



A LA CARTE

Stuttgart, Germany

Linda & Oliver Krapf/
STADTNOMADEN

Everyone knows a menu with a few select dishes on it will be much better than one that gives War and Peace a run for its money. The team at Stadtnomaden have applied that idea to their A la carte kitchen range. Its small collection of sleek white units gives today's urban nomads the versatility they need and the high quality they want. The modules can be combined to fit into any home, office, or event space. They work as islands, as room dividers, or flush against the wall, and can incorporate drawers, ovens, or dishwashers. Adjustable feet and optional castors provide flexibility, while discrete notches double as handles and cable runs. Chopping and draining boards slot into gaps between the units, and can even make space for a herb garden.



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FOODLAB

Warsaw, Poland

Tomek & Gosia Rygalik / Studio Rygalik
produced by Siemens

Warsaw-based Studio Rygalik designed FoodLab as a system of mobile culinary devices that reinterprets the concept of the kitchen to meet the contingencies of contemporary life. A collaboration with Siemens for the Concordia Taste restaurant in Poznań, one of Poland's design centers, the kitchen is composed of modular units that can be easily rearranged for different functions or events. The wooden boxes, mounted on wheels, blend storage, working surfaces, water utilities, and appliances from Siemens's eco-friendly studioLine range.

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