

Life's most precious
moments are spent in
a place of perfection.

bulthaup



bulthaup b2

The kitchen workshop is synonymous with creative environment

Left page:

Two bulthaup b2 workbenches with solid walnut module and stainless steel module featuring a water point in front of a kitchen tool cabinet in walnut.

Next double page:

Two workbenches stand in a line in front of the kitchen tool cabinet. The workbench with solid wood modules also acts as a table. The appliance housing cabinet adds the finishing touch to the cooking area.

Pages 68/69:

Kitchen tool cabinets in two widths, 132 cm and 65.8 cm, are positioned next to an appliance housing cabinet that can accommodate an oven, dishwasher and refrigerator. The open narrow kitchen tool cabinet is equipped with an additional aluminum frame that conveniently houses containers for spices, provisions and utensils as well as a compartment for bottles.

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Many configurations are possible with the b2 workbenches and kitchen tool cabinets. Here, two workbenches stand opposite each other, allowing people to chat and work at the same time.

We spend our happiest moments around the table. Dining tables are places of consummate pleasure. bulthaup developed b2 to create space and time for enjoyment. bulthaup b2 turns kitchens into workshops that allow for ample freedom of movement. b2's unique organizational principle reduces the kitchen to three sculptural elements: the workbench, the kitchen tool cabinet, and the kitchen appliance housing cabinet. These three elements, freestanding or combined, create timeless objects in the room. Their intelligent interiors allow the superfluous to be removed and only the essentials retained.

The philosophy of a workshop seems at odds with enjoyment. Traditionally, chefs hang up their utensils, their ladles and their pans ready to reach for them while pots and bowls are stored on shelves. Even at the start of the 20th century there were firms specializing in the production of both carpenter's and kitchen tools. To allow people to focus on enjoyment, they work at a kitchen workbench. Their workshop combines everything needed for preparing, cooking and enjoying food: a work surface, water point, cooking area, and the dining table. The cooking area becomes a very congenial place as users enjoy complete freedom of movement around their workstation, and, no longer working up against a wall, they can enjoy conversation with others while preparing a meal.

bulthaup has created the practical test kitchen because the focus is on reducing everything to the essentials, both inside and out,

mentally and physically. Before the development of the b2 kitchen tool cabinet, a conventional kitchen was cleared of all items to realistically determine actual storage requirements. A group of designers investigated the definitive amount of kitchen utensils, kitchen equipment, and crockery needed for meal preparation, and compressed the storage space down to the essential dimensions. This compaction makes it possible to access everything directly and to have provisions and spices immediately at hand, so that you can focus on what matters: enjoyment.















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