

# BORA

Magazine

01 | 2021



## Professional 3.0

Intuitive controls,  
optimised design &  
large cooking area

## Movie material

In the kitchen  
with actor  
Stanley Tucci


## Sheer enjoyment

Indoor barbecuing with  
the innovative Tepan  
stainless steel grill

## In demand

An interview with  
BORA founder  
Willi Bruckbauer



A portrait of Willi Bruckbauer, a bald man with a friendly expression, resting his chin on his hand. He is wearing a grey cardigan over a light-colored shirt. The background is dark and out of focus.

Willi Bruckbauer looks to the future with optimism – a future in which BORA will set further new standards with numerous innovations.

## Welcome to the world of BORA!

Whenever – and wherever in the world – I meet enthusiastic BORA fans, I think: it was the right thing to do! We made a good decision over a decade ago when we paved the way for the revolution in the kitchen world with our first prototype. It was a gamble, but it has paid off: we wanted to make kitchens more attractive, and if you listen to the enthusiastic users of our extractors, we have succeeded in doing just that. They praise the functionality, quality and aesthetics. These are the things that more and more people are appreciating as an alternative to traditional hoods. And no, your eyes didn't deceive you... I just referred to BORA fans. And it's a term that I use in all seriousness as the enthusiasm that people show when they talk to me and give me feedback – and that incentivises me to continue our work – is simply incredible. The way in which our brand can captivate consumers from the most different parts of the world is truly fascinating. Many of these are people who simply want to make their kitchen a more attractive living space. They include British food stylist and author Anna Jones, whose vegetarian cookbooks are international bestsellers, and Stanley Tucci, American actor with a home in London (including BORA Professional). Peter Sagan too, cycling star from the BORA – hansgrohe team, who talks about his passion for cooking in an interview on page 74.

The world of BORA is becoming ever more international. Our idea is coming to fruition and we would like to thank our fans for that. They drive us on to work on innovation after innovation, such as our modular system Professional 3.0 – the ultimate solution for the highest standards with regard to design language, materials and technology. This will be presented to you on page 14. What's more, it is available with a Tepan stainless steel grill, a cooking method that is becoming more and more popular and the reason why we have published the big BORA Tepan book "Indoor Barbecue". Alongside an information section, five selected chefs reveal their best recipes that will enable you to conjure up exquisite healthy and versatile dishes on the grill all year round. More about that on page 60. Have we made your mouth water? Then take a leaf through the magazine and perhaps you'll be persuaded by our promise of more joy in the kitchen. Every day.

Yours,

A stylized, handwritten signature of Willi Bruckbauer.

Willi Bruckbauer



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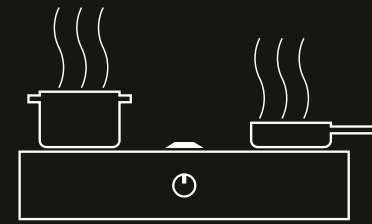
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Photos: Anna Rose, Gerhard Kassner

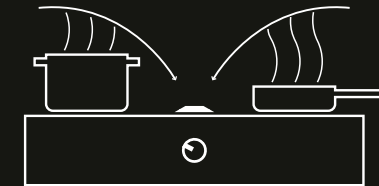
# BORA principle

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



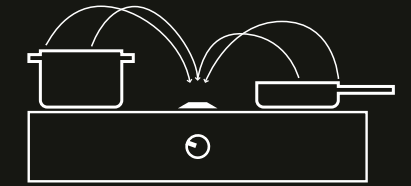
1

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



2

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



3

This enables cooking vapours to be  
extracted where they arise: straight from  
the pot, pan or grill on the cooktop.





# BORA advantages



## Fresh air

Cooking while surrounded by fresh air

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



## Simple operation

Intuitive, self-explanatory and sophisticated

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



## Simple cleaning

Why make things difficult when there is an easy option?

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



## Quiet operation

Significantly quieter than conventional extractor hoods

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





## Lots of storage space

The cooktop extractor provides room for kitchen utensils

Thanks to the low appliance height of less than 200mm and the integrated recirculation filter unit, maximum storage space is preserved in the cupboard below for pots, pans and other kitchen utensils. There is no need to shorten drawers as is often the case or to forgo storage space because of duct systems in recirculation mode.



## Large cooking area: 4 24

Plenty of room for professional cooking

Thanks to the space-saving controls and central position of the extractor, all BORA induction cooking zones always offer plenty of space for cooking. The particularly large surface induction cooking zones enable you to consistently warm through even very large pots and roasters.



## Best materials

High functionality and long service life

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



## 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.



## Design freedom

Setting the standard for modern kitchen design

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





## Our answers to your questions

### What happens if liquid gets into the cooktop extractor?

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

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

### What does a BORA extractor system cost?

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

### How is the BORA cooktop extractor cleaned?

The grease filter and covers can be removed in a few simple steps and cleaned in a dishwasher.



### Do BORA products really extract all odours?

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

### Do BORA products also work with deeper pans?

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

### Where does the extracted air go?

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





# BORA

## Professional 3.0

Revolution evolved







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

The principle of optimised simplicity is also the basis for the design of central controls such as the childproofing feature or the pause function. They can be quickly and easily activated and deactivated for the entire system using the extractor control knob. The automatic extractor controls have also been perfected enabling the intelligent detection and adjustment to the corresponding cooktop.



Left: Impressive brand new options for kitchens from BORA set the standards for a new, modern interior design.

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

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

The innovative system BORA Professional 3.0 combines pioneering aesthetics with maximum efficiency and ease of use. Its impressive optimised design is a real eye-catcher. Accomplished design language meets the highest standards with regard to materials and technology. Visual highlights are the extractor and the newly designed control knobs with black glass fronts, which give the control knobs an elegantly minimalistic appearance when off. White, rectilinear LED displays round off the modern, avant-garde look. The optimisation of the removable stainless steel ring and display area not only visually enhances the knob but

also makes the touch-operated area larger and easier to use. The system's classification as a high-end product is emphasised by the perfected controls. The elimination of the zero mark makes it possible for the cooktop to be operated intuitively by simply turning the knob. Turning the knob to the right increases the power level up to the power setting. A turn to the left lowers it to 0. Even if turned too far to the left, the power remains at 0 and the cooking zone remains off. In addition, a separate menu prevents functions like the timer and automatic heat-up function from being accidentally activated while cooking.

Right: BORA Professional 3.0 offers various composition options from surface induction to Tepan, gas and even a wok cooktop. Combine different cooktops or two of the same.





The extractor power level automatically adjusts itself according to current cooking conditions. There's no need for constant manual adjustment, meaning that you can focus all of your attention on your cooking.

The BORA Professional 3.0 system also has an automatic cover flap. This opens and closes automatically when the extractor is operated. The integrated sensor technology reliably prevents items from getting trapped during closure. When switched off, the elegant system is fully closed.

This modular system by BORA offers a wide range of cooktops from surface induction to gas or the Tepan stainless steel grill, which can be freely combined with the extraction system.

Combinations with one, three or more cooktops are also easily achievable. With extra-deep 54 cm cooktops, BORA Professional gives you even more room to cook. This means that two large pans can be easily placed one behind the other. And particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

The Tepan stainless steel grill stands out thanks to its top performance, two large grilling zones and unique, precise temperature control. The required temperature can be set directly and is accurately displayed and maintained. Rapid heating to 250°C in under five minutes saves time and energy.

Right: Even on high power levels, the extractor is nice and quiet. This is thanks to optimum airflow and the use of an extremely quiet fan, which enable you to chat undisturbed while you cook.



The system is also user friendly and easy to handle when it comes to cleaning. All parts that come into contact with cooking vapours can be easily removed through the accessible, wide inlet opening. All parts can be cleaned in the dishwasher, even if there is limited space. Another remarkable feature of the system is its extremely low volume. Thanks to the quiet fans built in to the kitchen's plinth area, the extractor is still virtually silent even on high power levels. This makes the kitchen a pleasant place to be where communication is not disturbed. Perfect design meets the highest technical demands: BORA Professional 3.0 is a technically mature system that brings the extractor into a new dimension in terms of appearance, functionality and handling – the ultimate solution for your kitchen.



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

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



# BORA Professional 3.0 Highlights

## Intuitive control knob

The combination of a classic knob and a touch-operated surface with a razor-sharp LED display enables perfect control. All functions are easily, conveniently and intuitively activated by twisting the knob and tapping the central touch-operated surface.

## Automatic cover flap

The cover flap opens and closes automatically when the extractor is used. The integrated sensor technology reliably prevents items from getting trapped during closure. When switched off, the elegant system is fully closed.

## Premium design

Pioneering design language meets the highest standards with regard to materials and technology. The design highlights are the extractor and the sleek control knob with its stainless steel ring, black glass front and clear, white LED display.

## 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.

## Oversized surface induction cooking zones

Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

## 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.

## Minimum volume

Always markedly quiet - even at high power levels: The reason lies in the optimal airflow and the use of extremely low-noise fan. There are no distractions when cooking and no interruptions when entertaining.

## Oversized 4 24 cooking area

With extra-deep 54 cm cooktops, BORA Professional gives you even more room to cook. Even 2 large pots can be easily placed one behind the other.

## Modular system

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

## 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.



### PKA3/PKAS3

BORA cooktop extractor dimensions: 110 x 540 mm



### PKA3AB/PKAS3AB

BORA cooktop extractor All Black edition dimensions: 110 x 540 mm

## All product information

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



All cooktops measure 370 x 540 mm



### PKFI3

BORA surface induction cooktop with 2 cooking zones



### PKI3

BORA induction cooktop with 2 cooking zones



### PKIW3

BORA induction wok



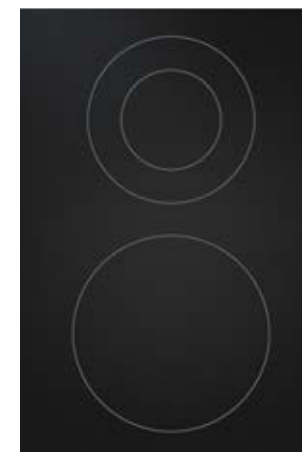
### PKC3

BORA HiLight cooktop with 2 cooking zones 3-ring/2-ring



### PKCB3

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



### PKCH3

BORA Hyper cooktop with 2 cooking zones 1-ring/2-ring



### PKG3

BORA gas cooktop with 2 cooking zones



### PKT3

BORA Tepan stainless steel grill with 2 cooking zones

# BORA Classic 2.0



Unlimited freedom



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



Maximum individuality for a unique cooking experience at home – that was the requirement when we developed BORA Classic 2.0, the successor of Red Dot Award winner, the BORA Classic system. The result is a cooktop extractor system that has been well thought out down to the very last detail. The new, innovative sControl+ operating panel in its smooth hollow enables precise, intuitive operation. Now all functions are literally at the user's fingertips. Despite this, the controls are practically invisible in standby mode and, thanks to their

central position, maximum space is preserved on the cooktop. As usual, you can order cooktops and extractor systems individually and combine them to suit your needs. One, three or more cooktops can be easily combined. But that's not all: the newly developed high-performance gas cooktop makes cooking on gas highly enjoyable. BORA Classic 2.0 can be adapted to your personal cooking requirements at all times. For example, with two induction cooktops there is room for four large pots measuring up to 24 centimetres.

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

Right: In addition to induction and radiant cooktops, BORA Classic 2.0 is also available with a Tepan stainless steel grill or gas glass ceramic cooktop.



The new HiLight roaster cooktop with a heating circuit between the cooking zones is also extremely flexible. This allows two cooking zones to be linked to create an XXL roaster zone. And if you opt for the Tepan stainless steel grill (below), you only need to wait five minutes for the grill to heat up to a precise 250°C for perfect grilling. 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 adjusts to the current cooktop usage, manual adjustment is possible but no longer a must. This leaves your hands free to stir and turn your culinary creations, which, as is standard with BORA, are clearly visible rather than hidden under a cloud of rising steam.

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





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

design. With BORA Classic 2.0, special attention has therefore again been paid to the appearance. The puristic, minimalist look blends in perfectly with its surroundings. This means that nothing distracts from the main players in the kitchen – the pots, pans and you. BORA Classic 2.0 can be flush or surface-mounted. Practically flush installation in worktops of all kinds is possible using a special inlay frame. Cleaning the cooktop



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

surface is very easy thanks to the seamless design and there are no unnecessary edges under which dirt can gather. To clean the cooktop you can simply activate the cleaning lock – this locks the operating panel for ten seconds preventing you from accidentally changing your settings. Intuitive, innovative and inspiring. That is the BORA Classic 2.0 system.

The particularly large cooking zones enable you to evenly warm though even very large pots or roasters.



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



# 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.

## 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.

## Integrated grease drip pan

If anything is spilt during cooking, the integrated drip tray safely catches both solids and liquids.

## Oversized surface induction cooking zones

Particularly large surface induction cooking zones enable you to consistently warm even very large pots or roasters through.

## 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.

## Intuitive sControl+ control

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.

## Oversized 4 24 cooking surface

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.

## Modular system

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

## Accurate temperature control

The Tepan stainless steel grill offers top performance, 2 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 5 minutes saves time and energy.



### CKA2 / CKA2AB

BORA cooktop extractor /  
cooktop extractor All Black  
116 × 515 mm



### CKFI

BORA surface induction  
cooktop with 2 cooking zones



### CKI

BORA induction cooktop  
with 2 cooking zones



### CKIW

BORA induction wok cooktop



### CKCH

BORA Hyper cooktop  
with 2 cooking zones  
1-ring/2-ring



### CKCB

BORA HiLight cooktop with  
2 cooking zones  
1-ring/2-ring/roaster



### CKG

BORA gas cooktop with  
2 cooking zones



### CKT

BORA Tepan stainless steel  
grill with 2 cooking zones



### CER

BORA Classic inlay frame



### USL515

BORA trim for a cooktop  
depth of 515 mm



### USL515AB

BORA All Black trim for a  
cooktop depth of 515 mm

## All product information

Want to find out more about the BORA products? Then simply scan the QR code with your smartphone or visit our website:  
[www.bora.com/classic](http://www.bora.com/classic)



All cooktops measure  
327 × 515 mm



# BORA X PURE

Pure perfection





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



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

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

When developing new products, BORA has the unique advantage of access to technology that has been well-established for over a decade and the opportunity to take this to new dimensions. As such, BORA X Pure again impresses with qualities that further optimise all previous high-end BORA solutions.

The defining features include the extra-wide cooktop and the striking air inlet nozzle, which makes an impressive visual style statement. As is standard with BORA, the surface induction cooktop enables maximum flexibility when positioning pots and pans. Users can cook without any design-related limitations. The oversized surface induction cooking zones also make it possible to consistently warm through even very large pots or roasters.



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

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



As society develops, the kitchen is increasingly becoming a social space and the heart of the home. It is the place where family and friends meet, chat, have fun and cook together. This makes the extremely low volume of BORA X Pure all the more delightful. Even on high power levels, conversations can still be held right by the cooktop without any interference thanks to the use of an optimum airflow and an extremely quiet fan. With BORA X Pure, the kitchen as a social space also benefits from another unique feature: in recirculation mode, odours are neutralised by a highly efficient activated charcoal filter. Even those who spend a fair deal of time in the cooking area remain unaffected by undesired cooking odours. The unique eSwap

system furthermore enables user-friendly filter changes from above through the air inlet opening, i.e. without having to remove any drawers or plinth panels. Last but not least with regard to BORA's practical advantages: all parts that come into contact with cooking vapours can be easily removed through the wide and easily accessible air inlet opening and simply and easily cleaned in the dishwasher, where they take up very little space. One of the most defining and enjoyable features of BORA is the intuitive sControl operating panel. BORA X Pure uses a further refined version of this sophisticated and elegantly flush-integrated operating concept. The unique vertical slider makes the operating panel simpler than ever to

use through an organic swipe up or down of the finger or a direct tap. All key operating functions are at your fingertips. The operating panel is practically invisible in standby mode and scaled down to the essentials during operation through the use of intelligent lighting. Anyone who has ever worked with this system will no longer want to live without it. In addition to all the practical features, BORA X Pure also offers an impressively pioneering and attractive design. The cooktop and extractor are completely flush-integrated and the perfect lines allow them to blend in discreetly and elegantly with any modern kitchen design. BORA X Pure represents a quantum leap forward in terms of functionality and elegance.





# BORA X Pure Highlights

## Intuitive sControl operating panel

The unique vertical slider makes operating the cooktop easier than ever by intuitively swiping your finger up or down or tapping the controls. All important functions can be quickly accessed with a single touch.

## Minimum volume

Always extremely quiet, even on high power levels, thanks to optimum airflow and the use of an extremely quiet fan. So it won't distract you from your cooking or disturb your conversations.

## Oversized surface induction cooking zones

Particularly large surface induction cooking zones enable you to consistently warm through even very large pots or roasters.

## Distinctive design

The cooktop and extractor are completely flush-integrated. Perfect lines and the distinctive design of the air inlet nozzle define this character piece for any kitchen. While the controls are almost invisible in standby mode, during operation they are impressively alluring – thanks to intelligent, blue-white lighting.

## Integrated drip tray

If anything is spilt while cooking, the integrated tray safely catches both solids and liquids.

## eSwap

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 air inlet opening, without removing drawers or plinth panels.

## Simple cleaning

All parts that come into contact with cooking vapours can be easily removed through the wide air inlet opening and cleaned in the dishwasher, where they take up very little space.

## Maximum storage space

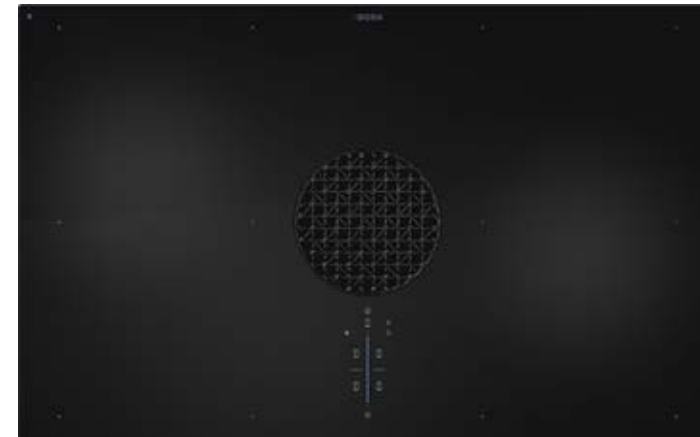
The low height of less than 200 mm and integrated recirculation filter unit guarantee maximum storage space for pots, pans and other kitchen utensils in the base cupboard. Even in kitchen units with a depth of 60 cm, no drawers need to be shortened in recirculation mode. A change from the norm.

## Variable heat retention function

Depending on the cooking method or food used, it is possible to choose between 3 heat retention levels with different temperatures. This enables you to keep dishes warm at a perfect, constant temperature without the risk of burning them.

## Automatic extractor control

The extractor power level automatically adjusts to the cooktop usage. As you don't need to manually adjust the controls all the time, you can fully focus on your cooking.



## PUXA / PUXU 830 × 515 mm

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

## All product information

Want to find out more about the BORA products? Then simply scan the QR code with your smartphone or visit our website:  
[www.bora.com/x-pure](http://www.bora.com/x-pure)



## BKR830

BORA Pure cooktop frame for width 830 mm



## USL515

BORA trim for a cooktop depth of 515 mm



## USL515AB

BORA All Black trim for a cooktop depth of 515 mm



A woman with curly hair, wearing a dark short-sleeved dress, is sitting on a dark, modern kitchen island. She is looking down at a copper pot on the BORA Pure cooktop. The kitchen has dark cabinets and a pendant light with a woven copper cage. On the counter to the left, there are salt and pepper shakers and a small bowl. On the right, there is a book titled 'SEPIA' and some other kitchen items. The floor is made of dark wood planks.

# BORA Pure

A class of its own





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

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



## BORA Pure – a trademark of your kitchen.

The name says it all. BORA Pure stands for puristic, simple, minimalist design. A true design highlight, it will blend in perfectly with your kitchen. It can be customised so you can add your own personal touches as you can select an air inlet nozzle in the colour of your choice. Choose from five additional shades – greige, orange, red, jade green or blue – and decide which colour fits best in your home. And if you ever want to change your kitchen's colour scheme, you can replace the air inlet nozzle with a different-coloured one in just a few simple steps.

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 the cooktop usage. Manual adjustment is naturally still

possible but is no longer necessary. This means that you can focus fully on your passion – preparing delicious meals. Thanks to the optimum airflow and extremely quiet fan, the cooktop extractor works so silently that you can hear every sizzle or hiss – if you're not in the middle of an animated conversation with your guests in the kitchen, that is. What's more, the system is available as an exhaust air or recirculation model, which will impress you with its low appliance height of under 20 centimetres. The integrated filter unit in the recirculation model leaves maximum storage space in the floor unit, which is particularly advantageous in smaller kitchens. The usual shortening of drawers expected with recirculation systems 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 air inlet opening, without having to remove drawers or plinth panels. Changing the filter is a piece of cake, as is cleaning the cooktop: the flush-mounted design of the cooktop and extractor means that there are no dirty joints. 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. The system is operated using the newly developed sControl operating panel, which will entice you with its intuitive vertical touch slider. All important functions are now at the user's fingertips. And thanks to the clever, central positioning of the operating panel, which is virtually invisible in standby mode, no space is wasted on the cooktop. This means that you always have room for four large pots measuring up to 24 centimetres at the same time. 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 few simple steps and cleaned in the dishwasher, where they take up very little space thanks to their compact design.





Scan Augmented Reality



Above: With BORA Pure, the cooktop and extractor are completely flush-mounted, allowing for discreet, elegant integration into the kitchen.

Left: The activated charcoal filter can be easily replaced from the top through the air inlet opening, without having to remove any drawers

Right: Thanks to the latest induction technology it is possible to use four large pots on the cooktop at the same time.





# BORA Pure Highlights

## Minimalistic 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.

## Minimum volume

Always markedly quiet - even at high power levels: The reason lies in the optimal airflow and the use of an extremely low-noise fan. There are no distractions when cooking and no interruptions when entertaining.

## Integrated grease drip pan

If anything is spilt during cooking, the integrated drip tray safely catches both solids and liquids.

## eSwap

In recirculation mode odours are neutralised by a highly efficient activated charcoal filter. To make life easier, the filter is changed from the top through the air inlet aperture - without having to remove drawers or plinth panels.

## Compact size

Due to its compact dimensions, the system fits into almost any kitchen, even small ones, and creates room for additional wall units by eliminating the extractor hood.

## Intuitive sControl control

The unique vertical slider makes operation via the intuitive up and downwards movement of your finger or direct tapping with the fingertip even easier. All of the important functions are at your fingertips in a flash.

## 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.

## Oversized 4 24 cooking area

Thanks to the central operating panel and the optimum arrangement of the cooking zones, BORA Basic offers room to cook with 4 large pots measuring up to 24cm at the same time.

## Maximum storage space

At under 200mm, the low installation height and integrated recirculation unit guarantee maximum storage space for pots and other kitchen utensils in the cupboard below. Even in 60-cm-deep kitchen units, no drawers need to be shortened in recirculation mode. A change from the norm.

## 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.



## PURA/PURU 760 × 515 mm

BORA Pure induction cooktop with integrated cooktop extractor - exhaust air/recirculation

### All product information

Want to find out more about the BORA products? Then simply scan the QR code with your smartphone or visit our website: [www.bora.com/pure](http://www.bora.com/pure)



### PUEDG

BORA Pure  
greige air inlet  
nozzle



### PUEDR

BORA Pure  
red air inlet  
nozzle



### PUEDB

BORA Pure  
blue air inlet  
nozzle



### PUEDO

BORA Pure  
orange air inlet  
nozzle



### PUEDJ

BORA Pure  
jade green air  
inlet nozzle



### BKR760

BORA Pure cooktop frame  
for width 760 mm



### USL515

BORA trim for a cooktop depth  
of 515 mm



### USL515AB

BORA All Black trim for a cooktop  
depth of 515 mm



# BORA Basic

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





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

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

Top right: Even after frequent cleaning in the dishwasher, the stainless steel filter maintains its impeccable appearance.

BORA Basic Hyper is the innovative unit comprising a high-performance cooktop and an effective extractor. The key features include the Hyper cooking zone with radiant heating elements that enable the performance to be boosted by up to 50 percent when using the power setting. Thanks to the central operating panel and optimum arrangement of the cooking zones, users can cook with up to 4 large pots with diameters of up to 24 centimetres at the same time. The system also offers the practical functions of a heat retention setting, which keeps the temperature at a constant level of around 75°C,



and a childproofing feature, which prevents the cooktop from being switched on accidentally or without permission. The selected cooking zone is also switched off automatically once a preset time has elapsed.

BORA Basic Hyper provides far more space in the kitchen. At under 200 millimetres, the low installation height and integrated recirculation unit guarantee maximum storage space for pots and kitchen utensils in the cupboard below. Even in 60-centimetre-deep kitchen units no drawers need to be shortened in recirculation mode. Its compact measurements enable the system to fit into even the smallest of kitchens, and as there is no extractor hood, there is also room for additional wall units.

The BORA Basic Hyper cooktop extractor system is available as an exhaust air or recirculation solution. BORA Basic Hyper supports the trend of the kitchen increasingly becoming a social space by offering an extremely quiet extractor, even at high power levels. This is made possible by the optimum airflow and the use of a twin fan system. A further plus point is how easy the appliance is to clean. All parts that come into contact with cooking vapours can be easily removed through the accessible inlet opening and cleaned in the dishwasher, where they take up very little space. The stainless steel grease filter is completely dishwasher safe and retains its original appearance and stability even when washed regularly. BORA Basic Hyper provides clear proof of just how convenient and aesthetically appealing optimum functionality can be.



# BORA Basic Hyper Highlights

## 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. There is no distraction while cooking and conversations are not disturbed.

## Genuine stainless steel grease filter

Compared to other frequently-used filter materials, such as aluminium, the stainless steel grease filter will not perish with ongoing cleaning in the dishwasher, retaining its original appearance (no yellowing) and stability.

## Maximum storage space

At under 200 mm, the low installation height and integrated recirculation unit guarantee maximum storage space for pots and other kitchen utensils in the cupboard below. Even in 60-cm-deep kitchen units, no drawers need to be shortened in recirculation mode. A change from the norm.

## Childproofing feature

The childproofing feature prevents the cooktop from being switched on accidentally.

## Easy installation

All BORA cooktop extractor systems are optimised so they can be installed as quickly, easily and flawlessly as possible.

## 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.

## Oversized 4 24 cooking area

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

## Pause function

With the pause function all cooking zones can be quickly and easily deactivated temporarily. When the function is cancelled, operation resumes at the original settings.

## Integrated drip tray

If anything is spilt during cooking, the integrated drip tray safely catches both solids and liquids.

## Compact size

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



## BEDAB

BORA Basic air inlet nozzle All Black

## 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](http://www.bora.com/basic)



## BHA/BHU 760 × 515 × 196 mm

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



## BKR760

BORA Basic Hyper cooktop frame for a cooktop width of 760 mm



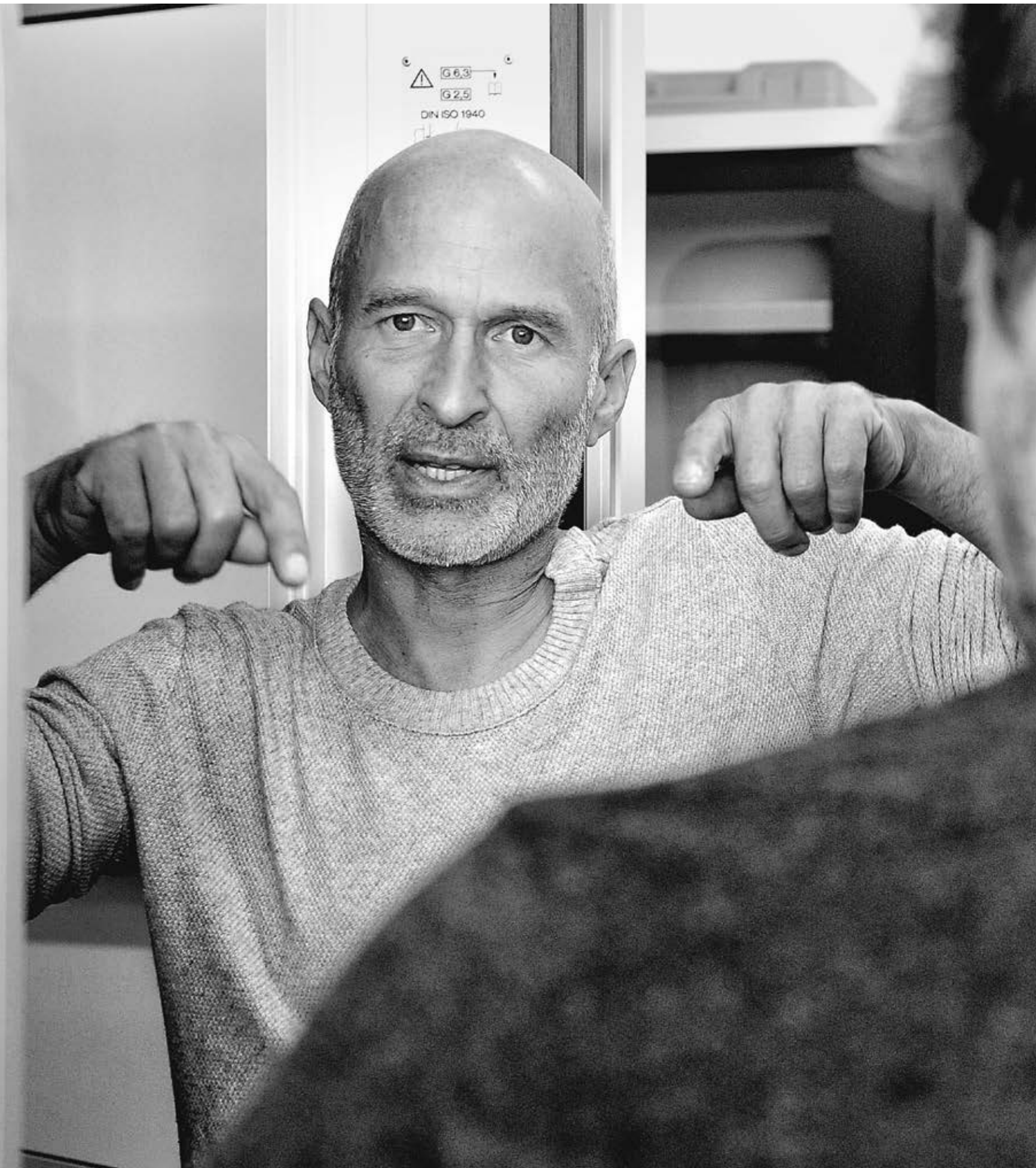
## USL515

BORA trim for a cooktop depth of 515 mm



## USL515AB

BORA trim All Black for a cooktop depth of 515 mm



# “We know every screw”

From master carpenter to kitchen revolutionary: BORA founder Willi Bruckbauer tells us what made his business idea so successful despite initial opposition.

**When you first established BORA in 2007, no-one could have imagined that the downdraft extractor could become a success story.**

Yes, I was very much on my own back then. The banks wouldn't loan me any money as they didn't see there being any market opportunities. And even kitchen manufacturers rejected the concept. But I still believed firmly in my idea.

**What made you so optimistic?**

As a seventh generation master carpenter specialising in kitchens and a passionate amateur cook, I had plenty of practical experience. I'd always made a huge effort to design kitchens that were a bit different. I found both the design and perfect functionality extremely important. My vision was for people to be able to cook while looking out of a window, for example, without having anything sticking out in front of their head. I felt that the

time had come for a downdraft extractor. And customers wanted this solution too.

**You are known for having a clear motto in life.**

That's right. Be different to all others. And that's precisely what shaped my intentions for the extractor. I wanted to radically redesign a traditional technical solution that has significant disadvantages.

**What were your requirements for the BORA systems?**

In short: no compromises! I wanted to offer premium quality from the outset. And it remained that way. BORA uses the best materials and offers perfect workmanship, outstanding efficiency with peak performance and extremely low noise levels. I also place the highest demands on aesthetic factors.



### But the practical requirements are important to you too...

Of course! I believe that it's extremely important for our systems to be intuitive to use and easy to clean. I also think about making them simple, safe and quick for fitters to install. In this regard, we always focus on complete solutions that incorporate the design of the surrounding kitchen units and the potential exhaust ducting in the building. We benefit from our many years of experience in this regard and the fact that BORA is now a market leader and a renowned specialist and system provider. We focus exclusively on cooktops and cooktop extractor systems as complete solutions. As such, BORA is the only provider on the market to offer a complete system comprising everything from the cooktop to the wall sleeve and recirculation filter. This also includes the correct airflow for exhaust air or recirculation and requires the appropriate expertise. We know every screw in our holistic systems.

### What exactly does that mean?

Unfortunately, people are often only aware of what is visible to the eye. In our case, the cooktop and cooktop extractor. But the hidden technology is naturally far more important. For example, we have realised that little things like optimum ducting are key to achieving the ideal airflow. We have injected this knowledge into our Ecotube duct system to ensure outstanding functionality.

"We see our solutions as a system and think in terms of systems too."

WILLI BRUCKBAUER

### And customers benefit from that...

That's right. We are constantly continuing our research work so as to optimise existing products and develop new ones. This is very important to me and we now employ over 50 development engineers. We currently offer 4 product lines (BORA Basic, BORA Pure, BORA Classic and BORA Professional) that are optimally tailored to the respective customer profiles and able to meet all challenges.

**You are constantly expanding your complete system. For example, the BORA Ecotube and BORA 3box have been available since 2017.**

### Why are you taking this approach?

We regularly question existing technology as we want to offer our customers ever better products. In this regard, BORA Ecotube loses up to 20 percent less pressure than conventional duct systems, optimising the extractor performance and noise levels and, where necessary, enabling longer, more complicated



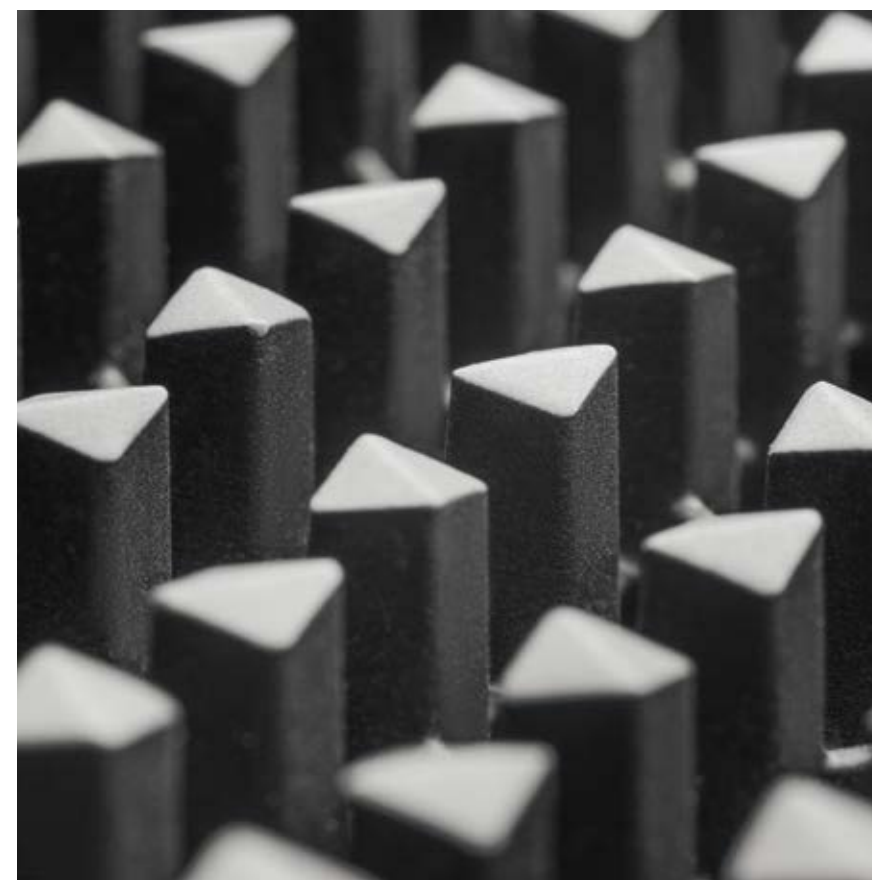
exhaust channels. Thanks to their outstanding heat insulation properties, excellent weather resistance and low pressure resistance, the BORA 3box wall sleeves are the perfect end piece for the exhaust system.

### BORA regularly receives awards for outstanding design.

This is something I'm delighted about as I always wanted to create a brand with character. And I love purist, minimalist design. At BORA, the aesthetic design extends to the finest of details. For example, intelligent operating control lighting that only accentuates functions that are currently relevant ensures that nothing unnecessary disrupts the system's discreet presence. Vertical sliders also enable the systems to be operated with intuitive finger movements, like on a smartphone.

### What does BORA's future look like?

We are benefiting from the fact that the extractor hood's heyday is definitely coming to an end. In today's world, the kitchen is a place for people to get together and be sociable. The extremely low noise level of our systems ensures that they can easily chat while cooking. Furthermore, our air cleaning boxes with their integrated filter solutions effectively eliminate unpleasant odours in recirculation mode – and for a long time. They are therefore kind to your health. Even I love being able to cook in clean air.



Left: All systems use high-quality materials – and that includes the new X Pure.

Above: Every last detail of the design and innovative technology is considered when developing the products.

### Further information

Want to find out more about the holistic BORA system? Then simply scan the QR code with your smartphone or visit our website: [www.bora.com/system](http://www.bora.com/system)



# Exhaust air or recirculation?

The innovative cooktop extractor systems remove odours as soon as they arise, ensuring fresh air in the kitchen.

The excellent insulating properties of the BORA wall sleeve guarantee a pleasant indoor climate without heat loss.

BORA Ecotube duct system with improved aerodynamics for greater efficiency and peace and quiet while cooking.

Compact BORA shallow silencer for quieter cooking.

Quiet, energy-efficient BORA plinth fan.



## Exhaust system

With the BORA exhaust air 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 3.0 - PKA3  
(same principle for all BORA systems)



## Recirculation system

The BORA recirculation system is the alternative solution to exhaust-air variants. The fan feeds the cooking vapours into the specially developed recirculation filters, which effectively eliminate odours from the kitchen exhaust air. As such, the BORA recirculation systems keep the air in kitchens 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.

Compact BORA shallow silencer for quieter cooking.

The BORA air cleaning box effectively neutralises unpleasant odours, ensuring a kitchen full of fresh air.

Quiet, energy-efficient BORA plinth fan.

Recirculation installation example: BORA Professional 3.0 - PKA3  
(same principle for all BORA systems)



# BORA warranty

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

Please note the current warranty conditions:  
[www.mybora.com/warranty2plus1](http://www.mybora.com/warranty2plus1)

## Extend your warranty

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





# BARBECUE all year round

Inspiring ingenuity: the BORA Tepan stainless steel grill makes dreams come true

Text  
MARTIN FRAAS

Barbecuing in the kitchen? A dream that is brought to life 365 days a year by the Tepan stainless steel grill with the BORA Professional 3.0 and BORA Classic systems! The versatility of this built-in grill is impressive to say the least. On the 9.5 kg, full-surface, brushed stainless steel plate, meat, fish, seafood and vegetarian dishes, and even pasta and desserts like Kaiserschmarrn pancakes can be prepared at temperatures that are accurate down to the last degree. All of this is achieved on two infinitely-adjustable independent grilling zones. The grill is so powerful that even cooking a single eight-kilogram roast is not a problem. And, for added convenience, the stainless steel grill is very easy to clean.

The success of this contemporary grilling method has led BORA to publish a Tepan cookbook, together with the renowned publisher GU Verlag. Five experienced chefs present a wealth of possibilities: Ivana Frank, Veronika Lutz, Thomas Faber, Werner Raith and Armin Alexander Auer reveal refined recipes and give personal tips on how to cook mouth-watering steaks, melt-in-the-mouth fish and crisp vegetables in just a few easy steps. The selection of dishes ranges from black risotto with shellfish to grissini or scrambled tofu, through to mango sorbet and cookie sandwiches. Surprise your guests and loved ones with exquisite dishes that they will enjoy to the very last mouthful.

Have we whet your appetite? Thanks to BORA, the barbecue season no longer depends on the weather. And barbecue enthusiasts who love to experiment will soon see that nothing is impossible on the Tepan stainless steel grill. We've prepared a little taster for you over the next few pages.

Deliciously uncomplicated:  
on the Tepan stainless steel  
grill you can prepare steaks  
and sides at the same time.





Be inspired by this exceptional cookbook and discover the countless possibilities offered by the BORA indoor barbecue. Five top chefs reveal their

favourite recipes with step-by-step instructions along with their best cooking tips. **Order online now!**

## Kaiserschmarrn pancakes

**Preparation time: 15 minutes**

**Cooking time: 30 minutes**

**Serves 4**

200 g spelt flour (type 630)  
1 pinch of natural or sea salt  
220 ml oat milk  
5 eggs (size M)  
60 g raw cane sugar  
2 tsp clarified butter  
30 g rum-soaked raisins  
2 tbsp raw cane icing sugar plus a little for dusting  
2 tsp butter  
2 tbsp brown rum

Whisk the spelt flour, salt and milk in a large bowl to form a viscous batter. Leave to stand for at least 45 minutes!

Separate 3 eggs: put 3 egg whites in a separate mixing bowl, add the egg yolks and 2 whole eggs to the standing batter and leave to rest without stirring!

Use a food processor (or blender) to beat the egg whites until shiny and stiff, gradually adding the sugar as you work. Preheat the Tepan grill to 200 degrees and use the flat base of the Tepan spatula to evenly spread 1 tablespoon of clarified butter over the grill. Thoroughly mix the eggs into the batter then carefully fold in the stiff egg whites a little at a time to aerate the mixture. Now cook all of the batter on the Tepan in two stages.

Ladle about 4 scoops of batter onto the Tepan stainless steel grill and carefully spread with the Tepan scraper. Add half the rum-soaked raisins to the batter and wait for large bubbles to appear all over the pancake. Divide the batter into eight and turn over the individual pieces with the spatula.

When the other side is also golden brown, tear the pancakes into pieces using two Tepan spatulas and push to the top and bottom edges of the Tepan stainless steel grill. Sprinkle 1 tablespoon of icing sugar in the middle and leave to caramelize slightly. Next, add 1 teaspoon of butter, leave it to melt and deglaze with about 2 tablespoons of rum to create a rum and butter toffee sauce.

Mix the pieces of pancake with the sauce, spread out on the Tepan again and leave to caramelize for another minute. Dust the Kaiserschmarrn with icing sugar while still hot and serve with apple sauce and plum compote.







## Spaghetti with chicken strips in a creamy mushroom sauce

**Preparation time: 15 minutes**

**Cooking time: 30 minutes**

**Serves 4**

### For the spaghetti

1 small onion  
200 g spaghetti  
600 ml vegetable stock  
3 tbsp olive oil  
1 tsp natural or sea salt

### For the chicken

2 chicken breast fillets (à approx. 180 g)  
groundnut oil  
8 sprigs of thyme  
½ bunch of parsley

2 onions  
natural or sea salt  
ground pepper  
clarified butter

### For the sauce

500 g button or other mushrooms  
1 onion  
2 tbsp clarified butter or home-made ghee  
100 ml white wine or sherry  
350 g cream  
1 bunch of parsley  
natural or sea salt  
ground pepper  
1 pinch of ground caraway

### To make the spaghetti

Peel and finely dice the onion. Set the entire Tepan grill to 120 degrees and sauté the diced onion in 1 tablespoon of olive oil. Place the spaghetti on the Tepan and pour on 400 ml stock or water. Drizzle 2 tablespoons of olive oil on top and sprinkle with salt.

Frequently turn the spaghetti with two Tepan spatulas and slowly pour on the remaining liquid. After about 10 minutes, set the back half of the Tepan stainless steel grill to level C and push the spaghetti across onto it to keep it warm.

### To make the chicken

Cut the chicken breast fillets into thick slices. Set the front half of the Tepan stainless steel grill to 200 degrees, drizzle on 2 tablespoons of groundnut oil and cook the chicken strips in it for about 6 minutes. Wash the thyme and parsley, shake dry, remove the thyme leaves and finely chop up the parsley. Peel and finely chop the onions. Mix the chicken with the herbs and season with salt and pepper. Add the onions and continue to cook everything for a further 6 minutes. Put the chicken with the spaghetti to keep it warm.

### To make the sauce

Clean and quarter or thickly slice the mushrooms. Peel and finely chop the onion. Fry the mushrooms in the residual cooking juices on the front half of the Tepan grill at 200 degrees with 2 tablespoons of clarified butter. Add the onion and deglaze with white wine or sherry. Reduce slightly then add the cream and continue to simmer briefly. Wash the parsley, shake dry and finely chop. Season the mushrooms with salt, pepper and caraway then sprinkle with parsley.

### Finishing touches

Serve the spaghetti with the fried chicken strips and sauce.





# HOLLYWOOD at the hob

Not only is Stanley Tucci an internationally renowned film star, but he's also the author of two cookbooks and a keen amateur chef. And then there's his enthusiasm for BORA.

Stanley who? When I recently told my friends about an interview with the American actor Stanley Tucci, there was a lot of shoulder shrugging. Who? A quick hint: the art director in *The Devil Wears Prada*! In the Hollywood blockbuster he plays the only haven of tranquillity in the hysterical chaos surrounding the editor of *Runway*, played by Meryl Streep. His performance shines alongside stars like Anne Hathaway and Emily Blunt (whose sister he is married to in real life). The following image springs to mind: a bald head and dark horn-rimmed glasses. Everyone nods now: "Oh him. Of course!"

He's one of those actors whose face you could recognise in your sleep. But whose name is not so quick to roll off the tongue. Perhaps that's down to his transformation skills. He was once referred to as the 'king of great small roles'. The Italian American has been ranked high up on the Hollywood cast list for decades: *The Pelican*

Brief, *Maid in Manhattan*, *The Hunger Games*, *Transformers* – all blockbusters. Tucci is a charismatic character actor who has won several Emmy Awards and Golden Globes. But that's just by the by. In our interview we discuss something completely different: his passion for cooking. Previous talks with his New York PR agent are in the laid-back American style and he himself is charming and very precise. His enthusiasm for cooking comes through in every sentence. "Without a doubt, I get this passion from my family. I grew up with wonderful food. On Sundays we all used to sit around a big table with my grandmother to eat. Over the years, we've built up a collection of the recipes from back then. Today, I'm passing them on to my own children – the next generation." Although sometimes he's away filming for several months, far from his wife and children. He currently has three films in the pipeline. When he's back in

Text  
KLAUDIA MEINERT

Photo: Gerhard Kassner



“Nature provides everything that humans need. Our body wants to eat according to the season.”

STANLEY TUCCI

London for longer periods of time, where he now lives with his family, he himself does the cooking. “I always cook the dinner in our kitchen at home.”

It was his passion for Italian cooking that led Stanley to write a cookbook together with his cousin over twenty years ago. The bestseller is called *The Tucci Table* and its subtitle tells us what it’s all about: *Cooking with Family and Friends*. Cooking, people and enjoyment – three essential elements for an acknowledged foodie. Elements that can sometimes even be combined with his real job: for the film *Julie & Julia*, about the ’60s American TV chef, he not only trained in a New York restaurant where he learned to cook dishes like frittata, risotto and gnocchi to a professional standard, but he also met up with starring actress Meryl Streep, whose husband he played in front of the cameras, to cook together before filming. What did they make? “I can still remember it very clearly: it was one of Julia Child’s recipes – *Blanquette de Veau* – delicious!” Of course, they didn’t just cook for two, but for a whole table of friends. And who’s the best cook? Him or Meryl Streep? He answers right away, laughing, “Oh, that’s me!” It’s no wonder that this keen amateur chef has a large kitchen with two hobs in his apartment. It has been home to a BORA Professional system with a Tepan grill for several years. “As we have a large open kitchen that’s the central meeting point for the family, it’s like the system is made for us. I didn’t want an extractor hood that got in the way of eye contact and disturbed



Left: Tucci plays the friendly art director in ‘*The Devil Wears Prada*’ – and has remained extremely down to earth in real life too.

Below: As a passionate amateur chef with Italian roots, the Hollywood star loves to cook – and gladly does so in large quantities. The BORA system of his choice for this is the Professional 2.0.



Photo: Picture Alliance/Mary Evans Picture Library, Instagram/stanleytucci

conversations. When I saw BORA for the first time in the London showroom, I couldn’t believe it and said, “That’s exactly what I want!” The actor loves cooking with his family at his kitchen island. “I’ve spent so much time cooking with my back to my kids.” On the BORA Tepan grill he not only cooks steaks, but also vegetables: onions, aubergines, courgettes. “Cooking on it is quick and versatile and it’s easy to clean. Fantastic, I’m a real fan.” As a truly passionate cook he not only appreciates the design, but also the oversized cooktops. “They mean I can work with bigger pots.” And from time to time he reaches for the BORA 5 | 5 cookbook with its quick and healthy recipes. “It’s really good.” Tucci attaches great importance to healthy eating and where products come from. Using regional products is just as important to him as seasonal foods are. “Nature provides everything that humans need.

Our body wants to eat according to the season. It tells us what we should eat. If we live by that, that’s the healthiest lifestyle.” And it goes hand in hand with a return to the ‘simple’ life. “In the past we all ate according to the time of year, until somebody said, ‘I can deliver strawberries anywhere in the world, 365 days a year.’ But it doesn’t make sense to have everything available around the clock.” That doesn’t mean that the cosmopolitan actor restricts what he chooses to eat. “My wife is British and a wonderful cook. We also eat what her family eat. British sausages, for example. And of course, curries, which are so popular in multicultural London.” After this interview on a Friday evening, Stanley Tucci is heading straight to his kitchen. He’s been given a lobster and is now pondering how to use it. “Maybe we’ll make a risotto with it. Or lobster rolls, or pasta with lobster.” Whatever he cooks, the table is bound to be surrounded by family and friends – the ‘Tucci Table’.

Follow Stanley on Instagram:





# A cook with a difference

Anna Jones initially qualified as an economist, but then changed direction to become a successful cook, food writer and blogger. Her cookbook ‘a modern way to eat’ is a bestseller. Our interview in Wimbledon is all about her passion for healthy eating.

Anna Jones is easy going. “Perhaps a little hippie-like”, she laughs. Even when busy at the stove, she still chats enthusiastically about what she loves the most: cooking. She is naturally extremely experienced as she has written well over a thousand recipes. With her books published in seven countries and a highly successful weekly column in the Guardian, she is somewhat regarded as the voice of modern vegetarian cuisine. But this wasn’t the road she started out on at all. The Brit studied economics in

Southampton and worked in the business sector. At some point, she read an article on how to find your true calling. And a simple test: ‘Where do you flick to first when opening a newspaper?’ To the food section. A flash of inspiration! She attended her first cookery course. “I’d actually always been passionate about cooking. As a child, others played out on the playground whereas I was one of those strange children who didn’t want to go outside. I preferred staying in the kitchen baking biscuits and cakes.”

Text  
KLAUDIA MEINERT

Photos  
ISSY CROKER







“The highlight for me was getting to talk to Michelle Obama, as she sees food and health as important topics.”

ANNA JONES

At twelve, she cooked dinner for her family for the first time. Her mother loved food but as a working mum and feminist, she didn't see preparing an evening meal each day as her primary task. Despite that, she still supported Anna's passion from an early age with a twinkle in her eye: “If you can cook well, everyone will love you.” Anna laughs as she tells us about it. “My parents both like eating, but cooking isn't their thing. The stove is my domain.”

As a self-taught cook, Anna applied to Jamie Oliver with her university degree but little hope of success. And was actually taken on. She ended up working for his TV show for seven years. “It was great training for me: we had three kitchens and tried loads of different products, spices and dishes every day. It raised my awareness of healthy, high-quality products.” The Brit loves simple, fresh food, especially vegetables. In her time with Jamie, she became

Above: Anna Jones is a thoroughly converted vegetarian. She demonstrates just how varied this cuisine is in her blog and cookbooks.

Right: Her job with celebrity chef Jamie Oliver greatly shaped Anna Jones's cooking style – and still does today.

Photo: Instagram/we\_are\_food

a vegetarian. After a four-week trial period, she noticed the positive effect on her body. And so she stuck with it. Today, her husband and their young son are vegetarians too. “We're a V-family.” Jamie Oliver had an enormous influence on Anna's professional development. “He cooks what people love. And I try to do the same as I don't want my books to gather dust on shelves. I want people to flick through them and find traces of enjoyable evenings of cooking on their pages.” She still has several anecdotes from her time with the British celebrity chef. How she went to Clarence House and cooked for Prince Charles, a passionate supporter of the organic movement. Or how she cooked for members of the G20 summit. “Even Jamie was slightly nervous that evening in Downing Street. The historic house has a really small kitchen and we had to be very careful on the narrow stairs and in the tight corridors. The highlight for me was getting to talk to Michelle Obama, as she sees food and, above all, health as important topics”. Eventually, Anna took the plunge and wrote her own cookbook. When this came out in the UK, she was given a column in the Guardian. Today, she is also a successful blogger. She creates her posts in collaboration with a photographer and stylist in a studio near London. “My blog is read by people of all ages. They look for ideas and experiment. However, I think there's a disparity between the flood of cookbooks and TV shows and what people actually cook at home. There are people with 200 cookbooks who always make the same seven recipes. It's easy and I can totally understand it as I have a five-year-old son. I often have to make things quickly too.” But for Anna, even quick food still has to be healthy. Her guiding principle is to focus on vegetables even if she's short on time. And to add non-perishable food of excellent quality. What's more: organisation is key. “The lists of ingredients in my cookbooks follow a simple principle: you don't just buy harissa or miso paste for a single dish. I provide multiple recipes with these ingredients, so they can be used time and again rather than just lying around pointlessly until they go out of date.” You can constantly feel the respect that Anna Jones has for food. That's as important to her as the fun factor when eating and being sociable while in the kitchen. She likes to cook with her friend Melissa Helmsley, who has already worked with BORA to develop a 10 | 10 book on quick

and healthy meals. “It was at Melissa's that I first saw a BORA product – and absolutely loved it. I'd already spent time in so many kitchens that I thought I'd seen it all.” And so, she started out meticulously inspecting the extractor: where does the steam go, how does it work and how do you clean it? “I found it really exciting. I like things to be clean. Hoods are often ineffective and look really bulky. And the fact that all the parts can go in the dishwasher is a dream come true. When I saw BORA, I instantly knew I wanted one in my kitchen!” After all, even vegetarian recipes often create a lot of cooking vapours, which should ideally be discreetly extracted. In addition, Anna and her husband do a lot of cooking in their free time, preferably with friends at weekends, which always inspires them. “Everyone asks each other how they are doing things. We learn from one another and become a food family for an evening”. Her private life and job go hand in hand. Her latest cookbook “One” is coming out in March. Then what? “My son has started school this year so I'm going to focus on him more for a few months”. And naturally spend time cooking with him. She wouldn't have it any other way.

Follow Anna on Instagram:





Text  
MARTIN FRAAS

Photo  
SAM PARKER



# “You have to do your own THING!”

Peter Sagan has been riding for the BORA – hansgrohe team since 2017. With great success. The 31-year-old cycling star has some extra-special plans for the season ahead. A conversation about mental strength and his cooking talent.

**You're often called the “rock star of cycling”. How does that make you feel?**

Well, I'm a cyclist not a musician, and I don't feel like a rock star. But this nickname also reflects how much people appreciate my achievements, so that means it's fine by me. At the end of the day, all I want to do is compete in races and, if possible, win them. And the fact that – aside from cycling – I don't take everything deadly seriously certainly helps me. At the same time, I have to lead a much more disciplined life than a rock star!

**The explosive propulsion of your sprints is really impressive. What do you consider to be your other strengths?**

I'd say that I'm able to concentrate well just at the right time. And I love my job. Most people spend their working day sitting in offices and can only do sport before or after work, whereas I get to do my favourite sport during my work time. What could be better than that?





“Whether I win or lose a race, in the evening I’m still the same person.”

PETER SAGAN

**Mental strength is crucial nowadays, including for cyclists. Do you have a mental coach?**

I’m my own best mental coach because no one understands me better than I understand myself. In principle, it’s very simple: you need a good balance between your physique and your psyche. If I don’t feel great physically, then my mind isn’t in good shape either. Basically, I think that whether we win or lose is ultimately decided in our minds.

**How do you prepare yourself mentally for a race?**

When I was young, I used to be really nervous before my races. Then I won the first ones, but that made me feel even more anxious, so I decided to change my outlook. To boost my

mental strength, I defined what was most important to me in life at the time, i.e. that my friends and family were fine and healthy. After all, whether I win or lose a race, in the evening I’m still the same person. You can win lots of races and still be unhappy; it’s all a question of your outlook on life. Unfortunately, many people aren’t happy with what they have.

**Your father, Lubomir, is an important person in your life.**

Yes, he often comes to my races. I think I spend more time with him than with anyone else. And it really moved me to see just how over the moon he was when I won the fifth stage of the Tour de France in 2019. Someone posted a video online showing my father going even crazier than me.

A typical Sagan win at the Giro d’Italia – Peter Sagan secures Stage 10 after an impressive solo ride.

Follow Peter on Instagram:



petosagan

Photo: BORA – hansgrohe / Bettiniphoto

**How do you recharge your batteries in the often short time between races?**

Everything was different this last year. But before the coronavirus pandemic I travelled throughout the season from race to race. My days were pretty busy, which didn’t leave much spare time. Some days I only got five minutes to myself, but during those five minutes I completely switched off. The most important thing for me by far is getting enough sleep. To keep a sense of balance, I also find it extremely important to do things other than sport, especially spending time with my son Marlon (born in October 2017). I’m so incredibly happy when I hold him in my arms.

**Do you do any recreational sport?**

Well, I used to go snowboarding and do a lot of cross-country and downhill skiing, but now I only get to do this outside of the racing season. I do try to find time to hop on my mountain bike every now and then because it’s fun and it helps me to improve my balance on my road bike. For many young athletes, mountain-biking is the first step towards road cycling – that’s how I got into it too.

**You live in Monaco...**

Yes, where rock legends like Ringo Starr live just around the corner. You can also bump into Lewis Hamilton while doing your shopping. But the most important thing for me is that I have ideal training conditions all the time, including during the winter months.

**How many kilometres do you cycle per year?**

It depends, but I always clock up over 30,000 kilometres per year.

**You’re also known for your great culinary skills. Do you sometimes cook for the whole team?**

Yes, I paid them to say great things about me (laughs). No, seriously, cooking is a great hobby of mine. It helps me to relax. I’m pretty good at whipping up pasta dishes. I’m interested in cooking because a healthy and targeted diet is absolutely crucial for top athletes. Having said that, I’m not a big fan of shopping for ingredients.

**What’s the basic idea behind the cookbook that you created together with BORA?**

For my BORA 10 | 10 Edition, I came up with 10 recipes that take no longer than 10 minutes to prepare and 10 minutes to cook. The dishes are ideal for athletes because they are rich in protein, which makes them perfect for regeneration.

**What do you have in common with your team sponsor BORA?**

The fact that if you want to get close to perfection and be on top of your game, you have to keep evolving and do your own thing. I’m also fascinated by the firm founder Willi Bruckbauer’s courage to completely rethink and redesign a technical solution. He has made kitchen vapour extraction so flexible that we even have our very own BORA system installed in the kitchen of our team truck.

**Where do you see yourself sportswise in five years’ time?**

Ideally, I’d like to spend the rest of my career riding for the BORA – hansgrohe team. It’s just perfect for me, the atmosphere is great, and there’s no reason to contemplate changing for a second.

**The 2020 season was also a difficult one for cycling, but are there any highlights that you like to look back on?**

Of course! I competed in the Giro d’Italia for the first time. Italy has always had a special place in my heart as it’s where I won my first world championship title in 2008 (in the Junior Mountain Bike World Championship); what’s more, I became a professional road racing cyclist there in an Italian team two years later. I think all professionals dream of taking part in the Corsa Rosa at some point, and for me, the time finally came in 2020. And then I went and won Stage 10 from Lanciano to Tortoreto. That was a really special moment for me, especially as it was my first win in a while.

**What’s your motto in life?**

Follow your dream, believe in yourself and be grateful for what you have.



# BORA awards

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



German Design Award 2021



Plus X Award - 2020



reddot winner 2020



iF Design Award 2020



German Design Award 2020



Plus X Award - 2019



Red Dot Product Design Award 2019



iF Design Award 2019



Good Design Award - Chicago Athenaeum 2017-2020



Iconic Award 2016 + 2019



German Design Award 2016 + 2018



Red Dot Product Design 2017 Award Best of the Best



Plus X Award - 2017



German Brand Award 2016



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BORA – hansgrohe's  
Mr. Cool – Peter Sagan  
at the Tour de France.



Photo: BORA – hansgrohe / Ralph Scherzer



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