

BORA X BO: the professional steam oven for your home – now with the BORA JOY app and additional features

When BORA presented the BORA X BO professional steam oven for private households to complement its innovative cooktop extractor systems, the development team had taken its years of experience in relation to steam and moulded them into a different form. Brimming with high-performance functions from the catering sector and with an attractive design, a steamer and an oven came together in a single domestic appliance. Now, the BORA JOY app is taking the enjoyment of cooking to yet another new level. As intuitive to use as a smartphone and with a permanent connection to the home Wi-Fi network, BORA X BO users constantly benefit from the latest functions, just like with a modern electric car.



The pre-set programmes can be directly selected and started on the 19-inch display on the BORA X BO professional steam oven and also now in the BORA JOY app.

Photos: BORA

With the latest software update, the BORA X BO will contain over 200 automatic programmes that enable outstanding, restaurant-standard cooking results at home. With these pre-set programmes, the optimum temperature, cooking time and steam usage are stored in the appliance. The focus lies on everyday recipes, which increase the variety of recipes available in the BORA X BO. To reliably achieve the desired cooking results, with many programmes, the oven directly shows users the starting conditions for the perfect dish preparation. For example, the large, 19-inch display provides information about the food's temperature or properties. The proposed settings for the degree of browning or done level are tailored to guests' preferences to determine how well-done roast meat is or whether vegetables should be firm, al dente or soft.

Everything in an app: practical controls with BORA JOY

The pre-set programmes are selected and started on the oven itself or in the BORA JOY app. The app offers users a continually expanded collection of recipes with the optimum settings for the BORA X BO, which can be automatically integrated into the selected recipe when cooking. The selectable BORA JOY feed offers maximum inspiration for everyday culinary enjoyment. With the ability to register other products in their profile as well, app

users always have a complete overview of their appliance status and therefore all conventional features in a single app.

More accessories for the BORA X BO – for low-fat frying and grilling

What the professional steam oven brings to homes from the world of restaurants are advantages such as rapid heating and cooling times, perfect cooking results on all three levels and innovative Rapid Air technology. BORA's focus on the latter has led to the development of the air fry tray. The extremely open-pored honeycomb structure enables chips, breaded dishes and the like to be fried using far less fat thanks to the full air circulation around the food. A special production process makes the stainless steel tray extremely torsion resistant and therefore a durable accessory for the oven, even with the most intense use. Like the specially developed baking and grilling plate, the air fry tray is easy to clean thanks to its non-stick coating and is dishwasher safe.

With its double-sided design, the baking and grilling plate for the BORA X BO is a prime example of a space and cost-saving accessory. The ridges on the front create the typical grilled pattern on steaks, salmon or vegetables. If you don't want a pattern or want to cook larger amounts, simply use the adjacent flat half. To safely collect liquid, the base of the front is slightly recessed, while the back acts as a smooth baking surface for pizza, bread and pastries. The cast aluminium plate permanently stores heat so that any pastries added later cook quicker and barely any heat differences arise if the oven door is opened. And speaking of opening the oven door: one of the special features of the BORA X BO is its unique ability to automatically extract steam from the oven chamber – something not found anywhere else on the market. This not only prevents unit fronts from steaming up but also neutralises cooking odours thanks to an odour filter. As such, the oven optimally supports the BORA cooktop extractor systems in their task of always maintaining fresh air.

Quickly cleaned

The BORA X BO has always come with an automatic intensive cleaning programme. Now, it offers a shorter, quick clean programme too. Thanks to the software update, this can even be instantly used on appliances that have already been installed. For both programmes, the cleaning cartridge is screwed into the middle of the oven rack. The environmentally friendly active ingredients thoroughly clean and descale the stainless steel oven chamber with the help of hot steam. The cleaning cartridges are recyclable and come in a 6 or 12 pack.

The BORA X BO accessories, the odour filter and the cleaning cartridges are available from BORA retail partners and the BORA online shop at shop.bora.com

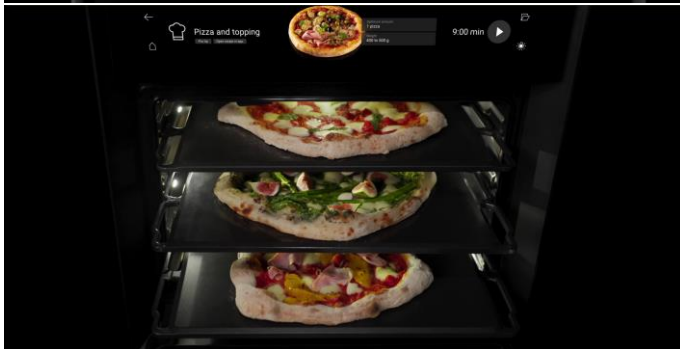
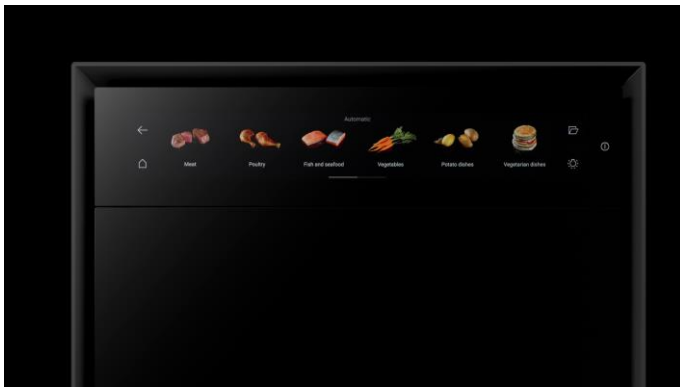
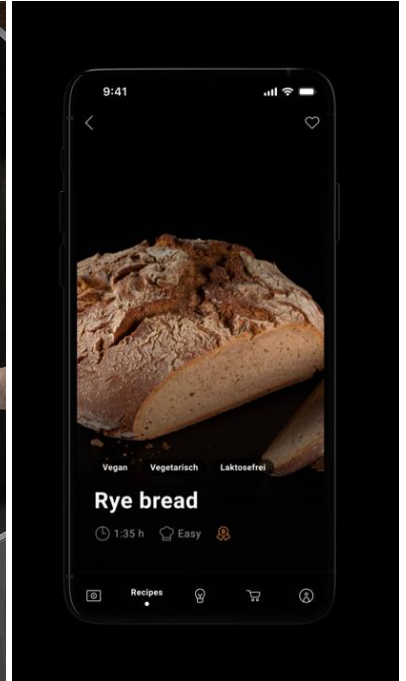
Heat drawer with variable functions

The versatile BORA multi-drawer made from glass and stainless steel is the perfect addition to the BORA X BO steam oven. The handleless multi-drawer can be used to warm crockery and regenerate cold food. In the larger version, frozen food can even be defrosted on two levels and dishes can be cooked at low temperatures.



The functions can be simply set using the touchscreen on the multi-drawer or, if connected via BORA Connect, using the BORA X BO's display.

Complemented by the multi-drawer, the BORA X BO professional steam oven supports optimum cooking results – now with an app and new features.





About the company

BORA develops and produces innovative premium built-in kitchen appliances with impressive design standards. The German-Austrian company group positions its portfolio internationally with the claim 'More than cooking.' Since Willi Bruckbauer founded BORA in 2007, the company has been committed to questioning the ordinary. The mission: "We are revolutionising the kitchen as a living space. With extraordinary products for extraordinary experiences."

The story began with the innovative cooktop extractor systems, which use intelligent technology to draw cooking vapours downwards and are continually developed through BORA's own drive for perfection. After the expansion of the product range to include the BORA X BO, a professional steam oven for your home, and the associated multi-drawer, refrigeration and freezing systems as well as lighting followed. The product ranges and live experiences undergo ongoing development to ensure that BORA fans and customers can continue to enjoy the very best cooking experiences. BORA products are characterised by outstanding performance, simple cleaning and simple operation. Thanks to their timeless design, they fit perfectly into any kitchen, where they provide fresh air and a clear view.

BORA employs over 650 people worldwide, primarily at its sites in Raubling, Niederndorf and Sydney as well as in its flagship stores in Munich and Herford, and sells its products in more than 40 countries all over world.

The BORA company group is a multi-award-winning and attractive employer, whose products have received multiple internationally renowned design awards.

For further information, please visit bora.com

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