

## Make way, refrigerator! BORA Cool Combi XL seizes the space above the appliance for fresh food

When it comes to small kitchens, having sufficient refrigerated storage space is always a topic of discussion, as is the choice between a refrigerator and a refrigerator-freezer. Anyone planning their design within the standard 60 cm recess dimensions will receive 30 litres more volume with BORA's XL refrigerator-freezer – and with that, plenty of room for things like a large salad bowl. With a height of 194 cm, the BORA Cool Combi XL takes advantage of the spaces above and below the refrigerator behind the kitchen front that were previously often unused. BORA doesn't just think big, it always thinks differently too: the fresh air experts have developed an innovative odour filter for BORA refrigeration systems that effectively eliminates even powerful odours.



Chilled space for food instead of wasted storage space above the refrigerator: the BORA Cool Combi XL offers 30 litres more volume in the standard niche.

Fotos: BORA

Trends in the home are in constant flux. Open-plan kitchens and less cupboard space are changing the way we stock up on and store food – as too are the smaller floor plans of homes and the smart shopping and delivery options now available to us. The XL version of the BORA Cool Combi provides the perfect solution for all those who never have enough room to store leftovers or party drinks. This is because the refrigerator-freezer with a height of 194 cm and a volume of 275 litres offers around 12% more refrigerated space than standard 178 cm refrigerators, where a storage compartment usually remains in the kitchen unit above or below the refrigerator. 30 litres more refrigerated space for storing food in a clearly organised manner with flexible partitioning.

So simple, so smart. Making everyday life easier and transforming practical ideas for the best cooking experience into reality are in BORA's DNA. As such, the BORA refrigeration and freezing systems respond to the standard pain points that users face on an everyday basis, by offering sophisticated features that should actually have long since become as standard in any refrigerator as energy efficiency and low noise emissions.

In addition to No Frost technology and intelligent lighting, where the brackets for the glass shelves intensify the light from the numerous lighting nubs, removable trays are on fully extendible, self-retracting telescopic rails, the mix-and-match accessories make clear use of the space in the refrigerator compartment and door and the BORA



Fresh zero freshness system with moisture regulation enables the optimum storage of fruit and vegetables. And speaking of optimum: thanks to being stored at almost zero degrees, food remains fresh for much longer.

#### Fresh air despite cheese, tuna and cabbage

The BORA product engineers have really upped the ante with their development of a new odour filter, which not only filters the air circulated around the refrigerator far more effectively but also remains active for twice as long as conventional filters. Good for odour control and good for the budget. With the aim of achieving optimum air circulation, the engineers enlarged the area of the activated charcoal filter that air can flow through without changing the basic standard dimensions of the filter unit. Furthermore, they almost incidentally added indents to the sides of the approx. 5 x 5 cm red plastic housing with the significant honeycomb structure to make it far easier to handle. This enables users to simply replace the filter after about a year without any need for tools.







### **About the company**

BORA develops and produces innovative premium built-in kitchen appliances with impressive design standards. The German-Austrian company group positions its portfolio internationally with the claim 'More than cooking.' Since Willi Bruckbauer founded BORA in 2007, the company has been committed to questioning the ordinary. The mission: "We are revolutionising the kitchen as a living space. With extraordinary products for extraordinary experiences."

The story began with the innovative cooktop extractor systems, which use intelligent technology to draw cooking vapours downwards and are continually developed through BORA's own drive for perfection. After the expansion of the product range to include the BORA X BO, a professional steam oven for your home, and the associated multi-drawer, refrigeration and freezing systems as well as lighting followed. The product ranges and live experiences undergo ongoing development to ensure that BORA fans and customers can continue to enjoy the very best cooking experiences. BORA products are characterised by outstanding performance, simple cleaning and simple operation. Thanks to their timeless design, they fit perfectly into any kitchen, where they provide fresh air and a clear view. BORA employs over 650 people worldwide, primarily at its sites in Raubling, Niederndorf and Sydney as well as in its flagship stores in Munich and Herford, and sells its products in more than 40 countries all over world.

The BORA company group is a multi-award-winning and attractive employer, whose products have received multiple internationally renowned design awards.

For further information, please visit [bora.com](https://bora.com)

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