

# BORA X BO



## The professional steam oven for your home.

The BORA X BO stands for the new comfort of cooking. As it combines a steamer and an oven in a single appliance, it can cook with or without the addition of moisture. Our flex oven is a real universal genius: thanks to its innovative steam technology and intuitive operation, you can achieve perfect results every time. Inspired by high-end catering equipment, the BORA X BO brings professional kitchen technology into private homes.



### Manual

This programme is perfect for cooking enthusiasts who wish to set the temperature and the addition of moisture individually and down to the last degree: in this operating mode, the BORA X BO allows you to set the temperature and humidity precisely using two selectable views (slider and scroll wheel). Presets make cooking easier.



### Classic

The classic function is particularly suitable for users who switch from a traditional oven to cooking with steam. The temperature and humidity settings are shown as a rotary switch on the display. There are four operating modes to choose from in the classic menu.



### Automatic

In the automatic programmes, the optimum temperature, cooking time and steam usage are preset for the selected food type or dishes. The automatic programmes are designed for a specific food weight and for 4 portions. Pro tips provide additional helpful hints on how to prepare the dishes.



### Special

The BORA X BO's special programmes – keep warm, defrost, reduce germ, sous-vide cooking, dry, melt, prove dough, bake bread and rolls, etc. – make many cooking and baking processes easier thanks to precise presets.



### Presets

Specific presets to ensure the ideal temperature and the recommended moisture addition are available in manual cooking mode and in the classic function. Both of these can also be adjusted freely according to individual preferences.

### Operating modes in the Classic program

#### Hot air

Hot air browns food evenly and is particularly suitable for all kinds of baked goods.

#### Baking with moisture

The baking with moisture function keeps dishes such as oven bakes, fish and meat nice and moist.

#### Steam

Steaming is a very gentle cooking method which better preserves the vitamins and nutrients in foods. This operating mode is ideal for vegetables, fish and tender meat.

#### Hot air grilling

Hot air grilling browns the surface of grilled meat, gratins and grilled vegetables and creates typical roast flavours.

Temperature range of traditional ovens	Classic function and manual cooking setting
120 – 140°C	5°C lower
140 – 160°C	10°C lower
160 – 180°C	15°C lower
180 – 230°C	20°C lower

### Tip

As the BORA X BO circulates hot air at high speed, the heat is transferred to the food faster than with other ovens. When switching from a traditional oven to the BORA X BO, you should pay attention to this conversion table.

### Please note

Recipes from the BORA recipes range are already tailored to the BORA X BO, so you don't need to adjust them.