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## BORA Tepan stainless steel grill: the joys of barbecuing in the kitchen

**Raubling.** People love barbecuing. Whether a succulent steak, flavoursome fish or crispy vegetables, the BORA Tepan stainless steel grill made of pure stainless steel is the perfect solution for bringing a hint of summer into the kitchen, even in winter: barbecue season all year round.

The full-surface BORA Tepan stainless steel grill comprises a continuous, deep-drawn, brushed stainless steel plate (Classic 6 mm, Professional 4 mm). With an impressive depth of 54 cm, it offers enough room for up to eight steaks at a time and the output is so powerful that making steaks crispy on the outside while still keeping them wonderfully succulent and pink in the middle is easy. Even an 8 kg steak can be cooked as a single piece of meat with no problem.

With BORA Classic 2.0, two cooking zones are integrated into the full-surface grill. The heat is evenly distributed and rapid heating means that a temperature of 250°C can be reached in less than five minutes. The two grilling zones can be controlled independently and so are ideal for smaller gatherings too: the back zone can be used to cook tasty treats from the sea on a high heat while the vegetables simmer away over a moderate heat on the front zone. And anyone making pancakes with cherry brandy for dessert on the BORA Tepan stainless steel grill will provide the perfect end to an evening of culinary delight.



Modern-day barbecuing: the BORA Tepan stainless steel grill is made from 9,500 grams of pure stainless steel



The grill plate is made from a single piece of pure stainless steel and therefore completely joint free. This ensures optimum heat distribution and retention. Large pieces of meat or fish are evenly browned and arrive at the table wonderfully succulent and flavoursome. The BORA Tepan stainless steel grill also meets the trend for healthy, low-fat meals. Crunchy vegetables can be quickly cooked – the vitamins and minerals are preserved and the vegetables retain their colour and taste.

Cleaning the BORA Tepan stainless steel grill is easy: after use, simply tip a glass of water or ice cubes onto the hot surface and scrape away any residues. The rounded inner corners make it easy to remove even the smallest of flecks. Combined with BORA's powerful, patented cooktop extractor systems, the delights of barbecuing can be enjoyed without any regrets as the vapours and odours are directly draw away at the cooktop, keeping fat and odour particles well away from your home.

## 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 Awards, German Brand Award, Good Design Awards, iF Design Awards and others.

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

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