

Compatible kitchenware: successful cooking with BORA Pots and Pans Assist

Your child is moaning, the doorbell rings and your pasta water starts to boil over. Anyone who has to deal with all sorts going on in the kitchen as a living space will love the support offered by the BORA Pots and Pans Assist range. The stainless steel pots and the pan have been specially designed for use in combination with the BORA JOY app and the new BORA X Pure cooktop extractor system. Routine cooking processes are supported by pre-set preparation temperatures and times. This enables users to focus on making a sauce while the Assist function controls the temperature of the pasta water.



Professional cookware for supported cooking: the BORA Pots and Pans Assist range simplifies the cooking experience on all types of stoves. In combination with BORA Assist, the products are perfectly tailored for use on the new BORA X Pure cooktop extractor system. Foto: BORA

BORA always listens to its customers. As such, its developers focus on solving real problems from the kitchen as a living space. The Assist function therefore makes it easier to achieve consistent cooking results every time and uses factors such as food-specific temperature control to prevent pans from boiling over or food from burning. When combined with the BORA JOY app, BORA Assist offers even more thanks to the ability to start additional pre-set cooking functions, such as cooking egg dishes or pasta. As the stainless steel kitchenware was designed at the same time as the BORA X Pure cooktop extractor system was enhanced, the two new products are perfectly aligned.

In line with the usual minimalist BORA design, the colour scheme of the timeless pots and the pan go perfectly in any kitchen. The single-ply stainless steel structure with a capsule base ensures even heat distribution. The ergonomic handles have been designed to offer plenty of clearance from the pot body to minimise the risk of burns. The ceramic coating on the frying pan offers practical non-stick properties while their slightly conical shape makes it easy to stir-fry food. The pans not only feature the usual litre measuring scale, but also an additional Assist scale designed for supported cooking. A subtle pouring edge prevents spillages when decanting liquids.

Ingeniously designed

Notable features include the steaming insert included as standard and the specially developed BORA tiltable lids on the five-piece Assist pot set. These can be tilted to various angles with a simple hand movement so as to direct steam straight into the cooktop extractor, helping to keep the air fresh, especially in open-plan kitchens.

The BORA Pots and Pans Assist range helps users achieve the best cooking results on all types of stoves, whether with gas, radiant or induction cooktops. The products should ideally be combined with the new BORA X Pure cooktop extractor system to enjoy the benefits of supported cooking with BORA Assist. These include the special function 'Boil', which automatically emits an acoustic warning and switches off the cooktop on reaching the 100-degree mark, making the often visually intrusive kettle on the kitchen worktop completely obsolete.



Two BORA kitchenware ranges

In addition to offering the Assist function, the products in the BORA Pots and Pans Assist range also differ in colour and structure from the products in the BORA Pots and Pans range without the Assist function. Both BORA kitchen ranges can naturally be stacked and easily cleaned thanks to being designed without any joints in which dirt can collect. The pots are wonderfully easy to hold, even when full, and dishwasher safe. To prolong the life of the frying pans, they should ideally be washed by hand. The pots are oven safe and not only ideal for use on BORA induction cooktops but also on all other cooktop types and even gas stoves – for optimum sustainability.

The BORA Pots and Pans Assist range comprises a five-piece pot set (pots with a diameter of 20 and 24 cm with tiltable lids and a steamer insert) and a frying pan with a 24 cm diameter.

BORA kitchenware is available to purchase from BORA retail partners and the BORA online shop at shop.bora.com.







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

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