

Press release January 2020

BORA Professional 2.0 is love's young dream in townhouse kitchen

Clean lines, open-plan living areas and no extractor hood were the requirements of a newlywed couple undertaking a refubishment of their period property in London. BORA Professional 2.0 was the natural choice for interior design studio Such Designs. A cooktop and downdraft extractor system built into the worktop, BORA Professional 2.0 blends seamlessly into the cooking island, removing cooking odours at source.

Contrary to what the period property's exterior would lead you to believe, a flat roof extension is flooded with natural light thanks to the large windows. And in the middle is the heart of the home: a kitchen that is barely recognisable as such.

"Breathtaking" is also the view of Suchin Pindoria from Such Designs, which designed the kitchen and bathrooms as part of the building's complete refurbishment. "The owners specified that they wanted clean lines and no extractor hood. I therefore chose BORA."

An extractor hood would have disrupted the minimalist design of the living area and, above all, the loft-like atmosphere of the extension. BORA Professional 2.0, on the other hand, a combination of a cooktop and downdraft extractor, blends seamlessly into the cooking island made from polished Neolith ceramic.





BORA Professional 2.0 is the perfect solution in this open-plan kitchen, as the absence of an extractor hood means the view of the garden is unobstructed

The modular system offers a wide range of powerful, extra-deep cooktops with a cooktop extractor and numerous customisation options. For this project, two surface induction cooktops with a centrally positioned extractor were used. A perfect solution as it is thanks to the streamlined kitchen design that the real star of the show is truly highlighted: the unobstructed view of the garden outside and the



expansive sky. Suchin Pindoria explains: "We didn't want anything to detract attention from the glazed ceiling area. BORA works perfectly in this situation."

The strip of glass that runs along the ceiling and wall can therefore unfurl its full effect. It almost seems like you are standing outside. And this feeling even remains when cooking, as the BORA cooktop extractor reliably and quietly draws away vapours and odours downwards ensuring the air in the glazed extension is always fresh.

The airily light feel is further accentuated by the skilful use of contrasting light and dark shades in the kitchen design. The marbled surface of the island is the antithesis to the flush-installed kitchen cabinets with dark wood veneer. And combined with the above, the smooth concrete floor is like a stage for presenting the impressive kitchen: a place to fall in love with and for those in love.

Editorial information:

Interior design studio: Such Designs www.suchdesigns.co.uk Architectural practice: Hub Architects www.hubarchitects.co.uk

Photo credit: Such Designs

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 Pure, BORA Basic, BORA Classic and BORA Professional product ranges are now 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 Award, iF Design Awards and others.

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