

 **BORA**



BORA X BO

The professional steam oven for your home.



Whether you want crispy roasts, delicious vegetables or light and airy, golden croissants: thanks to its gentle, uniform steam production, the BORA X BO guarantees perfect cooking results – even when rustling up three fully loaded trays at once! The BORA X BO can be used for roasting, baking, steaming and much more besides. At the same time it is extremely easy to operate and it even cleans itself spotlessly after use!

BORA X BO highlights



Fresh air and a clear view

Retain a clear view at all times: the BORA X BO stops you getting a face full of steam when you open the door. Its automatic steam extraction function draws the steam backwards before the door is opened – dehumidified, cooled and filtered. The odour filter even minimises the strong smell typical of fish.

Simple operation

The BORA X BO is controlled via a huge 19-inch display that can also be tilted if necessary. The touchscreen simply responds to the touch of your fingertips, just like a smartphone. Numerous preset programmes and an intuitive user navigation make cooking as easy as pie!

BORA X BO highlights



Simple cleaning

Is your oven chamber dirty? No problem: with its automatic cleaning programme, your steam oven will soon gleam brightly again without you even having to wipe it dry. Simply twist the cleaning cartridge into the oven rack once cool. This contains environmentally friendly cleaners and descalers for radiant cleanliness.

Top performance / Best cooking results

As good as it gets: the BORA X BO stands out thanks to its particularly uniform cooking results and its optimum heat distribution. Your meals will come out perfectly, even when you use all three levels at once. For example, if you bake lots of croissants at the same time on three baking trays, they will all turn out equally good!

Design

Its black frame and minimalist design make the BORA X BO a work of art. The display uses impressively clear iconography and integrates seamlessly into the attractive overall picture, which is also enhanced by the stylish stainless steel oven chamber.

Steam baking to perfection.



All product information

Would you like to find out more about BORA products?
Just visit our website: bora.com/x-bo

BORA X BO

Product overview



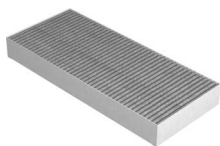
XBO

X BO steam oven



XBORS

X BO frame spacer



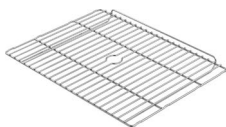
XBOGF

X BO odour filter



XBORK

X BO cleaning cartridge



XBOBGR

X BO oven rack



XBOUB

X BO universal tray



XBOUBT

X BO universal deep tray



XBOGBG

X BO perforated stainless steel tray

Perfect dishes at the push of a button



The BORA X BO uses pre-set programmes to make cooking easier. The automatic programmes use the optimum temperature, cooking time and amount of steam for the respective food types or dishes (for four portions). With certain programmes, a controller can be used to customise the suggested settings for the degree of browning and done level (e.g. hard/al-dente/soft). The programmes can also be modified and saved under a new name.

Gourmet cuisine from the steam oven – recipes for the BORA X BO



Four Michelin-star chefs take cooking and baking in the steam oven to a whole new level! Johann Lafer, Andreas Senn, Cornelius Speinle and Eckart Witzigmann reveal their best recipes for the BORA X BO flex oven and guarantee top-class culinary indulgence thanks to their creative and diverse flavour combinations.



**More information about
the cookbook:**

bora.com/recipes/x-bo-cookbook

BORA multi-drawer highlights



Design

The BORA multi-drawer's scaled-down 'All Black' design focuses on the bare essentials. You have two choices for the handleless front: either you adapt its look to your existing kitchen units so that it blends seamlessly into your kitchen architecture or you use the BORA glass front, which has the same elegant design as the BORA X BO.

Simple cleaning

All of the BORA multi-drawer's surfaces are easy to access and therefore quick to clean. The sophisticated design has no sharp edges or joints, so everything is sparkling clean again in a flash.

Best materials

Best quality: the BORA multi-drawer is exclusively made with carefully selected materials. The refined metal components and black glass base ensure durability and robustness. All workmanship is of the highest quality, so you can enjoy your BORA multi-drawer for many years to come!

BORA multi-drawer highlights



Simple operation

Simply tap the user-friendly touchscreen to select the desired programme from the pre-sets – or set the temperature and heating duration individually. If networked with a BORA X BO, the BORA multi-drawer can also be controlled via its display.

Top performance / Best cooking results

The BORA multi-drawer's presets make it extremely versatile: you can use it to pre-heat plates and dishes, cook at low temperatures, regenerate or defrost food, or simply to keep meals warm. When using the deeper version of the BORA multi-drawer, you can even work on two levels, helping you perfectly conjure up even demanding menus!

BORA multi-drawer accessory: shelf rack

The BORA shelf rack can be used to heat up food that requires a lower temperature than the dishes heated on the BORA multi-drawer's heated glass base. Perfect for heating baby food, marinating dishes or for meals that you want to serve warm rather than hot!

Experience BORA live



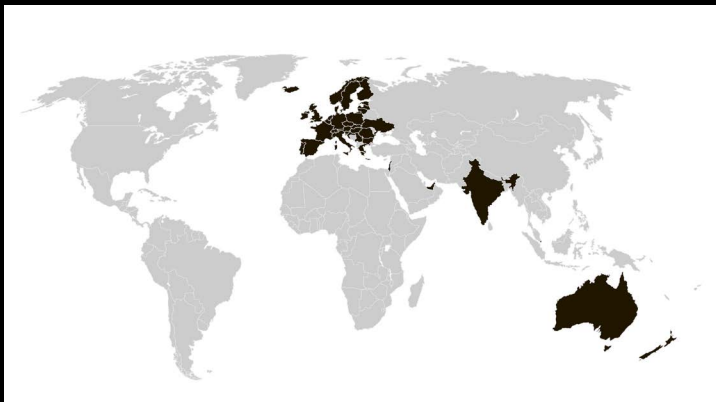
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