

work's

bridge

turn

i'lands

egggermann

Michael Wunram, Managing Director eggersmann

*Cooking and the enjoyment of preparing food have certainly become a mega trend and a focus in people's lives. Proof that cooking has become "socially acceptable" are the many cooking shows, on TV and at special events, some good some less good, and the many cooking schools that have sprung up recently.*

*eggersmann has developed work's to meet the needs of the new gourmets. work's is a completely independent kitchen system where high quality materials and sophisticated designs play a seemingly secondary role – with a major focus on function.*

*Over the last 20 years in the modern work environment, ergonomics has gained high priority, this should be the same in a good kitchen. Designed on the basis of an ergonomically perfect workshop, all tools and utensils in work's kitchen are easily accessible. This makes preparing and cooking food already a pleasure as well as a communicative process to be shared with family, with friends and with other like-minded people.*

*The new i'lands perfectly complement the multi-functional turn-elements and the bridge which form the raised ventilation system and a movable roll board. The roll boards can be individually customized and all the materials of the eggersmann kitchen collection are available for the cubes. As is our principle we leave room for individuality and creativity.*

*We are certain that with work's kitchens ,work' will turn into fun!*

Freimut Stehling, Designer cap.

*What's the reason for work's step2? Because the second step follows the first one. At the beginning of the year 2015 we presented work's at the Living-Kitchen. We have already approached very closely my idea of a ,kitchen workshop'. Nevertheless, we further proceeded consequently on our way towards a perfectly functional kitchen.*

*Many items were modelled on professional kitchens and professional cooks who showed us how to work, to organise and how to plan cooking. On the occasion of several cooking evenings and meetings we critically analysed and thoroughly discussed existing procedures and the course of actions.*

*Today work's step2 is much more user-defined and elaborate. Several tools were added permitting a more efficient and practical working process in the kitchen. The traverse with the exhaust hood rests on a modified piece of furniture which emphasises more expressively the open character of work's.*

*All appliances are within reach, closed doors were avoided. The handle returned to gain its ,right to exist' and the selected materials of the whole unit underline the high-class design. The ,workshop' work's invites to start cooking straight away and offers unequalled opportunities ...*

Stefan Manier, Gasthaus (guesthouse) STROMBERG

*As a professional cook I am passionate about kitchen with all its opportunities. Kitchen and cooking, really, that is my life!*

*During the photo shoot of work's step2 in the rooms I could watch the assembly of the elements. After a short time, there was a kitchen built in a way which, on a private scale, I have never seen before.*

*The open arrangement, the islands for food preparation and cooking; the possibility to perform collectively ,miracles' in the kitchen, the traverse with the suspended element, the exhaust hood above the head, the herb garden' ... all these features are valid and, from my point of view, very reasonable. While cooking I must be able to reach utensils, kitchenware and ingredients blindfolded. There is no time for extended searching and reflecting. The working processes must be consistent and efficient. This applies also to the private kitchen!*

*Freethinker, men, women – in this kitchen everybody can enjoy cooking! I tried it out directly! It's great!*



























