

WORK

KITCHEN STORIES

SIMPLE ELEGANCE

Light harmonies are making their way into the kitchen and living room.

FRESH AND CRISPY

Find out how Julius Brantner bakes the perfect bread.

ALL WISHES FULFILLED

A young couple from New Zealand has their dream kitchen planned by Häcker.



systemat

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Jochen Finkemeier on the diverse, colourful, sustainable and constantly surprising world of Häcker.

Dear Readers,

Last autumn, we presented a whole host of new products and ideas, mostly from our systemat range, at our annual in-house exhibition. And now, these new products are finally hitting stores. During my visits, I was able to see the individuality of our kitchens for myself. We're currently working at full steam to complete our product range.

Last year, our household appliance brand Blaupunkt celebrated its 10th anniversary, and we are incredibly proud of its continuous development both in Germany and internationally.

The key word here is "internationally", as this is where we're continuing to build the brand. In spring, we headed to Las Vegas to attend the biggest kitchen trade fair in North America, KBIS, where we had the opportunity to present our best products to a highly engaged professional audience. In London, our colleagues introduced the British to Häcker during their Open Days at the end of March, and even as far away as New Zealand – about as far from Rödinghausen as you can get – customers are thrilled with our kitchens, as the story on page 20 reveals.

But Häcker has not only been working on expanding its presence geographically. Our product range is also continuing to grow.

Take the new "Simple elegance" trend (page 8) for example. It shows just how perfectly our kitchens can be integrated into any home. Harmonious colours, high-quality and sustainable materials, the finest finishes and understated, sophisticated designs come together create simple and elegant worlds that break down the traditional barriers between cooking, dining and living. Even our intelligent and aesthetic solutions for utility rooms (page 42) are more than just functional.

One of the protagonists in this issue of WORK shows us just how much food is intertwined with sensory pleasure. Munich-based baker Julius Brantner deliberately limits his craftsmanship to just a few, but all the more carefully crafted products (page 16).

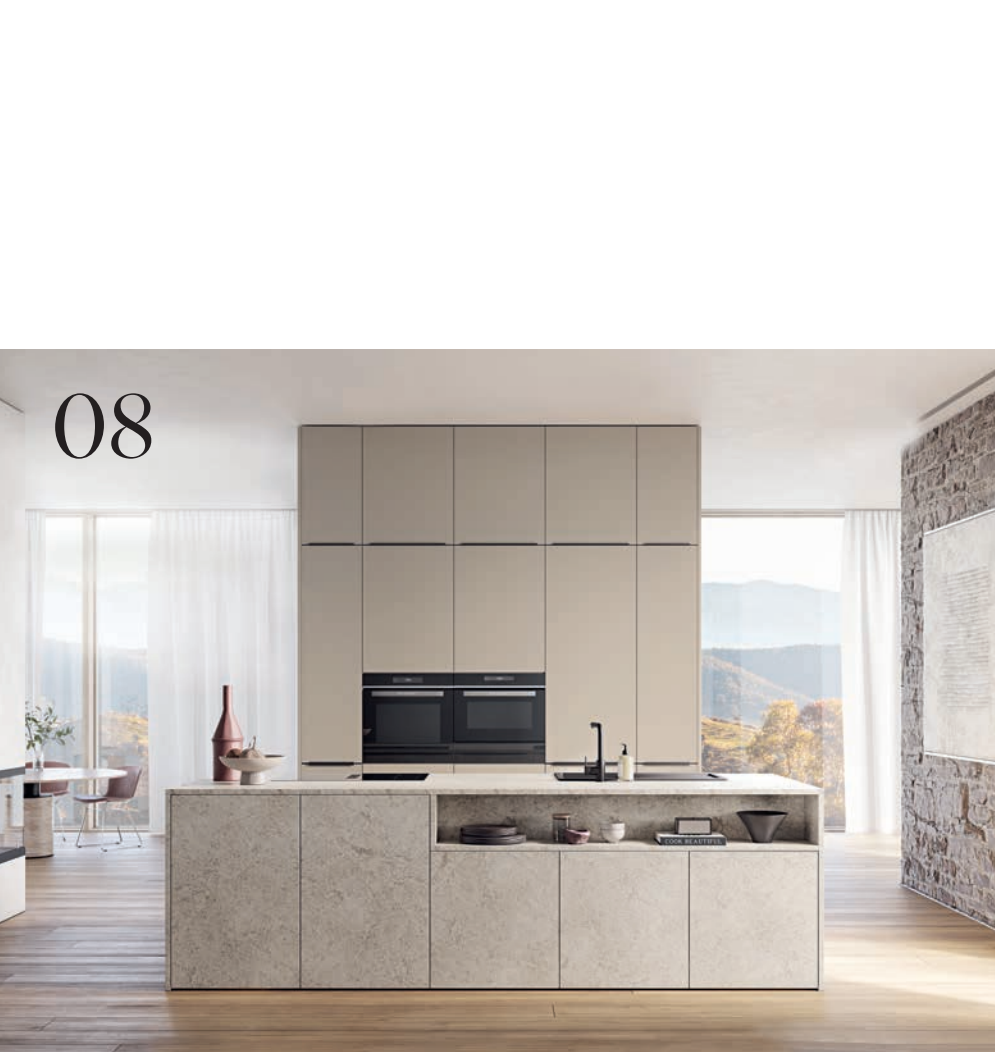
As you will see, the world of Häcker is big, colourful, diverse, sustainable and always surprising. We're heading into the summer with a sunny outlook and look forward to seeing you soon – at our 2025 in-house exhibition at the latest.

Warm Regards,

J. Finkemeier

You can find more information at:
haecker-kuechen.com/en





THE WOW FACTOR

The kitchen planned by Häcker for a young couple in Auckland, New Zealand leaves visitors impressed and amazed. Dark natural stone and matt glass make for a stunning combination (P. 20).

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LET THERE BE LIGHT!
WORK presents a selection of stunningly beautiful lights for dining tables and kitchen work surfaces that also provide perfect lighting.

Häcker can often be found on board during sailing regattas in the Mediterranean. The brand's logo is proudly displayed on the mainsail of a retailer from Lisbon.



Häcker sets sail



The MAD MAX can move pretty quickly once it gets going. The almost 15-metre Grand Soleil 44R racing yacht has won many regattas, including the legendary Fastnet Race, often bringing Häcker over the finish line with it. The boat's 63-square-metre mainsail proudly bears the Häcker logo, and the entire MAD MAX sailing team is always equipped with Häcker jerseys.

Miguel Graça, the owner and captain of the MAD MAX, is a Häcker partner in Lisbon, which is where the boat is moored. His business, Studio Lisboa, was founded 28 years ago and is located in the affluent neighbourhood of Restelo, which is also where you can find a lot of the city's embassies. He started working exclusively with Häcker two years ago. The studio covers 260 square



metres and Miguel uses the space to show five kitchens from the systemat range. He's also a passionate sailor – one of the best in the world in the smaller Snipe class. He bought the MAD MAX, which has the identification number NED 7025, in the Netherlands in 2020 and sailed it back to Lisbon himself.

Recreational fun and an unusual advert

Miguel, who first discovered his passion for sailing at the age of 13, not only uses the MAD MAX to take part in regattas with his friends – for races, the yacht is run by a crew, five women and six men (plus Miguel), all amateurs but with lots of experience – he also uses it for team-building exercises with his six employees, for excursions with customers and, of course, as an advert for Häcker.

PHOTOS: HÄCKER KÜCHEN

You can find more photos and information at:
facebook.com/profile.php?id=100031883481225



CAPTAIN GRAÇA AHÓY!

Miguel Graça is in his element at the helm of the MAD MAX.

Simple elegance

TEXT: PETER WÜRTH

Bright and friendly, light and open – this current trend transforms kitchens and living areas into real retreats where we can escape and relax.

PURE RELAXATION

This kitchen, with its stone island and light painted fronts, is a perfect example of the “Simple elegance” trend. The open shelving integrated into the island adds a stunning contrast, and the black appliances provide a striking focal point.



T

he outside world has become deafeningly loud. Now the time has come to reclaim the silence, to transform your four walls into an oasis, a safe place away from the hustle and bustle and the sights and sounds that are constantly assaulting our senses.

“It’s all about creating a haven in our homes where we can wind down,” explains Claudia Klein Zeggelink, Interior Designer at Häcker. “It’s a key trend that helps us to switch off and relax in a peaceful and calming environment. Even our eyes need a break sometimes.”

“Simple elegance” is the best way to describe the current trend which has resulted from this shift: understated, restrained, harmonious, subtle and refined.

Openness and transparency

Now, this trend isn’t all about retreating into a dark cave or isolating yourself from the outside world. The new, simply elegant home is light and open, outward-looking, focused yet transparent. And it can also be applied to living and sleeping areas, not just dining rooms and kitchens.

The harmonious and open transitions between kitchens and living and dining areas, which is en vogue in Europe at the moment, has encouraged the development of this “Simple elegance” trend. “It has also contributed to kitchens to becoming cosier,” Claudia shares. “Colours like beige or sand can be seamlessly transported from kitchens into living areas. This is something that wouldn’t work as well with white kitchens.”

The most important characteristic of this trend is the colours that are used. “We’re opting for lighter, more neutral colours,” explains Claudia, describing the style. “Natural, muted tones are widely used in addition to shades of beige and cream. These colours aren’t loud and bold, they’re soft and quiet. This makes them more timeless and longer-lasting. We’re seeing a clear shift



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*colour systems are used as a basis for
Häcker’s matt paints: 190
RAL colours or nearly 2,000 shades
from the Swedish NCS system.*

away from darker to lighter colours – a turn towards sunlight. With that being said, you can still use dark colours to create a calm living environment.”

In fact, you can combine a lighter tone-on-tone world with minimalist, darker contrasts to give your home a lovely, charming feel. “This approach helps to add structure and draws the eye,” shares the interior designer. “You can add subtle black accents with taps, appliances or handles. We also offer metal shelves and table supports in black.”

If you’re feeling particularly bold, you can create a contrasting burst of colour in a muted shade of red in a corner of the room. “You shouldn’t add flashes of red here and there throughout the space, though,” explains Claudia. “Instead, focus it all in one area as a highlight, with the furniture and back wall all in the same shade.”

The second most important component of the “Simple elegance” trend is the refined materials that are used, as this helps



A WELCOMING ATMOSPHERE

Harmonious colours, a mix of materials with structures and textures that go together, clear lines, furnishings and fittings that fit with the “Simple elegance” trend bring together kitchens and living areas to create a relaxing whole.

to create the sought-after timelessness and longevity that people often envision when designing their homes. “You should be able to tell that the materials are of high value,” says Claudia. “This is just as important to people as the quality.”

A harmonious mix of materials

A typical feature of the “Simple elegance” is the interplay between different materials, even if you stick with light colours everywhere. By combining things like wood and natural stone, you can accentuate the materials. They speak for themselves with their different structures and surfaces, creating some excitement while still remaining harmonious. “You can then add other materials, such as a wool rug, linen fabrics or glass elements,” advises the expert. “Nature, textures, structures – even when they are as different as wood and stone – all still work surprisingly well together. And you can sense this in the overall natural feel of the room.”





BOLD ACCENTS

Those craving some vibrancy can introduce concentrated bursts of colour like a subtle red as an accent in a calm, light kitchen.

You can find more information at:
produktwelt.haecker-kuechen.com/en/



Calm excitement

The combination of soft and hard, cold and warm materials is what adds life and variety to the “Simple elegance” trend without straining the eyes with too many different colours. A perfect example of this could be a granite kitchen island combined with tall cabinets with a uni-colour finish instead of stone veneer fronts. “Since we can reproduce NCS and RAL shades with our matt paint, the fronts can be beautifully matched to the granite,” explains Claudia. “This creates some excitement while still being quite subtle.”

You do have to be careful to not use too many different materials and make sure that you are creating a calm space during the planning stages. “You can achieve this by using the same material thickness throughout,” explains Claudia. “You have to make sure that formed gable ends, worktops and shelves are all the same thickness. If we’re adding an island, for example, we would have to make

sure that it doesn’t have a baseboard but that it is level with the floor. On the side, we can use a push to open instead of handles. All of this would help to create a smooth, uninterrupted look. We also take into account the upper parts of the room. For this, Häcker offers wall units that can be installed on top of tall cabinets. This creates an overall harmonious look and plenty of storage space. You can hide a lot in the units and create a calm, uncluttered environment.”

Häcker Designers always place great importance on the light in the room. “The interplay between light and shade is an important element of any interior design,” as Claudia has learnt from experience. “We plan a lot with indirect light. This means that the space – and this also applies to kitchens – usually has much softer lighting. The light is bright enough, and we can add highlights and put individual areas in the spotlight. This is par-

“Simple elegance is a key trend that helps us to switch off and relax in a peaceful and calming environment.”

CLAUDIA KLEIN ZEGGELINK, Interior Designer

ticularly exciting when we can use the right light to bring structured surfaces, like natural stone, to life.”

Even though “Simple elegance” is often associated with refined, high-quality – and therefore usually more expensive – materials, there are also lots of ways to get this look for less, as Claudia explains: “We also use reproductions of refined veneers and natural stone. They have a really high-quality look. They’re a great option for implementing the principles of the ‘Simple elegance’ trend, and you get a kitchen that you will enjoy looking at for a long time because it’s timeless.”

Timeless sustainability

This timelessness of newer kitchen styles – particularly when longer-lasting materials like real wood or natural stone are used – reflects a principle that is becoming increasingly important at Häcker: sustainability. An elegant kitchen that withstands the test of time, not just in terms of quality and craftsmanship but also enduring aesthetic appeal, is exactly what you’d expect from a Häcker kitchen.

REST YOUR EYES

The “Simple Elegance” trend often relies on light tone-on-tone colours and an understated mix of materials that give your eyes a break.



PLANNING A SIMPLE AND ELEGANT SPACE

5 tips

1 Harmonious colours

Stay within a harmonious, welcoming palette.

2 Combine materials

Mix different structures, and high-quality materials in complementary colours.

3 Plan contrasts

Subtle contrasts with black elements, like handles or taps create a striking visual dynamic.

4 Add accents

Create a focal point with a concentrated island of colour in a muted shade.

5 Even lines

When creating lines, make sure that the front widths and dimensions are as even as possible.



Let there

be light!



Finding the right lights for your kitchen is not always an easy job. They have to be nice and bright for the work areas, and warm and cosy for the dining areas. Luckily, WORK has a few suggestions for you.



4



5



6

1 TEMPO VIVACE Alone or in a group, these pendant lights give off a vibrant and warm light. a-emotionallight.com

2 IXA A minimalist worktop light that you can flexibly position exactly where you need it. artemide.com

3 GOLD MOON A truly luxurious pendant that diffuses a beautiful golden light over the table. catellanismith.com

4 DOME Clear forms and perfect light from a traditional Czech glass manufacturer. brokis.cz

5 COMPASS SUSPENSION Less is more when it comes to this stunning light from Spain. estiluz.com

6 VV CINQUANTA TWIN Just as versatile as the IXA – a classic from Vittorio Viganò. It can even be used as a wall light to add accents to any room. astep.design

7 LUNA SOSPEO These globes with their strong but glare-free light are best installed as a group. occhio.com

W

hen you're eating at home, you don't need to decipher a handwritten menu,

but it's always nice to see what you have on your plate. And it's great to actually be able to actually see your friends at the other end of the table rather than just listen to them, without having your view obscured by a low-hanging light. According to light designer Ulrike Brandt: "Light is a lot cosier when it comes from a lower point like a pendant light."

The kitchen workspace, however, has completely different needs when it comes to lighting. Here, you need bright light that doesn't dazzle, is as flexible as possible and focused exactly where you need it. "The best option here is to choose lights that you can adjust and position as needed," that was explained by Ulrike in WORK Issue 27. "The most important thing is to make the light reach where you actually need it."



7

The best bread

In Munich, Black-Forest-native Julius Brantner bakes a bread so crisp and delicious that it's best enjoyed simply with a bit of butter.





A BEAUTIFUL LOAF

To get even crisper crusts, Julius Brantner grinds up old bread and mixes the crumbs into the dough.

TEXT: PETER WÜRTH PHOTOS: KATHRIN KOSCHITZKI

NOTHING TO HIDE

This is exactly how Julius Brantner pictured it: working at his table in the bright sunlight that floods through the shop window.

You'll struggle to find a more transparent bakery. Julius loves working with his hands, kneading the dough that he later transforms into his crispy loaves.



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is working day starts at around two in the morning. This is pretty run of the mill for bakers, as most of their customers want fresh loaves and rolls in the morning, but it's also one of the reasons why there are fewer and fewer real bakers today. Not many people want to rise so early. Julius could make his life a little easier by prebaking his bread in the evening, but then it wouldn't be as fresh in the morning. And then, his employees might as well work for a big chain bakery, where bread rolls off production lines and night shifts aren't needed. But they'd end up just standing at machines and pushing buttons – they wouldn't be making bread by hand, and this is something that they are incredibly proud of.

Just like their boss, the 22 bakers in Julius' team are driven by conviction. And you can really taste this dedication in their bread – it's flavourful with a uniquely crispy crust, and it still tastes delicious five days later. The secret of the bread is in its simplicity. "I'm not trying to reinvent the wheel, just bake a properly made loaf of bread," says Julius. He only uses flour, water, yeast and salt in his bread, no chemical raising agents or anything of the sort. That, he insists, is enough. Well, almost. There is one more important ingredient: time. The dough has to be left to rise for 24 to 48 hours, until all the ingredients have perfectly combined.

Speaking of ingredients, of course Julius doesn't use just any flour. The Black-Forest-native, who originally moved to Munich for love back in 2019, spent a long time searching before he found miller Monika Drax in Eastern Munich. She produces the exact flour that he'd had in



mind. It's made from grains from organic farmers that Monika knows and trusts. The second most important ingredient is the sourdough starter with its precisely calibrated pH value, which the master baker has been feeding regularly and using for six years now. "Every baker has their own sourdough starter," explains Julius. "It's a living organism. It's not something that you can go out and buy. You have to spend quite a lot of time experimenting with different things until you get a starter that you like. A few of the wrong bacteria and the dough tastes awful." Julius has already moved his starter three times. When he set up his bakery in Schwabing, he dissolved a lump of it in water and spread it on the walls and surfaces to show the microflora in the room who was calling the shots now.

When it's gone, it's gone

Julius now runs two bakeries in Munich, making a few hundred loaves each day. That's all – no more. Once they're sold out, which can happen quite early in the day, he closes up shop. Julius refuses to throw anything away or produce too much. If you want to be certain to get your hands on a loaf of his bread, it's best to reserve it online first.

Julius, who comes from a family of bakers, has travelled all over the world to hone his craft. In 2012, he spent some time in Australia where he worked in a bakery that was unlike anything he had experienced before. "It was stylish and cool." It was a quite an eye-opener for the globe-trotting baker. When he moved to Munich, he had planned to study computer science but quickly realised that he couldn't give up baking. He sought out a suitable bakery, although this took a while because he wanted to find somewhere with a massive window for him to work in. "I wanted transparency and openness, and a pleasant working environment for myself and my team," shares Julius in his noticeable Black Forest accent, which hasn't disappeared even after so many years in Munich. He can now often be found kneading and shaping his dough at his table in the window, just like he always wanted. His customers and neighbours often peer in and watch him produce loaf after loaf.

You can really feel the joy that Julius ("I only do what I feel like doing") and his team put into their work, leaving you wondering why there aren't more bakers in Germany who work with as much passion and produce such wonderful bread. "For one thing, our style of baking costs more. To let the dough rest properly, you need lots of space and lots of energy for cooling," explains Julius. "We

REAL BEAUTY
This is what a loaf should look like. The crust on Julius' "Bio Brothandwerk 25", the master baker's personal favourite loaf, is particularly stunning.



"Bread needs character. I'm not trying to reinvent the wheel, just bake a properly made loaf of bread."

JULIUS BRANTNER

actually have three tonnes of dough cooling in our cool store right now. It's a more complex operation because we have to plan further in advance. And of course, it all costs money. This is why our bread is significantly more expensive than bread you can get from the supermarket. But it tastes better, is more digestible, lasts longer and you don't have to throw anything away."

A passion for bread

Another problem facing the industry is that bakers simply can't find the staff any more. The hours are tough, and no one is getting rich in the trade. Julius, however, has no problems finding bakers for his bakery. "Lots of people want to learn with us and work with their hands. They're people with a real passion for bread." He usually asks new employees to commit to at least one year. Only

then they can truly understand how to bake good bread and learn the subtleties of the process so that they can then go on to try new things. Julius currently only sells three types of bread, but he does also make a special loaf every day – on Fridays, for instance, it's "Opa Walters Körnerbrot" (or "Granddad Walter's Granary Loaf" in English).

"I'm here in the bakery every day, baking bread is my entire life. But every now and then, I wouldn't mind a bit more happening. If the right property came up, I could imagine opening a third or fourth bakery in Munich – though heaven forbid it turns into a chain or anything like that! We could even expand our range a little. I love cake so much, and we've actually been experimenting with a simple cherry crumble, but I haven't been able to find the perfect recipe yet. It has to be simple and tasty, just like our bread."



PROUD OWNERS

The young couple wanted a kitchen that would leave a lasting impression on their guests.

Häcker produces around 5,000 kitchens each week. They're made in Rödinghausen, East Westphalia, before being shipped off across Germa-

ny, throughout Europe, to India or even the USA. But the furthest that a Häcker kitchen has ever travelled is to the home of a young couple in New Zealand. Today, the kitchen, which was planned by Hacker Kitchens NZ, sits in a four-bedroom house by the sea in St. Heliers, a wealthy suburb of Auckland that isn't too far from the city centre.

The owners built the 320-square-metre house themselves in 2024. The living area is on the ground floor and all the bedrooms are upstairs. The ground floor also houses a large kitchen, complete with dining and living areas, that leads out to the swimming pool. Then there's also a laundry room, a guest bathroom, and a home cinema.

"The customers often host their friends and wanted a kitchen that stands out and makes an impact," shares Julia Shuttleworth, Director of Hacker Kitchens NZ who planned this kitchen for Häcker. "They wanted it to draw the attention of every visitor that enters



the room. The kitchen should be the show-piece of the house and have a real 'wow factor'. The couple wanted to create a dark and atmospheric kitchen, which we managed to achieve by using AV 7030-GL Black-star stone veneer fronts."

Outstanding service

The main kitchen is in an open space that is perfect for spending time with guests. A door at the back of the kitchen leads to the butler's pantry, or scullery, as they're more commonly known in New Zealand. These smaller second kitchens are quite popular over here, as they can house all the appliances that belong in a fully equipped modern kitchen. For the owners, it's also a great way to declutter the main kitchen.

The young working couple from Auckland love using the latest technology in their home, whether it's an automatic window

A kitchen that leaves a big impression

Stone veneer and glass fronts make a refined combination and bring various shades of black to life in the high-class kitchen of a young couple in Auckland.

PHOTOS: JOHN WILLIAMS



IMPRESSIVE

The island with Black-star stone veneer fronts support the 20-millimetre worktops made from Dekton Laurent natural stone.



“The structured surface of the black stone and the very matt, black glass look fantastic together.”

JULIA SHUTTLEWORTH, Director of Hacker Kitchens NZ

cleaner or a robotic vacuum. When the kitchen was being designed, the planning team had to take into account modern, high-tech features like touch pop-up plugs, an extractor hood integrated into the cooktop, and innovative taps that provide sparkling or boiling water upon demand.

First-class advice

The couple chose Häcker because they adore German products and they fell in love with the AV 7030-GL Black-star natural stone fronts that have become the characterising feature of the kitchen. “We compared a few European brands but we really liked the new stone veneer fronts, which weren’t being offered by any other brand at the time, and the service provided by Julia and the Hacker Kitchens NZ team during the consulting and planning was truly first class,” share the proud owners of the new kitchen.

To make sure that the couple got the kitchen of their dreams, Julia and her team thought about the following aspects when designing the kitchen: “As a kitchen planner, I recommended integrating the ART system with lighting and the ART profile around the island to create a feeling of lightness and to make the worktops look like they’re floating. To create a seamless appearance, we integrated the fridge, freezer and wine fridge. For the units on the rear wall, we opted for a deep black that complements the stone veneer of the island while still ensuring that this remains the focal point of the room. As a designer, I think that the choice of materials in the main kitchen with the AV 7030-GL Black-star stone veneer fronts paired with the AV 6095-GL matt black glass fronts is what gives the space its really special and unique look. The structured surface of the black stone and the very matt, black glass look fantastic together. And not only does the kitchen look great, it’s also incredibly functional.”

To really bring out the design, the planner added wall units with glass fronts and vertical LED lighting and a grey mirrored backsplash as an elegant contrast. “The juxtaposition of the smooth glass and the structured Black-

star stone on the island turns it into a central design element that creates a balance between refinement and rawness and generates a dynamic visual effect,” explains Julia.

The worktops in the main kitchen are made from Dekton Laurent, a stunning natural stone with golden veins running through it, with 20-millimetre-thick Swiss edges. The worktops in the scullery are made from 40-millimetre-thick Dekton Lunar, a reinterpretation of cement inspired by industrial aesthetics with a subtle structure. Above the kitchen is a square light element that imitates natural light as the kitchen does not get any natural light from above.

When it came to choosing the kitchen appliances, they opted for ones from Gaggenau. “The anthracite-coloured appliances give the kitchen a little something extra and fit in well with the dark grey theme,” explains the husband.

The owners are coffee connoisseurs and love making perfect fresh espressos with their state-of-the-art coffee machine. They like cooking dishes from all over the world but particularly Asia, as the cuisine there is packed full of delicious spices and exotic aromas.

SPACE TO WORK

Lots of New Zealanders like to have a scullery – a highly functional, second kitchen for messier cooking jobs.



A VARIETY OF MATERIALS

The matt black glass fronts, transparent wall units and natural stone worktops with golden veins running through them are a stunning mix.

The main kitchen is mostly used for preparing lighter dishes. They prepare bigger meals that give off fatty or other smells in the secondary kitchen because it’s equipped with a high-performance extractor. The two New Zealanders are more than happy with their new kitchen. “The finished kitchen exceeded our expectations and everything was simply fantastic – from the planning to the material selection through to the fitting. We were also always kept updated throughout the entire process.”



AN EXPERT EYE

Bastian Bäumer inspects the top layer of a worktop with the help of a magnifying glass (right). The interaction of different cleaning agents with silicone is investigated in the lab (below).



The checker

Meticulous quality assurance helps to strengthen customers' confidence in the reliability and safety of kitchens from Häcker. The person keeping an eagle eye on everything here is Bastian Bäumer.

Bastian Bäumer carefully checks the materials and production processes at Häcker with his hawk-like eyes. In this interview with WORK, the manager of the in-house test lab tells what he pays attention to in particular.

WORK: Mr Bäumer, how exactly did you become the manager of the test lab?

BASTIAN BÄUMER: I studied wood technology and found out that I had an affinity for test engineering. It fits well with my personality, as I like working with numbers and like to delve into details.

How do you check quality to make sure that standards are kept up?

At Häcker Küchen, quality assurance is based on the standard DIN ISO 9001. This standard states that we have to be able to fully document all processes in a compre-

“The aim is to spot any issues as early on in the process as possible, ideally during the material production. The earlier we detect a problem, the lower the resulting costs.”

BASTIAN BÄUMER,
Test Lab Manager

hensible manner and consistently produce the same level of quality. It does not, however, define exactly how this has to be done. This is where we come in. Our test lab goes far beyond the general requirements and focuses on conducting detailed inspections to verify the quality of the materials that we use. Parameters like the bonding of board materials are examined particularly closely. We regularly check the materials that we receive to make sure that they meet our high requirements.

What exactly does this checking process consist of?

We do things like cut up and break the boards or grind parts out of them to see how they react to pulling, breaking or moisture.

Do you look at every single material that Häcker works with?

Yes, every single one. We check hinges and handles to make sure that they are resistant to corrosion and test glues to make sure that they work effectively. We have to be quite inventive with our methods.

Do you always check all deliveries?

Due to the large amounts of materials that we receive, we actually conduct spot checks. Every two weeks, we check the boards from our biggest supplier, both chipboards and substrate wood composite boards. These regular checks help us to continuously monitor and guarantee the quality of our products.

How do you continuously improve your processes?

The continuous improvement process is a central component of Häcker's quality assurance. We are constantly adjusting our standards and use the PDCA cycle (Plan, Do, Check, Act) to make sure that our processes are always up to date. This cycle helps us to continuously improve the quality of our products.

Do you also conduct durability tests?

Yes, we use a robotic arm to open and close doors and pull-outs 80,000 times. This is much more than the predicted lifetime of a kitchen.

Who else is involved in the quality assurance chain for Häcker kitchens?

Our quality checks don't end in the test lab. All members of the Häcker team contribute to the quality assurance here. Our goal is to proactively stop defective materials from entering the production process.

Do you work with suppliers too?

This is an important part of our quality assurance. Through regular communication and joint audits, we can make sure that our suppliers also conduct quality checks that we can't carry out ourselves. This helps us to identify and remedy any problems early on, before the materials reach our production process.

How would you define quality assurance in manufacturing?

When it comes to our quality strategy, we like to employ a comprehensive approach. In the test lab, we conduct specialist checks and increasingly shift other checks to our suppliers. The aim of this is to spot any issues as early on in the process as possible, ideally during the material production. The earlier we detect a problem, the lower the resulting costs. In a best-case scenario, a supplier should spot it in their process, make the necessary adjustments immediately and so avoid any later issues. This is currently the biggest area where we are trying to minimise costs in the overall process chain. It's a kind of inverse relationship. The further we move forward, the more costs we avoid. And when we do our job well, customer satisfaction follows automatically. We can save resources and increase the efficiency of the entire production chain, which also ultimately contributes to customer satisfaction.

LITTLE HELPERS

A range of chemicals are used to test the sensitivity of the surfaces, and a steel ball is used to test their impact resistance.





Sustainable,

UNDERSTATED COLOURS

The new linoleum fronts from Häcker for the systemat range are available in the shades smoky blue, sage green, silk grey and black.



robust, refined

Häcker uses traditional materials in innovative ways for kitchen fronts. Linoleum has proven to be particularly robust and easy to maintain. And because it's also extremely sustainable, it fits perfectly with Häcker's overall philosophy.



“Sustainability is firmly anchored in Häcker’s philosophy. For us, it’s a long-term approach and not just a passing trend.”

KARIN PADINGER, Head of Marketing

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ustainability plays an important role at Häcker. It applies not only to the production process but, above all, to the materials used. Häcker doesn’t see itself as a kitchen manufacturer but rather as a “trailblazer for sustainable living”. “Sustainability is firmly anchored in Häcker’s philosophy. For us, it’s a long-term approach,” explains Karin Padinger, Head of Marketing. “Häcker has always, even when the company was in its early days, been concerned with using resources in a responsible way. Perhaps this is due to our use of wood, which is a sustainable product by nature. Or perhaps it’s due to the owner’s family, who really care about the environment, social projects and ensuring a conscious use of available resources.”

Fronts made from sustainable linoleum

Since last year, the kitchen manufacturer from East Westphalia has offered a front material that is unique in terms of sustainability: linoleum. The material in itself is nothing new - lots of kitchen floors were covered in hard-wearing linoleum in the 1950s and 60s - but using it for kitchen fronts is an innovative idea.

“Linoleum is our most natural raw material,” explains Jana Schäfer, Product Management Team Lead at Häcker. “Linoleum is made almost exclusively from renewable, natural materials. It’s produced using linseed oil from the seeds of the flax plant, wood flour from sustainable forestry and limestone flour.” Linoleum has an extremely long-lasting and low-maintenance surface, and it’s also very environmentally friendly and versatile. “The surface feels soft and warm,” says Jana. “And the familiar smell it gives off is very pleasant.”

Linoleum in the kitchen means robust surfaces that are easy to clean. Linoleum fronts have a nice, unique feel and a matt, lightfast surface. They’re even anti-static and anti-bacterial. Linoleum is extremely hard-wearing and shows minimal discolouration even after many years of use.

The high-quality, matt AV 7080 linoleum fronts from Häcker’s systemat range come in four on-trend shades inspired by nature: smoky blue, sage green, silk grey and black. To give the linoleum fronts a unique look, Häcker

OUTSTANDING CRAFTSMANSHIP

The open-jointed pull-outs made from solid wood further reflect the value of the kitchen. When combined with the matt linoleum fronts, they give a warm, natural feel to the room and, even more importantly, they’re sustainable down to the very last detail.



“Linoleum is something special, a truly high-grade material.”

JANA SCHÄFER,
Product Management
Team Lead



has elegantly combined the material with real oak veneer. “We use veneer rear panels and edges to highlight the linoleum,” shares Jana. “This allows us to combine two natural materials.”

For younger consumers, the sustainability of products is becoming an increasingly important subject. The Häcker team is aware of this and so focuses on sustainability in all areas. “Environmentally-friendly, water-soluble paints have long been standard here at Häcker. We try to use materials that contain a high proportion of recycled materials and to use recyclable materials wherever possible,” says Jana. “Today, we use ‘Made in Germany’ PET which contains over 50 per cent recycled



materials. We also use more paper for our packaging and almost no plastic. Where we would use polystyrene to cushion our products in the past, we now use scrap paper. My colleagues in logistics have come up with a new paper-based solution to secure our products during transportation. They fill sturdy paper bags with shredded cardboard scraps and then join them together. This provides perfect protection for our kitchens, allowing us to do away with the usual foam blocks and polystyrene sheets. And the proportion of recycled materials in our chipboard is now almost 80 per cent.”

Sustainability is very important to Häcker

Häcker has implemented a whole host of sustainability projects. “We really put our heart and soul into our commitment to sustainability,” says Karin. “One example of this is our support for projects for renewable energies like wind and hydropower. Our company is climate-neutral, and our kitchens are manufactured in an energy-efficient way and are certified as healthy for living. Our major sustainability report has just been updated. And when visitors come to see us in Rödinghausen, they can’t miss our insect hotel, flower meadows and herb garden. We also regularly take part in projects like the local New Year’s Eve Run, where we plant one square metre of forest for every finisher.”

YOUNG TREES

Häcker is committed to sustainability – one great example of this is its tree planting campaign in spring in collaboration with Feldwerk, a charity that works together with companies to implement conservation projects. Thanks to this campaign, a total of 1,700 square metres of woodland will be planted with young oak, beech and small-leaved lime trees in 2025, as seen here with Tobias Krutemeier from Feldwerk, Jan Gutendorf from Häcker Küchen and Stefan Greinus from SV Rödinghausen (from left to right).





A whole universe of flavours

When it comes to refined herbs and spices, there's more to discover than just salt and pepper. WORK wants to share a few ideas to help you give your dishes a little more pep.

A FLAVOUR EXPLOSION

Whether it's exotic ground spices, fermented herbs and leaves or dried and crushed berries – a variety of flavours is what gives dishes that perfect finishing touch.



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hat once generated the wealth of great colonial empires is now available in any supermarket aisle

for pennies. The most common spices, like pepper, cinnamon, paprika, coriander and marjoram, are usually packaged in little bags or jars ready to store on your kitchen shelf. And anyone who wants to try something a little more extravagant can reach for a ready-made spice mix.

Dedicated kitchen heroes are always on the search for new flavours. After all, even spices are subject to trends. WORK caught up with Andrea Rolshausen, founder of Gewürze der Welt, to find out more. “Oriental spices are in particularly high demand at the moment,” she shares.

Zhoug

“Zhoug is a hot and spicy mix made from aromatic spices like cumin, cardamom, coriander and chilli peppers,” explains Andrea. It’s the perfect combination of freshness, spice and heat. Delicious with falafels, shawarma or grilled meat, it also makes the perfect addition to grilled vegetables or wraps. Zhoug can even be mixed with yoghurt to create a spicy yoghurt sauce for salads or bowls.”

Dukkah

Another popular oriental spice mix is Dukkah. At Gewürze der Welt, they make it using roasted nuts like pistachios, macadamias, cashews, pine nuts and almonds. It gets some freshness from coriander leaves, ginger and lemon peel, while cumin and coriander seeds add an exotic twist. “Dukkah makes a delicious dip,” explains Andrea. “It’s also unbelievably good with white fish. You can transform even the simplest rice side into a flavour sensation by adding some fresh herbs and Dukkah.”

Cassia buds

In Africa, the spice expert discovered cassia buds for her customers: “With a flavour like a mix of cinnamon, clove, orange and black pepper, the buds of the evergreen Chinese cassia tree taste fantastic with lamb, game and veal, curries, stuffings, rice and lentil dishes. And, of course, they’re delicious with all sweet dishes.”

Fiori di Finocchio

For anyone who wants to take their Italian cooking to the next level, Andrea recommends fennel blossoms. “The fragrant and aromatic blossoms are picked and sorted by hand. They work very well with fish and other seafood, in vinaigrettes, on vegetables and with roasted meat.”

Piment d’Espelette

“Just like real Champagne only comes from the Champagne region of France, Piment d’Espelette – not to be confused with allspice, which is sometimes called pimento – has been produced in the region around the small village of Espelette in the French Basque country for centuries,” explains Andrea. “Piment d’Espelette is a very popular type of chilli pepper from France that is obtained from the incredibly aromatic ‘Gorria’ chilli, which was first brought over to France from Mexico by Basque sailors. The moderately spicy, fruity and beautifully aromatic chilli rarity is best showcased as a finishing touch, served directly at the table. It’s fantastic with fish dishes, vegetables, scrambled eggs, grilled meat and in sauces.”

Kampot pepper

“This pepper from Cambodia is harvested by hand and fermented in sea salt. The moist sea salt completely alters the essential oils in the pepper, and the result is an exciting and completely new peppery flavour with a soft consistency. Fresh, crisp, highly aromatic, juicy, slightly moist, lightly salty and only moderately spicy, this pepper absolutely does not belong in a pepper mill and shouldn’t be cooked!” advises the expert.

A modern kitchen interior featuring teal-colored cabinetry, a large grey stone island with a white countertop, and three black metal bar stools with light-colored cushions. Two pendant lights with white and gold shades hang from the ceiling. A window in the background shows a view of a city street. The floor is made of light-colored wood.

Come on in!

Häcker shows off some of its latest kitchens over three floors in London. At the end of March, industry professionals and design enthusiasts flocked to the Open Days in Marylebone.

FINGER FOOD AND GOOD MOODS ALL ROUND

During the Open Days in London, Hacker UK presented some of its latest kitchens to an enthusiastic public in a nice and relaxed atmosphere.

Hacker UK hosted a series of Open Days in London at the end of March. The British market has been very important for the company for over 40 years, and the event was a great opportunity for a larger audience to discover the latest kitchens from Rödinghausen.

Specialist retailers and architects headed to Häcker's renovated showroom in Harrowby Street in Marylebone to see the latest innovations from the systemat and concept130 ranges displayed over three floors.

Relaxed atmosphere

The display kitchens impressed attendees with their innovative design, high-quality materials and clever storage solutions, reflecting the brand's values of quality, service, reliability, sustainability and honesty.

In the laid-back atmosphere of the Open Days, exploration of diverse layouts, colour palettes and surface finishes offered a glimpse into the latest modern kitchen design trends.

More than just a simple showcase, the Open Days invited hands-on interaction with the kitchens. For example, attendees were able to see the various practical functionalities of the Häcker kitchens as chefs prepared snacks and finger food for them. With events like this, the discussions between retail part-



ners and the Häcker team are particularly important. "There's no substitute for personal discussions with long-standing customers and other interested attendees. This is why our Open Days are really important to us," explains Jamie Schneider, Managing Director of Hacker UK Ltd.

In addition to new kitchens from the systemat and concept130 ranges, the brand Blaupunkt was also presented. Blaupunkt, which was first introduced to the market ten years ago, is steadily gaining in popularity in the UK. For this reason, the brand's appliances could be found in most kitchens at the event. The Open Days gave attendees the welcome opportunity to discover the various innovative functions of Blaupunkt household appliances for themselves. Through live

“Thank you to everyone that was involved in making the Open Days an unforgettable experience.”

JAMIE SCHNEIDER, Managing Director

HAPPY HOST

Jamie Schneider (top right) can certainly be proud of his team's work (right) which perfectly showcased the new kitchens from Häcker.

cooking demonstrations with professional chefs, they were able to see just how efficient and user-friendly the appliances are. In addition to their advanced functionality, attendees were also wowed by the sleek designs of the cookers, ovens and dishwashers. Even the high-quality sinks and taps seamlessly complemented the overall aesthetic of the kitchens from Häcker, ensuring both style and practicality.

The Open Days left a strong impression, with the vibrant atmosphere sending everyone home in a great mood. The cocktail bar on the third floor probably helped here – it offered a pleasant space for attendees to relax and enjoy professionally mixed drinks like Banana Peel Negronis or Mandarin Mint Juleps.

Jamie was thrilled with how the Open Days went: “The success of our Open Days event reinforces our mission to bring top-tier kitchen solutions to our clients.”

To benefit from the attendees' feedback in the long term, Jamie came up with the idea to record interviews with them and capture their impressions of the showroom. Jamie: “This footage will be an invaluable asset for showcasing our vision and customer engagement. Many thanks to the entire team for their dedication and hard work in making this event a triumph.”



Photos: HÄCKER KÜCHEN



Cooking is fun – even if you only know how to fry an egg. It's all the more disappointing when 18- or 20-year-olds living on their own for the

first time still can't make more than that simple fried egg, so they resort to ordering pizza or a kebab from the shop around the corner.

If you want your children to enjoy cooking and eating, it's best to start them early. Young children who are learning to read, do sums and write can also learn to cook and bake. And they might even have fun doing it. Our job as parents is to show them that cooking is a fun, sensory activity. We can even teach them what distinguishes good foods from bad foods, what tastes good, what goes together, what's healthy and what's perhaps a little less healthy – even though it might taste delicious – in a playful way.

Cooking is all about experimenting and discovering new things. Humans have been

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fried egg doesn't make you a star chef. The earlier children can get stuck in in the kitchen, the more likely they are to develop great cooking skills later on.

doing this forever, even when we used to gather around the fire in our caves – otherwise, we would still be gathering berries and eating them raw.

So let's get children involved in the kitchen, let's let them chop and mash, roll and knead dough, beat eggs, add herbs and spices, wash vegetables and, of course, sneak a little nibble here and there. And then let's leave them to wash the dishes, too. Let's let them watch and explain to them what we're doing, why we're doing it and how we're doing it. Let's let them take part. So what if an egg breaks, if there ends up being too much salt in the food or if the dough isn't quite right? It's all part of the learning experience and something that even the most experienced chefs have gone through.

Creating something together

The most important thing is to have fun, spend quality time together, make something together and create something delicious that you can then eat and enjoy together. Sometimes it'll be spot-on, sometimes it'll be a bit off. But these are all harmless experiences that can have a lasting impact.

Getting children involved in the kitchen isn't about reinforcing gender stereotypes – what could be cooler and more attractive than an 18-year-old who can easily whip up a tasty meal for their friends? Every child should know how to peel a potato, make dough, cook vegetables, meat or fish, and quickly get a delicious meal on the table.

This is perhaps one of the best gifts we can give our children, and it's something that they can only learn at home. There's also a nice side effect: a home where you're not all sat around the television or gaming console but instead sharing experiences in the kitchen is a home where children feel safe and valued.

You don't need a lot: just a little time, patience, trust in your children's quick learning and natural caution, and a space where they can "work" and help. You'll also need an apron, because there will definitely be a few splashes. And don't forget to get some tools that won't cause serious injuries and few easy-to-understand recipes. It's also important to have a kitchen that can withstand a few scratches and spills.

Cooking with children is a bit like experimenting in a lab, you don't always know what the outcome will be, but your little scientists will definitely learn and have fun. That is what it's all about. And you never know, perhaps your children will develop their skills and end up with a Nobel prize or a Michelin star one day.

Time to experiment!

When you have children, your kitchen becomes a laboratory, a playground and a place for the whole family to come together.

COLUMN: PETER WÜRTH ILLUSTRATION: ALINA GÜNTHER

SERIES
COLUMN

INSTALLMENT 5
CHILDREN IN THE
KITCHEN





MASSIVE INTEREST

Häcker's stand at KBIS drew massive crowds. Even Jochen Finkemeier and his daughter Pia joined the team in Las Vegas.

The biggest North American trade fair for kitchens and bathrooms (KBIS) in February was a massive success for Häcker. "We were amazed to see how many people came to visit our stand," says Andreas Gommeringer, President of Häcker Kitchens North America. "Both existing customers and interested potential customers came to Las Vegas to find out more about Häcker. In the US market, kitchen designers are a massive target group and so several design tours were offered at the stand. They were very popular." Andreas Gommeringer was regularly available for presentations and discussions as part of the Global Connect Program and presented "kitchen.germanMade." from Häcker.

The company takes part in the trade fair every two years. This has proven to be a successful approach so far and is aligned with the schedule of new product releases for the systemat range. This year, Häcker presented its new unique highlights on an exhibition space of over 90 square metres under the motto "Be unique".

PHOTOS: HÄCKER KÜCHEN

Making a splash in Las Vegas

Häcker headed to KBIS, the biggest kitchen trade fair in North America, to present their products to an enthusiastic audience of industry visitors. This marked another important step on the international stage for the company.



On show were new fronts with a Viennese canework design, the pocket door system, fronts with faceted edges or made from stone veneer and, of course, the three new top features – pull-outs with 24 inch carcass depth, pull-outs with integrated lighting and the extra narrow SlimLine Drawer frames – which are now all available as standard.

Personal discussions

Managing director Jochen Finkemeier and his daughter Pia were both present at the event, proof of just how important KBIS is for Häcker. In the many discussions with industry visitors, Jochen was able to find out for himself what customers in North America expect from European providers like Häcker, thus helping the company to meet the changing needs of homeowners today and reflect the latest trends in interior design.

With the inauguration of the Häcker North America headquarters in Miami at the end of 2023, Häcker has already shown how important the North American market is to the company. By taking part in KBIS, Häcker hoped to further strengthen their relationships with transatlantic

partners and customers and present their new furnishing solutions. The record participation of 124,000 visitors and 2,500 exhibitors further reflects the importance of the trade fair. It has become a central meeting point for the industry in North America over the years.

“We were amazed to see how many people came to visit our stand.”

ANDREAS GOMMERINGER,
President of Häcker Kitchens North America



IN CONSULTATION

Jochen Finkemeier sought out discussions with industry visitors to find out more about the needs and desires of North American customers (left). Andreas Gommeringer, President of Häcker Kitchens North America, presented “kitchen.germanMade.” on the stage.



“BE UNIQUE”

High-quality materials, a larger carcass depth, pull-outs with integrated lighting and extra narrow frames were three new top features that won over industry visitors in Bern and Paris.



Success in Paris and Bern

Häcker presents sophisticated kitchens with three new top features at international trade fairs.



UNUSUAL KITCHEN PLANNING

Häcker surprised attendees at the new Swiss trade fair swiss interior expo in Bern with an extravagant kitchen from the systemat range.

Häcker currently exports around 40 per cent of its kitchens. They ship them out to over 60 countries on all continents. To strengthen its international outlook, Häcker is a regular presence at trade fairs all around the world. The kitchen manufacturer took part in the new Swiss trade fair swiss interior expo in Bern and Esprit Cuisine in Paris and showed how its systemat range can be used to create sophisticated and unique kitchens.

“Be unique” – this is the guiding idea behind the three new top features from this range. These include the new carcass depth of 61 centimetres, which increases storage space by ten per cent, fully integrated pull-out lighting, and the SLD SlimLine Drawer – the slimmest pull-out system on the market with a metal frame measuring just eight millimetres thick – is now available as a standard feature for no additional cost.

At the Esprit Cuisine trade fair in Paris, which the company attended for the fourth time this year, Häcker showed how high-quality solid wood products can seamlessly blend traditional woodworking craftsmanship with cutting-edge modern design. In line with the motto “Be unique”, Häcker has positioned itself well and equipped itself for the future with its new top features, high-quality elements made from real wood, as well as various appealing material and technical innovations.

One kitchen studio in Potsdam was not enough for Mario Daniel and his wife. They wanted to be even closer to their customers, so they opened a second studio in a former restaurant with a beautiful red-brick façade in their home town of Beelitz at the start of February.

In this “small and cosy kitchen studio” (Mario), they show seven kitchens on just 270 square metres of space. With Häcker, Mario particularly appreciates the “flexibility, reliability and good quality of the products, even in the more affordable concept130 range.”

Wood, glass, metal and stone – Mario and his team use all these materials to create elegant kitchen plans. “We combine and complete our kitchens with handcrafted features, which makes them even more interesting,” shares Mario. “Because we all come from a trade background – master carpenters or mechanical engineers – we can fulfil virtually all of our customers’ wishes.”

REFINED PLANNING

With a great sense of design and understanding of their customers’ needs, Mario and his team create stylish, individual and sophisticated kitchens.



Customer-oriented kitchen design

A new, modern kitchen studio in Beelitz shows the versatility of Häcker kitchens.



In the new Daniel Küchen & Wohndesign studio in Beelitz, you can find intricately crafted splashbacks made from wooden slats or in the style of a parquet floor that make a wonderfully unique feature in any kitchen. Tailor-made shelving units, dining tables or islands also make great individual additions to the studio’s more classic kitchen planning options.

“We always look at what our customers bring to the table, what are their wants or ideas, what kind of space do they have available,” explains Mario, a creative technician who can always find a solution to any problem. “Then we do our best to make their dream kitchen a reality – even in terms of price.” Being so close to their customers has really paid off. Daniel Küchen & Wohndesign has been named one the top 100 kitchen studios in Germany by Architektur & Wohnen several times now.

You can find more information at:
kuechen-daniel.de



SERIES
COMFORT FOOD

PART 5
TOM KHA GAI

A hot and spicy wonder

It's often said that Tom Kha Gai is the best soup in the world. In any case, it's absolutely delicious and extremely healthy.

TEXT: PETER WÜRTH

What could be more warming than a bowl of hot soup, with delicious aromas that fill your nose and tantalising flavours

that dance on your tongue? A steaming delicacy that awakens memories, is healthy and really filling? Whether it's Bavarian dumpling soup, Japanese ramen, French beef bouillon, Icelandic langoustine bisque or Italian minestrone – soups are an elixir of life.

And this rings especially true for the world's best chicken soup, according to the renowned TasteAtlas – Tom Kha Gai from Thailand. It trumped more than 1376 other chicken soups from all around the world. Those who have tasted it know that a bowl of Tom Kha Gai can awaken the dead and take the living to culinary heaven.

Soup that doubles as medicine

The dish, whose name comes from the Thai words for soup ("Tom"), galangal ("Kha") and chicken ("Gai"), originally hails from Northern Thailand. In fact, it's thought that it was first used as a medicine. Its ingredients all have curative and health-enhancing properties. Chicken breast is cooked for at least half an hour so that the liquid can slowly absorb all the flavours. In fact, experts usually cook it in advance and then leave it overnight which gives the flavours more time to develop.

The thinly sliced chicken, usually either breast or boneless thigh, inhibits inflammatory processes and is good for the mucous membranes in the body. Coriander adds a touch of freshness and has a detoxifying effect. Crushed lemongrass strengthens the immune system and calms the stomach, and the coconut milk is rich in healthy fats, protects the heart, helps weight loss and boosts the metabolism. The ginger-like galangal is good for the digestion, inhibits inflammation

and fights cramps. The torn kaffir lime leaves are good for the skin and an antioxidant. And finally, the finely sliced red bird's eye chillis contain capsaicin, which further strengthens the immune system.

A treat for the taste buds and the eyes

To achieve its distinctive taste, the recipe for the legendary soup also calls for oyster mushrooms, tamarind juice, palm sugar, lime juice (only added after cooking) and a dash of the savoury, salty fish sauce Nam Pla. Finally, it's garnished with coriander and spring onions and served alongside steamed rice. Shiitake mushrooms are usually a no-go, as

their intensely earthy flavour dominates the other aromas. And one last tip: the kaffir lime leaves, lemongrass and galangal are not eaten with the soup. They're only there to add some flavour and decorate the dish.

Tom Kha Gai is a wonderful, creamy combination of flavours. It's a bit sweet, a bit sour, spicy and salty. Thailand's national dish, which can be found at almost every street food stall and in every restaurant, is a real energy bomb and doesn't just work miracles with colds. It certainly has earned its reputation as the best chicken soup in the world.

Experts usually cook Tom Kha Gai in advance and then leave it overnight. This gives the flavours more time to develop.



A NATIONAL DISH

Thailand's favourite soup can be found at almost every street food stall in the country. The longer it sits, the better it tastes.



Plenty of space in here!

A well-designed utility room and clever storage solutions help to bring order to kitchens and make them a nice place to be.

Is there such a thing as a kitchen with too much storage space? A kitchen with an empty drawer? Where you can see everything and find what you need straight away? In “normal” households, there never seems to be enough storage space. As such, it's really important to plan carefully, use every tiny corner available and come up with clever storage ideas. The ideal solution? Stowing away appliances and features that you don't need all the time in their own utility room.

A clever hiding place

For anyone building a new home, it's a good idea to plan for an extra room right off the bat. Just a few square metres can make a massive difference. But even if there's not enough space for a utility room in the floor plan, that doesn't mean that you have to go without. The basic idea is simple: if your – ideally open-plan – kitchen has the space, you can easily move the back wall forward a couple of metres to create space for a new room that you can access through a hidden door.

For example, if you have a kitchen that measures five metres wide, you can easily set aside ten square metres for a practical utility room. In addition, as your kitchen will already have all the necessary connections and drainage set up, you can easily equip your utility room with a washing machine, tumble dryer and freezer. You could even install a second sink – perfect for larger dishes or if you have guests over and want to tidy up quickly.

FUNCTIONAL AND ATTRACTIVE

All the important features have their place in a small utility room (left). A hidden door takes you through to the extra room behind the kitchen (top right). High-quality fronts combined with wood-look built-in units create a warm atmosphere (bottom right).

“A utility room should be practical and multi-functional,” says Stefanie Behrendt, Product Manager at Häcker. “It's important to have a good overview of what's in your utility room and an organised system so that everything has its place. Your utility room shouldn't become a storeroom but a space that you would be happy to spend lots of



“A utility room shouldn’t become a storeroom but a place that you like to spend time in.”

STEFANIE BEHRENDT,
Product Manager



PLENTY OF STORAGE SOLUTIONS

Whether it’s in convenient pull-outs (top), a wine fridge or pull-outs with open fronts that you can easily store pots and tableware in (right) – clever ideas help to create space and restore order.

time in while preparing food or ironing. Aesthetics and order can easily be combined, as demonstrated by the host of efficient solutions that we offer.”

Tall cabinets that use the entire height of the room offer lots of storage space. Pull-outs and pull-out shelves help you to quickly see what you’ve got stored away. Tall cabinets are also a convenient and space-saving option for drinks crates. And a tall pantry cabinet from Häcker with tandem swivel pull-outs makes optimal use of the available space and you can immediately see everything in your cabinet with one simple movement. The same applies to the popular apothecary cabinet that makes use of every centimetre of width and can be easily accessed from both sides.

Handy helpers

Tea towels, washing-up liquid and cleaning utensils can be cleverly stowed away in narrow pull-outs (available in widths starting from 15 centimetres) under the worktops. Recyclable glass can be stored in the indestructible recycling bags from Häcker that have been designed to fit the base units. When the bags are full, you can simply lift them up by the handles and take them out to the recycling bin.

The experienced kitchen experts from Häcker have thought up a whole range of handy helpers to make your everyday life easier. These include an integrated pull-out table that can be installed under your washing machine and dryer in a tall cabinet that, when used with a stylish laundry basket,

makes things easier on your back when sorting your washing but also a clever in-cabinet storage system for things like your Hoover, iron, broom and shoes.

Anyone who wants a cellar but doesn’t have one could also use the extra space to store their wine. A wine fridge and, as a visual highlight, metal shelves with dedicated wine glass and bottle holders, or even an elegant glass cabinet for wine glasses, can be accommodated here.

Clearly, aesthetics also play an important role in modern utility rooms. With fronts taken from the kitchen, striking or even mirrored recess back panels, pictures on the walls,



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centimetres is wide enough to store tea towels or cleaning utensils in a slim pull-out cabinet under the worktop.



CORNER SPOT

With the Qanto system (bottom), kitchen appliances are lifted up. The narrow apothecary cabinet (left) can be accessed from both sides. The Living³ and Clever & Clean (bottom) brochures contain lots of ideas for how you can perfectly organise your kitchen and utility room.



baskets or beautiful storage containers, small pieces of furniture and accentuated lighting – a well-designed utility room that you enjoy spending time and working in is a great addition to any apartment or house. Even a decorative runner rug would make a lovely finishing touch.

Of course, Häcker's clever storage solutions are not only limited to the utility room, they can also be used in the kitchen to help save space. A tall cabinet with a tandem pull-out or an apothecary cabinet with elegant fronts are a practical option for storing your things so that they are easy to see and grab when you need them. Baseboard drawers can be a great place to store your dustpan and brush or bin bags, and pull-outs for cleaning supplies under the sink mean that you no longer need to get on your hands and knees to dig out a dishwasher tablet.

If this is all a bit boring and function-oriented for you, you might prefer the Qanto system from Häcker – a storage solution that will amaze your guests. This innovative module can be used to transform hard-to-use corners into valuable storage spaces. It electronically raises coffee machines and smaller appliances up and out of the worktop, adding a striking feature to any kitchen.



You can find more information at:
haecker-kuechen.com/en/media



Blaupunkt: always on trend



With Blaupunkt, Häcker has had its own exclusive household appliance brand for over ten years now. Whether it's ovens, refrigerators, dishwashers or sinks – Blaupunkt appliances are only available with Häcker kitchens.

INTERVIEW: PETER WÜRTH



There's a wide range of household appliances from Blaupunkt to go with kitchens from Häcker. In an exclusive interview with WORK, Managing Director Olaf Thuleweit shares exactly what makes Blaupunkt appliances so appealing to retailers and consumers.

WORK: Mr Thuleweit, Blaupunkt is celebrating its tenth anniversary this year. What makes the brand stand out from the other providers on the market today?

OLAF THULEWEIT: We don't manufacture ourselves, we offer what our suppliers can provide. What is special, though, is that we can look at the market and see which products are really popular. Where trends are really going. Thanks to our size and flexibility, we are able to respond quickly to market trends, whether it's with steamers, induction cooktops with integrated extractor hoods, or 70-centimetre-wide refrigerators. If we think that something has potential and we can get it from our

suppliers, we will quickly add it to our portfolio. What's distinctive and typical of Blaupunkt is that we work with materials and presuppliers that are also used by some of the biggest competitors on the market. With this approach, we can rely on proven technology and state-of-the-art electronics. This is really important to us.

Do you also proactively approach suppliers?

We let them know exactly what we want. If we notice a trend towards ovens with integrated microwaves, we reach out to our partners and say: let's develop this together for Blaupunkt.

With large electrical appliances, the design is equally as important as the technology. How do you position Blaupunkt in this regard?

First of all, we try to not put out any copycat products. Today, we can say: we'd like to anodise the handle, we'd like to engrave the handle, we'd like the lighting to be white, red, green, pink or whatever. We know exactly which levers to pull to fulfil our design requirements.

FOCUSING ON CUSTOMER NEEDS

Managing Director Olaf Thuleweit and the Blaupunkt team keep a close eye on the market to identify trends early.

“Thanks to our size and flexibility, we are able to respond quickly to market trends.”

OLAF THULEWEIT, Managing Director

What is your design philosophy, your aspiration?

We always focus on customer benefit. It makes no sense for us to add features that customers won't use. We always try to keep our customers' needs in view. That's our primary guide when it comes to designing too. Our designs are straightforward. For example, we only add our logo in a dark grey now, so that it doesn't stand out but blends in, leaving the form and colour of the appliance to take centre stage. When you install several appliances from the Dark Steel series side by side, the logo engraved into the handles aligns in a continuous line. This way, you always get a harmonious overall look.

You mainly use just black or black with a few stainless steel accents. The appliances are minimalist, elegant, and with a certain technical aesthetic...

Yes, we like to offer a cohesive design. For example, whenever possible, our ovens and cooktops feature the same controls with a white display so that they go together. We realised that standardising the controls plays an important role, just like with the Dark Steel series. It makes our appliances recognisable. The situation was a little different when we first got started ten years ago. Now, on our tenth anniversary, we are in a position where we can clearly say to suppliers: this suits us, this is what we want, this is what we're missing, and we'd like it in the same black or with the same stainless steel handle, please.

Does Blaupunkt have a head designer?

No, we're a small team that makes decisions together: “this could be the right thing.”



SUBTLE AND ELEGANT

The display in white and the subtle logo engraved in the handle are a great example of Blaupunkt's design prowess. The wine fridge can be perfectly integrated into any Häcker kitchen.

What are the general advantages of Blaupunkt for retailers?

Blaupunkt is only available through Häcker. This is a massive advantage for Häcker retailers. Nowadays, consumers are so well prepared that they often come to the retailer with a clear price and product in mind. But they can't do this with Blaupunkt products. Retailers have freedom in their pricing because consumers can't buy these appliances online. Added to this are the many features of our appliances, the design but also the training we offer retailers – our Häcker Campus. Something else that is important is that with Häcker, we always know exactly what the kitchen furniture manufacturer needs to install the appliances easily and effectively.

Who are your target groups?

Our Häcker Küchen customers. Singletons, couples or families that are looking for high-quality appliances. These target groups place great importance on innovative kitchen appliances. Appliances that are efficient, user-friendly, offer good value for money and are well designed.

Blaupunkt is also available internationally, correct?

Yes, that's a great advantage because we can tailor our range to specific markets. We offer almost 120 appliances in Europe, and over 170 worldwide. For example, we know that gas cooktops are in higher demand in India, so we need extractor hoods with a better extraction performance there. And in England and Switzerland, customers love American fridge freezers.

What are the future trends for kitchen appliances?

There are three things that we've got our eye on right now, two that we've been observing for a while already. Number one is the topic of energy efficiency and sustainability. This trend has been with us for a while and will continue to shape the future. Number two is WiFi. When and how do I use my appliance? How do I make the most of my washing machine? How can I use my dishwasher? How do I switch it on most effectively? When is electricity cheapest? And third, is a trend that we're seeing a lot at the moment: noise. How loud is my dishwasher? How noisy is my extractor hood? We need to be able to provide the right answers to these questions.

Horizon 22

You can enjoy a stunning view of the British capital from up here. And the best thing about this attraction?

The visit to the glass platform on the 58th floor of the second-highest building in the City of London (22 Bishopsgate) is free, but you do have to remember to book online first. horizon22.co.uk



Richmond Park

One of the largest royal parks in South West London, Richmond Park is home to many fascinating attractions like the Isabella Plantation, Pembroke Lodge or the historical Ham House on the Thames. It's a great place to walk, ride your bikes or spot deer. royalparks.org.uk/visit/parks/richmond-park

Living London

Good old Blighty is always worth a visit. Jamie Schneider, managing director of the very successful subsidiary Hacker Kitchens UK, shares some of his personal tips for a trip to Greater London.



Shakespeare's Globe

The original Globe Theatre was built on the banks of the River Thames in 1599 by a theatrical troupe with one very famous member – William Shakespeare. The Globe that stands today is a reproduction of the original building, but you can still feel the spirit of the bard when you visit. shakespearesglobe.com

The New Craftmaker

This showroom is a great place to pick up stunning, unique and inventive furniture, lights, vases, mirrors, ceramics or paperworks from some of the best tradespeople in the country. thenewcraftmaker.com





Sketch

In this extravagant 18th-century building in the elegant borough of Mayfair, just on the corner of Savile Row, you can experience dining, drinking, shopping and unique events – anything is possible here. I highly recommend their afternoon tea – a classic British treat that even a younger crowd enjoys here.

sketch.london



Spitalfields Market

This bustling, colourful market in East London, first established 350 years ago, really comes to life on a Sunday. It's one of my favourite spots for exploring, shopping, eating and drinking. A true feast for all the senses.

spitalfields.co.uk



JAMIE SCHNEIDER, Managing Director of Häcker in Great Britain, shares some of his favourite spots in Greater London.



The Holly Bush Pub

Since 1928, this 18th-century building has been a popular, traditional pub in Hampstead. Their Sunday roast is delicious, and this area of the city is simply enchanting.

hollybushhampstead.co.uk

The Wallace Collection

Here, you get double the culture for your money. Visit the impressive art museum packed with paintings, sculptures, furniture and porcelain and enjoy a tour of Hertford House, the former city residence of the Seymour family, the Marquesses of Hertford.

wallacecollection.org



IN-HOUSE EXHIBITION 2025

From the 20th to the 26th of September 2025, Häcker will be presenting its new "Kitchens with Character" under the motto "The Art of Harmony".



A WINEMAKER WITH HEART AND SOUL

Elisabetta Foradori is the queen of the Teroldego grape. She loves nature just as much as she loves her wine.



LITTLE HELPING HANDS

Children love helping out in the kitchen. WORK firmly believes that you should plan your kitchen to be a space where the whole family can have fun together.

Häcker

kitchen.germanMade.

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20.09 – 26.09.2025

The Art of Harmony

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our in-house exhibition!

Charismatic kitchens

Every Häcker kitchen is unique –
mirroring the individuality of the people who live in it.



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