



FTK – *Technology For the Kitchen* 2022 – Overview Built-in electrical appliances boast intelligence and versatility

The natural complement to EuroCucina, FTK (Technology For the Kitchen) showcases responsible, inclusive and connected technology for a more sustainable future. From 7th to 12th June at Rho Fiera Milano, Pavilions 9-11 and 13-15.

There's no doubt about it: we will own an increasing number of **intelligent, versatile and multifunctional** – and therefore **more sustainable** – electrical appliances. This is made absolutely clear at the **8th edition of FTK – *Technology For the Kitchen***, the collateral event to EuroCucina and an unrivalled opportunity for reflection on built-in technology and cooker hoods, thanks to its display of **innovative products, prototypes and concepts** of what will become the art of conserving and cooking. In this edition, technology will be even more **responsible and resilient, intuitive, accessible and easily integrated and integrable** into our lives.

The 43 participants will be ranged over more than **10,500 m²** in Pavilions **9-11** and **13-15**.

Four years on from the last exhibition, a selection of **outstanding sectoral products** will narrate tales of **research and typological innovation**. What we are looking for in kitchens these days are **smart, efficient and functional solutions** that will optimise our cooking experience and best respond to demands for multifunctionality, integration and looks.

This is the intention behind **LHOV**, conceived and designed by **Fabrizio Crisà**, Design Centre Director of **Elica (Pav. 11 | H27 M30)**, which actually ushers in a whole **new category of electrical appliances** – a **3 in 1** solution that **integrates hob, hood and oven** for the very first time. LHOV consists of a single module which preserves the linearity of the kitchen - no projections, no interruptions - the filter system is concealed within the product, while the oven, located beneath the hob, is at an ergonomically favourable height and frees up a further storage space beneath it. The filter system automatically removes steam and odours produced both by the hob and by the oven. The novelty of the suction plate is that it can cope with 5 cooking areas, thanks to the lateral position of the air entry points.

Bora (Pav. 09 | L01 L03) also harnesses typological innovation, with an oven included in its portfolio for the first time. **BORA X BO** is a combination of **aspirator, vaporiser and traditional oven** with integrated cleaning functions built into one single electrical appliance. It boasts a smart pre-opening device that means the door can only be opened once the steam has been automatically suctioned out, protecting the cooked food and saving energy. Naturally, it is equipped with **W-Lan and Bluetooth connections**.

Signature Kitchen Suite (Pav. 15 | G27 H26) puts **flexibility** in terms of **space and versatility of use** at the heart of its proposal. The convertible undercounter fridge has two drawers that can be regulated with a choice of six different temperatures as required and independently of each other, from a minimum **-23°C** to a maximum **+10°C**. It comes **Wi-Fi ready** and can be connected to the home network, so that it can be controlled, turned on and turned off remotely.



Versatility and **innovation** are also the keywords for **Fabita (Pav. 15 | H30 H32)**, which is presenting **Eccolo** by **Adriano Design**, a **small single induction burner**: the round plate sits on a stalk at a height of 70 cm and is supported at ground level by a round base that also serves as a cable winder. The front knob allows the power to be regulated analogically, while the programmes are activated by means of back-lit touch controls positioned on the hob. Eccolo can be moved from one room to another and even taken outdoors, for cooking anywhere.

Along with these narrations, the most significant story at **FTK – Technology For the Kitchen** is all about **sustainability**. We thus discover just how greatly the **environmental footprint** of the production, packaging and logistics of electrical appliances **has been reduced**, how many **recycled materials** are used nowadays, not just in packaging but also in the products themselves, how much the lifecycle of products has been **prolonged or is capable of being extended** and what happens to them at the **disposal** stage. Another fundamental consideration is whether their **performance can be made more efficient and their use made more sustainable**, for instance by means of smart lighting, making some of the functions automatic or with interfaces that suggest sustainable use of the electrical appliances. Another trend, which is everyone's lips, is the possibility for most appliances to carry out **deep sanitising** and ad hoc cleaning programmes.

The products on exhibit – from those geared to **refrigeration** and **freezing** to those for **cooking and filtering** – offer cutting edge performance to **ensure the best results, minimise consumption, improve quality of life and prolong the life of the appliances**.

Thus we have **fridges** that can set themselves automatically, guaranteeing excellent performance at lower costs, with see-through glass panels that allow one to look inside and also function as displays, also allowing for the consultation of recipes to avoid food waste, capable of alerting us when the products are going out of date or are missing thanks to visual tracking, and doing their own online shopping; **ovens** that automatically choose the best and most balanced cooking programmes from a nutritional point of view; in some cases, fridges and ovens can “speak” to each other – the former identifies the available ingredients and the latter selects the recipes. **Dishwashers**, on the other hand, boast even lower consumption and shorter programmes, remote operation and ergonomic comfort.

The **aesthetic content** of the products being presented is no less important: **ergonomics, materials, colours and good looks** are all indispensable factors in the solutions on display, increasingly geared to **customised and customisable design** in order to offer consumers electrical appliances that respond to every possible demand of taste and style.

Milan, 6th June 2022

Press info:
Marva Griffin – Patrizia Malfatti
press@salonemilano.it