

## BORA Professional 3.0: The ultimate solution for the kitchen

**Raubling.** Following on from BORA Professional, the first product to lay the foundations for the BORA principle back in 2007, and the enhanced product version BORA Professional 2.0 in 2017, BORA, a manufacturer of innovative cooktop extractors, has now revealed the third version of the Professional series: BORA Professional 3.0. Pioneering design language meets the highest standards with regard to materials and technology.



Incomparable elegance with the new BORA Professional 3.0



The new control knob with a striking BORA design

The standardised design of all BORA Professional control knobs creates a harmonious and highly sophisticated appearance. The design highlight of the BORA Professional 3.0 is the subtle, stainless steel control knob with a black glass front and sensitive touch-operated surface with a high-definition, white LED display. The removable stainless steel ring and optimised LED display not only visually enhance the knob but also enlarge the touch-operated area. All functions are easily, conveniently and intuitively activated by twisting the knob and tapping the central touch-operated surface.

BORA Professional 3.0 is a modular system that can be customised to meet customer requirements and needs. It comes with a wide range of cooktops, from surface induction and gas through to the Tepan stainless steel grill, all of which are freely combinable with the extraction system. The Tepan stainless steel grill offers top performance thanks to the unique and precise temperature control. The temperature can be precisely set to the desired degree and rapid heating to 250 degrees in under five minutes saves time and energy. Thanks to their impressive depth of 54 cm, the cooktops and cooking zones can be used to the maximum and provide ample space for cooking with even very large pots, pans and roasters.

The cover flap opens and closes automatically when the extractor is used. When switched off, the elegant system is fully closed. The extractor control function has also been clearly optimised and aligned with professionals' needs through the automatic detection of and adjustment to the respective cooktop. This means that the extractor power level automatically adjusts to the cooktop usage; the cooktop extractor and cooktops communicate with each other. Thanks to the quiet fan, the extractor



remains barely audible even at high power levels. The parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening and are fully dishwasher safe.

#### **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](http://www.bora.com).

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