

# Innovations 2023

# More than cooking.

We transform kitchens from functional rooms to genuine living spaces through the use of innovative products that make cooking, baking and food storage easier while also promoting a healthy lifestyle. Cooking, dining and living areas should be optimally designed to enable good communication in open settings. The BORA X BO steam oven and the refrigeration and freezing systems are a logical progression from the cooktop extractor systems. They are quiet, odourless and aesthetically pleasing. The BORA lighting, which enables kitchens to shine from both an emotional and a functional perspective, rounds off the product range. For extraordinary cooking experiences.



①

## **BORA cooktop extractor systems**

A cooktop and extractor system rolled into one. Cooktop extractor systems open up new design possibilities. The modular BORA Professional and Classic systems offer plenty of scope for customisation thanks to their freely selectable cooktops. The compact BORA Basic, S Pure, Pure, M Pure and X Pure systems allow maximum storage space thanks to their modest dimensions.

②

## **BORA steam cooking and baking systems**

The BORA X BO flex oven roasts, bakes and steams with professional quality and can be easily operated thanks to its large touch display. The perfect addition to the BORA X BO flex oven is the versatile BORA multi-drawer, which can be used for a whole range of tasks including warming crockery, defrosting food and even slow-cooking meals.

③

## **BORA refrigeration and freezing systems**

When developing the new refrigeration and freezing systems, the focus lay on the ability to effectively refrigerate food while storing it in a clearly organised manner. Available in several combinations and with a variety of features, even refrigeration now offers plenty of design freedom and lots of storage space.

④

## **BORA lighting**

Lighting is a key element of kitchen design. The BORA Horizon and Stars create the perfect lighting mood for any scenario: optimum lighting for preparing meals and dimmable lighting for a pleasant atmosphere when dining and entertaining.

⑤

## **BORA vacuum sealers**

A further compact yet effective device is the BORA QVac. The built-in vacuum sealer can be flush-mounted in worktops or surface-mounted on top of them. It can be used to vacuum seal food for a plethora of reasons: for sous-vide cooking in the BORA X BO or a pan, marinating or simply to preserve it for longer – the ideal aid when cooking and refrigerating with BORA.

# BORA cooktop extractor systems

Like cooking in the fresh air.



## Fresh air & a clear view

Odours and grease particles are suctioned away precisely where they arise and are effectively filtered by the BORA activated charcoal filter. Nothing disturbs communication or steams up your glasses.



## Simple operation

Intuitive. Self-explanatory. Sophisticated.



## Top performance

In every aspect. To meet every need. Top-quality materials and the most effective steam extraction combined.



## Simple cleaning

All moving parts can be easily cleaned in the dishwasher.



## Timeless design

Setting the standard for new interior aesthetics and unlimited design freedom.

## Technical data

Please see the BORA planning guide for technical drawings and details.



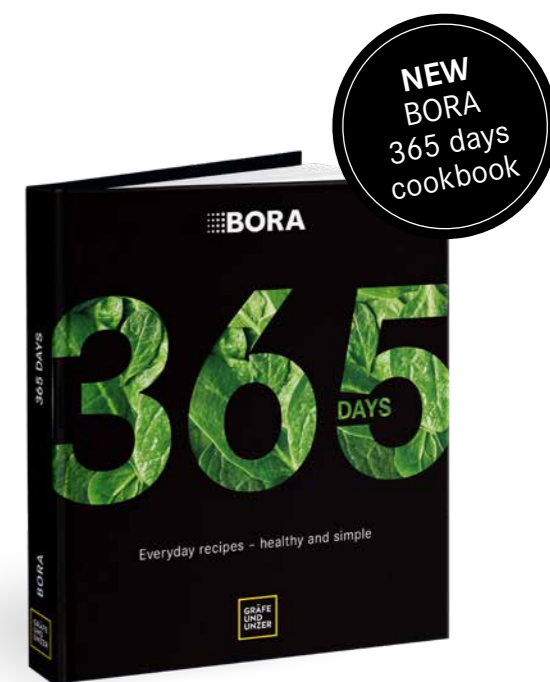
Scan the QR code to view a range of BORA recipes

## The '365 days' BORA cookbook

Everyday healthy eating – these over 90 everyday recipes from Germany, Spain, France, Italy, England and Netherlands are as special as they are easy to make. Classic international dishes are reinterpreted to create exciting taste combinations that whet the appetite for European cuisine. Whether preparing small dishes, starters, main courses or desserts – the varied recipes and pro tips by BORA experts make everyday cooking fun. There's a slice of enjoyment and inspiration for all tastes from morning to evening, including a breakfast bowl with granola, a leafy salad with scallops and French dressing, pizza bianca or a Black Forest gâteau made of ice cream, for a change. This is a cookbook that you'll gladly reach for time and again.

### Order now

The premium hardback cookbook published by Gräfe und Unzer is available from the BORA PartnerNet at [partner.bora.com](https://partner.bora.com)





Available to order from September 2023



**PURMA/PURMU 760 x 515 mm**

M Pure surface/induction cooktop with integrated cooktop extractor - exhaust air/recirculation

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

**Intuitive operation and a modern look**

The BORA M Pure can be completely controlled using a modern touch panel with a unique appearance thanks to the white LED indicators. The vertical slider makes it particularly easy to operate the cooktop with an intuitive swipe or a direct tap. All important control functions can be accessed with a single touch. Acoustic confirmations and warnings further enhance the ease of use.

**Colourful design**

The vibrant air inlet nozzles available in black, orange, red, blue, jade green, light grey, sunshine yellow and greige add a splash of colour and your own personal touch to the kitchen. They can be quickly and easily replaced in line with personal preferences.

**Induction times two**

The two 230 x 230 mm surface induction cooking zones on the right can be connected together by the bridging function to create a single, large 230 x 460 mm zone that optimally heats large cookware. If using a sufficiently large roaster with permanent pan size recognition enabled, the zones are automatically combined. The two individual cooking zones on the left are ideal for smaller pots and pans. The BORA M Pure offers plenty of space for the most flexible cooking experiences.



[bora.com/m-pure](https://bora.com/m-pure)



**PUED**  
Pure air inlet nozzle black



**PUEDR**  
Pure air inlet nozzle red



**PUEDB**  
Pure air inlet nozzle blue



**PUEDO**  
Pure air inlet nozzle orange



**PUEDG**  
Pure air inlet nozzle greige



**PUEDJ**  
Pure air inlet nozzle jade green



**PUEDS**  
Pure air inlet nozzle sunshine yellow



**PUEDL**  
Pure air inlet nozzle light grey



**BKR760**  
Cooktop frame for a width of 760 mm



**USL515**  
Side frame for a cooktop depth of 515 mm



**USL515AB**  
All Black side frame for a cooktop depth of 515 mm



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


## New heights of intuitiveness



bora.com/professional

- Touch panel even more responsive
- Optimised motors for enhanced flap movement
- Super simple mode for simplified operation

### Additional functions

- A single twist sets the timer to one minute. Rapid twisting sets it to several minutes
- Demo mode is indicated by the symbol D on the knob
- The knob displays the pause symbol  when the pause function is enabled

The BORA Professional 3.0 is now easier than ever to use. We have listened to our customers and further developed the knobs: thanks to enhanced hardware and software coupled with lower touch thresholds, the touch functions are more responsive than ever.

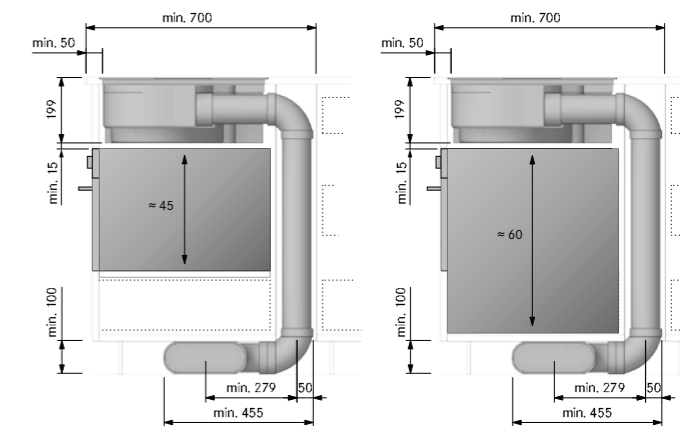
In the new super simple mode, all operating functions except the cooking zone and power level selection are disabled. This provides a more streamlined appearance and stops you accidentally activating additional functions. Important functions such as the automatic after-run and the filter service display are still available in this programme. All in all, the mode enables you to focus on what really matters: the joy of cooking. You can exit super simple mode and restore the full range of functions at any time using configuration menu C92.

## Additional installation options

### Combining a BORA S Pure with an oven

Following an in-depth review, it has been determined that a BORA S Pure PURSA extractor can be installed over an oven. Installation must occur properly under consideration of the insulation instructions and in compliance with all specifications. The installation of a PURSA in combination with the ULBF with ducting beneath the plinth to create a (partially) guided recirculation solution has also been approved although it must be ensured that the exhaust air guided through the new ULBF is separated from the oven. This information will be incorporated into the manuals and presented in the planning guide in future.

### PURSA exhaust air (island)



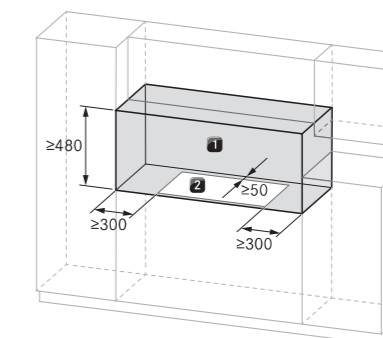
Oven 45 cm

Oven 60 cm



### Modified installation clearance

Following an in-depth review, we have reduced the installation clearance from the wall unit from 600 mm to 480 mm for modular appliances too, with the exception of gas cooktops, for which a minimum clearance of 650 mm between the worktop and the wall unit applies. This information will in future be incorporated into the manuals and the planning guide.



Allow the necessary clearance around the worktop cut-out.

- ① Necessary clearance
- ② Worktop cut-out

If you have any questions about installation, please e-mail us at: [planung@bora.com](mailto:planung@bora.com)

# BORA Ecotube flat adapter, flexible

Available to order from January 2024



## Simple operation & installation

Thanks to the attached handling tabs, the flexible version of the BORA Ecotube flat adapter is extremely easy to install. The pre-integrated seals also accelerate the installation process as there is no need to attach separate seal elements. Furthermore, the flexible version of the BORA Ecotube flat adapter eliminates the need for several consecutive 15-degree bends. The product is compatible with all flat Ecotube components and can be installed without tools.

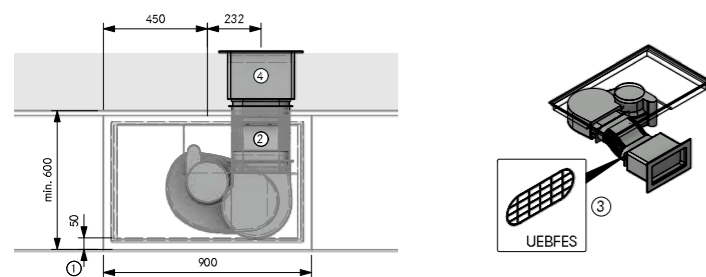


**EFAF**  
BORA Ecotube  
flat adapter, flexible

## Top performance

The flexible version of the BORA Ecotube flat adapter is the optimum solution for offsetting minor misalignments: whether vertical, horizontal, lateral, diagonal, for compressing or stretching, it can be universally used.

## PUXA exhaust air (for kitchen counters)



## Design examples

- ① Min. 50 mm to the start of the cut-out. This dimension is a recommendation. For the binding measurement, please contact your worktop manufacturer.
- ② Maximum EFAF offset: height 50 mm, side 30 mm.
- ③ In the case of ducting  $\leq 900$  mm with no bend between the fan and wall sleeve, the UEBFES/UEBRES is required.
- ④ Wall opening 310 x 155 mm. Air must be expelled in a straight line regardless of the weather conditions.

## Other BORA Ecotube systems

The BORA Ecotube duct elements perfect the extraction behaviour and effectiveness of the BORA extraction systems. BORA offers a range of perfectly aligned accessories – from cooktop extractors to wall boxes through to recirculation filters, because only a complete system guarantees optimum performance for customers. Quiet and effective, with no compromises.

# BORA shop in shop

BORA offers planning support for your display area. You can choose from our range of shop modules. The main objective of displaying BORA products is increased brand recognition.

## The benefits to you

- + Recognition of the brand and its communicated value proposition
- + Great advertising effect at the point of sale
- + Draw attention to BORA products
- + Customisable, brand-relevant advertising measures

If you are interested, please e-mail us at:  
[architecture@bora.com](mailto:architecture@bora.com)



# BORA Herford

## Training site

From October 2023, BORA Herford will be available as an additional training site in the heart of the kitchen furniture industry. We will convey our expert knowledge to you in a fun, lively and professional manner with a healthy mix of theory and practice. Training at the eastern Westphalian site will primarily focus on new products, installation and sales.

For training dates, please visit [bora.com/academy](https://bora.com/academy) or contact your area sales manager directly.

## Flagship store

The BORA flagship store in Herford offers your end customers personal product consultations and BORA Cooking Experiences.

For further information, please visit [bora.com/herford](https://bora.com/herford)

## BORA refrigeration and freezing systems

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, ingredients for social evenings of entertaining with family and friends or so many refreshing drinks for when you've something to celebrate or just want to take some time out to relax. 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.

BORA is bringing things full circle with its refrigeration and freezing systems: the cooking experience is being expanded beyond preparing food on our cooktops and in our flex oven. Thanks to the BORA refrigeration and freezing systems, you can now keep ingredients fresh in a well-organised and effectively cooled manner. The five refrigeration and freezing systems meet

all food storage needs. The range includes the BORA Cool refrigerator, the BORA Cool refrigerator with 4-star freezer compartment, the BORA Cool refrigerator-freezer with and without water connection as well as the BORA Freeze freezer with water connection.

Despite each of the appliances having their own special benefits, they also offer many shared ones. They impress with their premium design thanks to materials such as wood and the All Black metal features as well as the refined, muted grey colour scheme that creates a stage for sumptuous, colourful food. Furthermore, all refrigeration and freezing systems come with a range of practical accessories. The omission of ornamental trims and features coupled with the use of easy-to-remove inserts makes cleaning easier and highlights the focus on what really matters: effectively keeping food fresh.

## BORA refrigeration and freezing systems

Smart design meets effective cooling.



[bora.com/cool](https://bora.com/cool)



### Fresh air

The odour filter in the BORA refrigeration systems effectively reduces food odours. The interiors feature a technically perfect design with optimum air circulation. The two separate cooling circuits in the refrigerator-freezers prevent air exchange between the different areas, stopping odours from being transferred and the stored food from drying out. The temperature in the BORA Fresh zero compartment, which is separated from the rest of the refrigerator interior by a shelf, is about 0°C – creating the ideal, fresh-air-based storage environment for agricultural products, meat or packaged food.



### Clear view

Optimum illumination: even when the refrigerator is full, everything is still beautifully illuminated thanks to the numerous light sources in the appliance interior. The soft light attractively stages the food in the refrigerator.



### Simple operation

The ergonomic benefits begin even when putting away the shopping: the drawers in the refrigeration and freezing systems can be conveniently removed, filled and reinserted. The flexible accessories such as the multi-tray for Cool/Freeze, the Cool sorting tubs or the Cool refrigerator storage tray also make it easy to clearly organise all the contents.



### Top performance

Thanks to the multipurpose accessories such as the Cool multi-use spiked mat and the Cool multi-use hanging rack, the interior of BORA refrigeration and freezing systems can always be systematically organised. The stored food is instantly visible and no longer gets forgotten about, reducing food waste. The accessories are also wonderfully multifunctional and can be placed straight on the dining table from the refrigerator thanks to their stylish designs.



### Simple cleaning

The movable elements in the interior of the BORA refrigeration and freezing systems are made from robust materials, simple to remove and easy to clean. With most of the surfaces being beautifully smooth, all components can be easily wiped. Hygienically clean refrigeration really can be this simple.



### Timeless design

Beautiful design through and through. The BORA refrigeration and freezing systems impress with their carefully selected materials and unique colour scheme. They feature a streamlined design without any decorative elements but plenty of functional accessories as a practical means of clearly organising the interiors and simplifying food storage.

# Overview of BORA refrigeration and freezing systems

These five systems meet all food storage needs. Available to order from September 2023

## BORA Fresh zero

The temperature in the BORA Fresh zero compartment is around 0°C. The moisture control covers make it possible to regulate the air supply into the drawers depending on the humidity and the food stored. The resultant conditions are ideal for storing sensitive food such as loose fruit and

vegetables. The top two drawers in the refrigeration system are best for this. If the cover is left off, sensitive, packaged food such as meat or fresh milk can also be refrigerated in the BORA Fresh zero drawers. Such items should ideally be placed in the lowest of the three drawers. Optimum storage keeps your food fresh for as long as possible.

## BORA Cool refrigerators

Smart, well-organised food refrigeration.

- High-quality design
- Unique ergonomics in the refrigerator
- Broad range of functions and outstanding flexibility
- Pleasant sound design
- Optimum lighting
- Multiple versions



**C178K**  
BORA Cool refrigerator



**C178KGF**  
BORA Cool refrigerator with 4-star freezer compartment

## Two separate cooling circuits

The BORA refrigerator-freezers impress with two separate cooling circuits: the refrigeration and freezing compartments each have their own controls for regulating the temperature.

This prevents food odours from being transferred from the freezer to the refrigerator or vice versa. It also stops food from drying out.

## BORA Cool refrigerator-freezers

Simple refrigeration and freezing intelligently combined.

- High-quality design
- Unique ergonomics for refrigerator-freezers
- Broad range of functions and outstanding flexibility
- Pleasant sound design
- Optimum lighting



**C178KG**  
BORA Cool refrigerator-freezer



**C178KGW**  
BORA Cool refrigerator-freezer with water connection

## BORA Freeze freezer

Keep a cool head – perfect freezing.

- High-quality design
- Ergonomics in a freezer
- Broad range of functions and outstanding flexibility
- Sound design
- Perfect complement



**F178GW**  
BORA Freeze freezer with water connection

## No Frost technology

In the BORA Freeze, the No Frost technology prevents the freezer space from icing over and thus wasting energy. This also avoids the time-consuming process of defrosting the freezer. Thanks to the water connection, an ice maker with an ice cube container and space for the Freeze wine cooler can be found on the left, providing plenty of ice cubes in an instant, even for spontaneous parties.

## BORA Good basic features

The BORA refrigeration and freezing systems come with BORA Good features as standard. Even with these alone, you are already well-equipped to enjoy a neatly organised

refrigerator and freezer system. Of course, additional accessories can also be flexibly purchased in line with your needs, either individually or in the form of the Better and Best feature packages – for an all-round successful BORA cooking experience.

## Set with feature package

### Refrigerator

#### C178KS1

Cool set Better for the refrigerator (comprising a C178K refrigerator and K178S1 accessories)

#### C178KS2

Cool set Best for the refrigerator (comprising a C178K refrigerator and K178S2 accessories)

#### C178KGFS1

Cool set Better for the refrigerator with 4-star freezer compartment (comprising a C178KGF refrigerator and K178S1 accessories)

#### C178KGFS2

Cool set Best for the refrigerator with 4-star freezer (comprising a C178KGF refrigerator and K178S2 accessories)

### Refrigerator-freezer

#### C178KGS1

Cool set Better for the refrigerator-freezer (comprising a C178KG refrigerator and K178GS1 accessories)

#### C178KGS2

Cool set Best for the refrigerator-freezer (comprising a C178KG refrigerator and K178GS2 accessories)

#### C178KGWS1

Cool set Better for the refrigerator-freezer with water connection (comprising a C178KGW refrigerator and K178GS1 accessories)

#### C178KGWS2

Cool set Best for the refrigerator-freezer with water connection (comprising a C178KGW refrigerator and K178GS2 accessories)

### Freezer

#### F178GWS1

Freeze set Better for the freezer with water connection (comprising an F178GW freezer and G178S1 accessories)

#### F178GWS2

Freeze set Best for the freezer with water connection (comprising an F178GW freezer and G178S2 accessories)





# BORA refrigeration and freezing system accessories

Available to order from September 2023



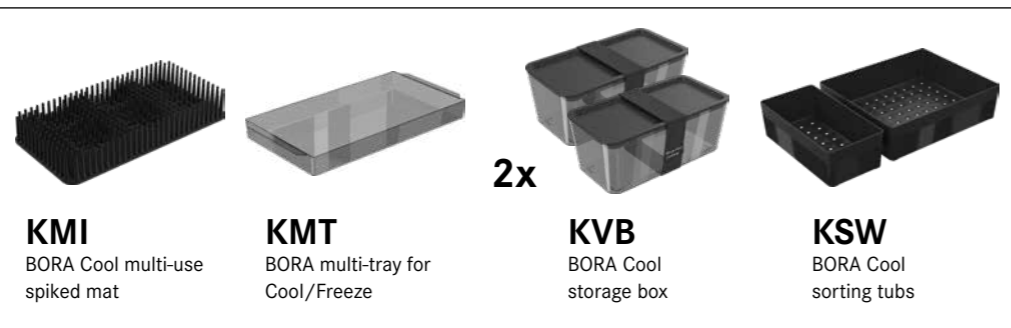
## BORA Better features

The accessories in the BORA Better features package expand the BORA cooking experience and impress by enabling the BORA refrigeration and freezing systems to offer even better organisation and even greater functionality. Food can be easily transported in the premium-quality, design-oriented BORA accessories – so all your breaks in the office, picnics with loved ones or lively, exuberant family outings can always be wonderfully stylish and refined à la BORA.

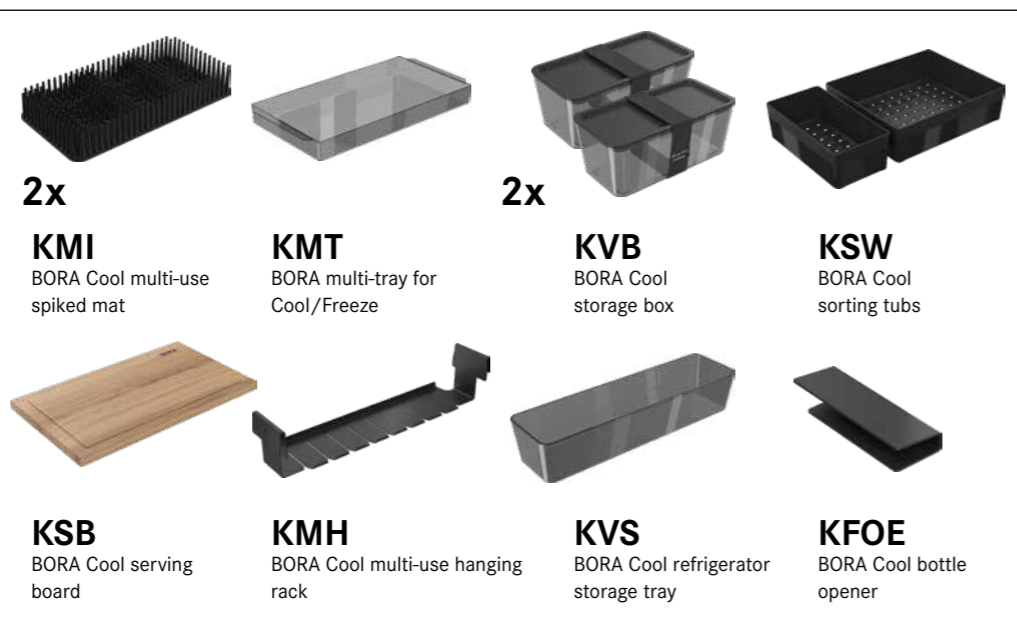
## BORA Best features

The accessories in the BORA Best features package make cooking and storing food an extraordinary experience with a wow factor. The practical accessories impress by enabling your refrigerator to offer even better organisation and even greater functionality. Food can be easily transported in the premium-quality, design-oriented BORA accessories – so all your breaks in the office, picnics with loved ones or lively, exuberant family outings can always be wonderfully stylish and refined à la BORA. With premium accessories that are everything but expectable. The Good, Better and Best features packages include different quantities and types of accessories. Starting with the basic features and going right up to the BORA Best features package, these refine the BORA cooking experience through ever greater functionality and ever better organisation.

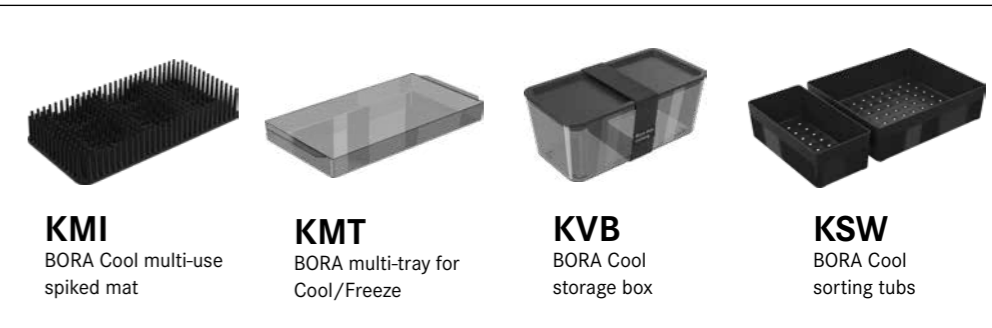
### K178S1 Cool Better features package for the refrigerator



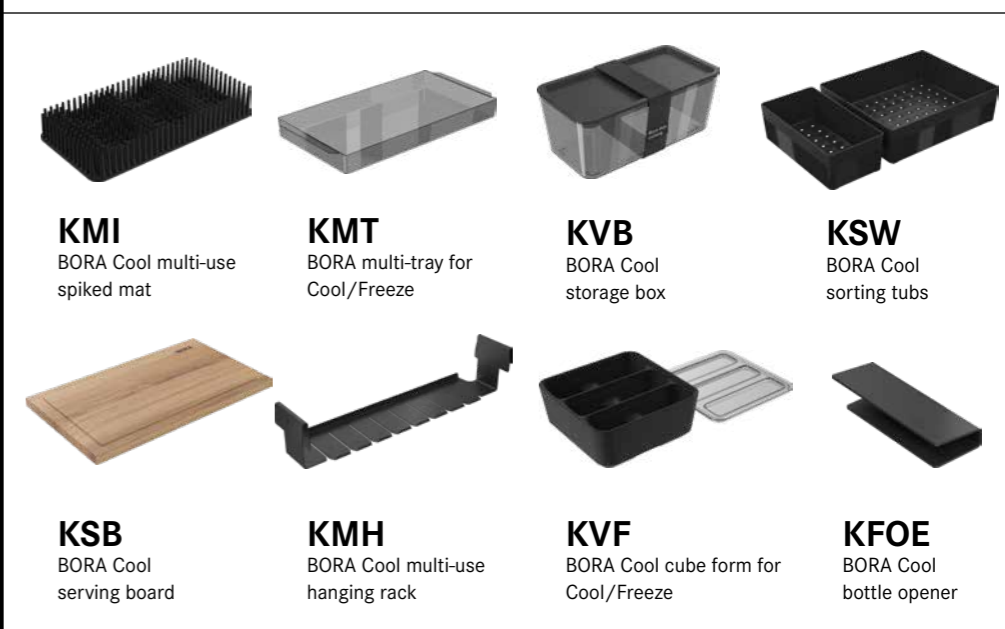
### K178S2 Cool Best features package for the refrigerator



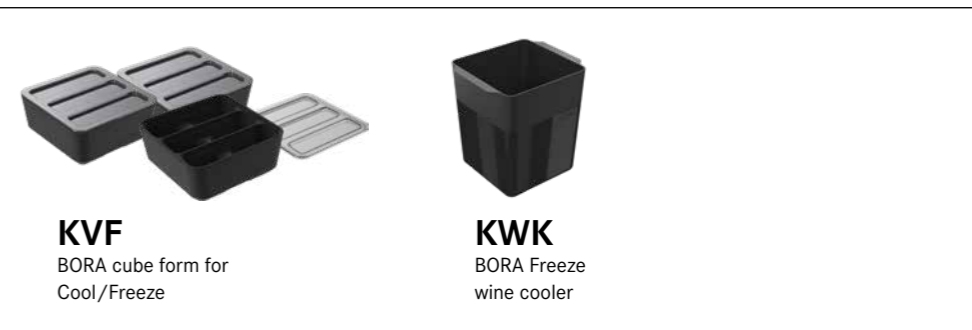
### K178GS1 Cool Better features package for the refrigerator-freezer



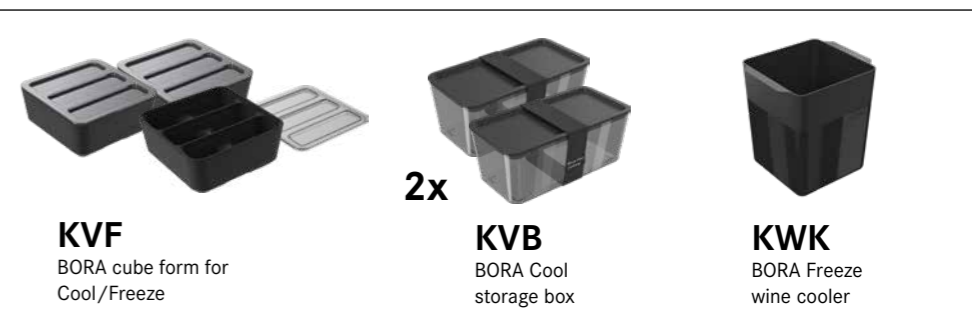
### K178GS2 Cool Best features package for the refrigerator-freezer



### G178S1 Freeze Better features package for the freezer



### G178S2 Freeze Best features package for the freezer



**BORA QVac vacuum sealer**



**NEW**  
Available  
for delivery  
from  
01/2024

Available to order from September 2023

**QVACAB**

QVac vacuum sealing set, all black



**QVACSS**

QVac vacuum sealing set, stainless steel



**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.

**Unique installation concept**

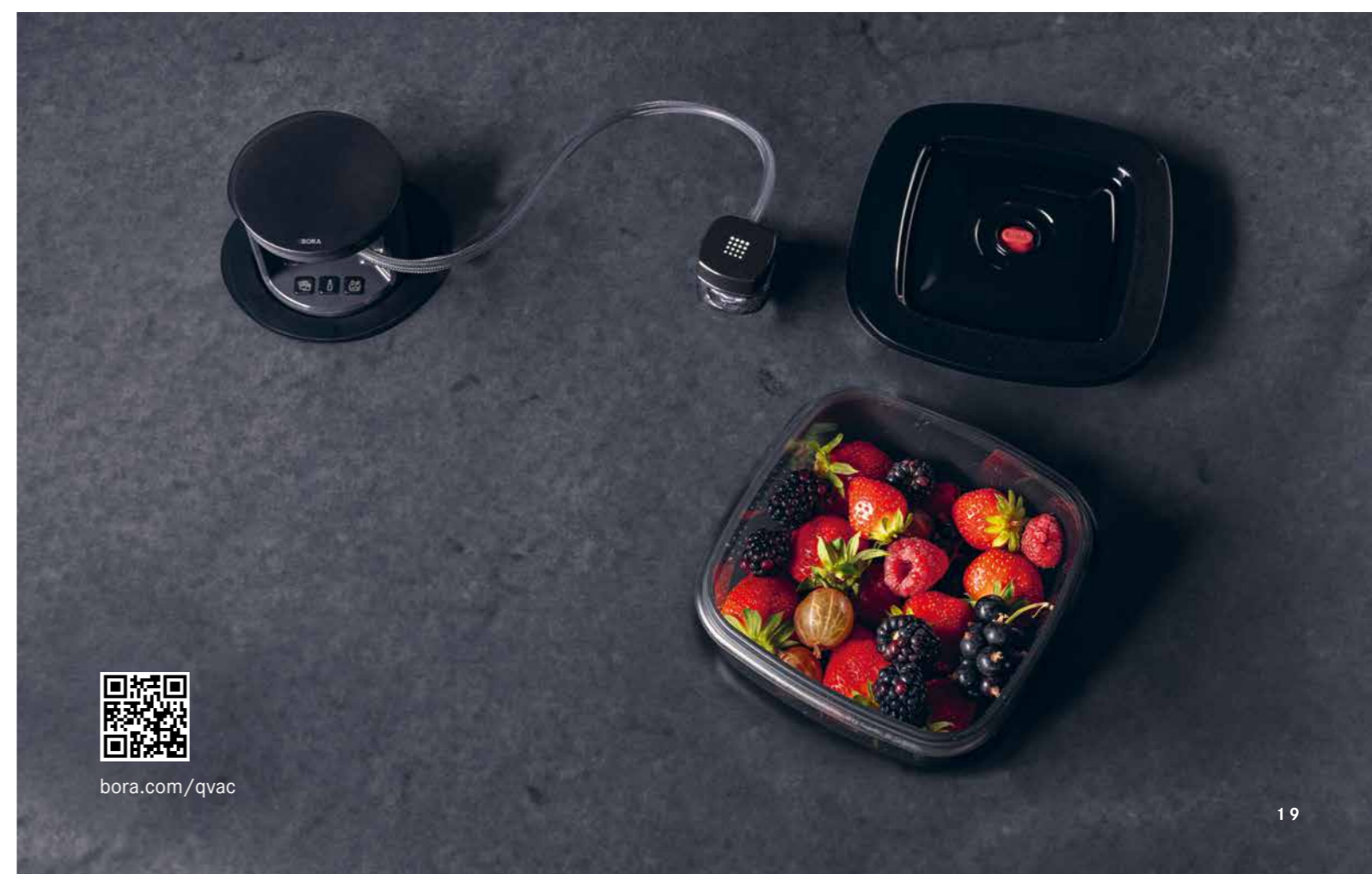
Thanks to the innovative and unique installation concept, the BORA QVac doesn't take up any of the coveted space on kitchen work surfaces: like the substructure for the cooktop extractors, the device is fitted below the worktop. The built-in vacuum sealer can be installed either flush or surface mounted.

**Ultra-rapid marinating**

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, and enables marinades to penetrate food particularly deeply.

**Keep liquids fresh for longer**

The vacuum seal keeps bottled liquids, such as wine or oil, usable for longer after they have been opened. Once vegetables have been cooked, the resultant stock can even be stored as a basis for sauces, for example.



[bora.com/qvac](https://bora.com/qvac)

## BORA QVac accessories

Available to order from September 2023

The large and small vacuum boxes have a capacity of two and one litres respectively. Larger and smaller portions of cooked meals can be vacuum sealed in these and kept for several days or even frozen. When used in combination with the marinating ring, fish or meat can be optimally marinated in just ten minutes.



**QVACVBO2**  
2 l vacuum box



**QVACVBO1**  
1 l vacuum box

### QVACVV Vacuum seal

Once bottles have been opened, liquids can only be kept in the fridge for a few days without their taste deteriorating. With the vacuum seal, on the other hand, the full flavour is retained for several days. This accessory can also be optimally used to store fluids such as high quality oils, stocks or juices.



### QVACMR Marinating ring

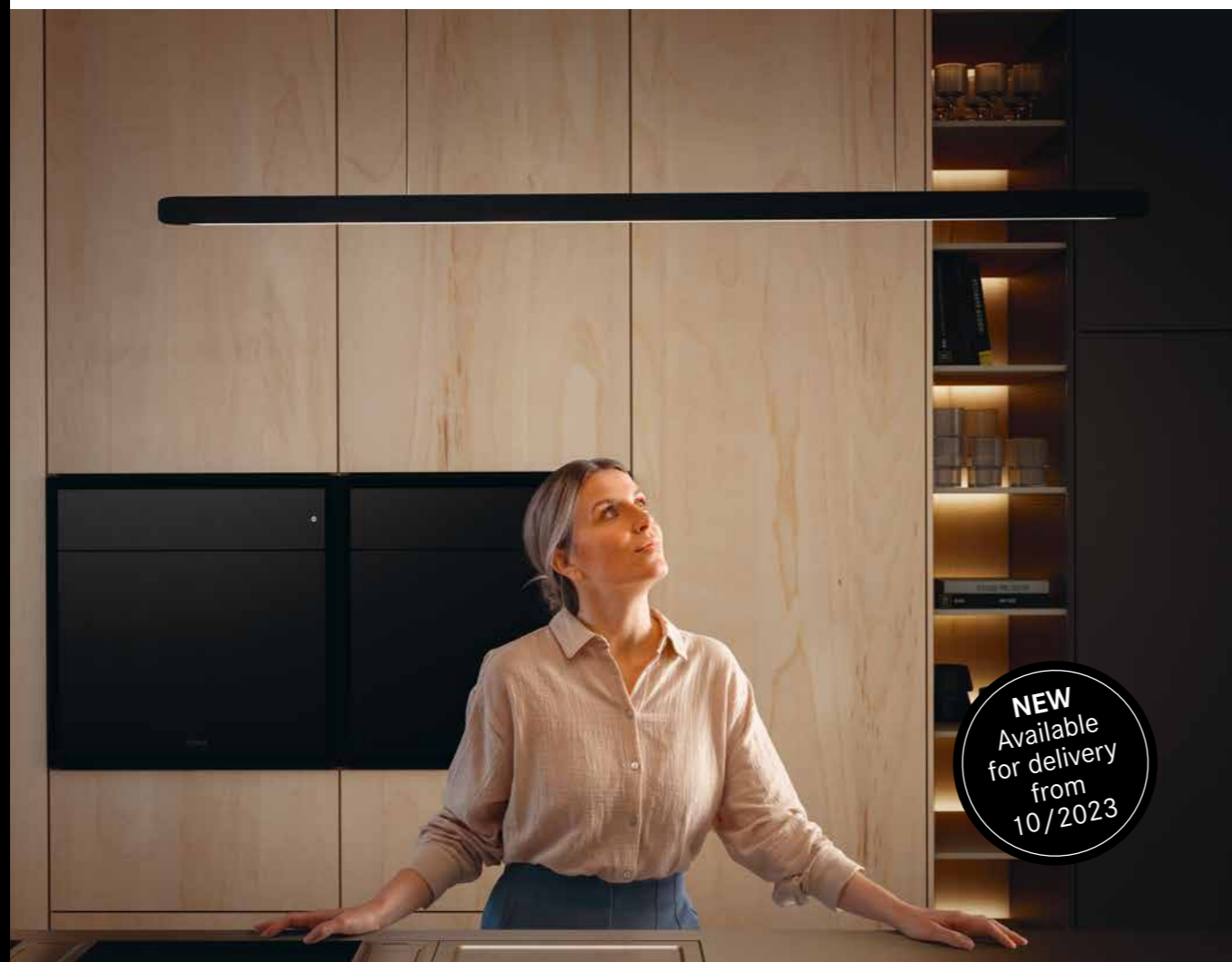
The marinating ring, which is placed on one of the associated vacuum boxes, creates a vacuum. This opens the pores in the food more quickly so it takes a maximum of ten minutes for the marinade to absorb.



### QVACVBE1 (0.6 LITRES) QVACVBE2 (1.5 LITRES) QVACVBE3 (2.1 LITRES) BORA QVac vacuum bag

Available in three different sizes, the vacuum bags make it possible to keep food fresh for longer while also preserving its full flavour. They also perfectly prepare the food for sous-vide cooking.





Available to order from September 2023

Minimalist design and maximum light.

## BORA Horizon

### Convenient operation

The BORA Horizon can be adjusted without tools: with the 'fixed' version, the height can be adjusted 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 align this with the conditions in your cooking and dining area. The BORA Horizon can be easily gesture controlled (light off, light on, dim light, change colour temperature, couple and decouple direct and indirect lighting) – making washing the hands before using a light switch a thing of the past.

### 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 – a compact '2-in-1 light' with the highest lighting quality. The five colour temperature settings and the

infinitely adjustable dimmer function create a pleasant atmosphere in any cooking situation.

### High quality and aesthetically pleasing

The BORA Horizon linear pendant light dangles above worktops, cooktops or the dining table and blends discreetly into the overall kitchen environment, adding a touch of refinement. The light is available in three colours: soothing moss green, elegant black and picturesque rose gold. The high-quality BORA Horizon promotes a clear view of the best food in good company.



## BORA Stars

### Dimmable design for the perfect lighting mood for any situation

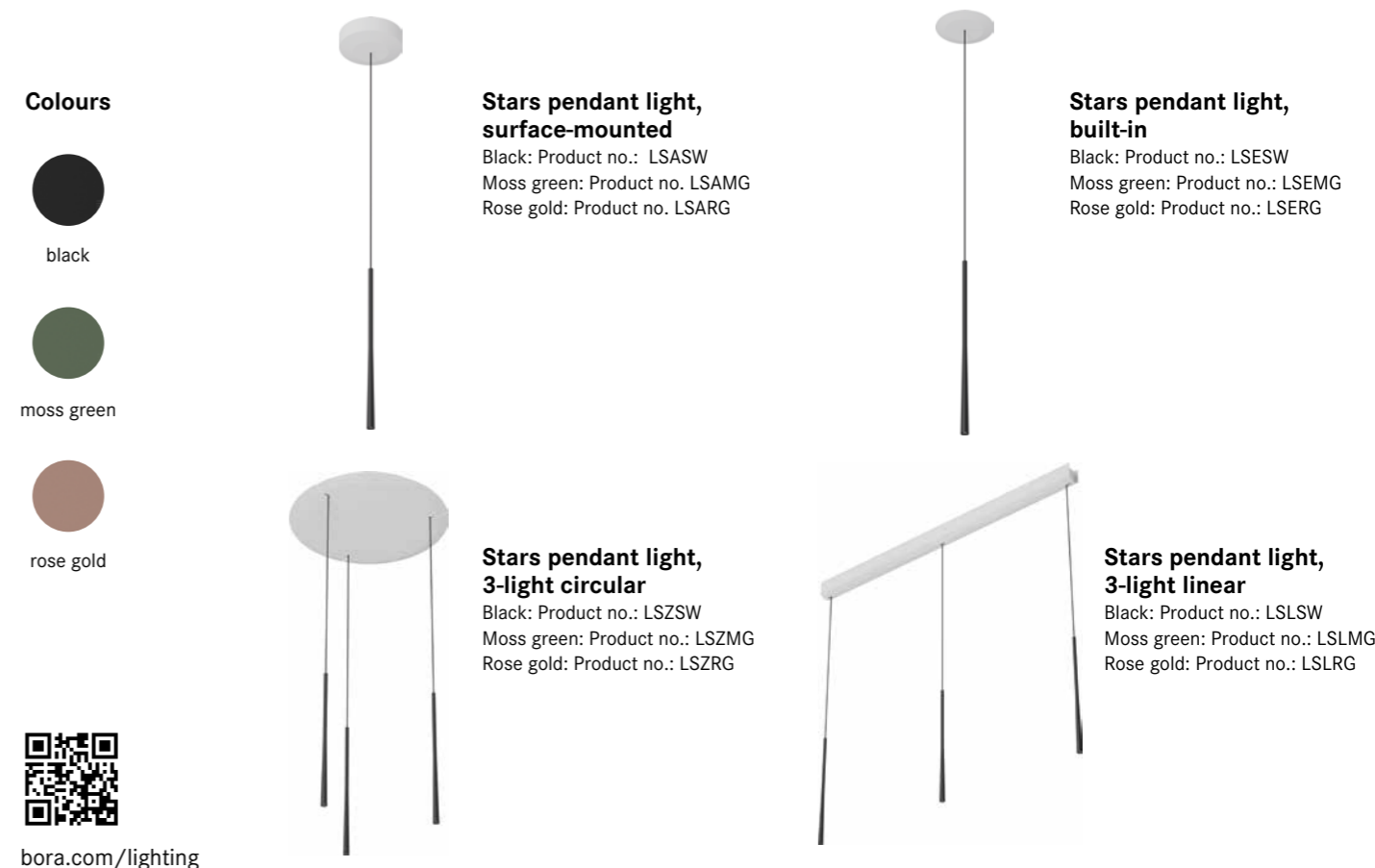
The BORA Stars models with three lights in a linear or circular arrangement can be infinitely dimmed using a rotary knob or a light switch and thus easily adapted to the cooking situation at hand. Set elegant lighting accents with the BORA Stars.

### High quality and emotional

The BORA Stars vertical pendant lights dangle above worktops, cooktops or the dining table and blend discreetly into the overall kitchen environment, adding a touch of refinement. The light is available in three colours: soothing moss green, elegant black and picturesque rose gold. Dine as though under the starry sky with the high-quality BORA Stars.

### Variable system

The BORA Stars can be custom installed in any kitchen. The vertical pendant light is available as an individual light in both a surface-mounted and a built-in version or with three lights in a linear or circular arrangement.



bora.com/lighting

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**D**

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