



BORA

2025 edition

THE BORA WAY OF COOKING AND KITCHEN.

Innovative

Products for an enhanced cooking experience

Meal preparation

Recipes and tips for healthy everyday living with meal prep

Perfect planning

How to ergonomically design and optimally illuminate your kitchen

BORA More than cooking.

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



Whatever our age, nationality, gender and ability, each and every one of us loves enjoying food. Eating and cooking are elementary; they are about both energy and experiences – and more than just physical acts. When eating, we reflect on ourselves. On the world. On nature. On people. Eating is a concept. A personal matter and an expression of creativity. Eating is the culmination of planning, preparation, enjoyment and storage. Individual experiences and memories are merged together and we celebrate shared moments.

We have been transforming kitchens from functional rooms to genuine living spaces since 2007. Through innovative products and services that simplify cooking and promote a healthy lifestyle. We have made it our aim to offer holistic solutions that help people achieve better cooking results and create extraordinary experiences. To make this a reality, we inherently challenge the status quo.

In launching the new BORA X Pure, we are presenting a visually and technically enhanced successor to one of our most popular cooktop extractor systems from previous years. State-of-the-art technology meets highly effective vapour extraction and supportive Assist functions together with the optional design feature of beautifully eye-catching matt glass ceramic cooktops. The new BORA Cool Combi XL refrigerator-freezer boasts an even greater capacity for food storage and a completely revamped odour filter. With the self-cleaning BORA Sink, we are further expanding our remit within the kitchen as a living space. The elegant ensemble comprising a basin and a tap simplifies the process of cleaning the sink in an unprecedented manner. The BORA JOY app allows you to conveniently control the automatic programmes on the BORA X BO as well as Assist functions and recipes when cooking with the BORA X Pure, gives you step-by-step support when cooking and offers you a wealth of inspiration every day when choosing your meals.

Share our joy of cooking and spending time with others and experience BORA first hand at a retail partner near you or at one of our numerous events.

Yours, Willi Bruckbauer



Check out the joys of cooking with others in our video – and experience them live at home.

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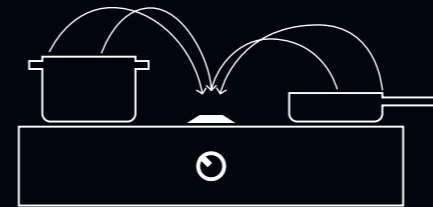
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Photos: Getty Images/Christoph Wagner (1)

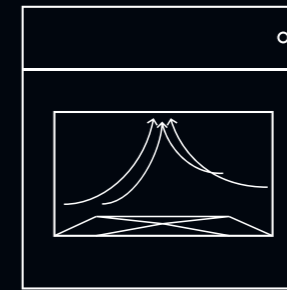
BORA principle

Physics can be so ingenious.

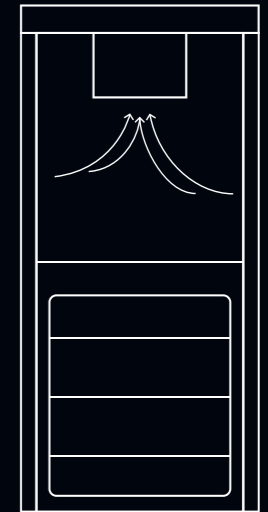
BORA is a pioneer of effective odour filtration – with the revolutionary cooktop extractor systems, the BORA X BO flex oven and the BORA refrigeration systems.



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.



The BORA refrigeration systems use optimum air circulation at all times to keep food fresh for longer. Odours are also largely neutralised by the integrated BORA Cool odour filter.



Timeless design

Thanks to the minimalist BORA design and avoidance of unnecessary edges, the appliances fit seamlessly into any kitchen. From the matt-black inlay frame of the BORA X BO to the wooden features on the refrigerator accessories, BORA always uses high-quality materials and offers minimalistic, flawless design down to the finest detail.



Simple cleaning

BORA simplifies everyday life: all movable cooktop extractor system parts are easy to remove and dishwasher safe. The robust, high-quality materials used to make the products are scratch and abrasion resistant. The minimalist design makes all surfaces easily accessible – so your kitchen appliances always sparkle and shine, from the hygienically clean refrigerator to the self-cleaning steam oven and sink.



Fresh air and a clear view

BORA extracts odour and grease particles from the source – making it a pioneer in air filtration. With BORA, you can cook, bake and store food as if in the fresh air while also enjoying a clear view of what truly matters: well-organised food, good meals and congenial conversation partners. No unpleasant odours, no steam to block your view or cloud up your glasses and no limited field of vision.



Simple operation

All BORA appliances are impressively intuitive to use – simply tap or swipe the touch panels on the cooktops, BORA X BO or refrigeration and freezing systems, twist the control knobs or use the dimmer function or gesture control for BORA lighting to transform the everyday tasks of cooking and dining into enjoyable experiences.



Top performance

With BORA products, you can cook and bake like a pro and store your food in a well-organised and effectively refrigerated manner. You can also achieve consistent cooking results and enjoy optimum heat distribution and air guidance. What's more, BORA products offer you maximum storage space and individual design freedom. Premium materials impress with their durability and catch the eye as design highlights.

Space to live

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

Perfectly packaged:
meals are divided into
portions and refrigerated
in airtight containers.



Skilful food preparation

With our often stressful everyday lives, freshly preparing meals each and every day can be a real challenge. But by carefully planning our grocery shopping and pre-emptively cooking certain dishes or ingredients in advance, we can still enjoy healthy and delicious meals. Every day.

You may well have heard of meal prep and batch cooking. Both of these pre-cooking concepts are designed to make everyday healthy eating as simple and stress-free as possible. With meal preparation ('meal prep' for short), ready-to-eat dishes are fully prepared in larger quantities then portioned up and vacuum sealed or packaged in suitable airtight containers and placed in the refrigerator to be eaten within the next few days or stored in the freezer for even longer. If necessary, meals such as soups or stews can even be gently defrosted and heated up after several weeks.

Batch cooking is a sub-form of meal preparation. This refers to the trend of pre-cooking and portioning up basic ingredients like vegetables, meat or plant-based protein sources, such as legumes or pseudo-cereals like quinoa, ready for further use. At a later date, the basic ingredients can then be combined to

form different dishes. This promotes a varied diet, enables maximum flexibility and saves time in two respects: during the preparation stage, as cooking utensils only have to be cleaned once, and during the subsequent cooking stage, as the usually time-consuming prep work, i.e. chopping, has already been done.

Whether you opt for one of these methods or combine the two primarily depends on how much spare time you have during your everyday life and how important the cooking experience is to you. If your main aim is to serve up wholesome meals as quickly as possible without having to think about them, we recommend trying meal prep. If, on the other hand, you want to save time when making meals by having the ingredients ready to go, batch cooking is a great solution. Whichever option you ultimately choose, you'll certainly benefit from planning ahead.



1. Planning is everything

Before you start pre-cooking, think about how many meals you want to prepare and for what period. The dishes themselves should be easy to prepare and well-balanced. The meals should also be varied so that you don't get bored when eating. Consider the dietary goals, preferences and food intolerances of everyone you're cooking for. Aim for the best possible combination of protein, vitamin and fibre-rich vegetables and high-quality carbohydrates. Next, create a shopping list on the basis of the recipes you've selected. You should ideally buy ingredients in larger quantities as this can save money. You should also pay attention to seasonal and regional produce.

2. Prepare and pre-cook the ingredients

When batch cooking, the prep work includes washing salad and trimming and cutting vegetables, but also preparing snacks. You can also pre-cook carbohydrate sources, such as couscous, quinoa or rice, for consumption over several days. Furthermore, you can premix salad dressings so that they're ready to add to your meals just before you eat them and store them in airtight containers. With classic meal prep, the meals are fully pre-cooked during the cooking phase. One important consideration here is that the use of seasoning should be tailored to the people who are ultimately going to eat the meals. If necessary, people can add further seasoning to their own portion once the meals have been plated up. Spices, nuts, frozen berries and high-quality culinary oils add a unique touch to dishes once heated up.



3. Portion, package and keep fresh

Before portioning up and storing food, it's important to allow it to cool to room temperature. Once you've done this, transfer it into leak-proof, airtight containers. To help you organise your food clearly, use easy-to-store containers that make it simple to divide food into portions. Store batch ingredients such as prepped raw vegetables in a little water in a screw-top jar in the refrigerator. This keeps them fresh for longer. Washed herbs such as coriander or parsley, but also prepped salad leaves, remain wonderfully crisp if you wrap them in a damp cloth and store them in your refrigerator's vegetable compartment. Incidentally, storing such food separately enables it to retain its full flavour despite being prepped in advance. Liquids and perishable foods such as raw meat can be airtightly vacuum sealed with the BORA QVac. The vacuum sealing process and the removal of oxygen keep the foods fresh for longer.

4. Properly storing food

Correct storage at home plays a decisive part in the freshness and shelf life of your groceries and prepared meals. Sort the prepped batch ingredients for subsequent use to make meals, put them in separate containers and store them appropriately: dry food at room temperature, perishable food in the refrigerator or freezer. BORA refrigeration and freezing systems offer the right temperature zones for all types of food. The BORA Fresh zero tray is ideal for loose fruit and vegetables, fish and (cured) meat. Food intended to be eaten in the near future should be stored nearest to the top. Prepped or pre-cooked food can be kept for up to four months by freezing it. With the right planning and storage, pre-cooking is as easy as pie.





Bircher muesli

Prep. time: 15 min.
Serves 4

200 g soft rolled oats
500 ml milk
(or almond milk)
3 apples
1 lemon
8 tbsp chopped hazelnuts
(or chopped almonds)
3 tbsp raisins
2 tbsp honey

Stir together the oats and milk. Wash, dry and finely grate the apples. Squeeze the lemon and add the juice to the oats together with the apples, raisins and hazelnuts. Mix well. Divide the muesli between four bowls and drizzle each with a little honey.

Pro tip:

Bircher muesli can be easily stored in the refrigerator for a few days. Once prepared, you can simply help yourself to it when you're short on time.



Chicken breast with couscous salad

Prep. time: 25 min.
Serves 4

For the couscous

400 g couscous
600 ml water
10 g sea salt
1 tsp curry
½ tsp ground ginger
½ tsp cinnamon powder
½ tsp raw cane sugar
1 pinch of cayenne pepper
50 ml olive oil
50 g carrots
50 g celery
50 g sun-dried tomatoes
100 g feta

For the chicken breast

4 chicken breast fillets
sea salt
ground pepper
1 sprig of rosemary
2 sprigs of thyme
20 ml cooking olive oil

Couscous

Put the couscous in a bowl. Thoroughly mix the water, salt and spices in a pan, bring to the boil over a high heat and instantly remove from the stove. Add the olive oil and pour over the couscous. Cover the couscous and leave to cool.

Peel and finely dice the carrots. Wash and trim the celery, remove the delicate leaves and finely dice. Chop the sun-dried tomatoes into small pieces. Drizzle the olive oil into the frying pan and sauté the vegetables over a medium heat until translucent then mix them into the cooked couscous. Cut the feta cheese into cubes and mix into the couscous as well.

Chicken breast

Dab the chicken dry with kitchen roll then season it with salt and pepper. Wash the rosemary and thyme, shake them dry and place them in a hot frying pan with the olive oil and meat. Sear the chicken breast fillets on both sides until golden brown then serve on the couscous salad.

Pro tip:

Make twice the amount of couscous, place it in a storage box and store it in the refrigerator. Use the ready-made couscous as a side, for couscous cakes or as a filling for wraps, for example.

Photos: Silvia Seebacher



Further recipe ideas on the topic of meal prep can be found in the book 'Planning food' from BORA's new five-volume range. The other volumes, 'Cooking food', 'Enjoying food', 'Storing food' and 'Accompanying food', round off the culinary experience and make the perfect addition to any kitchen.





A feel-good atmosphere: a high ceiling, rustic wooden beams and a kitchen island with a quartzite worktop - in the private dining area designed by the Swedish kitchen studio Nordiska Kök, guests can look on as meals are cooked.

Fine dining with a view

Swedish Michelin-star chef Daniel Berlin serves up seasonal masterpieces in his restaurant Vyn

Photos ANDREA PAPINI Kitchen design NORDISKA KÖK



Daniel Berlin, top chef with two Michelin stars, by the door to his restaurant.

Photos: Andrea Papini for Nordiska Kök (1)

There's a hint of salt in the air in the picturesque hills. Here in Skåne, in the Österlen region on the south-east coast of Sweden, you simply can't miss the vast landscape. In the midst of this idyllic setting lies the top restaurant Vyn – a Swedish word that translates as 'view', and the restaurant certainly lives up to its name. Opened in autumn 2023, it is located in a former farm on the top of a hill, surrounded by 18 hectares of land and offering a magnificent view of the cobalt blue waters of the Baltic Sea.

The light-coloured oak entrance door, artistically adorned with sculpted vegetables, makes it clear that this is a place of culinary delights. Huge windows frame the setting like living paintings, flooding the rooms with natural light. In the private dining area, which seats up to 24 people, Berlin and his team make the season's taster menu within arm's reach of their guests. An inviting kitchen island with a thick quartzite worktop, subtly infused with green accents, fully captures the eye. And when the master chef draws on his dedication, passion and creativity to serve up culinary works of art, it becomes the heart of the action.

The creations produced by Berlin, who received two Michelin stars for Vyn in May 2024, are an ode to the regional and seasonal flavours of Sweden. Yet it's not just in the sophisticated menus that his passion for the profession shines through, but also in his holistic approach to sustainability. This is reflected in his deep connection with nature and his preference for local ingredients. The 42-year-old chef has his own vegetable garden and goes game hunting himself. As such, there couldn't be any more perfect setting than the lovingly restored farm, which not only houses the restaurant but also a hotel and a wine bar. To create authentic, seasonal dishes from the region and extraordinary culinary experiences, Berlin also exclusively works with local suppliers.

Culinary skill meets design

The Scandinavian-style interior also reflects the connection with nature. The warm, light oak and clean lines of the kitchen contrast with the exposed, rustic beams beneath the roof of the former farmhouse. Thanks to the earthy tones, the modern minimalism creates a cosy and intimate atmosphere instead of appearing cold. Sounds like the sizzling of food in frying pans,



Light wood and clean shapes: the kitchen in Vyn was designed by the Swedish kitchen studio Nordiska Kök.

the clatter of crockery and the rhythmic chopping of herbs come together to create a symphonic melody. What's more, all the action is fully visible. The immediate proximity to the chefs creates an intimate connection between Berlin's team and the guests, taking the gastronomic experience to a whole new level. At the rear of the private dining area there is a spacious work area with a thick stainless steel worktop. This is both practical and elegant, and perfectly integrates the BORA Professional 3.0 cooktop extractor system. A quiet and highly effective extractor ensures an inviting atmosphere in the heart of the area of culinary enjoyment. "With its minimalist design and the control knobs with their eye-catching stainless

steel trim rings, the BORA Professional 3.0 meets our high standards", explains the design team from the prestigious kitchen studio Nordiska Kök, which exclusively designed the restaurant's kitchen.

Nordiska Kök offers unique and fully customised kitchens produced in Sweden. For Berlin, it was important for the appliances to set the highest standards in terms of both materials and technology. Once his work is done, he leans against the worktop. "Vyn is a place where you can breathe easily", he summarises. "Somewhere that offers me great joy, where I can put down roots and grow." It's also a place that embodies the essence of his culinary vision: authentic, local and passionate.



Quiet and effective: the BORA Professional 3.0 catches the eye in the private dining area's kitchen.



Like a painting: the view through the window of the Baltic Sea in the south of Sweden.

Photos: Andrea Papini for Nordiska Kök (2)

Primož Roglič and his rave routes

Primož Roglič is a versatile professional cyclist with an impressive story behind him. We present two of the Slovenian's absolute favourite routes.



His key successes:

- 3x Vuelta a España overall victories
- 1x Giro d'Italia
- Olympic gold medallist in the individual time trial
- Winner of the Liège-Bastogne-Liège monument
- 19x Grand Tour stage wins
- 11x overall victories at one-week tours

Primož Roglič has been the new superstar of the Red Bull - BORA - hansgrohe team since 2024. And it's no wonder as the friendly Slovenian is one of the most successful cyclists of the past decade, despite not having started out in the world of cycling. At 17, he became junior world champion in team ski jumping. This was followed by several successes as an up-and-coming athlete, but also setbacks such as a bad fall on the ski jumping hill in Planica. He never quite made it as a pro and ended his career in 2012. Primož bought himself a road bike and started to train systematically. At the same time, he had to teach himself all the cycling-specific skills that many of his current competitors learned as children. Five years later, he became the first ever Slovenian to win a Tour de France stage. This was the first major highlight of his unprecedented success story. Primož is also multifaceted when not in the saddle. The father of two spends as much time as possible with his wife Lora and his sons. He runs a foundation that supports the world of cycling, primarily in his home country. Rather than watching films or TV series, he prefers listening to music – especially AC/DC. And to wind down, he meditates. Despite all the commotion around him, Primož makes time for his fans and the media, and always has a smile on his face when doing so. But he also knows exactly when to flick the switch onto maximum discipline and focus – he's a professional through and through. Irrespective of his talent and success, this makes him a natural leader in the team. These are characteristics that are likely to help him achieve further major successes. In 2025, he intends to have another go at achieving his major career goal of winning the Tour de France. After all, that's why he switched to the Red Bull - BORA - hansgrohe team.



Spectacular cliffs: from the coastal village of Sa Calobra to the Coll dels Reis – one of Mallorca's most stunning panoramic routes.

Photos: Red Bull - BORA - hansgrohe / Sprint Cycling, Getty Images/Christoph Wagner



Getting to the top means working as a team: Primož Roglič (second from the left) on a training camp with his teammates.

Sa Calobra, Mallorca

The road to and from Sa Calobra is the ultimate panoramic route in Mallorca and combines everything the island has to offer for cyclists: steep cliffs, tropical vegetation, rugged, rocky landscapes and, above all, breathtaking views of the sparkling blue sea. These are topped off by the natural rock arch on the lower part of the climb and the famous 270-degree bend just before the top of the pass at the Coll dels Reis. Between these lies a masterpiece in roadbuilding with innumerable winding and hairpin bends, which make this road in the Serra de Tramuntana mountains a tourist magnet – whether on two wheels or four. Every cyclist should attempt the stretch at some point in their life, as the wonderful scenery can effortlessly hold

its own against the highest of Alpine passes. Mallorca is regarded as a cycling paradise for people of all abilities. The pros from Red Bull - BORA - hansgrohe take part in a training camp here at the start of each year to prepare their legs and team spirit for the entire season ahead. Even Primož has been here many times before. As a climber, the north-western part of the Balearic island is the ideal place for him to rack up plenty of elevation gain in preparation for the season highlights. The island's mild climate is also ideal for getting in some proper training during the winter months in Central Europe. Mallorca also has plenty of culinary delights to offer Primož as a fan of fish and seafood.

Route from Sa Calobra to the Coll dels Reis	Length: 9.4 km	Elevation gain: 659 m	Highest elevation: 711 m
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Pokljuka, Slovenia

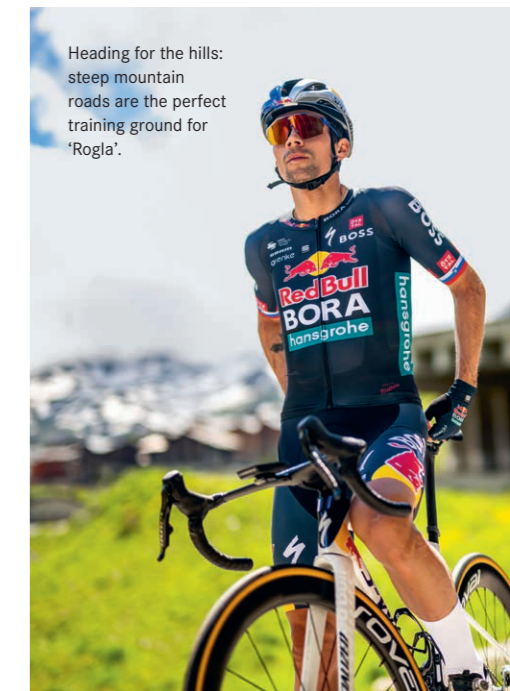
The Alpine plateau in the north-west of Primož's home country of Slovenia is primarily known for hosting the annual Biathlon World Championships and the nearby town of Bled with its picturesque lake. However, the jewel within the Triglav National Park is well worth a visit for cycling enthusiasts too. Whether riding a road bike along the two main roads and the tarmacked side road or an MTB along the many forest trails across the picturesque mountain pastures, the Pokljuka plateau offers spectacularly breathtaking scenery. Primož absolutely loves this climb, and not just due to the dense forestation that offers shade on even the hottest of days: "The scenery is simply a dream.

It never stops fascinating me. The climb's tough on the body but wonderfully soothing for the soul." During his time as a ski jumper, Primož obtained his high school diploma in economics and subsequently started a degree in the nearby city of Kranj. The famous Planica ski jumping hills are also less than an hour away. For Primož (or 'Roglič' as many people know him), coming to this corner of Slovenia is always somewhat of a journey back to his sporting past. And even if ski jumping and cycling don't initially appear to have much in common, when it comes to his body tone, balance and mobility, the fruits of his hard training all those years ago still help with his successes today.

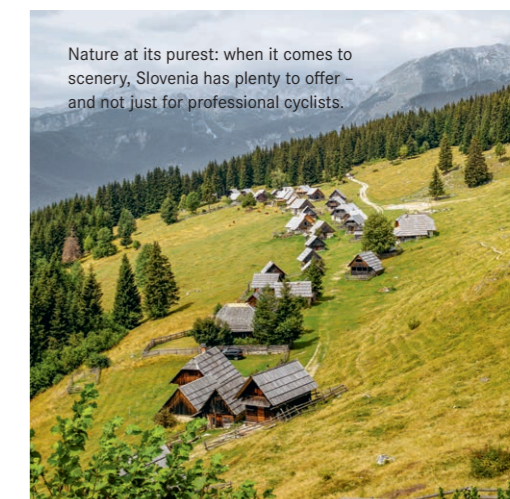
Route from Krnica to the Biathlon stadium in Pokljuka	Length: 16.8 km	Elevation gain: 766 m	Highest elevation: 1,375 m
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Natural shade: the Alpine Pokljuka plateau in the north west of the country is densely forested.



Heading for the hills: steep mountain roads are the perfect training ground for 'Roglič'.



Nature at its purest: when it comes to scenery, Slovenia has plenty to offer – and not just for professional cyclists.

Photos: Red Bull - BORA - hansgrohe / Red Bull Content Pool / Joerg Mitter (@joergmitter) (2), iStock / Andrey Shevchenko, Shutterstock / Manan Nimawat

Kitchen design made easy

As the ‘heart of the home’, kitchens should always be carefully designed so as to make them the perfect place to both work and relax – and to look simply stunning at all times of day.

A perfectly planned kitchen means short routes and pleasant cooking experiences. For example, the worktop height should be tailored to the height of those who do the cooking. Any major height difference between a couple can be offset by using an extra-thick chopping board. Your dishwasher and steam oven, such as the BORA X BO, should be conveniently installed at usage height so you don't have to bend over too much. To improve well-being, the person cooking should have a clear view into the room or outside, instead of simply looking at the wall. Wherever possible, you should therefore position your sink or BORA cooktop in front of a window or on the kitchen island.

The aim of ergonomic kitchen design is to create a room that optimally meets users' needs, which makes custom solutions essential when designing kitchens. This also applies to the lighting since light sources have a high

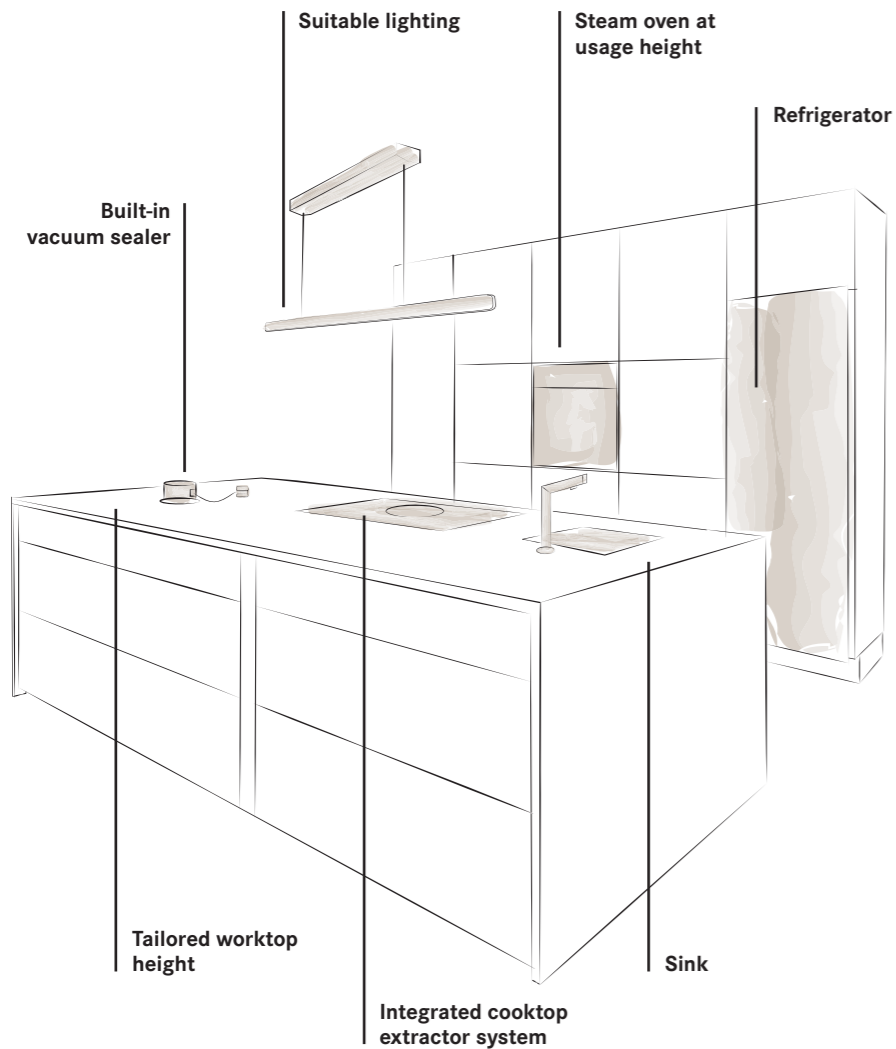
functional, emotional and aesthetic value – from basic lighting to accent lighting. The way you design your lighting primarily depends on how you wish to set up and use your kitchen. Some of the initial questions you should ask yourself include how much natural light comes in through the windows, if the kitchen island is solely for prepping food or also for dining and whether there are any appliances that act as light sources. When preparing food, the lighting in the work area is extremely important. Here at BORA, we're therefore committed to offering outstanding lighting concepts – from warm, dimmed light to wonderfully bright light. After all, the lighting influences both the appearance of a room and the mood of the people within it. Just one more tip: where possible, always ask a kitchen designer or lighting specialist for advice.



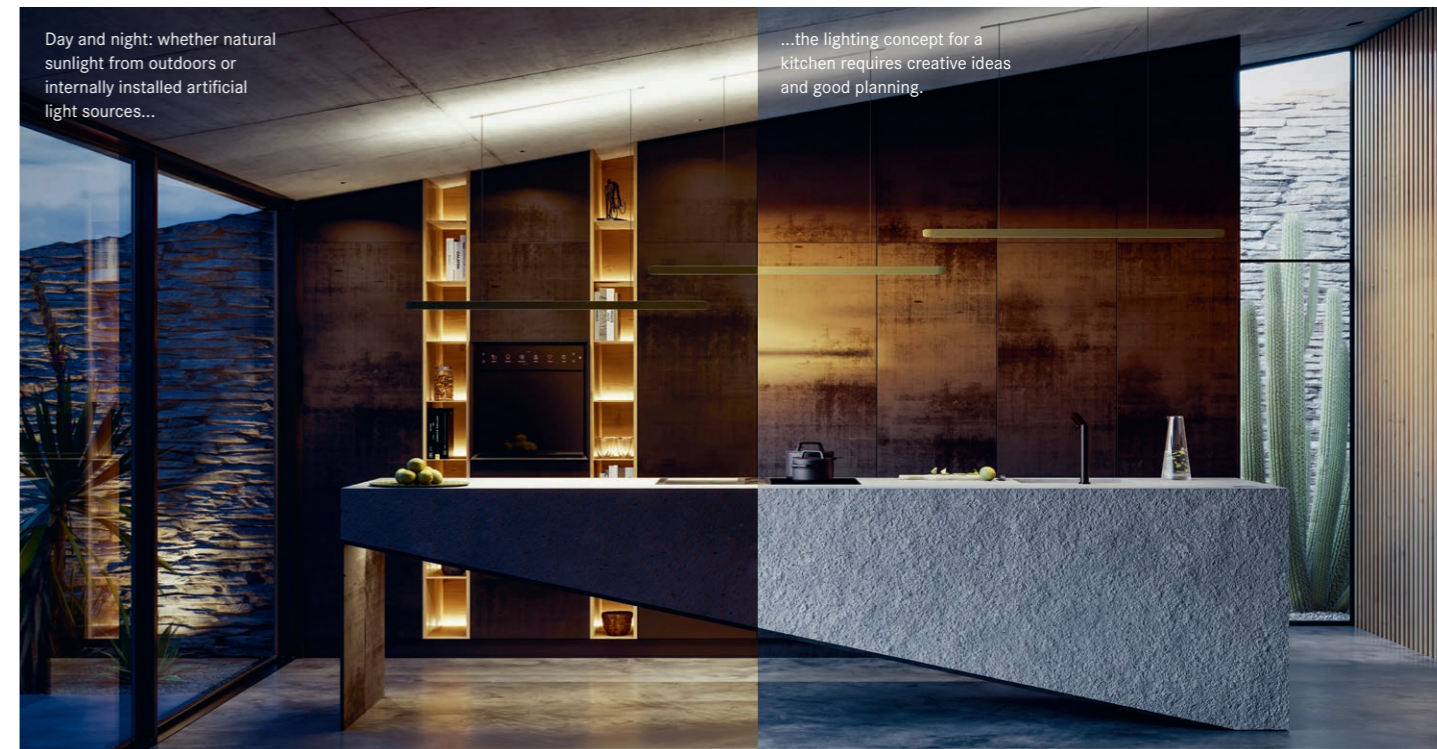
Further information on light planning can be found in our lighting guide.



A perfectly planned, ergonomic kitchen means short routes and the ideal lighting.



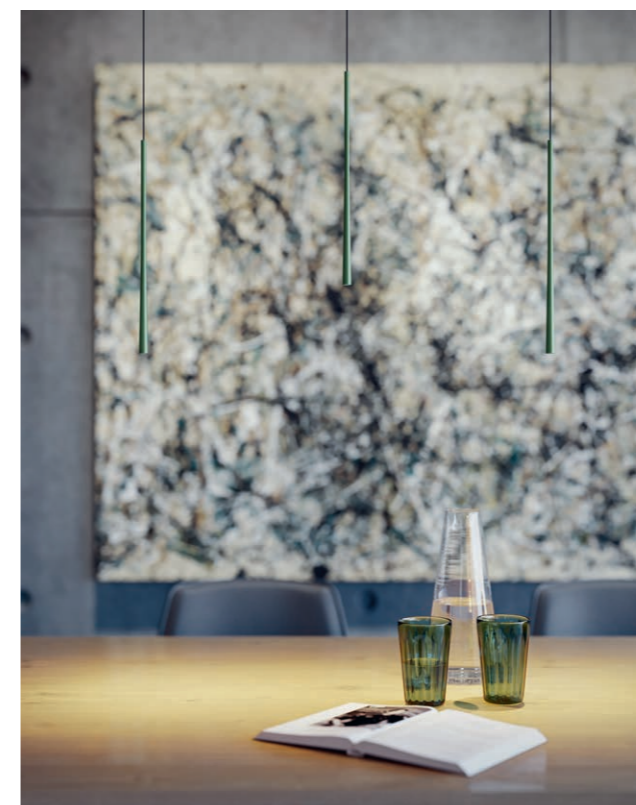
The golden triangle
 When designing a kitchen, the focus lies on cooking workflows rather than individual appliances: refrigerating, storing, washing, prepping, cooking and serving food should all be possible in a kind of triangular arrangement. The 'golden triangle' is created through the logical consecutive positioning of the work areas and plays a major role in determining the design of a functional kitchen. The arrangement of the refrigerator, sink, worktop areas, stove and oven eliminates unnecessary steps while cooking. These conditions also enable several people to help prepare meals without getting in each other's way. A kitchen island that is easily accessible from all sides is ideal for this. After all, meals are sociable occasions – as is cooking.



Day and night: whether natural sunlight from outdoors or internally installed artificial light sources...

...the lighting concept for a kitchen requires creative ideas and good planning.

Dining table lights should hang between 55 cm (minimum clearance) and 70 cm above the table top.



Atmospheric lighting

Designing the lighting in the kitchen doesn't just involve determining the perfect positioning, but also choosing the right colour temperature for the lights. As a basic rule of thumb, warm white light (2,700 to 3,000 kelvin) has a calming and relaxing effect, whereas neutral to cool white light (3,300 to 5,300 kelvin) is similar to daylight and therefore suitable for functional lighting. The lighting concept for a kitchen should ideally involve both warm and cool white lights, which should be positioned to shine directly onto the worktop, sink and cooktop. The dimmable BORA Horizon pendant light, for example, shines a functional direct light downwards and an atmospheric indirect light upwards.

Accent lighting for dining tables

Subtle, atmospheric lighting is more important here than detailed lighting. Clusters of decorative ceiling lights, such as the vertical BORA Stars pendant lights, are ideal above dining tables as they offer pleasant, glare-free illumination with a touch of finesse.

BORA products

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

①

BORA cooktop extractor systems

A cooktop and extractor system rolled into one. With the modular and compact BORA cooktop extractor systems, unlimited freedom in kitchen design is guaranteed.

②

BORA steam cooking and baking systems

Steam in its finest form. Steam, bake and roast like a pro with the BORA X BO thanks to the 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 refrigeration and freezing systems

Perfect solutions for storing food in a well-organised and effectively chilled manner. The different refrigerator models and freezer are characterised by features such as innovative convection cooling, separate cooling circuits, No Frost technology and sophisticated components for the interior.

④

BORA cleaning and rinsing systems

Automatically clean. The BORA Sink cleans itself at the push of a button. Water rinses impurities and dirt off all the surfaces into the drain without leaving any residues. The elegant ensemble of the basin and tap fits seamlessly into BORA's design philosophy.

⑤

BORA lighting

Minimalist design and maximum light. The BORA Horizon and BORA Stars create the perfect lighting for the broadest range of situations when cooking and dining, brightening up the kitchen as a living space in both a functional and emotional way.

⑥

BORA supplies and accessories

The perfect accessories for extraordinary cooking experiences: the BORA QVac built-in vacuum sealer, the BORA Pots and Pans and many more help make this dream a reality.



BORA Assist

Developed to simplify your cooking experience.

BORA Assist provides you with individual appliance functions and programmes that help to simplify your cooking experience and improve your cooking results.

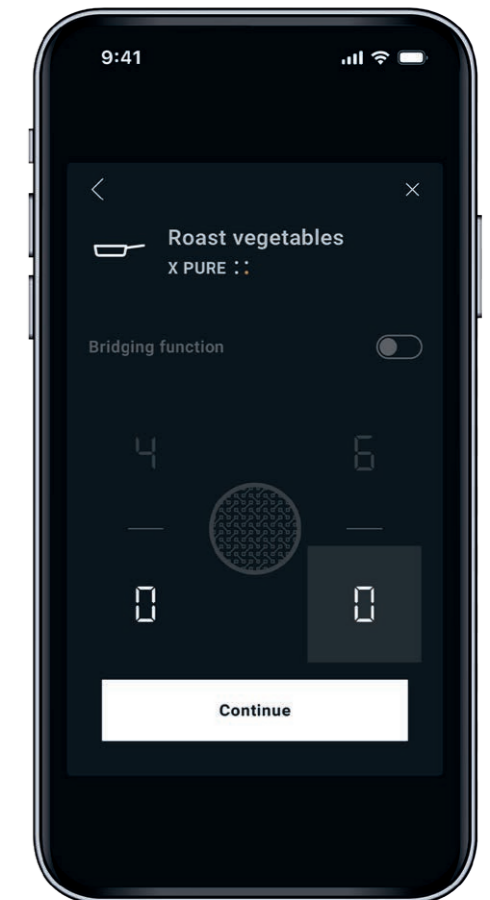


Perfect dishes at the push of a button

With over 200 pre-set automatic programmes, the BORA X BO steam oven offers outstanding flexibility when it comes to preparing your favourite dishes simply and gently. The programmes can be controlled directly on the appliance or via the BORA JOY app on your smartphone. In addition, special programmes make it far easier to perform innumerable everyday processes, such as defrosting, sterilising or keeping food warm.

Always focused on the essentials

Experience individual Assist functions on the new BORA X Pure in combination with the BORA Pots and Pans Assist and the BORA grill pan. The Assist functions and recipes can be easily controlled via the BORA Joy app to simplify cooking processes and help you achieve the best results. From an appliance perspective, the new BORA X Pure comes equipped with two additional Assist functions: Fry enables temperature-specific frying and Boil replaces the need to boil water for tea or coffee in a kettle.



Supported cooking with the BORA JOY app

Choose your favourite dish every day from a wide range of appliance-specific recipes and use the Assist recipes to help you cook pasta, fry vegetables, meat or fish, or make egg dishes. With Assist recipes, the required Assist function is automatically displayed for activation.

Cooktop extractor systems

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.



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.



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



bora.com/professional

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 evenly heat very large pots, pans or roasters, such as the BORA braising 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 particularly 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.com/classic



NEW

BORA X Pure

The minimalist cooktop extractor system with maximum cooking space and BORA Assist.

In addition to its many features, the new BORA X Pure also offers an impressively large cooking surface, embedded into its purist design, with an iconic air inlet nozzle with a pin look. It has an installation height of just 199 mm from the top edge of the worktop. The entire surface of the extra-wide cooktop (830 mm) can be optimally used for both cooking and frying. This makes it ideal for anyone who frequently cooks with large pieces of cookware or uses several pots and pans at the same time. The BORA X Pure ensures that large items of cookware, such as the BORA grill pan, are heated up fully and evenly. The oversized surface induction cooking zones automatically detect the cookware when it is placed on them. The bridging function makes it possible to connect two adjoining cooking zones to form a single, large cooking area. The multi-coloured sControl operating panel with a vertical slider

makes it particularly easy to operate the cooktop by intuitively swiping your finger up or down or directly tapping the controls. In addition to the functions available on the predecessor model, the new BORA X Pure also boasts two additional Assist functions that help you when cooking: Fry enables temperature-specific frying and Boil eliminates the need to boil water for tea or coffee. When combined with the BORA JOY app, you can vastly expand the range of functions offered by the BORA X Pure. Additional Assist functions such as cooking pasta, making egg dishes or steaming vegetables can be selected and started via the app. These functions are also stored in Assist recipes to make the cooking process even easier for you and further enhance the final results. The programmes are designed for use with the BORA Pots and Pans Assist and the BORA grill pan.

Oversized surface induction cooking zones

The entire surface can be optimally used when cooking thanks to the extra-large surface induction cooking zones measuring 230 x 230 mm or 230 x 460 mm.

Simplified cooking enjoyment

With the BORA X Pure, BORA Assist makes cooking simpler than ever. In combination with the BORA Pots and Pans Assist and the BORA grill pan, the Assist functions Fry (with temperature-specific settings for frying) and Boil (as a replacement for a kettle) can be used directly on the cooktop.

**Even more intuitive operation**

The BORA X Pure can be controlled using the tricoloured sControl+ touch panel. The different control settings are easy to tell apart. 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. The bridging and automatic pan size recognition functions have been further developed compared to the previous model.

Distinctive design

The cooktop and extractor are completely flush-integrated. The striking design features expressive lines coupled with the iconic air inlet nozzle in a pin look, surrounded by endless black. The operating panel creates colour and lighting accents during use.



The sControl+ operating panel on the new BORA X Pure can be intuitively used in any cooking situation thanks to its multi-coloured design.

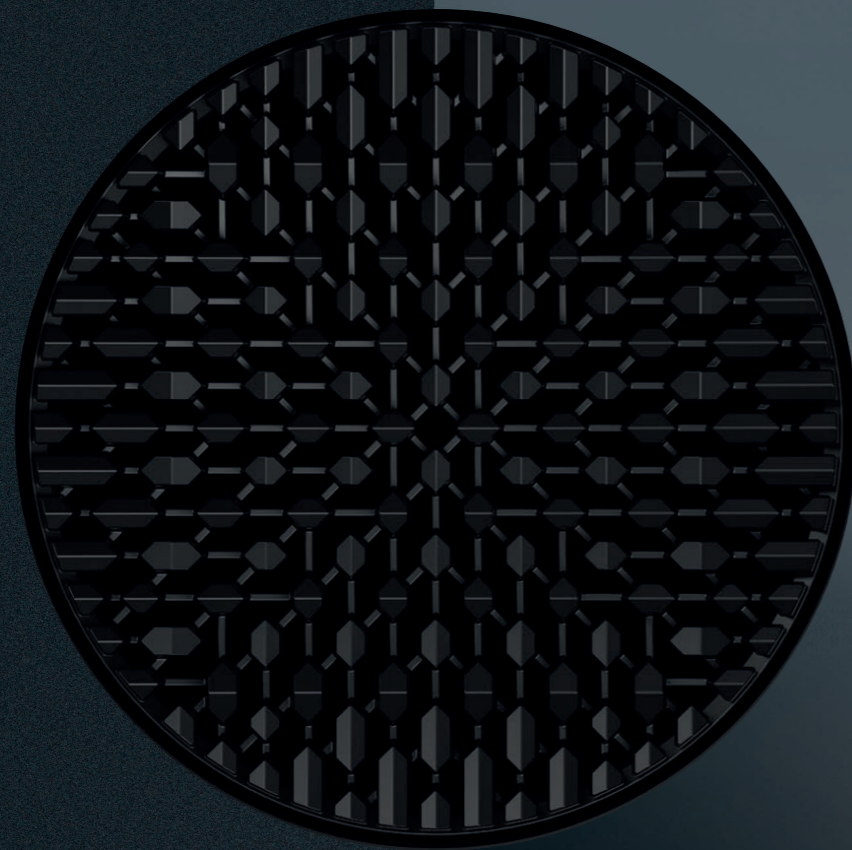


bora.com/x-pure

NEW

Matt

Glossy



Two versions

The BORA X Pure is available in two versions: with a glossy glass ceramic cooktop and with a matt glass ceramic cooktop, the new X Pure Rough. The matt glass significantly reduces the visibility of scratches. The new surface design gives the cooktop extractor system an elegant finish.



Practical Assist recipes via the BORA JOY app

Intelligently connected, the range of functions offered by the new BORA X Pure can be expanded by using the BORA JOY app. For example, additional Assist functions and recipes, such as cooking pasta and making egg dishes or fried potatoes, can be selected and started. The programmes are designed for use with the BORA Pots and Pans Assist and the BORA grill pan.

BORA M Pure

The ultra-flexible cooktop extractor system with maximum ease of use.

The BORA M Pure is a logical progression from our popular BORA Pure. Designed for maximum flexibility, the BORA M Pure combines two induction modes. The two surface induction cooking zones can be connected together by the bridging function to create a large zone. This optimally heats large items of cookware, such as the BORA grill pan. If the cookware is big enough and permanent pan size recognition is enabled,

the induction zones are automatically combined. The two individual cooking zones on the left with zone induction are ideal for smaller pots, pans and espresso makers. The touch control operating unit with a slider features white LEDs for a clear and modern look. Anyone wanting to add their own personal touch can bring a little variation to their kitchen through the use of colourful air inlet nozzles.



Intuitive operation

The BORA M Pure can be completely controlled by a touch panel. The vertical slider makes operating the cooktop particularly easy by intuitively swiping your finger up or down or tapping the controls. All important control functions can be accessed with a single touch.



Induction times two

The two 230 x 230 mm surface induction cooking zones on the right can be connected together by the automatic bridging function to create a single, large 230 x 460 mm zone. The two individual cooking zones on the left are ideal for smaller pots and pans.

Colourful design

The air inlet nozzles can be quickly and easily replaced in line with personal preferences. These not only come in black, but also in orange, red, blue, jade green, light grey, sunshine yellow and greige.



The BORA M Pure can be fully controlled by a modern touch panel with white, illuminated labelling and a unique appearance.



bora.com/m-pure



BORA Pure

The customisable high-performance cooktop extractor system to embark on your personal cooking experience.

The BORA Pure is characterised by its minimalist design, compact dimensions and proven BORA extraction technology. Thanks a cooktop depth of 515 mm, the system is compatible with standard rows of kitchen units from all common manufacturers. The cooktop extractor system also has an impressively low appliance height of less than 20 cm. The integrated filter unit in the recirculation model preserves maximum storage space in the base unit, which is particularly advantageous in smaller kitchens, plus there is no need to shorten drawers when using this mode. As a result, the BORA Pure blends perfectly and discreetly into any kitchen environment as a design highlight.

Personalise your kitchen with splashes of colour: the air inlet nozzle on the BORA Pure can be quickly and easily replaced. Choose your favourite colour from the following seven options: greige, sunshine yellow, orange, red, jade green, blue and light grey. If the automatic extractor function is enabled, the power level adjusts to current cooking conditions. The cooking zone automatically detects cookware when it is placed on it, and only currently relevant functions are displayed thanks to the intuitive, context-sensitive operating panel. Due to the optimum airflow, the cooktop extractor works so quietly that you can hear every sizzle and hiss when cooking.

Colourful design

The vibrant and easily interchangeable air inlet nozzles are the perfect way to brighten up the kitchen and add a personal touch.



Extra-large induction cooktop

With four large, round cooking zones, the induction cooktop offers plenty of space for cooking while making full use of its depth of 51.5 cm. The BORA Pure is suitable for kitchen units with a width of 80 cm.

Intuitive operation

The BORA Pure can be completely controlled by a touch panel. The vertical slider makes operating the cooktop particularly easy by intuitively swiping your finger up or down or tapping the controls. Important control functions can be accessed with a single touch.



The centrally positioned, red sControl operating panel offers maximum convenience.



bora.com/pure

BORA S Pure

The most compact cooktop extractor system with maximum use of space for 60-cm-wide kitchen units.

Extraordinary, minimalistic and modern – all key characteristics of the BORA S Pure as the smallest yet still powerful cooktop extractor system. With an asymmetrically arranged inlet nozzle and four cooking zones, the available surface area is fully utilised. Two of the four induction coils have been specially designed for the BORA S Pure for maximum effectiveness. The model also offers another unique and impressive highlight: the coffee function makes brewing coffee with an induction-compatible espresso pot incredibly simple. The intuitive vertical slider

on the red sControl operating panel responds to a swipe or a tap. With a width of 60 cm and a height of 199 mm, the compact dimensions of the BORA S Pure enable it to be installed in standard kitchen units and guarantee maximum storage space. Thanks to the fully flush extractor and cooktop plus the slender design, the cooktop extractor system integrates harmoniously into any kitchen environment. Brightly coloured air inlet nozzles (available in orange, red, blue, jade green, light grey, sunshine yellow and greige) make it easy to add personal touches.



Unique coffee function

The coffee function controls the brewing process in induction-compatible espresso pots with a diameter of at least 7 cm. Once set to your espresso pot's water capacity, the cooking zone heats up and automatically switches off after the required time.

Asymmetric and colourful design

The flush-mounted design with an asymmetrically positioned extractor opening is wonderfully eye-catching and enables optimum space usage. The vibrant air inlet nozzles add a splash of colour and can be changed in an instant in line with preferences.

**Premium quality cooktop frame**

When surface mounting the cooktop, the BORA cooktop frame made from heat-resistant aluminium prevents the edges of the glass ceramic from cracking. The clip-on system enables the frame to be simply installed without the use of any tools. Its modern and minimalist design optimally rounds off the timeless appearance of the BORA cooktop extractor systems. The cooktop frame is available for the BORA X Pure, M Pure, Pure, S Pure and Basic.

Most compact structure and optimum cooktop usage

The solution to all space issues: with its extremely compact dimensions, the BORA S Pure fits perfectly in even 60-cm-wide kitchen units. It has four cooking zones of different sizes, suitable for accommodating pots and pans with all conventional dimensions.

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



bora.com/s-pure



BORA Basic

The cooktop extractor system with a radiant cooktop and effective extraction.

The BORA Basic combines a high-performance cooktop and effective vapour extraction in a single appliance. As a particular highlight, the BORA Basic heats up extraordinarily quickly for a radiant cooktop. The Hyper cooking zone at the front left features radiant heating elements and offers up to 50% higher performance on the power setting. Thanks to the central operating panel and optimum assignment of the cooking zones, there is always room to cook with four pans measuring up to 24 cm at the same time. Like all BORA cooktop extractor systems, the BORA Basic is available as an

exhaust air or recirculation solution. The low height of less than 20 cm and the integrated filter unit on the recirculation version ensure maximum storage space in the base unit. The black inlet nozzle blends in with the overall cooktop appearance and has a discreet, modern look. Thanks to the heat retention function with a constant temperature of 75°C, every dinner will go perfectly – even if your guests are late. The parts that come into contact with cooking vapours can easily be removed through the air inlet opening and are dishwasher safe.

Extractor opening overflow protection

The raised design of the air inlet opening prevents liquid from running into it from the cooktop.



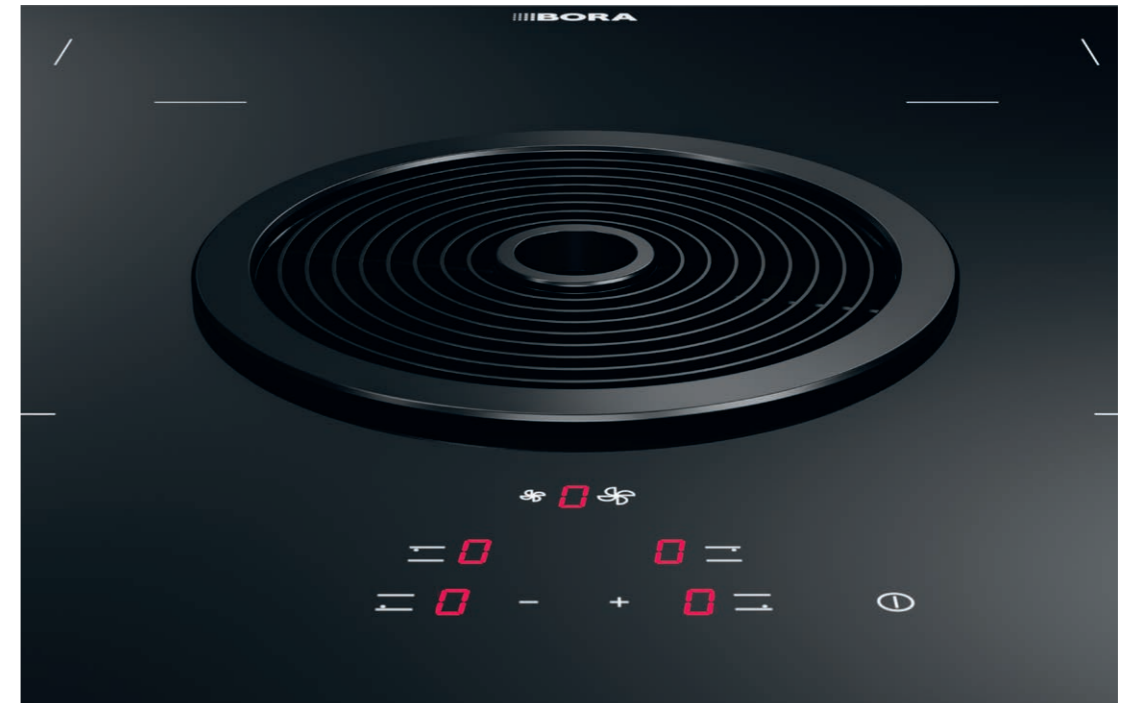
Particularly quick initial heating

The Basic Hyper heats up extraordinarily quickly for a radiant cooktop. The Hyper cooking zone with its radiant heating elements offers up to 50% higher performance on the power setting.

Compact radiant cooktop

The radiant heating elements are heated and emit heat to the cookware. All kinds of cookware can be used, including ceramic and copper pots.

Whether from a deep pot or a shallow pan, BORA Basic extracts all vapours and odours while cooking.



bora.com/basic



Steam cooking and baking systems

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

The BORA X BO is a true all-rounder as it's a steamer and oven rolled into one appliance. The combination of Rapid Air technology, innovative steaming, hot air technology and intuitive operation will enable you to cook like a pro at home in no time at all. 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, thanks to its gentle, uniform steam production and optimum heat distribution, the BORA X BO delivers perfect cooking results – even when rustling up three fully loaded trays at once! Inspired by professional kitchen technology, the BORA X BO enables you to cook like a pro at home and optimally complements the BORA cooktop extractor systems. The BORA X BO combines the functions of two kitchen appliances: it is a steamer and 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. The BORA X BO can bake, roast, hot air grill and steam. When steaming, the food is surrounded by water vapour so as to retain its valuable vitamins and minerals. Thanks to the automatic steam extraction function, the steam is drawn out backwards before the door is opened. An activated charcoal filter effectively absorbs even powerful odours. This prevents a blast of hot steam from hitting you in the face when opening the door and filters out undesired cooking odours.



The special programmes on the BORA X BO simplify innumerable everyday processes, for example by making it possible to gently dry mushrooms.



Simple and intuitive operation

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. Numerous pre-set programmes and an intuitive user navigation make cooking a real pleasure. In addition to choosing between manual cooking, the classic function and automatic programmes, you can also use special programmes that simplify many everyday processes, such as defrosting food, reducing germs or melting chocolate. The classic function makes it easy to switch

from a traditional oven to cooking with steam and offers four different operating modes: hot air, baking with moisture, steaming and hot air grilling. Steaming is a very gentle cooking method that optimally preserves vitamins and nutrients. This makes it ideal for vegetables, fish and tender meat. Hot air grilling browns the surface of grilled meat, gratins and grilled vegetables. 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.

Achieve perfect results every time when making your favourite recipes thanks to the pre-set automatic programmes. These can be controlled on the BORA X BO itself or via the BORA JOY app.



Simplified cooking enjoyment

The BORA X BO simplifies cooking through the use of pre-set programmes that can be directly selected and started on the BORA X BO or via the BORA JOY app. In the automatic programmes, the optimum temperature, cooking time and steam usage are preselected. To ensure that the selected automatic programme produces the desired results, the starting conditions needed for optimum preparation, for example the temperature or the constitution of the food,

are shown on the BORA X BO's display for many programmes. A controller can sometimes be used to customise the suggested settings for the degree of browning and done level (e.g. hard/al-dente/soft). If you don't use the BORA JOY app, the QR codes provided with some of the automatic programmes will take you straight to the recipes on the BORA website. Keeping your BORA X BO connected to your Wi-Fi helps ensure that your software is up to date at all times.

A premium design with a large touch display

Jet black, elegant and confidently restrained. The BORA X BO is characterised by its 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.



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.



bora.com/x-bo









BORA multi-drawer

The extremely 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 warm crockery, cook at low temperatures, regenerate or defrost food, or simply to 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.

 Warming crockery 60°C 1 h	 Defrosting food 30°C 4 h	 Low-temperature cooking 80°C 30 min–6 h
 Keeping food warm 70°C 3 h	 Reheating food 100°C 1 h	 BORA Connect Connectivity



bora.com/multi-drawer



As a side-by-side solution, the BORA Freeze (left) perfectly complements the BORA Cool (right).

Refrigeration and freezing systems

Smart design meets effective cooling.

There's probably no other door that's as eagerly opened as this one. After all, there are few other doors that provide access to as many fresh, tasty treats for dinner parties or so many refreshing drinks for when you've something to celebrate. This is a door that reveals optimally refrigerated food and drinks fitting for almost any occasion. A door in the midst of the kitchen as a living space and yet discreetly concealed behind the kitchen front. May we present the BORA refrigeration and freezing systems.



Watch our video to check out the smartest way to refrigerate fresh food.

BORA refrigeration and freezing systems blend perfectly into any modern kitchen environment thanks to their refined yet subtle design.



Freshly conceived – effective, well-organised food storage with BORA refrigeration and freezing systems.

Perfect food storage for long-lasting freshness

The BORA refrigeration and freezing systems expand the cooking experience beyond the preparation of food on cooktops and in the steam oven: now, you can store ingredients in a neat, tidy and effectively chilled manner too. The refrigeration and freezing systems meet all food storage needs. The different refrigerator models and the freezer are all characterised by elegant designs, with high-quality, sophisticated components for the interior. The omission of ornamental trims and features coupled with the use of easy-to-remove inserts highlights the focus on the essentials and makes the appliances easier to clean. Our products naturally offer outstanding refrigeration and cooling and feature innovative convection

cooling, separate cooling circuits, No Frost technology and a BORA Fresh zero compartment. The current range includes the BORA Cool and BORA Cool Combi, the new BORA Cool Combi XL and the BORA Freeze.

All neatly organised

The ability to position the accessories in line with personal preferences provides a clearer view of the contents and maximum order, preventing food that has been stored from being forgotten. The accessories are characterised by their multi-purpose designs. For example, the unique multi-tray can be used as a berry box, a cheese dome or for defrosting and freezing food. The new, taller BORA Cool Combi XL offers even more space for large bowls and food items.

Fresh air thanks to the BORA Cool odour filter

We've always been fascinated by odour filtration. The newly developed BORA Cool odour filter installed in the refrigerator systems features a honeycomb activated charcoal core and minimises food odours. The filter has an effective air flow area of around 600 mm² and overall dimensions of just 4.82 x 4.25 x 0.98 cm (W x D x H). Thanks to its large air flow profile, the sophisticated filter design does not impede the convection cooling. The temperatures within all areas of the refrigerator interior remain constantly stable. The BORA Cool odour filter is discreetly positioned behind the housing and simply needs to be manually replaced once a year.

BORA Fresh zero

The temperature in the BORA Fresh zero compartment is around 0°C. The resultant conditions are ideal for storing sensitive food such as loose fruit and vegetables. The upper trays with a sealed moisture regulating cover and high humidity are best for this. Sensitive, packaged food such as meat or fresh milk can also be refrigerated in the BORA Fresh zero tray without a moisture regulating cover. This keeps food fresh for as long as possible and preserves valuable vitamins and minerals. The BORA Fresh zero trays can be conveniently removed and filled with groceries on the kitchen worktop while standing up.



Top: thanks to its high-performance activated carbon core with a honeycomb structure, the BORA Cool odour filter reduces even powerful odours.

Bottom: the BORA Fresh zero tray can be simply and conveniently removed.

With elegant shades of grey and elements made of wood, metal and glass, the clean design even extends to the interior of the refrigeration and freezing systems.



Perfect lighting

The lighting concept for the refrigeration systems was designed to ensure uniform lighting throughout the interiors. The brackets for the glass shelves double up as light sources to ensure sufficient lighting even when the refrigerator is full. The soft light attractively stages the food in the refrigerator.

Accessories with a wow factor

The various features packages enable the refrigeration and freezing system interiors to be optimally designed in a neat and tidy

fashion for every household situation. There are two different features packages to choose from: BORA Good and BORA Best. All BORA refrigeration and freezing systems come with the BORA Good basic features as standard. The BORA Best features package makes cooking and storing food an extraordinary experience with a wow factor. From the storage box and the serving board to the wine cooler, the BORA accessories are all wonderfully stylish and refined.

Properly storing food

BORA refrigeration and freezing systems have the right temperature zones for all types of food.

Approx. 5°C

Dairy products, cheese, open foods, jarred food, eggs, butter, jam, dressings and tubes

Almost 0°C

BORA Fresh zero compartment
Loose fruit and vegetables, with the moisture regulating cover

Almost 0°C

BORA Fresh zero compartment
Packaged fish, meat and seafood, without the moisture regulating cover

Approx. -18°C

Ice cream, ice cubes and frozen food



How to keep your food fresh in the refrigerator for a particularly long time.

NEW**BORA Cool Combi XL**

BORA refrigeration and freezing systems offer an impressive capacity thanks to their spacious interiors. The new BORA Cool Combi XL refrigerator-freezer features a remarkable appliance height of 194 cm, thus offering about 30 litres more capacity than appliances with a height of 178 cm. This enables you to easily store and refrigerate even large bowls, containers and items of food in a neat and tidy manner. Despite its greater height, the BORA Cool Combi XL still fits into standard-width kitchen niches.

+ approx. 30 litres more capacity

**Perfect freezing with the BORA Freeze**

Avoid ice build-up and optimise the use of available space from now on with the BORA freezer. The No Frost technology and useful accessories allow for simple and optimal freezing. Thanks to the pull-out trays and easily removable storage containers, storing and emptying become child's play. The layout gives you an overview of the contents inside, making it easier to systematically store your food. What's more, thanks to the Ice Maker, there's nothing standing in the way of spontaneous parties.

Everything is beautifully organised thanks to pull-out shelves and sophisticated accessories.



bora.com/cool



Cleaning and rinsing systems

Cleaning made easy.

Cleaning is part of any food prep or cooking process and an omnipresent element in our everyday lives. That's more than enough reason to make it as simple and enjoyable as possible so we have more time for the important things in life.



BORA Sink

The self-cleaning sink.

Automatically clean. The BORA Sink cleans itself at the push of a button. Water rinses impurities and dirt off all the surfaces into the drain without leaving any residues. The automatic sink cleaning function is made possible by a combination of the innovative flow profile and the sink's pearling effect. The durable quartz composite sink is made from ultra-modern, patented Cristadur. This has an impressive, satin-matt, seamless finish, which dirt and water simply roll off. At the end of the cleaning function, any excess dirt residues are simply removed with the drain filter and disposed of. As a mark of quality, the sink is manufactured in Germany by the industry specialist SCHOCK.

The BORA tap is optimally designed for use on the sink. The sink is also suitable for combination with all conventional taps, for example for boiling or sparkling water.

Premium materials

The robust quartz composite sink made from Cristadur helps make the cleaning process even more efficient and hygienic thanks to its pearling effect. Cristadur boasts a patented, ultra-fine material structure and a satin-matt finish, which dirt and water can simply roll off. This leaves little breeding ground for germs, bacteria and limescale deposits.



bora.com/sink



Watch the video to see how the sink cleans itself in a matter of seconds.

As a practical feature, the sink's cleaning function is activated using the touch sensor located below the worktop or the front control lever on the tap.



Self-cleaning at the push of a button

Unlike with a conventional cleaning process, the BORA Sink is automatically cleaned by a laminar water flow at the push of a button. This not only makes cleaning quick and efficient but can also help to reduce water consumption. The cleverly devised flow profile enables an even distribution of water within the sink. Dirt and other impurities are rinsed off all the sides and collected in the drain filter for easy removal.

Minimalist design

Precise edges define the jet black sink and tap. With their pared-down design, the tap and sink do not feature any other operating elements so as to offer a holistically streamlined operating concept. The sink's overflow is positioned on the non-visible side of the basin to provide an undisturbed view of the jet black finish. The tap impresses with its slender, unobtrusive shape and clean design language.

Intuitive operation

Both the water jet from the BORA tap and its temperature are directly set using the front control lever. The coloured LEDs on the tap's push button instantly show the current water temperature. The cleaning function can be intuitively activated by pressing the button on the front control lever or via the touch sensor located below the worktop. A short press triggers brief bursts of water while a long press activates the cleaning function for a further 15 seconds.

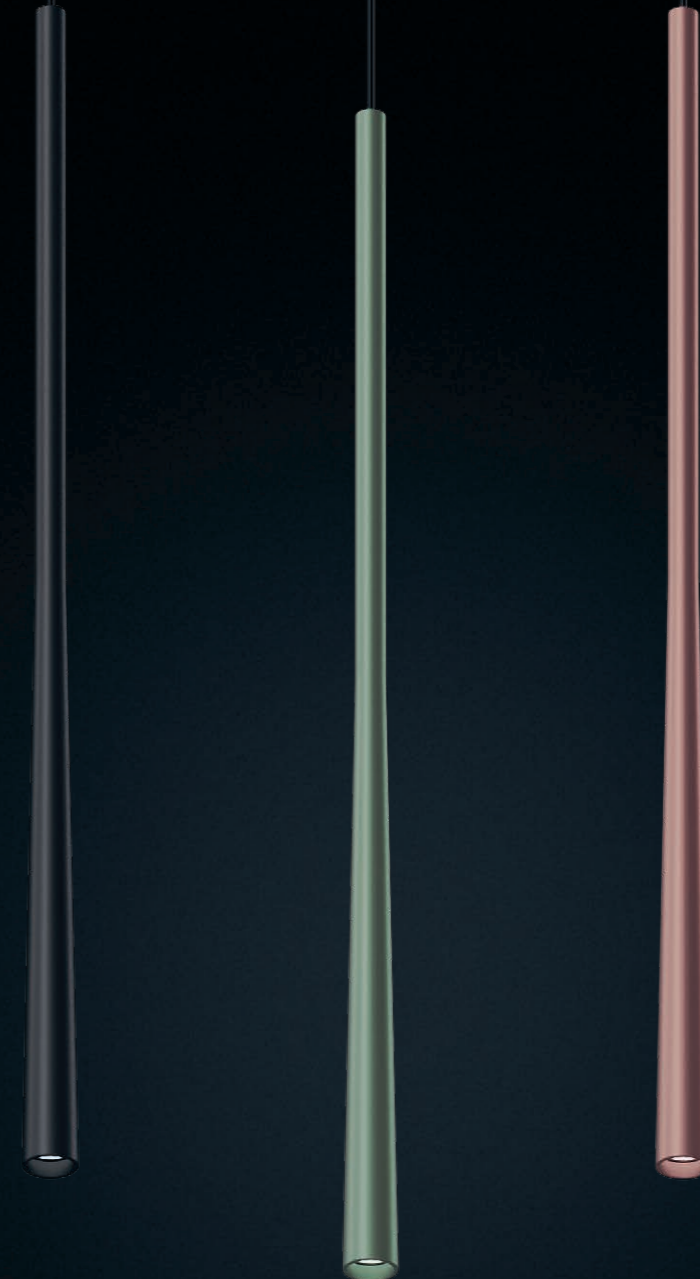




Lighting

Minimalist design and maximum light.

Functional yet emotional. Subtly restrained yet naturally sophisticated. It's not just the people who use them that give life to kitchens. How can you cook without the right lighting? Can you imagine hosting a dinner in the dark? BORA lighting creates the optimum lighting mood for all situations.



The BORA Stars and BORA Horizon pendant lights are available in three attractive colours: black, moss green and rose gold.



An overview of the BORA Horizon and Stars lighting ranges

The seemingly weightless Horizon linear pendant light fits discreetly and elegantly into the overall picture of the kitchen.



BORA Horizon

Smart direct and indirect lighting.

The kitchen is the heart of almost all homes. Having the right lighting makes it feel even more inviting. From dimmed warm light to wonderfully bright light, the BORA Horizon creates the appropriate atmosphere, whether functional or emotional.

High quality and aesthetically pleasing

The BORA Horizon linear pendant light is suspended above worktops, cooktops or the dining table and blends discreetly into the overall kitchen environment, adding a touch of finesse. The light is available in three colours: elegant black, soothing moss green and picturesque rose gold.

Compact 2-in-1 lighting

The linear pendant light can be used as either an indirect ambient light above the dining table or a direct light source above a cooktop. The two light sources can be controlled separately.

Convenient operation

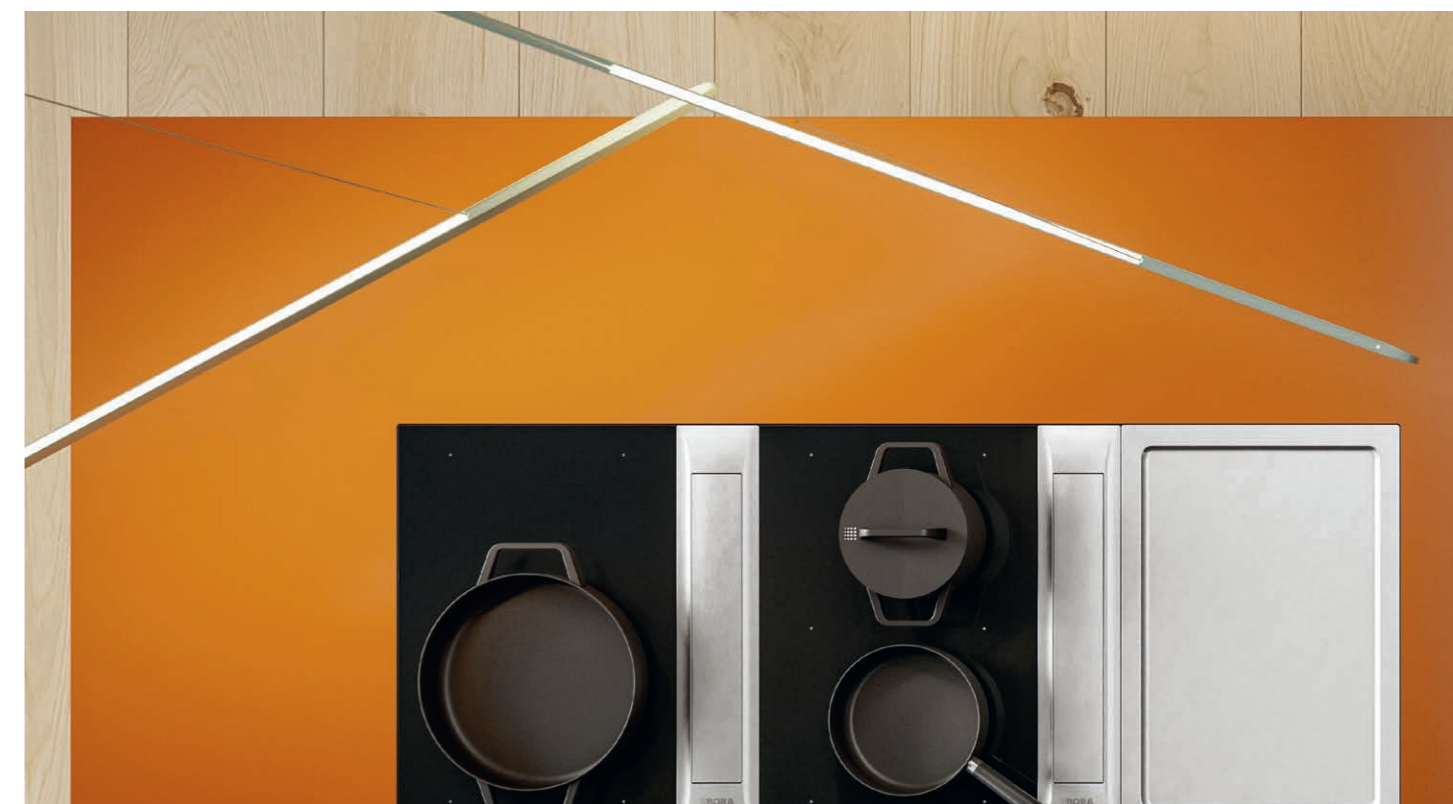
The BORA Horizon can be intuitively gesture controlled and offers a wide range of functions: dim light, change light temperature, decouple from direct and indirect lighting and, of course, light on and light off.

Adjustable height

Both BORA Horizon models can be adjusted without tools. With the 'fixed' version, this is done using the stop beads on the ceiling housing. With the 'move' version, the height can be adjusted on the light fixture itself so as to tailor the height to the conditions in the room.



bora.com/horizon





BORA Stars

Beautifully subtle single and cluster lights for top-quality kitchens.

As the perfect dining table lighting, the pendant light creates refined lighting accents. Use the versatile lighting system to create different constellations of the BORA Stars in line with your preferences, featuring a single light in a surface-mounted or built-in version or three lights in a linear or circular arrangement.

Variable system

The BORA Stars is available with three lights in a linear or circular arrangement or as an individual light in either a surface-mounted or built-in version.

Dimmable design for the perfect lighting mood for any situation

The BORA Stars models with three lights in a linear or circular arrangement can be infinitely dimmed using a rotary knob or a light switch and thus easily adapted to the cooking situation at hand.

High quality and emotional

The BORA Stars float above worktops, cooktops or the dining table and add a touch of finesse to the overall kitchen environment. The light is available in three colours: elegant black, soothing moss green and picturesque rose gold.



Information on light planning can be found in our lighting guide.



bora.com/stars

The BORA Stars float above the dining table and create elegant lighting accents.





Supplies and accessories

Suitable supplies and accessories for BORA products.

The BORA QVac built-in vacuum sealer keeps food fresh for longer and extends its shelf life. Our built-in vacuum sealer is also a must-have when it comes to vacuum sealing for sous-vide cooking, marinating food and preserving liquids. The ideal accessory for cooking and refrigerating with BORA.

The BORA cookware helps you achieve even better cooking experiences and offers pots and pans of all sizes for any occasion. Discover the BORA Pots and Pans, the BORA Pots and Pans Assist and the BORA grill pan.

BORA QVac

The built-in vacuum sealer for longer-lasting food and an extraordinarily fresh taste.



Make food last up to three times longer and reduce waste with the BORA QVac built-in vacuum sealer. Vacuum sealing retains both the food's delicious taste and its appetising appearance. The BORA QVac has three functions: vacuum sealing in vacuum boxes and vacuum bags, resealing bottles and marinating. The BORA QVac vacuum sealing set comes in two different designs that can be installed in almost any kitchen: Stainless Steel and All Black.

Unique installation concept

Thanks to the innovative and unique installation concept, the BORA QVac doesn't take up any of the coveted space on kitchen work surfaces since the device is located below the worktop. The built-in vacuum sealer can be installed either flush or surface mounted.

Super-speedy marination

The marinating ring, which is placed on one of the associated vacuum boxes, creates a vacuum.

The resultant marinating process takes no more than ten minutes rather than several hours or days.

Keep liquids fresh for longer

The vacuum seal extends the shelf life of bottled liquids, such as wine or oil, that have been opened. Once vegetables have been cooked, the resultant stock can even be stored as a sauce base, for example.

Securely packaged with an airtight seal

The BORA vacuum bags come in three different sizes and are perfect for sous-vide cooking in the BORA X BO. The BORA vacuum boxes have a capacity of up to one litre or up to two litres depending on the version selected. They are BPA free as well as freezer and dishwasher safe. Cooked meals can be vacuum sealed and kept for several days or even frozen.



bora.com/qvac



BORA Pots and Pans

Professional cookware for all occasions.

The BORA Pots and Pans cookware range combines top-quality materials and the highest performance with our commitment to timeless design. The 5-ply structure consisting of two layers of stainless steel and three layers of aluminium ensures that the cookware is heated evenly. All items in the cookware range are made in one piece, with no added base layer, to make

heat distribution as efficient as possible. Made using a 5-ply structure, finished with jet black, non-scratch, silicone-coated polyester and embellished with a stainless steel edge, we are setting new standards for durability, even heat distribution and simple cleaning. The pots and pans set and the braising pan can be stacked to save space during storage and are compatible with all conventional cooktop types.

BORA tiltable lid

Designed to ensure optimum steam extraction on cooktop extractor systems, the BORA tiltable lid can be tilted at different angles when cooking. It can be opened or closed in a single step. When open, the BORA tiltable lid effectively channels the steam straight into the BORA cooktop extractor.

Ergonomic, stay-cool handles

With a targeted focus on ergonomics, all of our pots and pans feature stay-cool bar handles. The optimum clearance from the pot body reduces the risk of burning. The handles on the BORA cookware have been meticulously designed to be easy to hold even when pans are full.

NEW

BORA Pots and Pans Assist

Professional cookware for supported cooking.

The BORA Pots and Pans Assist cookware range helps you achieve even better cooking results. Top-quality materials and outstanding functionality come together with our commitment to timeless design. All of the pans in the BORA Pots and Pans Assist cookware range are made from robust, durable stainless steel and feature a capsule base. The ceramic coating on the frying pans offers optimum non-stick properties. With a targeted focus on

ergonomics, all of our pots and pans also feature stay-cool handles. The subtle pouring rim is a visual highlight and makes it easy to pour liquids without spilling them. The BORA tiltable lid can be opened with a simple hand movement to effectively direct the steam straight into the BORA cooktop extractor. The pot set, frying pan and braising pan are easy to clean, can be stacked to save space during storage and are compatible with all conventional cooktop types.



The ideal accessories for cooking with new BORA X Pure

The BORA Pots and Pans Assist range is perfectly designed for use with the new BORA X Pure's appliance-specific functions. This makes cooking with BORA even simpler than ever. The Assist functions Fry (with temperature-specific settings for frying) and Boil (for boiling water) can be used directly from the cooktop. Further Assist functions and recipes can be started via the BORA JOY app.



BORA grill pan

The joy of perfect grilling.

With the BORA grill pan, perfect grilling is guaranteed all year round. The high-quality non-stick coating makes the pan easy to clean after use and ideal for preparing low-fat meals. Impeccable workmanship ensures rapid heat distribution when it is used on surface induction cooktops. Its size and properties mean that the grill pan can also be used in the BORA X BO without any issues. What's more, the grill pan is optimally designed for use with the new BORA X Pure, which enables temperature-specific frying using the Fry function. The scaled-down design allows the grill pan to blend in seamlessly with the BORA product range.

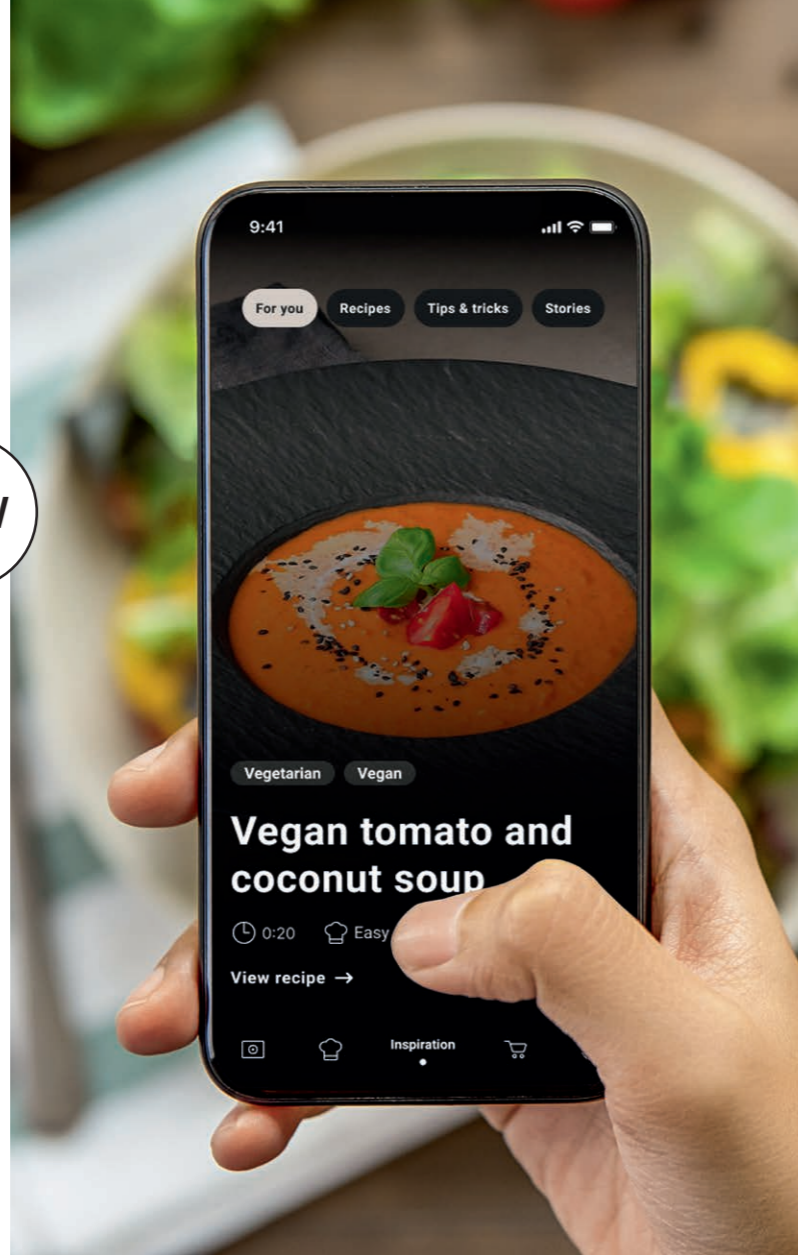


bora.com/supplies-accessories

NEW

BORA JOY

The BORA JOY app* makes cooking easier for you every day and offers you maximum inspiration in the BORA Joy feed. Conveniently operate BORA appliances like the BORA X BO or the new BORA X Pure straight from your chosen recipe. The BORA app offers you step-by-step support when cooking as well as a wide range of everyday recipes and stories about the kitchen as a living space. You'll find an overview of the status of your BORA products whenever you need it and can quickly obtain assistance in the event of error messages.



*The BORA JOY app is available in German and English.

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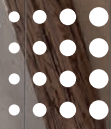
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BORA More than cooking.