

DAMN^o 46

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Food and other things...

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Q-CINA

MacMarg

Q-Cina is a symbolic tool for sharing know-how and tricks in the food universe, with all its cultural and social implications. This unique, portable cooking-station is inspired by the street-food trolley, which has basically been redesigned in a contemporary way. Defined by a frame of varnished steel tubular profiles, Q-Cina's countertop is realised in Okoumé wood and contains a stainless-steel basin. A cantilevered steel module supports the cooking area, which is equipped with three camping stoves. A hanger bar positioned at high level accommodates utensils, while two movable tops and a wooden cutting board improve the unit's versatility and functionality.

monum.it



ALFREDO

This kitchen table originates from a study of old furniture. The tradition of Italian craftsmanship is linked to the carpenter, the tailor, the shoemaker, and the baker, who were professionals with their own workspace, a place where there was always a table that helped them to better organise and carry-out their speciality.

logmi.it



COOK SERIES

Sovrapensiero Design Studio and Mamoli

At this year's Salone del Mobile, Sovrapensiero Design Studio and Mamoli presented the COOK series, a new range of taps and fittings purpose-made for the kitchen. This great revolution is characterised by a silicone water-hose, which is brightly coloured and soft to the touch, can bend 360°, and is repositionable with no effort, thanks to the magnetic dot. COOK reinterprets and transfers the spring taps used in industrial kitchens to the home: the cold steel structure of the tap embraces and supports the soft and colourful tube.

*mamoli.com
sovrappensiero.com*

ETKÖKKEN

Mette Schelde

EtKökken consists of: a water station, a block station and a fire station. These elements define a basic platform for the processing and preparing of meals. For the designer, the starting point was the desire to challenge today's standard; those over-equipped kitchens don't necessarily make better food or save cooks time. Instead, according to Schelde, cooking is "a basic discipline, and by using high-quality ingredients, you don't require more than basic cooking utensils to create amazing food. It's not about having to settle, it's a quest for shining new light on our established ideas about what a 'kitchen' means."

metteschelde.com

