

---

# BORA company and product presentation for website trading partners

---

## BORA – the company

Since 2007, BORA Lüftungstechnik GmbH, headquartered in Raubling, Upper Bavaria, has successfully developed and sold cooktop extractor systems that draw vapours downwards thanks to the use of patented technology. The innovative BORA Basic, BORA Classic and BORA Professional product ranges are now sold in 41 countries worldwide.

BORA founder Willi Bruckbauer has a vision: the end of the extractor hood. The patented product that he has developed offers multiple benefits: the high-quality systems are more effective than conventional extractor hoods, very quiet, energy saving and easy to clean. They enable maximum design freedom for kitchens and a clear view.

The company received its first award within the scope of the innovation contest 365 Orte im Land der Ideen (365 Places in the Land of Ideas) back in 2009, followed by the German Entrepreneurs' Award, red dot award, Plus X Award, German Design Award, Iconic Award, German Brand Award and others.



## BORA – an idea transforms the kitchen as a living space

The BORA principle: to prevent cooking vapours and odours from rising in the first place by drawing them away downwards where they are created: at the cooktop itself, straight from the pot, roaster, pan or grill.

BORA offers you the ideal vapour extraction system (a cooktop extractor combined with cooktops) with optimum effectiveness, an attractive design and impressive performance. And it does this irrespective of which of the three product ranges you choose: BORA Basic, BORA Classic or BORA Professional. Choose from different cooktop models, such as ceramic, induction, surface induction, Tepan or gas.



*(theme)*

## BORA – Vision und advantages

BORA founder Willi Bruckbauer has a vision: the end of the extractor hood. The patent he developed offers multiple advantages:

- Cooking in the fresh air
- Effective and quiet
- Child's play to clean
- Energy saving made easy
- Quality made in „Germany and Austria“
- Freedom to design without disruptive extractor hoods
- Free view of cooking

## BORA Basic: a revolution for every kitchen

BORA has combined a powerful cooktop and an effective cooktop extractor to create an attractive unit – for recirculation and exhaust air operation. With its unusual design and intuitive power electronics, BORA Basic entices users to rediscover the kitchen. In addition to an induction glass ceramic and a hyper glass ceramic cooktop, the Basic range also offers an energy-saving surface induction glass ceramic cooktop. Good to know: it takes just a few minutes to install BORA Basic in any kitchen ready for use.



## BORA Classic: ergonomics and efficiency redefined

Quality, design and technology: BORA Classic makes even the most personal cooking and kitchen dreams come true. Equipped with intelligent touch operation, BORA Classic accentuates modern kitchens and does away with mediocrity. BORA Classic impresses with a streamlined appearance and small installation dimensions. A compact cooktop extractor system, freely combinable with several cooktop types. Available as recirculation or exhaust air models. The high levels of innovation and functionality coupled with an attractive design are also appreciated by international specialists, who bestowed the coveted red dot product design award on the BORA Classic in 2012.



### **BORA Professional: functional aesthetics and innovative effectiveness**

In the BORA Professional, cooktops, cooktop extractor, duct, filter and wall sleeve combine to form an electrically controlled system with excellent functionality. The heart of the Revolution 2.0 is the user interface – the cooktops and the cooktop extractor communicate with one another.

This results in maximum user-friendliness and excellent effectiveness. This is thanks to the intelligence in the control knob: from the power control through various function programmes to the temperature display.

The BORA Professional cooktops are among the deepest modular cooktops on the market. As such, they offer a particularly large cooking surface. This provides plenty of space to place two large pans one behind the other. With surface induction, Tepan and wok models, BORA Professional also offers plenty of options when choosing and combining cooktops.

Our EC motors ensure that BORA Professional allows quick and efficient cooking. For a perfect finish and to guarantee 100% functionality, BORA has developed its own BORA Ecotube duct system with all products, including the BORA 3box wall sleeve, perfectly tailored to one another.

- The widest selection of high-performance cooktops with extra-deep 54cm and 20% more net cooking surface than conventional products
- The intelligent control knob is intuitive to operate and controls the power and the function programmes while acting as a temperature display and controlling the cooktop extractor and the electrical cover flap
- Cooktop extractor system – cooktops and cooktop extractor communicate with one another
- Easy to clean thanks to wide extractor opening and simple to remove filter and tank
- Safety protection thanks to crush protection on the cover flap and the filter
- With BORA Ecotube duct system and BORA 3box wall sleeve to guarantee perfect suction results
- Available as a compact version – simple planning, simple, pre-configured solution for “plug and play” use, even in free floating worktops



For further information, please visit [www.bora.com](http://www.bora.com)