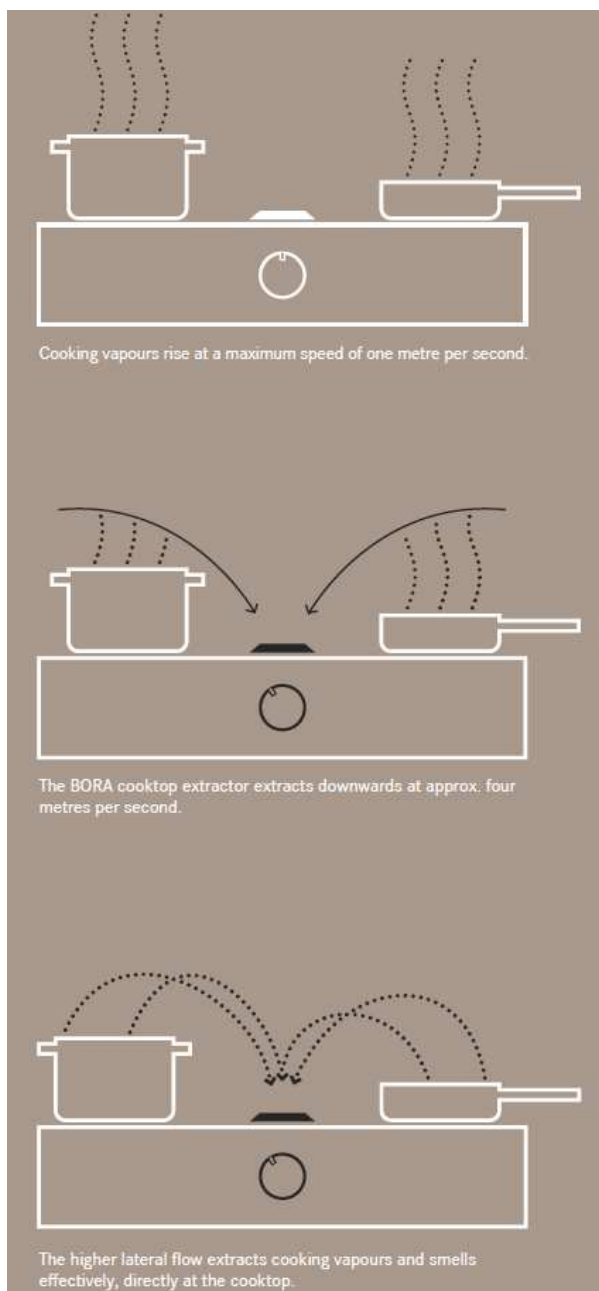


The BORA principle: the innovation behind the idea

The original BORA cooktop extractor is more effective than conventional extractor hoods – but why?



BORA stops cooking vapours and odours from rising in the first place by extracting them from the place they are created. The concept is based on applied physics and the basic principles of fluid mechanics: the lateral flow is greater than the rising speed of the cooking vapour from pots and pans. From a purely physical perspective, it is therefore easier to directly extract the vapour at the cooktop.

Steam and odours rise at a maximum speed of one metre per second. However, the BORA cooktop extractor instantly draws these off in a downward direction at approx. four metres per second. The result: vapours are fully extracted and odour and grease particles are unable to spread around the room, settle on unit surfaces or penetrate materials. Instead of spreading around the room, grease particles released while cooking are trapped in the stainless steel grease filter.

Original BORA cooktop extractors offer impressive advantages over conventional extractor hoods: they use far less energy and extract less of the expensively heated ambient air as the extraction concept is based on flow speed rather than air volume. They work more effectively as the vapour above the cooktop is unable to escape into the air as freely as with an extractor hood. The powerful yet energy-efficient motor uses less electricity and runs far more quietly.



About the company:

Since 2007, BORA Lüftungstechnik GmbH, headquartered 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 BORA Professional, BORA Classic, BORA X Pure, BORA Pure and BORA Basic product ranges are sold in 60 countries worldwide.

BORA founder Willi Bruckbauer has a vision: the end of the extractor hood. The patent he developed has multiple advantages: the premium-quality systems are more effective than conventional hoods, extremely quiet, energy efficient and easy to clean. They enable maximum design freedom for kitchens and a clear view.

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) back in 2009, followed by the German Entrepreneurs’ Award, red dot awards, Plus X Awards, German Design Awards, Iconic Award, German Brand Award, Good Design Awards, iF Design Awards and others.

For further information, please visit www.bora.com.

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