



BORA

Magazine


02 | 2021

THE KITCHEN OF THE FUTURE

Innovative spirit Three spectacular new BORA products

A dream home A purist hideaway by the sea

Favourite music Well played: top chefs reveal their playlists


 A portrait of Willi Bruckbauer, a middle-aged man with a bald head and light blue eyes, smiling slightly. He is wearing a dark navy blue ribbed long-sleeved shirt with a white Henley-style placket and blue jeans. He is standing against a dark, textured background.

Willi Bruckbauer, developer and founder of BORA, announces several innovative new products – for even greater enjoyment when cooking.

Welcome to the kitchen as a living space!

The new comfort of cooking: this is what we are committed to in an era in which the kitchen is increasingly becoming the centre of our lives. It is the place where real life happens – and this is something we are all noticing more clearly than ever. We not only cook and experiment here, but also laugh, celebrate and dine. It is also a place that many people are newly furnishing. Here at BORA, we have supplied more products than ever, as great quality and design are at the top of people's wish lists for their cookers. We would like to thank you for the enthusiastic way in which you have shared your feedback with us.

BORA is rapidly developing from a cooktop specialist to a specialist in the kitchen as a living space. Our fans hope that our expertise and love of innovation will help us triumph with new ideas and surprise both our distribution partners and private BORA enthusiasts worldwide. In this regard, it is all about one thing for us: pleasurable cooking experiences! To achieve these, we have revolutionised the kitchen industry. We transform kitchens into genuine living spaces and work around the clock on pioneering developments. After all, creativity is in greater demand than ever. BORA will soon deliver an abundance of product innovations. And we do not just want these to be new, but to set the pace. With a Flex oven with an integrated steamer, an extractor and a self-cleaning function: BORA X BO is the epitome of innovation.

Or with the new BORA S Pure compact system, which fits into any 60-centimetre carcass. And a multi-drawer that will soon appear on the market for the first time. All of these things will be illuminated by minimalist BORA lights for perfectly positioning the lighting above the cooktop. A genuine explosion of ideas, covered for the first time by this magazine.

Of course, we will also entice you back into the world of BORA: chefs like Andreas Senn reveal which music inspires them when cooking – from deep house to classical. The history of the 'Moka Express' from the cult brand Bialetti excites more than just passionate baristas. Join us in taking a look over the shoulder of photographer Karine Candice Köng as she creates her dream home on France's Atlantic coast. And dream about your next city break, which may even lead you to Copenhagen and the unconventional hotel designed by Danish entrepreneur Lennart Lajboschitz. What's more, the pros in the BORA – hansgrohe team reveal their rave European routes for all those who, like us, are magnetically drawn to cycling.

Yours,


 A stylized, handwritten signature in black ink, consisting of a large 'W' and 'B' followed by a horizontal line.

Willi Bruckbauer



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COMING UP IN 2022
Innovations
by BORA

The kitchen as a LIVING SPACE

Modern and multifunctional:
our latest products define the
new comfort of cooking.

Its black frame and minimalist design make the BORA X BO a work of art.



With the BORA X BO steam oven we are making cooking fun on a whole new level.

We would like to present our latest all-purpose kitchen wonder: the BORA X BO steam oven. It combines several appliances in one, cooks really evenly while eliminating odours, is easy to use and to clean, and boasts a unique design. Whether you want crispy roasts, flaky croissants or gently cooked vegetables: thanks to its gentle, uniform steam production, the BORA X BO guarantees perfect cooking results – even when rustling up three fully loaded trays. But what exactly makes the BORA X BO steam oven so special? The real innovation here is the steam extraction in the oven area thanks to our vapour box, which eliminates steam and odours directly when the door is opened. Once the BORA Smart Open door pre-opening system has been activated, the steam is first extracted from the oven chamber before the door

opens automatically. That way, you don't get a face full of steam and odours when you open the door using the convenient handle recess. If you leave the door in the same position after it has been unlocked, it will close by itself again after a while – protecting the food and saving energy. Not only does the BORA X BO prevent steam from escaping, but it also keeps your kitchen full of fresh air thanks to its integrated activated charcoal filter. And it goes without saying that, just like all BORA products, the BORA X BO steam oven is really easy to use and extremely quiet. Through the intuitive menu navigation, each function can be activated in up to three steps. The 19-inch full-graphic touch screen can be folded up, making the BORA X BO steam oven very ergonomic to operate when installed in a floor unit. With its

high-quality touch sensors, the screen is operated just like a smart phone. And we evidently went that extra mile to ensure optimum cooking results. The BORA X BO steam oven stands out due to its ultra-fast heating and its completely uniform professional cooking performance. It also offers a choice of functions, such as manual or automatic cooking and various special programmes. That way, re-heating food just like in a professional kitchen is no longer a problem. Thanks to the unique four-point food thermometer, you can reliably determine the ideal cooking temperature. Located at the top of the oven chamber, it is inserted into the food to be cooked, e.g. meat or fish. The measuring points located along the sensor constantly detect the coldest areas of the food. Once the food has reached the pre-programmed target temperature, the cooking process automatically finishes. Even the cleaning process is child's play: it works according to the dishwasher principle. The oven chamber is thoroughly cleaned and descaled by hot water and the environmentally friendly active ingredients in the two-chamber cleaning cartridge, promoting a long service life. However, the scope of functions naturally goes beyond the numerous cooking options and the excellent cleaning function. Among other things, there is also the option of posting messages on the display. That way, you can leave messages for other users or, via a special mode, offer holiday home guests a reduced operation scope for a quick start-up or changes to the settings. The oven's unique design with its black panel effect, multi-level lighting and elegant glass surfaces will turn your kitchen into an attractive highlight. The BORA X BO steam oven is a true innovation for private households. Welcome to the future with BORA!

The BORA X BO ensures a pleasurable cooking experience.



Above: The display uses clear icon language and blends seamlessly into the elegant overall design.

Far left: Four cleaning programmes leave the BORA X BO squeaky clean without you having to lift a finger.

Right: The temperature is always very precise thanks to the four-point temperature sensor.



The BORA X BO can be linked to the BORA multi-drawer. That way, the multi-drawer functions can be controlled via the large display of the BORA X BO.



The handy pre-settings make it easier to defrost, heat up or keep food warm. Even low-temperature cooking is possible.

The BORA multi-drawer is a real all-rounder.

All-in-one: the BORA multi-drawer can be used for pre-heating, re-heating, keeping warm, gently cooking and many more functions besides. The intuitive operation rounds off the cooking experience. On the user-friendly touch screen, simply tap your finger to select the desired programme from the pre-settings, or set the temperature and heating duration individually. If the multi-drawer is installed with the BORA X BO steam oven, both appliances can be

connected and controlled via the BORA X BO steam oven display. Even the appearance is in keeping with BORA's customary top quality. The multi-drawer's scaled-down 'All Black' design focuses on the bare essentials. For the handle-free front panel you have two choices: either you adapt its design to the front of your existing kitchen units and it blends seamlessly into your kitchen architecture, or you use the BORA glass front panel which matches the elegant design of the BORA X BO.

Without exception, the BORA multi-drawer is made with carefully selected materials. The refined metal components and the black glass base ensure durability and robustness. All surfaces of the BORA multi-drawer are easy to access and therefore quick to clean. Thanks to its broad range of functions, the BORA multi-drawer is extremely versatile: in addition to the classic functions, you can also use it to prove dough, dessicate fruit, make yoghurt or dry herbs, for example.

Right: The optimum airflow and the use of an extremely quiet fan ensure a noise-free cooking experience.

Below: The eSwap feature makes it easy to replace the activated charcoal filter through the inlet opening in recirculation mode.

BORA S Pure offers a surprising number of options.

A completely rethought cooktop: The extremely compact dimensions of BORA S Pure mean that it fits into even the tiniest of kitchens, solving all of your space dilemmas. BORA S Pure can also easily be installed into standard kitchen units, opening up a whole new range of kitchen design options. At 199 mm, the low installation height and integrated recirculation unit guarantee maximum storage space for pots and other kitchen utensils in the cupboard below. Even in 60-cm-deep kitchen units no drawers need to be shortened in recirculation mode. BORA S Pure will change the way you feel about your kitchen forever. With its space-saving design, the functions can be perfectly coordinated and tailored to suit your needs. BORA S Pure has four different cooking zones which are suitable for all standard pot sizes. The entire cooktop surface can be used optimally thanks to the specially developed induction coils. That way, even large pots and pans can be used without any issues. Due to the completely flush, minimalist design of the extractor and cooktop, BORA S Pure integrates seamlessly into modern kitchen architecture. The motto is 'form follows function'. The asymmetric position of the air inlet nozzle is designed to make best use of the available space. As such, there is room for four cooking



BORA S Pure even fits into the tiniest of kitchens.



zones. Just like the classic BORA Pure, the controls are practically invisible in standby mode, and during operation they are scaled down to the essentials through the use of intelligent lighting. The vertical slider makes operating the cooktop easier by intuitively swiping your finger up or down or tapping the controls. All important functions can be quickly accessed with a single touch. When the automatic extractor function is activated, the extractor power level automatically adjusts itself according to the current cooking conditions, so there's no need for constant manual adjustment.

If anything is spilt during cooking, the integrated tray safely catches both solids and liquids. In recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. To make it easier to change the filter, it can be accessed from the top through the air inlet opening, without removing drawers or plinth panels thanks to the innovative eSwap feature. All parts that come into contact with cooking vapours can be easily removed through the wide and easily accessible inlet opening. They can then be cleaned in the dishwasher, where they take up very little space. It has never been so easy to feel good in your kitchen!

What do this fish butt and Udo Lindenberg have in common? The wow factor!



What does a fish butt SOUND like?

Music is a source of inspiration, a guaranteed mood lightener and an important everyday companion – including for top chefs and food experts. Here, they reveal their favourite songs.

Interviews:
AYLA AMSCHLINGER, ANNA KAROLINA STOCK

MAXIMILIAN LORENZ Hip-hop preferred!

As a teenager, the Michelin-star chef even liked to make his own hip-hop music. Today, he owns the fine dining restaurant 'maximilian lorenz' by Cologne cathedral. The 30-year-old prepares new and flavoursome German cuisine to the sounds of the hip-hop groups Blumentopf and Freundeskreis. But not exclusively so: Lorenz is also a fan of Italo-pop à la Eros Ramazzotti – especially when making his favourite dish: spaghetti Bolognese.

Cooking is creative work – done with all the senses for all the senses. Which music goes with it?

It depends whether I'm cooking in private or professionally. During service, the music is switched off as we need the utmost concentration. When doing the prep work – the 'mise en place' – it's a different case though. I've appointed my staff member with the 'best' music taste (i.e. the taste closest to mine) as the kitchen DJ.

So what does your kitchen DJ play?

I love listening to German music and can go mad for some of the old stuff by Max Herre, Blumentopf or Freundeskreis. I'm partial to a bit of Sido or Johannes Oerding too.

What happens when friends come for meals?

I'm a great fan of jazz, soul, chill-out and club music. What matters is a decent beat: your head nods along but the music isn't so powerful that it impairs conversation.

Can music affect food so much that it improves the way a dish tastes?

I've only ever felt that way about Italian music and Italian food. The two things fit like a glove. Of course, only if the sun is shining and you're eating a homemade Vitello tonnato washed down with a fine glass of Sauvignon Blanc from South Tyrol while listening to Eros Ramazzotti or Giovanni Zarrella – it's like a mini break in Italy.

You've completely reinvented the German fish butt. What music does that bring to mind for you?

Udo Lindenberg. From the outside, it looks very special, but when you bite into the fish butt, you know: "That's it. It should never have been any different." You get the same wow effect when Udo Lindenberg starts singing.

Photos: Eva Runkel, Maximilian Lorenz, Valéry Kloubert



When COOKING

- **Vinylshakerz** One Night In Bangkok (techno/electro house)
- **Snap!** The Power (Eurodance)
- **SDP feat. Weekend** Tanz aus der Reihe! (hip-hop)

When EATING

- **Buena Vista Social Club** Chan Chan (son Cubano)
- **Max Herre** A-N-N-A (hip-hop)
- **Eros Ramazzotti** Più Bella Cosa (pop)

**When COOKING**

- **The White Stripes** Seven Nation Army (rock)
- **Tep No** Me And My Guitar (electronic)
- **Master KG** Jerusalema (Afro house)

When EATING

- **Nora en Pure** All I Need (electronic)
- **Worakls** Salzburg (electronic)
- **Disciples** On My Mind (house)

Andreas Senn's new restaurant is located in a former bell foundry: those who want to can watch him cooking



With two Michelin stars and four toques, the top Austrian chef is committed to innovative, light cuisine. In May 2020, the SENNS. Restaurant opened in a former foundry in Salzburg with a new interior and gastronomic concept: as a homage to the past, the final bell that was cast here hangs above the tables. A further highlight is the open kitchen with a BORA system, positioned right in the heart of the restaurant. This enables guests to literally look over the shoulder of the 41-year-old as he works.

Do you and your team listen to music while working?

Of course, all day.

Do you sing along loudly?

No, deep house is usually playing in the background. We've got various playlists. The only exception is when I'm trialling new dishes. Then I need absolute silence.

What music do you recommend for a meal in a restaurant and what music for a leisurely dinner with friends?

The right music is as important for a meal as the right lighting. It has to fit the setting. Deep house as background music is always uncomplicated.

And what's your personal best-of soundtrack?

I like music that's fun and puts you in a good mood, but that isn't too loud.

Photos: Lukas Jahn, Andreas Kolarik, Foodoholic/Florian Kaminski

FLORIAN KAMINSKI

Feel-good playlist

The 25-year-old from Berlin is an Instagram influencer, cookbook author and the founder of 'Foodoholic', an online magazine with a healthy eating app. His dishes are characterised by everyday, easy-to-follow recipes, all in line with the motto: 'Eat better, not less!'

Do you associate any of your favourite dishes with a specific song?

Yes, homemade Neapolitan pizza with 'Funiculi Funiculà'. In private, I've even danced around the kitchen to it while waiting for a pizza to cook on a stone.

Do you always listen to music while cooking?

Not always. In situations where there is a lot to do and stress levels are high, I turn the music down to help me concentrate. When things are more relaxed, on the other hand, music is almost always playing in our test and production kitchen.

"I best like music that's relatively consistent and techno or house-like."

FLORIAN KAMINSKI

What exactly?

Usually 'Your mix of the week' or my 'favourites' on Spotify. It can sometimes be amusing as you suddenly find yourself listening to songs like 'Zucker im Kaffee und Zitronen oder Sahne in den Tee' or 'Griechischer Wein'.

Do you like singing along?

I best like music that's relatively consistent, techno or house-like and has a cheerful vibe. However, that also always depends on where exactly I'm cooking at the time. I only start singing once I've reached a certain level of intoxication with good friends. As I rarely drink alcohol though, it doesn't happen very often.

What music do you play during a leisurely dinner with friends?

Ibiza lounge music or jazz. It depends on the type of dinner. For years, I've held a Christmas dinner for my former sports team: we play all sorts late into the night, just not lounge music.

**When COOKING**

- **Ben Stereomode** Secrecy (house)
- **Tash Sultana** Notion (indie)
- **Marwa Loud** Fallait Pas (pop rap)

When EATING

- **Overture Black** Mandala (dance electronic)
- **Tube & Berger, Alegant** Cure (dance electronic)
- **Tash Sultana** Jungle (indie)



JULIA KOMP

Everything except rock music

Julia Komp, 32, was Germany's youngest female Michelin-star chef. She received her first such star at the age of 27. After numerous awards and a trip around the world lasting several months, Komp now runs the fine dining restaurant 'Lokschuppen' and the more casual 'Anker 7' in Cologne-Mülheim. While her new creations are Asian/oriental inspired, her music taste in the kitchen covers (almost) all genres: from Western hits to Latin pop to hip-hop.

Cooking is creative work that involves all the senses. Do you always listen to music when doing it?

Yes, I'll have either the radio or a playlist on. Otherwise, something is missing. It's what I got used to at home. Every morning, the first thing my mum did was switch on the radio. It affects the way you feel. Good music instantly improves your mood, especially if you associate a song with a positive experience.

What's your favourite kind of music to cook to?

We listen to all sorts in our kitchen – from German love songs to salsa and carnival music to French rap. The only thing we don't listen to is rock. We rejected this genre with a democratic vote of one to ten.

Do you select specific albums?

We generally just listen to the local radio station 1LIVE or 1LIVE DIGGI. DIGGI plays songs that don't

necessarily come on the radio. On Saturdays, I hate to say we switch to the worshipful WDR2 for the Bundesliga. I take a lunch break at that point.

Do you prefer background music or do you sometimes sing along loudly too?

We sing along loudly. For example, to the playlist we listen to while cleaning up on Sunday evenings. This includes hits by *NSYNC and Backstreet Boys – good old 90s music.

Does cuisine from specific countries demand certain music when you're making it?

I wouldn't go as far as to say 'demand', but they can sometimes go well together. The Lokschuppen's after-work playlist certainly includes 'Desert Rose' by Sting, which has a strong oriental influence.



When COOKING

- **Aya Nakamura** Jolie Nana (R&B)
- **Topic ft. A7S** Breaking Me (electronic)
- **Revolverheld** Mit dir chilln (indie)

When EATING

- **Ali Gatie** What If I Told You That I Love You (pop)
- **Dennis Lloyd** Nevermind (Alright) (pop)
- **Robin Schulz, Wes** Alane (electronic)

Photos: Marvin Evkuran, Aryan Mirfendereski, Fabian Dietrich



A subtle playlist of soul and jazz can usually be heard in the 'Lokschuppen' fine dining restaurant in Cologne-Mülheim.

FABIAN DIETRICH Sundays? Classical!

Learning about foreign cultures, having adventures, collecting flavours. Fabian Dietrich is a man with many passions. He's made one of them his profession: cooking. On his food blog 'About Fuel', Dietrich writes about polenta with cardamom plums, strawberry ravioli with mint cream – and why he was saved by BORA PURE.

Are you someone who listens to music while cooking?

Definitely. My kitchen's never really silent: if there's no music on, a podcast will be playing. Or I'll have friends here and we'll be chatting.

What's on your personal cooking soundtrack?

It depends on my mood. If I need to cook something quickly, I'll listen to power songs that push me. But when I'm leisurely cooking a Bolognese on a Sunday, I like relaxing classical music. It's best to find music that reflects the pace of your cooking. Party tunes just aren't suitable when you're stirring a risotto.



When COOKING

- **Harry Styles** Cherry (pop)
- **Drake** Passionfruit (hip-hop)
- **Frank Ocean** Strawberry Swing (R&B)

When EATING

- **Sam Cooke** Fool's Paradise (soul)
- **Majid Jordan** Her (pop)
- **The XX** Angels (indie)

Does music influence you when you're cooking?

I don't spontaneously add more seasoning to dishes just because a certain song comes on. Cooking isn't a rigid process for me – and the same applies to music.

How do you compose your dishes?

I've got a taste library in my head where I store everything I've ever eaten. What does an onion taste like after being pickled in vinegar? And what about in lemon juice? When I cook or develop recipes, I juggle with different flavour combinations.

That sounds a bit like creating a playlist: you add songs and, in the ideal situation, a harmonious result ensues.

It's with good reason that people talk about a symphony of flavours! Or taste undertones. I basically 'borrow' them from my taste library and combine various basic ingredients, complexities and conditions. You have to find the perfect harmony. Sometimes, changing just one ingredient can change the tone of an entire dish.

A bit like a remix?

Exactly. It seems like everything has been done before. Classic recipes are great, but I want to cook dishes that inspire me and give me something new instead of always playing the same old song.

All of the songs can be found on the BORA playlist on Spotify. Simply scan the QR code:



cooking-lounge

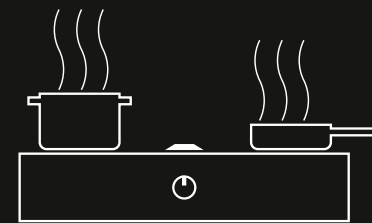


dinner-lounge



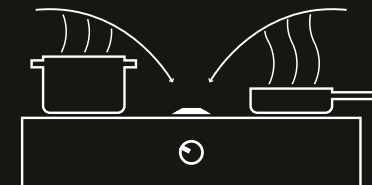
BORA principle

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



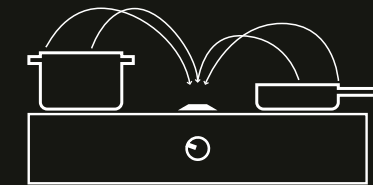
1

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.





BORA Professional 3.0

Revolution evolved



Simple, convenient and intuitive

The combination of classic control knobs and a touch-sensitive surface with a high-definition display makes the system easy to use and enables precise control. All functions are conveniently and intuitively activated by turning the knob and tapping the central touch-operated surface. Every detail shows that the well-thought-out controls are the result of this market leader's decades of experience in the cooktop extractor system sector.

The principle of optimised simplicity is also the basis for the design of central controls such as the childproofing feature or the pause function. These can be quickly and easily activated and deactivated for the entire system using the extractor control knob. The automatic extractor control function has also been perfected to enable it to intelligently detect and adjust to the current cooking level.

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

Right: The combination of a classic knob and a surface with a high-definition LED display enables perfect control.



BORA Professional 3.0 – optimised design, intuitive controls, maximum effectiveness and outstanding ease of use.

The innovative system BORA Professional 3.0 combines pioneering aesthetics with maximum efficiency and ease of use. Its impressive, optimised design is a real eye-catcher. Accomplished design language meets the highest standards with regard to materials and technology. The visual highlights include not only the extractor but also the newly designed control knobs with black glass fronts, which give them an elegantly minimalistic appearance when 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-operated area larger and easier to use. The system's classification as a high-end product is emphasised by the perfected controls. The elimination of the zero mark makes it possible to intuitively operate the cooktop by simply turning the knob. Doing this to the right increases the power level up to the power setting. A turn to the left lowers it to 0. Even if turned too far to the left, the power remains at 0 and the cooking zone remains off. A separate menu also prevents the accidental activation of features like the timer and automatic heat-up function while cooking.

Right: As a modular system, BORA Professional 3.0 offers various composition options from surface induction to Tepan, gas and even a wok cooktop. Combine different cooktops or even two identical ones.



Cook without disruptions

The extractor power level automatically adjusts to the cooktop usage. There's no need for constant manual adjustment, so you can focus all of your attention on your cooking. The BORA Professional 3.0 system also has an automatic cover flap, which opens and closes of its own accord when the extractor is used. The integrated sensor technology reliably prevents items from getting trapped during closure. When switched off, the elegant system is fully closed. Another remarkable feature of the system is its low volume. Thanks to the optimum airflow and the use of a quiet fan, the extractor is barely audible even at high power levels. This makes the kitchen a pleasant place to both cook and come together with others.

A premium design to suit your taste

The modular system by BORA offers a wide range of cooktops from surface induction to gas, wok or the Tepan stainless steel grill, which can be freely combined with the extraction system. One, three or more cooktops can be easily combined with the extractor. The generously sized cooktops with an impressive depth of 54 cm are revolutionary and provide more room for cooking. This means that two large pans can be easily placed one behind the other. Particularly large surface induction cooking zones make it possible to fully and evenly heat up even very large pots 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.



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 user friendly and easy to handle when it comes to cleaning. All parts that come into contact with cooking vapours can be easily removed through the wide and easily accessible inlet opening. All parts can be cleaned in the dishwasher, where they take up very little space.

Perfect design meets the highest technical standards: BORA Professional 3.0 is a technically mature system that brings the extractor into a new dimension in terms of appearance, functionality and handling – the ultimate solution for your kitchen.



Far left: Our products not only make cooking more enjoyable, but also offer great everyday advantages in the form of simple cleaning and maintenance.

Left: The BORA Professional 3.0 All Black edition. The extraction system and control knobs undergo a complex procedure to obtain their totally matt black coating.

All product information

Would you like to find out more about BORA products? Simply scan the QR code with your smartphone or visit our website: www.bora.com/professional



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 new, innovative sControl+ operating panel in its smooth hollow enables precise and intuitive operation. All functions are quite literally at your fingertips: with a swipe up or down or a simple tap.

Modular system for greater enjoyment when cooking

The operating panel's central position on the

extractor preserves maximum space on the cooktop. For example, with two induction cooktops there is room for four large pots measuring up to 24 centimetres. Oversized surface induction cooking zones make it possible to fully and evenly heat up even very large pots or roasters. As usual, you can mix and match cooktops and extractor systems to suit your needs. Thanks to the modular system, one, three or more cooktops can be easily combined. BORA Classic 2.0 can be adapted to your personal cooking requirements at all times.

Above: The power level of the cooktop extractor automatically adjusts to the current cooktop usage; manual control is unnecessary.

Right: 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.



Precise temperature control

The new HiLight roaster cooktop with a heating circuit between the cooking zones is also extremely flexible. This allows two cooking zones to be linked to form a single XXL roaster zone. And if you opt for the Tepan stainless steel grill (below), you only need to wait five minutes for the grill to heat up to a precise 250 °C for perfect grilling. But that's not all: the newly developed high-performance gas cooktop makes cooking on gas extremely enjoyable.

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



Right: With the new sControl+ operating panel, the desired settings are always at your fingertips.

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 once again been refined and improved. Thanks to the automatic extractor control, which adjusts to the current cooktop usage, manual adjustment is possible but no longer a must. This leaves your hands free to stir and turn your culinary creations, which, as is standard with BORA, are 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 conversations are not disturbed.

Minimalist design

Since the beginning, BORA has been synonymous with modern, innovative product design. With BORA Classic 2.0, special attention has therefore again been paid to the appearance. The puristic, minimalist look blends in perfectly with its surroundings. This means that nothing distracts from the main players in the kitchen: the pots, pans and you. BORA Classic 2.0 can be flush or surface-mounted. A special inlay frame enables nigh-on flush installation in worktops of all kinds. The perfect lines allow discreet and elegant integration into any modern kitchen design. The operating panel is practically invisible in standby mode and scaled down to



the essentials during operation through the use of intelligent lighting.

Quick and simple cleaning

Cleaning the cooktop surface is very 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. To clean the cooktop you can simply activate the cleaning lock – this locks the operating panel for ten seconds, preventing you from accidentally changing your settings. 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. That is the BORA Classic 2.0 system.

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



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

All product information

Would you like to find out more about BORA products? Simply scan the QR code with your smartphone or visit our website: www.bora.com/classic



BORA X Pure

Pure perfection



The BORA X Pure system is setting new standards. It combines maximum functionality with a distinctive design.



Above: The visual highlight of the extra-wide cooktop is the striking high-tech air inlet nozzle.

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

The BORA X Pure impresses with qualities that further optimise all previous high-end BORA solutions. The defining features include the extra-wide cooktop and the striking air inlet nozzle, which makes an impressive visual style statement. As is standard with BORA, the surface induction cooktop enables maximum flexibility when positioning pots and pans. Users can cook without any design-related limitations. The oversized surface induction cooking zones also make it possible to fully and evenly heat up even very large pots 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 held right by the



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

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

cooktop without any interference thanks to the use of an optimum airflow and a quiet fan. Another unique feature of the BORA X Pure is that, in recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. Even those who spend a fair deal of time in the cooking area remain unaffected by undesired cooking odours. And if it ever takes a while for all of your friends to sit down at the table, you can easily keep meals warm with three variable heat retention levels – and without annoyingly burning food to the appliance thanks to the constant temperature setting.

Cooking has never been so simple

One of the most defining and enjoyable features of BORA is the intuitive sControl control. BORA X Pure also uses this sophisticated and elegantly flush-integrated operating concept. The unique vertical slider makes the operating panel simpler than ever to use with an organic swipe up or down or

a direct tap. All key operating 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.

Pioneering esthetics

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 furthermore enables user-friendly filter changes from above through the air inlet opening, i.e. without having to remove any drawers or plinth panels. Unlike other models, BORA X Pure guarantees maximum storage space even with kitchen units with a depth of 60 centimetres thanks to the integrated recirculating air filter unit. 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.

All product information

Want to find out more about the BORA products? Simply scan the QR code with your smartphone or visit our website: www.bora.com/x-pure



BORA Basic

A cooktop and extractor
rolled into one – suitable
for any kitchen



BORA Basic Hyper – optimum ease of use, extremely quiet functionality, compact size and a unique design.



20 centimetres and integrated recirculation unit guarantee maximum storage space for pots and kitchen utensils in the base cupboard. Even in 60-centimetre-deep kitchen units no drawers need to be shortened in recirculation mode. Due to its compact dimensions, the system fits into almost any kitchen, even small ones, and creates room for additional wall units by eliminating the extractor hood. The BORA Basic Hyper cooktop extractor system 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 the 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 Hyper provides clear proof of just how convenient and aesthetically appealing optimum functionality can be.

Above: The Hyper cooktop's power setting enables higher temperatures and therefore quicker cooking.

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

BORA Basic Hyper is the innovative unit comprising a high-performance cooktop and an effective extractor. The key features include the Hyper cooking zone with radiant heating elements that enable the performance to be boosted 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 4 large pots with diameters of up to 24 centimetres at the same time. The system also offers the practical functions of heat retention settings, which keep the temperature at a constant level of around 75 °C, and a childproofing feature, which prevents the cooktop from being switched on accidentally or without permission. BORA Basic Hyper supports the kitchen increasingly becoming 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, this one is also optimised for quick and error-free installation.

Maximum performance in the smallest space

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

All product information

Want to find out more about the BORA products? Simply scan the QR code with your smartphone or visit our website: www.bora.com/basic



A woman with curly hair, wearing a dark short-sleeved dress, is sitting on a dark, minimalist kitchen island. She is looking down at a small copper pot on the cooktop. The kitchen features dark cabinetry, a single pendant light with a woven metal shade, and a window in the background. On the counter to the left are salt and pepper grinders and a small bowl. To the right, there is a book titled 'SEPIA' and some decorative items.

BORA Pure

A class of its own



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

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



BORA Pure – a trademark of your kitchen.

The name says it all. BORA Pure stands for puristic, simple, minimalist design. A true design highlight, it will blend in perfectly with your kitchen. It can be customised so you can add your own personal touch, as you can select the colour of the air inlet nozzle according to your colour preferences. Choose from five additional shades – greige, orange, red, jade green or blue – and decide which colour fits best in your home. 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 just a few simple steps.

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 is no longer necessary. This means that you can focus fully on your passion – preparing delicious meals. Thanks to the optimum airflow and extremely quiet fan, the cooktop extractor works so silently that you can hear every sizzle or hiss – if you're not in the middle of an animated conversation with your guests in the kitchen, that is. What's more, the system is available as an exhaust air or recirculation model, which will impress you with its low appliance height of under 20 centimetres. The integrated filter unit in the recirculation model leaves maximum storage space in the base unit, which is particularly advantageous in smaller kitchens. The usual shortening of drawers in the case of a recirculation system is not necessary.



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 plinth panels.

Changing the filter is a piece of cake, as is cleaning the cooktop: the flush-mounted design of the cooktop and extractor prevents any dirt build-up 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 BORA Pure's removable drip tray.

Highly intuitive state-of-the-art technology

The system is operated using the newly developed sControl operating panel, which will entice you with its intuitive vertical touch slider. All important functions are now at the user's fingertips. And thanks to the clever, central positioning of the operating panel, which is virtually invisible in standby mode, no space is wasted on the cooktop. This means that you always have room for four large pots measuring up to 24 centimetres at the same time. These are heated with 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 the dishwasher, where they take up very little space thanks to their compact design.



All product information

Want to find out more about the BORA products? Simply scan the QR code with your smartphone or visit our website: www.bora.com/pure



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 plinth panels.

Right: Thanks to state-of-the-art induction technology, you can cook on the cooktop with four large pots at the same time.



BORA advantages



Fresh air

Cooking while surrounded by fresh air

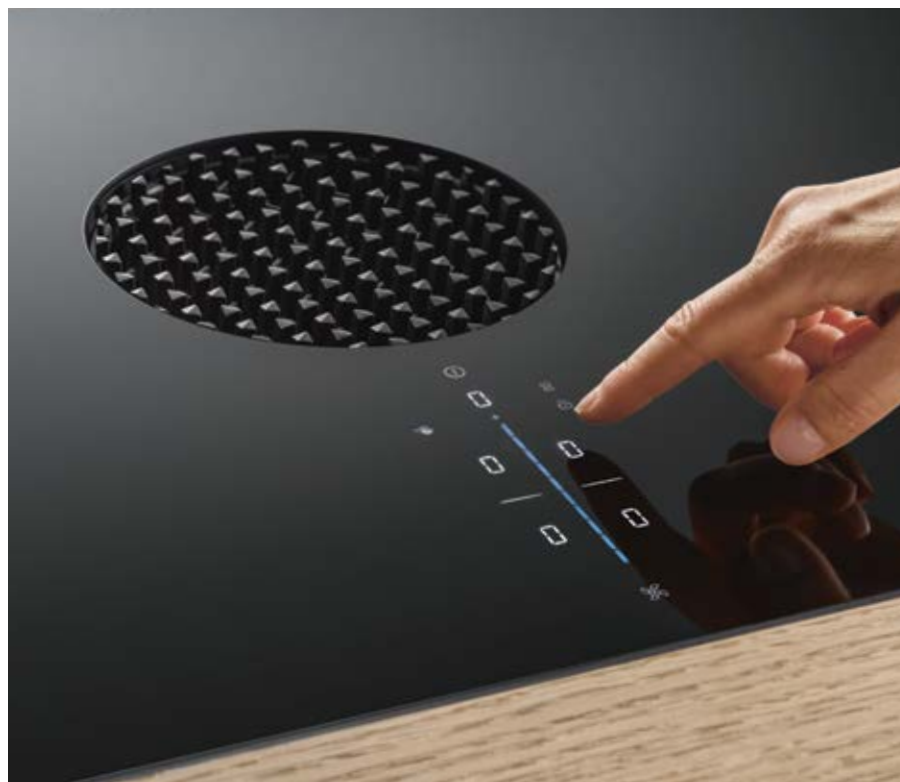
BORA draws off odours and grease particles directly from the cookware, preventing cooking vapours from rising. Grease particles are trapped in the stainless steel grease filter.



Simple operation

Intuitive, self-explanatory and sophisticated

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



Simple cleaning

Why make things difficult when there is an easy option?

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



Quiet operation

Significantly quieter than conventional extractor hoods

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



Lots of storage space

The cooktop extractor provides room for kitchen utensils

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.



Large cooking area: 4 24

Plenty of room for professional cooking

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 up even very large pots and roasters.



Best materials

High functionality and long service life

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



Design freedom

Setting the standard for modern kitchen design

BORA opens up an impressive new range of kitchen design options: cooking by the window and under sloping ceilings, kitchen islands with no bothersome extractor hoods... BORA stands for modern kitchen design.



Clear view

No annoying head-height extractor hoods

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



Our answers to your questions

What happens if liquid gets into the cooktop extractor?

Don't worry, nothing happens because, depending on the system, the cooktop extractor can hold up to 300 ml of liquid. If a larger amount is spilled by accident, this isn't a problem either as the clear separation between the electronics

and extractor system prevents any risk of damage. BORA Basic and BORA Pure can also hold larger amounts of up to 3 litres. The liquid can simply be wiped up with a cloth and the extractor can be cleaned by removing the housing base.

What does a BORA extractor system cost?

Our BORA systems can be customised. For price information and a personal quotation, please contact a BORA partner near you.

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.



Do BORA products really extract all odours?

All cooking vapours, condensing grease and associated odours are suctioned away precisely where they arise – at the cooktop. Cooks can breathe in fresh air and their clothes and hair remain equally fresh and unaffected by the cooking vapours.

Does BORA also work with taller pots?

Even with taller pots up to 20 cm, cooking vapours are suctioned away without any difficulty. For pan depths of 21 cm or more, we recommend placing the pan lid at an angle in order to direct the vapours towards the extractor.

Where does the extracted air go?

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



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

BORA warranty

Offering you added assurance. We trust in our products and strongly believe in their quality! Our warranties are proof of this. The warranty extension adds an extra year to the two-year manufacturer's warranty on your BORA system. You will find a sticker with a registration code on your cooktop or cooktop extractor. Simply enter the code at www.bora.com/registration to extend your warranty.

Please note the current warranty conditions:
www.mybora.com/warranty2plus1

Extend your warranty

Enter the registration code for the BORA device to extend the warranty by a year free of charge. Simply scan the QR code with your smartphone or visit our website:
www.bora.com/registration



Hot LOVE

In launching his 'Moka Express' coffee maker in 1933, Alfonso Bialetti created a classic that has stood the test of time.

Text
SEVERIN HUBER

What makes someone a successful inventor? Without a doubt, the courage not to simply take the tried-and-tested way that things work for granted or regard them as optimal, but to radically challenge them. In the case of Willi Bruckbauer, founder of BORA, this resulted in the perfection of the idea of directly drawing cooking vapours downwards at the place they are created rather than allowing them to rise. Alfonso Bialetti, inventor of the 'Moka Express' pot, worked in the opposite direction from the perspective of physics. At the time he completed his prototype for a new stove-top coffee maker in 1931, the only place you could drink espresso

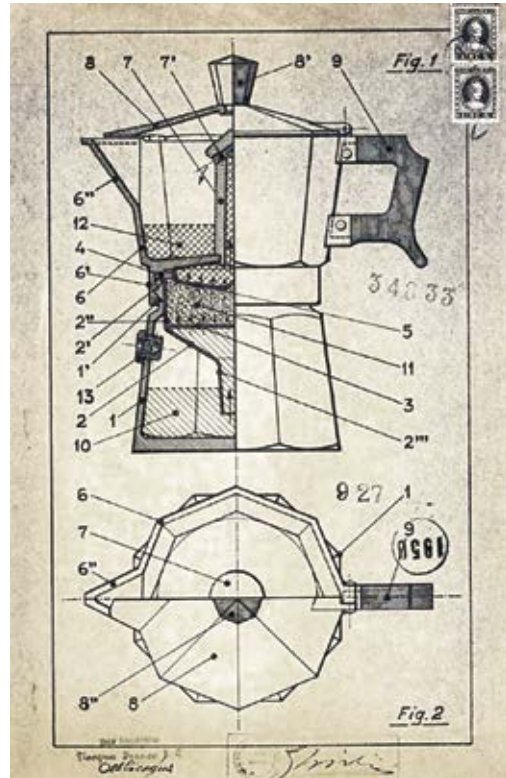
was in Italian coffee houses – made in huge espresso machines. These pressed hot water vapour down from above through a filled coffee strainer. According to reports, however, Alfonso Bialetti was fascinated by a device called a 'Lisciveuse': a kind of washing machine that the women of his home village in Piedmont used to wash clothes. The system was simple: water was heated. When it boiled, it rose up through a pipe, was mixed with lye and poured over the laundry. The Italian inventor, born in the mountain village of Montebuglio in 1888, transferred this basic principle to his coffee maker. Water heated on the stove rises out of an octagonal pot through

Photo: Bialetti



a strainer containing ground coffee and collects in the container screwed onto the top. The espresso pot is made from aluminium, which Alfonso Bialetti had learned to work during a stay in Paris. After all, a further prerequisite for inventive success is a precise knowledge of the workmanship methods and materials of the product world you want to work in. Parallels with Willi Bruckbauer can again be drawn in this regard: as a master joiner, he is extremely familiar with every last detail of the requirements regarding kitchen construction. With his ingenious pot, Alfonso Bialetti succeeded in both revolutionising and socialising espresso making – by enabling everyone to brew espresso on the stove at home with little effort and at low cost. Admittedly, you need 9 bars of pressure for a proper espresso, whereas Bialetti's espresso pot only generates about 1.5 bars. He therefore baptised his result 'moka' and, accordingly, named his pot the 'Bialetti Moka Express'.

In 1933, he started producing pots for sale in his small workshop in Crusinallo, just five kilometres from his birth village. At the time, Alfonso Bialetti had no idea that his purist and timeless model was to become a design icon. In fact, business was pretty slow. Between 1934 and 1939, he sold just 70,000 pots, mainly at weekly markets. The problem was that all inventions need good marketing. And Alfonso Bialetti was not a skilled salesman. It was therefore a stroke of good fortune that in 1945 his son Renato returned from Germany, where he had been a prisoner of war. He increased production to 1,000 pots per day and invested in advertising. Since 1953, every moka pot has featured the 'L'omino coi baffi', a small man with a moustache who deliberately resembles Renato Bialetti.



This created brand identity and a high degree of recognition. He also quickly started to use television adverts. The slogan 'In casa un espresso come al bar' (espresso at home, just like in a café) became an Italian saying. The economic boom that began in the mid-1950s also played its part in making the company an international success story. Today, over 90 percent of Italian households have at least one Bialetti Moka Express. Worldwide, the aluminium pot not only emanates the blissful aroma of coffee but also a sense of Italian lifestyle. Over the decades, the company has carefully expanded its product range,

Top left: Renato Bialetti, son of the inventor Alfonso Bialetti (bottom right), really got the business going.

Top right: Blueprint for the pot – an ingenious design right from the outset.

Right: A mark of recognition: the small man drawn by artist Paul Campani has adorned every product since 1953.

Photos: Bialetti



The basic principle has remained the same but new designs have been added, such as the 'Venus' model. This can even be used on induction cooktops, like here on the BORA S Pure.

gradually adding various sizes and later coloured versions: red, black, lime green, light blue, yellow, fuchsia, gold – and yes, there is even a model in the colours of the Italian flag. Several new designs have been developed, such as the elegant 'Venus', the large format of which makes it suitable for induction stoves. The 'Brikka', which uses higher pressure to make particularly creamy coffee, has also gained a broad fan base. Aside from a reduction in the number of outlet points for the coffee from the original four to two and the addition of a safety valve, the inner workings of the pots have remained unchanged

over time. Even to this day, there is nothing about Alfonso Bialetti's ingenious invention that can be improved from a technical perspective. The pots are still so robust and durable that they make life-long companions for their users. Accordingly, these can be very emotional about their personal Bialetti. They use this to make espressos on good and bad days, on joyful occasions and when in need of a pick-me-up. And while you wait the two to three minutes for the whistling in the pipe to announce the rising coffee, you have a little time to reflect on life. This is something else Alfonso Bialetti made possible with his invention.



Ingenious and sociable: Alfonso Bialetti revolutionised the world of coffee drinking by enabling people to make espresso at home.

Between SAND

and CONCRETE

Photographer and stylist Karine Candice Köng on her minimalist dream home CASA PYLA on France's Atlantic coast.



“I opted for a natural colour scheme to create a connection between the landscape and the architecture.”

KARINE CANDICE KÖNG



The sand glistens brightly in the morning sun. Reeds sway in a gentle breeze, the cool glittering Atlantic behind them. After 23 hectic years in London, Karine Candice Köng has ended up back in her French homeland on the Atlantic coast near Bordeaux. Just two minutes from Le Moulleau beach, the photographer and stylist has created a sanctuary that is both a home and a creative workspace: CASA PYLA.

It was thanks to Karine's vision that an old villa by the sea became a modern, minimalist dream home. Due to the installation of a BORA Pure, even the kitchen now meets the latest technological requirements and lives up to Karine's sense of design. This is a place that she is happy to share: creative professionals can

Top left: Karine Candice Köng cooking in her minimalist kitchen. The BORA Pure system blends seamlessly into the design of the cooking island.

Above: Karine's photographs give the rooms of CASA PYLA an extra perspective.

Left: The wooden stairs and exterior walls were left untouched. The rest of the house has been completely renovated in several phases.

book CASA PYLA for photo shoots and workshops, and during the summer months Karine rents out her house to holiday guests via Airbnb.

Out with the old, in with the new

“This is now my fourth project to involve remodelling an entire house. I wanted to create my new home here, something very contemporary and modern, as I'd actually had enough of renovating entire houses”. While sipping a cup of tea, Karine opens the laptop in her kitchen and grins. “What I'd really have liked to have done was buy a piece of land and simply put a square cube on it. Voilà, all done! When the estate agent first showed me this property, I didn't like it at all. CASA PYLA is a really old house. It was cluttered with terrible furniture; very dark and unruly. So the exact opposite of what I actually like”, commented Karine with a shake of her head. As a photographer, she appreciates daylight and neutral colours, and her clean aesthetic pervades her work, lookbooks

and social media channels. The proximity to the beach was ultimately the deciding factor in buying the house. Since doing so, she has left no room untouched. Only the outer walls and the wooden staircase have been allowed to remain.

Neutral colours and natural light meet clean lines and polished concrete

As in her former London home, Karine and her husband planned the various renovation phases on their own. No detail is left to chance in her work: you can follow the CASA-PYLA makeover steps on her blog, BODIE and FOU. “The most important thing for me was having plenty of daylight in the house. That's why we subsequently added windows here in the kitchen, for example”. Karine points above her head. “We positioned them relatively high so that the neighbours can't see in and we remain undisturbed. In every house we have lived in so far, we have also tried to use the latest technology or incorporate other materials. This made BORA the perfect fit for our concept.”

Daylight is particularly important for the photographer – both when working and in her home.

After an all-white kitchen in London, this time Karine opted for soft, tinted colours in the open-plan kitchen-diner as well as for more robust materials. “I learned that after three kitchen renovations! Wood is lovely to look at, but not practical as a work surface. I love acrylic stone like Corian because it has a pleasant feel. But it tends to stain quickly. Now, both the floor and the kitchen worktop are made of polished concrete. We’ll see over the next few months how well that works.”

Minimalism full of life

Karine’s sense of aesthetics combines elegant minimalism with a dash of French ‘je ne sais quoi’. She even finds perfectly formed solutions for practical everyday needs. After all, the rooms of CASA PYLA are meant to be a place of refuge and a creative space at the same time. “In contrast to all the minimalism, storage space is incredibly important to me. It makes the house look neat and tidy. You can’t get rid of everything, even as a minimalist”, Karine admits.

Particularly in the kitchen, form and function must blend well together when Karine’s husband Steve is at the cooker preparing the evening family meal. “I’m not the greatest cook myself, but my husband is passionate about cooking”, says Karine, running her hand over the worktop and pointing to the cooking island. “He particularly likes to sear meat in a really hot pan, which produces a lot of smoke. We have high ceilings here in the kitchen, over three metres high. A huge extractor fan hanging from the ceiling would be really intrusive. I’m incredibly impressed with BORA Pure’s integrated extractor system – including in terms of its design.”

Above: Work, reside, live. As a creative setting, CASA PYLA is both a home for the Kõng family and somewhere creative professionals can book for photo shoots.

Below: Modern elegance in the bathroom creates a spa atmosphere. “I love this holiday feeling. Being able to relax at home is important to me”, says Karine.



A place where everyone comes together

Combining the cooking and dining areas while also thinking of the kitchen as a creative space was particularly important to Karine. The whole family gathers around the long dining table several times a day. “We love eating! And talking about food”, she enthuses. For many people, this is rather unusual: between July and August, Karine completely sublets her house, and creative people can book into the spacious rooms by the day all year round. The CASA PYLA kitchen is also open for workshops and events. While Karine’s husband Steve has set up a home office upstairs, the photographer can usually be found with her laptop at the dining table. “This here is my office! And while I’m working from our table, I’m also constantly going to the kitchen to make

myself a cup of tea. I must drink eight cups a day”, Karine laughs.

At home between nature and your own four walls

On days when the light floods in, CASA PYLA sparkles like a bright grain of sand while the ocean roars in the background. “Every day here is like being on holiday”, says Karine. “Yet I live and work in this house. For me, my home is the place where I can feel comfortable and at the same time be visually inspired. So the best of all worlds.” However, after more than a year of renovation work, Karine is yet again swapping the paintbrush for her camera for the time being. Capturing the light and the waves of the Atlantic – the latter preferably with a surfboard under her feet.

Left: The large, decked terrace and adjoining garden invite you to barbecue with friends and family.

Right: CASA PYLA is a mere two minutes from the beach. A stroll by the sea is part of Karine’s daily routine.

Follow Karine on Instagram:



bodieandfou



A HOTEL with a difference

Text
KLAUDIA MEINERT
Photos
KANALHUSETCPH 2020

Lennart Lajboschitz has opened a hotel in Copenhagen that promotes togetherness – and uses the BORA kitchen concept.

A self-made entrepreneur and new hotelier: Lennart Lajboschitz.



From a 'nobody' to one of Denmark's most successful entrepreneurs: if you ask Lennart Lajboschitz about his career path, a mischievous grin will appear on his face. He is a fantastic storyteller, whether relating how he sold his internationally successful furnishings empire 'Flying Tiger' or talking about his latest big project: in 2020, Lajboschitz opened the extraordinary apartment hotel 'Kanalhuset' in the heart of the Danish capital. First built in 1754, the history-steeped complex on the banks of the Christianshavn Canal started out as a royal orphanage, followed by a navy hospital. It has also been used as a prison and a naval museum. Now, it has become a hotel. And what a hotel!

Humour, colour and happiness as top sellers

Born in Copenhagen in 1959 to a Danish and Swedish Jewish couple, Lajboschitz, who left school at just 16, first made a name for himself inventing and selling functional everyday products with emotive designs. Humour, colour and a generous helping of happiness were the perfect ingredients for creating top sellers – and all at low prices. The 'Flying Tiger' concept was a hit, even if it wasn't strategically planned. After all, the success story began with Lajboschitz and his wife Suzanne selling umbrellas at flea markets – which both of them still love to this day. Today, he describes himself as follows: "I see myself as an anthropologist. I believe that everything is about people."

The entire family lives in the hotel

The idea of designing a hotel with a unique signature clearly reflects Lajboschitz's entrepreneurial approach: "I'm completely against standard business practices: analysts use figures to show what was. That can help to



achieve success but has nothing to do with vision. We do things that we truly believe in. And we act in a value-oriented manner”, he states. The unusual project follows his mantra: connecting people and creating communities regardless of age, origin, gender and lifestyle. The hotel owner is all about social interaction and sharing values. He has no fear of contact with others, quite the contrary in fact. The father of four has even set up his own home in a separate wing of the hotel complex. What’s more, several of his relatives have also moved in. Thirty family members, including his mother, live in ten of the 28 apartments.

Mix-and-match meets a slow pace

On entering the hotel, you are immediately struck by the pleasantly modest atmosphere – despite the brightly coloured mix-and-match interior. There is an omnipresent sense of slowing down and everything seems to be from a bygone age in a thoroughly positive way. Carefully restored 1960s vintage furniture creates highlights within the individually designed apartments – Suzanne Lajboschitz meticulously oversaw every last detail of the furnishings. Unusually for a hotel, there are no Bluetooth players or even televisions. Lajboschitz has intentionally refrained from providing several of the usual amenities found in large hotel chains: “In today’s world, the internet makes many things available from anywhere and at any time. Now, more than ever, people are looking for genuine experiences, traditional workmanship, local ties and clear values.”



Top left and centre: In the bar of the ‘Kanalhuset’ hotel, you can relax in a living room atmosphere while enjoying a refreshing drink and direct views of the canal.

Top right: Those who don’t want to eat alone can join other guests for dinner at the large table in the dining room.

Below: Every room and every apartment is uniquely decorated with vintage design. Every kitchen has a different colour. What they all have in common: the BORA cooktop extractor system!

In the ‘Kanalhuset’, guests should be lured out of their rooms. After all, the heart of the complex is the common room for chatting, dancing and theatre. This is also used to hold occasional events and performances. You will be looking in vain if you try to find a table for a candlelight dinner for two in the restaurant. Instead, a long table runs along the middle of the dining area. The basic concept: togetherness.

Adventurous kitchens: a revolution with BORA

Food brings people together, and so, the kitchens were designed in line with a sociable vision too. Several hurdles had to be overcome to install the BORA systems though. After all, in the listed building, many things can only be done with special official approval. So why did Lajboschitz opt for the Bavarian extractors in the first place? The owner grins: “I wanted something different. The whole project is an adventure, a revolution.” As a result – unlike in ‘normal’ property developments – ten different kitchens were installed in completely different colours. The use of BORA to create extraordinary interior design solutions is nothing new. But in this form and manner, in a building where nothing is off the shelf, it was most definitely a first. And so, guests and locals come together over evening meals in the ‘Kanalhuset’ or raise a toast with a glass of beer while enjoying the view of the canal. Instead of an impersonal hotel, what results is a charming meeting place brimming with life – created by people, for people, all to Lennart Lajboschitz’s taste.



Find out more at www.kanalhusetcpn.com

The PROS' rave routes

Three cyclists from the BORA – hansgrohe team present tours they love for more than just their athletic challenges.

Text
MARTIN FRAAS

Daniel Oss, born in Trento, loves the diversity of the routes around Lake Garda.



Photo: BORA – hansgrohe / Christof Kreuzer

Max Schachmann can understand Daniel's love for the area only too well; during a training ride together, he stopped for a few moments to enjoy the view.



Circular route from Lake Garda to Lake Valvestino, Italy

Daniel Oss's recommendation

Lake Garda is an ideal training area for many professional and amateur cyclists alike. This is partly due to the diversity of the routes. From Monte Bondone in the north, the hairpin bends of which wind their way up to 1,650 metres, to the fast, pancake-flat routes in the south, there is certainly plenty of variety. Another advantage: winter is cold, but usually frost free and with little rain. This provides the ideal conditions for preparing for the race season.

Daniel Oss from the BORA – hansgrohe team was born just around the corner in Trento and has appreciated the routes near Lake Garda since his early youth. "The area never stops amazing me", he enthuses. "The animal and plant world is unique. If I'm out riding really early, I sometimes even see a deer."

One of his favourite routes is located in the climatically mild region to the south-west of the lake, the circular route to Lago di Valvestino (Lake Valvestino). This starts and ends in San Felice del Benaco. Despite being classed as difficult, the route has the advantages of good road surfaces all the way and little traffic in most areas. "When climbing from Gargnano to Lake Valvestino, I enjoy looking at the sailboats far down below on the lake", says Daniel Oss. "Thanks to the sub-Mediterranean climate, the whole area is dotted with palm trees." For Oss, the highlight of the route is Lake Idro. "It often sparkles in a stunning shade of light blue like a piece of aquamarine beryl. Sometimes, I get off my bike and take a selfie." He then continues on the long and spectacular descent down to the lake at Salò. Daniel Oss summarises the route as "perfect from both a training and scenic perspective."

Route info

Start/finish: San Felice del Benaco

Distance: 89.2 km

Ascent: 2,050 m **Descent:** 2,050 m

“If you’re dropped on the last three kilometres of the Tourmalet, there’s no coming back.”

EMANUEL BUCHMANN

Legendary Col du Tourmalet, French Pyrenees

Emanuel Buchmann’s recommendation



The Col du Tourmalet is the Tour de France’s most frequently cycled mountain pass. In 1910, this consisted of nothing more than a stony track. Today, a tarmacked road leads up to the top of the pass at 2,115 metres. However, the legendary mountain pass still gives cyclists a fright. On the western climb, they have to ascend 1,405 metres over 18.4 kilometres with a maximum gradient of 10.2 percent. An ordeal that also entices many ambitious amateur

cyclists to the south of France to test their own performance limits. Emanuel Buchmann from the BORA – hansgrohe team associates many positive experiences with the route. “I somehow regard the Tourmalet as my mountain”, he says. “Even at my first Tour in 2015, I ended up in the breakaway group on the Tourmalet stage and was third to reach the top of the mountain.” He was also right up with the front riders on the famous pass during the Tour in 2019 and able to attack several times. “The mountain is long and constantly steep”, the Ravensburg-born professional cyclist explains. “You’ve got time to find your rhythm before you really get down to business. I find the west side more difficult, but it gets really tough 3 kilometres before the summit on both sides. From then on, the wind can sometimes play a role too as you’re relatively exposed and you can feel the altitude.”

In 2021, Emanuel Buchmann has decided not to race in the Tour de France and to instead focus on the Giro d’Italia. But he’s certain of one thing: “There are still more chapters to come in the story of me and the Tourmalet.”

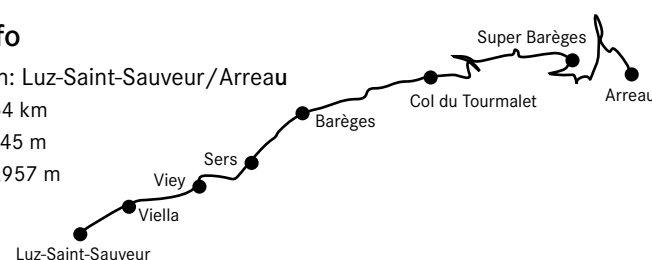
Route info

Start/finish: Luz-Saint-Sauveur/Arreau

Distance: 54 km

Ascent: 1,945 m

Descent: 1,957 m



The Tourmalet shot to fame with the Tour de France. Emanuel Buchmann from the BORA – hansgrohe team particularly loves this high mountain pass route.

Photos: BORA – hansgrohe, Bettiniphoto, SpectacularNorway

On the Lysevegen, Norway

Frederik Wandahl’s recommendation

Yes, even professional cyclists dream of routes that they have never before ridden. In the case of Frederik Wandahl, the breathtaking Lysevegen road in Norway at the end of the Lysefjord is at the top of his personal wish list. “I’ve been fascinated by this incredible climb ever since I first saw a photo of it. It’s my goal to ride up it with a friend at some point in my free time”, says the 20-year-old Dane who started his first professional season at BORA – hansgrohe this year. And even in his limited spare time, he likes to be on his bike. This makes it more than likely that his dream will soon come true.

What awaits him can be described in good conscience as unique: from the village of Lysebotn, the road disappears into a 1,100-metre-long tunnel, after which it winds its way round 27 sharp hairpin bends to an altitude of 640 metres. Here, you will find the panoramic restaurant Øygardstølen, which offers spectacular views of the 42-kilometre-long Lysefjord. This Scandinavian par force ride seems to be almost made for Frederik Wandahl, who describes himself as a “good climber”. The pass road was built and officially opened in 1984. It was mainly conceived as an access road to enable the expansion of the Tjodan power plant, but soon became a tourist magnet. The residents of Lysebotn were also grateful for the Lysevegen as prior to its construction, the village could only be accessed by waterway.

If your legs are not too heavy after the first 7 kilometres, you can ride another 10 kilometres through the enchantingly beautiful and unspoiled mountain landscape to Andersvatnet. From an ascent perspective, the route gets slightly more leisurely, with only another 310 metres of altitude to overcome.

Route info

Start/finish: Lysebotn/Øygardstølen

Distance: 7.3 km

Ascent: 640 m **Descent:** 640 m

Frederik Wandahl, 20, from Denmark is riding for the BORA – hansgrohe team in his first ever professional season.



BORA awards

BORA scoops major awards: our ideas have impressed both national and international experts. An excerpt:



Plus X Award
2021



reddot winner 2021
Red Dot Award
2021



German Design Award
2020 + 2021



Plus X Award
2020



reddot winner 2020
Red Dot Award
2020



iF Design Award
2020



Plus X Award
2019



Red Dot Product
Design Award 2019



iF Design Award
2019



Good Design Award –
Chicago Athenaeum
2017 – 2020



Iconic Award
2016 + 2019



German Design Award
2016 + 2018



reddot award 2017
best of the best
Red Dot Product
Design Award
Best of the Best 2017



Plus X Award
2017



German Brand Award
2016



Deutscher
Gründerpreis
(German
Entrepreneurs'
Award)

Imprint

Publisher

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

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

Contact

www.bora.com

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Editing & implementation

Storyboard GmbH, Munich
Design: Claudia Homer, Thomas Saible
Photo Editor: Elina Gathof

Text

Ayla Amschliger, Martin Fraas,
Severin Huber, Michèle Loetzner,
Klaudia Meinert, Anna Karolina Stock

Proofreading

Lektorat Süd, Munich

BORA product photos & renderings

Hunger & Simmeth GmbH, Raumflug
studio, Auracher Popp GbR

Production

F&W Perfect Image GmbH, Rosenheim

Print

F&W Druck- und Mediencenter GmbH,
Kienberg

Marcus Burghardt tests
a demanding gravel
section of the Strade
Bianche road cycle race
in Tuscany.



Photo: Laura Fletcher

GRÜN BECK

DESIGNERS & INTERIORS

GRUENBECK.CO.AT, A-1050 Wien, Margaretenstr. 93, Tel:+43 1 544 83 39
interior architects | design brand stores on 7 levels | customized furniture

