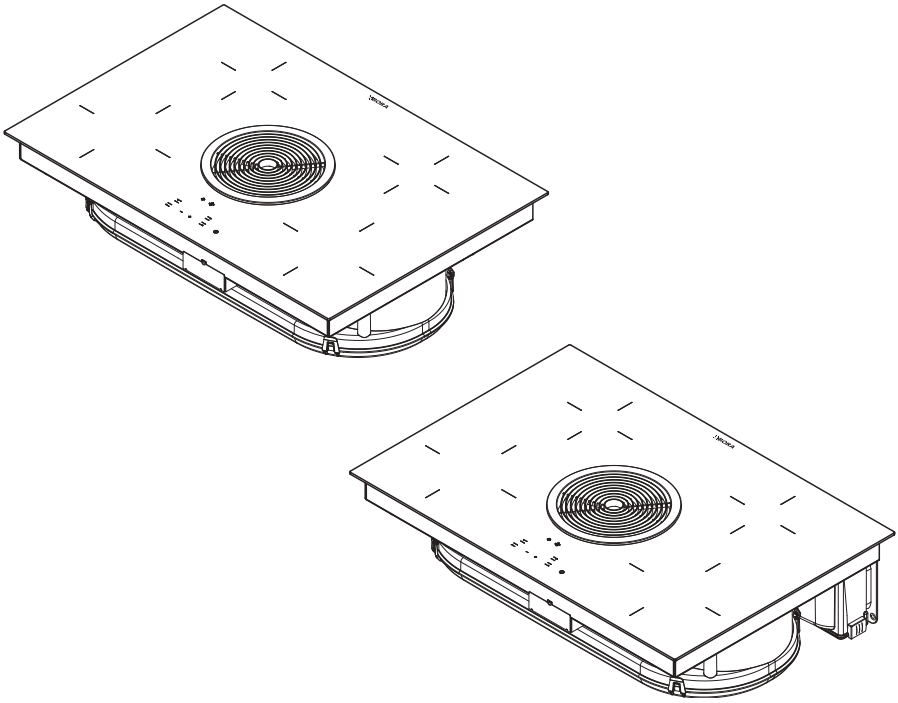
EN

Operating and assembly instructions BHA, BHU

Basic Hyper cooktop with integrated cooktop extractor - Exhaust air/Recirculation



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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 Liability

BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH – hereinafter referred to as BORA – does 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 instructions!

1.2 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.

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

1.4 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.

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:

ÿ WARNING SYMBOL AND SIGNAL WORD!

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 minor injury or damage to property if not respected.

Tab. 1.1 Meaning of the warning symbols and signal words

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
- use at altitudes of over 2000 m (metres above sea level)
- 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 child lock in order to prevent children from switching on the appliances 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.

ÿ 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

ÿ 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.

ÿ 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 LS switch, fuses, automatic circuit breakers or contactor.
- ▶ Contact BORA Service.

ÿ 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.

ÿ 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 (e.g. pan supports, operating controls, covers, grease filters, etc.) can cause injury if dropped

- ▶ 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.

Faults and errors

- ▶ 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.

Pets

- ▶ Keep pets away from the appliance.

2.4 Safety information for installation

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

During installation maintain the minimum clearance stated in the “Installation” (“Safety clearances”) chapter.

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

The appliance may only be installed with the power disconnected.

The electrical safety of the appliance is only guaranteed if it is connected to a protective conductor system that has been installed in line with regulations. Ensure that this basic safety precaution is met.
The appliance must be suitable for the regional voltage and frequency.

- ▶ Check the information on the identification plate and in the event of deviations, do not connect the appliance.
- ▶ Do not connect the appliance to the mains until the duct system has been installed or the recirculation filter has been fitted.
- ▶ Only use the connection cables supplied. Where necessary these are included in the scope of delivery.
- ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.
- ▶ Conduct all work extremely attentively and conscientiously and in accordance with these instructions.
- ▶ Before handing the appliance or system over to the end user, ensure that it has been correctly installed.

ÿ DANGER!

Risk of electric shock from damaged appliance

A damaged appliance can cause an electric shock.

- ▶ Check the appliance for visible damage prior to installation.
- ▶ Do not install or connect any damaged appliances.
- ▶ Do not operate any damaged appliances.

2.4.1 Safety instructions – cooktop extractor installation

ÿ DANGER!

Risk of electric shock from incorrect stripping of cables

Incorrect stripping of the connection cable to external switching devices results in a risk of electric shock.

- ▶ Ensure that the stated stripping lengths are adhered to.

ÿ WARNING!

Risk of injury due to moving fan wheel

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

- ▶ Only install the appliance with the power disconnected.
- ▶ Connect both sides of the fan to the duct system before commissioning.

Special safety instructions for the planning of extractor systems

ÿ 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).

Ducting connected to wall sleeves

In the case of straight ducting and a distance < 900 mm between the fan and wall sleeve, a safety guard must be provided for (available as an accessory).

2.4.2 Safety information for cooktop installation

ÿ DANGER!

Risk of electric shock from incorrect mains connection

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

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

ÿ DANGER!

Risk of electric shock from damaged power supply cable

If the power supply cable is damaged (e.g. during installation or by coming into contact with hot cooking surfaces), this can cause an (lethal) electric shock.

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

2.5 Safety instructions – operation

- ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.
- ▶ 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.
- ▶ Switch off the appliance after use.

ÿ 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.

ÿ 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.

ÿ DANGER!

Risk of fire from overheated oil or fat

Oil or fat can quickly heat up and ignite.

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

ÿ 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 tools (pot holders, oven gloves).

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.
- ▶ Keep hot cookware away from the air inlet nozzle.

2.5.1 Safety instructions – cooktop extractor operation

ÿ 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!

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.

Special safety instructions for using the exhaust air mode

ÿ 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 a sufficient air supply at all times.
- ▶ 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).

Special safety instructions for using the recirculation mode

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

2.5.2 Safety instructions – cooktop operation

ÿ DANGER!

Danger of fire caused by leaving the cooktop unattended

Oil or fat 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.

ÿ DANGER!

Risk 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.

ÿ 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.

ÿ WARNING!

Risk of burns from hot steam

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

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

CAUTION!

Damage 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.

2.6 Safety instructions – cleaning and maintenance

The appliance must be cleaned at regular intervals. Dirt can lead to damage, restriction of functions, or bothersome odours. In the worst case scenario, this can become a hazard.

- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.
- ▶ 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.

Special safety instructions for cooktop extractor cleaning and maintenance

- ▶ Keep the ventilation openings in the unit below open and clean.

ÿ WARNING!

Fire risk 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.

ÿ WARNING!

Risk of injury when opening the bottom housing cover

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

- ▶ Switch off the appliance and disconnect it from the mains before removing covers in the vicinity of the fan.

Special safety instructions for cooktop cleaning and maintenance

- ▶ Whenever possible, clean the cooktops after every use.
- ▶ Only clean the cooktops when they have cooled down.

2.7 Safety instructions – repairs, servicing and spare parts

ⓘ 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.

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

▶ Before any repair work, safely disconnect the appliance from the mains supply.

ÿ 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.

ⓘ A damaged power supply cable must be replaced by a suitable power supply cable. This may only be done by an authorised member of the Customer Care team.

2.8 Safety instructions – disassembly and disposal

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

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

▶ Before disassembly, safely disconnect the appliance from the mains supply.

ÿ DANGER!

Risk of electric shock from incorrect disconnection

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

▶ Securely disconnect the appliance from the mains using LS switches, fuses, automatic circuit breakers or contactors.

▶ Use an authorised measuring device to ensure that there is no power to the appliance.

▶ Do not touch exposed contacts on the electronic unit as they can contain residual charge.

3 Technical data

Parameter	Value
Multiphase supply voltage	380 – 415 V 2N / 3N
Single-phase supply voltage	220 – 240 V
Frequency	50 Hz
Maximum power consumption	7000 W
Fuse protection/ Three-phase power supply	3 x 16 A
Fuse protection/ Two-phase power supply	2 x 16 A
Fuse protection/ Single-phase power supply	1 x 32 A
Dimensions (width x depth x height)	760 x 515 x 196 mm
Weight (incl. accessories/packaging)	approx. 25 kg
Cooktop	
Surface material	glass ceramic
Cooktop power levels	1 – 9, P
Size of front cooking zones	Ø 210 mm
Size of rear cooking zones	Ø 140 mm
Front left cooking zone power setting output	2100 W 3000 W
Rear left cooking zone	1200 W
Front right cooking zone	2300 W
Rear right cooking zone	1200 W
Cooktop energy consumption	
Front left cooking zone 1 (210 mm)	182,6 (Wh/kg)
Rear left cooking zone 2 (140 mm)	183,4 (Wh/kg)
Front right cooking zone 3 (210 mm)	228,2 (Wh/kg)
Rear right cooking zone 4 (140 mm)	184,1 (Wh/kg)
Total (average)	194,6 (Wh/kg)
Extraction system (BHA)	
Cooktop extractor power levels	1 – 2, P
Exhaust air connection	BORA Ecotube
Recirculation system (BHU)	
Cooktop extractor power levels	1 – 2, P
Size of exhaust opening (W x H)	650 x 90 mm
Maximum activated charcoal filter service life	150 h (1 year)

Tab. 3.1 Technical data

Device dimensions BHA

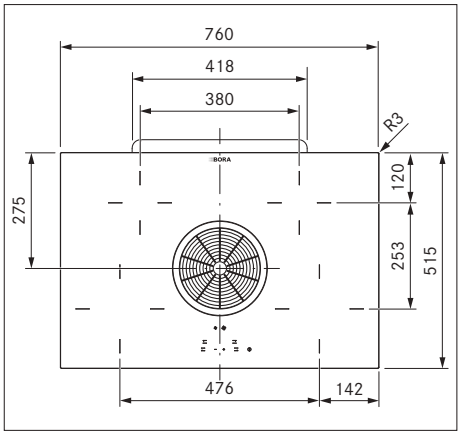

Fig. 3.1 BHA Device dimensions aerial view

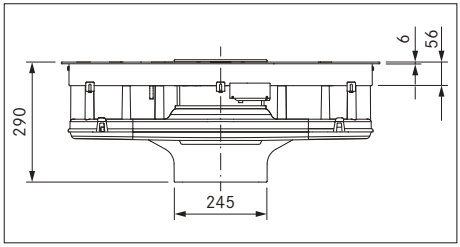

Fig. 3.2 BHA Device dimensions front view

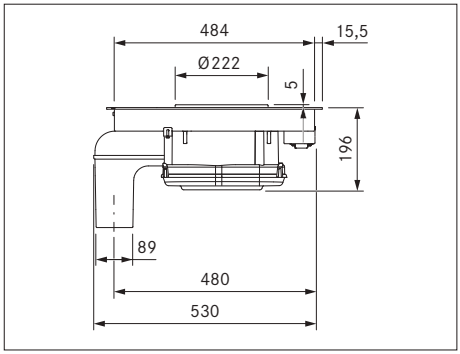

Fig. 3.3 BHA Device dimensions side view

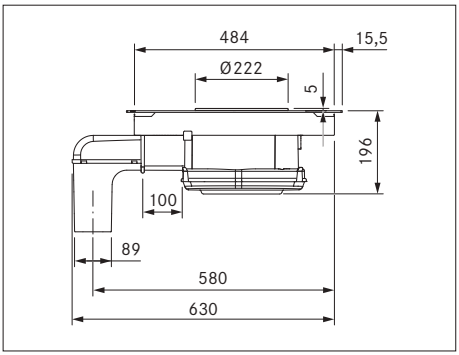

Fig. 3.4 Device dimensions with cable extension (BHA + BLAVH1)

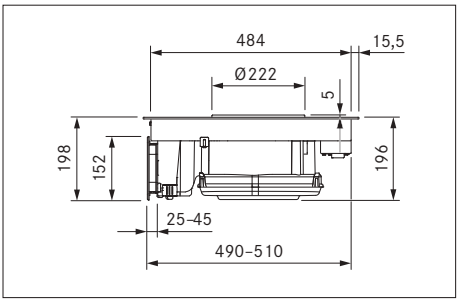

Fig. 3.7 BHU Device dimensions side view

Device dimensions BHU

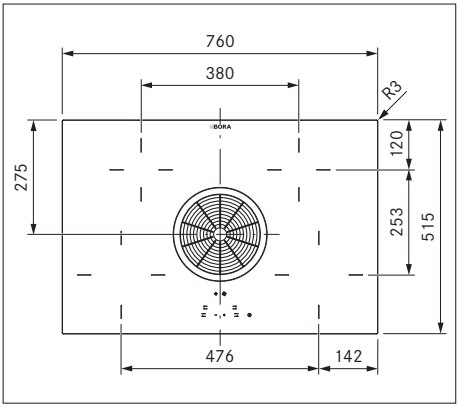

Fig. 3.5 BHU Device dimensions aerial view

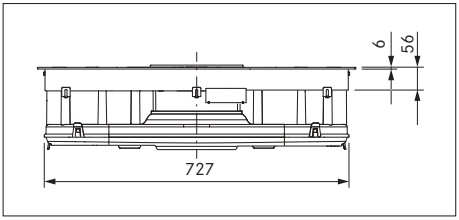

Fig. 3.6 BHU Device dimensions front view

4 Energy labelling

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

Manufacturer		**BORA**	
Model identification		**BHA**	
	Symbol	Value	Unit
Energy consumption			
Annual energy consumption	AEC_{hood}	85,1	kWh/a
Energy efficiency class	–	C	–
Energy efficiency index	EEI_{hood}	82,8	–
Flow volume			
Fluid dynamic efficiency	FDE_{hood}	15,1	–
Fluid dynamic efficiency class	–	D	–
Minimum air flow in normal use	–	344	m^3/h
Maximum air flow in normal use	–	481	m^3/h
Air flow on intensive or boost setting (power setting)	–	596	m^3/h
Maximum air flow	Q_{max}	625,6	m^3/h
Measured air flow rate at best efficiency point	Q_{BEP}	340,2	m^3/h
Measured air pressure at best efficiency point	P_{BEP}	255	Pa
Measured electric power input at best efficiency point	W_{BEP}	159,0	W
Time increase factor	f	1,5	–
Lighting			
Lighting efficiency	LE_{hood}	*	lx/W
Lighting efficiency class	–	*	–
Nominal power of the lighting system	W_L	*	W
Average illumination of the lighting system on the cooking surface	E_{middle}	*	lx
Grease filtering			
Grease filtering efficiency	GFE_{hood}	94,7	%
Grease filtering efficiency class	–	B	–
Noise			
Airborne acoustical A-weighted sound power emissions at minimum speed available in normal use	L_{WA}	56	dB(A) re_1pW
Airborne acoustical A-weighted sound power emissions at maximum speed available in normal use	L_{WA}	63	dB(A) re_1pW
Airborne acoustical A-weighted sound power emissions on intensive or boost setting (power setting)	L_{WA}	68	dB(A) re_1pW
Sound pressure level at minimum speed available in normal use**	L_{pA}	43	dB re 20 µPa
Sound pressure level at maximum speed available in normal use**	L_{pA}	50	dB re 20 µPa
Sound pressure level on intensive or boost setting (power setting)**	L_{pA}	55	dB re 20 µPa
Power consumption			
Power consumption in off mode	P_o	0,35	W
Power consumption in standby mode	P_s	*	W

Tab. 4.1 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.

5 Device description

Observe all safety and warning information during operation (see “2 Safety”).

The cooktop with cooktop extractor has the following features:

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

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

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

Exhaust operation

The air suctioned away by the cooktop is purified by the grease filter and expelled into the open air via a duct system.
The exhaust air must not be expelled into:
- a smoke or exhaust gas flue that is in operation
- a shaft used to aerate areas in which fireplaces are installed

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

Recirculated air mode

The air suctioned away by the cooktop is purified by the grease filter and an activated charcoal filter and fed back into the room in which the appliance is installed.
To prevent odours in the recirculated air, an activated charcoal filter must be used. For hygiene and health reasons, the activated charcoal filter must be replaced at the recommended intervals (see the Cleaning and maintenance section).

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

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

5.1 Structure

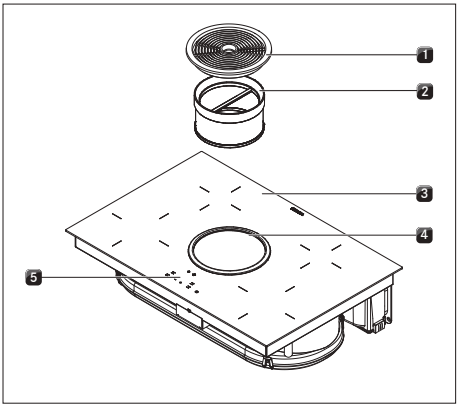

Fig. 5.1 Cooktop

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

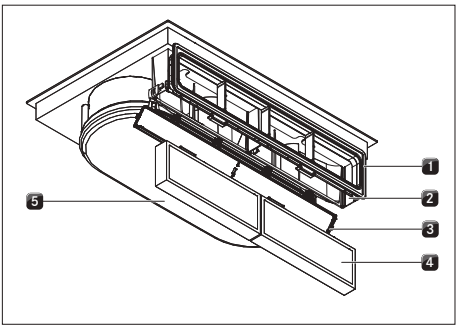

Fig. 5.2 Cooktop extractor recirculation (BHU)

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

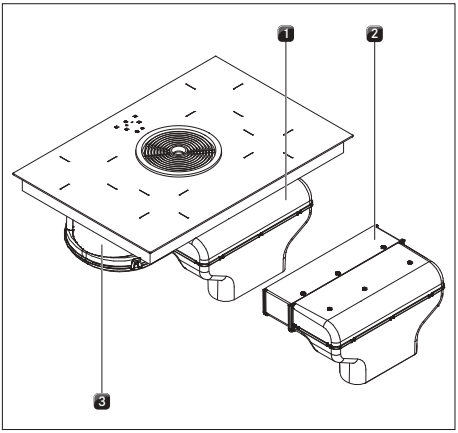

Fig. 5.3 Cooktop extractor exhaust air (BHA)

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

5.2 Operating panel and operating principle

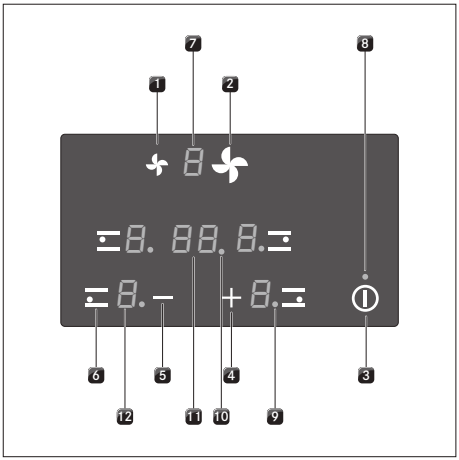

Fig. 5.4 Operating panel

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

Display fields:
[7] Fan level indicator
Filter service display
[8] Operating indicator light
[9] Cooking zone indicator lamp
[10] Egg timer indicator light
[11] Timer display
[12] Cooking zone indicator

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

Tab. 5.1 Meaning of displays

Touch control

The operating panel is fitted with electronic sensor buttons and display panels. The sensor buttons respond to finger contact.
You operate the device by touching the corresponding sensor key with your finger. Keep the finger pressed on the sensor key until you either hear an acoustic signal or the display changes accordingly.

5.3 How the cooking zone works

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

5.3.1 Power levels

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

Tab. 5.2 Recommendations for power levels

The specifications provided in the table are standard values.
Depending on the cookware and filling quantity, it is recommended to either decrease or increase the power level.

5.3.2 power setting

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

If one cooking zone is operated with the P power setting, then the operation of the second cooking zone on this side is possible at a maximum of power level 5 .

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

5.3.3 Automatic heat up function

The cooking zones are equipped with an automatic heat up function that can be switched on and off.
- The display shows A.

This function enables the cooking zone to work at full power for a certain duration after switching on. After this time, the power level is automatically switched back to the power level set.

Automatic heat up function								
Power level	1	2	3	4	5	6	7	8
Cooking duration in min./sec	1:00	3:00	4:48	6:30	8:30	2:30	3:30	4:30

Tab. 5.3 Overview of the automatic heat up function

5.3.4 Timer functions

You can use 2 timer functions:
- Short-time timer (egg timer), no automatic switching off of a cooking zone.
- Automatic cut-off for automatically switching off a cooking zone.

5.3.5 Suitable cookware

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

Cookware with this symbol is suitable for radiant heating elements. The cookware used for radiant heating surfaces must be metal and have good heat conducting properties..

Suitable cookware is made of:
- Stainless steel, copper or aluminium
- enamelled steel
- cast iron

- ▶ Pay attention to the cookware bottom. The base of the cookware should not show any sign of curvature. Due to incorrect temperature monitoring of the hob caused by the air gap between the cookware and the temperature sensor underneath the hob, overheating may arise. The bottom of the cookware must not have any sharp grooves or sharp edges to avoid scratching the cooktop.
- ▶ Place the cookware (without a mat or similar) directly onto the glass ceramic.

5.4 How the cooktop extractor works

5.4.1 power setting

The cooktop extractor has a power-enhancing power setting.
This power setting makes it possible to suction away high levels of cooking vapours more quickly. After 10 minutes, the power setting is automatically switched to power level 2.

5.4.2 Automatic after-run

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

5.4.3 Filter service display

The filter service display becomes active after the cooktop extractor has operated for 150 hours. The activated charcoal filters have reached the end of their service life (with recirculation only) and the

stainless steel grease filter needs to be thoroughly cleaned.
- A flashing F is displayed in the filter service display.
- 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 is reset.
- The cooktop extractor can still be operated without limitations.

5.5 Safety devices

5.5.1 Residual heat display

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

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

5.5.2 Safety shut-down

Cooking zone

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

Power level	1	2	3	4	5	6	7	8	9
Switch off after x hours	6	6	5	5	4	1.5	1.5	1.5	1.5

Tab. 5.4 Overview of the safety shut-down

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

Cooktop extractor

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

5.5.3 Overheating protection

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

The device is fitted with overheating protection. The overheating protection can be triggered if:
- Cookware is heated up empty.
- Oil or fat is heated on high power.
- A hot cooking zone is switched on again after a power cut.

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

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

5.5.4 Automatic switch-off if the button is pressed and held

The cooktop will be switched off automatically when one or more sensor buttons are touched for longer than 10 seconds (finger contact, objects, soiling).
- The display shows Er03.
- After a few seconds, the cooktop will switch off.

▶ Remove the finger or object from the cooktop.
▶ Clean the cooktop as required.
▶ Where necessary, switch the cooktop back on.

5.5.5 Child safety lock

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

6 Assembly

- ▶ Observe all safety instructions and warnings (see “2 Safety”).
- ▶ Follow the enclosed manufacturer’s information.

The mains connection cord must be provided by the customer.

The device may not be installed above cooling devices, dishwashing machines, stoves, baking ovens as well as washing and drying machines.

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

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

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

6.1 Checking the scope of delivery

Name	Quantity
Hyper glass ceramic cooktop with integrated cooktop extractor	1
Air inlet nozzle	1
Stainless steel grease filter	1
BAKF activated charcoal filter (only BHU)	2
Flexible duct (only BHU)	1
EURO screws (only BHU)	6
Duct extension for extracted air, horizontal BLAVH1 (only BHA)	1
Mounting brackets	5
Sealing tape	1
Cable routing clips	3
Operating and assembly manual	1
Lenshead screws	5
Drilling template	1
Height compensation plate set	1

Tab. 6.1 Scope of delivery

- ▶ Check the scope of delivery for damage and make sure it is complete.
- ▶ If there are any missing or damaged parts, please notify BORA Customer Services immediately.
- ▶ Do not under any circumstances install parts which are damaged.
- ▶ Dispose of transport packaging in the proper manner (see “10 Decommissioning, disassembly and disposal”)

6.2 Tool and aids

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

- Pencil
- Drill or cordless drill with a 5 mm wood bit (for the back wall)
- Compass saw or handsaw
- Drilling template for cut-out on back wall (included)
- Phillips screwdriver Z2
- Black, heat-resistant silicone sealant

6.3 Assembly instructions

Installation clearances

- ▶ Observe the required clearance around the worktop cut-out.

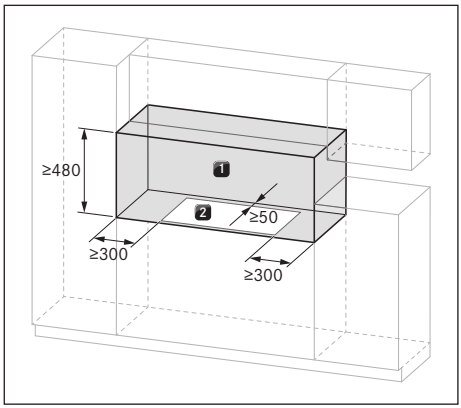

Fig. 6.5 Required clearance

[1] Required clearance
[2] Worktop cut-out

Worktop and kitchen units

- ▶ Create the worktop cut-out taking into account the specified cut-out dimensions.
- ▶ Make sure that the cut surfaces of the worktops are properly sealed.
- ▶ Comply with the instructions of the worktop manufacturer.
- ● Cross bars on the kitchen unit in the area of the worktop cut-out may need to be removed.
- ● No false floor is necessary below the cooktop. If cable protection (false floor) is planned, the following must be taken into account:
  - ● It must be fitted in such a way that it can be removed for maintenance work.
  - ● To ensure sufficient cooktop ventilation, a minimum distance of 15 mm to the bottom edge of the cooktop is to be observed.
- ● The drawers and/or shelves in the floor unit must be removable.
- ● A return flow aperture > 500 cm² is required in the kitchen units for recirculation appliances (e.g. by shortening the plinth boards or using suitable slatted plinths).

6.4 Dimensions of cut-out for cooktop

The minimum distance of 50 mm from the front edge of the worktop to the worktop cut-out is a recommendation from BORA.

Flush installation

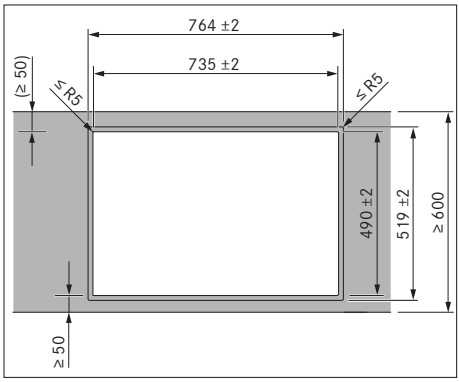

Fig. 6.6 Dimensions of cut-out for flush installation

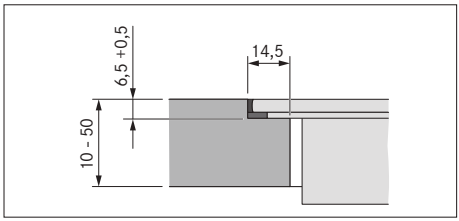

Fig. 6.7 Dimensions of groove for flush installation

Surface installation

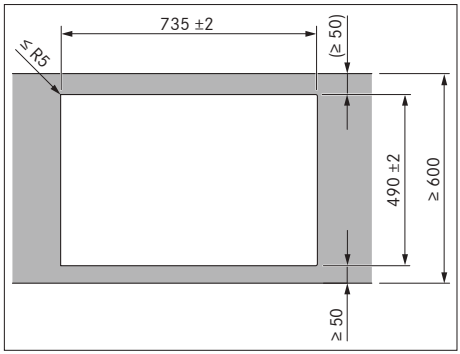

Fig. 6.8 Dimensions of cut-out for surface installation

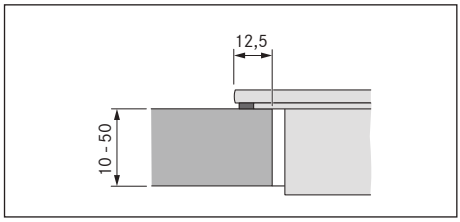

Fig. 6.9 Dimension of support for surface installation

6.5 Attaching the sealing tape

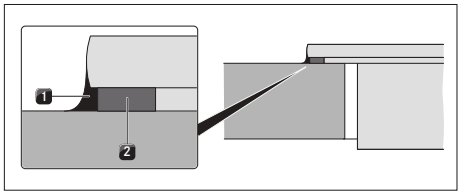

Fig. 6.10 Sealing tape, surface installation

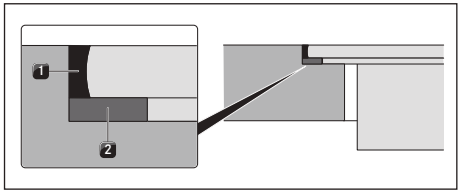

Fig. 6.11 Sealing tape, flush installation

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

- With surface installation, attach the included sealing tape [2] on the underside of the cooktop before installing it. Do not leave any gaps.
- With flush installation, attach the sealing tape [2] to the horizontal cutting edge in the worktop cut-out, even if you seal the cooktop with a silicone sealing compound [1] or similar.

6.6 Installing the air recirculation version (BHU)

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

There must be a return flow aperture of at least 500 cm^2.

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

Installation dimensions

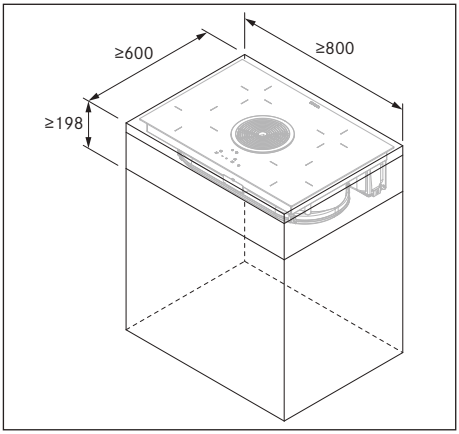

Fig. 6.12 BHU minimum unit dimensions

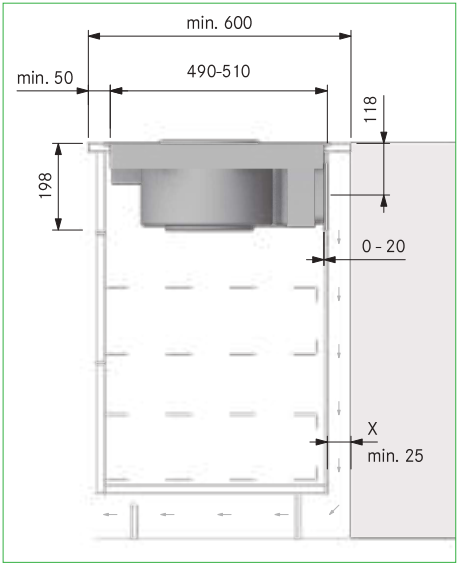

Fig. 6.13 Installation dimensions for recirculated air, worktop depth 600 mm

Adjusting the rear wall of the unit

- The floor unit must have a continuous rear wall so that the recirculated air is not directed into the front furniture body compartment.
- There must be a cut-out in the rear wall.
- A minimum clearance of 25 mm between the rear furniture body wall and an adjacent kitchen unit or room wall must be observed for the return flow of the recirculation air.

▶ Adapt the rear wall according to the required installation dimensions.
▶ If applicable, move the rear wall.
▶ If necessary extend the height of the rear wall so that the unit is closed to the front.

Creating a cut-out in the rear wall

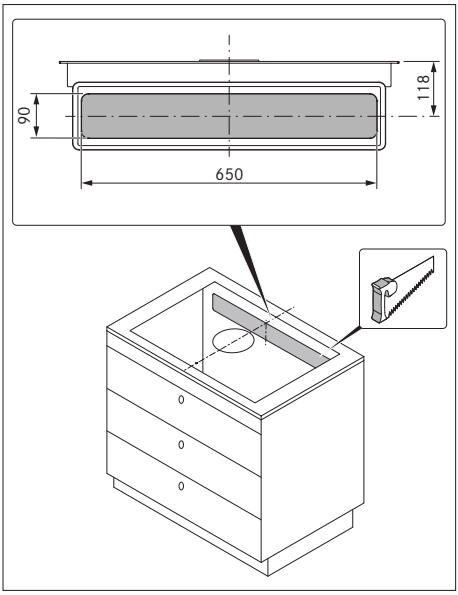

Fig. 6.14 Rear wall cut-out

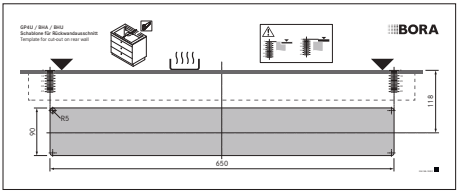

Fig. 6.15 Template for back panel cut-out

▶ Draw the return flow aperture central to the cooktop with the aid of the template provided.

i Flush and surface mounting options must be taken into account when positioning the template.

▶ Cut out the back panel cut-out with a saw.
▶ A cable opening with a 14 mm diameter will need to be provided either to the left or right of the rear wall cut-out.

Attaching the telescopic pull-out to the appliance

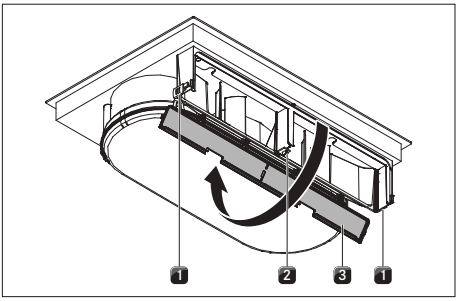

Fig. 6.16 Opening the housing cover

[1] Outer locks
[2] Central lock
[3] Activated charcoal filter housing cover

- ▶ Open the cover [3] of the activated charcoal filter housing from underneath by releasing the two outer locks [1] and the central lock [2].

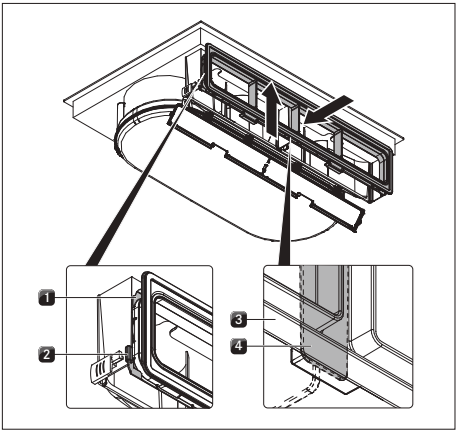

Fig. 6.17 Mounting the frame of the flexible duct

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

- ▶ Hang the frame of the telescopic pull-out in the retaining groove [2] on the activated charcoal filter housing.
- ▶ Ensure that both lateral position shackles [1] are in the guide.
- ▶ Slide the frame upwards [3] until the lower [4] and upper lock engage in the middle.
- ▶ Ensure that the frame is inserted into the activated charcoal filter housing groove all the way round.
- ▶ Remove the protective film from the adhesive tape on the front of the telescopic pull-out.

Inserting the activated charcoal filter

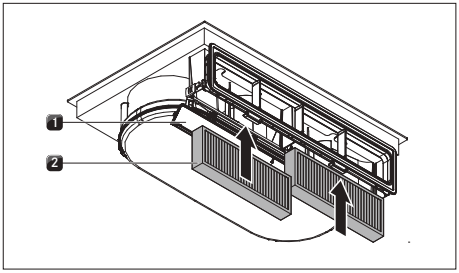

Fig. 6.18 Inserting the activated charcoal filter

[1] Activated charcoal filter housing cover
[2] Activated charcoal filter

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

Inserting the cooktop

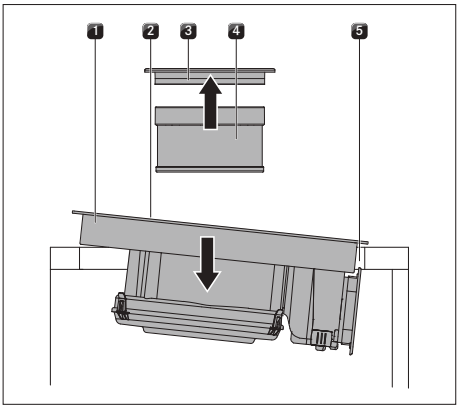

Fig. 6.19 Inserting the cooktop

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

- ▶ Before inserting the cooktop, remove the air inlet nozzle [3] and the stainless steel grease filter [4].
- ▶ Use the suction opening [2] as a handle during insertion.
- ▶ Incline the cooktop [1] as you lift it into the worktop cut-out [5]
- ▶ Insert the cooktop [1] into the centre of the worktop cut-out [5].
- ▶ Precisely align the cooktop.

Information regarding flush installation:

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

Information regarding surface mounting:

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

Height adjustment plates for flush installation (optional)

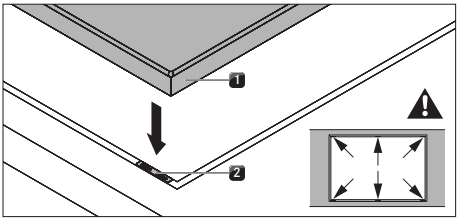

Fig. 6.20 Height adjustment plates

[1] Cooktop
[2] Height adjustment plate

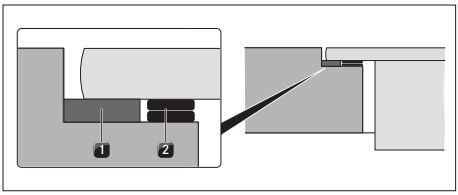

Fig. 6.21 Height adjustment plates

[1] Sealing tape
[2] Optional height adjustment plates

- ▶ If necessary, lay the height adjustment plates [2] underneath.
- ▶ Place the height adjustment plates next to the sealing tape [2].

Securing the cooktop

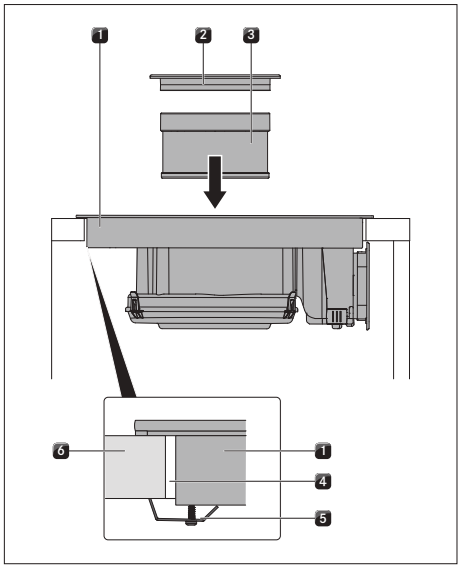

Fig. 6.22 Securing the cooktop in the middle

[1] Cooktop
[2] Air inlet nozzle
[3] Stainless steel grease filter
[4] Worktop cut-out
[5] Installation clamp with screw
[6] Worktop

- ▶ Fasten the cooktop [1] to the worktop [6] using the 5 mounting brackets [5].
- 2 on each side, 1 in the centre at the front
- Tightening torque: max. 2 Nm
- ▶ Insert the stainless steel grease filter [3] and the air inlet nozzle [2].

Establishing a connection with the back wall

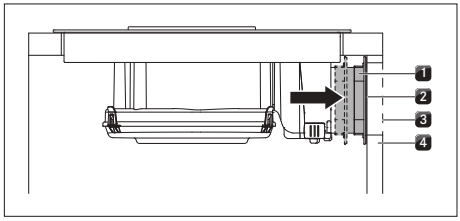

Fig. 6.23 Connection with the back wall

[1] Telescopic pull-out
[2] Adhesive tape
[3] Rear wall cut-out
[4] Back wall of unit

- ▶ Push the telescopic pull-out [1] until it is tight up against the rear wall of the unit [4].
- With the telescopic pull-out the distance to the rear wall cut-out [3] can be flexibly bridged.
- ▶ Check that the telescopic pull-out [1] is flush with the rear wall of the unit [4] and closes it off.
- ▶ Ensure that the telescopic pull-out [1] is firmly attached to the rear wall of the unit [4].

6.7 Installing exhaust air duct variant (BHA)

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

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

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

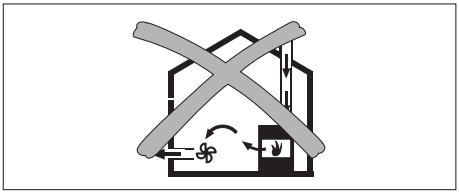

Fig. 6.24 Incorrect exhaust air system installation

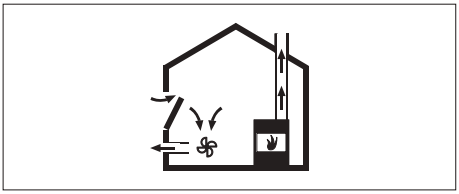

Fig. 6.25 Correct exhaust air system installation

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

Installation dimensions

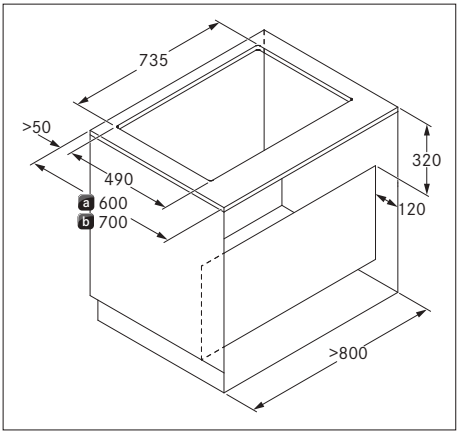

Fig. 6.26 Furniture dimensions, exhaust air

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

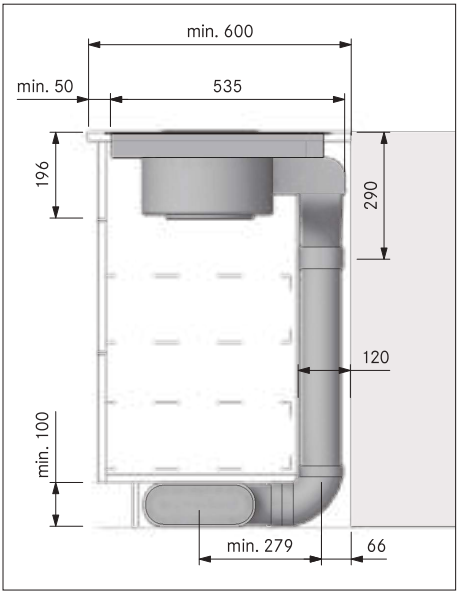

Fig. 6.27 Installation dimensions for exhaust air, worktop depth 600 mm

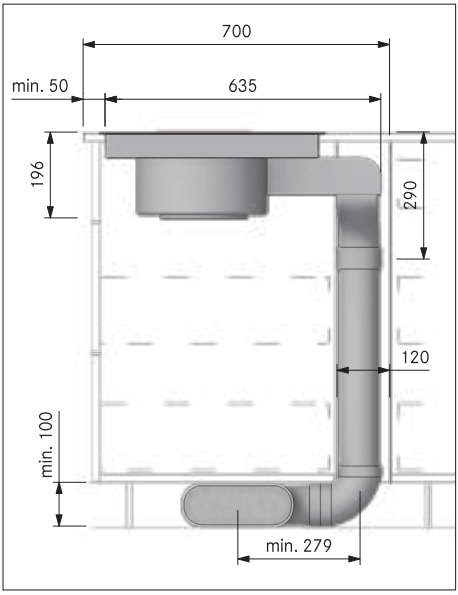

Fig. 6.28 Installation dimensions for exhaust air, worktop depth 700 mm

Installation conditions

- The rear wall of the floor unit must be adjusted for the exhaust air duct.
- A minimum clearance of 120 mm between the rear wall of the furniture body and an adjacent piece of furniture or wall must be observed for the duct.
- The exhaust air must be directed to the outside in appropriate exhaust air ducts.
- The minimum cross-section of the exhaust air ducts must be 176 cm^2. This equates to a cylindrical tube with a diameter of 150 mm.
- The maximum exhaust air duct length is 6 m.
- Planning information for the installation of the exhaust air ducts are provided in the BORA ventilation instructions.

Preparing the rear wall of the furniture

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

Extending the exhaust air duct

The exhaust air duct can optionally be extended by 100 mm to the rear using the supplied horizontal extension BLAVH1.

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

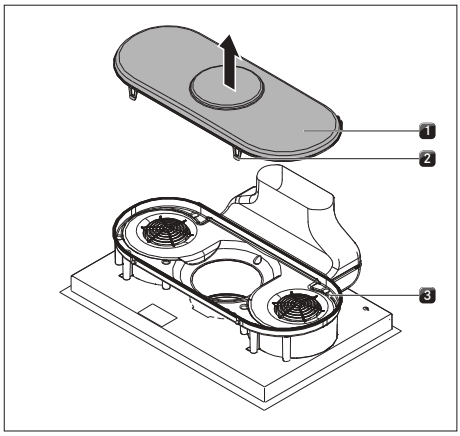

Fig. 6.29 Removing the housing base

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

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

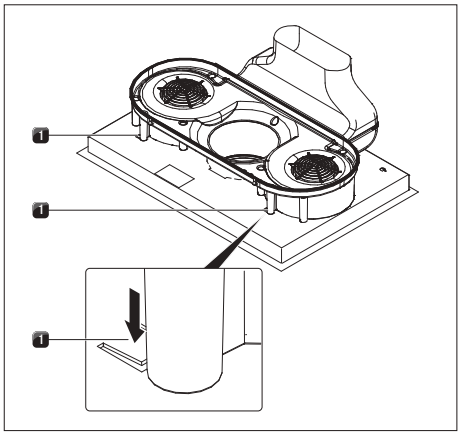

Fig. 6.30 Releasing the position lock

[1] Shackles for position lock

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

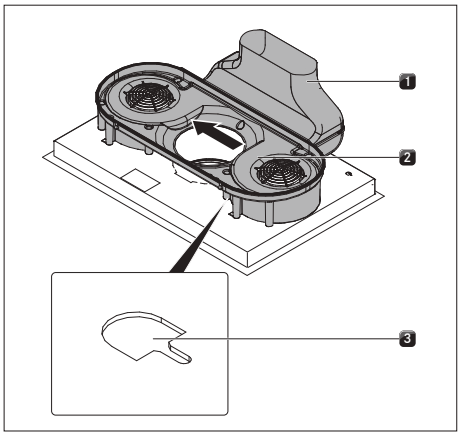

Fig. 6.31 Moving the air guiding housing

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

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

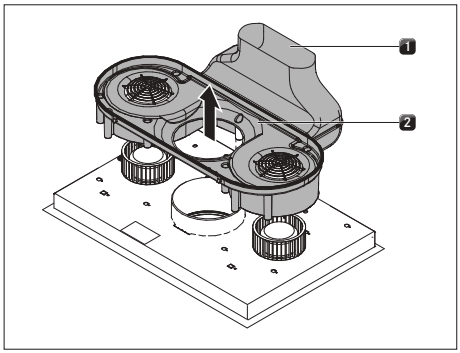

Fig. 6.32 Removing the air guiding housing

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

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

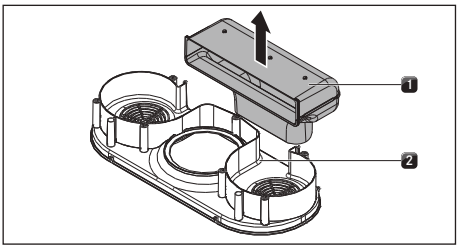

Fig. 6.33 Removing the exhaust air arc

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

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

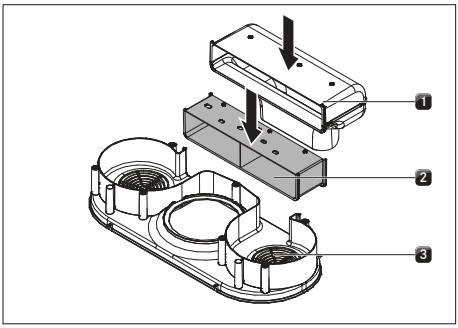

Fig. 6.34 Inserting the extension for exhaust air duct

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

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

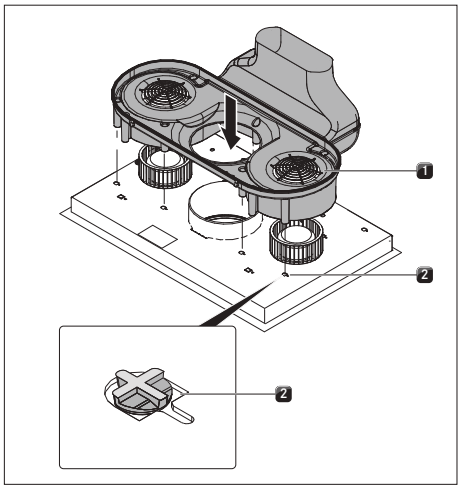

Fig. 6.35 Inserting the airflow assembly on the cooktop base

[1] Airflow assembly
[2] Openings

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

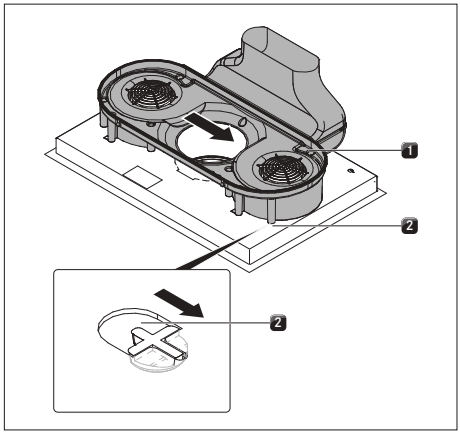

Fig. 6.36 Engaging the airflow assembly

[1] Airflow assembly
[2] Openings

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

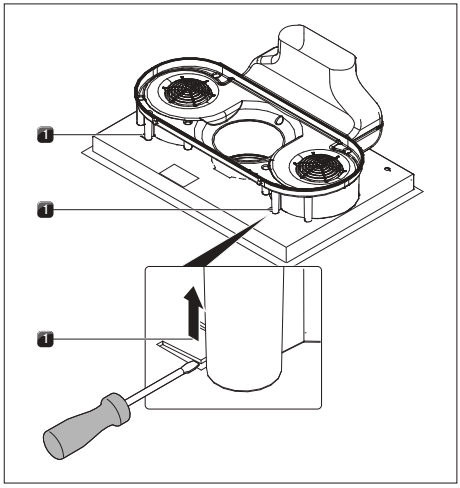

Fig. 6.37 Position lock

[1] Shackles for transport and position lock

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

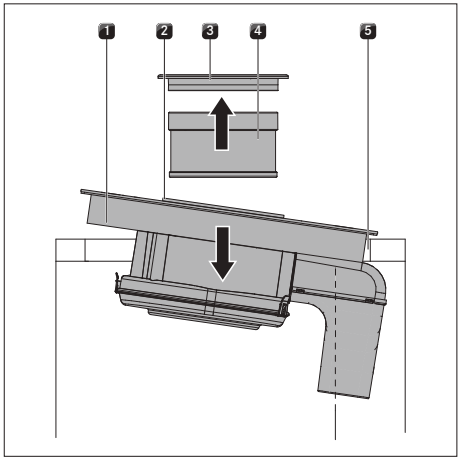

Fig. 6.38 Inserting the cooktop

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

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

For surface installation

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

For flush installation

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

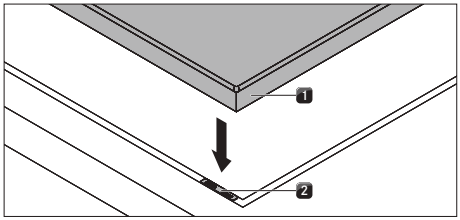

Fig. 6.39 Height adjustment plates

[1] Cooktop
[2] Height adjustment plates

- ▶ If necessary insert height adjustment plates [2].

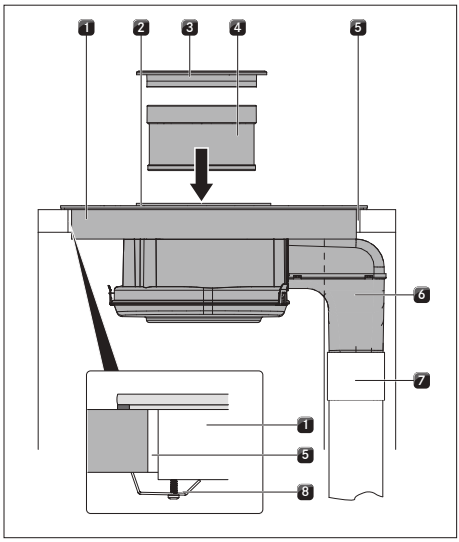

Fig. 6.40 Connecting the exhaust air duct + secure

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

- ▶ Connect the exhaust air duct [7] installed on-site to the exhaust air arc [6].
- ▶ Seal the duct connection so that it is airtight using adhesive sealing tape UDB1.
- ▶ Fasten the cooktop using the mounting brackets [8] at the worktop.
- ▶ Afterwards, insert the stainless steel grease filter [4] and air inlet nozzle [3].
- ▶ Seal the surrounding gap with a black heat-resistant silicone sealing compound.

6.8 Establishing the power connection

- ▶ Observe all safety and warning information (see “2 Safety”).

- Observe all national and regional laws and regulations as well as the supplementary regulations of the local utility companies.

The power connection must only be implemented by a certified engineer. He/she also assumes responsibility for the proper installation and commissioning.

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

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

Connection	Fuse protection	Minimum cross-section
Three-phase-connection	3 x 16 A	2.5 mm²
Two-phase-connection	2 x 16 A	2.5 mm²
One-phase-connection	1 x 32 A	4 mm²

Tab. 6.2 Fuse protection and minimum cross section

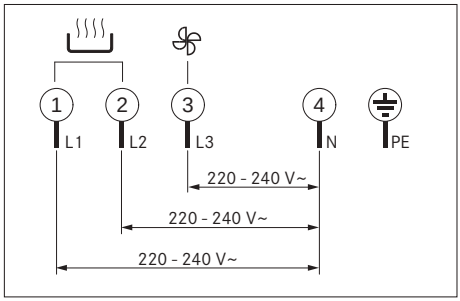

Fig. 6.41 Connection diagram 3-phase connection

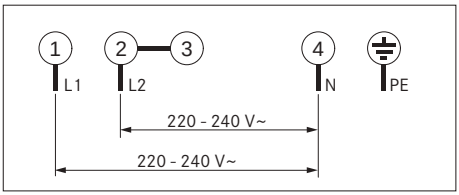

Fig. 6.42 Connection diagram 2-phase connection

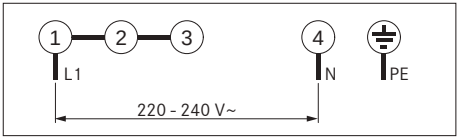

Fig. 6.43 Connection diagram 1-phase connection

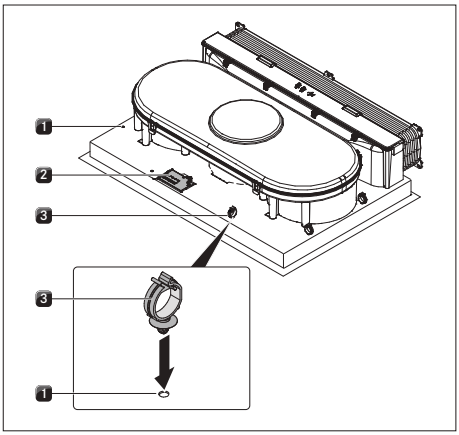

Fig. 6.44 Electrical connections of the cooktop

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

- Based on the relevant connection diagram, connect the power supply line to the power connection [2] on the cooktop with integrated cooktop extractor.
- For one- or two-phase-connections install the relevant contacts with the BKAS connector clip (included in the scope of delivery).
- Fasten the cable mounting clips [3] in the designated bore holes (1) either on the left or right hand side for the cable routing to the rear.

- ▶ Make sure that the cable is not clamped or damaged and cannot touch any hot parts of the cooktop.
- ▶ Verify that the installation was done correctly.
- ▶ Switch on the main switch/automatic circuit breaker.
- ▶ Put the cooktop extractor into operation (see the Operation chapter).
- ▶ Check all the functions are working correctly.

6.9 Handover to user

Once installation is done:

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

7 Operation

▶ Observe all safety and warning information during operation (see “2 Safety”).

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

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

7.1 Switch on/off the cooktop and cooking zone

Switching on

▶ Press ⏻ to switch on the cooktop.
The power level 0 is shown in the cooking zone indicators.

Switching off

▶ Press ⏻ to switch off the cooktop.
▶ Pay attention to the residual heat indicator.

7.1.1 Switching on the cooking zone

▶ Press the cooking zone button (e.g. ▭) for the required cooking zone.
The 0 in the cooking zone indicator lights up more brightly.

7.1.2 Adjusting the power level

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

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

7.1.3 Changing the power level

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

7.1.4 Switching on the power setting

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

▶ Press the cooking zone button ▭.
▶ Continue pressing the + until the power level 9 is displayed in the cooking zone indicator.
▶ Press + again. The power level P is shown in the cooking zone indicator.
After 30 minutes, the cooking zone is automatically switched to power level 9.

7.1.5 Switching the power setting off early

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

7.1.6 Switching off the cooking zone

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

7.1.7 Pay attention to the residual heat display

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

i While a H is indicated in the cooking zone indicator (residual heat display), do not touch the cooking zone and no not place any heat-sensitive objects on top of it. Risk of burns and fire!

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

7.1.8 Using the automatic pre-cook valve

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

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

Switching on the automatic pre-cook valve

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

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

Switching the automatic pre-cook valve off early

- ▶ Press the cooking zone button (e.g. ⊟) of the desired cooking zone. The indicator will appear brighter.
- ▶ Continue pressing − until the power level you want is displayed.

or

- ▶ Continue pressing + until power level 9 is displayed in the cooking zone indicator.
  The set power level lights up more brightly in the cooking zone indicator and automatically gets darker after a few seconds. The automatic pre-cook valve is now no longer active.

7.1.9 Using the timer function

Prerequisite

- The cooktop must be switched on.

You can use 2 timer functions:

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

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

i If you first press +, 1 minute is pre-set as the start time.
If you first press −, 30 minutes are pre-set as the start time.

i After the pre-set time has passed in the timer display, 00 will be shown for a few seconds. A signal tone will sound for a few seconds.

Switching off the timer signal tone

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

Setting the short time (egg timer)

▶ Press + and − simultaneously.
In the timer display 00 will appear for a few seconds.
▶ Press + or − to set the required time.

Setting the automatic cut-off (timer)

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

The cooking zone control light indicates whether the automatic switch off is activated. The cooking zone indicator light lights up until the cooking zone is switched off after the preset time has passed.

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

Prerequisite
- A cooking zone has been selected.
- A power level was set.

▶ Press + and − simultaneously.
In the timer display 00 will appear for a few seconds.
▶ Press + or − to set the required time.

After the last input, the set time will be displayed in the timer display for a few seconds.

Changing the timer settings

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

If several timers are active

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

Switching the timer off early

▶ Press the cooking zone button of the cooking zone for which you wish to switch off the timer.
▶ Press + and − simultaneously.
In the timer display, the set time is displayed and the cooking zone indicator light flashes.
▶ Press − until the timer display shows 00.

7.1.10 Activating/deactivating the child safety lock

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

Activating the child safety lock

Prerequisites:
- The cooktop is switched on.
- All cooking zones are switched off.

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

Deactivating the child safety lock for a cooking session

If a cooking zone indicator alternately shows 0 and H, this means the cooking zone is still hot.

- ▶ Press the sensor buttons and simultaneously. The power level 0 will be displayed in all cooking zone indicators and the cooking zone indicator lights will flash.
- The power level you require can now be set for each cooking zone.
- After the cooktop has been switched off, the child safety lock is activated again.

Deactivating the child safety lock

If a cooking zone indicator alternately shows 0 and H, this means the cooking zone is still hot.

Prerequisites:
- The cooktop is switched on.

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

7.2 Operating the cooktop extractor

Prerequisite:
- The cooktop with integrated cooktop extractor is switched on.

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

7.2.1 Switching on the cooktop extractor

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

7.2.2 Setting the fan level

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

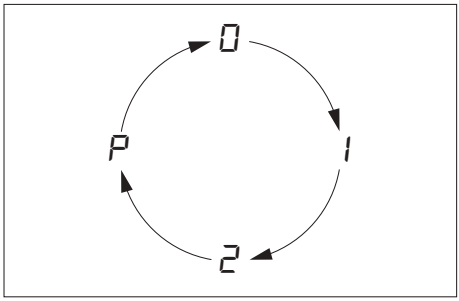

Fig. 7.1 Fan level sequence

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

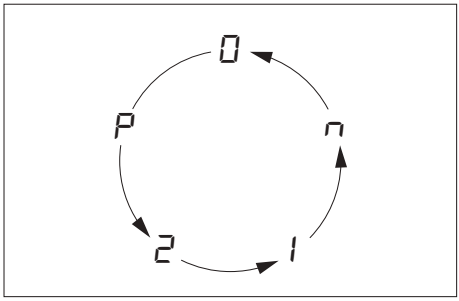

Fig. 7.2 Fan level sequence

7.2.3 Switching on the delayed automatic after-run

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

7.2.4 Switching off the cooktop extractor

▶ Press and simultaneously until the fan level indicator 0 is displayed,

or

▶ press or several times until the fan level indicator 0 is displayed.

When the fan level indicator displays 0, the cooktop extractor is switched off automatically after a few seconds.

7.3 Pay attention to the filter service display

If the fan level indicator displays F (F = filter service indicator), this means the activated charcoal filter is used up (for recirculated air only) and the stainless steel grease filter needs an overhaul.
If you do not wish to do the filter change yet, e.g. if you only cook occasionally:

▶ Press or to go into the normal operating mode. 0 is shown in the fan level indicator.

Changing the filter

▶ Switch off the cooktop with integrated cooktop extractor.
▶ Observe all warnings that are described in the Cleaning chapter.
▶ Replace the activated charcoal filter.
▶ Clean the stainless steel grease filter, the air inlet nozzle, the air guiding housing and the housing base.

Resetting the filter service display

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

▶ Switch on the cooktop with integrated cooktop extractor.
The fan level indicator shows an F.
▶ Press and simultaneously for at least three seconds until a 0 flashes in the air level indicator.
After a few seconds, 0 will be displayed permanently.
The filter service display has been reset.

7.4 Saving energy

▶ Follow all of the energy-saving tips to use the cooktop with integrated cooktop extractor in an energy-efficient manner.
▶ When purchasing cookware, pay attention to the diameter of the base. Usually the upper diameter of the pot is given. The diameter of the base is often smaller.
▶ Use pressure cookers. Due to the closed cooking chamber and the overpressure, pressure cookers save the most time and energy. The short cooking time helps preserve vitamins.
▶ Make sure there is sufficient liquid in the pressure cooker. An empty pot which is still being heated can lead to overheating. The cooking zone and the pot may be damaged by overheating.
▶ If possible, always close cookware using a suitable lid.
▶ Choose a suitable size of cookware commensurate with the amount of food you are cooking. A big pot
that is barely filled requires a lot of energy.

8 Cleaning and maintenance

- ▶ Observe all safety and warning information (see “2 Safety”).
- ▶ Make sure that the cooktop and cooktop extractor have been switched off completely and have cooled down prior to the planned cleaning and maintenance work to prevent injury (see “7 Operation”).
- ● Regular cleaning ensures the longevity of the product and optimal functioning.
- ▶ Adhere to the following cleaning and maintenance cycles:

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

Tab. 8.1 Cleaning cycles

8.1 Cleaning agents

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

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

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

For air inlet nozzle and grease filter

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

8.2 Maintaining the cooktop

- ▶ Do not use the cooktop as a worktop or shelf.
- ▶ Do not push or pull cookware across the cooktop.
- ▶ Always lift pots and pans.
- ▶ Keep the cooktop clean.
- ▶ Remove any kind of soiling immediately.
- ▶ Only use cookware which is suitable for glass ceramic panels (see “5 Device description”)

8.3 Cleaning the cooktop

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

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

When the cooktop is hot:

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

Special soiling

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

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

8.4 Cleaning the cooktop extractor

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

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

8.4.1 Removing the air inlet nozzle and stainless steel grease filter

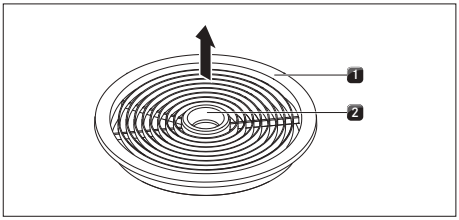

Fig. 8.1 Removing the air inlet nozzle

[1] Air inlet nozzle
[2] Access opening

Prerequisite:
The fan level indicator indicates 0.

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

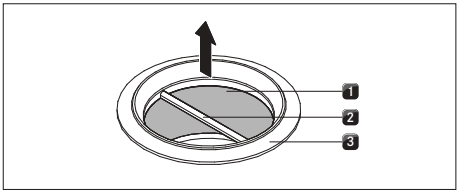

Fig. 8.2 Removing the stainless steel grease filter

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

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

8.4.2 Cleaning the air inlet nozzle and stainless steel grease filter

Clean the stainless steel surfaces in the polishing direction only.

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

Manual cleaning

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

Cleaning in the dishwasher

- ▶ Rinse the air inlet nozzle and the stainless steel grease filter with a rinsing program at a maximum of 65 °C.

8.4.3 Installing stainless steel grease filter and air inlet nozzle

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

8.5 Cleaning the air guiding housing

Greasy deposits and limescale residues from the cooking vapour can accumulate on the surface of the air guiding housing. Regular, thorough cleaning is thus necessary.
The air guiding housing is on the underside of the cooktop in the floor unit.

8.5.1 Opening the air guiding housing

- ▶ Make sure that the cooktop and cooktop extractor are switched off.
- ▶ Wait until the fan display is ⌷.

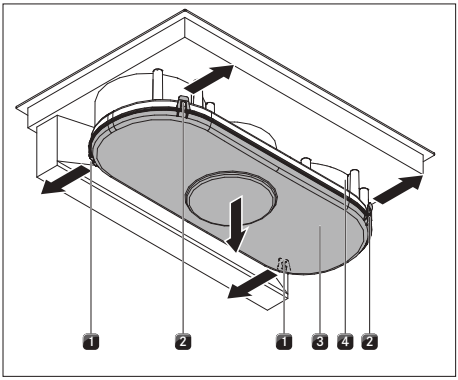

Fig. 8.3 Opening the air guiding housing

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

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

8.5.2 Closing the air guiding housing

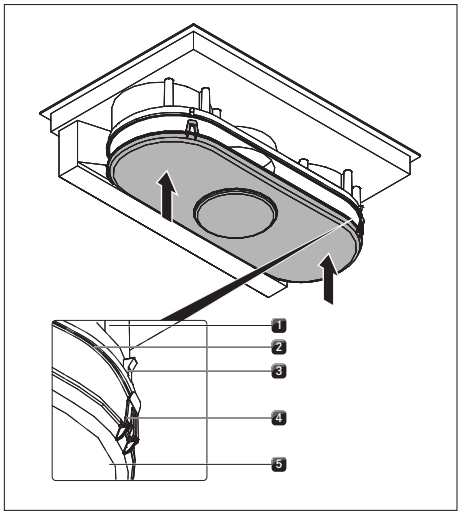

Fig. 8.4 Closing the air guiding housing

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

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

8.6 Replacing the activated charcoal filter

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

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

- ▶ Make sure that the cooktop and cooktop extractor are switched off.
- ▶ Wait until the fan display is 0.

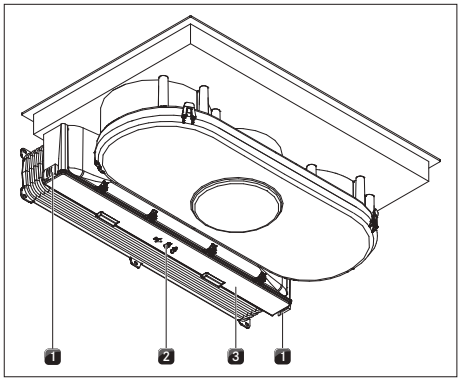

Fig. 8.5 Releasing the activated charcoal filter housing lid

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

Removing the activated charcoal filter

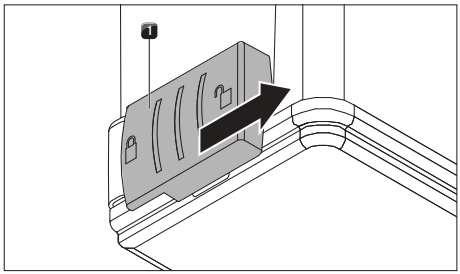

Fig. 8.6 Opening the outer locks

[1] Outer lock

- ▶ Open the two outer locks [1].

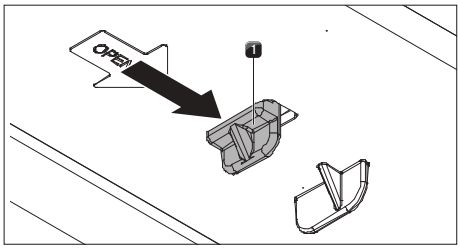

Fig. 8.7 Opening the middle locks

[1] Middle lock

- ▶ Open the middle lock [1].
- ▶ Fold down the housing cover until it engages.

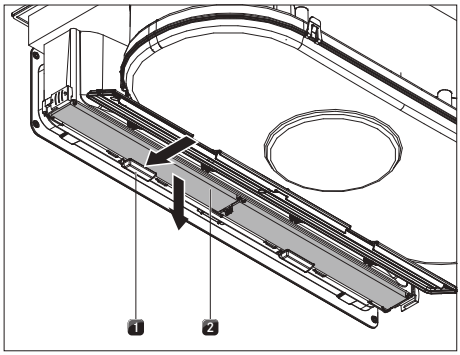

Fig. 8.8 Removing the activated charcoal filter

[1] Filter retainer
[2] Activated charcoal filter

- ▶ Hold the activated charcoal filter with one hand [2].
- ▶ Push the filter retainer [1] backwards.
- ▶ Pull the activated charcoal filter down and out.
- ▶ Dispose of the used activated charcoal filter in household waste.

Inserting the activated charcoal filter

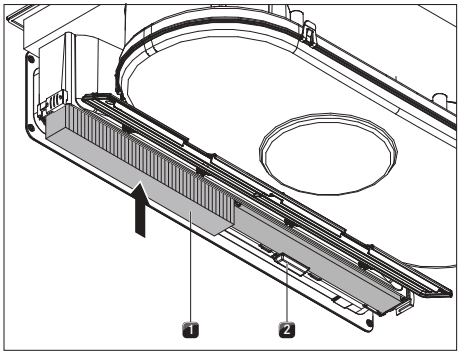

Fig. 8.9 Inserting the activated charcoal filter

[1] Activated charcoal filter
[2] Filter retainer

- ▶ Position the new activated charcoal filter [1] so that the arrow points to the rear and is visible from below.
- ▶ Slide the activated charcoal filter into the housing.
- ▶ Push the activated charcoal filter upwards until the filter retainer [2] engages.

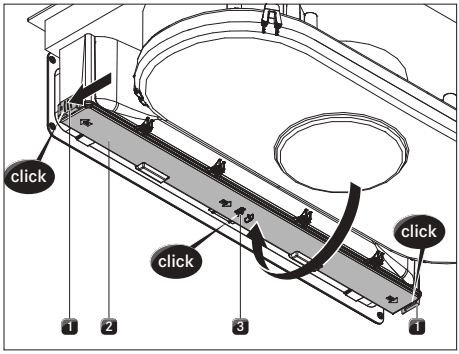

Fig. 8.10 Closing the activated charcoal filter housing cover

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

- ▶ Fold up the activated charcoal filter housing cover [2].

- ▶ Press the activated charcoal filter housing cover in the centre until the middle lock [3] engages.
- ▶ Press the activated charcoal filter housing cover on the sides and close the outer locks [1] until they engage.

Resetting the filter service display

- ▶ Reset the filter service display (see “7 Operation”).

9 Troubleshooting

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

Operating situation	Cause	Remedy
The cooktop or the fan cannot be switched on.	The fuse or the automatic circuit breaker of the electrical installation of the apartment and/or house is defective.	Change the fuse. Switch the circuit breaker back on.
	The fuse or the automatic circuit breaker trips several times.	Call the BORA Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
Odours and vapours arise when the new cooktop is put into operation.	This is normal on brand-new appliances.	Wait a few operating hours. Contact the Service Team if the odour persists.
L is displayed in the cooking zone indicator.	The child safety lock is activated.	Switch off the child safety lock (see “7 Operation”).
A cooking zone or the entire cooktop switches off automatically.	The operating time of a cooking zone has been exceeded.	Put the cooking zone back into operation (see “7 Operation”).
	The overheating protection has tripped.	(see “5 Device description”)
The power setting is automatically shut off prematurely.	The overheating protection has tripped.	(see “5 Device description”)
E is displayed in the fan level indicator.	One or more sensor buttons are covered, e. g. due to finger contact or by objects placed on them.	Clean the control panel or remove objects (see “5 Device description”)
Er03 is shown across all 4 cooking zone indicators, and the cooktop switches off during operation.		
E is displayed in the cooking zone indicator.	An error has occurred in the electronic system.	Interrupt the power supply for approx. 1 minute. If the problem persists after reconnecting the power supply, take a note of the error number and contact the BORA Service Team.
F is displayed in the fan level indicator.	The period of use of the filters has been exceeded.	Replace the activated charcoal filter (for recirculated air only) and clean the stainless steel grease filter thoroughly. When there is heavy contamination, we recommend you replace the stainless steel grease filter (see “8 Cleaning and maintenance”).
The extraction rate of the cooktop extractor has decreased.	The stainless steel grease filter is heavily soiled.	Clean or replace the stainless steel grease filter.
	The activated carbon filter is heavily soiled (only for recirculated air).	Replace the activated charcoal filter.
	There is an object in the air guiding housing (e.g. cleaning cloth).	Remove the trapped object.
	The fan is defective or a duct connection has loosened.	Call the BORA Service Team.

Tab. 9.1 Resolving a fault

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

10 Decommissioning, disassembly and disposal

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

10.1 Decommissioning

Decommissioning refers to ultimate decommissioning and disassembly. Following decommissioning, the appliance can either be installed in another unit, sold on privately or disposed of.

The electricity and gas connections may only be disconnected and cut off by certified specialists.

- ▶ Switch the appliance off before decommissioning (see “7 Operation”)
- ▶ Disconnect the appliance from the power supply.

10.2 Disassembly

To be removed, the appliance must be accessible for disassembly and disconnected from the power supply.

- ▶ Remove the appliance fastenings.
- ▶ Remove the silicone seals.
- ▶ Disconnect the appliance from the exhaust duct.
- ▶ Lift the appliance up and out through the top of the worktop.
- ▶ Remove any other accessories.
- ▶ Dispose of the old appliance and any soiled accessories as described under “Environmentally-friendly disposal”.

10.3 Environmentally-friendly disposal

Disposal of transport packaging

The packaging protects the appliance from damage during transport. The packaging materials have been selected taking into account the environment and their disposal and are therefore recyclable.

Recycling the packaging saves raw materials and reduces waste. Your specialist retailer will take the packaging back.

- ▶ Give the packaging to your specialist retailer

or

- ▶ dispose of the packaging correctly observing regional regulations.

Disposal of accessories

- ▶ Dispose of unnecessary or used accessories (activated charcoal filters, etc.) accordingly taking into account the regional regulations.

Disposal of the old appliance

Electrical appliances with this mark must not be disposed of in the household waste at the end of their service life. They must be disposed of at a collection point for the recycling of electrical or electronic appliances. Information on this can be obtained from the city or local councils.

Waste electrical and electronic appliances often still contain valuable materials. However, they also contain harmful substances that were necessary to make them work and ensure their safety. If placed in the household waste or handled incorrectly, they may harm human health and damage the environment.

- ▶ Never dispose of your old appliance in the household waste.
- ▶ Take the appliance to a regional collection point for the return and further processing of electrical and electronic components and other materials.

11 Warranty, technical service, spare parts, accessories

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

11.1 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 BORA products listed here that are sold by authorised BORA retailers or salespeople trained by BORA and are installed in the European Union (excluding overseas territories), Switzerland, Liechtenstein, Ukraine, Russia, Norway, Serbia, Israel, the UK, Iceland, India, Australia and New Zealand, with the exception of products referred to by BORA as universal products 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 of the BORA products by an authorised BORA retailer (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation). 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 BORA.
Expressly not covered by the BORA manufacturer’s warranty are:

- BORA products that were not sold by authorised BORA retailers 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 attempts to repair not carried out by BORA or 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: +49 800 7890 0987
  Monday to Thursday from 08:00–18:00 and Friday from 08:00–17:00
- Email: info@bora.com

11.1.1 Warranty extension

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

11.2 Service

BORA Service:
see reverse side of the operating and assembly instructions

+800 7890 0987

▶ In the case of faults you cannot fix yourself, contact your BORA specialised retailer or the BORA Service Team.

The BORA Service Team will require the type designation and serial number of your appliance (FD number).
You can find both details on the nameplate on the warranty form as well as on the bottom of the appliance.

11.3 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.

11.4 Accessories

- BFF stainless steel grease filter
- Air inlet nozzle BFIED
- Air inlet nozzle Basic/GP4 GP4ED
- Sealing tape UDB25
- Cooktop frame BKR760

Special accessories BHA:
- Recirculation conversion set BUSU
- Exhaust air duct extension BLAVH1

Special accessories BHU:
- Activated charcoal filter set BAKFS
- Exhaust air conversion set BUSAE

DE **Bedienungs- und Montageanleitung:** ⦿ **Original** ○ **Übersetzung**

Hersteller: BORA Vertriebs GmbH & Co KG

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EN **Operating and installation instructions:** ○ **Original** ⦿ **Translation**

Manufacturer: BORA Vertriebs GmbH & Co KG

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