

# BORA X BO

The new comfort of cooking.



# BORA X BO

## Highlights



### **Fresh air and clear view**

Retain a clear view at all times: the BORA X BO prevents you from getting a face full of steam when you open the door. Its automatic steam extraction system draws the steam backwards before unlocking and automatically opening the door – and you won't even smell a thing as the special filter neutralises all odours, including fish.



### **Simple operation**

The BORA X BO is controlled via a huge 19-inch display that can also be folded up if necessary. The touchscreen simply responds to the touch of your fingertips, just like a smartphone. Numerous preset programmes and an intuitive user navigation make cooking as easy as pie!



### **Cleaning made easy**

Your oven chamber is dirty? No problem! The BORA X BO makes life easier for you with three cleaning programmes from fast to intensive cleaning – you don't even need to wipe it dry! The two-chamber cartridge cleans the oven chamber spotlessly without the slightest effort – just like the plates and cups in your dishwasher!



### **Top performance / best cooking results**

As good as it gets: the BORA X BO stands out thanks to its particularly uniform cooking results and its optimum heat distribution. Your meals will come out perfectly, even when you use all three levels at once. For example, if you bake lots of croissants at the same time on three baking trays, they will all turn out equally good!



### **Perfect design**

Its black frame and minimalist design make the BORA X BO a work of art. The display uses impressively clear iconography and integrates seamlessly into the attractive overall picture, which is also enhanced by the stylish stainless steel oven chamber.



**XBO**  
BORA X BO steam oven



**XBOGF**  
BORA X BO odour filter



**XBOUB**  
BORA X BO universal tray



**XBOBGR**  
BORA X BO oven rack



**XBOGBU**  
BORA X BO non-perforated stainless steel steamer tray



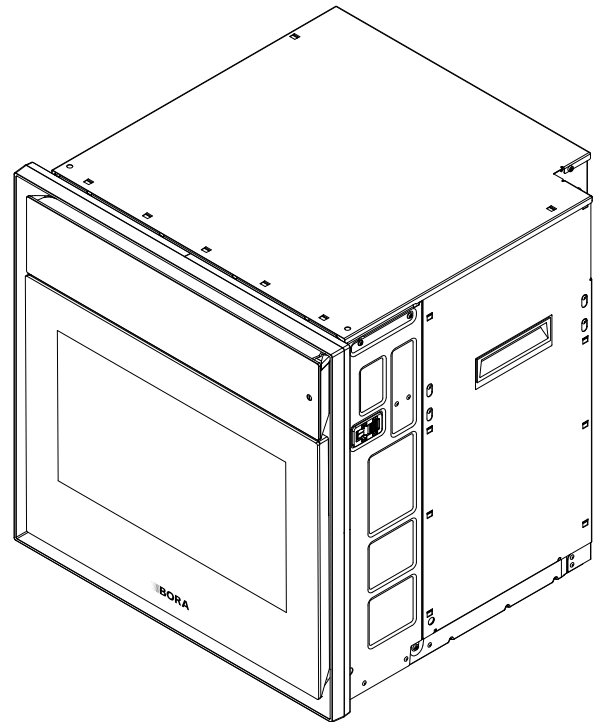
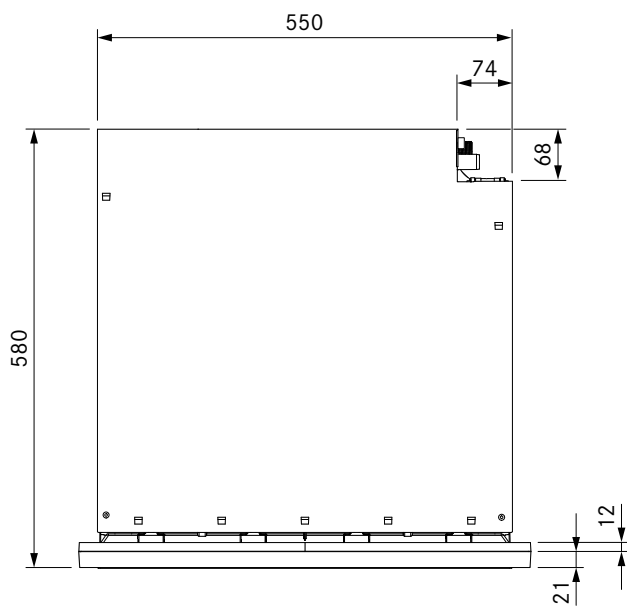
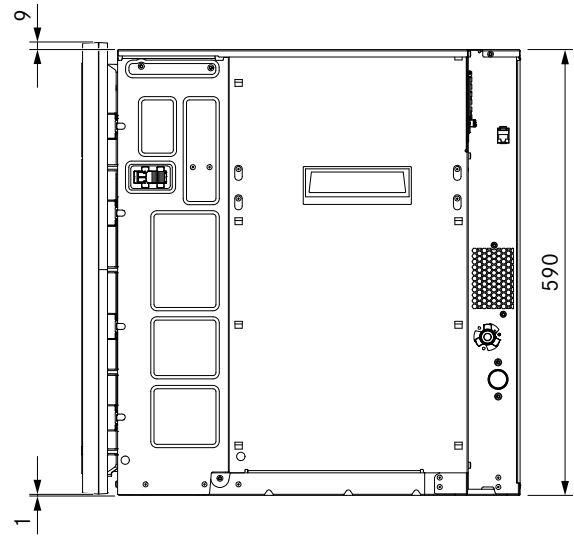
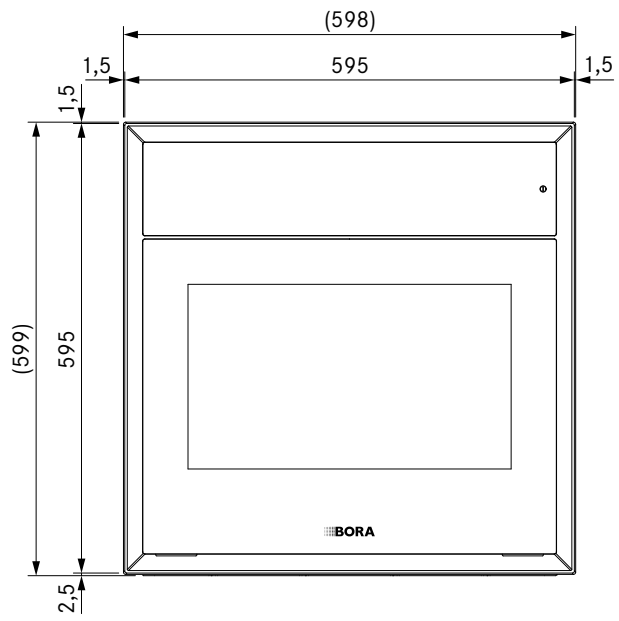
**XBOGBG**  
BORA X BO perforated stainless steel steamer tray



**XBORK**  
BORA X BO cleaning cartridge

# XBO

BORA X BO steam oven



## Technical data

Multiphase supply voltage	380 – 415 V 2N
Single-phase supply voltage	220 – 240 V
Frequency	50 Hz
Maximum power consumption	6,1 kW
Two-phase power supply/fuse protection	2 x 16 A
Single-phase power supply/fuse protection	1 x 16 A / 1 x 32 A
Dimensions (width x height x depth)	595 x 595 x 580 mm
Dimensions oven chamber (width x height x depth)	480 x 308 x 405 mm
Oven chamber volume	51,5 l
Number of shelf levels	3
Weight (incl. accessories/packaging)	62 kg
Weight	47 kg
Surface material	Glass
Temperature control range	30 – 230 °C
Power control	Freely adjustable
Length inlet tube	2,5 m
Connection inlet tube	3/4"
Length drain hose	2,5 m
Inside diameter drain hose	19 mm
Filter material	Activated charcoal filter with ion exchanger
Maximum filter service life	1 year

## Product description

- Foldable 19-inch full-graphic touch display
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open – automatic door opening after BORA Clear View steam extraction
- Innovative, fully automatic cleaning of the cooking chamber
- eSwap – easy filter change from the front by simply lifting up the display flap
- Four-point food thermometer to determine precisely when food is cooked and interconnected automatic cut-off
- Internal steam generation
- BORA Choice - these dishes are in line with the nutritional guidelines of the professional cyclists in the BORA – hansgrohe team
- Multi-drawer connection for simplified and expanded control
- LED multi-level lighting

## Scope of delivery

- X BO steam oven
- X BO frame spacer
- X BO cleaning cartridge
- X BO non-perforated stainless steel steamer tray
- X BO perforated stainless steel steamer tray
- X BO oven rack
- X BO universal tray
- X BO odour filter
- water inlet hose
- water outlet hose
- drain filter
- operating and installation instructions
- mounting accessories

## Accessories

- X BO frame spacer XBORS
- X BO cleaning cartridge (6 pcs.) XBORK/6
- X BO non-perforated stainless steel steamer tray XBOGBU
- X BO perforated stainless steel steamer tray XBOGBG
- X BO oven rack XBOBGR
- X BO universal tray XBOUB
- X BO odour filter XBOGF
- X BO mounting set XBOMSU

## Product- and planning instructions

- The appliance must have a mains water connection.
- The water outlet pipe must either be connected to a surface or flush-mounted trap with a permanent hose connection, or to the appliance connection on the sink trap.
- The stopcock for the fresh water connection and trap must be easily accessible when there are built-in appliances.
- The back panel of the kitchen unit must not be fitted behind the appliance.
- An unobstructed ventilation cross-section of at least 160 cm<sup>2</sup> must be provided in the unit.
- A minimum distance of 30 mm is to be maintained between the back of the appliance and any adjacent structure.
- The connection cable must be provided at the installation site

## Operation

- Foldable 19-inch full-graphic touch display
- Practical information
- Food recommendations according to potential nutritional goals
- First steps
- First dishes
- Presets
- Favourites
- View change enables selection of favourite operating panel
- Create and save individual recipes
- Leave message for other users

## Features / Functions

- Four-point food thermometer to determine precisely when food is cooked and interconnected automatic cut-off
- Clear view thanks to BORA Clear View automatic steam extraction before the door is opened
- BORA Smart Open – automatic door opening after BORA Clear View steam extraction
- Plumbed-in water connection
- Internal steam generation
- X BO odour filter
- Manual cooking to individually adjust target humidity and temperature
- Automatic programmes
- LED multi-level lighting
- Multi-drawer connection for simplified and expanded control

## Cleaning

- Innovative, fully automatic cleaning of the cooking chamber
- Quick clean
- Odour filter condition
- Efficient drying, no wiping

## Heating methods

- Hot air from 30°C to 230°C and continually adjustable humidity from -100% to 100%
- Top/bottom heat
- Low-temperature cooking
- Sous-vide cooking with precise temperature setting from 45°C to 95°C
- Grill
- Steam
- Stew
- Boiling
- Simmer
- Bake
- Au gratin
- Defrost
- Regenerate (reheat)
- gentle cooking of fish

## Safety

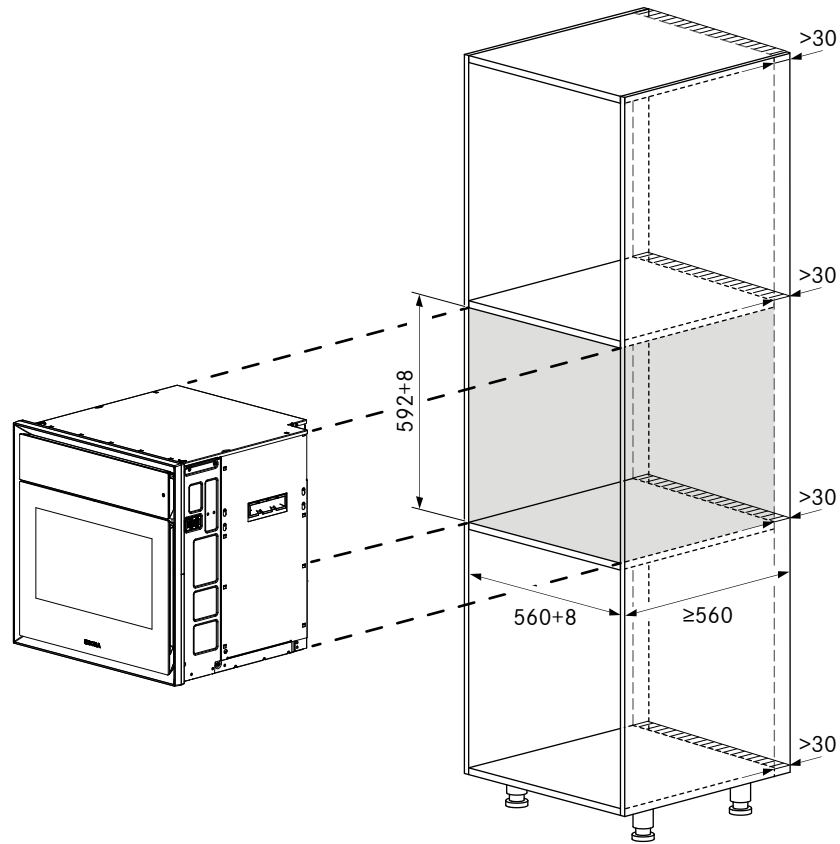
- Temperature protection
- safety shut-down
- control lock
- childproofing feature

# Installation dimensions

BORA X BO steam oven

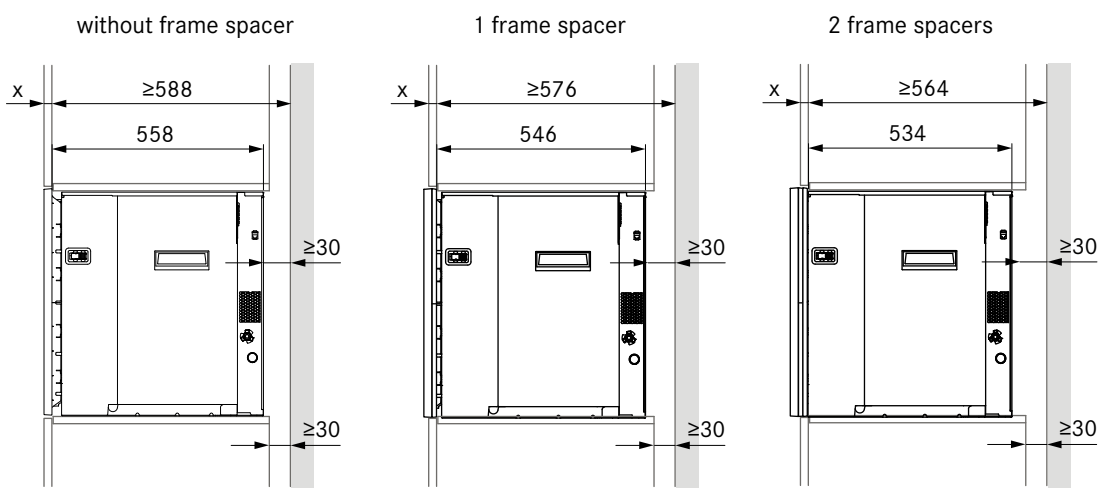
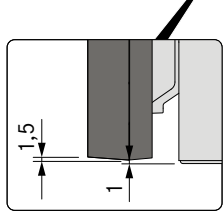
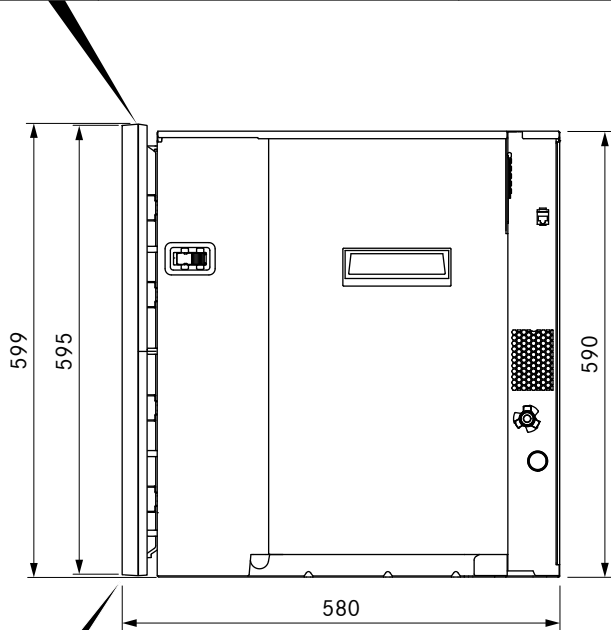
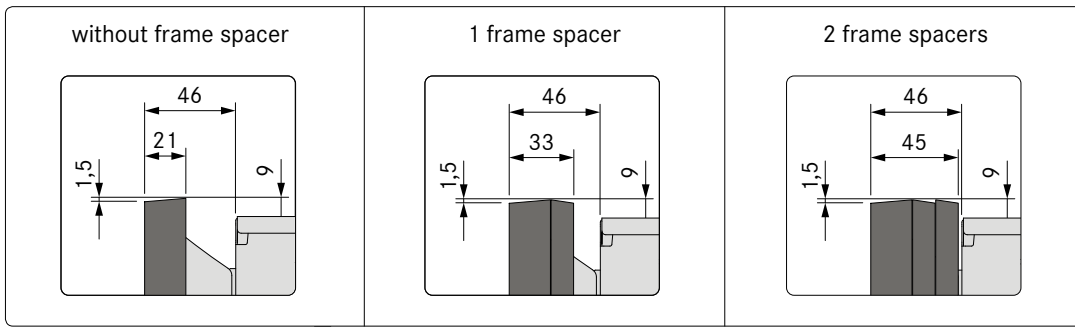
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## Installation in a tall unit



# Frame spacer

BORA X BO steam oven

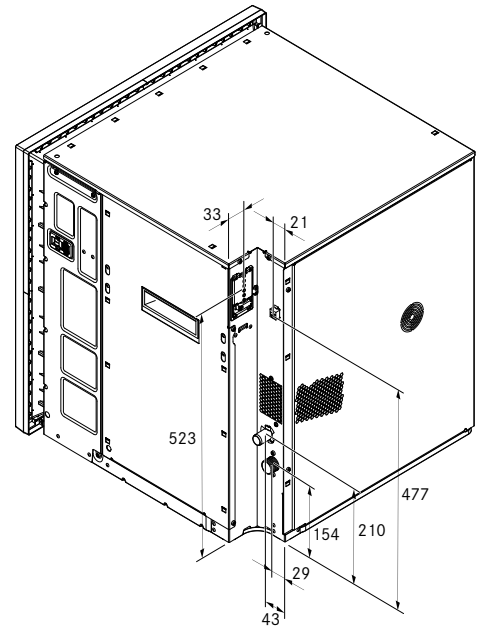
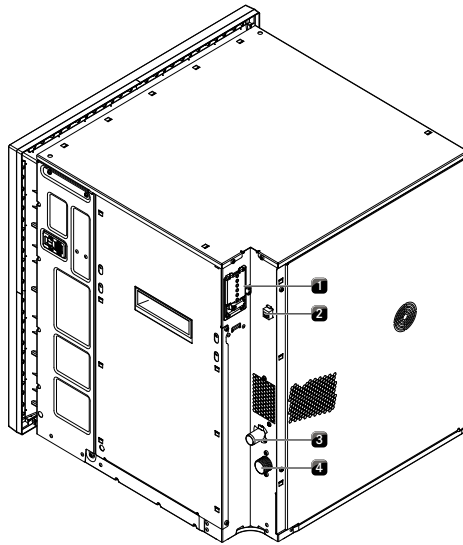


# Appliance connections

BORA X BO steam oven

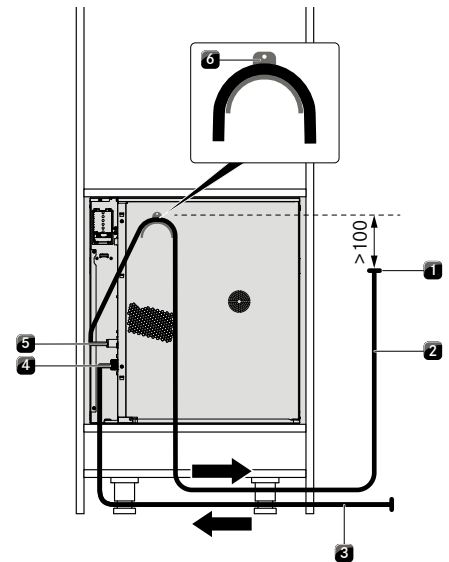
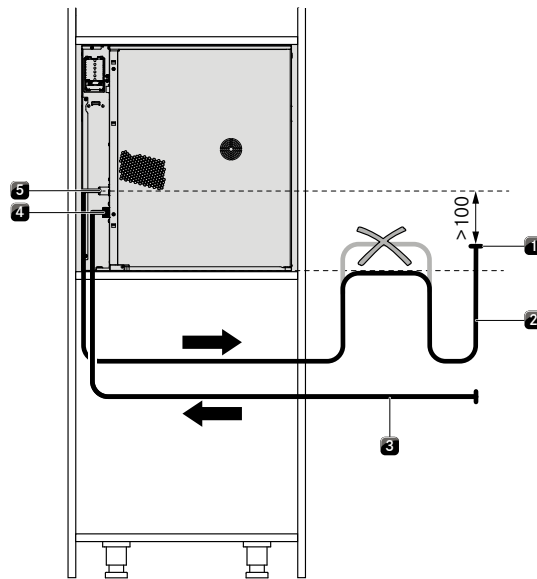
## Appliance connections

- ① Mains connection
- ② RJ45-connection
- ③ Waste water connection
- ④ Fresh water connection



## Water connections

- ① Waste water siphon
- ② Water outlet pipe
- ③ Water inlet pipe
- ④ Fresh water connection
- ⑤ Waste water connection
- ⑥ XBOMSU installation set



## Mains connection

Connection	Minimum fuse protection	minimum cross-section
two-phase connection	2 x 16 A	2,5 mm <sup>2</sup>
single-phase connection	1 x 16 A	2,5 mm <sup>2</sup>
single-phase connection	1 x 32 A	4 mm <sup>2</sup>

