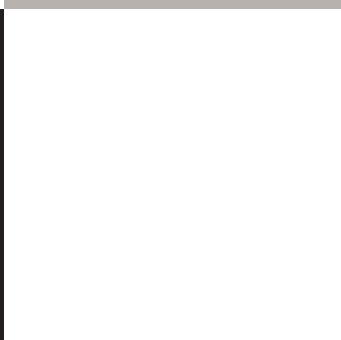
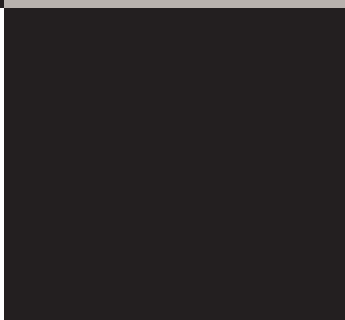
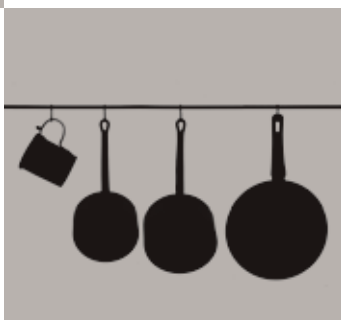
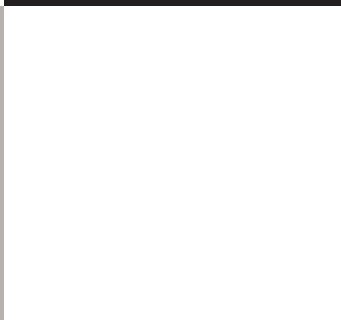
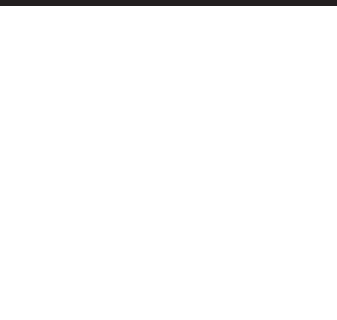
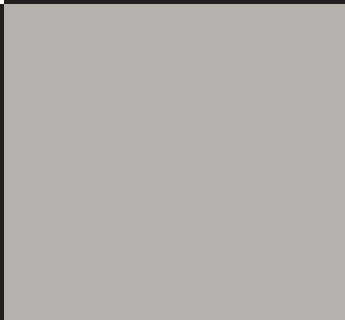
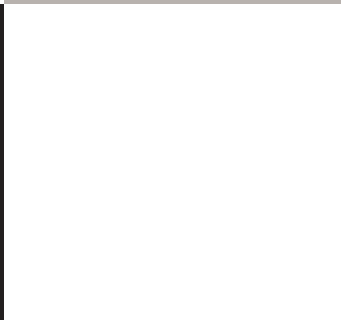
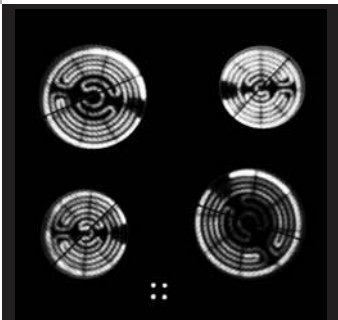
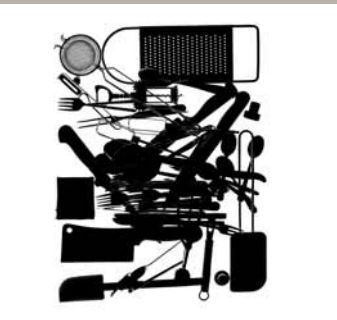
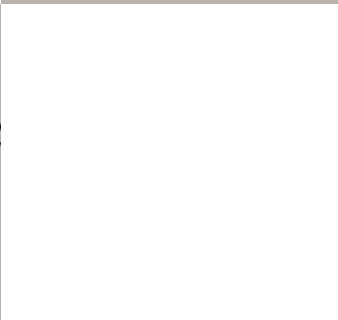
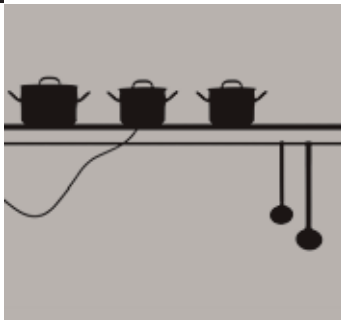
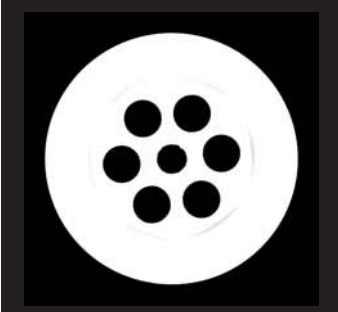
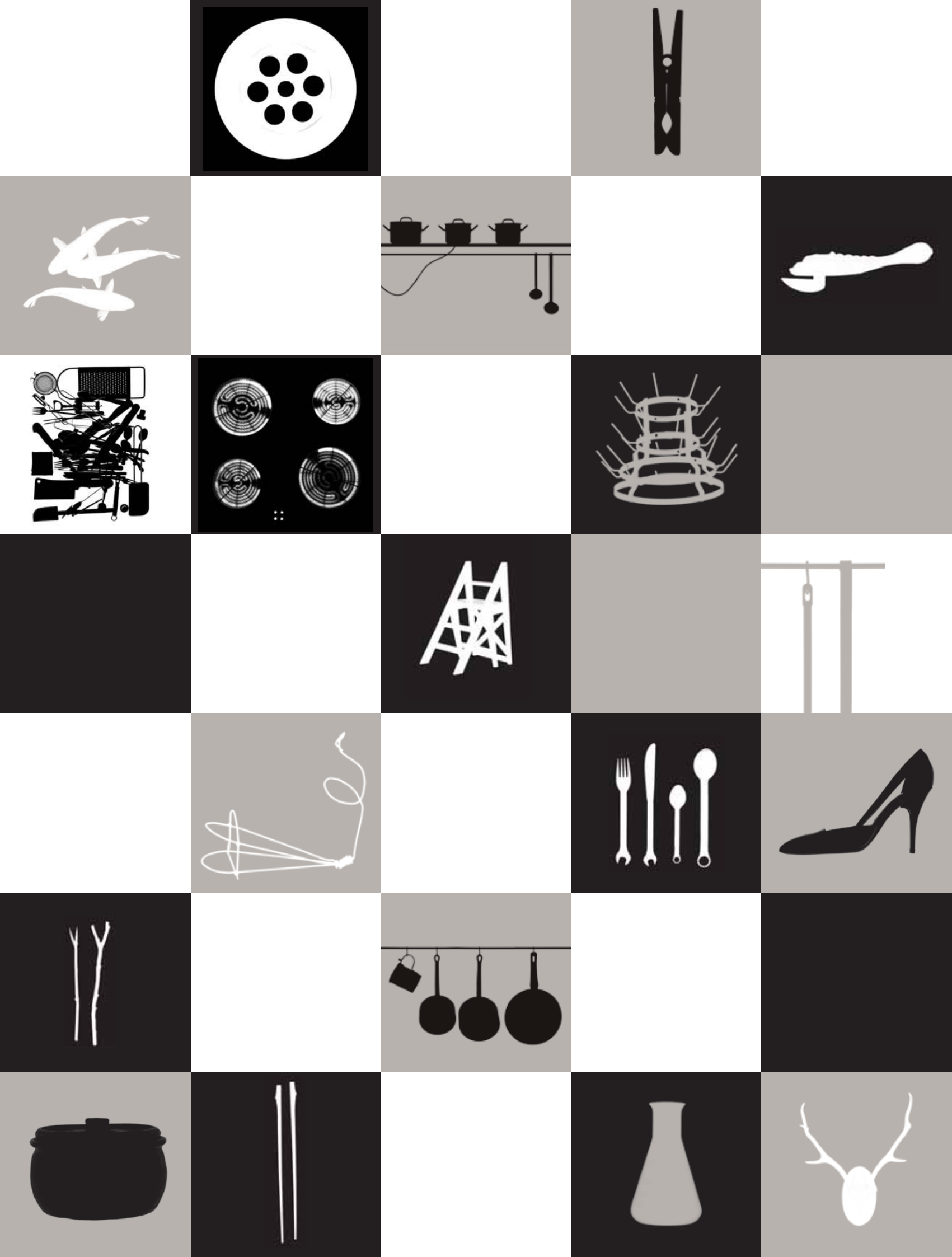
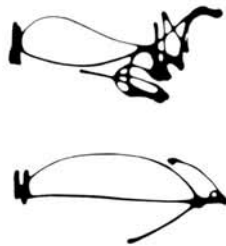


bulthaup b2 kitchen workshop









bulthaup b2



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The future begins with bulthaup b2 | New architecture for the room

bulthaup presents probably the most compact kitchen design of our time; a unique combination of kitchen workbench, kitchen tool cabinet and kitchen appliance housing cabinet. This exceptional solution combines elemental and clear form with rational and practical function, just like all truly great ideas. These new kitchen elements allow the kitchen and the room to be viewed in a completely new light, as this book demonstrates. bulthaup b2 creates an unmistakably personal ambiance.

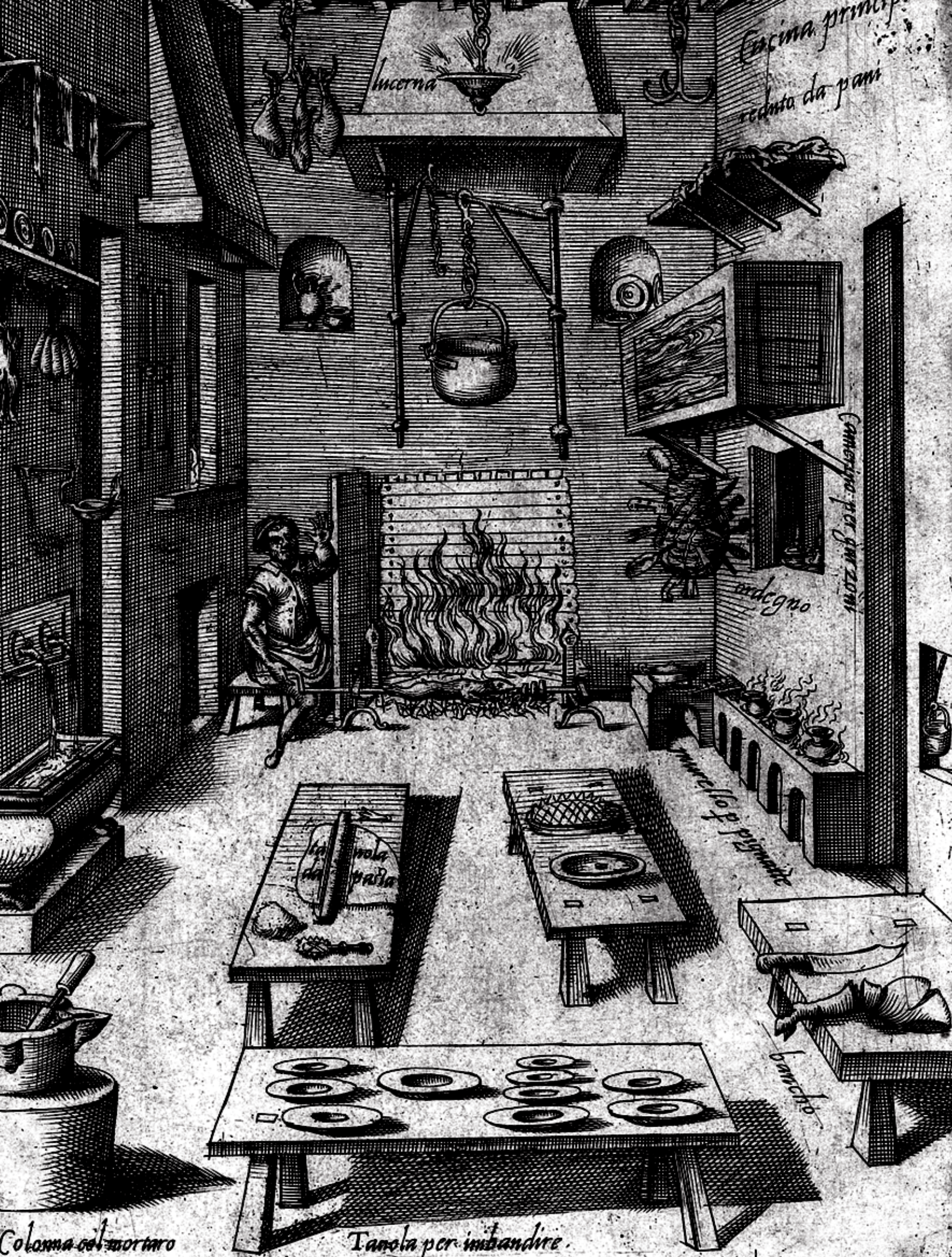
As early as 1988, bulthaup unveiled a kitchen workbench that was lauded as a groundbreaking innovation in the years that followed and it also received several awards. The idea of concentrating the key kitchen functions of worktop, cooktop and water point within a single element with a unique form and function has been further developed in 2008. The fundamentally redesigned kitchen workbench has been enhanced with the addition of two perfectly coordinated kitchen tool cabinets and kitchen appliance housing cabinets. The result is probably the most compact form of kitchen design, because these elements bring together all the essential kitchen tools and appliances in one place. The striking beauty of these functional forms and the practical space solutions offered by the kitchen tool cabinets simply must be experienced.

The renowned Vienna-based design group EOOS calls its approach to developing new products "Poetic Analysis". It is based on archetypal images and people's conscious and unconscious actions and rituals often going back hundreds of years, with the aim of developing convincing and above all enduring creations. During the preparation stage, for example, the development team completely cleared out conventional kitchens in order to realistically determine normal storage space requirements. Only then did they complete design and construction. The result is highly impressive.

Not only does this book show examples of bulthaup's expertise in creating unbelievably simple and perfect solutions such as the bulthaup b2 kitchen workshop, it also demonstrates what you can look forward to, now and in future, from bulthaup partners all over the world – nothing less than a whole new architecture for the room.

Caption on right: The EOOS design group based the conceptual design of bulthaup b2 on archetypal images and people's actions and rituals going back hundreds of years, and published these insights in the book "The Cooked Kitchen", A Poetical Analysis.





Lucerna

Cucina prima
reduta da pani

Camerino per quinzoni

ardegno

Camerino per quinzoni

Tavola da spalia

Camerino

Tavola per imbandire.

Colonna col mortiro

Bartolomeo Scappi (ca. 1500-1570) revolutionized the cuisine of his age through new preparation methods and the use of foreign foodstuffs imported from the Americas. He concentrated on culinary techniques and kitchen utensils. He achieved fame with his cookbook "L'Opera", published in 1570, in which he provided around 1000 Renaissance recipes for future generations. The photo (left) of the so-called Pope's kitchen is taken from this book.

The kitchen as a workplace | Rediscovering time-honored methods

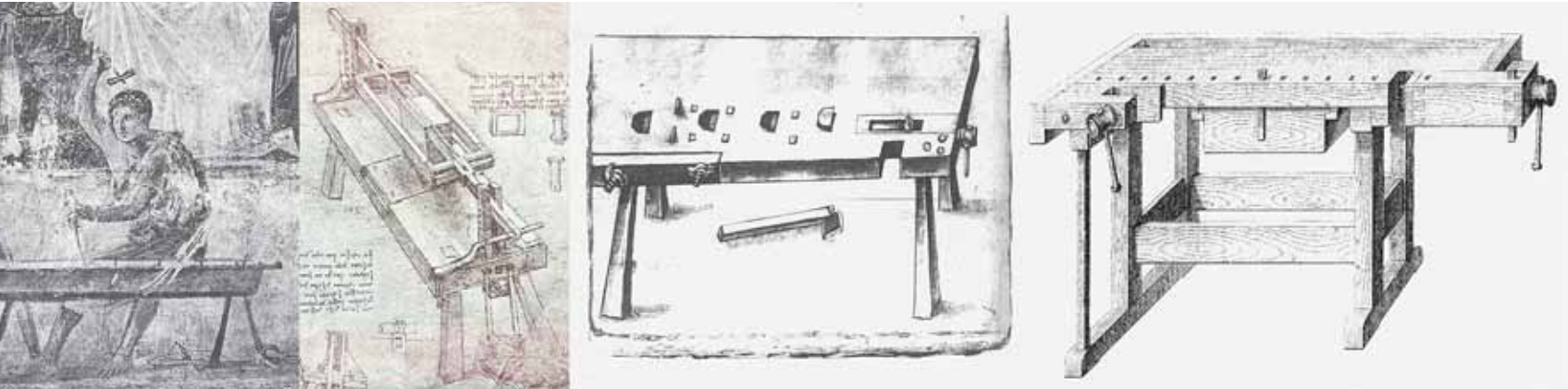
Tools and materials must always be well organized and close to hand. This golden rule has been passed from generation to generation for centuries, as have the typical features of the craftsman's workshop. Good, simple solutions were always sought and found; these had to be practical, solid and durable. Naturally, aesthetics followed function here.

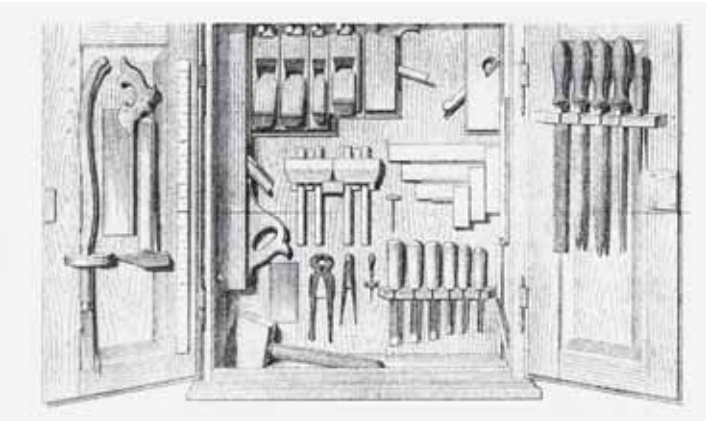
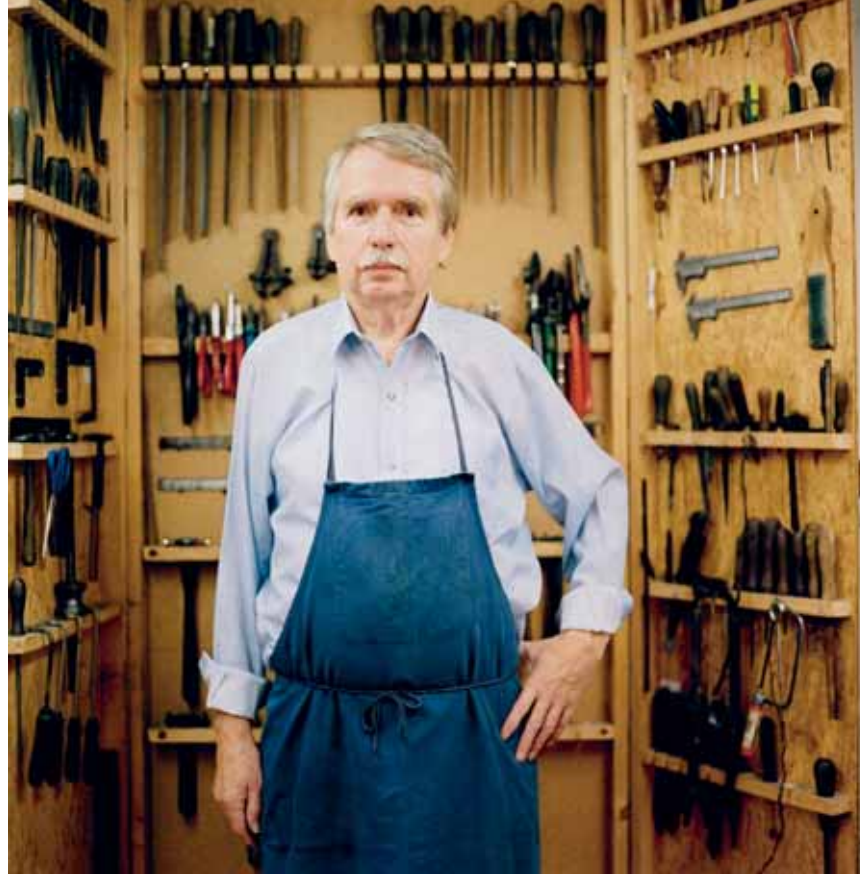
In today's kitchens, as in those of centuries past, utensils, ladles and pans hang on the wall or over the cooktops to be within easy reach, while pots and bowls are stored on simple shelves. At the start of the 20th century there were still firms specializing in the production of both carpenter's and kitchen tools. For the carpenter's workshop they made the tool cabinet with planes, files, chisels, hammers and protractors, for the kitchen the receptacle with cutting boards, rolling pins and wooden spoons.

In her book "Der neue Haushalt" (The New Household) the domestic design researcher Erna Meyer – who also advised the architects of the Weißenhofsiedlung, a model housing development in Stuttgart built for the Deutscher Werkbund exhibition in 1927 – suggested that kitchen tools be arranged in the same way as in a carpenter's workshop. Even at that time she gave the following advice: "above the pantry or the stove in a tool cabinet." The carpenter's workshop also provided the inspiration for the construction of the kitchen workbench.

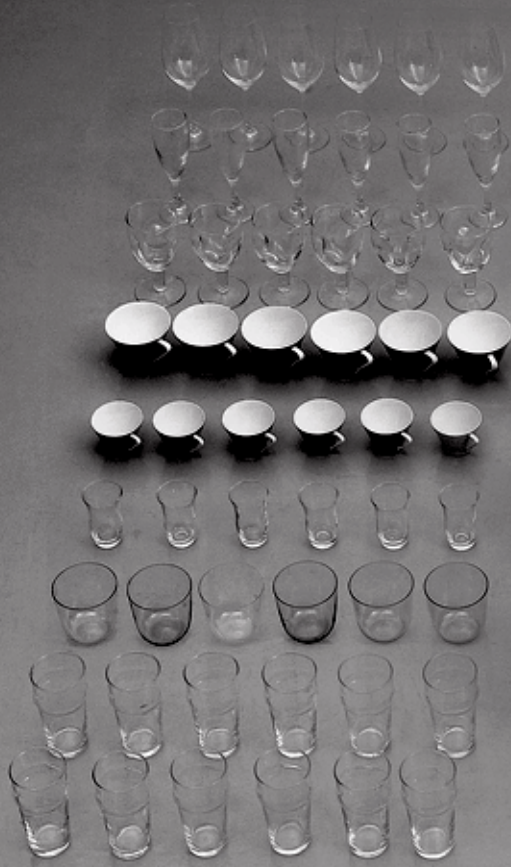
The pictures on this page show workbenches by Roman and Medieval craftsmen through kitchen tables and workbenches to contemporary workbenches with clamping elements. No stone was left unturned in researching the creation of the bulthaup b2 workbench.

Right: Since the beginning of times, craftsmen have been arranging tools and utensils in their tool cabinets according to their work methods.





The carpenter's workbench was originally a large wooden board on top of a saw horse. Woodworkers were already using such benches in ancient Rome. Similar, relatively simple but highly practical tables were also used in all major kitchens. These include the workbench in the "Pope's kitchen" described in detail in "L'Opera", a book published in 1570 by Bartolomeo Scappi, personal chef to several Renaissance Popes. It was however from 1505 that the carpenter's table gradually started to develop into the planing bench as we know it today. Objects that perfectly fulfill their purpose change only slowly over the course of time. Sometimes they have to be rediscovered, redesigned to meet contemporary needs and perfected in terms of form and function – just like the kitchen as a workshop. bulthaup's understanding and implementation of this philosophy are explained on the following pages.



In developing the kitchen tool cabinet E00S stripped a conventional kitchen and laid out the contents to plan for the multi-layered storage space in the kitchen tool cabinet with its fold-out doors. This clearly highlighted space and volume needs.



Three practical examples | New kitchen elements – new ambience

Object 1 | A real country house





Object 2 | A large room in a modern house





Object 1 | A real country house

This listed building, a typical historic Upper Bavarian "Mittertennhaus" farmhouse, has had the good fortune to be "well preserved" for centuries and has retained many original features. The first documented record dates from 1560, and the farmhouse is still owned by the family to this day. The smoke house, living rooms, threshing floor and barn area are conserved almost entirely in their original condition. The window and lighting technology of the time is clearly recognizable. The kitchen contains a well-preserved coffered ceiling made from dark walnut.

Originating in the High Middle Ages, the "Mittertennhaus" is a type of farmhouse where people and animals used to live together under one roof. The living space and barn area are separated from each other by a threshing floor in the middle of the house, and this original use explains the large footprint of the building. The house has now been painstakingly restored.

The architect followed the principle of "what's old stays old – and what needs to be renovated or enhanced is systematically redesigned." The aim was to ensure a classic symbiosis uniting the historic masonry and authentic materials with modern design and contemporary materials, i.e. to create a single harmonious unit.

This provides an ideal environment for the expressive forms of contemporary kitchen design embodied in the bulthaup b2 kitchen workshop, because these new elements combine authenticity and craftsmanship like no other kitchen. The bulthaup b2 kitchen tool cabinet and the wooden worktop module of the workbench were chosen to match the walnut coffered ceiling. The kitchen workbench, made primarily from stainless steel, forms a strong contrast. It stands as a pure, individual element in this room and feels both foreign and familiar at the same time, an eye-catching object that conjures up a uniquely ethnic, authentic atmosphere.

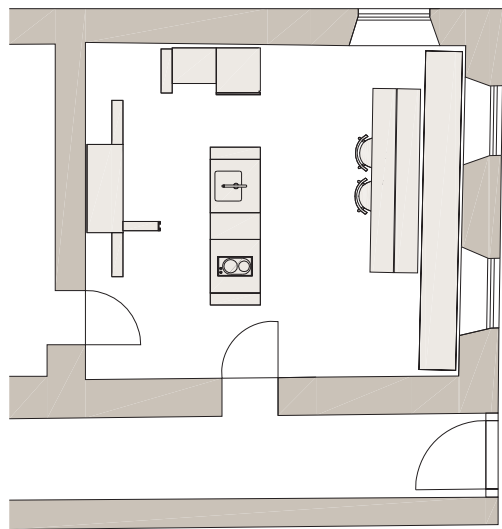


The walnut kitchen tool cabinets and the stainless steel kitchen workbench with a walnut worktop module achieve a perfect symbiosis with the well preserved built-in elements of the former living room such as the cupboards and the coffered ceiling. The workbench can be customized with worktop modules in four widths. These modules also come in four finishes: stainless steel, grey sandstone, walnut and oak. Additionally, bulthaup sinks and cook-tops can be installed per the client's needs.









An incredible atmosphere permeates the original character of this historic room. The pure, clear lines and authentic materials in the living room form an ideal environment for the expressive forms of bulthaup b2.



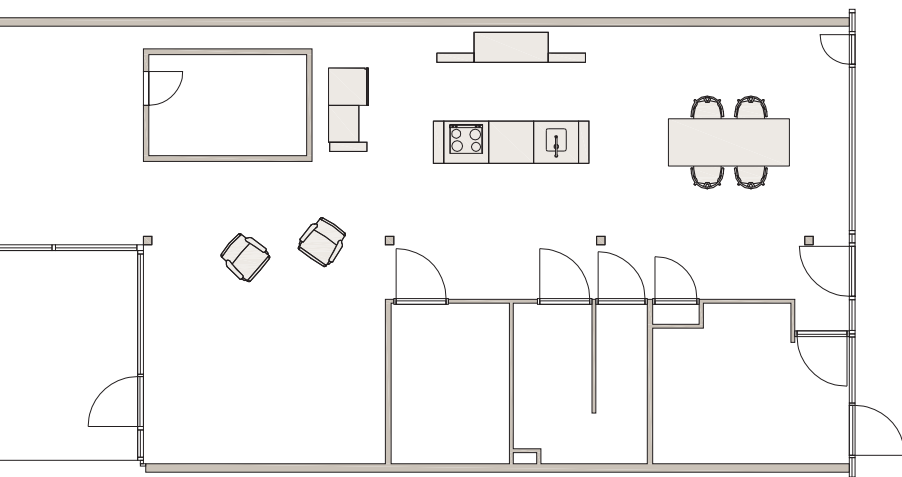
Object 2 | A large room in a modern house

The quality of the public space is regarded as highly important in the Netherlands, so much so that all plans affecting the nature of this space are a matter for public discussion. This two-year-old housing development consisting of 119 slightly different row houses of up to three stories high, designed and built by the architect Herman Hertzberger, is a successful and clear example of this approach. A typical feature is the corrugated roofs inspired by the nearby coast. The ecological design of the new development is in harmony with the green surroundings of this former agricultural area. Even the houses feature landscaped roofs so that the people living in the adjacent multi-story houses look out on a green environment. There are no parking lots, the residents' cars are parked in a large, integrated garage. All the entrances emanate from a shared courtyard. The residents are a balanced mix of couples and families from different backgrounds.

The row house shown here, with an elongated (20 x 5 m), open-plan, room with high-ceilings at its heart, has a very modern feel. The residents, a young couple enjoy the freedom that the house gives them for their ideas and plans. The way they have used the space has been very conceptual and flexible in nature. They spent the first two years living as if in a workshop, trying out lots of different things and changing them again in order to find the perfect result they were looking for. They want to be able to use the room for everything. It was also important to them to have a bathroom with daylight coming in and with an uninterrupted view onto a natural setting.

The result is a room that brings out the generous proportions of the architecture and makes the best use of them. The actual living space is on the first floor. This is the space for cooking, eating and living. But it is also the private area, the space for washing, showering, bathing and sleeping. A cube has been integrated into the room for the shower and toilette.

bulthaup b2 provides the perfect solution for the kitchen area. The design of the bulthaup b2 kitchen workbench perfectly meets the residents' desire for maximum amount of open and perfectly organized space. They like to lead a casual lifestyle with the table as the heart and focal point, but they also love the idea of being able to shut everything away behind closed doors after the work has been done.





The concept of not having to make permanent selections of the appliances and workbench modules, i.e. not being restricted in any way, greatly appeals to the residents. With their flexible lifestyle, they might in time decide to change the stone module of the kitchen workbench for a wooden module, or they might choose to fit a teppanyaki – a flat steel grill plate that can be integrated into the kitchen workbench – for preparing Japanese specialties.





Object 3 | A manor in Denmark

This manor house built in the Middle Ages on a Danish island is prestigious without appearing ostentatious. Here too, old meets new. Tradition and modernity are combined. It is the home of a family with two children, surrounded by a wide moat and idyllically situated in the middle of a verdant park with apple trees. The original kitchen is located on the lower level with access to the gardens. For family celebrations and parties, the residents have furnished a room next to the parlor on the second floor where the food can be assembled and final preparations are made for a sit down dinner or a buffet set up.

The walls are paneled with white lacquered wood up to the window sill and from there up painted in a pale hue of yellow. The white lacquered window frames, white pipe stove and venerable inherited escritoire form an attractive contrast to the walls. The modern bulthaup b2 ensemble, with its stainless steel kitchen workbenches, oak kitchen tool cabinets and appliance housing cabinets, provides a special focal feature on the old pinewood floor. To meet some special requirements, two workbenches were adjoined to each other and fitted with a water point, small cooktop and oak worktop module. This meets not only all the family's needs, but also those of the cook and service personnel. The kitchen appliances, refrigerator, oven and dishwasher are housed in the bulthaup b2 kitchen appliance housing cabinet and the two narrow oak kitchen tool cabinets provide plenty of storage space for the crockery, glasses, trays, cutting boards, cutlery and table linen.

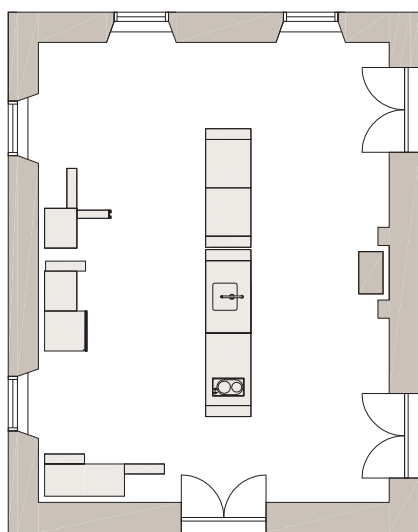
All the architecture and interior furnishings of this Danish manor house are shaped primarily by the typically Scandinavian mindset and lifestyle. Nothing comes across as overstated and everything feels like it is in its appointed, if not traditional, place.





On the second floor of the manor, one enters through a double door. Table linens, glasses, dishes, beverages and meals are brought into the parlor through this door or the guests come in and serve themselves. Two kitchen workbenches were put together, equipped with a water point, a small cooktop and an oak worktop module.

The refrigerator, oven and dishwasher are housed in the bulthaup b2 oak appliance cabinet and the two oak single door kitchen tool cabinets provide ample storage space.









bulthaup b2 kitchen workbench | Theme with variations

The bulthaup b2 kitchen workbench is probably the most compact and beautiful freestanding "kitchen island." Working at a kitchen workbench offers invaluable advantages, including no longer having to cook "facing the wall" and full freedom of movement around the "workspace." A kitchen workbench combines everything needed for preparing, cooking and enjoying food – a work surface, water point, cooking area and, also an eating area.

The kitchen workbench consists of two side leg assemblies and worktop modules that can be combined according to individual requirements and personal taste, offering a variety of possibilities, useful functions and material choices. This allows the water point and electric or gas cooktop to be installed in a stainless steel module and the preparation and work area in a natural stone or wood module. The individual modules can even be changed to accommodate different needs or design ideas, thanks to the flexible joint profile developed by bulthaup that ensures a water-tight seal.

Bottom: Electrical outlets allow electrical appliances to be used all around the kitchen workbench. They are spring loaded to fold back under the worktop so not to interfere with using the workbench.

Right: The kitchen workbench, consisting of two side leg assemblies, separate stainless steel modules for the water point and the cooking area, and a walnut worktop module, is complemented by a walnut kitchen-tool and kitchen appliance housing cabinet and a rolling waste element with walnut cover.



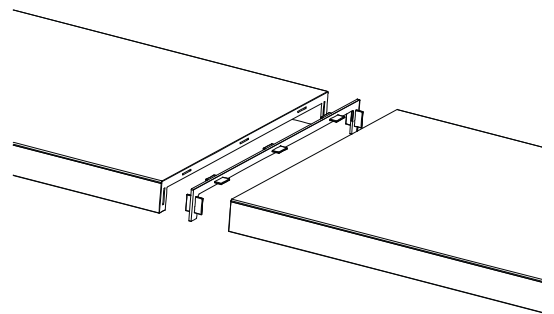


The bulthaup joint profile is made of technically advanced materials originating from the high-tech automotive and aerospace sectors. This material consists of both a soft flexible and a hard component. The joint profile is pressed together along the flexible part providing a water-tight seal, yet can be removed and reused at any time. This is a typical engineering approach; a seal design with the advantage that, unlike conventional silicon seals, it is still functional after disassembly.

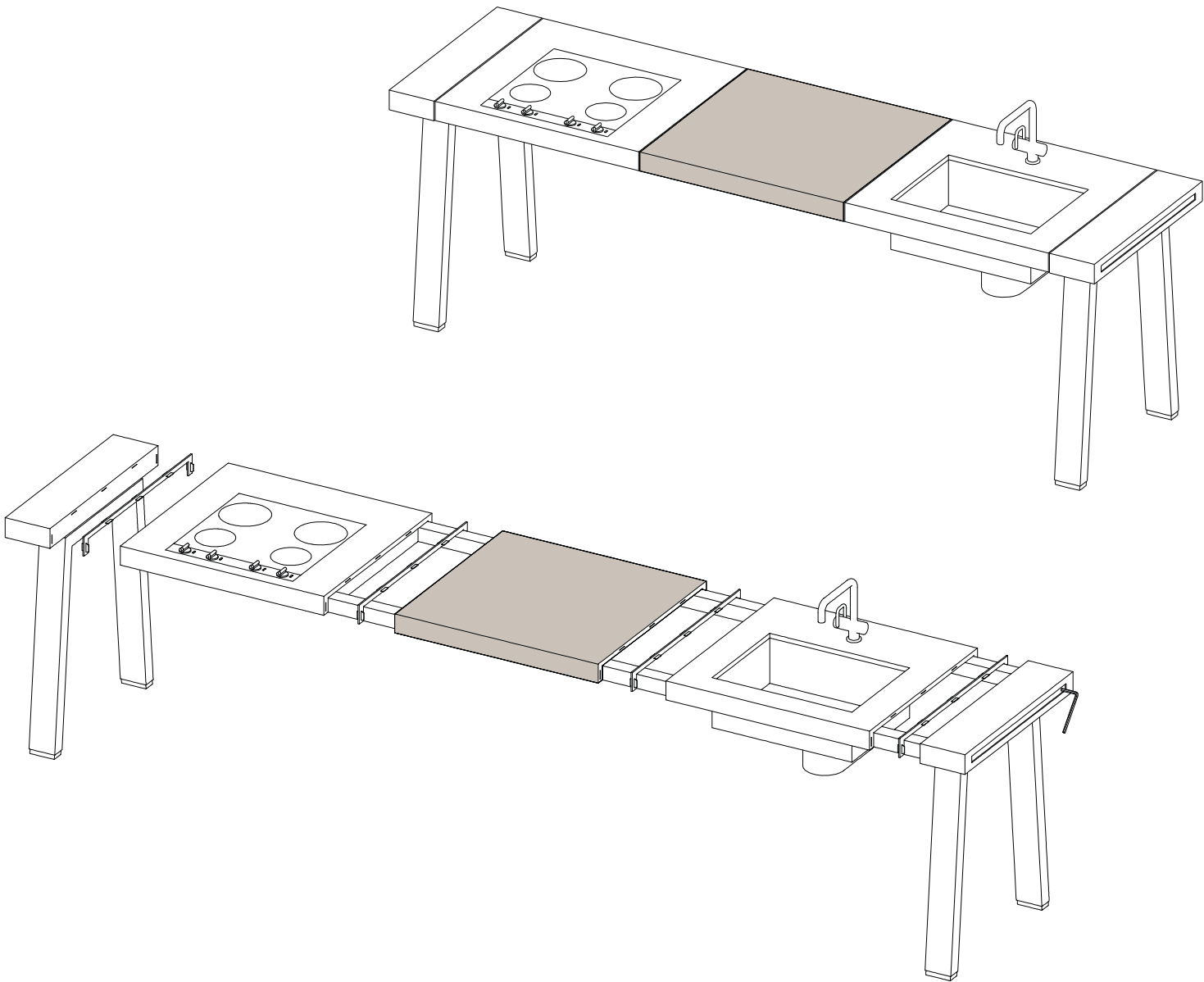
The kitchen workbench can be extended up to a width of 276 cm with two side leg assemblies. The leg assemblies feature a functional gap where containers and kitchen tools from the bulthaup b2 program can be suspended. The installation pipes are hidden, with the gas, electricity and water supply lines invisible inside a flexible, black fabric tube.

Additional center legs can be used for kitchen workbenches longer than 276 cm and the height is easily adjustable between 89 and 93 cm. Fold-out electrical outlets can be installed so that small electrical appliances can be used anywhere around the workbench.

Right: Between the individual modules and the leg assemblies is a joint profile consisting of a flexible soft and a hard component. This seal design allows the workbench to be disassembled at any time and new modules fitted. When reassembled, the workbench is immediately sealed and functional again.



Left: Leg assemblies with functional gap for suspending kitchen tools, dishcloths, general-purpose containers, spice containers, knife board and kitchen towel holder.



Bottom: The 80 cm-wide worktops module with layered solid oak gives the work surface a warm and pleasant feel. The surface is protected against moisture penetration.

Right: The worktop module made from diamond-black granite (available for delivery at the beginning of 2011) and the water point in the stainless steel module are closely linked by the bulthaup connecting profile.











Top: The installation pipes to and from the water point for the water supply and waste water can be hidden inside a flexible, black fabric tube. Gas and electricity lines can also be run through this tube.

Right: The water point consisting of a stainless steel module with laser-welded sink and mixer faucet is inserted and totally sealed between the leg assemblies and the wood module with the help of the bulthaup joint profiles. Sinks can also be integrated into stone modules.



bulthaup b2 kitchen tool cabinets | Efficient storage and space for small appliances

The bulthaup b2 kitchen tool cabinets are perfectly designed storage elements. When closed, these self-contained, compact units look simple and elegant in the room. When open, they reveal their exceptionally high utility value. They are the perfect marriage of tradition and progress; tradition in the sense that they are inspired by the workman's tool cabinet – the quintessential, clearly arranged, easily accessible storage space for tools, equipment and materials – and progress in that they follow the aesthetic principle of "paring down to the essentials."

The development of these cabinets was painstaking and focused on practical requirements. It was based on investigating and ascertaining the realistic amount of space needed for kitchen tool cabinets to store and present kitchen tools, crockery and cooking utensils in the actual quantity required and in a way that is always conveniently accessible. The process of clearing out a conventional kitchen revealed how many superfluous items accumulate over time and presented an opportunity to eliminate these by striving for a systematic and focused approach.

The intelligent compression of the storage space makes pull-outs and drawers superfluous. With better access and compact organization, the tool cabinet makes much more economical and efficient use of space than a small fitted kitchen.

The bulthaup b2 kitchen tool cabinet is perfect for easily accessible storage of not only crockery, pots, pans and kitchen tools but also food and spices. This kitchen tool cabinet is fitted with solid maple slatted shelves. Two of these are movable and one is fixed. This arrangement provides a clear view at all times right into the furthest corner. To store crockery or small electrical appliances, aluminum shelves can be inserted and come optionally fitted with electrical outlets.









The storage space in the storage doors can be greatly augmented by holding rails, hooks, dispensing containers, kitchen towel holder, general-purpose containers, spice containers, knife board and even a conveniently shaped note holder.

The practical depth of the cabinets and their storage doors with fully usable interiors means everything is on full view in a bulthaup kitchen tool cabinet. This economical, easily accessible storage not only has functional, ergonomic advantages, it also encourages concentration on "the best" when storing items and a reluctance to keep superfluous things in the first place.

The storage doors of the kitchen tool cabinet are 16 cm deep and offer versatile storage space for kitchen utensils, crockery and glasses to supplement the storage space inside the cabinet itself. In addition to the storage doors, storage space can also be created with in an interior aluminum door. This door can be installed on the left, right, or both sides and can be customized on both sides with rails, hooks, dispensing, general-purpose, and spice containers.

The bulthaup b2 kitchen tool cabinet is finished in particularly fine craftsmanship. It is made of oak or walnut veneer. Vertically recessed grips highlight the sculptural exterior of the cabinet, while its "interior qualities" are demonstrated by the hinges specially developed by bulthaup, for instance, or the lock fittings. The kitchen tool cabinets can stand freely in the room as they look great from all sides. The rear walls are made from the same material as the side walls and front panels.





Bottom: Incorporated in the lid of the bulthaup b2 multi-layered maple bread container is a trivet with maple slats. This means the lid can also be used as a bread board.

Right: Small electrical appliances are securely housed on aluminum shelves. These are simply placed over the maple slatted shelves and come optionally fitted with two electrical outlets so that the small appliances can be used inside the cabinet.





A flexible container and receptacle system ensures that everything in the kitchen tool cabinet is perfectly placed. Cutlery, kitchen tools, food and spices find their perfect "home" in general-purpose containers, dispensing containers and spice containers. Special maple wooden containers for storing food have also been designed. These have slots on the side so that their contents can be seen as clearly as everything else in the cabinet. Fresh bread is conveniently housed in the maple bread container. Its lid with incorporated wooden trivet is very practical because it also serves as a bread board.



This system is complemented by the bulthaup b2 kitchen appliance housing cabinet, the perfect place for the oven, dishwasher, coffee maker and refrigerator. The double cabinet represents a classic combination, housing the oven and dishwasher on one side and the refrigerator on the other.

The storage doors of the appliance housing cabinet have double pivot hinges so they "nestle" snugly against the cabinet when they are open and save space. If the door is closed while the oven is on, an electronic signal ensures that the oven is automatically switched off. However, the cabinet door can be kept closed when the dishwasher is running. This means that dirty dishes are inconspicuously stowed away in the dishwasher and washed behind closed doors.

Kitchen appliance housing cabinets can also be arranged as single cabinets, like pillars, and have a kitchen tool cabinet added to them. This arrangement can also be placed in the center of the room, as the rear side and front panels are all made of the same material.

As the pictures in this book show, the appliances integrated in the bulthaup b2 kitchen appliance housing cabinet are deliberately restricted to their technical function. When the cabinet doors are open, the appliances are on view, accessible and ready for use at all times, and when the doors are closed they are invisible and the kitchen is instead beautifully dominated by the furniture and the architecture of the room.



bulthaup b2 extractor | Optimum lighting and air filtration

Optimized lighting and air filtration when preparing and cooking food are essential for ergonomic and functional kitchen design.

In the quest for an appliance that satisfies both criteria, the idea came about of a horizontal floating line of light in combination with an aerodynamic shape similar to that of wind instruments. From the side view, you can see exactly how the air is sucked in, circulated, compacted and then expelled upwards. This striking shape has been elongated along the length of the light. The body is minimal, small in size – and yet by no means an abstract box. Wing slats indicate and support the function of the air extractor, which is equipped with an energy-efficient recirculation system.

This independent bulthaup element opens up a new product category. When activated, the two slats that run along the lighting strip open to the side and expose the entire extraction surface. The aerodynamic side view lets one actually feel the movement and compaction of the rising air. The mobility of the extractor is also crucial: if the position or configuration of the kitchen workbench changes, the position of the extractor, hanging from two steel cables, can be easily changed. The extractor also looks great above bulthaup kitchen islands, responding to the individual needs of its users.

People who like to prepare food directly at the table, such as fondue, raclette or teppanyaki dishes, will find having the extractor positioned directly over the dining table a functional and attractive alternative.

Featuring the latest recirculated air technology, the bulthaup extractor complies with the technical requirements of energy-saving homes. The heated air remains in the room and is not ducted outdoors, reducing energy costs and saving resources.





Accessories for the kitchen workshop | Equipment and elements

The bulthaup b2 accessories have been specially designed for the interior organization of the kitchen tool cabinet and for hanging and using on the kitchen workbench. The design of the hanging rails, hooks, general-purpose and spice container, knife board and note holder takes into account not only functional but also ergonomic considerations. It is therefore advisable to store your kitchen tools and containers in the place where you need them, i.e. to hang the dispensing container or spice container within easy reach of the stove or worktop. The functional gap on the leg assemblies is intended for this purpose.

In addition to the kitchen workbench, kitchen tool cabinet and appliance housing cabinet, a waste element has been developed. This waste element with stainless steel exterior and minimalist design has three containers for separating kitchen waste, paper and recyclable waste. Four castors allow it to be placed under the workbench and simply pulled forward to an ergonomically comfortable place when working in the kitchen. The two solid oak or walnut lids can also be hung on the sides.

Bottom: Spice, and dispensing containers have a clear lid with two pins so the contents are visible from outside. A piece cut from the packaging can be attached so the exact name, origin or expiration date are visible.

Right: Waste element with stainless steel exterior, three containers and two solid wood lids, available in oak or walnut.

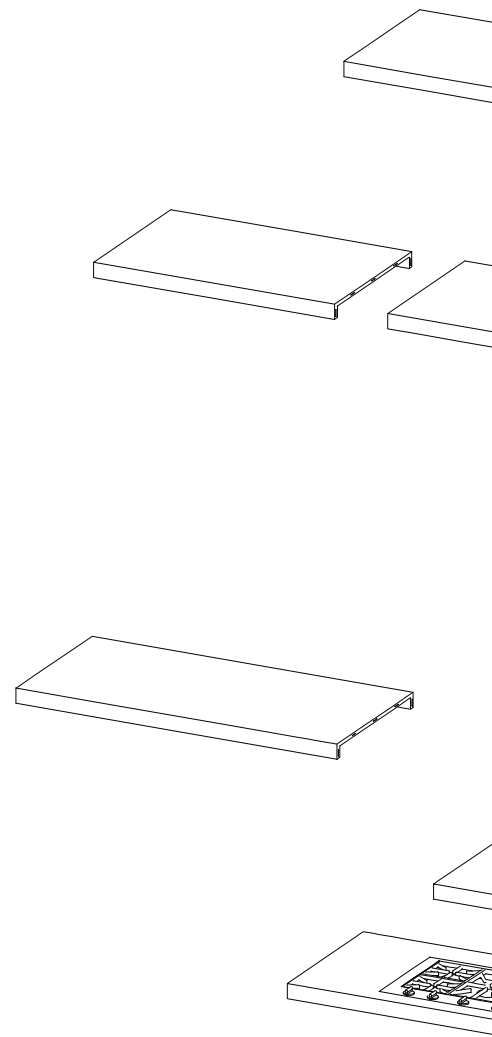


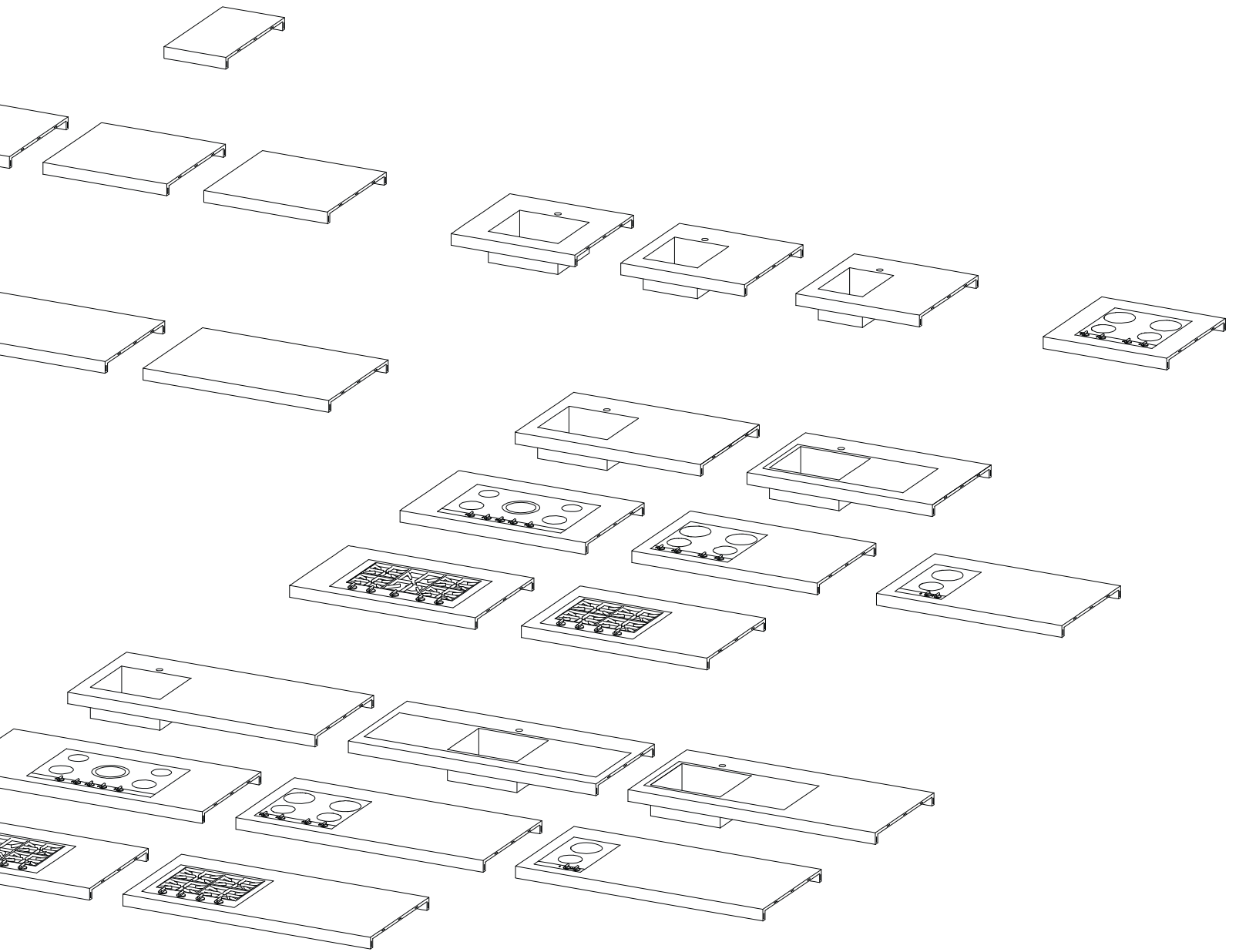


Variations | Materials

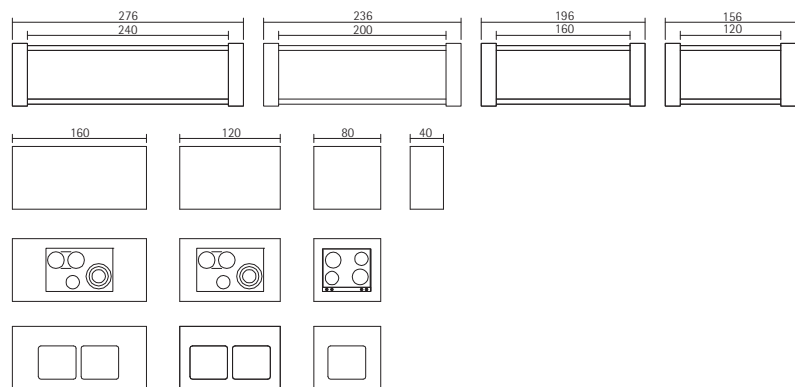
The diversity is intelligently pared down. A few basic models and materials, each available in several widths, allow a wide choice of worktops, water points and cooking modules. Sinks in three widths (35, 45, 55 x 40 x 19 cm), two functional flat basins (150/90 x 45 x 0,4 cm), and electric or gas cooktops in various widths and versions can be incorporated in different arrangements in four module widths (40, 80, 120, 160 cm).

The kitchen workbench combines beautiful and natural materials perfectly suited to their purpose. Stainless steel, oak, walnut and diamond-black granite be arranged next to each other in a worktop in any combination. Maple, high-quality laminates and aluminum have been used in the design of the accessories.

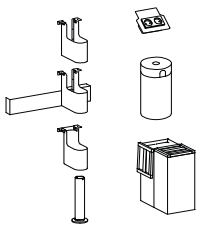
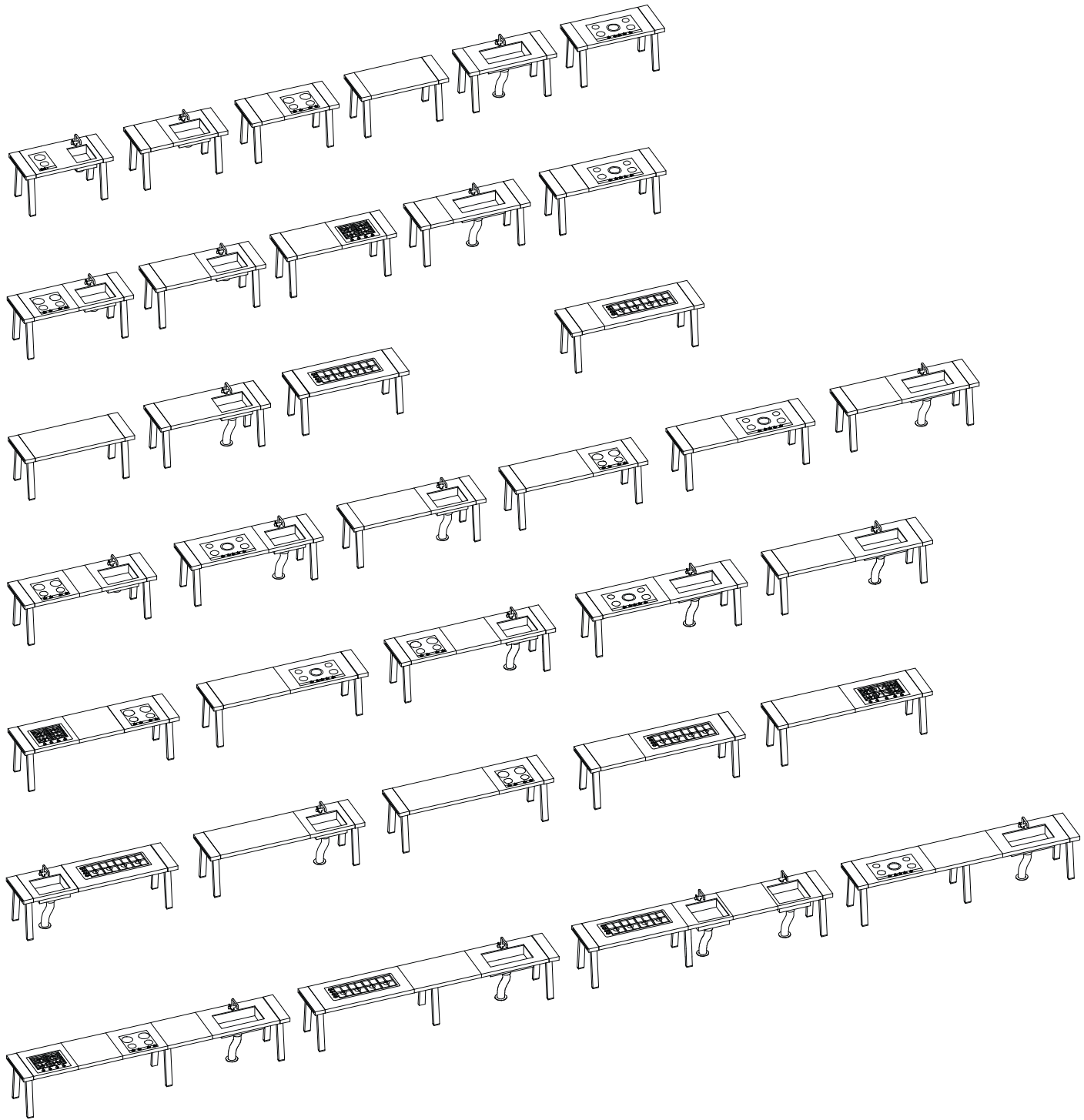




Bottom: Various modules up to 240, 200, 160 and 120 cm in width can be clamped into workbenches in four widths (276, 236, 196, 156 cm) including two 18 cm-wide side leg assemblies.



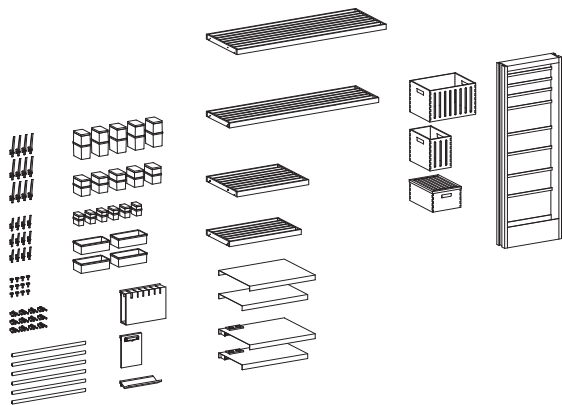
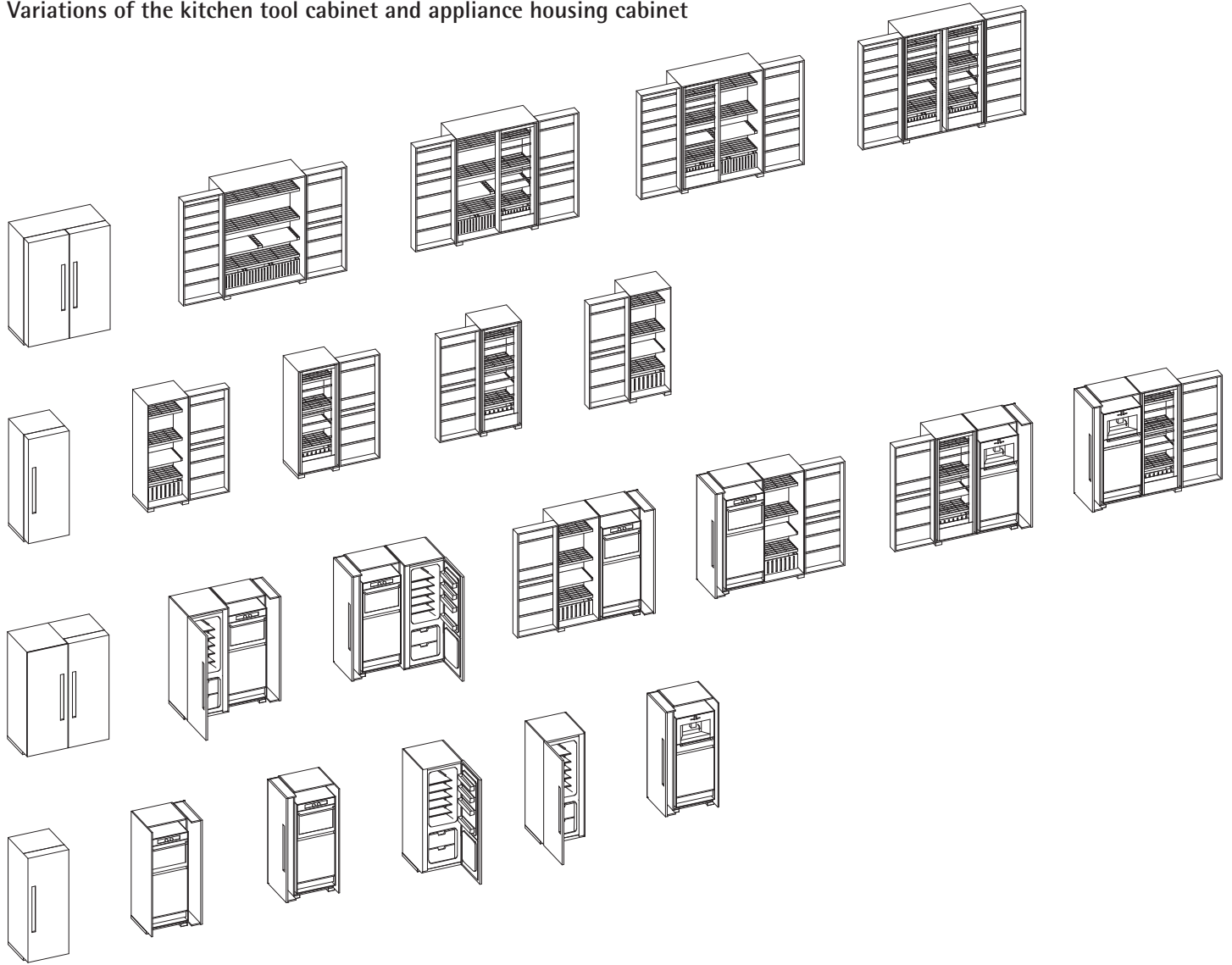
Variations of the kitchen workbench



These drawings show the diversity of kitchen workbench versions that can be created with just a few basic models and materials. The kitchen workbench has two leg assemblies that combine different worktop functions. The position of cooktops, water points and work surfaces can therefore be swapped or the length of the worktops changed, even extending beyond the preset width with the help of center legs.

Anyone who wants a change, moves house or decides to explore new ideas will appreciate both the intelligent, compact organization of the design and the flexible, modular worktop.

Variations of the kitchen tool cabinet and appliance housing cabinet



The classic double cabinet can be supplied with deep slatted shelves and either one aluminum frame or two. Single cabinets can be combined with each other or added to double cabinets.

The appliance housing cabinet can be fitted with an oven, dishwasher, coffee maker and refrigerator from a selection of different manufacturers. It is also possible to combine a single appliance housing cabinet with a kitchen tool cabinet. Each kitchen tool cabinet can be fitted with accessories according to individual needs.

The bulthaup partners can show you and explain to you everything you need to know about the bulthaup b2 kitchen workshop, as well as inform you about the many other kitchen design options that bulthaup offers; from the "essential kitchen" as embodied by the bulthaup b1 kitchen system to the versatile design options of the bulthaup b3 program, that extend far beyond the concept of the kitchen as a working area. More than any other room in the home, the kitchen is the ultimate expression of someone's personal taste and individual lifestyle. Whether it is a functionally-equipped work area for the housewife or passionate hobby chef, a comfortable meeting place for the family or a space for entertaining, enjoying and celebrating – the kitchen is really a "room for living."

To design and fit this living space, you need an expert, reliable partner, one who listens to suggestions, turns ideas into reality and knows how to make some long-held wishes come true. You will find these partners anywhere you see the bulthaup name. They deal with customers' requirements in an attentive and committed way, can expertly assess spatial relationships and are well acquainted with the bulthaup kitchen elements and systems, along with the tables, chairs and benches which complement the design.

bulthaup partners are kitchen specialists and experts in interior architecture. They can advise and plan, ensure the best organization of workflows, and coordinate proportions and dimensions to suit the room and the people using it. They ensure precision installation and continued service.

bulthaup partners make an important cultural contribution to quality of life in many countries, because they turn kitchens into a space for passing time in the most special and enjoyable of ways, working with customers to create an environment that is truly an expression of the owner's personal lifestyle.



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Imprint

Publisher and Copyright
Bulthaup GmbH & Co KG
84153 Aich | Germany
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Edited by: bulthaup Marketing
Ideas and text: Claus A. Froh
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Arrangements: Barbara Haupt
Kitchen architecture: bulthaup Corporate Architecture
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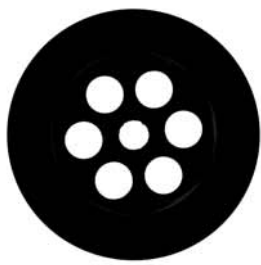
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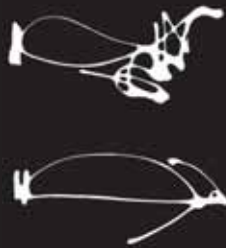
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2010 edition





bulthaup b2 is probably the most compact kitchen design of our time. It is a unique combination of kitchen workbench, kitchen tool cabinet and kitchen appliance housing cabinet. This exceptional solution combines elemental and clear form with rational and practical function, just like all truly great ideas. These new kitchen elements allow the kitchen and the entire room to be viewed in a completely new light, as this book demonstrates. bulthaup b2 creates an unmistakably personal ambiance.

The renowned Vienna-based design group EOOS calls its approach to developing new products »Poetic Analysis«. It is based on archetypal images and people's conscious and unconscious actions and rituals often going back hundreds of years, with the aim of developing convincing and above all enduring creations. During the preparation stage, for example, the development team completely cleared out conventional kitchens in order to realistically determine average storage space requirements. Only then did they complete design and construction. The result is highly impressive.

Not only does this book show examples of bulthaup's expertise in creating unbelievably simple and perfect solutions such as the bulthaup b2 kitchen workshop, it also demonstrates what you can look forward to, now and in future, from bulthaup partners all over the world – nothing less than a whole new architecture for the room.