

We take a look at what the experts envisage as the biggest kitchen trends of the upcoming year – from appliances to tiles

Words Danielle Lett

The last decade saw a vast array of trends and innovations take over the kitchen industry – but what will 2020 and beyond hold? Director at MTW Research Mark Waddy forecasts that sales of tiles and kitchen appliances will rise by some 7% in the next three years, reaching a value of £3.64bn by 2023. “While growth is slowing, sales in 2020 are expected to exceed £3.42bn, reflecting a market that continues to benefit from changing trends and design innovations.”

But what are these trends and design innovations? “Perhaps one of the most significant trends impacting the kitchen market in 2020 will be the continuation of the trend for open-plan living,” continues Waddy. This can clearly be seen by the numerous kitchen appliance and furniture manufacturers that have taken note of this trend and adapted their offerings in order to appeal to a wider range of homeowners and their ever-changing tastes.

Appliances such as hobs and extractors in particular have seen a growth in innovation, due in part to the response of the growing demand for open-plan kitchen layouts. “There is a shift towards downdraft extraction systems, which remove odours and vapours at their source [directly from the hob], and draw them downwards before they can permeate the air,” explains Bora founder Willi Bruckbauer. “This is particularly important in open-plan kitchen spaces, where a head-height extractor hood above an island can create a visual barrier and conflict with the open-plan ambience. A downdraft extractor integrated into the hob gives greater creativity of design and taps into the trend for minimal, professional styling.” ▶

PURE

Bora

Tel: 02036 931 390 www.bora.com

Bora's Pure cooktop extraction is designed to maximise on space, with a low installation height and integrated recirculation unit freeing up storage space in the cupboard beneath. Shown here in recirculation mode, cooking odours are neutralised by an easy-to-replace charcoal filter to prevent them from permeating the air, with the power level automatically adjusting according to cooking conditions, always operating at minimum volume to prevent noise pollution in open-plan kitchens. Even when working at high power levels, Pure is quiet thanks to an optimised, patented airflow through the appliance and the use of a silent, modern fan – ideal for open-plan living

TWENTY TWENTY VISION



EVOLUTION 250

Insinkerator

Tel: 01923 297 881 insinkerator.emerson.com/en-gb

The Evolution 250 food waste disposer from Insinkerator has three grind stages, allowing for the grinding and disposal of food waste without the use of blades, and its high-torque Dura-Drive induction motor allows it to tackle the most difficult to grind foods. It features a stainless steel strainer basket and plug, and a built-in air switch accessory available in black, chrome or brushed steel

▶ Design aesthetics aside, another draw that homeowners look for now when it comes to choosing hobs and extractors are lower noise-level ratings, which are proving more important thanks to open-plan kitchens. James Smith, business development manager at Küppersbusch, notes how “maximum efficiency with minimal noise is key on the wishlist of those in modern open-plan kitchen settings.”

Other kitchen essentials have also benefited from new sleeker designs that are well suited to open-plan kitchens – such as sinks that sit flush with the worktop and taps that are functional yet also discreet. “With everything on show, including the sink, this has driven a trend for an evermore clutter-free and streamlined aesthetic,” explains Franke's communications manager Jeanette Ward. This has therefore given homeowners more choice – and freedom – in the kitchen.

“Sinks are incorporating flexible and intelligent functionality with accessories that can easily stow away, leaving the sink area tidy and efficient, meeting that desirability factor,” Ward adds.

Homeowners have also recently proven that they're not just after a ‘less is more’ approach in the kitchen, but a greener one too. Eco-friendly appliances have grown in popularity over the last few years, with the likes of Insinkerator helping to tackle the battle against waste in the kitchen.

“Food waste disposers allow food waste to be dealt with instantly, hygienically and in a responsible manner with the further benefits of saving space and improving cleanliness in the kitchen,” says Insinkerator's Europe and Russia marketing communications manager Anne Kaarlela. “Not only does this offer an alternative to traditional disposal methods, but by reducing food waste to landfill sites, it also helps to reduce greenhouse gases and the household's carbon footprint.”

Food waste is an issue that more homeowners are starting to tackle head on,

with appliance manufacturers adapting their product offerings accordingly – something we can expect to see continue well into 2020. Hotpoint's senior brand manager Catherine Balderson reveals how studies have found that “in the UK, around 10 million tonnes of food is wasted per year, and a staggering 71% of the waste is attributed to households.”

In turn, refrigeration will not only become a key asset in the battle against waste, but also spearhead this year's key trend of ‘internet of things’, which incorporates features such as “smart monitoring and longer food storage”, according to the findings from MTW Research. “Attitudes towards domestic food waste are changing and, as we become more educated on the environmental impact that throwing away large quantities of food can have, this has become a key concern for

buyers,” adds Balderson.

“Complementing the restrained kitchen design trend in 2020, black appliances will grow their market share”

Mark Waddy, director, MTW Research

Ways that manufacturers have sought to tackle waste include the introduction of multi-temperature storage zones, technology to keep bacteria at bay and even cameras inside the fridge. Valerie Posner, built-in cooling category manager at BSH Home Appliances Ltd, adds

that Siemens' smart models have cameras so that “you can check the contents of your fridge wherever you are. This prevents doubling up on items that can then go to waste.”

Digital innovation in the kitchen not only applies to reducing food waste, but are also now evolving to fit in with people's changing eating habits. “The cooking market is diversifying, with users looking to create delicious, nutritional foods,” says Aga Rangemaster's director of sales and marketing Iskender Diker. “This has largely been driven by healthy eating broadcast and media coverage, and the mass consciousness of veganism.” In turn, ovens are now highly multifunctional, and feature an array of programmes and settings that allow people to eat more healthily. ▶

WHIRLPOOL AKZ9 6270 IX

Whirlpool

Tel: 03448 111 009

www.whirlpool.co.uk

The AKZ9 6270 IX from Whirlpool is a built-in 60cm electric oven with a 65-litre capacity. Forming part of Whirlpool's Absolute collection of built-in appliances, it has an A+ energy-efficiency rating and is shown here finished in stainless steel. It features 16 automatic programmes including forced air convection, maxi cooking for roasting, pizza setting, bread programme and a keep warm function. The self-cleaning pyrolytic system at the touch of a button effectively reduces all food residues to ash, which can easily be wiped away with a sponge. It is shown here alongside the AMW 9615/IX built-in combination microwave



MTW's Kitchen Products Market Report 2019 is now available from www.marketresearchreports.co.uk or 08456 524 324

► “Healthy eating requires healthier cooking methods and advancements in technology,” continues Diker. “Nutritional cooking options such as steaming or sous vide, for example, are now viewed as preferential options, rather than novelties.”

Following on from functionality comes form, and 2020 will see one colour in particular dominate throughout the kitchen, continuing on from recent years. “Complementing the restrained kitchen design trend in 2020, black appliances will grow their market share,” says Waddy. “Black is going to be an even stronger colour in the kitchen in 2020. So far, its use has been largely as design accents, but it’s now making its way to full doors, work surfaces and cabinetry,” says Pronorm’s product designer Gerd Meier. “Matt textures are crucial to the design aesthetic and the latest anti-fingerprint technology make the black surfaces practical to use and easy to keep clean.” Insinkerator’s Kaarlela additionally notes that there are a “growing number of new appliances finished in the bold statement shade.”

The colour black isn’t just limited to appliances and cabinetry, however, and can also be seen adorning splashbacks and feature walls in the form of tiles. “Monochromatic tiling is set to represent a growing trend in kitchen design in 2020, with this style offering a good compromise between personalisation and discreet aesthetic,” explains Mark Waddy.

With more subdued hues looking to be a popular choice, homeowners are opting to put their own flourish on kitchen ceramics through the use of textured finishes. “As tile technology has progressed, texture has become a more dominant theme over the last few years and now we are seeing the next level of products come to the fore with more exaggerated relief tiles,” adds Ceramique Internationale’s director Peter Vann.

With appliances proving smarter and sleeker, kitchens more open, and black taking more of a starring role in the kitchen, 2020 in the kitchen industry looks set to be focused around both form and functionality, with homeowners wanting products that look and act smart. ■

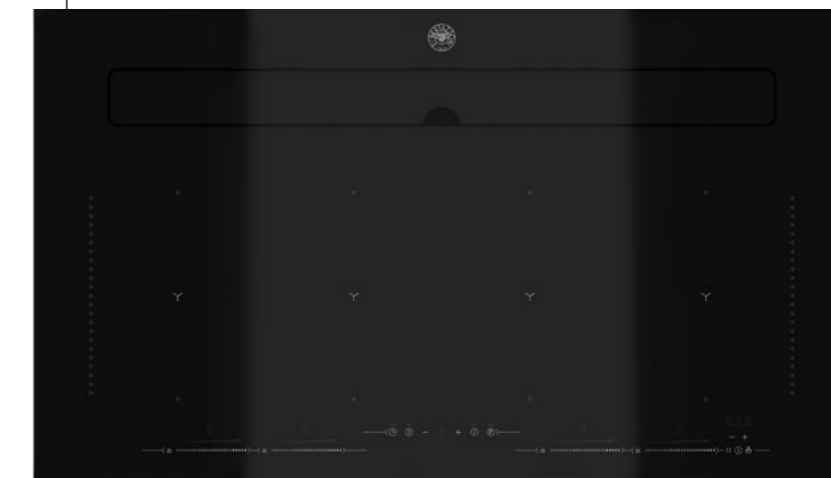


METZ GRAPHITE

Caple
Tel: 01179 381 900 www.caple.co.uk
Caple’s new Metz Graphite kitchen is designed for modern living. Featuring high-gloss lacquered doors and an integrated handle for a superior, sleek finish, the cabinets make a striking contrast in an open-plan kitchen when teamed with a light wood floor and wood features such as a breakfast bar. Curved and concave doors can also help add a personal touch for a different kitchen style

P9041BHNE INDUCTION HOB

Bertazzoni
Tel: 01244 987 366 uk.bertazzoni.com
The P9041BHNE Modern Series 90cm induction hob with integrated ventilation is finished in Black ceramic glass. With nine power levels with boosters on all zones for faster cooking, and two bridge zones to make cooking even more flexible, it uses touch controls and is A++ energy-efficiency rated. The hood has six speeds, a maximum airflow of 850m³/h and maximum noise-level rating of 66dB



E-225 CEILING EXTRACTOR

Pando
Tel: 03303 320 803 www.pandouk.com
The E-225 ceiling extractor from Pando is well suited to open-plan kitchens, thanks to its low noise-level rating of 35dB. Shown here in epoxy white enamel, its low ceiling recess of 188mm allows for fitting in low shallow bulkheads, and features an internal brushless eco motor, which allows for up to 76% energy saving. It also features LED lights and is remote controlled



BOX CENTER SINK

Franke
Tel: 01614 366 280 www.franke.co.uk
The Box Center multi-functional sink from Franke is ideal for those with open-plan kitchens, or small kitchens with limited space. It is ergonomically designed to transform into a workstation, with integrated food prepping accessories for chopping, washing, rinsing and draining. Measuring 860 x 510mm and fitting a 900mm cabinet, it is crafted from stainless steel. The double bowl sink has a spacious main bowl for everyday use. Its second compartment bowl incorporates accessories that include chef quality knives, knife holder, stainless steel strainer bowl, food preparation platter, chopping board and a wire rack that can be stowed away for a clutter-free area



DO7860 DIALOG OVEN

Miele
Tel: 03301 606 600 www.miele.co.uk
Miele’s new DO7860 Dialog Oven features innovative and intelligent MChef Technology that combines conventional heat, energy transference and intensity levels to cook a complete meal without having to add or remove items during the cooking process. Shown here in Graphite Grey, it allows different produce to be cooked at the same temperature and for the same duration. Vegetables don’t need as much energy as a piece of meat to be cooked, so this oven will transfer less energy to the vegetables throughout the cooking process and adjust the energy transference as needed



KMI8500.0 TWO-IN-ONE HOB

Küppersbusch
Tel: 01922 698 000 www.kuppersbusch.com
Küppersbusch’s KMI8500.0 is the manufacturer’s latest two-in-one hob and downdraft extractor with flush installation for easy cleaning and a seamless blend with the work surface. Featuring the new Individual VKM 1800.0 ventilation grid, the KMI8500.0’s extractor ventilation grid is easily personalised in six colours – Stainless Steel, Gold, Copper, Hot Chili Red, Silver Chrome and Black Chrome, pictured. It is A energy-efficiency rated and has a noise-level rating of 39dB to 55dB, making it a must for open-plan kitchens. It features four cooking zones, 10 level power controls and a bridging function to create one cooking zone, from left to right

SIEMENS iQ700 KA92DHXFP

Siemens
Tel: 03448 928 999 www.siemens-home.bsh-group.com
Siemens’ iQ700 KA92DHXFP American-style side-by-side fridge freezer allows the user to monitor the appliance remotely thanks to Home Connect, activating functions such as superCooling – a feature that ensures warmer food entering the fridge doesn’t increase the fridge temperature and spoil other foods. The fridge’s hyperFresh Plus drawer provides the right conditions to keep fruit and vegetables fresher for longer, helping to reduce food waste, and noFrost is a ventilation system that diverts the humidity from the freezer compartment. Shown here in black stainless steel, it has a 42dB noise-level rating and an A++ energy-efficiency rating

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Jeanette Ward, communications manager, Franke



NEXUS STEAM

Rangemaster
Tel: 01159 464 000 www.rangemaster.co.uk
The Nexus steam from Rangemaster has a 79-litre capacity in the multifunction oven and 35 litres in the steam cavity. Available in Black, Stainless Steel, Ivory or Slate, it also has a sleek Black glass fascia panel, premium rotary controls, two white LED displays and touch-and-tap digital controls. The Nexus steam is A energy-efficiency rated and uses pure steam injection to rapidly heat its cavity and prevent the transfer of flavours, allowing the user to cook multiple foods at once. The dual fuel range cooker includes a five-burner hob, and the steam cavity, and comes with a deep, stainless steel perforated baking tray, standard baking tray and non-telescopic wire shelf

ZELLIGE TILE

Ceramique Internationale

Tel: 01132 310 218 www.tilesandmosaics.co.uk

Channelling the trend for textured, glazed relief tiles, Zellige is a replication of the traditional Moroccan terracotta tile, boasting non-uniform, worn-out colour and surface variations. Measuring 100 x 100mm, and 10mm in thickness, it is shown here in Carbone and is available in 11 other colours



H7T 911 T MX H FRIDGE FREEZER

Hotpoint

Tel: 03448 224 224

www.hotpoint.co.uk

Hotpoint's H7T 911 T MX H fridge freezer has a total combined capacity of 368 litres and reversible doors for flexible installation. A+ energy-efficiency rated, it also has a low noise-level rating of 39dB. The fridge features technology to help keep food fresher for longer, thus reducing food wastage. This includes the Active Fresh system, which assures precise control over temperature levels, effectively maintaining optimal refrigeration conditions and preventing temperature fluctuations. Within the freezer is technology such as Active Freeze, which minimises temperature changes and reduces freezer burn, while ensuring ideal food preservation conditions – extending the quality, colour and taste of frozen foods for longer. Finished in stainless steel, it is also available in black

“A downdraft extractor integrated into the hob gives greater creativity of design and taps into the trend for minimal professional styling”

Willi Bruckbauer,
founder, Bora



HANDLELESS KITCHENS

Pronorm

Tel: 07801 862 691

www.pronorm.de

Pronorm utilises the black and handleless kitchen trends, seen here as a colour block effect in a mix of cabinetry from both its X-line handleless and Proline 128 grid kitchen ranges. Organic Platinum in matt texture is elegantly framed with Open Grain Oak in Black, both of which are new finishes for 2020 and are available across all of Pronorm's four kitchen ranges

PYROLITIC OVEN KOASPB 60600

KitchenAid

Tel: 08001 510 908 www.kitchenaid.co.uk

The KOASPB 60600 from KitchenAid offers a multitude of features. Shown here in Black Stainless Steel, it is a highly refined convection oven that provides three cooking methods for professionally-driven results – Twelix convection, forced air with steam and pure steam. It is finished with unique anti-fingerprint technology, and features an LCD display. With a capacity of 73 litres, it has an A+ energy-efficiency rating and 11 professional functions, nine special functions and eight traditional functions

