By WGSN-homebuildlife team, 24 April 2012

Sculptural hoods

Extractor fans become the focal point of the kitchen as designers experiment with sculptural forms, geometric compositions and surface texture. Touchscreen displays avoid the build-up of dirt and grease that can occur with button and dial systems, while keeping the silhouette of the hood clean and crisp.



Faber at Milan EuroCucina 2012



Ernestomeda at Milan EuroCucina 2012



Faber at Milan EuroCucina 2012



Faber at Milan EuroCucina 2012



Neff at Milan EuroCucina 2012



Smeg at Milan EuroCucina 2012







Scavolini at Milan EuroCucina 2012



Stosa at Milan EuroCucina 2012

Dashboard dials

Although induction hobs are now established in the industry, many consumers remain keen to operate kitchen appliances in traditional ways, such as twisting dials or pressing firmly on a button. Recognising this, a range of manufacturers offer sturdy and solid hobs, operating systems and LED-lit dials which resemble car dashboards.



Bosch at Milan EuroCucina 2012



MK Cucine at Milan EuroCucina 2012



Effeti at Milan EuroCucina 2012



Moka at Milan EuroCucina 2012



Neff at Milan EuroCucina 2012









Smeg at Milan EuroCucina 2012

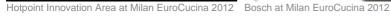
Smeg at Milan EuroCucina 2012

Smeg at Milan EuroCucina 2012

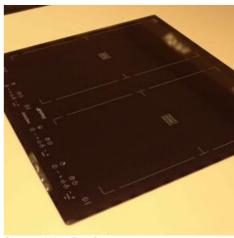
Flexi hobs

The next generation of induction hob sees designers play with placement, with areas of heat delineated by squares and sweeping lines as well as circles. A highlight piece for the trend is Gamadecor's hybrid hob which caters for every customer, allowing for both methods of cooking.









Smeg at Milan EuroCucina 2012



Scholtes at Milan EuroCucina 2012



Gaggenau at Milan EuroCucina 2012



Team7 at Milan EuroCucina 2012







Steininger at Milan EuroCucina 2012

Siemens at Milan EuroCucina 2012

Gamadecor at Milan EuroCucina 2012