

BORA

Magazine

01 | 2019

Professional 2.0


Functional aesthetics
and extra-deep
dimensions

Classic 2.0

Maximum flexibility
in the kitchen,
reinterpreted

Pure

A class of its own –
your kitchen's
trademark

A close-up portrait of Willi Bruckbauer, a middle-aged man with a balding head and a light beard, wearing a white button-down shirt. He is looking directly at the camera with a slight smile.

Willi Bruckbauer, developer and founder of BORA Lüftungstechnik, on an idea that turned the kitchen world upside down in just a few years.

‘There has to be a nicer way...!’

It was ten years ago when – at the request of my customers – I set out to develop the perfect extractor. The conventional extractors hanging over the cooker, heavy and noisy, were far too ineffective and at the same time too bulky – popular and yet strangely behind the times. So I just started to tinker with the idea. I was driven by pure curiosity, but also the ambition to make life in the kitchen more attractive. This evolved into the company BORA, which today sells our innovative products in 58 countries, believe it or not. Right at the beginning I gave my experiments a name: ‘The kitchen revolution. The end of the extractor hood.’ What was devised back then with zeal and élan, proved with the passing of time to actually be a fitting term. Our products made a bold entrance into the kitchen market and changed it for the long term. More and more companies are trying to emulate us, but with a single innovation we have been able to win over customers worldwide. Today BORA is synonymous with effectiveness in the kitchen, design and quality. In other words: a classic, the original.

As a trendsetter, this spurs us on. In our research lab, talented engineers work around the clock on innovations that are subjected to rigorous testing. I’m now proud to be able to present our latest developments.

First and foremost: there really is a BORA product for every kitchen. We always place great importance on quality, effectiveness and a characteristic design. Different requirements and lifestyles demand different products. With BORA Pure we now offer an innovation for everyone which can be tailored to different

colour preferences, whilst being intuitive and easy to use. The maintenance is child’s play and you still have maximum room for storage. But that’s not all: we’ve also enhanced aspects of BORA Classic. With its compact design and optimised operating and control concept it sets current benchmarks. We will be showcasing these products for the first time at the Cologne furnishing fair 2019 – and in this magazine! Just have a flick through. I hope we can infuse you with our enthusiasm for innovation and quality. And don’t miss our pieces on Matthias Steiner, Olympic weightlifting champion, and Peter Sagan, international cycling star from the BORA – hansgrohe team. Peter is a big fan of BORA and presents the new BORA Pure to you on page 42.

So we’re really showing our sporty side in this edition. Movement is a firmly anchored concept at BORA. Both in terms of our business and as an integral part of our corporate culture. It’s the only way to get ahead. A little OTT perhaps? No, because we work with ambitious goals and we want to provide a service that is above average so that you as our customer are more than satisfied.

Welcome to the world of BORA!

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

Yours, Willi Bruckbauer



BORA CLASSIC 24
Touch controls and a design scaled down to the essentials. BORA Classic: versatile and efficient with maximum installation flexibility.

BORA BASIC 32
The revolution: a cooktop and extractor rolled into one – suitable for any kitchen. Now also available in the All Black edition.

BORA PURE 42
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BORA ADVANTAGES 54
We provide effective, carefully thought-out solutions based on innovative ideas.



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MATTHIAS STEINER 136
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BORA products

THE BORA PRINCIPLE 6
Innovation not imitation. We come up with innovative ideas that enrich and improve people's everyday lives.

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An evolved version of the tried-and-tested, award-winning Classic system. Characterised by its puristic, highly aesthetic appearance.



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A home visit in Siegen. Two couples, one building. Alongside a friendship that spans years, they are also united by a feature in their kitchen.

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Planting and harvesting in the kitchen is constantly taking on new forms. Kitchen farming is becoming a new lifestyle trend.

CYCLING 90
Ambitious goals brought to life. The BORA – hansgrohe team can look back on the most successful year since it was first formed.

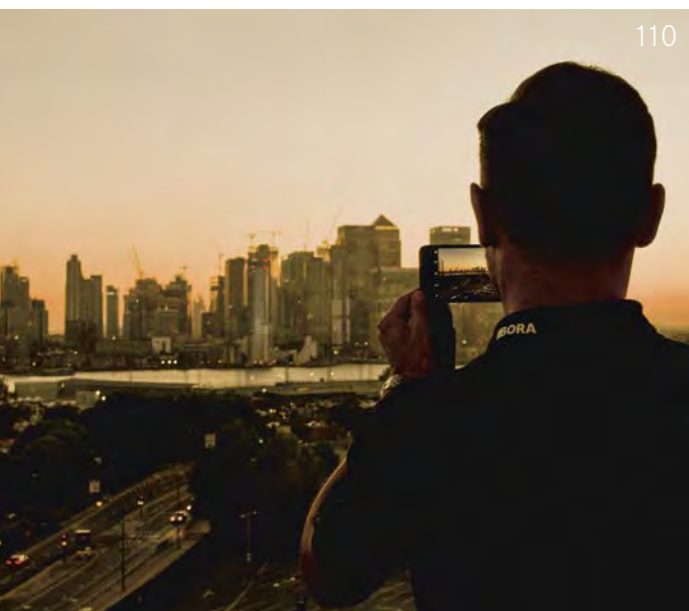
ARCHITECTURE 100
With its revolutionary architecture and impressive views, CASA MI is one of the most spectacular villas on Lake Zurich.

BORA REVOLUTION TOUR 110
The BORA Revolution Tour 2018 travelled right across Europe from Lisbon to Dublin.

10|10 RECIPES CHAMPION EDITION 122
Our champions present creative, healthy meals in the 10 | 10 cookbook range.



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BORA system

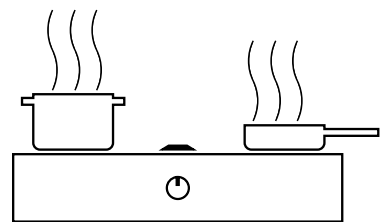
BORA SYSTEM 56
With elements that can be used across the range, the BORA system offers optimum performance down to the last detail. Everything from a single source for more quality.

BORA WARRANTY 64
As proof of our confidence in our products, we offer all customers an extended warranty – whichever system they choose.

BORA AWARDS 66
BORA has received numerous awards both at home and abroad. An overview of the awards.

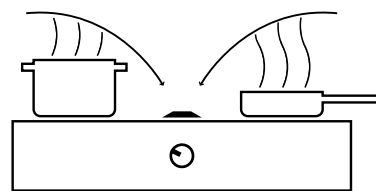


The BORA principle



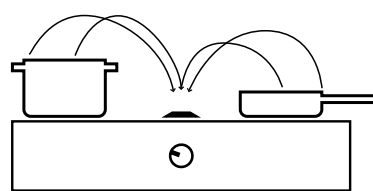
1

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



2

The BORA cooktop extractor creates a cross flow which is greater than the speed at which the cooking vapours rise.



3

This means that cooking vapours are suctioned away where they arise: directly at the cooktop, from pots, frying pans or grills.

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

Innovation not imitation. We come up with innovative ideas that enrich and improve people's everyday lives. We believe in our vision of 'the end of the extractor hood'.

BORA is synonymous with innovation and creativity in the kitchen. We have revolutionised the design and function of kitchens. The BORA principle is gaining increasing ground. We believe in our vision of 'the end of the extractor hood'. We offer more freedom, enhanced functions and extraordinary design options. We set the highest quality standards for our products and services. The fact that our production sites are based in Germany and Austria ensures that we fulfil these commitments. We only use high-quality materials, such as stainless steel and glass, and avoid substances that are hazardous to the environment. We work with excellent preliminary suppliers including SCHOTT, E.G.O. and ebm-papst for our motor technology, enabling us to only ever bring top-quality products onto the market that benefit our customers and are environmentally sustainable.

The BORA principle is catching on. More and more manufacturers are realising that our vision of the end of the extractor hood offers new kitchen design options and outstanding customer benefits. We remain focused. Cooking vapours and odours are no match for BORA – we suction them away precisely where they arise, i.e. directly at the cooktop. We extract vapours straight from pots, roasters, pans or grills by means of physics, not by magic! We simply use a cross flow which is greater than the rising speed of the cooking vapours.

Advances in patented technology

We work with patents. Our cooktop extractor systems are so effective and energy efficient that their performance goes far beyond that of conventional extractor hoods and modern interpretations. We are extremely active in research and development with 55 international patent applications currently pending.

Cleanrate – or the true measure of performance

Extractor hoods are assessed according to DIN EN 61591, which measures the fan performance, volume and grease removal. BORA devised the cleanrate procedure in order to compare the performance of different systems objectively in terms of their ability to eliminate the unwanted side-effects of cooking. The cleanrate refers to the air purity level while cooking. The higher odour particles rise, the more they contaminate the air in the kitchen. Conventional extractor hoods only extract some of the vapours generated. In tests, BORA achieves a cleanrate of almost 100% directly at head height – a level that manufacturers of traditional extractor hoods can only dream of. Cooking with BORA is like cooking in the fresh air.

Constantly improving – constantly progressing

BORA is now offering its customers an extended warranty on all BORA cooktop extractor systems. To benefit, simply go to www.mybora.com and enter the code from the sticker on the cooktop extractor. This will automatically extend your warranty by another year, free of charge. We train our global retail partners using our in-house training measures to make sure that our customers are given top-quality advice. At the BORA Training Lab in Raubling, we hold daily training sessions on installation, advice and sales to guarantee that our customers receive the best advice and implementation services on site. Our Planning department helps our specialist suppliers optimally implement your system. BORA's very own international service team deals with any problems that can only be efficiently resolved on site, such as a cracked glass cooktop or a filter replacement.

BORA Professional 2.0

The Best of the Best*



*BORA scooped the 'Best of the Best' Red Dot
Award 2017 for the Professional 2.0



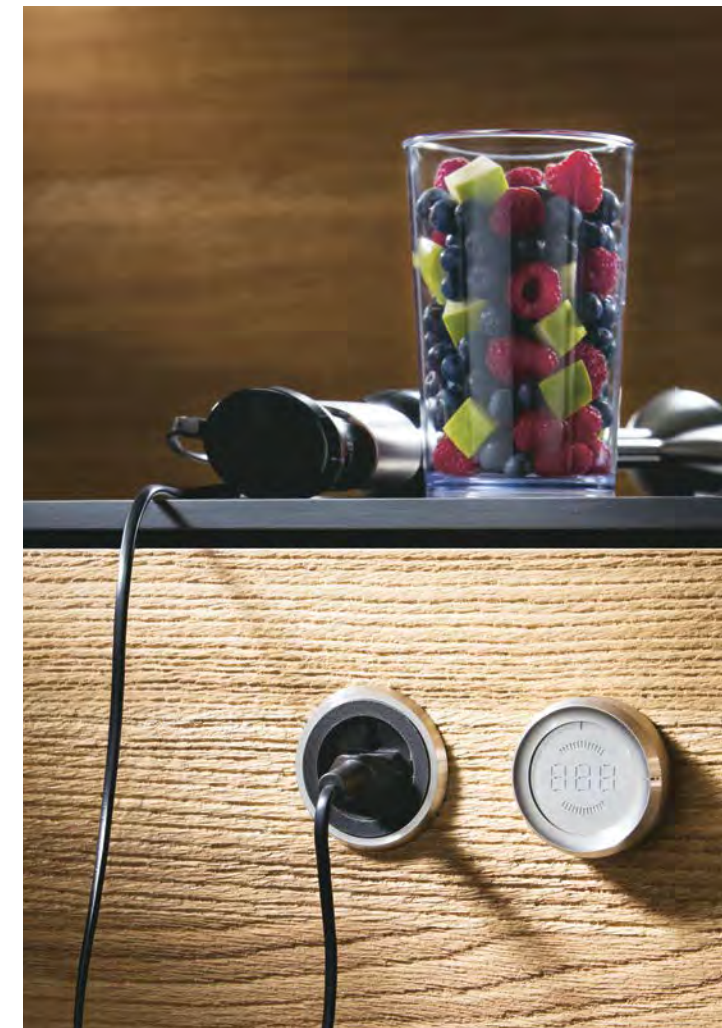
With their oversized depth of 54 cm, the cooktops are the deepest modular cooktops on the market, offering an extremely large cooking area. This means that two large pans can be easily placed one behind the other. Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through. The BORA Professional 2.0 system also offers great versatility and various composition options – from surface induction to Tepan and gas through to wok cooktops. It all boils down to how and with what you like to cook.

The completely redesigned Tepan stainless steel grill offers top performance, two large grilling zones and unique, precise temperature controls. 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.

Another newcomer to the range is the gas cooktop with sunken burners. Thanks to the special design, even when the cooktop extractor

Left: Made of pure stainless steel, the BORA Tepan grill is big enough to fry eight steaks at the same time as well as being easy to use and clean.

Right: Electrical domestic appliances can be conveniently connected thanks to optimally positioned sockets.



BORA Professional 2.0 – functional aesthetics, innovative effectiveness, extra-deep dimensions, best performance – winner of the 2017 Red Dot Award.

The new Professional 2.0 is an evolved version of the original BORA system. We retained all of the tried-and-tested elements – such as the extra-deep cooktops, the knobs and the efficiency of the actual system – and enhanced other aspects with a view to combining simplicity, functionality and optimum performance in a single, electrically controlled system. The panel of judges of the Red Dot Award chose BORA Professional 2.0 as the best of the best systems in 2017 before it was even launched on the market – further proof of the innovative strength and engineering ingenuity of the new system.

The pièce de résistance of Revolution 2.0 is its user interface; the cooktops and cooktop extractor now communicate with each other and the new extractor cover flap opens and closes automatically. This enables us to achieve optimum user friendliness and outstanding effectiveness. Everything is made possible by an intelligent control knob: from power control to the various function programmes to the temperature indicator in the knob itself. BORA Professional is a complete system. Cooktops, cooktop extractors, ducts, motors, filters and wall sleeves are combined in this electrically controlled system to create an all-round functional solution.

Right: BORA Professional 2.0 offers various composition options from surface induction to Tepan, gas and even a wok cooktop. Combine different cooktops or two of the same.



is working on full power, the flame is barely affected guaranteeing greater efficiency and shorter cooking times.

Thanks to our EC motors, BORA Professional 2.0 also cooks extremely quietly and efficiently. To fine-tune the system even further and offer a 100% functional guarantee, BORA has introduced its very own Ecotube duct system. Optimally coordinated products, right down to the BORA 3box wall sleeve, create an overall system that meets exacting requirements in terms of effectiveness, ease of installation and flexibility. What's more, BORA Professional 2.0 is significantly quieter than conventional extractor hoods. In fact, its noise level is even drowned out when frying a steak. The system also cuts an impressive figure in terms of energy efficiency, with an A++ rating.

Customers can choose whether to install BORA Professional 2.0 as a recirculation or exhaust air system. The new Professional can essentially be installed as a 'plug and play' compact system with integrated fan and silencer. This opens up the previously unavailable opportunity to install a modular cooktop extractor system in floating worktops. A world first. A revolution. With an installation height of just 199 mm, the system is practically made for floating worktops.

It can of course be planned as an exhaust air version that guides the air over long distances to enable optimum interior design in the kitchen. The system is remarkably easy to clean, and the cleaning procedure itself has also been further improved.

Right: The Professional 2.0 All Black edition is available in a set with two surface induction cooktops. Extraction system and control knobs undergo a complex procedure to obtain their totally matt black coating.



The wide extraction opening leads directly to the removable filter and the tray with a built-in handle. All parts are dishwasher safe so you can keep your system clean at all times. Even the grease particle capture rate has been further optimised to guarantee that the system performs well in the long term.

The cooktop extractor and cooktops offer uncompromising quality. High-quality materials and attention to detail ensure excellent functionality and durability. BORA products are characterised by pure stainless steel, heavy-metal-free SCHOTT glass ceramic and elaborate workmanship. New to the range is the totally black All Black edition of Professional 2.0. The stainless steels surfaces of the extractor system and control knobs are enhanced through a complex coating procedure, which is also used in medicine and engine technology. The elegant, matt black appearance blends in perfectly with modern kitchen design.



Far left: Our products not only enhance people's enjoyment of cooking, but also offer impressive everyday advantages in the form of simple cleaning and maintenance.

Right: BORA Professional 2.0 impresses with its outstanding performance and offers the largest cooktops on the entire domestic appliance market. Two large pans can be placed one behind the other on each cooktop.

BORA Professional 2.0 Highlights

Intelligent control knob

The perfect combination of classic, simple knob control and the possibilities offered by the integrated touch-control surface and digital display. The many operating functions are always accessed centrally via the intelligent control knob made of high-quality stainless steel.

Precise temperature control

The Tepan stainless steel grill offers 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.

Automatic cover flap

The cover flap opens and closes automatically when the extractor is operated. The built-in sensors effectively prevent anything from accidentally becoming trapped as it closes. When switched off, the system is fully closed.

Automatic extractor control

The extractor power level automatically adjusts itself depending on what is being cooked at any given time. As you don't need to manually adjust the fan controls all the time, you have more time to cook.

Oversized cooking area

Thanks to the extra-deep 54-cm cooktops, BORA Professional 2.0 offers even more room to cook. Two large pots can be easily placed one behind the other. Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

Variable warming function

With BORA Professional 2.0 cooktops, depending on the application or food used, you can choose from three heat retention levels at different temperatures. This means that you can keep your meals warm at a perfect, constant temperature without the risk of burning them.

Modular system

BORA Professional 2.0 offers a wide range of cooktops from surface induction to gas through to 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.

Minimum volume

Thanks to the quiet extractors built in to the kitchen's plinth area, BORA Professional 2.0 is still virtually silent even on high power levels. So it won't distract you from your cooking and your conversations won't be disturbed.



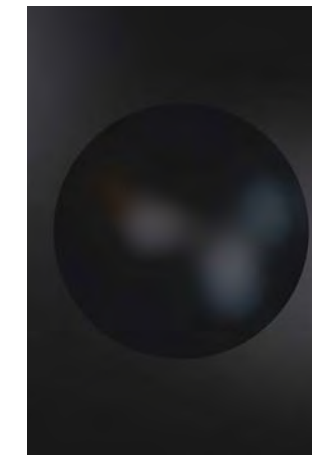
PKFI11

BORA surface induction glass ceramic cooktop with 2 cooking zones



PKI11

BORA induction glass ceramic cooktop with 2 cooking zones



PKIW1

BORA induction glass ceramic wok cooktop



PKC32

BORA HiLight glass ceramic cooktop with 2 cooking zones: 3-ring/2-ring



PKC3B

BORA HiLight glass ceramic cooktop with 2 cooking zones: 3-ring/roaster



PKCH2

BORA Hyper glass ceramic cooktop with 2 cooking zones: 1-ring/2-ring



PKG11

BORA gas glass ceramic cooktop with 2 cooking zones



PKT11

BORA Tepan stainless steel grill with 2 cooking zones



PKASFIAB

BORA surface induction set
All Black



PKA/PKAS

BORA cooktop extractor
110 x 540 mm

All product information

Would you like to know more about BORA products? Simply scan the QR code with your smartphone or visit our website: www.bora.com/professional2-0



All cooktops measure
370 x 540 mm

BORA Classic 2.0



Maximum flexibility
in the kitchen

No compromise, no limits. BORA Classic 2.0 stands for infinite freedom in your kitchen.



Maximum flexibility and individuality for a unique cooking experience at home – that was the requirement when BORA Classic 2.0 was developed. This is the successor of the previous system BORA Classic, which received the Red Dot Award. The result is an unprecedented cooktop extractor system, unrivalled and well-thought-out down to the very last detail. The new, innovative sControl+ operating panel in its smooth hollow enables precise, intuitive operation. Now all functions are literally at the user's fingertips. At the same time, the controls

are practically invisible when on standby mode and thanks to their central position, there is maximum space on the cooktop. But that's not all: as usual, you can order cooktops and extractor systems individually and combine them to suit your needs. Combinations with one, three or more cooktops are also a possibility. BORA Classic 2.0 can be adapted to your personal cooking requirements at all times. With two induction cooktops, for example, there is room for four large pots measuring up to 24 centimetres each.

Above: The power level of the cooktop extractor automatically adjusts to current cooking conditions; manual control is not necessary.

Right: Alongside induction and HiLight cooktops, a Tepan stainless steel grill and a glass ceramic wok cooktop are also available with BORA Classic 2.0.



The new HiLight roaster cooktop with a heating circuit between the cooking zones is also highly flexible. This allows two cooking zones to be linked to form an XXL roaster zone. However, 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 degrees for perfect grilling.

The pièce de résistance of the BORA Classic 2.0 is of course the BORA cooktop extractor, which has once again been refined and improved. Thanks to the automatic extractor control, which sets itself according to the current cooking conditions, manual adjustment is possible but no longer a must. This leaves your hands free for stirring and turning the food, which as usual is always clearly visible and not hidden under a cloud of rising steam.

Left: A modern fan does the work in the BORA Classic 2.0. This means that the extractor is nice and quiet – even on high power.



With a modern fan and optimum airflow, the cooktop extractor in the BORA Classic 2.0 is so quiet that conversations are not disturbed. Designed for convenience: after cooking you can simply remove the parts that have been in contact with the cooking vapours and clean them. All parts are dishwasher-safe. Since the beginning, BORA has been synonymous with modern, innovative product design.

With BORA Classic 2.0, special attention has 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. Practically flush installation is also possible in any kind of worktop using a special inlay frame. Cleaning the cooktop surface



Left: With the new sControl+ operating panel the required settings are at your fingertips.

is very easy thanks to the seamless design and there are no unnecessary edges under which dirt can gather. In addition, you can activate the cleaning lock beforehand. This locks the operating panel for ten seconds, preventing you from accidentally changing your settings. Intuitive, innovative and inspiring. That's the BORA Classic 2.0 system.

The particularly large cooking zones enable you to consistently warm even very large pots or roasters through.



Above: One cooktop for a household with a single occupant or three or more for larger families. BORA Classic 2.0 is modular and can be adapted to individual requirements.

BORA Classic 2.0 Highlights

Minimalist design

The cooktop and extractor are ideal for flush installation. The perfect lines allow them to blend in discreetly and elegantly with any modern kitchen design. When on standby, the operating panel is virtually invisible and during operation it is scaled down to the essentials thanks to intelligent lighting.

Intuitive sControl+ operating panel

The unique operating panel is simpler than ever: it works intuitively with a swipe of your index finger up or down in the smooth hollow or a tap with your fingertip. All important functions can be accessed with a single touch.

Simple cleaning

All parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening. They can then be cleaned in the dishwasher, where they take up very little space. Even if there are any spillages while cooking, liquids or food are safely caught by the integrated drip tray.

Precise temperature control

The Tepan stainless steel grill offers top performance, two large grill areas 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.

Oversized 4 24 cooking area

Thanks to the central operating panel by the extractor, no space is taken up by controls on the cooktop and there is room to cook with 4 pots measuring up to 24 cm at the same time. Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

Minimum volume

Always extremely quiet – even on high power levels: this is due to optimum airflow and the use of an extremely quiet fan in the kitchen plinth area. So it won't distract you from your cooking and your conversations won't be disturbed.

Modular system

BORA offers a wide range of cooktops from surface induction to wok or Tepan stainless steel grill, which can be freely combined with the extraction system. Combinations with one, three or more cooktops are also a possibility.

Automatic extractor control

The extractor power level automatically adjusts itself according to current cooking conditions. There's no need for constant manual adjustment, which means you can focus fully on your cooking.



CKA2

BORA cooktop extractor
dimensions: 116 x 515 mm



CKFI

BORA surface induction
glass ceramic cooktop with
2 cooking zones



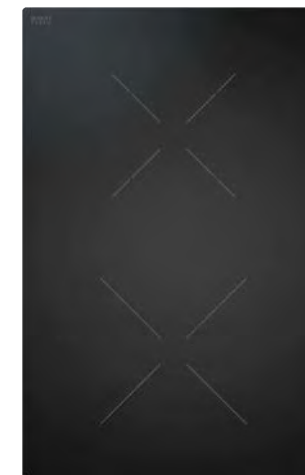
CKI

BORA induction glass
ceramic cooktop with
2 cooking zones



CKIW

BORA induction glass
ceramic wok cooktop



CKCH

BORA Hyper glass ceramic
cooktop with 2 cooking
zones 1 ring/2 rings



CKCB

BORA HiLight glass ceramic
cooktop with 2 cooking
zones 1 ring/2 rings/roaster



CKT

BORA Tepan stainless steel
grill with 2 cooking zones



CER

BORA frame for the Classic system in the standard
combination of an extractor with 2 cooktops

All product information

Would you like to know more about BORA products? Simply scan the QR code with your smartphone or visit our website: bora.com/classic2-0





BORA Classic

Innovation down to the last detail

Touch controls and a design scaled down to the essentials. BORA Classic: versatile and efficient with maximum installation flexibility.

Left: BORA Classic – sleek, slimline design combined with powerful extraction technology.

Below: With BORA Classic, the choice is yours: surface induction, Hyper glass ceramic, Tepan, wok or gas cooktop.



BORA Classic won the Red Dot Award for Product Design. This highlights BORA's outstanding sense of innovation and the functionality of the product, which combines attractive aesthetics with a minimalist design. On a smaller scale than BORA Professional, BORA Classic can make your cooking and kitchen dreams come true in perfectly designed rooms. There's no annoying hood to spoil the appearance of your kitchen, yet you still have an ideal solution for extracting cooking vapours thanks to the BORA principle. Whether you combine your kitchen units with steel, glass,

wood or stone, the streamlined design of BORA Classic blends into any surroundings. The innovative ventilation technology is sure to attract everyone's attention when the device is turned on and cooking vapours and odours are drawn downwards as if by magic. BORA Classic also offers the latest motor technology and an energy efficiency rating of A++. You can choose from a range of cooktops that can all be combined with one another, including surface induction, wok, gas, Tepan and classic Hyper glass ceramic cooktops. BORA Classic is controlled using an intuitive touchscreen

Right: Even cooking with deep pans is no problem for BORA Classic.

Below: With BORA Classic, even strong-smelling cooking vapours from joints of meat can be simply and effectively extracted downwards.

operating panel that only becomes visible when it is switched on. As such, our Classic system is ideal for minimalist kitchens.

The cooktop extractor comprises two identical, polished stainless steel cover plates that can either be set aside during cooking or used as an air baffle when operating the gas cooktop. Alternatively, BORA offers an inlet grille, also made of extensively polished stainless steel, which simply stays on the cooktop extractor while cooking and is only removed to be cleaned in the dishwasher. The choice is yours – your taste is the decisive factor, not only when cooking.

With our BORA Classic system you can again choose between exhaust air and recirculation as well as flush installation and surface mounting.

As an additional option, the standard BORA Classic configuration comprising an extractor and two cooktops is also available with a stainless steel frame for simple and virtually flush installation in worktops of any material, including laminate. With a depth of 515 mm, the cooktops fit in any worktop and can therefore be flexibly installed in kitchen islands or kitchen counters.



BORA Classic Highlights

Minimalist design

The extractors and cooktops are designed for flush installation, meaning that with its minimalist design and controls scaled down to the bare essentials BORA Classic blends in perfectly with the modern kitchen.

Compact size

Its compact measurements enable BORA Classic to fit into even the smallest of kitchens and as there is no extractor hood, there is also room for additional wall units.

Modular system

BORA Classic offers a wide range of cooktops from surface induction to gas through to 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.

Maximum storage space

Thanks to the low height of the appliance, the flat design of the silencer and duct and the fans built into the kitchen plinth, you still have maximum storage space for your pans and other kitchen utensils in the cupboard below.

Optimum energy efficiency

Using the latest fan technology, even when working at full power, BORA Classic achieves a very low energy consumption with energy efficiency class A++.

Minimum volume

Thanks to the quiet fans built in to the kitchen's plinth area, BORA Classic is still virtually silent even on high power levels. So it won't distract you from your cooking and your conversations won't be disturbed.



CKASE

BORA cooktop extractor system 90 x 515 mm



CFI11

BORA surface induction glass ceramic cooktop with 2 cooking zones



CI11

BORA induction glass ceramic cooktop with 2 cooking zones



CIW1

BORA induction glass ceramic wok cooktop



CKAEG

BORA inlet grille



CCH1

BORA Hyper glass ceramic cooktop with 2 cooking zones



CG11

BORA gas glass ceramic cooktop with 2 cooking zones



CT1

BORA Tepan stainless steel grill



CER

BORA frame for the Classic system in the standard combination of an extractor with 2 cooktops

All cooktops measure 340 x 515 mm

All product information

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



BORA Basic

The revolution: cooktop
and extractor rolled into one –
suitable for any kitchen





Below: Everything under control with the innovative, central touch-operated round slider.



Left: BORA Basic with All Black air inlet nozzle – the perfect combination of functionality and an elegant colour scheme.

BORA Basic – different products for different users. Optimised to meet the demands of modern kitchen planning.

A strong pair: we have combined a powerful cooktop and an effective cooktop extractor to create an attractive system. With its unconventional design and intuitive power electronics, BORA Basic makes you want to experience kitchens in a whole new way. Various sizes and functions offer alternatives for every kitchen, depending on the dimensions and layout of the room. BORA Basic is an all-rounder offering bigger, more attractive cooking zones, quieter operation, easy cleaning and optimum interior design – with the added advantage of great space-saving options for smaller kitchens.

BORA Basic – the perfect introduction to high-end kitchen culture and design. Enjoy fresh air while cooking and regain freedom when planning your kitchen. The BORA design with its timeless appearance and functional material quality offers a discreet highlight in your kitchen – based on the excellent performance of the actual product. BORA has fundamentally changed the design and function of kitchens, turning them into joint cooking and living areas and providing an attractive stage for modern kitchen design. Different products for different users: the BORA Basic surface induction cooktop with integrated

Below: The flush installation of the cooktops allows for modern, minimalistic integration into the kitchen design whilst preventing the build-up of dirt.

extractor boasts an innovative touch-control concept that has recently been revised and further optimised. Thanks to the touch-operated round slider, you can keep a clear eye on all cooking zones and the round extractor and can operate a large cooktop measuring 830 x 515 mm. The cooking zones have also been further enlarged to now offer 20 to 50% more cooking area than similar systems, making them ideal even for small kitchens. Two large pots or pans can sit behind one another on the BORA surface induction cooktop. Customers with even less kitchen space can opt for the BORA Basic

version measuring just 760 x 515 mm. Even in this slightly smaller version, the cooktop still offers all the BORA advantages, i.e. it is efficient and quiet just like all of the other systems. Versatility is ensured by the various different models, including induction, Hyper and flexible surface induction. We have the right product for every customer, depending on their personal requirements and wishes. In line with this principle, the BORA Basic air inlet nozzle is also available as an accessory in a completely black design – the All Black Edition.

Right: BORA Basic offers enough space for two large pots or pans to be placed one behind the other.



The air inlet nozzle's premium-quality stainless steel elements have been further refined with a special coating that is also used in the fields of medicine and engine technology. In addition to creating a timelessly elegant black, matt design, the additional surface treatment also improves the durability as well as the wear and scratch resistance. Not only can BORA Basic customers choose between flush and surface-mounted versions, but they can also opt for a brushed stainless steel cooktop frame. This offers extra protection for surface-mounted cooktops,

particularly in smaller kitchens where work space is restricted. Exhaust air or recirculation – once again, the choice is yours. Storage space is often in great demand, especially in smaller kitchens, and can be further optimised by selecting the built-in recirculation system. You don't have to forgo any wall units because of an extractor hood, and BORA Basic hardly takes up any space in the floor unit. The air is filtered and cleaned by the activated charcoal filter, then returned to the room through an opening in the floor unit. Simply and quietly.

BORA Basic Highlights

Oversized cooking area

Thanks to the central control and optimum assignment of cooking zones, BORA Basic always offers room to cook with four pans measuring up to 24 cm at the same time. Particularly large surface induction cooking zones mean that you can consistently warm even very large pots or roasters through.

Minimum volume

Thanks to the optimum airflow in the appliance and the use of a twin fan system, BORA Basic is virtually silent even at high power levels. So it won't distract you from your cooking and your conversations won't be disturbed.

Compact size

Its compact measurements enable BORA Basic to fit in to even the smallest of kitchens and as there is no extractor hood there is also room for additional wall units.

Automatic extractor control

The extractor power level automatically adjusts itself depending on what is being cooked at any given time. As you don't need to manually adjust the fan controls all the time, you have more time to cook.

Simple cleaning

The parts that directly come into contact with cooking vapours can be easily accessed through the round inlet opening and removed for cleaning in the dishwasher. The components take up hardly any room in the dishwasher, leaving you plenty of room for all your pots and pans.

Free choice of cooktops

With BORA it's your choice. Alongside two induction options, BORA Basic is also available as an electric cooktop with conventional radiant heating elements. This means that BORA customers will always find the right product.

Maximum storage space

Thanks to the low height of the appliance and the integrated recirculating air filter unit, you still have maximum storage space for your pans and other kitchen utensils in the cupboard below. There is no need to make drawers shorter or forgo storage space because of duct systems in the recirculation mode.

Variable warming function

With the BORA Basic surface induction device, depending on the application or food used, you can choose from three heat retention levels at different temperatures. This means that you can keep your meals warm at a perfect, constant temperature without the risk of burning them.



BEDAB

BORA Basic All Black air inlet nozzle



BKR830/BKR760

BORA Basic cooktop frame for surface-mounted cooktops

All product information

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



BFIA / BFIU 830 × 515 × 198 mm

BORA Basic surface induction glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation



BIA / BIU 760 × 515 × 196 mm

BORA Basic induction glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation

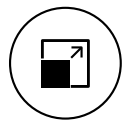


BHA / BHU 760 × 515 × 196 mm

BORA Basic Hyper glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation

BORA Basic Advantages

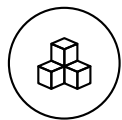
The ideal combination of a powerful cooktop and an effective extractor. Different sizes offer a solution for every kitchen.



Large cooking area

Plenty of room and scope for professional cooking

Thanks to the central control and optimum assignment of cooking zones, BORA Basic always provides room to cook with four pans measuring up to 24 cm at the same time. Particularly large surface induction cooking zones mean that you can consistently warm even very large pots or roasters through.



Lots of storage space

The cooktop extractor provides room for kitchen utensils

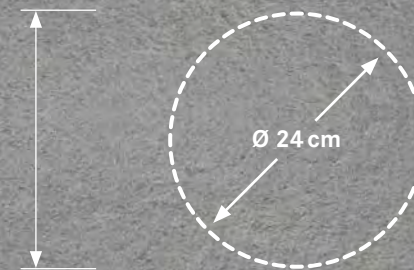
Thanks to the low height of the appliance at under 200 millimetres and the integrated recirculating air filter unit, you still have maximum storage space for your pans and other kitchen utensils in the cupboard below. There is no need to make drawers shorter or forgo storage space because of duct systems in the recirculation mode.



Simple cleaning

The removable parts are all dishwasher safe


The parts that directly come into contact with cooking vapours can be easily accessed through the round inlet opening and removed for cleaning in the dishwasher. The components take up hardly any room in the dishwasher, leaving you plenty of room for all your pots and pans.



Maximum room for creativity

BORA Basic will win you over with its compact measurements and the fact that it still gives you enough room on its generously sized surface induction cooktop: it goes without saying that two large pots or pans can be placed one behind the other on the cooktop.



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 BORA Pure cooktop. The kitchen features dark cabinetry, a pendant light with a woven copper cage, and a window in the background. On the counter, there are salt and pepper shakers and a small bowl. A book titled 'SEPIA' is visible on the right side of the island.

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 – your kitchen's trademark.

The name says it all. BORA Pure stands for puristic, simple, minimalist design. It blends in perfectly and discreetly with its surroundings and is a true design highlight for the kitchen. It can be customised so that you can add your own personal touch. For example, you can select the colour of the air inlet nozzle according to your colour preferences. Choose from five additional shades: rose gold, orange, red, jade green or blue and decide which colour fits best in your home. And if you decide to bring a whole new world of colour to your kitchen, you can replace the air inlet nozzle with a different-coloured one

in just a couple of easy steps. 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, of course, 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.

Below: The low height of the BORA Pure system means that there is plenty of storage space for your kitchen utensils under the cooktop.



What's more, the system is available as an exhaust air or recirculation model, which will enthuse you with its low appliance height of under 20 centimetres and the integrated recirculation filter unit. This leaves you maximum storage space in the floor unit, which is particularly advantageous in smaller kitchens. The usual shortening of drawers in the case of a recirculation system is not necessary. Even the replacement of the activated charcoal filter which effectively neutralises odours in

recirculation mode has been well thought-out: it can be easily removed from the top through the 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 mean that there is no dirt build-up. The cooktop surface, which blends in perfectly with all worktop materials, can be easily wiped. Any spilt liquids or food are safely caught by BORA Pure's removable drip tray.

Left: The design of the BORA Pure system is modern and minimalist at the same time, blending in perfectly with any kitchen environment.

The BORA Pure cooktop extractor works efficiently and quietly.



Right: The BORA Pure cooktop and extractor can be fully flush-mounted, allowing for discreet, elegant integration in your kitchen.

Below: The optimum arrangement of the cooking zones enables you to cook with large pans and gives you room for four pots measuring up to 24 cm in diameter.



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 any given time. It goes without saying that these are heated with the latest induction technology. After cooking, the air inlet nozzle, grease filter and drip tray can be removed in just a couple of steps and cleaned in the dishwasher. Thanks to their compact design, these parts take up very little space.



Right: With the intuitive sControl operating panel, all the important functions of BORA Pure are at your fingertips.



BORA Pure Highlights

Minimalist design

The cooktop and extractor are ideal for flush installation. The perfect lines allow them to blend in discreetly and elegantly with any modern kitchen design. When on standby, the operating panel is virtually invisible and during operation it is scaled down to the essentials thanks to intelligent lighting.

Automatic extractor control

The extractor power level automatically adjusts itself according to current cooking conditions. There's no need for constant manual adjustment, which means you can focus fully on your cooking.

Simple cleaning

All parts that come into contact with cooking vapours can be simply removed through the easy-to-access, wide inlet opening. They can then be cleaned in the dishwasher, where they take up very little space. If anything spills over while you're cooking, the integrated drip tray safely catches both solids and liquids.

Extremely easy filter change

In recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. To make changing the filter easier, it can be accessed from the top through the inlet opening, without removing drawers or plinth panels.

Intuitive sControl operating panel

The unique 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.

Oversized 4 24 cooking area

Thanks to the central control and optimum assignment of cooking zones there is always room to cook with 4 pans measuring up to 24 cm at the same time.

Minimum volume

Always extremely quiet – even on high power levels: this is due to optimum airflow and the use of an extremely quiet fan. So it won't distract you from your cooking and your conversations won't be disturbed.

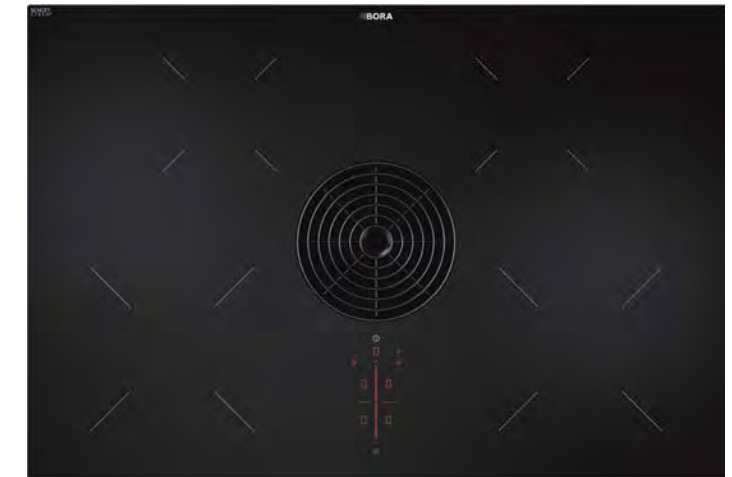
Maximum storage space

The low height of under 200 millimetres and the integrated recirculating air filter unit guarantee maximum storage space for your pots and other kitchen utensils in the cupboard below. Even in 60 cm-deep kitchen counters, there is no need to shorten drawers to install the recirculation system. A change from the norm.



BKR760

BORA Pure cooktop frame for surface-mounted cooktops



PURA/PURU 760 × 515 mm

BORA Pure induction glass ceramic cooktop with integrated cooktop extractor – exhaust air/recirculation

All product information

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



BORA Pure is expected to be available from May 2019.



PUEDG

BORA Pure air inlet nozzle rose gold



PUEDR

BORA Pure air inlet nozzle red



PUEDJ

BORA Pure air inlet nozzle jade green



PUEDO

BORA Pure air inlet nozzle orange



PUEDB

BORA Pure air inlet nozzle blue

BORA advantages

Based on innovative ideas, we provide effective solutions that are carefully thought-out down to the last detail.



Fresh air

Cooking while surrounded by fresh air

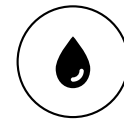
BORA draws off odours and grease particles directly from the cookware. This prevents cooking vapours from rising up. Grease particles are trapped in the stainless steel grease filter.



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 a sizzling steak, even when set to the highest level.



Simple cleaning

Why make things difficult when there is an easy option?

Cleaning conventional extractor hoods is a time-consuming job. BORA makes your daily life easier: All movable parts can be easily dismantled without any tools and cleaned in the dishwasher.



Effectiveness

A focus on the bare essentials

Extractor hoods work extremely hard for a limited result. BORA boasts a 100% cleanrate at head height thanks to intelligently used flow speed and motor technology.

BORA stands for outstanding quality and premium materials. High-performance ventilation technology made by BORA is perfect for anyone who appreciates streamlined, minimalist design and trendsetting technology.



Best materials

High functionality and long service life

High-quality materials and high performance 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 a new range of kitchen design options: Cook by the window and under eaves or on kitchen islands with no annoying hoods... BORA stands for modern kitchen design.



Clear view

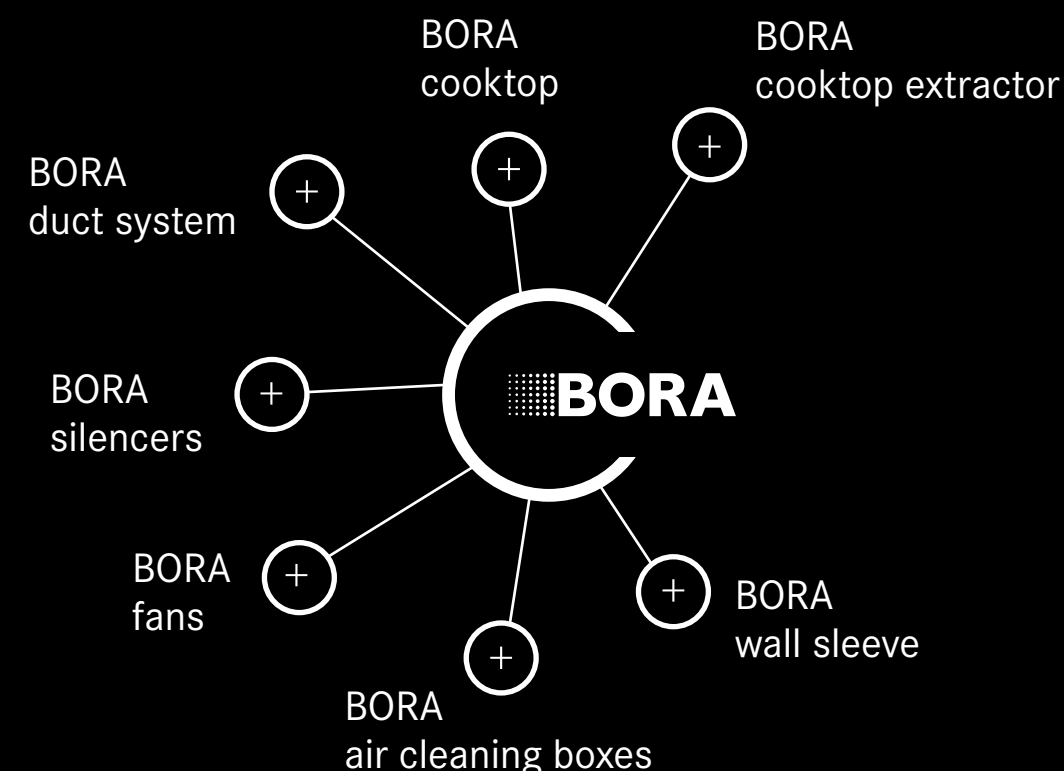
No annoying head-height extractor hoods

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.

BORA System

A complete system with a functional guarantee. Everything from a single source – for more quality down to the finest details.

To ensure that your BORA system performs perfectly down to the last detail, we offer you a range of perfectly suited accessories. We also see it as our duty to think of everything and constantly improve.



The best proof of BORA's outstanding sense of innovation and individualism is our specially developed duct system BORA Ecotube and the BORA 3box wall sleeves. Now a system is available that perfectly meets the high standards required with regard to effectiveness, ease of installation and flexibility. If you use only BORA components in your BORA system we grant you a 100% functional guarantee of optimum performance, effectiveness and quietness.

BORA Ecotube – an air duct system for every challenge. Regardless of where you install your air duct, on the kitchen floor or along the cellar ceiling, the BORA Ecotube offers optimum functionality and promises uncompromising performance. Compared to conventional duct systems, the BORA Ecotube boasts considerable advantages, e.g. around 20% less pressure loss thanks to optimised flow and smooth surfaces, a unique sealing concept and easy installation. The BORA 3box wall sleeve rounds off the extraction system

perfectly as it boasts excellent heat insulation properties, watertightness (even against driving rain) and extremely low pressure resistance. It goes without saying that all of the materials used meet the requirements of fire protection class V0 and material class B1.

BORA is a system provider and specialist. We focus exclusively on cooktops and cooktop extractor systems. We see our solutions as systems and we think in terms of systems. We start with the cooktop, which is perfectly tailored to the cooktop extractor, then we combine both elements to begin our planning process. The ducts, motors, filters and even the wall sleeves are all part of the same application. We also deal with all of your cooking and ventilation requirements, from the extractor right down to the wall sleeve.

Our air cleaning boxes take health issues into account and are part of our day-to-day responsibility.

BORA system & accessories

The BORA system – everything from a single source!

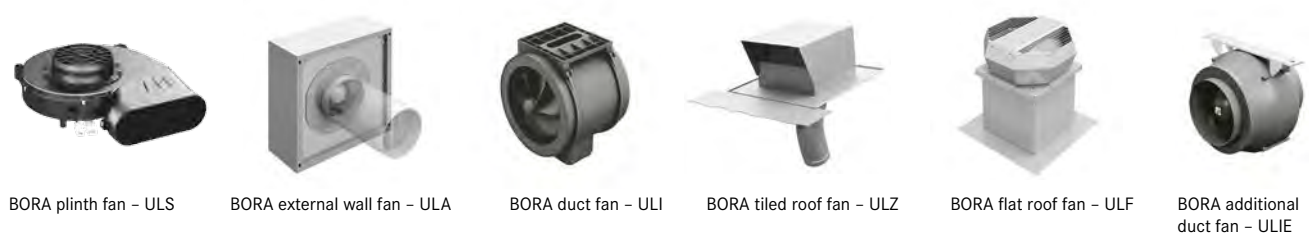
BORA Ecotube duct system

For optimum extraction performance



BORA fans

Powerful cutting-edge fan technology



BORA 3box wall sleeves

The perfect finish for your exhaust system



BORA air cleaning boxes

Powerful filters for your recirculation system



BORA system products complement the product ranges to create a harmonious all-round system for recirculation and exhaust air solutions. The perfectly aligned components offer you optimum performance and a 100% functional guarantee.

BORA silencers

Clear reduction in the sound pressure level



Find out more

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

BORA accessories

The perfect complement for the BORA system



BORA accessories

The BORA socket is available in five country-specific versions



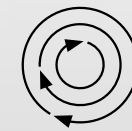
Exhaust air or recirculation?

The innovative cooktop extractor system removes odours as soon as they appear. Ensuring a kitchen full of fresh air.

Exhaust system

With the BORA exhaust system, the fan channels cooking vapours straight outside through the BORA Ecotube duct system and the BORA 3box wall sleeve. This removes all vapours and odours from the cooking area. As, unlike conventional extractor hoods, all BORA systems use intelligent flow technology rather than a high flow volume, less warm inside air is expelled from the house, thereby saving energy.

Exhaust air installation example: BORA Professional – 2.0 PKA
(same principle for all BORA systems)



Recirculation system

The BORA recirculation system is the alternative solution to exhaust-air variants. The fan directs 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 air in the kitchen fresh. As the recirculation systems keep the warm air in the house, they are ideal for passive houses as well as low and nearly zero-energy buildings.

Recirculation installation example: BORA Professional – 2.0 PKA
(same principle for all BORA systems)

BORA built-in versions

BORA cooktops can be installed individually. We have the perfect assembly solution for each and every one of our products.

Ⓐ

Surface mounting with cooktop frame

The surface mounting with cooktop frame made of brushed stainless steel is available in two sizes and is only suitable as an installation option for BORA Basic and BORA Pure.

Ⓑ

Surface mounting with inlay frame

The surface mounting with inlay frame offers the possibility of virtually flush installation of the BORA Classic standard combination in worktops of any material.

Ⓒ

Surface mounting

Like the flush installation, the surface mounting can also be used without a frame for all BORA product lines.

Ⓓ

Flush installation

The flush installation can be used for all BORA product lines.



BORA Warranty 2+1

Extend your warranty by an extra year – simply and at no additional cost! A gift for our customers. As proof of our confidence in our products, we have offered all customers an extended warranty since the end of 2016, regardless of which BORA cooktop extractor system they have chosen. To benefit, simply go to www.mybora.com and enter the registration code from the sticker on the cooktop extractor. This will automatically extend the warranty by another year, free of charge.

Where can I find the warranty sticker?

On BORA Professional and BORA Classic products, the sticker is on the cooktop extractor. On BORA Basic products, it is on the cooktop. The registration code is also printed on the operating instructions label.



You can find the registration code on the warranty sticker.



Scan the QR code with a smartphone or simply photograph it with the camera (from Apple iOS 11). Enter the registration code for the BORA device and the warranty will be automatically extended by a year.

BORA Awards

BORA scoops major awards:
Right from the start, our ideas have won
over national and international experts.
A brief overview:



Good Design Award – Chicago
Athenaeum 2017–2018

The Good Design Award received by the BORA Professional 2.0 system is regarded as one of the most tradition-steeped design awards. It is presented by the Chicago Athenaeum Museum of Architecture and Design, which receives 3,000 applications per year.



German Design Award 2018

In 2018, BORA also joined the exclusive circle of premium winners of the German Design Award. A prestigious panel of judges reviewed over 5,000 entries and selected the BORA Professional system as winner of the Gold Award.



German Design Award 2016

The German Design Awards are the highest accolade from the German Design Council. They represent outstanding achievements in the field of international product and communication design. The competition enjoys an outstanding global reputation, both within professional circles and far beyond.



reddot design award
winner 2012

Red Dot Product Design Award

BORA Classic received the highest Red Dot Design Award accolade in the 'Product Design' category back in 2012.



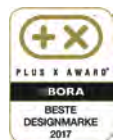
Iconic Award

Worthy of recognition: our products BORA Professional and BORA Classic 2.0 were awarded with the „Iconic Awards 2018: Interior Innovation – Best of Best“ and „Iconic Awards 2019 – Interior Innovation – Winner“ respectively by the expert jury of the German Design Council.



Good Design Award 2017 –
Australia

The Good Design Award is Australia's longest-standing industrial design award. BORA won this for its BORA Basic in 2014 and for its entire product range in 2017.



Plus X Award –
Best Design Brand

BORA's receipt of the title 'Best Design Brand 2017' is a particularly valuable seal of approval. It recognises brands whose products have received the highest number of seals of approval in the 'Design' category within a year and provides confirmation of constantly leading product design.



Plus X Award

The Plus X Award is presented to innovative and future-oriented products. BORA Basic (2013), BORA Basic with surface induction (2015/16) and the new BORA Professional (2017) have all won awards in the 'Innovation', 'High Quality', 'Design', 'Ease of Use' and 'Functionality' categories. Before they were even readily available on the market, all three products also received an additional award: the 'Best Product of the Year'.



reddot award 2017
best of the best

Red Dot Product Design Award
Best of the Best

The Red Dot Award is an internationally recognised quality seal. In the 'Product Design' category, awards are presented for efficient technology, outstanding innovation and attractive design. BORA Professional 2.0 scooped the extra-special 'Best of the Best' award.



Deutscher Gründerpreis
(German Entrepreneurs' Award)

The German Entrepreneurs' Award is one of the key awards for German entrepreneurs. BORA won the trophy in the 'Start-up' category in 2010.



Deutschland Land der Ideen
(Germany Land of Ideas)

In 2009, BORA's site in Raubling was one of the 365 places that represented Germany as the 'Land of Ideas'.



German Brand Award

We are extremely proud that BORA was earmarked by a panel of experts from the German Design Council for an award in the 'Kitchens' category of the German Brand Award 2016 for its successful brand management.

Photos
BRIAN HODES (VELOIMAGES)

Text
KLAUDIA MEINERT



“We wanna ROCK!”

An interview with Willi Bruckbauer and Peter Sagan about drive, goals, passions and of course: cycling.

Seeing them side by side, a couple of similarities immediately grab your attention. Both are distinguished and chiselled. Active and athletic. Peter Sagan, the charismatic star of the international cycling scene, and Willi Bruckbauer, who caused quite a stir in the kitchen market with the development of his cooktop extractors. Both stay away from the mainstream and both are united by their passionate commitment to the BORA – hansgrohe cycling team. And that's not all they have in common.

Willi, Peter: 'We wanna rock!' We can see it in your eyes and in the spring in your step as you walk through the door. Is it always full steam ahead with you guys?

Peter: Well, if you want to get ahead, it helps if you're a bundle of energy. And I do want to be the fastest. I set my sights high and I think that's where Willi and I have a similar temperament.

Willi: A bit for sure. And I did want to be a professional cyclist once. But I didn't quite make the grade. At 16 I had to be realistic and acknowledge that...

First you were a joiner and today you're a 'rock star of the kitchen industry'. That's how a lot of people see it. That obviously sets you apart from most business people with a conventional career path.

Willi: Yes, I'm not your typical manager in a suit, tie and brogues. I don't like to put on an act. And luckily I don't have to. I've always been a bit nonconformist and just wanted to do my thing. Conventions need to be questioned from time to time. To do that, you definitely need to be a bit stubborn and to be able to adjourn to your own reality tunnel. I wouldn't have made a career for myself in a giant corporation. But I see our company BORA as a community that has grown, almost like a family. That applies to our staff as well as our trading partners. I want to maintain this BORA spirit, even though we're growing fast.

Peter, as a world champion in the BORA – hansgrohe team you devote your life entirely to doing your thing: cycling. You sit yourself

in the saddle for it, you fly around the world for it. What's important to you?

Peter: What's really important in life is friends and family. We mustn't forget that. But in cycling, it's winning that counts. Even then you don't have a chance without your fellow riders. We're a team that is well attuned and we trust each other. It wouldn't work any other way with the huge challenges we face. Of course I'm often in the spotlight, but I don't mind that. That way I can take a lot of pressure off the others.

The public cheer you on, you're always good for a surprise. Your fans go wild when you stage a big entrance with music. A real celebrity cult has emerged. Do you still encourage that?

Peter: My bottom line is quite simple: you have to enjoy what you do. If I didn't enjoy cycling any more, I'd look for something else. I can't put on an act either. In that respect I'm like Willi. But luckily there's no stubbornness in my ambition. You need to have some fun!

Following the unfair disqualification after the fourth stage of the Tour de France 2017, you took a step back for a while. Has that changed anything?

Peter: Well, to begin with, I had my hair chopped off during that time (he grins). To put it nicely: sometimes you have to make a break with the past. But don't get me wrong. I'm an optimist, I always think positively. I love cycling. There are highs and there are lows. And I always look ahead. I can't change the past. So that's why it doesn't

Below: Both on the same wavelength: cycling professional Peter Sagan and BORA founder Willi Bruckbauer.





interest me. You can shape your future, even if everyone says ‘That’ll never work’ – when I’m convinced of something, I put all of my efforts into it and if I have to I go it alone. It’s the same for you too, Willi.

Willi: Yes, we’re definitely very similar in that way. I also needed the will to go against the predictions of those around me and take a gamble which later paid off. When I developed the first BORA Professional, nobody believed in it. Not the banks, not the market, not the business world. I was practically forced to start up without the support of important contributors. An enormous risk. But today I see it as an incredible experience. If you’re really convinced about something and deeply

believe in a goal, you can do it and – with a bit of luck – you can do it on your own.

Willi, you’re often asked what actually links BORA and cycling.

Willi: We’ve built BORA up as a strong brand in the kitchen market. And we’re also doing that with BORA – hansgrohe in cycling. We don’t just define ourselves by our professional and sporting performance, but also by the way we deal with customers, staff and trading partners in the business. The same goes for the BORA – hansgrohe team, its partners and fans in the world of cycling. In both cases I’m driven on by the satisfaction of top performance. What’s very important here is mindfulness. I’m not

Above: The two sports enthusiasts are united by their love of high performance, among other things.

‘My bottom line is quite simple:
You have to enjoy what you do.’

PETER SAGAN

particularly fond of the word, but you have to take a conscious approach to your own health, regeneration and relaxation as a counterpoint to effort. That’s what I also try to convey to my staff.

Peter: Willi and I are on the same wavelength, have the same spirit. That’s conveyed to the whole team. Both the cycling team and the company. When we produced my 10 | 10 cookbook for BORA, for instance, that was great fun. I was allowed to do a lot of silly things in front of the camera during the photo shoot and at the same time play with the hip BORA extractors. Which, by the way, was pretty easy for me as an amateur chef. Plus of course the fact that the subject of ‘healthy eating’ means a lot to us all. That also links the two.

Are you happy with the team’s sporting performance over the last season?

Willi: Of course. Everything that we set ourselves as a goal, we were able to achieve in the end: Peter’s phenomenal win in the Paris–Roubaix, the green jersey in the Tour de France, a yellow jersey. It’s all good! Peter: For me, the highlight was of course my result in the Paris–Roubaix. To win such a prestigious race – the most important one-day race in the world – is also a milestone for the whole team.

You’re both known as being extremely down-to-earth and grounded.

Willi: I grew up in idyllic Alpine surroundings in Bavaria. That shapes you. You don’t take off when you live so close to nature. The mountains here instil a deep respect in you. And I’m responsible for my decisions too – high-altitude flights aren’t my thing. They would considerably cloud my vision. Peter lives a similar life. That’s another reason why we’re glad to have the three times world champion in our team for another three years. Our collaboration is probably what you would call a perfect match.

Peter, it’s said that you’re always up for a bit of fun – and are a superstar without airs and graces.

Peter: That’s not for me to judge. But it is true that respect, gratitude and politeness are important to me. Towards friends, fans and colleagues. These people share my passion, motivate me, they’re a bit like my fuelling station. I’m one of them in this cycling world. I love the thrill, but I need to have my fun too. If not, it’s a no-go. You have to love what you do!

Willi, Peter: Thank you very much. We can’t wait to see what surprises the two of you come up with next.

PLENTY OF ROOM for good style

Photos
EVELYN DRAGAN
Text
MARTIN FRAAS



Far left: Werner, Claus, Hans-Georg and Gundhild. The four of them have been friends for years and live under the same roof.

Left: At the Seelbachs', plain stylistic elements dominate: simple and modest. Fresh flowers are a must.

To be able to live under the same roof, you need to know each other really well. This is the case with Gundhild and Werner Seelbach, and Claus Hölzer and Hans-Georg Hölzer-Wied.

They've been close friends for many years. They get on like a house on fire. And so they decided to build a pair of semi-detached houses together in Siegen. Work began in 2015. And since December 2017, both couples have been living side by side. In complete harmony. Together but not in each others' pockets. Something else that they have in common is a particular feature in their kitchens: Unbeknown to each other, they both opted for BORA cooktop extractors. The initial conditions for building the houses didn't make things easy. 'The plot sits on a steep

slope,' explains Werner Seelbach, 67, himself an architect. 'That's why the work on the foundations was extremely laborious. Strutting was necessary right up to the road with a contiguous bored pile wall.' But these teething problems are a thing of the past. Now Gundhild and Werner Seelbach enjoy natural light in the rooms that they have decorated simply and modestly. 'Neither of us like cluttered rooms,' says Gundhild, 57, 'and we've also avoided stark contrasts. Our design style is predominantly clear, yet subtle.'



The couple's plain and simple style is also reflected in the kitchen fittings.

This also applies in the 15-square-metre kitchen, designed by the 'plan 3 Küche' team. The couple first came into contact with BORA in the company's showroom and was immediately enthused by the benefits of an extraction system without a cumbersome hood to restrict their vision. 'We have an open kitchen here,' says Werner, 'and that's where the advantages of the BORA Classic system really come into play. Thanks to optimum extraction, there are no odours in the kitchen or in the neighbouring dining and living room.'

This is especially advantageous given that Gundhild, the unreserved chef, likes to cook tagine in the kitchen; a dish cooked in an earthenware pot, which often simmers away on the hob for several hours. Alongside oriental cuisine, such as meze, both of them also love Spanish tapas. 'We often invite friends around to cook together and enjoy each other's company,' Werner tells us. 'Many of them have become aware of the advantages of BORA through us.'

Claus Hölzer, 52, and Hans-Georg Hölzer-Wied, 61, are often round at the Seelbachs' as guests. They don't have to go far to see their next-door neighbours. In turn, Claus and Hans-Georg also enjoy being the hosts. 'I'm the enthusiastic cook out of the two of us,' Hans-Georg admits. 'We both love French and Mediterranean cuisine. But we often organise a culinary world tour with a few friends. Then we can have up to eight courses, each of them from a different country.'

Below: In their 15-sq.-metre kitchen Gundhild and Werner regularly invite friends to cook together and enjoy each other's company.

Right: Straight lines, light surfaces and a lot of natural light – all part of Gundhild and Werner Seelbach's style.

Below right: Fresh fruit and fresh herbs are also part of the couple's love for oriental dishes.



‘In the open kitchen the advantages of the BORA system really come into play.’

WERNER SEELBACH



Left: Werner likes listening to music. He's particularly proud of his old record player.



Above: Light rooms with no stark contrasts – that's what Werner and Gundhild Seelbach's house is all about.

Claus, a dentist by trade, relates. ‘One of our best friends is a trained chef and brings the most spectacular, delicious dishes to the table.’ The 25-square-metre kitchen is the heart of the home for the couple. ‘From the start our idea was for cooking, living and entertaining to blend in together,’ says Claus. ‘We live around the kitchen island. And even when we’re sitting at

the dining table, we have a clear view of the kitchen through the glass wall.’ They came across BORA thanks to advertising. ‘We saw the system and found it really interesting because we didn’t want to have one of those funny hoods hanging from the ceiling,’ Hans-Georg explains. ‘Everything should be light and airy. And BORA was the first company to

Right: Hans-Georg and Claus love unusual and classic Italian furniture.



Left: Bright colours, such as deep signal red, can be found all over the house.

Below: The couple love culinary world tours with friends. This means up to eight courses from different countries.

‘We live around the kitchen island.’

CLAUS HÖLZER

offer something like that. As they’d developed and perfected the system, they made a reliable impression on us.’ In the end they decided on the BORA Professional system.

‘Some kitchen islands are free-standing in the room but totally closed off underneath,’ says Claus. ‘We didn’t want that. And luckily with BORA that isn’t the case.’ Both of them are more than satisfied with how BORA works. ‘The extractor works even better than we could have wished for,’ Claus adds happily. ‘The living-room suite that we watch TV on is just two metres away from the cooker. But because there are no odours it doesn’t feel like the living room joins directly on to the kitchen.’

Like their neighbours, Claus and Hans-Georg also love simplicity. Their decorating style is plain, without whistles and bells, straight to the point. In their part of the house the colours aren’t so much warm as bright. For example, deep signal red or fresh green apple on the kitchen surfaces.

‘When people come into the house, they think that everything is new,’ says Hans-Georg. ‘But that isn’t the case. Many of our pieces of





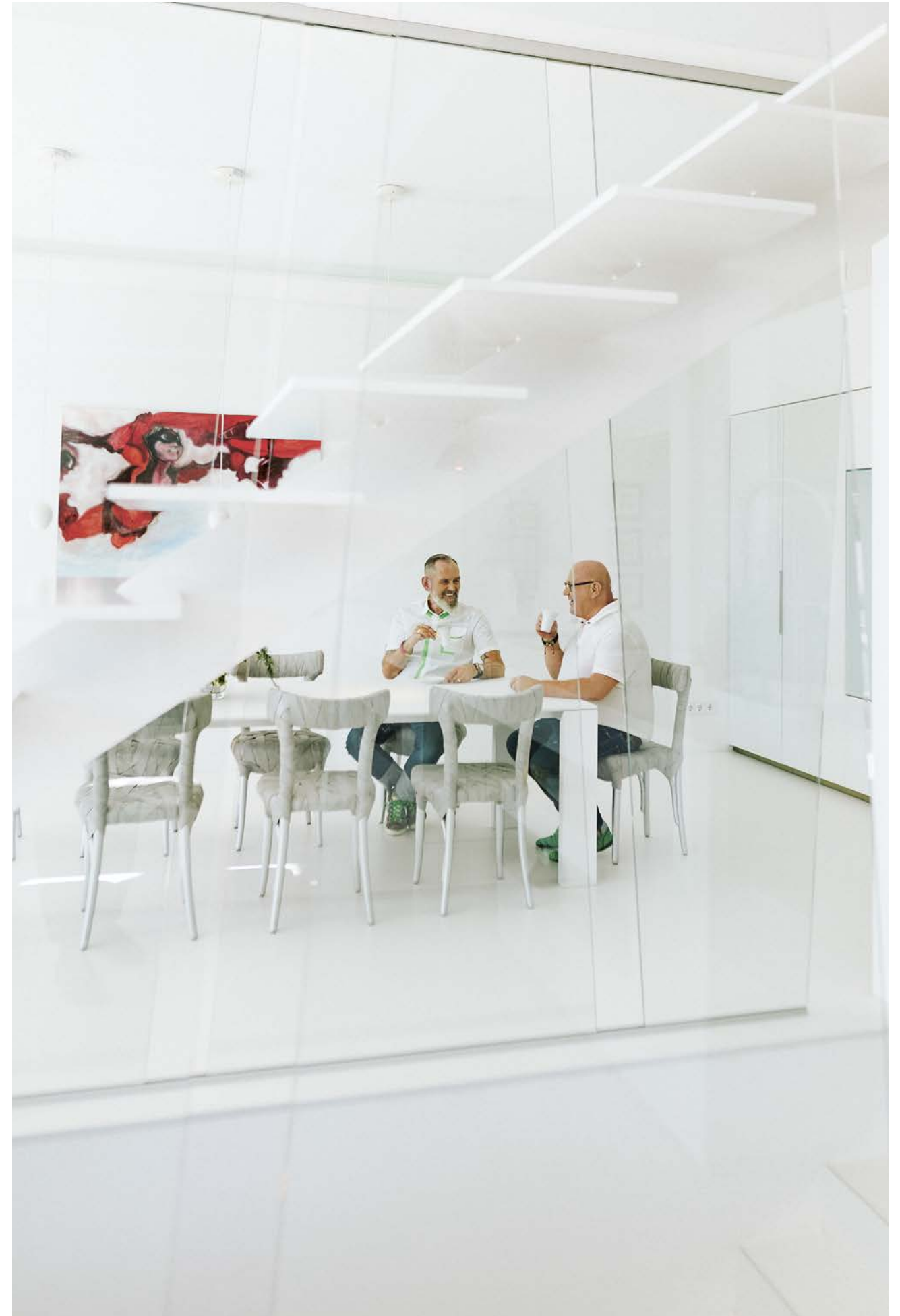
Above: Cooking, living and entertaining blend in together at Claus and Hans-Georg's house.

Far right: Even when both are sitting at the dining table, they have a clear view of the kitchen thanks to the glass wall.

Right: The fresh apple green surfaces are one of the highlights of the kitchen design.

furniture are Italian classics, some of which are already 30 years old.' Claus adds: 'It's important to us for things to be unusual but not to be over the top. We still want to enjoy looking at them in 20 years' time.'

There's a good chance of that as both the décor and the clear, transparent architecture have achieved a pair of modern semi-detached houses here in Siegen that can be best described as exemplary. And trendsetting.



KITCHEN Farming

From the glass germinator to the vertical vegetable garden: planting and harvesting in the kitchen is constantly taking on new forms. First came urban gardening and now a new lifestyle trend is unfolding.

Text
BARBARA FRIEDRICH

Photos
STUDIO AISSLINGER/MIRJAM FRUSCELLA &
DANIELE MANDUZIO, NEOFARMS

What we normally find in private kitchens in the city are at the most shoots grown in a special glass, which need to be regularly watered, shaken and emptied out. Chives, mint and basil also grow in pots on the windowsill or worktop but when kept indoors, these mass-produced herbs can become quite straggly. Now, however, a new trend called 'kitchen farming' is emerging. Didn't the kitchen recently become the new status symbol and heart of a modern home environment and joie de vivre? The all-round room for cooking, enjoyment and well-being? And now it's supposed to make room for the garden too? That sounds like

fake news or downright nonsense. Far from it! Anyone who googles 'kitchen farming' will see countless tips and examples – and a photo gallery: Plant bags hanging on kitchen walls, together with their contents; greenery in pots, lined up on shelves or swinging from the ceiling; collapsible frames known as 'vertical gardens', in which edible plants are grown on special sponges; and even images of additional furnishings which kitchen manufacturers (such as Next125) offer for planting. Modern design for the cultivation of vegetables and the like in the room in which they are prepared and consumed.

The renowned German designer Werner Aisslinger brought this vision to life a few years ago in a villa in Berlin. His futuristic kitchen was a greenhouse-like biotope. Not only was food cooked there, but it was also planted, grown and harvested. Edible mushrooms grew on recycled coffee grounds and the pièce de résistance in the room was an aquarium full of fish. Their excrement provided fertiliser for a vegetable patch connected to the water circuit that was filled with all kinds of lettuces, herbs and vegetables. Sustainability, resource conservation, waste prevention, recycling and upcycling are what give Aisslinger his design ideas. He doesn't see the kitchen of the future as a 'design spaceship', but as a biological alchemy chamber: 'Rooms change as lifestyle habits evolve. Kitchen farming is the counterproject to a kitchen in which the appliances should communicate with each other.'

Knowledge of aquaponics and hydroculture makes his vision possible – procedures which link fish breeding and edible plant cultivation techniques by means of hydroculture. Farming in water instead of in the ground is actually an age-old practice. The floating gardens of the Aztecs or in Thailand are just a couple of examples. If you want to see exactly how aquaculture works, look it up on the Internet! There just isn't room to explain it in this article. The question remains as to why on earth urban dwellers should want to create a garden in their kitchen when the local supermarket offers everything they need to satisfy their appetite and whims. It can't just be the increasingly widespread nutritionally-aware vegetarian and vegan lifestyle. The limbic system is probably to blame. There's something archaic about harvesting what you've planted yourself. A primal instinct. The brain stem hasn't forgotten that we

'Kitchen farming has a chance of becoming the next lifestyle trend.'

BARBARA FRIEDRICH



Above left: This climate chamber (NeoFarms) uses NASA's 'aeroponic' technology, enabling herbs, fruit and vegetables to grow without soil. A fine mist of water and nutrients feeds the plants, free of pesticides.

Profile: Bärbel Miebach

were once hunters and above all gatherers – even though today that has less to do with the search for food. But that's an entirely different matter. Of course, the idea of self-sufficiency in the city isn't entirely utopian. For over a decade it has been the root of a widespread trend – urban gardening: An inner-city Bohemian society farms inner-city waste land such as the Prinzessinnengärten in Berlin-Kreuzberg, some upon request and others as if they were a guerilla army on a mission. More and more tomato plants and even strawberries can be seen springing up on balconies alongside herbs. Many take on an allotment with like-minded people – the petit bourgeois mentality is a thing of the past. In this respect, kitchen farming has a chance of becoming the next lifestyle trend.



BARBARA FRIEDRICH
Barbara Friedrich, editor-in-chief of lifestyle magazines for many years (Architektur&Wohnen 1999-2016), has been a freelance writer, presenter and jury member in the field of design since 2016. Among other things, she produces video clips about design classics, which you can find on YouTube and her website www.barbarafriedrich.de. She is a member of the German Design Council and numerous design juries.

Photos
BETTINIPHOTO, VELOIMAGES.COM

Text
ANNA-LENA WOLFARTH

Onward and UPWARD





Big goals, high ambitions, impressive dreams – Ralph Denk isn't satisfied with half measures. He always gives 100 percent and demands the same of his team. Big successes only serve to spur him on and even then his mind has long been set on new challenges. It is precisely this forward planning, this always being on the go that has led the BORA – hansgrohe team manager and his team to where they are today. Team manager Ralph Denk's goals for the 2018 cycling season were ambitious. At least one of the five Monuments, the green jersey in the Tour de France and a top five placement in the general classification of 'le tour' were to be on the list of achievements by the end of the year. They sweated, fought and worked hard and in the end BORA – hansgrohe were able to look back on the most successful year in their team's history.

Left: A big moment that visibly moved Sagan: on day two of the Tour de France the Slovakian took home the yellow jersey.

They sweated, fought and worked hard and in the end BORA – hansgrohe were able to look back on the most successful year in their team's history.

Above: Experienced rider Marcus Burghardt gave his all together with his team mates in the Vuelta a España.

Above left: In the Paris-Roubaix one-day classic, part of the route took the riders over uneven cobblestones. In the 'Hell of the North', Peter Sagan brought home a historical win for BORA – hansgrohe: the first Monument in the team's history.



Left: Ackermann clinches victory in his first appearance in German colours in front of Buckingham Palace on the Prudential Ride in London.

Right: Team manager Ralph Denk is visibly proud of his star Peter Sagan. In the Tour de France, the two of them and the rest of the team had reason for celebration.



Right at the start of the season, in the north of France, the team demonstrated what they could do. Over the 250 kilometres of the spring classic, Paris–Roubaix, the team members showed that they are perfectly attuned to each other. The riders worked together in the peloton until powerhouse Peter Sagan attacked and ended up crossing the finish line first in the Roubaix Vélodrome. With his commanding victory in the ‘Hell of the North’ Sagan picked up the first Monument for BORA – hansgrohe. The importance of this win for group dynamics became clear as the season went on. Before going on to the most important tour of the year in France, the BORA – hansgrohe team set the bar high. At the Giro d’Italia, Irish sprint specialist Sam Bennett secured three stage wins, including the final stage which took them into Rome. In the Giro, Patrick Konrad and Davide Formolo also showed that they’re ones to be watched in the next few years – both classified in the top ten of the overall ranking. In the National road Championships, further victories were brought home as in the previous year. Up-and-coming talent Pascal Ackermann showed the German elite cyclists that they need to prepare for the worst. In Poland, Maciej Bodnar snatched the title in the individual time trial, his own particular discipline; in Slovakia, ‘rock star’ Peter Sagan celebrated a win and in Austria, all-rounder Lukas Pöstlberger triumphed.

And then there was the Tour de France. They were aiming for not only one stage win, the green jersey, but also a top five result in the GC (general classification). But this could obviously only work with a well-attuned team. In the end the team wasn’t able to achieve all of its goals, but achievements were still celebrated. And not just any achievement. Already on the second day, on the stretch from Mouilleron-Saint-Germain to La Roche-sur-Yon, Peter secured the stage win in a nail-biting finale with a photo finish and the yellow jersey. ‘It was a real heart-stopping finale, but Peter brought home victory and the first yellow jersey in our team’s history. For our BORA – hansgrohe team that’s a pretty special moment that we’ll never forget,’ enthuses team manager Ralph Denk, looking back on the historical win. In the fifth stage, Sagan claimed his second stage win and with it the green jersey for the winner of the points classification. And he didn’t take it off again – he rode with it right to the end and across the finish line on the Parisian Champs-Élysées. ‘In the end we won three stages and secured the green jersey, achieving most of our goals,’ Ralph Denk explains. But the team was not only successful at the Tour, there were more victories to be celebrated. Young German Pascal Ackermann was particularly convincing in his performance. After his breakthrough in April in the Tour de Romandie,

Right: The team missed out on a stage win by seconds, but Peter Sagan secured several well-earned second places in the Tour of Spain.





Left: At the start, the chances of a win at the EuroEyes Cyclassics were good for Pascal Ackermann. A crash not far from the finish line ended his dream of victory.

Right: Fans of all ages were happy to meet the stars of BORA – hansgrohe: autographs and photos were a must to remember this special moment.



Left: All eyes firmly on their team mates – collaboration and mutual support are requirements for hard races like the Vuelta a España.

more impressive wins followed in the Critérium du Dauphiné, the National Championships and the Prudential RideLondon. Other small victories came after that.

With Ackermann a new star seems to have been born on the sprint scene: nine professional wins in his second professional season is impressive to say the least. On the BinckBank Tour through the Netherlands and Belgium, as well as on the Tour of Slovakia, the team notched up several more successes. Above all, riders who normally blend into the team background, such as Gregor Mühlberger, Rudi Selig and Cesare Benedetti, were given the opportunity to shine.

However, due to injuries and crashes the team had to relinquish some of their ambitions. On the Deutschland Tour, which appeared on the racing calendar for the first time in ten years, a crash involving Patrick Konrad dashed all hopes of a spot at the top of the leader board. At the European Championships in Glasgow, world champion Peter Sagan had to give in to his injuries, as the pain resulting from a crash in the Tour de France made it impossible for him to continue.

At the Vuelta a España things didn't go exactly to plan either. German Emanuel Buchmann debuted as team captain and had geared his whole season up to the start of the Tour of Spain. He is one of

WORLDTOUR

Race calendar 2019

Date	Race	Country
15 – 20 JAN	Santos Tour Down Under	AUS
27 JAN	Cadel Evans Great Ocean Road Race	AUS
25 FEB – 2 MAR	UAE Tour	ARE
2 MAR	Omloop Het Nieuwsblad Elite	BEL
9 MAR	Strade Bianche	ITA
10 – 17 MAR	Paris	FRA
13 – 19 MAR	Tirreno-Adriatico	ITA
23 MAR	Milano–Sanremo	ITA
25 – 31 MAR	Volta Ciclista a Catalunya	ESP
29 MAR	E3 Harelbeke	BEL
31 MAR	Gent-Wevelgem in Flanders Fields	BEL
3 APR	Dwars door Vlaanderen – A travers la Flandre	BEL
7 APR	Ronde van Vlaanderen – Tour des Flandres	BEL
8 – 13 APR	Itzulia Basque Country	ESP
14 APR	Paris–Roubaix	FRA
21 APR	Amstel Gold Race	NED
24 APR	La Flèche Wallonne	BEL
28 APR	Liège-Bastogne-Liège	BEL
30 APR – 5 MAY	Tour de Romandie	CH
1 MAY	Eschborn-Frankfurt	GER
11 MAY – 2 JUN	Giro d'Italia	ITA
12 – 18 MAY	Amgen Tour of California	USA
9 – 16 JUN	Critérium du Dauphiné	FRA
15 – 23 JUN	Tour de Suisse	CH
6 – 28 JUN	Tour de France	FRA
3 AUG	Clásica Ciclista San Sebastián	ESP
3 – 9 AUG	Tour de Pologne	POL
4 AUG	Prudential RideLondon-Surrey Classic	GB
12 – 18 AUG	BinckBank Tour	NED/BEL
24 AUG – 15 SEP	La Vuelta Ciclista a España	ESP
25 AUG	EuroEyes Cyclassics Hamburg	GER
1 SEP	Bretagne Classic – Ouest-France	FRA
13 SEP	Grand Prix Cycliste de Québec	CAN
15 SEP	Grand Prix Cycliste de Montréal	CAN
12 OCT	Il Lombardia	ITA
15 – 20 OCT	Gree – Tour of Guangxi	CHN
22 – 27 OCT	Presidential Cycling Tour of Turkey	TUR

INFO

The book ‘27 Men, 10 Nations, One Spirit’ presents moving moments from the BORA – hansgrohe team during the 2018 season.

Available from myBORA Shop, €39.90



the most talented up-and-coming German riders, having made the top ten five times in WorldTour races this year. But in the Vuelta he didn’t make it to the top ten spot he was aiming for, coming 12th in the overall classification.

At the end of the season another important highlight was pending: the UCI Road World Championships in Innsbruck. Even though the team weren’t able to perform as well as they’d hoped on the challenging circuits, it was a World Championship with hair-raising moments. Three times UCI world champion Peter Sagan showed true sportsmanship and – after being forced to drop out of the race early – personally handed the gold medal over to the new World Champion Alejandro Valverde.

At the end of the season the team from Raubling celebrated numerous internal achievements. Including signing Maximillian Schachmann for the team. This German trio formed by Schachmann, Buchmann and Ackermann brings the biggest promising young talents in German cycling to the BORA – hansgrohe team. Alongside the new additions, contracts were renewed for the Austrians Konrad, Mühlberger, Pöstlberger and Großschartner, as well as for Juraj Sagan, Baška, Bodnar, Oss and Burghardt. To the delight of the whole team, Peter Sagan has also signed until 2021. This means that the aspiring stars and



Left: Challenging mountain stages were the order of the day in the Vuelta a España – as were spectacular views.

Below: High spirits after renewing the contract: BORA founder Willi Bruckbauer and Peter Sagan look forward to another three years together.

the rest of the team can continue to develop in the slipstream of the top Slovakian cyclist in the coming years. At the end of a successful season, Ralph Denk has already had the start of the new season and possible achievements on his mind for a while.

His optimum goal for the coming season or the next few years?

‘As team manager I’d love to win the Tour de France.’ Many might think this goal is a bit over the top. But when we think that the team was only formed nine years ago, suddenly his dream isn’t so far-fetched. Back then, in autumn 2009, at a time when sponsors turned away from cycling, Denk moved away from the mainstream and started up his own cycling team. With ambitious goals. The goal of his Continental team was to rise up as quickly as possible, to play in the upper league and become one of the leading cycling teams. A lot has happened since then: a rapid ascent in the UCI WorldTour; the signing of one of the most sought-after cycling professionals of the moment – Peter Sagan; and the historical victories of this season. Achievements that now need to be built upon. And soon – preferably before the year’s out.





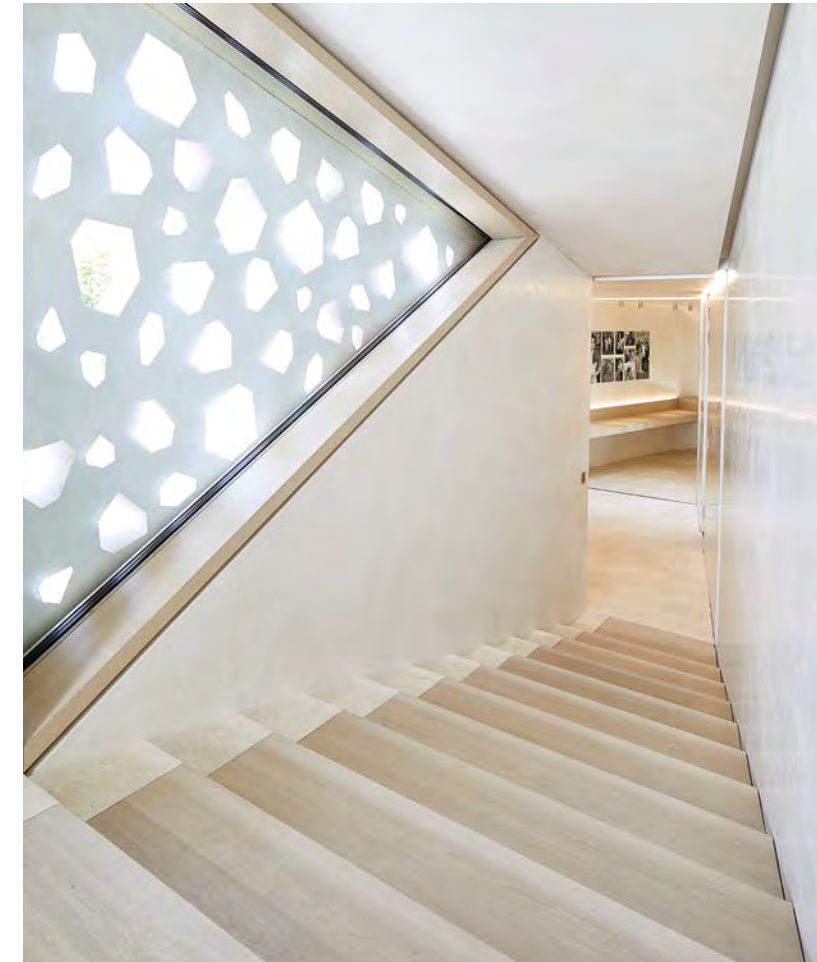
A GEM on the Swiss Gold Coast

Photos
MARCO SIEBER
Text
MARTIN FRAAS



All kinds of geometric shapes make up the architecture and décor of CASA MI.

They look like two oversized, rectangular telescopes pointing at Lake Zurich, majestically protruding out over the rock face upon which CASA MI is built, forming one of the most spectacular villas on the right banks of Lake Zurich. This area is also known as the Swiss Gold Coast. And this neighbourhood in the borough of Herrliberg is pretty exclusive. Celebrities, politicians and prosperous individuals like the publisher and self-made multimillionaire Jürg Marquard, who is among the wealthiest Swiss citizens, have made their home here. Inside, the newly built 8-room house brings a revolutionary, radical room design to life over its 685 square metres. With wide staircases, large open areas and open-plan rooms, the three floors appear to merge into each other. A significant architectural feature are the extensive glass façades offering a fascinating view of Lake Zurich and the Alps from different perspectives.



CASA MI is the architectural highlight of the Gold Coast: with its futuristic design it has become a pilgrimage site for design enthusiasts.





Left: A place for enjoyment and showroom rolled into one: today, kitchens meet the highest demands. Here on Lake Zurich, the kitchen island made of black glass is elegantly integrated into the staircase.

Right: A minimalist appearance meets hi-tech design – the BORA Professional 2.0 'All Black' edition has been installed in the kitchen island.



Brightness and light play a central role for the architect duo DALUZ GONZALEZ, who designed CASA MI. 'In the past, people used to be out and about in the open air every day and only came home in the evening,' explains Juan González. 'Small windows gave them a feeling of security. Today most people spend all day in closed rooms and enjoy natural light and ample views at home.' According to the two architects, lifestyles have also changed considerably in terms of cooking and eating. 'A separate kitchen is no longer in keeping with the times,' remarks Rubén Daluz. In CASA MI, the kitchen and dining areas are open-plan. A wide staircase, in which the kitchen island is integrated, links the two areas and leads to the kitchen area in the northern part of the building. 'Today, people aren't alone when they prepare food in the kitchen,' continues Rubén Daluz. 'They meet in the kitchen, stand

around and talk. The kitchen has become a room for enjoyment and a showroom.' Thanks to the open, organic integration of the kitchen space into the overall architecture, it is particularly important to keep the surrounding areas free of bothersome kitchen odours. A task that was entrusted to a BORA cooktop extractor here in the CASA MI villa. The system chosen was the BORA Professional 2.0, which combines all of the important BORA qualities in a minimalist design, attractive appearance and high-performance modular cooktops. It comes in a special 'All Black' finish and forms an effective contrast to the dark and light kitchen surfaces around it.

In matters of sustainability, the CASA MI project also sets new benchmarks in the premium sector. The combination of highly-efficient heat insulation, an innovative heating



Wide staircases and many open areas allow the three floors of CASA MI to merge together and form one large living space.

‘Today most people spend all day in closed rooms and enjoy natural light and ample views at home.’

JUAN GONZÁLEZ
Architect

CASA MI has already become a place of pilgrimage for architecture enthusiasts. With this house, the multiple award-winning Zurich architecture firm, known for its unusual layouts and shapes, has boldly and systematically implemented a radical design. The owner has not only acquired a gem on the Gold Coast, but also two liveable telescopes that offer a view that is impossible to obstruct and which will fascinate them day after day.

Below: Numerous large windows bring the expanse, brightness and nature of the Swiss Gold Coast into the villa.

Right: Room on the front row – this first-class view can be enjoyed by the residents of CASA MI from all floors as well as outside the house.



and air conditioning system and solar power comes close to making zero emissions possible. Even the pool can be heated all year round with this naturally obtained energy. Its audacious location right on the edge of a steep drop is the highlight of the exterior design. From the swimmer's perspective, the 14-metre wide infinity edge runs over into the waters of Lake Zurich.

Left: Cutting-edge technology: the extravagant lighting concept has a stylish, functional finish – like these light switches.



A HIGH TIME WITH NEW perspectives

Photos
GILLIAN BUCKLEY, CARLOS DOMINGUEZ, RONNY KIAULEHN,
ROB LEENDERS, THOMAS RONN, THORSTEN ZIMMERMANN

Text
ANNA-LENA WOLFARTH



The Revolution Truck stopped off at the most beautiful hotspots in selected cities and changed the perspective with unusual angles and innovative BORA technology. Off on tour went a truck and a glass shipping container specially transformed for use on location. Designed in a simple, industrial style, it brought together a cooktop, dining area and function room in a cosy, but efficiently used 20 square metres. The concept behind this spectacular, unique tour: to turn the latest BORA technology into a hands-on experience – and to do this with a breathtaking panoramic view at the dizzying height of 30 metres. A combination of a live show, gondola ride and exquisite dinner with friends, so to speak.

What started in 2017 as a series of service events soon aroused interest on an international scale, attracting a lot of attention and onlookers. Even in the second year of the tour, the glass cube created a stir in many places. Crowds of people gathered time and again around the BORA truck, which became a popular subject for photos taken by participants and passers-by. It's not surprising, as aside from the breathtaking backdrops and the unusual idea behind the concept, the measurements in themselves are pretty amazing. Weighing 40 tonnes and at 19 metres long it has room for 16 people and a fully-equipped high-tech kitchen with three BORA systems: all of this 30 metres above the ground. The glass cube was raised up dozens of times,

Above: At the height of summer the BORA container rose into the air in Copenhagen, where it was suspended 30 metres above the Øresund in Nordhavn.



Left: Even high above the ground, true top chefs aren't fazed – meanwhile, the guests only had eyes for the spectacular views.

Below: A view that otherwise only ski jumpers can enjoy was offered to visitors in Innsbruck. The BORA glass container was suspended overlooking the famous Bergisel ski jump.

300 days, 10 countries, 23 stops. The BORA Revolution Tour 2018 travelled right across Europe from Lisbon to Dublin.



Breathtaking panoramic views combined with a culinary highlight: at every stop on the tour top chefs conjured up exquisite dishes made from regional products at dizzying heights.



Left: Regional cuisine with a creative twist – that was the culinary motto of the tour. In Friedrichshafen on Lake Constance, freshly-caught fish was of course served up.

Above: Such a wonderful experience with this backdrop definitely needs to be immortalised in a photograph.



hundreds of litres of wine were drunk, hundreds of kilos of food were made into delicious regional finger food menus by the BORA chefs, and thousands of people allowed themselves to be won over by the unique, innovative technology of the BORA cooktop extractor system. The BORA truck's journey started at the southernmost point of the Revolution Tour. At the beginning of March, the yearly tour kicked off in Lisbon with typical regional dishes and a view of the famous 'Ponte 25 de Abril' bridge. The next

stop was Turin in Italy. There, over the course of three days, over 400 guests were able to test delicacies made by award-winning chefs Mariangela Susegana and Giancarlo Morelli, as well as BORA chef Luigi Cassago. What was served up? An unusual dish for Italy: hamburgers. Why hamburgers? 'Because it's a dish that many don't want to cook at home because of the strong smell of the meat,' explains BORA's head chef Luigi Cassago. The guests were a bit sceptical too at first – but in the end they were thrilled.

During the 2018 UCI World Road Championships, which took place in Innsbruck at the end of September, the BORA cube also stopped off in the Austrian city.



With the spectacular views of the Alps and the good company, some even forgot that they were in the middle of a closed kitchen with a dozen hamburgers sizzling away on the grill. After stops in Bremen, Potsdam, Dresden, Würzburg and Frankfurt, the next destination was Munich. At premium trade fair Küchenwohntrends on the edge of Theresienwiese, the suspended BORA container welcomed visitors to the fair as

Left: Visitors were able to enjoy the exhilarating heights for about an hour. During that time they were spoiled with freshly prepared finger food menus.

Below: Against this impressive backdrop in London, the BORA cube showed its multi-functional side as not only was food prepared, but the new 10|10 cookbook was presented.



they stepped onto the site, becoming an absolute high point of the event, before returning to the truck and moving on to Friedrichshafen.

It's hard to pick highlights from such a spectacular, large-scale tour, but the stop in London is certainly one of them. In June, not only did cooking take place at the Millennium Dome in North Greenwich, but a new 10|10 cookbook was also presented. Together with celebrity blogger Melissa Hemsley, simple, modern recipes were created and diners

Above: Guests enjoy their own city from a totally new perspective. In Turin they could even see as far as the Alps.

Below: Michelin-star chef Giancarlo Morelli normally pampers customers in one of his five restaurants – for BORA he brought his cooking talents to giddy heights.



Right: During the live cooking show, not only did the unique BORA technology cause a stir, but the professional chefs also had a trick or two up their sleeves.

Below: Weathering the storm – thanks to the tried-and-tested technology and stable heavy-duty crane, the two-tonne BORA container was able to hang safely even in windy conditions.



To end the tour, the enjoyment-packed cube was raised to a height of 30 metres in Barcelona, before heading back home to Bavaria.

cube headed back southwards via France. To finish the tour, the BORA truck returned to the place where it started – well, almost. In the south of Europe, more specifically in Barcelona, the cube was raised into the air for one last time and the unique tour was brought to a close. Back it went to the headquarters of BORA Lüftungstechnik GmbH in Raubling, Bavaria, where new adventures await the kitchen container in the future.

Below: In Dublin guests were blessed with great weather – from Dun Laoghaire Marina they could see for miles across the sea.



were given a culinary foretaste at lofty heights with a view of the Emirates Air Line. Although the weather in the United Kingdom doesn't have the best reputation, during the Revolution Tour it was on its best behaviour. On stops in Manchester and the Dun Laoghaire

Marina in Dublin, participants were rewarded with clear views for miles around. From the island, the Revolution Tour returned to the European mainland. Stops in Rotterdam, Nordhavn in Copenhagen and throughout Germany and Austria followed, before the glass



The taste OF SUCCESS

The new 10|10 cookbook is dedicated to healthy eating and the sporting success of the BORA – hansgrohe team. With the following recipes, you can recreate the athletes' favourite dishes.



Left: A good team needs good food. At races and in the training camp, team chefs take care of culinary well-being and do a winning job of looking after these professional cyclists. Including Pascal Ackermann, who was German champion in 2018.

Right: Maultaschen (Swabian ravioli) with a difference. The recipes in the champion's edition of the 10|10 cookbook were inspired by the riders' favourite meals.

All of the 10|10 edition recipes can be found at: www.bora.com/recipes



Photos
CRISTIAN PARRAVICINI

Text
ANNA-LENA WOLFARTH



Veal with root vegetables (Kalbstafelspitz)

Ingredients

1 small fillet of suckling veal, 3 floury potatoes, olive oil, milk, 4 carrots, ¼ celeriac, 1 small leek, parsley, 1 fresh horseradish root, salt and pepper to taste

Method

Peel and finely dice the potatoes. Boil in lightly salted water until very soft. Blend with olive oil and milk to form a purée. Sear the fillet of veal in

oil and (depending on how thick it is) cook in the oven at 100 degrees until pink. Finely dice the vegetables and sauté in a little oil. Add a little water and cook until the vegetables are cooked through but still crunchy. Season with salt and pepper. Slice the veal into thin slices and arrange them on top of the purée. Add the vegetables. Sprinkle with chopped parsley and freshly grated horseradish.

A healthy diet doesn't need to and shouldn't be complicated. This is the idea on which the 10|10 cookbooks that BORA has developed are based. The concept behind the range of cookbooks is as simple as it is inspired – 10 recipes, 10 ingredients, 10 minutes preparation, 10 minutes cooking time and that's it; a nutritious, tasty meal is ready to be served up. Being able to integrate healthy eating into everyday life is important for everyone, but for athletes the right diet plays a

decisive role in delivering a top performance. This is why, together with the BORA – hansgrohe riders and team chef Vroni Lutz, the new champion's edition cookbook is entirely devoted to the team's sporting achievements. What's more, the recipes are inspired by the cyclists' favourite meals and national dishes. It's worth following the recipes – these dishes will appeal to both amateur athletes and less sporty folk alike.

Right: Lukas Pöstlberger doesn't just look good on a racing bike but in the kitchen too. The Austrian champion's national dish was given a modern twist for the cookbook.





Cottage cheese dumplings (Topfenknödel) with caramelised plums

Ingredients

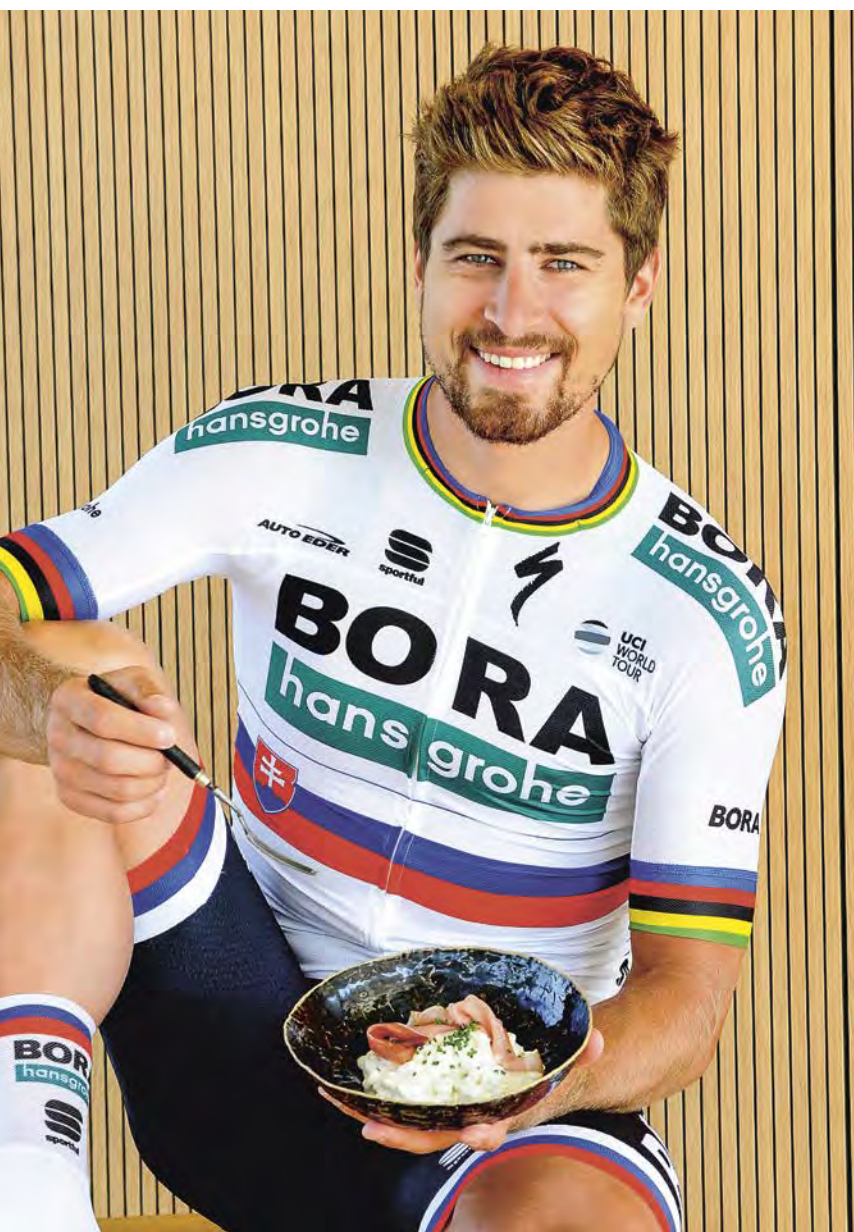
250 g cottage cheese (low-fat), 3 tbsp spelt flour, 3 tbsp soft wheat semolina, 1 egg, zest of half a lemon, 1 pinch salt, 8 plums, 1 tbsp coconut sugar, ½ tsp cinnamon, 3 tbsp butter, 3 tbsp spelt breadcrumbs, icing sugar

Method

Mix the cottage cheese, flour, semolina, lemon zest and salt in a bowl and leave to prove for 5-10 minutes. Halve the plums and discard the stones before caramelising them in a pan with the coconut sugar. Add a little water if necessary. Add cinnamon to taste and simmer until the mixture has a syrup-like consistency. With wet hands, make small balls out of the dough and steep in hot (not boiling) water until they rise to the top. Melt the butter in a frying pan and bring to the boil with a little coconut sugar. Add the breadcrumbs and fry lightly. Add the dumplings to the pan and coat with the breadcrumbs. Put the plums on a plate, arrange the dumplings on top and sprinkle with icing sugar.

INFO

10 | 10 cookbook – the champion's edition. Available from your BORA trading partner. While stocks last.



Char tartare on a warm asparagus salad

Ingredients

2 char fillets, boned and skinless, 4 green and 4 white asparagus stalks, 4 cherry tomatoes (cut into quarters), 2 lemons, 2 tbsp olive oil, 2 sprigs of parsley, salt, pepper, dill

Preparation

Peel the asparagus, cut into large pieces and sauté in a little olive oil. Cut the char into 1 cm cubes and season to taste with the juice of 1 lemon, the grated zest of half a lemon, salt, pepper, olive oil and dill. Add the remaining lemon juice to the asparagus pan along with the tomatoes and parsley and toss them all together. Arrange the tartare and warm asparagus on a plate.

Left: Peter Sagan's list of achievements is long. Six national titles make the three-times world champion the uncrowned king of cycling in his homeland, Slovakia.



Photos
FRITZ BECK
Text
MARLENE IRAUSEK

Centre for INNOVATION

Since May 2018 the creative masterminds of the BORA technology department have been putting their ideas and products to the test at the company's own test lab in Niederndorf.

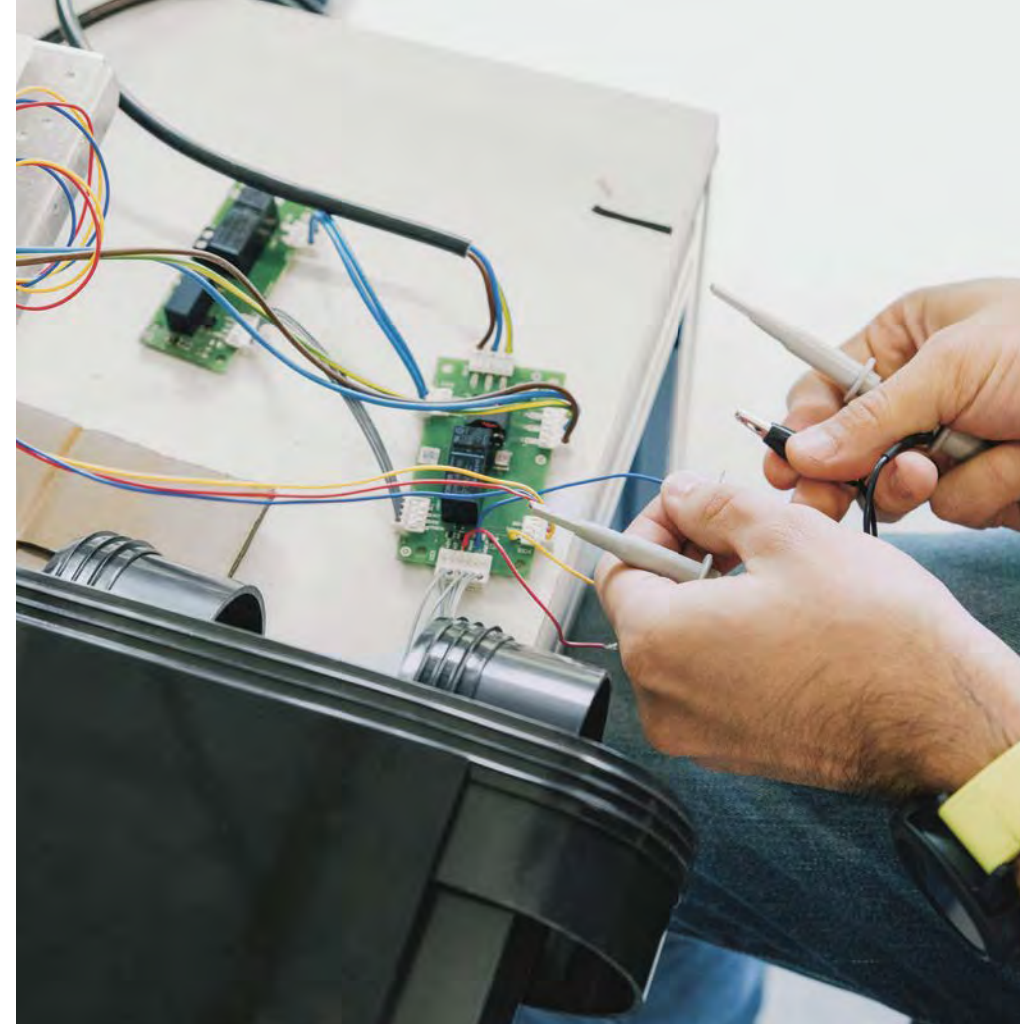


Left: To make the prototype a pan support is cut from a 5-cm-thick sheet of steel.

Above: The new BORA company building in the Lower Inn Valley makes an impact with its modern but timeless architecture.

Below: At the airflow rate test bench the developers measure air volume and pressure resistance.

Right: All parts are tested individually before being put together. This also includes the electronics.



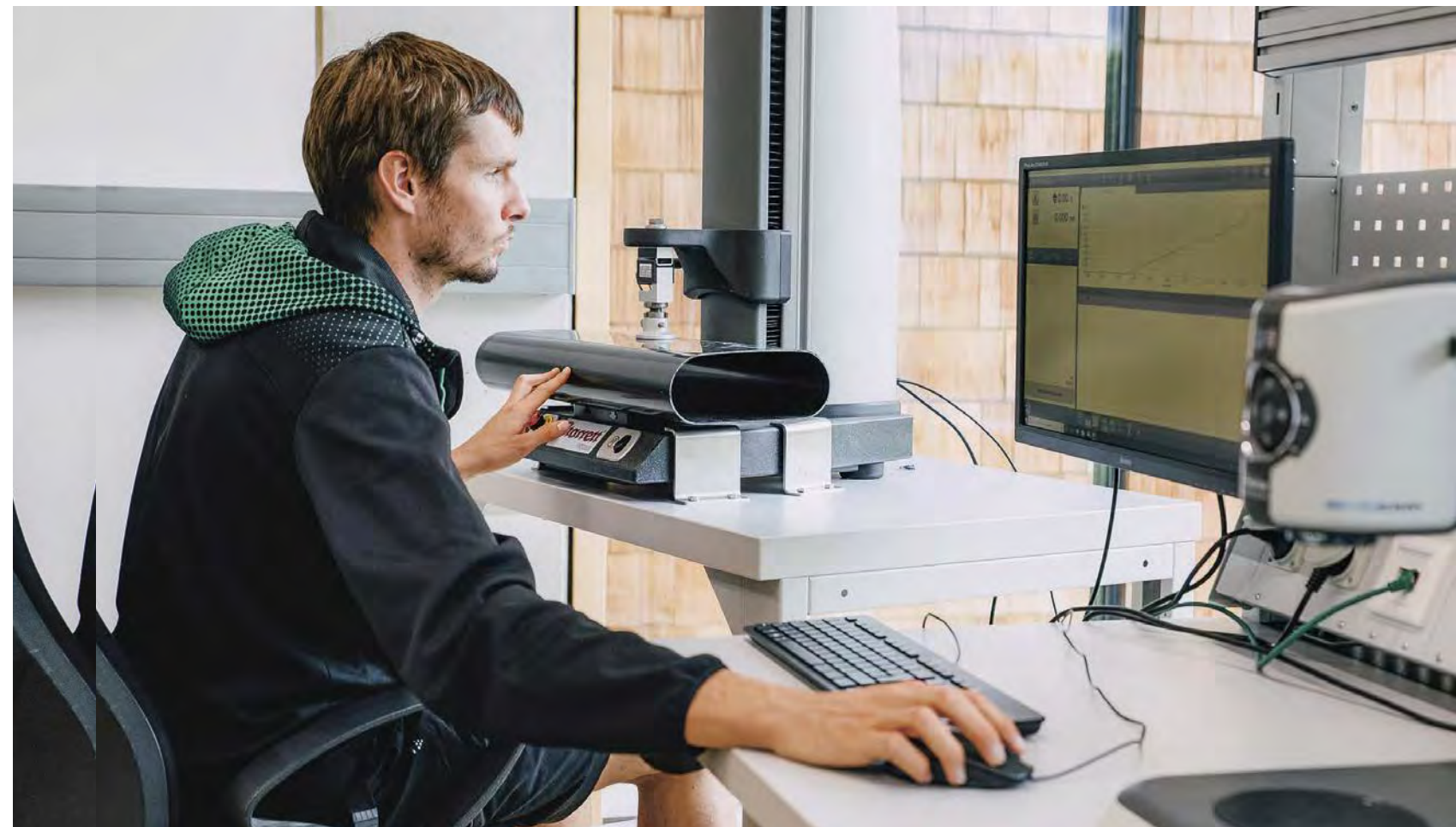
machines and a wide range of tools and materials for making new prototypes complete the BORA test technology facilities. Only 35 employees from BORA's technology and development department have access to the laboratory. It's a real 'playground' for our mechanical, electronics, software and systems engineers. To best be able to put development processes into practice, BORA has decided to test the most important performance criteria of its products on site. Until the move into the new company building, many measurements were still taken externally. The team sometimes had to wait for three to five weeks for results. A far cry from the current

turnaround time of two days. The technicians benefit in many ways from the possibility to actively work on the design of the test phases. It's not just about objective measurement data levels. Experimental samples and prototypes also come into play. This creates room for creativity. For every new product idea, so-called 'gates' are defined as milestones of the development process. Before the developers turn to the tasks in the next step, they decide at each 'gate' whether or not the project has enough potential to continue. This is gauged by previously established criteria and results. Alongside the airflow rate, the noise level is one of the most important criteria in product development.

Below: An employee tests pressure resistance in the quality assurance department. With the help of software, he can see in a graph how the application of the force rises and falls respectively during the measurement.

To bring product requirements in line with new concepts and ongoing developments, BORA tries to standardise as far as possible.

The clouds are still too low to see the surrounding mountain tops, but even so the Alpine panorama is quite impressive. In Niederndorf, nestled in this unique mountain backdrop of the Lower Inn Valley, we can find BORA's new company building. Nothing seems to have been left to chance with this construction where every detail has been thought through. Following the guiding principle of design and quality, the combination of modern architecture, wood and glass gives the exterior a stylish, timeless appearance, which is also mirrored on the inside. On the ground floor, right next to the foyer, a vast amount of technology is harmoniously integrated into the large, sunlight-flooded room. This is home to test stations and laboratories, each equipped with the latest measuring devices, cameras and computer systems according to requirements. 3D printers, lathes and milling machines, modern CNC





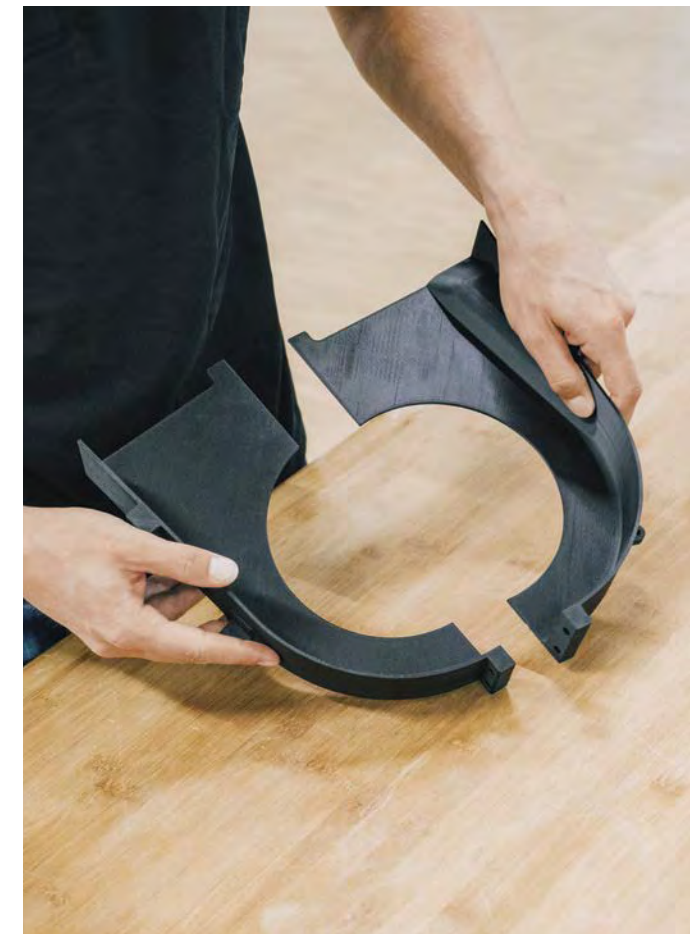
As are the grease filtering level, capture rate or product resistance at different temperatures. So, as well as the airflow rate and air resistance test bench, there is a climate room and a test kitchen. In the basement there is also a 'free-field room' for measuring noise. A ceiling height of four metres is necessary in this soundproofed measuring room in order to be able to carry out technical tests. A wooden framework for installing the different BORA systems, microphones on their stands and a digital sound measuring device make up the equipment of this bunker-like set-up.

In these surroundings with endless possibilities, the team is constantly working to develop innovative solutions based on customer feedback. With the help of these ongoing analyses and simulations, in recent months a new, second generation of premium extraction systems has come to life: BORA PURE. A compact device, which as usual meets all requirements in terms of design and aesthetics, but gains points for even greater convenience and optimised functionality. What is new here is the extremely easy access for changing filters

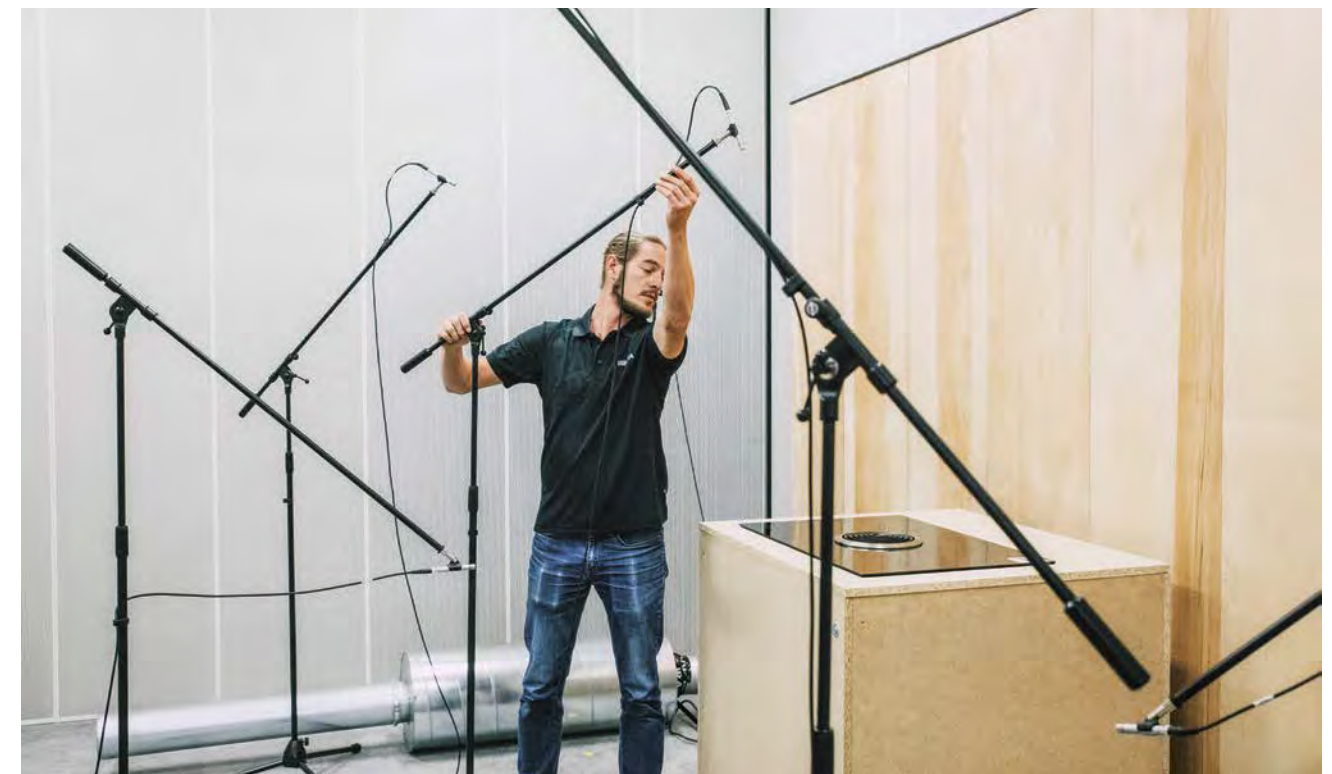
Above: The technicians mainly use the prototype production room for metalwork. Complex parts are made with the CNC milling machine.

and an intelligent user interface that only shows what needs to be operated at any given time. Thanks to this self-explanatory interface, cooking actually becomes an experience. The philosophy of questioning the usual perspectives considerably contributes to the company's success. BORA is a pioneer in the area of extraction systems and has created a product that prioritises customer benefits, functionality and design. Device performance, intuitive handling and simple cleaning have given the brand a decisive edge over its competitors. Precisely because BORA is the leader in this area, the brand has developed its own test methods to be able to make comparisons. The developers never tire of constantly striving to improve their test methods and products. The company's own test laboratory sets a trend and is a decisive step towards the future.

Below: The 'free-field room' absorbs noises from outside as well as sound reflections and enables a volume measurement that conforms to standards.



Above: With the help of the 3D printer the engineers create construction parts in order to test designs.



12 questions for...

MATTHIAS STEINER

As an active weightlifter he weighed 150 kilograms. Then he lost 45 kilograms, wrote two books about it and developed the online fitness and nutrition programme 'The Steiner Principle'. He holds talks on the subject of nutrition and exercise and is also active as a motivational speaker.

Matthias, you're an Olympic weightlifting champion, a best-selling writer, a singer and you run an online fitness and nutrition programme. How do you manage to stick to a balanced diet?

For me, having a balanced diet means cooking with fresh, unprocessed foods. We grow our own fruit and vegetables, but supermarkets also offer a huge selection, of course. I devise a shopping list for the week and often cook in advance, as I don't have much time.

For many, changing their diet means sacrifice and prohibition. Is that right?

Of course not. On the contrary: with nutritional awareness you can enjoy your food even more. Changing your diet doesn't mean that you can only eat salad and fruit. There are so many tasty foods out there that you can eat without restricting yourself.

What part does cooking play in all this?

Cooking plays a huge part. Of course, not everyone has time to spend hours cooking, but there should be some set times. That's also important for families.

‘Goals that you have a burning desire to fulfil are the ones that you achieve in the end.’

Matthias Steiner: Olympic champion, writer, fitness and nutrition expert, singer

Together with well-known chefs, BORA compiles the "10|10 editions". The principle: preparing healthy meals in 10 minutes and taking 10 minutes to cook them. Does that appeal to you?

Sure – anything that helps us to cook quickly and well is worth it. When I cook for the whole family I take my time and cook elaborate meals. When it needs to be something quick mid-week, this kind of recipe really helps.

You're 45 kilos lighter now than when you were involved in athletic sport. How did that change come about?

I didn't lose weight drastically with a diet, but made

a lot of little changes. For example, I eat every four hours and don't drink any soft drinks or juice.

What's the secret?

There is no secret. You have to want to do it and pay attention to a lot of small details. I've described my personal journey in my books and used it to develop an online programme for everyone.

Do you still lift weights today?

Yes, but only once a week. My current sports are cycling, walking and everyday activities like gardening.

From the point of view of your sports career, are there parallels between weightlifting and cycle racing, which BORA has been supporting for years?

Of course. For example, stamina. Cyclists have to put thousands of kilometres behind them in training to be able to compete. Weightlifters have to move thousands of tonnes.

Quality is important to you both in your diet and your kitchen equipment. How important is technology?

The ingredients come first. Any award-winning chef will confirm that. Closely followed by technology. I want to be able to cook simply and without taking too much time and effort. And the better the technology, the less you notice it.

You opted for a BORA cooktop extractor. What's special about that for you?

I've never been a fan of extractor hoods, which are normally installed somewhere around head height. You not only bang your head on them, but the noise is right in your ears. What's more, I think that it looks better when you're cooking and the vapours are drawn downwards.

Why did you choose BORA Professional?

Anything that comes from its inventor can't be bad. For me personally, the most important criterion was for the cooktop to be inconspicuous and elegant. And secondly I wanted knobs. I prefer to turn the cooker on and off in the old-fashioned way. I'd heard of BORA and knew that you can cook reliably and without a lot of bells and whistles.

You now also give motivational speeches. How do you motivate yourself to stick to your goals?

You can't stick to every goal. That only happens when it's important enough to me. There have to be emotions involved. That's why you have to look for goals that you have a burning desire to fulfil.

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High above Nordhavn
in Copenhagen the guests
in the BORA cube can
enjoy the spectacular
views over the Øresund
all the way to Sweden.



Photo: Thomas Rehm

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