

Abimis brings *haute cuisine* to the heart of Milan

The story of this impressive apartment, situated in Milan's historic centre, is told through its decor, bringing to mind sophisticated, metropolitan style, its ornaments and accessories, striking the perfect balance between simplicity and elegance, and its rooms, inspiring a sense of freedom and 'openness'.

The furnishings and unique details in each room create a charming visual impact, providing top functionality with a modern twist.

Abimis takes centre stage here with **Ego**, its tailor-made kitchen able to take on a new shape for every single project, transforming this room dedicated to spending time with others and preparing food, with a special focus on flexibility.

The separate, large and bright room that is home to **Ego** features a pleasant combination of industrial style and urban touches, typical of large town houses.

The surfaces with their neutral shades and natural effect, the ceiling with its exposed beams - an extremely beautiful decorative and structural feature - and the light wooden flooring, creating comfort and 'warmth', not only give a sense of spaciousness, but also give the kitchen extra character, making it truly unique.

This **Ego** kitchen by **Abimis** therefore becomes a welcoming and inviting place, to show off and to enjoy; a room that can not only be used for its specific function, but can also become a 'centre' of well-being, where the act of cooking is transformed into pure passion.

This kitchen has an orbitally polished finish and was completely customised based on the owners' requirements, designed to become the heart of this apartment.

With its bevelled flush doors that are perfectly integrated into the rest of the structure, ergonomic handles, recessed socle and invisible hinges patented by Abimis, **Ego** takes on the form of a large island, creating maximum freedom of movement.

Ego is made entirely from AISI 304 stainless steel, an organically neutral and hygienic material that is completely antibacterial and does not release any substances into the food - a fundamental quality for surfaces that come into daily contact with ingredients and cooking utensils - as well as being resistant to corrosion and temperatures of up to 500°C. The work surface, home to the cooking and washing area, does not have any gaps, thereby reducing the amount of grime and making cleaning much easier.

One of the plus points of **Ego's** tailor-made kitchens - each one boasting exceptional craftsmanship - is that they can be customised with details and technical characteristics from the world of professional catering, such as the inclusion of refrigerated rubbish bins that reduce the growth of bacteria and neutralise unpleasant odours.

The finishing touch to this particular kitchen is its set of stainless-steel columns, dedicated to 'housing' the appliances, storage and preserving food.

These columns are equipped with the **Cold Control System**, the technological programme developed by **Abimis**: refrigerated columns that are completely customisable in terms of their finish, size and layout, and that feature a unique outer panel allowing you to set different temperatures for the various compartments and to monitor their status at any time. This system makes use of the technology used in professional catering, highlighting the importance of preserving food properly also in the home, where hygiene and safety are confirmed as being key features of contemporary cooking.

This kitchen's layout gives a sense of perfect balance and harmony, thanks to the **Ego** system's 'sinuous' design and the exceptional texture of the orbitally polished finish - both aspects that further enhance the welcoming yet sophisticated character of its surroundings.

Photo credits: Matteo Cirenei

Project by: Abimis and Studio Luini 12