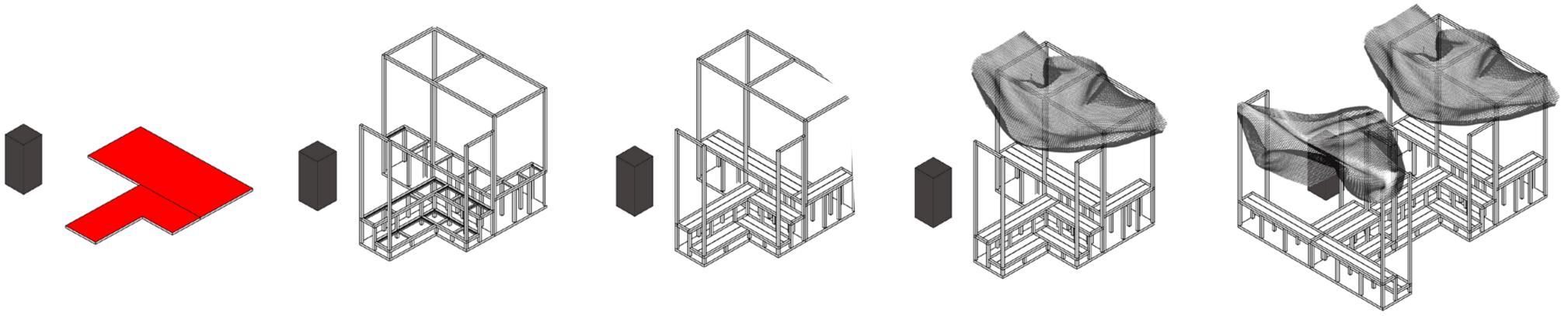


KALASAUNA

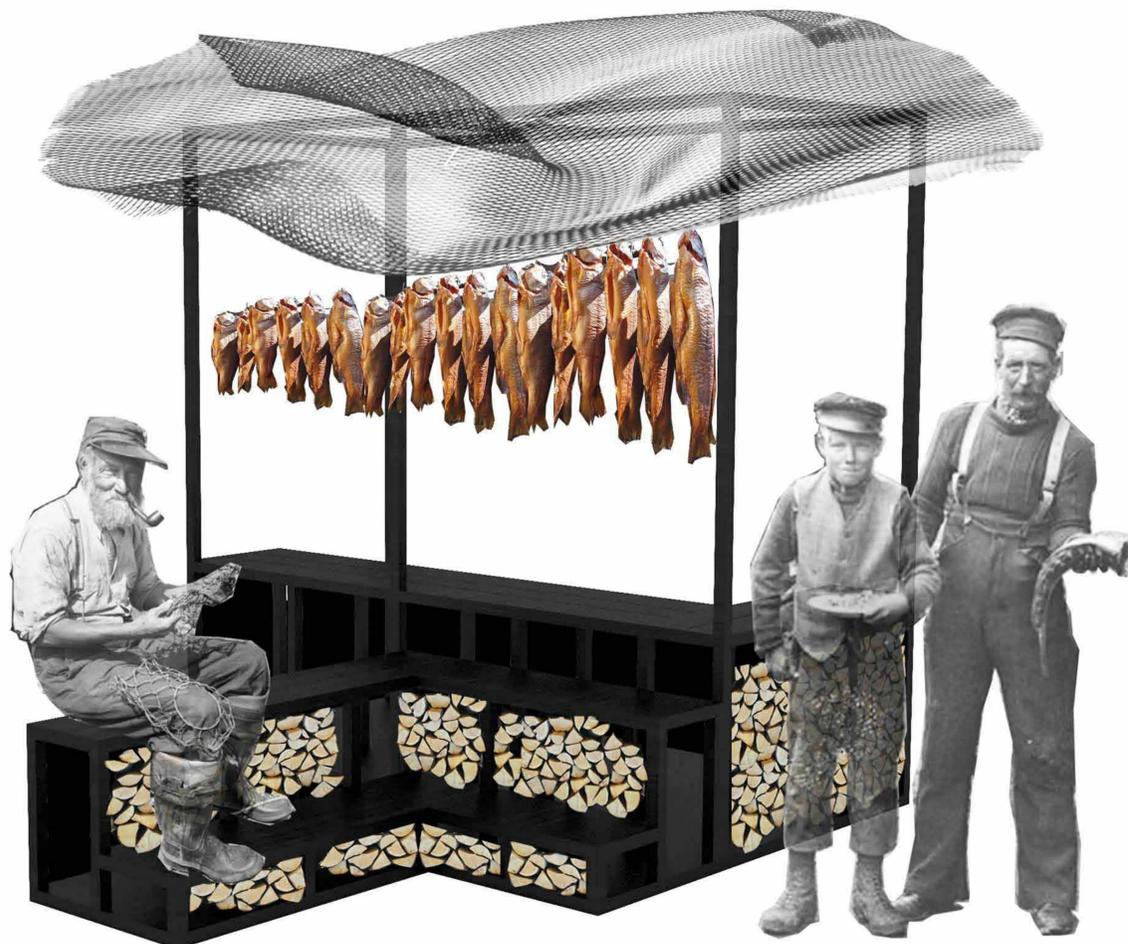
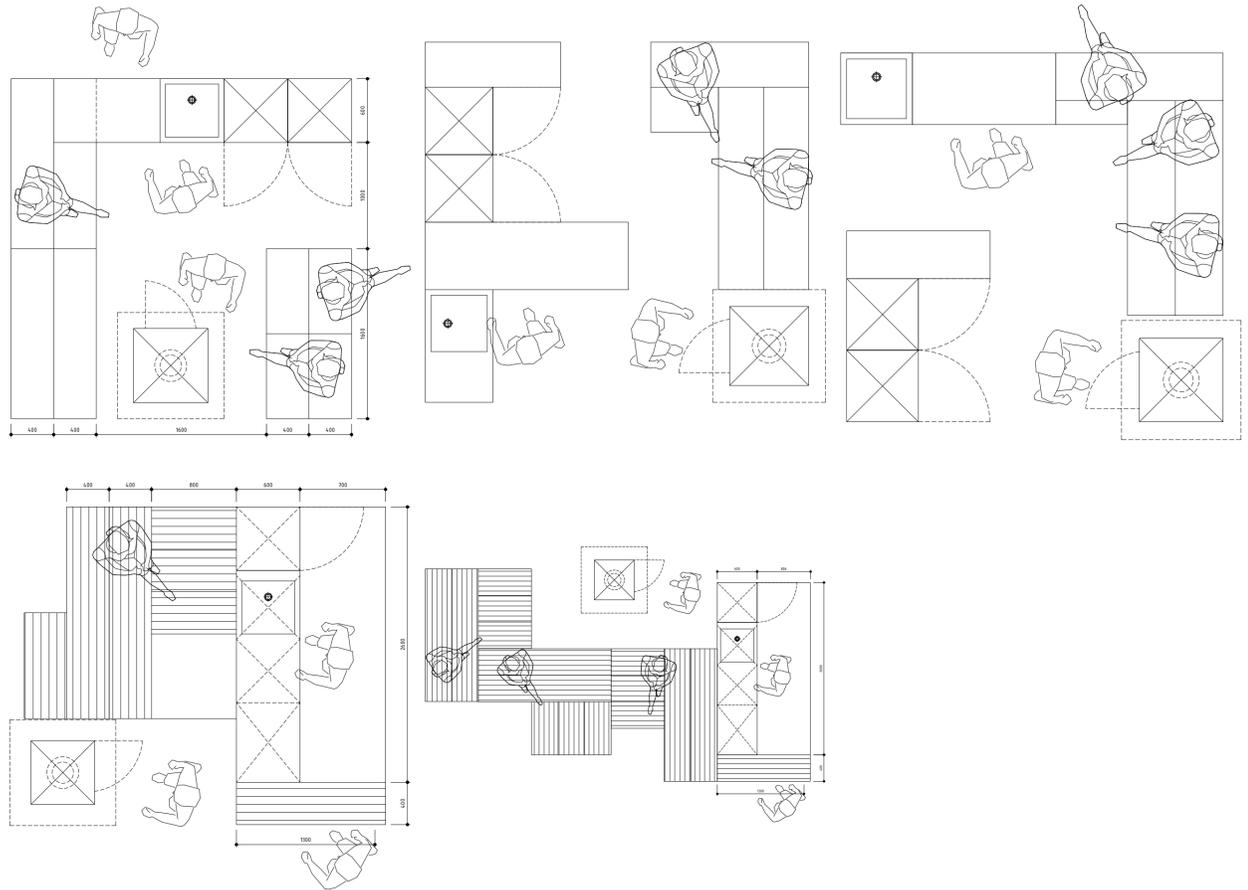


Kalasauna is a creative space for new encounters, passionate discussions, and enjoying of both eating and preparing the meal. We aim to blur the line between private (food preparation) and public (consuming) and design a space where cooking, sales, and dining areas are overlapping, creating multifunctional imaginative social space.

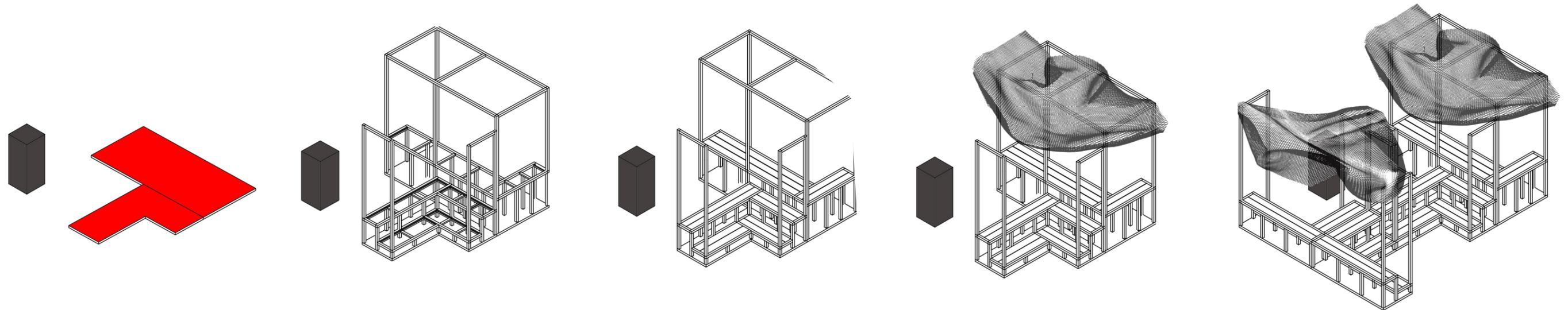
As a main dish for our food point we chose a traditional Estonian way of hot smoking fish in a special kind of metal oven. The fish would be served with fresh vegetables and cheese that we plan to buy from local fishermen and farmers.

Kalasauna consists of three main modules: kitchen module, smoke oven, and sitting area. The layered structure of the sitting area is inspired by the way traditional Estonian saunas are built. Multi-levelled benches in saunas create a special atmosphere that brings people closer together. It allows them to communicate and interact on a more common level. The space underneath is used as a firewood storage for the smoke oven.

Kalasauna is a daring and experimental project that changes the way people interact with the space and each other. It offers unique multi-cultural food experience.



Kalasauna

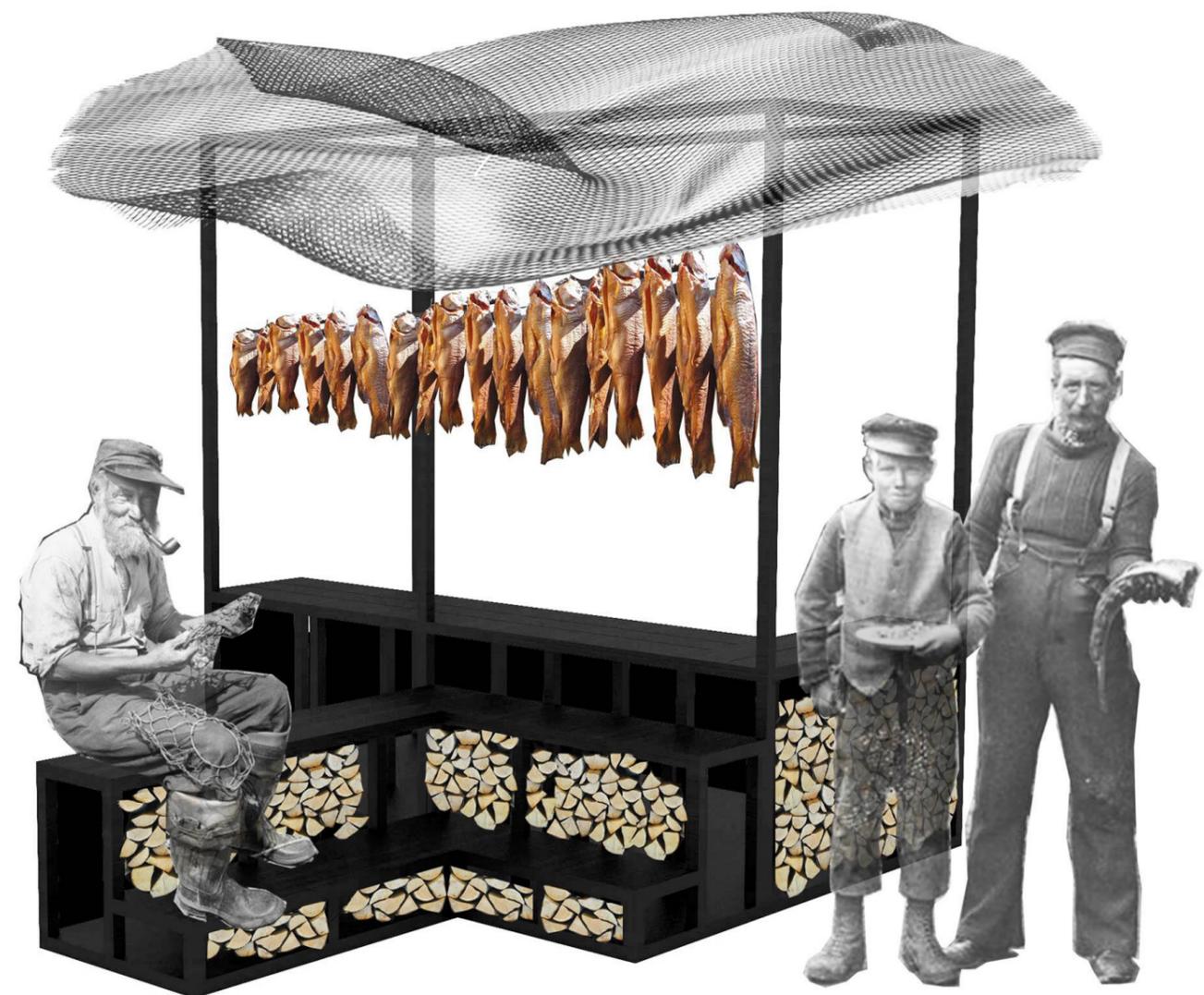


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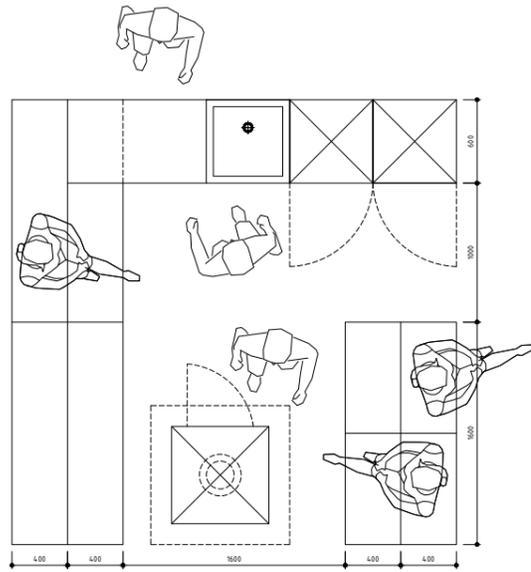
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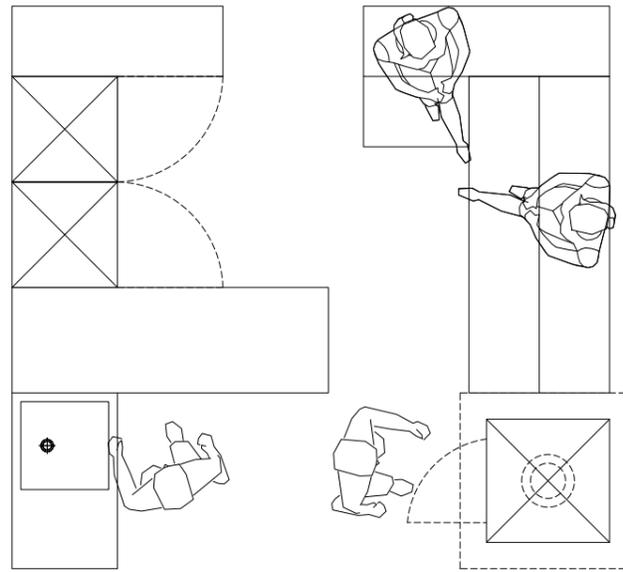
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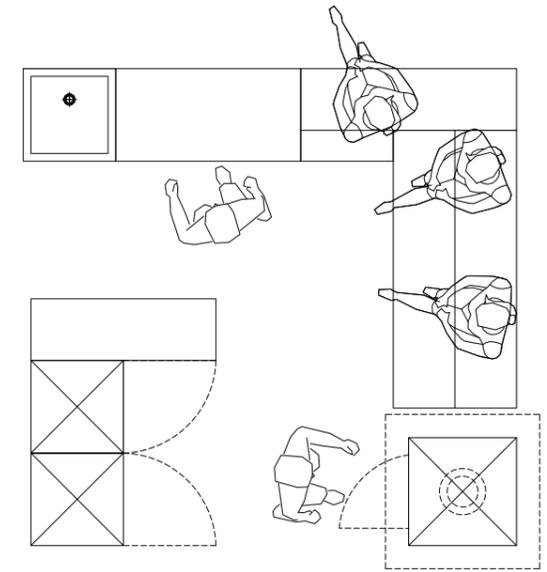
Kalasauna



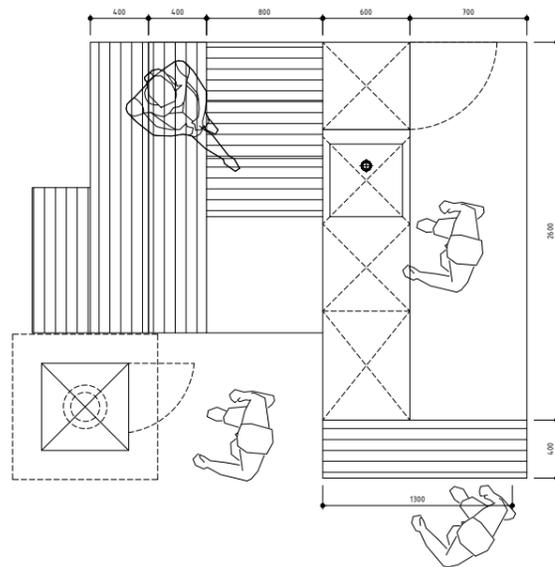
Floorplan 1



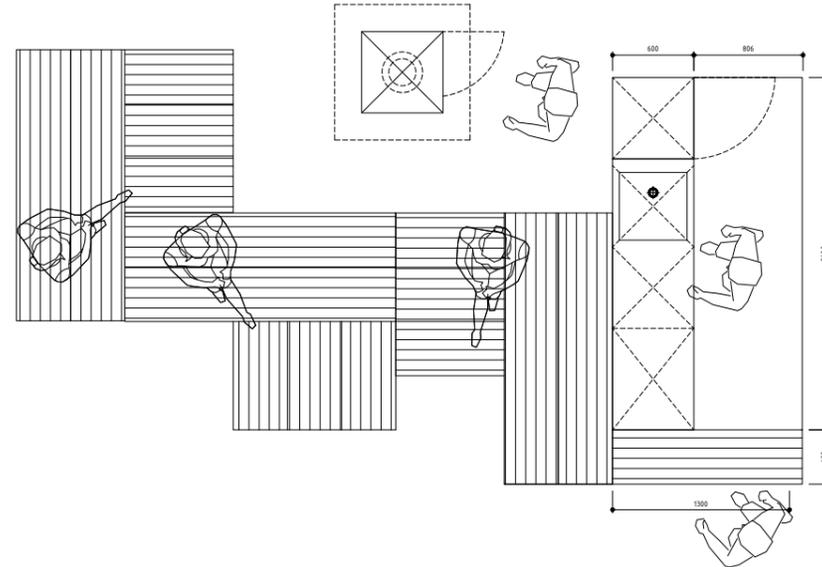
Floorplan 2



Floorplan 3



Floorplan 4



XL

Long version

Kalasauna is a creative space for new encounters, passionate discussions, and enjoying of both eating and preparing the meal.

Our architectural concept is focusing on ideas of flexibility, mingling, and openness. We aim to blur the line between private (food preparation) and public (consuming), and design a space where cooking, sales, and dining areas are overlapping, creating a multifunctional imaginative social space. While the design of our kitchen encourages the communication between the cook and the visitor, it is also constructed in a way that customers would not disturb the workflow of the staff.

As designers from Estonia, we realized that Sicilian culture is very different from Estonian traditions but both our cultures are strongly influenced by the proximity to the sea. Therefore, as a main dish for our food point we chose a traditional Estonian way of hot smoking fish in a special kind of metal oven. Smoking is an ancient method of flavouring, cooking, and preserving food that results in a very specific – and delicious – infused and oaky taste. Fish smoking usually takes about three hours but the system of many racks inside the smoke oven allows to cook many dishes simultaneously. Every hour, a new portion of freshly smoked fish would be ready! The fish would be served with fresh vegetables and cheese that we plan to buy from local fishermen and farmers.

Kalasauna consists of three main modules. All modules are placed on wheels and can be moved around easily. The main building material is wood. First element is metal oven with six racks for fish smoking. Second element is the main kitchen module with sink, water tanks, refrigerators, and storage space. Above the working space, the deformed metal wire that resembles a fishing net forms a sun shade and a space for storage. The working surface is made of wood boarding. The third module stands on one side in front of the kitchen and is used as eating and communicating area by guests. The layered structure of the sitting area is inspired by the way traditional Estonian saunas are built. Multi-levelled benches in saunas create a special atmosphere that brings people closer together and allows them to communicate and interact on a more common level. The space underneath is used as a storage for firewood. The sitting module also has a sun shade made of deformed metal wire. An expanded version of our food point would include more sitting modules that can be arranged differently to suit various activities such as art and musical performances, cinema evenings, workshops, etc.

Kalasauna is a daring and experimental project that changes the way people interact with the space and each other, and offers unique multi-cultural food experience. It is sustainable, functional, mobile and fun!

Short version

Kalasauna is a creative space for new encounters, passionate discussions, and enjoying of both eating and preparing the meal. We aim to blur the line between private (food preparation) and public (consuming) and design a space where cooking, sales, and dining areas are overlapping, creating multifunctional imaginative social space.

As a main dish for our food point we chose a traditional Estonian way of hot smoking fish in a special kind of metal oven. The fish would be served with fresh vegetables and cheese that we plan to buy from local fishermen and farmers.

Kalasauna consists of three main modules: kitchen module, smoke oven, and sitting area. The layered structure of the sitting area is inspired by the way traditional Estonian saunas are built. Multi-levelled benches in saunas create a special atmosphere that brings people closer together. It allows them to communicate and interact on a more common level. The space underneath is used as a firewood storage for the smoke oven.

Kalasauna is a daring and experimental project that changes the way people interact with the space and each other. It offers unique multi-cultural food experience.