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## BORA Professional 2.0 at the centre of a modern kitchen in a historic townhouse

At first glance, planning and implementing a modern and purist kitchen in a listed building from 1573, seemed almost impossible for the planning team from Dross and Schaffer. Despite the recent renovations of the historic building to create new living space, the fabric of the building in the Ingolstadt City Museum is unique due to its historic charm, but extremely demanding from a planning perspective. Missing connections and narrow stairwells, no possibilities to use the old beams for fastening; this and much more presented the team with very special challenges which required creativity and inventiveness.

It was clear from the start that the kitchen should be the heart of the apartment. Visually discreet to give way to the sublime rooms and decorative wooden beams, the deep ceiling with exposed wooden beams gives the elongated room that certain something. But how can you cook properly if attaching a conventional extractor hood to the ceiling or the beams is not permitted? The solution: BORA, manufacturer of innovative cooktop extractors, which thanks to patented technology, draw off steam and odours downwards, precisely where they arise. However, BORA not only impresses with its outstanding functionality and effectiveness, but also in terms of design.



BORA Professional 2.0 blends in discreetly, creating a minimal finish in the rustic setting.

In order to compensate for lack of natural light due to the small windows, the designers worked with light wood and colours and combined puristically designed kitchen cabinets with hot-rolled stainless steel. The flush, integrated induction hob with BORA Professional 2.0 completes the look of the elegant stainless steel surface and blends in with the overall appearance of the kitchen with its highly functional design. Delivering an unrivalled extraction performance combined with a sleek, minimal



appearance, the BORA Pro 2.0 is a combination of a high-quality extractor and powerful, extra-deep 54cm cooktops. The modular system enables a wide range of cooktops to be combined and an individual cooking solution to be created, while an integrated touch surface and digital display on the control knobs on the front of the cooktop make operation sleek and simple too.

With this elegant and modern kitchen, Dross and Schaffer have met the high design demands of modern living, while maintaining the traditional and rustic ambience.





## 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.



## **Contact:**

Klaudia Meinert <u>klaudia.meinert@derks-bmc.de</u> Tel. +49(0)89-7599905-11

derks brand management consultants Strähuberstr. 18 81479 Munich www.derks-bmc.de