

BORA

Magazine

02 | 2022

Now with
a product
overview



PERFORMANCE IN THE KITCHEN

Pioneering All BORA product innovations at a glance

Enticing Why Michelin-star chefs love the BORA X BO

Inspirational A dreamlike architect's house in Mallorca

Innovation, quality and design meet pleasurable cooking experiences: this is what Willi Bruckbauer, developer and founder of BORA, is promising with the latest new products.

The revolution continues!

BORA is famous for questioning the status quo. I started doing this with regard to kitchen design 25 years ago when working as a joiner, as I wanted to help my customers create their dream kitchens and, above all, stunning living spaces. At the time, I developed an alternative to the aesthetically dubious extractor hood – and the popularity of this has constantly grown over the years. Today, our customers can choose their favourite designs or functions from a broad range of BORA cooktop extractor systems in an array of sizes and with different combinations of gas, electric and grill cooktops, all tailored to their lifestyle and cooking preferences. What they are all guaranteed to choose is an original product. From BORA.

We have always questioned the norm in everything we do. Looking at kitchens and all of their components from unusual perspectives, questioning the way things work and not accepting the seemingly given are all inherent parts of our company DNA. And we don't do this as an end in itself, but always under consideration of our customers' wishes. In doing so, wonderful and exciting ideas are born, many of which are later discarded, some of which are developed further and a precious few of which start to shine brightly. One of these very special projects started as a result of recurrent retail partner enquiries about a steam oven. An original from BORA, please. As we are passionate about steam, the idea didn't seem too far-fetched. But the market

already had steam ovens. As a kitchen revolutionary, we therefore took it upon ourselves to completely rethink the concept of an 'oven'. With many of its functions based on those found in a professional kitchen, the BORA X BO offers professional performance for homes. Combined with the outstanding design quality and simple operation that have always characterised BORA, this mindset even led to the creation of a brand new category: the flex oven. The BORA X BO is a combination of an oven, steamer and extractor with practical professional functions and an ingenious self-cleaning feature. It's revolutionarily new, completely unique and yet another original solution from BORA.

Incidentally, with regard to the cooktop extractor systems, our Pure family has gained another new member. We specially designed the BORA S Pure for all kitchens where space is of the essence. Thanks to an ingenious idea from our engineers, our latest cooktop with integrated extractor has been designed with highly desirable dimensions. We'd love to show you more. Visit our retail partners to experience the excitement of our BORA originals for yourself!



Willi Bruckbauer



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





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Photos: Jochen Lendle, Stephanie Füssenich

BORA S Pure

A surprising number of options.

New for
2022

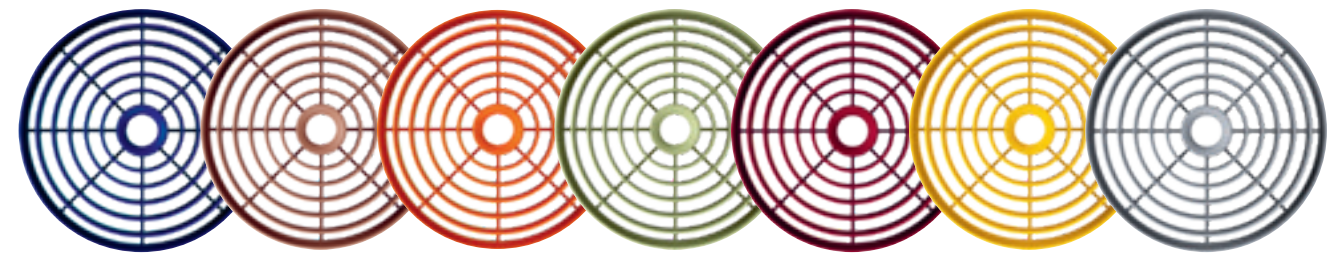


With its compact width, the BORA S Pure system is the perfect fit for kitchens of all sizes. What's more, the spacious base unit offers plenty of space to store cooking utensils.



BORA S Pure

The ingenious space-saving solution for the 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.

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.

Above: 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.



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





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 the precise point where they are created. If the automatic extractor function

Below: The BORA S Pure is operated using a vertical touch slider. All functions can be easily controlled with a gentle tap or swipe.

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



is switched on, 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!

A system brimming with possibilities

All of the functions of the attractive and sophisticated system are perfectly and precisely aligned. The BORA S Pure impresses with unparalleled performance, a perfect layout and a surprising number of options. It will change the way you feel about your kitchen forever.



bora.com/s-pure



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New for
2022

BORA X BO

The new comfort
of cooking.



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.



BORA X BO: 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 replaces classic oven functions with a combination of our innovative hot air concept and steam to deliver significantly enhanced cooking results. It is also a steamer, cooking food more easily, gently and healthily 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 you open the door. The automatic steam extraction feature draws the steam backwards before the door is automatically opened – 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

The appliance is controlled using a high-resolution 19-inch touchscreen display, which conveniently responds to the touch of your fingertips, just like a smartphone.



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

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

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. With three shelf levels, the BORA X BO offers plenty of space to cook lots of different food and prepare an entire main meal at once. For example, potatoes, fish and other vegetables can all be cooked at the same time. 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!

Premium materials and an 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 by spotlessly cleaning itself after every use! There is no need to even wipe the inside of the oven afterwards as a two-chamber cartridge not only leaves it sparklingly clean but also dries it and removes any limescale.



Unique QUALITIES

The BORA X BO revolutionises the world of cooking and steaming. With numerous innovations and a flawless design, BORA is once again raising the bar and making conventional ovens obsolete. The quantum leap into a new era is based on five pioneering features:



Fresh air and a clear view

Retain a clear view at all times: the BORA X BO stops you getting a face full of steam when you open the door. Its automatic steam extraction function draws the steam backwards before the door is opened – dehumidified, cooled and filtered. The odour filter even minimises the strong smell typical of fish. Thanks to the multilevel LED lighting, you can see your food through the glass pane in the door in realistic colours – on all three levels.



Simple operation

The BORA X BO is controlled using a huge 19-inch display that can also be lifted up if necessary. The touchscreen responds to a simple tap or swipe of your fingertips, just like a smartphone. Numerous pre-set programmes and an intuitive user navigation make cooking as easy as pie!



Simple cleaning

Is your oven chamber dirty? No problem! The BORA X BO makes life easier for you with both an intensive cleaning and a drying programme – so you don't even need to wipe it dry afterwards! The two-chamber cartridge leaves the oven chamber spotlessly clean without the slightest effort – just like the plates and cups in your dishwasher.



Top performance/best cooking results

As good as it gets: the BORA X BO offers impressively uniform cooking results and optimum heat distribution. Your food will come out perfectly, even when using all three shelves at once. For example, if you bake three trays of croissants at the same time, they will all turn out equally delicious!



Design

Its black frame and minimalist design make the BORA X BO a work of art. The display uses impressively clear iconography and integrates seamlessly into the attractive overall appearance, which is also enhanced by the stylish stainless steel oven chamber.



red dot winner 2022





The handy pre-sets make it easier to defrost or heat up food as well as to keep it warm. You can even cook at low temperatures.

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, All Black 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. 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. This broadens the multi-drawer's functions and enables it to be operated using the BORA X BO flex oven's display. The multi-drawer therefore provides an added guarantee of perfect results even when conjuring up demanding meals!



bora.com/multi-drawer



Warming crockery
60°C | 1 h



Reheating food
100°C | 1 h



Keeping food warm
70°C | 3 h



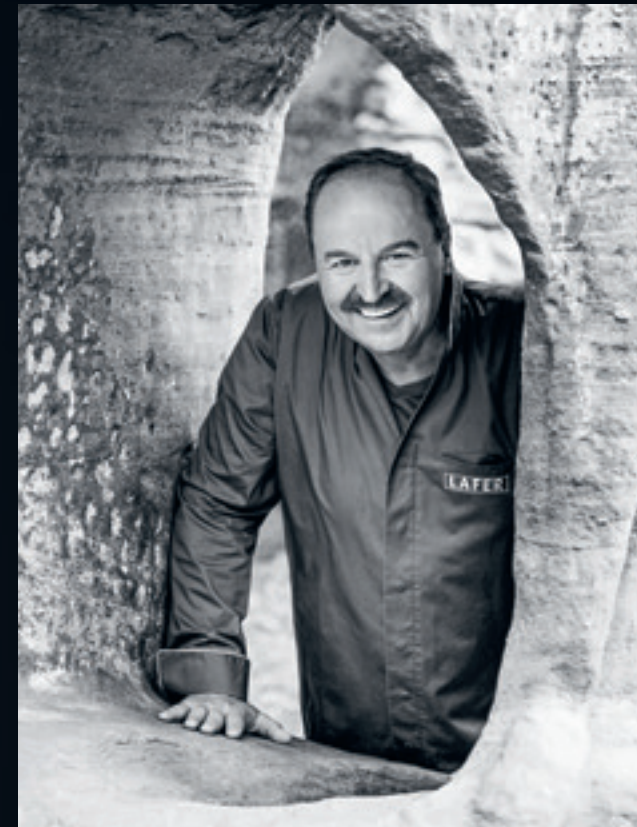
Low-temperature cooking
80°C | 30 min–6 h



Defrosting food
30°C | 4 h



BORA Connect
Connectivity



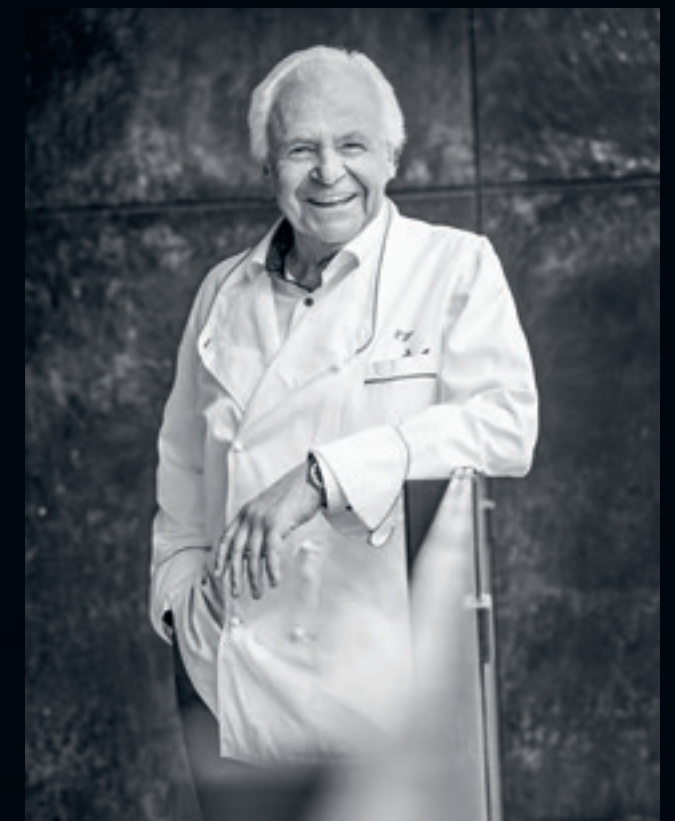
Johann Lafer



Andreas Senn



Cornelius Speinle



Eckart Witzigmann

Top chefs put the BORA X BO to the test

Text: MARTIN ARNOLD Photos: MARKUS BASSLER, THE FOOD EYE

Quality, taste and creativity at their FINEST

The BORA X BO meets four award-winning chefs. The test verdict: ‘Excellent’. The outcome: the cookbook ‘Gourmet cuisine from the steam oven. Recipes for the BORA X BO’.



Available from retailers or online at mybora.com from June 2022

Eckart Witzigmann, Johann Lafer, Andreas Senn and Cornelius Speinle are four award-winning chefs who have revolutionised and developed modern cuisine with their various styles, captivating people with their creations for decades. Their dishes range from rustic to haute cuisine and offer something for all tastes. And it is precisely this diversity that we want to offer you for your home with our new BORA cookbook, where the top chefs present their best recipes for the BORA X BO. Whether elaborate and striking or simple and rustic, you'll find the perfect dish for every day, occasion and taste. There's no easier way to conjure up quality German cuisine in the comfort of your own home and astound your guests with spectacular gourmet creations. Cooking should be fun – and with the BORA X BO and the cookbook from the top chefs, that is exactly what it is. Plus, when the results taste award-winningly good too, it's all the better.

To give you a brief taste of what to expect, one of the 86 recipes from the cookbook can be found over the page.

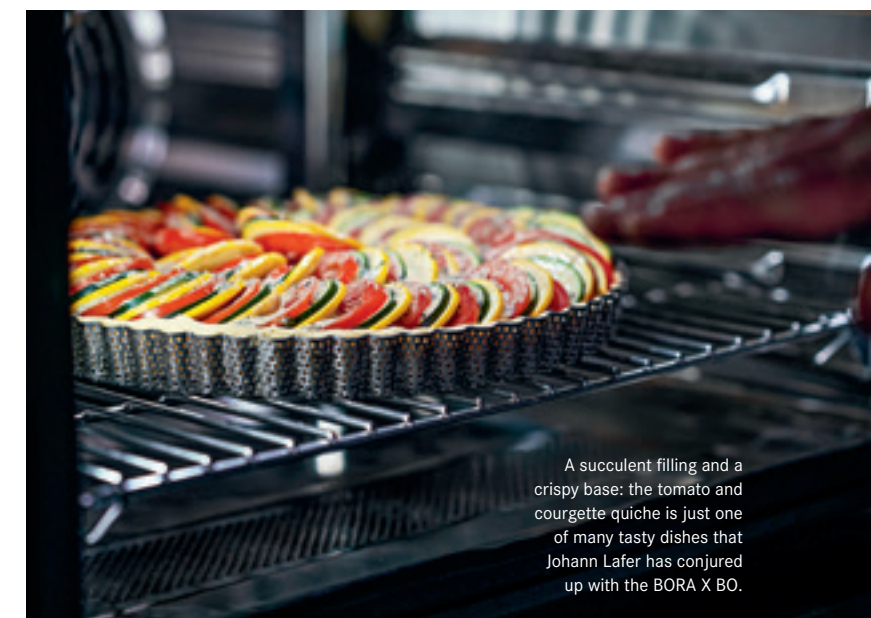


“I love simple cuisine – and the BORA X BO is perfect for that: simple preparation, simple enjoyment, simple cleaning. What more could you want?”

JOHANN LAFER



With his creative recipes, Andreas Senn proves that award-winning cuisine doesn't have to be complex.



A succulent filling and a crispy base: the tomato and courgette quiche is just one of many tasty dishes that Johann Lafer has conjured up with the BORA X BO.

“I like keeping things simple in the kitchen – that's why I love the BORA X BO so much. Its pre-set programmes make cooking as easy as pie.”

ANDREAS SENN



Marinated venison pot roast with potato dumplings

Preparation time: 55 min.
Marinating time: 3 days
Cooking time: 2 hours 30 min.
Serves: 4

For the marinated venison pot roast

100 g carrots
200 g celery
60 g leek
2 garlic cloves
4 sprigs of thyme
1 organic orange
1 tbsp juniper berries
1 tbsp black peppercorns
750 g red wine
250 g red wine vinegar
3 bay leaves
100 g raw cane sugar
1 venison haunch, 1.2 – 1.5 kg
(boned)
3 tbsp clarified butter
Natural or sea salt
Ground pepper
2 tbsp tomato purée
2 tbsp cranberries (jarred)

MARINATED VENISON POT ROAST

1. Peel the carrots and celery, clean and thoroughly wash the leek, then cut everything into walnut-sized pieces. Peel and roughly chop the garlic. Wash the thyme and shake dry. Wash the orange in hot water, dry and zest. Pound the juniper berries in a mortar and crush the peppercorns.
2. Pour the wine, vinegar and 250 g water into a suitable pan. Add the prepared ingredients together with the bay leaves and sugar. Bring to the boil then leave to cool. Dab the meat dry with some kitchen roll then place in the cooled marinade. Marinade in the refrigerator for 2 – 3 days, turning 2 or 3 times.
3. When you are ready to start cooking, remove the meat from the marinade and shake off any excess liquid. Pass the marinade through a sieve, catching the stock. Use a suitably large roaster to heat the clarified butter, then sear the meat on all sides and season with salt and pepper. Remove the meat and place it to one side.
4. Place the marinated vegetables in the hot roaster and cook for 8 – 10 minutes. Add the tomato purée and stir-fry. Pour in the stock and place the meat on the vegetables. Braise in the BORA X BO (150°C/0% humidity) for 2 – 2.5 hours until reaching a core temperature of 90°C. Remove the meat and place on the non-perforated steamer tray. Allow the BORA X BO to cool to 50°C. Put the marinated pot roast back into the BORA X BO and keep it warm until you are ready to serve.
5. Strain the braising juices from the roaster into a pan. Simmer over a medium heat for 5 – 8 minutes until you achieve a semi-liquid consistency. Add the cranberries for extra flavour and season with salt and pepper to taste.

POTATO DUMPLINGS

For the potato dumplings

1 kg coarse sea salt
900 g floury potatoes
50 g butter
3 eggs (size M)
75 g starch
Natural or sea salt
Nutmeg
Flour for dusting the work
surface

For the glazed apple slices

3 apples
1 lemon
1 tbsp butter
1 tbsp raw cane sugar
Natural or sea salt
70 g apple juice

6. Line the non-perforated steamer tray with a baking mat and sprinkle with the coarse sea salt. Wash the potatoes under running water and clean with a vegetable brush if necessary. Place unpeeled on the salt. Insert the tray into the BORA X BO 45 minutes before the end of pot roast's cooking time and cook the potatoes parallel to the pot roast until soft. Remove and leave to cool slightly.

7. Halve the cooked potatoes, pass through the potato press cut-side-down then remove the peel. Pass the potatoes through the potato press a second time into a bowl. This should give the dough a pleasantly smooth consistency.

8. Melt the butter in a small pan. Separate the eggs and store the whites for use another time. Lightly beat the yolks in a bowl and add to the potatoes. Sprinkle on the starch and pour the melted butter over the top. Mix thoroughly and season with 1 tsp salt and some freshly grated nutmeg. Place the potato dough on a floured work surface and roll out to about 5 cm thick. Cut into ten to twelve evenly sized pieces. Use dampened hands to shape the pieces into round dumplings.

9. Bring a good amount of salted water to the boil in a large, shallow pan. Add the dumplings and reduce the heat. Leave the dumplings to steep for 10 – 12 minutes. When they float on the surface, remove with a slotted spoon.

EXPERT TIP

For optimum absorption by the warm potatoes, add the yolks, starch and butter quickly.

GLAZED APPLE SLICES

10. Wash, quarter and core the apples, without peeling them. Squeeze the lemon. Cut the quartered apples into thin slices and drizzle with lemon juice.

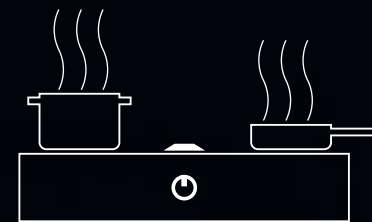
11. Heat the butter in a pan, sauté the apple slices over a medium heat and caramelise with the sugar and a pinch of salt until golden brown. Pour in the lemon juice and continue to cook the apple slices for approx. 5 minutes. Remove from the stove. Serve with the marinated venison pot roast and potato dumplings.

Cornelius Speinle
expertly prepares
original recipes with
the BORA X BO.



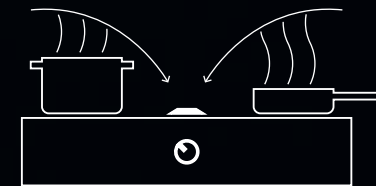
BORA principle

The BORA principle –
physics can be so ingenious.



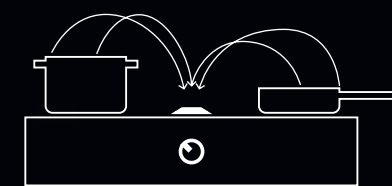
1

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.



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 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 Classic 2.0 – CKA2
(same principle for all BORA systems)



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

Check out our video to see how our systems work.





BORA Professional 3.0

Revolution evolved.



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 the system to be simply and precisely controlled. 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 to intelligently detect the selected heat setting and automatically adjust the extractor's intensity.

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

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



Sockets can be added to all BORA cooktops

BORA Professional 3.0 – 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, which look elegantly minimalistic when switched off. 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 turn to the right increases the performance until reaching the power setting. A turn to the left reduces it to 0. Even if turned too far to the left, the power remains at 0 and the cooking zone remains off. Intelligent software: a separate menu also prevents features like the timer and automatic heat-up function from being accidentally activated while cooking.

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



Shared cooking experiences

The extractor power level automatically adjusts to the cooktop usage. No manual adjustment is required, so you can focus all of your attention on your cooking. The automatic cover flap opens and closes when the extractor is used, whereby integrated sensor technology prevents it from trapping children's fingers or other items. When switched off, the elegant system is fully closed. 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.

Mix and match

The modular system by BORA offers a wide range of cooktops from surface induction to gas, wok or the Tepan 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.

Right: Thanks to the quiet fan, the extractor remains barely audible even at high power levels. There are no distractions when cooking and no interruptions when entertaining.

Bottom left: Simple cleaning: the stainless steel grease filter, drip tray and cover flap can be easily cleaned in a dishwasher.

Bottom right: the All Black edition of BORA Professional 3.0. The extractor system and control knobs are fully coated in a matt-black finish in a complex procedure.



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: 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.



bora.com/professional



reddot winner 2021



BORA Classic 2.0

Unlimited freedom.



No compromises, no bounds. 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. For example, with two induction cooktops there is room for four large pans measuring up to 24 centimetres. 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 recommended.

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

Right: The particularly large cooking zones enable you to evenly heat up even very large pots or roasters.



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 (pictured far left), 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 newly developed, high-performance gas cooktop makes cooking with gas extremely enjoyable too.

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



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.

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-mounted or – for a more streamlined effect – 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.



Left: Whether an individual cooktop for a single occupant or three or more cooktops for a large family, the elements surrounding the BORA Classic 2.0 extractor can be tailored to specific needs. When using more than two cooktops, a second extractor is recommended.

Quick and simple cleaning

Cleaning the cooktop surface is extremely easy as the join-free design and avoidance 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. Another practical feature is that once you've finished cooking, you can simply remove and clean the parts that have been in contact with cooking vapours. All of these are dishwasher-safe. In summary, the BORA Classic 2.0 modular system is intuitive, innovative and inspirational.

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.



bora.com/classic



BORA X Pure

Pure perfection.



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



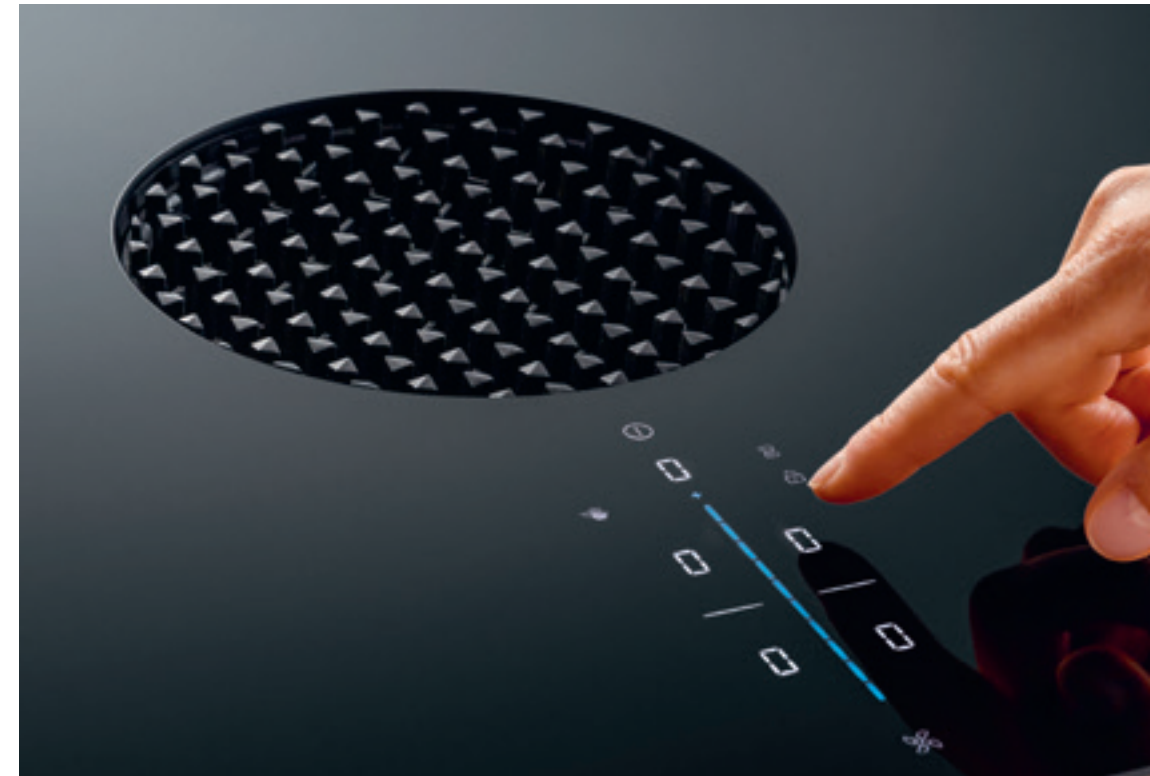
Above: Despite its outstanding performance, the extractor is extremely quiet and allows conversations by the stove.

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

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 or roasters.

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 any food.

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.

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 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: The visual highlight of the extra-wide cooktop (830 mm) is the striking high-tech air inlet nozzle.

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

Bottom right: The appliance height of less than 200 mm leaves plenty of storage space in the base unit for kitchen utensils and the like.



bora.com/x-pure



reddot winner 2020





BORA Pure

A class of its own.

Left: 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 9.

Below: The centrally positioned sControl operating panel is highly intuitive, literally placing all functions 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. 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, the power level of the cooktop

extractor 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 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 joints. 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.

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. This means that you always have room for four large pots measuring up to 24 centimetres 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.



bora.com/pure



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



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: New air inlet nozzle colours, such as sunshine yellow and light grey, will be available from 2022.



BORA Basic

A combined cooktop and extractor system.



BORA Basic – 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 arrangement of the cooking zones, users can cook with up to four large pots with diameters of up to 24 centimetres at the same time. The system also offers the 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



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

Bottom left: BORA Basic can be installed flush, with a trim or with the BORA cooktop frame – the choice is yours!

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

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, the 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



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.



Yes, we CARE

You ask, we answer: the top 10 pieces of advice 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 ceramic 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, always clean the ceramic cooktop while it is still slightly warm using household products such as baking powder mixed with a little water. Important: never use washing-up liquid or scouring agents. If crusts have already formed, you can start by using a ceramic cooktop scraper. If you have a glass ceramic cooktop, on the other hand, you can also wipe away crusts using glass cleaner or lemon juice, whereas stubborn dirt can be removed using a baking soda and water paste.

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.

How often should the filter be changed?

This depends on the BORA product. The activated charcoal filters in the BORA Basic, X Pure and Pure need to be changed after about 150 hours of use, whereas those in the BORA Professional, Classic 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.

Does BORA 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.

What should you consider when choosing pots and pans?

The material is the decisive factor and all materials have their pros and cons. For example, cast iron pots and pans are extremely durable but it takes a while for them to get really hot and they have poor heat distribution properties. Cookware with an 'encapsulated' or 'sandwiched' base tends to be far more impressive in this regard as it has a greater heat capacity. The downside is that such pots and pans respond slower to temperature changes, i.e. to the heat being turned up or down. Aluminium and stainless steel pots and pans conduct heat particularly quickly but lose a great deal of heat over the sides if not particularly full, plus the heat can be unevenly distributed due to their thin base. And then there's cookware with a pressed base, which is very light, comparatively cheap and has good heat distribution properties. However, it is not particularly durable and does not work on all induction stoves.



Do you have a question or want some advice from a pro? Our chef Iva can help. Simply scan the QR code to view her answers.



What is the difference between an induction and an electric cooker?

An electric cooker has a ceramic cooktop or hob that is heated by special coils, which then heat the pan. 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 a ceramic induction cooker, 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 cooker works quicker than an electric one with the same level of power.

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.

Out with the OLD, in with the new



Text
ALISSA SELGE
Photos
STEPHANIE FÜSSENICH



A young family fits out a former chocolate factory with treasured souvenirs from their travels – making every day feel like a holiday!



The leaves of a century-old Himalayan cedar cast a golden glow over the spacious grounds, which are dotted with chestnut and apple trees. Some twenty minutes from the Belgian city of Antwerp, this is where Valerie Verbeeck, founder of the fashion label 'elle & rapha', and her young family have found their very own piece of paradise. "We fell in love with the place the moment we stepped into the garden", says her husband Thomas Mortier. "We immediately felt as if we were on holiday and knew we wanted to live here."

Family and business under one roof

Perhaps they could also sense the extraordinary history of the old villa, which dates back to 1871 and offers plenty of space with its impressive 600 square metres. Half of the building is made up of a large, high room with a wooden-clad ceiling. This part of the property was once a chocolate factory, and the mouth-watering aroma of delicious delicacies is probably still hidden in the walls. In later years, the property was also inhabited by some interesting characters, such as an artist who used the large, light-flooded room as her workshop. She often painted directly onto the walls and the occasional picture can still be found in the house today. "The biggest challenge when

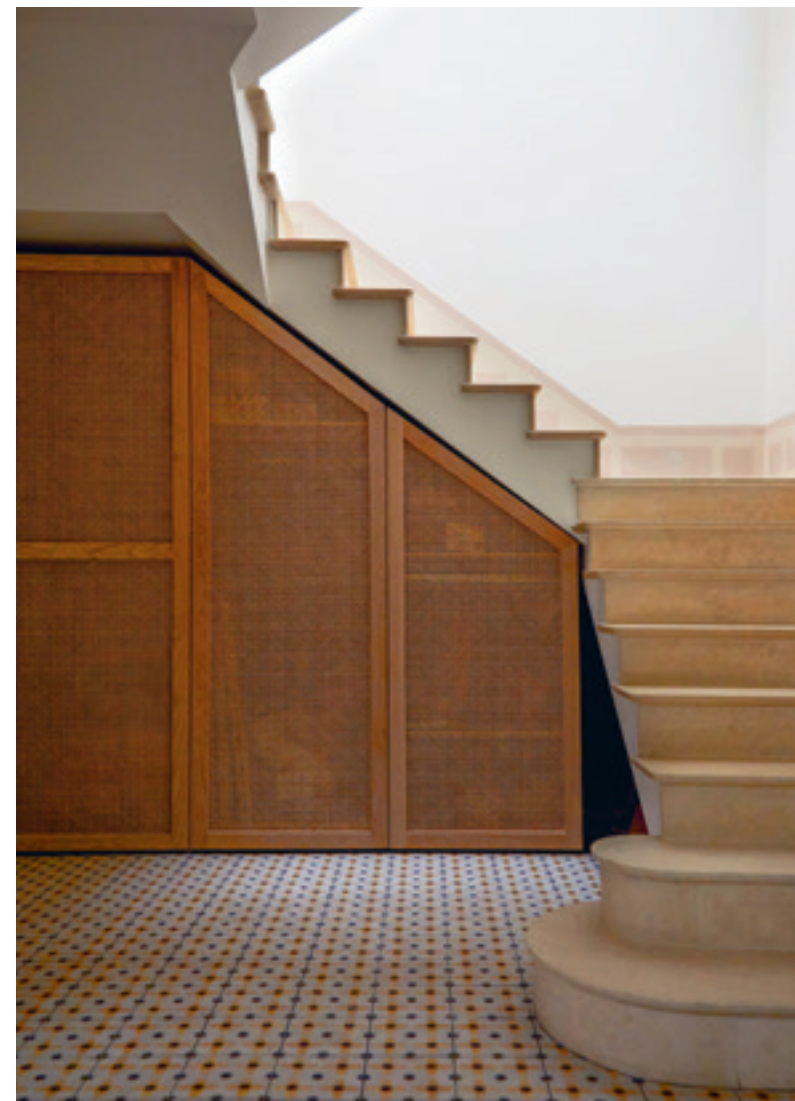
renovating was to preserve the building's unique, period character while incorporating our own conception of aesthetics", explains Thomas. They certainly made a success of this: the rustic fireplace and elegant stucco on the high ceiling bear witness to the building's extraordinary history. Antique furniture from previous owners is juxtaposed with modern objects found by the family on their trips to Marrakesh and Ibiza. The colour scheme of warm earthy shades adds a cosy touch to this unique blend of old and new, not to mention plenty of charm, even though the family moved in less than a year ago. At any rate they have filled the place with plenty of life: their identical twins, Gabrielle and Raphaëlle, recently celebrated their fifth birthday with a bouncy castle in the garden. The youngest family member, Jérôme, is one-and-a-half. "We're here for the long term", declares Valerie happily. It's true that the couple – who went to the same toddler group and fell in love back in their school days – have moved house many times in the past. When Valerie had the twins, she started missing the fulfilment of a job after just three months, but it wasn't until the family was about to go on holiday that she came up with the idea for her own business. She wanted to buy some matching swimwear for her young daughters and her husband but could only find

Above: A garland of balloons from the twins' birthday party remains on the wall for a while as a decorative feature.

Top right: Every corner is cleverly used. The couple placed a free-standing bath under the sloping ceiling in the bedroom.

Bottom left: Tailor-made furniture slots perfectly into the architectural niches and creates storage space.

Bottom right: Even the children's room is decorated with selected pieces, such as this dove mural by Studio Loco.





Above: Behind the walnut sliding door lies the workshop where Valerie and five employees work on her elle & rapha label.

Top right: The easy-to-use and extremely quiet BORA X Pure cooktop extractor system is installed flush in the kitchen island. This is where lunchtime meals are cooked for the whole team.

Bottom right: The villa is just a 20-minute drive from Antwerp. The former chocolate factory was built in 1871.

Further interior design inspiration for homes like that of Valerie and Thomas can be found on Instagram at



@boracookingsystems

items for fathers and sons. As a former model, it stood to reason for Valerie to come up with her own family fashion designs. She visited production sites in Portugal and spent night and day working to set up her company. Thomas helped her at nights and weekends alongside his full-time job as a business developer. Her company, named elle & rapha after her twin girls, really took off – to such an extent that Thomas ended up joining it and the couple started to look for a house which would also give the five-member team enough space to work. Today, the high-ceilinged workshop with its old wooden beams is where the members of this small family business work and package the orders – sometimes with the help of the twins, who love sprinkling glitter into the parcels.

The walnut-panelled kitchen connects the workshop to the rest of the house and thus serves as a link between Valerie and Thomas’ professional and family life. The team joins the family to eat here at lunchtimes. “The kitchen is the heart of our home, so it’s our favourite room”, explains Valerie. They had wanted a BORA X Pure for years. “We first came across the BORA X Pure when we were invited round to our neighbours’ place. We loved the design from the word go and knew that we absolutely had to have one in our own new kitchen!”

40,000 followers on Instagram

As well as installing modern kitchen appliances, the couple was keen to create a cosy seating area. They also wanted plenty of space to cook meals, such as their children’s favourite dish, spaghetti carbonara, for all of their guests. The kitchen is a place for everyone; it may be chaotic at times, but it’s always cosy. Valerie and Thomas also share their family life and glimpses of their home on Instagram (elle_and_rapha), where they now have over 40,000 followers. In a series of snapshots, they showed how they spent their first night in their new home on Valentine’s Day in 2021, all sleeping together on mattresses because the bottom floor still needed to be painted and the heating hadn’t yet been installed. They also share their little mistakes with their followers, for example the washbasin in the twins’ bathroom that is teeny-tiny because Valerie didn’t check the measurements. “We want to inspire others, but don’t want to put on a perfect front”, explain the couple. When they bought the house, they wanted to make it feel like they were on holiday every day – and they’ve succeeded at this too.



TRADITION meets modernity

Architect Jochen Lendle has built his family a finca with panoramic views in Felanitx on the Spanish island of Majorca.

Text
MARTIN FRAAS

Photos
JOCHEN LENDLE

Right: The most eye-catching feature in the 80-square-metre living room is the coffered ceiling made of exposed concrete. The furniture is from the Italian label Moroso.

Bottom left: Jochen Lendle has integrated the BORA Professional 3.0 cooktop extractor system with a Tepan stainless steel grill into his self-designed kitchen table with slender, 30-cm deep base units.

Bottom right: At 50 square metres, the central patio offers plenty of space and is surrounded on all sides by floor-to-ceiling windows.



German architect Jochen Lendle has lived and worked in Majorca since 1998. He feels a great sense of affiliation with the island, not least because many of his friends are locals and he speaks perfect Spanish and Mallorquín. His network and local insider knowledge also benefit his work. Having already created numerous extraordinary properties in Majorca for both private developers and foreign investors, the 53-year-old recently turned his sights to building a finca in Felanitx for himself and his family.

When architects build something for themselves, you expect the perfect dream home. What makes your finca so special?

From the outside, its simple, rectangular shape makes it look like a contemporary interpretation of the typical architecture of the region. Local building regulations don't give you much freedom in that regard. Even the façade made of local marés sandstone is intentionally in-keeping with traditional structures. But where this property differs is the central, fully glazed patio with its sliding doors and large shading elements in front of the floor-to-ceiling windows. These are designed in the style of 'persianas mallorquinas', wooden shutters attached to a frame to protect the home users from the ever-blazing sun.

Do you have a clear view when the persianas are pushed to the side?

Of course. And not just any view... a 360-degree view of the entire island, which is hard to come by in Majorca. Across multiple lines of sight and the patio, we can not only see the shimmering sea at Es Trenc – for me, the decisive factor in purchasing the plot – but also the Serra de Tramuntana, Galatzó, Puigpunyent and even Cap de Formentor, an impressive 60 kilometres away.

How large is your property?

About 19,000 square metres. In the municipality of Felanitx, all new-build fincas require a minimum 15,000-square-metre plot. The area is wooded and there are wild olive trees. We've also planted 50 new fruit trees. Everything that grows in Majorca: apples, pomegranates, figs, quinces, oranges, clementines, mandarins, limes, lemons and grapefruit.

What do you like best about the Felanitx area?

I love the fact that it's a corner of the island that's still very traditionally Majorcan. I also know the region really well as I lived in nearby Portocolom for 16 years.

You also designed the finca's interior. Is that always the case with your projects as an architect?

I'm usually lucky enough to be allowed to do everything. After all, you ideally don't just design the layout and building envelope but the entire house: the furniture, the interior design elements and even the garden. I love doing so and the developer benefits from a coherent concept.

The finca's lighting is also very interesting.

You sometimes go to restaurants where the lighting consists of three neon strips on the ceiling. That takes some getting used to for us Germans as we prefer the light to be somewhat softer. We find it cosier that way. Our finca is largely illuminated by floor uplighters, which creates a very unique atmosphere. We've also incorporated coloured foil into all of the glass parapets. The colour of these changes depending how the light hits them, creating fascinating lighting effects throughout the building.

You opted for a BORA steam extraction system for the kitchen.

I'd installed BORA products for several customers. These were the first systems on the market to consistently extract cooking vapours downwards – a huge asset to the world of kitchen design. When BORA Professional was launched, I thought: I like that! After all, the ceiling in our finca is 3.40 metres high, so an extractor hood hanging from it would simply look daft. Instead, I designed a table as a cooking island, where I use BORA Professional to directly draw away any vapours.

Is the kitchen an important room for your family?

It's the central room. My wife Johanna and I both love to cook. I'm often the one who's allowed to do so when we've got guests, but Johanna is definitely the more talented of the two of us.



Jochen Lendle comes from Limburgerhof in Rhineland-Palatinate. He studied architecture in Kaiserslautern and at the renowned ETSA in Barcelona. In his work as an architect, Lendle has often benefited from the design freedom gained by dispensing with bulky extractor hoods – and now he has designed his very own home with a BORA cooktop extractor system too.

Above the CLOUDS ...

Members of the internationally successful
BORA – hansgrohe cycling team reveal their
lighter side in a new video.

Text

MARTIN FRAAS

Photos

ALEXANDER ERHOLD/EVCOM, VALENTIN RAPP,
RED BULL SKYDIVE TEAM



Patrick Gamper:

Where are you????
I need the steaks...



When the opportunity came for a couple of the BORA – hansgrohe pros to take on a skydive from lofty heights when filming the BORA campaign video in cooperation with the Red Bull Skydive Team, it didn't take long for Felix Großschartner and Anton Palzer to agree. Their instant reaction: "That sounds amazing!"

"For a long time, becoming a professional cyclist was merely a pipe dream."

ANTON PALZER

A member of the BORA – hansgrohe team since April 2021



The epitome of joy: Felix Großschartner (front left) and Anton Palzer (front right) just before their skydive.



"Felix has arranged to have an indoor barbecue at Patrick's but has gone out on his bike. He's got the steaks but misjudged his timings, so he requests some help from Toni, who is visiting his mates on the Red Bull Skydive Team. Felix sees the suggested flight as his saving grace – not realising that he'll need to do a tandem skydive to return to solid ground. Felix and Toni arrive at Patrick's place at the same time. Patrick throws the steaks straight onto the Tepan and the barbecue is saved."

This is the summarised plot of an original new BORA campaign video shot with the support of Red Bull. One of the central backdrops is the sports airfield in the small municipality of Niederöblarn in Styria. Not only is the scenery breathtakingly stunning, the three professional cyclists Anton 'Toni' Palzer, Felix Großschartner and Patrick Gamper also cut an impressive figure as actors. The fun video is also a great way to present the lighter side of Toni Palzer, who joined the BORA – hansgrohe team in April 2021 in one of the most unusual transfers in the world of cycling in recent years. After all, his journey to

become a professional cyclist involved an entire career change. For twelve years, Toni Palzer was regarded as one of the world's leading ski mountaineers. He also made a name for himself as a mountain runner and set a new record of 2:47 hours for the Watzmann crossing in 2020. As a mountain athlete, Palzer already did some of his training on a road bike, but always saw the career transition as a pipe dream. Despite this, BORA – hansgrohe had already had the talented athlete in its sights for a long time. Team manager Ralph Denk even invited him to a taster training camp several years ago, but Toni missed the Instagram message. It was his coach Helmut Dollinger, who also looks after BORA – hansgrohe athletes, who put them back in touch. And so, an idea became a reality. Toni learned an incredible amount in his first season and even got the chance to compete in a three-week tour: the Vuelta a España. It will be exciting to see just how much more he can achieve thanks to his professionalism and discipline, not to mention his positive attitude to life. A happy ending is guaranteed.



Risk and speed are their daily bread. What's more, as a lateral newcomer to the world of pro cycling, Anton 'Toni' Palzer, who was still a ski mountaineer until April 2021, doesn't shy away from changing disciplines. Despite this, both Toni and Felix found the tandem skydive equally exhilarating.



The BORA – hansgrohe campaign video in full.

Follow the BORA – hansgrohe cycling team on Instagram



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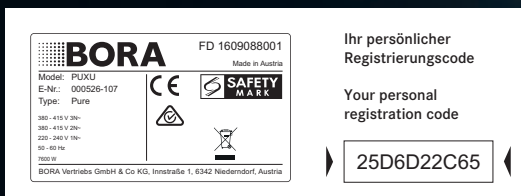
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Imprint

Publisher

BORA Vertriebs GmbH & Co KG
Innstraße 1
A-6342 Niederdorf, Austria
T +43 (0) 53 73 6 22 50 - 0
F +43 (0) 53 73 6 22 50 - 90
mail@bora.com, bora.com

Managing Director: Willi Bruckbauer
Tax number: 166/4115
VAT number: ATU67323933
Commercial register number: FN 381333i
Responsible for content: Willi Bruckbauer

Contact

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Editing & implementation

Storyboard GmbH, Munich
Design: Ellen Fischer, Claudia Homer
Photo Editor: Elina Gathof

Text

Martin Arnold, Sandra Djajadisastra, Martin Fraas, Birgit Höss, Alissa Selge

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Following an impressive solo ride, Nils Politt won the 12th stage of the Tour de France 2021 in Nîmes.

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



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