TURNING THE TABLES

SOCIAL BY VOCATION. SHARED BY CONVINALITY. WITH A SMALL MOVEMENT. A TOUCH OF THE HAND TO A SPECIAL MECHANISM, AREAS ARE CREATED FOR COOKING. KEEPING THINGS ON. PRESERVING, HEATING AND COOLING, BRILLIANT AND SURPRISING, CAPABLE EVEN OF PRODUCING FINISHES TO LOOK LIKE TABLECLOTHS

ARAN CUCINE

The Bis table, part of the Sipario system designed by Makio Hasuke. is a convivial, transformable model: with a single movement, a tip-out shelf appears from the side and positions itself above the table to provide a snack bar. Underneath the table, on the opposite side, are two pull-out supports: one consists of four rods to hang tea towels on; the other takes the form of a circular tray. The table is made of dark Canaletto walnut; the top is stainless steel.

LA TAVOLA

The Dining Table is a tabletop solution designed for cooking for, and with friends. Based on the idea of a formal place setting, it combines functional equipment such as hotplates and elements to heat food or keep it warm and cold, an extra-large plate for ice and elements for special events. such as the Teppan Yaki, the Korean Hot Pot and the Chocolate Fountain. The equipment is operated using a simple electrical cable and a switch. The wheel-mounted Dining Table is made of stainless steel has an HPLtiled top in ten finishes, which can be changed as if it were a tablecloth.

RIII THAIIP

b.architecture is a furnishing system organised horizontally and vertically that comprises - in addition to worktops and wall elements -special tables to encourage socialisation even during the preparation stage of a meal. a "ritual" to enjoy with friends and family. It includes small, all-purpose trays, which can be used, for example, to keep utensits such as knives used to chop vegetables within easy reach. Also available are heating and cooling modules incorporated into the worktop to keep fruit, vegetables and wine at the right temperature.

LA TAVOLA

Soluzione table top, il Dining Table è progettato per cucinare per e con gli amici. Incentrato sull'idea di una mise en place informale, integra apparecchiature funzionali come piastre ed elementi per riscaldare e per il mantenimento del caldo e del freddo, una piastra extra large per il ghiaccio ed elementi speciali per eventi, tra cui Teppan Yaki, Korean Hot Pot e Fontana di cioccolato. Per azionare le apparecchiature, basta collegarle con il cavo elettrico a una presa. Tutti i Dining Table hanno una struttura in acciaio inox su ruote e top in piastrelle in HPL in dieci finiture, che







b.architecture è un sistema d'arredo che si sviluppa a livello orizzontale e verticale e si compone oltre che di piani di lavoro ed elementi a parete - anche di tavoli speciali che inducono la socializzazione a partire dalla preparazione, un "rito" da compiere in compagnia di amici e familiari. Ecco piccoli vassoi di servizio estraibili che mettono a portata di mano strumenti di lavoro come coltelli per mondare verdure ed erbe. aromatiche. Disponibili anche moduli per scaldare o raffreddare integrati nel piano per mantenere frutta, verdure e vini a una temperatura ottimale.