

OBJEKT[©] INTERNATIONAL

54 UNIQUE STYLE

**BLACK HOT
SUPERSTUDIO**

**SAN FRANCISCO
SPECIAL STYLE**

**ORLANDO
DIAZ-AZCUY**

**new elegance from
MILANO**

**PARIS: staccato
in the TEXTILES PALACE**

**BLACK WHITE +
HOLY DAUGHTERS**

**ISTANBUL AND THE
MODERN ARTS**

KITCHENS FOREVER



\$9.50 us \$11.50 can \$14.95 australia £7.95 uk
€ 9.90 italy-spain-belgium-france € 12.20 europe



PRINTED IN THE NETHERLANDS





Above: an Arclinea kitchen designed by Antonio Citterio, who has been working with that kitchen company for 25 years already.

Center right: the Kludi L-line tap and pull-out spray tap which can be extended 76 cm in order to fill pans with water.

Below: the K7 tap set from Grohe. These are professional taps for the amateur chef. The lady holding the chopper is cooking in the Wwoo flexible concrete outdoor kitchen developed by Piet-Jan van den Kommer.

For many years now Antonio Citterio has been a star in the international design firmament. He has been working for over 25 years with the Italian kitchen company, Arclinea, and over the years has seen the kitchen evolve as regards its function and place in the home

Citterio: "As an architect, when I start on the design of a new concept, I take the total interior design into consideration. Then I define the programme of convenient and practical solutions. This produces a framework within which I reduce the selection of options to one appropriate concept. In my opinion, the kitchen (together with the bathroom) is the place in the home where the greatest changes have taken place in recent years. The kitchen is a social space, filled with the most sophisticated technology and designed with the same care as an industrial product. Also, the kitchen – as a social space – is adapted to the realm and mood of the users."

"Without a doubt, the kitchen has become the focal point of the interior. Once it was a purely functional space, but it has gradually become the heart of domestic social life. It is no longer a show-piece or status symbol, but rather a welcoming place where cooking is done and culinary creativity can be given full rein. Take for instance the kitchen island – a feature from the professional kitchen that has been adopted in the domestic setting." In view of real estate prices in many of the world's big cities, there is a growing demand for smaller kitchens these days: kitchens with

the same practical features and aesthetic as their 'big brothers'. "Perfectly functioning kitchens which fit well into smaller spaces have led to the integration of functional and technical elements, such as an extractor integrated in the ceiling, and other features that are camouflaged."

Citterio's final comments: "Clearly, the vision that Arclinea and I share has led to a radical reinterpretation of the way people see and use the kitchen".

