

EN Operating instructions BORA Professional 3.0 system

Cooktop extractor and cooktops



P3XUMEN-100

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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 and installation may only be carried out by trained specialists and taking into account the applicable laws, regulations and standards. 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 Data protection

During operation your cooktop extractor saves pseudonymised data such as menu settings entered by you, operating hours of the individual technical units and the number of functions selected. Furthermore, your cooktop extractor documents errors in combination with the number of operating hours.

Data can only be read out manually via your cooktop extractor. This decision is therefore your responsibility. These saved data then enable a rapid error search and troubleshooting in the event of servicing.

1.5 Presentation of information

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

The term “appliance” is used to refer to cooktops, cooktop extractors or cooktops with integrated cooktop extractor.

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

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

Safety and warning instructions



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

Safety and warning instructions are structured as follows:

⚠ WARNING SYMBOL AND SIGNAL WORD!	
Type and source of 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

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 Use as intended

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

This appliance is not intended for:

- outdoor use
- heating rooms
- cooling, ventilating or dehumidifying rooms
- use in mobile installation sites such as motor vehicles, ships or aeroplanes
- use with an external timer or a separate remote control system (except for emergency shutdown)
- use at altitudes of over 2,000 m (metres above sea level).

Any other use or any use that goes beyond that which is described here is classed as unintended.

- i** BORA does not assume any liability for damages caused by improper use or incorrect operation.

All misuse is prohibited!

2.2 People with limited abilities

Children

The appliance can be used by children aged 8 and over if they are supervised or have been instructed how to use the appliance safely and understand the resultant risks. Children must not play with the appliance.

- ▶ Use the childproofing feature in order to prevent children from switching on the appliance or changing the settings when they are unattended.
- ▶ Supervise children in the vicinity of the appliance.
- ▶ Do not store any items that could be of interest to children in storage spaces above or behind the appliance. Otherwise, they will be tempted to climb onto the appliance.

- i** 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 childproofing feature.

⚠ 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 worktop.
- ▶ 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 supplier or the BORA Service Team.

2.3 General safety instructions

⚠ DANGER!

Packaging components are a choking hazard

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

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

⚠ DANGER!**Risk of electric shock or injury from damaged surfaces**

The underlying electronics can be exposed or damaged due to fissures, fractures or cracks in appliance surfaces (e.g. damaged glass ceramic), particularly in the operating area. This can cause an electric 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.
- ▶ Safely disconnect the appliance from the mains using the LS switch, fuses, automatic circuit breakers or contactor.
- ▶ Contact BORA Service.

⚠ WARNING!**Risk of injury from damaged components**

Damaged components that cannot be removed without tools can cause injuries.

- ▶ Try not to repair or replace damaged components yourself.
- ▶ Contact BORA Service.

⚠ WARNING!**Risk of injury or damage due to incorrect components or unauthorised modifications**

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

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

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 instructions – 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.

⚠ WARNING!**Risk of burning from hot appliances**

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

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

⚠ WARNING!**Risk of burning and fire from hot objects**

The appliance and its exposed parts are hot during operation and the cooling phase. Objects placed on the appliance heat up very quickly and can cause severe burns (this particularly applies to metal objects such as knives, forks, spoons, lids or cooktop extractor covers).

- ▶ Do not place any items on the appliance.
- ▶ Please use suitable accessories (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 cooktop display.
- ▶ Keep hot cookware away from the air inlet nozzle.

2.4.1 Safety instructions – cooktop extractor operation

⚠ WARNING!**Fire risk from flambéing**

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

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

CAUTION!**Risk of injury from moving cover flap**

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

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

CAUTION!**Damage caused by objects or paper suctioned in**

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

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

CAUTION!**Damage caused by grease and dirt deposits**

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

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

Special safety instructions for using the exhaust air mode

⚠ 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. If there is insufficient air supply, low pressure will occur. 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).

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 the recirculation mode, ensure a sufficient supply of fresh air, e.g. by opening a window.
- ▶ Ensure a normal and comfortable room climate (humidity of 45–60%), e.g. by opening natural ventilation openings or using domestic ventilation systems.
- ▶ 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.

2.4.2 Safety instructions – cooktop operation

- ▶ Do not simply rely on the pan size recognition function on induction cooktops; always switch the appliance off after use.

DANGER!

Danger of fire caused by leaving the cooktop unattended

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

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

DANGER!

Danger of explosion caused by flammable liquids

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

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

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.
- ▶ Try not to let them boil over.

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.

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 even though there is no indication of residual heat.

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

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.

Special safety instructions for the operation of induction cooktops

Effect on pace makers, hearing aids and metal implants:

induction cooktops generate a high-frequency electromagnetic field in the area of the cooking zones. The cooking zones may affect pacemakers, hearing aids or metal implants negatively or disturb their function when in close proximity. A reduced function of the pacemaker is unlikely.

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

2.5 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.

- ▶ 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 device with water. Water penetration can cause damage!
- ▶ Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage.
- ▶ Please follow all instructions in the “Cleaning and Maintenance” chapter.

Special safety instructions for cooktop extractor cleaning and maintenance

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

WARNING!

Risk of fire from fat deposits


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


- ▶ Clean and replace the filter at regular intervals.

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

2.6 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.

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 After Sales Service team.

3 Energy labelling

Product information according to delegated regulation (EU) no. 65/2014 and regulation (EU) no. 66/2014.

Manufacturer	BORA		BORA	
	PKA3/PKA3AB		PKAS3/PKAS3AB	
Model identification	Symbol	Value	Value	Unit
Energy consumption				
Annual energy consumption	AEC _{hood}	26,3	28,0	kWh/a
Energy efficiency class	-	A++	A+	-
Energy efficiency index	EEl _{hood}	35,2	39,8	-
Flow volume				
Fluid dynamic efficiency	FDE _{hood}	36,9	34,3	-
Fluid dynamic efficiency class	-	A	A	-
Minimum air flow in normal use	-	269	221	m ³ /h
Maximum air flow in normal use	-	598	558	m ³ /h
Maximum air flow on intensive or boost setting (power setting)	Q _{max}	613	670	m ³ /h
Measured air flow rate at best efficiency point	Q _{BEP}	283,7	296,7	m ³ /h
Measured air pressure at best efficiency point	P _{BEP}	507,3	417,0	Pa
Measured electric power input at best efficiency point	W _{BEP}	108,3	100	W
Time increase factor	f	0,7	0,8	-
Lighting				
Lighting efficiency	LE _{hood}	*	*	lx/W
Lighting efficiency class	-	*	*	-
Nominal power of the lighting system	W _L	*	*	W
Average illumination of the lighting system on the cooking surface	E _{middle}	*	*	lx
Grease filtering				
Grease filtering efficiency	GFE _{hood}	83,7	74,7	%
Grease filtering efficiency class	-	C	D	-
Noise				
Airborne acoustical A-weighted sound power emissions at minimum speed available in normal use	-	47	46	dB(A) re ₁ pW
Airborne acoustical A-weighted sound power emissions at maximum speed available in normal use	-	65	67	dB(A) re ₁ pW
Airborne acoustical A-weighted sound power emissions on intensive or boost setting (power setting)	-	65	70	dB(A) re ₁ pW
Sound pressure level at minimum speed available in normal use**	-	33	34	LpA in dB re 20 µPa
Sound pressure level at maximum speed available in normal use**	-	52	55	LpA in dB re 20 µPa
Sound pressure level on intensive or boost setting (power setting)**	-	52	58	LpA in dB re 20 µPa
Power consumption				
Power consumption in off mode	P _o	0,18	0,18	W
Power consumption in standby mode	P _s	*	*	W

Tab. 3.1 Energy labelling

* Not applicable to this product.

** Voluntary information

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 in EN 60704-2-13.

4 Appliance description

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

4.1 Model description

BORA Professional 3.0 cooktop extractors

The cooktop extractors PKA3/PKA3AB and PKAS3/PKAS3AB are the central components of the whole system and can be combined with all BORA Professional 3.0 cooktops.

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

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

Tab. 4.1 Cooktop extractor model description

BORA Professional 3.0 cooktops

The cooktops PKFI3, PKI3, PKIW3, PKC3, PKCB3, PKCH3, PKT3 and PKG3 are the modular components of the BORA Professional 3.0 system.

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

Tab. 4.2 Cooktop model description

i The gas cooktop PKG3 contains separate operating and installation instructions and is not described in any more detail here.

4.2 Control knob

How it works

The cooktop extractor and cooktops are operated with a control knob. The power levels and functions are controlled by turning the knob ring and pressing the touch surface.

i How it works and its functions are described in more detail in the Operation chapter.

Structure

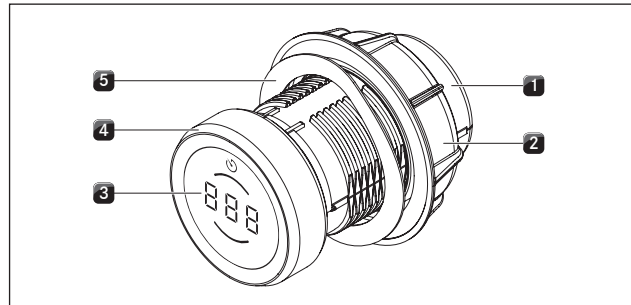


Fig. 4.1 Control knob structure

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

Operating elements

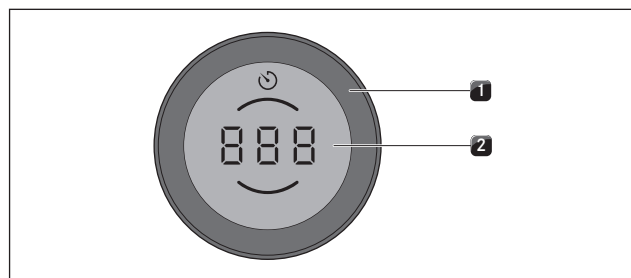


Fig. 4.2 Control knob operating elements

- [1] Knob ring
- [2] Touch surface

Control knob display

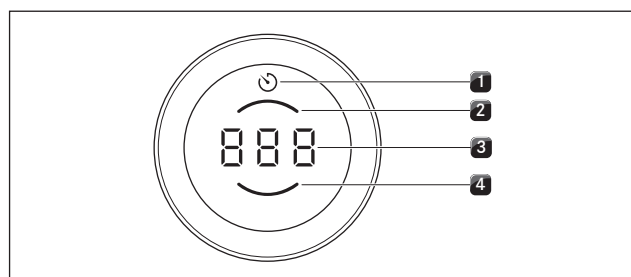


Fig. 4.3 Control knob display elements

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

Control knob assignment

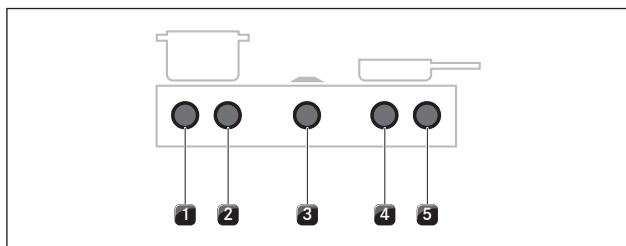


Fig. 4.4 Control knob assignment

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

4.3 Cooktop extractor appliance description

Installation variations

Depending on what you opted for when purchasing, the cooktop extractor can be operated as an exhaust air or recirculation model.



Exhaust air mode

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

The exhaust air must not be expelled into:

- a smoke or exhaust gas flue that is in operation
- a shaft used for the aeration of rooms where fireplaces are installed.

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

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



Recirculation mode

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

To prevent odours in recirculation mode, an odour filter must be used. For hygiene and health reasons, this must be replaced at the recommended intervals (see the Cleaning and maintenance chapter).

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

- i** If the cooktop extractor is used in a recirculating air system, when a power level is set the operating time is automatically deducted from the recirculation filter service life. The remaining filter service life can be seen in the menu under menu item A (see Operation chapter).

Cooktop extractor display and symbols

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

Control knob display	Meaning
□	Appliance is switched off
1 - 9	Power levels
P	Power setting
A	Automatic extractor function
E	Short-time timer (egg timer)
00 1 - 120	Time display
L	Childproofing feature
pulsating	Pause function
F	Filter service display
F flashing	Filter service display
∩	Automatic after-run
⊂	Cover flap cleaning position
E...	Error message (see the Troubleshooting chapter)
⌈	Configuration menu

Tab. 4.3 Cooktop extractor 7-segment display

4.3.1 Structure of the cooktop extractors

Cooktop extractor PKA3/PKA3AB

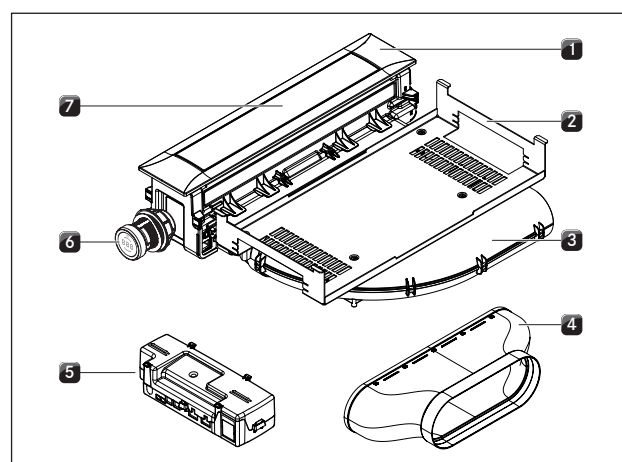


Fig. 4.5 Cooktop extractor PKA3/PKA3AB

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

Cooktop extractor system PKAS3/PKAS3AB

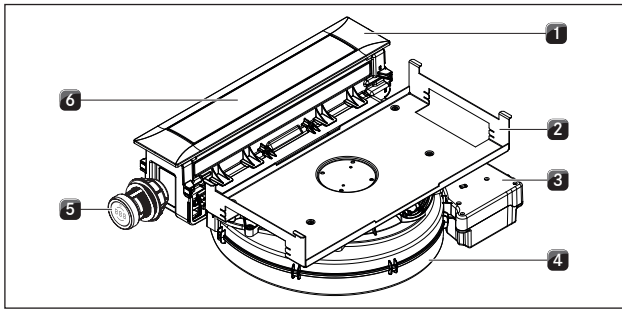


Fig. 4.6 Cooktop extractor system PKAS3/PKAS3AB

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

Grease filter components

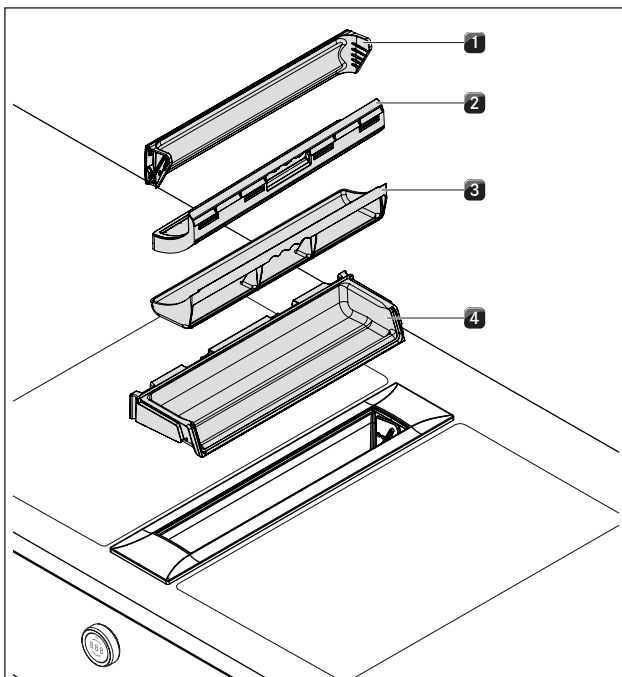


Fig. 4.7 Grease filter components

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

4.3.2 Sensors

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

Cover flap position sensor

The cover flap sensor detects the position of the cover flap.

- If the cover flap is closed, the cooktop extractor is deactivated.
- If the cover flap is open, the cooktop extractor can be used.
- If the cover flap has been removed, the cooktop extractor can be used.

Grease filter position sensor

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

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

4.3.3 Interface for external devices

The internal interface can be used for extended control options. This has a Home In and a Home Out contact (see the Installation chapter).

- The Home In contact can be used for the signal input from external switch devices (e.g. window contact switch).
- The Home Out contact can be used to control external installations (e.g. electrically opening wall sleeves).

4.3.4 USB port for servicing

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

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

4.4 Cooktop appliance description

Display and symbols

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

Control knob display

Indicator	Meaning
□	Cooktop is switched off
1 - 9	Power levels
P	Power setting
80 - 250	Temperature indicator on Tepan stainless steel grill (PKT3)
H	Residual heat indicator
L	Childproofing feature
e.g. 9 9	Bridging function active (only on PKFI3 and PKT3)
u	Pan size recognition (only on PKFI3, PKI3, PKIW3)
e.g. 5_/5=/5≡	Rings active (only on PKC3, PKCB3, PKCH3)
_u/=u/≡u	Heat retention levels active
🕒	Timer function active
R	Automatic heat up function
e.g. R5	Automatic heat up function active
🧼	Cleaning function active (only on PKT3)
E...	Error message (see the Troubleshooting chapter)

Tab. 4.4 Cooktop control knob display

Cooktop display (only on PKFI3 and PKI3)

Indicator	Meaning
□	Cooktop is switched off
1 - 9	Power levels
P	Power setting
H	Residual heat indicator
L	Childproofing feature
	Pause function
u	Pan size recognition
R	Automatic heat up function
//≡	Heat retention levels active
E...	Error message (see the Troubleshooting chapter)

Tab. 4.5 Cooktop display

Layout and size of the cooking zones

Cooktop PKFI3

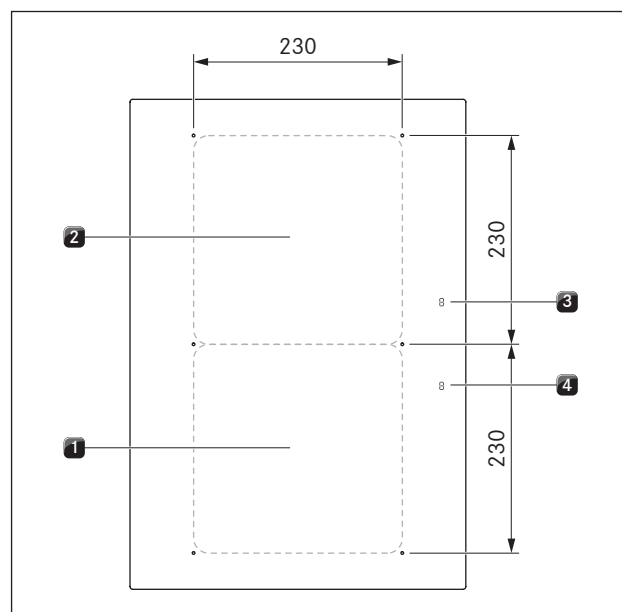


Fig. 4.8 Layout of cooktop PKFI3 and size of the cooking zones

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

Cooktop PKI3

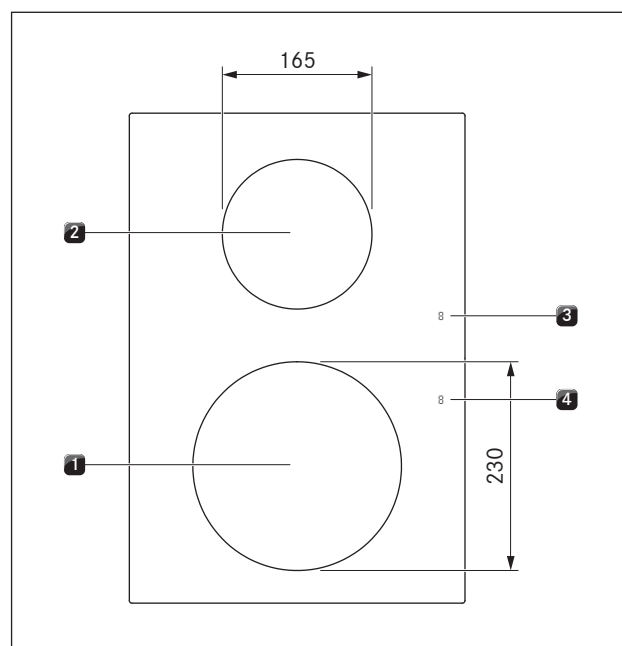


Fig. 4.9 Layout of cooktop PKI3 and cooking zone dimensions

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

Cooktop PKIW3

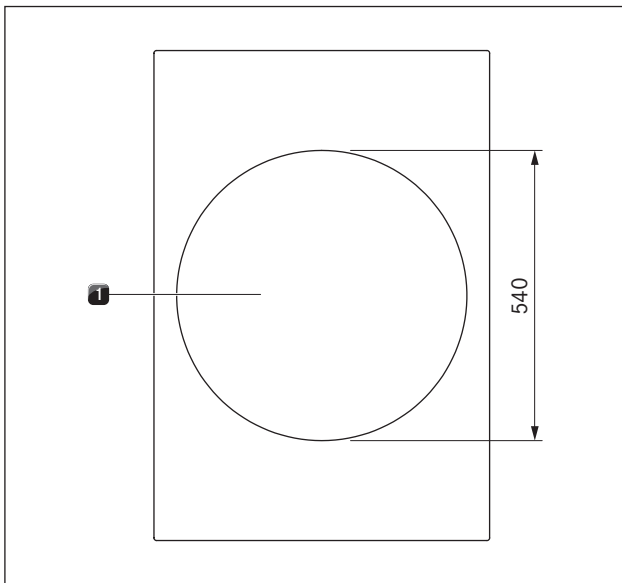


Fig. 4.10 Layout of cooktop PKIW3 and cooking zone dimensions

[1] Induction cooking zone

Cooktop PKC3

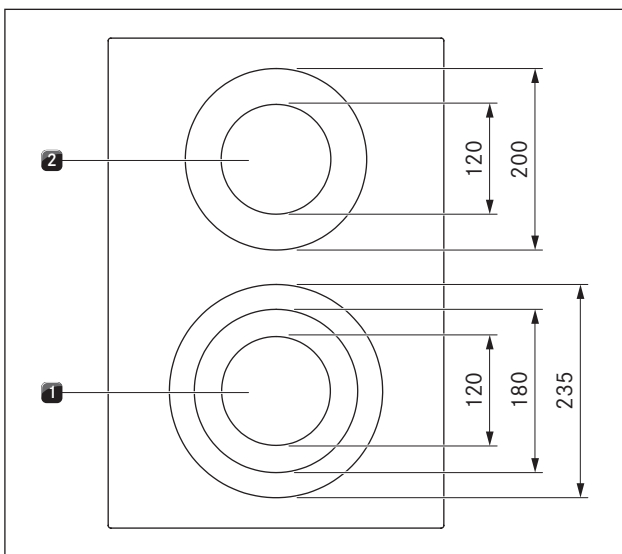


Fig. 4.11 Layout of cooktop PKC3 and cooking zone dimensions

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

Cooktop PKCB3

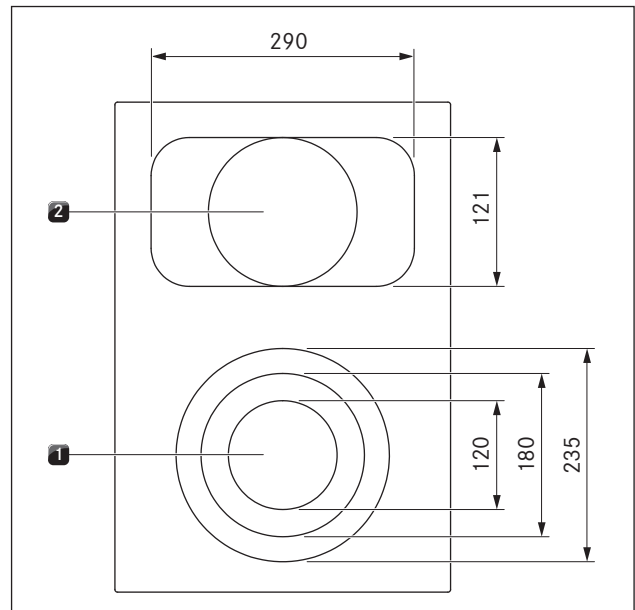


Fig. 4.12 Layout of cooktop PKCB3 and cooking zone dimensions

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

Cooktop PKCH3

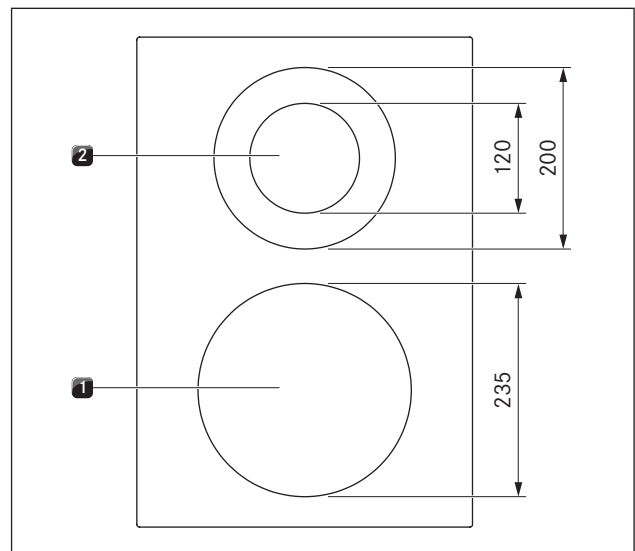


Fig. 4.13 Layout of cooktop PKCH3 and cooking zone dimensions

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

Tepan stainless steel grill PKT3

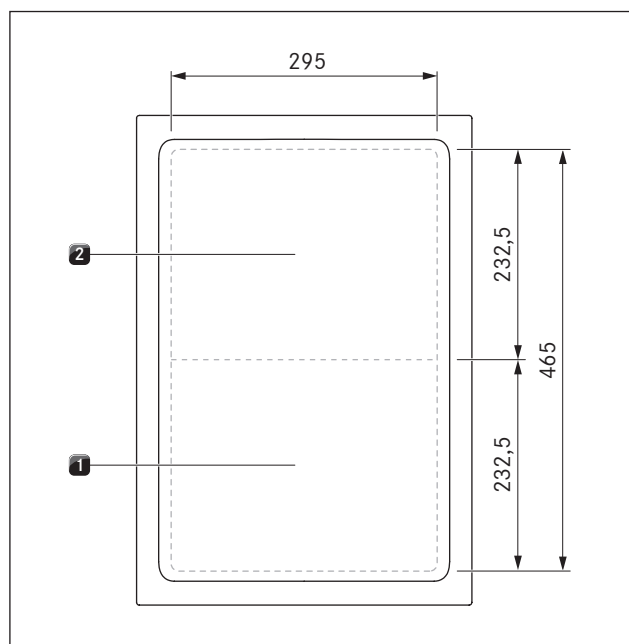


Fig. 4.14 Layout of Tepan stainless steel grill PKT3 and cooking zone dimensions

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

4.4.1 How induction cooktops work (PKFI3, PKI3, PKIW3)

An induction coil is located underneath an induction cooking zone. If the cooking zone is switched on, this coil creates a magnetic field that acts directly on the base of the pot thus heating it up. The cooking zone is only indirectly heated up by the heat emitted by the pot. Cooking zones with induction only work if the cookware has a magnetisable base. Induction automatically takes into account the size of the cookware used which means that only the area in the cooking zone covered by the base of the pot is heated up. ▶ Observe the minimum pot base diameter (see table 4.7).

Power levels

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


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

Tab. 4.6 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.

Suitable cookware

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

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

Suitable cookware is made of:

- stainless steel with a magnetisable base
- enamelled steel
- cast iron

Appliance	Cooking zone	Minimum diameter
PKFI3	front	120 mm
	rear	120 mm
PKI3	front	120 mm
	rear	90 mm
PKIW3	Wok	210 mm

Tab. 4.7 Minimum cookware diameter

i The BORA induction wok pan HIW1 is ideal for the induction wok cooktop PKIW3 and is available as an accessory.

- ▶ Perform a magnet test if necessary. If a magnet sticks to the base of the utensils, they are normally induction compatible.
- ▶ Pay attention to the cookware base. The base of the cookware should not show any sign of curvature (exception: wok cooktop PKIW3). Due to incorrect hob temperature monitoring, this curvature may cause the cookware to overheat. To avoid scratching the cooktop, the base of the cookware must not have any sharp grooves or sharp edges.
- ▶ Place the cookware (without a mat or similar) directly onto the glass ceramic.



Noises

The following noises may occur in the cookware when using induction cooking zones, depending on the material and the finish of the base:

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

4.4.2 How the Hyper and HiLight cooktops work (PKC3, PKCB3, PKCH3)

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

Power levels

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

Tab. 4.8 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.


Power setting on cooktop PKCH3

The front cooking zone (Hyper zone) on the Hyper cooktop PKCH3 is fitted with a temporary power setting.

- P is shown in the control knob display.

The power setting can be used in order to quickly heat up large quantities of water. If the power setting is activated, the cooking zones will run at extra high power. After 10 minutes, the cooking zone is automatically switched back to power level 9.

Suitable cookware

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



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

Suitable cookware is made of:

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

- ▶ Pay attention to the cookware base. The bottom of the cookware should not show any sign of curvature. Due to incorrect hob temperature monitoring, this curvature may cause the cookware to overheat. To avoid scratching the cooktop, the base of the cookware must not have any sharp grooves or sharp edges.
- ▶ Place the cookware (without a mat or similar) directly onto the glass ceramic.

4.4.3 How the Tepan stainless steel grill PKT3 works

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

Power adjustment and temperature ranges

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

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

Tab. 4.9 Tepan stainless steel grill temperatures

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

Activity	Temperature in °C
Steaming fruit, e.g. apple slices, peach halves, banana slices	160 - 170
Browning chopped vegetables, fried eggs, veal, poultry	180 - 190
Browning breaded or battered fish, pancakes, sausages, pork, lamb	190 - 200
Browning potato fritters, prawns, corn on the cob and escalopes	200 - 210
Fast browning beef, fish, meatballs	220 - 230
Browning steaks	240 - 250

Tab. 4.10 Temperature recommendations (the specifications provided in the table are standard values)

4.5 Safety devices

Anti-trap protection

The electrical cover flap on the cooktop extractor has anti-trap protection.

If the cover flap is obstructed when opening or closing, it automatically stops moving. The cover flap returns to its start position (see the Operation chapter).

Safety shut-down

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

Cooktop extractor

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

Cooktops

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

Safety shut-down on the different power levels

PKF13, PKI3, PKIW3:	
Power levels	Safety shut-down after hours:minutes
1	8:24
2	6:24
3	5:12
4	4:12
5	3:18
6	2:12
7	2:12
8	1:48
9	1:18
P	0:10

Tab. 4.11 Safety shut-down on the different power levels

PKC3, PKCB3, PKCH3:	
Power levels	Safety shut-down after hours:minutes
1	6:00
2	6:00
3	5:00
4	5:00
5	4:00
6	1:30
7	1:30
8	1:30
9	1:30
(only in the case of the Hyper zone on the PKCH3)	

Tab. 4.12 Safety shut-down on the different power levels

PKT3:	
Temperature	Safety shut-down after hours:minutes
150	8:24
160	6:24
170	5:12
180	4:12
190	3:18
200	2:12
210	2:12
220	1:48
230	1:18
240/250	0:10

Tab. 4.13 Safety shut-down on the different power levels

Safety shut-down on the different heat retention levels

PKF13, PKI3, PKIW3, , PKC3, PKCB3, PKCH3:	
Heat retention level	Switch off after hours:minutes
1 (_)	8:00
2 (=)	8:00
3 (≡)	8:00

Tab. 4.14 Safety shut-down on the different heat retention levels

PKT3:	
Heat retention temperature	Switch off after hours:minutes
80-140°C	8:00

Tab. 4.15 Safety shut-down on the different heat retention levels

- Switch the cooking zone back on if you want to put the cooking zone back into operation (see the Operation chapter).

Residual heat indicator

- i** While H is displayed (residual heat indicator), 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 (Residual heat indicator).
After a sufficient cooling period the indicator will go out
(Temperature < 60°C or < 50°C on the Tapan stainless steel grill).

Overheating protection

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

The appliance is fitted with overheating protection. The overheating protection can be triggered if:

- cookware is heated up empty;
 - oil or fat is heated on high power;
 - a hot cooking zone is switched on again after a power cut.
- Whilst the overheating protection is active, one of the following steps is taken:
- the activated power setting is switched back to the previous level;
 - the power setting **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.

Childproofing feature

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

- **L** is displayed.

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

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

5 Overview of features and functions

i The full range of functions is only available for BORA Professional 3.0 system cooktops in combination with the cooktop extractors PKA3 and PKAS3/PKAS3AB.

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

Tab. 5.1 Function overview

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

i You can see a more detailed description of the functions in the next chapter Functions and operation.

6 Functions and operation

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

6.1 Knob operation

Operating the knob ring

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

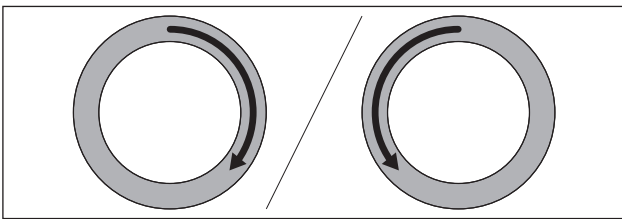


Fig. 6.1 Operating the knob ring

Turn it clockwise (to the right) to:

- switch on
- increase power level/value
- navigate the menu

Turn it anticlockwise (to the left) to:

- switch off
- decrease power level/value
- navigate the menu

Operating the touch surface

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

Command	Contact	Time
Tap	brief touch	< 1 s
Double tap	2 brief taps one after the other	
Long press	keep finger in place longer	1 – 8 s
Extra-long press	keep finger in place longer	3 – 8 s

Tab. 6.1 Operating the touch surface

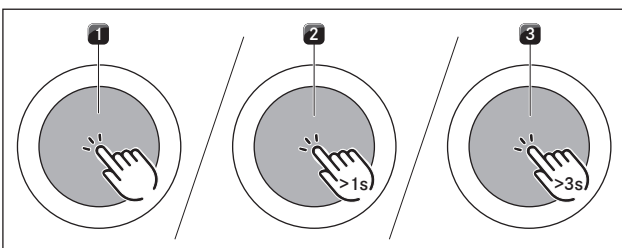


Fig. 6.2 Diagram of the touch commands

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

Use tap commands to:

- call up the function menu
- confirm menu items/times/functions

Use double-tap commands to:

- activate the pause function

Use long-press commands to:

- unlock the system
- exit the function menu

Use extra-long-press commands to:

- reset the filter service life
- access the configuration menu

6.2 Switching the system on and off

Switching on

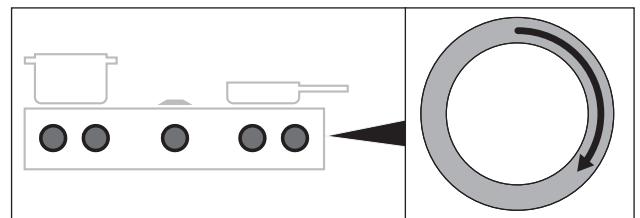


Fig. 6.3 Switching on the system

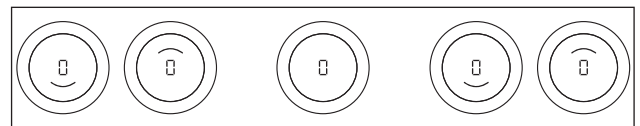


Fig. 6.4 Standard display after switching on

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

i If L is displayed on all control knobs when the appliance is switched on, the childproofing feature is active. It will only be possible to operate the appliance when this has been deactivated (see “Deactivating the childproofing feature for a cooking session” or “Permanently deactivating the childproofing feature”).

Switching off

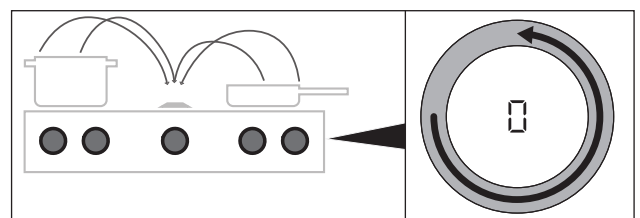


Fig. 6.5 Switching the appliances off

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

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

The cooktop extractor was switched on

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

The cooktop was switched on

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

6.3 Operating the cooktop extractor

- i** The cooktop extractor must only be operated with BORA cooktops.
- i** The cooktop extractor can only be operated when the grease filter components and cover flap are installed.
- i** Both cooktop extractor functions and system functions can be operated using the cooktop extractor control knob.

6.3.1 General operating instructions for the cooktop extractor

Recommendations for efficient vapour extraction

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

6.3.2 Setting the fan power level

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

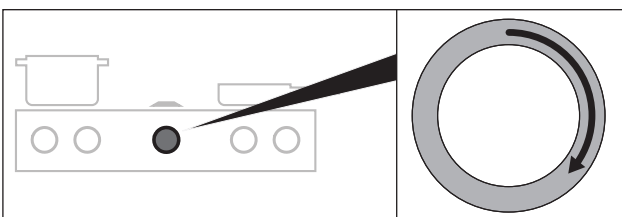


Fig. 6.6 Setting the fan power level

Increasing the power level

- ▶ Turn the knob ring clockwise

Reducing the power level

- ▶ Turn the knob ring anticlockwise
- The selected power level is shown in the display on the extractor control knob.

6.3.3 Extractor power setting

When the power setting is activated, maximum extractor power is available for a predefined time. This power setting makes it possible to suction away high levels of cooking vapours more quickly.

Activating the power setting

- ▶ Turn the knob ring clockwise to power setting P.
- Maximum extractor power is available.

- i** After 10 minutes, the power setting is automatically switched back to power level 9.

Deactivating the power setting early

The fan power setting is deactivated early if another power level is set (see "Setting the fan power level").

6.3.4 Automatic after-run

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

Switching off the automatic after-run early

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

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

6.4 Cooktop extractor function menu

- i** Every appliance offers different additional functions. These can be selected and activated via a function menu. Only the functions available for each type of appliance are shown in the corresponding function menu.
- i** The cooktop extractor function menu contains both system functions and cooktop extractor functions.

There is a total of 5 additional functions to choose from:

Menu item	Function	System function	Cooktop extractor function
1A	Automatic extractor function		✓
2E	Short-time timer (egg timer)	✓	
3CL	Childproofing feature	✓	
4C	Extractor cleaning	✓	
5F	Show and reset filter status		✓

Tab. 6.2 Overview of cooktop extractor function menu

Calling up the function menu

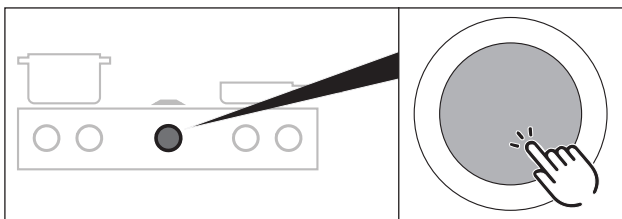


Fig. 6.7 Calling up the cooktop extractor function menu

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

6.4.1 Automatic extractor function

The extractor power level automatically adjusts itself depending on the current cooktop settings. No manual adjustment of the fan controls is necessary but it is possible. The extractor power is automatically adjusted to the highest power level used on all cooking zones that are currently in use.

Function	Power levels									
Cooking level	1	2	3	4	5	6	7	8	9	P
Extractor power	2	3	4	5	6	7	8	9	9	P

Tab. 6.3 Cooking levels and assigned extractor power level when the automatic extractor function is active

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

- ...10 seconds (cooktops PKF13, PKI3, PKIW3).
- ...20 seconds (cooktops PKC3, PKCB3, PKCH3, PKT3)

Activating the automatic extractor function

- ▶ Open the cooktop extractor function menu.
- ▶ Do the following:

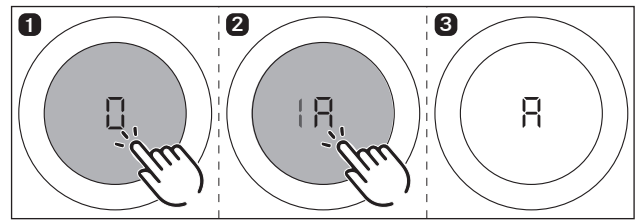


Fig. 6.8 Activating the automatic extractor function

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

If the power level is changed on one of the connected cooktops, the extractor power level is automatically adjusted after a slight delay.

If all connected cooking zones are switched off or paused, the automatic after-run function will start after a slight delay.

- ⓘ The automatic extractor function is permanently activated and remains active each time the system is started up until it is deactivated.

Deactivating the automatic extractor function

- ▶ Open the cooktop extractor function menu.
- ▶ Do the following:

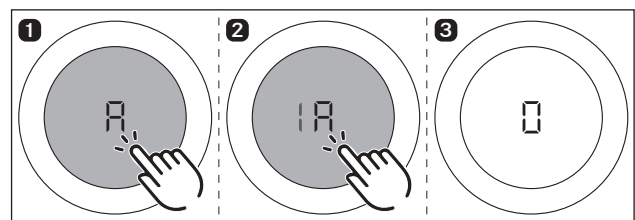


Fig. 6.9 Deactivating the automatic extractor function

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

6.4.2 Short-time timer/egg timer (system function)

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

Function	Times that can be set in minutes
Short-time timer	0 - 120
(egg timer)	(1, 2, 3, ..., 19, 20, 25, 30, ..., 115, 120)

Tab. 6.4 Times that can be set on the short-time timer

Activating the short-time timer (egg timer)

- ▶ Open the cooktop extractor function menu.
- ▶ Enter the following settings:

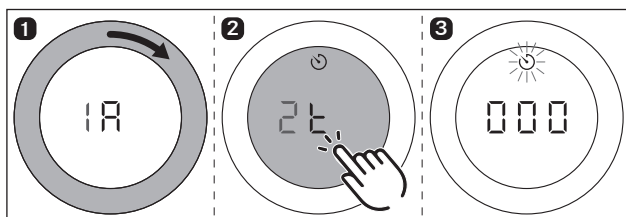


Fig. 6.10 Activating the short-time timer (egg timer)

- The timer symbol flashes.
- The time value 000 appears in the cooktop extractor control knob display.
- ▶ Set a time.

- i** If no time is set within 4 seconds, the short-time timer is deactivated.

Setting the time and starting the short-time timer (egg timer)

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

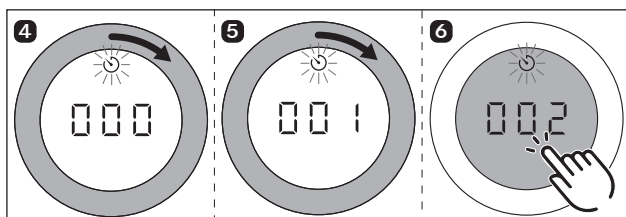


Fig. 6.11 Turning the knob ring clockwise

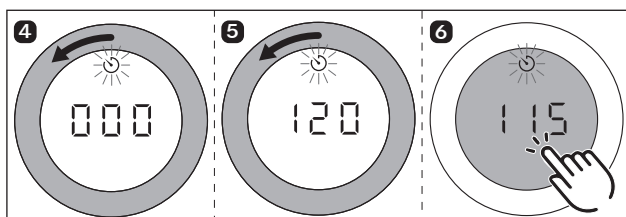


Fig. 6.12 Turning the knob ring anticlockwise

- In the range from 0 to 20 minutes, the time reduces/ increases in both directions by one minute at a time, while the increments are 5 minutes for the rest of the range.
- After confirming with a touch command, an acoustic signal is heard, the short-time timer is activated and the set time starts to count down.
- The current power level and remaining time are shown alternately in the control knob display.
- The current time remaining is shown to the minute when more than 2 minutes remain and to the second when only 2 minutes remain.

Time lapsed

At the end of the time, an acoustic signal is heard for 2 minutes and the control knob display flashes 000.

- i** The flashing and the acoustic signal can be stopped by pressing the touch surface.

Switching off the short-time timer (egg timer) early

- ▶ Open the cooktop extractor function menu.
- ▶ Enter the following settings:

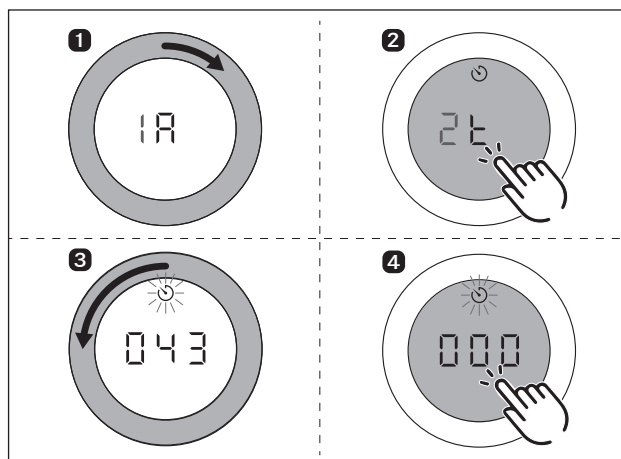


Fig. 6.13 Switching off the short-time timer (egg timer) early

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

6.4.3 Childproofing feature (system function)

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

Permanently activating the childproofing feature

- i** **Prerequisite:** All appliances are inactive (0 is displayed on all control knobs)
- i** While appliances are active, the menu item $\exists \text{CL}$ cannot be selected.

- ▶ Open the cooktop extractor function menu.
- ▶ Do the following:

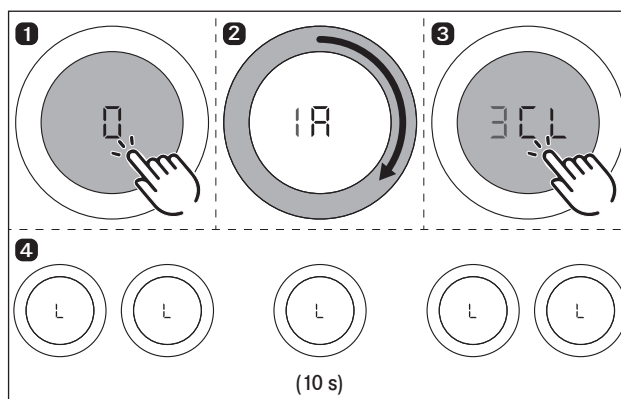


Fig. 6.14 Permanently activating the childproofing feature

- The childproofing feature is permanently activated.
- L is displayed on all control knobs.
- The display switches off after 10 seconds.

Deactivating the childproofing feature for a cooking session

► Do the following:

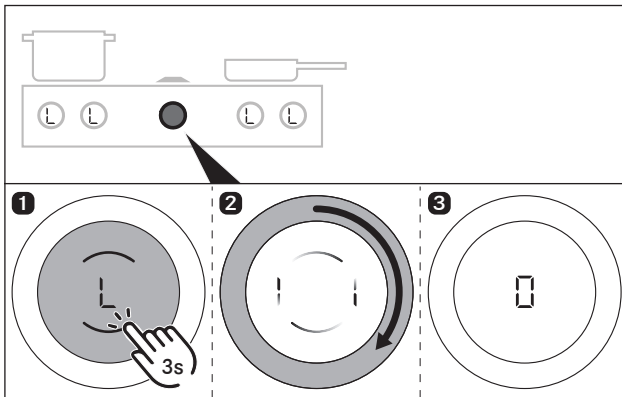


Fig. 6.15 Deactivating the childproofing feature for a cooking session

- The childproofing feature is deactivated for a cooking session and the system is unlocked.
- 0 is displayed on all control knobs.

Permanently deactivating the childproofing feature

- Open the cooktop extractor function menu.
- Repeat steps 1 - 3 from point „Permanently activating the childproofing feature“.
- The childproofing feature is permanently deactivated.
- □ is displayed on all control knobs.
- The display switches off after 10 seconds.

6.4.4 Cooktop extractor cleaning function

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

Activating the cooktop extractor cleaning function

- Open the cooktop extractor function menu.
- Enter the following settings:

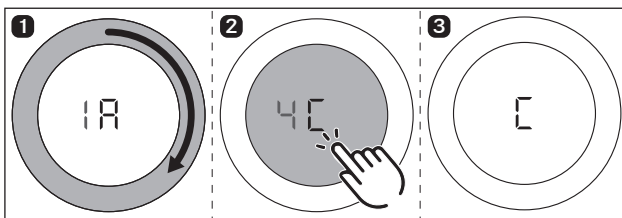


Fig. 6.16 Activating the cooktop extractor cleaning function

- The cleaning function is activated and an acoustic signal is heard.
 - The cover flap opens and the control knob display shows C.
 - The fan motor will not start or will switch off if running.
- i** If the system is reactivated after the cooktop extractor cleaning function is activated, C will continue to be shown in the cooktop extractor control knob display. Cooking sessions are possible, however, the cooktop extractor remains inactive and cannot be operated. Only when the grease filter has been replaced can the cooktop extractor be reactivated.

- i** When the grease filter is removed, the cooktop extractor control knob display alternates between FF and out (= no grease filter).

Closing the cover flap to start a cooking session

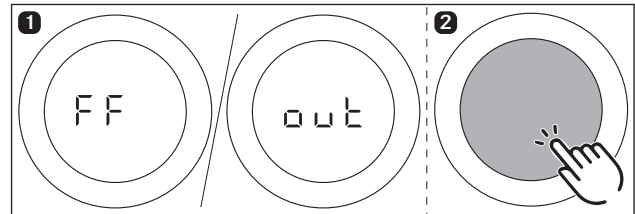


Fig. 6.17 Closing the cover flap to start a cooking session

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

Deactivating the cooktop extractor cleaning function

Requirement: correctly fitted grease filter

- Touch the cooktop extractor control knob
- Repeat steps 1 - 2 from point „Activating the cooktop extractor cleaning function“.
- The cover flap closes.
- The cooktop extractor and all of its functions can be used again.

6.4.5 Filter service life and filter service display (only in recirculation mode)

The maximum service life of the recirculation filter is defined by the filter type configured in the system (filter service life). Depending on the type of filter fitted, the filter service display will be activated after 200, 300 or 600 operating hours. If after switching on the cooktop extractor the control knob display shows a flashing F (filter service display), the recirculation filter service life has come to an end and the filter must be replaced (filter change).

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

- i** If the service life of the activated charcoal filter is exceeded, the correct functioning of the system may be affected. It is still possible to use the cooktop extractor, however, the warranty and guarantee claims shall then be invalid.

- i** The components of the grease filter require regular cleaning regardless of the filter service display (see the “Cleaning and Maintenance” chapter).

Displaying the remaining filter service life

- ▶ Open the cooktop extractor function menu.
- ▶ Enter the following settings:

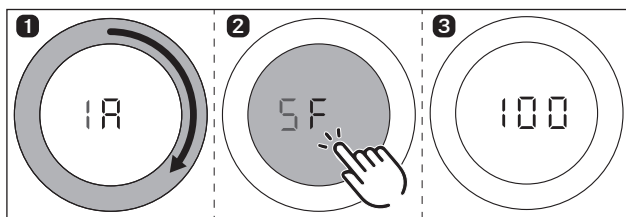


Fig. 6.18 Displaying the remaining filter service life

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

Resetting the filter service life early

- ▶ Open the cooktop extractor function menu.
- ▶ Enter the following settings:

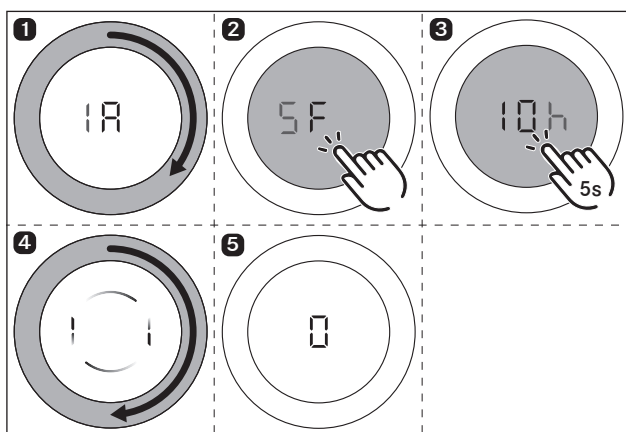


Fig. 6.19 Resetting the filter service life early

Deactivating the filter service display for a cooking session

The recirculation filter service life has come to an end. F flashes in the cooktop extractor control knob display.

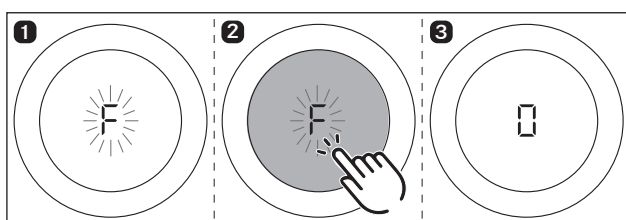


Fig. 6.20 Deactivating the filter service display for a cooking session

- The cooktop extractor can be used for a cooking session.
- '0' is shown in the control knob display.

- i** If the service life of the recirculation filter is exceeded, the correct functioning of the system may be affected. It is still possible to use the cooktop extractor, however, the warranty and guarantee claims shall then be invalid.

Resetting the filter service display

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

- ▶ Do the following:

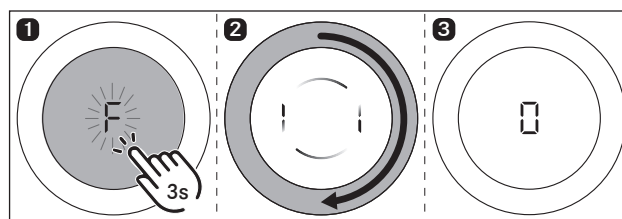


Fig. 6.21 Resetting the filter service display

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

6.5 Operating the cooktops

- i** The full range of functions is only available for BORA Professional 3.0 system cooktops in combination with the cooktop extractors PKA3/PKA3AB and PKAS3/PKAS3AB.

- i** Clean the cooking zones before using the cooktop for the first time (see the Cleaning chapter).

6.5.1 General operating instructions for cooktops

Cooktops are operated with 2 control knobs.

There are 9 power levels, an optional power setting and various functions available for each cooking zone.

Each cooking zone has its own control knob. The front cooking zone is controlled using the left-hand knob and the rear cooking zone with the right-hand knob.

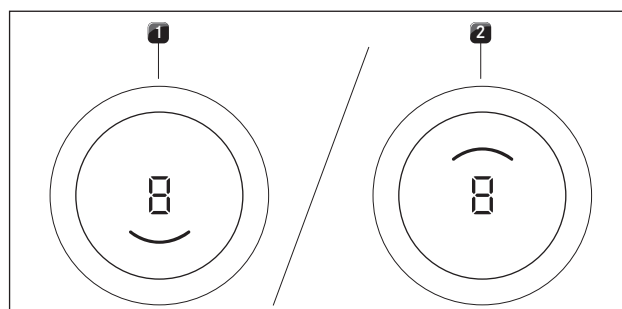


Fig. 6.22 Cooking zone indicator

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

6.5.2 Special operating instructions for the Tepan stainless steel grill PKT3

Initial operation

- ▶ Heat the griddle to 220 °C for approx. 25 minutes before using it for the first time (both grilling zones).

i Bothersome odours may be emitted during this process.

Operating instructions

i The grilling zones should be preheated 5 minutes before use.

i During heating or cooling the griddle may make some noise. This is a normal occurrence.

i A fan is built in to the Tepan stainless steel grill for cooling, guaranteeing a long service life for the electronic components and rapid cooling of the grill surface. Different measures have been taken to keep noise to a minimum, but it cannot be completely avoided.

i During use, the griddle may show signs of curvature.

i During grilling or heating on a high power level, the griddle may adopt a light brown colour.

6.5.3 Setting cooking zone power levels

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

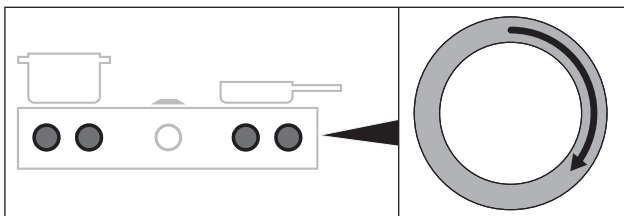


Fig. 6.23 Setting cooking zone power levels

- The selected power level is shown in the power display on the control knob that has been touched.

Increasing the power level

- ▶ Turn the knob ring clockwise

Reducing the power level

- ▶ Turn the knob ring anticlockwise

i If after setting a power level on induction cooktops PKFI3, PKI3 and PKIW3 no suitable cookware is detected (pan size recognition) within 10 minutes, the corresponding cooking zone will be automatically switched off.

Setting the temperature on the Tepan stainless steel grill PKT3

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

6.5.4 Cooktop power setting

When the power setting is activated, maximum cooking zone power is available for a predefined time.

i For this reason, on the cooktops PKFI3 and PKI3, the max. power of the other cooking zones is automatically and temporarily reduced.

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

i The power setting cannot be activated if the bridging function is switched on (exception: Tepan stainless steel grill PKT3).

i If a cooking zone on the cooktops PKFI3 and PKI3 is operated on the power setting, the second cooking zone can be operated on power level 5 at most.

i If a higher level than 5 is set on the second cooking zone when the power setting is activated on the cooktops PKFI3 and PKI3, the level will automatically be reduced to power level 5.

i If a power level higher than 5 is set for the second cooking zone on the cooktops PKFI3 and PKI3, the active power setting on the first cooking zone will be automatically switched back to the previous level.

i On the cooktop PKCH3 the power setting corresponds to the Hyper setting.

Activating the power setting for a cooking zone

- ▶ Turn the knob ring clockwise to power setting P (240-250 °C on the Tepan stainless steel grill).

i After 10 minutes, the power setting is automatically switched back to power level 9 (230 °C on the Tepan stainless steel grill).

Deactivating the power setting early

- Setting another power level for the cooking zone with the power setting active
- Setting a higher power level than 5 for the other, second cooking zone (only on cooktops PKFI3 and PKI3)

6.5.5 Bridging function (only on PKFI3 and PKT3)

With the bridging function two cooking zones can be combined to form one large cooking zone. The power for the combined zones is then adjusted using any control knob. Power adjustment takes place simultaneously (both cooking zones are operated on the same power level).

This means, for example, that on the surface induction cooktop very large pans or roasters can be used.

- Both cooking zone indicators are activated in the display on both control knobs.

i If the bridging function is activated on cooktop PKFI3, the power setting cannot be used. Use of the power setting is possible on the Tepan stainless steel grill PKT3.

i If both cooking zones are active when the bridging function is activated, the higher of the two power levels will be adopted for both cooking zones. Active additional cooking zone functions will be adopted by the cooking zone with the higher power level.

Activating the bridging function

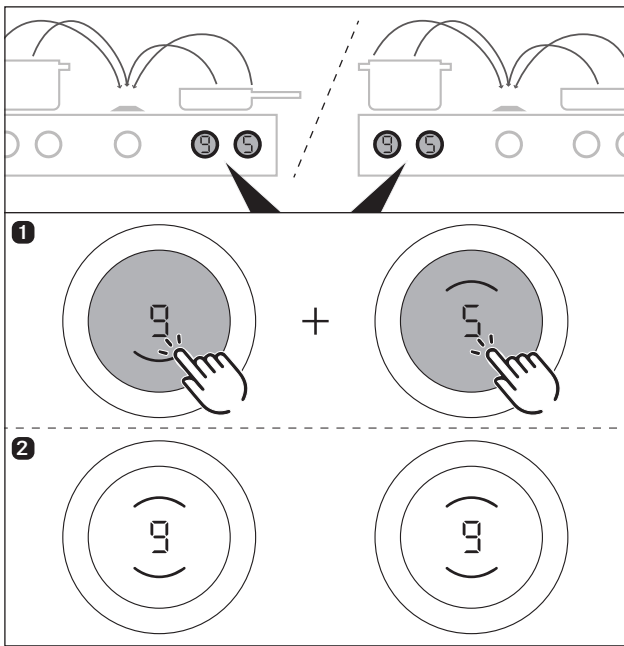


Fig. 6.24 Setting cooking zone power levels

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

Deactivating the bridging function

- ▶ Set the power level □.
- or
- ▶ touch command on both control knobs at the same time.
- An acoustic signal can be heard and the bridging function is deactivated.
- All cooking zones are deactivated.
- Each cooking zone then goes back to being operated separately.

i If no suitable cookware is recognised (pan size recognition) on either of the two cooking zones on the induction cooktop PKFI3 within 10 seconds, the bridging function is deactivated.

6.5.6 Pause function (system function)

With the pause function all cooking zones can be quickly and easily deactivated temporarily. When the function is cancelled, operation resumes at the original settings.

The cooking session can be paused for max. 10 minutes. If the pause function is not deactivated in this time, all cooking zones are switched off.

i During the pause, fan function is not interrupted. Active bridging and egg timer functions remain active. Active timer functions are paused.

Activating the pause function

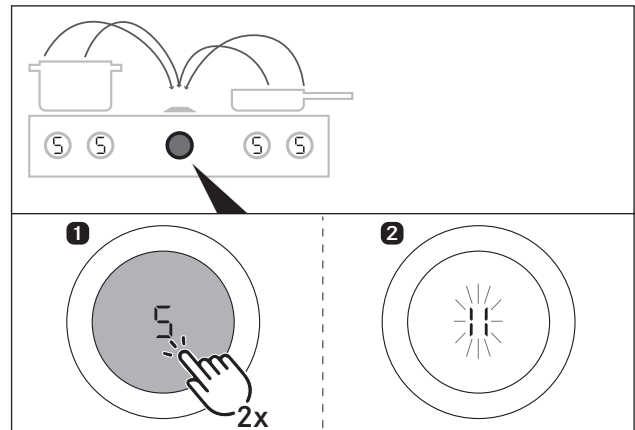


Fig. 6.25 Activating the pause function

- ▶ Double tap the cooktop extractor control knob
- || pulsates in the cooktop extractor control knob display.
- The cooktop control knob displays are dimmed.

Deactivating the pause function

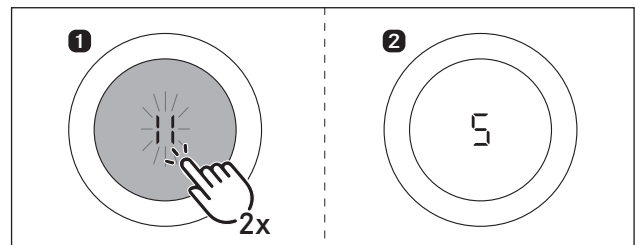


Fig. 6.26 Deactivating the pause function

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

6.5.7 Pan size recognition (only on PKFI3, PKI3, PKIW3)

On induction cooktops the cooking zone recognises the size of the cookware automatically and only targets the energy at that area. It also recognises cookware that is unsuitable or too small, or if there is no cookware present.

The cooking zone does not work if...

- ... it is switched on without cookware or with unsuitable cookware;
 - ... the base diameter of the cookware is too small;
 - ... the cookware is removed from a switched on cooking zone.
- In these cases **E** is displayed.

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

6.6 Function menu

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

Function menu on induction cooktops PKFI3, PKI3, PKIW3

A total of 3 additional functions are available on induction cooktops:

Menu item	Description
1 U	Heat retention function (3 levels)
2 E	Timer function (automatic cut-off)
3 R	Automatic heat up function

Tab. 6.5 Function menu on induction cooktops

Function menu on Hyper and HiLight cooktops PKC3, PKCB3, PKCH3

A total of 4 additional functions are available on HiLight and Hyper cooktops (cooktops with radiant heating elements):

Menu item	Description
1 O	Additional ring switching
2 U	Heat retention function (3 levels)
3 E	Timer function (automatic cut-off)
4 R	Automatic heat up function

Tab. 6.6 Function menu on Hyper and HiLight cooktops

Function menu on Tepan stainless steel grill PKT3

The Tepan stainless steel grill has 1 additional function:

Menu item	Description
1 C	Cleaning function

Tab. 6.7 Function menu on Tepan stainless steel grill PKT3

Calling up the function menu

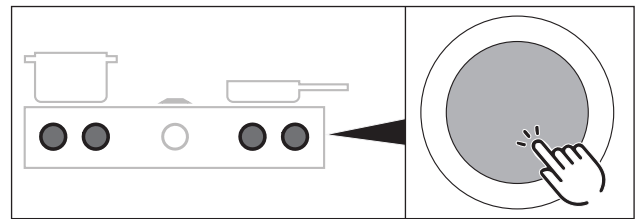


Fig. 6.27 Accessing a cooktop function menu

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

6.6.1 Additional ring switching – 2-ring, 3-ring, roaster (only on PKC3, PKCB3, PKCH3)

An additional, larger ring can be easily switched on. This enables rapid adjustment to the cookware used.

i Additional ring switching can also be activated or deactivated when the heat-up, timer and heat retention functions are active.

i On cooktop PKCB3 the roaster heating element is treated as a second ring.

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

- ▶ Open the cooktop function menu.
- ▶ Do the following:

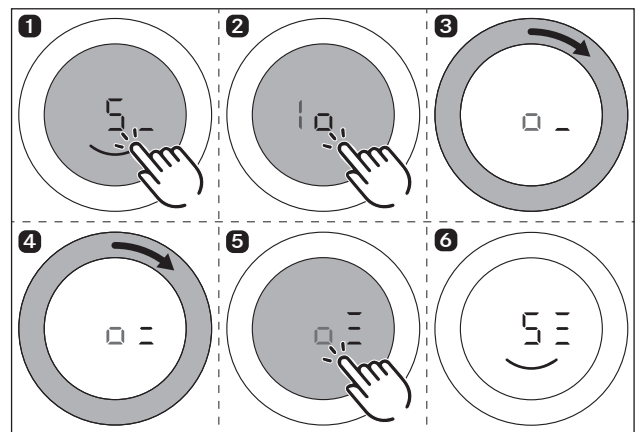


Fig. 6.28 Activating additional rings

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

Deactivating additional rings

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

6.6.2 Variable heat retention function (not on PKT3)

The 3 heat retention levels enable cooked foods to be kept warm at a constant temperature.

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

Heat retention level	Symbol	Temperature	Use
1	—U	42 °C	Melting chocolate
2	==U	74 °C	Keeping food warm
3	===U	94 °C	Simmering

Tab. 6.8 Heat retention levels

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

Activating the heat retention function

- ▶ Open the cooktop function menu.
- ▶ Enter the following settings:

Induction cooktops (PKF13, PKI3, PKIW3)

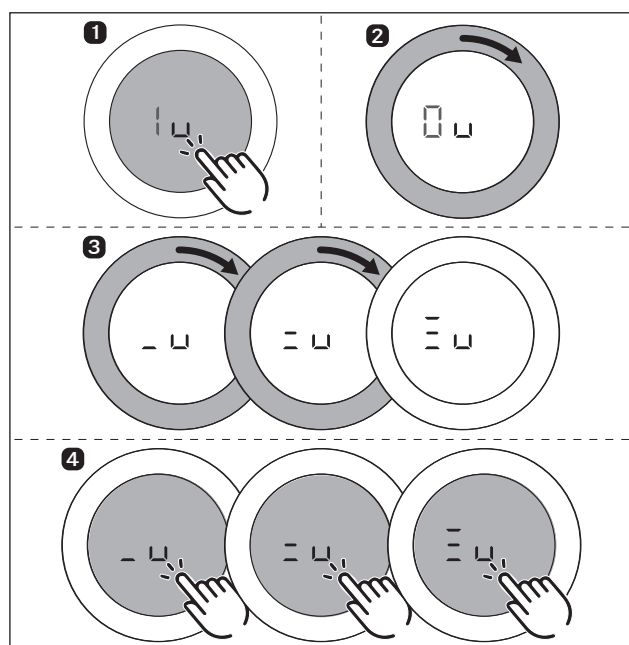


Fig. 6.29 Activating the heat retention function (PKF13; PKI3; PKIW3)

- An acoustic signal is heard.
- The selected heat retention level is activated.
- —U/=U/===U is shown in the control knob display.

Hyper and HiLight cooktops (PKC3, PKCB3, PKCH3)

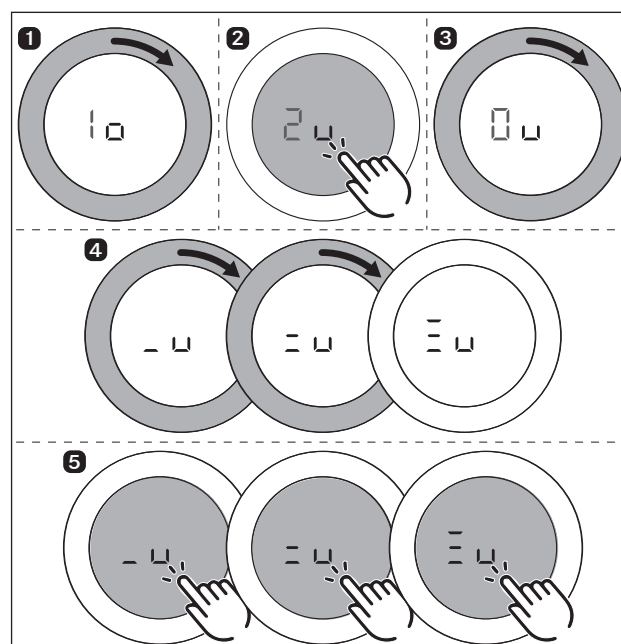


Fig. 6.30 Activating the heat retention function (PKC3, PKCB3, PKCH3)

- An acoustic signal is heard.
- The selected heat retention level is activated.
- —U/=U/===U is shown in the control knob display.

Increasing or reducing the active heat retention level

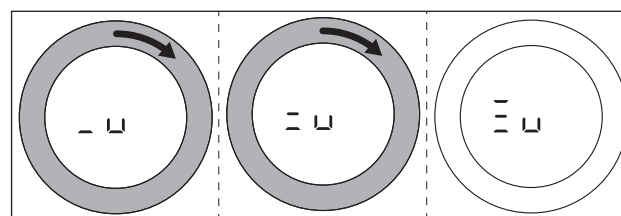


Fig. 6.31 Increasing the active heat retention level

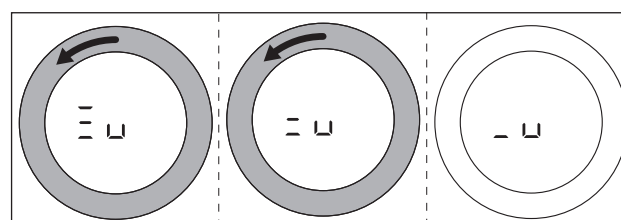


Fig. 6.32 Reducing the active heat retention level

Deactivating the heat retention function

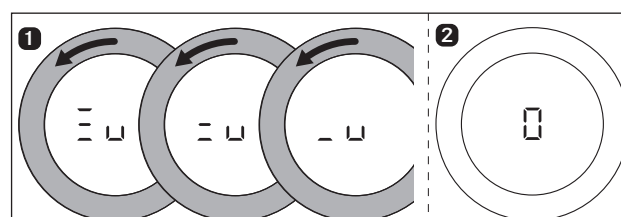


Fig. 6.33 Deactivating the heat retention function

- The cooking zone is deactivated and the control knob display shows □.
- The residual heat indicator H appears in the control knob display if necessary.

6.6.3 Timer function/automatic cut-off (not on PKT3)

When a cooking zone is in operation, the automatic cut-off on the timer function automatically switches it off once a preset time has lapsed.

- i** You can set a time range of between 1 and 120 minutes for the timer functions.
- i** When the bridging function is active, the timer is adopted for both cooking zones.

Activating cooking zone timers

- ▶ Open the cooktop function menu.
- ▶ Do the following:

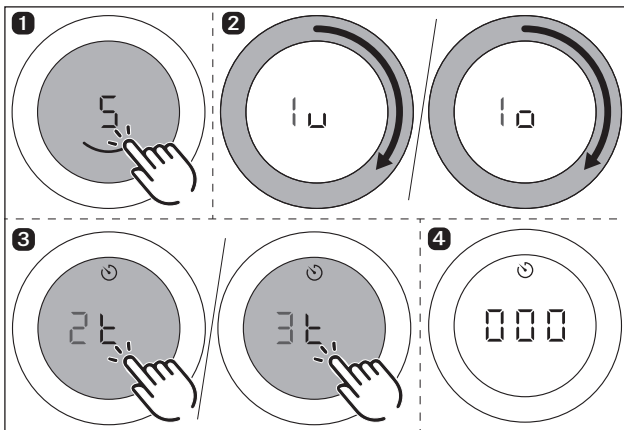


Fig. 6.34 Activating cooking zone timers

- The timer is activated for the chosen cooking zone.
- The control knob display shows the time to be set beginning at 000 and the timer symbol.
- If no time is set within 4 seconds, the timer is deactivated. The control knob display goes back to the current cooking session.

Setting the time and starting the timer

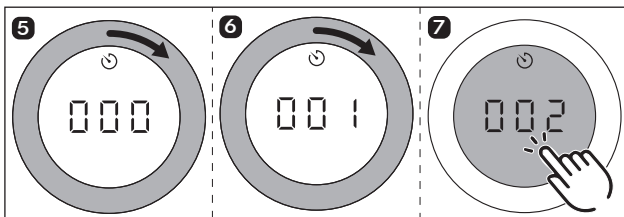


Fig. 6.35 Turning the knob ring clockwise

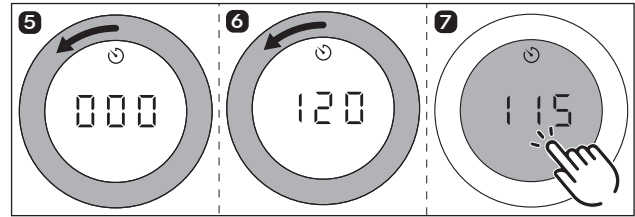


Fig. 6.36 Turning the knob ring anticlockwise

- In the range from 0 to 20 minutes, the time reduces/ increases in both directions by one minute at a time, while the increments are 5 minutes for the rest of the range.
- After confirming with a touch command, an acoustic signal is heard, the cooking zone timer is activated and the set time starts to count down.
- The control knob display changes to the current cooking session and the timer symbol is displayed.
- The set power level and the remaining time are shown alternately in the control knob display for 3 seconds.
- Once the remaining time is less than 2 minutes, only the remaining time is displayed.
- Once the remaining time is less than 5 seconds, the remaining time flashes.

Changing active timers

- ▶ Repeat the steps for cooking zones with an active timer (see “Activating cooking zone timers”).
- ▶ Change the set time and restart the timer.

Switching the timer off early

If the cooking session is to be continued:

- ▶ open the cooktop function menu;
- ▶ select the menu item “timer function (automatic cut-off)”;
- ▶ decrease the set time to 000 and confirm the entry.
- The timer is deactivated early and an acoustic signal is heard.
- Active cooking sessions are resumed unchanged.

If the cooking session is to be ended:

- ▶ turn the knob ring to power level □
- An acoustic signal sounds and the cooking zone is switched off.

Time lapsed

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

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

- If necessary, the residual heat indicator H is then displayed.

6.6.4 Automatic heat up function (not on PKT3)

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

The system automatically determines the heating time depending on the power level set.

PKF13, PK13, PKIW	
Power level (continuous cooking level)	Cooking times in min:sec
1	00:40
2	01:00
3	02:00
4	03:00
5	04:20
6	07:00
7	02:00
8	03:00

Tab. 6.9 Overview of heating times

PKC3, PKCB3, PKCH3	
Power level (continuous cooking level)	Cooking times in min:sec
1	01:00
2	03:00
3	04:48
4	06:30
5	08:30
6	02:30
7	03:30
8	04:30

Tab. 6.10 Overview of heating times

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

Requirement for the automatic heat up function:

- cooking session with a power level between 1 and 8.

Activating the automatic heat up function

- ▶ Open the cooktop function menu.
- ▶ Do the following:

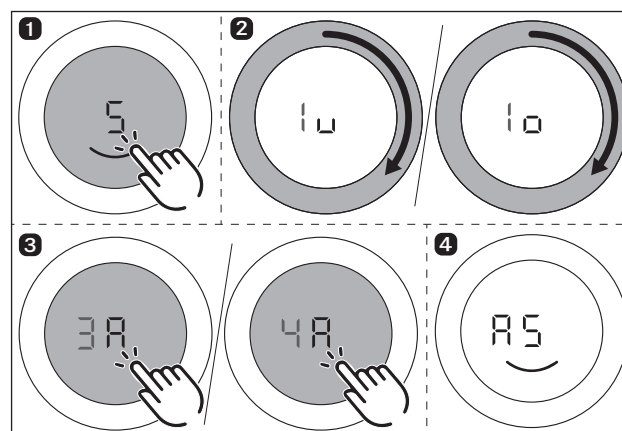


Fig. 6.37 Activating the automatic heat up function

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

Deactivating the automatic heat up function early

The activated automatic heat up function will end prematurely if you

- ▶ reduce the power level (continuous cooking level);
- ▶ set the power level 9 ;
- ▶ activate the power setting P ;
- ▶ activate the heat retention level u ;
- ▶ switch off the cooktop.

Time lapsed

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

6.6.5 Cleaning function (only on PKT3)

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

Activating the cleaning function

- ▶ Open the Tepan stainless steel grill function menu.
- ▶ Do the following:

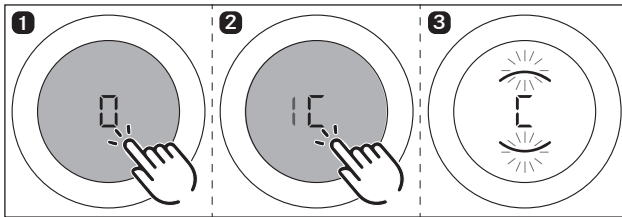


Fig. 6.38 Activating the cleaning function

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

i Do not start cleaning until the optimum cleaning temperature is reached (also see the Cleaning chapter).

Deactivating the cleaning function

- ▶ Turn the ring on the control knob on which the cleaning function was activated anticlockwise.
- The cleaning function is deactivated.
- The residual heat indicator H appears in the control knob display if necessary.

i The cleaning function is automatically deactivated after 10 minutes.

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

7 Configuration menu

Menu overview

Menu item	Setting
[0]	Acoustic signal volume
[1]	Demo mode
[2]	Speed of the cover flap motors
[3]	Exhaust air/recirculation mode and filter unit selection
[4]	Operation with or without a wall sleeve (only in exhaust air mode)
[5]	Manual operation of the cover flap motors
[6]	Switching fan PWM values PKA/PKAS
[7]	Installation of left cooktop 0°/180°
[8]	Installation of right cooktop 0°/180°
[9]	Pause function activated/deactivated
[A]	Number of fans installed
[b]	Perform software update
[c]	Perform data export
[d]	Software version indicator

Tab. 7.1 Menu overview

7.1 How to use the menu

Calling up the menu

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

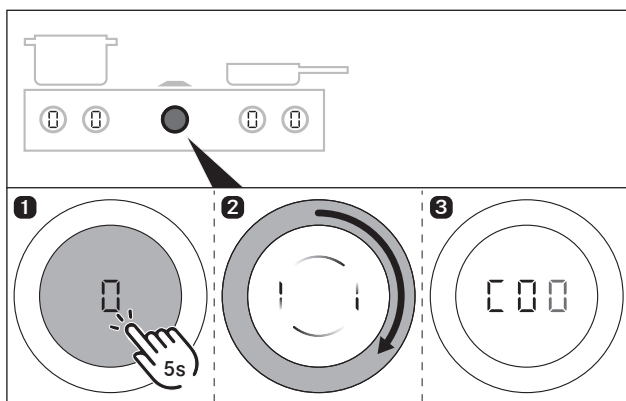


Fig. 7.39 Calling up the menu

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

Explanation of the menu item display (e.g. [23]):

Number in middle segment = menu item (100% brightness)

Number in right-hand segment = current setting (50% brightness)

Selecting and confirming menu items

- ▶ Turn the knob ring to the required menu item (see “Menu overview”).
- ▶ Tap to confirm.

Making, confirming and saving settings

- ▶ Turn the knob ring to the desired setting (for setting options see “Description of menu items”).
- ▶ Tap to confirm the setting.

- i** The system adopts and saves the settings made when you exit the corresponding menu item or the menu itself.

Closing the menu

- i** When navigating the menu, after the last menu item there is an option **End** to close the menu.

- ▶ Turn the knob ring to **End**
- ▶ Tap to confirm the selection.
- The menu is closed and the standard display appears.

- i** If no settings are changed in a menu or submenu item for 2 minutes, the configuration menu is closed automatically and the display goes out. The settings made are saved automatically.

7.2 Initial operation

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

7.2.1 Basic configuration

Menu item [3]: exhaust air or recirculation mode (incl. filter unit selection)

Setting	Operating mode	Filter unit (service life)
[0]	Exhaust air mode	No filter required
[1]	Recirculation mode	ULB1 (200 h)
[2]	Recirculation mode	ULB3X (600 h) (Factory setting)
[3]	Recirculation mode	ULBF (300 h)

Tab. 7.2 Exhaust air or recirculation mode and filter unit selection

- i** In recirculation mode, the correct selection of the filter unit automatically sets the maximum recirculation filter service life and adjusts the filter timer accordingly.

Menu item C4: operation with or without a wall sleeve (only in exhaust air mode)

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

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

Tab. 7.3 Operation with or without a wall sleeve

- i** If a wall sleeve is used in exhaust air mode, when activating the cooktop extractor a higher power level is automatically and temporarily activated so that the wall sleeve opens properly (wall sleeve function).

Menu item C4: number of fans installed

- i** If an additional fan is used when the system is installed, it must be activated in the menu.

Setting	Number of fans
1	One fan connected (Factory setting)
2	Two fans connected

Tab. 7.4 Number of fans installed

7.3 Description of the other menu items

Menu item C5: volume of the acoustic signals

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

Tab. 7.5 Acoustic signal volume

Menu item C6: demo mode

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

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

Tab. 7.6 Normal operation or demo mode

Menu item C2: speed of the cover flap motors

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

Tab. 7.7 Speed of the cover flap motors

Menu item C5: manual operation of the cover flap motors

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

Tab. 7.8 Manual operation of the cover flap motors

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

Menu item C6: switching fan PWM values

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

Tab. 7.9 Switching fan PWM values on PKA3/PKA3AB and PKAS3/PKAS3AB

Menu item C7: installation of left cooktop 0°/180°

Setting	Set-up
0	Standard installation (0° installation) (Factory setting)
1	Installation rotated by 180°
2	Not connected

Tab. 7.10 Set-up of the left cooktop

Menu item C8: installation of right cooktop 0°/180°

Setting	Set-up
0	Standard installation (0° installation) (Factory setting)
1	Installation rotated by 180°
2	Not connected

Tab. 7.11 Set-up of the right cooktop

Menu item **9**: pause function activated/deactivated

Setting	Function
0	Pause function deactivated
1	Pause function activated (Factory setting)

Tab. 7.12 Pause function activated/deactivated

Menu item **b**: software update

► Start the software update by touching the display.

Menu item **c**: data export

► Start the data export by touching the display.

Menu item **d**: software version indicator

The software currently used for all connected appliances is shown:

- left cooktop
- cooktop extractor
- right cooktop

It is shown as follows:

Indicator 1 (appliance)	Indicator 2 (software version)
L F E	xxx (= left interface board software version)
F R n	xxx (= extractor electronics software version)
r i E	xxx (= right interface board software version)

Tab. 7.13 software version indicator

The software version indicators appear one after the other. **d** is shown in the control knob display.

8 Cleaning and maintenance

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

Component	Cleaning cycle
Control knob:	
Knob ring/knob housing	Immediately after every soiling
Cooktop extractor:	
Cooktop extractor interior and surface	After cooking very greasy dishes; at least once a week
Cover flap, grease filter and filter tray	After cooking very greasy dishes; at least once a week
Maintenance tray	When necessary (in recirculation mode at the latest when the activated charcoal filter is replaced)
Activated charcoal filter (with recirculation only)	Replace if odours have built up or the service life has expired (see "Filter service display").
Cooktops:	
Cooktop	Clean well immediately after soiling, using conventional detergents

Tab. 8.1 Cleaning cycles

8.1 Cleaning agents

- Due to the use of aggressive cleaning agents and abrasion caused by the pot bases the surface will become damaged and dark stains will occur.
- ▶ Never use steam cleaners, abrasive sponges, scouring pads or chemically aggressive cleaning agents (e.g. oven cleaner spray).
- ▶ Make sure that the cleaning agent does not contain any sand, soda, acids, lyes or chloride.

Cleaning products for glass ceramic cooktops

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

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

Cleaning products for the Tepan stainless steel grill

To clean the Tepan stainless steel grill you need a special Tepan spatula and suitable cleaning agents.

8.2 Cleaning the cooktop extractor

- Clean the stainless steel surfaces in the polishing direction only.

Grease particles and limescale residues from cooking vapours can settle on the surface and in the extraction system.

- ▶ Clean the cooktop extractor components in accordance with the cleaning cycles.
- ▶ Remove the cover flap, grease filter and filter tray prior to cleaning.
- ▶ Clean the surfaces using a soft, damp cloth, detergent or a mild window cleaning agent.
- ▶ Soften dried on dirt using a damp cloth (do not scrape it off!).

Cover flap cleaning position

- ▶ Ensure that the cooktop extractor is switched on but inactive (= power level 0).
- ▶ Activate the cleaning function on the cooktop extractor (see the Functions and operation chapter).
- The cover flap opens and the control knob display shows □.
- The fan motor will not start or will switch off if running.

Removing the cover flap, grease filter and filter tray

- The grease filter components can only be removed when the cooktop extractor cleaning function is active.

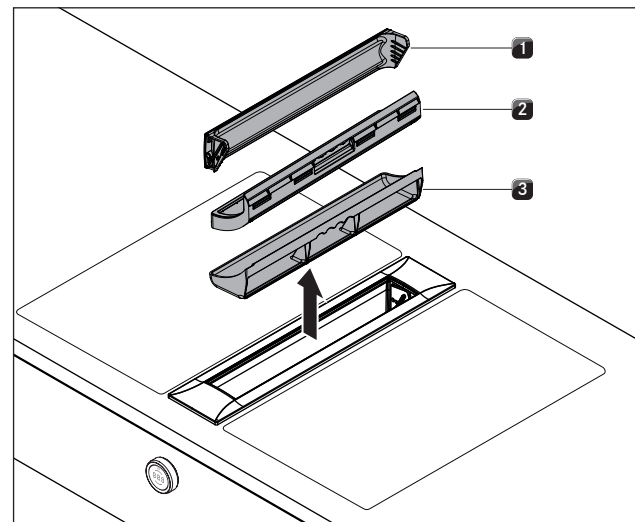


Fig. 8.1 Removing the grease filter components

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

- ▶ Lift the cover flap [1] up to remove it.
- ▶ Reach into the opening in the cooktop extractor and remove the grease filter [2] and filter tray [3].
- FF and □ are shown alternately for 1 second in the control knob display on the cooktop extractor.

Fitting the cover flap, grease filter and filter tray

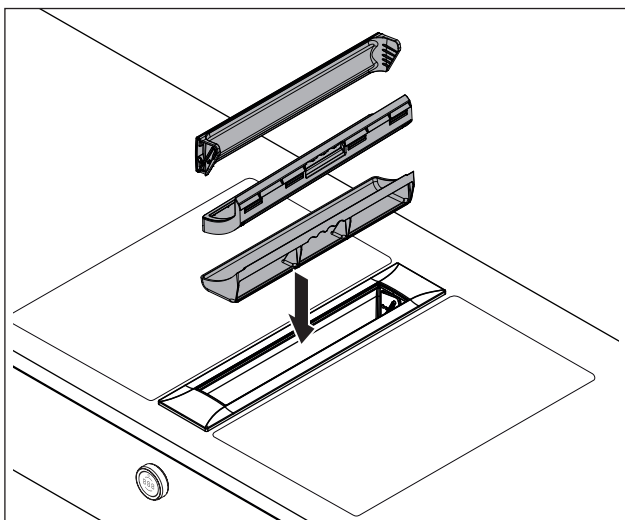


Fig. 8.2 Fitting the components

- ▶ If necessary, activate the cooktop extractor cleaning function.
- ▶ Insert the filter tray in the opening on the extractor.
- ▶ Insert the grease filter into the opening in the extractor.
- ▶ Ensure that the grease filter sits correctly in the gap in the housing.

Fitting the cover flap:

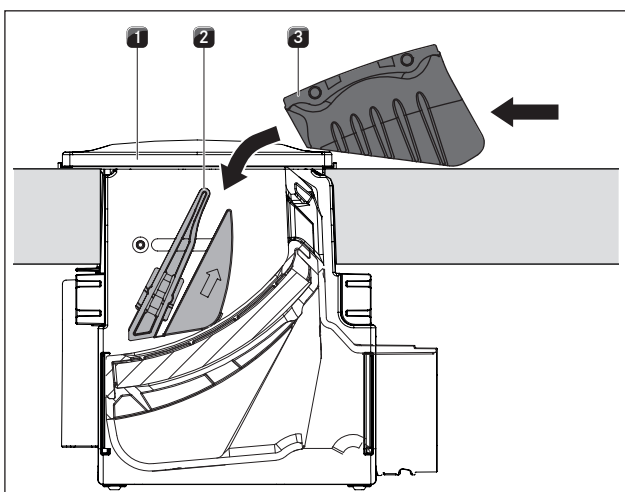


Fig. 8.3 Fitting the cover flap

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

- ▶ Lay the cover flap [3] on its side next to the extractor opening [1].
- ▶ Allow the cover flap [3] to slide diagonally into the holder [2].
- ▶ Press the ends of the cover flap [3] lightly from above until you hear them click into place.
- ▶ Make sure that the cover flap [3] has been fitted correctly.

- i** If the cover flap is not properly installed in its locking mechanism, it will not close fully.
- i** If the grease filter or cover flap are not fitted properly, the control knob display shows an error message E0 12 or E 13 (see the Troubleshooting chapter).

Removing the maintenance tray

- i** The maintenance tray cannot be removed in the following installation situations: single installation, 2nd adjacent extractor, adjacent wok cooktop.
- i** To remove the maintenance tray, the grease filter and filter tray must be removed first.

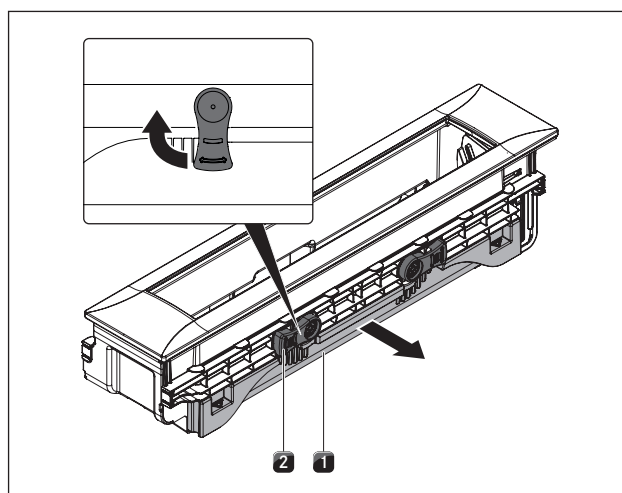


Fig. 8.4 Removing the maintenance tray

- [1] Maintenance tray
- [2] Lock

- ▶ Turn the two levers of the lock [2] outwards 90° to unlock the maintenance tray [1].
- ▶ Lift the maintenance tray [1] out of the cooktop extractor.

Installing the maintenance tray

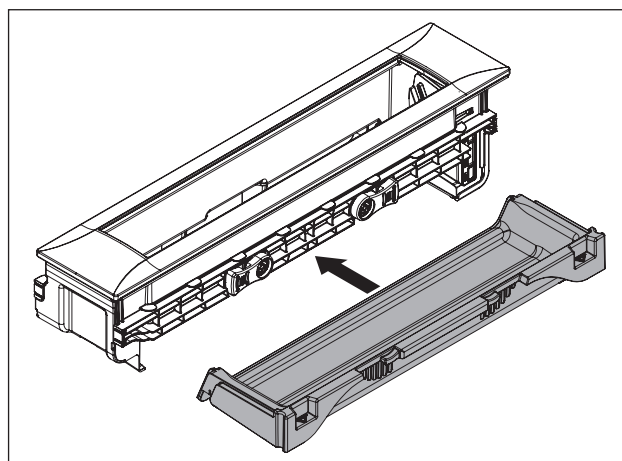


Fig. 8.5 Installing the maintenance tray

- ▶ Slide the maintenance tray into the cooktop extractor.
- ▶ Turn the two levers of the lock [2] downwards to lock the maintenance tray [1].

Cleaning the components

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

Manual cleaning

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

Cleaning in the dishwasher

- ▶ Wash on a programme with a maximum temperature of 65°C.
- The grease filter absorbs the greasy particles from cooking vapours.
- If it is no longer possible to clean the grease filter completely, it must be replaced.

Ending the cooktop extractor cleaning process

- ▶ Turn the ring on the cooktop extractor control knob.
- The cover flap will open fully.
- FF and 0.5 are shown alternately for 1 second in the control knob display on the cooktop extractor.
- ▶ Put the grease filter back in place.
- The display changes to □ and the cooktop extractor is ready for use.

8.2.1 Replacing the recirculated air filter

In recirculation mode, an additional recirculation filter is used. The recirculation filter absorbs cooking odours. The recirculation filter is installed on the plinth fan or the duct system. If a recirculation filter has reached the end of its service life, the filter service display will appear and the filter must be replaced. After replacing the filter, the filter service life must be reset.

- ▶ Change the recirculation filter when the filter service display appears.
- You can see the service life and a description of how to change the filter in the recirculation filter operating instructions.
- ▶ Reset the filter service display (see the Functions and operation chapter).

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

8.3 Cleaning the cooktops

8.3.1 Cleaning glass ceramic cooktops

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

If the cooktop is hot:

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

Heavy soiling

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

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

8.3.2 Cleaning Tepan stainless steel grill surfaces

- i** Use the scraper only on the grill surface as otherwise other surfaces may be damaged.
- i** Clean the stainless steel surface in the polishing direction only.
- i** Do not apply citric acid to surfaces adjacent to the cooktop and worktop as the acid may damage them.
- i** Do not use stainless steel care products on the stainless steel surfaces or the stainless steel grill surface.

Light soiling

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

Normal soiling

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

Heavy soiling

- ▶ Ensure that the cleaning function is activated for both grilling zones (see the Operation chapter).
- ▶ Wait until the grilling zone indicators are no longer flashing (= optimum cleaning temperature of 70°C).
- ▶ Dilute a dessert spoon of citric acid (approx. 10–15 ml) in a bowl of warm water (approx. 200 ml).
- ▶ Pour the liquid on the grill surface.
- ▶ Leave the solution to work for approx. 5–8 minutes.
- ▶ Loosen burned-on food from the grill surface with a plastic brush.
- ▶ Remove all remaining dirt and water (citric acid solution) with a clean cloth.
- ▶ Use only clean, cold water on the grill surface.
- ▶ Remove the remaining dirt and water with a clean cloth.
- ▶ Dry the cooktop with a clean cloth.

Any changes in colour or small scratches do not mean that the appliance is damaged. They do not affect the functionality of the Tepan stainless steel grill or the stability of the stainless steel grill surface.

Changes in colour are the result of residues which have not been removed and have burnt on.

8.4 Looking after your cooktops

- ▶ Never use a cooktop as a work or storage surface.
- ▶ Do not push or pull cookware over the cooktop.
- ▶ Always lift pots and pans.
- ▶ Keep the cooktop clean.
- ▶ Remove any dirt immediately.
- ▶ Only use suitable cookware on the appliance (see the Appliance description chapter).

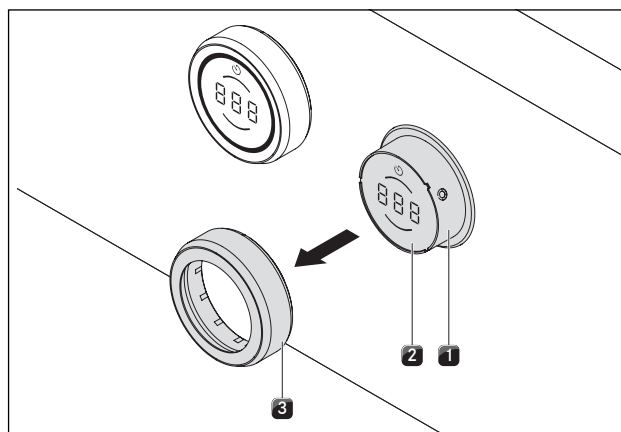
8.5 Cleaning the control knobs

Fig. 8.6 Pull out the knob ring

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

Cleaning the knob ring

The knob ring can only be cleaned by hand.

- ▶ Remove the knob ring from the knob housing.
- ▶ Use a cleaner and degreaser in one.
- ▶ Rinse the knob ring with hot water.
- ▶ Clean the knob ring with a soft brush.
- ▶ Rinse the knob ring well after cleaning.
- ▶ Dry the knob ring carefully.
- ▶ Place the dry knob ring back on the knob housing.

Cleaning the touch surface and the knob housing

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

9 Troubleshooting

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

9.1 Cooktop extractor troubleshooting

Operating situation	Cause	Remedy
The cooktop extractor cannot be switched on	Knob ring missing	Slot the knob ring onto the control knob
	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or house is defective	Replace the fuse Switch the automatic circuit breaker back on
	The fuse or the automatic circuit breaker trips several times.	Contact the BORA Service Team
	The power supply is disconnected	Have a specialist electrician inspect the power supply
	The micro fuse in the control unit's cooling device plug connection is defective	Replace the fuse (type: T 3.15A/250V)
The fan motor won't start	The cover flap is not fitted or is fitted incorrectly	Fit the cover flap correctly
	The grease filter is not fitted or is fitted incorrectly	Fit the grease filter correctly
	The fan motor is faulty	Contact the BORA Service Team
Build-up of odours when new cooktop extractor is in operation	This is normal with brand new appliances	Odours stop forming after a few operating hours
The central control knob display shows a segment turning clockwise 	Knob ring not in the 0 position after fitting	Turn the knob ring to the 12 o'clock position (0 position)
Control knob display L	The childproofing feature is activated	Switch off the childproofing feature (see the Operation chapter)
Control knob display r ¹	Continuous operation (8 s) of the control knob or control knob dirty	Take your finger off the control knob or clean the knob
Control knob display E3B 1	The Home In contact is interrupted	Check the Home In contact cable or bridge
Control knob display E3B3	The Home In contact is interrupted	In exhaust air mode, open the window, for example
Control knob display F	The activated charcoal filter service life has come to an end	Replace the activated charcoal filter, possibly clean the stainless steel filter, reset the filter timers (see Cleaning or Operation chapter)
Control knob display E _{nd}	An object is obstructing the cover flap	Remove the object
	The cover flap has not clicked into place in its holder	Lightly press the ends of the cover flap from above until you hear it click into place
	The limit switch is faulty or misaligned	Contact the BORA Service Team
Control knob display E0 11	Loss of power when the cover flap opens or closes	Turn the control knob to the "0" position, confirm with a tap, and the cover flap will close.
	The grease filter is not fitted or is fitted incorrectly	Fit the grease filter correctly
Control knob display E0 12 and E0 13	The filter sensor is faulty	Contact the BORA Service Team
	The cover flap is not fitted or is fitted incorrectly	Fit the cover flap correctly
Control knob displays E0 12 and E0 13	The cover flap sensor is faulty	Contact the BORA Service Team
	Error in the touch surface values	Turn the control knob to the "0" position Contact the BORA Service Team
The extraction performance of the cooktop extractor has decreased	The stainless steel grease filter is heavily soiled	Clean or replace the stainless steel grease filter
	The activated charcoal filter is heavily soiled (recirculation only)	Changing the activated charcoal filter
	There is an object in the air guiding housing (e.g. cleaning cloth)	Remove the object
	The fan is defective or a duct connection has become loose	Contact the BORA Service Team
The cover flap is not completely open/closed	Movement was stopped by an interruption to the power supply	Move the cover flap manually to the end position (see the Installation chapter, table 6.13)

Tab. 9.1 Resolving a fault



9.2 Cooktop troubleshooting

Operating situation	Cause	Remedy
The cooktop cannot be switched on	Knob ring missing	Slot the knob ring onto the control knob.
	The fuse or automatic circuit breaker of the electrical wiring system in the apartment and/or house is defective	Replace the fuse Switch the automatic circuit breaker back on
	The fuse or the automatic circuit breaker trips several times	Contact the BORA Service Team
	The power supply is disconnected	Have a specialist electrician inspect the power supply
Odours and vapours are formed when operating the new cooktop	This is normal with brand new appliances	Wait a few operating hours
		If odours continue to form, contact the BORA Service Team
The cooling fan continues to run when the cooktop has been switched off	The cooling fan will continue to run until the cooktop has cooled down and will then switch off automatically	Wait until the cooling fan switches off automatically
A cooking zone or the entire cooktop switches off automatically	A cooking zone has been in operation too long	Put the cooking zone back into operation (see the Operation chapter).
	The overheating protection has tripped	(see the Appliance description chapter)
The power setting is automatically shut off prematurely	The overheating protection has tripped	(see the Appliance description chapter)
Control knob display L	The childproofing feature is activated	Switch off the childproofing feature (see the Operation chapter)
Control knob display 𐀀	No or unsuitable cookware on the cooking zone	Only use suitable cookware
		Select the cookware size depending on the cooking zone (see the Appliance description chapter)
Control knob display r ^l	Continuous operation (8 s) of the control knob or control knob dirty	Take your finger off the control knob or clean the knob
Control knob display E0 19	Error in the touch surface values	Turn the control knob to the "0" position
		Call the BORA Service Team
Control knob display E002, E02 1, E05 7, E082, E083	Temperature too high	Allow the cooktop to cool

Tab. 9.2 Resolving a fault

- ▶ Acknowledge the error by tapping the control knob.
- ▶ In all other cases, contact the BORA Service Team (see Warranty, technical service and spare parts chapter) and enter the error number displayed and the appliance type.

10 Warranty, technical service, spare parts, accessories

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

10.1 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 or BORA-trained salespeople within 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.bora.com/registration the end customer has the possibility of extending the manufacturer's warranty.

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.bora.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 or from BORA-trained salespeople.
- 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, such as 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

10.1.1 Warranty extension

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

10.2 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). Both values are indicated on the rate plate in the warranty insert and the underside of the device.

10.3 Spare parts

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

- i** 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.

10.4 Accessories

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

Special accessory for cooktop extraction systems:

- BORA Pro Stainless steel grease filter PKA1FF
- BORA Pro Cover flap PKA1VK
- BORA Pro Cover flap All Black PKA1VKAB
- BORA Pro Filter tray PKA1FW
- BORA Power supply cable Type I UNLI (AUS)
- BORA Power supply cable Type J UNLJ (CH)
- BORA Power supply cable Type G UNLG (GB-IE)
- BORA window contact switch UFKS

Special accessory for recirculation systems:

- BORA air purification box flexible ULBF
- BORA activated charcoal filter set ULB3AS for ULB3X

Special accessory for glass ceramic cooktops:

- BORA Glass ceramic scraper UGS

Special accessory for PKIW3:

- Induction wok HIW1, Controlinduc®, stainless steel, Ø 360 mm

Special accessory for PKT3:

- BORA Pro Tepan spatula PTTS1

11 Notes



Operating instructions:

Original

Translation

Manufacturer: BORA Vertriebs GmbH & Co KG

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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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