



FTK (*Technology For the Kitchen*) 2018 – Overview

The 7th edition of FTK (*Technology For the Kitchen*) is being held in Pavilions 9-11 and 13-15 at Rho Fiera Milano. This collateral event to EuroCucina provides a tremendous opportunity to gain an insight into **built-in technology and cooker hoods**, through the **innovative products, concepts and visions** of the art of conservation and cooking now and in the near future.

The following leading sectoral companies will be exhibiting: **Airforce, Aloys Dornbracht (Dornbracht), Arçelik (Beko, Grundig), Asko Appliances, Aton, Barazza, Bertazzoni, Bora Holding, BSH (Bosch, Gaggenau, Neff, Siemens), Candy Hoover Group (Candy, Hoover, Rosières), Electrolux Appliances (Best), Elica, Faber, Falmecc, Fhiaba, Fisher & Paykel Appliances, Franke, Irinox, Liebherr Hausgeräte, Meneghetti (Fulgor), Miele, Novy, Samsung Electronics Italia, Sil Fim, Silverline, Sirius, Smeg, Sub-Zero Group (Sub-Zero, Wolf) and Whirlpool EMEA (Whirlpool, KitchenAid, Hotpoint, Indesit).**

Spread out over **14,300 m²**, the **47 participants** demonstrate that innovation and aesthetic research, sustainable efficiency and “tailored” solutions are the content and creative hallmark of this event. While the new design landscape is extremely varied, one thing is certain: the kitchen of the future is real and promises appliance **intelligence, connectivity, integration and customisation**.

Nowadays, **intelligent domestic appliances** are able to carry out innumerable tasks autonomously and intuitively, saving time and energy. The **integration of WiFi technology** that, in some cases, enables the appliances to be connected to remote devices brings the man-machine dialogue into the kitchen, in a bid to achieve better results as well as the ability to remotely control each of the appliances individually.

In the new **Bora Professional**, the **cooktop and extractor system** communicate with each other each other. From the individual elements upwards, the company has created a unit boasting maximum efficiency and ease of use thanks to **smart handles**: from regulating the intensity levels of the various programmes to temperature display and on-demand extractor system, everything is contained in the control unit for an innovative all-in-one solution.

Candy is focusing on **smartness** and **360° connectivity**, presenting the **first ever range of totally connected ovens in the world** and making **WiFi technology a commodity accessible** to all. The **Watch & Touch** oven with its all-Touch Total Screen door allows every instant of the cooking process to be monitored with a simple touch.

Hoover speaks to the future and of intelligence with a genuinely **Smart Kitchen: induction hob, hood, fridge, dishwasher and washer-dryer** can all dialogue with each other thanks to the exclusive **Vision 2.0 oven**, the real hub of the kitchen. It is a stylish **smart touch screen oven** boasting a conversational system that makes it possible to control all the other appliances.



With **Dialog Oven**, Miele has come up with a **new method of gentle, volumetric, homogenous and very swift cooking** thanks to **variable frequency electromagnetic waves**. Emitted by two sensors and constantly modulated according the structure of the food, which alters during the cooking process, the **electromagnetic waves** cook all the different ingredients of a single menu (which would traditionally require different cooking times) to perfection, with a time saving of up to 70% compared with conventional methods. Naturally, there is also a **dedicated app** with automatic programmes and recipes developed by chefs to help put creativity to the test.

Samsung's SmartThings app promises to make cooking the smart way a piece of cake, enabling all the appliances to be operated from anywhere. Recipes and cooking programmes can be accessed and selected for the new **Dual Cook Flex oven**, which boasts a multifunction system for flexible cooking. There is the option to use the whole space or just part of it by inserting a divider to create two autonomous ovens that can be used simultaneously, if required, with **different temperatures and settings**. The **Flex Door** enables the oven to be opened completely or provides access to the top part alone.

The **iQ500 range** from **Siemens** boasts ovens that **programme, heat, cook intelligently** and are self-cleaning. The collection includes **30 different automatic cooking programmes** with preselected settings for the perfect preparation of gourmet dishes: once the recipe has been selected and the weight of the ingredients entered, the oven will take care of the rest.

Our lives rely increasingly on the social networks and digitisation, and therefore **Whirlpool Corporation** - with its **KitchenAid, Whirlpool, Hotpoint and Indesit** brands - has invested in technology and design that chime with these new lifestyles. Its range of **WiFi enabled appliances** has been extended, all of which can also be **controlled remotely** from anywhere by means of the **6th SENSE Live** app. A simple click is all it takes to turn the appliances on or off, find out how much time there is before a washing cycle is due to finish, create a list of foodstuffs in the fridge and be notified of use-by dates. The new products also come with pre-programmed recipes with assisted cooking, and an innovative function that enables **different cooking cycles for different dishes** to be **programmed simultaneously**. Lastly, the new **Whirlpool oven** will also be integrated with **Google Assistant** for voice command.

Today's lifestyle calls for **simplicity**, in the kitchen at least. This means that **integration of the appliances and between them and the kitchen furnishings** is crucial. A chef's creativity relies on intuitive functions, on just a few commands that go straight to the point, visual order and appliance communication. The manufacturers have taken heed.

Electrolux has taken on the big chill with its **new domestic BlastChiller**, which cools, soft chills and blast freezes in no time at all, preserving the nutritional properties, freshness and quality of every ingredient. The three options can be activated by means of a **special**

thermal probe, enabling the core temperature of the foodstuffs to be taken or their weight to be gauged manually.

Fhiaba has risen to the challenge and responded to the need for system logics with new **chillers** that can be integrated with its fridges and wine cellars, although they have been designed to complement any and every kitchen. The brand's **multifunctional chillers** go a step further, with **11 different, combinable functions**: chilling, freezing, pre-cooling, cooling, drink preservation, defrosting, natural leavening, raw fish and heat functions such as ready-cook and slow cooking. Proving pizza dough, crystallising chocolate perfectly, making super-fresh yoghurt and ice cream and cooking at low temperatures like a 3-star Michelin chef will all be child's play.

Speaking of integration, **Gaggenau** is one of the leaders in the field and demonstrates it with its **Vario Cooling 400 series**, a **modular, integrated and completely built-in family of fridges, freezers, fridge-freezer and wine cabinet combinations** that can be partnered in a multitude of different ways. Multiple, climate controllable zones ensuring different types of food are kept fresh for longer, warm white, glare-free LED spotlights and minimalist interior design all set the 400 series apart.

Integration also seems to be the order of the day for **Falmec**, which is presenting the **Sintesi system that brings together the induction hob and the extractor unit**. This is a solution that can be totally integrated into the worktop, disappearing and aligning itself perfectly with the hob when closed. The system is equipped with a **Carbon.Zeo combined filter**, which harnesses zeolite and activated charcoal, both natural materials, to trap odours and reduce the humidity generated by cooking steam.

It's integration squared for **Franke** with **Mythos 2-Gether** – an **induction stove top and cooker hood** brought together in a single high-tech and extremely stylish solution that can also be flush-mounted to boost flexibility and ease of use. The system boasts top-level energy efficiency and performance when it comes to both extraction and cooking. Along with the central, optimal extraction of fumes and steam and **automatic pan detection and hood activation**, there are the three Flexy cooking zones, cutting edge electronics and automatic functions with pre-set cooking and power stages.

Fulgor sets out to integrate complicated functions and perfect results, while improving ease of use, with its two **new complete cook ranges and new configurations and integrations** to its range of **Full Power** induction hobs. The brand sees FTK as an opportunity to show off its prowess, not just in the realm of cooking but also in that of **washing and cooling**, in a bid to provide products that are easily integrated in terms of both looks and function, leaving greater space for the imagination.

With **Neff**, **integration is synonymous** with attention to the needs of those who wish to concentrate on preparing dishes without having to waste time on automatic movements such as switching on the **hood**. The brand has come up with a **new range of induction hobs with integrated hood control**. The **Flexinduction** cooktop can turn the hood on or off



and turn up or turn down the extraction power no need to take one's eye off the cooking and using only the **cooktop controls**.

Novy has harnessed integration in the name of aesthetic perfection and high quality. **Panorama** is a **cooktop with integrated hood** in the shape of an elegant extraction tower. Made of semi-transparent black glass, it can be mounted at three different heights to provide 40% more efficient extraction by sensing whether saucepans or frying pans are being used.

Domestic appliances have become the stars of the daily living scene because of their ability to mark out, valorise and embellish the kitchen space. Not to mention the living space. Their secret? The high level of **customisation, looks and design** that goes hand in hand with the technology.

Airforce's leitmotiv is: *Give shape to air and dress it in light*. The brand has expanded its range of **induction extractor hobs** featuring the new **hi-light technology, presenting a gas cooktop with integral extraction**, along with **filtering hoods** that are not just highly sophisticated technological appliances but also make interesting furnishing accessories. A stylish, patented look with the wow factor and available in a wide range of models, such as the design that sees **porcelain stoneware** teamed with wall-mounted hoods and island units.

The quest for the essence of materials, shapes and technology is what drives **Barazza**, celebrating its 50th anniversary while remaining true to its core values: **designing and manufacturing products that combine Italian design innovation with cutting edge technology**. The company has also had the foresight to come up with **customisable details, measurements and finishes**, making for original **tailor-made solutions**. **Stainless steel** is at the heart of all Barazza products – a unique material with innumerable expressive capabilities, marrying efficiency, durability and refinement. Of particular note is the innovative **Fusion** system, designed to create new, **customisable built-in solutions**.

Advanced technology always goes hand in hand with distinctive style where **Bertazzoni** is concerned, thanks to the craftsmanlike customisation and minute detail that distinguish Made in Italy. The **Serie Professional**, completely revamped in terms of both performance and design, loses nothing of its **iconic style and ergonomic design**. The **F6011PROPLX electric oven** stands out among the new products, with its 11 functions, best in class cavity and simple, intuitive controls.

Bosch mixes **design, quality and simplicity** in **Vario Style**, the first NoFrost combined **refrigerator** with 19 coloured, **interchangeable front panels** for those who want to make their kitchens eternally unique.



Iconic style and customisation are the hallmarks of **Glow**, the latest addition to the **Faber** family and the result of a one-off collaboration with the designer **Carlo Colombo**. An exclusive model that boasts the **new round LED** to ensure perfect uniformity of colour when off and suffused ambient lighting when on. This model **dialogues with the Faber cooktops** thanks to integral controls in the top of the range suction version.

Making its FTK debut, **Fisher & Paykel** is a company from New Zealand that has turned the design of conventional domestic appliances on its head with its made to measure products. It was responsible for the **first drawer-mounted dishwasher**, a model that brings genuine modularity into the realm of dishwashing. It has brought the ninth generation of **DishDrawer™ dishwashers**, designed to be loaded without having to bend too much, to Milan. Each drawer is an autonomous, easily installed dishwasher and clients can fit customised panels to built-in models to help them blend in with the rest of the kitchen.

Tailor-made looks and **technological** soul are what set **Irinnox** products apart; they are **highly customisable**, responding to the style demands of fitted kitchens. All the machines can be fitted with black glass fronts and can be personalised with finishes in various different materials – copper, iron and distressed brass.

Ever thought of designing your own domestic appliances? **Liebherr** gives you a chance to do just that. The German brand not only has cutting edge technological innovations to offer, it also has combinable solutions in an attractive and customisable design. With **MyStyle**, anyone can design their own made to measure fridge, whether it be classic, coloured or with a favourite image printed on the door.

French class, style and experience is on offer from **Rosières**, which takes the professionalism of top French cuisine into clients' houses. The outright star is the **Sous Vide column**, which combines three domestic appliances in one, to cook, chill and conserve dishes in an extremely elegant and striking solution that is as practical as it is attractive.

Attention to detail and pursuit of value define **Sil Fim's** approach to conceiving and producing cooker hoods. The company has made steel processing into an art form, evident in the details of the modelling, soldering, satin finishing and coupling of surfaces. The fact that the coating processes are carried out in-house means that innovative and striking colour solutions can be tailored to market trend. A new range of **induction hoods** is being presented at FTK, versatile enough to be teamed with any kind of hob.

What if hoods really were windows open to the sky? This was the inspiration behind **Silverline's** Skydoor **ceiling-mounted extractor hood** with integrated lighting, guaranteeing top ventilation performance and all-round bright virtual ambient lighting. The all-new printed acrylic panels convey an air of transparency, natural shadows and reflections, improving the perception of the space.



Ceramic: Handmade in Deruta is a decidedly original project from **Sirius** – a new connected extractor hood and cooktop concept – created in collaboration with the city of Deruta. Each piece is made entirely by hand by master ceramists in the Umbrian city. Marrying machine precision with the creativity of handcrafted work has engendered objects with a technological soul, each of which, despite being produced in series, retains its one-off quality.

Smeg has come up with **Dolce Stil Novo**, a collection distinguished by design and stylistic innovations that ensure that every single product in the range becomes the focal point of the surrounding space. The collection consists of **ovens, a blast chiller, multi-functional drawers, cooktops, hoods, wine cellars and coffee machines**, in myriad possible combinations. This new style is determined by the use of **fine materials, colour and light**, creating volumes with smooth, monochromatic surfaces.

According to **Steel** the buzzword for the kitchen of the future is **versatility**. Its new **Enfasi and Oxford** collections, the former more minimalistic in design and the latter more classic, offer a choice of **induction and gas hobs**, and size-wise have been designed to fit seamlessly into traditional wooden kitchens. Steel products are aimed at those who wish to cook with cutting edge technology at home and in an environment that reflects their own personalities as far as possible, perhaps by incorporating fascinating vintage furnishings or, quite the reverse, by recreating an industrial atmosphere.

Research and innovation in design and performance are a must for **Sub-Zero** and **Wolf**. **Sub-Zero** is showcasing a **professional-looking, totally flush-fitting column fridge-freezer** that aligns perfectly with the kitchen doors and drawers. **Wolf** is showcasing a **new digital look convection steam oven**, featuring several new functions with optimum steam control. The style of the brand's Contemporary, Transitional and Professional lines is testament to the company's ability to satisfy the constantly changing demands of design professionals and consumers the world over.

Milan, 17th April 2018

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