



BORA

Magazine

02 | 2023

MORE THAN COOKING.

Innovation All new BORA products at a glance

Pro tip Baking bread in the BORA X BO

Inspiration Modern dream homes with a wow factor



Innovation, quality and design meet pleasurable cooking experiences: this is the promise made by BORA developer and founder Willi Bruckbauer in relation to the latest new products.

More than cooking.

Here at BORA, we constantly reinvent ourselves and critically rethink our services and products. After all, we've got big ambitions: we want to improve the look and feel of kitchens as living spaces and enhance the experience of cooking. We've been committed to this ever since 2007 when we first proclaimed the end of the extractor hood and launched the market's first 'downdraft extractor'.

Following the modular and compact cooktop extractor systems, we questioned what had so far been expected of steam ovens and presented the BORA X BO two years ago. Right from the outset, it wasn't just top chefs who loved our professional steam oven for the home; its simple operation also impressed our global retail partners' customers. We never rest on our laurels and constantly work on innovative ideas for the kitchen as a living space. BORA develops and produces innovative built-in kitchen appliances with impressive design standards. In doing so, we believe in the importance of close relations with our partners and customers as well as of understanding their needs and rethinking solutions in order to meet them. In view of this, constructing a central office in the midst of our core market of Germany,

in the eastern Westphalian town of Herford, was the logical next step for our German/Austrian company. And when we create new things, we always do so with a difference. The building's design concept involved a shape that had never before been seen. We've created a building as a floating wing formed by the wind – and in an impressively short construction period of just one and a half years. We look forward to offering you a first-hand experience of BORA in Herford – the heart of the kitchen furniture industry. Many new products from the fields of construction, living and furnishing will be exhibited here. Visit us on our website bora.com to see what awaits you. After all, BORA is expanding its range to include products from the fields of refrigeration and freezing systems as well as lighting.

We look forward to welcoming you to BORA in Herford.

Yours, Willi Bruckbauer



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



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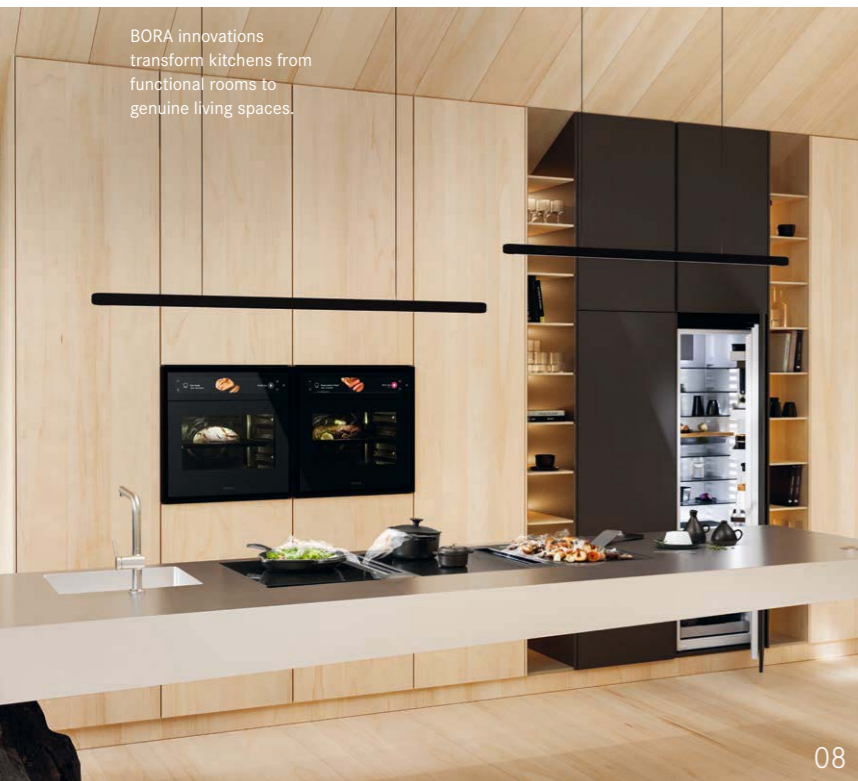
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BORA innovations transform kitchens from functional rooms to genuine living spaces.

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The BORA M Pure impresses as the most flexible compact system.



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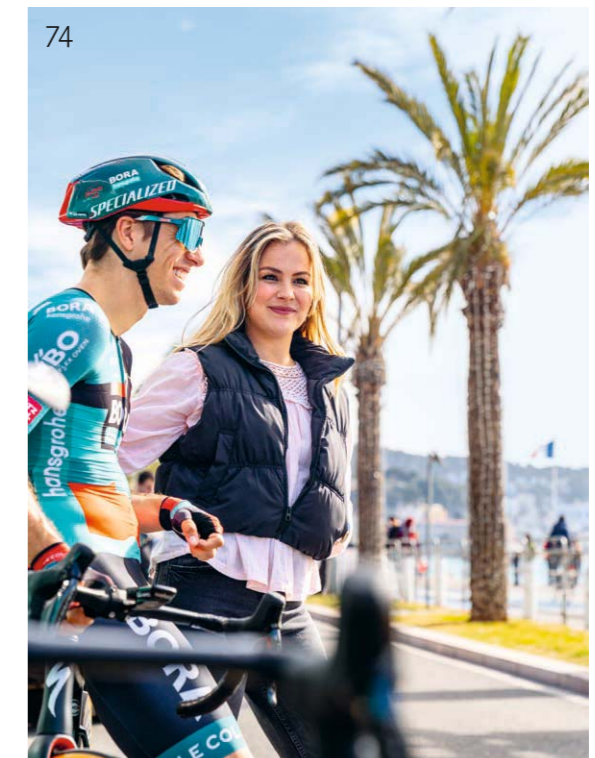
Left: The 'Japandi' interior trend is characterised by clear lines and a colour scheme based on nature.

Bottom: The start-up Vagabundo Living has offered two-storey tiny houses with 34 square metres of living space since 2020.



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Right: Racing driver Stéphane van Poppel-Kox with her husband, professional cyclist Danny van Poppel, at the Paris-Nice race.



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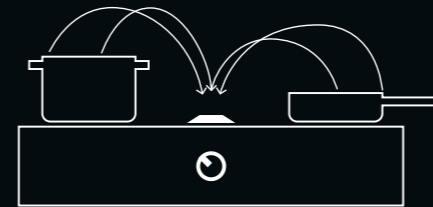
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Photos: Ben Quinton, Sophia Hünnekens, Anderl Hartmann

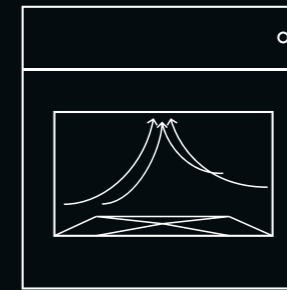
BORA principle

Physics can be so ingenious.

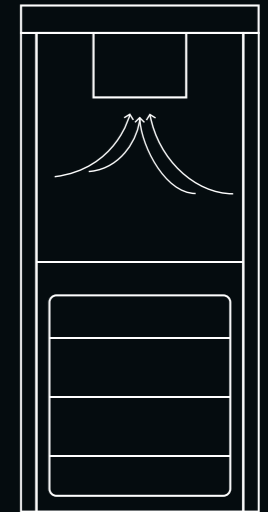
BORA is a pioneer of effective odour filtration – with the revolutionary cooktop extractor systems, the BORA X BO flex oven and the BORA refrigeration systems.



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.

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.

New from
spring
2024

The BORA M Pure offers additional flexibility

The new BORA M Pure is the most flexible of the compact cooktop extractor systems. Pots, pans and other cookware of all shapes and sizes fit perfectly onto the cooktops. Roasts for festive meals can be placed on the surface induction cooktop on the right while the left cooktop optimally detects small pans or even espresso makers thanks to the circular induction zones.



Top: The two surface induction cooking zones on the right can be connected by the bridging function to create a large zone.

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

The perfect blend

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



New from
spring
2024

Freshly conceived – effective, well-organised food storage with 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 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.

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 flex 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.

Between a favourite and an innovation

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.

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. The refrigerator also has plenty to offer from an ergonomic perspective: above all, the BORA Fresh zero drawers 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. With temperatures of about 0°C in the BORA Fresh zero sections of the refrigerator and self-regulating humidity thanks to the moisture cover, even sensitive food like loose fruit and vegetables is stored under optimum conditions – preserving vitamins and

minerals for longer. The multi-functional shelf separates the BORA Fresh zero from the general refrigerated area.

The various features available with the refrigeration and freezing systems enable the 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 packages of features to choose from: BORA Good (basic features), BORA Better (basic features plus accessories) and BORA Best (basic features plus an expanded range of BORA accessories). This enables you to determine how many and which accessories you'd like to use in your refrigeration or freezing system.

But that's far from all. Discover what else lies behind BORA's most versatile doors in the midst of the kitchen as a living space by checking out the impressive BORA refrigeration and freezing systems now.



bora.com/cool



The various light sources evenly illuminate all food.



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

Left: The BORA Fresh zero drawer in the interior can be simply and conveniently removed.



New from
autumn
2023

Effective air extraction for extraordinarily long-lasting freshness

The built-in BORA QVac vacuum sealer keeps food fresh for up to three times longer. This provides an easy way for you to reduce food waste. Vacuum sealing retains both its delicious taste and its wonderfully fresh appearance.

Vacuum sealing for less food waste

From fruit, vegetables, meat and fish to sauces, soups and stews, raw or cooked – vacuum sealing makes it possible to keep food for longer without it losing its natural taste or consistency. Once in air-tight packaging, food is protected against environmental influences such as bacteria as well as the flavours of other food stored next to it in the refrigerator, for example. This keeps vacuum-sealed food fresh for up to three times longer.

For optimum shelf life, vacuum sealing can be combined with freezing – this also avoids freezer burn. Vacuum sealing food with the BORA QVac then cooking it in the BORA X BO using the

special programme ‘sous-vide cooking’ enables you to achieve professional-standard results with little effort. The BORA QVac has three functions: vacuum sealing in vacuum boxes and vacuum bags, resealing bottles and marinating.

Not just functions – special effects

Thanks to the innovative and unique installation concept, the BORA QVac doesn’t take up any of the coveted space on your 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. Special accessories and functions such as the



Left: The BORA QVac can be used to vacuum seal food in the one and two-litre vacuum boxes provided.

Top: The vacuum seal keeps liquids and drinks consumable for longer.

Bottom: The BORA QVac is ideal for vacuum sealing food in preparation for sous-vide cooking in the BORA X BO.

BORA marinating ring or the auto-stop function improve your cooking experience. 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. The vacuum seal furthermore keeps bottled liquids such as wine or oil usable for longer after they have been opened.

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 comes in two different designs guaranteed to fit into any kitchen: stainless steel and All Black. The vacuum boxes supplied are BPA free as well as microwave, freezer and dishwasher safe.



bora.com/qvac

Optimum lighting conditions for cooking and home life with BORA pendant lights

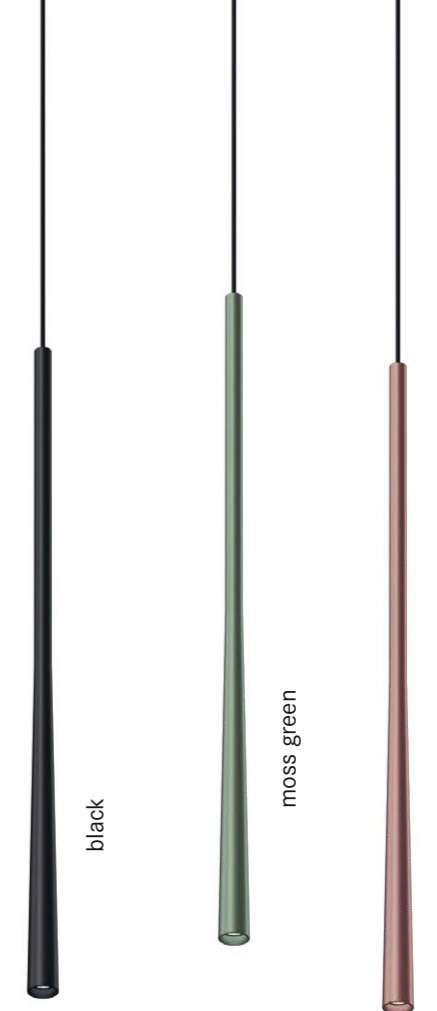
Functional yet emotional. Subtly restrained yet naturally sophisticated. It's not just the people who use them that give life to kitchens. How can you cook without the right lighting? Can you imagine hosting a dinner in the dark? BORA lighting creates the optimum lighting mood for all situations.

The BORA Horizon is a sophisticated, horizontal pendant light that can be gesture controlled.



New from autumn 2023

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



Kitchen lighting

The kitchen is one of the rooms in our home where we spend the most time. Whether open plan or a self-enclosed space, with a kitchen island or a row of units – the right lighting is key. Dimmed, warm light when dining with friends and family or radiantly bright light when preparing meals – to ensure optimum cooking experiences and transform the kitchen into a place of wellbeing, the lighting needs to be either functional or emotionally appealing. The BORA Horizon* linear pendant light and the BORA Stars vertical pendant light dangle above worktops, cooktops or the dining table offering optimum lighting and a pleasant atmosphere for every possible situation thanks to their dimmer function. Both pendant lights are available in three colours to perfectly illuminate your kitchen: soothing moss green, elegant black and picturesque rose gold. The high-quality lighting systems blend subtly into the overall interior concept and support the clear view of what lies before you – delicious food enjoyed in good company.

A spotlight on the BORA Horizon and the BORA Stars

The BORA Horizon 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 light temperature settings and the infinitely adjustable dimmer function create a pleasant atmosphere for all cooking situations. 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 light temperature) – making washing the hands before using a light switch a thing of the past. Use the BORA Stars to design your kitchen exactly as you desire: 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. The BORA Stars can be infinitely dimmed using a rotary knob or a light switch – again enabling the light to be adapted to the cooking situation at hand. Use the BORA Stars to create refined lighting accents. Kitchens will shine brightly with the new BORA lighting. A uniform living space with a holistic concept comprising a cooktop extractor system, steam oven, refrigeration and freezing system and lighting.



bora.com/lighting

*Designed by Gerhard Grimmeisen



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.



BORA X BO

The professional steam oven
for your home.

The BORA X BO is a true all-rounder, combining the functions of an oven with those of a steamer. With a large touch display and preset programmes, it is impressively simple to use – and even cleans itself.

Whether you want crispy roasts, delicious 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 steam oven is a sensational new product for private users, inspired by the set-ups found in high-end commercial kitchens. Developed in cooperation with global market leaders, this professional appliance complements our BORA cooktop extractor systems and offers perfect home cooking experiences. 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 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



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.



Experience the impressive performance of the BORA X BO in our video.



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.



Perfect dishes at the push of a button

The BORA X BO uses pre-set programmes to make cooking easier. The automatic programmes use the optimum temperature, cooking time and amount of steam for the respective food types or dishes (for four portions). With certain programmes, a controller can be used to customise the suggested settings for the degree of browning and done level (e.g. hard/al-dente/soft).

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.

Best of all, the steam oven makes every chef's dream come true: with the BORA X BO's cleaning programme, there's no need to wipe the oven cavity as the cleaning cartridge leaves it sparklingly clean and removes any limescale.

Top: Cook perfect fried potatoes and co. 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.



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



The ideal complement: the innovative BORA multi-drawer.

The innovative BORA multi-drawer is the perfect way to compliment the BORA X BO flex 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. As such, the multi-drawer 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



BORA

Professional 3.0

Revolution evolved.

The BORA Professional 3.0 is a perfectionist. As a modular system, it is characterised by mix-and-match cooktops and an array of usage options. It supports users as they prepare meals and promotes extraordinary cooking results of the highest standard.

A design highlight for demanding cooking enthusiasts

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.



Left: 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. A second extractor is needed when using more than two cooktops.

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

Bottom: BORA impresses with brand-new options for kitchens that raise the bar for new, modern interior design.



Sockets can be added to all BORA cooktops

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

It's not just the BORA Professional 3.0's extra-deep cooktops that make it special – it's also its 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. After all, the system is part of the BORA family!



bora.com/professional





BORA

Classic 2.0

Unlimited freedom.

The BORA Classic 2.0 modular cooktop extractor system is both simple and adaptable as the cooktops can be mixed and matched. The system is operated using a recessed touch slider in the centre of the cooktop.

No compromises and no limits

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.

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.

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

Puristic design and simple cleaning

BORA is synonymous with innovative product design. The minimalist look blends in perfectly



Top/left: The number and type of cooktops can be easily tailored to your personal cooking preferences.

Right: What's more, with its minimalist design, the BORA Classic 2.0 fits perfectly into any kitchen.



BORA X Pure

Pure perfection.

The BORA X Pure stands out from the other cooktop extractor systems thanks to its striking air inlet nozzle – while also making a statement with its extra-wide cooking zones. An extraordinary design highlight.

Maximum functionality with a distinctive design

The BORA X Pure raises the bar with qualities that once again exceed those of all previous high-end BORA solutions. 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 sControl operating panel with a vertical slider makes it particularly easy to operate the cooktop by intuitively swiping your finger up or down or directly tapping the controls. 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.

Top: A clear view – BORA provides freedom from the constraints of extractor hoods.

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

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



bora.com/x-pure



BORA Pure

A class of its own.

The BORA Pure offers a distinctive design and outstanding performance. Despite its discreet appearance, it still has a subtly unique feel. The replaceable air inlet nozzle is available in several colours and the compact size provides plenty of space for the essentials.

Puristic design

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.

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





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

Top: Available in seven colours, the air inlet nozzles add a personal touch to any kitchen and can be easily interchanged. All coloured air inlet nozzles can be found on page 47.

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



BORA S Pure

A surprising number of options.

Small yet impressive: the BORA S Pure. Thanks to the asymmetrical arrangement of the cooktops, the appliance takes up minimal space while offering maximum design freedom – without compromising on functionality or aesthetics. One particularly unique feature is the BORA S Pure's coffee function.

Style meets function

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 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

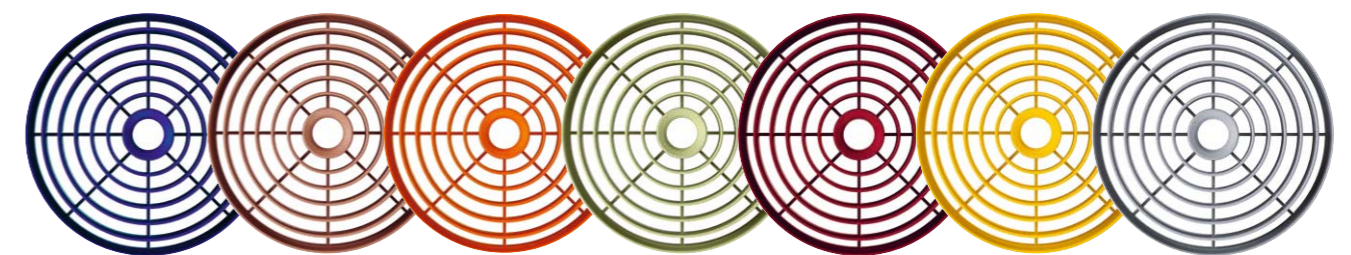
The major advantage of the BORA S Pure system is that it can be seamlessly installed in standard kitchen units thanks to its ultra-compact width of 60 cm. This offers greater flexibility when planning a kitchen and opens up brand-new design possibilities. The low height of just 199 mm and the integrated filter unit in the

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.



Left: 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 comes in black as standard, but anyone looking to tailor their BORA S Pure to their kitchen design can choose from seven other colours ranging from sunshine yellow to light grey.



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

A combined cooktop and extractor system.

The classic system that combines a high-performance cooktop and an effective extractor has a name: the BORA Basic. This is characterised by the usual, impressive BORA quality – with simple operation, minimalist design and the best performance.

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 are sometimes 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.



bora.com/basic

Top: Even after frequent cleaning in the dishwasher, the air inlet nozzle maintains its impeccable appearance.

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

BORA warranty

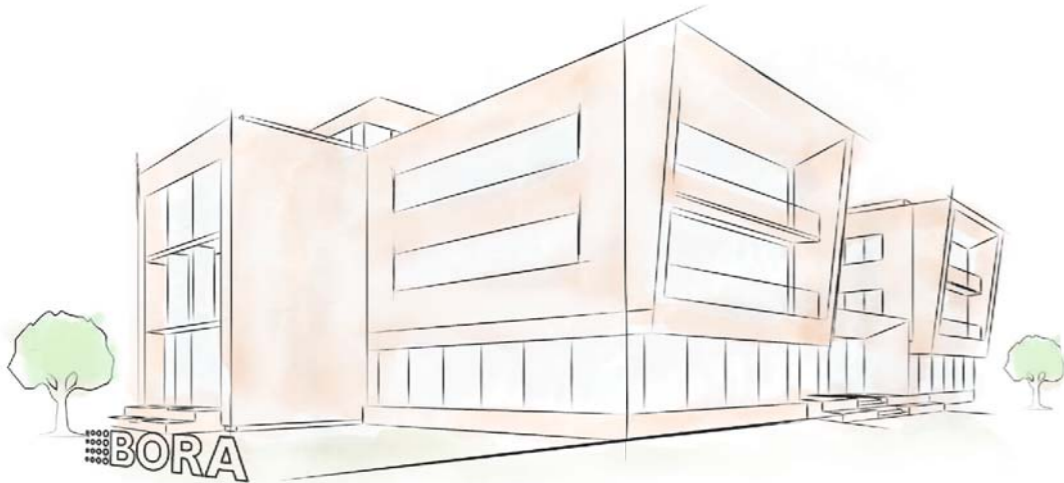
Secure a special deal: an extra year's warranty on us.
 We trust in our products and strongly believe in their quality! Our warranties are proof of this. Enter the registration code for your BORA appliance to extend the warranty by an extra year free of charge.



bora.com/registration



All about BORA



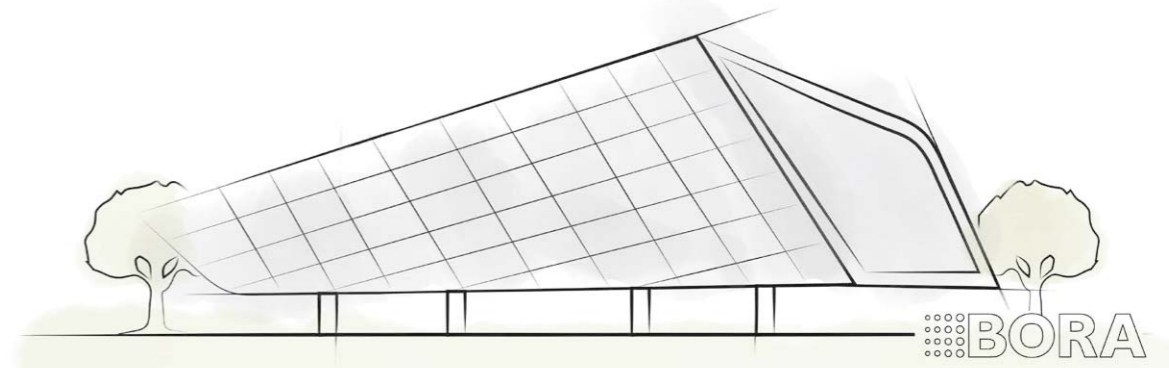
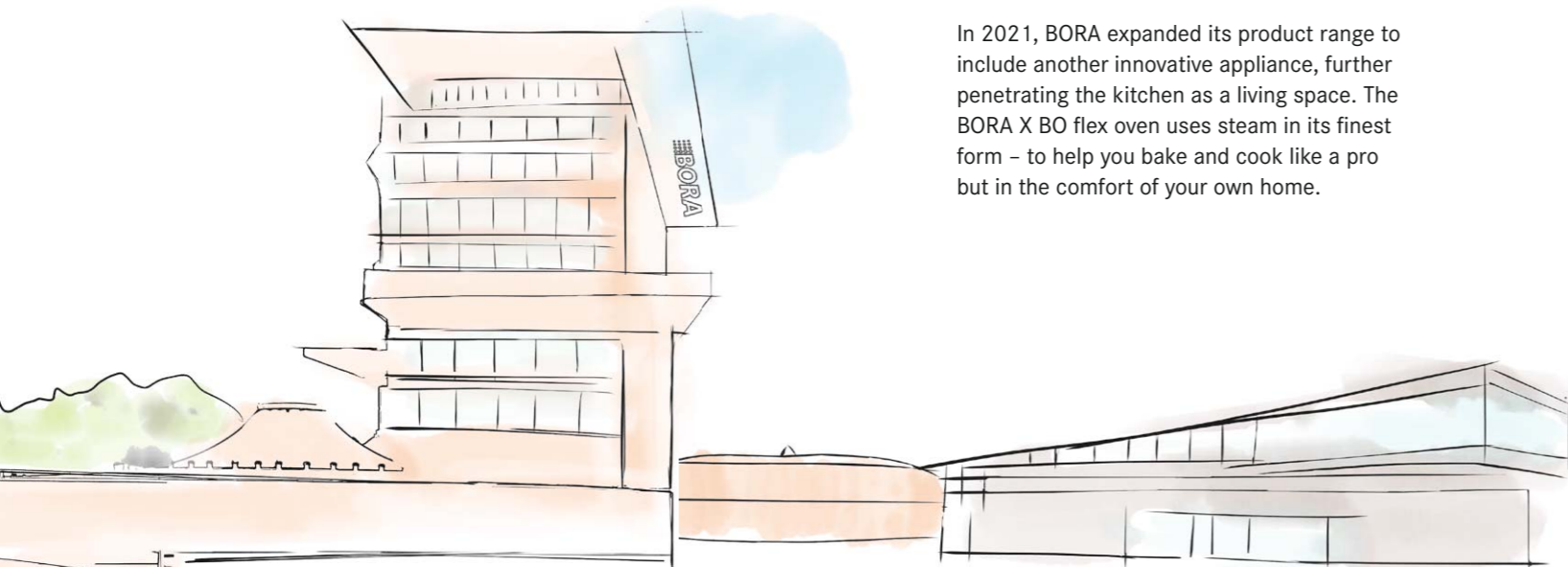
From an idea to a global success

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.



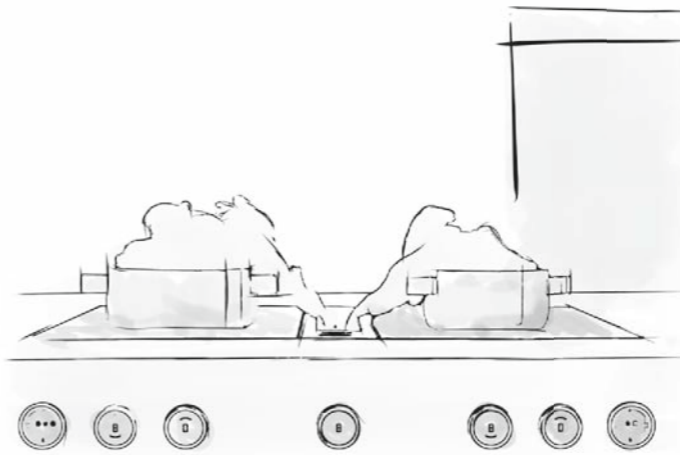
Professional performance for homes

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 was created in 2023 in the eastern Westphalian heart of the German kitchen furniture industry. This not only houses a flagship store but also offers over 2,000 m² of space for extraordinary product and culinary 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

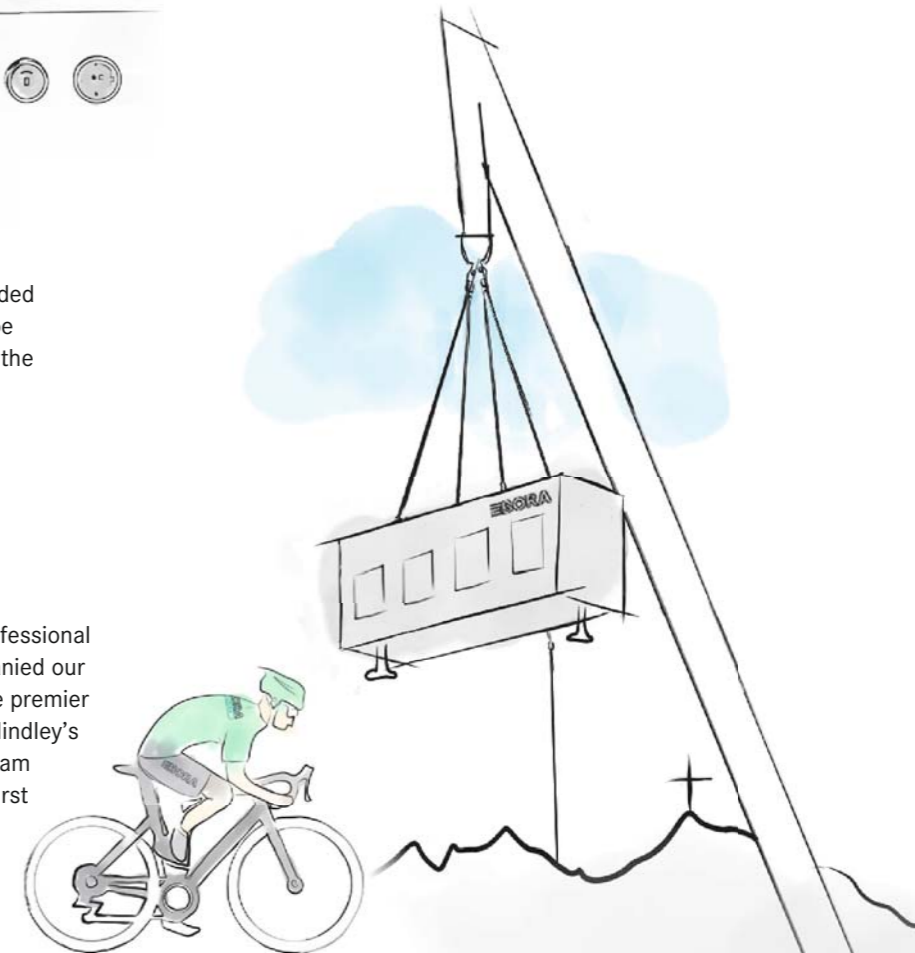
Downward vapour extraction is revolutionising the kitchen as a living space and the demand for integrated cooktop extractor systems is rising. In addition to the modular systems, BORA also develops compact systems with standard dimensions and even after launching the BORA X BO steam oven, the company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

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 various 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.





You ask, we answer

Top tips from BORA Customer Care.

What should I do if something spills on the cooktop while I'm cooking?

You should ideally use a damp cloth to wipe up the mess straight away as limescale and salt are tougher to remove once dried on. If possible, the cooktop should be cleaned while it is still warm. We recommend using Dr. Beckmann Glass Ceramic Power Cleaner. Important: never use washing-up liquid or scouring agents. If crusts have already formed, you can start by using a glass ceramic scraper.

Do BORA products really extract all odours?

Cooking vapours, grease particles and the associated odours are fully extracted precisely where they arise – at the cooktop. Users can breathe in fresh air, and their clothes and hair remain equally fresh and unaffected by the cooking vapours.

How is the BORA cooktop extractor cleaned?

The grease filter and covers can be removed in a few simple steps and cleaned in a dishwasher.

What happens if liquid gets into the cooktop extractor?

Don't worry, nothing happens as the cooktop extractor can hold up to 300 ml of liquid depending on the system. Even if a larger amount is spilled by accident, the clear separation between the electronics and the extractor system prevents any risk of damage. BORA Basic and BORA Pure can even hold as much as three litres of liquid. This can simply be wiped up with a cloth and the extractor can be cleaned by removing the housing base.

Where does the extracted air go?

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

What needs to be considered with regard to the touch control?

The touch control on BORA cooktop extractor systems features a large range of commands in a very small space. Properly using the touch control makes the appliances far easier to operate. Flattening your finger too much can, however, touch additional buttons, so the cooktop can't tell which function has been selected. Our systems respond best if you lightly and precisely tap the touch panel with your fingertip.

What is the difference between an induction cooktop and one with radiant heating elements?

Both our induction cooktops and our cooktops with radiant heating technology use glass ceramic. In the case of radiant heating elements, heating coils are located under the glass ceramic plate of the electric cooktop. The energy is transferred by heat radiation. The temperature can either be set in intervals or freely adjusted. Despite this, the heat output is not constant, but rather fluctuates around the selected base value. Radiant cooktops are less expensive to buy than induction ones but do not have an automatic pan size recognition function, so any cooking zones that are switched on will become hot even if there is no cookware on them. With an induction cooktop on the other hand, an electromagnetic field generates electric eddy currents in the pan, heating it up. When switched on, the energy instantly takes effect on the pan. This means that an induction cooktop works quicker than a radiant one with the same level of power. The heat output can also be set in finely graduated intervals.

Do BORA products also work with deeper pans?

Even with pan depths of up to 20 cm, cooking vapours are extracted without any difficulty. For pan depths greater than this, we recommend placing the lid at an angle to direct the vapours towards the extractor.



Ask the BORA Chef

Do you have a question or want some advice from a pro? Our chef Iva can help.



What cookware should I ideally use on my BORA induction cooktop?

Our induction cooktops have an extremely high power output. To achieve perfect results when cooking, this needs to be fully absorbed by the cookware. We recommend using pots and pans made from fully magnetic material such as enamelled steel or cast iron. Take particular care when using stainless steel cookware as this is not automatically made of steel and is not necessarily sufficiently magnetic for induction heating. Too small a magnetic core in the base can also prevent cookware from being detected by our cooktops.

How often does the filter need to be changed?

This depends on the BORA product. The activated charcoal filters in the BORA Basic, X Pure, Pure and S Pure need to be changed after about 150 hours of use, whereas those in the BORA Professional and Classic 2.0 should be changed after 300 or 600 hours depending on the filter. These recommended intervals should be observed, as once a filter has become saturated it will be unable to bind any more odour molecules.

And what is your ultimate tip?

Our customers can register on our website within the first 24 months of installing a BORA system and extend the standard warranty period from two to three years completely free of charge. You can find the link on the sticker on the cooktop extractor or on the product insert. Once you've registered, we'll be able to see all service-related information, enabling us to help you quickly and easily if need be.

Exhaust air or recirculation?

The innovative cooktop extractor systems remove odours as soon as they arise, ensuring fresh air in the kitchen.

The excellent insulating properties of the BORA wall sleeve guarantee a pleasant indoor climate without heat loss.

BORA Ecotube duct system with improved aerodynamics for greater efficiency and peace and quiet while cooking.

Compact BORA shallow silencer for quieter cooking.

Quiet, energy-efficient BORA plinth fan.

Exhaust air: installation example: BORA Classic 2.0 (same principle for all BORA systems)

Exhaust air system

With the BORA exhaust system, the fan channels cooking vapours straight outside through the BORA Ecotube duct system and the BORA 3box wall sleeve. This removes all vapours and odours from the cooking area. As, unlike conventional extractor hoods, all BORA systems use intelligent flow technology rather than a high flow volume, less warm inside air is expelled from the house, thereby saving energy.

Recirculation system

The BORA recirculation system is the alternative solution to exhaust-air variants. The fan feeds the cooking vapours into the specially developed activated charcoal filters, which effectively eliminate odours from the kitchen exhaust air. As such, the BORA recirculation system keeps the kitchen full of fresh air. Thanks to the recirculation systems keeping the warm air in the house, they are ideal for passive houses as well as low and nearly zero-energy buildings.

Compact BORA shallow silencer for quieter cooking.

The BORA air cleaning box effectively neutralises unpleasant odours, keeping the air fresh while cooking.

Quiet, energy-efficient BORA plinth fan.

Recirculation: installation example: BORA Classic 2.0 (same principle for all modular BORA systems)

Check out our video to see how our systems work.



BREAD CULTURE

Bread has been a cultural asset for thousands of years – and is easier to make yourself than you may think.

Text MARTIN FRAAS

Why didn't I do this sooner? This is the question that many people who have discovered the joys of baking bread ask themselves. After all, doing so is generally far easier than people imagine. Not too long ago, every farm still had a bread oven – and understandably so. Farmers used this to bake their own bread once a week. Good, healthy bread.

The ingredients for baking bread are no secret. They haven't changed for thousands of years and essentially include flour, water and salt plus a raising agent such as sourdough or yeast. The results are astonishingly different though: in Germany alone, there are over 3,000 types of bread made from different cereals. One very typical type is that of dark rye bread. Depending on the region and historical

factors, local creations and preferences have developed and German bread culture has been classed as a UNESCO intangible cultural heritage since 2014. Since the coronavirus pandemic, the number of people who bake bread at home has shot up. The basic question when doing so, however, is whether to choose yeast dough or sourdough. For many ambitious bakers, the answer is easy as yeast is primarily used for wheat doughs and the resultant bread should be eaten quickly. Consider, for example, the legendary baguette, a staple food in France that often only tastes fresh for one day. Those who want to bake bread that will keep for longer inevitably turn to classic sourdough. This is a premium kind of bread dough. But what exactly is sourdough? Sourdough is a cereal-based starter culture that is kept

Sourdough bread is not only popular as it keeps for a long time, but also because it is well tolerated.

Photo: Getty Images/Johnner Images



Top: BORA refrigeration and freezing systems offer the ideal conditions for storing dough.

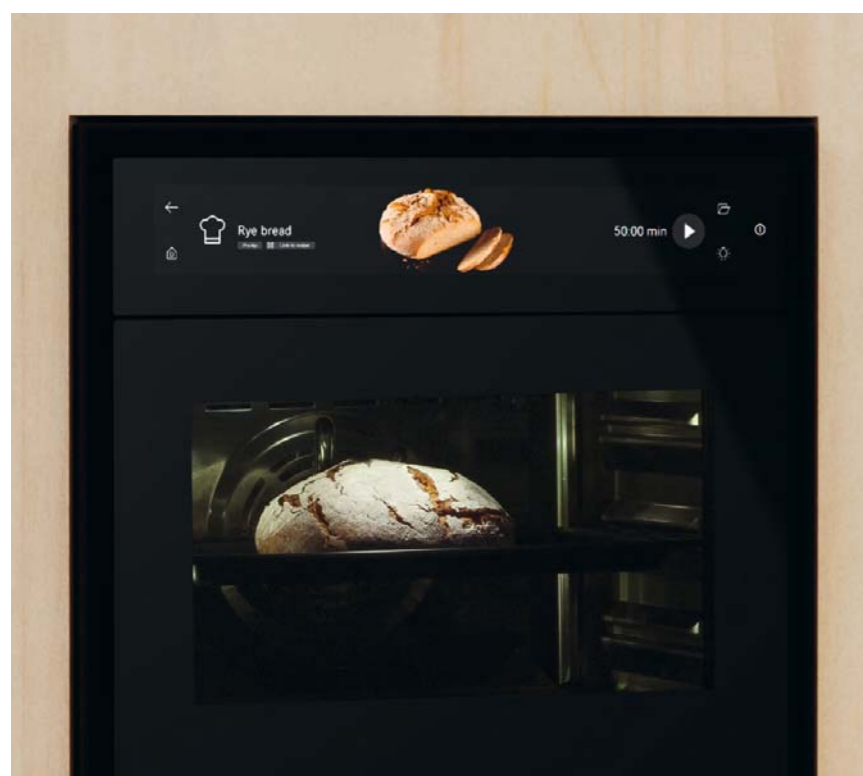
Bottom: When using the BORA X BO automatic programme 'Rye bread', the regular addition of steam creates the perfect crust.

in a constant state of fermentation by lactic acid bacteria and yeasts. The dough starter is usually made from rye or wheat flour. The living microorganisms contained in the sourdough metabolise the starch from the flour, forming acids and carbon dioxide. This gives the bread a slightly acidic note and makes it light and fluffy. It is particularly important to give the dough plenty of time to prove – several hours or overnight depending on the recipe – as this reduces the gluten content and makes the bread more tolerable and easier to digest. Making sourdough is a breeze. All you need are flour, water, heat, a little patience and time. Professional bakers nurture and use their sourdough cultures for decades. This is because the older the culture, the better the bake. To date, around 300 flavour and aroma compounds have been identified in sourdough, which give the bread its unmistakable taste.

The sourdough starter, quasi its DNA, has to be stored in a refrigerator at a constant four degrees Celsius, preserved and regularly refreshed. The new BORA refrigeration and freezing systems are ideal for proper storage. The interiors feature a technically perfect design with optimum air circulation that refrigerates the dough ideally. Sourdough can be stored in a refrigerator for up to two weeks or in a freezer for as long as two months. The baked bread should ideally be stored in a breathable wooden box or clay pot.

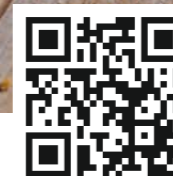
The BORA X BO steam oven is the ideal heat source for baking bread. This is because the regular addition of steam makes the bread light and moist. It develops the perfect rise and a crisp, shiny crust. Home-made bread has the major advantage that you know exactly what it contains. Bread made from wholesome ingredients and flours and baked in your own oven provides valuable nutrients and fibre and can therefore help you eat healthily.

Photos: Silvia Seebacher (2)



Rye and spelt sourdough bread

Recipe
for the
BORA X BO



Scan the QR code to access the rye sourdough bread recipe for the BORA X BO steam oven. You'll then also be able to check out further recipes.



Photos
BEN QUINTON

Text
MARTIN FRAAS

NORTH MEETS FAR EAST

This London townhouse is a prime example of the 'Japandi' trend.

Left: The house is characterised by seamless transitions between the outdoors and the indoors. Large windows flood the interior with light.

Right: The dining table with an Indonesian suar wood top plays a central role in family life. Natural materials are a key part of the 'Japandi' interior trend.



Bottom: The relaxing swing next to the kitchen is loved by all generations and playfully showcases the Sri Lankan tradition of daybeds.

Subtle Japanese aesthetics meet the radical purism of Scandinavian design. This interior trend, which has been revolutionising interior design since 2016 and is currently flourishing, is known as 'Japandi'. One key feature is the use of raw materials with organic structures. The design is noticeably inspired by nature. Earthy shades furthermore create a calming environment. Houseplants are a particularly prevalent feature as they increase the oxygen

content of the air and inject organic life and nature into the world of design. Ruzeen and Dushan's spectacular kitchen in London is a prime example of the popular 'Japandi' style. The combination of matt-black kitchen fronts, whitewashed oak and slender wooden slat panelling gives the kitchen a Scandinavian-Asian look. The cool worktop made of white Macaubas quartzite creates a harmonious contrast with the warm shades of colour.



The interior reflects the owners' shared love of Scandinavian design and their Asian roots. Ruzeen lived in Singapore from the age of six to the age of 18. Dushan was shaped by spending the first ten years of his life in Sri Lanka. What's striking about the house is the flowing transition between the outdoors and the indoors. "In my country of birth, you spend a great deal of your life outdoors", explains Dushan. The large windows and the skylight flood the house with light. "I wanted to create this way of life in England too", he reveals, "even though the weather here is naturally often a bit bleaker." Daybeds are typical features in Sri Lankan houses, even in the living room, and taking time

out to relax is an intrinsic part of the country's way of life. This characteristic was integrated into the kitchen area in the form of a sofa swing. The children, eleven-year-old Suri and nine-year-old Rayan, also love using this feel-good piece of furniture. "We spend most of our time in the kitchen area anyway", says Ruzeen. While their parents cook, the children do their homework on the side table or practise their musical instruments. And when they're not playing, recorded music fills the air while meals are cooked. Sometimes, they can all be found dancing around the kitchen to a particularly good song, strengthening their bond as a family.

The family likes to spend time outdoors, but classical music and reading both quietly and out loud are intrinsic parts of the culture of this home.



Once they've eaten, the kitchen area traditionally transforms into a reading room for the whole family. "It's a pleasant room because it's always bright, even in winter", says Dushan. "The underfloor heating also makes it snug and warm plus the swing conveys a southern attitude to life that soothes the soul." The large olive tree that visually separates the dining area from the kitchen and brings some greenery into the house also contributes to this. "It's as though you're cooking outside in the fresh air", enthuses Ruzeen. The couple also decided to install the BORA Pure system in the kitchen due to the sloping ceiling, which made an extractor hood tricky. They also both loved the clear lines and the minimalist BORA design from the outset. BORA is the perfect fit for the Scandi-Asian fusion style. Positioning the cooktop extractor system on the centrally located kitchen island also preserves the spacious feel of the room and the clear view into the living area. "We also definitely wanted an induction cooktop as this is easier to clean and the safest option when the children are cooking", says Ruzeen. After all, Rayan and Suri enjoy helping make meals now and again. Their parents' passion for cooking has long since been passed down to them. Ruzeen also loves how self-explanatory and intuitive the BORA appliances are. And there's something else that the family

particularly likes about the BORA Pure too: "The cooktop heats up really quickly, which is ideal for our favourite Asian wok dishes", says Dushan. "Furthermore, the cooktop extractor system reliably removes even intensive odours. This is great for the living quality in our open-plan house." After all, cooking is a key part of the family's life. "We love dishes from all over the world and travelled a great deal before our children were born", explains Ruzeen. "We learned new recipes everywhere we visited." The couple particularly believe in the importance of using fresh ingredients. Unlike the rest of the family, Ruzeen is a vegetarian. "I mainly cook vegetarian dishes like noodles, fried rice or curries. I love Yotam Ottolenghi's recipes

Top: Good light in all rooms is very important to these homeowners and something they wanted to bring with them to England from Asia.

Further inspirational stories about homes can be found on Instagram at



@boracookingsystems



An exciting contrast: soft Japanese aesthetics meet the purism of clean Scandinavian design. A combination that offers great future potential.

with their wonderful flavours", she states. The kitchen design with multiple seating options and lots of storage space was created by London-based firm Sola Kitchens. This specialises in Scandinavian kitchen and storage solutions, all of which are handmade in its workshops in Sweden and Denmark. With this interior, Sola Kitchens has succeeded in creating a pioneering masterpiece, which received the British 'SBID International Design Award'.



SMALL yet impressive

The tiny houses from the Munich start-up Vagabundo are setting new standards with their minimalist designs

Text ALISSA SELGE



The aluminium façade reflects the light blue of the sky during the day and later the pink of the setting sun. The tiny houses from Vagabundo Living blend into their surroundings as though they have always been there. In creating the three models, which offer between 15 and 34 square metres of living space, founders Luca Knipp, Andreas Müllner and Michael Leitner have turned a dream into a reality. The three men have a shared vision: to create living spaces that fulfil people's basic needs without compromising on comfort or good design. With the tiny houses, which are individually manufactured by Luca Knipp's parents' family business, they are committed to craftsmanship, passion and attention to detail, coupled with a focus on minimalist design and sustainability. They highlight that a fulfilled life is not defined by a large living space, but rather by the right values and conscious living. The architect and two industrial engineers, who met during their studies in Munich, founded their start-up Vagabundo Living in December 2020. What differentiates the young company from other providers is its architectural understanding of tiny houses. There is also the benefit offered

With its compact width, the BORA S Pure adds refinement to even the smallest of kitchens.

Photos: Sophia Hünnekens (2)



by all mobile buildings: if your circumstances or place of residence change, the microhouse simply moves with you, providing the legal conditions to do this can be met – a sustainable alternative to the classic life model followed by many people. This is partly possible because the buildings have just as long a lifespan as conventional houses. The minimalist style characteristic of the tiny houses is instantly evident. For Andreas Müllner, however, this in no way simply means reducing your number of possessions. “For me, minimalism is about meeting basic needs without compromising on comfort or quality. And about asking yourself what you really need to create a home.” The answer can be found in the carefully conceived floor plans of the homes on offer. The first floor with its high-quality, oak

parquet flooring serves as the main hub for life and creates a threshold to nature, which is always tangible. On warmer summer’s days, the tiny houses can also be extended outwards with a terrace to enable the living room to seamlessly transition into the outdoors. In this regard, Müllner believes in the importance of large windows that let in ample light. “This makes the interior feel even friendlier and more open. The two-storey format and the wide stairwell gap in our Vagabundo Flex model also promote good light.” This innovative solution of two fully-fledged floors in a minimal area is truly unique within the world of mobile living and opens up brand-new possibilities for local flexibility. “The central idea – minimalist design – naturally has to run through all interior areas, including the kitchen”, explains Müllner. Due to the similar

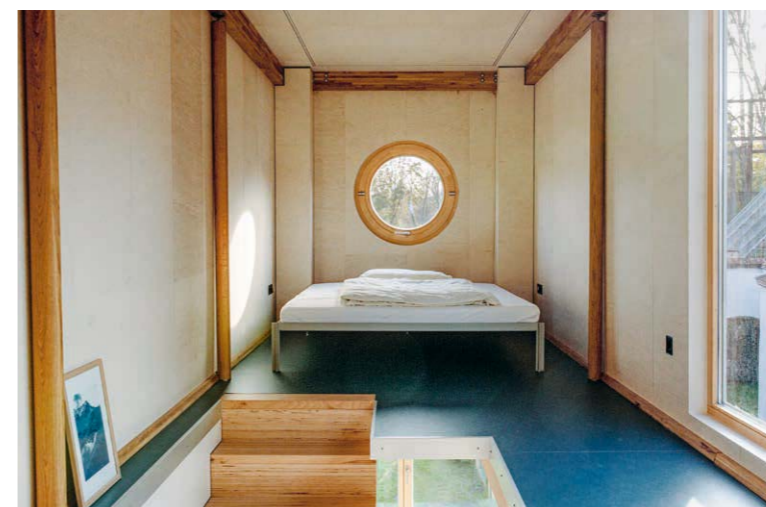
Bottom: With its minimalist design, the BORA X BO steam oven fits perfectly into the ground floor of the Vagabundo Flex.



Top: The large windows give the living room a bright, homely feel while also drawing nature into the interior.

Middle: The founders of Vagabundo Living on the second floor of their self-designed and manufactured tiny house.

Bottom: The abundance of oak on the top floor gives it a homely feel. There is plenty of room to breathe here.



“BORA and Vagabundo Living are a perfect match. As companies, we represent the same values: quality, innovation and sustainability.” Like BORA, Vagabundo Living also regards itself as a pioneer of a new way of living. It opens up new possibilities for pushing the boundaries of conventional home living and giving people the freedom to create their dream homes. The young founders have great ambitions. In addition to expanding their product range, they are also planning to enter the rental market as a second area of activity with the aim of creating affordable living space through a focus on unique spatial concepts. “There isn’t actually a housing shortage in Germany – there are enough homes for everyone. The problem is that too many people live in large houses on their own or with just one other person and many families live in apartments that are too small for them”, says Müllner. They want to combat this situation with their start-up. They firmly

believe that living in a small space can help improve quality of life and involves far more than just reducing square meterage. It is a lifestyle that supports a close connection with nature and enables residents to enjoy an authentic way of life. For Luca Knipp, Andreas Müllner and Michael Leitner, Vagabundo Living is more than just a company. It is an expression of their values, their passion and their belief in a new way of living. With their tailor-made tiny houses, they create spaces that are not only living spaces but genuine homes that meet the individual needs of their inhabitants. Together they are heading down the road to sustainable living, and the journey itself is as important as the destination.

design language, the founders decided to equip the kitchen, with its clear lines and oak fittings, with BORA products. The BORA S Pure induction cooktop and the BORA X BO steam oven offer maximum performance without compromising on convenience and are the perfect fit for Vagabundo’s philosophy: there is no cooker hood to interfere with the views of nature through the large windows, plus the integrated odour filter makes it possible to cook like in the fresh air. The team was instantly impressed by the BORA X BO’s qualities and performance. “When we tested the steam oven for the first time, we were thrilled that our roasted vegetables were ready after just twelve minutes”, recalls Müllner.

Photos: Klaus Fengler (3), Sophia Hünnekens

A STRONG TEAM



She is a racing driver, he has ridden for the professional cycling team BORA – hansgrohe since 2021. Stéphane Kox and Danny van Poppel first met in 2019 and have since become one of the Netherlands' most popular sporting couples.

Text MARTIN FRAAS

Their relationship breaks clichés. For example when it comes to speed. When Danny's riding his road bike at over 100 kilometres per hour, he's pushing things to the limits. Stéphane can but smile at that. For her, top speeds of 300 kilometres per hour in a racing car are a standard occurrence – and barely affect her heart rate. Despite the differences in their professions, it was still sport that brought Danny and Stéphane together. By age 16, the now 30-year-old Dutch professional cyclist had already achieved the title of national champion. Today, he races for BORA – hansgrohe as one of the world's best lead-out riders and has even enjoyed several podium finishes himself, most recently at the 'Rund um Köln'. This cycling prowess is clearly in his genes. After all, he is the son of Jean-Paul van Poppel, multi-time stage winner of the Tour de France, and Leontien van der Lienden, who competed in the women's road race at the Los Angeles Olympic Games in 1984. Stéphane has a famous and inspirational father too. Prior to his retirement, Peter Kox was a well-known racing driver. Even at the tender age of nine, his daughter could be found behind the wheel of a go-kart. After briefly getting side-tracked and dabbling with horse riding, she made a career of motorsport. The 29-year-old has racked

up points in several racing series, from the GT Endurance Cup to the Asian Le Mans Series. It was inevitable that the two famous Dutch athletes would meet at some point. This came to pass in spring 2019, and a cup of coffee was soon followed by dinner. Long story short, Stéphane and Danny moved in together six months later and have been inseparable ever since.

Stéphane and Danny are also bound by their passion for cooking. He loves Brussels sprouts and asparagus; she loves Thai and Mexican cuisine.

Shortly afterwards, the coronavirus pandemic struck and truly put their young relationship to the test. "Before the pandemic, we both had our own lives and travelled a great deal. Suddenly, we were together 24 hours a day", Stephanie recalls, "but it couldn't have gone better." Stéphane also studied for a law degree from home. During this time, Stéphane and Danny started to cook together more too. As competitive athletes, diet had always been important to both of them. After all, healthy eating is a core foundation for both performance and recovery.



Photos: Sebastian Wolf (2)



Whether in an LMP3 or a GT3 racing car, Stéphane van Poppel-Kox has competed for points in several racing series.



The couple both need to be extremely fit and healthy as they are each at the top of their game in their respective sports. A conscious and carefully devised diet is even slightly more important for Danny than it is for Stéphane though, as he explains: "Racing drivers have an engine in their car. Cyclists, on the other hand, are the engine. And to perform well, engines always need the best fuel." For Danny, that means lots of pasta and rice. Plenty of carbohydrates. "I can't just eat salad, I have to make sure that I'm giving myself enough energy", he reveals. "Otherwise I'll be depleting my body. Thankfully, the BORA Cooking Truck optimally caters to all my dietary needs when I'm racing." At home, Danny likes eating Brussels sprouts and asparagus, two types of vegetables that Stéphane really doesn't enjoy, to put it mildly. She's not really a big vegetable fan at all. And then there's coriander, which Stéphane loves but Danny really doesn't like. They therefore dish up his meals without coriander before Stéphane seasons her portion with it. But they both have one major thing in common when it comes to their dietary preferences: they eat little meat. Although Danny is gradually closing the gap, there's no question that Stéphane wins the contest as to which of them is the better cook. Mexican and Thai cuisine are her current favourites. She also likes modifying recipes sometimes and making her own creations - with more carbohydrates. "Fortunately, Danny's a sprinter, not a climber", says Stéphane. "That means he doesn't have to keep a meticulous eye on every gram of body weight." In 2022, their relationship was put to the test once again. This is because Stéphane received an offer she couldn't refuse. Dutch television wanted to contract her as a Formula 1 broadcaster. "Formula 1 is as big as it gets in motorsport and extremely popular in the Netherlands", explains Stéphane. She therefore accepted the job without a moment's hesitation. With great success. And the consequence that she

saw little of Danny for a full year as the couple were almost endlessly on the road. "We sometimes went more than a month without seeing each other", Stéphane recalls. After this interlude in the world of reporting, however, Stéphane returned to the cockpit. The question that arises for this high-speed couple is whether their two sports also have things in common? "Well, we both have to complete a defined route as quickly as possible, find the best cornering lines and make full use of our experience", says Danny. "Our sports are also very similar from a mental perspective. You get completely in the zone." Although he loves to race, Danny loves training even more. "It's something you can do anywhere. You see all sorts of different things, enjoy the great outdoors and feel close to real life. You can also stop for a coffee whenever you discover a particularly beautiful spot", he says. When her schedule permits it, Stéphane goes to watch Danny in cycling races in the region, such as the Spring Classics or Paris-Nice. The couple also sometimes tour the south of France on their road bikes together. "The first time we went cycling together", says Danny, "Stéphane suddenly stopped half way down a hill and got off her bike. She wanted to let her brakes cool down, something that's really important in motorsports but isn't necessary when cycling." Something else surprising is that when the couple are on car journeys together, you'll always find Danny at the wheel. This is because Stéphane doesn't actually like driving on public roads. 2023 is a very special year for Stéphane and Danny: they got married on 26 July, Danny's 30th birthday. Stéphane has now officially changed her surname to van Poppel-Kox. In the medium term, the married couple plan to focus more on family life and to enjoy more free time. But it may be a while before they're able to do this. After all, they're both simply far too good at and too passionate about their sports to think about retiring any time soon.

Photos: Sebastian Wolf (2), Drew Gibson, Sprint Cycling Agency



Danny van Poppel (pictured with his arms raised in celebration) is a lead-out rider for BORA - hansgrohe who perfectly positions the sprinter for victory.



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Managing Director: Willi Bruckbauer
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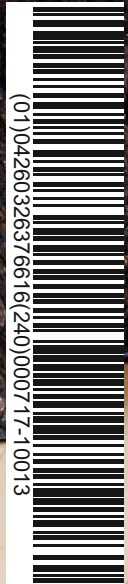
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