



THE FOURTH WALL

A KITCHEN WITHOUT BOUNDARIES



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

poggen
pohl 

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THE BUTLER'S PANTRY

Separate from the food preparation area where the meal is created, the shelves of the Butler's Pantry are stacked with crockery and glasses. Illuminated early in the evening, the area can be 'closed down' once the dirty plates begin to pile up. It features a dedicated bar, coffee station and ice bucket.



THE LARDER

Much like a traditional larder, The Fourth Wall larder allows easy access to ingredients but takes it one step further with humidity and temperature control settings. The illuminated space acts as a reminder and inspiration of the seasonal ingredients kept in store.



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THE WINE STORE

Unlike a traditional wine cellar, the wine store brings the bottles into the kitchen and entertaining space through an attractive display. Precise temperature and humidity controls ensure that every bottle is kept in optimum condition.



THE PASTRY COUNTER & PREPARATION BENCH

Featuring a cool, white marble top, this food preparation area is ideal for pastry, bread and pasta. Based on early kitchens, the open-shelved preparation bench is a practical and aesthetically pleasing storage for large saucepans and mixing bowls.



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THE FIRE

At the heart of The Fourth Wall is a striking fireplace. Live flame harkens back to our instincts for shelter and nourishment around the hearth.

