



Technical data

Multiphase supply voltage	380 – 415 V 2N
Single-phase supply voltage	220 – 240 V
Frequency	50 Hz
Maximum power consumption	6,1 kW
Two-phase power supply/fuse protection	2 x 16 A
Single-phase power supply/fuse protection	1 x 16 A / 1 x 32 A
Dimensions (width x height x depth)	595 x 595 x 580 mm
Dimensions oven chamber (width x height x depth)	480 x 308 x 405 mm
Oven chamber volume	51,5 l
Number of shelf levels	3
Weight (incl. accessories/packaging)	62 kg
Weight	47 kg
Surface material	Glass
Temperature control range	30 – 230 °C
Power control	Freely adjustable
Length inlet tube	2,5 m
Connection inlet tube	3/4"
Length drain hose	2,5 m
Inside diameter drain hose	19 mm
Filter material	Activated charcoal filter with ion exchanger
Maximum filter service life	1 year

Product description

- Foldable 19-inch full-graphic touch display
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open – automatic door opening after BORA Clear View steam extraction
- Innovative, fully automatic cleaning of the cooking chamber
- eSwap – easy filter change from the front by simply lifting up the display flap
- Four-point food thermometer to determine precisely when food is cooked and interconnected automatic cut-off
- Internal steam generation
- BORA Choice - these dishes are in line with the nutritional guidelines of the professional cyclists in the BORA – hansgrohe team
- Multi-drawer connection for simplified and expanded control
- LED multi-level lighting

Scope of delivery

- X BO steam oven
- X BO frame spacer
- X BO cleaning cartridge
- X BO non-perforated stainless steel steamer tray
- X BO perforated stainless steel steamer tray
- X BO oven rack
- X BO universal tray
- X BO odour filter
- water inlet hose
- water outlet hose
- drain filter
- operating and installation instructions
- mounting accessories

Accessories

- X BO frame spacer XBORS
- X BO cleaning cartridge (6 pcs.) XBORK/6
- X BO non-perforated stainless steel steamer tray XBOGBU
- X BO perforated stainless steel steamer tray XBOGBG
- X BO oven rack XBOBGR
- X BO universal tray XBOUB
- X BO odour filter XBOGF
- X BO mounting set XBOMSU

Product- and planning instructions

- The appliance must have a mains 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 stopcock for the fresh water connection and trap must be easily accessible when there are built-in appliances.
- The back panel of the kitchen unit must not be fitted behind the appliance.
- 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.
- The connection cable must be provided at the installation site

Operation

- Foldable 19-inch full-graphic touch display
- Practical information
- Food recommendations according to potential nutritional goals
- First steps
- First dishes
- Presets
- Favourites
- View change enables selection of favourite operating panel
- Create and save individual recipes
- Leave message for other users

Features / Functions

- Four-point food thermometer to determine precisely when food is cooked and interconnected automatic cut-off
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open – automatic door opening after BORA Clear View steam extraction
- Plumbed-in water connection
- Internal steam generation
- X BO odour filter
- Manual cooking to individually adjust target humidity and temperature
- Automatic programmes
- LED multi-level lighting
- Multi-drawer connection for simplified and expanded control

Cleaning

- Innovative, fully automatic cleaning of the cooking chamber
- Quick clean
- Odour filter condition
- Efficient drying, no wiping

Heating methods

- Hot air from 30 °C to 230 °C and continually adjustable humidity from -100% to 100%
- Top/bottom heat
- Low-temperature cooking
- Sous-vide cooking with precise temperature setting from 45 °C to 95 °C
- Grill
- Steam
- Stew
- Boiling
- Simmer
- Bake
- Au gratin
- Defrost
- Regenerate (reheat)
- gentle cooking of fish

Safety

- Temperature protection
- safety shut-down
- control lock
- childproofing feature