

BORA Pots and Pans: cookware for exacting standards

BORA will use the EuroCucina 2024 trade fair, the international industry get-together within the scope of the Milan furniture fair, to present highly functional cookware as stylish accessories for its innovative cooktop extractor systems. The BORA Pots and Pans range will be launched on the international market with several harmoniously aligned elements that guarantee an optimum cooking experience: a 7-piece pot set, a 2-piece frying pan set and a braising pan. The elements are instantly recognisable as BORA accessories thanks to their All Black design and the figurative mark. BORA Pots and Pans will be available from BORA retail partners worldwide from September 2024.



BORA Pots and Pans: a functional set of pots and pans that inspires culinary enjoyment on not only BORA cooktop extractor systems but all other cooktops too.

Developed and designed in line with customer requirements

In recent years, customers have frequently expressed a desire for optimum cookware for their BORA cooktops. Now, their wish has been granted: the wooden spoon previously inserted between the lid and the pot to enable steam to escape towards the extractor system can now be replaced by a specially developed tilting lid. Designed for perfect vapour extraction, this can be easily manually tilted at various angles while cooking and directs the steam straight to the cooktop extractor when in an open position – revolutionarily simple yet with the outstanding effectiveness expected from BORA's product developments.

The shimmering stainless steel rim contrasts perfectly with the innovative All Black coating on the outside to catch the eye. The colour of the matt black silicone-polyester coating is currently unusual for stainless steel pots and highly robust thanks to its scratch resistance. A ceramic coating was intentionally selected for the pan interior as its non-stick properties make both cooking and washing up afterwards easier.

Sophisticated functional design

Both existing and prospective BORA customers can look forward to pots and pans that the specialist for the kitchen as a living space has designed to perfectly complement the BORA cooktop extractor systems but that also work on conventional cooktops.

The beautifully designed BORA Pots and Pans not only excite amateur chefs with their attractive design but also offer far more than just necessary features with regards to functionality: thanks to their unusually high-quality five-ply structure comprising two layers of stainless steel and three layers of aluminium, the cookware meets clear needs with regards to optimum heat distribution and storage, even heating and a short heat-up time. All pots and pans are wrought from a single piece – a quality benefit that results in better heat storage properties than offered by cookware with a separately wrought base. The flat base without a stamp not only prevents glass ceramic from being scratched but also minimises noise when cooking. The tilt function of the lid also contributes to this as carefully directing the steam means that a lower extractor power level is required. A practical measuring scale in litres on the inside of the pots enhances the cooking experience.



One of the focus areas during product development was the ergonomic design of the handles: the side handles on the pots and braising pan, the handle on the tilting lid and the pan handles are all scald proof and easy to hold. Thought has even been given to large hands – sufficient clearance between the striking bar handles and the pot bodies makes the cookware easier to handle. This also makes users feel safe carrying the cookware even when full.

As is to be expected of BORA kitchenware, the pots and pans are all stackable and easy to clean thanks to their design without joints in which dirt can collect. The pots are fully dishwasher safe, the pans to a certain extent. To extend their service life, BORA recommends washing the pots and pans by hand. The high-quality cookware is ovenproof and not only perfect for BORA induction cooktops but also for all other cooktop types, including gas stoves – for optimum sustainability.

The product range includes a 7-piece pot set (pots with a 16, 20 and 24 cm diameter and corresponding lids plus a saucepan with a 16 cm diameter), a 2-piece frying pan set (20 and 24 cm diameter) and a braising pan (28 cm diameter).

BORA Pots and Pans are available from BORA retail partners and the BORA online shop at shop.bora.com from September 2024.



Photos: BORA

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About the company

BORA develops and produces innovative premium built-in kitchen appliances with impressive design standards. The German-Austrian company group positions its portfolio internationally with the claim 'More than cooking.' Since Willi Bruckbauer founded BORA in 2007, the company has been committed to questioning the ordinary. The mission: "We are revolutionising the kitchen as a living space. With extraordinary products for extraordinary experiences." The story began with the innovative cooktop extractor systems, which use intelligent technology to draw cooking vapours downwards and are continually developed through BORA's own drive for perfection. After the expansion of the product range to include the BORA X BO, a professional steam oven for your home, and the associated multi-drawer, refrigeration and freezing systems as well as lighting followed. The product ranges and live experiences undergo ongoing development to ensure that BORA fans and customers can continue to enjoy the very best cooking experiences. BORA products are characterised by outstanding performance, simple cleaning and simple operation. Thanks to their timeless design, they fit perfectly into any kitchen, where they provide fresh air and a clear view.

BORA employs over 650 people worldwide, primarily at its sites in Raubling, Niederndorf and Sydney as well as in its flagship stores in Munich and Herford, and sells its products in more than 40 countries all over world. The BORA company group is a multi-award-winning and attractive employer, whose products have received multiple internationally renowned design awards.

For further information, please visit bora.com

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