



PLANNING DOCUMENT

Oven Steam



BORA Oven Steam

The professional steam oven for every beautiful kitchen.

Product highlights Oven Steam



Top performance and multi-functionality

The BORA Oven Steam combines a steam oven and a conventional oven in a single appliance. With xHeat, an innovative combination of steam and hot-air technology, consistently even cooking results are achieved on all three shelf guides – with professional-quality results you can reproduce every time. With the right accessories, it also becomes the perfect air fryer – making air frying effortless. Thanks to its innovative technology, it also offers an alternative to a microwave, gently refreshing food with steam in no time.

Cook with ease using the BORA One app and BORA Assist

BORA Assist makes cooking more relaxed. Once the BORA Oven Steam is connected to the BORA One app, the app provides suitable recipes and perfectly matched Assist functions. For even better cooking results, the app guides you through every step of the cooking process. With BORA Assist, you achieve very good results.



Premium design with a minimalist operating panel

Deep black and understated: The BORA Oven Steam combines premium glass finishes with a clean, minimalist control concept. The minimalist design, free from handles and control knobs, blends seamlessly into any kitchen aesthetic. The clean, uncluttered operating panel makes intuitive, precise settings possible in just a few steps.

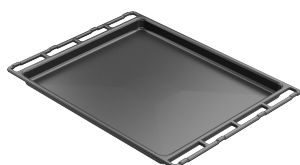
Easy-to-remove water tank

The removable water tank eliminates the need for a mains water connection. The BORA Oven Steam's water tank can be removed quickly and easily. The removable lid makes both refilling the water tank and thorough cleaning easier. For maximum convenience, the water tank is also dishwasher-safe.



Ovens

Oven Steam steam oven



XBOUB

X BO universal tray



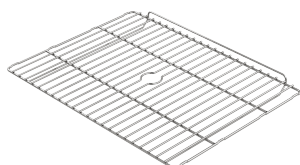
XBOUBT

X BO deep universal tray



XBOBGP

X BO bake and grill plate



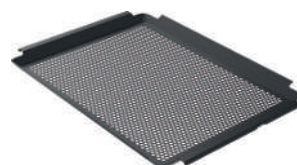
XBOBGR

X BO oven rack



XBOGBG

X BO perforated stainless steel tray



XBOAFB

X BO air fry tray



STICK

Stick



KWPZZ

Pizza peel

OVENED

Full-extension telescopic runners right and left



OVENCS

Oven cleaning kit



OVENDE/4

Descaling agent (4 pcs.)

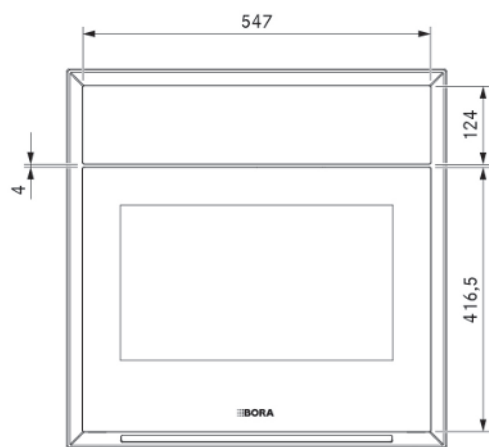
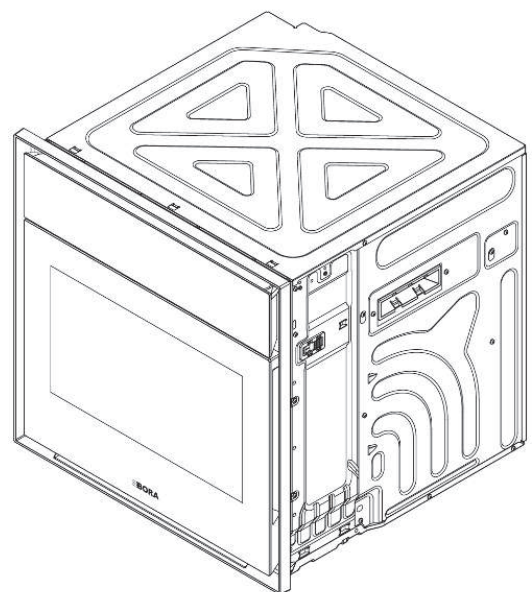
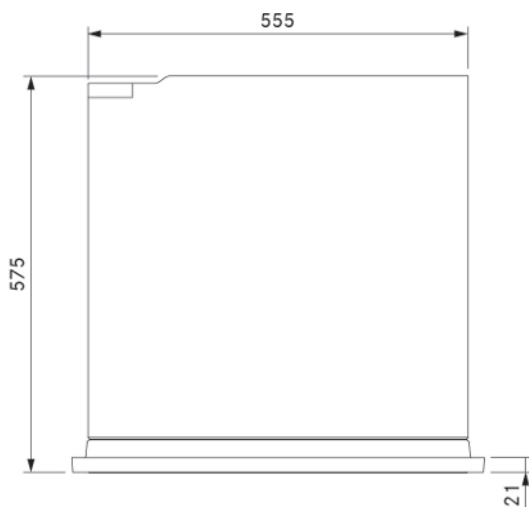
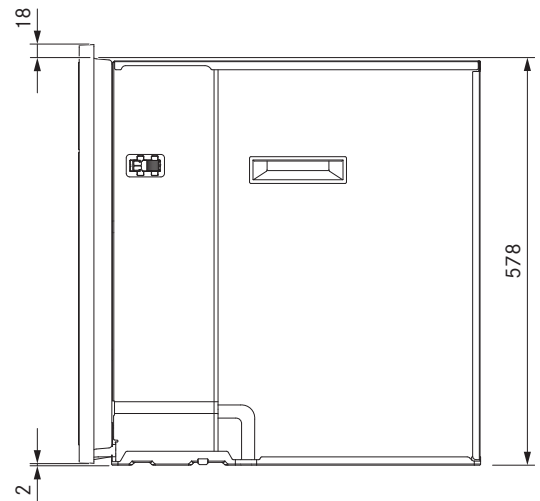
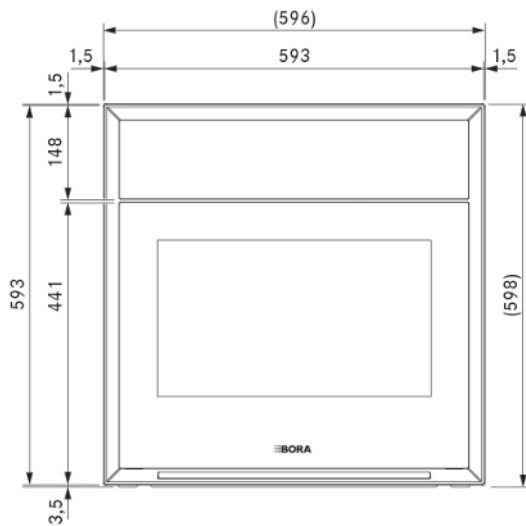


OVENDCS

Oven cleaning and descaling kit

OVENS

BORA Oven Steam



OVENS

BORA Oven Steam

Technical data

Supply voltage 1-phase	220 – 240 V
Frequency	50 Hz
Maximum power consumption	3200W
1-phase fuse protection/power supply	1 × 16 A
Dimensions (width x height x depth)	596 x 598 x 572 mm
Oven chamber dimensions (width x height x depth)	480 x 329 x 375 mm
Oven chamber volume	64 l
Number of shelf guides	3
Weight (incl. accessories/packaging)	52 kg
Weight (net)	38.1 kg
Surface material	Glass and plastic
Oven chamber coating	Enamel
Temperature control range	30 – 230 °C
Power control	continuously variable
Water supply	Water tank
Water tank volume	1.4 l
Guaranteed availability period for software updates (from product discontinuation date)	5 years

Product description

- Powerful steam and hot-air technology
- 5 pre-set operating modes
- Compatible with the BORA Stick
- Individually adjustable target humidity, target temperature and cooking time
- Automatic door pre-opening
- Advanced functions and appliance-specific recipes available in the BORA One app
- Removable water tank
- Guided cleaning

Operating modes

- Hot air
- Airfry
- Warm-up/refresh
- Combi steam
- Steaming

Cleaning

- 3 care programmes (cleaning, drying, descaling)
- Efficient drying without the need to wipe anything down afterwards

Functions

- Adding humidity (100 %/60 %/20 %)
- Extracting humidity (-20 %/-60 %/-100 %)
- BORA Connect
- Timer
- Burst of steam
- Favourites
- Eco mode

Safety features

Overheating protection, safety shut-down

Scope of delivery

Oven Steam steam oven, X BO oven rack, X BO universal tray, X BO perforated stainless steel tray, unit mounting plate with screws, installation template, operating and installation instructions

Accessories

Stick STICK, baking and grilling plate XBOBGP, air fry tray XBOAFB, perforated stainless steel steamer tray XBOGBG, oven rack XBOBGR, universal tray XBOUB, deep universal tray XBOUBT, pizza peel KWPZZ, Oven gloves KWOG, Oven cleaning set OVENCS, Oven cleaning and descaling kit OVENDCS, descaling agent (4 pcs.) OVENDE/4, full-extension telescopic runners right and left OVENED (not suitable for air fry tray XBOAFB)

Product- and planning instructions

To prevent condensation on a cold floor, a minimum installation height of 100 mm between the bottom edge of the appliance and the floor must be maintained.

Product datasheet

BORA Oven Steam

Product information according to Commission Delegated Regulation (EU) No. 65/2014 and Regulation (EU) No. 66/2014.

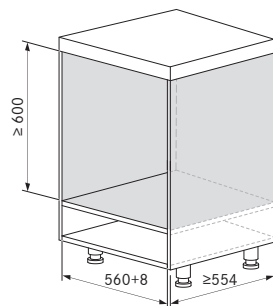
Manufacturer		BORA	
Model identification		OVENS	
Type of oven		Steam oven	
Number of oven chambers		1	
Heat source of each oven chamber		Electricity	
	Icon	Value	Unit
Appliance mass	M	38.1	kg
Volume of each oven chamber	V	64	L
Energy consumption			
Energy consumption in conventional mode	EC _{electric cavity}	*	kWh/cycle
Energy consumption in fan mode	EC _{electric cavity}	0.71	kWh/cycle
Energy efficiency index of each oven chamber	EEL _{cavity}	86.9	–
Energy efficiency class	–	A	–

* Does not apply to this product.

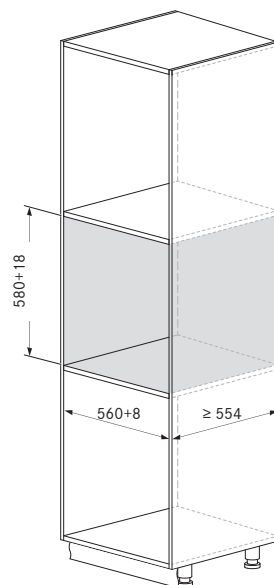
Installation dimensions

BORA Oven Steam

Installation under a worktop

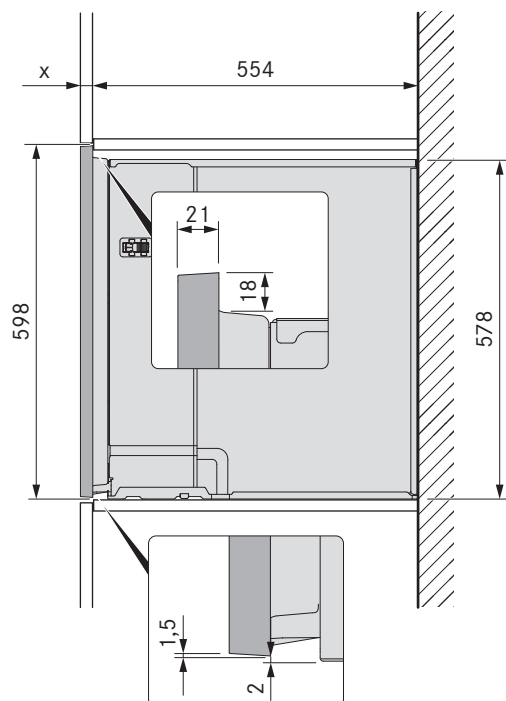


Installation in tall unit



Detailed drawing

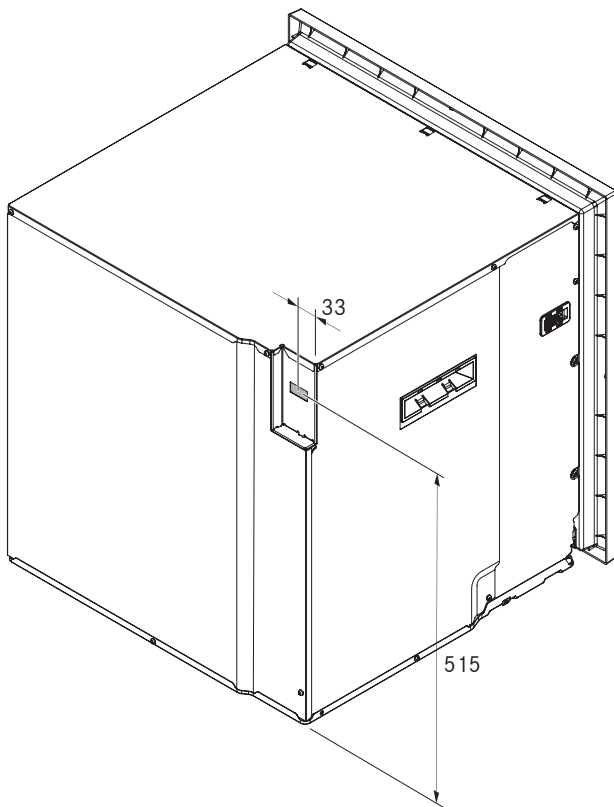
BORA Oven Steam



Appliance connection

BORA Oven Steam

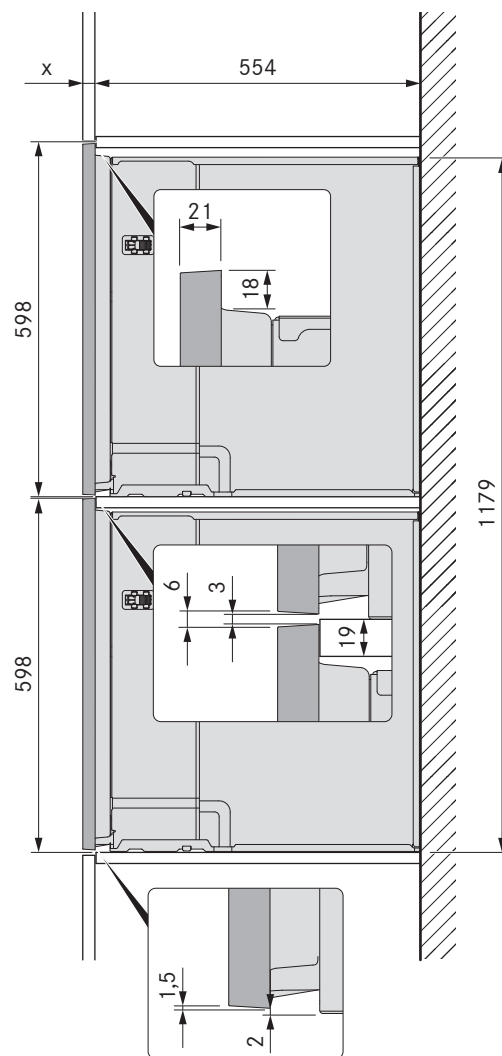
Power supply cable



Appliance combinations

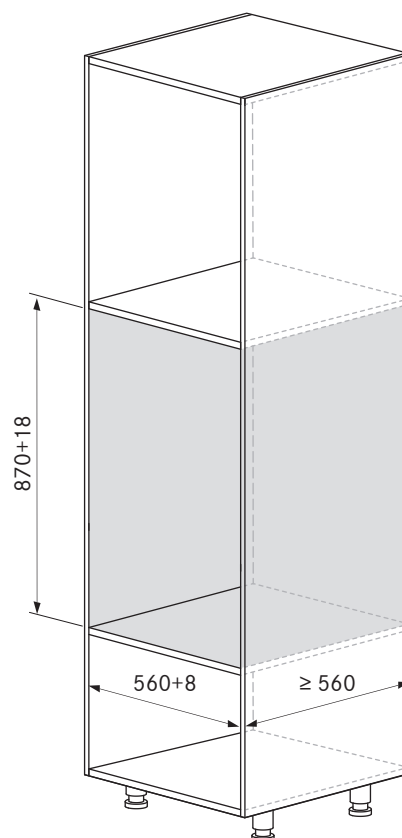
BORA Oven Steam

2x BORA Oven Steam one above the other

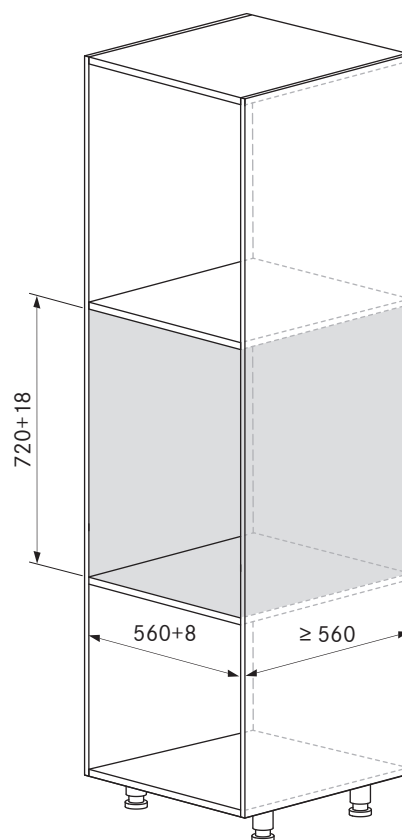


Installation variant with 19 mm thick structural shelf

BORA Oven Steam with
MSS290 multi-drawer



BORA Oven Steam
with MSS140 multi-drawer



Planning note:

- For the installation variant with 2x Oven Steam one above the other, plan for either a dimensionally stable structural shelf or appliance mounting brackets.
- The Oven Steam can be placed directly on the BORA multi-drawer; an intermediate shelf is not required.

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