

# SMART KITCHENS

We all have the latest smartphones, TVs and computers so why not a smart kitchen? Discover how the future is now with the newest kitchen tech

Words Alison Donnellan



## A BRAVE NEW WORLD

We're surrounded by smart appliances, and those that aren't already here are just around the corner. John Herrington of Samsung Electronics America, a company that's at the forefront of the smart-tech revolution, says, "Now more than ever, we are delivering in a big way on the promise of the 'Internet of Things'... With a new Wi-Fi-connected range that takes cooking convenience to a new level and the innovative Family Hub refrigerator, we are transforming the communal kitchen experience for consumers."

While the Family Hub refrigerator isn't

quite ready for the Australian market, smaller clever solutions are already on our shores. Those who aren't natural cooks will love the measuring device Drop Scale, which works with a free app to enable you to create delicious dishes without any guesswork. Meanwhile, if your problem is creating the perfect coffee, DeLonghi's PrimaDonna Elite works with your phone to create the ideal beverage. And if you need help with the clean-up, InSinkErator's Food Waste disposer will help you ditch any scraps.

Let's take a look at some of the tech-savvy products taking the country by storm.

## FOOD WASTE DISPOSER, INSINKERATOR

Don't want to waste another minute in your kitchen scrubbing that chopping board or fishing those scraps from the drain? We don't blame you and neither do the people behind InSinkErator. The InSinkErator Food Waste disposer is discretely fitted under the sink, allowing all food waste to be conveniently and hygienically discarded. Bones, meat, fish, dairy, pasta... it can all be disposed of within seconds by this bladeless appliance.

"With just about any kind of food waste going right down the drain, the handling of food scraps is minimised and time spent preparing and cleaning up after meals is significantly reduced," says Donna-Marie Sheldon, InSinkErator's national marketing manager. "After being ground up, food waste is sent via the sewerage system to a waste water treatment plant. These plants are designed to treat organic waste in contrast to landfill sites. This means a win for the environment and a step forward for the modern Australian kitchen." Now, how much better does that sound than spending time cleaning up?





## DROP SCALE, DROP

Takeaway is soon going to be a thing of the past thanks to the revolutionary technology of Drop. Don't be fooled by its simple name, this gadget is one of the smartest products on the market. Essentially, it's a combination of a scale with in-built Bluetooth and the free recipe app, Drop. All you have to do is browse the app for a mouth-watering meal, select it and then Drop does all the work. Well, almost all the work. This interactive appliance provides you with simple step-by-step digital directions, using the kitchen-friendly and wireless scale to precisely weigh every measurement. Not only that, but the scale also comes with an easy-to-access button that lets you interact with the app, so there's no need for your floury hands to go anywhere near your screen.

Another handy feature of Drop is

the scale's ability to adjust ingredient quantities where necessary. For example, if you don't have the right portion of milk or none at all, Drop will alter the measurements of the other ingredients or tell you what to substitute with.

"The really special thing about Drop is its capability of transforming absolutely anyone into a master chef, professional baker or cocktail expert even without any experience beforehand!" says George Palmer, Drop's PR account executive. "Other smart scales are miles behind. Other ways Drop leads in the smart kitchen market is its simplicity in teaching recipes, effective and fun interface design, its exclusive collection of online recipes and its online community of loyal Drop users." George warns us that there's a ton of exciting things in the pipeline for Drop, so make sure you watch this space.



## PRIMADONNA ELITE, DELONGHI

Apologise to your barista, because the chances of you seeing them after you experience DeLonghi's PrimaDonna Elite are slim to none. Designed for the coffee connoisseur, this state-of-the-art appliance lets you create a variety of high-quality beverages at home with ease and accuracy. The 4.3in colour touch display allows you to customise recipes according to your taste, taking into consideration the aroma, milk quantity, temperature and coffee quota. You can make up to six profiles, with each one saving the individual's unique recipes and preferences. The PrimaDonna Elite also comes with a hot chocolate recipe and function, making this avant-garde device the perfect remedy for those cold winter nights. Not only that, but this is the first DeLonghi machine with Bluetooth and an app, allowing you to personalise your coffee, change settings and even pre-order your beverage with just a few taps on your phone screen. We'd say your farewells now.



## L-BOX, LEICHT

For more than 80 years, LEICHT has been making kitchens easy. This German-based company believes kitchens are only complete when the skilful interaction of all components comes together seamlessly. The company's latest innovation is a testament to this ideal, with a unique drawer organiser called the L-Box producing the perfect blend of functionality and aesthetics. You can design the interior of your drawers to create a simple, individual and flexible system that is tailor-made for you. The base of the pull-outs is fitted with an easy-care anti-slip carbon grey mat, while the lacquered oak dividers, knife blocks and boxes come in a range of customisable sizes. The end result is something you'd find in a much-photographed Scandinavian-style kitchen, with a minimalist yet beautiful interplay of wood on a neutral grey background.



# CHEF-ASSIST, ILVE

When you think of having an assistant in the kitchen, your mind immediately springs to Martha Stuart or Julia Child. Well, that may be the case if you haven't met ILVE's CHEF-assist. A full-colour touchscreen panel with more than 25 pre-set recipes and up to 100 personalised recipes, this interactive oven feature makes it possible for you to cook a delicious memorable meal each and every time.

Installed in ILVE's new 600 oven series, CHEF-assist is the culmination of two years' research and development. Besides the variety of recipes available, the smart feature also offers automatic cooking times, a measurement

device and the ability to change the thermostat from Celsius to Fahrenheit, making recipe conversions easier than ever before. The oven itself comes with a range of clever elements, including an expanded cooking cavity, nickel-free enamel interior and telescopic racks that are easy to remove and dishwasher safe. It also comes complete with a self-cleaning mode, allowing the temperature of the internal cavity to rise to 460 degrees Celsius, incinerating any food residue from the oven's wall. Another new self-cleaning feature is the fume catalyser, which helps carbonise any unpleasant odours. Martha doesn't even come close.

