

The BORA multi-drawer: a real all-rounder

Raubling. BORA Lüftungstechnik GmbH, manufacturer of innovative cooktop extractors, is expanding its product portfolio to include a real all-rounder: the multi-drawer – for reheating or defrosting food, keeping meals warm or cooking at low temperatures. It makes cooking easier on many levels.



The BORA multi-drawer offers a wide range of functions.

With the classic functions – which can be selected using the handy presets – you can pre-heat or re-heat meals, keep food warm and gently cook. You can also use the drawer to prove dough, dessicate fruit, make yoghurt, dry herbs or heat up crockery.

The multi-drawer comes in two different sizes. Both drawers have a glass base, but the higher version also features the BORA shelf rack, which can be used for heating up meals at a low temperature. This makes the BORA multi-drawer ideal for warming up baby food, marinating dishes or for meals that you want to serve warm rather than hot.



All of the BORA multi-drawer's surfaces are easy to access and therefore quick to clean. The shelf rack is removable and dishwasher safe. The sophisticated design has no sharp edges or joints, so everything can be kept clean at all times.

Operation is intuitive. Simply tap the user-friendly touchscreen with your finger to select the desired programme from the presets or to enter your settings manually.



The multi-drawer's scaled-down 'All Black' design has no unnecessary handles or control elements. The refined metal components and top-quality black glass base ensure durability and robustness. The handleless front panel can either be adapted to the design of your existing kitchen units or fitted with a glass front.



The BORA multi-drawer can also be combined with the new BORA X BO steam oven. Both appliances can be connected, in which case the multi-drawer functions can be controlled via the BORA X BO's large display. To give the front a uniform, refined look, the multi-drawer can be fitted with a glass front to match the steam oven.

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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