



CUTTING-EDGE
KITCHENS

TREND REPORT: EUROCUCINA

FUTURE *PERFECT*

THE BIENNIAL EUROCUCINA
FAIR IN MILAN SETS THE BAR
FOR KITCHEN DESIGN AND
STYLE. HERE'S WHAT SOME
OF THE WORLD'S BEST
BRANDS ARE COOKING UP
WORDS VANESSA KEYS



Dark and moody hues, endless storage and statement design, as seen in this kitchen by luxury Italian manufacturer Arrital, were all on show at this year's fair. >

IN ASSOCIATION WITH

FISHER & PAYKEL



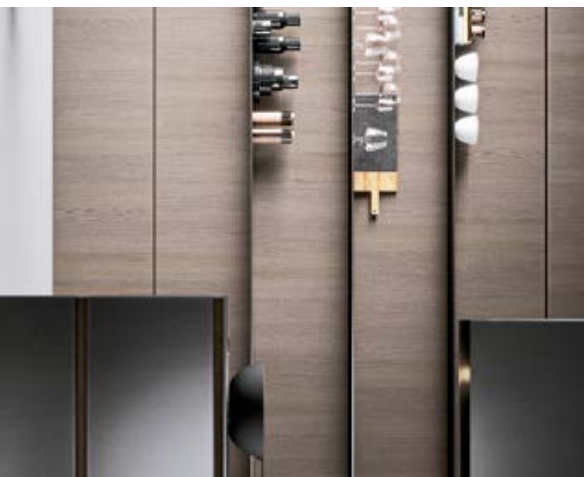
TREND *the art kitchen*

Kitchens looked decidedly un-kitcheny this year, with cabinets so stylish it was easy to forget they were designed for storage, appliances so sleek they disappeared before our eyes, and so many touchable textures we thought we were in the living or dining room.

More and more, designers are giving us the ability to hide or camouflage parts of the kitchen at our own choosing. There was a big push towards creating concealed work areas, like the Inside System by Ernestomeda (below) and Logica Calata by Valucube, which boast sliding doors that close and hide the entire kitchen structure. Paradoxically, open storage that blurs the line between kitchen and living space was still very much on trend.

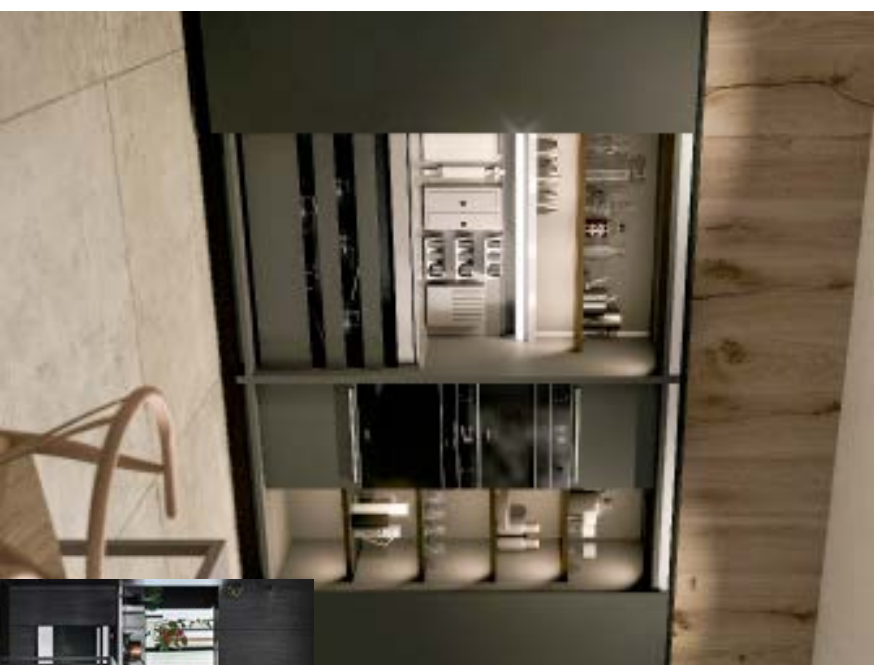
At Airtial (left) rows of grained timber shelving made a case for arranging and displaying prized crockery as you would your favourite books.

Meanwhile, designers extended the notion of the breakfast bar with dining tables built onto islands, executed beautifully at Veneta Cucine (above).



THE LOOK IS LESS KITCHEN, MORE LUXE.

EXQUISITE *finishes and surfaces* STAR



TREND: *back is back*

This year and beyond will see the all-white kitchen take a back seat to dark, dramatic shades of black, punctuated by moody greys and light khaki. Deeper hues hide a multitude of scuff marks and smudges (making them far easier to maintain and keep clean), and black has the power to make any space look instantly sleeker and more modern.

No just reserved for countertops and cabinetry (as seen at Airtial, left), black hues dominated kitchen appliances at Eurocucina. Case in point: ASKO launched their much-loved Craft oven in black stainless steel. "Black steel reflects the light, giving the products a sober, shimmering and exclusive feel," says Jon Carlehed, head of design at ASKO. "It adapts to the lighting conditions and surrounding colours, and because of this, the products can be integrated in an equally stylish way, both in a modern, industrial-style kitchen as well as in a rural, richly decorated kitchen."



A lead interpretation of the all-black trend by architect Clive Cousins.

EXPERT ON THE GROUND

SIMONE STEPHENS, SENIOR INDUSTRIAL DESIGNER FOR FISHER & PAYKEL, FRESH FROM THE FAIR, TALKS TOMORROW'S KITCHENS

1 "Integrated design is already big and is getting even bigger. This means that appliances will no longer be designed in isolation – they'll be created to fit the existing or new space. It's all about getting a really good fit, making sure there are no gaps."

2 "There's an increased desire for flexible, modular kitchens that grow with us, rather than ones that we outgrow. Think dish drawers that can either sit side by side or stacked on top of each other, or our new integrated rangehoods and ovens that allow you to mix and match."

3 "We're seeing big demand for quiet functionality: kitchens that work hard but do it quietly behind the scenes. This doesn't just mean making appliances quieter but incorporating visual elements, like lights, to tell us when an appliance is on or finished." >



A smart, seamless kitchen kit out in Fisher & Paykel appliances.



TREND: cut flow cool
Flexibility in the kitchen once meant a butcher's block on wheels. But with renters on the rise and homes getting smaller, there's an increasing demand for multifunctional, flexible kitchens. Boffi used Eucucina to launch its newest kitchen by Piero Lissoni, 'Combine' (pictured), which puts the design completely in the hands of the user. Rather like a modular sofa configuration, mono blocks and worktops in different shapes and sizes mean you can personalise your working space to how it suits you, while extractable tables let you create fixed or extendable dining zones to suit your guests.

Also leading the trend is Alpas Inox, whose 'Liberté in Cucina' deconstructs the kitchen into a series of customisable, freestanding modules that offer total design freedom. Pick a function - food prep, washing, cooking, storage - and then customise to your heart's content.

MODULAR KITCHENS ARE COMING, DESIGNED TO BE

rearranged DAILY TO SUIT YOUR NEEDS



TREND: well & good
The world's obsession with wellness has officially come to the kitchen, with designers using technology to empower us to become better, healthier and safer cooks. Poliform's Infinity Modular System (right) features overhead storage with photo LED lighting for growing herbs.

There was also a big move this year towards cleaner kitchen air, with brands like Miele (above), Siemens and Fisher & Paykel all launching new and improved extractor hoods. Others implemented the kind of food storage technology once reserved for the restaurant industry. Electrolux and Smeg both launched versions of a blast chiller technology that cools cooked dishes super quickly in a boon for food safety. Electrolux debuted their innovative Visual Garden, a refrigerator that lights up to show you the produce inside via a transparent window pane. Their goal? To eliminate food waste and help people lead healthier lives.

favorite finds

Ingenious creations filled every corner of the fair, from Asiko's dishwasher - with the largest loading capacity in the world - to Kenell's dining table-cum-induction cooktop for a convenient cuppa. And then there were these three...



Beko's new S16hCook lets you cook at two different temperatures simultaneously.



Among a sea of monochromes, Shone Steady is My Love, a collaboration between Shone and Dulce & Gabriela.



Fisher & Paykel's iconic DishDrawer has a cool new feature - knock once to start and pause a cycle.