

BORA: Product overview

BORA X BO



BORA X BO: the new steam oven revolutionizes the oven market by creating a new lightness of cooking

Highlights

- Steam oven with professional technology for private households
- Premium design with black panel effect
- Odour activated carbon filter
- Smart-Open door opening
- LED multilevel lighting
- 19 inch display
- Four-point food thermometer

BORA multi drawer



BORA multi drawer: an all-rounder for every kitchen

Highlights

- All-rounder
- Reheating, keeping warm, thawing, low temperature cooking
- Without unnecessary handles
- Available in two heights
- Easy cleaning
- Intuitive operation
- Design highlight All-Black
- Can be combined with the BORA X BO

BORA Professional 3.0



BORA Professional 3.0: The ultimate solution for your kitchen

Highlights

- Intuitive control knob
- Automatic cover flap
- Premium design
- Oversized 4 24 cooking surface
- Modular system
- Automatic extractor control
- Accurate temperature control

BORA Classic 2.0

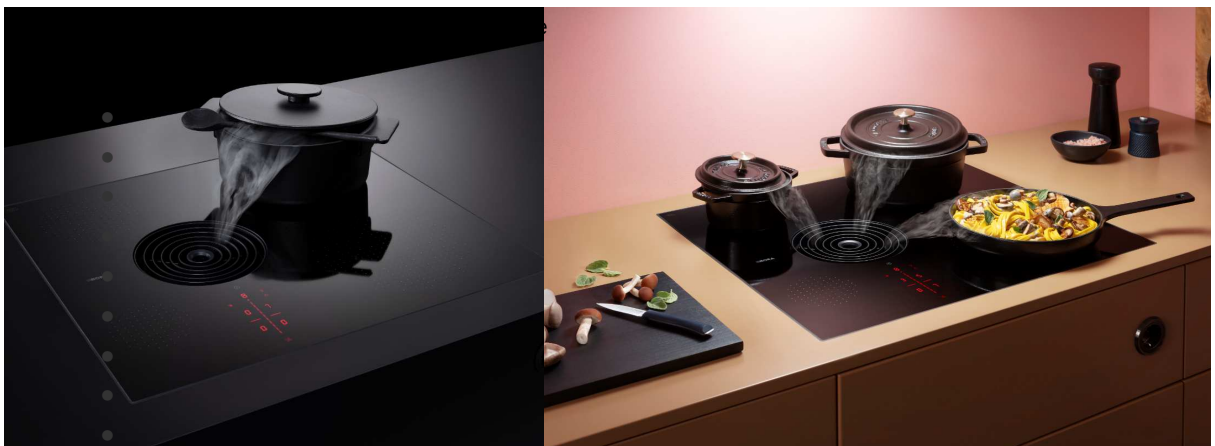


No compromise, no limits. BORA Classic 2.0 stands for unlimited freedom in your kitchen.

Highlights

- Intuitive sControl+ control
- Minimum volume
- Simple cleaning
- Oversized 4 24 cooking surface
- Minimalistic design
- Modular system
- Automatic extractor control
- Accurate temperature control

BORA S Pure



BORA S Pure : un nombre d'options étonnant. Le petit bijou de la cuisine.

Highlights

- Intuitive sControl operation
- Four asymmetrically arranged cooking zones
- Innovative filter change eSwap
- Highly efficient activated carbon filter
- Lowest volume
- Easy cleaning
- Striking design of the inlet nozzle in six colours

BORA X Pure



The BORA X Pure system is setting new standards. It combines maximum functionality with a distinctive design.

Highlights

- Intuitive sControl control
- eSwap
- Minimum volume
- Simple cleaning
- Oversized surface induction cooking zones
- Distinctive design
- Maximum storage space
- Variable heat retention function

BORA Pure



BORA Pure – a trademark of your kitchen

Highlights

- Intuitive sControl control
- eSwap
- Minimum volume
- Simple cleaning
- Oversized 4 24 cooking surface
- Minimalistic design
- Maximum storage space
- Automatic extractor control

BORA Basic



BORA Basic Hyper – optimum ease of use, extremely quiet functionality, compact size and a unique design

Highlights

- Minimum volume
- Simple cleaning
- Oversized 4 24 cooking surface
- Maximum storage space
- Compact size
- Flexible choice of cooktop
- Automatic extractor control
- Variable heat retention function

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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