

# Kitchen

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By Ali Morris, WGSN-homebuilidlfe, 23 May 2012

Food preparation and preservation will continue to evolve and change due to the downsizing of urban living spaces. As manufacturers continue to introduce new kitchen tools and appliances, the urban consumer is faced with the task of editing out products that are surplus to their daily requirements and find new ways of storing essentials in a small space.

## The urban kitchen

Simplicity is the key for small spaces. Urban consumers need basic, adaptable storage solutions that enable them to tailor the space to accomodate their specific needs. Urban kitchens are usually open-space designs, so decoration in tune with the rest of the living area is key here. In addition, kitchen tools are increasingly design-conscious as they will often be on show on hanging or open storage.



Lukáš Kordík, Bratislava



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b2 kitchen by bulthaup



Source: As seen at [www.apartmenttherapy.com](http://www.apartmenttherapy.com)



Elle kitchen by Cesar



Gallery kitchen

## Multifunctional

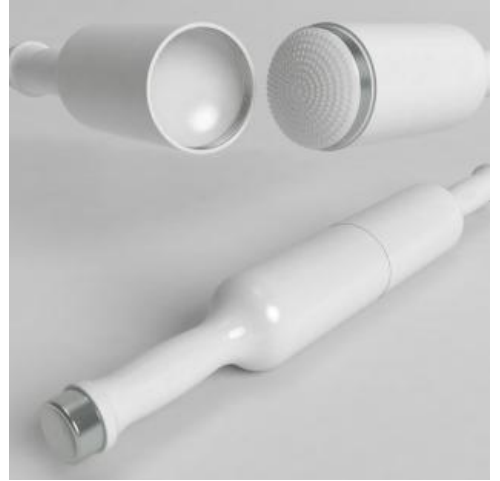
When short on space, it is important to get as much use and value out of one area as possible. Surfaces and objects are given multiple functions and modular hanging racks can be used to store everything from tools to growing herbs.



Ghost sink with laminate cover from the Pura Terra range by Binova



Peg board storage



Roll and Mix multifunctional kitchen roller by Marcial Ahsayane



onWall system by SieMatic



onWall system by SieMatic

Appliances need to be lightweight and slimline for easy storage. The Ergorapido by Electrolux combines a large and small wireless vacuum cleaner – the large one for a big weekly clean and the other for general upkeep.





Ergorapido Plus Green vacuum cleaner by Electrolux



Ergorapido Plus Green vacuum cleaner by Electrolux

## Versatile

Versatility was a key theme at **Eurocucina 2012** in Milan, with kitchen spaces that incorporate everything into one manageable workbench or island that can be used for cooking, eating and gathering.



Stainless steel kitchen cart by Walmart



Boffi mini kitchen by Joe Colombo



VÄRDE freestanding units by Ikea

Tivali's enclosed mono-block kitchen incorporates multiple cooking needs from start to finish in a stand-alone unit that can be recessed into a wall or act as a room divider.



Tivali compact kitchen by Dada



Tivali compact kitchen by Dada



Tivali compact kitchen by Dada



Concrete kitchen by Steininger Designers



Concrete kitchen by Steininger Designers

## Compact

When living in a small space organisation is of optimum importance, and this is particularly challenging in the kitchen where there are tools and food to store. These designs use every inch of available space and make use of hidden surfaces to neatly store away as much as possible.





Interior organisation by bulthaup



b2 kitchen by bulthaup



Infinity I-Kitchen refrigerator by Electrolux



b2 Kitchen workshop by bulthau



Accessory system by SieMatic



Interior organisation by bulthaup



Multimatic by SieMatic



Vipp 280 washing up set by Vip



Herb drying rack by Cox & Cox



Compact espresso machine by  
Electrolux



Ariel kitchen drawer by Modiani