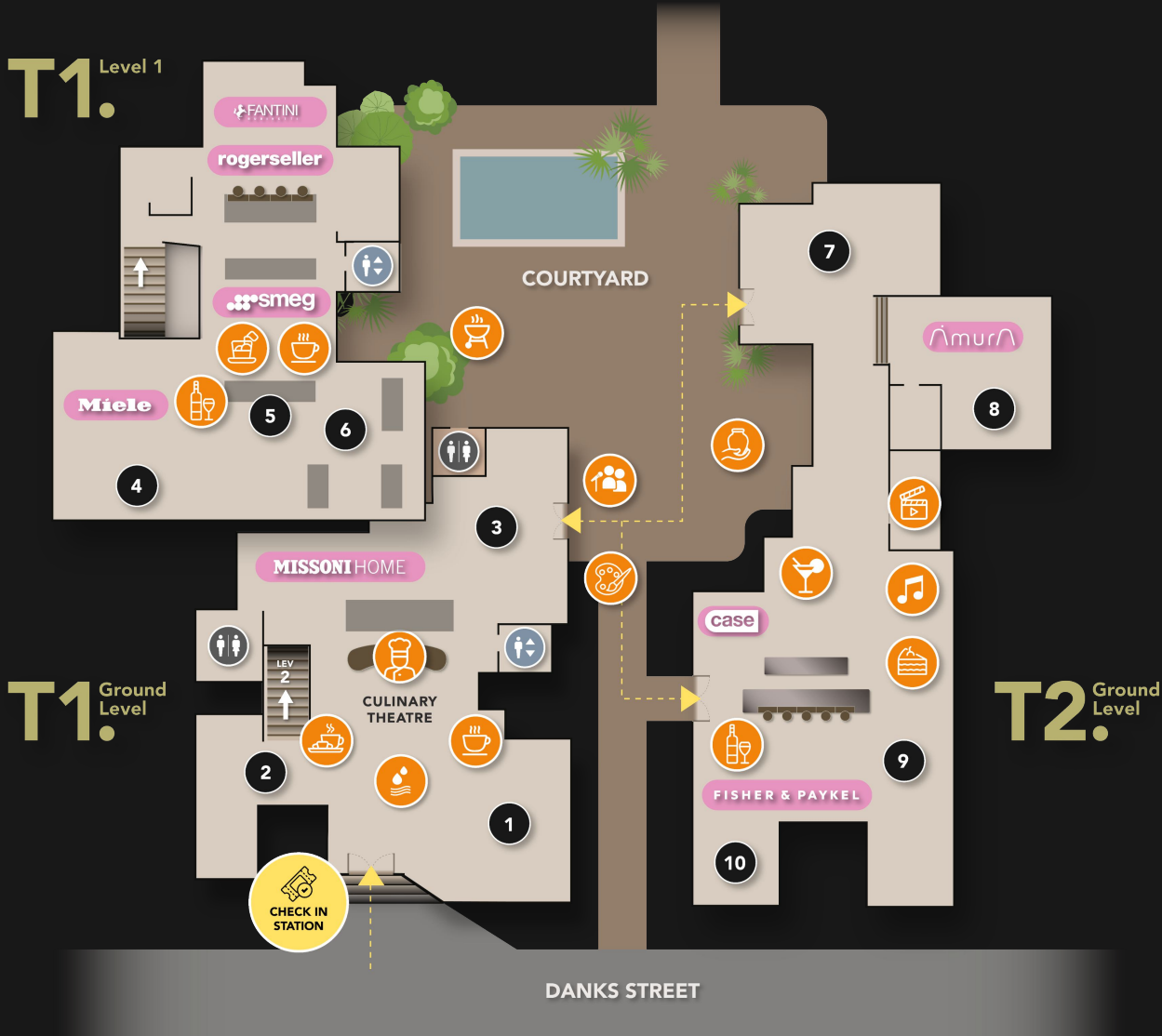


Event Map

saturday  
in design  
SYDNEY | SEPTEMBER 2024



- Culinary Theatre

Breakfast Bar  
9:00 am - 12:00 pm

Coffee Bar  
9:00 am - 5:00 pm

ZIP Hydration Station  
9:00 am - 5:00 pm

Panel Discussion  
10:30 am - 11:00 am

BBQ by Sergio Perera  
11:00 am - 5:00 pm

Cinema Room  
11:00 am - 5:00 pm
- Live Art by Daimon Downey  
11:00 am - 5:00 pm

Love Ryan Clay Workshop  
11:00 am - 5:00 pm

Cocktail Bar  
1:00 pm - 5:30 pm

DJ Set by Jono Ma  
1:00 pm - 5:30 pm

Smeg Affogato Bar  
1:00 pm - 5:00 pm

Wine Bar  
1:00 pm - 5:00 pm

Dessert Bar  
2:00 pm - 5:30 pm
- 1 Sub Zero & Wolf

2 V-ZUG

3 De La Espada

4 Falcon / Liebherr

5 ASKO
- 6 AEG / Electrolux  
Vintec / Westinghouse

7 Artinox Sinks

8 Winnings Home

9 Siemens

10 DCW Lighting
- Entries / Exits

Elevator

Toilets

Winnings  
WELCOME HOME

Schedule

saturday  
in design  
SYDNEY | SEPTEMBER 2024

Start Time	End Time	Activity	Location
9:45 AM	10:10 AM	<b>Mastering The Art Of Coffee: La Marzocco Coffee Demonstration</b> Watch as experts showcase the precision and craftsmanship behind every cup, offering insights into the art of espresso making with one of the world's most revered coffee machines.	T1, Ground
10:15 AM	10:30 AM	<b>Welcome Address by Harry Boileau, General Manager at Winnings</b>	Courtyard
10:30 AM	11:00 AM	<b>Indesign Expert Panel</b> <b>Adaptive Reuse: A Deep Dive With Leading Industry Experts</b> Hosted by Timothy Alouani-Roby - Editor - Indesign Panelists: John Prentice, Woods Bagot; Sarah Hurst, FK; Yi-han Cao, Tzannes	Courtyard
11:00 AM	11:30 AM	<b>Miele Culinary Theatre Demonstration: Unleashing Flavour And Precision</b> Discover how to elevate your culinary creations with precision and unlock intense flavours using Miele's state-of-the-art appliances.	T1, Ground
11:30 AM	12:00 PM	<b>Design and Culinary Demonstrations</b> 2 V-ZUG, Smeg, 5 ASKO, Fisher & Paykel	
12:00 PM	12:30 PM	<b>Guest Speaker</b> <b>Andy Mackay - Case Furniture - London</b> Explore the design ethos of Matthew Hilton & Robin Day - focusing on quality & materiality over trends. Case	T2, Ground
12:00 PM	12:30 PM	<b>Design and Culinary Demonstrations</b> 1 Sub Zero & Wolf, Miele, 6 Electrolux, 9 Siemens	
12:30 PM	1:00 PM	<b>Smeg Culinary Theatre Demonstration: Multi-Cooking Technology &amp; Design</b> Learn how Smeg's cutting-edge appliances can transform your cooking experience, combining style with versatility to achieve perfect results every time.	T1, Ground
1:00 PM	1:30 PM	<b>Winnings Home Control Demonstration</b> Learn the seamless integration of style and functionality, making everyday tasks more enjoyable.	T2, Ground
1:00 PM	1:30 PM	<b>Design and Culinary Demonstrations</b> 5 ASKO, 4 Liebherr, 6 AEG, Fisher & Paykel	
1:30 PM	2:00 PM	<b>Guest Speaker</b> <b>Luca Poletto - Fantini Bathware - Italy</b> Italy leads the world in quality and design - now Italian bathware is evolving to put people first. FANTINI	T1, Level 1
1:30 PM	2:00 PM	<b>Design and Culinary Demonstrations</b> 1 Sub Zero & Wolf, Smeg, 7 Artinox Sinks, 9 Siemens	
2:00 PM	2:30 PM	<b>Design and Culinary Demonstrations</b> 2 V-ZUG, Miele, 4 Liebherr, 6 Vintec	
2:30 PM	3:00 PM	<b>Fisher &amp; Paykel Culinary Theatre: Masters Of Temperature &amp; Design</b> Discover the art of culinary precision, where the masters of temperature and design will demonstrate how their innovative appliances elevate cooking to new heights.	T1, Ground