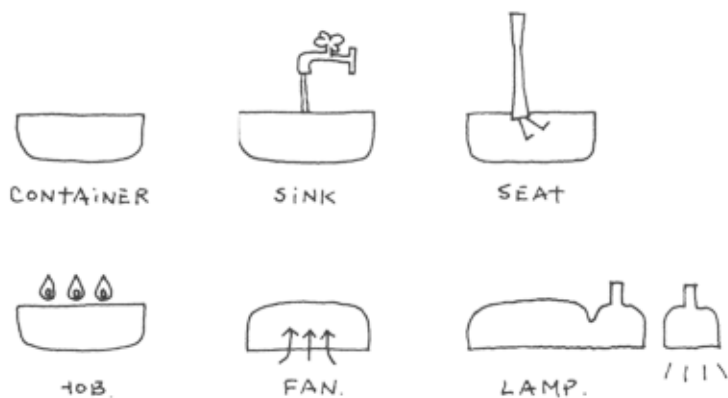


DesignING TALKING ABOUT



To the side, a drawing that shows the recurring aesthetic element, interpreted for different functions, of the Ki kitchen designed by Studio Nendo for **Scavolini**. Below, one of the possible compositions of the model.

REFLECTIONS ON THE THEME OF THE KITCHEN



Three **international designers** create kitchens for three **Italian brands**. And the opportunity arises to take stock of what the **kitchen is today**, and what it might **become tomorrow**.

by Andrea Pirruccio

Vincent Van Duysen, Oki Sato of the studio Nendo, and Makio Hasuike: three internationally acclaimed designers, who at Eurocucina present three kitchens, created respectively for Dada, **Scavolini** and Aran Cucine. While taking the diversity of the three models into account - that of Van Duysen (Hi-Line VVD) is an aesthetic and materic reinterpretation of a bestseller of the firm, while the kitchen by Oki Sato (Ki) is an attempt to give the space a minimal dimension, and that of Hasuike (Sipario) is a compact single block, outfitted for food preparation and cooking - this seemed like a good opportunity to examine the situation, through three questions, of the most important room in the house, to understand what the kitchen is today, and what it might become tomorrow.

What thoughts (on aesthetics, the market, and everyday practical use) lie behind the kitchen you have designed?

Van Duysen: Dada did not set out to reinvent the kitchen, but to reinterpret one of its bestsellers (the Hi-Line model) with technologies of the latest generation and sophisticated details. It is a timeless kitchen thanks to its clear, pure design language, to which we have added unusual materials for a kitchen, tactile and sensual, that make



my version of Hi-Line closer to a living area. It is not an industrial model but a domestic one that includes 'strong' architectural details.

Sato. The concept of the project lies in the attempt to 'reduce' the kitchen to two elements, because as a rule kitchens are filled up with too many objects. I began working on a kitchen based on wooden shelves and white cabinets. It was a true challenge, because by nature the kitchen has many different functions. I wanted to create more space, to offer a sense of freedom and relaxation. These were the thoughts behind Ki, which in Japanese means 'box' or 'storage system,' but also 'wood.' A single word that incorporates two different aspects of the whole project.

Hasuike Sipario for Aran Cucine is based on the idea of making a product with a silent appearance, oriented towards efficiency and cleanliness, easy to fit into the contemporary habitat but also ready to transform itself into a protagonist of the home, by raising the curtain (sipario, in Italian).

For years now the dominant trend has been the kitchen seen as the 'hearth' of the home, perfectly integrated with the living area. Do your projects fit into this trend? What are their specificities with respect to familiar models?

Van Duysen. For me the kitchen is a space in which to live. Starting with this premise, my goal with this project was to give the space a 'domestic' feel. My kitchen for Dada can be integrated with the living area or not. I want it to create a pleasant, comfortable environment, without overlooking ergonomic and functional aspects.



Above, a portrait of **Ohi Sato**, the designer who has created *Studio Nendo*. To the side, another composition of *Ki*. The collection also contains items to furnish the bath environment.