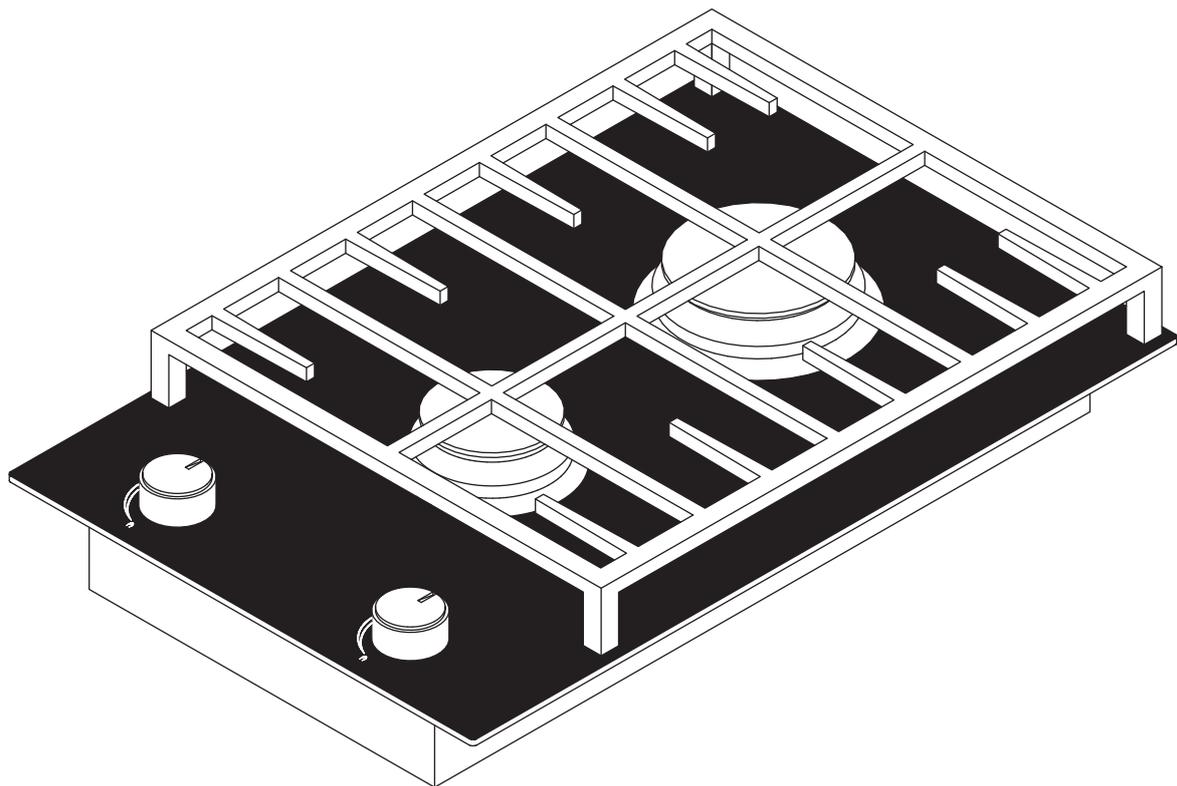


EN Operating and installation instructions CG11

BORA Classic gas-glass-ceramic-cooktop with
2 cooking zones



CG11UMEN-004

Operating and installation instructions:

Original

Translation

Manufacturer

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

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1 General information

1.1 Target group

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

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

Tab. 1.1 Target groups

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

1.2 Validity of the operating and installation instructions

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

1.3 Other applicable documents

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

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

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

Directives

This device meets the following EU/EC directives:
 2014/30/EU EMC Directive
 2014/35/EU Low Voltage Directive
 2009/125/EC Ecodesign Directive
 2011/65/EU RoHS Directive
 2012/19/EU WEEE Directive

Regulations

This device meets the following EU regulations:
 (EU) 2016/426 Gas Appliance Regulation

1.4 Presentation of information

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

Handling instructions are marked with an arrow.

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

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

- Bullet point 1
- Bullet point 2

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

Safety and warning information

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

Safety and warning information is structured as follows:

WARNING SYMBOL AND SIGNAL WORD!

Type and source of the danger
Consequences of non-compliance
 ▶ Measures to minimise risk

The following applies:

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

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

Tab. 1.2 Meaning of warning symbols and signal words

2 Safety

2.1 General safety instructions

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

- The operating and installation instructions contain important information about installation and operation. These enable you to protect yourself against injuries and prevent damage to the appliance. Contact details for further information as well as application and usage questions can be found on the back of these operating and installation instructions.
- The term “appliance” is used to refer to cooktops, cooktop extractors or cooktops with integrated cooktop extractor.
 - ▶ Read the operating and installation instructions fully before using the appliance for the first time.
 - ▶ Always store the operating and installation instructions within easy reach so that they can be accessed if required.
 - ▶ Pass the operating and installation instructions to the next owner if you sell the appliance.
 - ▶ Conduct all work extremely attentively and conscientiously.
 - ▶ Check the appliance for visible damage when unpacking it.
 - ▶ Do not connect a damaged appliance.
 - ▶ Only use the connection cables supplied in the scope of delivery.
 - ▶ Do not use the appliance until installation is complete. This is the only way to ensure safe operation.
 - ▶ Make sure contact with hot cooking surfaces is not possible.
 - ▶ Do not place any objects on the operating panel or the cooktop extractor air inlet nozzle.
 - ▶ Avoid over-cooking.
 - ▶ Switch off the appliance after use.
 - ▶ Keep pets away from the appliance.
 - ▶ Do not use the appliance to heat the room.

CAUTION!

Appliance components can cause injury if dropped!

Appliance components such as 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 appliance can fall on the floor.

Recirculation mode

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

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

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

Households with children and people with special needs

- ▶ The appliance can be used by children aged 8 and above as well as people with reduced physical, sensory or mental capacities or a lack of experience and/or knowledge if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Children must not play with the appliance.
- Use the childproofing feature in order to prevent children from switching on the cooktop or changing the settings when they are unattended.

- ▶ 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.
- ▶ Keep children and other persons away from the cooking surfaces when hot.

Unauthorised modifications

Unauthorised modifications can cause the appliance to pose risks.

- ▶ Do not make any changes to the appliance.

Cleaning and Maintenance

The appliance must be cleaned at regular intervals. Dirt can lead to damage or bothersome odours. Remove dirt immediately.

- Any work involving cleaning and maintenance must not be carried out by children unless they are supervised at all times while doing so.
- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage (see the Cleaning and Maintenance chapter).
- ▶ Do not place any hot cookware in the area of the cooktop display so as not to damage the underlying electronics.
- ▶ Do not place any hot cookware in the area of the operating panel so as not to damage the underlying electronics.
- ▶ When cleaning, ensure that no water penetrates the appliance. Use only a slightly damp cloth. Never spray the device with water. Water penetration can cause damage!
- ▶ Whenever possible, clean the cooktop after every use.
- ▶ Clean the cooktop only after it has cooled down.
- ▶ When cleaning, only use non-abrasive detergents to prevent scratching and abrasion on the surface.
- ▶ Make sure that the base of the cookware as well as the cooking zones are clean and dry.
- ▶ Always lift (do not drag!) the cookware to prevent scratching and abrasion on the surface.

2.2 Safety instructions – operation

Cooktop



DANGER!

Danger of fire caused by leaving the cooktop unattended!

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

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



DANGER!

Risk of explosion caused by flammable liquids!

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

- ▶ Do not spray aerosols in the vicinity of this appliance while it is in operation.
- ▶ Do not place any flammable liquids in the vicinity of the cooktop.



DANGER!

Risk of electric shock!

Cracks, fissures or fractures in the glass ceramic panel can damage the underlying electronics. This can cause an electrical shock.

- ▶ If there are any cracks, fissures or fractures in the glass ceramic, switch the appliance off immediately.
- ▶ Securely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.



DANGER!

Risk of explosion from gas!

Gas leaks can cause explosions and serious injuries.

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



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

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



DANGER!
Fire risk from naked flame!

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



WARNING!
Risk of burns from hot cooktop!

- The cooktop and its exposed areas get hot during use. Once the cooking zone is switched off, it takes a little while to cool down to below 60 °C. Touching hot surfaces can cause serious burns.
- ▶ Never touch the cooktop when it is hot.
 - ▶ Keep children away from the cooktop when it is hot or ensure they are supervised at all times.



WARNING!
Risk of fire from objects on the cooking surfaces!

- The cooktop and its exposed parts are hot when the cooking zone is switched on and during the cooling phase. Objects on the cooktop can heat up and catch fire.
- ▶ Do not place any items on the cooktop.



WARNING!
Risk of burns from hot objects!

- The cooktop and its exposed parts are hot when the cooktop is in use and during the cooling phase. Objects on the cooktop heat up very quickly and can cause serious burns. This particularly applies to metal objects (e.g. knives, forks, spoons, lids or cooktop extractor covers).
- ▶ Do not place any items on the cooktop.
 - ▶ Please use suitable tools (pot holders, oven gloves).



WARNING!
Risk of burns from hot cookware!

- Handles projecting over the edge are enticing for children to grab.
- ▶ Do not turn pot and pan handles so they stick out beyond the work surface.
 - ▶ Make sure that children cannot pull hot pots and pans over.



WARNING!
Risk of burns!

- Liquid between the cooking zone and the pan base can evaporate and cause burns.
- ▶ Make sure that the cooking zone and the pan base are always dry.

CAUTION!
Damage from hard and pointed objects!

- Hard and pointed objects can damage the glass ceramic panel of the cooktop.
- ▶ Do not use the surface of the cooktop as a worktop.
 - ▶ Do not use hard and pointed objects when working on the cooktop.

CAUTION!
Damage from sugary and salty foods!

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

CAUTION!**Escaping hot liquids!**

Unattended pans can boil over allowing hot liquids to escape.

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

CAUTION!**Damage caused by objects on the cooktop!**

Objects such as cookware lids on the cooktop can damage the glass ceramic panel.

- ▶ Do not place any objects on the cooktop while it is hot.

2.3 Safety Instructions – 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.

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

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

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

Cooktop

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

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 and automatic circuit breakers, fuses, contactor).

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

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

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

**DANGER!****Risk of explosion from gas!**

Gas leaks can cause explosions and serious injuries.

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

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

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

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

- ▶ Check the appliance for visible damage prior to installation.
- ▶ Do not install any damaged appliance.
- A damaged appliance may put your safety at risk.
- Repair and maintenance work may only be carried out by specialists authorised by the manufacturer.

Special safety information for exhaust systems

- ▶ Please pay attention to the channel length between the fan and the wall sleeve in straight channel design.
- A minimum space of 75 cm between the blow out opening of the fan and the blow out opening of the wall sleeve must be planned in.

2.4 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.

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



DANGER!

Risk of electric shock!

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

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



DANGER!

Risk of asphyxiation!

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

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

2.5 Safety instructions – spare parts



WARNING!

Risk of injury and damage to property!

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

- ▶ Only use original spare parts for repairs.

2.6 Use as intended

The appliance cannot be used at altitudes above 2,000 m (metres above sea level). The appliance is solely intended for preparing food in private households. This appliance is not intended for:

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

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

All misuse is prohibited!

INFO

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

3 Technical data

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

Tab. 3.1 Technical data

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

Device dimensions

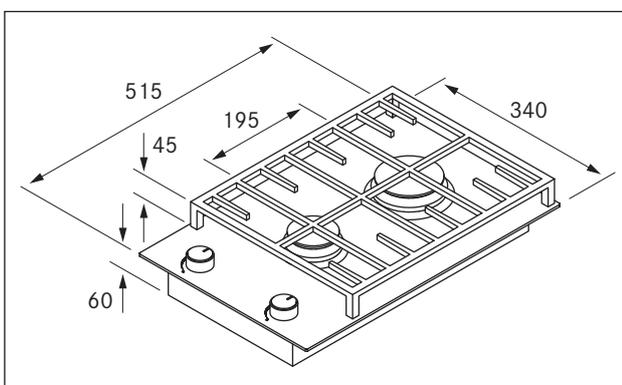


Fig. 3.1 Device dimensions

4 Device description

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

The cooktop has the following features:

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

4.1 Structure

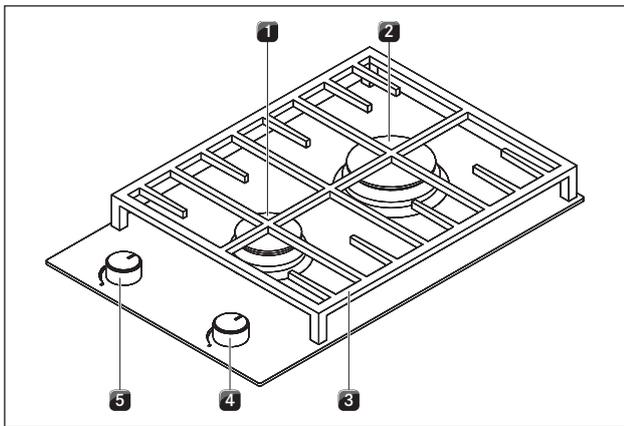


Fig. 4.1 Cooktop

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

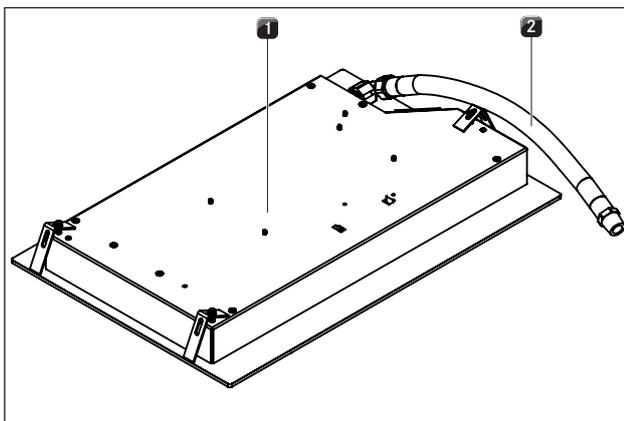


Fig. 4.1 Underside of the cooktop

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

The gas connection is located in the rear and on the right hand underside of these appliances: 30 mm.

4.2 Operating panel and operating principle

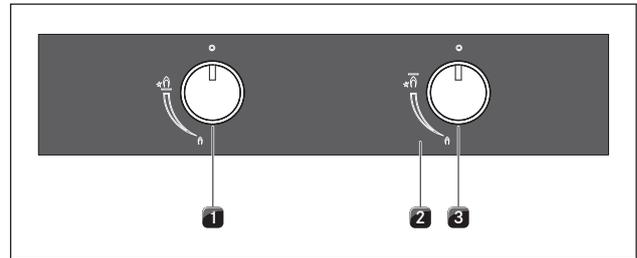


Fig. 4.2 Operating panel

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

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

Tab. 4.1 Significance of the power levels

Knob operation

The operating panel is equipped with two control knobs.

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

4.3 Functional principle

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

4.3.1 Suitable cookware

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



Cookware with this symbol is suitable for gas cooktops.

Suitable cookware is made of:

- Copper
- Stainless steel
- Aluminium
- cast iron

► Adhere to the cookware dimensions in the table:

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

Tab. 4.1 Pan diameters

4.3.2 Power levels

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

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

Tab. 4.2 Recommendations for power levels

The specifications provided in the table are standard values.

4.4 Safety devices

4.4.1 Safety thermocouple

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

5 Installation

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

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

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

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

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

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

5.1 Checking the scope of delivery

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

Tab. 5.1 Scope of delivery

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

5.2 Tool and aids

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

- Phillips screwdriver Z2
- Silicone for sealing cutting surfaces

5.3 Assembly instructions

5.3.1 Safety clearances

- ▶ Maintain the following safety clearances:

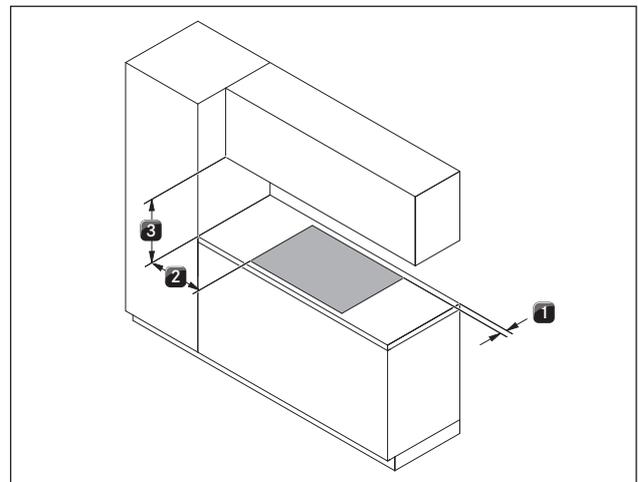


Fig. 5.1 Recommended minimum clearances

- [1] Rear minimum clearance of 50 mm between the worktop cut-out and the rear edge of the worktop.
- [2] Minimum clearance of 300 mm from the left and right of the worktop cut-out to the adjacent cabinet or wall.
- [3] Minimum clearance of 650 mm between the worktop and the wall unit. A minimum clearance of 1,000 mm is recommended for ergonomic reasons.

5.3.2 Work surface and kitchen units

- ▶ Create the worktop cut-out taking the specified cut-out dimensions into account.
- ▶ Make sure that the cutting surfaces of the worktops are properly sealed.
- ▶ Observe the instructions provided by the worktop manufacturer.
- Cross bars on the unit in the area of the worktop cut-out may need to be removed.
- Cable protection (false floor) should be mounted below the appliances. This needs to be removable for maintenance work.
- 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).

5.3.3 Cooktop air intake

The components in the cooktop which generate heat are automatically cooled. The warm air is extracted by fans (cold air flow).

INFO In order to retain the full functionality of the cooktop in the long term, there must be sufficient ventilation underneath the cooktop.

INFO The performance of the cooktop is impaired or the cooktop overheats if the warm air below the cooktop cannot escape.

INFO If the cooktop overheats, performance is reduced or the cooktop switches off completely (see Overheating protection).

INFO For sufficient air intake, an opening cross-section in the kitchen units of at least 50 cm² is recommended.

► Ensure there is sufficient ventilation underneath the cooktop.

INFO The cable protection (false floor) must not prevent sufficient ventilation.

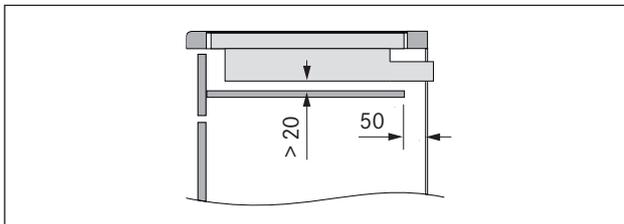


Fig. 5.2 Side view of the cable protection and ventilation

5.4 Cut-out dimensions

INFO All dimensions from the front edge of the front cover.

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

Flush installation

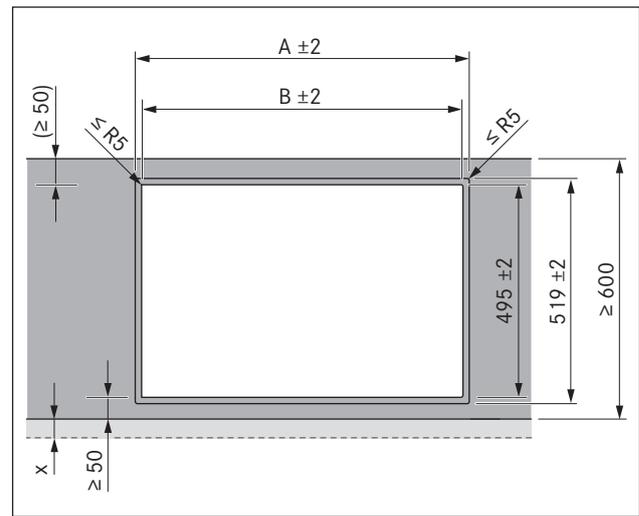


Fig. 5.3 Flush installation

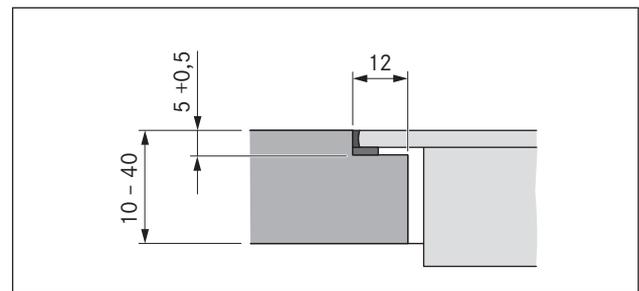
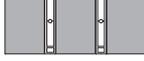


Fig. 5.4 Groove dimensions cut-out

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

Cooktops/cooktop extractor	A in mm	B in mm	
	1/0	344	320
	2/0	685	661
	3/0	1026	1002
	2/1	776	752
	3/2	1208	1184
	4/2	1549	1525

Tab. 5.2 Cut-out dimensions

Surface mounting

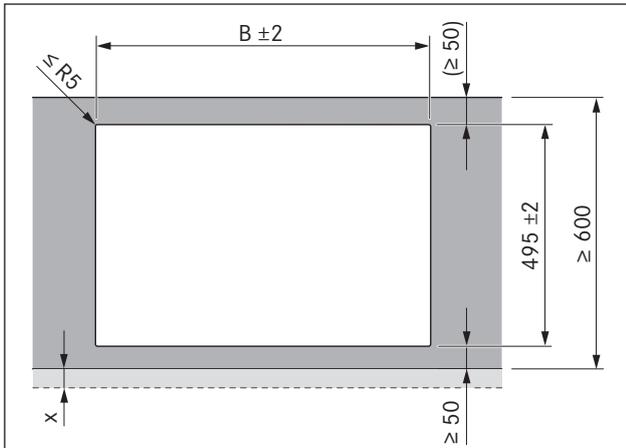


Fig. 5.5 Surface mounting

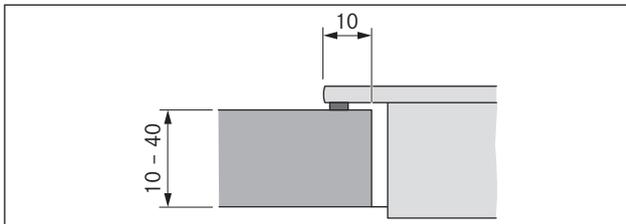


Fig. 5.6 Surface mounting cut-out

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

Cooktops/cooktop extractor		B in mm
	1/0	320
	2/0	661
	3/0	1002
	2/1	752
	3/2	1184
	4/2	1525

Tab. 5.3 Cut-out dimensions

Attaching the sealing tape

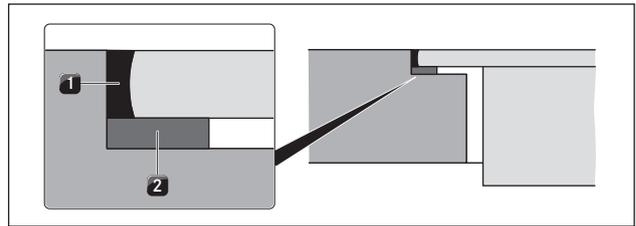


Fig. 5.7 Sealing tape with flush installation

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

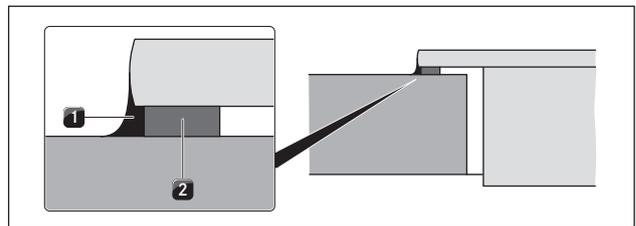


Fig. 5.8 Sealing tape with surface mounting

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

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

5.5 Installing the cooktop

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

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

Installing the cooktop

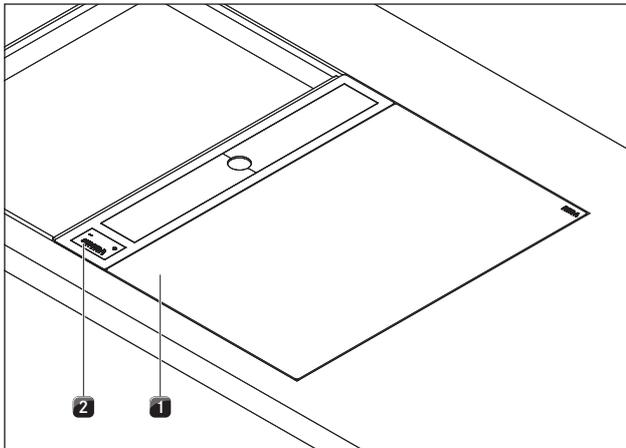


Fig. 5.9 Installed cooktop with cooktop extractor

- [1] Cooktop
- [2] Cooktop extractor

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

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

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

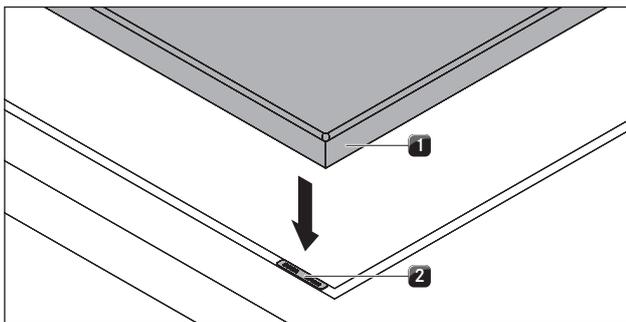


Fig. 5.10 Cooktop and height adjustment plates

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

For surface mounting

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

For flush installation

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

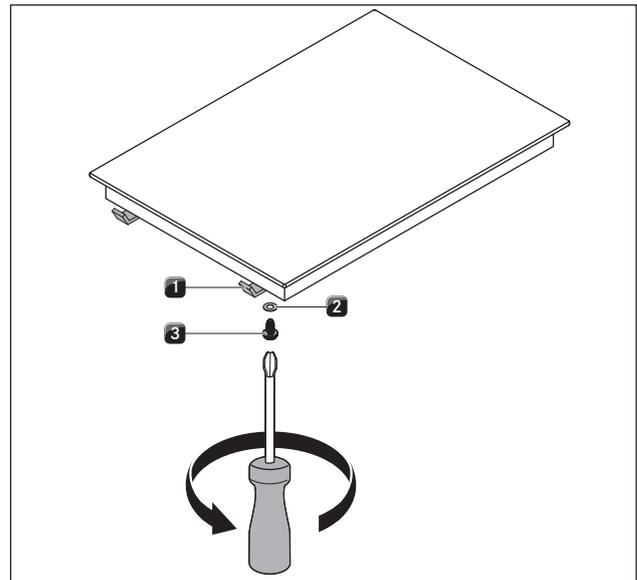


Fig. 5.11 Mounting brackets

- [1] Mounting bracket
- [2] Washer
- [3] Screw

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

5.6 Power connection

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

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

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

■ Cross-section: 3G 1.5 mm²

- If the connection line has been damaged this must be replaced by a special connection line. This may only be done by an authorised member of the After Sales Service team.

Establishing the power connection

- ▶ Switch off the main switch/automatic circuit breaker before connecting the cooktop.
- ▶ Secure the main switch/automatic circuit breaker against being switched back on without permission.
- ▶ Make sure the power to the appliance is disconnected.
- ▶ Connect the mains cable.
- ▶ Only connect the cooktop using a permanent connection to a power supply cable.

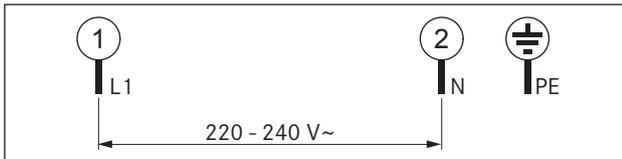


Fig. 5.12 Connection diagram 1-phase

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

5.7 Handover to user

Once installation is complete:

- ▶ Explain the main functions to the user.
- ▶ Explain all safety-related aspects of operation and handling to the user.
- ▶ Provide the user with the accessories and operating and installation instructions for safe storage.

6 Gas installation

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

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

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

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

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

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

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

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

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

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

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

Tab. 6.1 Country requirements (information supplied without liability)

6.1 Ventilation

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

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

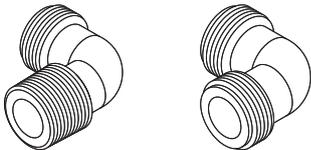
6.2 Gas connection

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

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

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

ISO 228-1 ISO 7-1 (EN 10226)	ISO 228-1 ISO 228-1
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Tab. 6.2 Connection bracket

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

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

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

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

6.2.2 Gas connection AUS/NZS

Further technical requirements are considered: AS/NZS 5263.1.1 2016 - Domestic Gas Cooking Appliances.

Check the extended scope of delivery

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

Tab. 6.1 Extended scope of delivery for AUS/NSZ

Create the gas connection

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

Natural gas (NG)

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

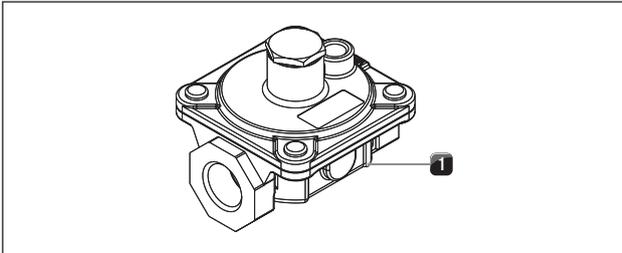


Fig. 6.1 Connection with gas regulator (NG)

[1] Gas regulator

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

Liquid gas (LPG)

If the cooktop is attached to a liquid gas supply (LPG), the supply is controlled on the gas bottle. For this purpose, install only the test point adapter with the transition piece in the gas supply pipe. The test point adapter and the transition piece are included in the scope of delivery of the appliance.

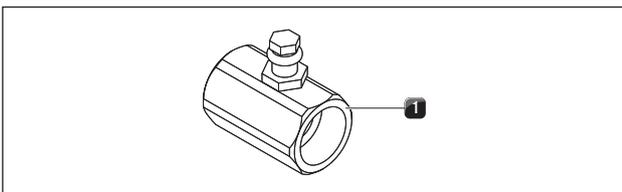


Fig. 6.2 Connection to the test point adapter (LPG)

[1] Test point adapter

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

- ▶ Set the gas pressure at the gas supply pipe (LPG pressure bottle) to 2.75 kPa.
- ▶ Ignite the burner (see the Operation chapter).
- ▶ Check the burner flame.
- ▶ Close the gas supply after successfully setting the pressure.
- ▶ Set the control knob to the 0 position.
- ▶ Shut off the measuring device from the test point.
- ▶ Securely screw the test point screw back into the test point adapter.
- ▶ Check that the screw is positioned correctly.

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

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

6.3 Leak test of the gas connection

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

6.4 Changing the gas type

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

Changing the gas burner nozzle in the gas burner:

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

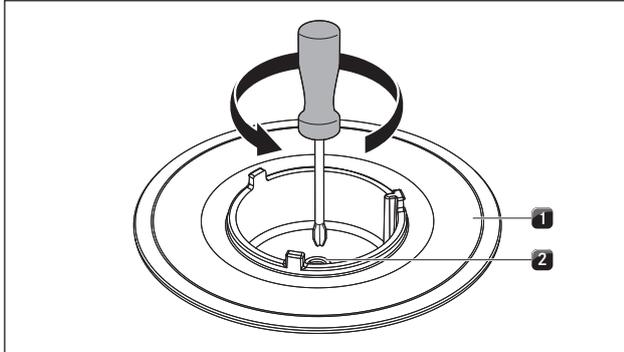


Fig. 6.3 Cooktop burner with gas burner nozzle

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

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

6.4.1 Setting up gas taps

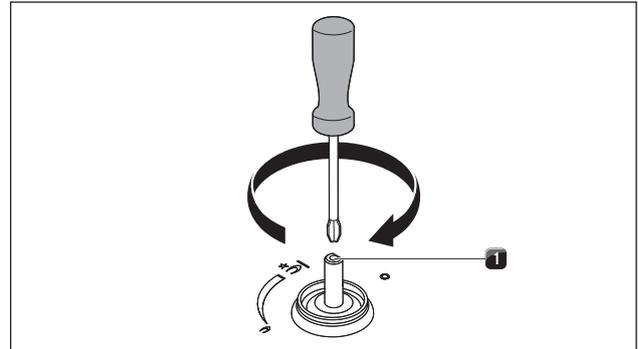


Fig. 6.4 Set the gas tap

- [1] Throttling screw

Perform minimum setting:

Natural gas (NG)

Prerequisites:

- Use of G20 nozzles.
- It is not necessary to set up the primary air for the gas burner.

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

Liquid gas (LPG)

Prerequisites:

- Use of G30/G31 nozzles.
- The gas burners do not require the primary air to be set.

- ▶ Remove the control knob by pulling it upwards.
- ▶ Turn the throttling screw until it stops.
- ▶ Put the control knob back on.
- ▶ Ensure that the flame does not go out when changing between the maximum and minimum setting on the gas burner.

6.5 Handover to user

Once installation is complete:

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

6.6 Nozzle table

INFO Use only stamped and approved nozzles.

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

Tab. 6.2 Standard nozzle table

AUS/NZS

Gas type LPG (liquid gas) NG (natural gas)		Peak pressure (kPa)	Gas burner (position)	Nozzle diameter 1/100mm	Heat output (MJ/n)
G30 butane	LPG	2.75	Back	91	11.8
G31 propane	LPG	2.75	Back	91	11.8
G20 natural gas	NG	01:00	Back	155	12.0
G30 butane	LPG	2.75	Front	53	4.4
G31 propane	LPG	2.75	Front	53	4.4
G20 natural gas	NG	01:00	Front	90	4.1

Tab. 6.3 Australia/New Zealand nozzle table

7 Operation

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

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

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

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

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

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

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

7.1 Ignite the gas burner

Each gas hob is equipped with a safety thermocouple.

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

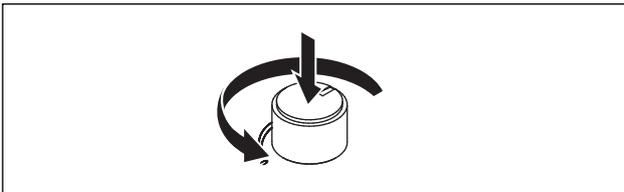


Fig. 7.1 Push and pull control knob

Ignition

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

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

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

Switching off

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

7.2 Adjusting the power level

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

7.3 Correct use of the gas hob

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

For maximum performance with minimum gas consumption, we recommend:

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

7.4 Using the gas cooktop with a BORA cooktop extractor

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

INFO The cover plate can heat up during use.

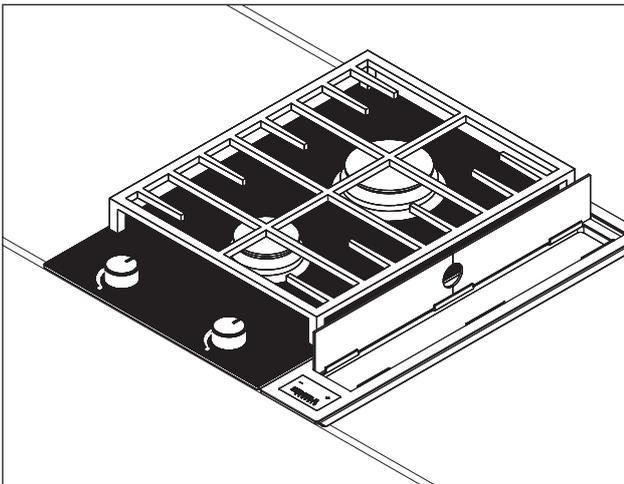


Fig. 7.1 The position of the air baffle of the CKASE extraction system

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

8 Cleaning and Maintenance

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

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

Tab. 8.1 Cleaning cycles

8.1 Cleaning agents

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

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

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

8.2 Maintaining the cooktop

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

8.3 Cleaning the cooktop

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

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

When the cooktop is hot:

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

Heavy soiling

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

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

8.3.1 Cleaning of the gas burners

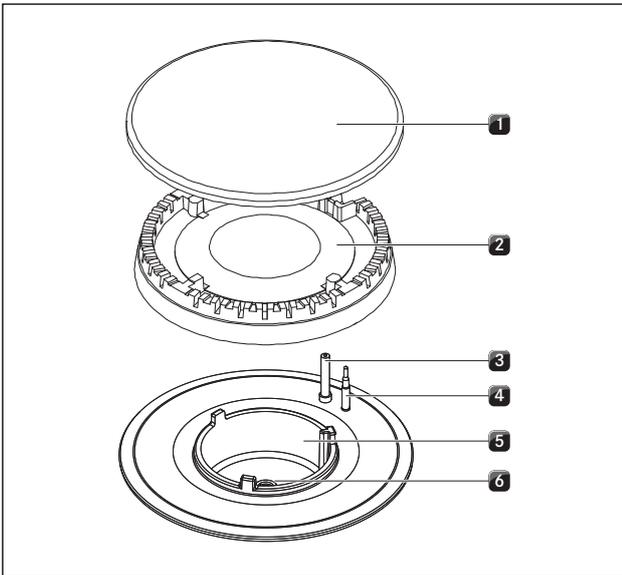


Fig. 8.1 Gas burner installation

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

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

8.3.2 Cleaning the control knobs

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

9 Troubleshooting

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

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

Tab. 9.1 Resolving a fault

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

10 Decommissioning, disassembly and disposal

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

10.1 Decommissioning

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

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

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

10.2 Disassembly

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

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

10.3 Environmentally-friendly disposal

Disposal of transport packaging

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

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

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

Disposal of old appliance



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

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

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

11 Warranty, technical service, spare parts

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

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 all BORA products sold by authorised BORA dealers with the European Union, with the exception of products labelled by BORA as Universal products or accessories.

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer by an authorised BORA dealer and is valid for 2 years. By registering on www.mybora.com the end customer has the possibility of extending the manufacturer's warranty to 3 years.

The manufacturer's warranty requires expert (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation) installation of the BORA products by an authorised BORA dealer. During use, the end customer is to adhere to the specifications and instructions in the operating manual. In order to file a warranty claim, the end customer is to notify their dealer or BORA of the fault and must present the receipt. Alternatively, the end customer can provide proof of purchase by registering on www.mybora.com. BORA guarantees that all BORA products are free from material and product defects. The defect must exist prior to delivery of the product to the end customer. In the event that a warranty claim is filed, the warranty shall not commence 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 dealers
- 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 made by BORA or persons authorised by BORA
- Damage to the glass ceramic
- 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.

If a defect is not covered by the manufacturer's warranty, the end customer can employ the services of the BORA technical service, however, they must cover the costs themselves.

The laws of the Federal Republic of Germany apply to these warranty conditions.

You can contact us by:

- Telephone: +49 800 7890 0987 Monday to Thursday from 08:00-18:00 and Friday from 08:00-17:00
- Email: info@bora.com

11.2 Service

BORA Service:

see reverse side of operating and assembly instructions



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

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

11.3 Spare parts

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

INFO 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.

Nameplate:
(please affix)

Germany:

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83064 Raubling
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F +49 (0) 8035 / 9840-300
info@bora.com
www.bora.com

Austria:

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