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# BORA: cooktop extractor systems for the heart of the kitchen

As we spend more time at home now, many of us are taking the opportunity to make some changes, particularly in the kitchen. BORA offers a wide range of innovative cooktop extraction systems, to ensure the kitchen is well equipped. Whether you have a small space, are a keen cook, or simply want to add a touch of colour to your kitchen, BORA offers a range of high-quality solutions.

#### For small kitchens ...

When space is tight a streamlined finish is important. BORA extractors are directly integrated into the hob for the ultimate space-saving solution, while the modular system enables the cooking zones to be tailored to individual needs. With cooking vapours sucked in from the worktop, odours that would otherwise spread throughout the living area are a distant memory. Finally, the unique design of the various BORA ranges creates the sense of discreet modernity.



BORA Classic 2.0: tailor-made hobs



BORA X Pure: the possibility of integrating storage under the hob

### ... for colourful kitchens

Colour is an on-trend way of adding personality and character to the kitchen. With BORA Pure the German manufacturer offers a myriad of colourful variations to give the kitchen a touch of sparkle; green, blue, greige or red, anything goes!







BORA Pure: colourful cooktops that bring the room to life

# Equip the kitchen as you wish

At the heart of the home, the kitchen is often where we spend the most time. Now more than ever, it is important to feel comfortable, not only with the decor and layout, but with the addition of quality household appliances.

The wide range of BORA products means that all needs are catered for, putting professional cooking techniques at the fingertips of even amateur chefs, with a variety of cooking zones that also include a Teppanyaki cooking plate and a hob dedicated to wok cooking, all with an elegant and modern design.



BORA Professional 3.0: streamlined, quality cooking



BORA Wok for perfect cooking results

# 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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