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CULTURE CLUB



What have we been up to the past few months here at Kitchen Culture? Here's a wrap-up of some interesting activities that we organised or took part in.

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#01-02/05/07
Thye Hong Centre
Singapore 159086

HAÜS SHOWROOM
2 Leng Kee Road
#01-08
Thye Hong Centre
Singapore 159086

MALAYSIA
45E Ground/1st/5th
Floor, Jalan Maarof
Bangunan Bangsaria
Bangsar Baru 59100
Kuala Lumpur

HONG KONG
15/F, The Sun's
Group Centre
200 Gloucester Road

Shop B, Ground
Floor & Basement of
Bonny View House
No. 63 & 65, Wong
Nai Chung Road
Happy Valley

Shop 202, Harbour
Centre, 25 Harbour
Road, Wanchai

INDONESIA
Palma One Tower
Ground Floor Suite
102, Jl. HR. Rasuna
Said, Blok X-2
Kav.04, Kuningan
Jakarta 12950

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COOKING WITH V-ZUG

Kitchen Culture and V-ZUG jointly organised a series of cooking classes for existing clients as part of our customer relation management programme.

Held in the Kitchen Culture Singapore showroom, these classes were helmed by Chef Mervyn Phan, who taught participants the finer points of preparing delectable Chinese dishes such as *sio bak* (roast pork with crackling) on jasmine rice, Hainanese chicken roulade with fragrant rice, Asian-style steamed barramundi, and truffle mushroom in vol-au-vent shells. Kitchen Culture provided sweet endings to each meal, such as ginger crême brulee, and kaffir lime banana pastries with vanilla ice cream.

During these classes, clients were given a refresher course on the features of their V-ZUG kitchen appliances in order to take their culinary skills to the next level.

At the end of each session, each guest walked away—full and satisfied—with a Kitchen Culture bag that contained numerous cool items, including a V-ZUG cookbook. “My husband and I enjoyed the cooking demonstration and picked up a few key points throughout the session,” said one happy participant. “We would love to come by for another demonstration!”

ELICA: ADAGIO COOKER HOOD

It is near impossible to prepare a full-fledged Chinese meal without cooking up a storm. As such, in a typical Asian kitchen, the cooker hood is almost always switched on when the chef is on duty. Here's the tricky part: what if you just want to make a sandwich or a salad? Traditional cooker hoods are built into the walls, ceilings or countertops, making them impossible to conceal when you don't need them. In the future-inspired kitchen, however, concealment has become a key feature of modern design.

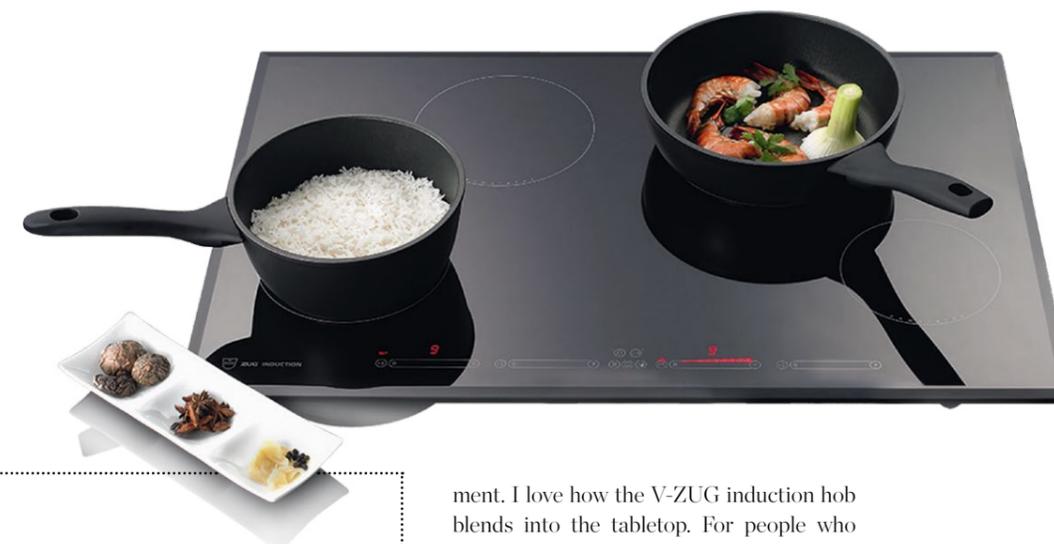
THE LOOK

Experiencing Adagio for the first time, it's easy to dismiss it as just another island-mounted cooker hood. However, unknown to most people, the Adagio cooker hood actually has a trick up its sleeve: fitted with an external motor, the cooker hood can be lowered and completely concealed within the countertop. In fact, since the top of the cooker hood (where the touch controls are located) is flush with the surface, the mechanism actually leaves no trace of the cooker hood ever having been there at all!

THE FEEL

According to Tan, cold stainless steel and glass are two very common materials used in high-end products as they not only look good, they feel even better. The rigidity of these materials is balanced by the grace they add to the product, while the smooth surface they render gives the cooker hood a touch of class. "From a designer's point of view, when a product looks good, feels good, and has unique features, it is already in a class of its own," insists Tan. Especially in the kitchen, where designers are increasingly looking at ways to conceal the immediate function of their designs, the Adagio presents a unique way of how appliances can be stored right within the kitchen's furnishings. "You don't see the product when you walk into the kitchen until you need it, and that puts this product ahead of its time," says an impressed Tan.

"You don't see the product when you walk into the kitchen until you need it, and that puts this product ahead of its time."



V-ZUG: INDUCTION HOB

"Less is more" is a mantra many industrial designers adhere to. In recent years, designers of consumer products have been taking their products apart, leaving only the bare essentials. Similarly, induction hobs are moving towards a button-less, more minimalistic interface.

THE LOOK

When it comes to induction cookers, the V-ZUG induction hob is the epitome of sophistication and elegance. Matching the black undercoat of the induction cooker with a black countertop, the edges of the V-ZUG induction hob disappear completely into the furnishing, giving the illusion that the entire countertop is, in fact, a cooking surface. "As a designer, it's important to note how colours interact with each other within an environ-

ment. I love how the V-ZUG induction hob blends into the tabletop. For people who don't know what it is, it might even look like a very clean surface with round patterns on it," Tan comments.

THE FEEL

The designers of the V-ZUG induction hob have translated the touchscreen experience onto the induction hob. The interface, along with the touch-sensitive controls, reminds Tan most of Steven Spielberg's 2002 science fiction movie, *Minority Report*. In the film, Tom Cruise's character is able to manipulate graphical interfaces of a computer by waving his hands in the air. Here, users are able to adjust cooking temperatures by sliding their fingers from left to right, along with a touch-sensitive locking feature that protects the children.



GALLERY

ISLAND LIVING

Fu Ya Yin explains why her Häcker island counter is the star of her house parties.

Written by **ILIAS ONG** | Art Direction by **KEVIN ONG**
Photography by **VAMOS PHOTOGRAPHY**





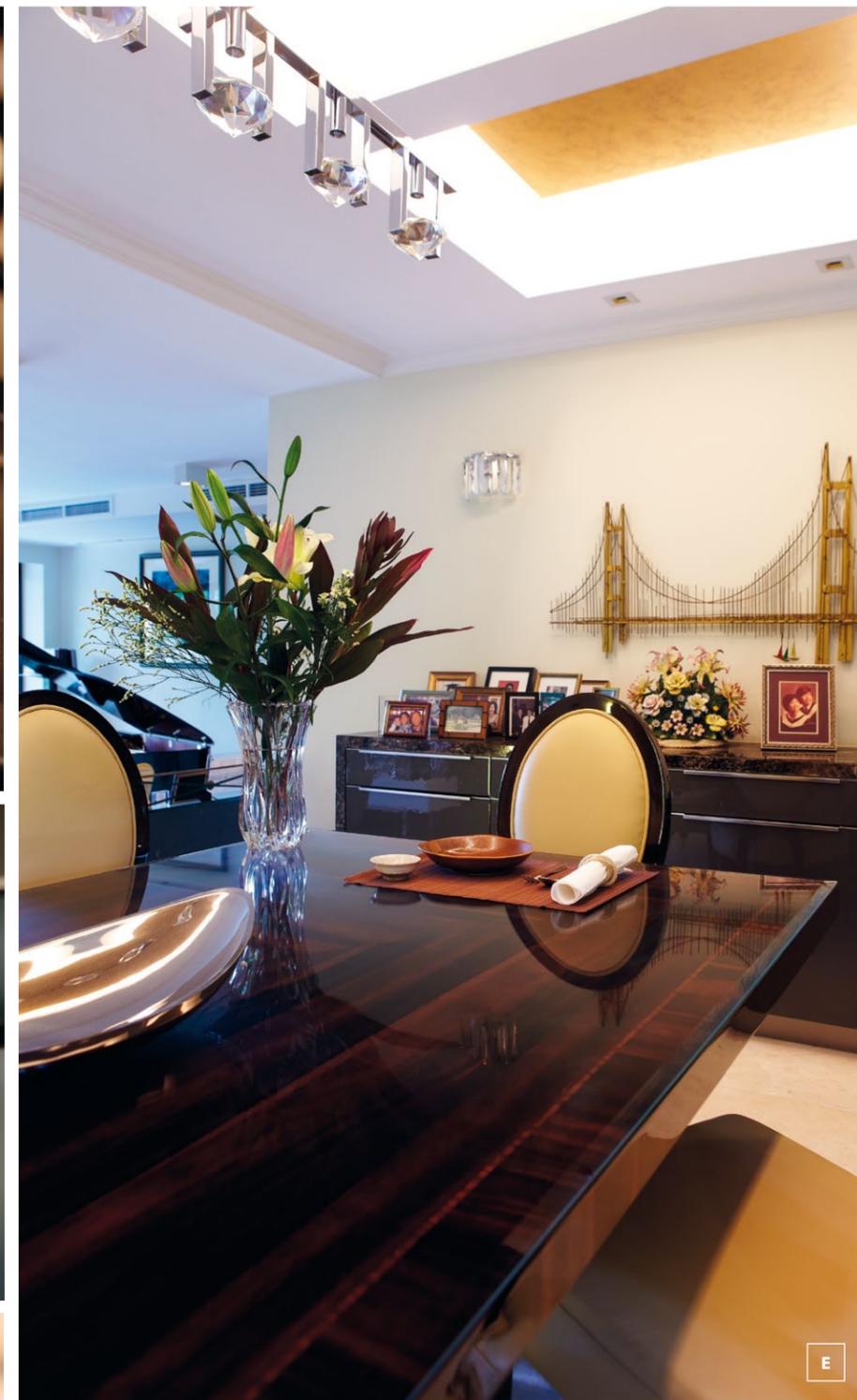
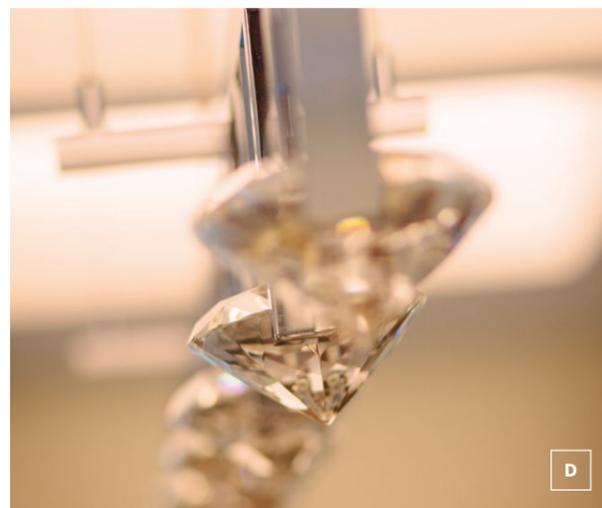
The tinkle of a piano and the sizzle of food on the hob are the two things you'll hear most often in Fu Ya Yin's Bukit Timah condominium. Music and food are big parts of her life, so it's no wonder the retiree spends plenty of time on her seven-foot grand piano and in her dining room, beside a marble Häcker island counter that's outfitted with a V-ZUG induction hob for light cooking.

Warm shades of tan, black and brown dominate the Fu residence, just the right hues to make guests feel at home. And because the couple hardly watch television, the living room is arranged to encourage conversation instead.

“The island is very useful, and it’s also so aesthetically pleasing,” chuffs the ever-smiling Fu. “The induction hob is almost flush with the table. And when I have people over, they automatically come here because all the drinks are here, and sometimes I keep dishes warm on the hob for guests to help themselves. It’s the focal point of the parties I host.”

Fu and her husband entertain guests in their home at least once a month. It could be a family Christmas party or a formal dinner with friends, but most of the time it is one of Fu’s choir groups that comes over for a practice session. The avid pianist, church choir conductor and singer doesn’t just lend her musical chops, but her cooking skills, too: *rendang*, curry puffs and *roti prata* are all on the post-practice menu, which she makes and serves on the Häcker island.

- A. Häcker island counter
- B. Wolf hob
- C. V-ZUG Miwell SL
- D. Detail of light fixture above dining table
- E. Dining room, with Häcker side table in background



When it comes to more complicated dishes, however, Fu turns to her actual kitchen. There, she has the help of a Wolf hob with an in-built electric grill, as well as a couple of V-ZUG equipment: an oven and a steamer. “We use that grill almost every night,” the former stockbroker says. “Actually, I don’t need all three gas hobs—in fact, at any one time, I only use one! But we use the ovens a lot.”

The kitchen and dining area are so

important to Fu that they were the first areas she thought about when planning the renovation of the apartment two years ago. So she sacrificed some living room space—“Nobody sits there!” laughs Fu—and created a raised level to accommodate the island counter and dining table.

That wasn’t enough. Across the dining room, Fu placed a marble Häcker side table that counters the warmth of the wooden dining table. It’s out of necessity, Fu explains



as she pulls open one of the many drawers to reveal... more cutlery, crockery and other kitchen utensils. "I keep the more formal utensils here, and the day-to-day ones in the island's drawers."

But the objects on the Häcker side table are what's really important for the youthful looking grandmother: rows and rows of photographs of her children and two grandchildren, and the happy days when the entire family was under one roof—or, we should say, around one island. When we ask Fu which item she'll save if her home were on fire, she doesn't call out her grand piano or her many pieces of luxury furniture. Instead, her answer is instinctive: "My iPad. It's got all my photos in it."

"I've finished designing the house—no more furniture, no more gadgets, no more appliances. People do enjoy coming over. I think they feel a sense of comfort and, hopefully, a sense of peace."



F. Fu on her grand piano
G. Instead of a television set, a grand piano dominates the living room



Champion



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GALLERY

SKY-HIGH LUXURY



The latest series of condominiums from Far East Organization pays more heed to the needs of the well-heeled.

By **ILIYAS ONG**



As Singapore transforms itself from a caged nation to a playground for the ultra-rich, its luxury residences are becoming as dazzling and indulgent. But home for the man who already has everything should

be much more than fancy 'starchitect'-designed façades. Enter Inessence, a range of five Far East Organization condominiums that allows residents to design their very own castles in the sky.

Alba and Skyline@Orchard Boulevard are two such properties, found in the

prestigious Orchard Road neighbourhood. 'Bespoke' is their calling card to attract a targeted, high-net-worth clientele: everything—including walls, room sizes, furnishings and fittings, and so on—can be customised to the slightest detail.



ALBA

Renowned architect Bernardo Fort-Brescia is responsible for the striking Y-shaped design of this condominium on Cairnhill Rise. Residences start from 1,862ft², while a single penthouse, at 6,383ft², has its own sauna, jacuzzi and lap pool perched atop the 18-storey tower.

What sets Alba apart from Skyline@Orchard Boulevard is a townhouse, which sits separate from the main block, whose three storeys house a private swimming pool and a spacious rooftop patio. And, with Alba's many recreational facilities, it's a home that's fit for discerning families.





Inessence provides bespoke solutions to high-rise city living, where discerning residents can create homes plucked straight from their imagination.



SKYLINE@ORCHARD BOULEVARD

Designed by Pritzker Prize-winning architect Fumihiko Maki, Skyline@Orchard Boulevard is a 33-storey beacon of luxe living. Units range from 1,744ft² for a regular apartment to a whopping 9,419ft² for a penthouse suite.

What the property might lack in lot size, it makes up for with a 'layered horizontal space' typology. Pools, sun decks and gardens are placed on the ground level, while other amenities such as lounges and saunas can be found on two terraces, located on the second and 14th storeys respectively. Lush foliage rings the entire condominium, sequestering residents away from the hustle and bustle of city living.