

July/August
2011

CANADIAN

INTERIORS

Food for thought

What's hot
in the kitchen

2 tasty T.O.
restaurants

A world of textiles in Frankfurt
Style and substance in Milan





TOUCH OF GLASS

Quebec's ThinkGlass offers maintenance-free glass kitchen countertops that are as tough as they are attractive. Made from 100-per-cent recyclable glass, each countertop is unique. ThinkGlass offers a huge selection of inbedded textures and handpainted colours; customers can select their glass thickness and edge treatments, and even add LED lights to further personalize their design. thinkglass.com



BAMBOOZLED

Based in Chicago, Lenova is a leading manufacturer of sinks. Its bamboo double-bowl apron-front kitchen sink is a beauty - and surprisingly durable. Using a painstaking 13-step process, each Lenova sink is carefully crafted from fully matured Moso Bamboo, which is known for its peak density, colour clarity and sustainability; it is finished with a low-VOC binder and water-resistant top coat. Generous proportions allow for ample work space. lenovasinks.com

DANISH MODERN

Muuto's Hang Around cooking set (shown) and Toss Around salad servers are by Copenhagen-based KIBSI, an award-winning firm founded by Bjarke Ingels (BIG), Lars Larsen (Kilo Design) and Jens Martin Skibsted (Skibsted Iteration). According to KIBSI, "The kitchen utensils combine form, function and craftsmanship. The wooden tools are precisely designed and crafted for a sleek modern look and improved functionality. The slit in the back lets you work freely in the kitchen, while your utensils hang out on your pots or pans." muuto.com



TOUGH CUSTOMER

Duravit's Cassia is a flexible new series of built-in ceramic kitchen sinks, designed by award-winning Phoenix Design. Cassia sinks are crafted in DuraCeram, the international company's proprietary ceramic - recognized for its high-impact resistance. Key features include a fine, all-round profile; a flat, flowing form; and a spacious surface area. The collection is available in three reversible sizes and five colours. duravit.us



INDUCTIVE REASONING

Electrolux recently introduced a full-induction cooktop range into its premium major-appliance collection. Says Electrolux's Stephanie Clarke, "It has surface sensors that automatically detect the placement of magnetic cookware, stimulate the induction field and adapt to the exact size of pot or pan. This helps the induction elements to transfer heat directly to the cooking utensils, meaning the cooktop stays cooler, making it easier to clean and touch." The cooktop is 70 per cent more energy-efficient than gas and 20 per cent more than electric. electrolux.com