

EN

Operating and installation instructions XBO



090013-10005

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1 General information

These instructions contain important information to protect you from injury and prevent damage to the appliance. Please read these instructions carefully before installing or using the appliance for the first time. Other documents apply alongside these instructions. Please by all means adhere to all documents that form part of the scope of delivery.

Assembly, installation and commissioning must always occur in line with national laws, regulations and standards. The work must be performed by qualified specialists who know and comply with the additional regulations of the local energy supply companies. All safety and warning information as well as the handling instructions in the accompanying documents must be observed.

Please keep these instructions in a safe place and pass them on to the next owner where applicable.

1.1 Validity of the operating and installation instructions

These instructions apply to several appliance versions. It is therefore possible that some of the features described do not apply to your appliance. The details of the figures contained herein may differ from some appliance versions and are to be understood as schematic diagrams.

1.2 Liability

. BORA Holding GmbH, BORA Vertriebs GmbH & Co KG, BORA APAC Pty Ltd and BORA Lüftungstechnik GmbH – hereinafter referred to as BORA – do not assume any liability for damage arising from disregard for or nonadherence to the documents included in the scope of delivery!

Furthermore, BORA shall not be held liable for damage caused by improper installation or failure to observe the safety and warning information!

1.3 Product conformity

Directives

The appliances meet the following EU/EC directives:

- 2009/125/EC Ecodesign Directive
- 2011/65/EU RoHS Directive

BORA Vertriebs GmbH & Co KG hereby declares that the X BO radio equipment complies with directive 2014/53/EU. The full text of the EU declaration of conformity is available at the following address: https://www.bora.com/at/de/service/download/ The appliance supports the following frequency bands: • 2.4 GHz: 100 mW max.

• 5 GHz: 100 mW max.

AD	AT	BE	СН	CZ	DE	DK	EE	ES
FI	FR	IE	IT	LI	LU	MC	MT	NL
NO	PL	PT	RO	SE	SI	SK	SM	UK (NI)

The following applies in the case of 5 GHz Wi-Fi in the countries below: For interior use only.

1.4 Presentation of information

We use standard formatting, numbering, symbols, safety instructions, terms and abbreviations so that you can work quickly and safely when using this manual. The article described in these instructions is hereinafter also referred to as an appliance.

Instructions are indicated with an arrow.

Always follow all instructions in the prescribed order. Enumerations are indicated with a bullet point at the start of the line:

- Enumeration 1
- Enumeration 2

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

1.4.1 Safety and warning instructions

The safety and warning instructions in this manual are emphasised with symbols and signal words. Safety and warning instructions are structured as follows:

▲ DANGER

Type and source of danger Results of non-compliance ► Measures to minimise risk

Please note:

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

Warning symbol	Signal word	Risk
\triangle	Danger	Indicates an immediate, haz- ardous situation which causes death or serious injury if not respected.
\triangle	Warning	Indicates a potentially hazard- ous situation which can cause death or serious injury if not respected.
	Caution	Indicates a potentially hazard- ous situation which can cause death or serious injury if not respected.
	Note	Indicates a potentially hazard- ous situation which can cause property damage if not respec- ted.
Tab. 1.1 M	Meaning of th	e warning symbols and signal

words

1.4.2 Figures

All measurements are provided in millimetres.

2 Safety

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

2.1 Intended use

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



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The appliance may only be operated in frostproof rooms.

This appliance is not intended for:

- professional use (catering)
- outdoor use
- heating rooms
- use in mobile installation sites such as motor vehicles, ships or aeroplanes
- use at altitudes of over 2000 m (metres above sea level)
- use when not fully installed

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

BORA does not assume any liability for damages caused by incorrect installation, improper use or incorrect operation.

All misuse is prohibited!

2.2 People with limited abilities

Children

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

- Use the child lock in order to prevent children from switching on the 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 or in the oven chamber. Otherwise, they will be tempted to climb onto the appliance (open door).



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

People with reduced physical, sensory or mental capacities

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

2.3 General safety instructions

🛆 DANGER

Packaging components are a choking hazard

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

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

▲ DANGER

Risk of electric shock or injury from damaged surfaces

The underlying electronics can be exposed or damaged due to fissures, fractures or cracks in appliance surfaces (e.g. damaged glass), particularly in the vicinity of the operating unit. This can cause an electrical shock.

Furthermore, a damaged surface can cause injuries.

- Do not touch the damaged surface.
- If there are any cracks, fissures or fractures, switch the appliance off immediately.
- Securely disconnect the appliance from the mains using the circuit breaker, fuses, automatic circuit breakers or contactor.
- Contact the BORA Service Team.

▲ DANGER

Risk of injury from overloading the open door

The maximum load capacity of the open door is 22.5 kg.

- ▶ Make sure that children do not stand or sit on or hang from the open door.
- ▶ Do not stand, sit or lean on the open door.
- Do not place any heavy objects on the open door.

▲ WARNING

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

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

Only use original components.

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

🛆 WARNING

Risk of injury due to mechanical damage on the appliance

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

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

CAUTION

Appliance components can cause injury if dropped

Appliance components can cause injury if you drop them.

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

CAUTION

Risk of injury from heavy lifting

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

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

CAUTION

Damage from improper use

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

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

PLEASE NOTE

Faults and errors

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

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

FΝ

PLEASE NOTE

Appliance damage caused by pets

Pets may damage the appliance or injure themselves. ► Keep pets away from the appliance.

2.4 Safety information for installation

▲ DANGER

Risk of injury from incorrect assembly

Failure to observe the installation instructions can lead to injury.

- The appliance must only be installed and assembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- ▶ The appliance may only be installed with the power disconnected.
- Work on electrical components must only be conducted by trained electrical personnel.
- Conduct all work extremely attentively and conscientiously.
- Before handing the appliance or system over to the end user, ensure that it has been correctly installed.

🛆 DANGER

Risk of electric shock from incorrect mains connection

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

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

▲ DANGER

Risk of electric shock from damaged power supply cable

If the power supply cable is damaged (e.g. during installation), this can cause an (lethal) electric shock.

▶ Make sure that the connection cable does not become trapped or damaged.

🛆 DANGER

Risk of electric shock from damaged appliance

A damaged appliance can cause an electric shock.

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

PLEASE NOTE

Appliance damage caused by incorrect wiring

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

- Work on electrical components must only be conducted by trained electrical personnel.
- Ensure that this basic safety precaution is met. The appliance must be suitable for the regional voltage and frequency.
- Check the information on the identification plate and in the event of deviations, do not connect the appliance.
- Only use the connection cables supplied.

2.4.1 Special safety instructions for using the fresh water connection

🛆 WARNING

Risk to health from unpurified water

The use of unpurified water poses a risk to health

- Connect the appliance to the drinking water supply.
- Ensure that the quality of the fresh water complies with the drinking water regulations in the corresponding country.
- The fresh water connection may be only be fitted by trained specialists who are familiar with and comply with the local regulations.

CAUTION

Damage caused by dirt in the water

Dirt in the water pipe can be deposited in the appliance valve. If this affects the functioning of the valve, water can leak out.

Rinse out the water pipe before connecting the appliance or when work is carried out on the water pipes.

2.5 Safety instructions – operation

🛆 DANGER

Risk of fire from overheated oil or fat

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

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

▲ DANGER

Risk of fire from overdrying

When food is overdried there is a risk of fire.

- Do not leave the appliance unattended if you are dessicating or drying herbs, bread, mushrooms, etc.
- ▶ If you see smoke, keep the appliance closed and switch off the electricity supply.
- ▶ Do not open the door until the smoke has gone.

▲ DANGER

Risk of burns or explosion caused by flammable liquids

Flammable liquids (alcohol fumes) can be ignited in the hot oven chamber or explode and cause serious injuries.

- ▶ Never prepare dishes with large amounts of high-proof alcoholic beverages.
- Only use small amounts of high-proof beverages.
- ▶ Do not pour flammable liquids (e.g. spirits) over hot food.

🛆 DANGER

Risk of burns or explosion caused by closed preserve jars

Heating closed preserve jars leads to excessive pressure which can cause the jars to explode and cause serious injuries.

▶ Do not heat closed preserve jars.

▲ WARNING

Risk of burns from hot food

Food may spill over when inserting or removing the food support. Touching hot food can cause serious burns.

Ensure that no hot food spills over when inserting or removing the food support.

🛆 WARNING

Risk of burns due to power cut

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

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

▲ WARNING

Risk of burns from hot surfaces

The appliance and exposed parts (oven chamber, door, heating elements, food thermometer, accessories) become hot during use. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot surfaces.
- ▶ Please use suitable accessories when needed (pot holders, oven gloves).
- Keep children under 8 years of age away from the appliance or ensure they are supervised at all times.

🛆 WARNING

Risk of injury from moving appliance parts

There is a risk of injury when opening and closing the door or operating unit.

Ensure that nobody reaches into the appliance when the door or operating unit is being opened or closed (children in particular).

🛆 WARNING

Risk of injury from open door

When the door is open there is a risk of tripping or crushing.

Close the door after use.

🛆 WARNING

Risk of corrosion

Rusting materials (e.g. platters, cutlery) can cause corrosion in the oven chamber. ► Only use original accessories in the oven chamber.

▲ WARNING

Risk of injury from hot steam

Hot steam can escape when the door is opened if the steam has not been extracted beforehand. Depending on the temperature, steam may be invisible. After opening, hot water may drip from the door.

- ▶ When opening the door, do not stand too near to the appliance.
- ▶ Open the door carefully.
- ▶ Keep children away from escaping steam.

🛆 WARNING

Risk of injury from the food thermometer if not used carefully

Failure to take care when inserting the food thermometer in the food can lead to puncture wounds.

Ensure that the food thermometer is correctly positioned.

PLEASE NOTE

Appliance damage

Incorrect use may cause damage to the appliance.

- Ensure that the drain filter is always used when cooking. Large food residues can block the water outlet pipe and the pump.
- ▶ Never line the oven chamber with aluminium foil or oven liners.
- ▶ Do not place any cookware directly on the floor of the oven chamber.
- ▶ Do not store any flammable objects or liquids in the oven chamber.
- ▶ Keep the door closed during use, as otherwise the controls get very hot.
- Always catch dripping grease in a suitable container.
- Switch off the appliance after use.

PLEASE NOTE

Increased humidity

During cooking and cleaning, moisture is released into the ambient air.

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

2.6 Safety instructions – cleaning and maintenance

▲ DANGER

Risk of fire from overheated oil or fat

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

▶ Remove any oil or fat residues from the oven chamber before use.

▲ WARNING

Risk of burns from hot surfaces

The appliance and exposed parts (oven chamber, door, heating elements, food thermometer, accessories) become hot during cleaning. Touching hot surfaces can cause serious burns.

- ▶ Do not touch hot surfaces.
- ▶ Allow the appliance and exposed parts to cool before and after cleaning.
- Keep children under 8 years of age away from the appliance or ensure they are supervised at all times.

🛆 WARNING

Risk of corrosion

Food or liquid containing cooking salt which becomes stuck to the stainless steel walls of the oven chamber can cause corrosion.

▶ Remove any such food or liquid from these surfaces.

▲ WARNING

Risk of injury from hot steam

Hot steam can escape when the door is opened if the steam has not been extracted beforehand. Depending on the temperature, steam may be invisible. After opening, hot water may drip from the door.

- ▶ When opening the door, do not stand too near to the appliance.
- ▶ Open the door carefully.
- ▶ Keep children away from escaping steam.

▲ WARNING

Risk of injury from hot water and cleaning agents

Opening the door during the cleaning programme may cause burns or eye irritation.

► Do not open the door during the cleaning programme.

CAUTION

Eye irritation from cleaning agent residues

Cleaning agent residues in the oven chamber and the empty cleaning cartridge can cause irritation if it comes into contact with the eyes.

▶ Wash your hands after touching cleaning agents or the cleaning cartridge.

PLEASE NOTE

Appliance damage due to soiled appliances

Dirt can lead to damage, restriction of functions, or bothersome odours. In the worst case scenario, this can become a hazard.

- Clean the appliance regularly.
- Remove dirt immediately.
- ▶ When cleaning, only use non-abrasive detergents to prevent scratching and abrasion on the surface.
- ▶ When cleaning, ensure that no water penetrates the appliance. Use only a slightly damp cloth. Never spray the appliance with water. Water penetration can cause damage.
- Do not use a steam cleaner for cleaning. Steam can cause a short circuit on live parts and thus lead to property damage.
- ▶ Please follow all instructions in the "Cleaning and Maintenance" chapter.
- Do not use any highly-abrasive cleaning products or sharp metal scrapers to clean thelloven chamber and glass surfaces (door and operating unit). This can scratch the surfaces and damage the glass.
- ► Use only original BORA cleaning cartridges, as cartridges from other manufacturers can cause irreparable damage to the appliance.

2.7 Safety instructions – repairs, servicing and spare parts

▲ DANGER

Risk of injury when carrying out repairs

Insufficient expertise can lead to injury when carrying out repairs.

- The appliance must only be repaired and serviced by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- Safely disconnect the appliance from the mains supply.
- Work on electrical components must only be conducted by trained electrical personnel.
- A damaged power supply cable must be replaced by a suitable power supply cable.
- Old hose sets must not be reused for connecting the water supply.

Risk of electric shock from residual charge

Electrical components in the appliance can contain residual charge and cause an electric shock.

- Do not touch any exposed contacts.
- ▶ Use the discharge adapter before starting work on the appliance.

🛆 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.

2.8 Safety instructions – disassembly and disposal

▲ DANGER

Risk of injury during disassembly

Insufficient expertise can lead to injury when disassembling the appliance.

- It must only be disassembled by trained specialists who are familiar with and comply with the standard national regulations and supplementary regulations of the local utility companies.
- ▶ Safely disconnect the appliance from the mains supply.
- ▶ Work on electrical components must only be conducted by trained electrical personnel.

▲ DANGER

Risk of electric shock from incorrect disconnection

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

- Safely disconnect the appliance from the mains supply.
- ▶ Use an authorised measuring device to ensure that there is no power to the appliance.
- ▶ Do not touch exposed contacts on the electronic unit as they may contain residual charge.

▲ DANGER

Risk of electric shock from residual charge

Electrical components in the appliance can contain residual charge and cause an electric shock.

- Do not touch any exposed contacts.
- ▶ Use the discharge adapter before starting work on the appliance.

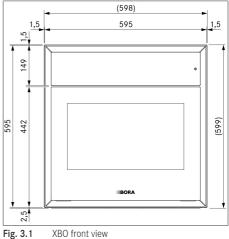
Technical data 3

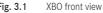
3.1 X BO steam oven XBO

Parameter	Value
Multiphase supply voltage	380-415 V 2N
Single-phase supply voltage	220-240 V
Frequency	50 Hz
Maximum power consumption	6100 W
Two-phase power supply/ fuse protection	2 x 16 A
Single-phase power supply/ fuse protection	1 x 16 A
Dimensions (width × height × depth)	598 × 599 × 580 mm
Oven chamber dimensions (width × height × depth)	480 × 308 × 405 mm
Cooking chamber volume	53 L
Number of shelf levels	3
Weight (incl. accessories/ packaging)	62 kg
Weight	47 kg
Surface material	Glass and plastic
Temperature control range	30-230 °C
Power management	Seamless
Water supply hose length	2.5 m
Water supply hose connection	3/4" (spanner size 30)
Water supply hose length	2.5 m
Internal / external diameter of water outlet hose	19 mm/27 mm
Odour filter material	Activated charcoal with ion exchanger
Maximum odour filter service life	1 year

Tab. 3.1 Technical data X BO

3.1.1 X BO appliance dimensions





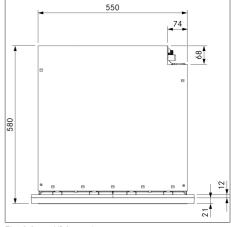


Fig. 3.2 XBO top view

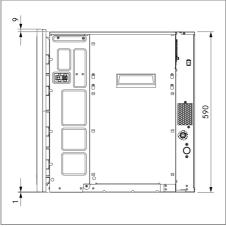


Fig. 3.3 XBO side view

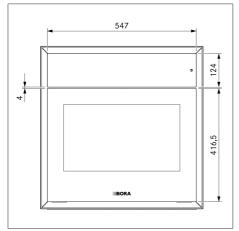


Fig. 3.4 XBO glass front view

4 Appliance description

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

4.1 How it works

The X BO steam oven creates the steam in the oven chamber itself with full heat output by water being dispensed onto the fan wheel. Unlike external steam generation, this technology enables rapid adjustment and therefore the best and uniform cooking results. In comparison, the BORA X BO manages with a little less heat as it circulates hot air at high speed and it is therefore transferred onto the food faster.

4.2 Steam oven

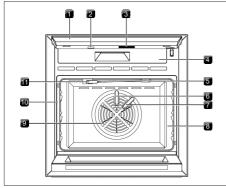


Fig. 4.1 Operating unit and door open

- [1] Operating unit with touch display (opened out)
- [2] USB interface
- [3] Speaker
- [4] Filter replacement cover
- [5] Food thermometer cable holder
- [6] Cleaning water inlet
- [7] Steam water inlet
- [8] Cooking chamber
- [9] Fan wheel
- [10] Oven chamber seal
- [11] Food thermometer

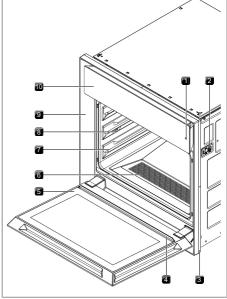


Fig. 4.2 Door open

- [1] On/off sensor button
- [2] Levelling shim (x 2)
- [3] Frame spacer
- [4] Drip channel
- [5] Door (open)
- [6] Drain filter
- [7] Oven chamber shelves (3 shelf levels)
- [8] LED oven chamber lighting (x 3)
- [9] Inlay frame
- [10] Operating unit with touch display (closed)

4.3 Touch display

The appliance is controlled using the touch display, as on a smartphone. The operating unit can be tilted upwards (to make it easier to use if the oven is installed lower down).

- Take hold of each side of the operating unit and tilt it upwards or downwards.
- i

Pointed or sharp objects can scratch the sensitive surface of the touch display.



No water or dirt must get behind the touch display.

4.3.1 How it works

Command
Activate function
Activate additional options
Set value, navigation

Tab. 4.1 How it works

4.4 Opening the door

BORASmart Open

Once the pre-opening system has been activated, the steam is extracted from the oven chamber. The door will then open. (BORA Clear View – prevents steam from escaping when the door is opened). It is possible to set the steam extraction time (10 to 20 seconds) and the amount of steam to be extracted. It is also possible to open the door manually without steam extraction. The X BO odour filter reduces the odours from the air expelled from the oven chamber.

4.5 Food thermometer

Thanks to the four-point food thermometer, you can reliably determine the core temperature of the food. It is located at the top of the oven chamber and is connected to the appliance by a cable. The food thermometer is inserted into the food. Four measuring points detect the coldest part of the food at all times. Once the food has reached the target temperature, the cooking process is ended automatically.

- Take the food thermometer out of the holder.
- Insert the food thermometer into the thickest part of the food.
- In the case of food containing bones, insert it right next to the bone.
- When cooking whole poultry, insert it along the breastbone to keep the breast and legs succulent.
- When you have finished cooking, clean the food thermometer, put it back in its holder and wrap the cable around the cable holder.

4.6 Food supports

All food supports can be used on all shelf levels. The food supports required for a programme are indicated as accessories in the presets, pro tips and special programmes.

Universal tray

- Material: coated aluminium
- Size (W x D x H): 469 x 354 x 25 mm
- Capacity: 3 L

The aluminium core of the universal tray is coated with extremely hard ceramic. The premium, non-stick outer coating made of PTFE is PFOA-free.

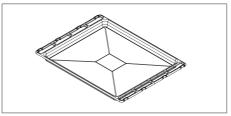


Fig. 4.3 Universal tray

Deep universal tray

- Material: coated aluminium
- Size (W x D x H): 469 × 354 × 40 mm
- Capacity: 4.9 L

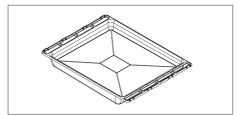


Fig. 4.4 Deep universal tray

Perforated stainless steel tray

- Material: stainless steel
- Size (W x D x H): 469 x 361 x 41.5 mm
- Capacity: 5.2 L

The holes in the perforated stainless steel tray enable excellent air and steam circulation, meaning that food is cooked evenly. Excess grease or liquids simply drip off and can be caught by placing a universal tray underneath.

The perforated stainless steel tray is suitable for gently cooking all kinds of foods.

- Try to avoid placing frozen food on the perforated stainless steel tray.
- Only use the perforated stainless steel tray for temperature settings up to 120 °C.

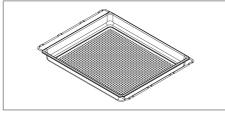


Fig. 4.5 Perforated stainless steel tray

Oven rack

- Material: stainless steel
- Size (W x D x H): 469 x 358 x 38.5 mm

When running the cleaning programme, the oven rack is used as a support for the cleaning cartridge. The raised edge on the oven rack prevents the food from sliding off.

▶ Insert the food support on a shelf level with the raised edge facing the oven.

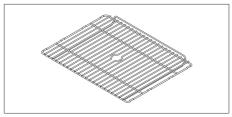


Fig. 4.6 Oven rack

Using the food supports

- Do not use knives on the food supports.
- Do not use any metal or sharp objects to turn or remove food.
- Only use plastic or wooden kitchen utensils.

Food supports may expand when heated (thermal behaviour). If heated unevenly, the metal will expand to different extents. The measures below can be taken to prevent deformation:

- ▶ Preheat the X BO without the food supports.
- ▶ Load the food supports evenly.
- ▶ Use the food supports as instructed.
- Use a suitable tray or tin for pizzas, round cakes and similar and place this on the oven rack.

- Avoid placing cold food or water directly on the hot food support.
- ▶ Use the universal tray for searing and roasting.

Inserting/removing food supports

Place the food support on the shelf guides at the required level and push until it comes to a stop in the oven chamber.

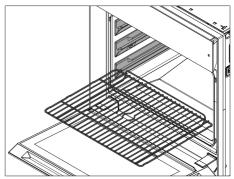


Fig. 4.7 Inserting food supports

The food supports have a protection mechanism that prevents them from sliding out of the front of the shelf guide.

▶ Lift the food support to take it out.

4.7 Demo mode

There are three demo modes to choose from with limited functions:

- No heat or water
- Water but no heat
- Video sequence oven cannot be operated

5 Functions and operation

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

5.1 Switching the appliance on and off

The sensor button \bigodot reacts to finger contact. You switch the appliance on and off with this button.

- ▶ Long press on ①.
- When turned off, the appliance is temporarily switched to sleep mode and after 15 minutes the software is completely shut down.

5.2 Opening/closing the door

Opening the door

► Tap 🗁

A

- The door opens slightly.
- ▶ Use both hands to open the door as far as it will go.

If you do not do this within 10 seconds of the door opening, it will close again automatically.

Closing the door

When the door is fully open:

use both hands to tilt the door upwards until the automatic function closes the door.

When the door has been pre-opened:

- ▶ Use both hands to open the door as far as it will go.
- use both hands to tilt the door upwards until the automatic function closes the door.



do not push the door closed when pre-opened; this may damage the appliance.

5.3 Operating the touch display

The touch display reacts to finger contact. It recognises different touch commands:

Touch command	Contact	Time (contact)
Touch	Brief touch	0.5 s
Long press	Longer contact	1-8 s
Swipe	Vertical/horizontal Swiping movement	
Number scroll wheel	Vertical swiping movement using th number scroll wheel until the desire value appears in the middle of the scroll wheel.	

Tab. 5.1 Touch commands

- Only touch the display with your fingers.
- Make sure that your fingers are clean and dry before using the touch controls.
- Ensure that no other parts of your hand are touching the display when using the controls.
- Keep the contact area as small as possible when using the touch zones.

Activating a function, selecting a button or menu item

Touch the symbol.

5.4 Information and instructions



The menu item "First steps" contains helpful videos on how to operate and handle the X BO steam oven.

Information and tips

The programmes provide practical information and tips:

- ▶ Touch (i) in the presets
- ▶ Touch the "info" button under "Special programmes"
- ► Touch the "Pro tip" button under "Automatic programmes"

Instructions

When you press the "Instructions" button, an animation will explain how to do certain things (e.g. inserting the BORA cleaning cartridge).

Status messages

Status messages are shown on the top edge of the display.
▶ Please take note of status messages.

5.5 Standard functions

Standard functions are available on every menu level and are shown at the edge of the display.

Symbol/function	Meaning
← Back one menu level	The display goes back to the higher-level menu.
🛆 Main menu	The display goes back to the main menu.
🗁 Open the door	The door is opened automat- ically.
: Oven chamber lighting	The oven chamber lighting is switched on or off.
Time	Hour:minute
Tab 5.2 Standard funat	ione

 Tab. 5.2
 Standard functions

a scroll bar on the bottom edge of the display shows the area that is currently visible in the menu.

Swipe left or right across the display to show other areas in the menu.

5.6 Global functions

Global functions can be used at any time regardless of the operating mode.

Accessing global functions

Swipe downwards from the top edge of the display.

Closing global functions

Swipe upwards.

Symbol/function	Meaning
⊠ Egg timer	Countdown in seconds, acoustic and visual signal when the time lapses; the time will then con- tinue to run in minus figures
O Alarm	Acoustic signal at a certain time; the time will then continue to run in minus figures
Q. Search	Free text search with suggestion function to make finding functions or programmes easier and faster
P Message	Information for other people; the message is shown on the display (e.g. do not turn off the oven)
Operating lock	Prevents unintentional or unau- thorised operation when the oven is working.

Symbol/function	Meaning
⁻⊕ Cleaning lock	The display is locked for 10 seconds when cleaning during use

Tab. 5.3 Global functions

5.7 Main menu

The different operating modes and settings are selected from the main menu. Further options are shown depending on the operating mode and settings can be made.

Symbol/function	Meaning
ର୍ଥ Manual	Manual cooking
Automatic	Automatic programmes
역 First steps	Learn how to use the oven (can be hidden under "Settings")
호 Special	Other useful programmes
♥ Favourites	Favourite automatic programmes
·	Classic cooking
^{₼\$\$} Multi-drawer	Operating the BORA multi-drawer (function only works if a multi- drawer is connected)
☆ Maintenance	Maintenance programmes and filter changes
-O- Settings	Appliance settings
Basics	Simple automatic programmes (function only found in guest mode – in the "Settings" menu)

Tab. 5.4 Main menu

5.7.1 Manual 🖏

The target humidity and temperature as well as the cooking time can be precisely preset using two selectable views (slider or scroll wheel). The optional manual burst of steam can also be activated separately. Instructions that apply to conventional oven functions like top/bottom heat or grill and are not available on the X BO steam oven can be adapted according to the following rule of thumb:

Temperature range of conventional ovens	Manual cooking setting
120-140 °C	5 °C lower
140-160 °C	10 °C lower

Temperature range of conventional ovens	Manual cooking setting
160-180 °C	15 °C lower
180-230 °C	20 °C lower
160-230 C	20 C IOWEI

 Tab. 5.5
 Conversion table

5.7.2 Presets

The "Manual" and "Classic" menu items contain presets (preset programmes) in which the cooking parameters have been preset. The cooking parameters can also be modified manually if necessary.

A range of presents is available such as "Crisp up bread rolls", "Steam vegetables", "Braise joints", and many more. Each preset comes with practical information.

Selecting presets

- ▶ Touch "Manual" 🏷 or "Classic" 👾.
- ▶ Touch ①.
- Touch the desired preset.
- ▶ Change the settings if necessary.

5.7.3 Automatic

Under this menu item you will find a range of automatic programmes in which the optimum temperature, cooking time and steam usage have been set. In some programmes, the suggested values for the degree of browning and done level (e.g. firm, al dente, soft) can be customised. Automatic programmes can be changed separately and saved under new names. Pro tips give useful advice on how to prepare the dish.

Changing automatic programmes

The values of individual cooking steps can be changed in the cooking step display.

- Swipe up from the bottom edge of the display in the automatic programme.
- ▶ Select the cooking step.

The modified automatic programme can be saved when the programme ends.

Starting an automatic programme from a certain cooking step

- Swipe upwards from the bottom edge of the display.
- Select the cooking step.
- ▶ Touch "Start programme here"

Starting cooking programmes later

In programmes that can be started later, the start and end time can be changed on the time bar (see "First steps").

Automatic programme layout in terms of quantity (guide values)

- Standard setting: 4 servings/4 people
- Traybakes: 1 tray
- Meat dishes: 800-1000 g meat (raw weight)
- Bread, baked goods: approx. 750 g baked goods
- Rice, risotto: 300–400 g dry rice without liquid
- Place the food in the steam oven at room temperature. Allow frozen foods to defrost first.
- 6
- Some automatic programmes use high temperatures (up to 230 degrees) to finish the dishes. Unsuitable fats or oils can cause smoke to form. We therefore recommend using fats and oils with a high smoke point.

5.7.4 First steps 약

Helpful videos with simple explanations on how to operate and handle the appliance.

- ▶ Touch "First steps" 🖗.
- ► Touch the video.
- The videos can be stopped if required.
- ► Long press on the display.

5.7.5 Special 🖄

Useful special programmes can be found under this menu item:

"Keep warm", "Defrost", "Sous-vide cooking", "Dry", and many more.

5.7.6 Favourites \heartsuit

Favourite automatic programmes can be saved under this menu item.

Add favourites

Go to the desired automatic programme.

- ► Long press on the dish.
- ▶ Touch ♡.

5.7.7 Classic 🔿

With the Classic function, all conventional cooking methods can be used: roasting, baking, steaming and hot air grilling. These work by simply combining hot air and steam.



Where temperatures and times are given on food packaging, use the lowest values.

Symbol/function	Function
🛞 Hot air	evenly browns dishes thanks to an intensive hot air flow
Bake with humidity	water is added to the hot air flow to create a humid environment in the oven chamber; dishes do not dry out as much and remain moist
🖑 Steam	temperature up to 100 °C, maximum humidity, a particularly gentle cook- ing method; cooking at a lower tem- perature retains the natural flavour- ings, nutrients and vitamins
Hot air grill	targeted removal of moist air from the oven chamber and the addition of fresh air intensively browns the food and favours the formation of cooking residues

Tab. 5.6 Classic operating modes

Operating mode	Particularly suitable for
Hot air	Baked goods (cakes, bread, biscuits), ready meals
Bake with humidity	Casseroles, meat and fish dishes, cheesecakes, dry cakes
Steam	Vegetables, fish, tender meat, dump- lings
Hot air grill	Grilled meat, grilled sausages, grilled vegetables, cooking dishes au gratin

Tab. 5.7How to use the classic operating modes

5.7.8 Multi-drawer

If the appliance is installed with a BORA multi-drawer and connected by the communication cable (provided with the BORA multi-drawer), the multi-drawer can be controlled and operated using the X BO touch display.

5.7.9 Maintenance ↔

The appliance has programmes for cleaning and drying and for changing the odour filter (see "Cleaning and maintenance").

5.7.10 Settings 🔂

Individual settings can be made on the appliance under this menu item.

6

Standard code for deactivating guest mode and the child lock: 2021

5.7.11 General symbols/functions

Symbol/function	Meaning
BORA Choice	According to BORA nutrition guidelines
C Action	User action necessary
+ Plus	Add function
✓ Tick	Confirmation
→ Next	Go to
× End	End function
O Stop	Pause function
🖒 Timed cooking	Cook for a set time
▲ Core temperature	Cook with food thermometer
No core temperature	No core temperature selec- ted, set core temperature
÷ Scroll wheel	Change to scroll wheel view
+ Slider	Change to slider view
Stop steam extraction	Stop steam extraction, open door immediately
🖄 Burst of steam	Add burst of steam
🕅 No burst of steam	Not possible to add burst of steam
🖁 Temperature	Temperature settings
O Humidity	Humidity settings
Changed automatic programme	Automatic programme with changed cooking parameters

Tab. 5.8 General symbols/functions

5.8 Customising the menu

The symbols in the following menus can be rearranged according to personal requirements:

- Main menu
- Automatic
- First steps
- Special
- Maintenance

How to move symbols

Press and hold the symbol and drag it to the desired position.

5.9 Updating the appliance software

Using a USB stick

The latest software is available on the BORA website free of charge (www.bora.com).



A USB stick with FAT32 formatting is needed to save the update file.

- ▶ Load the update file onto the USB stick.
- ▶ Touch "Settings" →.
- ▶ Perform the update under "System and updates" 실.
- After restarting automatically, the appliance will confirm the update.

Via Wi-Fi

When a new software version is available, the status message "Update available" appears in the display.



To perform an update via Wi-Fi, the appliance must be connected to the Internet.

► Touch the status message "Update available" or

- ▶ Touch "Settings" →.
- Perform the update under "System and updates" heta.
- After restarting automatically, the appliance will confirm the update.

Call up information about the Wi-Fi update

- \blacktriangleright Touch "Settings" $\stackrel{\frown}{\sim}$.
- ► Touch "System and updates" Ӓ.
- ► Touch 🛈 next to "Latest SW".

5.10 Activating/deactivating the demo mode

Activating the demo mode.

- ▶ Touch "Settings".
- ▶ Touch "System and updates".
- ▶ Touch "Serial number" five times.
- Enter the pin "2007" and confirm.
- Select a demo mode.
- Activate the demo mode.

Deactivating the demo mode

- ▶ Touch "Demo mode" on the display.
- Deactivate the demo mode.
- Enter the pin "2007" and confirm.



Before deactivating demo mode, the fresh water supply must be connected and the water supply checked.

Deactivating the video sequence

- ▶ Long press on the touch display.
- ▶ Enter the pin "2007" and confirm.

6 Cleaning and maintenance

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

Regular cleaning and maintenance ensures long service life of the product and optimal function.



Cleaning intervals must be observed as otherwise functions may be restricted.

Adhere to the following cleaning cycles:

Component	Cleaning cycle
Cooking chamber	Intensive cleaning: as required, after a certain period of use (indicator on the appliance)
	Drying: when there is moisture in the oven chamber
Food thermometer	Immediately after every soiling
Appliance front	Immediately after every soiling
Food supports	After every use
Drain filter	Immediately after every soiling
Oven chamber seal	As required, after preparing poultry
Odour filter	Replace yearly (indicator on appliance)

Tab. 6.1 Cleaning cycles

- 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.
- Do not use dishwasher tabs to replace the X BO cleaning cartridge.

6.1 Cleaning the cooking chamber

The interior is made entirely of stainless steel.

The appliance should be cleaned before long periods of absence (e.g. holiday).

6.1.1 Manual cleaning

- Clean the oven chamber with a clean sponge cloth, washing-up liquid and warm water.
- ▶ Dry the oven chamber by hand with a soft cloth.
- 6

Water must not be poured inside the oven chamber.

6.1.2 Maintenance programmes

The appliance is equipped with an automatic cleaning programme and a drying programme.

Intensive cleaning 🔆

The automatic cleaning programme thoroughly cleans and descales the oven chamber with hot steam and the environmentally friendly active ingredients in the X BO cleaning cartridge. When using the intensive cleaning function, the cleaning cartridge is placed in the centre of the oven rack.

To ensure that the appliance has a long service life, an intensive clean should be carried out every two to four weeks, depending on frequency of use. A bar underneath the "Intensive cleaning" symbol shows the time remaining until the next clean is to be carried out.



An intensive clean can only be started when the appliance has cooled to below 40 °C. Wait for the oven to cool before inserting the cleaning cartridge.

The cleaning time may vary due to a number of factors (e.g. fresh water temperature, singlephase connection).

G

If the power goes off during an intensive clean, an automatic rinse will be required when the appliance is restarted and the cleaning cartridge must be removed.

Remove all food supports from the oven chamber before starting the programme.

- Remove the drain filter.
- Clean the oven rack by hand.

- Remove any large residues such as pieces of food from the oven chamber, e.g. with kitchen roll.
- ▶ Touch "Maintenance" 🛠.
- Proceed as shown when you press the "Instructions" button.

Touch ▶.

The intensive cleaning is completed with the automatic drying of the oven chamber. After that, stuck-on cleaning residues may become loose from the cartridge and fall on the oven floor.

- Remove any cleaning residues from the oven chamber and oven chamber seal.
- If necessary, remove any stubborn residues that have not been removed by the cleaning programme.
- ▶ Insert the drain filter in the oven chamber.
- > Dry the oven chamber seal by hand with a soft cloth.

After heating up the appliance for the first time after cleaning, light smoke and odours may be evident.

Drying $\overline{\underline{\mathscr{B}}}$

A

If the oven chamber is not dirty, but merely damp from steam, the drying programme will suffice. This uses warm, dry air to remove residual moisture from the oven chamber.

- ▶ Touch "Maintenance" 🛠.
- ▶ Touch "Dry" <u>Ø</u>.
- ▶ Dry the oven chamber seal by hand with a soft cloth.

6.1.3 X BO cleaning cartridge

The BORA X BO cleaning cartridge is characterised by its fantastic ease of use. Its two-chamber system enables cleaning and descaling in a single process. The cartridge has a wax seal so there is no need to remove any covers prior to its use. All active ingredients are environmentally friendly. The cartridge itself is made from a recyclate, which can be disposed of as plastic waste after use and recycled.



You can obtain the X BO cleaning cartridge XBORK from your specialised retailer or from the BORA shop via the website www.bora.com.

6.2 Cleaning the food thermometer

Manual cleaning

- Clean the food thermometer with a clean sponge cloth, washing-up liquid and warm water.
- Dry the food thermometer with a soft cloth.

Automatic cleaning

The food thermometer is also cleaned during an intensive cleaning.

6.3 Cleaning the appliance front

- Clean the appliance front with a clean sponge cloth, washing-up liquid and warm water or with a clean, damp microfibre cloth with no cleaning products.
- ▶ Dry the front of the appliance with a soft cloth.

6.4 Cleaning food supports

The food supports can be cleaned by hand or in the dishwasher.

Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- Clean the food supports with hot water and a soft brush.
- Rinse the food supports well.
- Dry the food supports with a soft cloth.

Cleaning in the dishwasher

- Lay the food supports face down in the dishwasher.
- Ensure that no other objects can rub against the food supports.

6.5 Cleaning the drain filter

The drain filter can be cleaned by hand or in the dishwasher.

Manual cleaning

- ▶ Use a cleaner and degreaser in one.
- Clean the drain filter with hot water and a soft brush.
- Rinse the drain filter well.
- Dry the drain filter with a soft cloth.

Cleaning in the dishwasher

▶ Place the drain filter in the dishwasher.

6

Ensure that the drain filter is always used. Large food residues can block the water outlet pipe and the pump.

- 6.6 Cleaning the oven chamber seal
- Clean the oven chamber seal and drip channel with a clean sponge cloth, washing-up liquid and warm water or with a clean, damp microfibre cloth with no cleaning products.
- ▶ Dry the seal and drip channel with a soft cloth.



A soiled oven chamber seal can cause leaks.

6.7 X BO odour filter

So that odours are effectively reduced, the filter must be replaced on a regular basis. A bar underneath the "Filter change" symbol shows the time remaining until the odour filter is to be changed.



You can obtain the X BO odour filter XBOGF from your specialised retailer or the BORA shop via the website www.bora.com.

6.7.1 Filter change

- ▶ Touch "Maintenance" 🛠.
- ▶ Touch "Filter change" 💇.
- Proceed as shown when you press the "Instructions" button.

Activating the odour filter

After changing the filter, the new odour filter must be activated.

- ▶ Touch the button "Activate new filter".
- Confirm the filter change.



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ΕN

Troubleshooting

In the event of a fault, the appliance immediately informs users via its large display. The user can then use a smartphone to scan the QR code on the display and obtain further assistance and suggested solutions. Alternatively, they can consult the Service area at www.bora.com. This makes it possible to resolve most issues quickly.

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You can often resolve faults and errors that can occur in day-to-day operation yourself. That way you save time and money as you don't need to call out customer services.

Operating situation	Cause	Remedy
The appliance cannot be switched on.	The fuse/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/automatic circuit breaker trips several times.	BORA Contact the Service Team.
	The power supply is disconnected.	Have a specialist electrician inspect the power supply.
Steam escapes during use.	The oven seal is not in the correct place.	Check that the oven seal is in the correct place.
	The oven seal is extremely dirty.	Clean the oven seal.
	The oven seal is damaged.	Contact the BORA Service Team.
During use, a gurgling sound can be heard coming from the trap.	The trap is not correctly ventilated.	Clean the outlet pipe. Contact the pipe cleaning service.
The oven chamber lighting is not working.	The oven chamber lighting is faulty.	Contact the BORA Service Team.
Water is leaking from the appliance.	The oven seal is not in the correct place.	Check that the oven seal is in the correct place.
	The water supply or outlet hose is faulty.	Switch off appliance. Close the fresh water supply stopcock. Disconnect appliance from the mains. Contact the BORA Service Team.
	The hose connection on the appliance is faulty.	

Tab. 7.1 Troubleshooting

Faults and errors not covered:

Switch off the appliance.

Contact the BORA Service Team Team (see see "10 Warranty, technical service, spare parts, accessories") and enter the error number displayed and the appliance type.

8 Installation

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

8.1 Installation information

- The installation height of the appliance must be such that the contents of the food support on the top shelf level can be seen.
- To prevent the appliance from shifting or tipping over, it must be installed inside a fitted unit.
- Handle recesses are provided at the sides for carrying the appliance.

8.1.1 Fitted unit

- The back panel of the kitchen unit must not be fitted behind the appliance.
- To prevent overheating, the appliance must not be installed behind a decorative door.
- An unobstructed ventilation cross-section of at least 160 cm² must be provided in the unit.
- A minimum distance of 30 mm is to be maintained between the back of the appliance and any adjacent structure.
- If two X BOs are installed one on top of the other, a stable built-in shelf or appliance mounting brackets must be provided for.
- The appliance must not be installed underneath a hob.

Additional installation instructions for Australia and New Zealand (AU/NZ)

- The appliance may only be installed in a tall unit.
- Minimum installation height: 850 mm from the ground.

8.1.2 Fresh water connection

- The appliance must have a mains water connection.
- The appliance must be connected to the fresh water supply (cold water) (3/4" connection thread).
- The stopcock for the fresh water supply must be easily accessible when the appliance is installed.
- Only use the water supply hose provided. There must be no kinks in the hose and it must not be shortened, extended or replaced with another hose.
- The water supply hose must not be flush-mounted.

Inlet water pressure

The inlet water pressure must be between 200 kPa (2 bar) and 600 kPa (6 bar). For Denmark, Finland, Norway and Sweden, the maximum inlet water pressure must be 1 MPa (10 bar).

 If the pressure is greater than 600 kPa (6 bar), a pressure regulator must be installed to ensure seamless operation.

8.1.3 Waste water connection

- The water outlet pipe must either be connected to a surface or flush-mounted trap with a permanent hose connection, or to the appliance connection on the sink trap.
- The waste water temperature can be up to 95 °C.
- The trap must be easily accessible when the appliance is installed.
- Only use the water outlet hose provided. There must be no kinks in the hose and it must not be shortened or lengthened.
- The water outlet hose must not be flush-mounted.

8.2 Scope of delivery

Scope of delivery	Quant-
	ity
X BO steam oven	1
X BO oven rack	1
X BO perforated stainless steel tray	1
X BO universal tray	1
X BO deep universal tray	1
X BO cleaning cartridge	1
X BO odour filter	1
X BO frame spacer (fitted)	1
Water supply hose	1
Water outlet hose	1
Drain filter	1
Hose clip	2
Unit mounting plate	2
Installation templates	1
Operating and installation instructions	1

Tab. 8.1 Scope of delivery

Checking the scope of delivery

- Make sure the delivery is complete and check it for damage.
- Immediately inform the BORA Service TeamTeam if parts are missing or damaged.
- Do not under any circumstances install parts which are damaged.
- Dispose of transport packaging in the proper manner (see "9 Decommissioning, disassembly and disposal").

8.3 Tools and aids

The following tools are required to correctly install the appliance, among others:

- Spirit level
- 4 mm Allen key
- Slotted screwdriver
- Water pump pliers

All installation work must be carried out using hand tools. If machine tools are used, there is a risk of exceeding the tightening torque.

8.4 Installation dimensions

- The minimum appliance installation depth is 564 mm. When using a 560 mm deep standard unit, you should allow for clearance from the wall. This generally depends on the specific installation and/or the number of X BO frame spacers used.
- Prepare the fitted unit taking into account the dimensions specified.
- Remove the back panel of the unit to the rear of the appliance.
- Maintain a minimum distance of 30 mm from the back of the appliance, the back panel of the unit and the shelves to the adjacent elements (unobstructed ventilation cross-section). Shorten the shelves if necessary.
- So that the fill level is detected correctly, use a spirit level to precisely adjust the shelf on which the appliance is to sit.

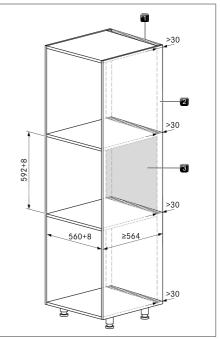


Fig. 8.1 Fitted unit

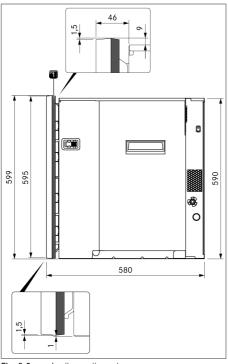
- [1] Minimum distance of 30 mm
- [2] Unobstructed ventilation cross-section of at least 160 cm²
- [3] Back panel of unit

8.5 BORA X BO frame spacer

The frame spacers can be used to vary the appliance installation depth. The appliance is fitted with a single frame spacer. Depending on where it is installed, the 4-piece frame spacer can be removed or an additional one can be fitted (available as accessory X BO frame spacer XBORS).



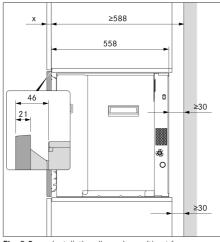
For greater accessibility, the frame spacer should be fitted or removed before installing the appliance.

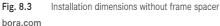




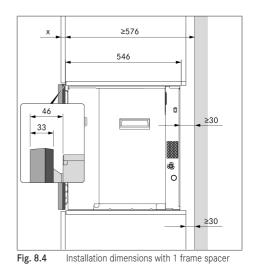
[1] Frame spacer

Installation depth without frame spacer

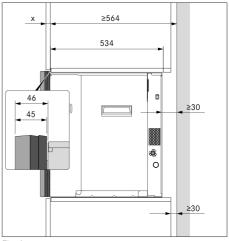




Installation depth with one frame spacer



Installation depth with 2 frame spacers





Removing the frame spacer 8.5.1

Remove the 4 parts of the frame spacer from the corners of the inlay frame by hand.

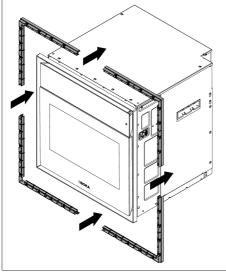


Fig. 8.6 Removing the frame spacer

8.5.2 Fitting additional frame spacers

- ▶ Remove the frame spacer from the appliance.
- Attach the corners of the 2 frame spacers to each other and then join all of the corners together.

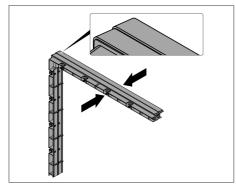


Fig. 8.7 2 frame spacers

▶ Fit the frame spacers to the inlay frame.

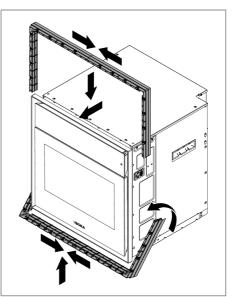


Fig. 8.8 Fitting 2 frame spacers

8.6 Installation

8.6.1 Fitting unit mounting plates

Using the installation template and the screws provided, screw the unit mounting plates hand-tight to the inside of the installation recess.

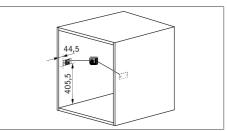


Fig. 8.9 Installation recess with unit mounting plates

[1] Unit mounting plates

8.6.2 Appliance connections

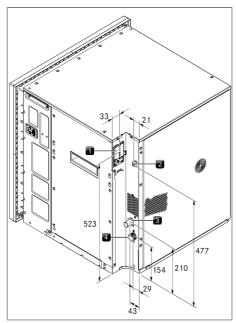
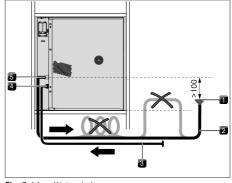


Fig. 8.10 Appliance connections

- [1] Power supply
- [2] RJ45 connection for BORA multi-drawer (no mains connection)
- [3] Waste water connection
- [4] Fresh water connection

8.6.3 Water drainage

- The waste water siphon must be installed at least 100 mm below the waste water connection.
- The waste water hose must not be installed above the bottom edge of the appliance.





- [1] Waste water siphon
- [2] Water outlet hose
- [3] Water supply hose
- [4] Fresh water connection
- [5] Waste water connection
- If the waste water trap is not installed at least 100 mm lower than the waste water connection, the installation set XBOMSU (hook) must be used. In doing so, it must be ensured that the waste water siphon is installed at least 100 mm lower than the waste water hose in the fitted hook.
- Attach the hook to the side of the appliance by fitting the screw provided through the bore hole.
- Lay the water outlet hose from the waste water connection so that it goes up over the hook and then back down.

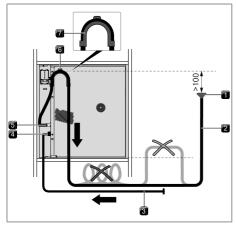


Fig. 8.12 Water drainage via hook

- [1] Waste water siphon
- [2] Water outlet hose
- [3] Water supply hose
- [4] Fresh water connection
- [5] Waste water connection
- [6] Bore hole for installation
- [7] Hook

8.6.4 Fresh and waste water connection

- Check whether there is a washer in each threaded coupling on the water supply hose. If necessary, fit a washer.
- Screw the angled end of the water supply hose to the fresh water connection on the appliance. The angled end must be facing downwards.
- Check that it is screwed on tight and is firmly in place.
- ▶ Using the hose clip, attach the angled end of the water outlet hose to the waste water connection on the appliance. The angled end must be facing downwards. If the XBOMSU installation set is required, the angled end must be facing upwards. The hose clip must only be attached hand-tight.
- Check that the hose clip is firmly in place.
- Ensure that there are no kinks in the hoses.
- Slowly open the stopcock for the fresh water supply and check that the fresh water connection is tightly sealed. If necessary, check that the washer and screw connections are firmly in place.

8.6.5 Power supply

- Observe all safety and warning information (see "2 Safety").
- Observe all national and regional laws and regulations as well as the supplementary regulations of the local utility companies.
- A

The appliances may only be connected to the mains power supply by certified specialists. The specialist also assumes responsibility for the proper installation and commissioning.

- Connections via plug-in contacts (Schuko plugs) are not permitted.
- 1-phase connection. The appliance complies A with the requirements of IEC 61000-3-12.
- This appliance is intended to be operated on a supply network with an impedance Zmax at the transfer point (mains connection) of 0.0416 ohms maximum. The user is to ensure that the appliance is only operated on a mains supply network which meets this requirement. If necessary, ask the local energy supply company about the system impedance.
- Switch off the main switch/automatic circuit breaker before connecting the appliance.
- Secure the main switch/automatic circuit breaker against being switched back on without permission.
- ▶ Make sure the power to the appliance is disconnected.
- Connect the appliance exclusively via a fixed connection to a mains supply cable type H 05 VV-F with corresponding minimum cross-section.

Connection	2-phase connection	1-phase connection
Fuse protection	2 x 16 A	1 x 16 A
Maximum power consumption	6100 W	3600 W
Minimum cross-section	2.5 mm ²	2.5 mm ²

Tab. 8.2 Fuse protection and minimum cross-section

- Connect the power supply cable to the power supply of the appliance in accordance with the relevant connection diagram.
- Secure the power supply cable with the strain relief clamp.
- Close the power supply housing cover.
- Check that installation has been carried out correctly.

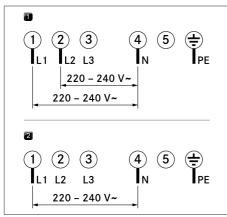


Fig. 8.13 Connection diagrams

A

[1] Connection diagram for 2-phase connection, 16 A

[2] Connection diagram for 1-phase connection, 16 A

Do not use the bridges provided.

8.6.6 Positioning the operating unit

- Ensure that there is an even distance of 4 mm between the operating unit and the door.
- To do this, turn the adjusting screws on the front of the top of the housing.

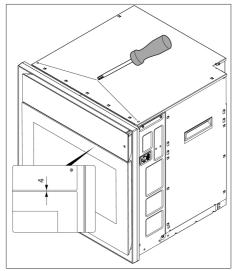


Fig. 8.14 Adjusting the distance between the operating unit and door

8.6.7 Positioning the appliance

- Push the appliance into the desired position in the installation recess. Ensure that the water hoses and mains supply cable are not trapped or damaged in doing so.
- Maintain a minimum distance of 30 mm between the back of the appliance and the adjacent elements.
- Position the appliance midway between the interior walls of the installation recess.
- Open the door.
- Pull the oven seal away from the top left and top right corners so that the fixing screw in each corner is accessible.
- Turning the fixing screw (4 mm Allen key) causes the levelling shim on the corresponding side to move outwards and press against the locking plate.
- Tighten the screw until the shim is positioned correctly.
- ▶ Do the same on the other side.
- Moisten the seal with water.
- Press the oven chamber seal back inside the groove.
- Check that the oven chamber seal is positioned correctly all the way round.
- Check that the appliance is installed correctly.

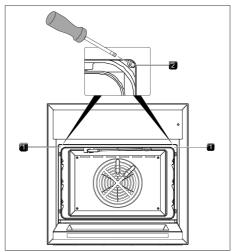


Fig. 8.15 Securing the appliance

- [1] Oven chamber seal
- [2] Fixing screw

- ▶ Take the new odour filter out of its packaging.
- ▶ Touch "Maintenance" 🛠.
- ▶ Touch "Filter change" 🕭
- Proceed as shown when you press the "Instructions" button.

8.7 Ventilation

- Installation must not take place without return flow apertures of >160 cm² in the plinth area and trim.
- Provide for return flow apertures in the plinth area and in the trim on the unit.

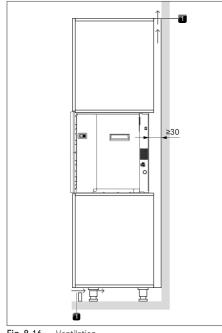


Fig. 8.16 Ventilation

[1] Return flow aperture > 160 cm^2

8.8 Initial operation

When the appliance is switched on for the first time, the following settings can be made:

- Select language
- Activate Wi-Fi (for easy installation of a new software version)
- Set date and time (time format)
- Water settings (degree of hardness)
- Select food preferences

The settings can be changed at a later date.

- ▶ Touch "Settings" 주.
- ▶ Insert the drain filter before using for the first time.
- ▶ If necessary, update the appliance software.

In rare cases, there may be residues from production in the oven chamber.

- Clean the oven chamber by hand or using the cleaning programme.
- When heating up the appliance for the first time, light smoke and odours may be evident.

8.9 Handover to user

Once installation is complete:

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

ΕN

9 Decommissioning, disassembly and disposal

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

9.1 Decommissioning

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

0

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

- Switch the appliance off before decommissioning (see operating instructions)
- ▶ Disconnect the appliance from the power supply.

9.2 Disassembly

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

- Close the fresh water supply stopcock.
- Remove the two fixing screws top left and right behind the oven chamber seal.
- Move the appliance slightly from side to side to bring the shims back to their starting position.
- Remove any other accessories.
- Dispose of the old appliance and any soiled accessories as described under "Environmentallyfriendly disposal".

9.3 Environmentally-friendly disposal

9.3.1 Disposal of transport packaging



The packaging protects the appliance from damage during transport. The packaging materials have been selected taking into account the environment and their disposal and are therefore recyclable. Recycling the packaging saves raw materials and reduces waste. Your specialist retailer will take the packaging back.

- ► Give the packaging to your specialist retailer or
- dispose of the packaging correctly observing regional regulations.

9.3.2 Disposal of accessories

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

9.3.3 Disposal of the old appliance



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

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

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

10 Warranty, technical service, spare parts, accessories

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

ΕN

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 the BORAproducts listed here, which are sold by authorised BORA retailers or by BORA trained salespersons and are installed within the European Union (overseas territories excluded), Switzerland, Liechtenstein, Ukraine, Russia, Norway, Serbia, Israel, UK, Iceland, India, Australia and New Zealand, with the exception of BORA products labelled as universal or accessories:

BORA X BO steam oven

The manufacturer's warranty starts as soon as the BORA product is handed over to the end customer and is valid for 2 years. Registering on www.mybora.com enables the manufacturer's warranty to be extended to 3 years.

The manufacturer's warranty requires expert installation (in accordance with the valid BORA ventilation handbook and operating instructions at the time of installation) of the BORA products by an authorised BORA retailer. During use, the end customer is to adhere to the specifications and instructions in the operating manual.

When filing a warranty claim, BORA must be directly notified of the fault and the receipt must be presented. Alternatively, proof of purchase can be provided by registering on www.mybora.com.

BORA guarantees that all BORA products are free from material and production defects. The defect must exist prior to delivery of the product to the end customer. Filing a warranty claim does not interrupt the warranty period, nor shall the period start anew.

BORA will correct defects in BORA products at its own discretion by repairing or replacing the product. All costs for the correction of defects under the manufacturer's warranty shall be assumed by BORAappears in the cooktop extractor control knob display.

Expressly not covered by the BORA manufacturer's warranty are:

- BORA products that were not sold by authorised BORA dealers or salespersons trained by BORA
- Damage caused by non-adherence to the operating instructions (including product care and cleaning). This represents improper use.
- Damage caused by normal use
- Damage caused by external influences (such as transport damage, improper removal and installation, ingress of condensation, damage caused by the elements such as a lightning strike)
- Damage caused by repairs carried out by the owner, repairs or attempts to repair carried out by staff not authorised by BORA or companies not authorised by BORA.
- Damage caused by water or dirt due to missing covers or elements
- Damage caused by water placed inside the oven chamber
- Damage caused by extending the water supply and drainage hose without drinking water certification or by extending non-specified pipes with an adapter
- Damage to plastic frames, glass components, metal components (coated and uncoated), the touch display, plastic and other wearable parts
- Damage caused by electrical voltage fluctuations
- Secondary damage or claims for damages beyond the defect

Legal claims, particularly statutory claims for defects or product liability are not limited by the warranty and can be asserted free of charge.

If a defect is not covered by the manufacturer's warranty, a claim may be made against the BORA Technical Service.

. BORA shall not assume the resulting costs.

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

You can contact us at:

BORA Vertriebs GmbH & Co KG, Innstraße 1, 6342 Niederndorf, Austria

- Telephone: +800 7890 0987 Monday to Thursday from 8 a.m. to 6 p.m. and Friday from 8 a.m. to 5 p.m.
- Email: info@bora.com

ΕN

10.1.1 Warranty extension

You can extend the warranty 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 specialised retailer or the BORA Service Teamappears in the cooktop extractor control knob display.

The BORA Service Team Team will require the type designation and serial number of your appliance (FD number).

You can find both details on the nameplate on the warranty sheet and in the main "Settings" menu under "System and updates".

10.3 Spare parts

- Only use original spare parts for repairs.
- Repairs may only be carried out by the BORA Service Team.
- Spare parts can be obtained from your BORA dealer, the BORA online service website at www.bora.com/service or by calling the service number provided.

10.4 Accessories

- X BO cleaning cartridge (6 piece) XBORK/6
- X BO cleaning cartridge (12 piece) XBORK/12
- X BO odour filter XBOGF
- X BO perforated stainless steel steamer tray XBOGBG
- X BO oven rack XBOBGR
- X BO universal tray XBOUB
- X BO deep universal tray XBOUBT
- X BO frame spacer XBORS
- X BO installation set XBOMSU

11 Energy datasheet

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

Manufacturer Model identification		BORA	
		ХВО	
Type of oven		Flex oven	
	Symbol	Value	Unit
Appliance mass	Μ	47	kg
Number of oven chambers	-	1	-
Heat source	-	Electricity	-
Volume of each chamber	V	53	L
Power consumption in conventional mode	EC _{electric cavity}	*	kWh/cycle
Power consumption in recirculation mode	EC _{electric cavity}	0.74	kWh/cycle
Energy efficiency index of each cham- ber	EEI _{cavity}	96.1	_
Energy efficiency class	-	A	-

Tab. 11.1 Energy labelling

* Does not apply to this product.

ΕN

12 Information for testing institutes

Product standard	Temperature	Humidity	Time*/core tem- perature	Food container	Shelf level
Broccoli	98 °C	100%	9 min	Perforated stain- less steel tray	Middle
Frozen peas	100 °C	100%	85 °C	Perforated stain- less steel tray	Middle

Tab. 12.1 Test food acc. to EN 60350-1

Product standard	Temperature	Humidity	Time*/core tem- perature	Food container	Shelf level
Apple tart (partial load)	150 °C	40%	90 °C	Oven rack	Middle
Apple tart (full load)	160 °C	40%	90 °C	Oven rack	Middle and bottom
Sponge cake	150 °C	20%	35 min	Oven rack	Middle
Small cake (full load)	150 °C	0%	25 min	Universal tray/ deep universal tray	Middle
Spritz cookies	150 °C	20%	20 min	Universal tray	Middle

Tab. 12.2 Test food acc. to EN 50304/EN 60350-1

* All times include the preheating time.

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