

# ARCHITECT and INTERIORS INDIA

Inspiration and insight for architects and interior designers

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## Reimagining OFFICE CAMPUSES

Exploring the synergy, sustainability and innovation behind designing self-sufficient work spaces by the champions of commercial design.

- Yatin Patel, Founder and Partner, DSP Design Associates
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# KITCHEN CONFIDENTIAL

NEW AGE KITCHENS ARE ALL ABOUT FORM MEETING FUNCTIONALITY WITH A TOUCH OF TECHNOLOGY AND ARTIFICIAL INTELLIGENCE.

BY BINDU GOPAL RAO

**T**he last two years have seen a lot of changes in our lifestyle, which is reflected in the way interior design for homes, especially kitchens, is currently being approached. The hearth is the heart and soul of a home, and the importance of a happy kitchen cannot be stressed enough.

## APPLIANCE AIDS

The year 2021 was a lot about incorporating technology into the hearth. That theme is likely to see a push in the new year where the functions of the appliances are upgraded. Devika Khosla, Creative Director, The Works Interiors, says, "Appliances will see a crucial upgrade, especially the refrigerator, which happens to be one of the most significant appliances of the kitchen whose style and utility is of utmost importance. The upcoming refrigerator will be integrated with automation affixed with handle-less glass door panels, shutters and auto-assist features. Through Bluetooth integration, we could sync state-of-the-art cooking ranges like ovens and microwaves to set timers and manage

cooking." Khushboo Shah & Meghna Shah, Partners, The Mark Décor add, "Wirelessly connected modern kitchen appliances will lead the revolution inside the kitchen. With Smartphone controlled features, people are now able to set the mood lighting of the kitchen, control the temperature of a refrigerator, monitor the timing and temperature of the oven, stove tops, and microwave - enjoy a seamless control of all your kitchen appliances."

## NEW TIDINGS

Appliances, equipment, and materials based on advanced technologies are in the bank of new launches for kitchen spaces. "For example, optimum absorption chimneys that adhere to Indian cooking methodologies, warmers, drawers, consolidated microwave oven and refrigerator units are highly efficient and aesthetically fitting options that we have added to our design conceptualisations. In addition to that, new-age clients welcome prefabricated modular kitchen systems that offer factory-made precision and quality," says Rahul Mistri, Principal Designer, Open Atelier Mumbai. Space

1. Customers want a modular kitchen that blends function with elegance and makes cooking a pleasurable experience like this L-shape one with an island courtesy HomeTown.

2. Devika Khosla, Creative Director, The Works Interiors.

3. Khushboo Shah & Meghna Shah, Partners, The Mark Décor

and storage facilities in kitchens are two of the most sought-after provisions while making the decision. They are critical to design and given the trend for open and large spaces, it's more important than ever to plan the space efficiently to ensure a clutter free environment. "A good kitchen storage design can help keep the kitchen clean, neat, functional and is a great addition to the overall aesthetics. It is great to feel the openness while cooking up a culinary delight. With cooking being one of the favourite pastimes in current times, homes are designed to offer more space for members of the house to use the kitchen together without any hassle," says Rishad Khergamwala, Director-Developments, MAIA Estates.

**HEALTH HUES**

CenturyLaminates has added new designs to their LUCIDA range and presented a new concept of solid design in combination with wood grain designs to give a complete makeover to kitchen spaces, making them more fun, vibrant, and interesting. "These LUCIDA range of laminates come in 59 different designs, each carefully picked to suit such high maintenance areas, in addition to the industry first innovation of Virokill technology that kills 99.99% viruses, ensuring a hygienic and safe environment," says Shankho Chowdhury, President, Decoratives Division, CenturyPly.

Meanwhile, the ground-breaking Wellness Architecture by Magppie is a profound, patented new generation wellness lighting technology called SUNROOOF so you have the natural healing energies of sunlight in your kitchen. "To highlight the need for integrated wellbeing in our day to day living, for the first time ever, we have launched the world's first and only wellness kitchens built in sanitised stone which also makes them the world's strongest kitchens. These are first ever fully washable kitchens and built as extremely hygienic with anti-bacterial materials," says Vinod Jain, Founder, Magppie Kitchen.

**BEING CONTEMPORARY**

With the arrival of modular kitchens, the open kitchen

concept has taken center stage and is seen as a widespread home trend in India. It makes the kitchen look brighter and airy. The best part about open kitchens is they have minimalist designs and are equipped with luxurious features such as spacious cabinets, double door refrigerators, sinks, built-in ovens, and an eat-in counter. "Evolving social dynamics and technology have transformed it into a space to be oneself and to unwind and rejuvenate. Clean and simple styles have become favourites for the kitchen, with as much natural light as possible. The designs are now moving in the



4. Neo Smart chimney offers a specialized cool draft design to ensure user comfort while they prepare food courtesy Godrej Interio.

5. Custom cabinetry to add character and a personal touch to the space courtesy Open Atelier Mumbai.

6. Rahul Mistri, Principal Designer, Open Atelier Mumbai.

7. Rishad Khergamwala, Director-Developments, MAIA Estates

