

BORA

Magazine

01 | 2023



THE KITCHEN AS A LIVING SPACE

Performance All BORA products at a glance

Innovation The professional steam oven for your home

Inspirational An architectural dream in Australia




The kitchen as the heart of every home and constantly evolving: this is the vision that is lived and breathed by BORA founder and developer Willi Bruckbauer.

The End of Normal.

This is our vision. Ever since I founded BORA over 15 years ago, our goal has been to question everything that is tolerated as normal but is not actually ideal. We are revolutionising the kitchen as a living space for our customers and creating brand-new possibilities. With more freedom, beauty, functionality and efficiency, we are making the kitchen the heart of every home. In short, a place for extraordinary experiences. To make this vision a reality, we have now expanded our product range. After the success of our innovative cooktop extractor systems, the professional steam oven for the home is a logical progression. As kitchen revolutionaries, we have completely re-imagined the concept of the oven. The BORA X BO combines an oven, steamer and steam extractor in a single appliance that is unlike all others – yet another BORA original. Speaking of new additions: the world of BORA is becoming ever more international and our family is constantly growing. Our idea is coming to fruition and we would like to thank our customers for that. It's fascinating to see how our products captivate people from completely different

parts of the world. We're inspired by the enthusiasm with which we're told how BORA has transformed cooking from a daily chore to a fun and exciting experience. Our interactions with customers are a source of inspiration for us and frequently give rise to new innovations. BORA stands for premium cooking systems with a commitment to great design. Whichever products attract your interest, they all offer the same, incomparable BORA advantages, impressing with flawless designs and providing fresh air and a clear view by effectively drawing away steam and cooking vapours. What's more, they couldn't be more intuitive to use or easier to clean.

Have we piqued your curiosity? Read on to find out more about the world of BORA. We look forward to our journey together.


Yours, Willi Bruckbauer



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



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BORA product world

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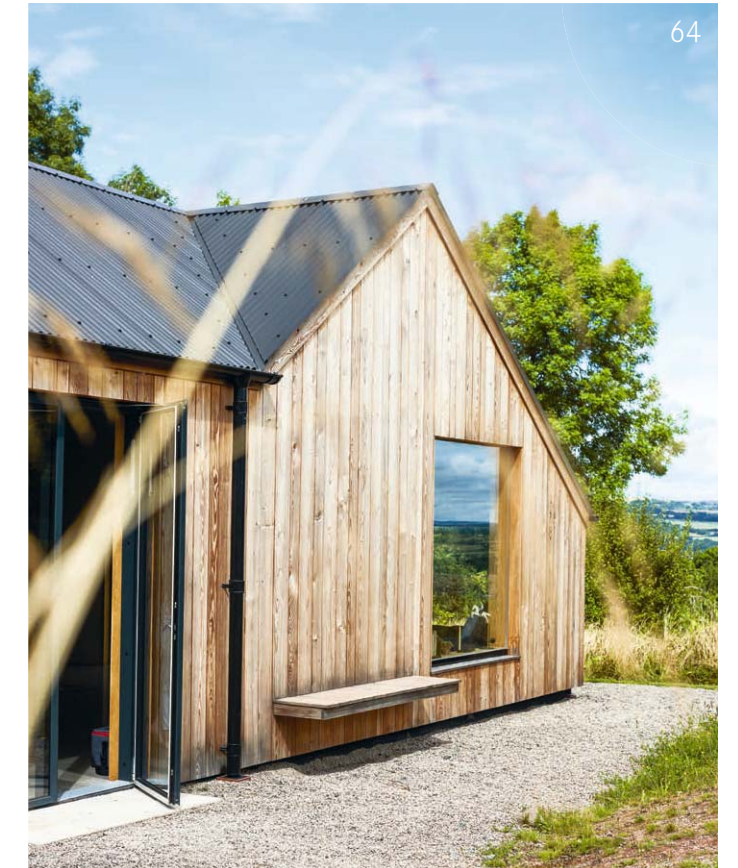
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From the garden to the Tepan stainless steel grill: photographer Finn Beales treats his friends and family to home-grown vegetables.



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BORA system

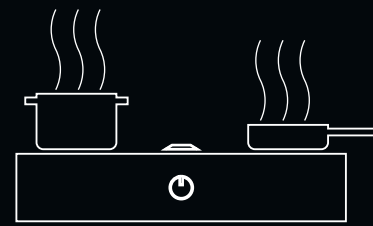
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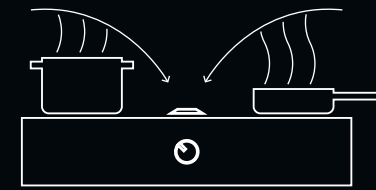
BORA principle

Physics can be so ingenious.



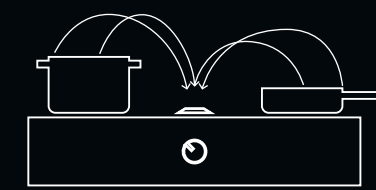
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Cooking vapours rise at a maximum speed of one metre per second.



2

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



3

This enables cooking vapours to be extracted where they arise: straight from the pot, pan or grill on the cooktop.





More room for LIVING

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



Simple operation

The system is controlled by turning the knob, tapping or sliding. Simple and intuitive.



Large 4 24 cooking area

Thanks to the compact controls and central position of the extractor, all BORA induction cooking zones always offer plenty of space for cooking. The particularly large surface induction cooking zones make it possible to fully and evenly heat even very large pots and roasters.



Lots of storage space

Thanks to the low appliance height of less than 200 mm and the integrated recirculation filter unit, maximum storage space is preserved in the base unit for pots, pans and other kitchen utensils. There is no need to shorten drawers as is often the case or to forgo storage space because of duct systems in recirculation mode.



Quiet operation

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.



Fresh air

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.



Clear view

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.



Best materials

High-quality materials and excellent functionality join forces to create a premium system. We add touches of style by using pure stainless steel and heavy-metal-free glass ceramic.



Simple cleaning

Cleaning conventional extractor hoods is a laborious task. BORA makes everyday life easier: all movable parts can be removed by hand and cleaned in the dishwasher.



Design freedom

BORA opens up an impressive new range of options for kitchen design: cooking by the window and under sloping ceilings, kitchen islands without annoying extractor hoods... BORA is the epitome of modern kitchen design.

BORA history



DEVELOPMENT OF THE INITIAL PROTOTYPES
Founder Willi Bruckbauer's vision of the end of the extractor hood takes shape.

2005



START OF INTERNATIONAL EXPANSION
BORA products are now available in 60 countries.

2012

LAUNCH OF BORA BASIC AS A COMPACT SYSTEM
The modular systems are complemented by compact systems in standard dimensions.

2013



THE BEST OF THE BEST, EVEN AT CYCLING
After just two years, the main sponsor BORA accompanies the BORA - hansgrohe team to the UCI WorldTour, the premier league of the professional cycling world.

2017



OPENING OF A FLAGSHIP STORE IN MUNICH
BORA creates an extraordinary presentation and event area spanning 160 m² in the heart of Munich.

2020

2007

ESTABLISHMENT OF BORA LÜFTUNGSTECHNIK GMBH
Cooktop extractor systems that draw vapours downwards through the use of patented technology have been successfully developed ever since.

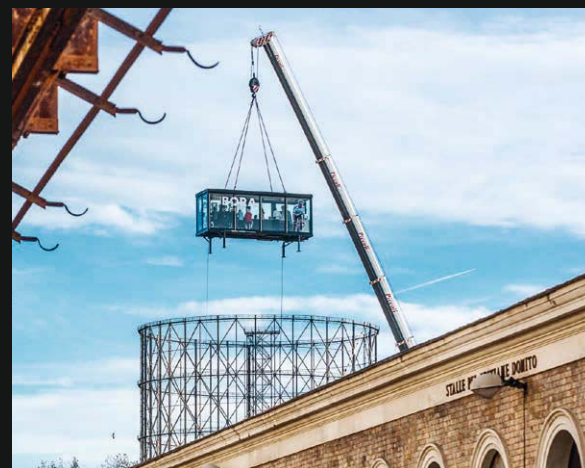
2010

RECEIPT OF THE DEUTSCHER GRÜNDERPREIS (GERMAN ENTREPRENEURS' AWARD)
BORA wins the Deutscher Gründerpreis in the 'StartUp' category.



2015

BORA IN THE AIR
A unique experience: since 2015, BORA products have been presented live in the BORA glass cube and food has been prepared 30 metres up in the air. Experience and enjoy BORA throughout Europe with breathtaking and clear views.



2018

MOVE INTO THE BORA COMPANY BUILDING IN NIEDERNDORF, AUSTRIA
The architectural design reflects the company's values.



Photos: Ronny Klauel, velomages.com, Josi Unterhauser

2021

LAUNCH OF THE BORA X BO STEAM OVEN
The development of the BORA X BO adds a new category to the product range with the aim of revolutionising the kitchen as a living space with extraordinary products for extraordinary experiences.





BORA X BO

The professional steam oven
for your home.

Odour-free steam baking to perfection.

Whether you want crispy roasts, delicious vegetables or light and airy, 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 coupled with the innovative vapour box prevents a blast of hot steam from hitting you in the face and escaping into the room when the



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.

Below: 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.



door is opened by drawing the steam backwards beforehand. And you won't even smell a thing as the activated charcoal filter absorbs all odours, including intensive ones like fish. If you leave the door in the same position after it has been opened, it will automatically close again after a specific interval – protecting the food and saving energy. And if you want to intentionally let odours fill the room, for example when

baking 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 and automatic programmes, you can also use special functions 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. With an infinitely adjustable range of 40°C to 72°C, the perfect temperature

can be selected for all dishes, stopping food from drying out or continuing to cook. The ideal oven chamber humidity is pre-set – depending on whether the dish should remain succulent or crispy!

Perfect dishes at the push of a button

The BORA X BO uses pre-set programmes to make cooking easier. The automatic programmes

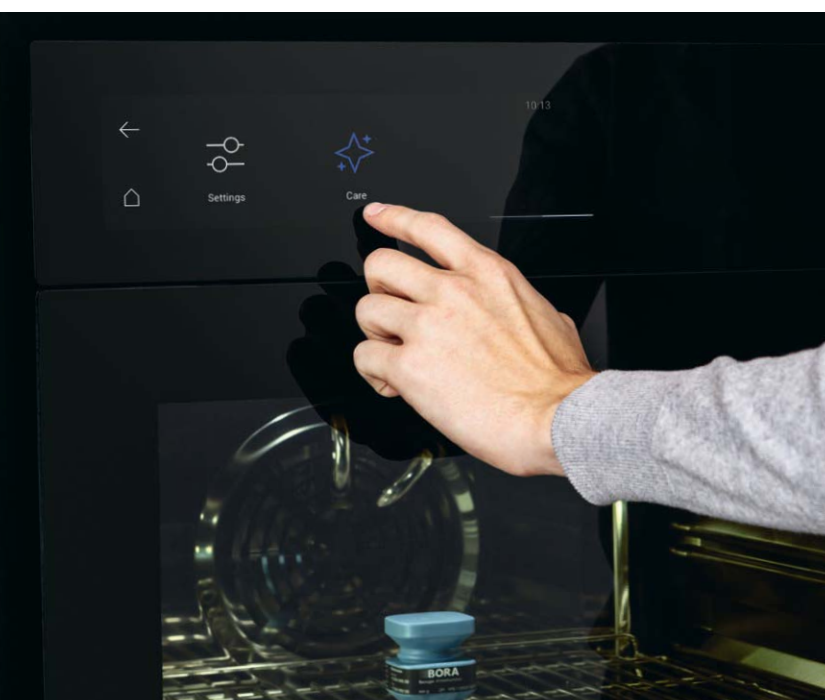


use the optimum temperature, cooking time and amount of steam for the respective food types or dishes (for four portions). With certain programmes, a controller can be used to customise the suggested settings for the degree of browning and done level (e.g. hard/al-dente/soft). The programmes can also be modified and saved under a new name.

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 attractive 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 over the oven cavity as the two-chamber cartridge leaves it sparklingly clean and removes any limescale.



Above: Cook perfect fried potatoes and co. every time with the BORA X BO's automatic programmes.

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



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 controlled. 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



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



BORA Professional 3.0

Revolution evolved.

Optimised design, intuitive controls, maximum effectiveness and outstanding convenience.

The innovative system BORA Professional 3.0 combines pioneering aesthetics with maximum efficiency and optimum ease of use. The optimised design with control knobs on the front edge of the worktop is visually striking. Accomplished design language meets the highest standards with regard to materials and technology. The visual highlights include not only the centrally positioned cooktop extractor but also the newly designed control knobs with black glass fronts. White, rectilinear LED displays round off the modern, avant-garde look. The optimisation of the removable stainless steel ring and display area not only visually enhances the knob but also makes the touch surface larger and easier to use. The cooktop system's high-end nature is emphasised by the perfected ease of use: the lack of zero mark enables the cooktop to be intuitively operated by simply turning the knob. A clockwise turn increases the performance until reaching the power setting. An anti-clockwise turn reduces it to 0. Even if turned too far anti-clockwise, the power remains at 0 and the cooking zone remains off.



Left: With the ability to mix and match Teppan, 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.

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

Below: 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

Intelligent software: a separate menu also prevents features like the timer and automatic heat-up function from being accidentally activated while cooking.

Simple, convenient and intuitive

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 classic knobs and a touch-sensitive surface with a high-definition LED display enables simple and precise system control. All functions are conveniently and intuitively activated by turning the knobs or tapping the touch surface. The principle of optimised simplicity also applies to the central control elements such as the child lock or pause function. These can be quickly and efficiently activated and deactivated for the entire system using the extractor's middle control knob. The system has been thoroughly perfected: if automatic

extraction is enabled, it detects the selected heat setting and automatically adjusts the extractor's intensity. No manual adjustment is required, so you can focus all of your attention on your cooking.

Mix and match

The modular system by BORA offers a wide range of cooktops from surface induction to gas, wok or the Teppan stainless steel grill, all of which can be freely combined with the extraction system. Even combinations of one, two or more cooktops are possible. A second extractor is recommended when using more than two cooktops. The extra-deep 54 cm cooktops are revolutionary and provide more room for cooking. This means that two large pans can be easily placed one behind the other. The particularly large surface induction cooking zones enable you to fully and evenly heat up even very large pans or roasters.





More information about the cookbook.

Cooking like a pro

Five chefs reveal their best recipes along with tips and tricks for using the Tepan stainless steel grill. The cookbook is bound to inspire you to discover the many possibilities of this innovative appliance.



Above: Thanks to the quiet fan, the extractor remains barely audible even at high power levels, so it won't distract you from your cooking or disturb your conversations.

Left: Easy to clean: the stainless steel grease filter, drip tray and cover flap are all dishwasher safe.

Highest material and technology standards

The Tepan stainless steel grill stands out thanks to its 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. The system is also quick and easy to clean. All parts that come into contact with cooking vapours can be easily removed through the wide and easily accessible air inlet opening and cleaned in a dishwasher, where they take up very little space. Perfect design meets the highest technical standards: the BORA Professional 3.0 is a sophisticated system that brings the extractor into a new dimension in terms of appearance, functionality and convenience – the ultimate solution for any kitchen.

Shared cooking experiences

Thanks to the optimum airflow and the use of a quiet fan, the acoustically astounding extractor is barely audible even at high power levels. This provides the ideal conditions for getting together with friends and family in the kitchen and enjoying cooking.



reddot winner 2021



bora.com/professional

BORA Classic 2.0

Unlimited freedom.



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

Maximum individuality for a unique cooking experience at home. 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. All functions are quite literally at your fingertips: with a simple swipe or tap.

Modular system for greater enjoyment when cooking

The operating panel's central position on the extractor preserves maximum space on the cooktops. Two induction cooktops offer enough room, for example, for up to four 24 cm pots. Oversized surface induction cooking zones make it possible to fully and evenly heat up even very large pans or roasters. You can mix and match the cooktops and extractor systems in line with your precise cooking needs. This means that you can combine one, two or even more cooktops. When using more than three cooktops, a second extractor is needed.



Minimalist design

BORA has always been synonymous with innovative product design. As such, special attention was naturally paid to BORA Classic 2.0's appearance. The puristic, minimalist look blends in perfectly with your kitchen design and doesn't distract from the main players in the kitchen, i.e. the pots, pans and you. BORA Classic 2.0 can be

surface or flush-mounted in any kind of worktop with the aid of a special inlay frame. 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.

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



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

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

Precise temperature control

A heating circuit with an on/off function is located between the cooking zones to make the HiLight roaster cooktop incredibly flexible by allowing two cooking zones to be linked to form a single XXL roaster zone. And if you opt for the Tepan stainless steel grill, you only need to wait five minutes for the appliance to heat up to a precise 250°C for a perfect grilling experience. But that's not all: the high-performance gas cooktop makes cooking with gas extremely enjoyable too.

The art of cooking meets sophisticated technology

It goes without saying that the pièce de résistance of the BORA Classic 2.0 is the BORA cooktop extractor, which has been even further refined and improved. Thanks to the automatic extractor control, which adjusts to the current cooktop usage, manual adjustment is still possible at any time but no longer a must. This leaves your hands free to stir and flip your culinary creations, which are always clearly visible rather than hidden under a cloud of rising steam. 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.



Quick and simple cleaning

The cooktop surface is extremely easy to clean as the join-free design and lack of unnecessary edges prevent dirt from gathering. If anything is spilt while cooking, the integrated drip tray safely catches both solids and liquids. When cleaning the cooktop you can also simply activate the cleaning lock. This locks the

operating panel for ten seconds, preventing accidental changes to your settings. Designed for convenience: after cooking you can simply remove and clean the parts that have been in contact with cooking vapours. All parts are dishwasher safe. Intuitive, innovative and inspiring. The BORA Classic 2.0 modular system is intuitive, innovative and inspirational.



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

Above: A system for all household sizes: the number of BORA Classic 2.0 modules can be tailored to requirements. A second extractor is needed when using more than two cooktops.



bora.com/classic





BORA X Pure

Pure perfection.

The BORA X Pure system is setting new standards. Maximum functionality with a distinctive design.

The BORA X Pure impresses 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. This releases users from design-related limitations when cooking. Oversized surface induction cooking zones make it possible to fully and evenly heat up even very large pans, roasters or the new BORA grill pan.

Extremely low volume

The kitchen is the place where family and friends meet, chat, have fun and cook together. This makes the low volume of BORA X Pure all the more delightful. Even on high power levels, conversations can still be easily 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. Even those who spend a fair deal of time near the stove won't start smelling of the food. And if it ever takes a while for all of your friends to sit down at the table, you can easily stop your meals from going cold with three heat retention levels, which maintain a constant temperature to prevent you from annoyingly burning anything.

Cooking has never been so simple
 One of the most defining and enjoyable features of BORA is the intuitive sControl operating panel. BORA X Pure also uses this sophisticated and elegantly flush-integrated operating concept. The unique vertical slider makes the operating panel easy to use with an organic swipe or a direct tap. All key functions are at your fingertips. The operating panel is practically invisible in standby mode and scaled down to the essentials during operation through the use of intelligent lighting.

Above: 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 grill pan quickly and evenly transfers heat for optimum grilling results.



TV advert for the BORA X Pure and BORA grill pan



Simple cleaning and filter changes

In addition to its many practical features, BORA X Pure also offers an impressively pioneering and attractive design. The cooktop and extractor are completely flush-integrated and the perfect lines allow them to blend discreetly and elegantly into any modern kitchen design. Unlike other models, BORA X Pure guarantees maximum storage space, even with kitchen units with a depth of 60 centimetres

thanks to the integrated recirculation filter unit. All parts that come into contact with cooking vapours can be easily removed through the round and easily accessible air inlet opening and simply and easily cleaned in the dishwasher, where they take up very little space. The unique eSwap system also enables user-friendly filter changes from above through the air inlet opening, i.e. without having to remove any drawers or plinths.



Above: Despite its outstanding performance, the extractor is extremely quiet and allows conversations by the stove.

Left: Thanks to the surface induction design with pan-size recognition, pots, pans and roasters can be positioned with great flexibility.



reddot winner 2020



bora.com/x-pure

BORA Pure

A class of its own.

BORA Pure – a trademark of your kitchen.

The name says it all. BORA Pure stands for puristic, simple, minimalist design. A true design highlight, it will blend in perfectly with your kitchen. The customisable design of BORA Pure allows you to add your own personal touches by tailoring the air inlet nozzle to your desired colour scheme. 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 your requirements. And if you ever want to change your kitchen's colour scheme, you can replace the air inlet nozzle with a different-coloured one in the blink of an eye.

A compact size for small kitchens

BORA Pure won't just win you over with its appearance, but with its functionality too. For example, if the automatic extractor function is enabled, the power level automatically adjusts to current cooking conditions. Manual adjustment is naturally still possible but no longer a must. This enables you to fully focus on your true passion – preparing delicious meals. Thanks to



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

Right: 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 45.

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. What's more, the system is available as an exhaust air or recirculation model and will impress you with its low appliance height of less than 20 centimetres. The integrated filter unit in the recirculation model leaves maximum storage space in the base unit, which is particularly advantageous in smaller kitchens. There is also no need to shorten drawers, as is usually the case with a recirculation system.

Simple operation and cleaning

In recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. Even the replacement of the eSwap system has been well thought out: it can be easily removed from the top through the air inlet opening, without having to remove drawers or plinths.

Not only is changing the filter a piece of cake, so too is cleaning the cooktop: the flush-mounted design of the cooktop and extractor prevents dirt from accumulating in joins. The cooktop surface, which blends in with all worktop materials, can be easily wiped clean. Any spilt liquids or food are safely caught by the BORA Pure's removable drip tray.





bora.com/pure



Augmented reality: enjoy a virtual BORA Pure experience at home.



Highly intuitive state-of-the-art technology
 The system is operated using the sControl operating panel with its intuitive vertical touch slider. All key functions are at the user's fingertips whenever they are needed. 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 so four pans measuring up to 24 cm in diameter can all fit at the same time. These are heated by state-of-the-art induction technology. After cooking, the air inlet nozzle, grease filter and drip tray can be removed in just a few simple steps and cleaned in a dishwasher, where they take up very little space thanks to their compact design.

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

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

Right: The multi-coloured range of air inlet nozzles gives BORA Pure a special and individual look.





BORA S Pure

A surprising number of options.

BORA S Pure – the ingenious space-saving solution for your kitchen.

With its extraordinary, modern appearance, the BORA S Pure refines the look of even the smallest of kitchens. The asymmetric position of the extractor opening is particularly eye-catching, as too is the discreetly designed operating panel. This is practically invisible in standby mode and scaled down to the essentials during operation through the use of intelligent lighting. In line with the motto of 'form follows function', the BORA S Pure integrates harmoniously into modern kitchen designs thanks to the extractor and cooktop's completely flush, purist design.

New opportunities for kitchen design

The outstanding advantage of the BORA S Pure system is that thanks to its ultra-compact width of 60 cm it can be seamlessly installed in standard kitchen units. This opens up a whole new range of kitchen design options.

The low installation height of just 199 mm and the integrated recirculation filter unit guarantee maximum storage space for pots, pans and other kitchen utensils in the base unit – without having to shorten drawers.

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 is intuitively operated using the vertical touch slider.

Below: 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.



Room for large pots and pans

The completely redesigned cooktop uses sophisticated technology to offer top performance. Two of the four induction coils have been specially developed for the system, enabling optimum use of the entire cooktop surface. The unique asymmetric position of the extractor opening makes it possible to cook on four cooking zones of different sizes. Even large pots and pans can be used without issue. With its quiet fan, the extractor is barely audible even on high power. This is made possible by the optimum airflow. As a result, there are no distractions when cooking and no interruptions when entertaining. The BORA S Pure supports the kitchen in its modern-day role as the heart of your home.

Simple touch slider operation

One of the core qualities of BORA products is their intuitive operation. The unique vertical touch slider is operated with a gentle tap or swipe. All key operating functions can be effortlessly accessed in just a few touches. The integrated extractor on the BORA S Pure cooktop fully draws away vapours and odours while cooking from precisely where they are created. If the automatic extractor function is activated, the power automatically adjusts to the current cooktop usage. There is no need for manual intervention, so you can fully focus on cooking. And if you spill anything while doing so, the integrated tray safely catches both solids and liquids.

Easy filter changes

In recirculation mode, any cooking odours are neutralised by a highly efficient activated charcoal filter. To make it easier to change the filter, it can be replaced from above through the air inlet opening using the eSwap feature – without having to remove any drawers or plinths. Cleaning is easy too as the large, easily accessible extractor opening enables the removal of all BORA S Pure parts that come into contact with cooking vapours. What's more, these take up little space in a dishwasher, so cleaning a cooktop extractor couldn't be any easier!



Below: The minimalist look of the BORA S Pure is the perfect fit for any kitchen environment.

Right: The BORA S Pure filter can be easily removed for cleaning or replacement via the air inlet opening.



Coffee function

The coffee function on the BORA S Pure's two left cooktops makes brewing coffee incredibly simple. All you need is an induction-compatible espresso pot with a diameter of at least 7 cm. Once set to your espresso pot's water capacity, the cooktop heats up automatically and switches off after the required time. The remaining time on the coffee function can be checked by tapping the multi-function display. The result: your morning coffee is freshly prepared for you while you get on with starting your day.



bora.com/s-pure



This video demonstrates that the BORA S Pure fits in even the smallest of kitchens.



reddot winner 2022



BORA Basic

A combined cooktop and extractor system.



Optimum ease of use,
extremely quiet
functionality, compact
size and a unique design.

BORA Basic is an innovative unit comprising a high-performance cooktop and an effective extractor. The key features include the Hyper cooking zone with radiant heating elements that can boost performance by up to 50 percent when using the power setting.

Sophisticated technology, quick installation

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. The system also offers a practical heat retention function, which keeps the temperature at a constant 75°C, and a child lock, which prevents the cooktop from being switched on accidentally. BORA Basic supports the kitchen's role as a social space by offering an extremely quiet extractor, even at high power levels. This is made possible by the optimum airflow 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.

Maximum performance in the smallest space

BORA Basic provides far more space in the kitchen. The low installation height of less than



20 centimetres and integrated recirculation unit guarantee maximum storage space for pots, pans and kitchen utensils in the base cupboard without having to shorten drawers. Due to its compact dimensions of 760 x 515 x 196 mm (W x D x H), the system fits in even the smallest of kitchens and creates room for additional wall units by dispensing with an extractor hood. Like all of our cooktop extractors, BORA Basic is available as an exhaust air or recirculation solution.

Optimum functionality

A further plus point is how the appliance is cleaned. All parts that come into contact with cooking vapours can be easily removed through the air inlet opening and cleaned in a dishwasher, where they take up very little space. The stainless steel grease filter is completely dishwasher-safe and retains its original appearance and stability even when washed regularly. BORA Basic is clear proof that outstanding functionality can not only be convenient but also aesthetically pleasing.



bora.com/basic

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

Below: 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





You ask, we answer

The top ten tips from BORA Customer Care.

Do BORA products really extract all odours?

All cooking vapours, evaporated grease and associated odours are suctioned away 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 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 ceramic cooktop scraper.

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 recirculation 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 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 while keeping your finger as vertical as possible.

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

Both our induction stoves and our stoves with radiant heating technology come with ceramic cooktops. The cooktop of a radiant stove is heated by heating coils, which then heat the pans. The temperature can be set in intervals. In the case of freely adjustable stoves, the heating performance is not constant, but rather fluctuates around the selected base value. With an induction stove, an electromagnetic field generates electric eddy currents in the pan, heating it up. The heating performance can be set in finely graduated intervals. When switched on, the energy instantly takes effect on the pan. If the energy supply is switched off, all that remains is the pan's residual heat. This means that an induction stove works quicker than a radiant one with the same level of power.



Ask the BORA Chef

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



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.

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 will 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 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 while cooking.

Compact BORA shallow silencer for quieter cooking.

Quiet, energy-efficient BORA plinth fan.

Exhaust air installation example: BORA Classic 2.0 – CKA2 (same principle for all BORA systems)

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.

Recirculation system

The BORA recirculation system is the alternative solution to exhaust-air variants. The fan feeds the cooking vapours into the specially developed recirculation 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, ensuring a kitchen full of fresh air.

Quiet, energy-efficient BORA plinth fan.

Recirculation: BORA Classic 2.0 – CKA2 installation example (same principle for all modular BORA systems)

Check out our video to see how our systems work.



The art of PERFECTION

How we developed the professional steam oven for your home.

Text
MARTIN FRAAS

Ever since day one, steam has been a key topic for company founder Willi Bruckbauer. Together with his team of developers, he gave careful thought to the next logical step in the kitchen revolution. The aim was to expand the portfolio to include a further cult appliance. BORA wanted to redesign the steam oven from scratch. The requirements were clearly defined. As is always the case with BORA, the appliance had to be intuitive to use. It also had to raise the bar for design and functionality. "Here at BORA, we always try to think outside the box and check out existing solutions on the market so as to differentiate ourselves", says Josef Hintner, Head of Product Management. This led to BORA's choice of the German company MKN as its development partner. Based in Wolfenbüttel, Lower Saxony, the specialist in premium professional cooking technology is a leading manufacturer of 'combi steamers', multifunctional appliances that deliver top results in commercial kitchens. "We believed that it was only logical to combine our expertise in the household appliances sector with that of a specialist from the commercial world to achieve our aim of introducing professional technology to private kitchens", states Josef Hintner. The development partner's extensive technical experience gave BORA an excellent starting point from which to design the perfect steam oven. "The combi steamers that MKN develops for the commercial market work in a completely different way to conventional household appliances", says Josef Hintner. "They are highly automated

and extremely powerful. Making this approach, professional performance and functionality easily accessible, even to domestic users who are not as well-versed in cooking, was particularly exciting." The BORA development team's extensive experience with steam played an important part in perfecting the professional cooking technology. The oven's interior, many innovative functions and aesthetics all bear BORA's design-oriented signature. The result is the high-end BORA X BO steam oven, which was launched in 2021 and set a completely new standard in this segment. The multi-talented appliance is marketed under the motto 'The new comfort of cooking'. And quite rightly so as the BORA X BO makes cooking at home in a steam oven easier than ever. Users simply specify their wishes – and the BORA X BO does the rest. This is as amazing as it sounds. The innovation aimed to dispense with levers, buttons and unnecessary gizmos. A large touch display makes it easier to control the functions and is as intuitive to use as a smartphone. To simplify cooking and deliver perfect results, the new oven was designed to offer a whole range of pre-set programmes and additional features such as bursts of steam and moisture extraction. The main challenge when developing the BORA X BO was adopting the functions and performance found in the catering sector, e.g. rapid heating to 200 degrees in less than four minutes, and integrating them into a household appliance. "The BORA X BO pre-heats far quicker than



The display with its clear iconography, the black frame and the black panel effect as well as the minimalistic design come together to make the BORA X BO a visual highlight in any kitchen.

3 questions for Peter Helm

Head of Innovation and
Digitalisation at MKN Premium
Professional Cooking Technology

What do you regard as the key benefits of a combi steamer?

Combi steamers can be used to cook anything you like. The temperature, air speed and humidity are all fully controlled, so you can prepare dishes with a high level of automation. Whether baking, roasting, frying, sous-vide cooking or slow cooking, the level of control makes it easy to achieve perfect results every time.

Why does the BORA X BO only go up to 230 degrees?

Due to the extremely intensive heat transfer, which is two to three times greater than with conventional steam ovens. That makes lower temperatures both possible and necessary.

MKN and BORA jointly developed the innovative BORA X BO. How was your first experience of working with BORA?

I found BORA to be an impressive and inspirational innovator in the household appliance sector. What's more, like MKN, BORA is an independent, medium-sized company with fast decision-making processes. That kept things simple and made for a constructive working relationship.

conventional household ovens – and cooks food faster too”, reveals Josef Hintner. “This is made possible, despite the low temperatures, by the optimum heat transfer.” The BORA X BO combines the humidity required for cooking and the clouds of steam generated to this end with a high air speed. This evenly envelops the food in the steam, which can penetrate it on all shelf levels.

As always with BORA, the BORA X BO was developed on the basis of intensive market research. The practical tests on prototypes played an important part in the process. These even involved the use of eye tracking equipment to precisely record users' eye movements. “We asked our testers to complete specific tasks entirely unprepared”, explains Josef Hintner. “This gave us meaningful data, such as how exactly a tester went about

a task.” The market research also determined which innovations were particularly popular with BORA customers. For instance, many amateur chefs reported that the BORA X BO's self-cleaning function was a dream come true. The automatic cleaning function was one of the features incorporated into the design based on the professional kitchens produced by development partner MKN. It saves users time by eliminating the need to clean and wipe the appliance.

In addition to offering multiple practical benefits, the BORA X BO is a visual triumph. With its black frame and minimalist design, the appliance is like a work of art in any kitchen. “The BORA X BO has once again raised the bar for design”, summarises CEO Willi Bruckbauer, who believes that his desire to create a new product with a wow factor has been more than fulfilled.

Above: When developing the BORA X BO, a prototype was used to conduct usability tests in order to optimise the controls and user friendliness.

Right: The BORA X BO flex oven was designed to meet three requirements: an optimised user experience, extraordinary design and premium performance.



Recipe
for the
BORA X BO

Cauliflower curry

by Eckart Witzigmann

Preparation time: 40 min.
Waiting time: 30 min.
Cooking time: 30 min.
Serves 4

For the curry paste

30 g dried red chilli peppers
60 g galangal
60 g coriander root
20 g ginger
40 g turmeric
40 g shallots
40 g garlic
80 g lemongrass
8 g kaffir lime leaves
4 g cumin
10 g fresh green pepper

For the curry sauce

25 g cherry tomatoes
25 g mangetout
25 g courgette
25 g red pepper
50 g groundnut oil
60 g curry paste
10 g palm sugar
500 g coconut milk
Natural or sea salt
Lime juice

For the cauliflower

2 cauliflowers (approx. 1 kg each)

To finish

4 sheets of papadam dough
Groundnut oil for frying
Coriander (as desired, or basil)

CURRY PASTE

1. Cut the chilli peppers into half lengthwise and remove the seeds. Soak the chilli halves in fresh warm water for 10 minutes then squeeze them out. Repeat two more times. Peel and coarsely chop the galangal, coriander root, ginger and turmeric. Peel and dice the shallots and garlic. Remove the hard outer leaves from the lemongrass and finely chop the bottom 10 cm of the soft interior. Tear the kaffir lime leaves into big pieces. Put the prepared ingredients into a mortar together with the cumin and peppercorns and grind into a paste.

CURRY SAUCE

2. Trim and wash the vegetables. Halve the tomatoes, chop the mangetout diagonally and thinly slice the courgettes. Halve the pepper, remove the stalk base, the white ribs and the seeds. Cut the pepper halves into thin strips.

3. Heat the oil in a wok. Briefly fry the curry paste in the oil, add the sugar then pour in the coconut milk. Season with salt and lime juice. Add the vegetables to the sauce and bring to the boil once again, then strain through a sieve and catch the sauce.

CAULIFLOWER

4. Prepare the cauliflowers and remove the stems. Wash the whole cauliflowers in running water and leave them to drain, then put them in an oven-proof dish, season with salt and pour the curry sauce on top. Steam in the BORA X BO (120°C/100% humidity) for 25 to 30 minutes.

FINISHING TOUCHES

5. Pour approx. 3 cm of groundnut oil into a small frying pan. Heat the oil to 180°C. Fry the papadam sheets in the hot oil until crispy. Remove with a slotted spoon and leave to drain on some kitchen roll, then break into bite-size pieces.

6. Wash the coriander and shake dry then pluck the leaves.

7. Heat up the vegetables once again, then serve with the cauliflower and garnish with the coriander leaves. Jasmine rice goes wonderfully with this dish.



Photo: Markus Bassler, The Food Eye

Gourmet cuisine from the steam oven

The BORA X BO cookbook is packed with lots more inspiration! The four top chefs Eckart Witzigmann, Johann Lafer, Andreas Senn and Cornelius Speinle take cooking and baking in the steam oven to a whole new level. Get your copy now!



More information
about the cookbook



Photos
ISSY CROKER
Text
ALISSA SELGE



Between heaven and Earth

Magic meets modernity in
photographer Finn Beales’
country cottage – a
dream home in Wales!



Far left: Finn Beales picks his home-grown vegetables. In addition to tomatoes, he and his family also grow courgettes, aubergines, carrots and beans.

Left: The BORA Professional 3.0 extracts the steam almost silently while cooking.

Below: The Beales cook fresh vegetables on the Tepan stainless steel grill almost every single day: "Cooking is suddenly such a visual experience. Our guests love it!"

Right: The Beales family spends a lot of time in the garden, where they've created themselves a little piece of paradise.



planning a family. "We wanted our children to grow up in the countryside. In a place where you feel safe to leave your door open", says Beales. Clare's grandfather bought the cottage as a holiday home in the 1960s before passing it on to his son, who in turn sold it to Clare and Finn. "It was pretty run down when we moved in over 15 years ago", recalls Beales. "We've had it re-roofed and are in the process of replacing the windows... it's a never-ending story." Beales laughs, as despite all the work, the old farmhouse has something wonderful to offer: its history. Joiners have carved their names or initials into the wooden beams, some of which are over 400 years old. "It reminds me just how many people were here before us and how many will come after us too", explains Beales.

The dark, cosy rooms in the original part of the house invite you to retreat to their warmth, especially in winter, and watch as storms roll in through the valley. In 2020, Finn and Clare decided to create more space and light. "We wanted a contemporary extension, but not something shiny and modern as we didn't want to destroy the traditional cottage's beauty. The new-build section had to respect the existing one." To achieve the desired result, the couple selected perfectly imperfect materials: bare plaster walls, sealed with beeswax rather than paint. Knotted oak. Uneven concrete floors. Welsh slate and brushed brass fittings. These materials develop a patina over time – an important design feature for Beales. Even from the outset, it was clear that the kitchen should be the heart of the extension.

Low clouds nestle against the lush green hills that separate Wales from England. This area of the world, the Brecon Beacons National Park, is characterised by vast moorlands, picturesque valleys and stunning waterfalls, and is often regarded as one of the UK's most enticing regions. In its midst is a small farmstead. The traditional Welsh cottage from the 17th century is home to Finn and Clare Beales and their children Harlan and Seren – and has been owned by the family for decades. The Beales share the large plot with a whole array of animals: horses, sheep, chickens, guinea pigs, honey bees and their dog Otto. As a successful photographer, Finn Beales has a busy work diary. Not only does he travel around the world for shoots but he also directs film projects and has already published two books about photography. "My job requires a lot of creative energy – and that can sometimes be stressful", he says. This makes it all the more important for him to be able to relax at home and recharge his batteries. "Comfort, security and peace and quiet – that's what home is about for me."

Speaking of home, Beales grew up in the Welsh countryside and after several years in the hustle and bustle of Brighton and London, he and his wife decided to return to there, in part due to





“The Tepan stainless steel grill has completely changed our relationship with cooking and eating.”

FINN BEALES

Above: The kitchen island is made of a single piece of oak – as you can see from the perfect waterfall edge. Incidentally, the wood was regionally sourced.

Below: Natural materials and centuries-old walls create a cosy atmosphere. Together, the old and new-build areas span 200 square metres.



Above: Clare Beales relaxes by the fire pit, which can be directly accessed from the kitchen just before the beautiful perennial garden.

Right: Finn and Clare with their children Seren and Harlan plus the family dog Otto. A bench is integrated into the wall of the house.



A bright and airy, open-plan room with large, east and west-facing windows that flood the cottage with soft, golden light in the evening. A place where Beales can relax as he cooks with his family but that he can also use for food and lifestyle shoots for his job.

“I didn’t want an extractor hood over the kitchen island as it would have totally ruined the look of the room, the atmosphere and all my photos”, explains Beales. While researching alternatives, he came across the BORA Professional 3.0 and chose a combination of two induction cooktops and a Tepan stainless steel grill. “The effect of steam defying the laws of physics and disappearing into the cooktop is an instant crowd-pleaser when we’ve got guests round – like a magic show that impresses time and again.” The family loves getting together here to cook. “The Tepan stainless steel grill has completely changed our relationship with cooking and eating – it’s astonishing”, enthuses Beales. In the evenings, they head out into the garden with friends and pick fresh, home-grown vegetables before grilling them in the kitchen. All visitors love the vegetable garden, where the couple grows beans, carrots, tomatoes, chillies, cucumbers, cabbages, aubergines and more. Broccoli with crushed garlic, red chilli flakes and a splash of red wine vinegar is a favourite snack. Whether vegetables, omelettes or pancakes,



thanks to the large stainless steel Tepan grill, everyone can eat at the same time and there’s no need to wait for different items to be prepared in multiple pans. Beales values this mindful life in the countryside: spending time outdoors, feeling connected to nature and cooking home-grown and harvested food with loved ones. “Gardening and cooking ground me, in the truest sense of the word”, Finn Beales states in summary. “I stand with my feet firmly planted on the ground and love coming home after my travels for work.”

Left: Old meets new. The extension may well be modern but it still blends perfectly into the landscape and with the original farmhouse.

Further inspirational stories about homes like Finn’s can be found on Instagram at



@boracookingsystems

A STAR UNDER THE STARS

Text
ALISSA SELGE



Thanks to its extraordinary architecture, the 'Dovecote' estate in New South Wales has made it to the big screen.

Photo: Dylan Knight



Above: Cooking with a view – and what a view at that! The BORA Professional 3.0 in the marble kitchen island rounds off a luxuriously equipped kitchen that is every chef’s dream.

Anyone who watches the American-Australian horror film ‘The Invisible Man’ won’t just find themselves captivated by the main protagonist Elisabeth Moss, but also by the second star of the blockbuster film: it has modern, black façades, a spacious floor plan and panoramic sea views. We’re talking about the award-winning ‘Dovecote’, a 60-hectare estate in the New South Wales hills that is available for rent just a stone’s throw from the surfing paradise of Warri Beach. The exposed headland location means that every room in the house offers breathtaking views but the property is also at the mercy of harsh storms. Two terraces invite you to chase the sun or protect yourself against the fierce winds. In addition to the luxurious amenities – four king-size bedrooms, three and a half bathrooms and

a guest house – there is also a ‘storm viewing room’ with floor-to-ceiling windows where you can watch every lightning strike from a comfortable distance while enjoying the warmth of the floating fireplace. The large copper louvres covering the entire western façade can be adjusted to any angle or fully opened to let in the light and the views. When the setting sun shines into the spacious living room, guests are treated to a spectacular show of dancing golden light. A further highlight of the 400-square-metre living area is the beautiful, open-plan kitchen with a BORA Professional 3.0 modular system. Guests can cook on two induction cooktops while enjoying the spectacular ocean view. When sitting at the dining table, you feel like you’re

Photos: Declan Blackhall Photography (2), Michael Nicholson (2)



Right: The rooms impress with their spacious designs; the courtyards are protected from the wind. Visible in the background: the floating fireplace.

Below: The wood from local eucalyptus trees contrasts beautifully with the black aluminium façades.



Left: An endless hilly landscape with the shimmering sea beyond. ‘Dovecote’ to the south of Sydney in New South Wales is available to rent.

Above: The extravagant architecture with black façades blends harmoniously into the lush green landscape.



floating in the middle of the Tasman Sea. With the house only accessible on foot, guests are encouraged to slow down the moment they arrive. The car park can be reached by car – or helicopter. ‘Dovecote’ was a project by the Sydney-based architecture studio Andy Carson. The team created the passive house using recycled materials that will develop a patina over time: black aluminium, local eucalyptus, stone, copper and brass. The spectacular building was initially designed as a private hideaway for a wealthy Australian and his family but can now be rented as a holiday home for up to eight people. It’s also booked with at least equal frequency as a location for advertising and editorial shoots – a bona fide film star!

“I love the way we race.
Courageously and
unconventionally.”

JAI HINDLEY
Professional cyclist on the BORA – hansgrohe team



DISCIPLINE and tactics

The young Australian Jai Hindley has been racing and winning for BORA – hansgrohe since 2022

Text MARTIN FRAAS

What can we learn from Jai Hindley? That you mustn't be discouraged by setbacks. Even when they are still raw. Two years ago on 25 October 2020, the professional cyclist started the final day of the legendary Giro d'Italia as the overall time trial leader. Victory was within his grasp but snatched away from him by the Briton Tao Geoghegan Hart in an astonishing twist of fate. "It was really tough mentally", says Jai looking back. "It took me a while to get over it. But I threw myself straight

back into training because I knew that I could attain this top level again in the future." It is to the credit of Ralph Denk, the experienced manager of the BORA – hansgrohe team, that he agreed with this opinion and recognised the huge potential of the Australian from Perth. He brought Jai onto his team for the 2022 season – and created the basis for a drama that would be the perfect script for a cycling series on Netflix. On 29 May 2022, Jai took overall victory in Verona on the final day of the 105th



Photos: Tom Schlegel

Jai Hindley particularly loves mountain stages as they enable him to make perfect use of his light weight, ability to accelerate, impressive power and tactical skill.

Top: Triumphant images: Jai Hindley beats Bardet and Carapaz (left) to win the second mountain stage of the Giro up the Blockhaus peak. In the penultimate stage, Jai outcycles his opponent Richard Carapaz by almost a minute and a half, taking over the pink jersey, which he successfully defends during the final time trial in Verona (right).

Below: The first Grand Tour victory at the Giro d'Italia is a dream come true, not just for Jai but also for BORA – hansgrohe and BORA as a sponsor.



Photos: Luca Bertini, BORA – hansgrohe, Sprint Cycling Agency

Giro d'Italia – in another extremely tight finish. He became the first Australian to ever do so. As a young team that was founded in 2010 in the third division, it was also the most important victory to date for BORA – hansgrohe.

“I love the way we race”, says Jai. “Courageously, unconventionally, and everyone gives their all for everyone else. That’s what makes the team so strong.” For example, Jai’s Giro victory was supported by an excellent climber, the domestique Lennard Kämna, as well as his teammates Wilco Kelderman and Emanuel Buchmann.

He almost became a rugby player

Let’s take a closer look at the 26 year-old top athlete who is 1.75 metres tall and weighs just 60 kilogrammes. In his early years, Jai was interested in rugby. His father, who was born in Britain and himself a former cyclist, wasn’t as keen and steered his petite son towards cycling instead. Jai entered his first cycling race at the age of seven and headed to Europe to compete in major races there at just 17. In 2016, Jai was signed by the Slovenian cycling team Attaque Team Gusto. It didn’t take long for his first successes, such as second place overall in the An Post Rás stage race and fifth place in the prestigious Tour de l’Avenir.

Jai Hindley isn’t a brash man who loves the limelight. On the contrary, he’s quiet, polite and discreet. And extremely disciplined. He lives for cycling and is committed to it with his body and soul. “The fact that I’m paid to do the thing that I love the most makes my life simply perfect”, he enthuses. In addition to cycling for the team, Jai also has a connection to BORA in that he loves to cook – and is good at it. “I simply prefer home-cooked meals”, he says. “They also enable me to carefully control my diet.” The top athlete and Taurus has a particular weakness for Italian food.

Jai enriched cycling with a now legendary comment. At the Giro d'Italia, a reporter asked him about his prospects for winning overall victory. His answer: “I’m not here to put socks on centipedes.” For Jai, it’s enough to just slip on his own pair of racing socks. With his determination and ferocious discipline, the amicable Australian is sure to provide a few more pleasant surprises and original interview answers.



BORA events

Enjoy BORA products with all your senses.



See the BORA X BO and its advantages in action.

Want to discover BORA products and try them out? Prepare to be delighted at a BORA event near you – see our products' functionality, premium materials and extraordinary design for yourself. We host a range of events: BORA cooking evenings, product presentations at BORA partner showrooms and public promotional events with the BORA Cooking Truck. We look forward to seeing you!

Our event formats at a glance

Explore our different event formats and find the right one for you in your area:



Get stuck in at one of our special culinary evenings and cook with a BORA chef in a friendly setting.

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BORA retail partners are highly trained specialists who will answer your questions with the utmost competence. Please do not hesitate to contact:



BORA TV advert



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