

Renovation workbook: Part 4

Your kitchen PLANNER

PHOTO Kitchen designed by Kitchen Link

YOU'LL PROBABLY SPEND MORE MONEY ON YOUR KITCHEN THAN ON ANY OTHER ROOM, SO SPEND IT WISELY. HERE'S OUR COMPREHENSIVE GUIDE TO THE KITCHEN

Words Sharon Newey

START HERE!

For a relatively small space, kitchens take a lot of planning. And decision-making. You'll be choosing a layout, cabinetry colours and styles, benchtop materials, taps, appliances, wall colour, splashbacks... the list seems to go on forever.

We've made it easy for you. Look though this section and decide the options you like. Then go to our website and download the Kitchen Planner sheet. Use it to mark up each of your choices.

Remember, a good kitchen designer is worth their weight in granite. But who to use? Look in magazines for leads, ask your friends, and check out the National Kitchen & Bathroom website for a list of qualified specialist kitchen designers.

When you meet with your designer, show them your Kitchen Planner and use it as a start point for the design process.



This island-style kitchen from Melanie Craig Design shows the importance of good functional design, as well as good looks

Which kitchen are you?

□ GLAMOUR SPACE Will your kitchen be a bit of a show pony that isn't used for more than preparing breakfast? Consider good bench space for the latest coffee machine, a fridge with an ice-maker and sparkling good looks for when you're entertaining friends.



□ FULL-ON FAMILY Do you have a busy family home where there are often a few people trying to use the kitchen? Consider a galley layout with a generous island bench, and a pantry and fridge area that doesn't conflict with the cooking space. Plan to have a big pantry, big fridge... big everything, really!

□ SERIOUS WORKSPACE Are you a dedicated foodie? You'll need lots of storage for products, ingredients and small appliances and gadgets. Consider benchtop storage for often-used items, or baskets in cupboards that can be easily set on the bench for easy access.



What do you consider to be the essentials for a kitchen?



**NADIA SAKEY,
INTERIOR DESIGNER,
THE HOUSE DOCTOR**

Supersized kitchens are fast becoming the trend.

The kitchen is the emotional hub and heart of the home. To make room for a variety of social demands, a communal area is important, somewhere for people to congregate.

Our passion for all things culinary means we need good storage for all the small appliances we use. Minimal kitchens that hide our cooking utensils behind cupboard doors make cooking look effortless!



**PATRICK MCCARTHY,
REAL ESTATE AGENT,
CUSTOM RESIDENTIAL**

It's essential to get the feel and the spaces right. Good-sized benches, workable spaces and functional distances between the major appliances are the key.

Butler's pantries are well up on buyers' wishlists, allowing the main kitchen to be kept clear. Often they have an extra oven, dishwasher, sink, fridge, wine fridge and storage.

Finally, I still like a breakfast bar, which ensures everyone is involved in conversation.



**GLENDA WHITEHEAD,
REGISTERED VALUER,
QV**

Open-plan kitchens and living areas are now standard and where families congregate.

A breakfast bar allows you to prepare food, eat, drink, read or just chat. These replace the traditional kitchen table.

With kitchens so visible, the design needs to be seamless and uncluttered.

Lighting is also key, especially for food preparation and eating.

Ample storage and pantry spaces are essential to keep mess out of sight.



**JOHN WALSH,
NZ INSTITUTE OF
ARCHITECTS**

Residential architects I consulted say you should consider three elements – adequate work space, sufficient storage and something that might be called 'cooking conviviality'.

Kitchens should offer generous preparation space, with robust surfaces between oven and sink, and should have lots of storage. Architects are also responding to the desire of cooks to engage with people while they cook. The kitchen island solves this.

Checklist

STRUCTURE

- Room measurements.....
- Drains and water pipes position checked?
- Windows/doors and how they open checked?
- Powerpoints: how many and where.....

YOUR HOUSEHOLD NEEDS

- Dining area and table space.....
- Materials
- Island for preparation.....
- Work surfaces.....
- Lighting systems.....
- Waste disposal.....
- Open-plan?.....
- Pantry/butler's pantry?.....

TYPE OF KITCHEN

- One wall
- Peninsula
- Galley
- L-shape
- U-shape
- Island

STORAGE

- Deep units and worktop
- Corner unit system
- Wide drawers
- High wall units

APPLIANCES

- Hob.....
- Oven.....
- Fridge/freezer.....
- Rangehood.....
- Dishwasher.....
- Small appliances.....
- Other appliances.....

How will it look?

Choices for the look of the kitchen are many and varied. We've moved away from the very clinical-looking white kitchens of a few years back, to those with a bit more character. White or off-white is a classic cabinetry colour, but think about more dramatic shades for the walls or a back-painted splashback.

Consider a mix of materials, for example two different benchtop materials – one for the island and another one opposite. Also, try different cabinetry colours – one for the underbench cupboards and another for the taller ones. Funk up the kitchen with some character handles or open shelving for display.

Kitchens are often very much part of the open-plan living area, so a walk-in pantry or scullery might be good to hide the mess. Consider a back wall of sliding cupboards that opens up to reveal work space when you need it, but which can be closed down when not in use.

The perfect layout

A kitchen is about merging good looks with high function. If it doesn't work well, it will frustrate you and waste time. The classic key element to a kitchen is the working triangle: your travel distance between the sink, the cooker and the fridge/pantry. These are the three areas you will reach for the most while you're preparing food, so the most efficient way to arrange them is in a triangle. If they were all lined up on one wall, for example, you would be continually crossing your own path.

Try not to let the kitchen be a walkway on the way to the living room or to a back door. This becomes a hassle as people squeeze past, and it's also dangerous when hot food or liquid is being moved round the kitchen.

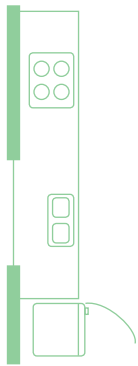
The most-used piece of bench is the section between the cooker and the sink, so try to make it as generous as possible and don't clutter it up with kettles and toasters.

The most efficient layout, with the most storage, is the galley layout, which usually involves a stand-alone island bench. This will usually give a good working triangle and maximum storage, in that you are not losing any space to hard-to-access corner cupboards.

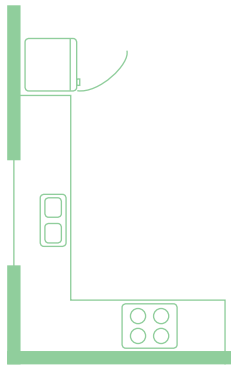


The island in this kitchen designed by Shane George uses a classic galley layout, the most efficient and functional plan

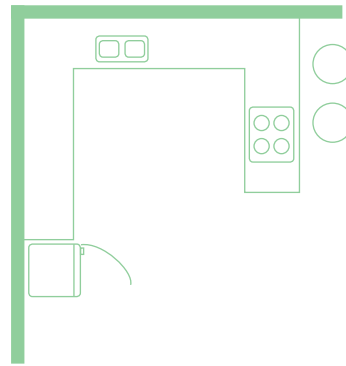
Work the triangle with these classic layouts



One wall

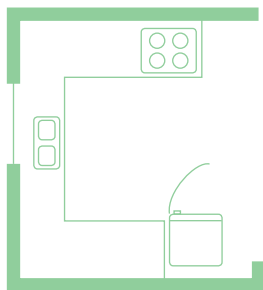


The L

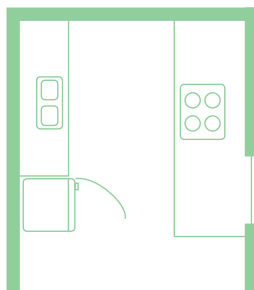


The Peninsula

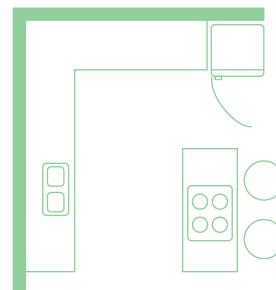
The classic key element to a kitchen is the working triangle: your travel distance between the sink, the cooker and the fridge



The U



The Galley



The Island



Have you thought of...



A BAKING CENTRE for cake mixer, dry goods, recipes and baking tins.



AN INDOOR/OUTDOOR KITCHEN with a bench continuing outdoors to include a barbecue.



A BREAKFAST CORNER for tea, coffee machine, cereals and toaster.



A TECH CENTRE OR OFFICE with hot-points for charging and space to sit at a computer.

Storage solutions



Modern kitchen storage such as the InnoTech drawer systems from Hettich can be customised to suit your kitchen needs

One of the biggest changes to the modern kitchen is the emergence of the drawer as a multi-purpose storage solution for pots and plates, as well as cooking and eating utensils.

Nathan Carter of Hettich New Zealand says many people are unaware how they can maximise the space within drawers. "With full-extension drawers you can see it all and you're not scrambling around to find items.

"Now you can get inserts for spices, dividers for bulk foods, such as flours and sugar, and even organisers for cleaning agents and laundry supplies."

New-generation drawers, like today's cupboards, use soft-close technology, allowing breakable items to be safely stored in them.

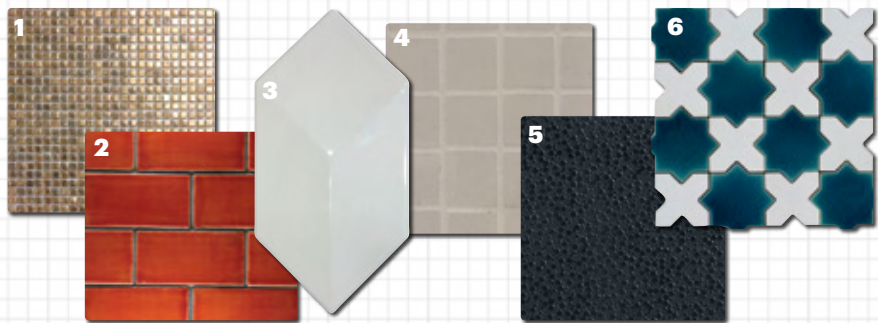
Another breakthrough is electrically operated cupboards, especially useful for concealed rubbish bins.

Surface solutions

Walls & splashbacks

They get splashed on, regularly wiped, scrubbed and burdened with hot pots — the surfaces of a kitchen need to be ultra-tough. You've spent all that money; you don't want the kitchen looking scruffy after a matter of months.

1 Gold fine mosaic, from Middle Earth Tiles **2** Saffron glazed brick tile, from Middle Earth Tiles **3** COBSA tile, from Tile Warehouse **4** Paperbark Aquapanel, from Laminex **5** Kaos textured tile, from Tile Warehouse **6** Ocean blue Gothic tile, from Middle Earth Tiles



Cabinetry

The most flexible cabinetry option is lacquered paint, which can be applied to many different styles of doors, whether they are panelled, flat or tongue-and-groove. You can have any colour imaginable. Other options include low-pressure laminates, which only have a flat finish; moulded doors, which come in limited colours; and solid timber and timber veneer. Two newer materials around are stainless steel and back-painted glass (like a splashback, but as cupboard doors).

1 Innovations Juicy Magic LPL **2** Seratone Pop Tart **3** Formica Refined Oak **4** Ebony Macassar HPL **5** Sensation HPL **6** Hydra Mesh HPL, all available from The Laminex Group



Benchtops

Engineered stone bench tops are the current darling and come in many colours and looks. It's a hard-wearing surface and looks glamorous. Other choices are high-pressure laminates (cost-effective and a huge variety), stainless steel, timber and solid stone (principally granite and marble).

1 Bianco Carrara marble, from Gran-Marbello **2** Mosaici Marrone Caesarstone from The Laminex Group **3** Olympia Blue HPL, from The Laminex Group **4** Rewarewa timber, from Kings Fourth Generation Woodworking **5** Cosmos HPL, from The Laminex Group **6** Black Quartz Corian, from The Laminex Group



Think outside the square with coloured cabinetry as in this multi-coloured kitchen by Lago



Colour and pattern are hot right now – as in this bold Karim Rashid-designed kitchen for Scavolini



For a patterned effect try a screenprinted glass splashback. Companies like Metroglass print your choice of pattern on glass



Why stop at one material? Combine textures to add interest to a neutral palette, like in this kitchen by Advanced Joinery





Lighting

Pouring, measuring, moving hot items... you have to get the lighting right in the kitchen for safety and accuracy. Good task lighting over work areas means you can see what you're doing and not accidentally take a chunk of skin with the potato peelings. Extractors come with built-in lights, so that solves task lighting for the hob.

Consider lights that trigger when you open cupboard doors. There are even lights that sense when you step into a walk-in pantry or scullery. A row of pretty pendants hanging above an island bench looks good, as well as lighting the work area.

Many designers are using LED lights for a hint of drama and colour. Set under the edge of either wall-hung cabinets or the island benchtop, they can look stunning.

1 E' pendant, \$184, from Kartell **2** Scandia pendant, \$99, from Lighting Plus
3 Barro pendant, \$119, from Lighting Plus **4** Bluff City pendant 8", \$1170, from ECC
7 Thebe pendant, \$99, from Lighting Direct **6** Rope light (3 metre), \$295 including bulb, from Collected

Flooring

It's all about hard flooring here. Varnished, stained or whitewashed timber is popular for its warm good looks and softer feel. Tiles can look smart, but will be unforgiving to dropped plates. Vinyl flooring (the modern lino) has some groovy designs these days. You can add colour to the new-generation cork tiles using Resene paints.

- 1** Aqua 781 coloured concrete, from Peter Fell
- 2** Compressed natural bamboo, from Ecodure
- 3** Walnut classic 3-strip, from Ekowood
- 4** Antares beige tile, from Tile Warehouse
- 5** Galician Quartz vinyl, from Karndean
- 6** Yura Lead Grey tile, from Tile Warehouse



Mustard-coloured open shelving turns this Modern Kora kitchen by Cesar into an integrated kitchen-dining space



Multiple bench heights incorporating casual dining and food preparation give this Poggenpol Plusmodo kitchen a three-dimensional feel



TREND ALERT!

KITCHEN DESIGNER MARK BRUCE CHECKED OUT THE LATEST IN EUROPEAN KITCHEN DESIGN AT EUROKUCINA IN MILAN



How do we compare?

We tend to be pretty current in most areas and we mainly follow European design, with good use of long horizontal rectangles. Islands and galley-style kitchens are very popular here, allowing for both symmetrical and asymmetrical design themes.

What does Europe do better than us? They work with different planes. We tend to stick with 900mm bench heights and 2100mm tall cabinets, all around 600mm deep, but the Europeans will have three or four different heights and several depths, which makes design interesting.

What do we do better than them? Our kitchens are more practical. We focus on good work zones and ensure the flow is fluid. Our fridges and ovens are massive compared to Europe and these can visually dominate the space, but Kiwi designers have managed to incorporate them without compromising the aesthetics.

What are some of the main differences?

Europeans and Asians tend to prefer the sink-to-hob relationship to be a lot closer than here. It is quite normal to see their hobs right next to the sink, which comes back to the types of cooking they do (pasta, stir-fries) and a lack of space.

Light makes a big difference on colour there. We usually enjoy full sun in our kitchens, allowing us to use any colour palette we like, but in Europe lighting is usually artificial or indirect, so they use a lot of white or lighter tones. This gives us an advantage which I don't think we exploit as much as we could, because by following that trend, we have stopped putting colour into our kitchens.

What trends are coming though? More natural products are being used and timber is on its way back. In a satin finish, it is warming and inviting, it hides wear and tear, and solid timber doors and panels will outlive any man-made product.

I saw kitchens made from steel, stone, glass and concrete, all with a variety of textures and sheens. There was a real attempt to present the kitchen as an interesting piece of furniture, rather than a practical storage unit.

Kitchen Designer: Mark Bruce www.beaverkitchens.co.nz

Appliances

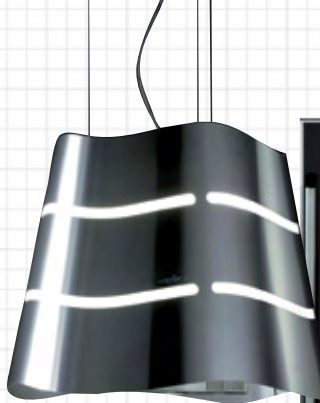
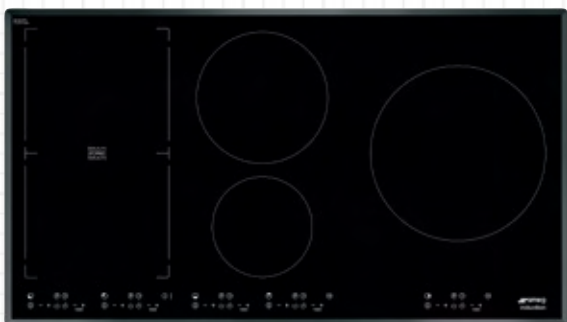
Technology is boosting your options, but the basics remain – a cooker, a hob, a rangehood, dishwasher and fridge.

With cookers, you can choose between free-standing with hob and oven in the same unit, or separate components that don't have to be together.

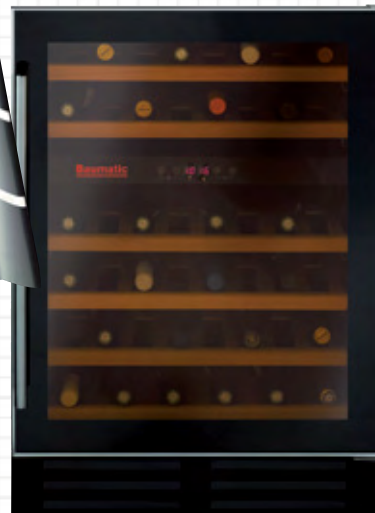
Decide if you want to use gas to power your hob. Even if you don't have piped natural gas, a standard barbecue LPG bottle will last four to six months.



ABOVE The Samsung Smart Divider fridge has an independent mid-drawer for the most frequently used items, which lets you conveniently sort fridge items by family preference, food type or even items ready for your party. **BELOW** Chefs love induction cooktops, like the Smeg multizone induction cooktop, which offers instant heat control.



ABOVE Rangehoods now look like lights – like this Häfele Elica wave rangehood. **RIGHT** The Baumatic 46-bottle wine cabinet has an LED temperature display and can be divided into two different temperature zones, 5° to 22°C.



WHAT'S HOT!

INDUCTION HOBS are instantaneous, energy-efficient and safe – the element is only hot when the pot is on top. It works by creating a magnetic field which produces an electric current in the pot.

STEAM OVENS started as a combo with a multi-function microwaves and are now combined with normal convection ovens – a must for those who like crisp but moist roast chickens apparently, but the jury is out as to whether these are a passing fad or not.

SELF-CLEANING PYROLYTIC OVENS use extreme heat to oxidise dirt, which you then wipe off.

PENDANT LIGHT-STYLE RANGEHOODS Getting rid of cooking steam and smells is a must for a healthy home. There are some very cool ones around that look more like pendant lights – great for suspending over a hob set into an island bench. Other choices range from integrated models tucked

up into your overhead cabinets to showy sculptural rangehoods in gleaming stainless steel.

DOUBLE FRIDGES have become a bit de rigueur. The freezer and fridge sit side by side rather than one atop the other. If you have the space, go for it. There are models with ice-makers and water dispensers, although the mechanisms needed for this do pinch some of the actual fridge storage space. And remember you have to plumb water to some chilled water models. Look for separate vegetable crisper drawers, which are not incorporated in the main compartment. Underbench drawer fridges are being seen more as a second fridge. We're eating and storing more fresh produce these days, so good fridge space is important.

WINE CABINETS are perfect for the connoisseur and entertainer.

DISHWASHERS are quieter and more water-efficient to cope with open-plan living and a more eco-friendly sensibility.



Tackling a renovation project and need some advice from the experts? Send your questions for our panel to myhome@homestyle.co.nz, or post on our facebook page.