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Elica returns to MDW 2025. Lhov: the essence of kitchen space at Capsule Plaza.

Lhov, the innovative All-In-One cooking solution designed by Fabrizio Crisà, brings a bold new interpretation of the Expanded Living concept to Spazio Maiocchi.

Milan, 7 April 2025 – Elica, an innovative Italian brand at the forefront of the design and manufacture of kitchen appliances, **returns to Milan Design Week** with Lhov, the All-In-One cooking solution, and the winner of the 2024 Compasso d'Oro award. Lhov joins the Capsule Plaza line-up as the catalyst for workshops and installations steeped in cultural, symbolic and sensory value.

This year's **Capsule Plaza** offers a **vibrant collective narrative** exploring unprecedented connections between creativity, industry and beauty. The concept of **this edition, "Expanded Living"**, promotes design as a fully immersive experience that breaks away from the conventional, thus reshaping lifestyles through hybrid spaces.

Elica's Extraordinary Cooking touches down at Spazio Maiocchi with **"SATELLITE LHOV"**, a modular installation with an urban-industrial vibe. At its core, like a beating heart, Lhov **becomes the essence of the kitchen space**, embedded within 70Materia's *'Progetto Basalto Levigato'* monolith, elevating the refined lines of the entire installation. The **Satellite system modules, designed by architect Enricomaria Todaro**, complete the space. Mounted on wheels and connected by magnets, the modules invite new ways of interaction. The same space also hosts a project designed by Milanese studio **Parasite 2.0**, which reinterprets Lhov in an installation that takes on the aura of a living organism, where light, steam and heat materialise, to create a dream-like sensory landscape.

Food & Design Lab: experimental workshops with Lhov



The evocative **SATELLITE LHOV** is a fluid space, designed to come alive and transform into a culinary experimentation lab. Visitors will have the opportunity to take part in two live workshops designed to show the full potential of Lhov's integrated cooking system.

On **Tuesday 8 April at 12:00**, chef and food researcher **Mariasole Cuomo** will explore fermentation techniques and their role in contemporary cuisine. Lhov's steam function will play an essential role in bringing out the flavour and nutritional value of the chef's signature dish, *Koji and Bread Miso Gnocchi with Preserved Pears*: a perfect fusion of Asian technique and Italian ingredients.

On **Friday 11 April at 12:00**, chef **Yoji Tokuyoshi** will present a personal take on the concept of **"Expanded Living"** applied to cooking—seeking the perfect balance, from preparation to plating, between creative chaos and precise technique. Lhov's versatility will be on full display, demonstrating just how seamlessly design and cuisine can complement one another.

At MDW 2025, **Elica confirms that extraordinary is an attitude**, it is the art of shaping the future in the kitchen and in everyday life. It is a journey that will continue to shape Elica's vision, where **creativity is fuelled by innovation** and driven by the pursuit of original solutions.

Elica, Italian company standing at the forefront of cooking appliance production and design, a global leader in kitchen extraction systems with over 50 years of history. European major player in the production of electric motors for household appliances and heating boilers. 2,600 staff employed in its Fabriano headquarters and in its seven production sites in Italy, Poland, Mexico and China: these are Elica's figures, successfully achieved under the constant guidance of the company President Francesco Casoli. Results driven by corporate values that have always inspired every single project, product and activity: design that meets aesthetics and performance for an extraordinary cooking experience, art destined as a model for creative processes and working methods, and innovation to support technological solutions capable of enhancing product functionality.