

## BORA X BO steam oven

[> Web link](#)

**Article no.**  
40.002.392.00

**VRG**  
10.00  
**Price CHF**  
6795.- O excl. VAT

## Product description

Type of construction: **Euro-Norm 60 cm**  
GTIN NO.: **4251731202591**

## Technical data

Three-phase supply voltage: 400 V 2N  
Single-phase supply voltage: 230 V  
Frequency: 50 Hz  
Power consumption: max. 6,1 kW  
Fuse / two-phase supply: 2 x 16 A  
Fuse / single-phase supply: 1 x 16 A  
Dimensions (W x D x H): 598 x 580 x 599 mm  
Baking chamber dimensions (W x D x H): 480 x 405 x 308 mm  
Cooking chamber volume: 53 L  
Slide rails: 3  
Weight (including accessories/packaging): 62 kg  
Weight (net): 47 kg  
Surface material: Glass  
Temperature range: 30-230 °C  
Power control: Continuous  
Flexible supply length: 2.5 m  
Flexible supply connection: ¾"  
Length of exhaust hose: 2.5 m  
Internal diameter of exhaust hose: 19 mm  
Filter material: Activated carbon with ion exchanger  
Max. filter life: 1 year

## Scope of delivery

BORA X BO Steam oven  
X BO Spacer frame XBORS  
X BO Stainless steel perforated baking tray XBOGBG  
X BO Cooking grid XBOBGR  
2x X BO Drip pan XBOUB  
X BO Cleaning cartridge XBORK  
X BO Odour filter XBOGF  
Water supply hose 2.5 m  
Water drain hose 2.5 m  
Drainage filter  
Operating and installation instructions  
Installation accessories

## Product information and planning tips

The appliance requires a fixed water connection.  
The water supply pressure must be between 200 kPa (2 bar) and 600 kPa (6 bar). If the pressure is higher than 600 kPa (6 bar), a pressure reducer must be installed to ensure proper operation of the system.  
The water discharge must be connected either to an exposed or concealed siphon with a fixed hose connection or to the siphon connection of the sink.  
In the case of a concealed appliance, the water inlet shut-off valve and the siphon must be easily accessible.  
The appliance must be installed in a unit without a rear wall.  
A minimum of 160 cm of ventilation must be provided in the cabinet element.  
The rear wall of the appliance must be at least 30 mm from the wall.  
The power cord must be provided by the customer.  
Menu languages on first deliveries: German and English. French and Italian available from March 2023. Via software update via Wi-Fi.

**BORA X BO steam oven**
[> Web link](#)
**Accessory**

 You can find the complete range of accessories here [> Weblink](#)

## Optional accessories



[> Weblink](#)  
 40.002.408.00 / CHF  
 1994.-  
 BORA multi drawer  
 MSS290, set MS290 &  
 MSF290



[> Weblink](#)  
 40.002.406.00 / CHF  
 1864.-  
 BORA multi drawer  
 MSS140, set MS140 &  
 MSF140



[> Weblink](#)  
 40.002.407.00 / CHF  
 1789.-  
 BORA multi drawer  
 MSS140, set MS140 &  
 MSF140



[> Weblink](#)  
 40.002.405.00 / CHF  
 1684.-  
 BORA multi drawer  
 MSS140



[> Weblink](#)  
 40.002.541.00 / CHF  
 148.-  
 universal tray deep



[> Weblink](#)  
 40.002.404.00 / CHF  
 129.-  
 BORA universal tray  
 XBOUB for BORA X BO

**Compatible Articles**


[> Weblink](#)  
 40.002.408.00 / CHF  
 1994.-  
 BORA multi drawer  
 MSS290, set MS290 &  
 MSF290



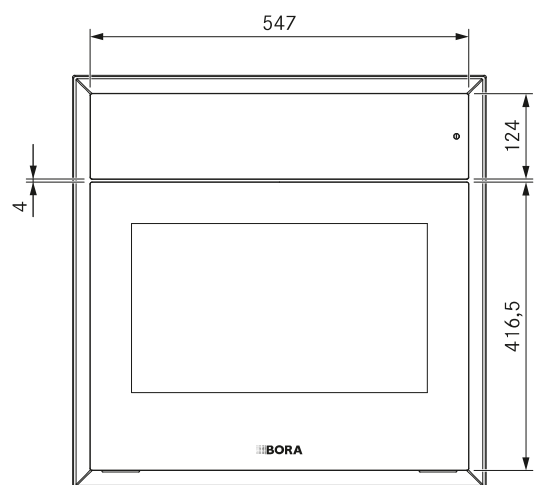
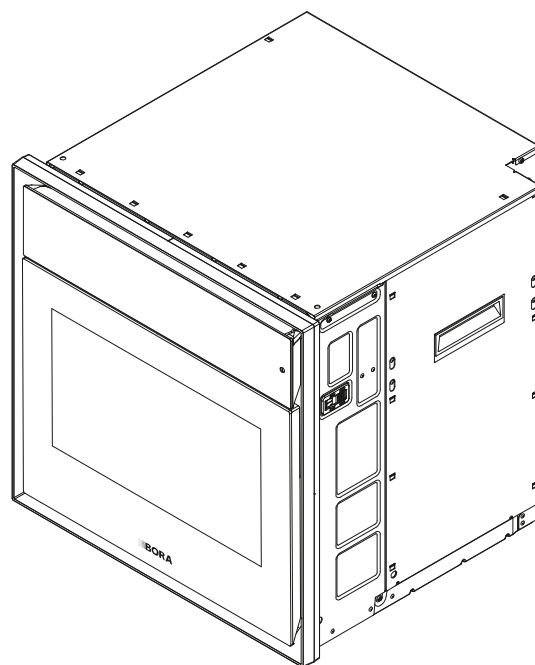
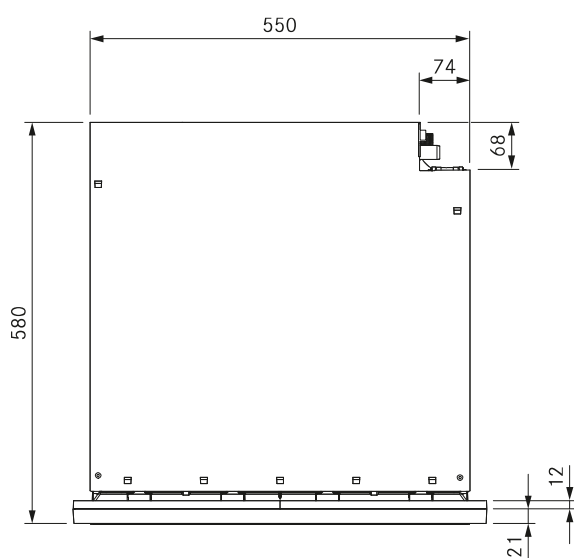
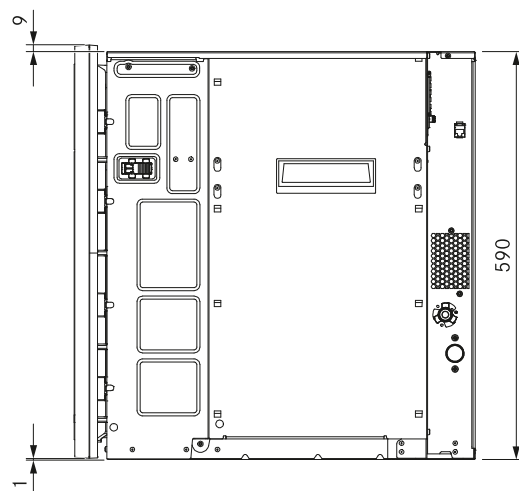
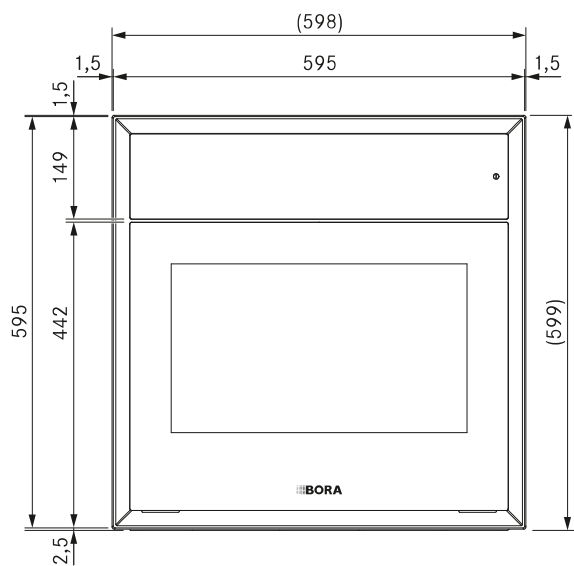
[> Weblink](#)  
 40.002.407.00 / CHF  
 1789.-  
 BORA multi drawer  
 MSS140, set MS140 &  
 MSF140

**Spares**

 You can find the compatible range of spares here [> Weblink](#)

# 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
Dimensions (width x height x depth)	598 x 599 x 580 mm
Dimensions oven chamber (width x height x depth)	480 x 308 x 405 mm
Oven chamber volume	53 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**

- Top performance / best cooking results
- Cleaning made easy
- Perfect design
- Simple operation
- Fresh air and clear view
- 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

**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 customised programmes
- 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
- High-performance heating combined with a powerful hot air fan for even cooking results and rapid adjustment
- 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

**Cooking methods**

- Hot air from 30 – 230°C
- Humidity adjustable in the range of 100% / 80% / 60% / 40% / 20%
- Dehumidification adjustable in the range -20% / -40% / -60% / -80% / -100%
- Roast
- Baking incl. steam burst and adjustable water quantities
- Scaloped
- Braise
- Steam cooking
- Steaming
- Boiling
- Simmer
- Sous-Vide-cooking
- Low-temperature cooking
- Defrost
- Regenerate (warm up)

**Operating modes**

- Automatic cooking – pre-installed recipe-based automatic programmes – create your own programmes
- Manual cooking – freely selectable temperature and humidity settings

**Safety**

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

**Scope of delivery**

- X BO steam oven
- X BO frame spacer
- 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 cleaning cartridge
- X BO odour filter
- Water inlet tube
- Length drain tube
- Drain sieve
- Operating and installation instructions
- Mounting accessories

**Accessories**

- X BO frame spacer XBORS
- X BO cleaning cartridge (6 pce.) XBORK/6
- X BO cleaning cartridge (12 pce.) XBORK/12
- 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 kit for installation in floor unit XBOMSU

**Product- and planning instructions**

- The appliance must have a mains water connection.
- The inlet water pressure must be between 200 kPa (2 bar) and 600 kPa (6 bar). If the pressure is more than 600 kPa (6 bar), a pressure reducer must be installed for proper operation.
- 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