



# BORA PLANNING & INSPIRATION MANUAL 2024

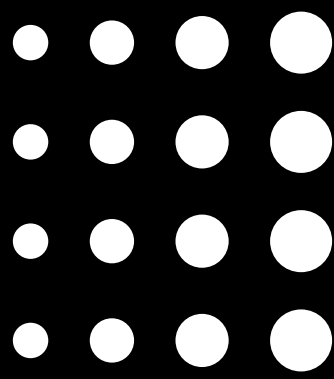
More than beautiful kitchens.





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More than cooking.

We transform kitchens from functional rooms to genuine living spaces. Our innovative devices make cooking easier and enable a healthier lifestyle. Kitchens become a favourite place for spending time together. With our holistic designs, we create a symbiosis of cooking, eating, lifestyle and better living.

# BORA products are more than just brilliant technological solutions.

They are an expression of personality and lifestyle. They are products that evoke emotions, inspire people and become part of their home. With our cooktop extractor systems, our steam oven, our new refrigeration and freezing systems, our lighting and our wide range of accessories, we are revolutionising the kitchen as a living space, offering greater architectural design freedom and enabling extraordinary experiences when cooking and spending time with others.

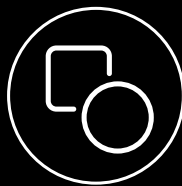
We highlight the design benefits of our products when planning a kitchen through the use of specific installation scenarios.

The advantages of the individual products are showcased in each room through the clear view when cooking, the variety of options for use of space under the cooktop and the beautiful product design.



## Fresh air & a clear view

With BORA, you cook surrounded by fresh air with a clear view of the essentials: good food and the people you enjoy sharing it with.



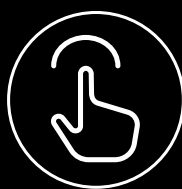
## Timeless design

Kitchens as timeless and total works of art – reduced and formally perfected down to the last detail; we bring unique design home.



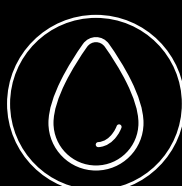
## Top performance

BORA products speak for themselves with high-quality materials and outstanding functionality – united to form premium systems.



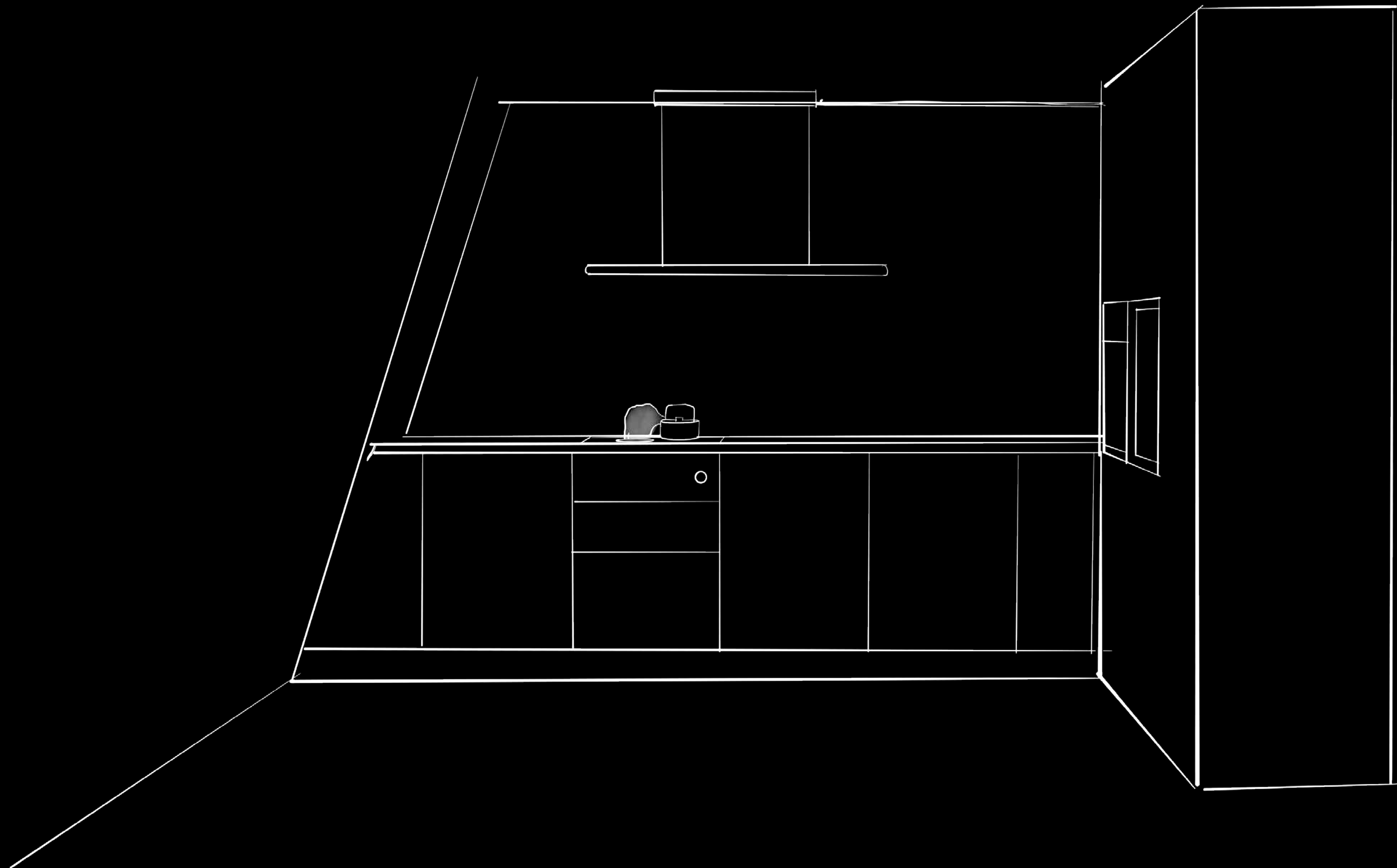
## Simple operation

Intuitive. Self-explanatory. Sophisticated. The systems are controlled by turning the control knob, tapping or sliding.



## Simple cleaning

BORA simplifies everyday life: all moving parts can be easily removed and cleaned, either in the dishwasher or by hand.

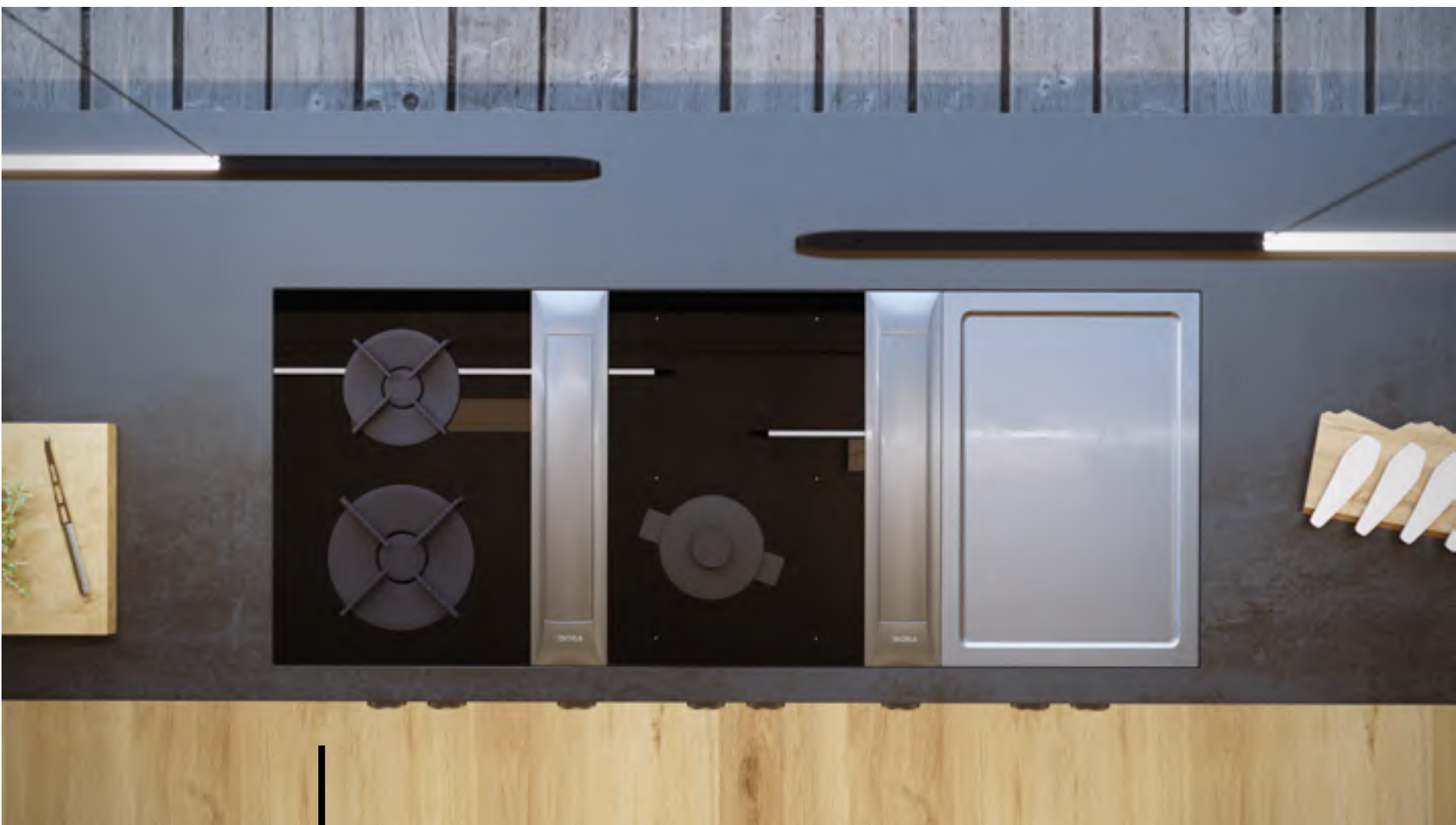


# INSPIRATIONAL KITCHENS









BORA PROFESSIONAL 3.0  
3-PART COMBINATION

A minimalist design and a wide range of modular cooktops make the BORA Professional 3.0 extraordinarily versatile and suitable for customisation in line with personal cooking preferences. Its high-quality design and innovative technology were acknowledged even before it came onto the market, with the Red Dot Design Award.

The design freedom opens up new layout possibilities, with the BORA Professional 3.0 enabling bridged setups and extraordinary island solutions. As a personal touch, for example, the BORA Horizon pendant light can be fitted above the kitchen island/cooktop.





**BORA Professional 3.0**

**Planning advantages at a glance**

- Modular system
- Oversized cooking areas measuring 540 mm

**Planning instructions**

- Minimum kitchen unit width of 900 mm
- Island and counter solutions possible from a depth of 700 mm
- Available as exhaust air or recirculation versions  
Individual exhaust air plans can be obtained from the BORA planning service

View the BORA Professional 3.0 model plans:  
**[partner.bora.com](https://partner.bora.com)**









The BORA Classic 2.0 is a highly versatile cooktop extractor system that impresses with its clear design language, outstanding functionality and flexible installation options. Flush installation and a minimalist appearance enable the cooktop and extractor to blend in perfectly with the kitchen design. Our sControl+ touch panel makes the system simple and intuitive to operate. The ability to create an open atmosphere through the use of a kitchen island invites you to interact with friends and family while cooking.

Behind the sleek kitchen unit fronts is our new BORA Cool refrigeration and freezing system. Wood and metal elements plus sophisticated, muted grey tones serving as design highlights pervade the appliance interior, which completely does away with trims.



BORA STARS

BORA COOL

BORA QVAC



**BORA Classic 2.0**

**Planning advantages at a glance**

- Modular system
- Minimalist design

**Planning instructions**

- Minimum kitchen unit width of 800 mm
- Counter solutions possible from 600 mm

**Installation depth**

- Available as exhaust air or recirculation versions Individual exhaust air plans can be obtained from the BORA planning service

View the BORA Classic 2.0 model plans:  
**partner.bora.com**

**BORA Cool**

**Planning advantages at a glance**

- Unique ergonomics
- Optimum lighting
- Individual front and handle solutions possible, built-in appliance vs. freestanding

**Planning instructions**

- Kitchen unit width of 600 mm (please note: each appliance must be installed in a separate unit recess)
- Supply and exhaust air of min. 200 cm² required

Obtain planning assistance from BORA:  
**partner.bora.com**

BORA HORIZON

BORA CLASSIC 2.0  
2-PART COMBINATION





BORA X PURE





The BORA X Pure confidently sets new standards for compact systems. It combines maximum functionality with a distinctive design. The visual highlight of the cooktop extractor system with oversized surface induction cooking zones is the striking air inlet nozzle. The perfect lines of the BORA X Pure allow it to blend in discreetly and elegantly with any modern kitchen design.





**BORA X Pure**

The BORA X Pure’s low installation height of just 199 mm is accentuated here by the striking concrete worktop.

**Planning advantages at a glance**

- Maximum storage space
- Minimalist design
- Oversized surface induction cooking zones measuring 230 x 230 mm and 230 x 460 mm

**Planning instructions**

- Minimum kitchen unit width of 900 mm
- Counter solutions from an installation depth of 600 mm
- Available as exhaust air or recirculation versions

View the BORA X Pure model plans:  
**[partner.bora.com](https://partner.bora.com)**

BORA X PURE

BORA GRILL PAN











BORA HORIZON

BORA X BO



The latest addition to our range of compact systems: the BORA M Pure. This is characterised by a compact size and outstanding flexibility thanks to zone induction on the left and surface induction on the right, all packaged in the usual BORA design quality. The colourful air inlet nozzles offer greater variety and customisation.

BORA M PURE





**BORA M Pure**

**Planning advantages at a glance**

- Maximum storage space
- Minimalist design

**Planning instructions**

- Minimum kitchen unit width of 800 mm
- Counter solutions from an installation depth of 600 mm
- Available as exhaust air or recirculation versions

View the BORA M Pure model plans:  
**[partner.bora.com](https://partner.bora.com)**

**BORA X BO**

**Planning advantages at a glance**

- Flush-mounted or protruding at the front

**Planning instructions**

- Minimum kitchen unit width of 600 mm
- No back panel behind the appliance
- Continuous ventilation cross-section of 160 cm² required in the unit
- Mains and waste water connections required

View the BORA X BO planning documents:  
**[partner.bora.com](https://partner.bora.com)**







BORA PURE





The BORA Pure is characterised by timeless design with a coloured air inlet nozzle that can be customised in line with personal preferences. Thanks to its compact size, the BORA Pure can be easily installed in even small kitchens, without taking away storage space.

The BORA cooktop extractor systems resolve the challenges of floor planning in lofts or rooms with sloping walls/ceilings. Even in the case of very small, unusual layouts, minimalist designs and unconstrained room distributions can be achieved.







**BORA Pure**

**Planning advantages at a glance**

- Maximum storage space
- Minimalist design

**Planning instructions**

- Minimum kitchen unit width of 800 mm
- Counter solutions from an installation depth of 600 mm
- Available as exhaust air or recirculation versions

View the BORA Pure model plans:  
[partner.bora.com](https://partner.bora.com)

**BORA X BO**

**Planning advantages at a glance**

- Flush-mounted or protruding at the front

**Planning instructions**

- Minimum kitchen unit width of 600 mm
- No back panel behind the appliance
- Continuous ventilation cross-section of 160 cm<sup>2</sup> required in the unit
- Mains and waste water connections required

View the BORA X BO model plans:  
[partner.bora.com](https://partner.bora.com)







DESIGN WITH BORA S PURE

BORA S PURE





BORA S PURE





With its compact dimensions, the BORA S Pure fits into even the smallest of kitchens, solving all of your space dilemmas. With four different-sized cooking zones, the cooktops have a compact, asymmetric layout for maximum freedom when cooking.

Our smallest cooktop extractor system features the usual BORA quality and gives a designer feel to any kitchen with its extraordinary and modern appearance.







BORA COOL COMBI

**BORA S Pure**

**Planning advantages at a glance**

- Maximum storage space
- Minimalist design, for small kitchens

**Planning instructions**

- Minimum kitchen unit width of 600 mm
- Counter solutions possible from 600 mm  
Installation depth

**Installation depth**

- Min. worktop depth of 700 mm required for the combination BORA S Pure with oven (both exhaust air and recirculation)
- Individual exhaust air plans can be obtained from the BORA planning service

**Please note:** alternative installation with cooktop frame and side frame possible. The vibrant air inlet nozzles add a splash of colour and a personal touch to the kitchen.

View the BORA S Pure model plans:  
**[partner.bora.com](https://partner.bora.com)**







**BORA BUILT-IN KITCHEN APPLIANCES**



The BORA X BO is equally at home in medium-sized kitchens where every cupboard is needed for storage space and there is no room for individual appliances as in large kitchens where storage space is not an issue. As a steam oven with professional hot air technology, it acts as a steamer and oven in one.

Combined with the BORA multi-drawer, you can serve freshly prepared meals on preheated plates or expand your preparation methods beyond the BORA X BO.

**BORA X BO**

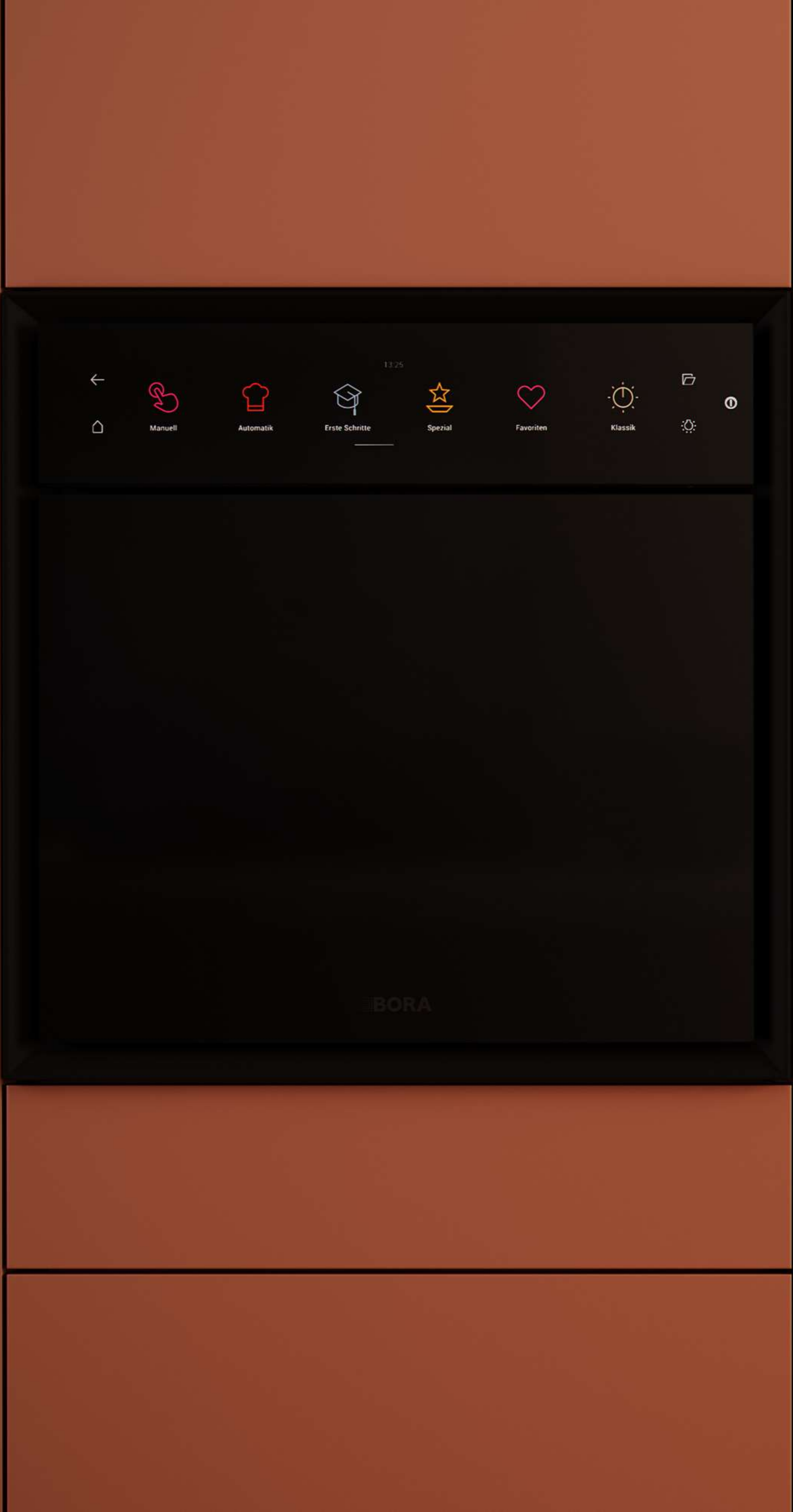
**Planning advantages at a glance**

- More storage space
- Flush installation or protruding

**Planning instructions**

- Minimum kitchen unit width of 600 mm
- Recirculation: airflow (min. 160 cm²) via the back panel and shortened plinth or ventilation grille
- With mains and waste water connections

View the BORA X BO and BORA multi-drawer model plans: **partner.bora.com**





BORA HORIZON



We create a place for light – above the cooktop and in the living space.

Eliminating annoying extractor hoods creates the ideal conditions for effectively and functionally illuminating cooking activities from above the cooktop. Kitchen lighting completely rounds out the shared enjoyment around the dining table in stylish elegance.

BORA HORIZON & BORA STARS

BORA STARS







From fruit, vegetables, meat and fish to sauces, soups and stews, raw or cooked – vacuum sealing makes it possible to keep food for longer without it losing its natural taste or consistency.

Thanks to the innovative and unique installation concept, the BORA QVac doesn't take up any of the coveted space on kitchen work surfaces: like the substructure for the BORA cooktop extractor systems, the device is fitted below the worktop. The built-in vacuum sealer can be installed either flush or surface mounted.

View the BORA QVac planning documents:  
**[partner.bora.com](https://partner.bora.com)**





BORA PURE



BORA PROFESSIONAL 3.0

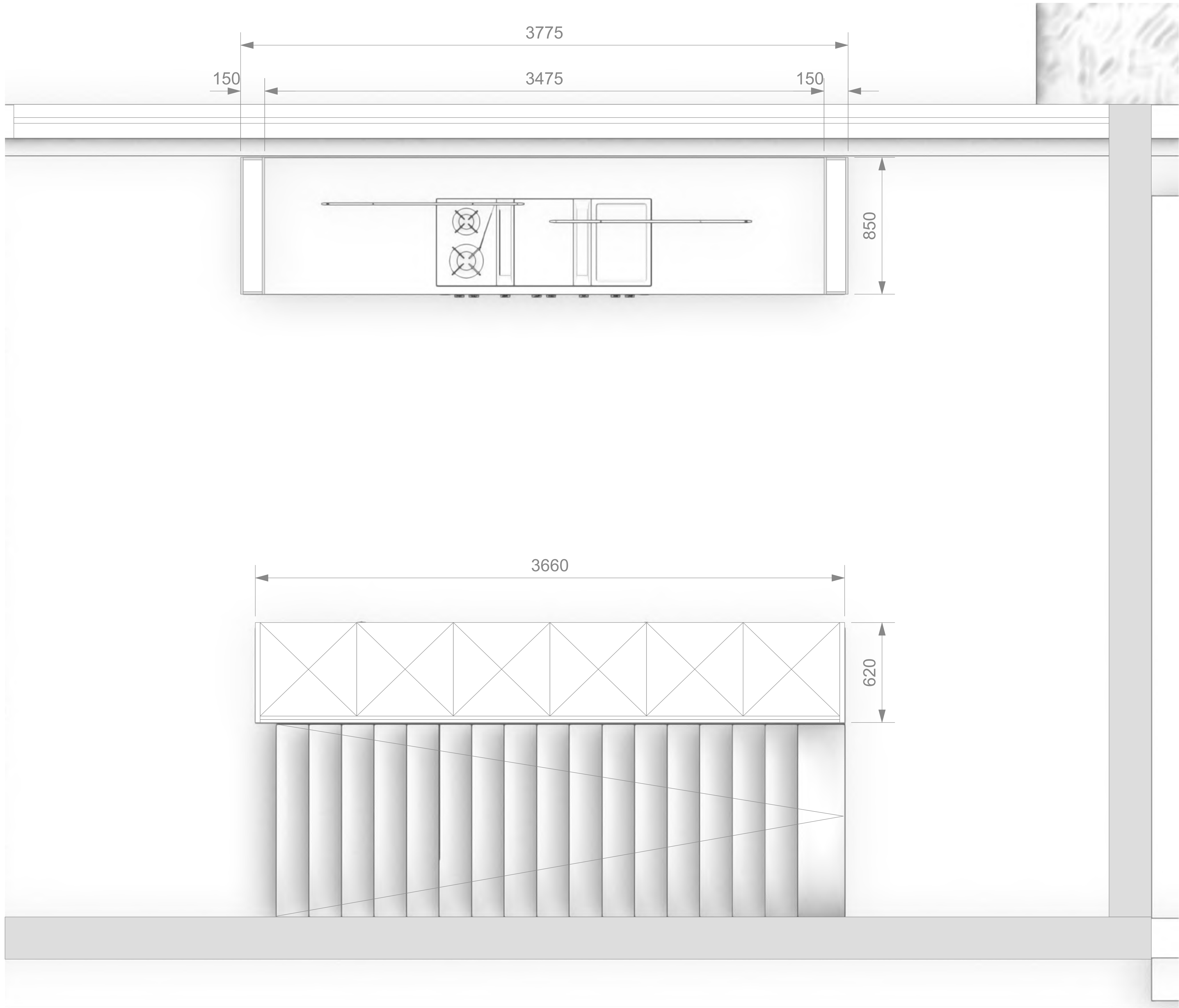




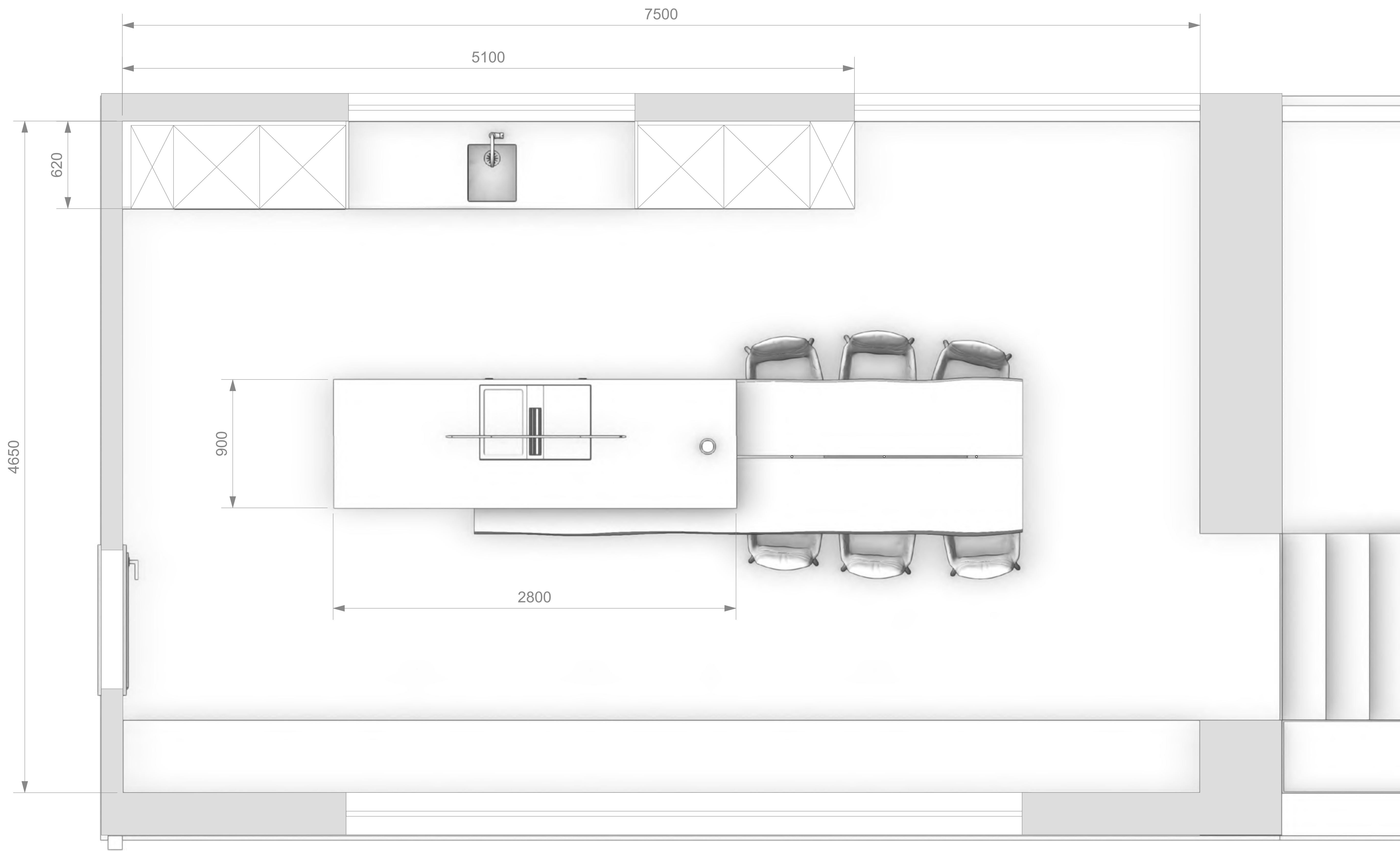


# FLOOR PLANS

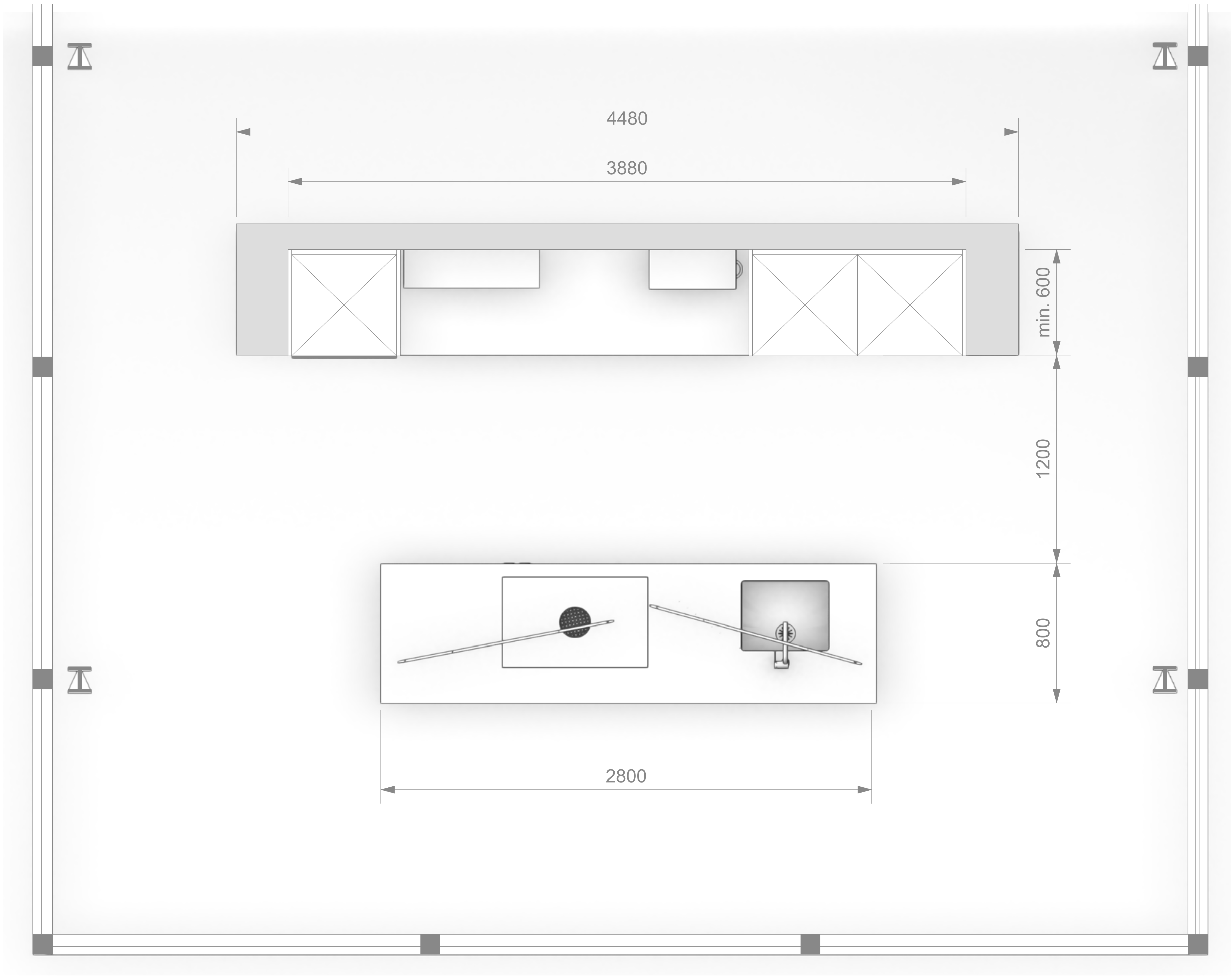




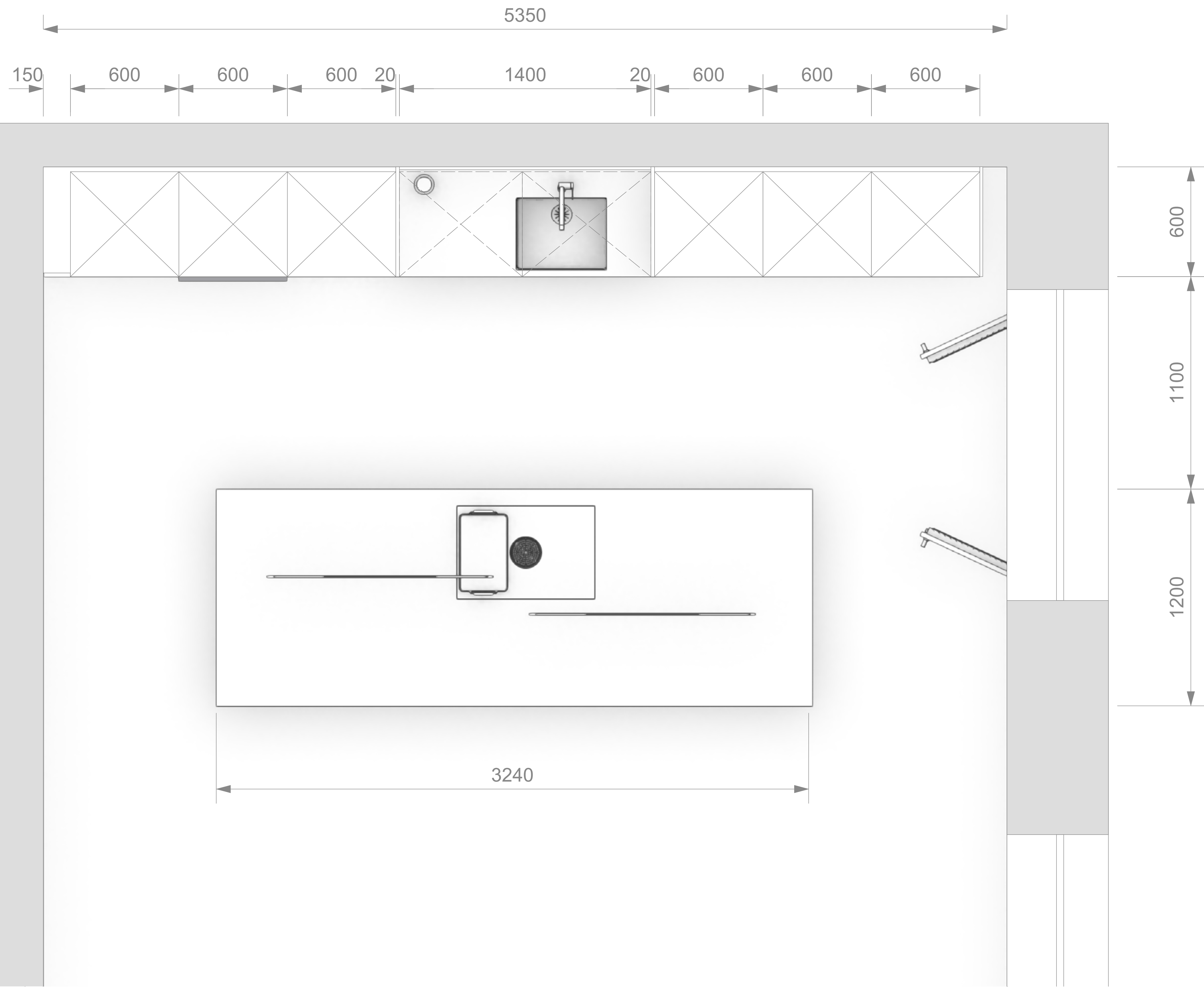




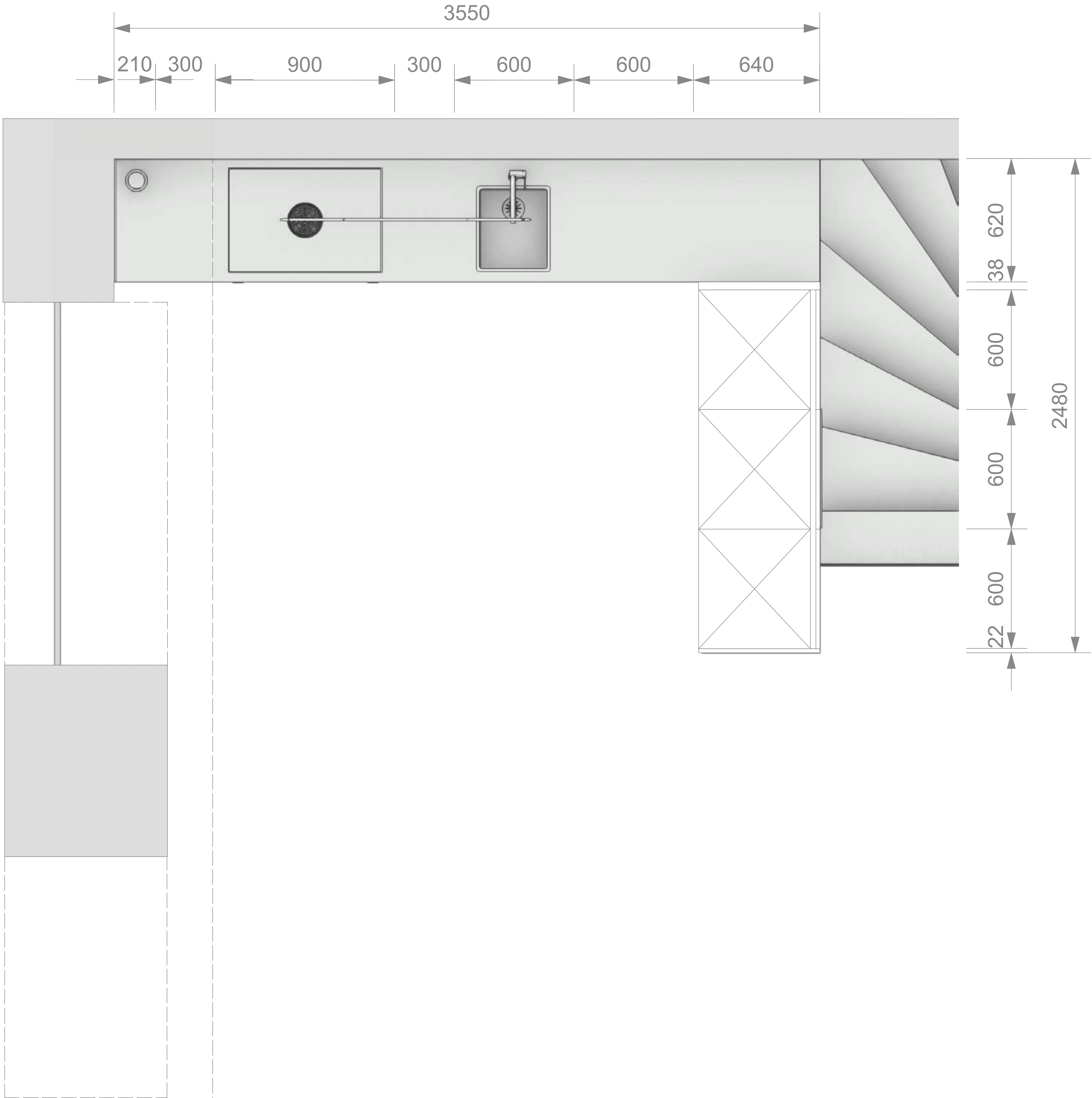






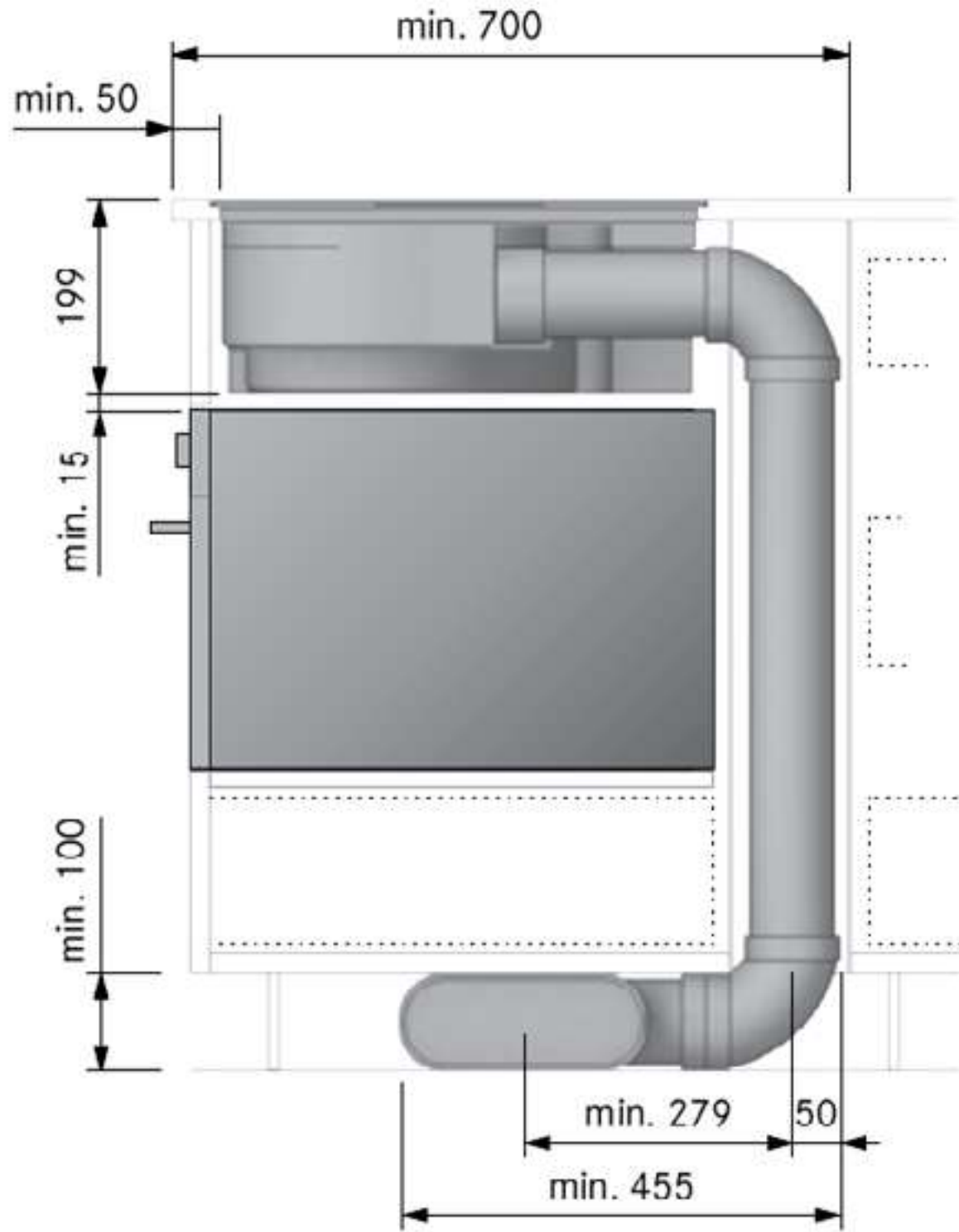




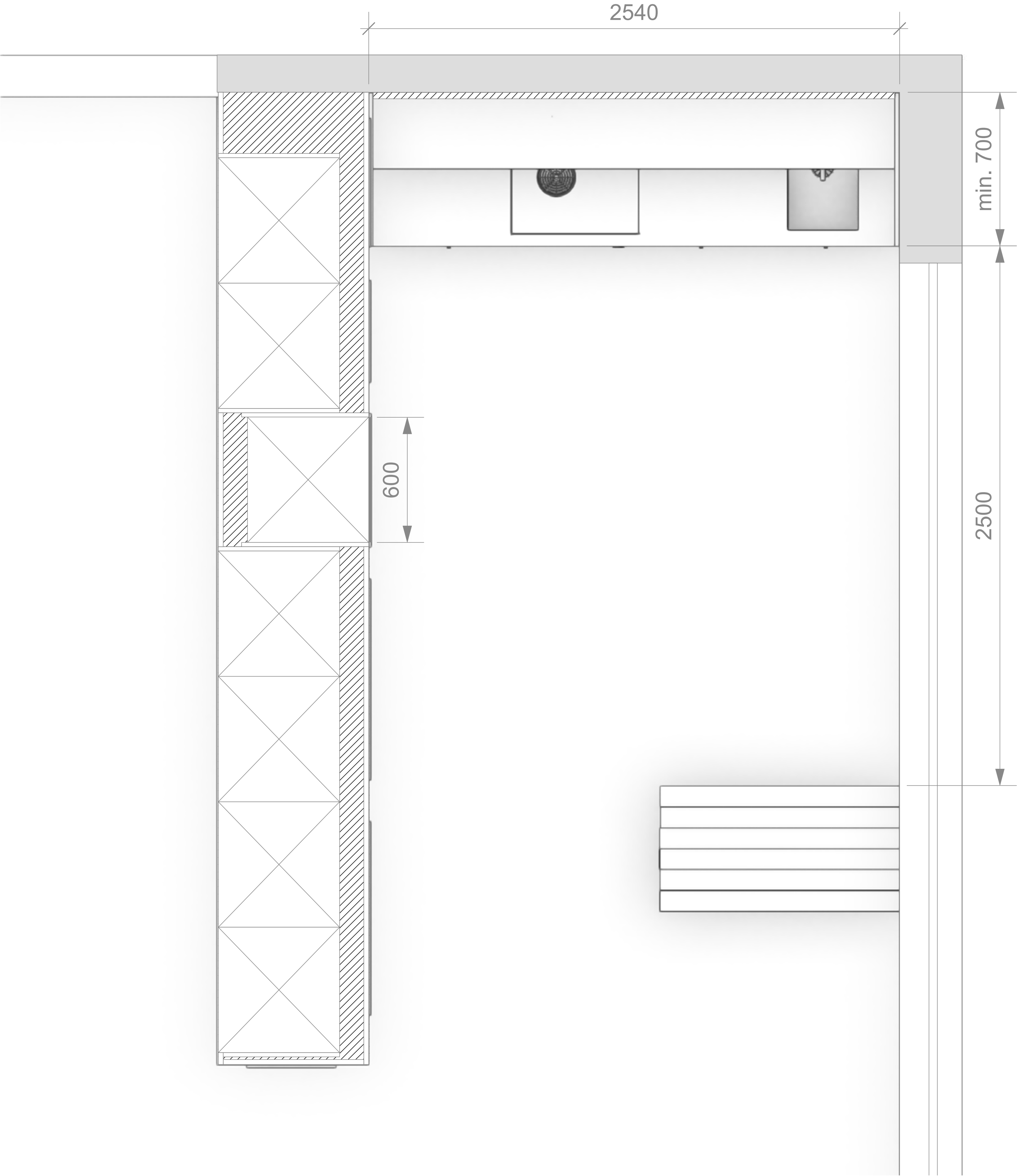
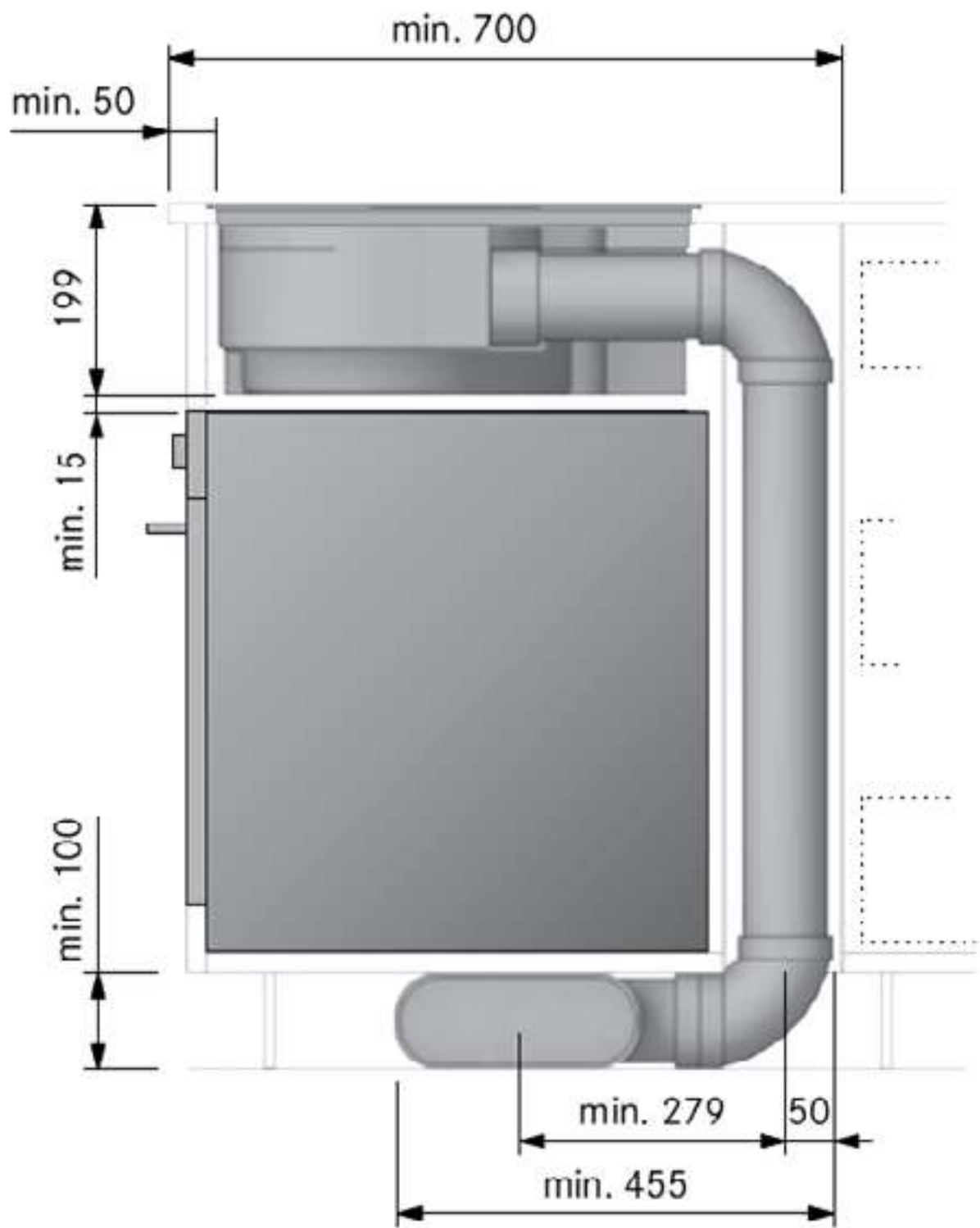




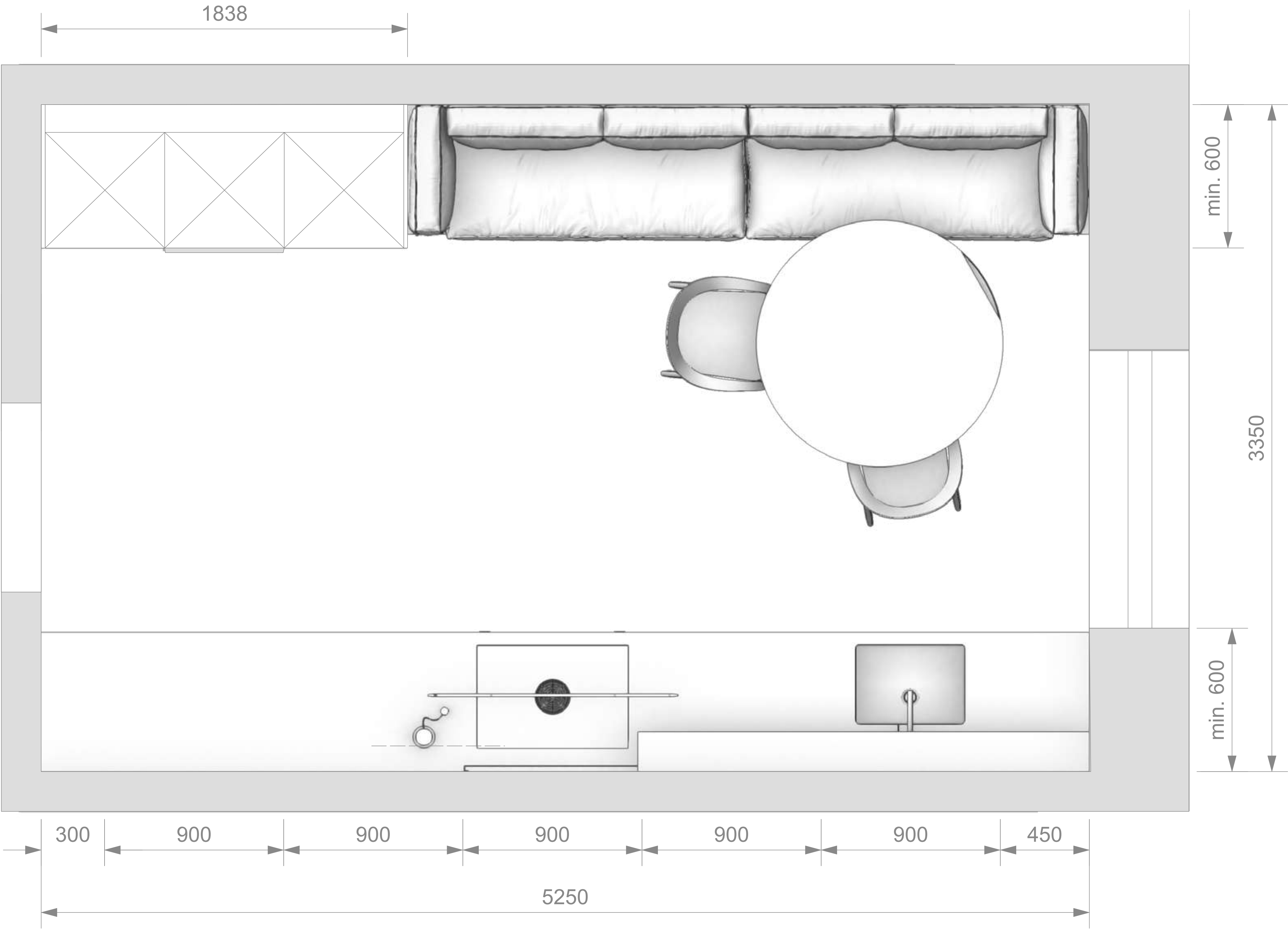
PURSA with exhaust air in the plinth area and underneath an oven with ≈ 45 cm



PURSA with exhaust air in the plinth area and underneath an oven with ≈ 60 cm









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BORA Lüftungstechnik GmbH  
Rosenheimer Strasse 33  
83064 Raubling, Germany  
T +49 (0) 80 35 98 40-0  
support@bora.com

A

BORA Vertriebs GmbH & Co KG  
Innstrasse 1  
6342 Niederndorf, Austria  
T +43 (0) 53 73 6 22 50-0  
support@bora.com

INT

BORA Holding GmbH  
Innstrasse 1  
6342 Niederndorf, Austria  
T +43 (0) 53 73 6 22 50-0  
support@bora.com

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