

BORA showcases its new products and expands the kitchen as a living space

Raubling. BORA Lüftungstechnik GmbH, manufacturer of innovative cooktop extractors, is presenting its new products and once again revolutionising the kitchen as a living space. As well as launching its latest addition to the cooktop extractor family – the ingenious space-saving BORA S Pure – BORA is also making its début in the Flex oven market. The BORA X BO steam oven and the BORA multi-drawer are two real all-rounders which ensure the new comfort of cooking thanks to their professional features and ease of use.



New BORA highlights: BORA X BO steam oven, BORA multi-drawer, BORA S Pure cooktop extractor.

BORA X BO

The BORA X BO is real universal genius – a steamer and oven rolled into one appliance. The steam oven offers innovative professional technology for private homes. The steam extraction function is particularly unique. Together with the innovative activated charcoal odour filter it keeps your kitchen full of fresh air, ensures a clear view and prevents steam from escaping when the door is opened. Other features include the BORA Smart Open automatic door pre-opening system with advanced steam extraction; the 19-inch foldable, intuitive touch display; the innovative and fully automatic cleaning function and the efficient LED multilevel lighting which lights up all levels of the BORA X BO perfectly, counteracts the black panel effect of the doors and ensures a true-to-life view of the food in the cooking chamber. The WiFi-compatible steam oven also features a four-point food thermometer which is used in a variety of programmes, adapted to the food being cooked. The thermometer of the minimalist-design BORA X BO ensures that dishes are cooked to perfection, as the oven cuts out automatically once the food has reached the target temperature. The professional cooking performance offers perfectly even results on all levels. Through the gentle cooking process, health-conscious nutrition shifts into focus and becomes as easy as pie thanks to this new appliance. There is also the option of combining the steam oven with the BORA multi-drawer, which is also controlled via the BORA X BO, rounding off the range of functions in the kitchen as a living space.



BORA multi-drawer

The BORA multi-drawer is a real all-rounder – whether for reheating or defrosting food, keeping meals warm or cooking at low temperatures. It makes cooking easier on many levels. The clear touchscreen operating panel makes the appliance extremely simple to use. The drawer also impresses with its refined 'All Black' design, premium materials and effortless cleaning. The front can be individually designed to blend seamlessly into your kitchen architecture. When combined with the BORA X BO, all functions can be controlled via the large display of the Flex oven, and the front panel can even be adapted to match its glass front.



BORA S Pure

True to the motto “form follows function” the new BORA S Pure is a cooktop with an integrated extractor offering top performance and optimum cooktop use while preserving maximum storage space. With a width of just 60 cm, this compact and elegant cooktop is perfect for small kitchens. It features four asymmetrically arranged cooking zones which are suitable for all standard pot sizes. The air inlet nozzle (beneath which the easy-to-change, highly efficient activated charcoal odour filter is located) comes in six different colours. The minimalist-design BORA S Pure is controlled by simply tapping a central touch operating panel. When the automatic extractor function is activated, the power level of the extra-quiet extractor adjusts itself according to the current cooking process, so there’s no need for manual adjustment. Furthermore, the BORA S Pure also boasts a heat retention function, a childproofing feature and an automatic heat up function. Even cleaning the appliance is effortless – all components can be easily removed and are dishwasher safe.





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's founder Willi Bruckbauer is the end of the extractor hood. What makes his 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.

By focusing on the kitchen as a central living space, BORA is bringing a new dimension of innovative kitchen appliances onto the market in 2021 with the BORA X BO Flex 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 www.bora.com.

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