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MAISON & OBJET

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THE LEADING HOME DECOR FAIR CONNECTING
THE INTERNATIONAL INTERIOR DESIGN AND
LIFESTYLE COMMUNITY



#MO18



CHOREOGRAPHIC CORE

The kitchen is a stage set, where the elements are intrinsically ergonomic, designed to make a primordial connection between user and form, material, tools. Importance is given to contact, movement, and presence, with the items becoming an extension of our hands and arms, bringing us closer to a daily personal ritual. Value is attributed to the moment just before tasting.

1

1. ROSENTHAL

Junto, designed by Tonetti Design and Mario Padiglione, was presented in early 2017 by Rosenthal. The new Rosenthal Junto collection fuses fine porcelain, sumptuous ceramic, and warm wood, and is adapted to suit different styles of cuisine. The porcelain features a delicate diamond relief that tapers towards the centre, and the edges of the plates and bowls vary in height and feature asymmetric handcrafted effects. To provide an appropriate contrast to the porcelain, the collection also offers its major pieces in vibrant, earthy stoneware with a special reactive glaze. Three accessories made from American white oak bring height and variety to the table and help to perfectly set the scene for the many small bowls and plates.

rosenthal.de
tonettidesign.com
mariopadiglione.com

2. SARAH-LINDA FORRER

The EVOKE collection by Sarah-Linda Forrer was released earlier this summer, having first been presented last year. The collection focuses on the powerful message created by sensual eating objects when staging food. With their soft shape crafted in ceramic, the pieces trigger the senses: as tools, they evoke an intuitive way of eating, transforming the act into a moment of full attention. Inspired by the evocative duality of shells, the organic forms are modelled by hand in order to arrive at the most natural forms for a person to hold. While the upper side is smooth, the lower side has a texture that ensures a better grip. The organic forms have been produced by a manufacturer in the Netherlands that makes the moulds in which the black porcelain is cast. In a similar vein, Forrer had developed the Oysters series, sculpted by her own hand, with each piece cast in solid bronze and then finished in a small atelier in the province of Friesland in the Netherlands.

sarahlindaforrer.com



TOMMASO CORÀ CEO of Tipic Design Studio

Tulèr is the world's first responsive kitchen, a synthesis of the research developed by design studio Tipic and Offmat, the Marmo Arredo research lab. It integrates the most contemporary and accessible technologies in a high-performing material. "Marmo Arredo is a very healthy and vital company that is focused on marble and quartz production", explains Tommaso Corà, but the historically-developed kitchen represents a foremost project in the field of integration between furniture, material, and user experience. "The countertop weighs, cooks, or washes, thanks to the presence of weight sensors, gesture controls, and touch surfaces. There's no screen interface. The surface is designed to let users have an intuitive experience, making everyday actions easy. With a gesture of the hand it is possible, without any physical contact, to turn a counter area into a sink or to adjust the water jet – think of when you are cooking and you have wet or mucky hands."



The weight-sensitive countertop works through a light signal but can also share data to other devices via bluetooth. It's possible to cook directly on the surface, thanks to the development of an integrated induction system. It recharges the phone, too, as the top contains a wireless charger. "Our work on materials and technologies is applied at Offmat as a path to interactivity through gestures, inspired by typical Italian gestural habits. We are witnessing a new leap in the integration of technology in daily life", Corà emphasises. "The migration of automation technologies from the industrial world are now being brought into everyday objects and habits."

tipic.it
offmat.marmoarredo.com
offmat.tipic.it



Photo: Marco Dall'Masco



Photo: Max Rommel

3. STEINBEISSER

This October, Steinbeisser and the Lloyd Hotel & Cultural Embassy in Amsterdam will be celebrating the 5th anniversary of the Experimental Gastronomy project. For the occasion, a selection of acclaimed chefs have been invited to serve a plant-based tasting menu, made using organic, biodynamic, seasonal, and local ingredients – for which only 25 artists are creating the bespoke cutlery and sculptural tableware on and from which the guests will be eating. Among the chefs



A



Folded-edge plate by Arno Nebel

are Kristian Baumann, from noma's new restaurant 108 in Copenhagen (with one Michelin star), and Andreas Rieger of Restaurant Einsunternull, who is a rising figure in the Berlin culinary scene (with 1 Michelin star). During the three days of this dinner event (6-8 October), a five-year Experimental Gastronomy Retrospective will be showcasing the extraordinary cutlery and tableware designs by 50 artists created over the five years of the project's existence. The unique pieces in the 2017 edition, designed by 27 artists and made of concrete, glass, paper pulp, rice, salt, silver, and wood, disrupt convention and enrich the dining experience.

steinbeisser.org
lloydhotel.com



A moment plate by Ivo Hwang Park with a gold spoon by Gabi Veit



B



C



D

A Cutlery by Talei Yuan
B Cutlery by Stuart Cairns
C Cutlery by Sian Kortved Rind
D Plate by Eva Burton

1. MATTEO RAGNI

Matarèl is a rolling pin in pyrex, designed by Matteo Ragni and created for a special food-design event presented during Milan Design Week. The rolling pin is a very strong archetype in Italian culture, related to the preparation of food as scepter of the one who holds the secret of working in the art of pleasure and a love for food. Here, the rolling pin is no longer made of humble wood, rather, it is transparent as well as strong, despite its apparent fragility. "A bit like all Italian convivial culture, occasionally threatened by useless sophistications but always similar and faithful to itself", comments Ragni.

matteoragni.com

2/3. FISKARS

A kitchenware classic, Fiskars' orange-handled Scissors, designed by Olof Bäckström, have been an essential tool for everyday tasks and creative processes since 1967. Back in the day, they revolutionised the world of scissors. To celebrate the object's 50th anniversary, Fiskars and Helsinki Design Museum have produced a unique exhibition entitled Our Scissors. A wide range of internationally renowned artists, designers, and creatives have been invited to take part with their artworks. Some have been inspired by the design, some by the distinctive orange colour, and others by the cutting function. There are as many interpretations as there are artists, each more imaginative than the next. The exhibition runs until 29 October, as part of Helsinki Design Week 2017.

fiskars.it
designmuseum.fi

4. KNINDUSTRIE

The new partnership between KnIndustrie and retailer Kitchen Milano has been inspired by a collection of tableware dedicated to cocktails and fusion drinks. Sixteen glasses in various materials and shapes are dedicated to the art of mixology, from bamboo to copper, from acacia to transparent glass. KnIndustrie has interpreted the trend for cocktails and drinks as accompaniments to every meal, hence offering a complete set of glasses to create a real synaesthetic tasting path. From the classic tall tumbler in transparent borosilicate glass, to the small champagne cup, to the glass in bamboo, to the small steel or copper container.

knindustrie.it
kitchenweb.it

5. NENDO

nendo recently designed the kona-shoyu container for Shimogamo-saryo, a renowned restaurant in Kyoto. The powdered soy sauces (kona and shoyu) are a new version of the traditional seasoning that differ from the liquid variety, letting deep-fried dishes retain all their crispness. The former containers were not fully adapted to this evolution in soy sauce. nendo took inspiration from the traditional ladles used in tea ceremonies and from the water receptacles used in the chozusha, the ablutions pavilion at shrines. With a turn of the wrist, the kona-shoyu will not gush out before the desired quantity is confirmed – the kona-shoyu left in the bowl will slide back smoothly into the container.

nendo.jp
shimogamosaryo.co.jp



1

Photo: Max Rommel



2

Judith Reife



3

Tuula Pöyhönen



4



5

Akihiro Yoshida

ANTONIO ARICÒ, Designer

The Le Perle Collection is a recent creation by Italian designer Antonio Aricò, developed in collaboration with Bitossi Home and Abitare magazine. Aricò won a residency at the Italian Embassy in Denmark, with the goal of creating a tableware collection to be produced by Bitossi Home. The brief focused on a ceremonial table-set and the designer concentrated on a particular ceramic finish, putrescence, which he had occasion to study along with Jude Glover in Australia, together with the latter's collection called Australian Shells. Le Perle is a tea set in which the iconic symbol of the pearl becomes a module that is reproduced at different scales, a poetic and elegant object. A tea kettle without the handle is a pure, organic, slightly imperfect sphere, along with the milk bowl and sugar bowl, tray, plates, and spoons, all of which evoke the ideal perfection of a solid spherical volume. "Le Perle is an ideal synthesis of decoration, craftsmanship, and synthetic vision. The lustrous pearlescent finish, once old and outdated, feels fresh and ethereal. It is a simple concept that wants to communicate a contemporary idea of absolute beauty."

antonioarico.com
bitossihome.it



Photo: Fedele Zamlinga



Still-life images: Federico Villa
Styling: Bruno Tosini
Photos: Lorenzo Pennati

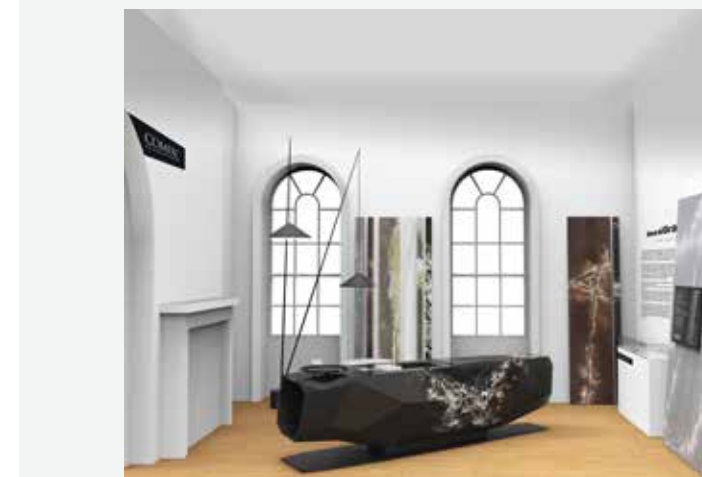
ARIK LEVY, Designer

Designer and artist Arik Levy presents Mineral Gravity by COMPAC, a Spanish luxury surfaces company, as a part of the Design Frontiers exhibition during London Design Festival 2017 (18-24 September). A floating mono-bloc sculpture in mineral-quartz, the new installation is being displayed at Somerset House in an organic setting that explores the dialogue between the horizontal and vertical parameters of our living environment. "The centrepiece of the installation is the massive sculptural mono-bloc mineral quartz kitchen island that floats within the space like a black iceberg, appearing as though it has been carved from a single block of quartz", says the designer. Thin vertical slices of different slabs of Compac quartz and marble comprise the main structure of the installation. "Sections create a feeling of endlessness against the high ceilings of Somerset House's West Wing. The relationship between the enormous mass of the quartz iceberg and the lightness of the slices aims to push the audience to question the everyday angles and orientations of our living spaces". Compac produces high-quality technological quartz and marble that improve technical performance and create unique surfaces, achieved using innovative processes that bring ecological and sustainable benefits.

ariklevy.fr
compac.es



Photo: James Harris



RON GILAD
Creative Director at Danese

Ron Gilad has been appointed creative director of the iconic Italian brand Danese, and introduced his point of view on his new role with the installation/exhibition Fragments of Life during Milan Design Week. "The DNA of Danese carries a legacy that contains intellect, freedom, and an exploration of daily life. We can use minimum tools, research, and modesty, as Danese has managed to do over the years, building an innovative language. Within its culture of useful objects becoming symbols, I have found a playground that fits with my personal way of thinking, and that can be fertile in regard to my past research and Danese's research, which began in 1957. The title Fragments of Life frames the brand's identity while keeping it open for interpretation." The objects designed by Gilad for Danese no longer respond to domestic-functional, aesthetic-conceptual needs. They are unstable places, hybrid genres, minimum structures, holding the fruit (in regard to the stunning centrepieces and the minimalist fruit bowls) suspended in a twilight zone. Gilad's minimalism feeds on conceptual research, and the series of objects for fruit represents an extreme example of his way of working by subtraction: a single piece of wood, slightly curved, a geometric sign that reaches the status of a super-icon, as is the case with his Oh Signore! fruit bowl that forms a liberating image on the table.

rongilad.com
danesemilano.com



Fruitbox n°9



Photo: Miro Zagnoli



Oh Signore

JAN DE VYLDER
Partner at architecten de vylder
vinck taillieu

Born from an architecture competition, the Enoteca dai Tosi winery recently opened its doors in Matera, Italy's upcoming European Capital of Culture in 2019. "Matera does not want to be different. And should not be different. Strong yet fragile. So real and yet unique. Looking forward, but rooted in the past. History and hope. Matera will always be about stone, the city of the Sassi", says Jan De Vylder, whose practice won the competition to design the building. Matera is visible in all the interior elements, such as the Tuff stairs, terracotta tiles, and spiral handrails, as well as in the green of the doors and the beige of the stone. And in the local stone and wooden roofs. The entire project is a tribute to the city of Matera. "The stairs make the cellar deeper, and what's more, serve as the journey to a treasure. The treasure of Enoteca dai Tosi." The Belgian studio has worked to give life to a three-level wine house within one of the historical caves of the city, following the idea of the promoter and owner Gian Paolo Buziol, the youngest son of the Venetian family that founded the Replay brand back in 1978. This project enhances all aspects of the city. "Architecture is made of dilemmas. Heavy, but longing for lightness. Ancient forms, but new forms. Historical, but contemporary. Arco, cupola, amphora – round forms embracing the wine. Rich wine needs the simple to be refined. And the building is no different."

architectendvvt.com
enotecadaitosi.it



Photos: Delfino Sisto Legani



FABIO MOLINAS, Designer

If there has been a primitive trend in kitchenware design over the last few years, then Italian designer Fabio Molinas is among the first to have engaged in its primal, primordial, stylistic flow, "Tavola Arcaica is a conceptual project that relies on our ability to build a strong emotional bond between people and food with everyday objects, that extends beyond their use." Molinas pondered what would happen if while eating we utilised the same tools as people did in the Stone Age. "The tableware is a reinterpretation of prehistoric tools that have been adapted to suit modern man. Inherently ergonomic, they are designed to be used in the same way our ancestors grasped their tools. Thus, there is a primordial connection between the person and the dish. The use of the first tools made of stone was the initial technological discovery of our species.

However, we have assimilated the use of utensils in a way that no longer gives them the importance they deserve." Just as polished stone tools are meant to resemble axes, knives, and containers, the pieces are designed following the pragmatic, ergonomically-clever principles displayed by our ancestors. "A sophisticated evolution of good habits has brought us to the use of these tools under current forms such as blade-type forks and spoons, but our needs have not changed since then, they only follow the protocol that society has imposed on us. These preformed concepts have caused us to miss the primary bond that is created between man and food, building-in a small barrier of communication."

fabiomolinas.com



Photo: Claudia Zella

**ANDREA ROSSO, Art Director
and Head of Licensing at
Diesel Living**

For Fuorisalone 2017, Diesel Living presented a pop-up home, a residence for the entire range of Diesel Living products, reunited for the first time inside a newly transformed space. In the heart of Milan's most historic neighbourhood, the 5VIE district, in a former 1930s goldsmith's atelier and glass-roofed edifice, it hosted a range of iconic domestic environments designed by the brand's licensing partnership programme over recent years. Among the novelties was the kitchen environment developed in 2013 in partnership with the historic Italian brand Scavolini. The son of Diesel's founder, Renzo Rosso, Andrea Rosso was appointed head of licensing in 2014, a role giving him full responsibility for the expansion of the label beyond its traditional offering of clothing. "With Diesel Living, we are showing the brand's cosiest side, with the warmth of the sand dunes imbuing the urban living space with stripped-down shades. The human element injects the interior with a spontaneous, direct approach. We want to find an oasis of cosy comfort that merges from the apparently severe scenery."

diesel.com/living



Photo: Virginia Arcano



Photo: Stefano Guindani

BENJAMIN FOLKMANN HANSEN
CEO of Table Noir

Born as a tailor-made cutlery collection for top restaurants, Table Noir is a project developed by Benjamin Folkmann Hansen. "We have been handpicking the world's best restaurants, inviting them to enjoy our partnership and to have an exclusive, bespoke cutlery collection for their premises. One major example is the collaboration with stellar restaurant 108 in Copenhagen. There, customers are able to buy Table Noir cutlery in two exclusive variants, Noir and Brilliant." Each cutlery project by Table Noir is developed and delivered to only one restaurant in the world. "Table Noir cutlery is designed to be the dream cutlery for the particular restaurant. The 108 set was designed in collaboration with the restaurant's chef, sommelier, and general manager. Soon we'll be adding a small leather pocket to accessorise the cutlery and complete the table setting." The cutlery for 108 has recently been selected for Design Museum Denmark's permanent exhibition.

tablenoir.com
108.dk



XAVIER MAÑOSA
Designer and Founder of Apparatu

After three years of collaboration between Cosentino and ceramic atelier Apparatu, led by Xavier Mañosa, came the presentation of Dektonclay during the Fuorisalone in Milan, displaying the unpredictable potential of the Dekton material. Xavier Mañosa has long been exploring the kitchen concept, creating a collection of pieces using the same material in every part of the kitchen. Hence, there is table and kitchenware, furniture pieces, an actual kitchen, ovens, countertop, a frame structure, and handles, which have all been created with Dekton's modelling, pressing, extruding, firing, and various crafting processes. "The aim was to discover new ways of working with the material, finding out how it behaves under different temperatures or conditions of density", Mañosa remarks. "Dektonclay-crafted raw pieces were combined with the industrial, ultracompact surface Spectra XGloss, a unique material with good technical performance and a dazzling crystal shine. I chose this Dekton@XGloss finish specifically because its spectacularly shiny surface contrasts with the matte finish of the moulded pieces that serve as a support, thus creating a very powerful visual effect."

apparatu.com
dekton.com



Jara Varela



Jara Varela

MADERA MEETS DEKTON

During Milan Design Week, Cosentino presented a project resulting from a collaboration with Riva1920, a company specialised in the production of solid wood furniture. Madera Meets Dekton, created by designer Daniel Germani, is a singular monolith and timeless credenza. The Madera body comprises an elegant frame with an ultra-compact Dekton surface in a highly polished black hue, Spectra XGloss. This is embraced by two organic pieces of solid American walnut carved to perfection by master woodworkers at Riva1920.

danielgermanidesigns.com
riva1920.it
cosentino.com



Daniel Germani



Maurizio Riva



SILESTONE

Silestone, quartz surfaces for the interior, has presented Eternal, in a new range of colours that pays homage to exotic marbles and precious natural stone. Eternal is the first Silestone collection manufactured with N-boost technology, a Cosentino innovation that makes the cleaning and maintenance of Silestone easier and increases the level of surface brightness.

silestone.com
cosentino.com



SWEET MODERNIST

Seducing the eye with the vital force of accurate contours, shaping the body of the object like a precious grand centrepiece to attract the attention and polarise our movements... Whether it is the eclectic morphism recalling the forms of exotic locations or the shivering glow of the polished metallic surfaces, the wittiness of the design is enrapturing.

2

CHRISTOPHER JENNER Designer

Fascinated by the richness of artisanal traditions around the world, British-based designer Christopher Jenner is incessantly looking into case histories for displaying new forms of food choreography and interaction. During Milan Design Week, his Tea House event presented Yixing, a new collection of contemporary ceramic homeware made using the famous purple Zisha clay from Yixing in Eastern China's Jiangsu Province. Yixing pottery can be traced back to the North Song Dynasty (960-1127 A.D.), when the properties of the material were celebrated as the finest in which to brew tea. Following a trip to China, Jenner discovered the clay and was captivated by its texture and richness of colour. As he comments: "The collection reflects the desire of today's consumer for narrative and heritage. Zisha clay has an excellent ability to retain heat and is porous when fired, so over time, flavours and volatilised oils are absorbed into the material and released to enrich subsequent brews." These simple yet elegant pieces comprise a complete tableware collection, including a tea service, plates, storage jars, jugs, vases, plates and bowls, all fired to achieve the same rich, reddish characteristic colour. A material study has been crafted by skilled artisans using ancient techniques practiced over centuries.

This autumn, Christopher Jenner launches his Epicurean Collection in collaboration with the heritage silverware brand E&Co, in celebration of English craftsmanship. Known for his passion for traditional crafts, Jenner has combined classic silversmithing techniques with modern technology, including the use of laser and CNC, marrying the perfection of the machine-made to a handcrafted aesthetic. "Following a trip to Sheffield, I was inspired to create a series of functional pieces suitable for the needs of a modern consumer. The collection is unified by the desire to create



Photo: Michael Franke



Photo: Michael Franke

items informed by geometry and minimalist design. The handle of the Cheese Knife is textured, creating an interplay between blade and handle. The cloche of the butter dish is of hand-blown crystal from Dartington in Devon, and the lid of the ice bucket is available in oak, walnut, or beech wood". Established in 1824, Sheffield-based silver manufacturer E&Co was a leading innovator in the design and manufacture of silverware. E&Co is resurrecting the brand, through its partnership with Christopher Jenner and his Epicurean collection, which successfully follows the silverware Jenner showcased at London Design Festival 2016.

christopher-jenner.com
yixingceramics.com



Photo: Michael Franke

Alberto Alessi Founder and CEO of Alessi

Established in 1921, the definition of Alessi was precisely as a "workshop for the processing of brass and nickel silver sheet metal, with a foundry". Since then, however, the company has gradually evolved to become one of the leading factories of Italian design. This year's Extra Ordinary Metal collection brings together the manufacturing expertise of Alessi and the quintessential elements of Italian culture. Brass, a malleable material, has been chosen to offer an industrial take on a refined, ancient goldsmithing technique: Etruscan granulation.

"Metal processing is at the origins of Alessi and represents its heart, with a knowledge acquired in the art of shaping matter", explains Alberto Alessi. "Over the course of its nearly 100-year history, the Alessi workshop has experienced a range of 'metal eras': initially, pewter and Alpacca were the primary materials, followed by brass and copper, and later steel, which today represents the identity of the Crusinallo factory. The Extra Ordinary Metal project originates from the desire to explore new definitions in metallic surfaces through brass, a material we have held dear since it was used in the 1930s by my great grandfather, Giovanni Alessi." Within this project, the granulation — obtained through a cold milling process — is applied to a miscellaneous series of objects, creating a lavish interaction with light, with gleaming surfaces capable of enhancing complex forms as well as pure, simple lines.



Photo: Mads Mogensen



Photo: Luca De Santis

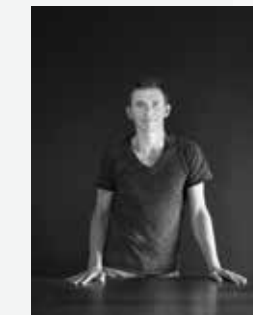
alessi.com



Photo: Luca De Santis

MORTEN BO JENSEN Chief Designer at Vipp

The latest furniture item from Vipp combines powder-coated steel, industrially tooled and refined by Vipp, with the light tactility of fine ceramic stoneware. The result is a modular embodiment of the classic, functional Vipp aesthetic. The engineered process behind the new Vipp rack demonstrates a legacy of allowing functionality and meticulous details to shape the aesthetics of a product. The delicate stoneware shelves are given a seamless, floating expression next to the steel frame. "The rounded corners match the design language of the rest of the Vipp product family, adding a layer of semi-organic softness to the rack's industrial appearance. It is a refined retake on the classic industrial rack that you find in many hobby and storage rooms. We wanted a tall unit for a lighter storage opportunity in the kitchen, and a lower version for use in various living spaces around the home", informs Morten Bo Jensen.



vipp.com

MICHAEL RING, CEO of Stelton

One of Arne Jacobsen's most iconic tableware designs, the Cylinda-line, made in stainless steel for Stelton, is celebrating 50 years of iconic presence, enhanced with a 50th Anniversary Limited Edition. The Cylinda-line was launched in 1967 after three intensive years spent developing products along with new methods of producing in stainless steel. Since then, the award-winning cocktail and tableware series (ID prize 1967 by the Danish Society of Industrial Design and the International Design Award, 1968) has become the essence of Stelton's design DNA. The colouring of the new collection is inspired by Arne Jacobsen's earlier work. As Michael Ring says: "Cylinda-line has never been a mainstream product. The clear-cut silhouette has always been controversial. Form and function have the same value, and Cylinda-line is always an active choice, synonymous with refinement and timelessness. However, if you like the design but

perhaps do not fancy the coolness of the steel, Stelton's anniversary series comes in an enamel colour palette inspired by Arne Jacobsen's passion for colour in his paintings, textiles, and carpets. I believe the anniversary products will appeal to a new audience who appreciate individually selected products, 'sampled' with interior design from different decades. We are fully aware that Arne Jacobsen's iconic design has helped us spread all over the world and has attracted eminent international designers to work for Stelton."

stelton.dk



Photo: Torben Klitt

FRANCESCA LANZAVECCHIA AND HUNN WAI Founders and Partners at Lanzavecchia + Wai

OLA by Lanzavecchia + Wai for CoinCasa was one of the pieces included in BEST OF ITALY, a project by CoinCasa and Elle Decor Italia that promotes the Italian handicraft tradition in the Murano district. This resulted in a journey through the culture of the Italian district comprised of unique craftsmen processing noble and natural materials, in collaboration with young Italian talents to whom CoinCasa entrusted the creation of a capsule collection of objects. The journey began in the Venetian Laguna, with a collection in Murano glass designed by Lanzavecchia + Wai, among others.

"We were fascinated by two old Murano glass-blowing techniques, namely 'balloton' and 'rigadin'. We designed a set of tableware with fluid geometries that create details on the glass evoking the natural surfaces of fruit, plants, and sea waves. OLA is characterised by an elegant tropical spirit and is composed of glasses and a carafe which can also be used as a vase. The surface details owe themselves to ancient Murano techniques that were able to transform the glasses into tropical fruit and the carafe into the trunk of a palm tree, thanks to the geometric waves." As with any other type of Murano glass,

no single piece is the same as another. In fact, it's impossible to check the results of the manufacturing process by observing the marks left by the bronze mould before glass-blowing the jug and the glass inside the pear-shaped mould that give them their ultimate shape.

lanzavecchia-wai.com
coincasa.it



Photo: Davide Farabegoli



1. SMEG

During Milan Design Week this year, Smeg inaugurated a new showroom overlooking the Brera district. The interior emphasises the warm essential qualities of natural materials such as glass, oak, and travertine, bringing a corner of the Mediterranean into the heart of city. This was the perfect setting for presenting the new items born from a collaboration between fashion brand Dolce & Gabbana and kitchen appliance producer Smeg, which, as well as a new fridge collection, brought smaller products such as toasters, citrus juicers, coffee machines, kettles, blenders, stand mixers and slow juicers, all decorated with reflective interpretations of Sicilian folklore.

dolcegabbana.com
smeg.it

2. ELIGO

ELIGO, renowned for selecting, modernising, and reviving classic Italian furnishings, has introduced a series of initiatives with the aim of promoting Eligo Studio's product research and design philosophy. The international launch of the Madre Natura collection took place at La Rinascente in the Piazza Duomo during Milan Design Week 2017. This series of ceramic plates, hand-decorated with nature-inspired subjects, is the hallmark theme of Este Ceramics, a long-time partner of ELIGO whose mission it is to rediscover and present the ancient traditions behind timeless Italian design through products that are carefully selected to represent the furnishings that decorate many Italian homes. Across the country, fine craftsmen are making these superior products with their very own hands.

eligo.it
eligostudio.it



Photo: Tom Marnion

3



2



4

5



3. CAESARSTONE

Caesarstone's inherent characteristics, such as hardness, non-porousness, scratch and stain resistance, and durability, are the result of an open field of experimentation into kitchen surfaces. This year, Caesarstone has released seven new designs in its Classico and Supernatural collections. In the former, the colour and grainy effects of the material visually resonate the look of wet sand, possessing a polished overall texture that embodies the depth and warmth of natural stone. Rugged Concrete 4033, a new, urban-inspired design is accentuated by unique imperfections and dark-grey tones. The Supernatural range is inspired by the forms, colours, and patterns found in nature, and is distinguished by a harmonious light-grey base infused with rich warm lines that vary in width.

caesarstone.com

4. RIG-TIG

Hold-On potholders by RIG-TIG have been awarded the Red Dot Award 2017 for Product Design. Inspired by origami methods, Hold-On is a modern silicone potholder and table trivet all in one, made in heat-safe silicone. As designer Søren Refsgaard says, "I always found silicone potholders practical because they can be easily cleaned in the dishwasher. The pattern improves the grip and also adds a pleasing visual effect."

soerenrefsgaard.dk
rig-tig.com

5. BOSA

Primates, designed by Elena Salmistraro for Bosa Ceramiche, is a collection of vases and decorative plates in fine ceramic, designed to remind one of the delicate relationship between man and ape. Edged in a light frame, the plates feature six different themes and come in two different sizes. The ape is the animal that best evokes man, in terms of its bodily shape, expressions, and movements. This fascinating similarity has inspired the creation of these pieces, whose 'soul' is evoked in the detailing and the colourful textures.

elenasalmistraro.com
bosatrade.com

CINZIA CUMINI AND VICENTE GARCÍA, Partners at Garcia Cumini Associati and Art Directors of Cesar

Taking part in the third edition of the exhibition A Matter of Perception at Palazzo Litta during Milan Design Week, Cesar presented the project Fra(m)menti. With the design supervision entrusted to Garcia Cumini Associati, Cesar focused on a modern and efficient design culture for kitchens, with spare, practical, and intuitive lines. In the centre of the room was the Unit, and around it, an array of mirrors. This created a relationship between product and observer. Through the myriad of images it reflects, each mirror establishes an exclusive connection, precisely because the observer's point of view, reflection, and way of interacting is unique. Unit, with its light and dynamic design system, is free from the constraints of a wall, and is thus the perfect interpreter of a staging that involves the audience in a full experience. "The network of mirrors builds an imaginary chain, like an alchemist's formula, reflecting itself infinitely and allowing the spectator to lose her/himself in the

space, to become an actor with a very personal viewpoint. With Fra(m)menti, we wanted to let people to lose themselves in the multitude of colours, sounds, and reflections – which is also a metaphor for the incredible variety of real-life connections. We also provided a tool for finding a way back, as represented by a bespoke version of Unit."

cesar.it
gariacumini.com



MEDIUM DRY

The interior design of the kitchen has gained a warm look. Gone is the minimalistic trend of bare stone slabs and metres-long brushed-steel surfaces. Now there's a gentle hybrid blending, where natural wood contrasts with industrial black powder-coated metal profiles and lavish surfaces with textures that complement smooth white marble, or where traditional oiled-oak meets grey travertine stone, creating a tactile and immersive experience.

3

STEVEN SALT

Managing Director at Boffi UK

For the first time ever in the UK, the Boffi showroom will showcase the Cove kitchen by Zaha Hadid Architects during the London Design Festival. Recently unveiled at Milan Design Week, the mono-bloc Cove kitchen is the natural evolution of a freestanding unit, equipped with areas for cooking and washing up as well as a space for socialising. On display in London for the first time will also be the K21 kitchen by Norbert Wangen. This version is an evolution of the iconic K collection, offering new finishes, wall solutions, and wooden peninsulas alongside the functional Upper Units system. Available in a wall or island version, there is a special focus on the ergonomics: the door handle guarantees a comfortable opening of the cupboards, and the worktop is tilted.

As Steven Salt comments: "This September will see the UK launch of two new kitchen systems for Boffi during the London Design Festival. The Cove kitchen and the K21 kitchen implemented with recent upgrades. These systems represent the very highest levels of Italian craftsmanship, in both quality and visual refinement."

zaha-hadid.com
boffi.com



FABRIZIO CRISÀ, Designer at Elica

SHINING is a new island cooker-hood in Elica's New Evolution line, designed by Fabrizio Crisà. An evolution of the previously presented, award-winning Edith hood, its iconic silhouette recalls the shape of a lamp and is available in four finishes: copper, peltrox (a treated metal that looks weathered), cast iron, and rust. Fabrizio Crisà: "All of the finishes are embellished with black or polished steel inserts, and it contains a large ceiling light equipped with an LED disc, making lighting one of the distinctive characteristics of this product. It also operates via remote control and has the possibility of connecting with SNAP (an innovative Elica aspiration system that monitors and improves air quality), amongst a long list of features."

elica.com



Designer Fabrizio Crisà



KITCHEN PRODUCTIVITY

1/2. BULTHAUP

The first kitchen workbench that bulthaup launched in 1988 was utterly revolutionary: in the midst of the loft trend, bulthaup presented a highly mobile, flexible element that included all the essentials of a kitchen in one single unit. Decades later, Vienna-based design group EOOS reinterpreted the workbench as part of its analysis of the archetypal images, customs, and age-old rituals that led to the development of the b2 system, for which mobility and adaptability are key factors. Given its high versatility, the b2 workbench comes alive in many different ways. Like in the ensemble shown here, comprising two tall units and two workbenches, combining an uncompromising pursuit of the essential with the beauty of purposeful form and materials. As in a professional kitchen, the utensils are close to hand on the wall, while the pots and bowls are stored on simple shelves. Accordingly, the carpenter's workshop also became a place of inspiration and provided the stimulus for the bulthaup b2. To determine the exact storage requirements, the EOOS designers studied the realistic amount of space needed for kitchen utensils, kitchen equipment, and crockery, and compressed the space to its most essential dimensions.

bulthaup.com
eoos.com

3. DADA

Since its first presentation last year, Dada has developed and made flourish the compositional clevernesses introduced by Vincent Van Duysen in the design of the VVD kitchen. The Belgian architect, who is the art director at both Molteni and Dada-Kitchen, has reinterpreted the contrast between the slim side and end units and the considerable thickness of the worktops. Alternating materials and an interplay of solids and voids give rise to a dynamic and at once sophisticated kitchen. Generous pull-out trays, open-ended drawers, and under-top trolleys complete the project. An aluminium load-bearing structure allows for compositions that are completely suspended from the floor.

dada-kitchens.com
vincentvandyusen.com



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4. KVÄNUM

CC kitchen by Kvänum, which was among the last to be presented by the Scandinavian producer, is inspired by the austere and unostentatious Shaker kitchens, with the slight feeling of a 'rocker'. Mellow and saturated tones match the light oak in the new pantry cabinet. Solid worktops in stone and wood, and cabinets with a slender frame, all convey a modern expression mixed with a classic and rustic touch.

kvanum.com

5/6. MODULNOVA

For the 2017 edition of Milan Design Week, Modulnova confirmed its attention to increasingly innovative research in aesthetically functional solutions. The company has proven to be a pioneer in creating original cladding for the kitchen world, for instance using Kerlite or cement. Modulnova presented an exclusive Sky Blue finish, a very rare, precious fossil granite of Asian origin. Every year, less than 1,000 m³ of this material is extracted. Exceptionally solid and resilient, and ideal for outdoors, Sky Blue has an even, grey structure, with delicate white streaks. It lends itself to all types of processing: it can be polished, honed, brushed, sanded, or flamed.

modulnova.it



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GABRIELE CENTAZZO
Designer at Valcucine

This year, Valcucine celebrates the 30-year anniversary of its first glass kitchen, the one that introduced glass to the kitchen industry and established the current conditions which have allowed it to become the primary material employed to design and construct kitchen units. "I have always thought of glass as a magical material shrouded in mystery since it was first discovered some 3000 years ago. Eco-sustainable and resistant, glass reflects the same philosophy that my design concept is based on. It's aimed at creating a feeling of well-being in the kitchen because it perfectly satisfies user requirements and manages to create a sensorial space, thanks to its textures. First and foremost, it is healthy to live in", comments Gabriele Centazzo, Valcucine's designer. Valcucine is celebrating this anniversary occasion in its boutique in Brera, presenting a retrospective on glass, portraying Valcucine's pioneering spirit and eco-sustainable vision, which is always ahead of the times and the changing requirements of kitchen users, thereby modifying the paradigm throughout the sector, both from a stylistic and a constructive viewpoint, introducing the 'glass is more' principle. A special version of

Artematica Invitrum will be showcased: a kitchen made of 100% glass and aluminium, a transparent concept that respects the main principles of eco-sustainable design: dematerialisation, recyclability, reduction of toxic emissions, and durability, while challenging the laws of equilibrium by supporting a stone sink weighing over 200 kg, reminiscent of ancient fountains.

valcucine.com



SVEN SCHNEE, Head of Global Brand Gaggenau

The latest Gaggenau flagship has recently opened in one of Chicago's premier business locations, a historic landmark within the cityscape. Not simply a showcase or a cold showroom, it aims to inspire people with a passion for all things culinary and social. Architects einszu33 drew inspiration from Mies van der Rohe's architectural philosophy, with free flowing spaces created amidst structural order. Mies's principles are in fact reflected in an open-plan design that acts as a framework for dedicated areas where cultural events like wine tastings, culinary evenings, or professional training sessions can be held. The creation of individual areas dedicated to culinary expertise, fine wines, and coffee culture - including live cooking zones - will draw visitors into the space and exemplify the sophisticated lifestyle that is central to the brand's ethos. Sven Schnee says: "All of our international showrooms present the history and heritage of Gaggenau, with the very latest innovations



and products. They provide the stage from which we celebrate our brand philosophy and culture through the finest in culinary and epicurean enjoyment. This latest space was carefully chosen for its exceptional location in the iconic Merchandise Mart. It provides the opportunity for visitors to immerse themselves in the brand, and it also strengthens our position in the North American market in 2017."

gaggenau.com
einszu33.com



MICHAEL WUNRAM
CEO of Eggersmann

German kitchen producer Eggersmann is mainly involved in the commission of bespoke interior projects, like the one recently realised in a beautiful villa near the Attersee premises, close to Salzburg in Austria. "The intention of the design was to create a common mood for the kitchen, dining, and living room area. The tall units composing the kitchen block function as a room divider to the entrance area. All cabinetry runs from floor to ceiling and has been customised for this project. The greige colour of the kitchens is conveying a harmonic and, at the same time, a balancing contrast to the dominating dark wood of the floor and wall coverings and the dining table. In the same way, the smooth finish of the kitchen is perfectly counterbalanced by the rough and vintage surface of the walls and table."

eggersmann.com



GIULIANO & RENZO SBABO
Owners of Key Cucine

During Milan Design Week, the Estivale kitchen by Key Cucine, designed in collaboration with Benedini Associati, was presented in an enriched version with new materials and complementary features. "The structure is built around a large central island with a dramatic black countertop made of Nero Picasso marble. The only visible presence, apart from the elegant surface, is a rectangular sink in the same marble and a hob that seems to emerge from this surface. The central island converses with the modular shelving, and the entire wall showcase area, with its hinged doors, hides all the equipment and appliances while also containing a large pantry with retractable sliding doors made of aluminium finished in antique satin Liquid Metal brass. The column cabinets are fitted with tempered glass shelves and have retractable components and internal LED lighting." Warm detailing and oak panelling with a vintage texture, complete the ambience.



keysbabo.com
benedinipartners.it

1/2. OIKOS

Oikos, designed by May Kukula, was presented in the exhibition Naked Objects, Nieuwe German Gestaltung #005 exhibition organised by state of DESIGN and curated by its directors Alexandra Klatt and Max Borka, during imm cologne 2017. The kitchen looks into food culture in the workplace and acknowledges the qualities of eating together in the office being a bonding factor within the team. Oikos is a table designed for creative working environments and emphasises the importance of social connection, inviting people to gather around it to work, eat, or cook together. Transforming an ordinary table top into a surface where both cooking and eating become possible, it includes electrical sockets, storage places, and an induction stove that can be covered with a lid when not in use.

maykukula.de
stateofdesign.berlin

3. SANWA

Carefully selected materials is the distinctive trait of Pattina, a kitchen presented by Japanese brand Sanwa this year. The matte-black steel profiles create a contrast with the large, raw wood strips covering the sides and perfectly camouflaging the large drawers. The structural frame is only 20 mm thick, with slim legs and essential oriental door detailing. The worktop, with its integrated sink and tap, uses top quality Italian-made ceramic tiles that are available in three delicate hues: light grey, cement grey, and chestnut brown.

info.sanwacompany.co.jp

4/5. RÖSHULTS

Swedish brand Røshults presented its outdoor Kitchen Island this year. A configurable product, it contains different modules: a sink, a cutting board, and a grille, all of which are customisable. Made to order, the Røshults Kitchen Island has an adjustable frame that accepts units of two modules up to eight modules, with each framed section adapted for gas hoses and water pipes. Additionally, each of these sections can accommodate a door, drawer, or a fridge.

roshults.com

6/7. SCHIFFINI

Schiffini, a historical Italian brand, attended Milan Design Week 2017 to introduce the new elements in its LEPIC kitchen designed by Jasper Morrison. Last year, the company began a partnership with Jasper Morrison, producing a project that is rich in details while pleasantly out of fashion. The LEPIC kitchen series displays a sophisticated yet simple, straightforward appearance: the cooker hood, the tables, and the new accessories are all dedicated to good design based on practical issues, optimising the friendly daily functions of the kitchen, in line with the quintessential style of the British designer. A new flagship store is opening in London's Duke Street, where the most significant products in the Schiffini collection designed by Vico Magistretti, Alfredo Häberli, and Jasper Morrison will be presented.

schiffini.com
jaspermorrison.com



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Photo: Claudia Zalla



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Photo: Claudia Zalla



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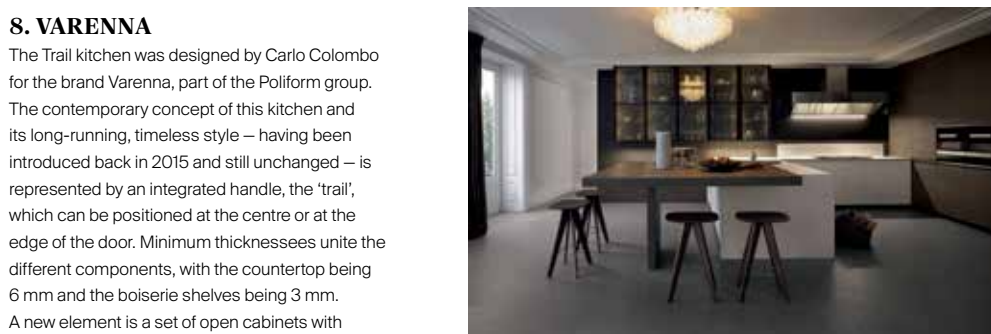
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8. VARENNA

The Trail kitchen was designed by Carlo Colombo for the brand Varenna, part of the Poliform group. The contemporary concept of this kitchen and its long-running, timeless style – having been introduced back in 2015 and still unchanged – is represented by an integrated handle, the 'trail', which can be positioned at the centre or at the edge of the door. Minimum thicknesses unite the different components, with the countertop being 6 mm and the boiserie shelves being 3 mm. A new element is a set of open cabinets with lighted back.

carlocolombo.ch
varennacucine.com
poliform.it

SILVIO FORTUNA
President of Arclinea

During Milan Design Week, Arclinea presented a kitchen project under the direction of Antonio Citterio. The Convivium island, in seamless dialogue with the Convivium unit by Maxalto, became an inbuilt part of the room. Convivium fills the gap with its large cupboard that can co-exist with both kitchen and dining furniture. It's a unit for dedicated spaces that can hold everything needed for laying the table, as well as small electrical appliances. The Suspended Glass Cabinet is an initial step towards the expansion and development of the Arclinea Collection, a huge 'abacus' of exclusive elements, all totally compatible, for designing, creating, and solving real, everyday requirements.

This presentation marked an opportunity for a link between Arclinea, B&B Italia, and Maxalto, with the announcement of important developments. As confirmed by the company president: "Arclinea and B&B Italia have established a strategic partnership founded on the complementary nature of their respective products and on their extraordinary ability to merge design, tradition, and innovation through an industrial production

approach devoted to excellence. Antonio Citterio is a connective thread that unites the two companies. He has collaborated with Arclinea for over 25 years and has created countless top-selling products for B&B Italia. Convivium is an open living space, a kitchen as an organised area where architectonic solutions are the outcome of their location. The main player in this innovative project from 2002 is the convivial island that integrates a big wooden table for food preparation, cooking, and eating."

antonio-citterio.it
arclinea.it
bebitalia.com



THOMAS KREDATUS
Managing Director of Poggenpohl

Luxury kitchen manufacturer Poggenpohl has been honoured with the Red Dot Award for Product Design in 2017 and with the Good Design Award in 2016 for its +STAGE units. The system can be individually defined and grouped together by means of specially developed features. Design solutions provided by Poggenpohl offer completely themed packages for the office bar, kitchenette, wardrobe unit, or tea corner. "With the different themes, we illustrate how +STAGE can be customised and implemented, knowing that there are countless solutions and possibilities for fulfilling one's own unique personal requirements", says Thomas Kredatus, who was appointed Managing Director of the company earlier this year. Four different heights and a standard unit depth of 65.4 cm are available in the Poggenpohl range of colours and materials.

poggenpohl.com

