







MARAZZI DESIGN

by Gerald Chew

# COOK'S CASTLE

BESPOKE KITCHENS FOR THE DEMANDS OF  
LIFESTYLE, AESTHETICS AND ERGONOMICS

OPPOSITE PAGE  
Curves and fluid shapes are trademark characteristics of Paul Marazzi's kitchens

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Marazzi kitchens' intelligent use of space shows that pretty can be practical, too

Marazzi kitchens invite family and friends to sit and chat while one prepares a meal



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Can a kitchen have a soul? If you look at the designs of Paul Marazzi, the answer may be yes. Marazzi's passion for design began a new approach to creating bespoke kitchens that are not only functional but also provide a focal point for a contemporary home. Small wonder why, only four years after Marazzi Design company's inception, it won the Best of the Best International Design Europe Award 2010.

Drawing on his Italian heritage, Marazzi developed a philosophy based on understanding artisans' techniques of the past, then reinterpreting them using modern engineering and technology. The result is beautiful products and spaces that are wholly custom made for clients. These bespoke kitchens have become part of a repertoire of cutting-edge rooms that belong to a long list of satisfied owners. But the Marazzi library of work stands out not only for its unique design and innovation but also for its ability to influence the lifestyles of those who experience his kitchens. Marazzi feels that "a kitchen should have a soul and presence, transforming a room into an emotional experience, a celebration of

family life and convivial living".

Marazzi likes working with fluid shapes inspired by nature or other dynamic entities like sports cars. They allow him to do something very creative and individual, and they are people-friendly — no hard angles or corners to bump into, no rigid lines to conform to. "Fluid shapes and organic and sensual designs have now become something of a trademark for me," he says. Such concepts reveal an understanding of a client's needs — not only in his preferred design and materials, but also in his lifestyle. So Marazzi adapts each design to take account of how the client likes to use and move around his kitchen. He turns his clients' requirements into individual solutions that elevate the cook's enjoyment and comfort in preparing dishes at home.

A clue as to why a Marazzi kitchen is so special is seen in the *Colosseo Oro*, a limited edition series of 10 individually engineered kitchens presented in September 2011 at the 100% Design Show at Earl's Court, London. Based on the Best of the Best Award winning *Colosseo* design, the *Oro* is a refined, no-expense-spared version, which includes newly developed composite materials that form smooth >>



These kitchens are designed for ease of movement for both the chef and guests

Clients can request luxurious finishes for their kitchen, such as those used in the *Colosseo Oro*

*FINISHES INCLUDE CROCODILE EMBOSSED LEATHER, METALLIC GLOSS CHAMELEON LACQUER, SWAROVSKI CRYSTAL LIGHTS AND VENETIAN INKED GOLD GLASS*




>> radius central 'island' units.

Metallic chameleon lacquer emphasises the dramatic curves, giving depth and definition to the surface. Finishes include 24-carat gold leaf.

The *Colosseo's* 'no compromise' futuristic design extends to four metres in diameter, removing the confining planes of wall-facing kitchens. It is a detached, fully integrated island with appliances positioned around the cook, ensuring that everything is close at hand. The circular design complements the natural twisting ergonomic movements of the body while preparing food. The outer circle of the island is a special area that invites friends and family to sit and chat while the chef whips up the meal, or just allows one to immerse in the enjoyment of one of the most impressive kitchens in the world.

Other finishes include crocodile embossed leather, metallic gloss chameleon lacquer, Swarovski crystal

lights and Venetian inked gold glass. Appliances are by renowned manufacturers from around the world – Zaha taps, a collaboration between architect Zaha Hadid and Triflow Concepts; Sub-Zero refrigeration and wine storage systems; ovens, hobs and warming drawers from Wolf Ovens; Max Fire custom-made steel extraction systems with boiled and chilled water delivered via gold plated Zip Hydro Taps. Fisher and Paykel make the drawer dishwashers, and worktops are sculpted by Hi-MACS@Solid Surface.

The hallmarks of a Paul Marazzi kitchen can be seen in their bold vision, refined engineering and cutting-edge composites and materials. Add to this craftsmanship, bespoke design and practicality and it's easy to see why the company has a growing client list and enjoys accolades from all over the world. And why many of his kitchens are now the favourite nook in the house. 



High-gloss lacquer and fluid lines create an elegant and cosy kitchen space in Marazzi's *Angelo-Dorato E Palissandro* design

Marazzi uses coloured light to enrich kitchens and create a contemporary look

The exclusive *Colosseo Oro* design features designer appliances ranging from Gordon Ramsay's two-tonne Rorgue cooker to Zaha Hadid taps

