



Social kitchen

The Fisher & Paykel social kitchen concept seeks to free us from the traditional rigidity of the work triangle, making kitchens places where people feel free to live and interact rather than just complete domestic tasks.



Location

Auckland, New Zealand

Kitchen Designer

Natalie Du Bois, Du Bois Design

Kitchen Manufacturer

Hewe Kitchen & Interiors

Fisher & Paykel Appliances

CoolDrawer™

VentSurface™

Dual fuel freestanding range

Double DishDrawer™

Active Smart™ refrigerator/freezer

Photography

Mark Smith

LEFT: Restaurateurs Carl Koppenhagen and Natalia Schamroth are proponents of Fisher & Paykel's social kitchen concept. Both chefs, the couple wanted a home kitchen that would provide them with the flexibility and functionality to entertain guests while cooking. Fisher & Paykel's innovative modular appliances - including the CoolDrawer™ - were selected as the perfect match to their needs.



The home kitchen of chefs Carl Koppenhagen and Natalia Schamroth exemplifies the social kitchen concept perfectly – creating better working and social environments through innovative appliance design. The first consideration was for an island large enough for both of them to work at. A freestanding range integrated into the island means the couple never turn their backs on guests while tending the oven, and the extractor is positioned above the line of sight. A CoolDrawer™ – also in the island – goes from pantry to freezer as needed, freeing up space in the refrigerator.

FACING PAGE: A Fisher & Paykel dual fuel freestanding range was incorporated into the island. Featuring a six-burner gas cooktop and twin electric ovens, the range allows both chefs to cook multiple dishes at the same time. Its positioning in the island means the couple never turn their backs on guests while cooking.

RIGHT: The social kitchen places equal emphasis on performance and amenity. With that in mind, an Active Smart™ refrigerator was specified.

