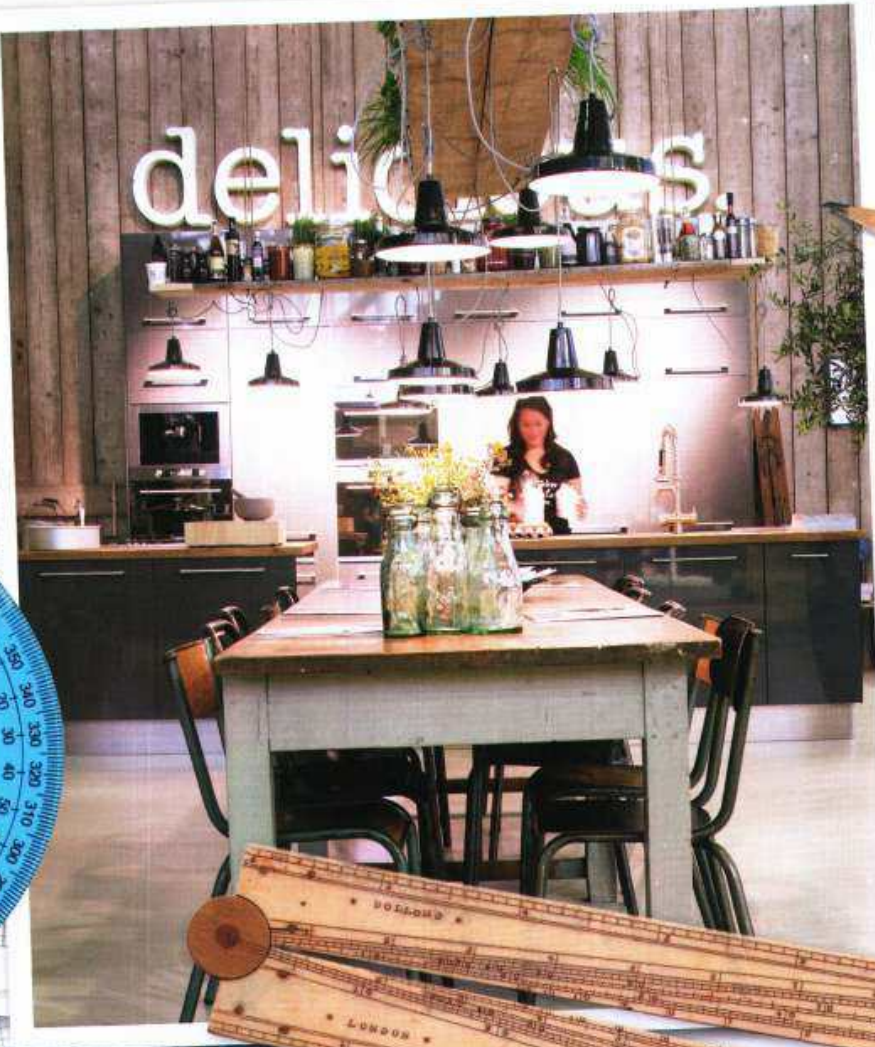


10 essentials of kitchen design

Designing a dream kitchen can be overwhelming, but with some help from the experts you'll be firing up the new stove in no time.

WORDS CHRIS PEARSON





kitchens etc.

3 PLAN YOUR SPACE

Your kitchen layout will be influenced by the size and shape of your room. Consider which of these standard layouts will work best for you:

SINGLE-LINE Running along one wall, this is a slender look, but the cook might need rollerskates if it's a long room.

GALLEY This has work areas and cupboards on facing sides and is open at both ends. It's great for storage, but narrow passageways can become hazardous when the kitchen gets crowded, especially if you're wielding a chef's knife.

L-SHAPE This layout is well suited to open-plan living areas because it's easy to manoeuvre in, and open on two of the sides.

U-SHAPE Open at one end, a U-shape layout lends itself to the inclusion of a breakfast bar at one end of the kitchen and plenty of cabinetry along the three remaining sides.

Single-line and the L-shape layouts work well with a floating island, which offers an extra area for food preparation and storage – it's also great for socialising, because the cook can face the action. Colin Kippax, senior designer at A La Carte Design (supplier of Poggenpohl), advises: "I'm a fan of galley and straight-line kitchens. Corner cupboards can be very expensive." Michael from Harvey Norman agrees: "I like galleys and straight-line kitchens with a large island. I find the U-shapes have too many hard-to-reach corners."



Main image: slender single-line kitchens, like this one from Bulthaup, give the room a sleek look. Right: Paco Jaanson Tangent chrome sink mixer.



kitchens etc.



KITCHEN PHOTOGRAPHY. THIS PAGE: CATHY MUSCAT PHOTOGRAPHY

10 THINKING GREEN

Some manufacturers have their laminates, particleboards and veneers certified by Good Environmental Choice Australia (GECA), which bases its assessments on criteria such as sustainability (in the case of timber) and levels of potentially noxious chemicals. Visit: geca.org.au, or ecospecifier.org for other eco-certification schemes. For recycling and green waste, multiple bins that fit neatly into the joinery allow you to easily sort everything from glass bottles to food scraps and cans.

Check joinery material for volatile organic compounds (formaldehyde and PVCs), which can release trapped gases – your kitchen supplier can provide information on the materials used. If you choose timber benchtops or joinery, they should come with a certificate of origin – make sure the timber is plantation-sourced or recycled. **d.**



Main image: Using reclaimed or recycled materials is one way to add green credentials to your kitchen. Clockwise from left: Paco Jaanson Snake kitchen mixer, Caesarstone Motivo quartz surface in Grey Agate, Laminex Freestyle surface in Giotto, WK marble in China Brown.