



Softly does it

Curved corners throughout this kitchen give it a softer edge, while it still presents a very contemporary look

kitchens





Previous pages: Designer Melanie Craig took a fresh approach in the design of this contemporary kitchen, with curved corners on benchtops and cabinets rather than the usual square, boxy look.

Above: Placing the fridge in the opening to the scullery means it is not a dominating feature of the kitchen yet it's still very accessible. The fridge cabinet is wrapped in the same timber slats used on the island front, adding visual continuity to the overall space.

Is contemporary kitchen design in a bit of a rut? Having a strongly rectangular island, boxy cabinetry, fully integrated appliances, cool colours and a scullery hidden behind closed doors seems to have become very much the norm.

But this kitchen by designer Melanie Craig takes a fresh approach, while still presenting a contemporary look.

The kitchen is part of a large open-plan living space in a new architect-designed home, and was the second kitchen Craig has designed for the owners.

"They wanted a very functional design, so we spent a lot of time spatially working out how it was going to look and perform in the area," she says.

Key to the success of the design is its organisation into five zones. The island subtly delineates between a seating zone at one end and preparation at the other, with the cooking zone placed behind.

Adjacent to the cooking zone is the entrance to a scullery containing ovens and a secondary sink for messier preparation and clean-up. Positioning that sink to the



side and adding a small section of vertical timber battens keeps much of the mess out of sight from the kitchen and living areas.

“Opening up the scullery helped make the kitchen seem bigger than it was, rather than appearing as a small kitchen with a big back-end,” says Craig.

Twisting the fridge round into the opening between the kitchen and scullery makes it readily accessible from both. The fridge cabinet was wrapped in horizontal oak slats, and a black custom light fitting placed on the wall facing the living area.

“The effect is to take the emphasis off the fridge which otherwise is either a dominant feature in a kitchen design or has to be fully integrated to hide it away.”

The same wooden slat design with its black negative groove was used for the front and sides of the island, but here Craig has done away with boxy contemporary and introduced curves.

“The curves were interesting to play with, creating beautiful sculpted corners. The same soft curve is used on the island’s Corian benchtop, and also on the stainless

Above: The kitchen is divided up spatially into distinct functional zones, yet there is a continuous flow between them all. The island’s operational end is opposite the cooking zone on the back wall. But the Corian benchtop widens out to form a cantilevered 1400mm x 1200mm seating area at the other end – enough space to comfortably seat eight. The cooking zone leads into a scullery, where messy preparation and clean-up can occur, while a dedicated coffee zone with its own cafe-style seating is positioned to make the most of lake views.



Above: On close examination, Melanie Craig's design reveals a high level of precision and craftsmanship. Negative detailing between cabinetry and the Corian and stainless benchtops give both a floating effect. At one end of the island, the benchtop narrows to indicate this is the operational end rather than the place for guests to hang-out. The secondary, slot-shaped sink at this end can be used as a wine cooler or for herbs.

Facing page: There's cafe-style seating beside the dedicated coffee zone, which is adjacent to a small snug accessed via a cavity slider door.

steel top that flows from the cooking zone into the scullery.

Craig also introduced curves into the kitchen's fifth zone – the coffee nook. This consists of dedicated cabinetry for the coffee machine and for storage, as well as cafe-style seating taking in lake views.

"It's almost like having a second island," she says.

T see more images online: search **49918** at **Trendsideas.com**

Architect: Eliska Lewis Architects
Kitchen designer: Melanie Craig Design
Builder: Roger Gilchrist Building Service
Kitchen joinery: Firman joinery; EMJR
Timber finishes: American Oak
Benchtops: Corian Rain Cloud; stainless steel
Kitchen sink: Corian Duo Sink
Splashback: Escape Glass
Oven, cooktop, ventilation, dishwasher and refrigeration: Fisher & Paykel
Flooring: Polished concrete

Story by Paul Taylor
Photography by Jamie Cobel

