



BORA INSPIRATION BOOKLET

BORA More than cooking.



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We transform kitchens from functional rooms to genuine living spaces. Through innovative products and services that simplify cooking and promote a healthy lifestyle.



Originality equals courage.

It all began with a simple idea: more attractive kitchens. Driven by the desire to make kitchens freer, tidier and more functional. Because many of my kitchen studio's clients disliked loud, bulky extractor hoods. As a sixth generation master joiner and kitchen designer, I also found the dominant extractor hoods a thorn in my side, as they limit the design possibilities in kitchens. The solution: cooktops with an integrated extractor. BORA was born from this idea – the revolution for the kitchen as a living space. We suction away vapours directly from their source – at the cooktop itself. With patented technology that makes elegant use of physics: quietly, efficiently and powerfully. But 19 years ago, this idea found no initial support from either companies or banks.

There are moments that lie on the precipice between failure and greatness – and that change everything. An original expresses a unique way of thinking – a distinctive vision. This idea not only revolutionised the world of kitchens, but also made BORA synonymous with a new way of cooking and with cooktops with an integrated extractor. Today, BORA is more than a success – it's a symbol of the strength to achieve the impossible. It's about more than technical innovation – it represents an attitude, characterised by simplicity; products that are made for people and improve quality of life.

We continue to live up to this commitment with the new BORA Pure range – cooktop extractor systems for kitchens of all sizes and people with all lifestyles. Top-quality materials, precise workmanship, sophisticated aesthetics, outstanding extraction performance and impressive odour filtration come together to provide an uncompromising premium cooking experience.

What remains is our drive to rethink kitchens. With inspirational innovation that creates originality.


Yours, Willi Bruckbauer



Read the full story
of how BORA
began here.



Space to live

Our holistic designs create a symbiosis of cooking, eating and lifestyle. Discover the BORA advantages.



Timeless design

Elegant design with the greatest possible functionality as the standard for a new spatial aesthetic.



Simple cleaning

Convincing in everyday life. All moving parts can be easily cleaned in the dishwasher.



Top performance

High-quality materials and top extraction performance united in premium products.



Simple operation

Intuitive. Self-explanatory. Sophisticated. The systems are controlled by turning the control knobs or tapping or sliding.



Fresh air & a clear view

With BORA you cook surrounded by fresh air with a clear view of the essential: good food and the people you enjoy sharing it with.



Kitchen inspiration

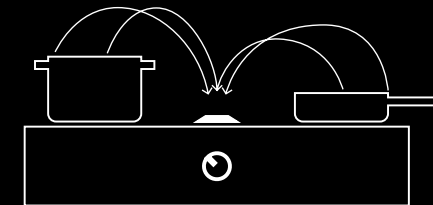




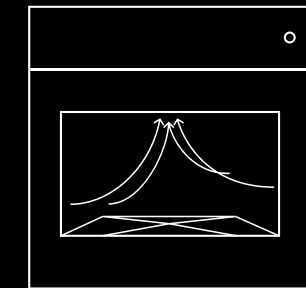
BORA principle

Physics can be so ingenious.

BORA is a pioneer of effective odour filtration – with the revolutionary cooktop extractor systems and the BORA X BO flex oven.



Cooking vapours rise at a maximum speed of one metre per second. BORA cooktop extractor systems draw vapours downwards at around four metres per second. This generates a cross flow which is greater than the speed at which the cooking vapours rise and effectively extracts steam and odours downwards.



In the BORA X BO, the vapour that arises when steaming, baking and roasting is automatically extracted through the back of the oven before the door is opened. Odours are effectively bound by the activated charcoal filter at the top of the oven chamber.



More effective than any extractor hood

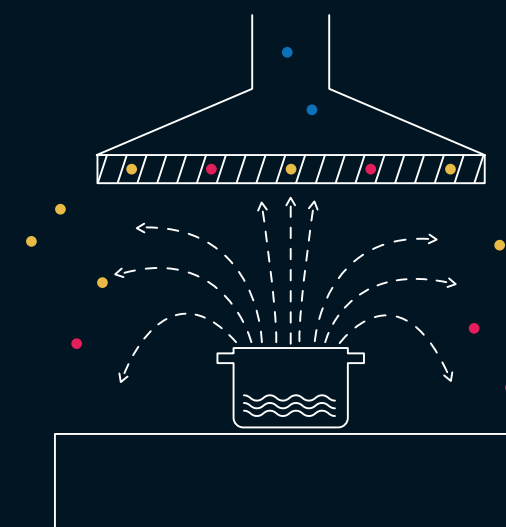
As the pioneer for ventilation technology, we have always been committed to the effective extraction of cooking vapours and grease particles, directly where they occur, in the pot or pan. With a recirculation system, the BORA eSwap odour filter provides fresh air while cooking – for an impressive 150 hours. That's about the same as using it for one year. The extractor draws away the air contaminated with cooking and frying odours as well as grease molecules, effectively filters it through the grease and odour filter, and releases the purified air back into the kitchen environment. The activated charcoal in the BORA odour filter binds the odour molecules from the cooking vapours.

After cooking, the fan's automatic after-run function dries the exhaust air channel and, in recirculation mode, the odour filter. This provides sufficient air exchange and enables the optimum performance and service life of the recirculating filter.

Optimum extraction performance

The ideal air permeability of the filter ensures that the extractor is always highly efficient and the filter performance is not impaired. This guarantees excellent air quality and extractor performance together with minimum noise at all times.

CONVENTIONAL
EXTRACTOR HOOD



BORA
COOKTOP EXTRACTOR SYSTEM



■ Fresh air ■ Grease contained in the cooking vapours ■ Odour molecules

BORA products

Our holistic kitchen concept empowers people to achieve the best cooking results. Discover the BORA product categories.

①

BORA cooktop extractor systems

Cooktop and extractor in one. With the modular and compact BORA cooktop extractor systems, unlimited freedom in kitchen planning is guaranteed.

②

BORA steam cooking and baking systems

Steam in its finest form. With the BORA X BO, steam, bake and fry intuitively and easily at professional level thanks to innovative Rapid Air Technology. The wonderfully versatile BORA multi-drawer for keeping food warm, defrosting, low-temperature cooking and much more is the ideal optional accessory.

③

BORA supplies and accessories

The perfect accessories for extraordinary cooking experiences: the BORA QVac vacuum sealer and many more products help make this dream a reality.



Like cooking in the fresh air – it's second nature to us.

Kitchens are always unique. They are as different as the people who cook in them. And yet, they always have the same thing at their heart: the cooktop. With the modular and compact BORA cooktop extractor systems, we offer unlimited freedom for kitchen design and planning. Plus, best of all: BORA cooktop extractor systems are quiet, easy to clean, simple to operate and highly effective at filtering cooking odours.





BORA Professional 3.0

The high-end cooktop extractor system with innovative knob operation and individually selectable cooktops.

The self-assured BORA Professional 3.0 raises the bar for enjoyable cooking experiences and takes the extractor to a new level in terms of appearance, functionality and convenience – while also rounding off demanding kitchen designs as a statement feature. Our flagship product within our BORA cooktop extractor system range is one of two modular systems that you can freely combine with one, two or more cooktops in line with your desires. It is characterised by the largest individually combinable cooktops with a depth of 540 mm and innovative, analogue-digital operation through the use of knobs and touch panels.

The extra-deep cooktops offer maximum space for cooking, even when positioning larger pieces of cookware one behind the other. Many practical functions such as the child lock and pause function can be quickly and efficiently activated using the extractor's central control knob. All parts that come into contact with cooking vapours can be easily removed through the wide and easily accessible air inlet opening and cleaned in the dishwasher, where they take up very little space. The control knobs with a black glass finish on the front edge of the worktop are visually striking. White, rectilinear LED displays round off the avant-garde design.

Modular system

Mix and match our largest cooktops with a depth of 540 mm in line with your cooking preferences: from surface induction to gas cooktops or the Tepan stainless steel grill, all of the options can be freely combined with the extractor system, even when using one, three or more cooktops. A second extractor is required when using more than two cooktops.



Automatic cover flap

The cover flap opens and closes automatically when the extractor is used. The integrated sensor technology reliably prevents items from getting trapped during closure. When switched off, the elegant system is fully closed.

The combination of a classic knob and a black glass surface with a clear LED display enables perfect control.



Custom design

The BORA Professional 3.0 features an impressively elegant design. The cooktop extractor and control knobs are available in All Black or stainless steel. The surface induction cooktop also comes in a choice of high-gloss or matt glass ceramic.

Intuitive control knob

The combination of a classic knob and a sensitive, touch-operated surface with a high-definition LED display guarantees perfect control. All functions are conveniently, easily and intuitively activated by twisting the knobs and tapping the central touch panel.

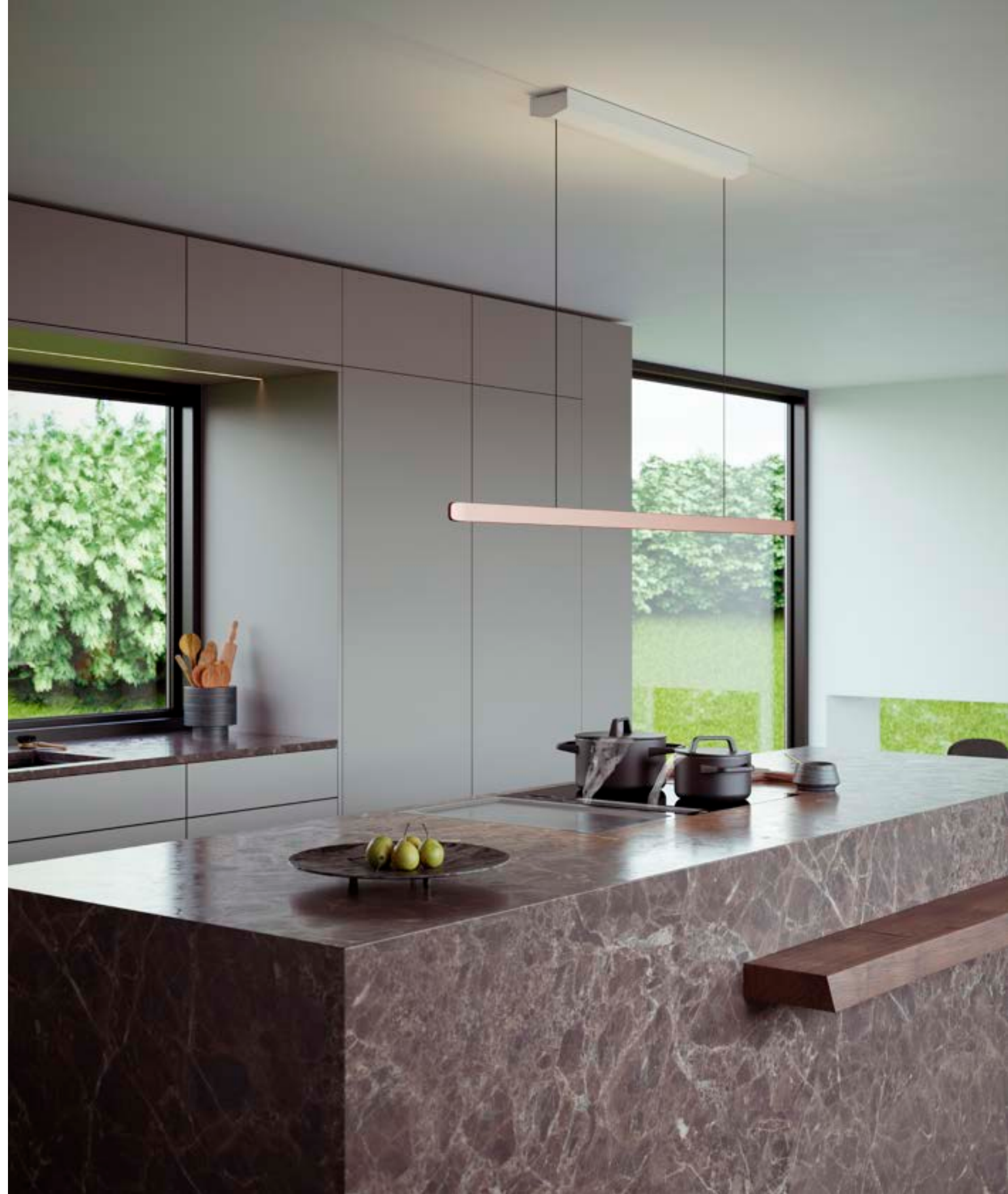


BORA Classic 2.0

The modular cooktop extractor system with intuitive operation and freely selectable cooktops.

Boasting customised precision and timeless elegance, the BORA Classic 2.0 can be perfectly integrated into any classic or modern kitchen. In developing the design, our key focus lay on achieving maximum individuality for unique cooking experiences. The result is a cooktop extractor system that has been well thought out down to the very last detail. The innovative, multi-coloured sControl+ operating panel with a smooth hollow enables precise and intuitive operation. The cooktops and extractor systems can be mixed and matched as desired. This means that you can combine cooktops of one, two or even more types. Thanks to their central positioning, two induction cooktops provide plenty of space for up to four 24 cm pots or pans, for example. The oversized surface

induction cooking zones uniformly heat even very large pots, pans or roasters, such as the BORA serving pan. The Tepan stainless steel grill can be heated to a precisely controlled 250°C in next to no time. But that's not all: the high-performance gas cooktop makes cooking with gas extremely enjoyable too. The pièce de résistance of the BORA Classic 2.0 is the BORA cooktop extractor. Thanks to the automatic extractor control, manual adjustment is still possible at any time but no longer a must. With a modern fan and optimum airflow, the cooktop extractor is so quiet that it won't disturb your conversations. The join-free design and lack of unnecessary edges make the cooktop surface particular easy to clean. After cooking, all movable parts can simply be placed in the dishwasher.



Innovative operation

The touch panel can be intuitively operated by swiping up and down a smooth hollow or directly tapping with your index finger. Important functions can be accessed with a single touch. A colour change differentiates between the cooktop and extractor controls.

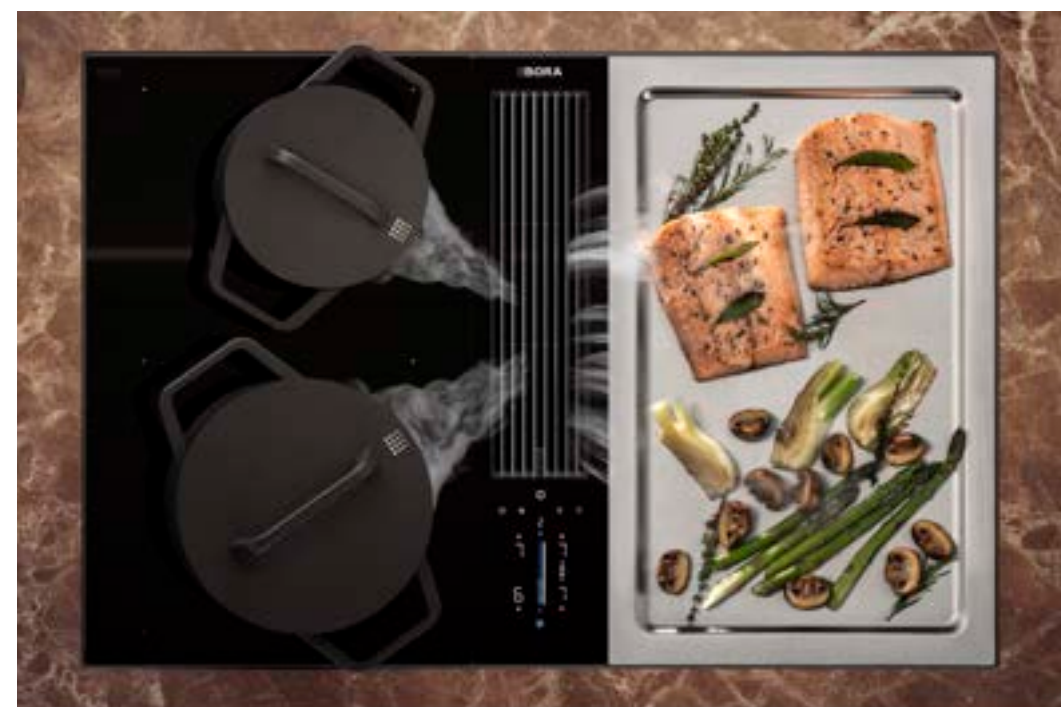


Modular system

Whether surface induction, gas, wok or the Tepan stainless steel grill, the system can be customised with seven different cooktops to suit your cooking preferences. Even combinations of multiple extractors and cooktops are possible.

Highly elegant design

The cooktop and extractor are completely flush-integrated. The straight lines allow subtle yet elegant integration into any kitchen design. The operating panel is practically invisible in standby mode and scaled down to the essentials during operation.



The innovative, multi-coloured sControl+ operating panel with a smooth hollow enables precise and intuitive operation.



BORA Pure range

Perfect cooktop extractor systems for kitchens of all sizes.

The BORA Pure range offers the perfect solution for kitchens of any size. Elegant, minimalistic and technically sophisticated, the BORA X Pure, M Pure, Pure and S Pure combine flush design with premium glass ceramics in a matt or high-gloss finish. The best materials, excellent extraction performance and outstanding odour filtration come together to provide a premium cooking experience. The combination of the cooktop and extractor creates a compact, closed unit that integrates into any kitchen. With an installation height of less than 20 cm, valuable storage space is preserved – without compromising on functionality or design. The Pure range sets new standards for customised room aesthetics that know no limit with regard to planning freedom.

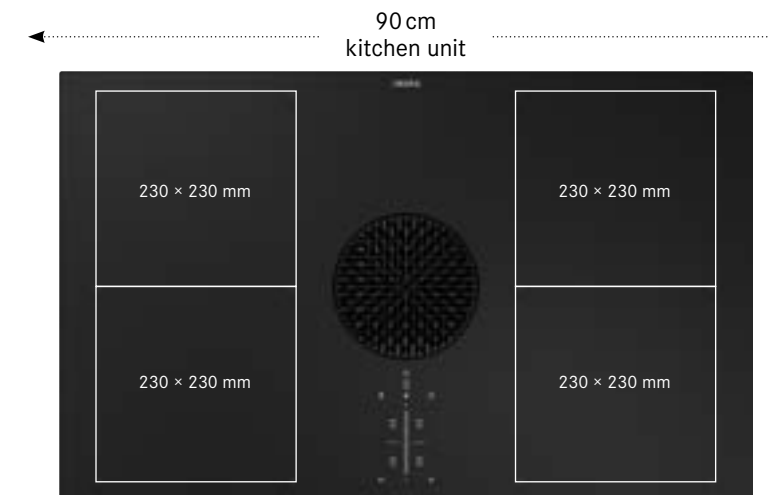
The tricoloured sControl+ operating panel makes it easy to quickly navigate between the cooktop, extractor and all other functions at any time. All important operating functions can be accessed with a simple touch by intuitively swiping up and down or directly tapping. The automatic extractor control independently adjusts the extractor's power level to the cooktop usage. The intelligent cleaning lock automatically detects the length of time during which the cooktop is being cleaned and only deactivates at the end of this period. With its carefully conceived design, the air inlet nozzle can be easily removed using the tilt function. All movable parts are dishwasher safe for effortless cleaning and long-lasting cooking enjoyment.

Matt

High-gloss

**Elegant design with
matt glass ceramic**

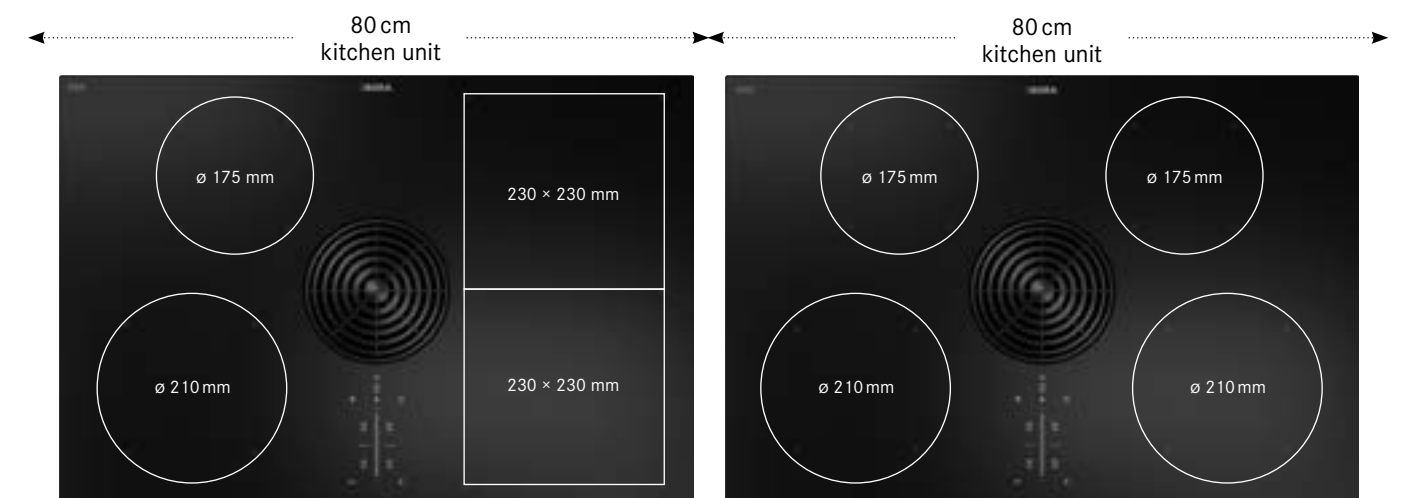
The cooktop extractor systems in the BORA Pure range boast an impressive flush-mounted design and are available in high-gloss or matt glass ceramic. The matt glass gives the cooktop extractor system an elegant finish and makes signs of use far less visible.



With an installation height of
less than 20 cm, valuable
storage space is preserved.

BORA X PURE 830 × 515 × 199 mm

The minimalist cooktop extractor system with maximum cooking space and a distinctive design. More space when cooking – ideal for a 90-cm-wide kitchen unit.

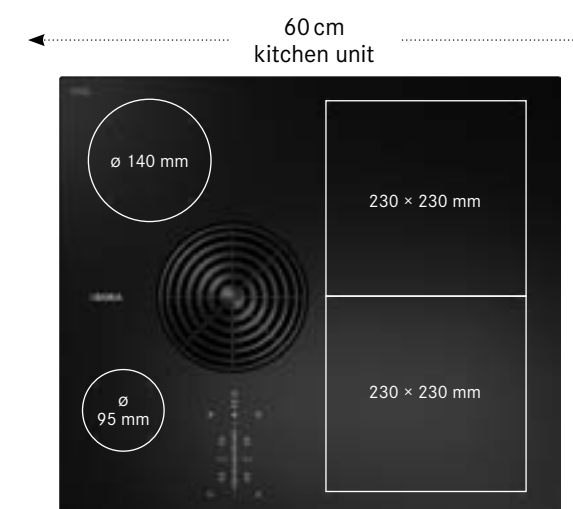


BORA M PURE 760 × 515 × 199 mm

The versatile cooktop extractor system with outstanding flexibility – ideal for an 80-cm-wide kitchen unit.

BORA PURE 760 × 515 × 199 mm

The cooktop extractor system for embarking on a premium cooking experience – ideal for an 80-cm-wide kitchen unit.



BORA S PURE 580 × 515 × 199 mm

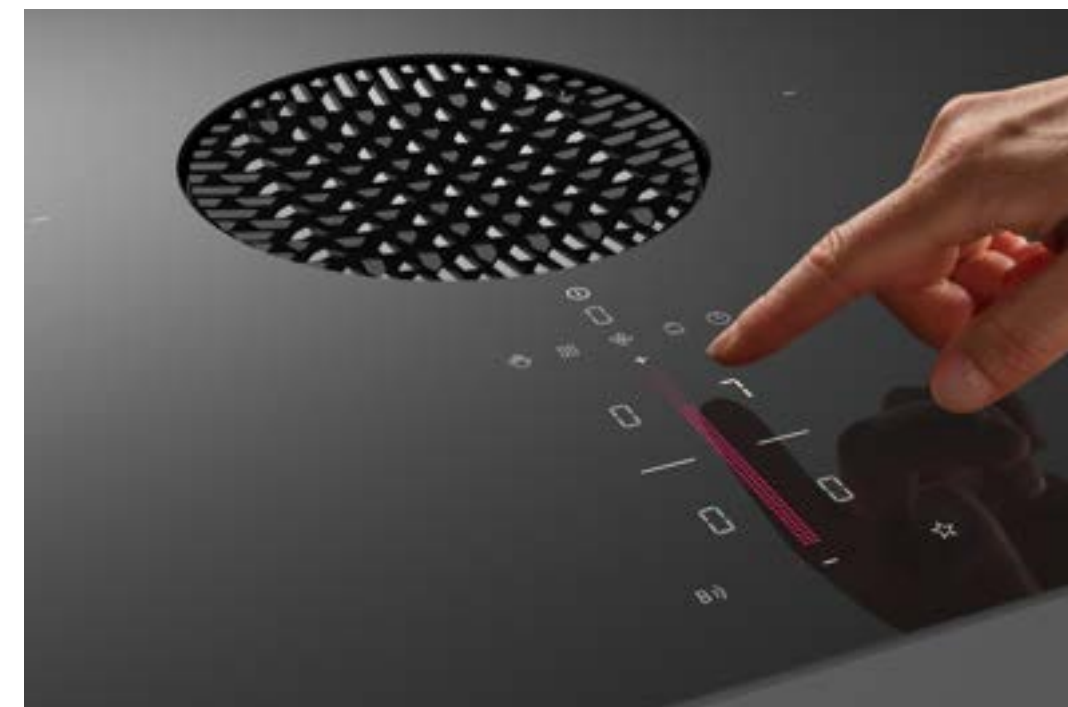
The most compact cooktop extractor system for small kitchens. The perfect solution for a 60-cm-wide kitchen unit.

**Generous cooking areas
for plenty of room when cooking**

BORA X Pure, M Pure and S Pure offer maximum freedom for all culinary adventures. The entire surface can be optimally used when the bridging function is activated thanks to the extra-large surface induction cooking zones measuring 230 × 230 mm or 230 × 460 mm.

**Maximum storage space,
minimum footprint**

With an installation height of just 199 mm from the top edge of the worktop, almost the full storage space is retained in the kitchen unit – only the top drawer is lost. Thanks to their compact dimensions and a cooktop depth of 515 mm, the systems fit perfectly in any standard row of kitchen units.



The sControl+ operating panel on the new BORA Pure range can be intuitively used in any cooking situation thanks to its multi-coloured design. The cooking zone settings are displayed in red (top) and the extractor in blue (bottom).

The most intuitive use in its class

The BORA Pure range can be controlled using the tricoloured sControl+ touch panel. The different control settings are easy to tell apart thanks to the colour-coded design: red for operating the cooking zones, blue for controlling the extractor and white for other functions.

Simplified cooking enjoyment

Thanks to BORA Assist, cooking with the new Pure range is simpler than ever. In combination with Assist-compatible cookware like the BORA grill pan, the Assist functions can be directly operated via the cooktop. Further Assist functions and recipes can be selected and started via the BORA JOY app.

Intelligently connected, the range of functions offered by the BORA Pure range is expanded by the BORA JOY app.



Developed to simplify your cooking experience

Cooking made easier and more relaxed: the BORA Assist functions help you focus on the things that matter – your friends and guests (the main ingredients!). With five spots for Assist functions, the appliances can be personalised to

suit your cooking preferences. The cooktop comes with a number of pre-defined Assist functions, but three more can be selected using the BORA JOY app and stored to the appliance. The BORA Assist functions can only be used with compatible cookware, such as the BORA grill pan.

The BORA Assist Fry function for temperature-specific frying

Better results can be achieved when cooking by specifying a precise target temperature. This can

be set when using Assist-compatible cookware such as the BORA grill pan. The cookware is heated to the desired temperature and automatically kept at this once the food has been added.



The new BORA Pure range makes temperature-specific frying possible: the target temperature can be set to between 120°C and 220°C as desired.

Thanks to the asymmetrical arrangement of the cooking zones, the BORA S Pure takes up minimal space while offering maximum design freedom.



Unique coffee function

The BORA S Pure boasts a unique highlight: delicious coffee at the touch of a button. The Assist Coffee function automatically controls the brewing of coffee in induction-compatible espresso pots with a diameter of at least 7 cm.

The solution to all space issues

Ideal for standard kitchen units with a width of

60 cm: at under 20 cm, the low installation height and integrated recirculation unit guarantee maximum storage space for pots, pans and other kitchen utensils in the cupboard below. Even in recirculation mode, there is no need to shorten drawers. With an asymmetrically positioned air inlet nozzle and a surface induction cooktop on the right, the available surface area is fully utilised.





A professional device that can do anything.

As a steamer and oven rolled into one, the BORA X BO is a true all-rounder. The combination of Rapid Air technology, innovative steaming, hot air technology and intuitive operation makes it easy to cook like a pro at home. The BORA multi-drawer is the perfect addition. It can be used in a variety of ways, including to pre-heat crockery, regenerate food, defrost, cook at low temperatures and more.

BORA X BO

The professional steam oven for your home.

Whether you want crispy roasts, tender vegetables or golden croissants, the BORA X BO uses uniform steam production and optimum heat distribution to deliver perfect results – even when cooking on three shelves at the same time. Inspired by professional kitchen technology, the BORA X BO enables users to cook like a pro at home. It combines multiple functions in a single appliance to act as a steamer and an oven in one. Food is cooked by a mixture of hot air and steam. By combining innovative, professional-standard steaming technology with intuitive controls, meals can be prepared uniquely, more healthily and, most importantly, quickly and easily. With its intelligent design and wide range of accessories, the BORA X BO replaces multiple kitchen appliances. The baking and grilling plate and the air fry tray make it a one-stop alternative to air fryers, pizza ovens and more – all while offering outstanding performance. The automatic steam extraction function draws the steam out backwards before the door is opened, so there is no blast of hot steam to hit you in the face. What's more, an activated charcoal filter effectively absorbs even the most powerful cooking odours. Operating the steam oven is a piece of cake thanks to a high-resolution 19-inch touch display, which conveniently responds to a tap or swipe of your fingertips, just like a smartphone.



A premium design with a large touch display

Jet black and understated with a confidently restrained design: the BORA X BO features high-quality glass surfaces, multi-level lighting in the stainless steel oven chamber and an operating concept that dispenses with knobs and handles in favour of a large, 19-inch touch display.

Pre-set programmes and perfect cooking results on all levels

Perfectly designed automatic and special programmes enable particularly uniform cooking results thanks to Rapid Air technology and make it easier to switch from a conventional oven to cooking with steam and hot air. For perfect results every time, even when cooking on all three levels. The programmes can be controlled directly on the appliance or via the BORA JOY app on your smartphone.



The automatic programmes can be controlled directly on the appliance or via the BORA JOY app on your smartphone.



Perfect dishes at the push of a button

The BORA X BO steam oven comes with over 200 pre-set automatic programmes for optimum flexibility when simply and gently preparing your favourite dishes. With the automatic programmes, the optimum temperature, cooking time and steam usage are preselected. The starting conditions for many of these programmes are indicated on the BORA X BO's display so the desired cooking results can be reliably achieved.

In addition, special programmes make it far easier to perform innumerable everyday processes, such as defrosting, sterilising or proving dough. If you don't use the BORA Joy app, the QR codes provided with many of the automatic programmes will take you straight to the recipes. Keeping your BORA X BO connected to your Wi-Fi helps ensure that your software is up to date at all times. Continually benefit from new automatic programmes, functions and improvements.

Fully automatic intensive cleaning programme

The fully automatic cleaning programme makes even cleaning a cinch. The appliance is cleaned and dried automatically – all you have to do is screw the environmentally friendly, recyclable cleaning cartridge into the centre of the oven rack.

Automatic steam extraction and effective odour filtration

BORA Smart Open automatically extracts the steam from the oven chamber before the door is opened – so it will no longer fog up unit fronts or hit you in the face. The odour filter also neutralises unpleasant odours. Changing the filter is extremely easy.



The special programme 'air fry' creates perfectly crispy chips and much more.

Simple cooking enjoyment

Intuitive user guidance makes cooking naturally enjoyable. You can not only choose between manual cooking, classic cooking and automatic programmes but also use special programmes. The classic function makes it easy to switch from a traditional oven to cooking with steam and involves four different modes: hot air, baking with moisture, steaming and hot air grilling. Steaming is a very gentle cooking method which better preserves vitamins and nutrients. Hot air grilling beautifully browns the surface of meat, gratins and vegetables. Particularly crisp results can be achieved with practically no additional fat by using the special programme 'air fry' and the BORA air fry tray with a premium non-stick coating. This replaces your air fryer in an instant. Simply select the desired dish from five food categories with pre-set air fry parameters and enjoy perfectly crispy results. Thanks to the Cooldown function, the BORA X BO now cools down in the shortest of times so that other programmes with lower temperatures, such as the cleaning or steam functions, can start up sooner.



BORA multi-drawer

The versatile heat drawer with variable functions.

The BORA multi-drawer is the perfect complement for the BORA X BO. The flush, handleless drawer front made from premium materials such as glass and stainless steel can be easily opened with a gentle press. The pre-sets and spacious interior make the multi-talented product highly versatile: you can use it to pre-heat crockery, cook at low temperatures, heat up dishes, defrost food or keep meals warm. The temperature and time settings are manually configured. The multi-drawer comes

in two sizes: 140 and 290 mm. With the deeper version of the BORA multi-drawer, you can even use two different levels, and the shelf rack can be simply and conveniently cleaned in a dishwasher. Simply tap the user-friendly touchscreen to select the desired programme from the pre-sets – or set the temperature and heating duration individually. If connected to the BORA X BO, the multi-drawer can also be controlled via its display.

Warm crockery 60°C 1 h	Defrost food 30°C 4 h	Low-temperature cooking 80°C 30 min–6 h
Keep food warm 70°C 3 h	Reheat food 100°C 1 h	BORA Connect Connectivity

Free planning support for BORA retail partners

Expert planning that builds bridges.

Our dedicated planning team assists retail partners with optimal kitchen design and implementation. We provide technical documents, CAD data, samples, and customised design proposals, ensuring a perfect integration of BORA appliances. Save time for your customers – we handle the cooktop extractor planning and supply detailed installation proposals, including all necessary measurements, part lists, and ducting solutions for even complex installations.

Advantages for our retail partners:

⊕ Save time

Use your valuable time to provide your customers with tailored advice while we take over the planning.

⊕ Optimum installation proposal

You will receive an installation proposal covering several pages to match your particular circumstances.

⊕ A full parts list

We draw up a full list of parts so that your team of fitters can install the BORA system smoothly and flawlessly.

⊕ Personal contact

We know all of the details and are happy to advise you by email or over the phone.

⊕ Optimised planning

We can find a solution for even the trickiest installation scenarios, for example, by optimising the ducting.

⊕ Accurate measurements

All necessary measurements for unit planning and installation.

Planning information and how to contact us

- ① Which BORA system is to be installed?
- ② Is the system to be operated in exhaust air or recirculation mode?
- ③ What we need to know if you're installing...

... An exhaust air system:

- where will the ducts go?
- where will the wall sleeve be on the external wall?
- what height will the ducting be at (in the plinth area, in the floor or along the cellar ceiling)?

... A recirculation system:

- what kind of air purification box will be used?

Send the planning information and a floor plan with measurements to support.apac@bora.com
In the event of any queries regarding your planning, you can phone us on **+61 (0) 29 719 2350**.



BORA PartnerNet

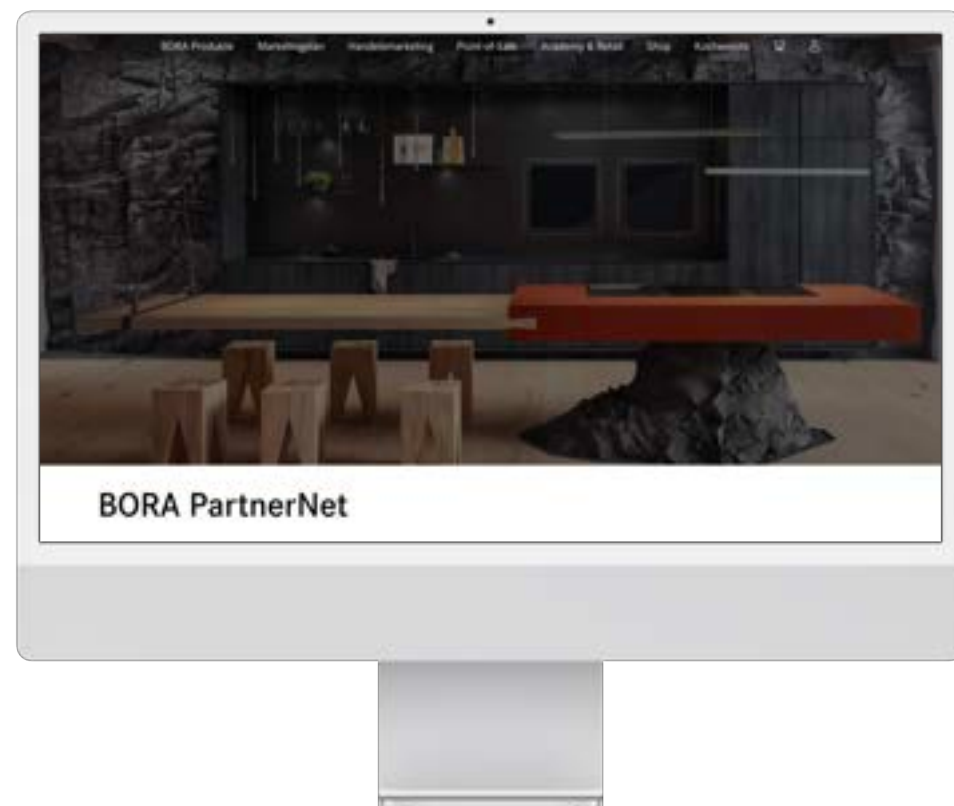
PartnerNet provides product and planning data as well as marketing materials and enables orders to be placed with us around the clock via the shop. Trading partners can access their current BORA price list under the “My account” tab.

Once certified as a BORA trading partner, dealers receive their login details for PartnerNet, giving them access to a comprehensive and intelligent marketing toolbox.

Any additional access required can be requested via the sales team or at masterdata@bora.com.

The BORA PartnerNet offers the following areas:

- BORA Products
- Marketing Plan
- Retail Marketing
- Point of Sale
- Academy
- Shop
- Events / Event Registration



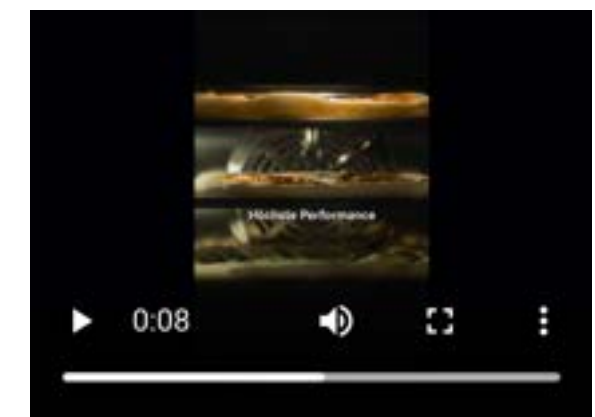
POS and advertising materials

To ensure the optimal presentation of BORA products in our retail partners' showrooms, BORA offers a range of POS materials such as posters, product displays, and promotional

packages, which can be ordered at any time via PartnerNet. The main aim is to increase brand recognition for BORA at the point of sale.

Advertising opportunities

A widely used tool in the communications mix of specialist retailers is customized advertising, commercials, and outdoor advertising for various channels (e.g., banners, vehicle wraps, posters, etc.). The advertisements are individually designed in various formats and for different purposes – for example, to promote a product or an event.



Photos & Videos

With a wide range and selection of films, emotional and explanatory moving images convey the appeal of the BORA brand. All BORA films are available for download on PartnerNet.



BORA APAC Pty Ltd
100 Victoria Road
Drummoyne NSW 2047
T +61 2 97 19 23 50
support.apac@bora.com

EN - AU

bora.com/au/au