

# Ottagono

DESIGN  
ARCHITETTURA  
IDEE

## DESIGNER A BORDO

SETSU E SHINOBU ITO

TUTTI I NUMERI DELLA "METROPOLIRIVIERA"

NAVIGARE "ALLA GRANDE"

NEW YORK  
SKYLINE 2016

ARREDAMENTO  
OUTDOOR E RELAX

60192

9 770391 748003

DESIGNERS ON BOARD

SETSU AND SHINOBU ITO

THE "METROPOLIRIVIERA" IN NUMBERS

SAILING IN GRAND STYLE

NEW YORK  
SKYLINE 2016

FURNITURE  
OUTDOOR LEISUR

192 Luglio-Agosto/July-August 2006  
Full Year in English

rassegna stampa - ghenos srl 4, via Poliziano 20154 Milano





Le nuove cucine della linea Thermastone di Mercury Appliances installano due bruciatori della serie Dual di Sabaf dall'inconfondibile segno 'a quadrifoglio' (nella foto il modello wok da 4,5 kW). Oltre alla potenza nella cottura (regolabile da 0,5 a 4,5 kW), innovativa è la sede dei comandi azionata attraverso un'asta rotante, collegata ai bruciatori tramite un particolare rubinetto (prodotto Sabaf).

Dual burners by Sabaf with their unmistakable 'clover' marking are installed on Thermastone line kitchens by Mercury Appliances. These new kitchens mount two Sabaf Dual series burners (pictured, the 4.5 kW Wok model). In addition to exceptional cooking power (which can be adjusted from 0.5 to 4.5 kW), the controls are innovative, implemented with a rotating bar connected to the burners by means of special hardware (Sabaf).



La Serie III di bruciatori Sabaf ha vinto il Premio Intel Design 2005 per la categoria 'friendly product', per prodotti focalizzati sulle tematiche socio-ambientali ed eco-compatibili. Lo sviluppo produttivo è rivolto all'ottimizzazione dei consumi e alla riduzione delle emissioni nocive: aumentando l'efficienza si utilizza l'apparecchiatura per un tempo inferiore, riducendo le emissioni inquinanti. The Serie III burners by Sabaf won the Intel Design 2005 prize in the 'friendly product' category, for products focused on socio-environmental and eco-compatible themes. Production development aims at optimizing consumption and reducing environmentally harmful emissions: by increasing efficiency, the equipment is used for less time.



event, the food preparation phase precedes cooking and is increasingly aided by the use of appliances whose use must be intelligently managed to avoid waste. Krups, the German brand of small appliances, is widely used scale in private and professional kitchens, such as Davide Oldani's. This brilliant chef has studied a line of plates to enhance the flavours of foods and was named a testimonial in the Italian presentation of new appliances, which he uses in his D'O restaurant in San Pietro all'Olmo. Konstantin Grcic designed the Krups Prep Export collection (kitchen machine, food processor and blender) and we asked him where he drew his inspiration. "Krups is a very popular brand in Germany, where every home owns one product: we might say that we grew up with Krups. This familiarity certainly made our partnership easier. We began the design conception by redefining a new meaning to the brand, basing our work on the history of three key characteristics: precision, perfection and passion. From the perspective of design, we were initially inspired by Braun products of the Dieter Rams era." We talk about this collection as if it were a new generation of products: from the perspective of design, what does it mean? "Along with technical innovation, such as increasing the power of the new motors for the kitchen machine, food processor and blender, we believe that the Krups range is an alternative response to the retro look that we have seen in most of the products in the sector. In particular, the kitchen machine and blender category is very influenced by the American style. For Krups, the objective was to respect the key elements with an innovative and contemporary design line. This approach is illustrated in the details, such as in the control panel of the blender and processor, and in the choice of materials, such as the decision to use metal and not chrome-painted plastic or other similar materials."