

# BORA

Magazine

02 | 2019



## Professional 2.0

Functional aesthetics and extra-deep dimensions

## Classic 2.0

Maximum flexibility in the kitchen, reinterpreted

## Pure

A class of its own – your kitchen's trademark

## Basic

The ideal solution: a combined cooktop and extractor system



Willi Bruckbauer looks optimistically towards a future in which BORA will continue to set standards with its countless innovations.

## ‘In the beginning I felt like a missionary...’

More than a decade has passed since I set out to develop the perfect extractor. Why did I do it? The customers at my kitchen studio asked time and again if there was a more attractive alternative to conventional extractor hoods. These hoods were becoming more and more of a nuisance: hanging over the cooker, they were far too ineffective, bulky and dated. So I started to tinker. I’m a carpenter. In the beginning it was mainly out of curiosity but also the ambition to make kitchens a more attractive and enjoyable place. I felt like a missionary. Nobody believed that my project would succeed. I entitled it “The end of the extractor hood”. What was devised with zeal and élan proved with the passing of time to actually be a fitting term. I don’t think I’m exaggerating when I say that our products made a bold entrance into the kitchen market and changed it for the long term. Today, BORA sells its innovative products in over 60 countries around the world. It has rapidly become a synonym of quality, design and effectiveness in the kitchen – a classic, the original. Our mission is still to stay one step ahead with our innovations. This is what spurs us on. In our research lab, talented engineers work around the clock on innovations that are subjected to rigorous testing.

This year we have made an impact on the market with two new products that have both already received the renowned iF Design Award, Red Dot Award and Plus X Award. But most importantly: there really is a BORA system for every kitchen. We always place great importance on quality, effectiveness and a characteristic design. Different requirements and lifestyles demand different

products. For this reason, with BORA Pure we now offer an innovation for everyone which can be tailored to different preferences, whilst being intuitive and easy to use. The maintenance is child’s play and you still have maximum room for storage.

But that’s not all: we’ve also enhanced aspects of BORA Classic. With its compact design and optimised operating and control concept it sets current benchmarks. We showcased these products for the first time at the Cologne furnishing fair 2019. I hope we can infuse you with our enthusiasm for innovation and quality.

In this edition, we’ll also be showing you our sporty side. Movement is a firmly anchored concept at BORA and through our sponsorship of the BORA – hansgrohe cycling team it’s an integral part of our corporate culture. See our cycling team’s new recipes on page 72 where we create quick, creative and healthy dishes. Five minutes preparation time, five minutes cooking time – ready!

We like to act fast and stay on our toes.

That’s the only way to optimise and redesign. We work with ambitious goals and we want to provide a service that is above average so that you as our customer are more than satisfied. Welcome to the world of BORA!

Yours, Willi Bruckbauer



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The individual BORA product lines from minimalist to classic through to high-end all at a glance.

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BORA has received numerous awards, winning over both national and international panels of judges. An overview of the prizes.

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Functional aesthetics, innovative effectiveness, extra-deep dimensions, best performance – winner of the 2017 Red Dot Award.



**BORA experience**

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**PURE COOKING RECIPES** 72

Our cycling team presents quick, creative and healthy dishes in our cookbook range.

**BORA products**

**BORA ADVANTAGES** 6

We bring you effective, well-thought-out solutions based on innovative ideas

**THE BORA PRINCIPLE** 10

Innovation not imitation. We come up with innovative ideas that enrich and improve people's lives.

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The most frequently asked questions about BORA.



**BORA system**

**BORA SYSTEM** 50

With elements that can be used across the range, the BORA system offers optimum performance down to the last detail.

**BORA WARRANTY** 58

As proof of our confidence in our products, we offer all customers an extended warranty – whichever system they choose.



**BORA CLASSIC 2.0** 24

The evolved version of the tried-and-tested, award-winning Classic system. Oozing simplicity and elegance.

**BORA PURE** 32

This new system is a class of its own, A combination of minimalist design and cutting edge technology.

**BORA BASIC** 42

The revolution: a cooktop and extractor system rolled into one – suitable for any kitchen. Now also available in the All Black edition.



**BORA CYCLING** 76

Emotions and triumph – BORA has been backing professional cycling for many years.

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# BORA advantages

Based on innovative ideas, we provide effective solutions that are carefully thought-out down to the last detail.



## Fresh air

Cooking in comfort

BORA draws off odours and grease particles directly from the cookware, preventing cooking vapours from rising. Grease particles are trapped in the stainless steel grease filter.



## Quiet operation

Significantly quieter than conventional extractor hoods

Conventional extractor hoods blast out around 70 decibels (A) directly at head height. BORA, on the other hand, is quieter than frying a steak, even when set to the highest level.



## Simple cleaning

Why make things difficult when there's an easy option?

Cleaning conventional extractor hoods is a laborious task. BORA makes your daily life easier: all movable parts can be dismantled without any tools and cleaned in the dishwasher.



## Effectiveness

A focus on the bare essentials

Extractor hoods work extremely hard for a limited result. BORA boasts a 100% cleanrate at head height thanks to intelligently used flow speed and motor technology.

BORA stands for outstanding quality and premium materials. High-performance ventilation technology made by BORA is perfect for anyone who appreciates streamlined, minimalist design and trendsetting technology.



## Best materials

High functionality and long service life

High-quality materials and excellent functionality join forces to create a premium system. We set stylish design standards by using pure stainless steel and heavy-metal-free glass ceramic.



## Design freedom

Setting the standard for modern kitchen design

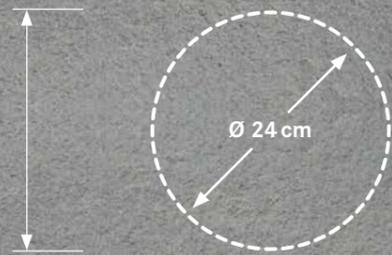
BORA opens up a new range of kitchen design options: Cook by the window and under eaves or on kitchen islands with no annoying hoods... BORA stands for modern kitchen design.



## Clear view

No annoying head-height extractor hoods

BORA means freedom from the constraints of the extractor hood. No edges or corners at head height. No stooped stance. No limited field of vision. No steam to block your view or cloud up your glasses.

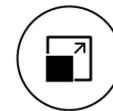


4 24

BORA will win you over with its compact measurements and the fact that it still gives you enough room on its generously sized surface induction cooktop for four large pots or frying pans.



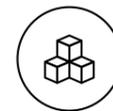
## More room for creativity.



### Large cooking area

Plenty of room for professional cooking

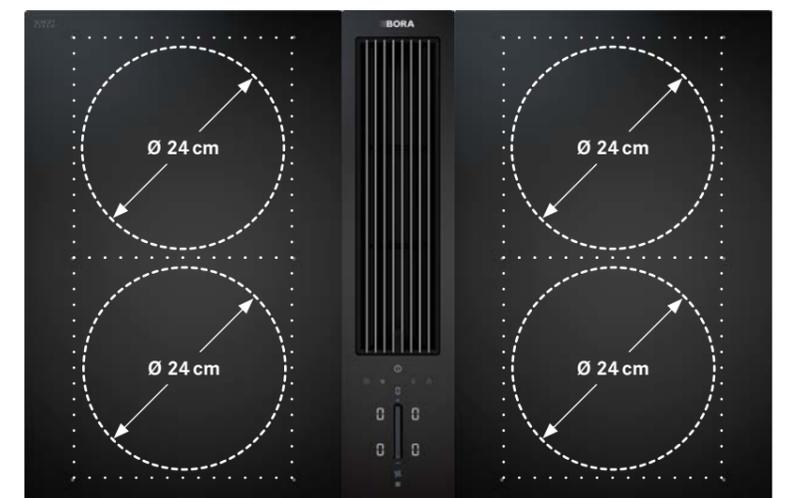
Thanks to the space-saving controls and central position of the extractor all BORA induction cooking zones offer plenty of space for cooking. Especially large surface induction cooking zones ensure that even very large pots or roasters are consistently warmed through.



### Lots of storage space

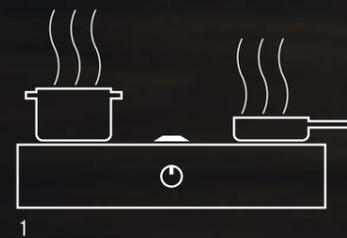
The cooktop extractor leaves room for kitchen utensils

Thanks to the low height of the appliance of less than 200 millimetres and the integrated recirculating air filter unit, you still have maximum storage space for your pans and other kitchen utensils in the cupboard below. There is no need to make drawers shorter or forgo storage space because of duct systems in the recirculation mode.

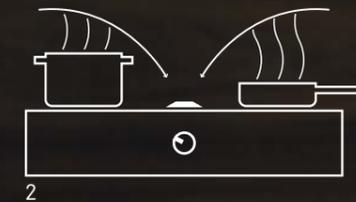


# BORA principle

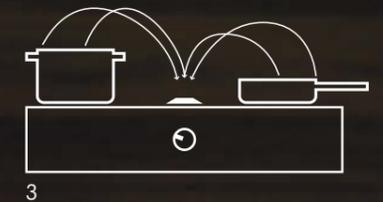
The BORA principle – or:  
physics can be so ingenious.



Cooking vapours rise  
at a maximum speed of  
one metre per second.



The BORA cooktop extractor generates a  
cross flow which is greater than the speed  
at which the cooking vapours rise,

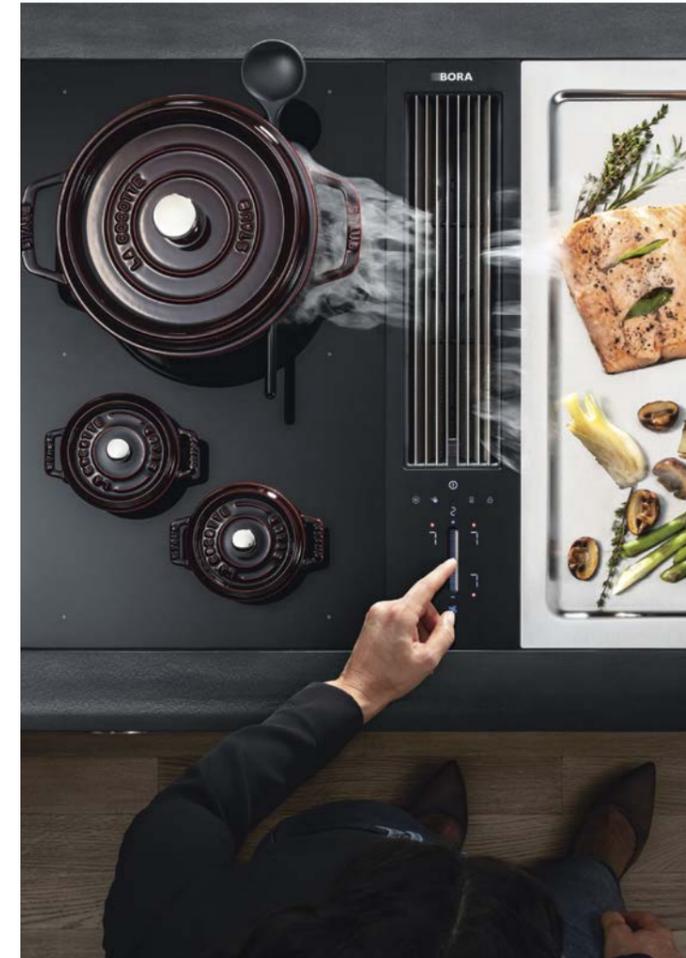


meaning that cooking vapours are suctioned  
away precisely where they arise: directly at  
the cooktop, from pots, frying pans or grills.





Photo: Dross & Schaffer, Ingolstadt



# FAQs

## Answers to your questions

### What happens if liquid gets into the cooktop extractor?

Don't worry, nothing happens because, depending on the system, the cooktop extractor can hold up to 300 ml of liquid. If a larger amount is spilled by accident, this isn't a problem either as thanks to the separate electronics and extractor system there is no risk of damage. BORA Basic and BORA Pure can also hold larger amounts of up to 3 litres. The liquid can simply be wiped up with a cloth and the extractor can be cleaned by removing the housing base.

### How do I clean the BORA cooktop extractor?

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

### Does BORA work with taller pots?

Even with taller pots up to 20 cm, cooking vapours are suctioned away without any difficulty. From approx. 21 cm we recommend that you put the lid on at an angle to guide the steam towards the extractor.

### Does BORA really suction all odours away?

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

### How much will a BORA extractor system set me back?

Our BORA systems can be customised. For information on prices and an individual quote please contact your nearest BORA distributor.

### Where does the air go?

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

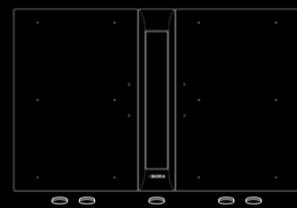


# BORA Products

BORA will win you over with its extensive product range: from high-end to classic to minimalist.

## Modular systems

### BORA Professional 2.0



**SYSTEM**  
Mix and match  
extractor and cooktops

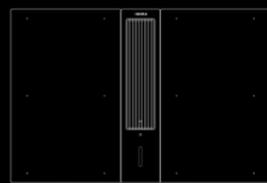
**COOKTOP**  
Surface induction, induction, radiant,  
Tepan grill, wok, gas

**OPERATION**  
Control knob with touch surface  
and digital display

**SPECIAL FEATURES**  
1/2/3/++ cooktops can be combined,  
extra-deep cooktops for more room

**COLOURS**  
Stainless steel, All Black

### BORA Classic 2.0



**SYSTEM**  
Mix and match  
extractor and cooktops

**COOKTOP**  
Surface induction, induction, radiant,  
Tepan grill, wok, gas

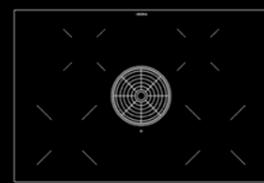
**OPERATION**  
Intuitive sControl+ touch controls

**SPECIAL FEATURES**  
1/2/3/++ cooktops can be combined,  
intelligent automatic controls,  
extremely quiet

**COLOURS**  
Stainless steel

## Compact systems

### BORA Pure



**SYSTEM**  
Complete system, extractor  
integrated in the cooktop

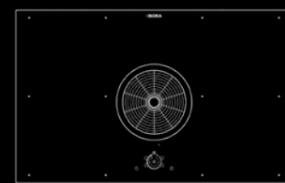
**COOKTOP**  
Induction

**OPERATION**  
Intuitive sControl touch controls

**SPECIAL FEATURES**  
Shallow installation depth, ideal  
for smaller kitchens

**COLOURS**  
All Black, rose gold, red,  
jade green, orange, blue

### BORA Basic



**SYSTEM**  
Complete system, extractor  
integrated in the cooktop

**COOKTOP**  
Surface induction, radiant heating  
elements

**OPERATION**  
Intuitive touch controls

**SPECIAL FEATURES**  
Shallow installation depth, ideal  
for smaller kitchens

**COLOURS**  
Stainless steel, All Black

# BORA awards

BORA scoops major awards: our ideas have won over national and international experts. An overview:



iF Design Award 2019



reddot design award  
winner 2019

Red Dot Product Design Award 2019



Plus X Award – Best Product 2019



Plus X Award – Best Brand 2019



Iconic Award



German Design Award 2018



Good Design Award – Chicago  
Athenaeum 2017–2018



reddot award 2017  
best of the best

Red Dot Product Design Award  
Best of the Best



Plus X Award – 2017



German Design Award 2016



German Brand Award



Deutscher Gründerpreis  
(German Entrepreneurs' Award)

# BORA Professional 2.0

The Best of the Best\*



\*BORA takes home the Red Dot  
2017 Best of the Best for Professional 2.0



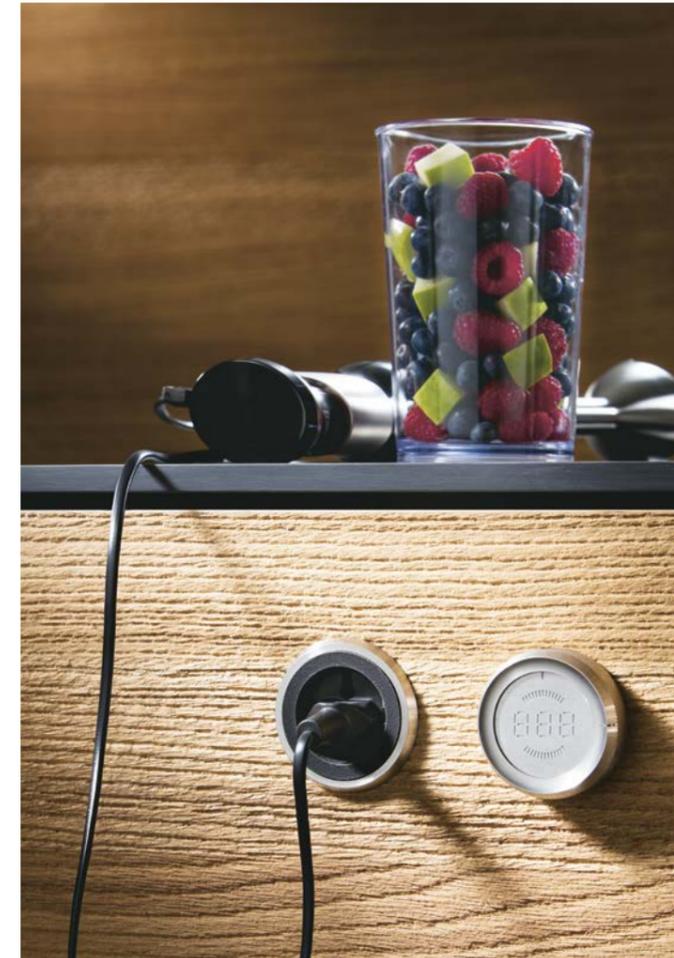
With their oversized depth of 54 cm, the cooktops are among the deepest modular cooktops on the market, offering an extremely large cooking area. This means that two large frying pans can be easily placed one behind the other. Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through. The BORA Professional 2.0 system also offers huge versatility and various composition options – from surface induction to Teppan and gas through to wok cooktops. It all boils down to how and with what you like to cook.

The completely redesigned Teppan stainless steel grill offers top performance, two large grilling zones and unique, precise temperature controls. The required temperature can be set directly and is accurately displayed and maintained. Rapid heating to 250°C in under five minutes saves time and energy.

Another newcomer to the range is the gas cooktop with sunken burners. Thanks to the special design, even when the cooktop extractor is working on full power, the flame is barely affected, guaranteeing greater efficiency and shorter cooking times.

Left: Made of pure stainless steel, the BORA Teppan grill is big enough to fry eight steaks at the same time as well as being easy to use and clean.

Right: Electrical domestic appliances can be conveniently connected thanks to optimally positioned sockets.



## BORA Professional 2.0 – functional aesthetics, innovative effectiveness, extra-deep dimensions, best performance – winner of the 2017 Red Dot Award.

The new Professional 2.0 is an evolved version of the original BORA system. We retained all of the tried-and-tested elements – such as the extra-deep cooktops, the knobs and the efficiency of the actual system – and enhanced other aspects with a view to combining simplicity, functionality and optimum performance in a single, electrically controlled system. The panel of judges of the Red Dot Award chose BORA Professional 2.0 as the best of the best systems in 2017 before it was even launched on the market – further proof of the innovative strength and engineering ingenuity of the new system. The pièce de résistance of Revolution 2.0 is its

user interface; the cooktops and cooktop extractor now communicate with each other and the new extractor cover flap opens and closes automatically. This enables us to achieve optimum user friendliness and outstanding effectiveness. Everything is made possible by an intelligent control knob: from power control to the various function programmes to the temperature indicator in the knob itself. BORA Professional is a complete system. Cooktops, cooktop extractors, ducts, motors, filters and wall sleeves are combined in this electrically controlled system to create a complete functional solution.

Right: BORA Professional 2.0 offers various composition options from surface induction to Teppan, gas and even a wok cooktop. Combine different cooktops or two of the same.



Thanks to our EC motors, BORA Professional 2.0 also cooks extremely quietly and efficiently. To fine-tune the system even further and offer a 100% functional guarantee, BORA has introduced its very own Ecotube duct system. Optimally coordinated products, right down to the BORA 3box wall sleeve, create an overall system that meets exacting requirements in terms of effectiveness, ease of installation and flexibility. What's more, BORA Professional 2.0 is significantly quieter than conventional extractor hoods. In fact, its noise level is even drowned out when frying a steak. The system also cuts an impressive figure in terms of energy efficiency, with an A++ rating.

Customers can choose whether to install BORA Professional 2.0 as a recirculation or exhaust air system. The new Professional can essentially be installed as a 'plug and play' compact system with integrated fan and silencer. This opens up the previously unavailable opportunity to install a modular cooktop extractor system in floating worktops. A world first. A revolution. With an installation height of just 199 mm, the system is practically made for floating worktops. It can of course be planned as an exhaust air version that guides the air over long distances to enable optimum interior design in the kitchen. The system is remarkably easy to clean, and the cleaning procedure itself has also been further improved. The wide extraction opening leads

Right: The All Black edition of Professional 2.0 is available in a set with two surface induction cooktops. The extraction system and control knobs undergo a complex procedure to obtain their totally matt black coating.



directly to the removable filter and the tray with a built-in handle. All parts are dishwasher safe so you can keep your system clean at all times. Even the grease particle capture rate has been further optimised to guarantee that the system performs well in the long term.

The cooktop extractor and cooktops offer uncompromising quality. High-quality materials and attention to detail ensure excellent functionality and durability. All BORA products are characterised by pure stainless steel, heavy-metal-free glass ceramic and elaborate workmanship.

New to the range is the totally black All Black edition of Professional 2.0. The stainless steel surfaces of the extractor system and control knobs are enhanced through a complex coating procedure, which is also used in medicine and engine technology. The elegant, matt black appearance blends in perfectly with modern kitchen design.



Far left: Our products not only enhance people's enjoyment of cooking, but also offer impressive everyday advantages in the form of simple cleaning and maintenance.

Left: BORA Professional 2.0 impresses with its outstanding performance and offers the largest cooktops on the entire domestic appliance market. Two large pans can be placed one behind the other on each cooktop.

# BORA Professional 2.0 Highlights

## Intelligent control knobs

The perfect combination of classic, simple knob control and the possibilities offered by the integrated touch-control surface and digital display. The many operating functions are always accessed centrally via the intelligent control knob made of high-quality stainless steel.

## Minimum volume

Thanks to the quiet extractors built in to the kitchen's plinth area, the extractor is still virtually silent even on high power levels. So it won't distract you from your cooking and your conversations won't be disturbed.

## Integrated drip tray

If anything is spilt during cooking, the integrated tray safely catches both solids and liquids.

## Oversized surface induction cooking zones

Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

## Automatic extractor control

The extractor power level automatically adjusts itself depending on what is being cooked at any given time. As you don't need to manually adjust the controls all the time, you can focus fully on your cooking.

## Automatic cover flap

The cover flap opens and closes automatically when the extractor is operated. The built-in sensors effectively prevent anything from accidentally becoming trapped as it closes. When switched off, the system is fully closed.

## Simple cleaning

All parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening. They can then be cleaned in the dishwasher, where they take up very little space.

## Oversized 4 24 cooking area

Thanks to the extra-deep 54 cm cooktops, there is even more room to cook. This means that two large pans can be easily placed one behind the other.

## Modular system

BORA Professional 2.0 offers a wide range of cooktops from surface induction to gas through to the Tepan stainless steel grill, which can be freely combined with the extraction system. One, three or more cooktops can be easily combined with the extractor.

## Precise temperature control

The Tepan stainless steel grill offers top performance, two large grilling zones and unique, precise temperature control. The required temperature can be set directly and is accurately displayed and maintained. Rapid heating to 250°C in under five minutes saves time and energy.



## PKA/PKAS

BORA cooktop extractor  
Dimensions 110 x 540 mm



Bora cooktop extractor  
All Black edition

## All product information

Would you like to know more about BORA products? Simply scan the QR code with your smartphone or visit our website:  
[www.bora.com/professional2-0](http://www.bora.com/professional2-0)



All cooktops measure  
370 x 540 mm



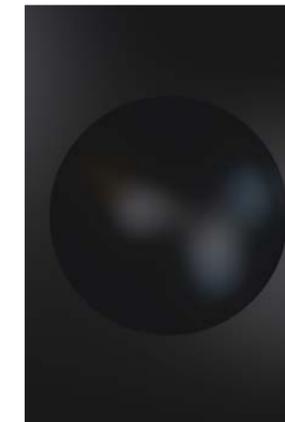
## PKFI 11

BORA surface induction glass ceramic cooktop with 2 cooking zones



## PKI 11

BORA induction glass ceramic cooktop with 2 cooking zones



## PKIW 1

BORA induction glass ceramic wok cooktop



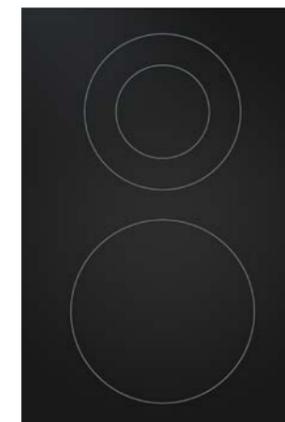
## PKC32

BORA HiLight glass ceramic cooktop with 2 cooking zones 3-ring/2-ring



## PKC3B

BORA HiLight glass ceramic cooktop with 2 cooking zones 3-ring/roaster



## PKCH2

BORA Hyper glass ceramic cooktop with 2 cooking zones 1-ring/2-ring



## PKG 11

BORA gas glass ceramic cooktop with 2 cooking zones



## PKT 11

BORA Tepan stainless steel grill with 2 cooking zones

# BORA Classic 2.0

#bestproduct2019



Maximum flexibility  
for the kitchen

No compromise, no limits.  
BORA Classic 2.0 stands for  
unlimited freedom in your kitchen.



Maximum individuality for a unique cooking experience at home – that was the requirement when we developed BORA Classic 2.0, the successor of Red Dot Award winner, the BORA Classic system. The result is a cooktop extractor system that has been well thought out down to the very last detail. The new, innovative sControl+ operating panel in its smooth hollow enables precise, intuitive operation. Now all functions are literally at the user's fingertips. At the same time, the controls are practically invisible when on standby mode and thanks to

their central position, there is maximum space on the cooktop. As usual, you can order cooktops and extractor systems individually and combine them to suit your needs. One, three or more cooktops can be easily combined. But that's not all: the newly developed high-performance gas cooktop makes cooking on gas highly enjoyable. BORA Classic 2.0 can be adapted to your personal cooking requirements at all times. With two induction cooktops, for example, there is room for four large pots measuring up to 24 centimetres.

Above: The power level of the cooktop extractor automatically adjusts to current cooking conditions; manual control is not necessary.

Right: Alongside induction and radiant cooktops, BORA Classic 2.0 is also available with a Tepan stainless steel grill or gas glass ceramic cooktop.



The new HiLight roaster cooktop with a heating circuit between the cooking zones is also highly flexible. This allows two cooking zones to be linked forming one XXL roaster zone. However, if you opt for the Tepan stainless steel grill (below), you only need to wait five minutes for the grill to heat up to a precise 250 degrees for perfect grilling. The pièce de résistance of the BORA Classic 2.0 is of course the BORA cooktop extractor, which has once again been refined and improved. Thanks to the automatic extractor control, which sets itself according to the current cooking conditions, manual adjustment is possible but no longer a must. This leaves your hands free for stirring and turning your culinary creations, which as usual are always clearly visible and not hidden under a cloud of rising steam.

Left: A modern fan does the work in BORA Classic 2.0. This means that the extractor is nice and quiet – even on high power.



With a modern fan and optimum airflow, the cooktop extractor in the BORA Classic 2.0 is so quiet that conversations are not disturbed. Designed for convenience: after cooking you can simply remove the parts that have been in contact with cooking vapours and wash them. All parts are dishwasher safe. Since the beginning, BORA has been synonymous with modern, innovative product

design. With BORA Classic 2.0, special attention has also been paid to the appearance. The puristic, minimalist look blends in perfectly with its surroundings. This means that nothing distracts from the main players in the kitchen – the pots, pans and you. BORA Classic 2.0 can be flush or surface-mounted. Practically flush installation in worktops of all kinds is possible using a special inlay frame. Cleaning the cooktop



Left: With the new sControl+ operating panel the required settings are at your fingertips.

surface is very easy thanks to the seamless design and to clean the cooktop you can simply activate the cleaning lock – this locks the operating panel for ten seconds preventing you from accidentally changing your settings. Intuitive, innovative and inspiring. That's the BORA Classic 2.0 system.

The particularly large cooking zones enable you to consistently warm even very large pots or roasters through.



Above: Whether just one cooktop for a single occupant or three or more for a big family. BORA Classic 2.0 is modular and can be adapted to individual requirements

# BORA Classic 2.0 Highlights

## Minimalist design

The cooktop and extractor are ideal for flush installation. The perfect lines allow them to blend in discreetly and elegantly with any modern kitchen design. On standby mode, the operating panel is practically invisible and during operation it is scaled down to the essentials thanks to intelligent lighting.

## Minimum volume

Always extremely quiet – even on high power levels: this is due to optimum airflow and the use of an extremely quiet fan in the kitchen plinth area. So it won't distract you from your cooking and your conversations won't be disturbed.

## Integrated drip tray

If anything is spilt during cooking, the integrated drip tray safely catches both solids and liquids.

## Oversized surface induction cooking zones

Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

## Automatic extractor control

The extractor power level automatically adjusts itself depending on what is being cooked at any given time. There's no need for constant manual adjustment, which means you can focus fully on your cooking.

## Intuitive sControl+ operating panel

The unique operating panel is simpler than ever: it works intuitively with a swipe of your index finger up or down in the smooth hollow or with a tap of your fingertip. All important functions can be accessed with a single touch.

## Simple cleaning

All parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening. They can then be cleaned in the dishwasher, where they take up very little space.

## Oversized 4 24 cooking area

Thanks to the central operating panel by the extractor, no space is taken up by controls on the cooktop and there is room to cook with four pots measuring up to 24 cm at the same time.

## Modular system

BORA offers a wide range of cooktops from surface induction to gas or the Tepan stainless steel grill, which can be freely combined with the extraction system. One, three or more cooktops can be easily combined with the extractor.

## Precise temperature control

The Tepan stainless steel grill offers top performance, two large grilling zones and unique, precise temperature control. The required temperature can be set directly and is accurately displayed and maintained. Rapid heating to 250°C in under five minutes saves time and energy.



### CKA2

BORA cooktop  
extractor dimensions:  
116 x 515 mm



### CKFI

BORA surface induction  
glass ceramic cooktop with  
2 cooking zones



### CKI

BORA induction glass  
ceramic cooktop  
with 2 cooking zones



### CKIW

BORA induction glass  
ceramic wok cooktop



### CKCH

BORA Hyper glass ceramic  
Cooktop with 2 cooking  
zones 1-ring/2-ring



### CKCB

BORA HiLight glass ceramic  
cooktop with 2 cooking  
zones



### CKG

BORA gas glass ceramic  
cooktop with 2 cooking  
zones



### CKT

BORA Tepan stainless steel  
grill with 2 cooking zones



### CER

BORA inlay frame



### USL515

BORA trim for cooktop  
depth 515 mm



### USL515AB

BORA trim All Black  
for cooktop depth 515 mm

## All product information

Would you like to know  
more about BORA products?  
Simply scan the QR code  
with your smartphone or  
visit our website:  
[bora.com/classic2-0](http://bora.com/classic2-0)



All cooktops measure  
327 x 515 mm



# BORA Pure

A class of its own



Left: Available in five additional colours, the air inlet nozzles set design standards in the kitchen. What's more, they can also be easily interchanged.

Below: The newly developed, central sControl operating panel is highly intuitive, meaning that all functions are literally at the user's fingertips.



## BORA Pure – a trademark of your kitchen.

The name says it all. BORA Pure stands for puristic, simple, minimalist design. It blends in perfectly and discreetly with its surroundings and is a true design highlight for the kitchen. It can be customised so you can add your own personal touch, as you can select the colour of the air inlet nozzle according to your colour preferences. Choose from five additional shades – rose gold, orange, red, jade green or blue – and decide which colour fits best in your home. And if you decide to bring a whole new world of colour to your kitchen, you can replace it in just a couple of easy steps.

BORA Pure won't just win you over with its appearance, but with its functionality too. For example, the power level of the cooktop extractor automatically adjusts to current cooking conditions. Manual adjustment is, of course, still possible but is no longer necessary. This means that you can focus fully on your passion – preparing delicious meals. Thanks to the optimum airflow and extremely quiet fan, the cooktop extractor works so silently that you can hear every sizzle or hiss – if you're not in the middle of an animated conversation with your guests in the kitchen, that is.

Below: The low height of the BORA Pure system means that there is plenty of storage space for your kitchen utensils under the cooktop.



What's more, the system is available as an exhaust air or recirculation model, which will impress you with its low appliance height of under 20 centimetres. The integrated filter unit in the recirculation model leaves maximum storage space in the floor unit, which is particularly advantageous in smaller kitchens. The usual shortening of drawers in the case of a recirculation system is not necessary. Even the replacement of the activated charcoal filter which effectively neutralises odours in

recirculation mode has been well thought out: it can be easily removed from the top through the inlet opening, without having to remove drawers or plinth panels. Changing the filter is a piece of cake, as is cleaning the cooktop: the flush-mounted design of the cooktop and extractor mean that there is no dirt build-up. The cooktop surface, which blends in perfectly with all worktop materials, can be easily wiped. Any spilt liquids or food are safely caught by BORA Pure's removable drip tray.

Right: The design of the BORA Pure system is modern and minimalist at the same time, blending in perfectly with any kitchen environment.





The system is operated using the newly developed sControl operating panel, which will entice you with its intuitive vertical touch slider. All important functions are now at the user's fingertips. And thanks to the clever, central positioning of the operating panel, which is virtually invisible in standby mode, no space is wasted on the cooktop. This means that you always have room for four large pots measuring up to 24 centimetres at any given time. It goes without saying that these are heated with the latest induction technology.

After cooking, the air inlet nozzle, grease filter and drip tray can be removed in just a couple of steps and cleaned in the dishwasher. Thanks to their compact design, these parts take up very little space.



Above: The BORA Pure cooktop and extractor can be fully flush-mounted, allowing for discreet, elegant integration in your kitchen.

Left: With the intuitive sControl operating panel, all the important functions of BORA Pure are at your fingertips.

Right: The activated charcoal filter can be easily replaced from the top through the air inlet opening, without having to remove drawers or plinths.



# BORA Pure Highlights

## Minimalist design

The cooktop and extractor are ideal for flush installation. The perfect lines allow them to blend in discreetly and elegantly with any modern kitchen design. When on standby, the operating panel is virtually invisible and during operation it is scaled down to the essentials thanks to intelligent lighting.

## Minimum volume

Always extremely quiet – even on high power levels: this is due to optimum airflow and the use of an extremely quiet fan. So it won't distract you from your cooking and your conversations won't be disturbed.

## Integrated drip tray

If anything is spilt during cooking, the integrated drip tray safely catches both solids and liquids.

## eSwap

In recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. To make changing the filter easier, it can be accessed from the top through the inlet opening, without removing drawers or plinth panels.

## Compact size

Thanks to its compact dimensions the system fits into even the smallest of kitchens and no extractor hood means that there is room for overhead storage.

## Intuitive sControl operating panel

The unique vertical slider makes operating the cooktop easier by intuitively swiping your finger up or down or tapping the controls. All important functions can be quickly accessed with a single touch.

## Simple cleaning

All parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening. They can then be cleaned in the dishwasher, where they take up very little space.

## Oversized 4 24 cooking area

Thanks to the central control and optimum assignment of cooking zones there is always room to cook with four pans measuring up to 24 cm at the same time.

## Maximum storage space

At under 200 mm, the low installation height and integrated recirculation unit guarantee maximum storage space for pots and other kitchen utensils in the cupboard below. Even in 60-cm-deep kitchen units no drawers need to be shortened in recirculation mode. A change from the norm.

## Automatic extractor control

The extractor power level automatically adjusts itself depending on what is being cooked at any given time. There's no need for constant manual adjustment, which means you can focus fully on your cooking.



## PURA/PURU 760 × 515 mm

BORA Pure induction glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation

### All product information

Would you like to know more about BORA products? Simply scan the QR code with your smartphone or visit our website: [bora.com/pure](https://bora.com/pure)



### PUEDG

BORA Pure  
Air inlet nozzle  
rose gold



### PUEDR

BORA Pure  
Air inlet nozzle  
red



### PUEDB

BORA Pure  
Air inlet nozzle  
blue



### PUEDO

BORA Pure  
Air inlet nozzle  
orange



### PUEDJ

BORA Pure  
Air inlet nozzle  
jade green



### BKR760

BORA Pure cooktop frame for surface mounting



### USL515

BORA trim for cooktop depth 515 mm



### USL515AB

BORA trim All Black for cooktop depth 515 mm

# BORA Basic

The revolution: cooktop  
and extractor rolled into one –  
suitable for any kitchen





Below: Everything under control with the innovative, central touch-operated round slider.



Left: BORA Basic with All Black air inlet nozzle – the perfect combination of functionality and an elegant colour scheme.

BORA Basic – different products for different users. Optimised to meet the demands of modern kitchen planning.

A strong pair: we have combined a powerful cooktop and an effective cooktop extractor to create an attractive system. With its unconventional design and intuitive power electronics, BORA Basic makes you want to experience kitchens in a whole new way.

Various sizes and functions offer alternatives for every kitchen, depending on the dimensions and layout of the room. BORA Basic is an all-rounder offering bigger, more attractive cooking zones, quieter operation, easy cleaning and optimum interior design – with the added advantage of great space-saving options for smaller kitchens.

BORA Basic – the perfect introduction to high-end kitchen culture and design. Enjoy fresh air while cooking and regain freedom when planning your kitchen. The BORA design with its timeless appearance and functional material quality offers a discreet highlight in your kitchen – based on the excellent performance of the actual product. BORA has fundamentally changed the design and function of kitchens, turning them into joint cooking and living areas and providing an attractive stage for modern kitchen design. Different products for different users: the BORA Basic surface induction cooktop with integrated

Below: The flush installation of the cooktops allows for modern, minimalist integration into the kitchen design whilst preventing the build-up of dirt.

extractor boasts an innovative touch-control concept that has recently been revised and further optimised. Thanks to the touch-operated round slider, you can keep a clear eye on all cooking zones and the round extractor and can operate a large cooktop measuring 830 x 515 mm. The cooking zones have also been further enlarged to now offer 20 to 50 % more cooking area than similar systems, making them ideal even for small kitchens. Two large pots or pans can sit behind one another on the BORA surface induction cooktop.

Customers with even less kitchen space can opt for the BORA Basic version measuring just 760 x 515 mm. Even in this slightly smaller version, the cooktop still offers all the BORA advantages, i.e. it is efficient and quiet just like all of the other systems. We have the right product for every customer, depending on their personal requirements and wishes. In line with this principle, the BORA Basic air inlet nozzle is also available as an accessory in a completely black design – the All Black Edition. The air inlet nozzle's premium-quality stainless steel elements have been

Right: The BORA Hyper glass ceramic cooktop gives you enough space for two large pots or pans one behind the other or a roaster.



further refined with a special coating that is also used in the fields of medicine and engine technology. In addition to creating a timelessly elegant black, matt design, the additional surface treatment also improves the durability as well as the wear and scratch resistance. Not only can BORA Basic customers choose between flush and surface-mounted versions, but they can also opt for a brushed stainless steel cooktop frame. This offers extra protection for surface-mounted cooktops, particularly in

smaller kitchens where work space is restricted. Exhaust air or recirculation – once again, the choice is yours. Storage space is often in great demand, especially in smaller kitchens, and can be further optimised by selecting a recirculation system. You don't have to forgo any wall units because of an extractor hood, and BORA Basic hardly takes up any space in the floor unit. The air is filtered and cleaned by the activated charcoal filter, then returned to the room through an opening in the floor unit. Simply and quietly.

# BORA Basic Highlights

## Minimum volume

Thanks to the optimum airflow in the appliance and the use of a twin fan system, BORA Basic is virtually silent even at high power levels. So it won't distract you from your cooking and your conversations won't be disturbed.

## Genuine stainless steel grease filter

Compared to other commonly used filter materials such as aluminium, the stainless steel grease filter is dishwasher safe, retaining its original appearance (no yellowing) and stability in the long term.

## Maximum storage space

Thanks to the low height of under 200 mm and the integrated recirculating air filter unit, you still have maximum storage space for your pans and other kitchen utensils in the floor unit. Even in 60-cm-deep kitchen units no drawers need to be shortened in recirculation mode. A change from the norm.

## Free choice of cooktops

With BORA it's your choice. Alongside the induction options, electric cooktops with conventional radiant heating elements are also available. This means that BORA customers will always find the right product.

## Variable warming function

Depending on the application or food used, you can choose from three heat retention levels at different temperatures. This means that you can keep your meals warm at a perfect, constant temperature without the risk of burning them.

## Simple cleaning

All parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening. They can then be cleaned in the dishwasher, where they take up very little space.

## Oversized 4 24 cooking area

Thanks to the central operating panel and optimum assignment of cooking zones there is always room to cook with four pans measuring up to 24 cm at the same time.

## Compact size

Thanks to its compact dimensions the system fits into even the smallest of kitchens and no extractor hood means that there is room for additional overhead storage.

## Automatic extractor control

The extractor power level automatically adjusts itself depending on what is being cooked at any given time. There's no need for constant manual adjustment, which means you can focus fully on your cooking.

## Childproofing feature

The childproofing feature prevents the cooktop from being switched on accidentally.



## BHA/BHU 760 × 515 × 196 mm

BORA Basic Hyper glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation



## BFIA/BFIU 830 × 515 × 198 mm

BORA Basic surface induction glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation



## BEDAB

BORA Basic All Black air inlet nozzle

## All product information

Would you like to know more about BORA products? Simply scan the QR code with your smartphone or visit our website:

[www.bora.com/basic](http://www.bora.com/basic)



## BKR830/BKR760

BORA Basic cooktop frame for surface mounting



## USL515

BORA trim for cooktop depth 515 mm



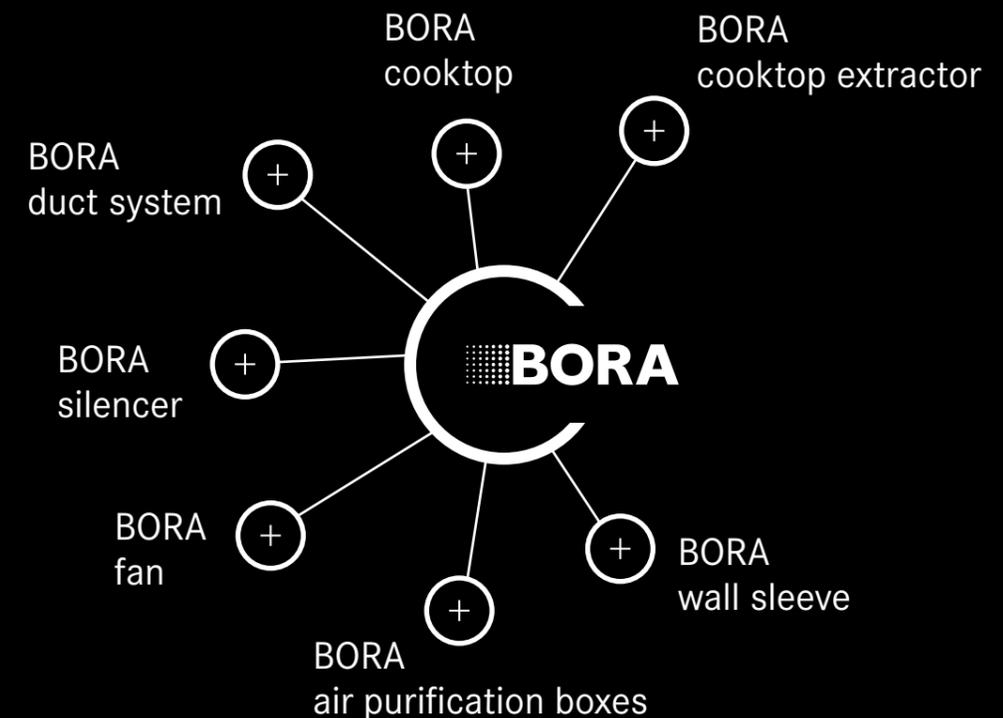
## USL515AB

BORA trim All Black for cooktop depth 515 mm

# BORA system

A complete system from the extractor right down to the wall sleeve. Everything from a single source for more quality down to the last detail.

To ensure that your BORA system works like clockwork, we offer you a range of perfectly suited accessories. We see it as our duty to think of everything and constantly improve.



The best proof of BORA's outstanding sense of innovation and individualism is our specially developed duct system BORA Ecotube and the BORA 3box wall sleeves. Now a system is available that perfectly meets the high standards required with regard to effectiveness, ease of installation and flexibility. If you use only BORA components in your BORA system, we grant you a 100% functional guarantee of optimum performance, effectiveness and quietness.

BORA Ecotube – an air duct system for every challenge. Regardless of where you install your air duct, on the kitchen floor or along the cellar ceiling, the BORA Ecotube offers optimum functionality and promises uncompromising performance. Compared to conventional duct systems, the BORA Ecotube boasts considerable advantages, e.g. 20% less pressure loss thanks to optimised flow and smooth surfaces, a unique sealing concept and easy installation. The BORA 3box wall sleeve rounds off the extraction system perfectly as

it boasts excellent heat insulation properties, watertightness – even against driving rain – and extremely low pressure resistance. It goes without saying that all of the materials used meet the requirements of fire protection class V0 and material class B1.

BORA is a system provider and specialist. We focus exclusively on cooktops and cooktop extractor systems. We see our solutions as systems and we think in terms of systems. We start with the cooktop, which is perfectly tailored to the cooktop extractor, then we combine both elements to begin our planning process. The ducts, motors, filters and even the wall sleeves are all part of the same application. We also deal with all of your cooking and ventilation requirements, from the extractor right down to the wall sleeve.

Our air purification boxes take health issues into account and are part of our day-to-day responsibility.

# BORA system & accessories

The BORA system – everything from a single source!

## BORA Ecotube duct system

For optimum extraction performance



## BORA fans

Powerful cutting-edge fan technology



BORA plinth fan – ULS    BORA external wall fan – ULA    BORA duct fan – ULI    BORA tiled roof fan – ULZ    BORA flat roof fan – ULF    BORA additional duct fan – ULIE

## BORA 3box wall sleeves

The perfect finish for your exhaust system



BORA 3box – UEBF    BORA round wall sleeve – UEBR    BORA short, round wall sleeve – UEBRK

## BORA air purification boxes

Powerful filters for your recirculation system



BORA air cleaning box flexible – ULBF    BORA air cleaning box with 3 activated charcoal filters – ULB3

BORA system products complement the product ranges to create a harmonious all-round system for recirculation and exhaust air solutions. The perfectly aligned components offer you optimum performance and a 100 % functional guarantee.

## BORA silencers

Clear reduction in the sound pressure level



BORA round silencer – USDR50/USDR100    BORA shallow silencer – USDF

## BORA accessories

The perfect complement for the BORA system



BORA induction wok – HIW1    BORA Tepan spatula – PTTS1    BORA glass ceramic scraper – UGS    BORA window contact switch – UFKS



BORA socket – USTF (type F)    BORA socket – USTE (type E)    BORA socket – USTJ (type J)    BORA socket – USTG (type G)    BORA socket – USTL (type L)



BORA socket – USTFAB (type F)    BORA socket – USTEAB (type E)    BORA socket – USTJAB (type J)    BORA socket – USTGAB (type G)    BORA socket – USTLAB (type L)

### More information

Would you like to know more about the BORA system? Simply scan the QR code with your smartphone or visit our website: [bora.com/system](http://bora.com/system)



# Exhaust air or recirculation?

The innovative cooktop extractor system removes odours as soon as they appear, ensuring a kitchen full of fresh air.

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 in the kitchen.

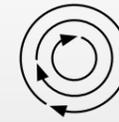
Space-saving BORA shallow silencer for quieter cooking.

Quiet, energy-efficient BORA plinth fan.

## Exhaust 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.

Exhaust air installation example: BORA Professional 2.0 - PKA (same principle for all BORA systems)



## Recirculation system

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

Space-saving BORA shallow silencer for quieter cooking.

The BORA air cleaning box effectively neutralises unpleasant odours, ensuring a kitchen full of fresh air.

Quiet, energy-efficient BORA plinth fan.

Recirculation installation example: BORA Professional 2.0 - PKA (same principle for all BORA systems)

# BORA installation options

BORA cooktops can be installed individually. We have the perfect installation solution for each and every one of our products.

Ⓐ

## Flush installation

Flush installation can be used for all BORA product lines.

Ⓑ

## Surface mounting

Like flush installation, surface mounting can also be used for all BORA product lines.

Ⓒ

## Surface mounting with cooktop frame

Surface mounting with a cooktop frame made of brushed stainless steel and available in two sizes is only suitable as an installation option for BORA Basic and BORA Pure.

Ⓓ

## Surface mounting with inlay frame.

Surface mounting with an inlay frame offers the possibility of virtually flush installation of the BORA Classic standard combination in worktops of any material.

Ⓔ

## Surface mounting with trim

BORA trim can be used on the BORA product lines Classic 2.0, Pure and Basic with a cooktop depth of 515 mm. Also available in an All Black version.



# BORA warranty

Offering you added assurance. We trust our products and strongly believe in their quality. Our warranties are proof of this. On your cooktop or cooktop extractor you will find a sticker with a registration code. Simply enter it on our website at [www.mybora.com](http://www.mybora.com) and you can extend your warranty.



You can find the registration code on the warranty sticker.



Simply scan the QR code or take a photograph using your smartphone (Apple iOS11 onwards). Enter the registration code for the BORA device and the warranty will be automatically extended by a year.



# The MEAT maestro

Text  
MARTIN FRAAS

Photos  
FABER FEINKOST  
GMBH & CO. KG



Thomas Faber is a professional chef, gastronome and manager of a fine food company. And for two years he has also been referred to as a ‘meat sommelier’.

There are only 24 hours in his day just like ours, but you wouldn't believe it if you saw everything he did. The 42-year-old father belongs to the fourth generation to run the family business Faber Feinkost in Bad Kissingen. As well as appearing at cooking events and giving seminars, he runs a wholesale business, butcher's and fine foods shops and his own steak house. With his innovative (MEAT)ING ROOM, Thomas Faber has fulfilled a lifelong dream.

**What is the concept behind the (MEAT)ING ROOM in Bad Kissingen?**

Our business has been up and running for 120 years. We are one of the last Bavarian Royal Warrant holders in this profession. I wanted to create a nice place in which we could bring our tradition as a trade into the 21st century. Our

aim is to show what happens when good raw materials, extensive know-how and modern technology come together.

**You're a meat sommelier. What does that mean exactly?**

You could think of it as a wine sommelier, except that instead of wine, I show our customers the finer side of meat. Besides the well-known rump, fillet and sirloin, there are many other interesting cuts.

**Such as?**

I personally love flank steak, one of the juiciest, most aromatic and tender parts of the cow. Highly versatile. But I would also recommend Irish Tomahawk steak.

‘I want meat to have the appreciation it deserves once again.’

THOMAS FABER



**What are the qualities of a good piece of meat?**

It all starts with the breed, genetics and species-appropriate husbandry. The feed also plays a role, as do the way the animal is slaughtered, and how the meat is matured and finally prepared. It is my aim to re-establish a symbiosis between farmers, butchers and consumers. Today we are used to all kinds of meat being constantly available, but I've trained my customers to come to me and ask, "What have you got today?" I don't have every cut in stock every day because that much meat is often not even available in the quality that I like to offer.

Photo: Anna M. Leonard, agriculturalist

**You work closely with agriculturalist and conservationist Anna M. Leonard, who rears Dexter cattle.**

Yes, that's a small breed that grows slowly and the animals aren't normally slaughtered until they're six years old or over. Something that consumers need to bear in mind is that many cows are slaughtered when they're just one and a half years old. At that point they weigh up to 400 kilos. That means that they must put on considerable amounts of weight every day. This doesn't happen through kind words and affection, but tethered housing and intensive feeding. We, on the other hand, want to show that it is possible to keep animals in ethical

conditions and at the same time produce top-quality meat. I want meat to have the appreciation it deserves once again.

**What do you say to the eternal bone of contention: grilled or roast?**

As a rule I prefer to grill a good piece of meat rather than roast it. In the professional kitchen not over a charcoal grill of course but on a Tepan grill, for example. The advantage of this is that the heat comes into direct contact with the meat. It has the necessary power for the meat to become really aromatic. High temperatures are essential, but the meat also needs to rest during the preparation stage.

Left: The meat sommelier and entrepreneur is one of the last Bavarian Royal Warrant holders.

Above: Thomas Faber works closely with a local agriculturalist who rears Dexter cattle. It is important to him that the animals are kept in ethical conditions.

‘Cooking is an exchange, a social event. I see it as my task to show people how to enjoy it.’

THOMAS FABER



Photo, left: Hunger & Simmeth GmbH

**You also offer cooking and grilling courses. Are there any mistakes in meat handling that you come across time and again?**

Yes, it's always the same old story: seasoning after cooking. This is absurd. No more flavour can get into the meat once its cooked. The heat binds the protein and the meat is sealed. I season it with high-quality salt and white pepper before grilling. Then the meat can be refined with fresh pepper or olive oil.

**While we're on the subject, another error...**

...is putting the meat on the grill straight from the fridge. It's important to give it some time to get up to room temperature.

**As a meat sommelier, do you eat meat every day?**

Although I work with meat every day, I have one or two meat-free days a week or eat very

little meat on those days, following the traditional, tried and tested nutrition model. In the past there was the Sunday roast. In other words, Sunday was when the best cuts of meat were served up, the days of the week were for the simpler parts of the animal or meat-free meals like potatoes with quark from time to time.

**You use BORA systems in your kitchen. What do you like about them?**

I like to work with partners who are top players in their segment, who understand how to combine a trade with modern technology and lifestyle. And BORA does that perfectly.

Left: The meat sommelier and entrepreneur appreciates the perfection of the BORA system.

Below: Thomas Faber doesn't just appear at cooking events, he also gives cooking and grilling courses at his restaurant (MEAT)ING ROOM.



Photos  
EVELYN DRAGAN  
Text  
MARTIN FRAAS



Art on the staircase: the portraits of Kate Moss, Mick Jagger and Roger Moore are by British celebrity photographer David Bailey.



# The ART of simplicity

We visit Scottish interior designer Rachel Richmond, who has made homely simplicity her trademark.



It's a question on many people's minds: how does an internationally renowned, successful interior designer live? How is their home set out? We'll soon be able to answer that as we're on the way to see Rachel Richmond in Edinburgh. The founder of 'DecorAir', an interior design company that offers 'tailored packages to the buy to let and also the commercial market', bought the house in the exclusive Northumberland Street in 2015. The three-storey property boasts two reception rooms, five bedrooms and three bathrooms. 'It was built in 1813,' says the owner, who is likeable from the outset. Down-to-earth and easygoing. 'As far as I know, the house is believed to have been used as a gentleman's club in the 19th century,' Rachel tells us. 'Before us a stage designer lived

here and the whole house was decorated with large murals, so there was quite a lot to do as it hadn't been renovated for two decades. But from the moment I first saw it I liked the high rooms and the many architectural details. I wanted to kiss this sleeping beauty awake. It was important to me to make as many of the original elements as possible visible again.'

The Richmonds are a family of five so the décor needs to be practical and comfortable for them all. Fit for a family in other words. At the same time, the interior designer wanted to add her own special style. 'I like to combine the new and the old and different textures, fabrics and colours,' says Rachel. However, she rates functionality above all else. 'Everything must have its role. I don't like clutter or anything that's on trend.'

Right: The free-standing bathtub by Devon & Devon is the centre of attention in the bedroom.

Bottom right: Rachel Richmond (right) with business partner Xante Weir.

Bottom left: The table lamps in the entrance hall were designed by William Yeoward and the mid-century sofa is upholstered with fabric by fashion designer Matthew Williams.



'Everything should have its role. I hate clutter and anything that's on trend.'

RACHEL RICHMOND



No, what's important to her is a style that will last for years. These basic principles also apply to the eight-metre-long by four-metre-wide kitchen. What catches the eye is the fact that the whole design is based around four freestanding units. 'I didn't want an extractor in the ceiling or one that popped up in the unit,' Rachel admits. 'It needed to be subtle. That's why I decided on BORA, because the design is discreet and attractive, and the technology works brilliantly.' This is important to her, as the kitchen is joined to the dining area. 'I work from home a lot, so use the space a lot for meetings and the kitchen table is like my second desk,' Rachel explains. 'One of

the advantages of BORA is that the dining area never smells of cooking.' The kitchen on the ground floor is the social hub of the three-storey house and where the 47-year-old interior designer most likes to throw parties. 'They're known for ending up in the kitchen at some point,' the host acknowledges, 'so they may as well start there.' Passionate about cooking, she does it all herself. Several friends who have helped her to cook have asked where the extractor is from. 'BORA is wonderfully designed and combines functionality, craftsmanship and quality,' says Rachel. 'That's why I strongly recommend the brand to our clients.' The design of the BORA Classic 2.0 system really

Rachel Richmond and her husband Adrian chose the artwork in the house together. Elsewhere, he's trusted her to add her personal design style.



Art is very important to Rachel Richmond. She came across this horse sculpture in Oxfordshire, where she lived previously.



comes into its own when she cooks with it. 'I'm a very tidy cook. I'm not messy in the kitchen at all. I like to wash up as I go along! There's normally only plates to wash up when a meal is finished!' Rachel's house is designed in such a way that the guest room and TV room are on the ground floor near the kitchen. The middle floor is reserved for mum and dad and the top floor is the kids' domain. On the whole, the Scottish decorator has respected the original features of the house, but has added her own touch. 'With

all design I look for simplicity. I like clever space planning,' says Rachel, who worked in the publishing and TV sector before this job. Rachel and her husband Adrian always choose the striking works of art that can be found around the house together. Otherwise, he gives her free rein as far as design is concerned. Her time-honoured home is the best advert for the famous interior designer's versatile but unmistakable style.

Rachel Richmond (left), shown here with friend Xante Wier, has opted for the BORA Classic 2.0 system.

# Quick CUISINE

5|5 Edition Pure Cooking is dedicated to healthy eating and the sporting success of the BORA – hansgrohe team and is a showcase of the dishes that these top sportsmen like to cook.

It's their job to be quick. And they do that really well. In the BORA – hansgrohe team, Felix Großschartner, Pascal Ackermann, Michael Schwarzmann and Gregor Mühlberger are valuable, indispensable partners of three-times world champion Peter Sagan. Keeping in shape is an important part of their success.

The cyclists appreciate speed when snacking between meals, especially during their intensive training periods and when preparing for the world championship. So together with BORA they compiled the new cookbook 5|5 Edition Pure Cooking. Here, you can find recipes that take just 5 minutes to prepare and 5 minutes to cook. And they're still substantial, full of vitamins and healthy. A creative guide by professional sportsmen that provides culinary inspiration for amateur athletes.



Photos  
CRISTIAN PARRAVICINI

Text  
MARTIN FRAAS

Cyclists Felix Großschartner, Pascal Ackermann, Michael Schwarzmann and Gregor Mühlberger (left to right) make a good team in the kitchen too.



## Sweet potato hash browns with feta and a raspberry dressing

### For two people

1 large sweet potato (approx. 300 g), 1 egg, 180 g feta, 100 g raspberries, 1 tsp. agave syrup (or honey), olive oil, 2 tbsp. white wine vinegar, fresh herbs, salt and pepper.

### Method

Peel, wash and grate the sweet potato. Add the egg, season with salt and pepper and mix well.

Heat the Tepan stainless steel grill to 200 degrees and shape the sweet potato into patties before frying in oil until crispy on both sides. Make the dressing using a chopper or hand blender: purée half of the raspberries with the agave syrup, white wine vinegar, 3 tbsp. olive oil and salt and pepper to taste. Slice the feta, lay on top of the hash browns and drizzle with dressing. Garnish with fresh herbs and raspberries.

## Beef tagliata with vegetables and pine nuts

### For two people

300 g beef tenderloin, 200 g oyster mushrooms, 200 g red pepper, 2 tbsp. pine nuts, 2 tbsp. balsamic vinegar, olive oil, 1 tsp. honey, salt and pepper.

### Method

Set both cooking zones on the BORA Tepan stainless steel grill to 220 degrees. Dab the steak and season with salt. Drizzle the Tepan with oil and fry the steaks for 4 minutes on each side before removing them from the grill and leaving them to rest briefly. Shorten the stems on the mushrooms, then put them on the other cooking zone on the Tepan stainless steel grill and season with salt. Chop the pepper into bite-sized pieces. Briefly fry the pine nuts in a dry frying pan. Make the dressing with the balsamic vinegar, 4 tbsp. olive oil, honey, salt and pepper. When the mushrooms are almost ready, add the red pepper and fry together for 3 to 4 minutes before removing them from the grill and seasoning again with salt, pepper and a little dressing. Cut the steak into thin slices, arrange on a plate with the pine nuts, season with salt and pepper and drizzle with the dressing.



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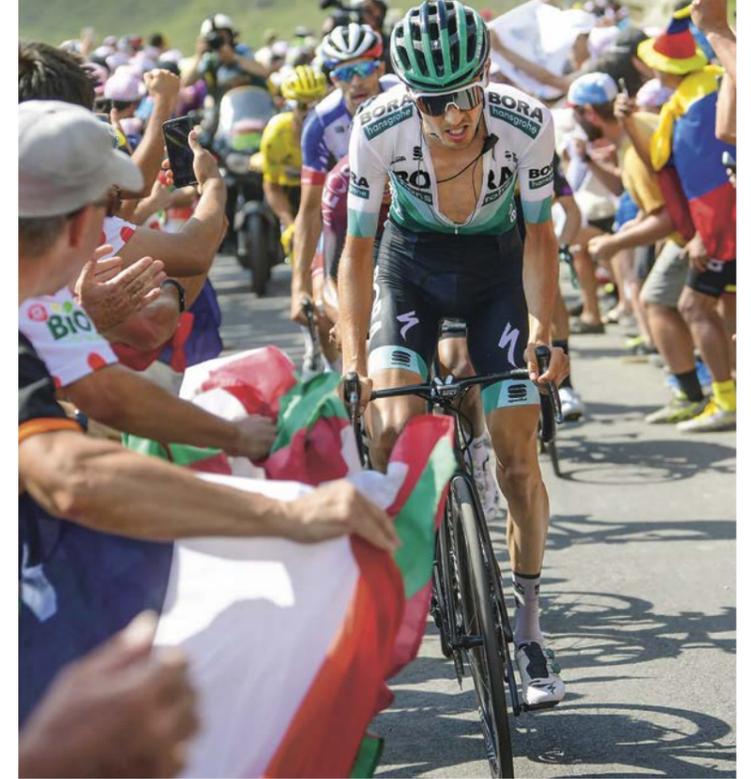




Left: A dream in green. Peter Sagan wins the points jersey for the seventh time. A record that won't be easily broken in the foreseeable future.

Right: Under the radar, 26-year-old Emanuel Buchmann from Ravensburg has gradually made his way to the top: with incredible consistency he took fourth position in the overall classification on the Champs-Élysées in Paris. Another top all-rounder for Germany.

Below: A sensational start to the 102nd Giro d'Italia as Pascal Ackermann wins the 2nd stage.



home his 7th Tour de France green jersey, beating Erik Zabel's record. Ravensburg's Emanuel Buchmann also had viewers on the edge of their seats, especially in Germany. His well-deserved 4th place in the general classification of the most exciting tour for a long time gives him something to dream about in years to come. The Giro d'Italia was the most successful Grand Tour in the team's history: ten appearances on the

podium including three stage wins; the "maglia ciclamino" – the jersey awarded to the rider with the most points and proudly worn by the young German Pascal Ackermann; and a 6th place in the overall classification for Polish rider Rafal Majka. The team's tally of successes is constantly growing and thanks to the strong sense of solidarity and team spirit, many more dreams are sure to be fulfilled in the future. Stay tuned!

# Teamwork makes the DREAM work

For the third season in a row the Upper-Bavarian BORA – hansgrohe team has stepped up a gear and topped their success of the previous year. The season got off to a very good start. Well-known key players Peter Sagan, Sam Bennett and Pascal Ackermann managed to snatch 18 sprint wins between them by July. But the consistent, hard work of the younger riders in the team also paid off. All-rounders Felix

Großschartner, Patrick Konrad, Emanuel Buchmann and the new addition to the team, Maximilian Schachmann, showed us what they're made of. The three-week Grand Tours are traditionally the main focal point of the season, not only for the teams but also for the media. Eleven million live spectators and two billion TV viewers in 190 countries around the world watched on as world champion Peter Sagan fought valiantly to take



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BORA's founder  
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