

# SPACE SAVVY

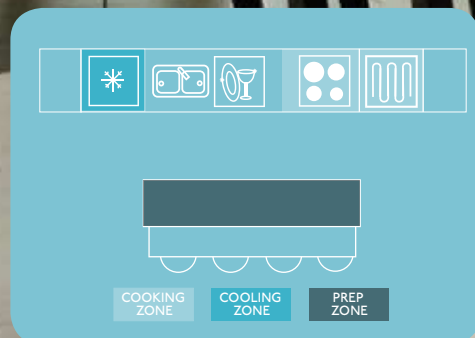
IT'S TIME FOR TEXTURE AND INGENUITY IN THIS COMPACT KITCHEN

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## Clever tricks

This intimate kitchen is part of an open-plan lounge area. Measuring just 4.2m wide, it's filled with clever design elements that make it feel much larger. A 150mm-thick upstand, crafted from the same material as the stone benchtop, makes a perfect ledge for pots of herbs or condiments, while a shelf above the rangehood is ideal for display storage. An appliance cupboard is tucked away to the right of the oven. >





### 2 On reflection

Employing mirrors to make a room appear larger is a well-known design device and is shown off perfectly here, with a floor-to-ceiling mirrored wall at the end of the room doubling the feel of space. Another mirror above the stone upstand offers a slick contrast to the white units. A reflective material has been also utilised for the kickboards, set back in order to give the cabinets a 'floating' appearance and extending the expanse of floor. A well-positioned Flos light (Wan, from Euroluce) below the shelf gives a gentler glow for task lighting than a fluorescent strip, adding to the room's ambience.

### 3 Designer dining

Combining a fixed island unit with a slimline dining table keeps this kitchen versatile. The dining table can be slid underneath the island to free up floor space, pulled out halfway to serve as a breakfast bar or moved out fully for dinner parties. The different materials complement each other, while the unifying white scheme ties the disparate elements of the kitchen together.

### 4 Under cover

As the kitchen shares space with the living area, the built-in oven was positioned below bench height to remain out of the line of sight. Other functional appliances – such as the fridge and dishwasher – are hidden away, allowing the handle-free, American white oak veneer cabinetry to be the room's starring feature, set off by the darker-toned floor tiles. Taking the emphasis off the kitchen appliances creates an air of relaxation and calm in what is actually a hard-working, multi-tasking space.



## DESIGN FILE

Expect to pay: around \$25,000

Appliances: Oven, cooktop and built-in rangehood, all Miele. DishDrawer, Fisher & Paykel.

Benchtop: Engineered stone in Purity, Essa Stone.

Cabinetry: American white oak veneer, Amerind. Custom-made by Nuveau Kitchens and painted in Dulux Vivid White.

Flooring: Porcelain tiles, Signorino.

Sink: Undermounted sink, Smeg.

Splashback: Engineered stone, Essa Stone.

Table: Molteni & C 'Less' dining table, Hub Furniture.

Tapware: Scala kitchen mixer, Reece.

Contact: Hecker Phelan & Guthrie, (03) 9421 1644, [www.hpg.net.au](http://www.hpg.net.au).

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