

KC Kitchen

| Inspiration came from change. |





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設計者」沈中怡
參與者」江易書、洪祐章、李強
攝影者」李國民
空間性質」示範廚房
坐落位置」台北市松山區寶清街
主要材料」鐵件、南方松、石材、壓克力噴漆
面積」1F 45坪，B1 33坪
設計時間」2008年10月至2009年1月
施工時間」2009年2月至5月

Designer」Chung Yei Sheng
Participants」Paul Chiang, Y.C. Hong, John Lee
Photographer」K.M. Lee
Category」Cooking Studio
Location」Son-san District, Taipei
Materials」metal, pinewood, stone, archery paint
Size」1st floor: 45 ping, B1: 33 ping
Design period」October, 2008 - January, 2009
Construction period」February - May, 2009



KC其實就是一對熱愛原味美食的夫妻Kevin& Claire的縮寫。他們同時也是有線電視Good TV【健康新煮流】烹調主持人，以獨特的「無油」、「無水」、「無煙」烹飪方式，做出原味低脂的健康料理。也因此，作為推廣原味料理的烹飪基地—「KC Kitchen」，除了是一間餐廳外，經營理念也是透過烹飪示範的互動過程中，推廣無油、無水、原味的健康烹調方式。

設計師沈中怡表示，由於KC Kitchen不單是一間純消費的餐飲空間，而是結合cooking studio功能的複合式空間，因而，在前期溝通上，有許多時間是著墨與業主的深度溝通，包括了解「原味料理」與一般烹調的差異與特色，如前期的食材處理、食材鮮度的掌控等。在掌握了此一料理的特色後，空間設計上也以簡單、原味為設計概念，運用活潑的色彩、極簡的空間為「KC Kitchen」定調。

由於整個室內空間為狹長型，空間處理上以不同層次的概念來整合平面配置及動線。平面配置分為前、中、後三個層次，前區為接待及商品展示空間；中央為KC示範廚房，設計概念將此區

比擬為表演舞台，並涵蓋後廚備料區，使備料工作亦成為表演呈現的一部分；後段則為沙發及辦公空間。當空間層次定調後，從入口的鍋具展示區，到地下室的儲藏及工作空間，回到一樓的中央示範廚房，所有空間都可被納為教學示範的場景。

外觀Vegetable Boxes

呼應業主原味、健康食材的理念，立面外觀便以蔬菜木箱為設計概念，想像很多的食材被堆疊在KC Kitchen外等待著被送進內部料理。食材的整理及分類儲藏表現出此Studio的專業。空間入口刻意退縮並拉斜45度，營造出外觀的景深及拉長了展示櫥窗的面寬，另一方面，亦可停放車輛以方便食材可快速運送至地下室分儲藏。



3. 外觀正立面，入口刻意退縮並拉斜45度，營造出外觀的景深及拉長了展示櫥窗的面寬。4. 自商品展示區朝入口眺望。5. 商品展示區內的展示立牆。6. 入口3D示意圖。7. 商品展示區內的黑板牆及大門整合在一起，可管制內部與商店空間的連結。8. 外觀另一角度，彷彿很多食材被堆疊在KC Kitchen外。

3. Recessed entrance set at a 45 degree angle increases the spatial depth and display window dimension 4. Product showroom 5. Showroom display wall 6. Entrance view, 3D diagram drawing 7. Blackboard provides information of the classes 8. Façade design gives the impression of food ingredient staging



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商品展示The Shop..the in-between space

在入口與中央廚房的中界空間扮演了一個重要的角色，顧客可以在表演前停留等待，順便看一下商店的商品展示。黑板牆及大門整合在一起，可管制內部與商店空間的連結，讓兩個空間獨立區開，黑板牆牆上的資訊也可讓顧客可以在上課前先了解料理的內容。

中央示範廚房Center Stage.....cooking live show

中央的示範廚房是整個空間的重心，也是室內空間的焦點，整個中島檯面長約8米，結合示範表演及座位的功能，分為一般廚具高度及高吧台兩種層次，以便於遠端客人可以較高角度觀看表演。後方電器櫃及上下廚櫃銜接至後廚備料區，透過玻璃櫥窗，營造出一目了然的作業環境，使得後廚的備料工作也成為表演示範的一部分。資料提供「中怡設計 整理」周巽莉



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Kitchen Impossible Cooking Paradise

Open Kitchen Concept – Menu Specials

Rest & Exercise –

Hygiene –

Slow Food –

Farm to Table –

Rainbow Diet –

Food Management –

Healthy & Easy Cooking –

Respect the Food –

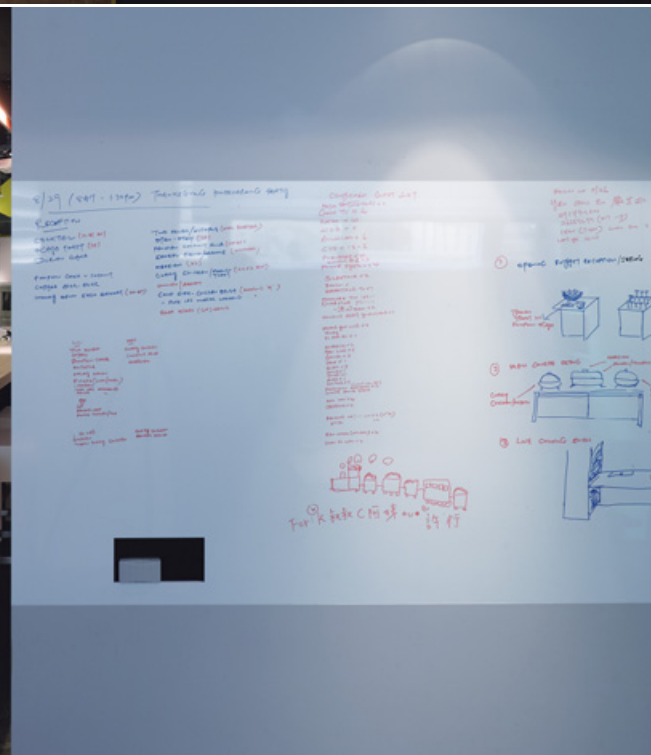
Sharing & Enriching our Lives –

"love" from

KC Kitchen Kitchen is the heart of
Kevin & Claire Healthy Lifestyle Studio

Spreading true love from God
We love because He first loved us

21st Century New Aesthetic Solution – **Back to Basics**





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9. 黑板牆及大門整合在一起，讓內部與商店空間兩個空間獨立開來。10. 餐廳內部與商店空間的連結關係。11. 自入口向內眺望黑板牆。12. 外觀立面的概念示意圖。13. 經營概念分析圖。14. 食材的進出運輸及前期處理流程示意圖：從入口，到地下室之儲藏，回到一樓的中央示範廚房的運輸以及處理流程。

9. Black board joined with the door panel in the product showroom space 10. Linked relationship between the kitchen and product display zone 11. A view from the entrance towards the blackboard 12. Conceptual drawing on façade design 13. Analytical study on manager system and space 14. Orientation layout from entrance, basement to central kitchen zone

KC are the initials of Kevin & Claire, a gourmet couple, who host a "healthy food" program on Good TV where they have introduced low calorie food, without using cooking oil, water, and producing no smoke. 「KC Kitchen」 is both a restaurant and food studio, where they give classes to those who are interested in this healthy cooking style.

Designer Chung-Yei pointed that because of KC Kitchen's unique business model the initial discussion with the clients focused on discovering what would be the idea of "original cuisine" in concept and the difference from other cooking styles. After fully understanding the secret, he designed the space in a precise simplicity while using vivid colors to embellish the background.

The plan features a narrow rectangular shape; design strategy is to incorporate divided function in layering system. There are three spatial layerings; the front is designed for product display and reception. The central area is KC kitchen's core space - a cooking area situated like a stage. Food preparation is adjacent to the cooking zone and can be viewed as part of the cooking show. The rear section is office space. The spatial orientation for customers is arranged in a loop from the cooking ware display space to the basement where food is stored and displayed before it enters the KC kitchen.

Exterior: Vegetable Boxes

The building's façade appears like a vegetable wood box with vegetables to emphasize the food style that KC Kitchen tries to promote. The entrance space is recessed at a 45 degree recessed zone to create visual depth and expand the display window dimension. The entrance design also offers convenient dislodging and quick access to the basement storage.

Product Display - The Shop and the in-between space

A space situated between the entrance lobby and central kitchen positions itself as a zone for waiting and product showroom. A blackboard is joined with a door providing precise information regarding the cooking classes.

Central Stage - Cooking live Show

The central space has an island style kitchen table ranging about 8 meters long and features two level heights; one is the kitchenware height, the other the bar table. The levels easily catch the viewer's eyes and is convenient for use by the chefs and cooks. The back panel is equipped with proper electronic appliances and a transparent window that allows direct contact of the rear food preparation process. The "back-stage" is turned to be a stage like the front. Translated by Ray S.C.Chu & David Mark Riz



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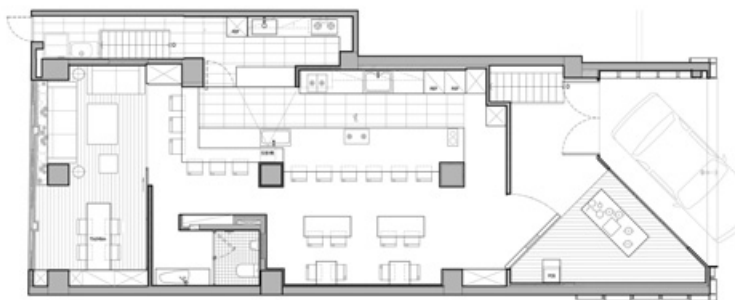
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15. 中央示範廚房。16. 座位分為一般廚具高度及高吧台兩種層次，以便於遠端客人可以較高角度觀看表演。17. 整個中島檯面長約8米，結合示範表演及座位的功能。18. 中央示範廚房是整個空間的重心。19. 後廚備料區以透明玻璃區隔。20. 由廚房往座位區眺望。21. 一樓、B1平面圖。
 15. Central kitchen view 16. Two tables' high levels attract viewer's eyes to focus on 17. Island style kitchen table is about 8 meters long 18. Central kitchen zone 19. Food preparation area viewed through the glass panel 20. A view when sitting towards the kitchen 21. Plan, the first floor