



BORA

Magazine

01 | 2024

MORE THAN COOKING.

Innovation All BORA products at a glance

Flavour How to keep food fresher for longer

Inspiration Natural stone in the kitchen as a living space

More than cooking.



Transforming a kitchen from a functional place into a genuine living space, making cooking easier with innovative products and enabling a healthy lifestyle are all things that have always mattered to us. Ever since 2007, we have been committed to effective vapour extraction and odour filtration – packaged in products that meet the highest design standards while offering a unique operating concept and simple cleaning.

In 2021, we took our idea of the kitchen as a genuine living space one step further with the launch of the BORA X BO steam oven. We use our passion – steam – in its finest form to make it quick and easy to cook to a professional standard at home. We challenge the status quo with the utmost determination in order to develop unconventional solutions for the kitchen as a living space, tailored to the needs of our customers. When doing so, we always aim to offer holistic solutions that help people achieve better cooking results and create extraordinary experiences.

The BORA experience in its previously known form has now been expanded beyond cooking with our latest product innovations. Freshly conceived, our BORA Cool and Freeze refrigeration and freezing systems combine a smart design with effective refrigeration. The BORA Horizon and BORA Stars add functional or subtle accent lighting to the kitchen as a living space. The BORA QVac built-in vacuum sealer keeps food fresher for longer while retaining its intense flavour. The BORA M Pure expands our world of compact cooktop extractor systems with maximum flexibility.

And the good news doesn't stop there: in the eastern Westphalian town of Herford in the heart of the kitchen furniture industry, our 2,000 m² BORA Herford site is home to the BORA Academy (the training centre for retail partners), a flagship store, a restaurant and several exhibition spaces for partner companies from the fields of construction, home living and furnishing. As such, BORA Herford facilitates direct dialogue with our end customers and retail partners. Enjoy this font of inspiration and experience BORA first hand – we look forward to seeing you.


Yours, Willi Bruckbauer



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

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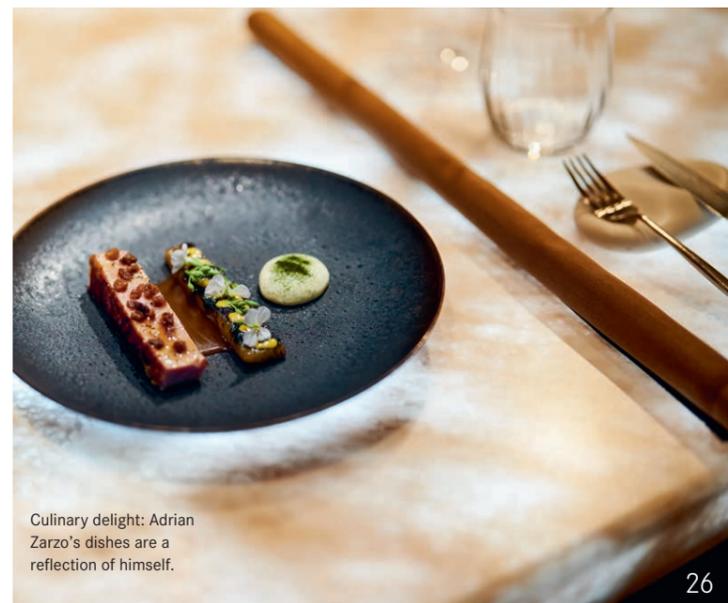
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Photos: Josefine Unterhauser, Hartmut Nägele



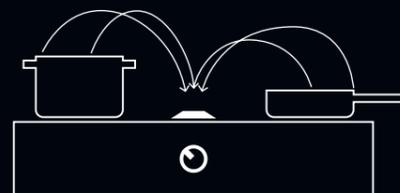
BORA innovations transform kitchens from functional rooms to genuine living spaces.

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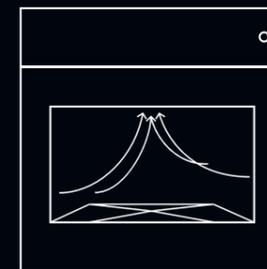
BORA principle

Physics can be so ingenious.

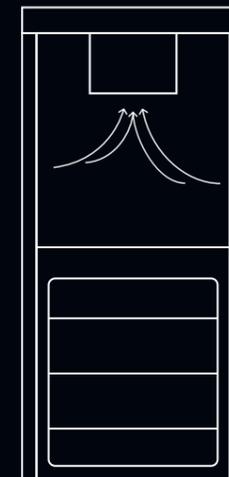
BORA is a pioneer of effective odour filtration – with the revolutionary cooktop extractor systems, the BORA X BO flex oven and the BORA refrigeration systems.



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.

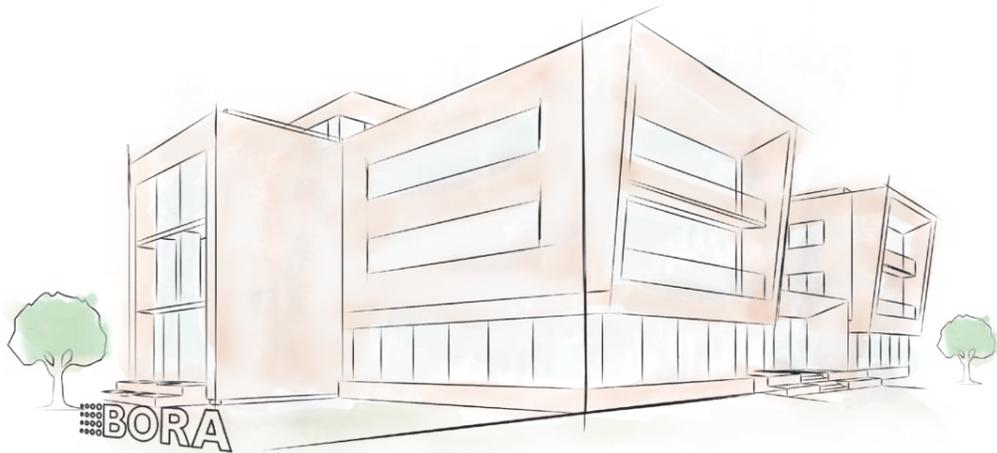


In the BORA X BO, the vapour that arises when steaming, baking and roasting is automatically extracted through the back of the oven before the door is opened. Odours are effectively bound by the activated charcoal filter at the top of the oven chamber.



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

All about BORA



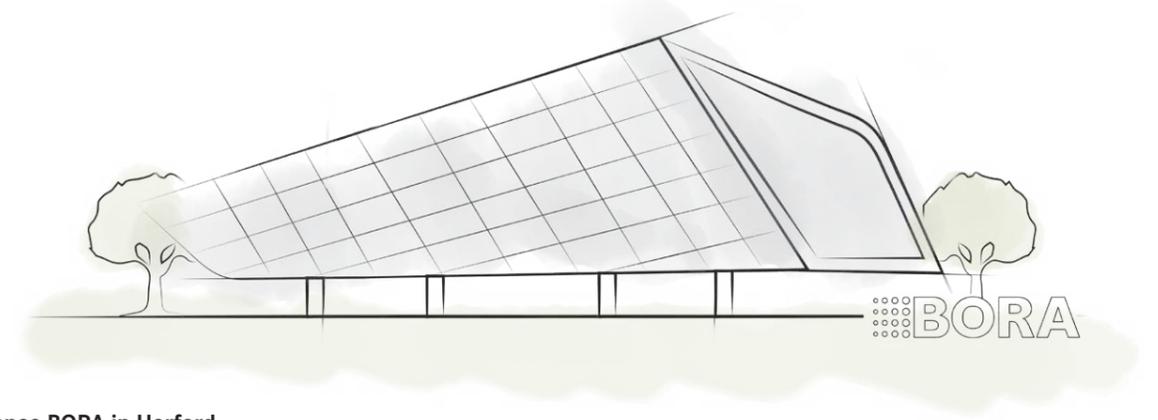
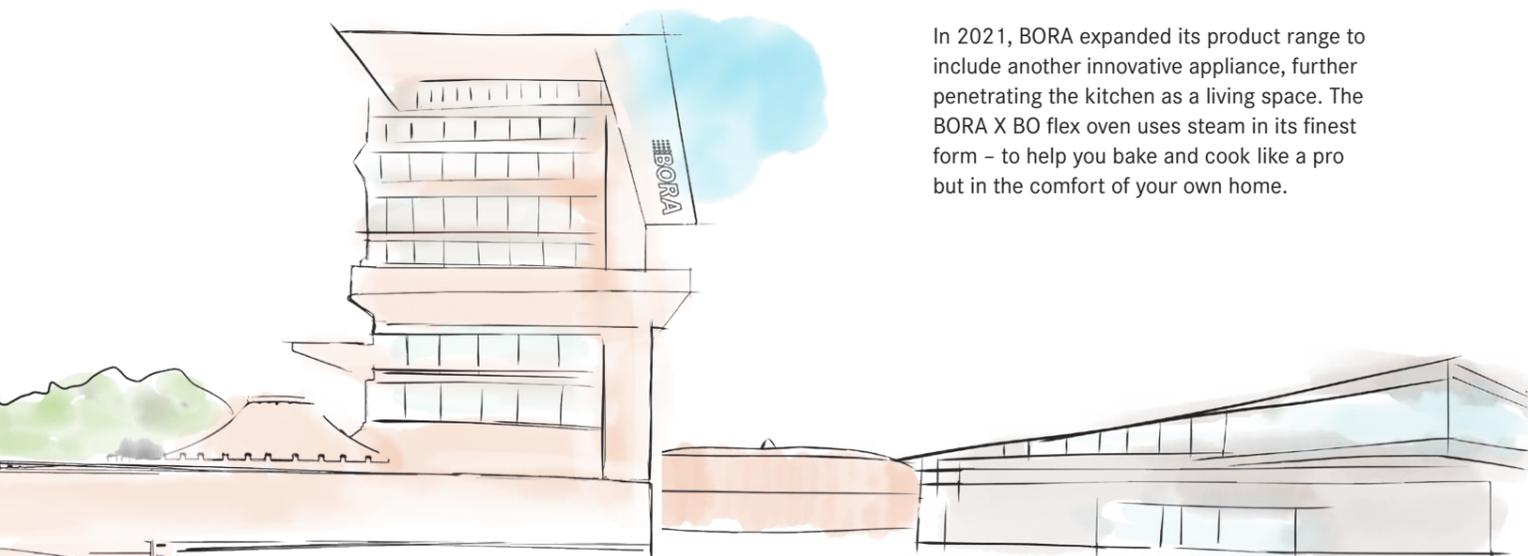
From an idea to a global success

BORA's story began in 2005 with the development of the first prototypes of downdraft cooktop extractor systems in the 'werkhaus' in Raubling (Bavaria). Following the establishment of BORA Lüftungstechnik in 2007, the growing success and the global expansion in the following years, the company moved into the 'BORA tower' in Raubling (see image below) in 2015. Since then, built-in kitchen appliances have been successfully developed and marketed in Niederndorf (see image above) and Raubling with a view of the Alps, and are now sold in over 60 countries.



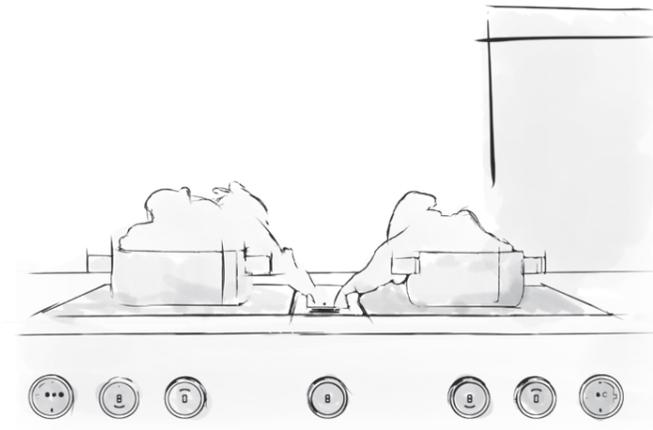
Professional performance for homes

In 2021, BORA expanded its product range to include another innovative appliance, further penetrating the kitchen as a living space. The BORA X BO flex oven uses steam in its finest form – to help you bake and cook like a pro but in the comfort of your own home.



Experience BORA in Herford

A further iconic BORA building opened in 2023 in the eastern Westphalian heart of the German kitchen furniture industry. It not only houses a flagship store but also offers over 2,000 m² of space for extraordinary culinary and product experiences. BORA is constantly creating more sites where it can present its products to end customers, including in Munich, Sydney and London.



Innovation in the kitchen as a living space

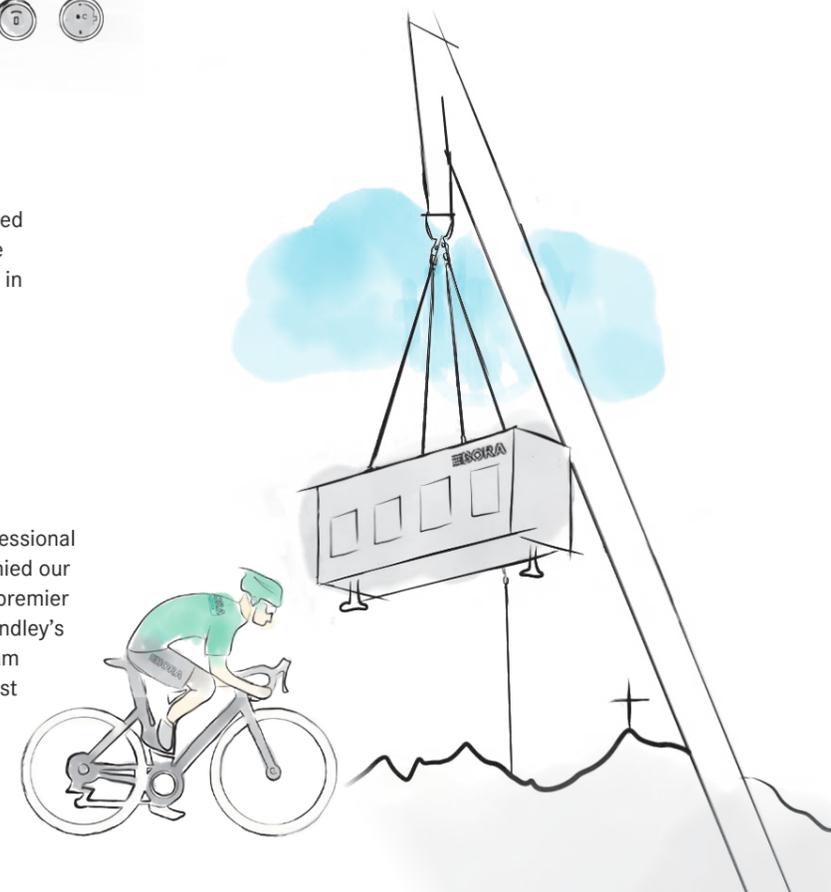
Downward vapour extraction is revolutionising the kitchen as a living space and the demand for integrated cooktop extractor systems is rising. In addition to the modular systems, BORA also develops compact systems with standard dimensions, and even after launching the BORA X BO steam oven, the company didn't rest on its laurels: in 2023, BORA launched its refrigeration and freezing systems, a lighting range, the BORA QVac built-in vacuum sealer and the BORA M Pure – the most flexible of the compact cooktop extractor systems.

Unique experiences at lofty heights

BORA products can be seen in action in the expanded glass cube – 30 metres up in the air! Visitors will be treated to a variety of culinary delights as they take in the breathtaking views.

The best of the best, even at cycling

BORA has been a main sponsor in the world of professional cycling since 2015. Since 2017, we have accompanied our BORA - hansgrohe team on the UCI WorldTour, the premier league of the professional cycling world. With Jai Hindley's sensational victory at the Giro d'Italia 2022, the team enjoyed its first Grand Tour podium as well as its first overall win – increasing awareness of the BORA brand outside the culinary sphere too.





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. These are optimally displayed thanks to sophisticated lighting and offer minimalistic, flawless design down to the finest detail.



Simple cleaning

BORA makes everyday life easier too: 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.



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 everyday cooking and dining into enjoyable experiences.



Top performance

With the BORA products, you can cook and bake like a pro and store your food in a well-organised and effectively refrigerated manner. Achieve consistent cooking results and enjoy optimum heat distribution and air guidance. The BORA products furthermore offer you maximum storage space and individual design freedom, while also delivering perfect cooking results thanks to sophisticated technology – without any unpleasant odours or annoying noise.

Space to live

BORA offers multiple advantages – that can only benefit your kitchen. And you too, of course.

Longer-lasting GREAT TASTE

Fruit and vegetables only remain fresh and crunchy for a short time. At least, that used to be the case! Thanks to our innovative BORA appliances, food can now be kept for far longer.

Text KATHRIN HOLLMER

In the days long before the invention of freezers and food cans, people devised all sorts of ways to make food keep longer. Back in the Palaeolithic Age, meat and fruit were dried, cured and fermented. In ancient Egypt, vegetables were pickled in vinegar and honey, while in ancient Rome, food was smoked, preserved in salt or dried. In the 19th century, the food can was developed and the first freezers were built.

Today, refrigerators and freezers are an integral part of our everyday lives. Refrigerators are constantly being enhanced to make fruit and vegetables, meat, fish and dairy produce stay fresher and more flavoursome for longer, and to preserve their valuable nutrients. When stored and prepared correctly, it is easy to enjoy fresh food at home without having to go shopping daily. Food waste can be avoided and money saved by optimally refrigerating/freezing food in the BORA refrigeration and freezing systems and

by vacuum sealing leftovers and the like with the BORA QVac. Not all foods, especially fruit and vegetables, like to be chilled to the same temperature. One example is carrots: enjoyed by everyone from infants to the elderly, carrots are found in many traditional dishes worldwide and provide important nutrients. They can be bought in the supermarket year-round or harvested in fields or gardens in Europe from June to October. However, this root vegetable quickly loses moisture and flavour, so to keep it crunchy and flavoursome it should be stored in a cool place with high humidity. In the vegetable compartment of a conventional refrigerator, carrots will retain their crunchy consistency for up to ten days. BORA refrigeration and freezing systems significantly extend the shelf life of food through precisely adjustable temperature settings and the BORA Fresh zero compartment. Carrots and apples last for around 40 days longer, cabbage up to 12 days longer and lettuce up to 11 days longer.



Kiwis even stay fresh for up to 48 days. And thanks to the gentle refrigeration process, no valuable vitamins or minerals are lost. In the case of carrots, these include provitamin A, vitamin C, potassium and iron. To keep fruit and vegetables fresh for as long as possible, they should only ever be washed just before eating them, otherwise they rot faster and lose their natural taste. In the case of carrots, for example, it is best to remove the packaging before storing them in the refrigerator. With fruit, any bruised areas or damaged skin should be cut off prior to storage. Fruit and vegetables can also be frozen for up to 15 months. Prior to doing this, they should always be washed and have any soil residues removed. Some types of vegetables such as peas, beans, cauliflower, broccoli, kohlrabi and leeks should be blanched before freezing; aubergines and kale should be cooked first. Carrots, peppers and mushrooms can be frozen

raw. To avoid freezer burn, always ensure that the food is tightly wrapped in the packaging and that this does not contain any air. Food that is vacuum sealed with the BORA QVac built-in vacuum sealer lasts for up to three times longer without losing its flavour or its wonderfully fresh appearance. If frozen when vacuum sealed, the shelf life is extended even further. Thanks to No Frost technology, the BORA refrigeration and freezing systems prevent freezer burn and the undesired build-up of ice. Carrots are wonderfully versatile and taste great raw, cooked, pickled or juiced. The vacuum seal and the 'reseal bottles' function on the BORA QVac make it possible to enjoy fresh carrot juice for longer. But the BORA appliances don't just make carrots last longer, they also provide quick and creative ways to cook them. Freshly chilled, they add a pleasant sweetness to fruit and vegetable smoothies. In the BORA X BO steam oven, they can be transformed into wonderfully

Photo: Stocksy/Darren Muir (1)



Left: freshly picked – carrots and co. must be correctly stored in order to remain fresh.

Right: vacuum seal food with the BORA QVac to keep it fresh for up to three times longer.



Below: BORA refrigeration and freezing systems offer the ideal storage and temperature compartments for all types of food.

Above: the BORA X BO steam oven makes it quick and easy to creatively cook fresh fruit and vegetables.



crunchy vegetable crisps. Alternatively, tasty, spiced carrots can be marinated and vacuum sealed using the BORA QVac then cooked in the BORA X BO steam oven. Turn to pages 16 and 17 to check out our recipe ideas.

How exactly should food be stored in a refrigerator?

BORA refrigeration and freezing systems have the right temperature zones for all types of food. At the very bottom is the coldest zone, the BORA Fresh zero storage compartment, with a temperature of approx. 0 °C, for anything intended to keep for a long time. As a practical feature, the uniform cold distribution enables food to be freely organised in the compartment in line with personal preferences. The high humidity in the BORA Fresh zero tray with a closed moisture regulating cover makes it ideal for sensitive food such as loose fruit and vegetables. Sensitive, packaged food such as

Approx. 5 °C
Dairy products, cheese, open foods, jarred food, eggs, butter, jam, dressings and tubes

Almost 0 °C (BORA Fresh zero)
Loose fruit and vegetables, with the moisture regulating cover

Almost 0 °C (BORA Fresh zero)
Packaged fish, meat and seafood, without the moisture regulating cover

Approx. -18 °C
Ice cream, ice cubes and frozen food



meat, fish, seafood or fresh milk are best stored in the tray without the moisture regulating cover. Depending on the precise settings, the middle section of the refrigerator has a temperature of around 5 °C, making it perfect for dairy products such as yoghurt and cheese, as well as for cakes, precooked meals and food to be defrosted or thawed. The upper areas of the refrigerator are ideal for open food, jarred food, sliced fruit and food that will soon be eaten. The refrigerator door is perfect for drinks, eggs, butter, jams, dressings and tubes. Frozen food, leftovers, ice cream and ice cubes are all at home at -18 °C in the BORA Freeze freezer. Special functions on the BORA refrigeration and freezing systems such as Power Cool, Party and Eco enable special refrigeration and freezing conditions for a set period. But not all food has to be refrigerated. Although lettuce, cabbage, carrots and mushrooms like to be chilled, sensitive vegetables such as aubergines, peppers, tomatoes or tropical fruits such as avocados, bananas or lemons are better stored at room temperature.



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

Recipe
for the
BORA X BO

Vegetable crisps

Prep. time: 15 min.
Baking/cooking time: 10 min.
Serves 4

MARINADE

Mix together the oil, paprika and salt in a bowl to make a marinade.

For the marinade

100 ml heat-resistant oil
1 tbsp paprika (or spice
mixture of your choice)
½ tsp rock salt

For the vegetable crisps

1 lemon
500 ml water
250 g carrots
250 g potatoes

VEGETABLE CRISPS

Squeeze the lemon and mix the juice with the water. Peel the vegetables, chop them into thin slices (approx. 1 mm) and soak briefly in the lemon water. Leave to strain then stir the vegetable slices into the marinade in a bowl. Spread out the vegetable slices on the universal tray and bake in the X BO (160 °C/0% humidity) for 5 minutes. Then change the settings to 110 °C/-100% humidity and dry the crisps for another 5 minutes. Place on some kitchen roll to strain.

PRO TIP

Store the vegetable crisps in a dry, airtight container so that they keep for longer. The higher the starch content of the vegetables, the longer the crisps will remain crispy. The vegetable colour is preserved by putting the vegetable slices in lemon water.



The easy way to cook
with the BORA X BO
steam oven

Whether roasting, baking, steaming or hot air grilling, the BORA X BO professional steam oven offers an array of possibilities that make cooking a real pleasure. The BORA cookbook is packed with delicious recipes for everyday cooking.



More information about
the cookbook



Spicy carrots with toasted sesame seeds

Prep. time: 10 min.
Baking/cooking time: 35 min.
Serves 4

For the carrots

500 g carrots
100 ml olive oil
1 tbsp harissa spice
½ tsp rock salt
Ground pepper

To make the dip

2 tbsp sesame seeds
1 lemon
120 g tahini (sesame paste)
40 g wild garlic pesto
50 ml olive oil
Rock salt

Additional items

Vacuum sealer and vacuum bag

CARROTS

Wash, peel and quarter the carrots lengthwise. Marinate them with the olive oil, harissa, rock salt and pepper then vacuum seal in a vacuum bag. Put the sealed carrots on the perforated tray and cook in the X BO (85 °C, special programme 'Sous-vide cooking') for 35 minutes.

DIP

Lightly toast the sesame seeds in a pan with a little oil. Squeeze the lemon. Mix together the toasted sesame seeds, lemon juice, tahini, wild garlic pesto and olive oil until creamy then season with salt.

PRO TIP

For the best flavour, use small to medium-sized carrots and leave some of their green tips to make them look nicer.



Ginger, carrot and apple smoothie with cayenne pepper and honey

Prep. time: 15 min.
For 2 portions

150 g crushed ice
250 g carrots
50 g ginger
220 g red apples
Juice of 1 lemon
1 tbsp extra virgin olive oil
1 tbsp honey
¼ tsp cayenne pepper

CUT THE FRUIT

First, thoroughly wash all fruit and vegetables. Next, peel the carrots and ginger and cut into chunks. Core the apples (do not peel) and cut into chunks too. Cut the lemon in half and squeeze the juice.

MIX THE SMOOTHIE

Start by whizzing all of the hard ingredients in a blender, then add the liquids, spices and honey. Blend everything on the highest setting for 2 minutes until smooth. Divide the smoothie between 2 large glasses and garnish with a little cayenne pepper.



Scan the QR code
to discover more
BORA recipes

A house among the VINES

The building owned by the Wöhrwag family blends into the surrounding landscape rather than dominating it.

Text ALISSA SELGE Photos JOSEFINE UNTERHAUSER



Left: the building houses the winery's bottle warehouse and the vintners' home.

Right: flowing light and an abundance of wood: an oak wall coated with chalkboard paint separates the kitchen from the living room.

Bottom: the purist design with clear shapes runs throughout the living room and kitchen.



The pale light of late afternoon floods the living room, grazing the anthracite panelling and making shadows dance across the oak features. The large windows along both sides are perfect for following the course of the sun and watching the seasons as they change, as though you were stood in the middle of the vineyard: the leaves shimmer in lush green in summer before turning beautiful shades of yellow, red and orange in autumn. There are no pictures on the walls and no brightly coloured interior design features to distract from the spectacle. Designed using steel and an abundance of glass, the spacious structure draws nature indoors, virtually merging the building and vineyard into one. When designing the building in cooperation with renowned architect Thomas Hundt, Christin and Hans-Peter Wöhrwag pictured clear shapes and an understated architectural piece in Bauhaus style. The winegrowing couple are the sixth-generation owners and managers of the family business 'Weingut Wöhrwag' in Stuttgart-Untertürkheim. In 2018, they decided to partially relocate the company due to a lack of space and started work on the new building in 2019. In spring 2022, the L-shaped building – which serves as both a warehouse for 200,000 wine bottles and the Wöhrwags' home – was completed. And it is not just the surrounding area that is wonderfully green: the house is self-sufficient in terms of energy, fulfilling its needs through the use of PV systems, deep and near-surface geothermal energy plus a heat pump. All roof areas have been greenscaped, with the vineyard even extending to the bottle warehouse's roof and a bee meadow blooming on the garage. As a passionate amateur cook, Christin Wöhrwag felt it was particularly important to have a practical kitchen. She also



Top: better than television – the large windows draw the vineyards inside.

Bottom: Christin Wöhrwag uses the BORA Professional 2.0 to surprise her guests with wonderfully refined meals.

wanted this to be separate from the living room: "My kitchen is used for cooking. A lot of work goes on there, it gets dirty and food is left lying around", laughs the vintner. She commissioned Elias Holocher to design the kitchen, which is separated from the living room by an oak partition wall that is coated in chalkboard paint and features a hatch. His greatest challenge when doing so? "Adopting and continuing the design of the interior", explains the kitchen designer. Elias and his team succeeded in combining functionality and the purist design. He did this by installing the BORA Professional 2.0 modular cooktop extractor system with two gas cooktops and the BORA Tepan stainless steel grill, which fits perfectly in the cold-rolled stainless steel worktops and the large, brushed stainless steel island. The two BORA X BO steam ovens round off the purist kitchen design with their matt-black inlay frames. Furthermore, there is one station for roasting, one for baking and one for cold cuisine as well as a pass-through (an interface between the kitchen and service teams in a restaurant) with heat lamps. Anyone who enjoys a multi-course meal cooked up by Christin Wöhrwag can count themselves lucky – and not just because of the fantastic countryside views.



Watch the video for more information about the vision behind the kitchen and the design process.



UNIQUE STONE

In collaboration with the traditional Italian firm Antolini, BORA brings elegant natural stone into the kitchen as a living space.

Text KATHRIN HOLLMER

Timelessly beautiful with a range of patterns and colours, each piece is unique: natural stones like granite and quartz enhance every room. Furthermore, as they are robust, long-lasting and easy to clean, they are the perfect material for the kitchen.

BORA stands for timeless design, high-quality materials and ultramodern appliances, and the natural stone products from Antolini are the perfect complement. Based in Verona, the

company has been a market leader in natural stone processing for almost 70 years. Its latest innovation: an acid-resistant stone protection for marble, onyx and soft quartzites. Antolini's natural stone is therefore both low-maintenance and elegant.

The stone is extracted from quarries all around the world. Natural stone is ideal for creating a unique, tailored kitchen design. Whether modern and minimalist, cosy or rustic, you can find stone

The translucent natural quartz 'Cristallo Bianco Wow' brightens up the kitchen.



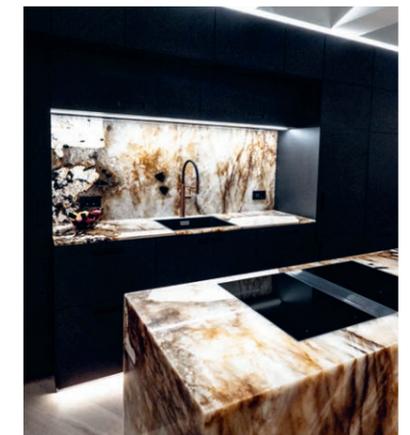
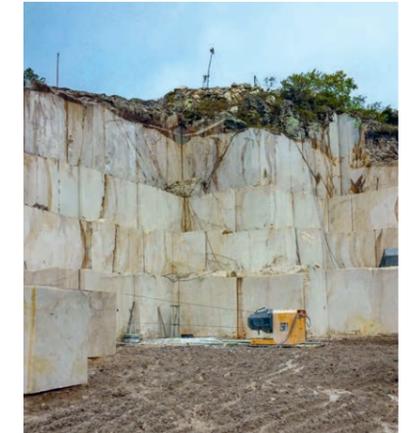
Photos: Antolini



Left: close-up of Antolini natural stone: the natural quartzes 'Patagonia Original Extra' and 'Cristallo Bianco Wow' as well as 'Black Cosmic' granite (from top to bottom).

to suit every interior design style, ranging from bold patterns and a golden shimmer to more subtle colours with a delicate grain. Antolini brings unique natural stone into the kitchen as a living space. A kitchen island made from 'Patagonia Original Extra' natural quartz was created for an apartment in the heart of Bolzano. The BORA Professional 3.0 All Black model blends in perfectly with the overall concept as such dominant stone requires an elegant companion. The bold pattern transforms the kitchen island into the centrepiece of the entire apartment – and a popular meeting place:

the indirect lighting behind the translucent stone creates a pleasant atmosphere. A kitchen design in the Dolomites pursues a different stylistic approach: here in a house in Val Gardena, the BORA Professional 3.0 All Black model has been installed in a kitchen island made from the resistant natural quartz 'Cristallo Bianco Wow'. In a private home in the centre of Verona, the kitchen island is not quite as subtle: it has been fully clad in 'Black Cosmic' granite with a Lether finish. This surface processing brings out the veins of the materials. The BORA X Pure is flush-mounted in



the matt surface of the shimmering natural stone with its white quartz veins and gold elements. Natural stone is long-lasting and granite especially is resistant to scratches and stains. Pots and pans can be placed directly on the worktop without damaging it or tainting its appearance.

The natural stone used

'Patagonia Original Extra' natural quartz comes in many different colours from light beige to bright green. It consists of three different minerals: feldspar, white crystal and black tourmaline. As well as for its range of colours and bold grain, 'Patagonia Original Extra' natural quartz is rated for its translucency,

which can be likened to wax or leaves. 'Cristallo Bianco Wow' is also a natural quartz and both translucent and extremely resistant like 'Patagonia Original Extra'. Its totally crystalline appearance makes it very attractive for covering worktops. 'Black Cosmic' with a Lether finish is a glimmering black granite with white quartz veins and gold elements. Granite is a hard stone of volcanic origin, which mainly consists of quartz and feldspar. This makes it extremely hard and resistant to abrasion and pressure. The stone comes in many different colours and stands out for its cloudlike patterning and matt surface. It is acid-resistant and therefore ideal for kitchen worktops.

Left: the 'Black Cosmic' granite kitchen island is particularly scratch-resistant.

Right: Antolini owns quarries all over the world. The image shows the extraction of the natural quartz 'Cristallo Bianco Wow'.

Bottom right: not only was the kitchen island made from 'Patagonian Original Extra' natural quartz – this bold stone was used for the back wall of the kitchen.

Behind



ZARZO

We met Michelin-star chef Adrian Zarzo in his restaurant 'Zarzo' in Eindhoven, Netherlands. A chat about passion, quality ingredients and why he loves BORA.

Text ANNA-LENA WOLFARTH

Photos HARTMUT NÄGELE



“The BORA X BO impresses in terms of both functionality and appearance.”

ADRIAN ZARZO



Top: clear forms and neutral colours – the restaurant in Eindhoven is stylishly furnished with a minimalist design.

Bottom: welcome to the chef's table. Zarzo invites diners on a culinary journey of discovery with an eight-course meal.



You enable people to see into the kitchen in 'Zarzo'. One of the appliances you use there is the BORA X BO, for show cooking. What made you decide to use the steam oven?

The BORA X BO allows me to cook very cleanly without generating any odours. We were also impressed with the minimalist appearance, which goes perfectly with our restaurant's simple, industrial look.

Do you have a favourite function on the BORA X BO, and what dish do you conjure up with it?

Yes, we love using the steam injection function – for our smoked veal fillet with puffed aubergine and pickled egg yolk, for example.

You also use other BORA products – do you have a favourite there?

I'm a big fan of the BORA Tepan stainless steel grill as it enables me to prepare dishes in the way I learned in Spain. For those of us who work in professional kitchens, it's important that appliances are easy to clean and neutralise odours – and that's the case with all BORA appliances.

Biography

Born in Benaguasil near Valencia, Zarzo moved to the Netherlands at the age of 12, where he later trained in gastronomy. His cooking style has been shaped by his years working in Michelin-star restaurants under Cees Helder ('Parkheuvel'), Santi Santamaria ('Can Fabes') and Jonnie Boer ('De Librije'), as well as by childhood influences. He opened his own restaurant 'Zarzo' in 2013, which received its first Michelin star just two years later. Adrian has also owned the restaurant 'Zuid by Adrian Zarzo' for several years.

Where does your passion for cooking come from?

I was pretty much born with a passion for good food. My grandmother was one of the first people in our village to serve food in her bar.

When did you realise that you wanted to turn this passion into a career?

When I was a child, I constantly played with pots and pans, and made my first paella with mussels at just three years of age. By the time I was twelve, I already knew that I wanted to be a chef.

If you had to describe your cooking style in three words what would they be?

Pure, exciting and contemporary. I focus on the products and create exciting and modern combinations. I like thinking 'outside the box'.

Your restaurant 'Zarzo' offers dishes that are based on traditional Spanish recipes – what do you serve up?

The dishes are a reflection of myself: classic Spanish cuisine fused with French cuisine, as I learned from top chefs. I'm not an 'culinary artist'. My dishes look great but they aren't Mondrians. It's truly about the products.



Does your menu include any dishes for children?

Yes, sofrito! This is a basic sauce made from garlic, onions, tomatoes, olive oil and spices. It forms part of many dishes.

'Zarzo' has been awarded a Michelin star eight times in a row. What makes your restaurant so unique?

We always stay true to ourselves and we're very hospitable. We have an open kitchen, so diners can watch my team freshly preparing all of the dishes and see how hard we work to offer them an unforgettable experience.

Top left: the Michelin-star chef makes his dishes from a mixture of regional produce and speciality products directly from Spain.

Top right: Zarzo truly appreciates the BORA X BO's performance. What's more, the look of the steam oven is the perfect fit for his restaurant.

Bottom: wine is another of Zarzo's passions. He took the opportunity to train as a sommelier in the 'De Librije' restaurant.



As if shaped by the WIND

BORA writes architectural
history in Herford.

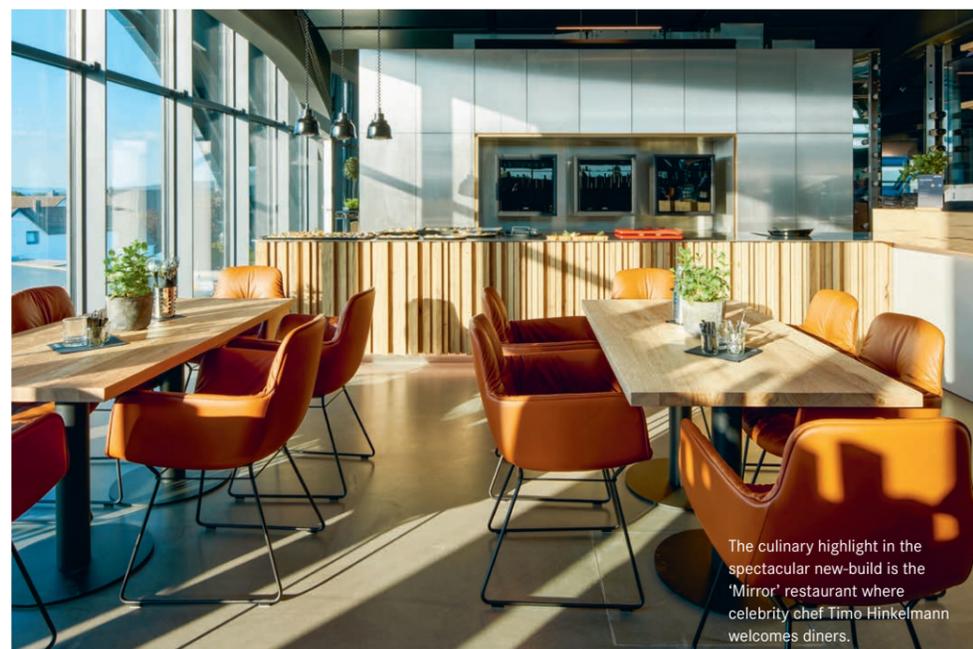


Text MARTIN FRAAS

Photos JOSEFINE UNTERHAUSER

Architecture LORENZATELIERS
WIEN-INNSBRUCK-TRIESTE

BORA's striking new
company building in the
eastern Westphalian town
of Herford is designed to
mimic an aeroplane wing.



The culinary highlight in the spectacular new-build is the 'Mirror' restaurant where celebrity chef Timo Hinkelmann welcomes diners.

select premium partners such as eggersmann, Häcker, Leicht, Nobilia, Nolte, Poggenpohl, Pronorm and Schüller showcase innovations from the kitchen as a living space in a 2,000-square-metre exhibition area. In the world of lighting, XAL accompanies all architectural formats with visionary designs and lighting concepts, while Poet Audio fills the impressive setting with an unforgettable sound experience. The building even provides a stage for extraordinary design objects such as Johannes Müller's 'Meditri' stool. Thanks to the use of renewable energies by means of geothermal resources coupled with photovoltaic and heat recovery systems, the building has an optimum energy footprint. When it came to the interior of the new design temple, architect Peter Lorenz opted for a purist look with purposefully visible solid steel girders. After all, transparency and openness are inherent BORA qualities. Seamless links have therefore been created between the architecture and the successful company.

One particularly special part of the spectacular new-build in Herford is the light-flooded, 40-cover 'Mirror' restaurant that is open to all visitors. Celebrity chef Timo Hinkelmann will in future show what is possible from a culinary perspective. What makes his new workplace so special is that the convertible roof with two large, retractable panels, each measuring 63 square metres, can be opened at the push of a button. When this happens on an evening, the kitchen team can truly reach for the stars.



Top: the building offers 2,000 square metres for showcasing the latest products from BORA and its partners.

Bottom: the feminine seating collection by Freifrau Manufaktur uses characterful, solid wood tables from Janua to create a harmonious overall picture.

BORA is committed to innovative design that sets new standards and fascinates people. This philosophy is also reflected in the company buildings, the latest example being the new BORA site in the eastern Westphalian town of Herford, in the heart of the German kitchen furniture industry. Here, revolutionary and pioneering architecture was created in the form of a dramatically sloping building that seems to float on air. The striking building, which looks as though it were shaped by the wind, was designed by the prestigious Austrian architectural firm LORENZATELIERS Wien-Innsbruck-Trieste and built in an incredible time of just 18 months. Even the basic technical data is impressive. For example, the building with its outer façade made of galvanised, perforated sheet metal is 95 metres long and 13.5 metres high. From the outside, it mimics the shape of a wing that seems to be gliding in the wind. This is an architectural nod to BORA's brand identity, which centres around the element 'air'. As an expert in cooktop extractor systems, BORA has set new standards in the kitchen as a living space and opened up brand new possibilities and unprecedented levels of freedom. The futuristic building opened in mid-September 2023 and enables visitors to view the latest products in the BORA flagship store and during training sessions in the BORA Academy as well as to experience them first hand in a show kitchen. In addition,

Bottom left: the huge show kitchen is part of the BORA Experience, which enables you to check out BORA's products and innovations first hand.

Bottom right: dream kitchens result from consultations with retailers. At the BORA site in Herford, kitchen furniture manufacturers present their vision of current possibilities.



Against the TIDE

BORA meets cycling: whether in a kitchen or on a bike, passion is always the most important ingredient. 10 years of cycling sponsorship by BORA.

Text HEIDE SAHL, PETER UTHMANN

Two friends, one passion: cycling. BORA founder Willi Bruckbauer and BORA - hansgrohe team manager Ralph Denk have known each other for over 30 years.

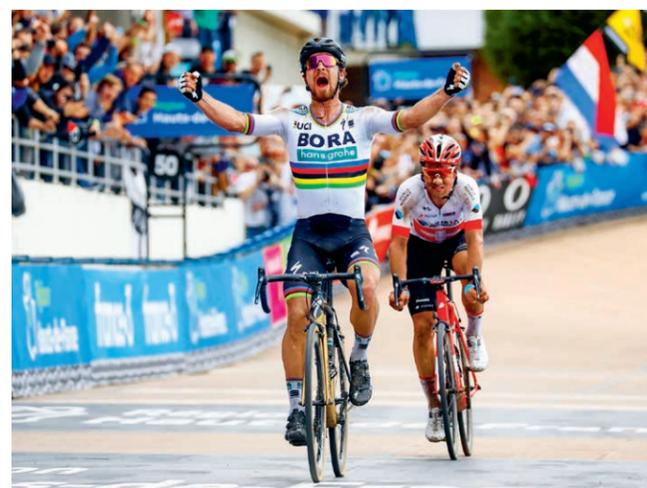
Photo: BORA



The BORA Fan Zone at the Tour de France 2022 in Alpe d'Huez: fans cheered on the professional cyclists 1.5 kilometres before the finish line.

Exploring new and different avenues, swimming against the tide and turning little things into something great: these concepts are all in BORA's DNA, and they are also reflected in its sponsorship commitment to cycling. The company was barely five years old and still had fewer than 50 employees when the name first adorned the sleeves of Ralph Denk's Raubling-based 'Team NetApp' racing team. The logo on the sleeve enabled BORA to invite special customers to 'money can't buy' race experiences as a thank you for their loyalty and an incentive for further cooperation. BORA became interested in intensifying its cycling sponsorship. Team manager Ralph Denk and BORA founder Willi Bruckbauer have been friends for over 30 years. Whereas in their younger days, they competed with and against each other in cycling races, today, their sporting ambitions take a backseat when they head out together and they instead use the time to talk. A passion for cycling provided the best foundations for becoming the team's main sponsor, a development that occurred in 2015 following an in-depth benchmark study. Allowing a global audience to see an international professional cycling team with BORA in the name at the start of the world's most important race offered visibility, advertising value and a return on investment that would not have been achievable through any other sport. Willi Bruckbauer's passion for cycling is also shared within the company, with employees from all departments frequently getting together for bike rides after work. The opportunities and infinite possibilities offered by the sponsorship activities have been clear to BORA from the very outset and are used across all communication channels. Sponsorship has become a firmly established marketing tool – and not without putting BORA's typically unique stamp on it. Lifting guests high into the sky with 'BORA in the Air' at the Eschborn-Frankfurt classic cycling race and offering them a clear view of the finish line from above? Flying the entire company to Mallorca for a cycling weekend? Building a mobile BORA kitchen on the most iconic Tour de France climb in Alpe d'Huez and celebrating the race with locals and thousands of

fans through good food, public viewing and entertainment? Cycling through Paris past the Eiffel Tower and along the Champs-Élysées on BORA-branded bikes with retail partners and members of the BORA - hansgrohe team? Celebrating Jai Hindley's Giro d'Italia victory in 2022 with the BORA - hansgrohe team, retail partners, employees and friends – while all wearing pink T-shirts produced at a minute's notice? BORA makes it possible! In addition to the events, the commitment to cycling is also reflected in all brand-related communication, including in adverts, campaigns, on social media or in the stories on bora.com. Blog articles, interviews and videos with exciting and exclusive behind-the-scenes insights are regularly produced in cooperation with BORA - hansgrohe cyclists. The professional cycling team and BORA as a company have always developed in parallel and share the same values. Ralph Denk's company, which now has 30 professional cyclists and another 100 employees, has also been able to continually develop its structures thanks to BORA. The BORA Kitchen Truck, which acts as a 'mobile restaurant' for the cyclists at races, is an important asset that creates the best conditions for offering a healthy and performance-optimising diet. BORA's passion for the sport is far from just a hobby. Regular media reporting and market research provide proof of the increased brand awareness and the effectiveness of the sponsorship activities. They also help to continually adapt the activities so as to make perfect use of the emotional and international nature of cycling as well as the sport's great accessibility. This provides an authentic means of introducing the products and the people behind the BORA brand. Extraordinary experiences in the worlds of cycling and kitchens – even BORA's sponsorship activities are one of a kind, in line with the slogan: More than cooking. The company may well be swimming against the tide but it will gladly continue to make the most of the tailwind offered by cycling, even beyond the 10th anniversary of the sponsorship activities.



Photos: Velofimages.com, bettimgphoto, BORA - hansgrohe/SprintCycling (2)

Milestones

- 2015** **BORA becomes the main sponsor.** The team name changes to BORA - ARGON18. The then 22-year-old and new-found German Champion Emanuel Buchmann takes third place in the Pyrenees stage of his first Tour de France.
- 2017** **hansgrohe replaces ARGON 18** and the team enters the WorldTour as BORA - hansgrohe. Peter Sagan, the rock star of international cycling, is signed and becomes World Champion for the third consecutive year.
- 2018** **Peter Sagan wins** the Paris-Roubaix cycling monument wearing the World Champion rainbow jersey and takes the green jersey at the Tour de France as winner of the points classification.
- 2019** **Pascal Ackermann tops** the points classification at the Giro d'Italia. Peter Sagan takes the green jersey at the Tour de France for a record-breaking seventh time.
- 2020** **Max Schachmann wins** the prestigious Paris-Nice stage race and repeats this success the following year.
- 2022** **Jai Hindley wins** the Giro d'Italia and thus the first Grand Tour title for BORA - hansgrohe.
- 2023** **Jordi Meeus wins** the last stage of the Tour de France on the Champs-Élysées, also known as the sprinters' world championships. Since 2015, the team has enjoyed over 230 victories.
- 2024** **Top cyclist Primož Roglič** joins BORA - hansgrohe. The Giro d'Italia and three-time Vuelta a España winner as well as Olympic time trial champion further strengthens the team, especially at the Grand Tours.



Want to stay up to date with the latest events and BORA news? Simply scan here to subscribe to our newsletter.

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.

Cooktop extractor systems

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

All kitchens have their own unique conditions depending on the household. 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, unlimited freedom in kitchen design and planning is guaranteed. Best of all, BORA cooktop extractor systems are quiet, easy to clean and highly effective at filtering cooking odours.



Check out the BORA cooktop extractor systems in this video.



Exhaust air or recirculation? The differences in a nutshell.



With the ability to mix and match Tepan, gas and wok cooktops, the modular BORA Professional 3.0 system adapts to your design requirements and cooking preferences. Combine different cooktops or even two identical ones.

BORA Professional 3.0

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

The BORA Professional 3.0 combines pioneering aesthetics with maximum efficiency and optimum ease of use. The cooktops can be mixed and matched. Whether surface induction and gas or wok and Tepan stainless steel grill, cooktops of one, two or even more types can be combined. A second extractor is required when using more than two cooktops. 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 modern, avant-garde look. Perfect design meets the highest technical standards: the BORA Professional 3.0 is a sophisticated system that takes the extractor to a new level in terms of appearance, functionality and convenience – the ultimate solution for the kitchen.



BORA sockets can be added to all BORA cooktops.

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

Refined yet simple

The decades of experience of the market leader for cooktop extractor systems shine through in every last detail of the ingenious control options. The combination of the classic knob and the touch panel with a high-definition LED display enables simple and precise operation. For example, a turn to the right increases the power while a turn to the left reduces it to 0. The child lock and pause function, which can be quickly and efficiently activated and deactivated using the extractor's central control knob, have also been designed for outstanding ease of use.

Perfection down to the last detail

With extra-deep 54 cm cooktops, there's even more room to cook, so even two large pans can be easily placed one behind the other. The BORA Professional 3.0 also impresses in terms of performance: rapid heating to 250 °C in under five minutes saves time and energy. The

required temperature is precisely displayed and maintained. If automatic extraction is enabled, the system detects the selected heat setting and automatically adjusts the extractor's intensity. Despite all its high-end features, the BORA Professional 3.0 still offers a down-to-earth design. As with all BORA cooktop extractor systems, all of its parts that are exposed to cooking vapours are removable and dishwasher safe. This guarantees maximum performance with minimal effort – as well as a low noise level. As the fans provide you with fresh air and a clear view, you'll barely hear a thing.



bora.com/professional

Below: when cooking with gas, the infinitely adjustable flames quickly heat pots and pans to the precisely desired temperature.



BORA Classic 2.0

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

Maximum individuality for a unique cooking experience: this was the guiding principle behind the development of the BORA Classic 2.0. The result is a cooktop extractor system that has been well thought out down to the very last detail. The innovative sControl+ operating panel with a smooth hollow enables precise and intuitive operation. Thanks to their central positioning, two induction cooktops provide plenty of space for up to four 24 cm pots or pans. The oversized surface induction cooking zones also evenly heat very large pots, pans or roasters, such as the BORA grill pan.



Above: with its minimalist design, the BORA Classic 2.0 fits perfectly into any kitchen.

Left: the BORA Classic 2.0 uses a modern fan. This makes the extractor nice and quiet – even on high power.

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

The art of cooking meets sophisticated technology

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. When using three or more cooktops, a second extractor is needed. With the HiLight cooktop, a heating loop located between the cooking zones is activated – enabling two cooking zones to be flexibly combined to form

an XXL roaster zone. With the Tepan stainless steel grill, it takes the system just five minutes to heat to a precisely controlled 250 °C. 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, which has been even further refined. 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 in the BORA Classic 2.0 is so quiet that it won't disturb your conversations.

Puristic design and simple cleaning

BORA is synonymous with innovative product design. The minimalist look blends in perfectly with its surroundings and the perfect lines allow discreet and smart integration into any modern kitchen. The operating unit is practically invisible in standby

mode and scaled down to the essentials during operation through the use of intelligent lighting. The cooktop surface is extremely easy to clean as the join-free design and lack of unnecessary edges prevent dirt from gathering. Another practical feature is that after cooking you can simply remove and clean the parts that have been in contact with cooking vapours. All of these are dishwasher safe. The BORA Classic 2.0 modular system is intuitive, innovative and inspirational.



bora.com/classic



The BORA grill pan has been technically optimised for use on BORA surface induction cooktops and even fits in the BORA X BO. For more information, turn to page 85.

BORA X Pure

The minimalist cooktop extractor system with maximum cooking space and a distinctive design.

The BORA X Pure sets new standards with its many qualities. The defining features include the extra-wide cooktop (830 mm) and the striking air inlet nozzle, which makes an impressive visual style statement and already has a broad fan base. As is standard with BORA products, the surface induction cooktop enables maximum flexibility when positioning cookware. Oversized surface induction cooking zones make it possible to fully and evenly heat up everything from very large pots and pans, roasters and the BORA grill pan to small cookware with a base diameter of at least 120 mm.

As quiet as a whisper and wonderfully intuitive

The kitchen is the heart of any home. This makes the low volume of the BORA X Pure all the more delightful. Even when set to high power levels, conversations can still be held right by the cooktop without any interference thanks to the BORA engineers' use of an optimum airflow and a quiet fan. Furthermore, in recirculation mode, any odours are neutralised by a highly efficient activated charcoal filter. The intuitive white

sControl operating panel with a blue vertical slider makes it particularly easy to operate the cooktop by intuitively swiping a finger up or down or directly tapping the controls. The operating panel is practically invisible in standby mode and scaled down to the essentials during operation through the use of intelligent lighting.

Intelligent design

In addition to its many features, the BORA X Pure also offers an impressively pioneering and attractive design. It has an installation height of just 199 mm from the top edge of the worktop. The cooking zone automatically detects cookware when it is placed on it. It also detects cookware that is unsuitable or too small or if there is no cookware present and activates an appropriate indicator on the operating panel. One special feature of the BORA X Pure is the heat retention function: three heat retention levels with constant temperatures of 42 °C, 74 °C or 94 °C are ideal for melting e.g. butter or chocolate, keeping dishes warm and gently simmering food. For delicious meals with friends and family every time.



The system is not only visually appealing, but also intuitive to use.



bora.com/x-pure

BORA M Pure

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



Above: enjoy the most flexible cooking experiences with the BORA M Pure. Roasters, such as the BORA grill pan, can be placed on the surface induction cooktop on the right, while the left cooktop optimally detects smaller pans thanks to the circular induction zones.

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



The new BORA M Pure is a logical progression from our popular BORA Pure cooktop extractor system. It is a premium model that has been designed without compromise for the most flexible and enjoyable cooking experiences. The two surface induction cooking zones on the right can be connected together by the bridging function to create a large zone. This optimally heats large cookware, such as the BORA grill pan. If the roaster is sufficiently large and permanent pan size recognition is enabled, the zones are automatically combined. The two individual cooking zones on the left with zone induction are ideal for smaller pots, pans and espresso makers.

Pure design joy

In addition to the outstanding flexibility, it is also necessary to highlight the compact structure and first-rate design. The touch control panel with a slider features white LEDs for a clear and modern look – and naturally comes equipped with the same popular and useful functions as the BORA Pure. Those who like colour can add splashes of this to their kitchen with the wonderfully bright air inlet nozzles. Complete design freedom, a sophisticated yet understated design and the usual effective and quiet vapour extraction – this is what you get with the new BORA M Pure as the most flexible compact system for the premium range.



bora.com/m-pure

BORA Pure

The customisable high-performance cooktop extractor system for embarking on your personal cooking experience.

The name says it all. BORA Pure stands for puristic, simple, minimalist design. Thanks to its dimensions and a cooktop depth of 515 mm, the system is compatible with standard rows of kitchen units from all common manufacturers. Available as an exhaust air or recirculation model, it 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. All in all, the BORA Pure blends perfectly into any kitchen environment and is a true design highlight.



Left: the centrally positioned, red sControl operating panel is highly intuitive, literally placing all functions at the user's fingertips.

Right: with BORA Pure, the cooktop and extractor are completely flush-mounted, allowing discreet and elegant integration into the kitchen.

As unique as you

The BORA Pure can be customised more easily than ever, enabling you to add your own personal touches such as selecting an air inlet nozzle in the colour of your choice. With seven different colours to choose from (greige, sunshine yellow, orange, red, jade green, blue or light grey), you are sure to find one to fit both your and your kitchen's requirements. And if you ever want to change your kitchen's colour scheme, you can replace the air inlet nozzle with a different-coloured one in the blink of an eye.

Highly intuitive state-of-the-art technology

BORA Pure won't just win you over with its appearance, but with its functionality too.

Four induction cooking zones offer plenty of room for four large pots or pans measuring up to 24 cm at the same time. If the automatic extractor function is enabled, the power level adjusts to current cooking conditions. Thanks to the optimum airflow and extremely quiet fan, the cooktop extractor works so silently that you can hear every sizzle or hiss, plus odours are neutralised in recirculation mode by a highly efficient activated charcoal filter. This can be easily replaced from the top through the air inlet opening without having to remove any drawers or plinths. 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.



bora.com/pure

With the compact systems BORA X Pure, M Pure, Pure and S Pure, the activated charcoal filter can be easily replaced from above through the air inlet opening - without having to remove any drawers or plinths.



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

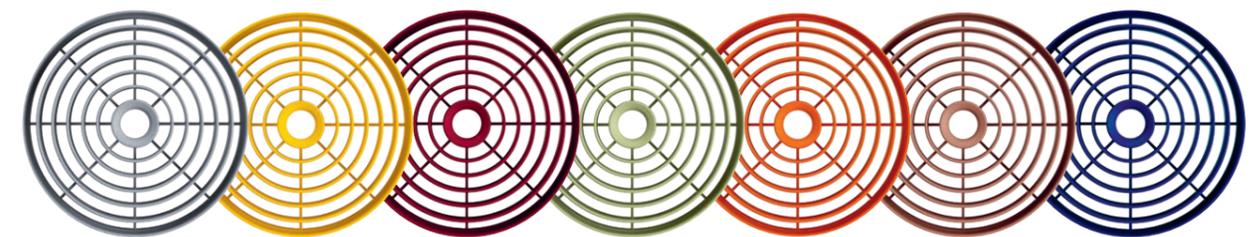


BORA S Pure

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

Extraordinary, minimalistic and modern, the BORA S Pure adds a touch of refinement to even the smallest of kitchens. The asymmetric position of the extractor opening is particularly eye-catching, as too is the discreetly designed operating panel, which is practically invisible in standby mode and scaled down to the essentials during operation through the use of intelligent lighting. The intuitive vertical slider on the red

With its compact width, the BORA S Pure system is the perfect fit for kitchens of all sizes. What's more, the spacious base unit offers plenty of space to store cooking utensils.



Top: the BORA S Pure's coffee function controls the brewing process in induction-compatible espresso pots and automatically switches off after the required time.

Bottom: the air inlet nozzle for the BORA S Pure, Pure and M Pure compact systems comes in black as standard, but anyone looking to tailor it to their kitchen design can choose from seven other colours ranging from sunshine yellow to light grey.

sControl operating panel responds to a swipe or a tap. The motto behind the BORA S Pure is clear: form follows function. The cooktop extractor system integrates harmoniously into modern kitchen environments thanks to the fully flush extractor and cooktop plus the slender design.

Compact design for outstanding flexibility

The major advantage of the BORA S Pure system is that it can be seamlessly installed in standard kitchen units thanks to its ultra-compact width of 60 cm. This offers greater flexibility when planning a kitchen and opens up brand-new design possibilities. The low height of just 199 mm and the integrated filter unit in the recirculation version guarantee maximum storage space for pots, pans and other kitchen utensils in the base unit – so there's no need to shorten any drawers. You can also add personal touches: the air inlet nozzle is not only available in black, but also in seven other colours (orange, red, blue, jade green, light grey, sunshine yellow and greige).

Room to cook

The cooktop has been completely re-imagined and redesigned with two of the four induction coils specially developed for the system. The asymmetric arrangement of the extractor opening makes it possible to cook on four cooking zones of different sizes while using practical functions: the cooking zone's pan size recognition function automatically detects cookware when it is placed on it. 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. The BORA S Pure therefore supports the kitchen in its modern-day role as the heart of your home.



bora.com/s-pure



BORA Basic

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

Top performance

The BORA Basic offers a high-performance cooktop and effective vapour extraction in one. As a particular highlight, the BORA Basic Hyper heats up extraordinarily quickly for a radiant cooktop. The Hyper cooking zone on the front left features radiant heating elements that boost performance by up to 50 percent when using 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. Any kind of cookware can be used – including ceramic and copper pots and pans.

Refined technology discreetly packaged

The BORA Basic system provides far more space in the kitchen and, like all BORA cooktop extractor systems, is available as an exhaust air or a 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. The drip tray can hold up to two litres of liquid without the appliance being damaged.

Outstanding functionality rapidly installed

The BORA Basic supports the kitchen's role as the heart of the home with multiple functions such as the extremely quiet extractor, even at high power levels. This is made possible by the optimum airflow in the appliance and the use of a twin fan system. Like all BORA cooktop extractor systems, the BORA Basic is also optimised for quick and error-free installation. Thanks to the heat retention function with a constant temperature of 75 °C, every dinner will go perfectly even if your guests happen to be late. A further plus point is how the

appliance is cleaned: the parts that come into contact with cooking vapours can be easily removed through the inlet opening and are dishwasher safe. The BORA Basic is clear proof that great functionality can not only be convenient but also aesthetically pleasing.

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. Innovative steam and hot air technology combined with intuitive operation enable you to cook to professional standards at home. The BORA multi-drawer is the perfect addition. It can be used in a variety of ways, including to pre-heat crockery, regenerate food, defrost, cook at low temperatures and more.



BORA X BO

The professional steam oven for your home.

Whether you want crispy roasts, tender vegetables or golden croissants, thanks to its gentle, uniform steam production and optimum heat distribution, the BORA X BO flex oven delivers perfect cooking results – even when rustling up three fully loaded trays at once! The BORA X BO is a sensational product for private users, inspired by the set-ups found in high-end commercial kitchens. Developed in cooperation with the global market leader in the sector, this fantastic appliance optimally complements our BORA cooktop extractor systems and offers home cooking experiences of a professional standard. 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 not only bake, roast and hot air grill, but also, and above all, gently steam food by surrounding it with water vapour to help retain its fresh taste as well as valuable vitamins and minerals. The automatic steam extraction feature prevents



Left: aesthetically appealing design has always been an important criterion for BORA. A black inlay frame and the stainless steel oven chamber help create the BORA X BO's unmistakable look.

Bottom: the huge, beautifully minimalistic touch display on the front can simply be lifted up to change the filter or to make it easier to use at a lower working height.



Augmented reality: enjoy a virtual BORA X BO experience at home.



Check out the performance of the BORA X BO in our video.



a blast of hot steam from hitting you in the face and escaping into the room when the door is opened by drawing the steam backwards beforehand. And you won't even smell a thing as the activated charcoal filter absorbs all odours, including intensive ones like fish. If you leave the door in the same position after it has been opened, it will automatically close again after a specific interval – protecting the food and saving energy. And if there are ever odours that you want to let fill the room, for example from freshly baked cakes, you can reduce the amount of steam extracted as desired.

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 make many everyday processes easier, such as defrosting food or melting chocolate. Another practical feature of the steam oven is that

cooked dishes can be kept warm – always at the perfect temperature thanks to the infinitely adjustable range of 40 °C to 72 °C. The classic function is suitable for users who switch from a traditional oven to cooking with steam. The classic menu offers four different operating modes: hot air browns food evenly and is particularly suitable for baked goods. When baking with moisture, dishes such as fish and meat stay wonderfully succulent. Steaming is a very gentle cooking method that optimally preserves vitamins and nutrients, making it predestined 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.

Perfect dishes at the push of a button

The BORA X BO uses pre-set programmes to make cooking easier. In the automatic programmes, the optimum temperature, cooking time and steam usage are pre-set for the selected food

Top: cook perfectly baked goods like spelt croissants every time with the BORA X BO's automatic programmes.

Bottom: the cleaning programme thoroughly cleans and descales the oven chamber with hot steam and the environmentally friendly active ingredients in the cleaning cartridge.



type or dishes based on four portions. In the case of programmes with a food thermometer, the display of the initial time provides rough temporal guidance. 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). On some programmes, QR codes provide you with direct access to recipes on the BORA website. Icons give you more guidance on the dishes at a glance: for instance, the snowflake symbol shows you dishes containing frozen food. Keeping your BORA X BO connected to your Wi-Fi helps ensure that your software is up to date at all times.

Best materials and iconic design

As with all BORA products, particular attention was paid to the design. The black frame and minimalist exterior make the BORA X BO a work of art. The display uses impressively clear iconography and integrates seamlessly into the refined overall look, which is further enhanced by the stylish stainless steel oven chamber. The BORA X BO comes with a universal tray that helps you achieve perfectly cooked dishes every time. Its aluminium core is coated with a ceramic layer and a high-quality non-stick cooking surface, as you would expect to find in the professional sector. It also makes another dream come true for all professional and amateur chefs: even cleaning after cooking is enjoyable with the BORA X BO! This is because the cleaning programme means there's no need to wipe the inside of the oven as the cleaning cartridge leaves it sparkling clean and removes any limescale.



bora.com/x-bo



The ideal complement: the innovative BORA multi-drawer.

The innovative BORA multi-drawer is the perfect way to complement the BORA X BO professional steam oven. 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. Thanks to BORA Connect, the multi-drawer can be networked with the

BORA X BO and operated using its display. The multi-drawer therefore provides an added guarantee of perfect results, even when conjuring up demanding meals.



bora.com/multi-drawer

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



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 social evenings of entertaining and 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.

Side-by-side solution: the BORA Freeze freezer with an Ice Maker (left) perfectly complements the BORA Cool refrigerator (right).



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

BORA is bringing things full circle with its refrigeration and freezing systems: from the heat of cooktops through water and steam to cold and ice. The cooking experience is being expanded beyond preparing food on our cooktops and in our steam oven: thanks to the BORA refrigeration and freezing systems, you can now store ingredients in a neat, tidy and effectively chilled manner. The refrigeration and freezing systems meet all food storage needs. The range includes four BORA Cool systems, the refrigerator, the refrigerator with 4-star freezer compartment and the refrigerator-freezer with and without water connection, as well as the BORA Freeze, the freezer with water connection. Despite each of the appliances offering their own special benefits, they all have many things in common. Their premium design fosters impressive-looking home interiors thanks to the All Black metal features and the refined, 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 highlights the focus on the essentials and makes the appliances easier to clean.

All neatly organised

The ability to individually position the accessories makes it possible to keep the interior neat and tidy at all times. Stored food no longer gets forgotten about, so less of it ends up thrown away. The accessories are also 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. It is compatible with both the refrigeration and the freezing systems and suitable for use in all the temperatures found in the various storage areas. Thanks to their stylish designs, the accessories can be removed from the refrigeration and freezing systems and placed straight on the dining table.

The movable elements inside the BORA refrigeration systems are easy to remove, simple to clean and made from robust materials. Hygienically clean refrigeration really can be this simple.

BORA Fresh zero

The refrigerator also has plenty to offer from an ergonomic perspective: above all, the BORA Fresh zero trays at the bottom of the refrigerator can be conveniently removed and filled with groceries on the worktop. They can then be easily returned to the refrigerator, so you spend less time stooped over.

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. Such items should ideally be placed in the lowest tray. Optimum storage keeps your food fresh for as long as possible and preserves valuable vitamins and minerals. The BORA Fresh zero parting layer with multi-pad separates the BORA Fresh zero area from the general refrigerator compartment.



Between an everyday appliance and an innovation: fresh air with the BORA Cool and BORA Cool Combi

Even the refrigeration systems promote the concept of fresh air: the odour filter installed in the refrigerator reduces food odours. Furthermore, the sophisticated air circulation concept maintains a stable temperature throughout the refrigerator's interior and provides optimum air circulation. Food is refrigerated as though stored in the fresh air. The many different light sources illuminate all food regardless of where in the appliance it has been stored. 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. The glass shelves can be positioned at various heights thanks to multiple insertion options.

Keep a cool head thanks to perfect freezing with the BORA Freeze

Keep a cool head at all times and thus a clear view of the frozen food. Perfect freezing with the BORA Freeze freezer with an Ice Maker. Enjoy a high-quality design thanks to a refined colour scheme and premium materials. Easily removable and wipeable elements can be effortlessly cleaned. Contents can be optimally organised thanks to the sophisticated range of accessories and pull-out shelves with an open design for clear visibility. Three features packages are available for flexible selection in line with individual needs. The BORA Freeze contains an Ice Maker that makes it possible to enjoy ice-cold drinks in an instant, even if you decide to throw spontaneous parties.

New from
summer
2024



Top: the multiple light sources ensure optimum illumination at all times, even when the refrigerator is full.

Bottom: 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.



Accessories with a wow factor

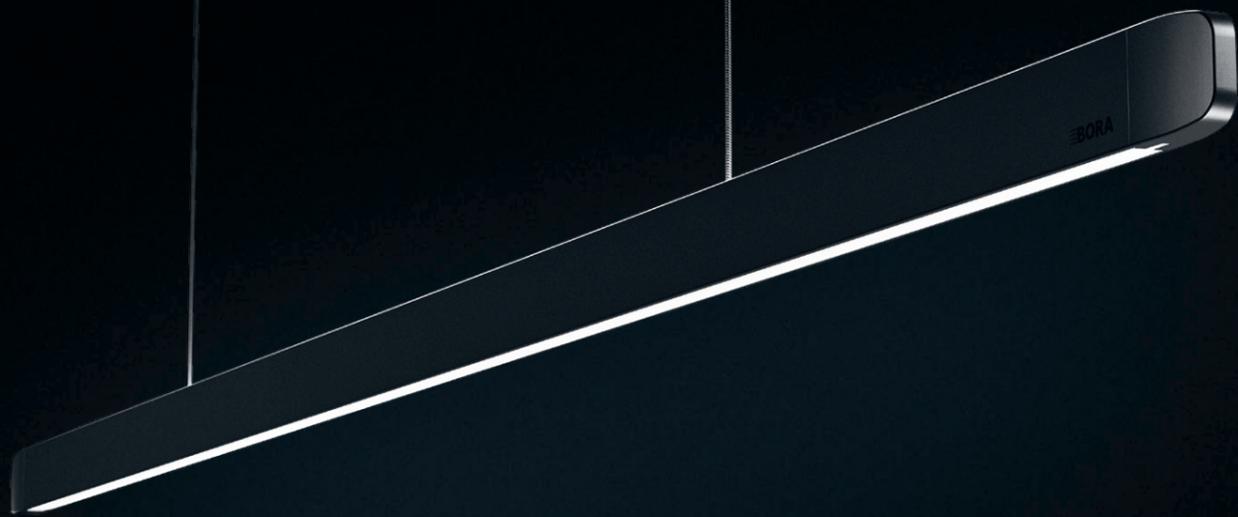
The various features packages enable the refrigeration and freezing system interiors to be optimally designed in a neat and tidy fashion for every household situation. The space available is optimally used for food storage. There are three different features packages to choose from: BORA Good (basic features), BORA Better (basic features plus accessories) and BORA Best (basic features plus an expanded range of accessories). All BORA refrigeration and freezing systems come with the BORA Good basic features as standard.

The BORA Better and Best features packages make cooking and storing food an extraordinary experience with a wow factor. The practical accessories offer an increased degree of order and multifunctionality for BORA refrigeration and freezing systems. From the storage box to the wine cooler, the BORA accessories are all wonderfully stylish and refined. The features packages include different quantities and types of accessories. Starting with the basic features and going right up to the BORA Best package, these offer increasing levels of functionality and ever better organisation.

The movable elements inside the BORA refrigeration and freezing systems are easy to remove, simple to clean and made from robust materials.



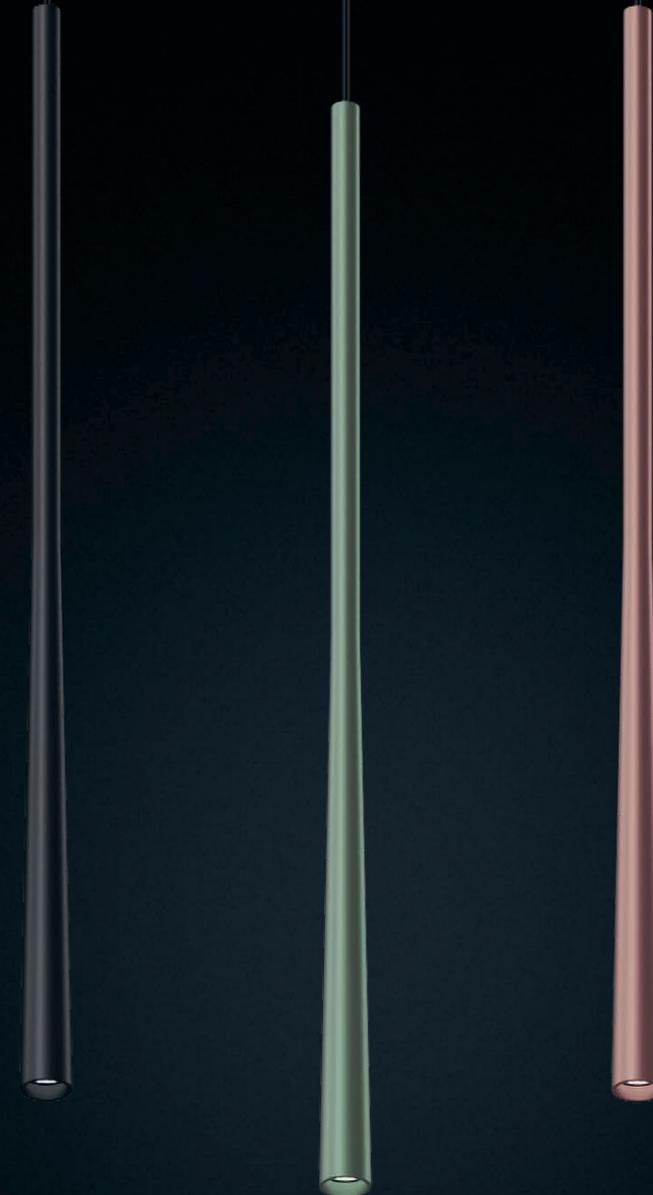
bora.com/cool



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



BORA Horizon creates a pleasant atmosphere for all cooking situations.

BORA Horizon

Smart direct and indirect lighting.

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

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 refinement. The light is available in three colours: elegant black, soothing moss green and picturesque rose gold. The high-quality BORA Horizon promotes a clear view of the best food in good company.

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 indirect

light projects upwards for emotional appeal while the functional direct light projects downwards. The five colour temperature settings and the infinitely adjustable dimmer function create a pleasant atmosphere in any cooking situation.

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 easily be gesture controlled (light off, light on, dim light, change colour temperature, couple and decouple direct and indirect lighting) – making washing your hands before using a light switch a thing of the past.

The indirect ambient light and the direct cooktop lighting can be controlled separately.

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



bora.com/horizon



BORA Stars

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

Less is sometimes more. This is proven by the BORA Stars vertical pendant light, which hovers discreetly above the dining table and fills the room with harmonious and stylish ambient light.

Variable system

The BORA Stars can be custom-installed in any kitchen. The BORA Stars 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.

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 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: elegant black, soothing moss green and picturesque rose gold. Dine as though under the starry sky with the high-quality BORA Stars.



Above and right: BORA Stars float above the dining table and create elegant lighting accents.



bora.com/stars





Supplies and accessories

The perfect supplies and functional accessories for all BORA products.

BORA accessories don't just offer functions, they deliver special effects. The BORA QVac built-in vacuum sealer extends the shelf life of your food, while the BORA grill pan ensures the joy of perfect grilling.

BORA QVac

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



Left: the vacuum seal keeps liquids and drinks consumable for longer.

Bottom: food is optimally prepared for sous-vide cooking in the vacuum bag.

Bottom right: the vacuum box preserves food and can be stored in the freezer.



Watch our video to see how the BORA QVac keeps food fresh for longer.

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 auto-stop function automatically switches off the vacuuming system once the correct vacuum level has been reached. An acoustic signal indicates when the vacuuming process is complete. The BORA QVac has three functions: vacuum sealing in vacuum boxes and vacuum bags, resealing bottles and marinating. The QVac vacuum sealing set comes in two

different designs guaranteed to fit into 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: like the substructure for the BORA cooktop extractor systems, 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 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.



View the story of how the BORA QVac was developed.



bora.com/qvac



Thanks to its material properties, the BORA grill pan quickly and evenly distributes heat for optimum grilling results.

BORA grill pan

Scaled-down design, optimum compatibility, perfect results.

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. The scaled-down design allows the grill pan to blend in seamlessly with the BORA product range.



Order online at shop.bora.com



365 days: everyday recipes – healthy and simple

Healthy eating made easy – draw inspiration from over 90 recipes from Germany, Spain, France, Italy, England and the Netherlands that are bound to delight you with their 'je ne sais quoi'. This cookbook turns classic recipes into exciting taste combinations which make you really keen to try out some European cuisine. Whether preparing small dishes, starters, main courses or desserts – the varied recipes and pro tips by BORA experts make everyday cooking fun.



More information
about the cookbook.

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

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