

BORA Flex Ovens

Planning documents



new comfort of cooking.



BORA X BO

The new comfort of cooking.



BORA X BO Highlights



Fresh air and clear view

Retain a clear view at all times: the BORA X BO prevents you from getting a face full of steam when you open the door. Its automatic steam extraction system draws the steam backwards before unlocking and automatically opening the door – and you won't even smell a thing as the special filter neutralises all odours, including fish.



Simple operation

The BORA X BO is controlled via a huge 19-inch display that can also be folded up if necessary. The touchscreen simply responds to the touch of your fingertips, just like a smartphone. Numerous preset programmes and an intuitive user navigation make cooking as easy as pie!



Cleaning made easy

Your oven chamber is dirty? No problem! The BORA X BO makes life easier for you with three cleaning programmes from fast to intensive cleaning – you don't even need to wipe it dry! The two-chamber cartridge cleans the oven chamber spotlessly 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 stands out thanks to its particularly uniform cooking results and its optimum heat distribution. Your meals will come out perfectly, even when you use all three levels at once. For example, if you bake lots of croissants at the same time on three baking trays, they will all turn out equally good!



Perfect 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 picture, which is also enhanced by the stylish stainless steel oven chamber.



XBOBORA X BO steam oven



XBOGFBORA X BO odour filter



XBOUBBORA X BO universal tray



XBOBGRBORA X BO oven rack



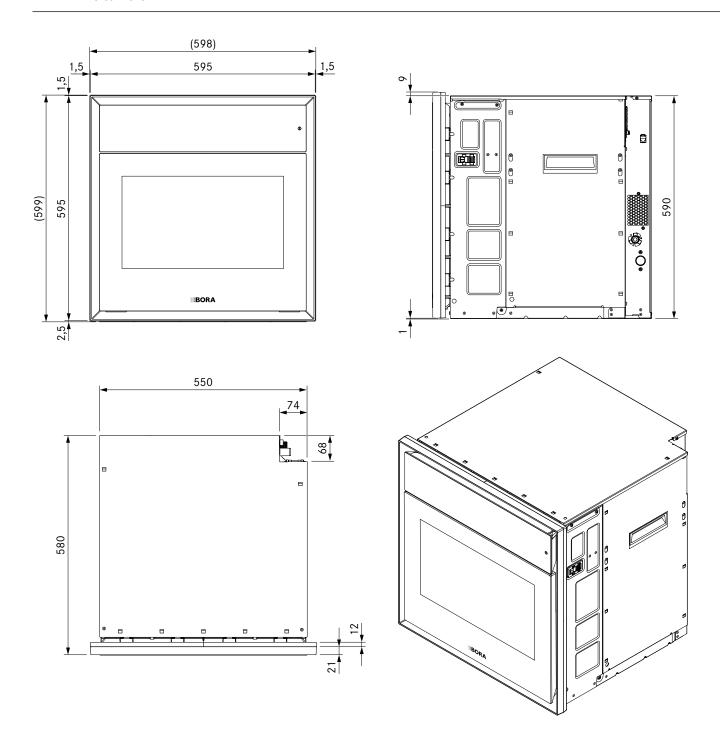
XBOGBUBORA X BO non-perforated stainless steel steamer tray



XBOGBGBORA X BO perforated stainless steel steamer tray



XBORKBORA X BO cleaning cartridge



Technical data

Multiphase supply voltage	380 - 415 V 2N
Single-phase supply voltage	220 - 240 V
Frequency	50 Hz
Maximum power consumption	6,1 kW
Two-phase power supply/fuse protection	2 x 16 A
Single-phase power supply/fuse protection	1 x 16 A / 1 x 32 A
Dimensions (width x height x depth)	595 x 595 x 580 mm
Dimensions oven chamber (width x height x depth)	480 x 308 x 405 mm
Oven chamber volume	51,5
Number of shelf levels	3
Weight (incl. accessories/packaging)	62 kg
Weight	47 kg
Surface material	Glass
Temperature control range	30 - 230 °C
Power control	Freely adjustable
Lenght inlet tube	2,5 m
Connection inlet tube	3/4''
Lenght drain hose	2,5 m
Inside diameter drain hose	19 mm
Filter material	Activated charcoal filter with ion exchanger
Maximum filter service life	1 year

Product description

- Foldable 19-inch full-graphic touch display
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open automatic door opening after BORA Clear View steam extraction
- · Innovative, fully automatic cleaning of the cooking chamber
- eSwap easy filter change from the front by simply lifting up the display flap
 Four-point food thermometer to determine precisely when food is cooked and
- interconnected automatic cut-off
- Internal steam generation
- BORA Choice these dishes are in line with the nutritional guidelines of the professional cyclists in the BORA – hansgrohe team
- · Multi-drawer connection for simplified and expanded control
- · LED multi-level lighting

Scope of delivery

- X BO steam oven
- X BO frame spacer
- X BO cleaning cartridge
- · X BO non-perforated stainless steel steamer tray
- X BO perforated stainless steel steamer tray
- X BO oven rack
- X BO universal tray
- X BO odour filter
- · water inlet hose · water outlet hose
- drain filter
- operating and installation instructions
- mounting accessories

Accessories

- X BO frame spacer XBORS
- X BO cleaning cartridge (6 pcs.) XBORK/6
- X BO non-perforated stainless steel steamer tray XBOGBU
- X BO perforated stainless steel steamer tray XBOGBG
- X BO oven rack XBOBGR
- X BO universal tray XBOUB
- X BO odour filter XBOGF
- X BO mounting set XBOMSU

Product- and planning instructions

- The appliance must have a mains water connection.
- The water outlet pipe must either be connected to a surface or flush-mounted trap with a permanent hose connection, or to the appliance connection on the sink trap.
- The stopcock for the fresh water connection and trap must be easily accessible when there are built-in appliances.
- The back panel of the kitchen unit must not be fitted behind the appliance.
- An unobstructed ventilation cross-section of at least 160 cm² must be provided in the unit.
- A minimum distance of 30 mm is to be maintained between the back of the appliance and any adjacent structure.
- The connection cable must be provided at the installation site

- Operation
 Foldable 19-inch full-graphic touch display
- · Practical information
- Food recommendations according to potential nutritional goals
- First steps
- First dishes
- Presets
- Favourites
- View change enables selection of favourite operating panel
- · Create and save individual recipes
- · Leave message for other users

Features / Functions

- Four-point food thermometer to determine precisely when food is cooked and interconnected automatic cut-off
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open automatic door opening after BORA Clear View steam extraction
- Plumbed-in water connection
- · Internal steam generation
- · X BO odour filter
- · Manual cooking to individually adjust target humidity and temperature
- · Automatic programmes
- · LED multi-level lighting
- Multi-drawer connection for simplified and expanded control

Cleaning

- Innovative, fully automatic cleaning of the cooking chamber
- Quick clean
- · Odour filter condition
- Efficient drying, no wiping

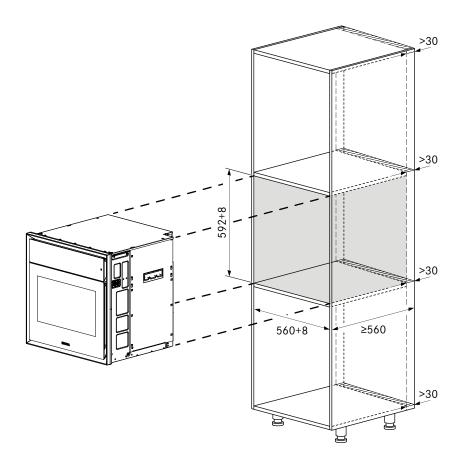
Heating methods

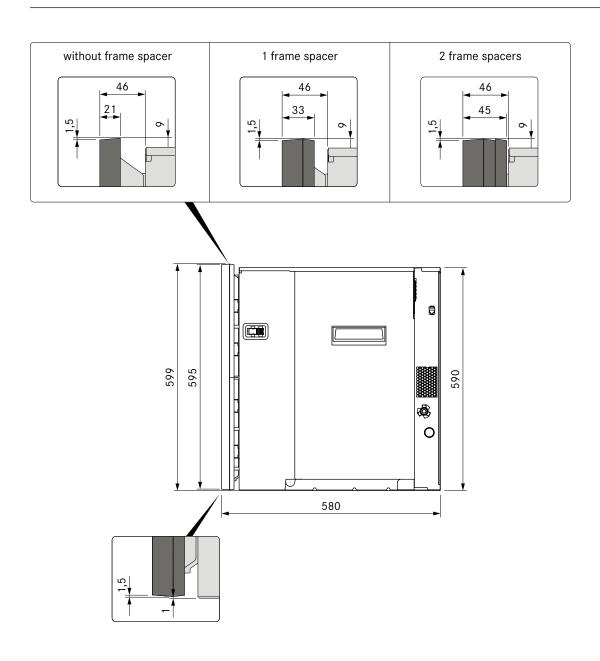
- Hot air from 30°C to 230°C and continually adjustable humidity from -100% to 100%
- Top/bottom heat
- · Low-temperature cooking
- Sous-vide cooking with precise temperature setting from 45°C to 95°C
- Grill
- Steam
- Stew
- Boiling
 Simmer
- Bake
- Au gratinDefrost
- Regenerate (reheat)
- gentle cooking of fish

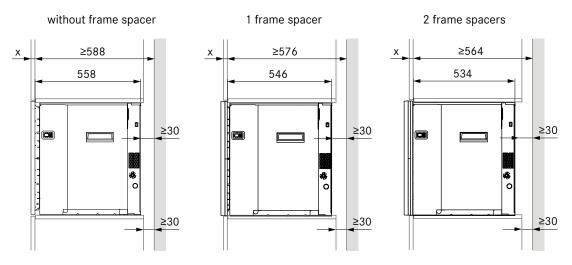
Safety

- Temperature protection
- safety shut-down
- control lock
- · childproofing feature

Installation in a tall unit

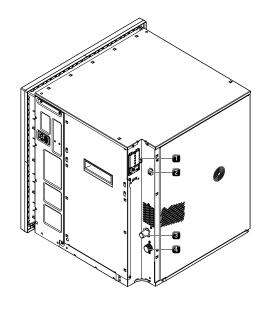


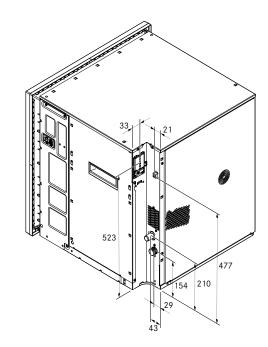




Appliance connections

- Mains connection
 RJ45-connection
 Waste water connection
 Fresh water connection

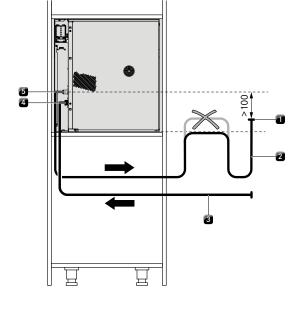


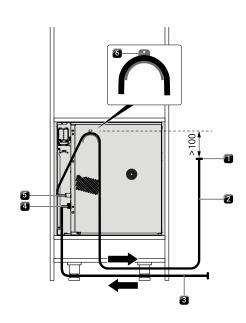


Water connections

- 1 Waste water siphon

- Waste water signion
 Water outlet pipe
 Water inlet pipe
 Fresh water connection
 Waste water connection
 XBOMSU installation set





Mains connection

Connection	Minimum fuse protection	minimum cross-section
two-phase connection	2 x 16 A	2,5 mm ²
single-phase connection	1 x 16 A	2,5 mm ²
single-phase connection	1 x 32 A	4 mm²

1 1 L1	2 1 L1	3 1 L1
2 <u>L2</u>	2 L2 > 042	2 L2 >
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⊕ PE	⊕ PE	₽E PE



BORA system drawers Highlights



Intuitive operation

Simply tap the user-friendly touchscreen to select the desired programme from the presets – or set the temperature and heating duration individually. If networked with a BORA X BO, the BORA multi-drawer can also be controlled via its display.



Simple cleaning

All of the BORA multi-drawer's surfaces are easy to access and therefore quick to clean. The sophisticated design has no sharp edges or joints, so everything is gleamingly clean again in a flash.



Best performance

The BORA multi-drawer's presets make it extremely versatile: you can use it to pre-heat plates and dishes, cook at low temperatures, regenerate or defrost food, or simply to keep meals warm. When using the deeper version of the multi-drawer, you can even work on two levels, helping you perfectly conjure up even demanding menus!



Minimalistic design

The BORA multi-drawer's scaled-down 'All Black' design focuses on the bare essentials. You have two choices for the handleless front panel: either you adapt its look to your existing kitchen units so that it blends seamlessly into your kitchen architecture or you use the BORA glass front panel, which has the same elegant design as the BORA X BO.



Best materials

Best quality: the BORA multi-drawer is exclusively made with carefully selected materials. The refined metal components and black glass base ensure durability and robustness. All workmanship is of the highest quality, so you can enjoy your BORA multi-drawer for many years to come!



MS290 BORA multi drawer 290mm



MS140 BORA multi drawer 140mm



MSF290 BORA multi drawer glass front 290mm



MSF140 BORA multi drawer glass front 140mm



MSERBORA multi drawer level-grid

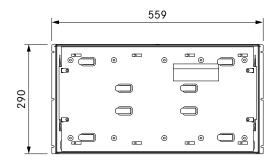


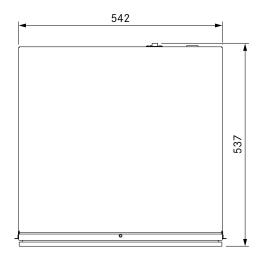


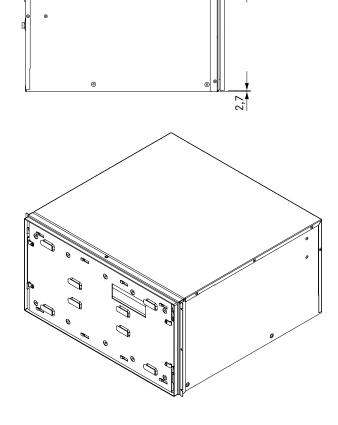
MSS290 BORA multi drawer Set 290mm incl. glass front (1x MS290, 1x MSF290)



MSS 140
BORA multi drawer Set 140mm incl. glass front (1x MS 140, 1x MSF 140)







Technical data

Supply voltage	220 - 240 V
Frequency	50 / 60 Hz
Maximum power consumption	810 W
Minimum fuse protection	1 x 16 A
Dimensions (width x height x depth)	559 x 290 x 537 mm
Dimensions oven chamber (width x height x depth)	525 x 247 x 410 mm
Oven chamber volume	50 I
Maximum loading weight	25 kg
Weight (incl. accessories/packaging)	24 kg
Weight	20,7 kg
Time stages	1 - 6
Temperature levels	1 - 6
Temperature control range	30 - 100 °C
Power supply cable length	180 cm
Power supply cable type	C13 / E+F

Product description

- Room to cook: storage space/load capacity/divisible organisation elements
- Best materials: glass fronts and bases/refined metal components/quality/ durability
- Touchdisplay/Soundfeedback/Icons
- Best performance
- Push 2 Open
- Minimalist design: Flush-integrated surface, Handleless, All Black accessory fronts, Focus on the essentials, Nothing superfluous
- · Simple cleaning
- Individual control options operation via presets or manual temperature and time control possible
- BORA Connectivity expanded operating options and range of functions thanks to networking with BORA X BO
- · Dishwasher-safe shelf rack

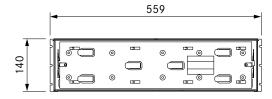
- Scope of delivery
 Multi drawer 290mm MS290
- Level-grid
- Power supply cable with type E + F plugs
- Communication cable
- 5 pairs of decore side frames (different widths)
- Installation accessories
- Sealing lip
- · operating and installation instructions

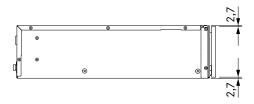
Accessories

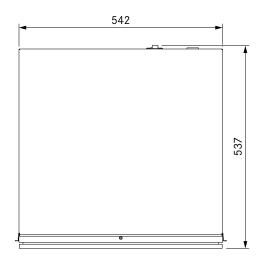
- multi drawer shelf rack MSER
 multi drawer glass front 290mm MSF290
- multi drawer power supply cable Typ G MSNLG (UK, IE)
 multi drawer power supply cable Typ J MSNLJ (CH)

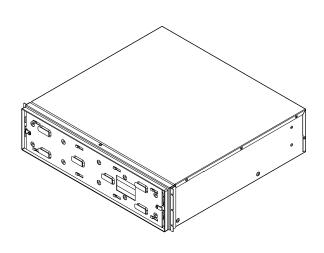
Product- and planning instructions

- Other built-in appliances with a total weight of up to 105 kg can be placed directly on top of the multi-drawer.
- The construction base must be permanently installed and designed to withstand the appliances' weight.
- The back panel of the kitchen unit must not be fitted behind the appliance
- Up to 2 shelf racks can be used in the multi-drawer.









Technical data

recimical data	
Supply voltage	220 - 240 V
Frequency	50 / 60 Hz
Maximum power consumption	810 W
Minimum fuse protection	1 x 16 A
Dimensions (width x height x depth)	559 x 140 x 537 mm
Dimensions oven chamber (width x height x depth)	525 x 97 x 410 mm
Oven chamber volume	20
Maximum loading weight	25 kg
Weight (incl. accessories/packaging)	19,2 kg
Weight	16,4 kg
Time stages	1 - 6
Temperature levels	1 - 6
Temperature control range	30 - 100 °C
Power supply cable length	180 cm
Power supply cable type	C13 / E+F

Product description

- Best performance
- Best materials: glass fronts and bases/refined metal components/quality/ durability
- Touchdisplay/Soundfeedback/Icons
- Simple cleaning
- Push 2 Open
- Minimalist design: Flush-integrated surface, Handleless, All Black accessory fronts, Focus on the essentials, Nothing superfluous
- Individual control options operation via presets or manual temperature and time control possible
- · BORA Connectivity expanded operating options and range of functions thanks to networking with BORA X BO

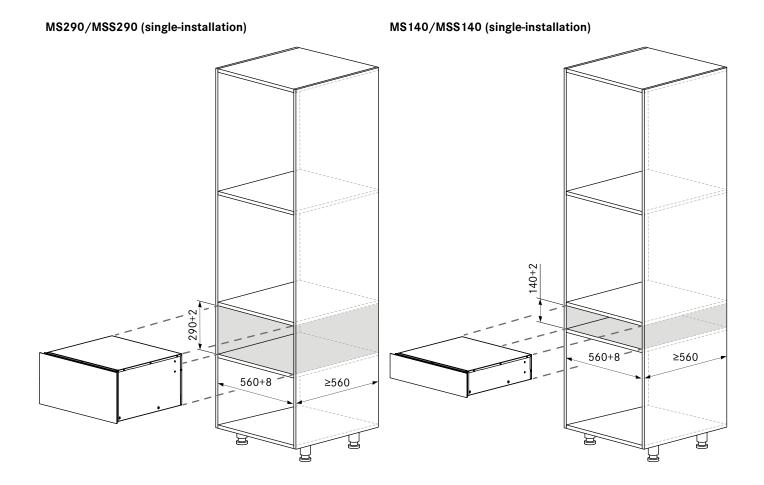
- Scope of delivery
 multi drawer 140mm MS140
 power supply cable with type E + F plugs
- · communication cable
- 5 pairs decorative sidebars (various widths)
- mounting accessories
- sealing lip
- operating instructions

Accessories

- multi drawer glass front 140mm MSF140
 multi drawer power supply cable Typ G MSNLG (UK, IE)
 multi drawer power supply cable Typ J MSNLJ (CH)

Product- and planning instructions

- Other built-in appliances with a total weight of up to 105 kg can be placed directly on top of the multi-drawer.
- · The construction base must be permanently installed and designed to withstand the appliances' weight.
- The back panel of the kitchen unit must not be fitted behind the appliance.

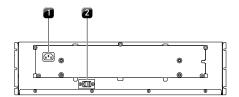


Appliance connections

BORA multi drawer

Appliance connections

- Power supply (Power supply cable length 180cm)
 RJ45 connection



Device combinations:

BORA X BO steam oven + BORA multi drawer



2x BORA X BO horizontal combination



2x BORA X BO horizontal combination, each with 1x MSS290 below



2x BORA X BO vertical combination



2x BORA X BO horizontal combination, each with 1x MSS140 below

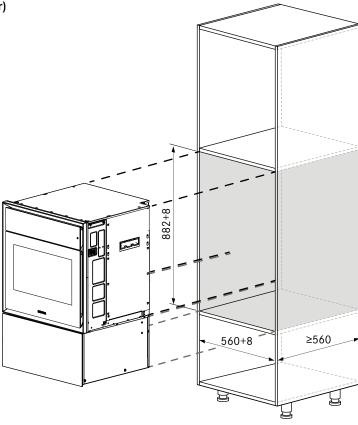


Planning instructions:

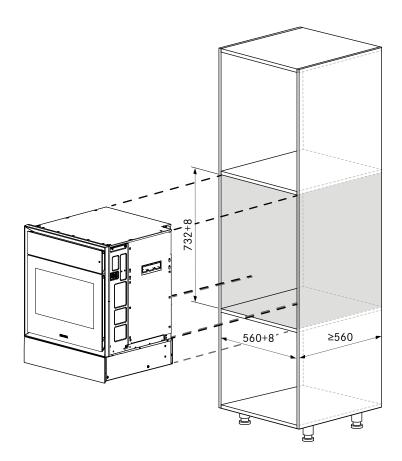
• When installing the configuration 2x X BO combined vertically, always use either a structurally stable construction base or an appliance attachment bracket.

Installation in a tall unit (without false floor)

1 XBO + 1 MS290/MSS290

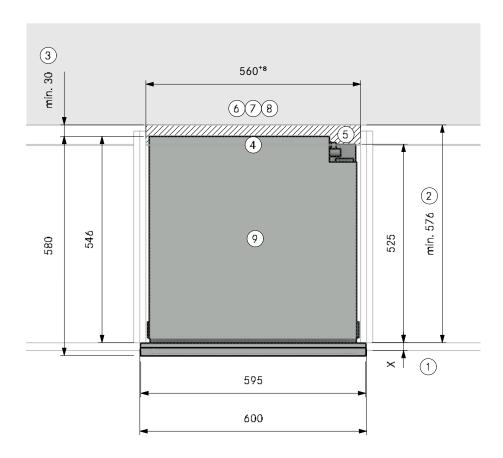


1 XBO + 1 MS140/MSS140



Protruding version with one frame spacer and MS140 or MS290 multi drawer with a unit front

MP _9501 - steam oven - multi drawer

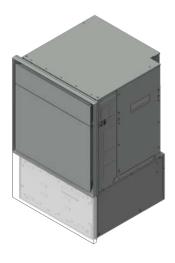


Planning information

- 1) Dimensions of the carcass front edge
- Minimum clearance from the front edge of the carcass to the start of the adjacent element
- (3) Minimum 30 mm gap between the appliance's back panel and the adjacent element
- No back panel behind the appliance
- (5) At least 30mm beetween the back of the unit and the adjacent structure must be provided for. (Minimum ventilation cross-section of 160 cm² in all areas)
- Mains water connection (cold, fresh water and waste water) mandatory
- Siphon and cold, fresh water connection must be accessible
- (8) Minimum return flow opening of 160 cm²
- The construction base must be permanently installed and designed to withstand the appliances' weight

BORA product

- 1 XBO X BO steam oven
- 1 MS140 multi drawer 140mm
- 1 MS290 multi drawer 290mm

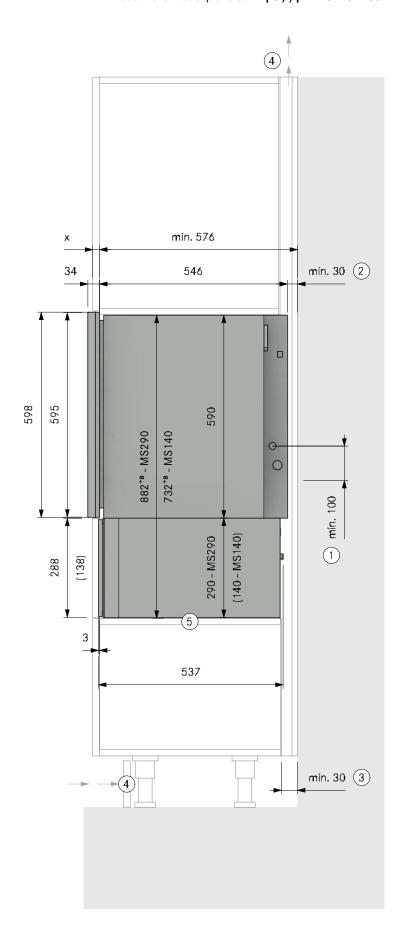


Planning information

- The siphon must be positioned at least 100 mm below the appliance connection
- east 100 nm below the appliance connection

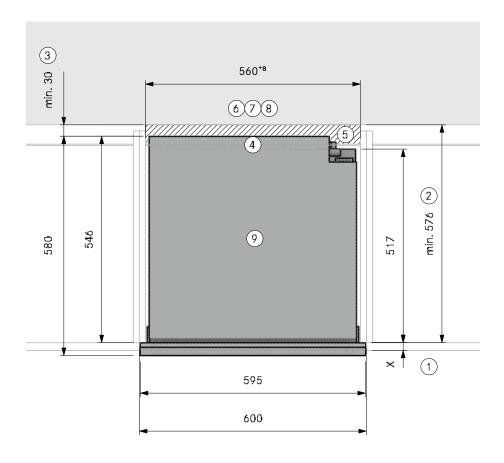
 (2) Minimum 30 mm gap between the appliance's back panel and the adjacent element

 (3) At least 30mm beetween the back of the unit and the adjacent structure.
- 3 At least 30mm beetween the back of the unit and the adjacent structure must be provided for. (Minimum ventilation cross-section of 160 cm² in all areas)
- (4) Minimum return flow opening of 160 cm²
- (5) The construction base must be permanently installed and designed to withstand the appliances' weight



Protruding version with a frame spacer and multi drawer set incl. glass front MSS140 or MS290 with a unit front

MP _9502 - steam oven - multi drawerset



Planning information

- 1 Dimensions of the carcass front edge
- ② Minimum clearance from the front edge of the carcass to the start of the adjacent element
- (3) Minimum 30 mm gap between the appliance's back panel and the adjacent element
- 4 No back panel behind the appliance
- (5) At least 30mm beetween the back of the unit and the adjacent structure must be provided for. (Minimum ventilation cross-section of 160 cm² in all areas)
- Mains water connection (cold, fresh water and waste water) mandatory
- Siphon and cold, fresh water connection must be accessible
- (8) Minimum return flow opening of 160 cm²
- The construction base must be permanently installed and designed to withstand the appliances' weight

BORA product

- 1 XBO X BO steam oven
- 1 MSS140 multi drawer set 140mm incl. glass front

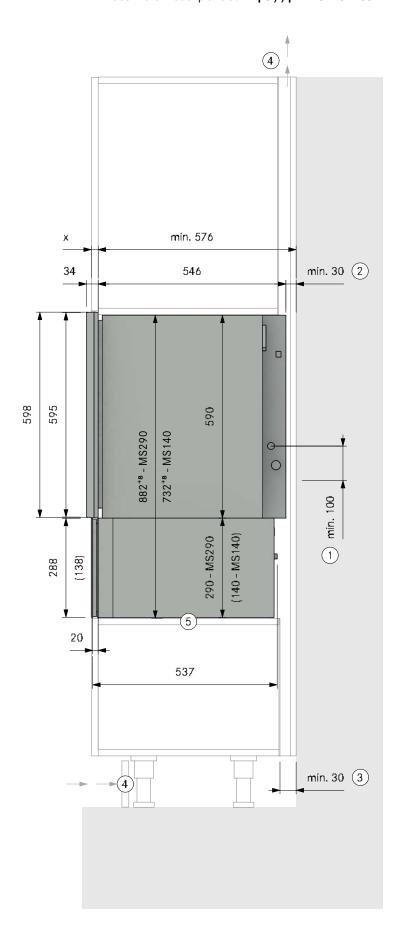
or

 MSS290 multi drawer set 290mm incl. glass front



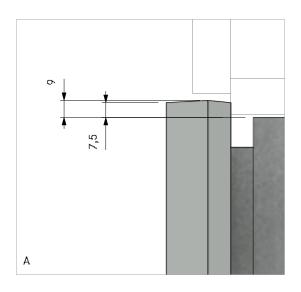
Planning information

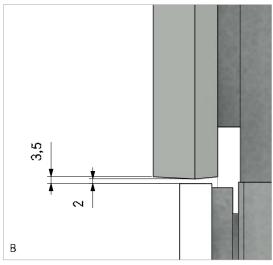
- The siphon must be positioned at least 100 mm below the appliance connection
- Minimum 30 mm gap between the appliance's back panel and the adjacent element
- 3 At least 30mm beetween the back of the unit and the adjacent structure must be provided for. (Minimum ventilation cross-section of 160 cm² in all areas)
- (4) Minimum return flow opening of 160 cm²
- (5) The construction base must be permanently installed and designed to withstand the appliances' weight

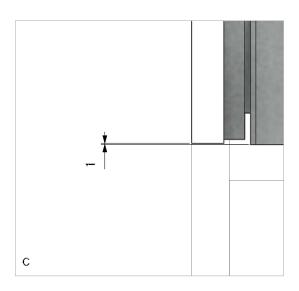


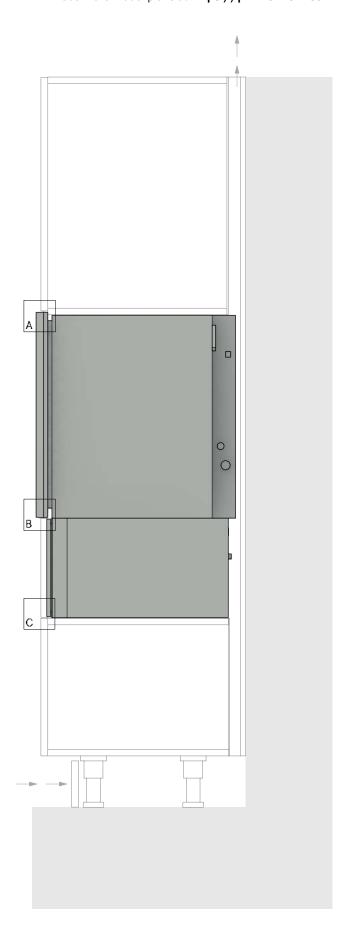
Detailed drawings of the multi drawer with unit front

Protruding version with a frame spacer (as supplied)



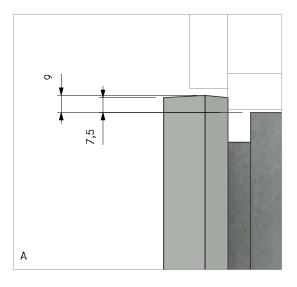


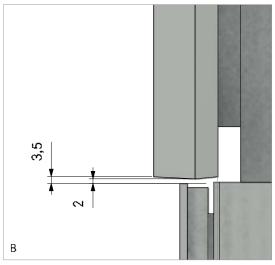


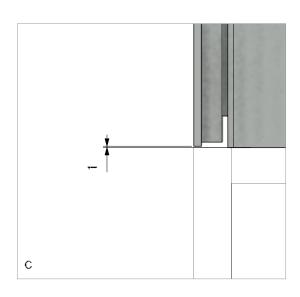


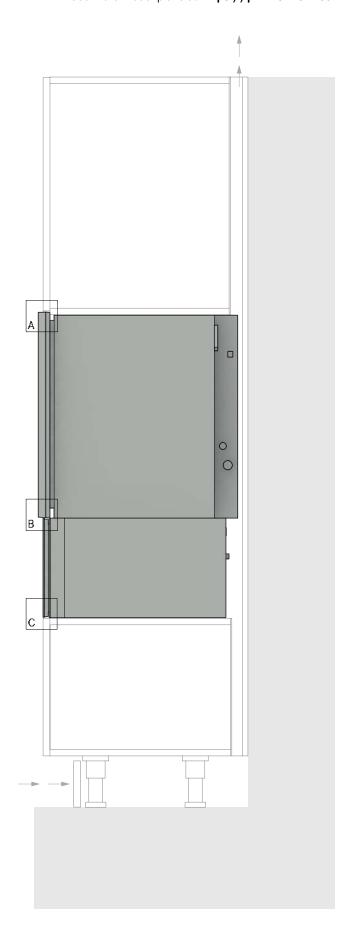
Detailed drawings of the multi drawer with glass front

Protruding version with a frame spacer (as supplied)













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