

Diploma

KOPĀ

On average, people spend less and less time together at the dining table.

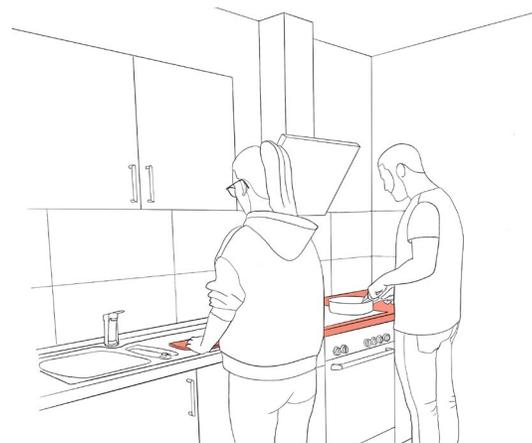
KOPĀ is a multifunctional table concept, which based on the idea of counteracting this trend and to direct the focus back to eating together and its preparation. Small kitchens often offer too little work space to cook with several people at the same time. The design creates a new link between the kitchen and the living room, in which work steps can be divided among themselves.

Diploma 2021

Prof. Peter Eckart

Integrated design

hfg_{OF_MAIN}





Kopā

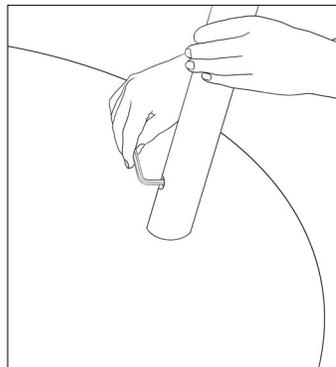
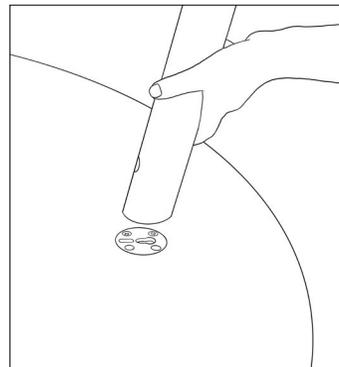
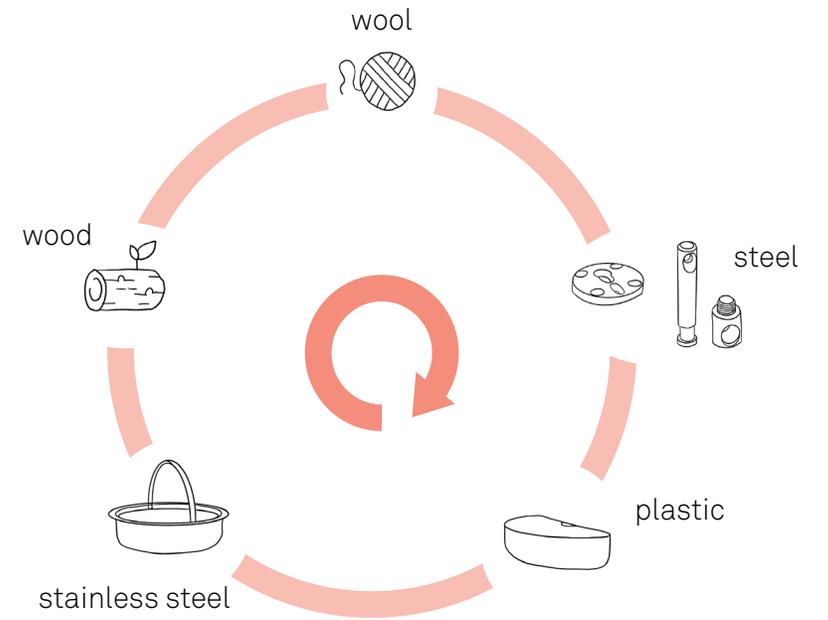
The base of the design is a round solid wood top made of ash. The center of the table has removable inserts that can be closed by a matching wooden lid.

tabletop: Ø 120cm

seats: up to 6 persons



KOPĀ | Clara Brandt



1. **tabletop:** ash, \varnothing 120 cm
2. **legs:** ash
- 3.1 **lid:** ash, \varnothing 41cm
- 3.2 **back:** natural felt
4. **bowl:** stainless steel
- 5.1 **insert perforated:** polypropylene
- 5.2 **insert:** polypropylene

Sustainability

Made of FSC-certified wood and without the use of composite materials, the design can be recycled by type.

Handling

The design serves as an extended kitchen work surface for the preparation of food. If several people are cooking at the same time, work steps such as peeling vegetables can be done conveniently at the table.

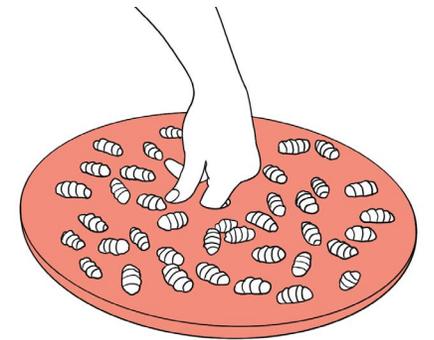




Work surface

Kneading, rolling, cutting, peeling – the table surface should be used just as intuitively as a work surface in the kitchen.

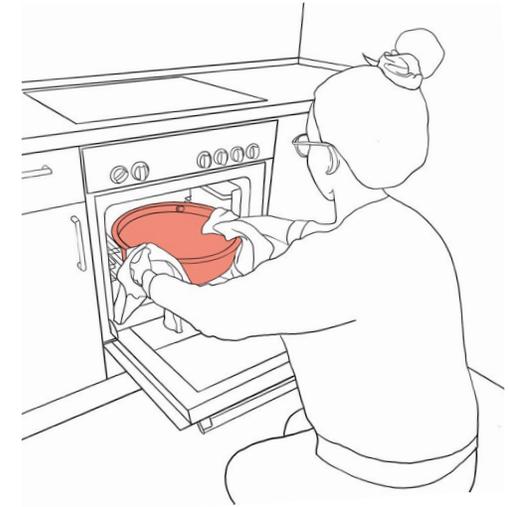
The lid in the middle may be used either as a tray or cutting board.





Tempering

Dishes can be tempered together with the bowl in the oven. In addition, the bowl is also suitable for cooling drinks.



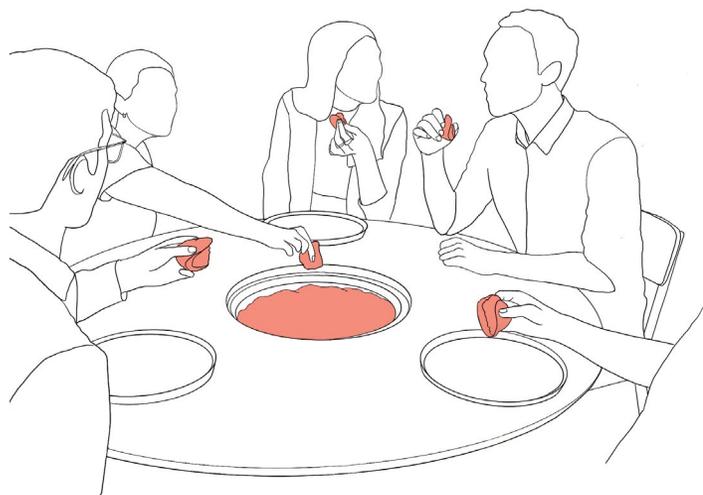
Serving

Tapas dishes and appetizers can be served on the rotatable wooden side.



Hot pots can be placed on the felt trivet without damaging the wood.

diameter: Ø 41cm



Sharing

Eating out of a shared bowl offers a change from preportioned dishes. Guests automatically eat more consciously and slowly.



Garnishing

The inlays offer enough storage space for oils, spices and fresh herbs.





KOPĀ

creates a new awareness for time together. It promotes deceleration, enjoyment and appreciation of food.

Watch KOPĀ on ***vimeo***
[click here](#)

Target audience

The design was primarily conceived for private rooms with small kitchens.

Due to the numerous possibilities for the presentation of food and drinks, its use for events is also conceivable.

In addition, the table offers a varied interaction space for families and other groups of people.





Awards & Nominations

Shortlist

ein&zwanzig 2022

Winner Hessen Design
Competition 2022

Nominee Designpreis
RLP 2022

Exhibitions

Dutch Design Week
Eindhoven | NL, 2022

Rundgang Hochschule
Darmstadt | GE, 2022

*New European Bauhaus
Festival*, Brüssel | BE, 2022

Kreativwirtschaftstag
Frankfurt | GE, 2022