

DITCH THE OLD KITCH

WORLD FIRST FITTED KITCHEN REVISED



From crowded cabinets, to the overflowing cutlery drawer, we can all agree the task of organising our kitchen can become overwhelming. But what if the 'Frankfurt Kitchen' can change all that for you? It's known that the German's conscientious attention to detail is what perpetuates their manufacturing and engineering abilities to be recognised worldwide. The sleek and modern design of the 'Frankfurt kitchen' makes it a popular choice, but what is all the fuss? We want you to reclaim valuable space in your kitchen, and in doing so uncover the truth behind why you should invest in this kitchen phenomenon for all your organising, kitchen needs.

The Frankfurt kitchen is the epitome of low-cost design that would enable efficient work which hit a milestone of domestic architecture as of 1926 by Margarete Schütte-Lihotzky. The Frankfurt kitchen can be described as a take on minimalism adapted to a small dining space prioritizing functionality over social dining. But what made this innovative concept take off? Let's have a little history lesson. At the end of World War I German cities were plagued by a shortage of houses which inspired many housing projects in the 20's to create an innovative design fitting with budget and space constraints for working class families. For a lot of new homeowners, these constraints still apply, with the daily cost of living at an all time high, the popularity for Frankfurt Kitchens are as ever still in demand. This is at no surprise however, with the Frankfurt Kitchen influencing a mass market, producing kitchen units at a cheaper cost without

scrimping on quality. Music to a new homeowner's ears! With the precision of German machinery, kitchen units fit like a glove and can easily be renovated and adapted with new style influences; we know this is important to us millennials.

Substance has not been prioritised over style, with Schütte-Lihotzky being inspired by early 20th century vogue with the growing trend to rationalize the household work and encourage women to spend more time in factory work than in 'unproductive housework' as a result of Taylorist ideals. To this day, Schütte-Lihotzky kitchen units remain an absolute staple coining the title "the world's first fitted kitchen".

It truly lives up to that title, with sleek swivel stools, nifty built-in-storage, among many other additional functions.

This leads me to question how are Frankfurt kitchens all that different from typically British Kitchens, and why should we, the consumers, invest?

In the UK, in-frame kitchens, traditional Shaker kitchens and contemporary flat-panel door kitchens have been sought after. A more English/Colonial style kitchen would often be characterized by chunky wooden corners, heavy work tops and garish patterns with striking handles. Although beautiful in grandiose stately homes, the reality for a large majority of us is that we want to maximise our space without compromise, and quite often, we don't have enough of it!

However we wanted more of an insight into this kitchen revelation, so called upon a Bath Spa's second year interior design student, and asked a few questions to gain some more insightful knowledge, so you can become more well informed about your kitchen layout needs:

Q. Frankfurt, or German Kitchens, are seemingly booming at the minute, from your knowledge of kitchen design, can you comment on why this and why a new homeowner would invest?

A. A new homeowner would invest based on its pure efficiency and function, they allow homeowners to customize their kitchen in a way they would like and bring in that unique functionality of the frankfurt kitchen. Also stainless steel is now a very popular kitchen material and is very sought after, the frankfurt kitchen utilizes this material throughout making it a very popular kitchen design. The colours also are becoming increasingly popular from the green to the blue, the blue being used as research found it detracted from flies.

Q. Do you think Frankfurt kitchens meet the requirements and design of the work triangle (ultimate functionality) and why is this important when designing a kitchen?

A. In a certain way yes as they tend to be small kitchens anyway and all 3 components of the triangle are in reaching distance, but at the same time I believe they have more of a work square having all important areas of the kitchen in each corner and in some cases the ironing board being in one of the corners. Overall it does meet the requirements due to its close proximity of components.

Q. Organization is a massive part of making homeowners feel comfortable and in control over their kitchen space, can you comment on how the Frankfurt kitchen layout aids this and restores the kitchen to the hub of the house?

A. The frankfurt kitchen is a brilliant example of organization from glass cupboard doors so you can see what is in the cupboard to aluminium drawers for smaller storage of which more people want now for utensils and spices and oils. The drawers are even being labelled to make it easier. The sink was within reaching distance from the cupboard, making it much easier to sort out your pieces.



"maximise your space without compromise"

There we have it, are you convinced to adapt your space? With life returning back to any sense of the word normality, we should still find time out of our days to show a little extra love to our kitchen space, because why not, treat yourself... and your cupboards! It's time to ditch the old kitch and broaden your horizons to the stylish way foward of kitchen design.