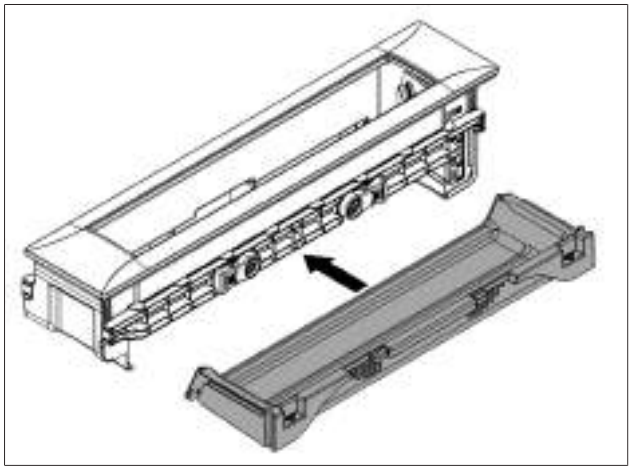

Fig. 7.5 Installing the maintenance tray

7.2.5 Cleaning the components

The cover flap, grease filter, filter tray and maintenance tray can be cleaned by hand or in the dishwasher.

Manual cleaning
- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the components with hot water.
- ▶ Clean the components with a soft brush.
- ▶ Rinse the components well after cleaning.

Cleaning in the dishwasher
- ▶ Remove coarse food residues from the components.
- ▶ Place the components in the dishwasher.
- ▶ No water should be able to gather in the components.
- ▶ Rinse the components with a rinsing program at a maximum temperature of 65°C.

If the stainless steel grease filter can no longer be fully cleaned, it must be replaced (Warranty, technical service, spare parts, accessories).

7.2.6 Ending the cooktop extractor cleaning process

To end the cleaning function, all grease filter components must be correctly fitted.
- ▶ Turn the knob ring or touch the control knob on the cooktop extractor.
- ● This deactivates the cleaning function.
- ● The display on the control knob changes from C to 0 and the cooktop extractor is ready for use.
- ● If the grease filter or cover flap has not been properly fitted, the error message ‘E012’, ‘E013’ or ‘FF out’ appears on the control knob’s display (see "8 Troubleshooting").

7.2.7 Replacing the recirculated air filter

In recirculation mode, an additional activated charcoal filter is used. The activated charcoal filter absorbs cooking odours. The activated charcoal filter is installed on the plinth fan or the duct system. If an activated charcoal filter has reached the end of its service life, the filter service display will appear and the filter must be replaced. After replacing the filter, the filter service life must be reset.
- ▶ Change the activated charcoal filter when the filter service display appears.
- ● You can see the service life and a description of how to change the filter in the activated charcoal filter operating instructions.
- ▶ Reset the filter service display (see "5.4.5 Filter service life and filter service display").

You can obtain activated charcoal filters from your specialist supplier or from the BORA Shop via the website at http://www.mybora.com.

7.3 Cleaning the cooktops

Any changes in colour or glossy spots do not mean that the cooktop is damaged. They do not affect the functionality of the cooktop or the stability of the glass ceramic panel.
Changes in the colour of the cooktop are the result of residues which have not been removed and have burnt on.
Glossy spots are the result of wear by the pan base, especially if aluminium-based cookware or unsuitable cleaning agents are used. These are difficult to remove.

7.3.1 Cleaning glass ceramic cooktops

- ▶ Make sure that the cooktop is switched off.
- ▶ Wait until all cooking zones are cold.
- ▶ Remove all coarse dirt and food residues from the cooktop using a glass ceramic scraper.
- ▶ Apply the cleaning agent to the cold cooktop.
- ▶ Spread the cleaning agent using kitchen roll or a clean cloth.
- ▶ Wipe the cooktop clean with a damp cloth.
- ▶ Dry the cooktop with a clean cloth.

If the cooktop is hot:
- ▶ Remove stubborn residues of plastic, aluminium foil, sugar or sweet dishes from the hot cooking zone immediately using a glass ceramic scraper to prevent burning.

Heavy soiling
- ▶ Remove heavy soiling and marks (limescale marks, mother-of-pearl-like shiny marks) using cleaning products while the cooktop is still warm.
- ▶ Wipe off any food that boils over with a damp cloth.
- ▶ Remove any remaining dirt with the glass ceramic scraper.
- ▶ Always remove any seeds, crumbs or similar that fall onto the cooktop during cooking immediately to prevent the surface getting scratched.

7.3.2 Cleaning the surface of the Tepan stainless steel grill

Any changes in colour or small scratches do not mean that the cooktop is damaged. They do not affect the functionality of the cooktop or the stability of the stainless steel grill surface. Changes in the colour of the cooktop are the result of residues which have not been removed and have burnt on.

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

Changes may occur in the surface of the grill after using the spatula or a sponge scourer.

Do not apply cleaning products to the adjoining areas between the cooktop and worktop.

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

Clean stainless steel surfaces in the polishing direction only.

Light soiling

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

Normal soiling

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

Heavy soiling

- ▶ Ensure that the cleaning function is activated for both grilling zones.
- ▶ Wait until the grilling zone indicators are no longer flashing (= optimum cleaning temperature of 70°C).
- ▶ Dilute a drop of washing-up liquid in a bowl of warm water (approx. 200 ml).
- ▶ Pour the liquid on the grill surface.
- ▶ Leave the solution to work for approx. 5–8 minutes.
- ▶ Loosen burned-on food from the grill surface with a plastic brush.
- ▶ Remove all dirt and water with a cloth.
- ▶ Pour 50 ml of water and a drop of washing-up liquid onto the grill surface.
- ▶ Clean the entire grill surface using the rough side of a sponge scourer, only in the direction of the grain. Also use the Tepan spatula to help.
- ▶ Remove all of the remaining dirt and water with a clean cloth.
- ▶ Use clean, cold water on the grill surface.
- ▶ Remove the remaining dirt and water with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

7.3.3 Cleaning the components on the gas cooktop

The surface of the cast iron parts will become duller with the passing of time. This is quite normal and does not mean that the material is damaged.

Cleaning the pan supports

- ▶ Remove the pan support.
- ● Pan supports can only be cleaned by hand.

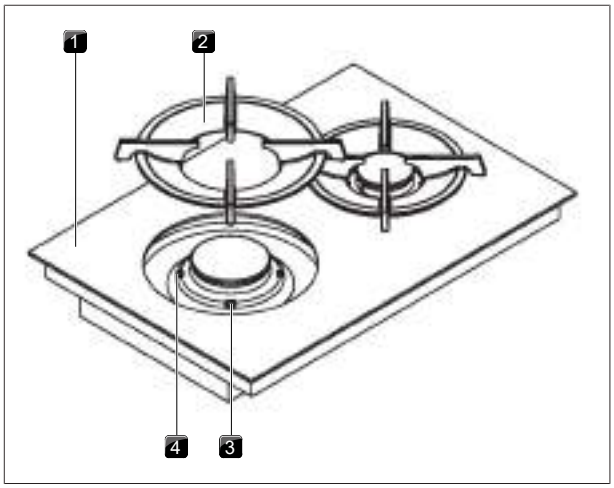

Fig. 7.6 Gas burner structure

[1] Gas cooktop
[2] Pan support
[3] Gas burner
[4] Positioning aid

The pan supports are not dishwasher safe.

Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the pan supports with hot water.
- ▶ Clean the pan supports with a soft brush.
- ▶ Rinse the pan supports well after cleaning.
- ▶ Dry the pan supports carefully with a clean cloth.
- ● In the case of particularly stubborn or burned-on dirt, the pan support can be briefly soaked in warm water with washing-up liquid. Any limescale marks can be more easily removed with diluted vinegar.

Cleaning the gas burner parts

- ● Do not start cleaning until the gas burner has returned to normal temperature after use.
- ● The burner parts are not dishwasher safe. Burner parts must only be cleaned by hand.
- ● Only clean with normal hot water to rinse and a conventional washing-up liquid, using a soft sponge or a normal dishcloth.
- ● Never scratch or scrape cooking residues off.
- ▶ Remove the pan support.
- ▶ Remove the burner cap from the burner head.
- ▶ Remove the burner head from the gas outlet
- ▶ Clean the parts of the burner.
- ▶ Clean all of the flame outlet openings with a non-metallic brush.
- ▶ Wipe the fixed parts of the burner with a damp cloth.
- ▶ Wipe the igniter electrode and the thermocouple carefully with a well-wrung-out cloth.
- ● The igniter electrode must not get wet, otherwise the ignition spark will not light.
- ▶ Finally, dry the pan supports carefully with a clean cloth.
- ● Before reassembling the flame openings, burner heads and burner caps must be completely dry.
- ▶ Put the burner parts back together again.
- ▶ Position the burner head correctly on the gas outlet.
- ▶ Ensure that the safety thermocouple and the electric igniter are positioned in the correct opening.
- ▶ Position the burner cap so that it fits perfectly, sitting straight on the burner head.

- If burner parts are not positioned correctly, the electric igniter will not work.

▶ Place the pan support straight on the gas burner so it fits perfectly.
▶ Put the gas burner into operation.

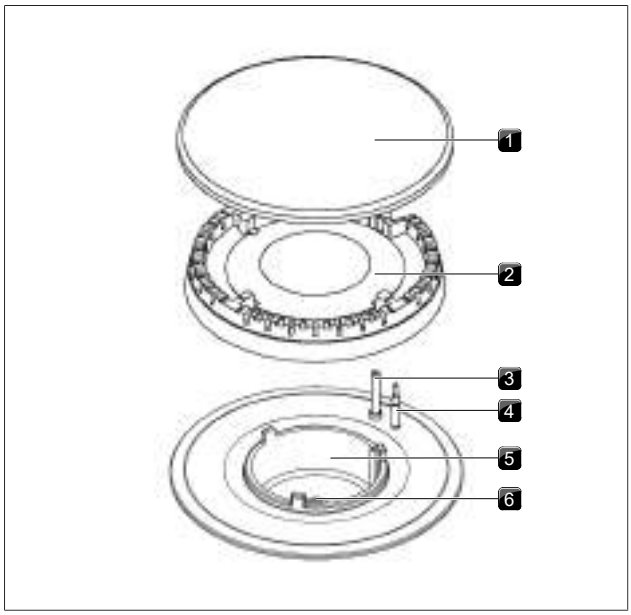

Fig. 7.7 Gas burner structure

[1] Burner cap
[2] Burner head
[3] Burner head
[4] Safety thermocouple
[5] Burner housing
[6] Gas burner nozzle

7.4 Looking after your cooktops

▶ Never use the appliance as a work or storage surface.
▶ Do not push or pull cookware over the appliance.
▶ Always lift pots and pans.
▶ Keep the appliance clean.
▶ Remove any dirt immediately.
▶ Only use suitable cookware with the appliance.

7.5 Cleaning the control knobs

The knob rings are not dishwasher safe.

Cleaning the knob ring

The knob ring can only be cleaned by hand.
▶ Remove the knob ring from the knob housing.
▶ Use a cleaner and degreaser in one.
▶ Rinse the knob ring with hot water.
▶ Clean the knob ring with a soft brush.
▶ Rinse the knob ring well after cleaning.
▶ Dry the knob ring carefully.
▶ Place the dry knob ring back on the knob housing.

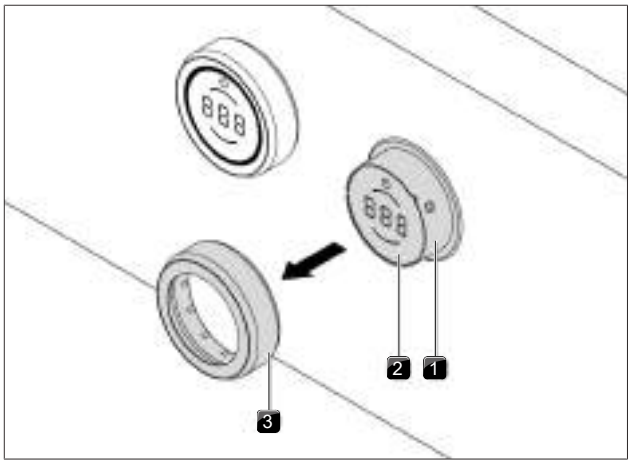

Fig. 7.8 Pull out the knob ring

[1] Knob housing
[2] Touch surface
[3] Knob ring

Cleaning the touch surface and the knob housing

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

8 Troubleshooting

8.1 Cooktop extractor troubleshooting

Operating situation	Cause	Remedy
The cooktop extractor cannot be switched on	Knob ring missing	Slot the knob ring onto the control knob
	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or house is defective	Replace the fuse
		Switch the automatic circuit breaker back on
	The fuse or the automatic circuit breaker trips several times	Contact the BORA Service Team
	The power supply is disconnected	Have a specialist inspect the power supply
	The pause function is active	Deactivate the pause function
	The micro fuse in the control unit's cooling device plug connection is defective	Replace the fuse (type: T 3.15A/250V)
The fan motor won't start	The cover flap is not fitted or is fitted incorrectly	Fit the cover flap correctly
	The grease filter is not fitted or is fitted incorrectly	Fit the grease filter correctly
	The fan motor is faulty	Contact the BORA Service Team
Build-up of odours when new cooktop extractor is in operation	This is normal on brand-new appliances	Odours stop forming after a few operating hours
Control knob display L	The child lock is activated	Switch off the child lock (see "5.4.4 Child lock")
Control knob display r	Continuous operation (< 8 s) of the control knob or control knob dirty	Take your finger off the control knob or clean the knob
Control knob display F	End of activated charcoal filter service life reached	Fit a new activated charcoal filter (see "7 Cleaning and maintenance")
Control knob display FF out	The grease filter is not fitted or is fitted incorrectly	Please check if the grease filter has been correctly positioned (re-insert).
	The cover flap sensor is faulty	Contact the BORA Service Team.
Control knob display End	An object is obstructing the cover flap	Remove the object
	The cover flap has not clicked into place in its holder	Lightly press the ends of the cover flap from above until you hear it click into place
	The cover flap sensor is faulty or misaligned	Contact the BORA Service Team
	Loss of power when the cover flap is removed	Touch to acknowledge. If necessary, move the flap manually using menu item C5 (see "6.4.4 Menu item C5: Manual operation of the cover flap motors")
Control knob display E012 and E013	the cover flap are not fitted or are fitted incorrectly	Fit the cover flap correctly
	The cover flap sensor is faulty	Contact the BORA Service Team
Control knob display E019	Error in the touch surface values	Remove the knob ring and put it back on. Repeat the touch command.
		Contact the BORA Service Team.
Control knob display E022	Knob settings incorrectly interpreted, controls switch off after 4 to 8 seconds	Replace the control knob
Control knob display E381	The Home In contact is interrupted	Check the Home In contact cable or bridge
Control knob display E383	The Home In contact is interrupted	In exhaust air mode, open the window, for example.
Control knob display E385	The fan does not rotate during operation	Check the fan connections on the control box.
		Replace the control box.
Control knob display E386	Fewer fans operating than configured.	Check the fan configuration in menu CA.
		Check the fan connections on the control box.
		Replace the control box.
Control knob display E387	More fans operating than configured.	Check the fan configuration in menu CA.

Operating situation	Cause	Remedy
Control knob display E542	Left cooktop not connected or has no power.	Check the supply voltage to the left cooktop.
		Check the cabling from the cooktop to the cooktop extractor.
		Replace the connection cable between the cooktop and the cooktop extractor.
		Replace the interface board for the left cooktop.
Control knob display E543	Right cooktop not connected or has no power.	Check the supply voltage to the right cooktop.
		Check the cabling from the cooktop to the cooktop extractor.
		Replace the connection cable between the cooktop and the cooktop extractor.
		Replace the interface board for the right cooktop.
Control knob display E548	Communication with the left cooktop faulty	Check the cabling from the cooktop extractor to the left cooktop.
		Check the power supply to the left cooktop.
		Replace the interface board for the left cooktop.
Control knob display E549	Communication with the right cooktop faulty.	Check the cabling from the cooktop extractor to the right cooktop.
		Check the power supply to the right cooktop.
		Replace the interface board for the right cooktop.
Control knob display E580	Configuration menu cannot be activated in this operating state. Power levels active on the cooktop or extractor.	Deactivate the power level on the extractor and both cooktops.
The extraction performance of the cooktop extractor has decreased	The stainless steel grease filter is heavily soiled	Clean or replace the stainless steel grease filter
	The activated charcoal filter is extremely dirty (only in recirculation mode)	Replacing the activated charcoal filter
	There is an object in the air guiding housing (e.g. cleaning cloth)	Remove the object
	The fan is defective or a duct connection has become loose	Contact the BORA Service Team
The cover flap is not completely open/closed	Movement was stopped by an interruption to the power supply	Move the cover flap manually to the end position (see the installation instructions)

Tab. 8.1 Troubleshooting

8.2 Cooktop troubleshooting

Operating situation	Cause	Remedy
The cooktop cannot be switched on	Knob ring missing	Slot the knob ring onto the control knob.
	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or building is defective.	Replace the fuse. Switch the automatic circuit breaker back on.
	The fuse or the automatic circuit breaker trips several times	Contact the BORA Service Team.
	The power supply is disconnected.	Have a specialist inspect the power supply.
Build-up of odours when new cooktop extractor is in operation	This is normal on brand-new appliances	Odours stop forming after a few operating hours
The cooktop cooling fan continues to run when the cooktop has been switched off	The cooling fan runs until the cooktop has cooled	Wait until the cooling fan switches off automatically
A cooking zone or the entire cooktop switches off automatically.	The maximum cooking zone operating time has been exceeded.	Put the cooking zone back into operation.
The power setting is automatically shut off prematurely	The overheating protection has tripped	(see "3 Appliance description")
Control knob display L	The child lock is activated	Switch off the child lock (see "5.4.4 Child lock")

Operating situation	Cause	Remedy
Control knob display U	No or unsuitable cookware on the cooking zone	Only use suitable cookware
		Select the cookware size depending on the cooking zone (see "3 Appliance description")
Control knob display r	Continuous operation (< 8 s) of the control knob or control knob dirty	Take your finger off the control knob or clean the knob
Control knob display E019	Error in the touch surface values	Remove the knob ring and put it back on. Repeat the touch command.
		Contact the BORA Service Team.
Control knob display E022	Knob settings incorrectly interpreted, controls switch off after 4 to 8 seconds	Replace the control knob
Control knob display E002, E021, E057, E082, E083	Temperature too high	Allow the cooktop to cool
Control knob display E581	Operating the induction wok cooktop with only one knob. The knob was not correctly connected to port 1 on the interface circuit board according to the installation instructions.	Please connect the control knob to port 1 (zone 1) on the cooktop.

Tab. 8.2 Troubleshooting

8.2.1 Gas cooktop troubleshooting

Operating situation	Cause	Remedy
When operating for the first time, after a prolonged period without use or after changing the gas bottle:		
The burner does not light during initial operation or after a long period of disuse	There is air in the gas pipe	Repeat the ignition process, several times if necessary (tap the required cooking zone and set a power level).
Gas cooktop does not react (servomotors do not calibrate and no ignition)	There is a communication error between the operating unit and the cooktop (e.g. in the event of a power cut).	Perform a reset (see "6.5 Gas configuration menu item")
The gas burner cannot be ignited electrically.	The fuse or automatic circuit breaker of the apartment and/or house's electrical system is defective or has been triggered.	Change the fuse. Switch the automatic circuit breaker back on. If necessary, contact a specialist electrician.
	The fuse or the automatic circuit breaker trips several times.	Contact the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
	The gas burners are damp.	Dry the gas burner parts (see "7 Cleaning and maintenance").
	The gas burner heads and/or the gas burner cover are not correctly positioned.	Position the gas burner parts correctly.
	The electric igniter and/or thermocouple are dirty	Remove dirt.
	Dirt in the gas burner head	Clean the parts of the gas burner.
	The cooktop does not ignite automatically.	Try to ignite it again using the touch surface on the control knob.
you notice the smell of gas.	A leakage point in the gas supply line	Switch off the gas supply and immediately extinguish all open flames. Contact a gas engineer. Ensure that all connections are tight (see the installation instructions).
No gas is coming out of the gas burners.	The gas supply is closed	Turn on the gas supply (see the installation instructions)
	The gas bottle (in the case of liquid gas LPG) is empty.	Exchange the empty gas bottle for a full gas bottle of the correct gas type.
During normal operation:		

Operating situation	Cause	Remedy
The gas flame goes out after ignition. The gas flame goes out during operation. The gas flame is uneven.	The gas burner parts (burner heads and/or the gas burner cover) are not correctly positioned.	Position the gas burner parts correctly.
	Dirt in the gas outlet openings on the gas burner head.	Clean the gas burner parts (see "7 Cleaning and maintenance").
Control knob display E001, E002	Error when the software is running.	Perform a reset (see "6.5 Gas configuration menu item").
		Disconnect the appliance from the power supply for at least 1 min. and then restart it.
		Contact the BORA Service Team
All error codes E066	Gas supply interrupted and/or no flame detected. The gas bottle is empty.	Wait 5 seconds, then touch the flashing error indicator 'E' (update error)
		Try to ignite it again (the gas pipe needs a certain amount of time to fill after installation).
		Check the gas or mains connection.
		Contact the BORA Service Team.
Control knob display E580	Configuration menu cannot be activated in this operating state. Activate power levels on the cooktop or extractor.	Deactivate the power level on the extractor and both cooktops.

Tab. 8.3 Troubleshooting

8.3 Dealing with errors

- ▶ Acknowledge the error by tapping the control knob.
- ▶ After troubleshooting try again and check that the problem has been solved.
- ▶ Try restarting the system.
- ▶ As a last resort, briefly disconnect the power supply.
- ▶ In the event of any errors not listed here or should errors recur, please contact the BORA service team and specify the error number shown and appliance type.

9 Warranty, technical service, spare parts, accessories

▶ Observe all safety and warning information (see "2 Safety").

9.1 BORA manufacturer's warranty

BORA provides its end customers with a 2-year manufacturer's warranty for its products. The end customer is entitled to this warranty in addition to the statutory claims for defects against the sellers of our products.
The manufacturer's warranty applies to the BORAproducts listed here, which are sold by authorised BORA retailers or by BORA trained salespersons and are installed within the European Union (overseas territories excluded), Switzerland, Liechtenstein, Ukraine, Russia, Norway, Serbia, Israel, UK, Iceland, India, Australia and New Zealand, with the exception of BORA products labelled as universal or accessories:
- Cooktops
- Cooktop extractor systems
- Fans

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer and is valid for 2 years. Registering on www.mybora.com enables the manufacturer's warranty to be extended to 3 years.
The manufacturer's warranty requires expert installation (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation) of the BORA products by an authorised BORA retailer. During use, the end customer is to adhere to the specifications and instructions in the operating manual.
When filing a warranty claim, BORA must be directly notified of the fault and the receipt must be presented. Alternatively, proof of purchase can be provided by registering on www.mybora.com.
BORA guarantees that all BORA products are free from material and production defects. The defect must exist prior to delivery of the product to the end customer. Filing a warranty claim does not interrupt the warranty period, nor shall the period start anew.
BORA will correct defects in BORA products at its own discretion by repairing or replacing the product. All costs for the correction of defects under the manufacturer's warranty shall be assumed by BORAappears in the cooktop extractor control knob display.
Expressly not covered by the BORA manufacturer's warranty are:
- BORA products that were not sold by authorised BORA dealers or salespersons trained by BORA
- Damage caused by non-adherence to the operating instructions (including product care and cleaning). This represents improper use.
- Damage caused by normal use, e.g. traces of usage on the cooktop
- Damage caused by external influences (such as transport damage, ingress of condensation, damage caused by the elements such as a lightning strike)
- Damage caused by repairs or repair attempts that were not carried out by BORA or by persons authorised by BORA .
- Damage to the glass ceramic
- Injury caused by electrical voltage fluctuations
- Secondary damage or claims for damages beyond the defect
- Damage to plastic parts

Legal claims, particularly statutory claims for defects or product liability are not limited by the warranty and can be asserted free of charge.
If a defect is not covered by the manufacturer's warranty, a claim may be made against the BORA Technical Service.
. BORA shall not assume the resulting costs.
The laws of the Federal Republic of Germany apply to these warranty conditions.
You can contact us at:
BORA Vertriebs GmbH & Co KG, Innstraße 1, 6342 Niederndorf, Austria
- Telephone: +800 7890 0987
  Monday to Thursday from 8 a.m. to 6 p.m. and Friday from 8 a.m. to 5 p.m.
- Email: info@bora.com

9.1.1 Warranty extension

You can extend the warranty by registering at www.bora.com/registration .

9.2 Service

BORA Service:
see reverse side of operating and assembly instructions

▶ In the case of faults you cannot fix yourself, contact your BORA specialised retailer or the BORA Service Teamappears in the cooktop extractor control knob display.

The BORA Service Team Team will require the type designation and serial number of your appliance (FD number).
This information is provided on the nameplate in the back of the instruction manual as well as on the bottom of the appliance.

9.3 Spare parts

▶ Only use original spare parts for repairs.
▶ Repairs may only be carried out by the BORA Service Team.

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

9.4 Accessories

- Pro knob ring PKR3
- Pro knob ring All Black PKR3AB

Cooktop extractor accessories:
- Pro stainless steel grease filter PKA1FF
- Pro cover flap PKA1VK
- Pro cover flap All Black PKA1VKAB
- Pro filter tray PKA1FW
- Mains supply cable Type I UNLI (AUS)
- Mains supply cable Type J UNLJ (CH)
- Mains supply cable Type G UNLG (GB-IE)
- Window contact switch UFKS

Special accessory for recirculation systems:
- Air purification box flexible ULBF
- Activated charcoal filter set ULB3AS for ULB3X

Special accessory for glass ceramic cooktops:
- Glass ceramic scraper UGS

Special accessory for surface induction cooktops
- Grill pan KWGPFI

Special accessory for the wok cooktop:
- Induction wok pan HIW1

Special accessory for Tepan:
- Pro Tepan spatula PTTS1

Special accessories for gas cooktops:
- Gas nozzle set natural gas G25/25 mbar PKGDS2525
- Gas nozzle set natural gas G20/13 mbar PKGDS2013
- Gas nozzle set natural gas G20/20 mbar PKGDS2020
- Gas nozzle set natural gas G25/20 mbar PKGDS2520
- Gas nozzle set natural gas G20/25 mbar PKGDS2025
- Gas nozzle set liquid gas G30/G31 50 mbar PKGDS3050
- Gas nozzle set liquid gas G30/G31 28-30 mbar PKGDS3028
- Burner set PKGBS
- Pan support small PKGTK
- Pan support large PKGTG

10 Energy data sheets

10.1 Energy data sheet for PKA3/PKA3AB

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		BORA		
Model designation		**PKA3/PKA3AB**	**PKAS3/PKAS3AB**	
	Symbol	Value	Value	Unit
Energy consumption				
Yearly power consumption	AEC_{hood}	26.3	28.0	kWh/a
Energy efficiency class	–	A++	A+	–
Energy efficiency index	EEI_{hood}	35.2	39.8	–
Flow volume				
Fluid dynamic efficiency	FDE_{hood}	36.9	34.3	–
Fluid dynamic efficiency class	–	A	A	–
Minimum air flow during normal operation	–	269	221	m^3/h
Maximum air flow during normal operation	–	598	558	m^3/h
Maximum air flow when operated on the intensive level or fast mode level (power setting)	Q_{max}	613	670	m^3/h
Measured air flow rate at the best efficiency point	Q_{BEP}	283.7	296.7	m^3/h
Measured pressure at the best efficiency point	P_{BEP}	507.3	417.0	Pa
Measured electric power input at the best efficiency point	W_{BEP}	108.3	100	W
Time increase factor	f	0.7	0.8	
Lighting				
Lighting efficiency	LE_{hood}	*	*	lx/W
Lighting efficiency class	–	*	*	–
Nominal power of the lighting system	W_L	*	*	W
Average lighting system illumination level on the cooking surface	E_{middle}	*	*	lx
Grease filtering				
Grease filtering efficiency	GFE_{hood}	83.7	74.7	%
Grease filtering efficiency class	–	C	D	–
Noise level				
A-rated airborne noise emission at minimum available speed in normal operation	–	47	46	dB(A) re_1pW
A-rated airborne noise emission at maximum available speed in normal operation	–	65	67	dB(A) re_1pW
A-rated airborne noise emission when operating on the intensive level or fast mode level (power setting)	–	65	70	dB(A) re_1pW
Sound pressure level at minimum available speed in normal operation**	–	33	34	LpA in dB re 20 µPa
Sound pressure level at maximum available speed in normal operation**	–	52	55	LpA in dB re 20 µPa
Sound pressure level when operating on the intensive level or fast mode level (power setting)**	–	52	58	LpA in dB re 20 µPa
Power consumption				
Power consumption in off mode	P_o	0.18	0.18	W
Power consumption in standby mode	P_s	*	*	W

Tab. 10.1 Energy labelling

* Does not apply to this product.

** Voluntary declaration

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

10.2 Energy data sheet for PKFI3

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		**BORA**	
Model identification		**PKFI3**	
Type of hob		**Glass ceramic cooktop**	
	Symbol		Unit
Heating technology	–	Induction cooking area	–
Number of cooking areas	–	2	–
Front cooking area	LxW	23.0 x 23.0	cm
Rear cooking area	LxW	23.0 x 23.0	cm
Front cooking area	$EC_{electric\ cooking}$	185.0	Wh/kg
Rear cooking area	$EC_{electric\ cooking}$	176.5	Wh/kg
Bridged cooking areas	$EC_{electric\ cooking}$	204.4	Wh/kg
Power consumption of the hob per kg	$EC_{electric\ hob}$	188.6	Wh/kg

Tab. 10.2 Energy data sheet for PKFI3

10.3 Energy data sheet for PKI3

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		**BORA**	
Model identification		**PKI3**	
Type of hob		**Glass ceramic cooktop**	
	Symbol	Value	Unit
Heating technology	–	Induction cooking zone	–
Number of cooking zones	–	2	–
Front cooking zone	Ø	23.0	cm
Rear cooking zone	Ø	16.5	cm
Front cooking zone	$EC_{electric\ cooking}$	162.7	Wh/kg
Rear cooking zone	$EC_{electric\ cooking}$	169.3	Wh/kg
Power consumption of the hob per kg	$EC_{electric\ hob}$	166.0	Wh/kg

Tab. 10.3 Energy data sheet for PKI3

10.4 Energy data sheet for PKC3

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		**BORA**	
Model identification		**PKC3**	
Type of hob		**Glass ceramic cooktop**	
	Symbol	Value	Unit
Heating technology	–	Radiant cooking zones	–
Number of cooking zones	–	2	–
Front cooking zone	Ø	23.5	cm
Rear cooking zone	Ø	20.0	cm
Front cooking zone	$EC_{electric\ cooking}$	180.1	Wh/kg
Rear cooking zone	$EC_{electric\ cooking}$	189.0	Wh/kg
Power consumption of the hob per kg	$EC_{electric\ hob}$	184.6	Wh/kg

Tab. 10.4 Energy data sheet for PKC3

10.5 Energy data sheet for PKCB3

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		**BORA**	
Model identification		**PKCB3**	
Type of hob		**Glass ceramic cooktop**	
	Symbol	Value	Unit
Heating technology	–	Radiant cooking zones	–
Number of cooking zones	–	2	–
Front cooking zone	Ø	23.5	cm
Rear cooking zone	Ø	16.5	cm
Front cooking zone	$EC_{electric\ cooking}$	180.6	Wh/kg
Rear cooking zone	$EC_{electric\ cooking}$	189.5	Wh/kg
Power consumption of the hob per kg	$EC_{electric\ hob}$	185.1	Wh/kg

Tab. 10.5 Energy data sheet for PKCB3

10.6 Energy data sheet for PKCH3

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		**BORA**	
Model identification		**PKCH3**	
Type of hob		**Glass ceramic cooktop**	
	Symbol	Value	Unit
Heating technology	–	Radiant cooking zones	–
Number of cooking zones	–	2	–
Front cooking zone	Ø	23.5	cm
Rear cooking zone	Ø	20.0	cm
Front cooking zone	$EC_{electric\ cooking}$	175.9	Wh/kg
Rear cooking zone	$EC_{electric\ cooking}$	189.1	Wh/kg
Power consumption of the hob per kg	$EC_{electric\ hob}$	182.5	Wh/kg

Tab. 10.6 Energy data sheet for PKCH3

10.7 Energy data sheet for PKG3

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

Manufacturer		**BORA**	
Model identification		**PKG3**	
	Symbol	Value	Unit
Number of gas burners	–	2	–
Energy efficiency of each front burner	$EE_{gas\ burner}$	60.0	–
Energy efficiency of each rear burner	$EE_{gas\ burner}$	60.0	–
Energy efficiency of the gas hob	$EE_{gas\ hob}$	60.0	–

Tab. 10.7 Energy data sheet for PKG3

11 Identification plates

On this page you can see the exact classification of your installed appliances. Not all of the spaces reserved for stickers need to contain an identification plate.

▶ Upon completing installation, affix the identification plates included in the scope of delivery in the spaces below.

Identification plate
Cooktop extractor 1
(please apply here)

Identification plate
left cooktop
(please apply here)

Identification plate
right cooktop
(please apply here)

Identification plate
Cooktop extractor 2
(please apply here)

Identification plate
left cooktop
(please apply here)

Identification plate
right cooktop
(please apply here)

Notes

Operating instructions: ○Original ⊙Translation

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