

ESSENZA





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We put people and their **well-being** at the centre of what we do, stimulating their senses to bring about joy in everyday activities.

We design kitchens made to last generations, kitchens that are **timeless** and impervious to trends.

We transform cooking into an extraordinary experience through the constant **innovation** of forms and materials.

We use our planet's resources in a responsible way, focusing on **sustainability** and respecting nature.

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Artematica

The art of pure volumes



Base units in Tactile Walnut, island with top and Logica Theca in Cardoso Stone; Pewter Stainless Steel New Logica system and tower units.

Design by Gabriele Centazzo



Artematica® is an iconic Valcucine model produced in 1988 and continuously updated ever since. Thanks to its very innovative contents, it has become a fully-fledged part of the history of design.

This project is a perfect balance between “Art”, i.e. the pursuit of beauty, harmony, form and proportions, and “Mathematics” in terms of rationality, precision and technology.



Door technology

Artematica was the first kitchen in the world to present a totally new door project, a perfect synthesis of aesthetic taste, formal simplicity and technical intelligence. The door is composed of an anodised aluminium structural frame and of a decorative panel available in various materials, featuring a thickness ranging between 5 and 6 mm.

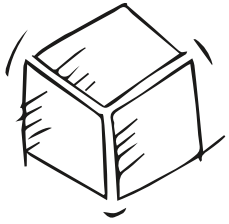
Artematica Soft Outline

Elegantly balanced soft lines and pure volumes



Against the wall: Matt Volcanic Soil Vitrum base units, top and accessorised splashback; island featuring base units in Matt Volcanic Soil Vitrum and top in Carnic Grey marble; Tactile Walnut Insula breakfast bar; tower units in Brushed Titanium Zinc.

Design by Gabriele Centazzo



Artematica Soft Outline is distinguished by the delicate, sinuous line that runs along its edges. As well as highlighting the seamless beauty of its surfaces, it complements the image of the kitchen with refined elegance.

Its clean, minimalist design is the result of advanced creativity and precise and careful processing techniques. Made using cutting-edge technologies, the slim aluminium profiles, available in black, copper and bronze, become stylistic details that add refinement to the arrangement.

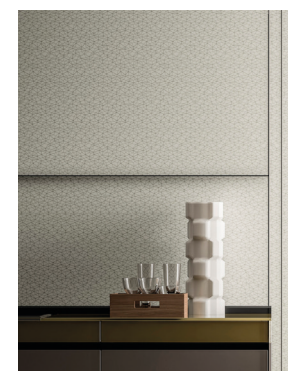
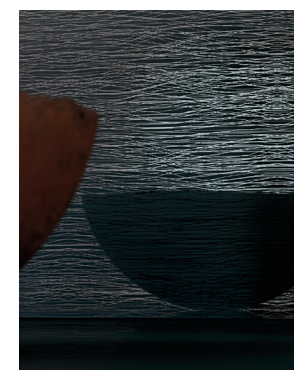
Our search for new means of expression that enhance the perception of a pure volume produces a poetically elegant space in which rigour and softness meet in fine balance.



Artematica Soft Outline
Good Design Award 2022
awarded by the Chicago Athenaeum Museum



Close-up view of Bronze Anodised Aluminium edging.



Vitrum: Valcucine's glass

Valcucine is the first company to have used glass in kitchen arrangements, opening up revolutionary prospects full of beauty and technology. Glass is a very expressive, precious and beautiful material. Apparently fragile but intrinsically tough

and resistant, capable of transmitting sensations of unexpected and astonishing lightness, glass is presented in an endless array of options with continuously-changing colours and surprising tactile sensations.

Genius Loci

The hidden drawer inspired by antique secrétaires



Base units in Matt Cloud White Vitrum, top in Tech Ceramic Stone and Air Logica System in Gloss Cloud White Vitrum; wall panelling and island with a floating H8 breakfast bar in Tactile Walnut; Tech Ceramic Stone tower units.

Design by Gabriele Centazzo



A secret, intimate and friendly space. The ingenious result of dematerialising the worktop, the undercounter drawer becomes the distinguishing trait of Genius Loci.

A precious detail that can be customised using various handcrafted finishes and embellishments that integrate perfectly with its pure forms and materials.



A place dedicated to customisation

The drawer can be made from various precious materials and finishes. From inlaid and carved wood to sculptured stone and precious metals, Valcucine revives and reinterprets the value of ancient skills, restoring dignity and beauty to treasures still present in our collective memory that run the risk of being forgotten.



Riciclantica Outline

The beauty of a protected edge



Against the wall: base units, tops and tower units in silk-effect Leaden Grey laminate; accessorised splashback in Aged Stainless Steel. Aerius wall-hung System in gloss Smoky Grey Vitrum Velato; island with base units and top in silk-effect Mimetic Green laminate; Bamboo Insula breakfast bar.

Design by Gabriele Centazzo



Valcucine's sophisticated technology, the lightness of Riciclantica and new functional research pool together to create Riciclantica Outline. A straight, terse profile runs along the edges of the kitchen and becomes the distinguishing trait of the arrangement. Formal perfection combines with practicality of use: the protected edge strengthens materials while increasing their resistance.

The grip recesses, Riciclantica's hallmark, cut across base unit surfaces, setting off the result of our pursuit

of utmost dematerialisation, letting you perceive the extreme slimness - only 2 mm - of the lightest door in the world.

This model's pure lines can be enhanced by matching the door, top and side panel finishes. A stylistic choice that makes it possible to create a unit finished in a single material, for perfectly clean visual results.

Riciclantica Outline
Good Design Award 2022
awarded by the Chicago Athenaeum Museum



Close-up view of the Black Anodised Aluminium edging.

Logica Celata

Disappearing scenes



Logica Celata in gloss Warm Black Vitrum customised by Vitrum Arte (*Italic Lace* design); gloss Warm Black Vitrum tower units. Genius Loci island with Distressed Copper and Absolute Black Granite base units; Absolute Black Granite top and drawers H8.

Design by Gabriele Centazzo



Great aesthetic impact paired with unsurpassable efficiency for Logica Celata, the end product of brilliant research into making over space and reinventing ergonomics.

It's available in the Bar, Kitchen - 96/101 and 80 cm deep - and Food Preparation models, each of which contains ideas and accessories purposely-designed to meet specific requirements.

Everything is within reach, ready to be used in the most efficient and practical way.

And when you've finished, can all be hidden away behind the door that shuts flush with the underlying base units, making the kitchen look clean and tidy once again.



Genius Loci island with Distressed Copper and Absolute Black Granite base units; Absolute Black Granite top and H8 drawers; Countertop accessory rack H48 with glass splashguard.



Logica Celata is a large, accessorised wall arrangement which - once shut - becomes an elegant piece of furniture designed to be fully integrated with the reception room.



Vitrum Arte: handmade

Skilful craftsmanship is one of the main features of the Italian excellence that makes our best industrial products unique. Vitrum Arte, an exclusive technique that we at Valcucine developed over two years of research, lets us reproduce designs on glass which are applied manually using an extraordinary inlay technique.



Vitrum Arte uses the same wood inlay technique that, over centuries, has produced authentic masterpieces and very fine and admirable handcrafted objects. We at Valcucine have revisited the wood inlay technique using modern materials such as glass and coloured film instead.

Just like in the past, we too use the original, traditional technique that is performed entirely by hand and makes each piece unique.

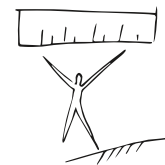
Forma Mentis

The expressive power of an elementary mark



Against the wall: base units in Black Walnut, top in Earth-brown MDI; island with base units in Black Walnut, Origami breakfast bar in Earth-brown MDI; gloss Bronze lacquered tower units.

Design by Gabriele Centazzo



Extremely pure aesthetics and practicality of use blend in perfect harmony: the shape of Forma Mentis doors with their slanting edges has been designed to offer an easy, handle-less grip.

Metal edge protectors make this kitchen even more durable.

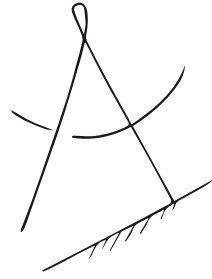


Special Elements

The functional revolution

Innovation at the service of man, expressing needs that change over time.

Continuous research into improving people's daily interactions with their kitchen has led us to make over spaces and reinvent ergonomics, planning new user experiences through our "Special Elements" range.



Design by Gabriele Centazzo

New Logica

The upper lift-up doors and the downward-sliding doors open and shut gently to reveal all the accessories of the back panel, a patented element that can be equipped to meet the user's requirements and can even house a cooker hood.





Logica Theca

An upgraded version of our equipped back section, this storage element is shut by a single door and is perfectly integrated with the worktop. It can hold small kitchen utensils, containers and much more. A light touch of the hand automatically and noiselessly opens the whole door thanks to a brilliant mechanism based on the force of gravity, making its contents fully visible and ensuring immediate access to them. The inside of this module can be customised by means of a set of accessories designed to meet various requirements.

The evolution of ergonomics

As well as working on the right position of wall units in relation to the height and depth of the worktop, our research aimed at improving the wellbeing of users through ergonomics has led to the development of our Special Elements which are designed to favour the ultimate in freedom of movement in the kitchen as well as new experiences of use.

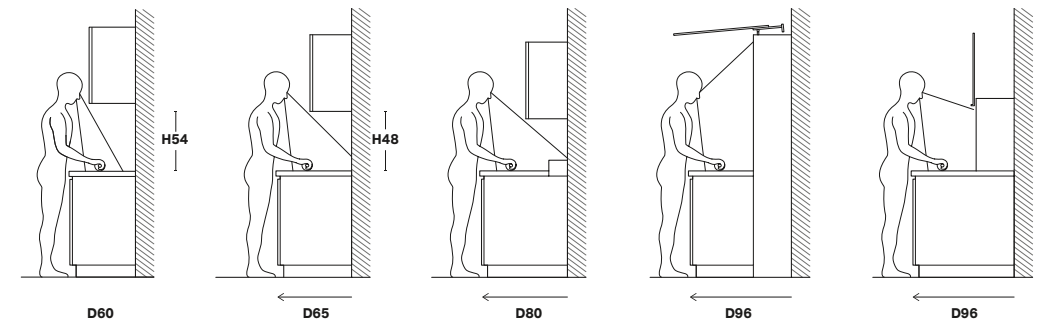
Valcucine's guiding principle: "Having everything within reach and tidy in no time" translates into a functional space that adapts to the requirements of continuously evolving users.

Logica Theca has introduced a revolution in ergonomics by extending the depth of the kitchen from 65 to 80 cm. It consists in an equipped back section that is perfectly integrated with the worktop and whose content is fully visible and

immediately accessible, including the chief work tools.

By increasing the overall depth of the kitchen to 96 cm it is also possible to create an accessorised wall panel that stands on the worktop, behind which the equipped back section is installed, and extends to the maximum height of the wall unit. Thanks to our New Logica system, each function has a place of its own and all the space available in the kitchen is fully exploited.

96 cm deep arrangements make room for an additional development: the wall unit can now stand on the worktop. Thus Air Logica is born, pairing easy access to the accessorised area with the ultimate storage capacity of the base units.





V-Motion

Unmatchable ergonomics, thanks to an exclusive, automatic, patented system. The kitchen comes to life thanks to the simple gesture of a hand that simultaneously opens the door, rotates the tap and turns the back panel lights on, changing the colours of the luminous backdrop using all the effects and functions made available by V-Light.

Air Logica

The accessorised back panel with its sliding door enables the use of deeper base units. The door glides noiselessly upwards revealing an integrated cooker hood and a light panel at the back which increases visibility on the worktop and conveys a wonderful feeling of space and lightness to the entire food preparation area.



V-Light

The back panel's changing colours create new settings ranging from the splendours of nature, various degrees of white light, all the way down to the circadian cycle that automatically recreates the changes that naturally occur in sunlight throughout the day.

The background light tunes into and simulates natural light, well aware of how it influences the psychological and physical wellbeing of those who benefit from it.

Light setting: circadian cycle.

Countertop accessory rack

Designed to be added to kitchens with islands or peninsulas, it separates spaces without shutting them off.

This element lets people on both sides of the countertop accessory rack interact while creating a refined interplay of volumes consisting of the solid presence of the base units contrasting with the aesthetically light appeal of the structure.

A furnishing element that also creates a practical space, it is available in two heights and, thanks to a rich array of accessories, can be customised to meet the various requirements of specific areas.





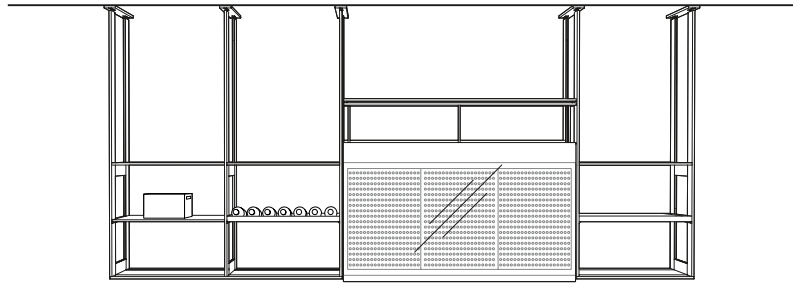
Aerius wall-hung System

A concept that conveys extreme visual lightness and makes it possible to better exploit all the space available on the wall. The Aerius wall-hung System expresses itself to the full through its large balanced door which effortlessly opens up wide, courtesy of its mechanism that exploits the force of gravity. A touch of the hand and the door opens upwards, like a wing in flight, and stays put for all the time needed.



New Logica H140

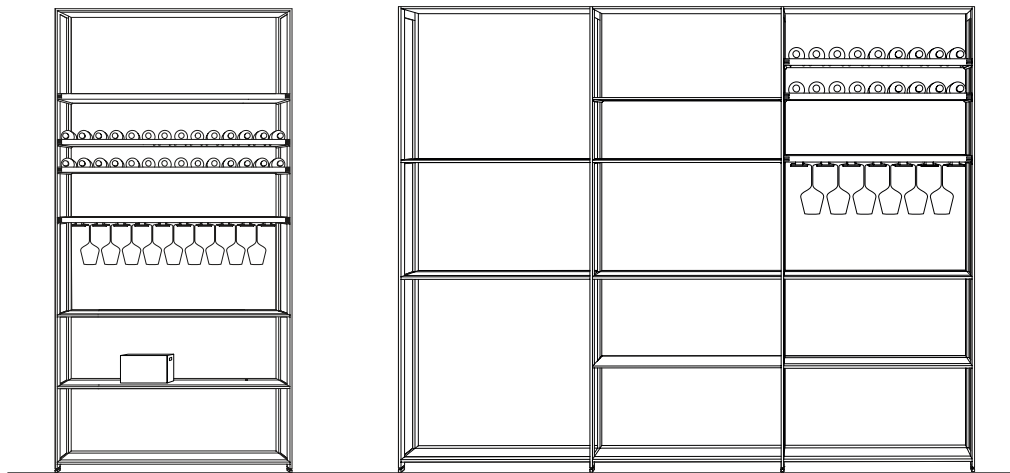
The luminous accessorised panel in the H140 version lets you utilise the entire depth of the worktop, increasing ease of use and extending freedom to see and to move. As well as improving ergonomics, it is an architectural element that can divide the space in two: one side can face the kitchen and serve the work area whereas the other side can be integrated with the living room area.



Ceiling-hung System

The Ceiling-hung System creates a practical space above the island and furnishes the kitchen area. The system's modules can be put together to meet individual needs: perfect to store the

most precious objects in the home but also those used every day, they can even house a cooker hood so that it is perfectly integrated with the carcass.



Wall shelving

Our wall shelving can be put together to suit individual requirements and is the ideal solution to keep the most frequently used accessories

close at hand while creating a piece of furniture on which precious objects can be displayed.



Floor-to-ceiling System

To respect the principle of dematerialisation, its structure is made up of vertical uprights in black anodised aluminium paired with elegant Gloss

Smoky Grey Vitrum Velato shelves for a refined colour effect that adds personality to any room.



Wine bar cabinet with receding pocket doors

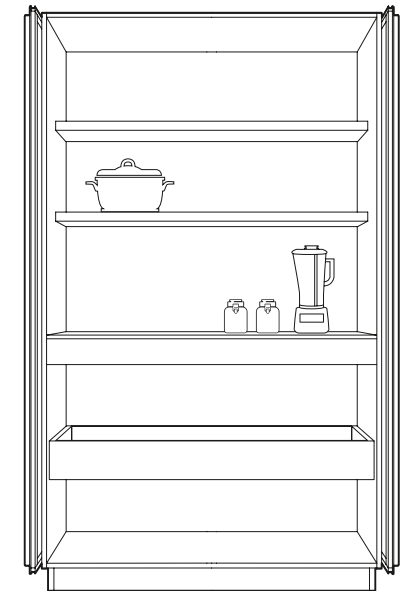
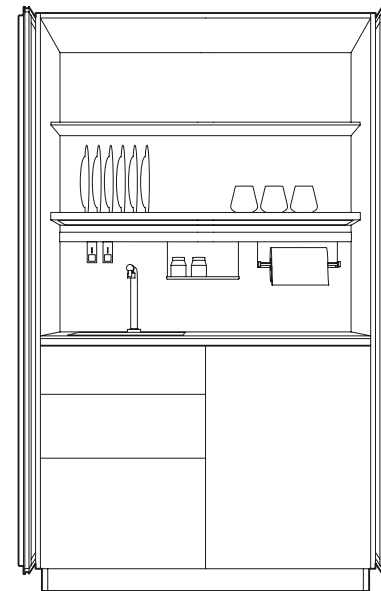
Thanks to a patented mechanism that guarantees flowing, silent movements, once open the door disappears along the side of the cabinet, revealing the wine bar. A large and functional space contains all the tools required for impeccable wine service.

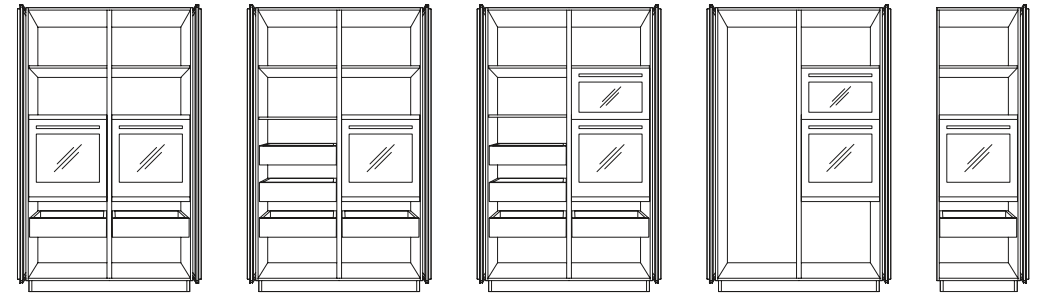
In addition to a shelf in stainless steel - a material that stands out for its resistance, hygiene and easy-to-clean properties - the inside of the cabinet is provided with a stemware rack and a wine rack as well as a space to install a wine cooler.

A drawer containing dedicated accessories and a module designed to store wine bottles at room temperature complete the cabinet.

The rear-lit back panel evenly diffuses light, resulting in pleasant lighting with no glare.

Other versions designed for washing and food preparation are available in addition to the wine bar cabinet. These spaces are extremely functional and ergonomic and favour a smooth workflow because everything is close at hand and easy to reach.





Tower units with receding pocket doors and oven housings

The door opens like a hinged door but then slides away, hiding inside the cabinet carcass. The mechanism is based on a patented technology that guarantees flowing, noiseless and perfectly balanced movements.

The inside - divided by glass and wooden shelves and fitted with convenient interior drawers - houses one or two ovens for perfect space optimisation.

This is a practical and elegant idea that offers a complete view of, and access to, its contents and is totally void of any obstacles that would prevent optimal work organisation, while preserving the linear lines of the kitchen.

An ample choice of oven tower units with receding pocket doors is available, with which it is possible to create various configurations that can be accessorised to suit one's needs.

Valcucine

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