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SUB-ZERO WOLF /FRIGO2000
HIGH PERFORMANCE KITCHEN
EUROCUCINA 2016 ENGLISH TEXT
FTK AND MATERIALS



Over the last years, the theme of comfortable work has been extensively discussed, so much that, the last 18th February, the Municipality of Milan established the third day to this theme devoted. Actually, working in an ergonomic manner and in the right position allow to reduce physical diseases, increasing wellness and productivity; moreover, this is not merely related to the work environment, but also to others like the kitchen one, the hub of our house. Many brands from the kitchen industry are increasingly aware of this matter, and the kitchen of the future will necessarily consider the wellness of the people working in it. To sum up, how this improvement can be transferred into the daily work within the kitchen environment? In the cooking area, working is easier when you can adjust countertop, tables and chairs, island and peninsulas, in height. This is mostly useful in small environments where space must be optimized. Actually, working standing up in front of a too high or too short top, forces the user to poor posture that, over the time, may affect the health. To give an example, in case of different in height couples – she is 1,65 meters tall, he, 1,85 – a standard top can be restrictive, forcing all users to useless efforts. It is even rougher in case of young kids or disabled people using the countertop or the table. Moreover, considering the increase of average height, countertops should be in line with the user's needs, allowing

an easier and healthier use, avoiding wrong postures provoking cervical-lumbar-back aches, as well as twitches, and so on. It is therefore important the kitchen furniture height can be adjustable. For instance, the table should switch between the cooking and dining sessions, finding in both cases the most comfortable height. Among manufacturers aware of the comfort in the kitchen environment, Danish Linak stands out, a brand specializing in the development of electrical, furnishing movement systems, following in-depth studies in the cooking area, and offering new ergonomic opportunities. In its systems, tables and countertops can be adjusted in height, the hood can be hidden inside the countertop when not used, new functions can be added to the island or the peninsula, enlivening them with items that can be visible or hidden depending on the needs. Many kitchen furniture brands, as the ones here displayed, make use of these devices, adopting next-generation technologies, in the pursuit of an ergonomic design addressed to comfort and health, and complying with users' requirements in terms of functionality and movement. Both in case of avant-gardist, cutting-the-edge kitchens, and in traditional and classic ones.

Opera 30 di Brummel è una cucina dalle linee decise e squadrate, che gioca con una struttura imponente e lussuosa. La zona operativa presenta porte a libro rientranti a scomparsa, top e alzata in vetro extra chiaro madreperlato retro laccato. La finitura è in bianco laccato madreperlato completato da boiserie in vera pelle e borchie personalizzate.

Opera 30 is a kitchen featuring clear-cut and square lines, playing with a mighty yet luxurious structure. The working area features rollaway, hinged opening doors, and extra-clear, pearlescent, back-lacquered glass, shelf and top. The finishes come in lacquered, pearlescent white, integrated with a boiserie in pure leather and customized studs.