





**Glancing at the** gorgeous curved surfaces in this kitchen, a visitor could not guess at the clever construction and design work that had taken place here. But look closer, and you'll soon see there were some tricky aspects to this kitchen that were overcome by close attention to detail and carefully considered design and layout.

The beautiful island unit incorporates a special circular end, into which has been fitted a set of drawers and topped with a 50mm brushbox benchtop. This not only makes it a visually striking aspect of the kitchen but the curved drawers highlight the quality of workmanship evident.

All the drawers in this kitchen are fitted with Blum's Servo-Drive units for quick and easy access to all items stored. Internally, pieces are organised with Blum's Orga-Line units while full-extension Tandembox runners ensure that even items right at the back of the drawers can be reached when needed.

The kitchen has been designed to showcase a streamlined and seamless exterior with the major appliances integrated into the cabinetry to keep the more commercial elements hidden from view. This slick, modern finish is accented by polyurethane

doors that feature recessed shadowline handles.

Of particular note is the separate, walk-in scullery that is a space that comes into its own when entertaining. The owner is able to keep most preparation mess hidden in the scullery, allowing the main kitchen to act as the life of the party. Traffic flow into and through the kitchen has been carefully managed to accommodate a variety of guests, whether a formal dinner party or a casual meal with family and friends.

Designer Karin McNamara faced numerous challenges with this project which involved more than just the kitchen. The home is positioned on an unusually shaped block and the architect had faced their own challenges in creating a home that would work within the space. This meant that the interior layout was tricky and the kitchen, by necessity, was allocated a limited area, so Karin had to work within the boundaries set.

The dominant issue was the location of the kitchen at the rear of the house and how to ensure that the owners could enjoy the expansive views of Georges River. Karin's goal was to ensure that the kitchen was interesting and exciting in order to do the architect's vision justice.

CTHE GORGEOUS CURVE OF THE BRUSHBOX END ON THE ISLAND IS CLEVERLY OFFSET BY THE ANGULAR ELEMENTS ALONG ITS LENGTH.

## Fact file

The kitchen was designed by Karin McNamara Design & Geoff Cummins and built by

## CUMMINS KITCHENS & BATHROOMS

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**Doors** Two-pack Dulux Hogs Bristle in quarter strength; Axolotl Copper Smooth Text with Pearl patina **Panels** Axolotl and Dulux Hogs Bristle polyurethane Internal Hardware Blum stainless steel Tandembox, Blum Orga-Line plate holders, lid dividers and bottle tray drawer, Blum Servo-Drive system Handles Recessed shadowline; Industrial Expression D-type stainless steel to refrigerator **Benchtop** 40mm SmartStone in Laredo with arrissed edge **Splashback** Starphire glass in Dulux Hogs Bristle quarter strength **Kickboards** Dulux Hogs Bristle in quarter strength **Floor** Timber **Lighting** Hera low-voltage downlights **Appliances** include a Miele H5420BP Pro Ovden oven, Miele H5040BM combi oven, Miele CS112E induction cooktop, Qasair VCH802t fixed concealed rangehood, Miele ESW5080-29 warming drawer,

oven, Miele H5040BM combi oven, Miele CS112E induction cooktop, Qasair VCH802t fixed concealed rangehood, Miele ESW5080-29 warming drawer, Miele DG5060 steamer, Miele G2283SCVI fully integrated dishwasher, Miele K9752iD and Miele KFN975310 integrated refrigerators, Abey Daintree Q200U undermount sink and Rogerseller Cafe kitchen mixer tap with pull-out spray Cost, approximately, for design, manufacture and installation, \$57,000

