

BORA QVac – the built-in vacuum sealer for food that lasts three times longer and retains an extraordinarily fresh taste

BORA revolutionised the cooking experience with its innovative cooktop extractors. The company is now expanding its range of premium built-in kitchen appliances with impressive design standards to include the effective and compact built-in vacuum sealer, BORA QVac. It can be used to vacuum seal food for a plethora of reasons: for sous-vide cooking in the BORA X BO steam oven or a pan, for marinating or simply to preserve food for longer. The BORA QVac can be flush-mounted in worktops or surface-mounted on top of them, offering the perfect addition when preparing for an extraordinary cooking experience.



When flush-mounted, the BORA QVac built-in vacuum sealer is fitted in the storage space beneath the worktop and is ready for use immediately at the touch of a finger.

Photo: BORA

The BORA QVac built-in vacuum sealer makes food last for up to three times longer. From fruit, vegetables, meat and fish to sauces, soups and liquids in general, such as oils, vacuum sealing retains food's natural taste and fresh, appetising appearance. It therefore helps to significantly reduce food waste. For an optimum shelf life, vacuum sealing can be combined with refrigerating and/or freezing – this also avoids freezer burn.

The interaction of the well-thought-out BORA products provides inspiration and enjoyment, resulting in a special cooking experience that allows users to achieve professional-standard results with minimum effort: simply marinate or vacuum seal food with the BORA QVac, store it in the BORA Cool refrigerator, then cook it in the BORA X BO using the “Sous-vide cooking” special programme.

The BORA QVac has three functions: vacuum sealing in vacuum boxes and vacuum bags, resealing bottles and marinating. A vacuum seal keeps bottled liquids, such as oil or wine, usable for longer after they have been opened. Once vegetables have been cooked, the resultant stock can even be stored as a basis for sauces, for example. The auto-stop function automatically switches off the vacuuming system as soon as the correct vacuum level has been reached. An acoustic signal indicates when the process is complete.



The BORA QVac also makes it much quicker and easier to marinate fine foods such as meat, fish or vegetables. The marinating ring, which is placed on one of the associated vacuum boxes, creates a vacuum when the function is activated. This opens up the pores of the food, allowing it to absorb the marinade very quickly. With this integrated function, the marinating process takes no more than ten minutes rather than several hours or days.

Thanks to the innovative and unique installation concept, the BORA QVac doesn't take up any valuable worktop space in the kitchen: like the substructure for BORA cooktop extractors, the device is fitted below the worktop. The BORA QVac comes in two different colours: All Black and Stainless Steel. The smoked-glass vacuum boxes supplied are BPA free as well freezer and dishwasher safe. In addition to small and large vacuum boxes with matching marinating rings and the vacuum seal for bottles, the BORA QVac also comes with three different-sized vacuum bags for food.





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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 revolutionising the kitchen as a living space by questioning the ordinary. Its mission: to offer 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 BORA multi-drawer, refrigeration and freezing systems as well as lighting followed. 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 500 people, 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 over 60 countries worldwide.

Back in 2009, the company received its first award within the scope of the innovation contest 365 Orte im Land der Ideen, followed by the Deutscher Gründerpreis and numerous Red Dot Awards, Plus X Awards, German Design Awards, Iconic Awards, German Brand Awards, Good Design Awards and iF Design Awards, among others.

For further information, please visit [bora.com](https://www.bora.com)



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