

Products for a **simply better**
cooking experience

Product overview 2026 / 2027



BORA products

Our holistic kitchen concept empowers people to achieve the best cooking results.

①

BORA cooktop extractor systems
Like cooking in the fresh air – it's second nature to us.

②

BORA steam cooking and baking systems
Baking, steaming and much more – with premium appliances for home use.

③

BORA supplies and accessories
The perfect supplies and functional accessories for all BORA products.



BORA cooktop extractor systems

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

Modular or compact – which BORA cooktop extractor system should I choose?

The modular cooktop extractor systems with an elongated design enable you to combine and arrange different cooktop types according to your individual wishes. This makes it possible to easily combine the extractor systems with one, three or multiple cooktops. The compact systems from BORA offer an all-in-one solution, combining a cooktop and an integrated extractor in a single appliance.

The differences in a nutshell:



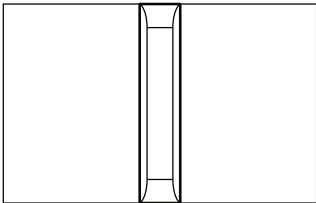
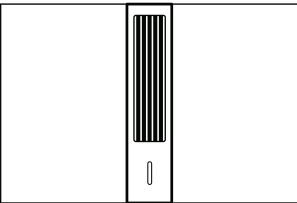
Exhaust air or recirculation? The BORA systems explained succinctly

All BORA systems can be set up as exhaust air or recirculation versions. With the former, the fan channels cooking vapours straight outside through the BORA Ecotube duct system and the wall sleeve, removing all vapours and odours from the room. In the case of the recirculation version, the fan directs the cooking vapours into the specially developed activated charcoal filter, which effectively eliminates odours. The purified air is recirculated into the room via the plinth area.

Check out the key advantages:



The modular cooktop extractor systems at a glance

		
Modular system with individual cooktop selection	BORA Professional 3.0 Surface induction, induction, gas, and the Tepan stainless steel grill.	BORA Classic 2.0 Surface induction, induction, and the Tepan stainless steel grill.
 Dimensions (W × D × H)	852 × 540 × 176 mm (PKA3/PKA3AB) 852 × 540 × 199 mm (PKAS3/PKAS3AB)	772 × 515 × 190 mm
 Intuitive operation	Touch-operated control knob with analogue/digital operation for intuitive use.	Digital operation using simple finger movement with multi-coloured SControl+ control system.
 Highlight functions	· Automatic heat-up function · Cooking zone timer · Automatic extractor function · Bridging function* · Variable heat retention function · Super simple mode	· Automatic heat-up function · Cooking zone timer · Automatic extractor function · Bridging function* · Variable heat retention function
 Noise emissions**	65 dB(A) with PKA3/PKA3AB 67 dB(A) with PKAS3/PKAS3AB	65 dB(A)
 Minimum built-in dimensions	For kitchen cupboards with a min. width of 90 cm (2 cooktops).	For kitchen cupboards with a min. width of 80 cm (2 cooktops).
 Energy efficiency class**	PKA3/PKA3AB:  PKAS3/PKAS3AB: 	
 Odour filter	In recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. Depending on the filter, filter changes are recommended after 300 or 600 hours of operation.	In recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. Depending on the filter, filter changes are recommended after 300 or 600 hours of operation.

* with the Tepan stainless steel grill and surface induction cooktop
** applies to the exhaust air version according to Delegated Regulation (EU) No 65/2014

Modular systems that combine individual cooktops and effective extraction

BORA Professional 3.0



Pro cooktop extractor
Product no.: PKA3-C

Pro cooktop extractor system
Product no.: PKA3AB-C



Control knob
Pro 3.0

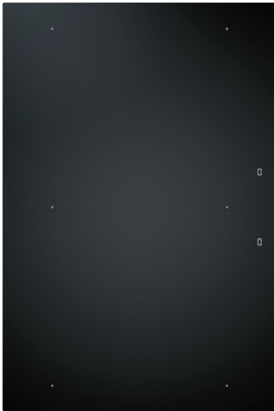


Pro cooktop extractor, All Black
Product no.: PKA3AB-C

Pro cooktop extractor system, All Black
Product no.: PKAS3AB-C



Control knob
Pro 3.0, All Black



Pro surface induction cooktop*
Product no.: PKFI3

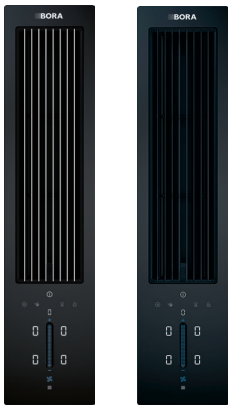


Pro gas cooktop
Product no.: PKG3 / PKG3AB

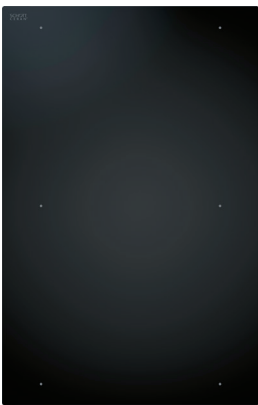


Pro Tepan stainless steel grill
Product no.: PKT3 / PKT3AB

BORA Classic 2.0



Classic cooktop extractor/cooktop extractor, All Black
Product no.: CKASE2 / CKASE2AB



Classic surface induction cooktop
Product no.: CKFI

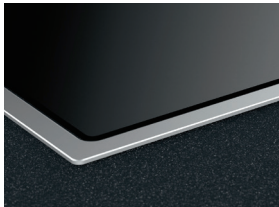


Classic induction cooktop
Product no.: CKI



Classic Tepan stainless steel grill
Product no.: CKT

Accessories for surface mounting



Classic inlay frame
Product no.: CER



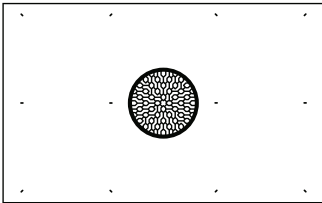
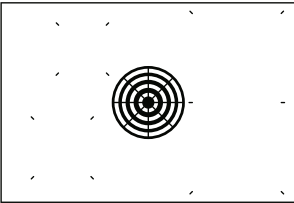
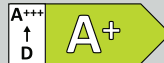
Side frame for a cooktop depth of 515 mm
Product no.: USL515



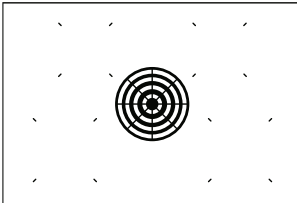
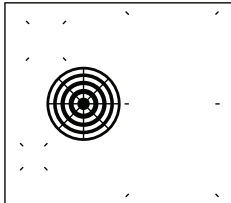
All Black side frame for a cooktop depth of 515 mm
Product no.: USL515AB

*The Professional surface induction cooktop is also available in matt glass ceramic in combination with another surface induction cooktop or the Tepan stainless steel grill.

Overview of all compact systems

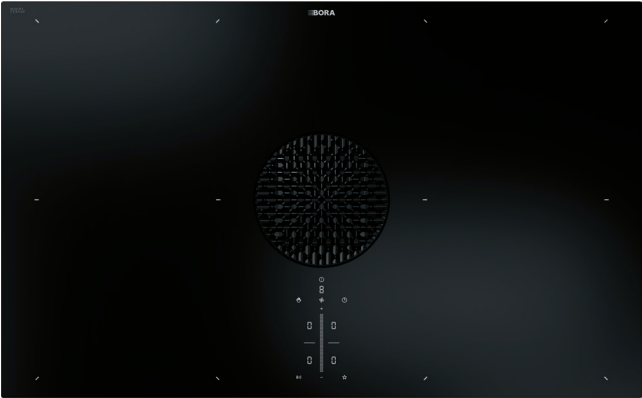
		
	BORA X Pure	BORA M Pure
Compact system	Compact system with four surface induction cooking zones.	Compact system with two surface induction cooking zones on the right and two induction cooking zones on the left.
 Dimensions (W × D × H)	830 × 515 × 199 mm	760 × 515 × 199 mm
 Intuitive operation	Intuitive digital operation using simple finger movements with multi-coloured SControl+ technology.	Intuitive digital operation using simple finger movements with multi-coloured SControl+ technology.
 Highlight functions	· Cooking zone timer with a seconds display · Automatic extractor function · Bridging function · Variable heat retention function	· Cooking zone timer with a seconds display · Automatic extractor function · Bridging function · Variable heat retention function
	BORA Assist* · Assist function Fry · Further Assist functions via the BORA JOY app · WiFi and Bluetooth compatible	BORA Assist* · Assist function Fry · Further Assist functions via the BORA JOY app · WiFi and Bluetooth compatible
 Noise emissions**	67 dB(A)	67 dB(A)
 Minimum built-in dimensions	For kitchen cupboards with a min. width of 90 cm.	For kitchen cupboards with a min. width of 80 cm.
 Energy efficiency class**		
 Odour filter	In recirculation mode, odours are neutralised by a highly efficient odour filter. A filter change is recommended after 150 hours of operation (1 year) . Simple eSwap filter changes from above through the air inlet opening.	In recirculation mode, odours are neutralised by a highly efficient odour filter. A filter change is recommended after 150 hours of operation (1 year) . Simple eSwap filter changes from above through the air inlet opening.

*in combination with Assist-compatible cookware like the BORA grill pan.

		
	BORA Pure	BORA S Pure
Compact system	Compact system with four induction cooking zones.	Compact system with two surface induction cooking zones on the right and two induction cooking zones on the left.
 Dimensions (W × D × H)	760 × 515 × 199 mm	580 × 515 × 199 mm
 Intuitive operation	Intuitive digital operation using simple finger movements with multi-coloured SControl+ technology.	Intuitive digital operation using simple finger movements with multi-coloured SControl+ technology.
 Highlight functions	· Cooking zone timer with a seconds display · Automatic extractor function · Heat retention function	· Cooking zone timer with a seconds display · Automatic extractor function · Bridging function · Heat retention function
	BORA Assist* · Assist function Fry · Further Assist functions via the BORA JOY app · WiFi and Bluetooth compatible	BORA Assist* · Assist functions Fry and Coffee · Further Assist functions via the BORA JOY app · WiFi and Bluetooth compatible
 Noise emissions**	67 dB(A)	66 dB(A)
 Minimum built-in dimensions	For kitchen cupboards with a min. width of 80 cm.	For kitchen cupboards with a min. width of 60 cm.
 Energy efficiency class**		
 Odour filter	In recirculation mode, odours are neutralised by a highly efficient odour filter. A filter change is recommended after 150 hours of operation (1 year) . Simple eSwap filter changes from above through the air inlet opening.	In recirculation mode, odours are neutralised by a highly efficient odour filter. A filter change is recommended after 150 hours of operation (1 year) . Simple eSwap filter changes from above through the air inlet opening.

**applies to the exhaust air version according to Delegated Regulation (EU) No 65/2014.

The compact systems combine a cooktop and an effective extractor in a single appliance



The new
BORA Pure range
is now also available
in **matt glass
ceramic**.

X Pure exhaust air/recirculation
· High-gloss glass ceramic: product no.: PUXA2 / PUXU2
· Matt glass ceramic: product no.: PUXU2R/PUXA2R
Dimensions: 830 × 515 mm



M Pure exhaust air/recirculation
· High-gloss glass ceramic: product no.: PURMA2 / PURMU2
· Matt glass ceramic: product no.: PURMA2R / PURMU2R
Dimensions: 760 × 515 mm



Pure exhaust air/recirculation
· High-gloss glass ceramic: product no.: PURA2 / PURU2
· Matt glass ceramic: product no.: PURA2R / PURU2R
Dimensions: 760 × 515 mm



S Pure exhaust air/recirculation
· High-gloss glass ceramic: product no.: PURSA2 / PURSU2
· Matt glass ceramic: product no.: PURSA2R / PURSU2R
Dimensions: 580 × 515 mm

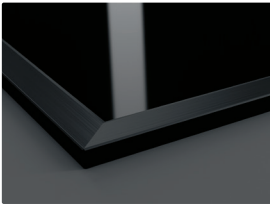
Accessories and surface mounting frame options



X Pure air inlet nozzle
Product no.: PUXED2



Pure air inlet nozzle
Product no.: PUED2



Cooktop frame
· Width 830 mm: product no.: KFR830AB
· Width 760 mm: product no.: KFR760AB
· Width 580 mm: product no.: KFR580AB



Side frame for a cooktop depth of 515 mm
Product no.: USL515



All Black side frame for a cooktop depth of 515 mm
Product no.: USL515AB





BORA X BO – the professional steam oven for your home.



X BO steam oven
· Dimensions (W × H × D): 598 × 599 × 580 mm
· With mains water connection
Product no.: X BO



Multi-drawer
· Dimensions (W × H × D): 560 × 140 × 560 mm
Product no.: MS140



Multidrawer
· Dimensions (W × H × D): 560 × 290 × 560 mm
Product no.: MS290

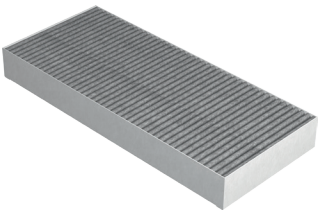
BORA steam cooking and baking systems

Baking, steaming and much more – with premium appliances for home use.

BORA X BO	
 Performance	Ultra-fast performance: heats up to 200°C in less than 4 minutes. Optimum steam performance with up to 6 kW and automatic steam extraction.
 Intuitive operation	19-inch touch display responds to a simple tap or swipe, just like a smartphone.
 Highlight functions	BORA Assist: Over 200 automatic programmes and special programmes with multiple additional functions that can be continually updated via Wi-Fi. The automatic programmes can be selected on the appliance itself or in the BORA JOY app.
 Oven chamber volume	Maximum cooking chamber capacity: 53-litre cooking chamber volume, uniform results on 3 shelf levels.
 Cleaning	Quick clean (approx. 75 min.), fully automated intensive cleaning (approx. 4 hrs) and drying programme (12 min.).
 Odour filter	Odours are neutralised by a highly efficient filter.
 Energy efficiency class	A+++ ↑ D A



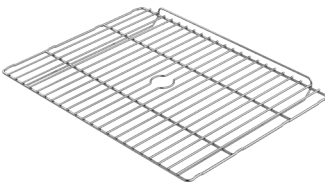
X BO frame spacer
Product no.: XBORS



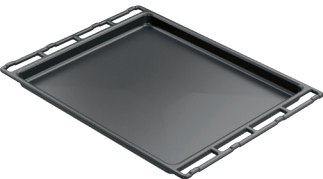
X BO odour filter
Product no.: XBOGF



X BO cleaning cartridge
Product no.: XBORK / 12-C



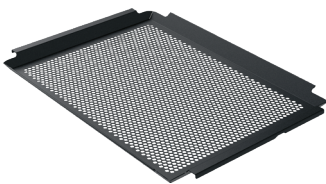
X BO oven rack
Product no.: XBOBGR



X BO universal tray
Product no.: XBOUB



X BO perforated stainless steel tray
Product no.: XBOGBG



X BO air fry tray
Product no.: XBOAFB



X BO baking and grilling plate
· 1 plate · Double-sided
Product no.: XBOBGP



Pizza peel
Product no.: KWPZZ



QVac vacuum sealing set

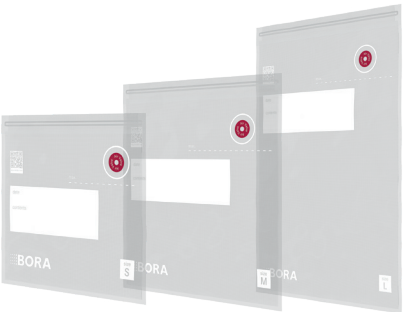
- Vacuum sealer for under-worktop installation
- Vacuum boxes (1 and 2-litre)
- Vacuum bag set
- 2 × vacuum seals
- Marinating ring

All Black: product no.: QVACAB
Stainless Steel: product no.: QVACSS

BORA vacuum sealers

Longer-lasting food and an extraordinarily fresh taste.

BORA QVac vacuum sealer	
 Highlight functions	· Vacuum seal for up to 3 times longer shelf life · Ultra-rapid marinating in max. 10 minutes · Keep liquids fresh for longer · Suitable for vacuum sealing for sous-vide cooking
Performance	Powerful vacuum pump with a suction performance of 10 l/min and a vacuum of up to -0.9 bar.
 Dimensions	239 × 124 × 142 mm
 Intuitive operation	· Pull-out pop-up unit with extendible vacuum hose · Simple use thanks to one-handed operation · Three function modes via intuitive touch operation · Automated vacuum sealing process with acoustic signals



QVac vacuum bag set
5 × 0.6 litres / 5 × 1.5 litres /
5 × 2.1 litres
Product no.: QVACVBES



QVac 0.6-litre vacuum bag
15 pieces
Product no.: QVACVBE1



QVac 1.5-litre vacuum bag
15 pieces
Product no.: QVACVBE2



QVac 2.1-litre vacuum bag
15 pieces
Product no.: QVACVBE3



QVac 2-litre vacuum box
2 pieces
Product no.: QVACVBO2



QVac 1-litre vacuum box
2 pieces
Product no.: QVACVBO1



QVac marinating ring
· Compatible with BORA QVac vacuum boxes
· Ultra-rapid marinating
Product no.: QVACMR



QVac vacuum seal
· Suitable for storing liquids in bottles
2 pieces
Product no.: QVACVV

Cookware and cooking accessories

**BORA grill pan**

Suitable for surface induction cooktops, oven safe to 230°C and compatible with the BORA X BO
Product no.: KWGPFI

**Tepan spatula**

Suitable for
Tepan stainless steel grills
Product no.: KWTS

Grease filters

**Pro stainless steel grease filter**

Suitable for Professional 3.0
Product no.: PKA1FF

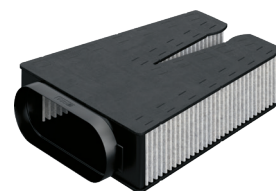
**Classic stainless steel grease filter**

Suitable for Classic 2.0
Product no.: CKAFFE

**Pure stainless steel grease filter**

Suitable for X Pure, M Pure, Pure and S Pure
Product no.: PUEF

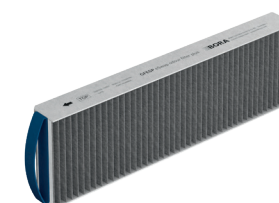
Odour filters

**Flexible air purification box**

· Suitable for Professional 3.0 and Classic 2.0
· Service life approx. 300 h/1.5 years
Product no.: ULBF

**Activated charcoal filter set**

· Suitable for Professional 3.0 and Classic 2.0
· Service life approx. 600 h/3 years
Product no.: ULB3AS

**eSwap odour filter Plus**

· Suitable for X Pure, M Pure, Pure and S Pure
Product no.: GFESP

**eSwap odour filter**

· Suitable for X Pure, M Pure, Pure and S Pure
Product no.: GFES



BORA APAC PTY LTD
100 Victoria Road
Drummoyne
NSW 2047
T +61 2 9719 2350
support.apac@bora.com

bora.com

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