



BORA

BORA Basic

**BORA Basic:
combined cooktop and extractor
system.**








We have taken a great pair, consisting of a high-performance cooktop and an effective cooktop extractor, and created an attractive unit with an unusual design: BORA Basic. Available as a surface induction cooktop, induction glass ceramic cooktop or hyper glass ceramic cooktop, BORA Basic makes the transition to a high-quality kitchen possible. The outstanding quality of the compact unit is made clear by a look at the technical features: an intuitive touch-operated round slider control, an energy-saving fan with EC motor and the extra-wide 830 mm cooktop in the surface induction version. BORA Basic can be installed and ready to use in any kitchen within minutes.

The Plus X Award is presented to innovative and future-oriented products. BORA Basic (2013) and BORA Basic with surface induction (2015/16) have won awards in the 'Innovation', 'High Quality', 'Design', 'Ease of Use' and 'Functionality' categories. Before they were even readily available on the market, both products also received an additional award: the 'Best Product of the Year'.



BORA Basic
BFIA / BFIU

Unique advantages for greater freedom in the kitchen.

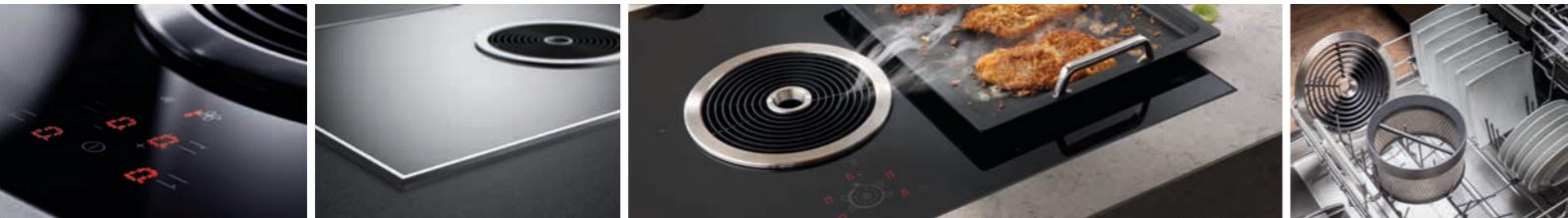
-  Cooking while surrounded by fresh air
-  Effective and quiet
-  Simple cleaning
-  Saving energy is made easy
-  Quality 'made in Germany & Austria'
-  Design freedom without disruptive extractor hoods
-  A clear view when cooking



BORA Basic
BIA / BIU

BORA Basic – your first step towards a high-end kitchen.

- BORA Basic brings together what belongs together: a cooktop and extractor in one.
- The only compact system that has already enjoyed many years of market success.
- Available as both an induction and a ceramic cooktop with radiant heating elements.
- Automatic extraction system: the cooktop and cooktop extractor intelligently communicate with each other. That means convenience at the push of a button and automatic, efficient performance in a nutshell.
- Intelligent touch operation: simply smart and intuitive – BORA Basic can be precisely controlled with the swipe of a fingertip.
- BORA's use of a genuine stainless steel grease filter guarantees a long service life and impressive grease filtering efficiency.
- The components that require cleaning can be simply detached and compactly placed in a dishwasher.



BFIA / BFIU

830 × 515 × 198 mm



BORA surface induction glass ceramic cooktop with 4 cooking zones and an integrated cooktop extractor

BIA / BIU

760 × 515 × 196 mm



BORA induction glass ceramic cooktop with integrated cooktop extractor

BHA / BHU

760 × 515 × 196 mm



BORA Hyper glass ceramic cooktop with integrated cooktop extractor

BORA Basic – maximum room for creativity.



The perfect introduction to high-end kitchen culture and design: BORA Basic optimally combines a powerful cooktop with a highly effective extractor.

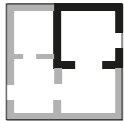
Various sizes and functions offer the ideal solution for rooms of all dimensions. The highlight of this all-rounder is the huge cooking zone. Two large pots or pans can sit behind one another on the surface induction cooktop, enabling professional standards in even smaller kitchens with BORA Basic.

- 20 – 50% larger cooking area.
- Extra large heating coils offer even better performance.
- Room for two large pans with diameters of up to 24 centimetres.
- Flush installation and surface mounting both possible.



BORA Basic
stainless steel grease filter

The advantage of storage space – how to design small kitchens.



SMALL KITCHENS look bigger when harmoniously designed.

If your kitchen is only a few square metres in size, you need to think compact. The sink, bin and dishwasher form a useful triad. A BORA cooktop with an integrated cooktop extractor in exhaust or recirculation mode provides room for an additional wall unit.

A decisive advantage of the recirculation models in our Basic series is the storage space they free up in kitchens. Even the space in the floor unit is retained. The drawers do not have to be shortened, the plinth heights are variable and both floating and barrier-free kitchens can be created. BORA can therefore offer up to 30% more floor unit storage space through optimum kitchen design using BORA Basic.

Design ideas for special kitchen layouts.



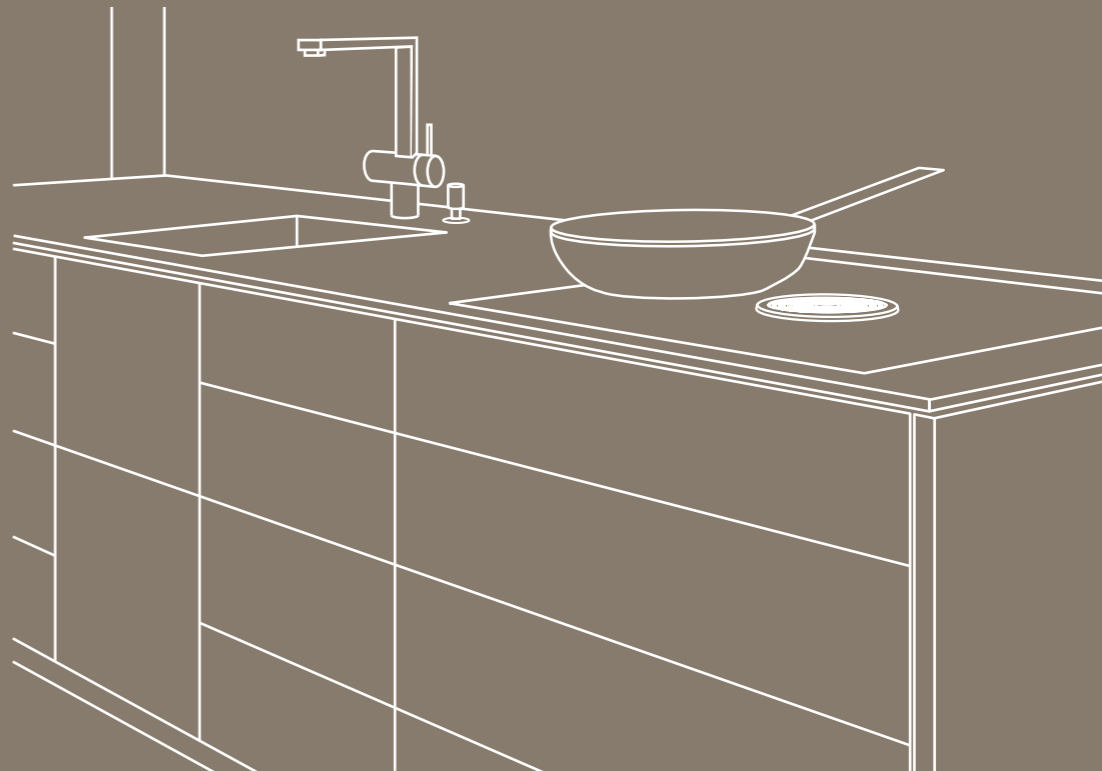
KITCHENS WITH SLOPING ROOFS should use the full room height for cupboards.

Often, it is simply impossible to install a classic extractor hood under the sloping roof in a kitchen. And if you do manage this, it messes up the way the kitchen looks. As a dynamic combination of a cooktop and downdraft cooktop extractor, BORA Basic is the perfect solution.



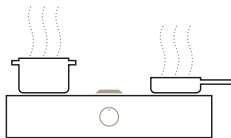
KITCHENS WITH A DINING AREA ensure optimum use of the space.

If you want to integrate a dining area into a small kitchen, creativity is required. Practical solutions where the table forms part of the kitchen are particularly popular. A BORA Basic cooktop with an integrated cooktop extractor preserves the homely feel.

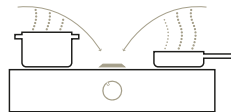


The BORA principle. Or – physics can be so ingenious.

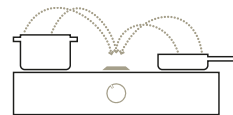
We don't allow cooking vapours to rise at all; we draw them away where they are created, extracting them directly at the cooktop, from the saucepan, roaster, frying pan or grill. This has nothing to do with magic, but with applied physics according to the principles of fluid dynamics. We simply use a cross flow that is greater than the rising speed of the cooking vapours.



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



The BORA cooktop extractor draws off the vapours in a downward direction at about four metres per second.



The higher cross flow suctions away cooking vapours and odours effectively and directly at the cooktop.