

In the raw

These top juicers and salad spinners for raw food lovers are no flash in the pan

FEEDING FRENZY

*From raw food addicts to cheese fanatics, obsessive cooks need the right tools to feed their food fetish
Photography Tommaso Sartori Interiors Benjamin Kempton Lifestyle Emma Moore*

KITCHEN

'Artematica Vitrum' kitchen, approximately €40,000, by Gabriele Centazzo; tap, part of kitchen, by Gessi, both for Valcucine. 'PVB 750' hob, price on request, by Smeg

FOOD

All fruits, herbs and vegetables, from a selection, from Mercato Comunale

EQUIPMENT

From left, 'Krenit' salad bowl, €26; 'Krenit' salad serving set, €18, both by Herbert Krenchel, from Normann Copenhagen.

'JE4' juicer with jug, £250, from Breville. Lemon squeezer, £11, from David Mellor. 'Herb stand', €34, by Jakob Heiberg, from Normann Copenhagen. 'Loop' peeler, €1.50, from Ghidini. 'Professional Citrus' juicer, £280, from Waring Pro. 'Programma 8' chopping board, £40, by Franco Sargiani and Eija Helander, for Alessi. 'Cinque Stelle' knife, €30, by Sottsass Associati, from Serafino Zani. 'Pro Juicer' fruit press, £25, from David Mellor. 'Herb Savor' pods, \$20 each,

from Prepara. Salad spinner, £29, by Zyliss, from DK Brands. 'Eco Cooler' terracotta fruit bowl, £69, from DeWeNe

ACCESSORIES

'Paris Bar Project' stool, £259, by Christophe Pillet, for Driade, from Liberty. 'Crate', €118, by Jasper Morrison, for Established & Sons, from Designcorporate. Cleaning fluid, €1, by Daisyform, from Esselunga. 'Pop up' cellulose sponge, ¥250 (\$2.50), from Goodbye Detergent