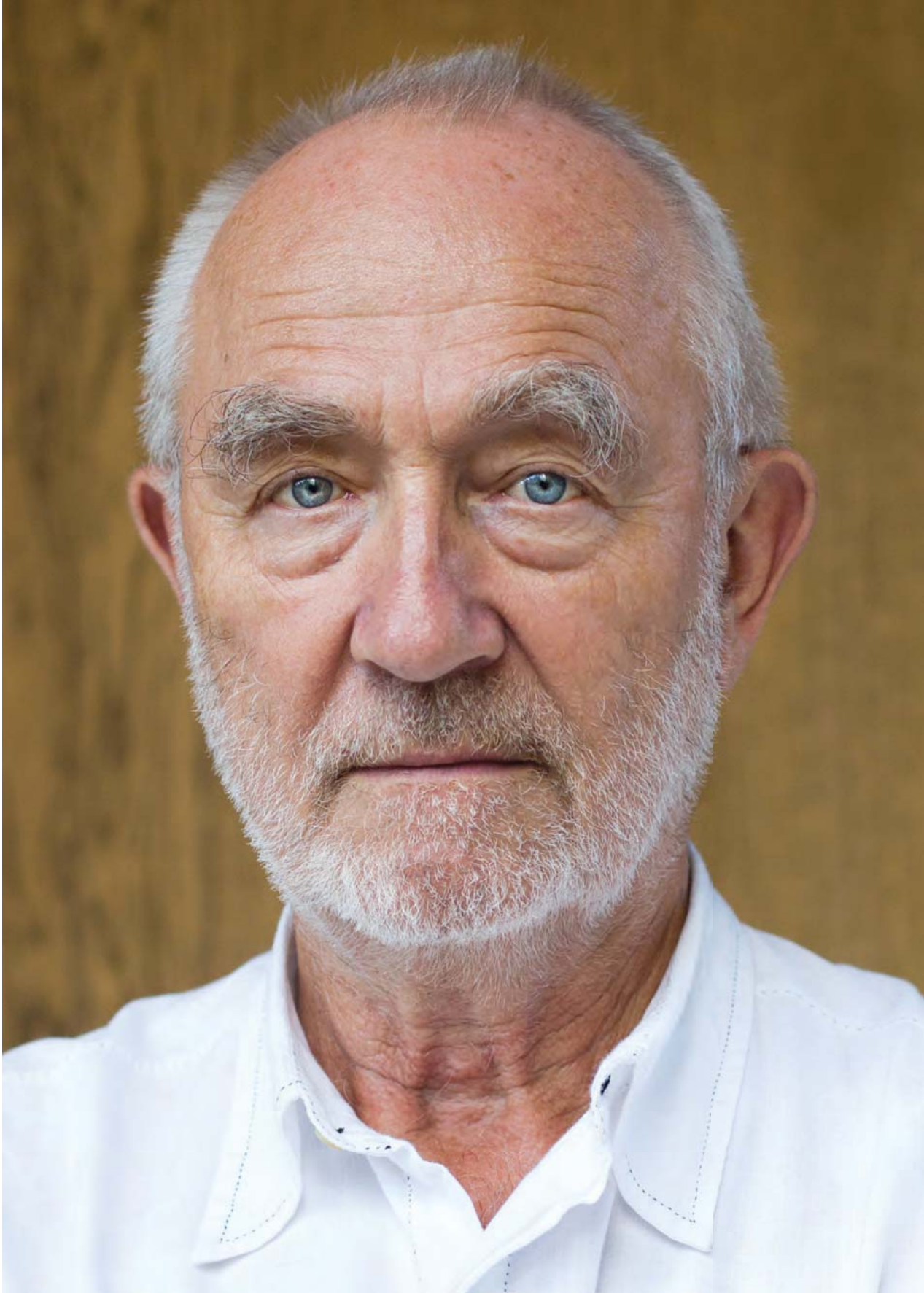


PETER ZUMTHOR

SURFACE

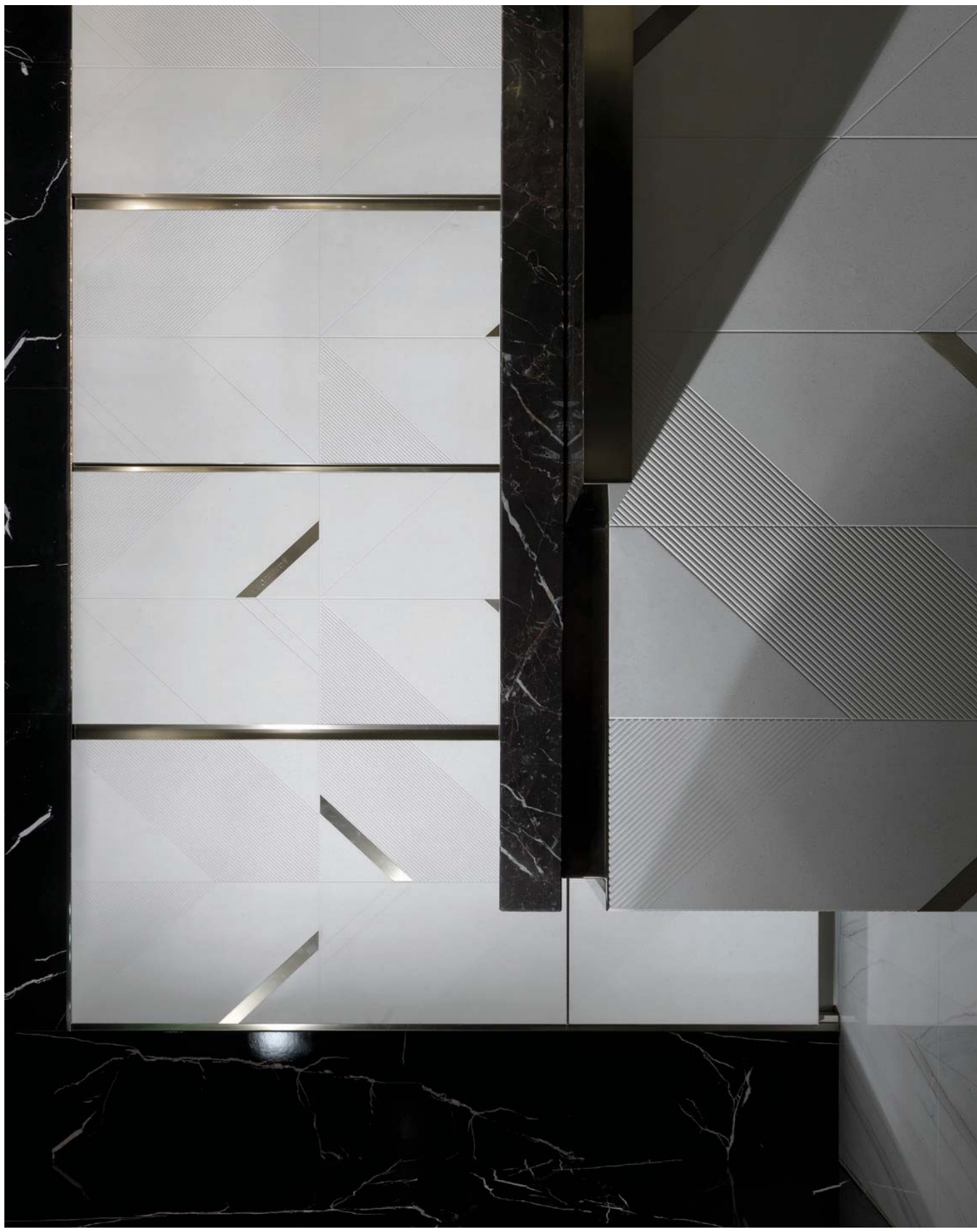
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THE BUILDERS ISSUE



Chef's Tables
Cozy but not crowded,
the year's best kitchens
set the stage for home
entertaining.

BY LILY WAN



01 Designed by Alessandro La Spada, the Mayfair kitchen for Visionaire features a thick granite slab countertop inlaid with satinized, stainless-steel herringbone.

visionaire-home.com



02



03

02

Scavolini partners with Japanese studio Nendo to introduce the Ki kitchen, an airy program of clean-lined cabinetry and open wall units, with plenty of space for storage.

[scavolini.us](http://scavolini.it/us)

03

Trail by Poliform, designed by Carlo Colombo with CR&S Varenna, positions the kitchen as the center of home entertaining with a dual-use "snack top" surface.

poliformusa.com



04

04 Light on its feet, Unit by Cesar is highly flexible, but still manages to communicate permanence. Recalling the soft lines of midcentury furniture, it seems timeless.

cesar.it



05 Porcelanosa's Emotions Evolution E7:90 kitchen is efficient without feeling cramped. The upper-level slab can expand or contract, creating a counter space in variable dimensions.

porcelanosa-usa.com



06

06 Muccia by TM Italia is both self-contained and spacious. Rose copper details add a contrasting touch to blue lacquered cabinets and pigron marble tops.

tmitalia.com

07 Classic and contemporary forms synthesize in Snaidero's Heritage kitchen. Mullioned glass wall units complement elm cabinetry and cararra marble.

snaidero-usa.com



07



08 The H-Line for Dada is designer Vincent Van Duysen's first foray into kitchen design. With its perfectly balanced materials, the system proves that he's a master of the art already.

dada-kitchens.com



09 Designed by Piero Lissoni, the Code kitchen for Boffi features a spectrum of customizable materials, including bog-excavated oak, that is often more than 2,000 years old.

boffi.com