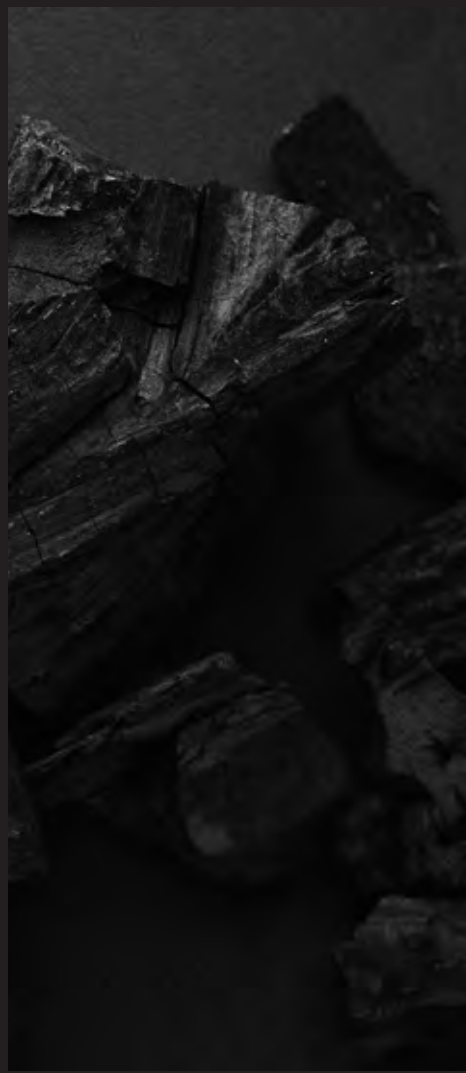
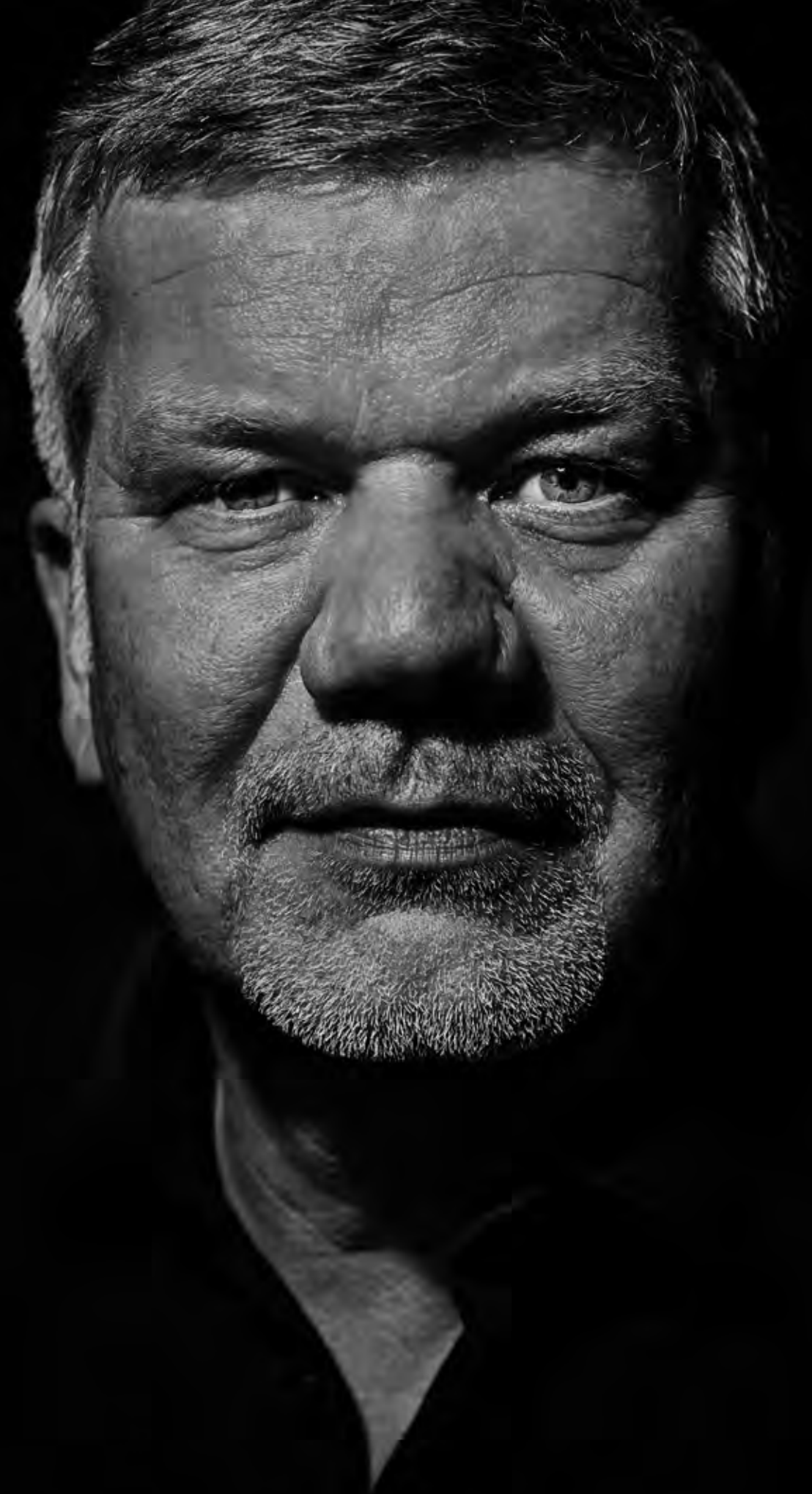


Every person is unique.
And so are our kitchens.



“Every detail counts and has a great impact on the overall appearance of an eggersmann: every joint, every miter, every screw. With this obsession for detail, we create distinctive one-of-a-kind kitchens. That is our credo.”

Michael Wunram,
Owner



Revolutionizing
the kitchen experience

Exquisite
one-of-a-kind
kitchens are our
standard

Almost anything is
possible with eggersmann.
We have reinvented the
kitchen time and again
with extraordinary and
inspiring concepts.

Our manufacturing principles adhere
to a consistent approach: crafting each
furniture piece individually, resulting in
a tailor-made kitchen for every client.
The extensive selection of eggersmann
systems, combined in various confi-
gurations with an unmatched variety
of materials, allows for unparalleled
design possibilities. As a result, we have
achieved an unprecedented level of
individualism and purity in kitchen
design. Our kitchens stand as unique
master-pieces, reflecting the unique-
ness of our customers themselves.





The made-to-measure silver oak slatted fronts are meticulously crafted. Combined with silverTouch stainless steel, they create a timeless and refined aesthetic.



Before we delve
into the captivating
world of kitchens,
let's focus on the
most important
aspect – you

At the heart of our
philosophy lies the
belief in creating
kitchens that resonate
with your very being,
reflecting your unique
individuality and style.

We take pride in understanding your
day-to-day requirements, allowing
us to craft the perfect kitchen solution
tailored just for you. At eggersmann,
we offer nothing short of exceptional
materials, ingenious design concepts,
and exquisite workmanship details to
achieve this goal.

Guided by the eggersmann principles, our comprehensive kitchen planning revolves around you. We take a holistic approach that considers not only your lifestyle but also your living environment and architectural preferences.







A passion for architecture

We love architecture.
An architecture that
revolves around people
and their deepest desires.
It is from this vantage
point that we embark
on our journey.

eggemann's commitment to meticulously
personalized kitchen planning results in
exceptional interior design – a passion
that drives us and defines our approach.
Our vision extends beyond the kitchen
boundaries, as materials, colors, and
design elements gracefully spill over
into the adjoining living spaces, collectively
tying the home together.



When an eggersman kitchen harmonizes with every aspect of its surroundings, both aesthetically and functionally, it creates a truly unique and exceptional experience.



Kitchens with soul

What defines a luxury kitchen? For us, it's the firm commitment to crafting a solution that truly understands you as an individual and caters perfectly to your needs. True luxury lies in a kitchen that exudes personality - your personality.

At eggemann, our kitchen planning takes various requirements into account, and the possibilities are vast. Rarely do we say "no" to your ideas. We offer an extensive array of materials to create unique solutions, along with a wealth of cabinet variants, design elements, door designs, shelf and drawer systems, and accessories for customization. Our diverse portfolio of standard elements often fulfills most desires, and sometimes just minor adjustments, infused with the distinctive eggemann touch, are all it takes to transform a kitchen into precisely the kitchen meant for you.





Individual solutions open up surprising perspectives: Behind a sliding door lies a concealed sink area, exuding elegance through its refined, monochrome selection of materials, accentuating the kitchen's minimalist and pure essence.





Planning freedom with a system

We offer a broad range of systems and materials, precisely crafted with top-quality workmanship, allowing for seamless combinations. This forms the foundation of the eggersmann principle.

The innovative eggersmann systems, like work's, ergonomic storage with turn elements, or the flexible unique motion natural stone worktops, form the basis for a constant stream of new and distinctive solutions. Our consultants are masters at designing the perfect kitchen for you by utilizing these components.

Amidst the individuality, there remains an unmistakable and consistent eggersmann design: one that is purist, timeless, and truly unique.

unique

unique is the revolutionary concept of homogeneity in all visible surfaces that has resulted in a collection with unparalleled purity using consistently genuine materials such as natural stone, steel or brass. Hand-crafted details, intricate natural stone fronts, and meticulously finished bevels, along with seamlessly concealed joints, complete the monolithic kitchen architecture of unique.







Imagine a kitchen where gravity and lightness converge to create something extraordinary. One part of the island, crafted from Taj Mahal quartzite leather, seemingly hovers securely over a block of bronzed brass.





How far can you push kitchen concepts? eggersmann redefines the monolithic essence of kitchen architecture, merging the alluring White Tiger granite with a bold bronzed brass in a diagonal shift creating a captivating symbiosis.







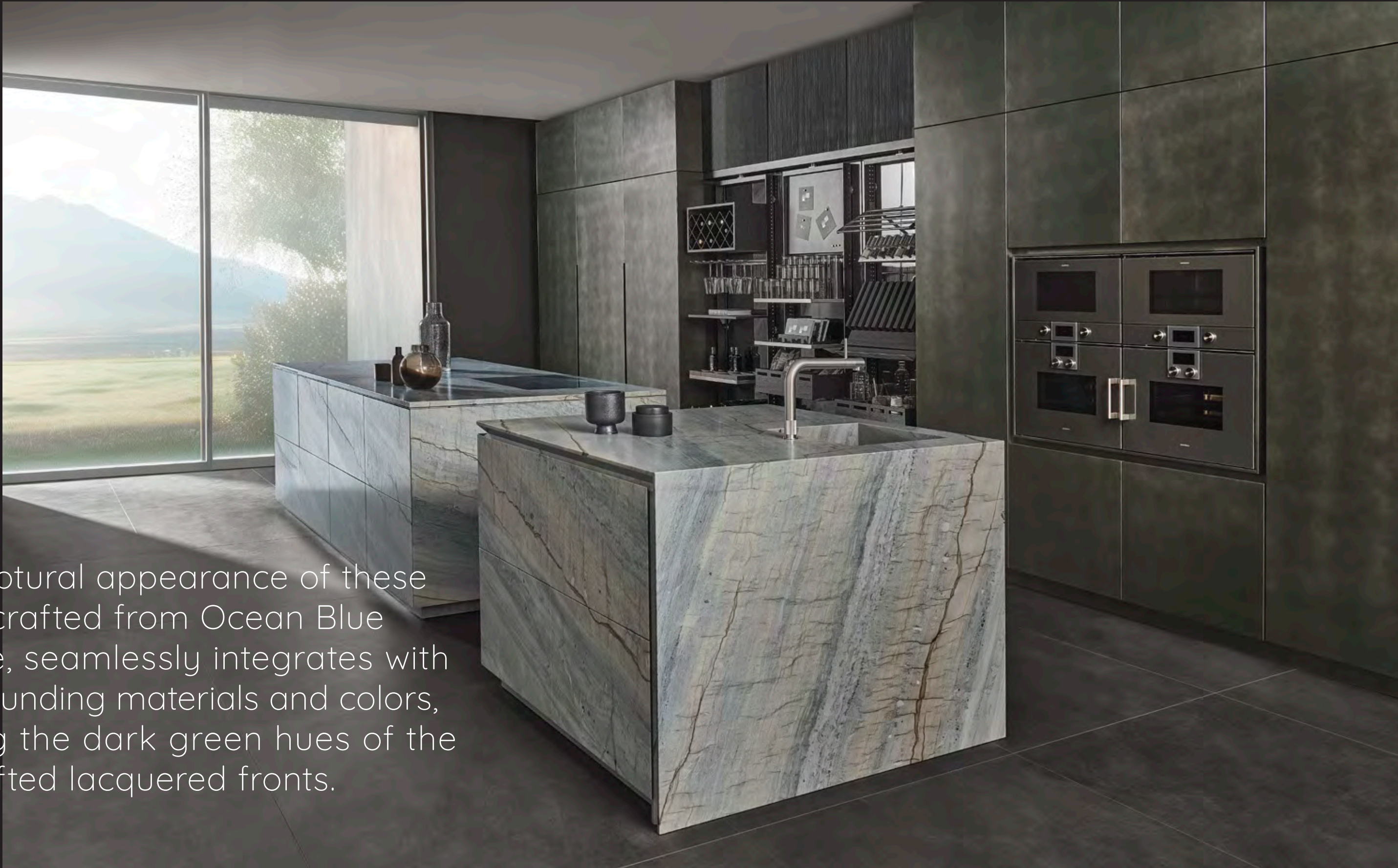
Our unique collection is built upon the use of special and authentic materials. Each element becomes a distinctive piece as black steel is rolled while red-hot, creating a captivating color gradient after the production process.



The meticulous craftsmanship of genuine natural stone in kitchen architecture is our passion. Captured here is our worktop with elegantly mitred edges, adding a striking and sophisticated detail to the Tauern green quartzite kitchen island.







The sculptural appearance of these islands, crafted from Ocean Blue quartzite, seamlessly integrates with the surrounding materials and colors, including the dark green hues of the handcrafted lacquered fronts.





Showcasing stainless steel, this purist kitchen design is complemented by elegant oak veneer in Basalt Black and matching black glass vitrines. A sleek black-touch stainless steel finish with a seamless worktop defines the sink area.

glance

glance is our innovative glass cabinet system, seamlessly blending open and closed spaces with purist transparency, enabling smooth transitions between kitchen architecture and living concepts, unlocking endless planning possibilities.





glance enhances the purist kitchen design with concealed technology and elegant glass-aluminum frames for stunning visual accentuations.






work's

The design of an eggersmann professional kitchen is unparalleled. work's is based on the idea of the kitchen as a workshop - with short distances and a perfectly uncluttered layout. With features like the Turn rotating cabinets, your culinary experience is enhanced with an elegant aesthetic touch.









“Uniqueness as a standard means: our production is to the highest industrial standards – but consistently individual. It is the best of both worlds in production. That’s what makes an eggersmann unique.”

Michael Brinkjost,
Director Sales



An eggersmann creation
embodies the utmost architectural
standards, continually pushing
the boundaries of planning
with groundbreaking design
concepts that extend far beyond
the kitchen.



nami





„Like a sculpture“

Constantly reinventing the kitchen – that is eggersmann’s mission.

The latest product of this passion is “nami,” which was developed together with the New York design studio Yabu Pushelberg. A conversation with the two founders – about the next level of kitchen design

How did your office come to be and what other major companies and big-name brands do you work for?

Glenn Pushelberg:

We started off 22 years ago, when we were two years old (laughing). No, seriously, we got started together shortly after school – as a simple product design office. Today we design furniture for a wide variety of international brands, including Molteni, Salvatori Bathroom, Glas Italia and Tribù. So we can boast a lot of great names. How this came about: We both come from Canada, and a few years ago we started recruiting colleagues from there who specialize in industrial design. They always did a great job, but then production in Canada was cut back a lot. So, we were able to persuade some talented people to come join us in New York City. When we showed our work to various producers in Europe, it was well received. In fact, it literally spread like wildfire.

George Yabu:

It is already a major challenge to convince the Europeans, especially the Italians. The design industry there is pretty much a closed circle. And it’s difficult for a supplier from the US to enter this market. So we are very lucky to have won them over, although we were a bit naive in our approach.

Glenn Pushelberg:

(laughs) That was exactly the right way to go, though, George!

How did the cooperation between you and eggersmann come about?

Glenn Pushelberg:

Michael Wunram and Michael Brinkjost from eggersmann visited us at our office in New York and proposed developing a kitchen together. I didn’t hesitate for a moment and thought: This is a great idea! We hit it off right away. So, the plan was quickly put into action.

George Yabu:

It was interesting because their DNA matched ours, so to speak. I immediately saw how passionate they are about engineering and extremely high-quality workmanship. It was all incredibly impressive. My idea was that we could add something to eggersmann’s quest for perfection: I wanted to enhance this precision and attention to detail with an artistic touch that transforms the island in particular into a sensation.

eggersmann produces high-end technology, for example with the perfect combination of pull-outs and intricate natural stone fronts. But they are still quite smooth-running!

This engineering is really impressive – it’s like magic. With nami, we wanted to enhance the artistic, intuitive effect. It was a great fit for the work we’ve been doing internationally for a few years in the area of home and furniture.

How did the collaboration go? Was the chemistry right?

Glenn Pushelberg:

Yes, definitely. There is a generosity of spirit at eggersmann. Despite its international success, the company is still a family business, staffed by kitchen enthusiasts for whom the subject is a real matter of the heart. This plays an important role for us. When it comes to working with large corporations, we sometimes find it a little difficult. There is usually little trust in one’s own gut feeling, but rather decisions are made strictly according to marketing strategy. And there are always a lot of people who want to have a say. Family businesses like eggersmann are a better fit for us because they have this classic entrepreneurial character, simply daring to take the next step. We also had the privilege of working on projects in many parts of the world. As a result, we now have a good understanding of how work is done in different cultures. When it comes to kitchens, things get especially interesting: I get the impression that Europeans are practically the last people in this world who still actually cook.

George Yabu:

(laughs) I don’t think that’s true.

Glenn Pushelberg:

Wait a minute, George ... the young generation in America leads an extremely efficiency-oriented life and therefore basically just warms up their food instead of cooking time-consuming meals. The selection of ready-to-eat meals there is impressive. Or people go straight to a restaurant. In Asia, however, if you are upper-middle or upper class, you have domestics. Then you have a working kitchen in which they cook for you. In addition, there is a show kitchen, which serves completely different purposes. So internationally, the significance of the kitchen has changed a lot. It has become a place that is increasingly about people coming together. For example, to have the first coffee together in the morning, or to

have a drink before dinner. All this needs to be taken into account when designing contemporary kitchens today.

In view of these changes, did you make a conscious effort to go one step further? You have created something that no longer looks like a classic kitchen.

George Yabu:

We were inspired by two things for this. One was in fact art. We wanted to create an expressive kitchen, which in terms of its presence and charisma is like a work of art, like a sculpture. It was to be a kitchen that is very functional but does not look like it at first sight. It should not dominate the room, but neither should it disappear. To achieve this, we designed this sculptural island, as well as a cabinet that reveals rather than conceals, with sliding doors making it highly versatile. The other inspiration was the aforementioned habit of people today gathering at the kitchen counter before and after meals or for whatever occasion. Therefore, “nami” is still a kitchen, but the actual functional island is evolving more into a bar.

Glenn Pushelberg:

... or a counter for a quick breakfast. We have recently been working for various larger residential projects, for example in Tokyo and Hong Kong. We’re talking about high-priced lofts that offer a lot of space. People tend to have their working kitchen in the background, more hidden. But up front, in the show kitchen, it’s more and more about that bar character. That’s why kitchen islands are increasingly becoming design objects. We wanted to design something that immediately appeals to us. Because it’s different.

George Yabu:

Exactly. We didn’t want an iconic dark slab. We were very focused on the psychology of the object – how people face each other there: the guest on one side

and the host on the other. It was important to us to achieve a greater openness between hosts and guests, which promotes conversation between both sides. The object should be dynamic. In other words, the guests should feel welcome to go to the other side as well and not just stay on their own side, like at the counter in a café. In this way, we have created an island that we believe connects people even more.

Glenn Pushelberg:

You said it!

George Yabu:

People circle around this object and are attracted to it. And for the same reason – because the island looks more inviting and integrating – it does not dominate the space so much.

According to nami’s product description, you wanted to create a kitchen design that evolves with people’s lifestyles. What do you mean by that?

George Yabu:

“nami” means “wave” in Japanese. The first thing that comes to mind, of course, is an ocean surge. And the opening and closing of the sliding doors in the background is also reminiscent of the changing tides, which, in the case of a kitchen, corresponds with the constantly changing need for space. But this can be interpreted in another way: Nowadays, many social changes are also like waves. Each of us experiences in everyday life how former routines are being replaced with a multitude of new constellations. This is also something we want to express.

International design studio Yabu Pushelberg is dedicated to creating outstanding design experiences and brand identities. Through their integrated approach encompassing ideation, design and curation, founders George Yabu and Glenn Pushelberg have established themselves as leaders in a wide variety of design areas. Their Toronto and New York offices now offer the full range – from architecture and landscape architecture through interior design, lighting, furniture, textiles, branding and graphics. With this comprehensive concept, Yabu Pushelberg is redefining modern luxury around the world.

Glenn Pushelberg:

This wave becomes very specific when we have a private evening reception here in New York and sometimes over a hundred people come. Then the kitchen becomes a kind of buffet, as known from the restaurant trade.

Is only the name Japanese-inspired, or also the design?

George Yabu:

No, we chose the Japanese name primarily because it seems really appropriate in terms of content. However, what is true is that the island actually looks like something that came out of the earth – like a rock. In Japanese design, there are often these references to natural phenomena and organic forms. But we have taken this rock and formed something out of it: a shape that is meant to bring joy, that attracts and connects people.

What is your design philosophy, and how did you apply it to eggersmann with nami?

Glenn Pushelberg:

We have a great appreciation for craftsmanship and authenticity. I think in the case of nami, we have indeed created a special mix of German engineering and a certain Japanese design influence or aesthetic. The two blend together really well here. Although I have to say that I can definitely see clear similarities between the Japanese and German approaches. In both cases, there is this great striving for perfection.



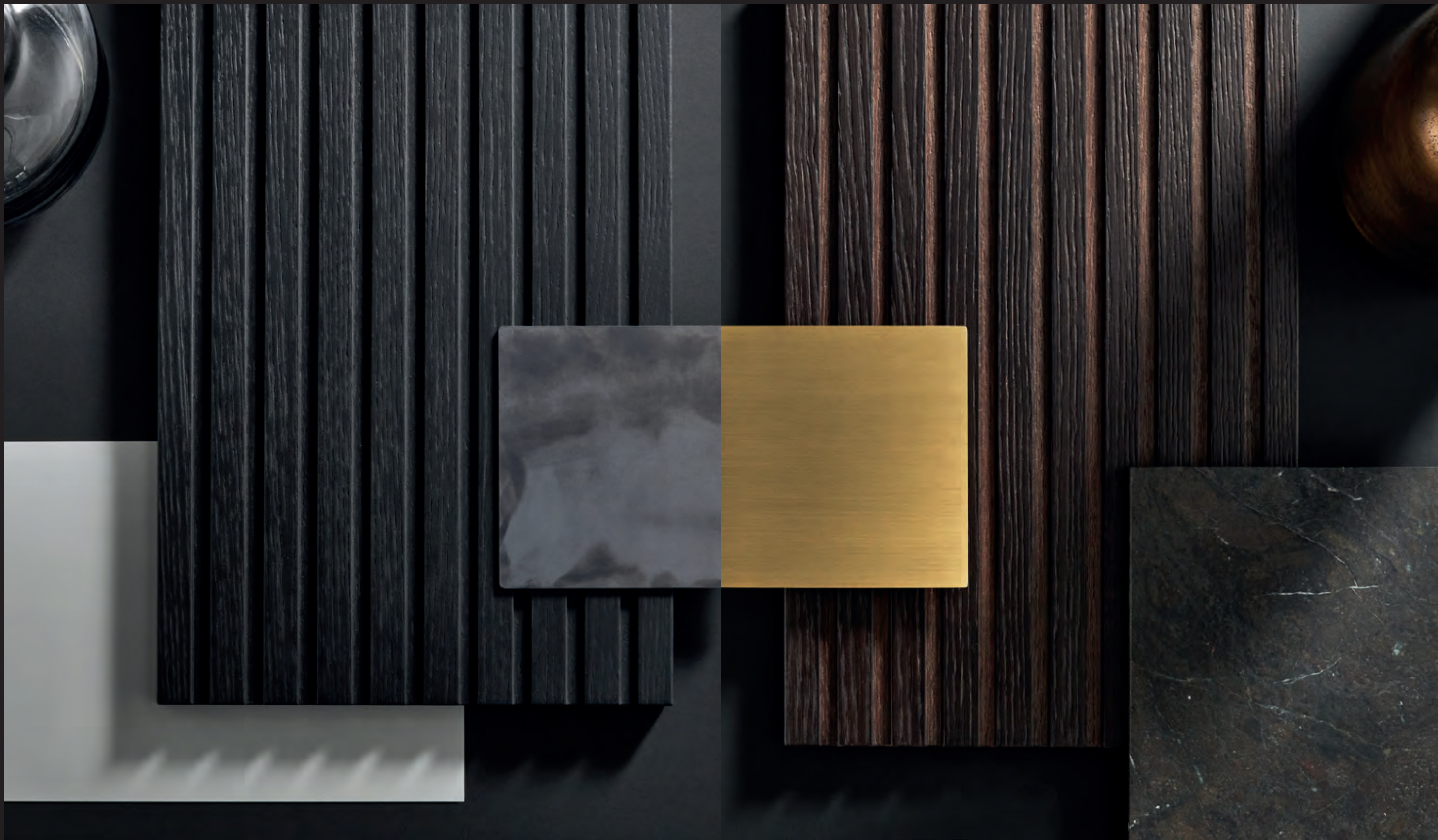
“This engineering is really impressive — it’s like magic. With nami, we wanted to enhance the artistic, intuitive effect.”

George Yabu

“Notes come together to create an unforgettable symphony. Creating a unique kitchen is a very similar art form: you bring selected materials and elements together such that they result in a wonderful composition.”

Sabine Orlowski,
Chief Interior Architect







Solid brass perfectly designed into delicate three-millimeter fronts, combines with Taj Mahal quartzite on this kitchen island, creating a masterful kitchen composition and the truest highlight of the unique collection.



Created over millions of years, natural stone always has a unique effect in the kitchen and is a statement. At the same time, the homogeneity of the material and fine workmanship details ensure a subtle, restrained look.



Natural beauty, warm colors and an organically developed structure – that's what makes real wood such a valuable kitchen material. Each front, with its unique wood grain, is a one of a kind masterpiece.





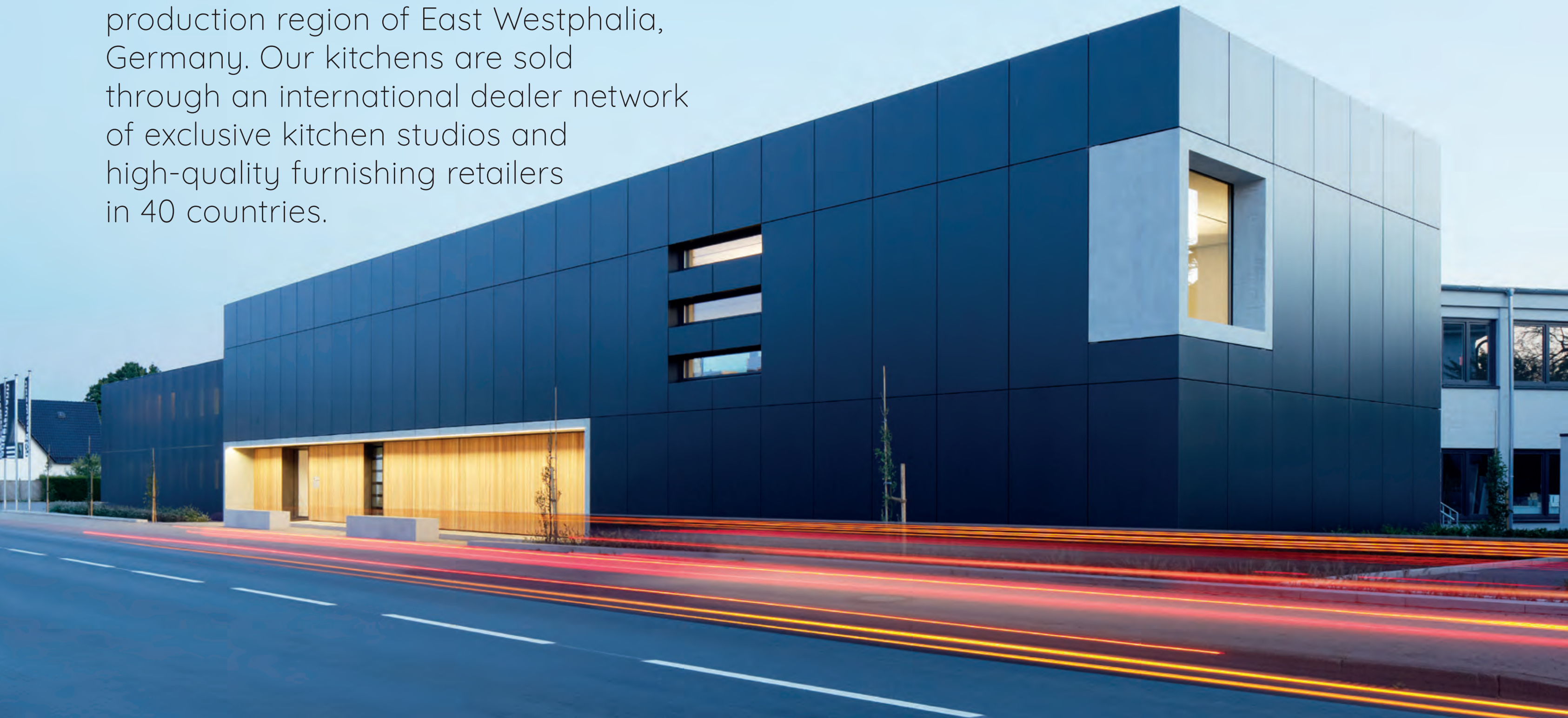
Simultaneously subtle and striking:
By changing the direction of the
material, the eggersmann wall panel
system can create exciting optical
contrasts – here with a smooth and
elegant Fineline veneer.

“When my great-grandfather started building kitchens in 1908, he couldn’t know that eggersmann would one day make a name for itself around the world as a kitchen furniture manufacturer brand in the luxury segment. But even then, he was creating highly individual, elegant solutions for his customers with great tenacity and commitment. We have always stayed true to that. That is still the eggersmann principle today.”

Michael Wunram,
Owner



eggemann is the oldest family-owned German kitchen brand. With more than 100 employees, we manufacture our products at the Hiddenhausen site in the furniture production region of East Westphalia, Germany. Our kitchens are sold through an international dealer network of exclusive kitchen studios and high-quality furnishing retailers in 40 countries.



At eggersmann, sustainability is at the core of our values. We believe in artisan manufacturing over mass production, and our kitchens last for a lifetime. Responsible use of natural resources is ingrained in our practices, setting new standards in the industry. As a testament to our commitment, we proudly hold certifications, including being the first German kitchen system manufacturer certified by the FOREST STEWARDSHIP COUNCIL®.



TSCA Title VI
compliant



No matter the selection, our exclusive range of care products, specifically designed for eggersmann materials, guarantees a long-lasting lifespan for each kitchen.



Award-winning: the innovative
eggersmann systems are
constantly setting new
standards in kitchen design.



GERMAN
DESIGN AWARD



IF DESIGN
AWARD



RED DOT
AWARD



GOOD DESIGN
AWARD



INTERIOR
INNOVATION
AWARD



MUUUZ
INTERNATIONAL
AWARDS

