

No. 8 / July 2018, Cologne
#LivingKitchen

LivingKitchen presents the life of the future

More than "cooktainment": the new event programme presents visionary concepts and smart solutions for the future themes of the industry

The three themes of Future Technology, Future Design and Future Food Styles emphasise the event character of LivingKitchen

Future Design: Alfredo Häberli presents his vision of the kitchen of the future

What does the kitchen design of tomorrow look like, how are nutrition trends changing technologies in the kitchen, and how intelligently can we network cooking and consumption, living and eating? Parallel with imm cologne in January 2019, brand manufacturers and designers at LivingKitchen will present their vision of life in the future - with many new products and attractive events.

Steam cookers and trough hoods, island solutions and the concrete kitchen, cooking evenings and cooking robots, outdoor luxury grill and vegan cuisine - the future of the traditional kitchen has changed more dramatically in recent years than in the 30 years previous. And it is continuing to change rapidly. Where is this transformation taking us?

"It is primarily three things that are advancing the development of the kitchen into the modern focus of life: innovations in device technology, trends in design and the changing cooking and eating culture", according to Matthias Pollmann, Vice President Trade Fair Management of Koelnmesse. "Only all three together define the kitchen of tomorrow."

Three new events on future themes revolving around the kitchen, cooking and design

At the international kitchen event in Cologne, LivingKitchen, the new event programme will therefore focus on these themes from 14-20 January 2019. The three event formats of Future Technology, Future Design and Future Food Styles will deal with future forms of kitchen equipment and design, but also with the question of how we will live in future.

The trade public and end consumers are interested not only in kitchens with an increasingly homey style, but also in themes like modern nutrition concepts and new technologies. The kitchen is today more than simply a place for cooking together - it stands for a lifestyle. The LivingKitchen trade fair may primarily be a business platform and stage for product innovations, but also increasingly sees itself as a



LivingKitchen 2019
14.01. - 20.01.2019
www.livingkitchen-
cologne.com

Your contact:
Markus Majerus
Tel.
+49 221 821-2627
Fax
+49 221 821-3544
e-mail
m.majerus@koelnmesse.de

Koelnmesse GmbH
Messeplatz 1
50679 Köln
P.O. Box 21 07 60
50532 Köln
Germany
Tel. +49 221 821-0
Fax +49 221 821-2574
www.koelnmesse.com

Executive Board:
Gerald Böse (President and Chief
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forum for discussion of the question of the future of the kitchen. With everything related to that. Kitchens have seldom looked so different and had as many different functions as they do today. Similar to back then with the invention of the "Frankfurt kitchen", it is also once again today a laboratory of different lifestyles, and thus a mirror of societal transformation.

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Future Design: the kitchen vision of Alfredo Häberli

Future Design in hall 4.2 serves as an experimental space at LivingKitchen for the most varied ideas of future kitchen design. A kitchen vision designed by Alfredo Häberli will present a holistic concept on 160 m² that provides an exciting forecast of developments in kitchen design.

"In Alfredo Häberli, we have been able to win an internationally renowned designer and pioneer. We can look forward to inspiring and at the same time practicable solutions", comments Dick Spierenburg, the Creative Director of imm cologne for this event format, with regard to the prominent choice. "The Kitchen Selection will add some freshness and also be convincing in the details with original ideas."

In a second exhibition area of around 240 m², young designers will present a broad spectrum of kitchen elements and concepts, accessories and original application possibilities: the designs and prototypes of the Kitchen Selection, chosen by an international jury. With the Kitchen Selection, a special award for the Kitchen category will be awarded for the first time in the context of the Pure Talents Contest, the international competition of imm cologne for young participants that has been presented for 16 years now.

Future Technology: the smart habitat of tomorrow

Taking technologies already available today as a starting point, the possibilities anticipated with future technological developments will be shown in an area of around 600 m² in hall 4.1. The focus here is on networked technologies, the influence of which on our habitat can be experienced up close in the kitchen realised by the "Let's be smart" initiative.

Future Food Styles: what will we be cooking tomorrow?

However, the picture of future kitchen design also includes the question of how nutrition trends are changing the kitchen. Will, for example, the private kitchen of tomorrow become the "cold kitchen", in which, except for smorging and convenience, almost nothing is served on the counter table, while parties are celebrated in the communal kitchen? Or will a robot do all the cooking? Will there be a counter-trend with a gas stove, in which chicken broth with vegetables from the leased garden allotment simmers?

Future Lifestyles is about lifestyles. Solutions for self-production, urban gardening, indoor farming or outdoor kitchens are discussed here. Societal developments like urbanisation and sharing concepts, but also cooking and nutrition trends like organic and veggie, in vitro and convenience, cooking robots and dialogue cookers are taken

up and presented in an interesting fashion in the 350 m² project installation in hall 5.2.

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Food market: the special taste experience

The supporting programme will be linked in terms of atmosphere and culinary offering by a food market to be set up in the passages between halls 4 and 5, and between 2 and 4. It offers the opportunity to experience cooking and nutrition as a lifestyle trend and to link a visit to the trade fair duo of LivingKitchen and imm cologne with a very special shopping experience.

Koelnmesse - Global Competence in Furniture, Interiors and Design: Koelnmesse is the world's top trade fair organiser for the areas of furnishing, living and lifestyle. At the trade fair hub of Cologne, the leading international fair imm cologne as well as the trade fair formats of LivingKitchen, ORGATEC, spoga+gafa, interzum and Kind + Jugend rank among the internationally renowned and established industry meeting places. These fairs comprehensively represent the upholstered and case furniture segment, the kitchen industry, the office furniture sector and outdoor living as well as the innovations of the furniture supply industry. Over the last few years, Koelnmesse has specifically added international fairs in the most important fast-expanding markets to its portfolio. These include CIKB in Shanghai, interzum guangzhou in Guangzhou and Pueri Expo in Sao Paulo. With ambista, the online portal for the interiors business, Koelnmesse offers direct access to products, contacts, expertise and events relevant to the industry all year round.

Further information is available at: www.global-competence.net/interiors/
Further information about ambista: www.ambista.com/

The next events:

spoga+gafa - The garden trade fair, Cologne, Cologne 02.09. - 04.09.2018
Kind + Jugend - The Trade Show for Kids' First Years, Cologne 20.09. - 23.09.2018
CIKB - The platform for the Kitchen Industry in China, Shanghai 10.10. - 12.10.2018

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Your contact:

Markus Majerus
Communications Manager

Koelnmesse GmbH
Messeplatz 1

50679 Cologne
Germany
Tel +49 221 821-2627
Fax +49 221 821-3544
m.majerus@koelnmesse.de
www.koelnmesse.com

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