

BORA X BO – the flex oven: the new comfort of cooking

Raubling. BORA Lüftungstechnik GmbH, manufacturer of innovative cooktop extractors, is expanding its product portfolio and revolutionising the future steam oven market. With the BORA X BO, BORA is presenting a new all-purpose kitchen wonder. When it comes to healthy cooking options, the sky is now the limit – steam baking to perfection.



The new BORA X BO revolutionises the cooking experience and makes cooking easier than ever before.

BORA has always stood for innovative technology, and its latest development is no exception. The BORA X BO is real all-rounder – a steam extractor, steamer and oven (with integrated cleaning functions) rolled into one appliance. It is a flex oven with professional technology for private homes. By combining a professional premium design and simple operation, this oven guarantees a pleasurable cooking experience. High-end glass surfaces and the black panel effect make the steam oven a visual highlight. The steam extraction function is unique. It provides a clear view and prevents steam from escaping when the door is opened. A special odour filter (an activated charcoal filter with an ion exchanger layer and a particle filter) keeps your kitchen full of clean air.

The multilevel LED lighting gives a realistic, true-to-life impression of the colours of the food when looking through the tinted front panel. The BORA X BO is operated via a tiltable 19-inch touch display with fast-reacting sensors, and it is WLAN-compatible. It has a smart door pre-opening system that only opens the door once the steam has been automatically extracted – protecting the food and saving energy.

The interior is made entirely of stainless steel. The fully automatic cleaning programme makes cleaning and caring for the oven particularly easy and efficient. The recyclable cleaning cartridges with their two-chamber system have been developed especially to clean the BORA X BO, which ensures a longer service life.



The BORA X BO steam oven stands out due to its ultra-fast heating and its completely uniform professional cooking performance, even when all levels are fully loaded. It also offers a choice of functions, such as manual or automatic cooking, and various special programmes. Combined with additional manual setting options, perfect cooking results and optimum performance are guaranteed.

Thanks to the unique four-point food thermometer, you can reliably determine the ideal cooking temperature. Located at the top of the oven chamber, it is inserted into the food to be cooked. Once the food has reached the pre-programmed target temperature, the cooking process automatically finishes.

The BORA X BO is characterised by its innovative technology together with a minimalist design. It makes cooking easier than ever before and opens up new ways of preparing healthy dishes with ease. It can even be combined with the new BORA multi-drawer to perfectly round off the home cooking experience. Not only can the multi-drawer be used for warming up food or keeping meals warm, but also for defrosting or cooking at low temperatures. It makes cooking easier on many levels.

BORA X BO advantages:

- Fresh air/clear view
- Simple operation
- Design
- Simple cleaning
- Top performance/best cooking results



About the company

Since 2007, BORA Lüftungstechnik GmbH, based in Raubling, Upper Bavaria, has successfully developed and sold cooktop extractor systems that draw vapours downwards thanks to the use of patented technology. The innovative product ranges BORA Professional, BORA Classic, BORA X Pure, BORA Pure, BORA S Pure and BORA Basic are sold in 60 countries around the world.

The vision of BORA is "The End of Normal"; the mission – to revolutionise the kitchen as a living space with extraordinary products for extraordinary experiences. What makes the patent so special? These high-quality systems are more effective than conventional extractor hoods, extremely quiet, energy-saving and easy to clean. They allow maximum design freedom in the kitchen and a clear view.

Focusing on the kitchen as a central living space, BORA brought a new dimension of innovative kitchen appliances onto the market in 2021 with the BORA X BO steam oven and the matching BORA multi-drawer.

Back in 2009, the company received its first award within the scope of the innovation contest 365 Orte im Land der Ideen (365 Places in the Land of Ideas), followed by the Deutsche Gründerpreis (German Entrepreneurs' Award), Red Dot Awards, Plus X Awards, German Design Awards, Iconic Award, German Brand Award, Good Design Awards, iF Design Awards, among others.

For further information, please visit bora.com.

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