



Your guide to planning an Intelligent Kitchen

Passionate about interiors


Hettich

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HETTICH YOUR HOME

Award winning design



Interior Design by Zephyr and Stone



Interior Design by Zephyr and Stone

With our firm European roots, Hettich has proudly remained a family owned business since it was founded in Germany in the late 1880s. Today, having gained over 130 years' experience manufacturing high-quality innovative furniture fittings, we've grown to a team of almost 7,000 dedicated staff covering more than 100 countries around the globe.

As one of the world's largest manufacturers of furniture fittings, we're continuing to steer the way forward in contemporary design – driven by our appetite and talent for entrepreneurship, new ideas, and intelligent technology. We can make your living spaces work seamlessly and look stunning with a huge range of quality furniture fittings including:

- ▶ Award winning soft close hinge and drawer systems
- ▶ Folding and sliding door systems
- ▶ Stylish handles and lighting
- ▶ Ergonomic storage solutions such as pull-out pantries and waste sorting systems



Accessories to get more out of your space.

We like to think outside the box, which is why we also design and manufacture a wide variety of smart furniture accessories. The Hettich accessories range has been specially developed by our experts to complement our products, further enhancing the enjoyment and usability of living spaces all around your home.

German quality you can trust

Hettich products meet the highest demands on quality. Hettich products undergo regular testing to ensure consistent quality over a prolonged period of production. This is where our internal laboratory cooperates with external testing institutes.

Testing the durability of Hettich products is a key aspect in developing our products. Strength, wear resistance and product safety is verified in comprehensive endurance tests. One example: drawers or hinges are put through a large number of closing and opening cycles reflecting the many years of use in a home. Product safety is extremely important to us. Hettich fittings and the cabinetry they are used in must form a safe unit that presents no risk whatsoever when they are used in the home. Comprehensive overloading tests carried out as early as the product development phase lets us reveal and eliminate potential hazards early on.

”From inspiration and layout to ergonomics and key design trends, our walk-through guide to planning an intelligent kitchen offers all the hints, tips, and insights you need...”



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ATTENTION TO DETAIL

Kitchen design that's warm and inviting

Designing a beautiful kitchen that's warm and inviting for your family and guests is also a top priority. You can trust Hettich to ensure your kitchen will rise to every occasion with our wide selection of on-trend finishes including stylish handles and a choice of sophisticated lighting options.

The idea of renovating a kitchen can seem like a daunting prospect, but it doesn't have to be. From inspiration and layout to ergonomics and key design trends, our walk-through guide to planning an intelligent kitchen offers all the hints, tips, and insights you need to ensure you get the most of your space and budget.



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THE PLANNING PHASE

The result you're after, right on budget!

Working out a plan (and sticking to it) is critical to any successful kitchen renovation. Developing a clear idea about how you want to use your space, what it should look like, and the steps you'll need to take to get there is key to achieving the result you're after, right on budget.

A well-planned kitchen can also make a huge difference to your life. With the right features, your new kitchen can save you time, stress, reduce fatigue and the risk of injury, and even give you more storage space than you ever thought was possible.

Balancing budget and expectations.

With the average kitchen renovation cost in Australia ranging from \$18,000 to \$100,000¹, knowing your budget is your first step towards working out what you can realistically do with your kitchen space. From low to high, here's an indication of how your budget might influence your expectations around the scope of your project and kitchen features.

¹ <http://www.industrynews.com.au/much-kitchen-renovation-cost-australia/>

BUDGET TEMPLATE

To help you get started on the renovation

Planning your Kitchen renovation can be quite overwhelming, especially when working through all the costs. Here are some considerations:

- ▶ How much have I budgeted for my project?
- ▶ How to track my budgeted costs vs actual expenditure?
- ▶ What different trades do I need to consider?
- ▶ Who are the Suppliers of the products?

Here is a simple template to help get you started on your Kitchen renovation journey.

HAVE YOU SEEN OUR BLOG?

Our Home blog goes into detail about our latest tips, trends, plus integrating Hettich into your project. Plus, we answer any questions you may have whilst navigating through your renovation journey.

<https://web.hettich.com/en-au/inspiration/blog>

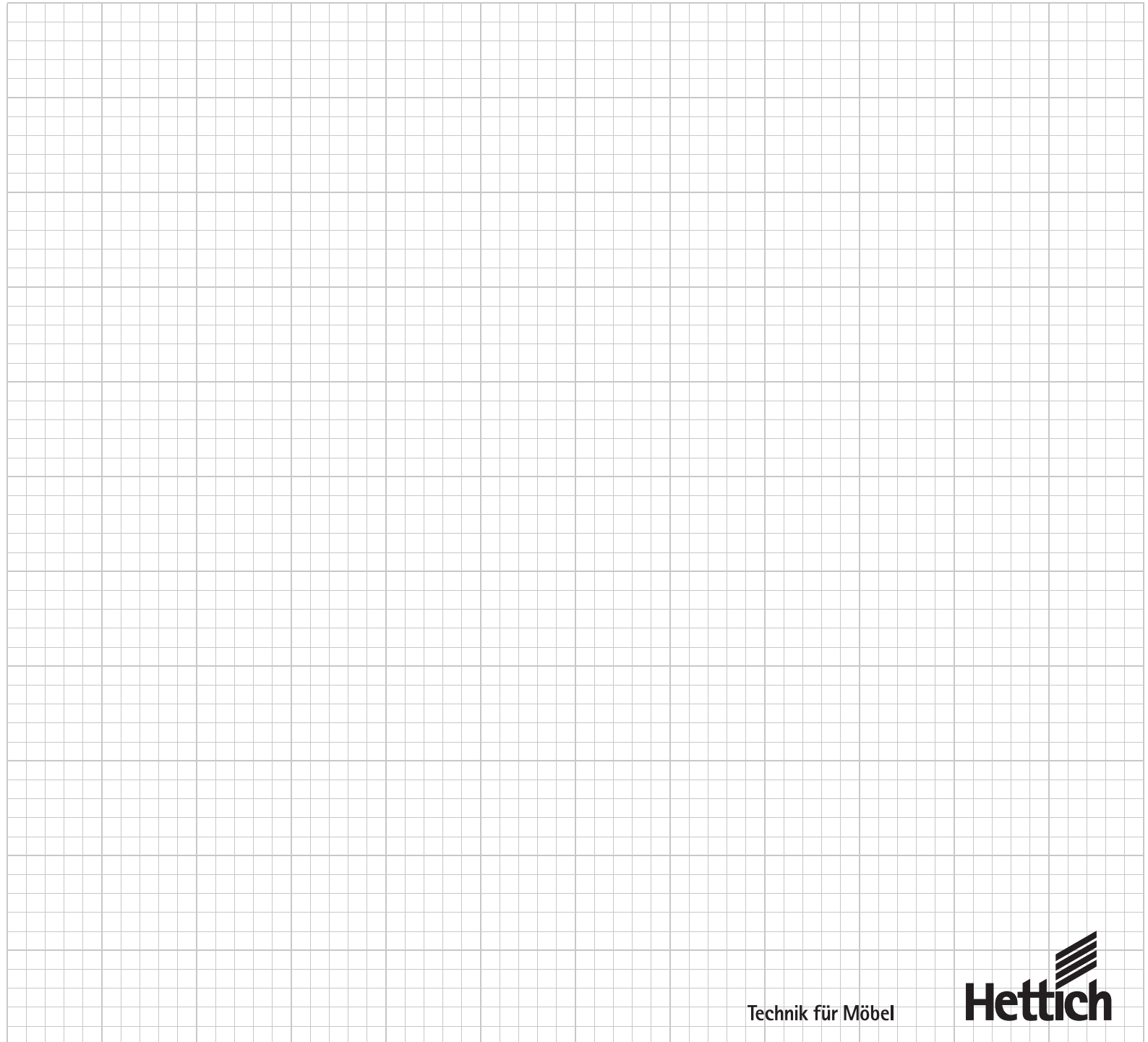
PROJECT COST \$			
Kitchen	Budget	Actual	Supplier
Joiner			
Labour / Installation			
Fixture and Fittings (note sometimes fixture and fittings can be combined in the total joinery cost and are not itemised)			
Cabinetry			
Cabinetry fittings (drawers, handles, hinges, etc)			
Interior Accessories (cutlery trays)			
Benchtop			
Sink			
Tapware			
Oven			
Dishwasher			
Splashback (Glass, Tiles, Other)			
Rangehood			
Cabinet Lighting			
Other Trade Considerations			
Tiler Labour / Materials / Installation			
Electrician Labour / Materials / Installation			
Plumber Labour / Materials / Installation			
Painter Labour / Materials / Installation			
Plaster Labour / Materials / Installation			
Flooring Labour / Materials / Installation			
TOTAL COST			

SKETCH IT OUT FIRST!

Sketch Template

A Kitchen design expert will assist with your design. To get started for your brief for your designer, sketch out your desired layout.

*”Shorten distances
by choosing the
right kitchen layout
for your home“*



Know your brief. There are many reasons why people decide to renovate a kitchen such as adding value to a home or making improvements to better suit a family's activities and lifestyle. Being aware of why you're renovating is important to determining your order of priorities when it comes to weighing up things like functionality, ergonomics, layout, and finishes which boost visual appeal.

To help you achieve your objectives within budget, create a checklist of those 'must-have' and 'nice-to-have' features with your family or purpose firmly in mind. This way, you can be sure you'll make well-balanced decisions during the planning phase and as the project unfolds.

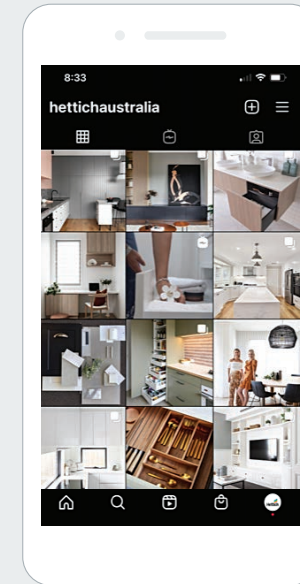
Some of the most common things people look for in a new kitchen include:

- ▶ Modernised/on-trend look and feel
- ▶ More storage
- ▶ Larger floor space
- ▶ Feeling of openness with adjoining living spaces
- ▶ Increased workbench area
- ▶ Improved manoeuvrability around key work areas
- ▶ Dining and entertaining space

Seek inspiration. Not everyone is blessed with raw interior design talent, so putting some time into researching kitchen layouts and design ideas could help you realise what you want to get out of your own space. Instagram, Pinterest, magazines, and online design platforms like Houzz are full of varied and inspiring images. Visual resources such as these could help you realise your likes and dislikes and give you direction around colour scheme, layout, lighting, and even how you want your kitchen furniture to function.

Build your own vision. While it's beneficial to take design inspiration from other sources, try not to become too restricted by other people's concepts. What makes a perfect kitchen can be different for all kinds of families, so be open to collecting as many different images as possible, noting down the specific elements that appeal to you.

Once you've gathered a mood board of inspiring examples, you can start to identify your own design tastes and requirements which will allow you to shape and visualise your desired kitchen specifications including colours, textures, materials, furniture style, and layout.



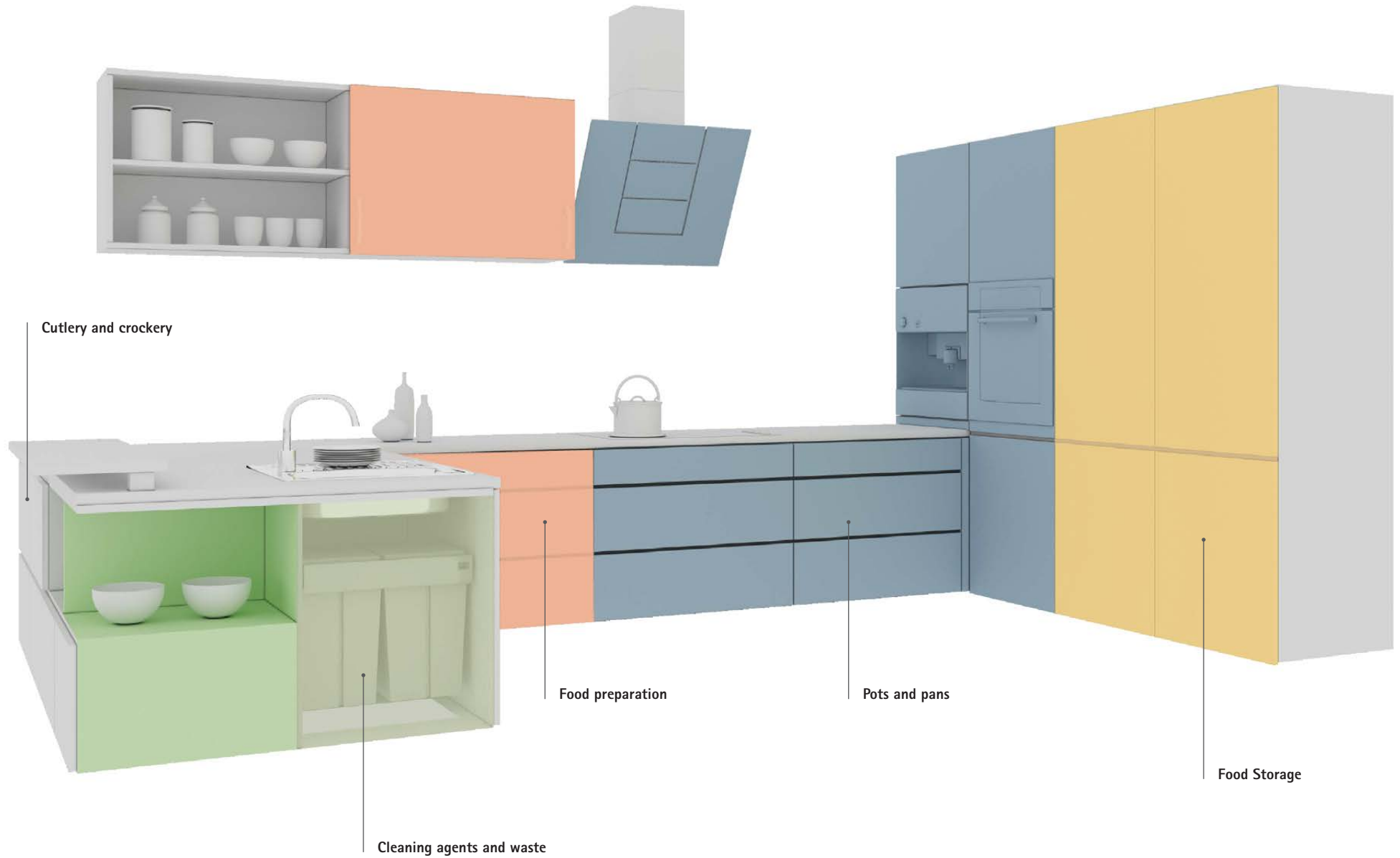
NEED INSPIRATION?

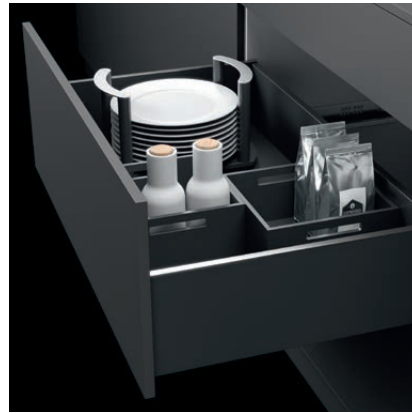
Follow us on Instagram, Facebook or Houzz to see projects using Hettich products, learn tips and tricks and be the first to see new products.

@hettichaustralia

CONCEPTS

Intelligent Kitchens concept





Engage our Intelligent Kitchens design ethos. Looks are important, but throughout your planning journey, think about how you can also design your new kitchen to be as intelligent as possible. A kitchen that's planned intelligently promises to minimise the strain on your body through everyday use.

Crucially, Hettich's Intelligent Kitchens concept divides your kitchen into five functional areas. Knowing the different functional areas of your kitchen means you can make more logical decisions about where things are placed on your floorplan – keeping related items within easy reach while allowing for seamless movement between different stages of your workflow.



Food Storage



Food preparation



Pots and pans



Cleaning agents and waste



Cutlery and crockery

There are three important objectives to keep in mind when planning an intelligent kitchen:

- ▶ Keep distances short. Find a kitchen layout that makes best use of your space and minimises footsteps between frequently used items and appliances.
- ▶ Get the ergonomics right. Design your kitchen in a way that will work well with your physique to eliminate strain and discomfort.
- ▶ Be smart with storage / Staying organised with innovative internal fittings. Maintain a well-ordered kitchen to reduce stress and save time.

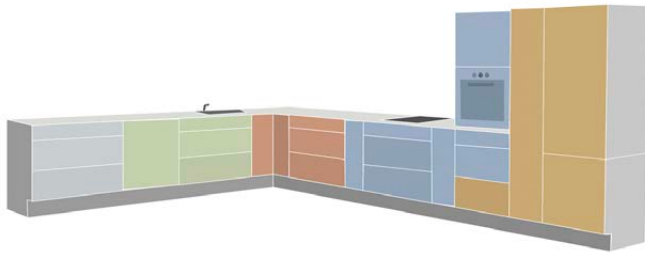
Keep distances short with the right kitchen layout.

Preparing food, cooking, and cleaning up are a breeze when you can put your hands on everything you need within a few short steps. But how you achieve this depends on the size and shape of your area as well as your needs and purpose for renovating. By choosing a kitchen layout that works best for you and your space, you'll be able to better organise your functional areas to suit your typical workflow while realising other benefits such as maximising storage, increasing workspace, and even making room for dining and entertaining.

LAYOUTS

Six kitchen layouts to consider

1. L-shaped kitchen.

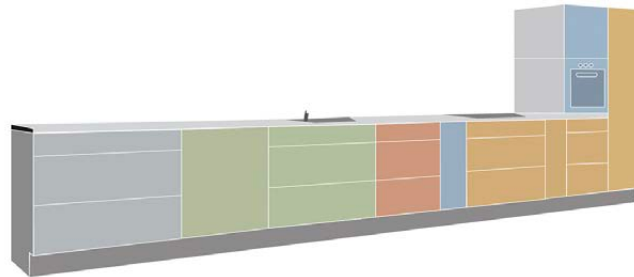


Ideal for creating an open plan look and feel, L-shaped kitchens are well suited to spaces with two usable walls. Intelligently grouping tall features such as a wall oven, fridge, pantry, and storage cupboards at the outer end of each wall while leaving the in-between corner space for your preparation area, stove top, and sink will make the aesthetic design flow better while limiting your moving around. At the same time, your floor space remains a blank canvas for trendy dining furniture, a statement kitchen island, or enhancing your lifestyle with convenient access to outside or other living areas.

Ideal for:

- ▶ Small to medium homes
- ▶ High traffic areas
- ▶ Incorporating dining options
- ▶ Indoor-outdoor living spaces

2. Single counter kitchen.

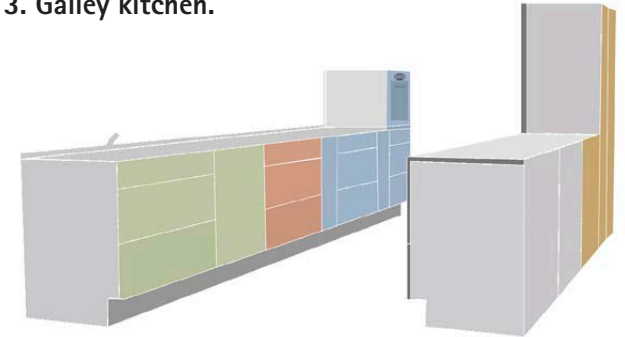


Sometimes also called a one corner or straight-line kitchen, this configuration works well in small apartments or studios without a separated or closed kitchen space. Keep in mind that the single counter kitchen can create unnecessarily lengthy distances between functional areas when used in larger spaces. To ensure your kitchen looks well-balanced and is easy to use, place taller appliances and units at the end of your bench space leaving a cosy nook beside for food preparation, stove cooking, and washing up.

Ideal for:

- ▶ Apartments and studios
- ▶ Unusually narrow kitchen areas
- ▶ Open plan/multi-use spaces
- ▶ Lower budget renovations

3. Galley kitchen.

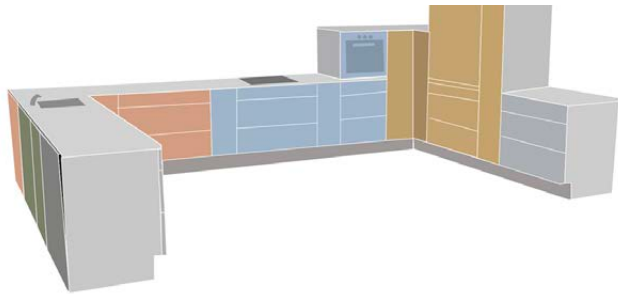


If your kitchen floor space is limited or narrow, such as those you might find in an older terrace style property, the galley kitchen could be your best option to get the most out of your renovation – especially if you also have high ceilings. With benchtops, storage, and appliances running parallel, galley kitchens maximise the available wall space for a range of features across the five functional areas while everything stays within easy reach.

Ideal for:

- ▶ Apartments and traditional home layouts
- ▶ Unusually narrow kitchen areas
- ▶ Making use of vertical space to increase storage
- ▶ Maximising bench space

4. U-shaped kitchen.

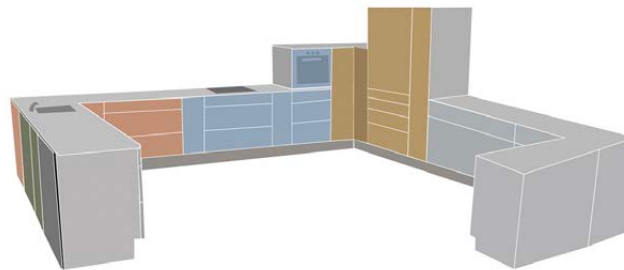


The U-shaped kitchen works best with more generously sized kitchen spaces and can be achieved by running your cabinetry and bench space along three walls of your kitchen. Even if you've only got two walls, a U-shaped kitchen which incorporates a long semi-island bench could be ideal for increasing workspace while separating living areas and maintaining an open plan look. You could also include seating on the other side for added functionality and style. If you've got ample space for your desired kitchen features, the U-shape kitchen is a popular choice for making the most of it while the wrap-around feel keeps your distances between work areas to a minimum.

Ideal for:

- ▶ Medium to larger spaces
- ▶ Open plan living areas
- ▶ Breakfast bar or central dining options
- ▶ Families with multiple kitchen users

5. G-shaped kitchen.

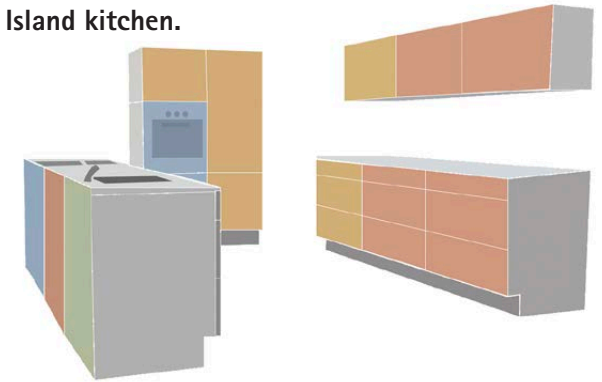


If you like the idea of a kitchen island but don't have quite enough space, or you'd simply prefer to keep the floor area clear for moving around, then the G-Shape kitchen could be your perfect solution. Essentially, the layout is like a U-shaped kitchen but with a semi-island connected to one side – sometimes also known as a 'peninsula'. With the semi-island, you have more design freedom to go the extra mile with your kitchen features, bringing multiple functions such as seating on one side, extra working space, and ample storage capacity.

Ideal for:

- ▶ Medium to larger spaces
- ▶ Open plan living areas
- ▶ Maximising storage and workspace
- ▶ Breakfast bar and entertaining

6. Island kitchen.



The island kitchen layout deliberately creates a focal point in your kitchen which offers flexibility to use your kitchen in a variety of ways. While a kitchen island can provide a spacious social area for people to gather, they can also create a greater sense of cohesiveness and connection between your kitchen and other living areas. While there are practical benefits of a kitchen island such as more storage and workspace, they also give you more creative freedom with the opportunity to make key functional areas a stand out feature, such as your stove top or sink.

Ideal for:

- ▶ Large spaces
- ▶ Connecting adjoining living spaces
- ▶ Entertaining and socialising
- ▶ Creating focus design features



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“By introducing ergonomics to your kitchen, you can create a safer, healthier, and more comfortable environment in which to work.”

ERGONOMICS

Introducing ergonomics to your kitchen

Get comfortable with ergonomics

Once you've decided which layout will work best in your space and you've got to grips with the different functional areas, our Intelligent Kitchens concept helps you enhance each area by customising your kitchen to suit you and your specific needs. By introducing ergonomics to your kitchen, you can create a safer, healthier, and more comfortable environment in which to work. Here are the four key themes you should keep in mind when thinking about how to make your kitchen more ergonomic, along with a few ideas for inspiration.

Kitchen workflow

Kitchen tasks typically fall into three main categories including cleaning, cooking, and preparing food – and you'll probably find yourself crossing between the five functional areas to get jobs done. Think carefully about where your items and appliances need to be to make your kitchen duties safe and efficient.

- ▶ **Keep distances between oven and benchtop short.** Ensures that carrying hot and heavy items between your oven and worksurface is as easy and safe as possible.
- ▶ **Place utensils and crockery near sink and dishwasher.** Minimises any unnecessary and repetitive moving around after washing up and when unloading your dishwasher.
- ▶ **Position food storage and fridge close to cooking and preparation area.** Helps to avoid back and forth between your fresh food storage, pantry items and work area when progressing through different stages of meal preparation.
- ▶ **Place pots and pans within reach of food preparation and cooking areas.** It's not practical to get everything out at once when preparing a meal, so this will prevent you from constantly dashing from one side of the kitchen to the other while cooking.
- **Provide easy access to waste disposal from sink and food preparation.** Waste is generated during food preparation and before cleaning up, so finding the perfect spot for disposal will limit your moving around throughout both tasks.

Work zone

There are various areas in a kitchen dedicated to specific tasks which could see you standing in one spot for a long time. To reduce strain on your body and fatigue, make these focus work zones as comfortable as possible by following a few crucial design tactics.

- ▶ **Position oven at standing height.** An in-wall oven suited to your height is safer and reduces strain on your back when checking on your cooking or removing heavy items.
- ▶ **Install benchtop at a height that suits the people who use the kitchen.** The ideal height to reduce the risk of back injury is 10–15 centimetres below the height of your bent elbow.
- ▶ **Store frequently used items at waist height.** Avoid too much bending and stretching by placing items such as utensils and pots and pans at waist height and less used items below.
- ▶ **Create ample lighting.** Pendant lights are ideal for adding ambience to small areas like your kitchen island, but recessed LED lights could allow you to work more comfortably and safely on the surrounding worksurfaces.
- ▶ **Locate power points logically.** Stretching chords across appliances and floors is unsafe and inconvenient, so place power points just above open worksurfaces or even under your kitchen island where your kitchen gadgets will be used.

Clearances

With different appliances and multiple people moving around for all kinds of reasons, a lot happens in your kitchen every day and often at the same time. You'll need to put some careful thought into how you can ensure your kitchen furniture and appliances will operate well together to avoid any injuries, clashes, or bottlenecks in your workflows.

- ▶ **Use pull-up or sliding doors on cupboards.** These are a sleeker alternative to hinged doors which protrude into the surrounding space and can block walkways, obstruct vision, or even cause injury.
- ▶ **Avoid placing appliances in corners.** Fridge doors, oven doors, and dishwasher doors – if placed in a corner – could obstruct storage areas that you might wish to access while unloading the dishwasher or cooking.
- ▶ **Allow space for multiple kitchen users.** Even if it means compromising on a kitchen island or dining table, make sure there's enough worksurface and floor space for all kitchen users to function and move freely without obstruction.



SMART SOLUTIONS

Engage smart storage solutions

Storage

Your kitchen is a highly functional area which means you need to make the most of all available space for storage. From ground level to head height and everything in between, think sensibly about where you put things and how they can be most suitably accessed to eliminate strain, discomfort, and unnecessary accidents.

- ▶ **Swap cupboards for full extension drawers.** Instead of bending and reaching for the back of shelves, full extension drawers will give you a clear bird's eye view from front to back. Deep drawers can also make easy work of handling heavy and bulky items.
- ▶ **Avoid awkward manoeuvring with stacked pull-out drawers.** While maximising storage space, tall pull-out units are accessible from both sides, so you can effortlessly see and access your smallest and most fiddly pantry items or gadgets at once.
- ▶ **Use easy access wall units for lighter items.** Heavy and bulky items are best stored below worksurfaces, but wall units are ideal for lighter items you'd prefer to browse at head height such as glassware. You can also enjoy an unobstructed view of the contents by using sliding or pull-up doors.

- ▶ **Corner carousels for restrictive tight spots.**

For efficient use of space in hard-to-access corner units, you can easily see and access items by installing rotating internal shelves.

- ▶ **Be organised with innovative internal fittings.**

Hettich offers a range of customisable internal storage solutions to keep items well organised, saving you time and stress looking for things.

When it comes to your kitchen storage choices, there's a lot at stake. Your storage solutions are what keeps food fresh, they can help you work more efficiently and comfortably, and they can make or break your beautiful interior design goals. Here are some clever storage ideas that'll make sure your trendy new kitchen looks fantastic and functions like a dream.

Food storage and preparation

Use all your space and keep a clear view, so nothing gets lost or forgotten.

- ▶ **Secure awkwardly shaped products with the customisable pull-out Cargo IQ.** Ideal for delicate or irregularly shaped items like bottles, jars, boxes, and packets, the Cargo IQ enables you to pull your items right out into view with easy two-sided access. You can also match it to your interior design with a choice of surface finishes and even reconfigure the interior for other uses like storing towels and baking trays.
- ▶ **Full view wall units with folding sliding doors.** Opening and closing hinged cupboard doors can slow you down and restrict your view of your essential cooking items. Our WingLine L gives you folding sliding doors for wall units so you can see everything at once without impacting the surrounding space.
- ▶ **Drawers built into tall units.** Drawers don't have to stop at waist height. Stacked drawers are ideal for maximising pantry space and keeping items fully visible and well organised. Meanwhile, sections can be pulled out separately for convenience and so you can easily fetch items from drawers above.

- ▶ **Multi-use pull-outs close to stove top.** With Hettich's smooth Quadro runners, pull-outs with two-sided access will work perfectly for storing frequently used foods near your stove, so you can quickly grab ingredients on the spot. A similar pull-out near your stove but below the worksurface is ideal for storing small appliances exactly where you're most likely to use them.
- ▶ **Stow loose or packaged food items securely.** There's nothing more frustrating than food packaging spilling their contents or not being able to quickly locate something you need. Hettich's customisable organiser systems solve this problem by keeping items firmly in place and in the right order, no matter how big or small they are.

Pots and pans

Save time and enjoy your cooking experiences with a storage system that makes your work easy and saves space.

- ▶ **Deep drawers on heavy-duty runners.** Now, you don't have to be selective about what you use drawers for. Even your tallest and heaviest pot will fit right in and slide out effortlessly with a heavy-duty deep drawer system – so much easier than pulling it from a cupboard.
- ▶ **Pan drawer with organiser elements.** Forget rummaging around in cluttered cupboards for the pot you need, drawers with organiser elements can make perfect sense of your pots, pans, and lids as they stay firmly in place and give you a clear bird's eye view.
- ▶ **Shallow under oven drawer.** No space is unusable with our compact drawer systems. Slim items like baking sheets and trays can be conveniently stored and pulled out from under your oven.



SMART SOLUTIONS

Folding doors, deeper drawers + more

Cleaning agents and waste

Install solutions that make the best use of your kitchen's most awkward and otherwise unusable areas.

- ▶ **Pull-out waste bins and recycling.** Don't spoil your sleek interior design with visible kitchen waste. Pull-out bins are perfect for concealing the mess by making use of space under your worksurface.
- ▶ **Specially designed under-sink drawers.** Typically, the space under your sink is cluttered with cleaning products while pipes and fittings obstruct access and your ability to keep things organised. With containers that fit around the plumbing, under-sink drawers make more efficient use of your space while keeping things tidy.
- ▶ **Stay safe with secure organiser systems.** Cleaning products can be dangerous, harmful, and damage your furniture if allowed to spill. Drawers with removable lidded containers and designated spaces are ideal for keeping products out of harm's way, upright, and securely stowed.
- ▶ **Extra large drawers.** Your cleaning equipment probably includes a few bulky items like a bucket or dustpan and brush – the sorts of things that easily get lost in the back of cupboards. Large drawers give you immediate access to everything you need.

Cutlery and Crockery

Discover safer and more convenient ways to store your delicate kitchen items than reaching for the cupboard above your head.

- ▶ **Drawers at or below waist height.** To avoid struggling and the risk of falling objects, plates and bowls can be kept in drawers, so you can see everything at once and easily lift them the short distance to your worksurface.
- ▶ **Wall units with folding or sliding doors.** There's no need to discount using your wall space – especially for lighter items like cups and glasses. Wall units with fully opening folding or sliding doors will play an important role in keeping you and your crockery safe. You could even leave your display open to show off your wares and boost your interior design.
- ▶ **Divide things up the way you want.** Customisable drawer organiser solutions which fit the size of your cutlery and different shapes of your bowls and plates will keep things well ordered and secure, so things never get mixed up.
- ▶ **Use drawers with variable depths and side panelling.** You can feel free to put as much as you want in your drawers – deeper drawers with heavy duty runners and closed side panels will make easy work of storing tall stacks of plates while keeping them secure during movement.





DESIGN

Q&A with Zephyr + Stone

Zephyr + Stone is an interior design studio run by sister duo, Ania Forster and Kasia Clarke. The sisters are best known for their Design and Styling tips, with thousands of followers tuning in across the platforms of Instagram, Pinterest, Facebook and their online blog.

Ania and Kasia are respected as experts in great design - to get their tick, a design must be both functional and aesthetically beautiful.

They are also Hettich Australia's Brand Ambassadors.

Coastal Project

Why has the layout been chosen for this space?

Like the majority of kitchens today the Classic Coastal kitchen is situated in an open plan space that flows to dining and living zones, so the layout must cater to far more than just food prep and cooking. It's designed to be a multi-functional space that's essentially the central hub of the home and serves a range of functions including family space, entertaining, and even at times as a work or meeting zone. The key to achieving this is integration.

The practical and functional storage solutions and appliances are installed at hand but out of sight, using smart Hettich hardware solutions like the Wingline Bi-Fold door. Whilst the sink is located centrally in the working triangle and within easy reach of all areas. This ensures a multi-tasking layout where functional storage solutions can be quickly hidden behind cabinetry, so when not in use the kitchen resembles furniture to connect seamlessly with the living spaces.

What do the natural wood textures bring to this kitchen?

The natural wood textures create a warm and relaxed feeling in the Classic Coastal Kitchen. They provide a good neutral base that allows any occupant to incorporate their own colour and personality into the space and are a classic finish that will stand the test of time and changing design trends. Finishes that are derived from nature or replicate natural materials really help ground a space and create a sense of calm. The natural wood textures were crucial here to ensure a space where you feel comfortable and at home the minute you step in the door.

Comment on the choice of gold taps and handles

Gold accents were incorporated with brushed brass tapware and handles to pair with the warm tones of the timber finishes. The brass adds an element of luxury and balances the space by adding warm golden contrasts to the white joinery and benchtop.

What does the neutral colour palette say about the space?

The neutral colour palette results in a space that feels light, easy and uncomplicated. Kitchens are generally the hub of our home, so a colour palette that is inviting, draws occupants in and makes them feel at ease is vital. When designing a kitchen, a neutral palette really accomplishes that feeling to create a space that's as much for food prep and cooking as it is for gathering and entertaining.

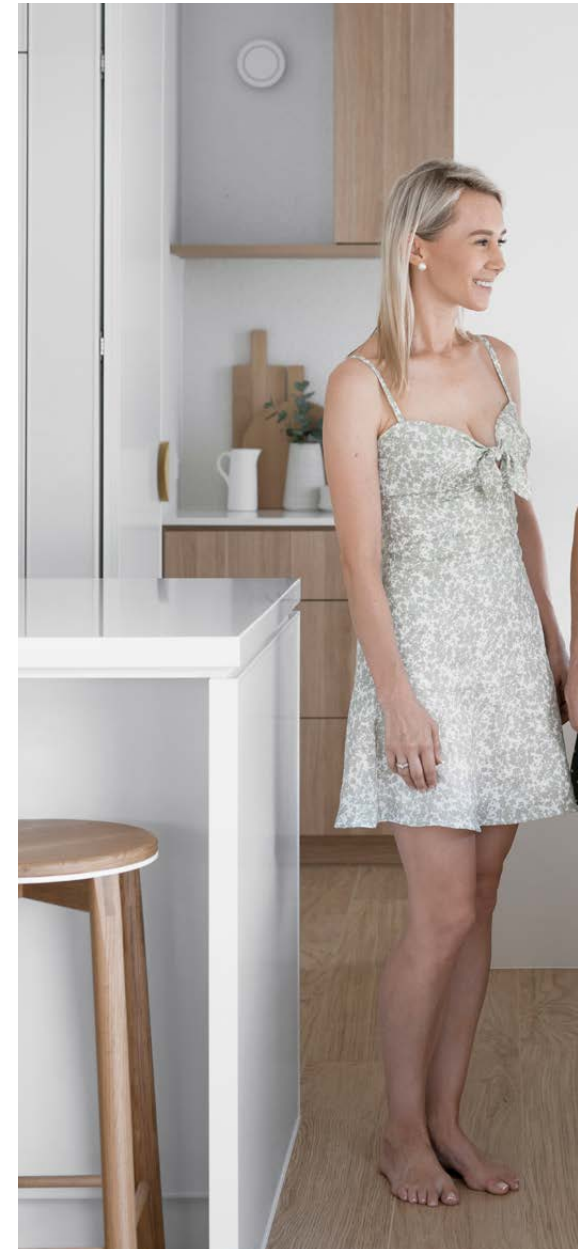
Investing in a neutral colour scheme and quality hardware also ensures a kitchen with timeless appeal and a design that remains current longer.

What is your favourite cabinetry hardware product for a well organised kitchen?

Soft-close drawers would have to be our number one favourite cabinetry hardware, followed closely by Hettich Wingline bifold doors. For us drawers are a kitchen essential for their ability to organise, store and provide excellent access to items. Bi-fold doors come in a close second for their versatility in allowing you to create customised storage right in the heart of your kitchen, that can be easily hidden out of sight when entertaining or not in use.

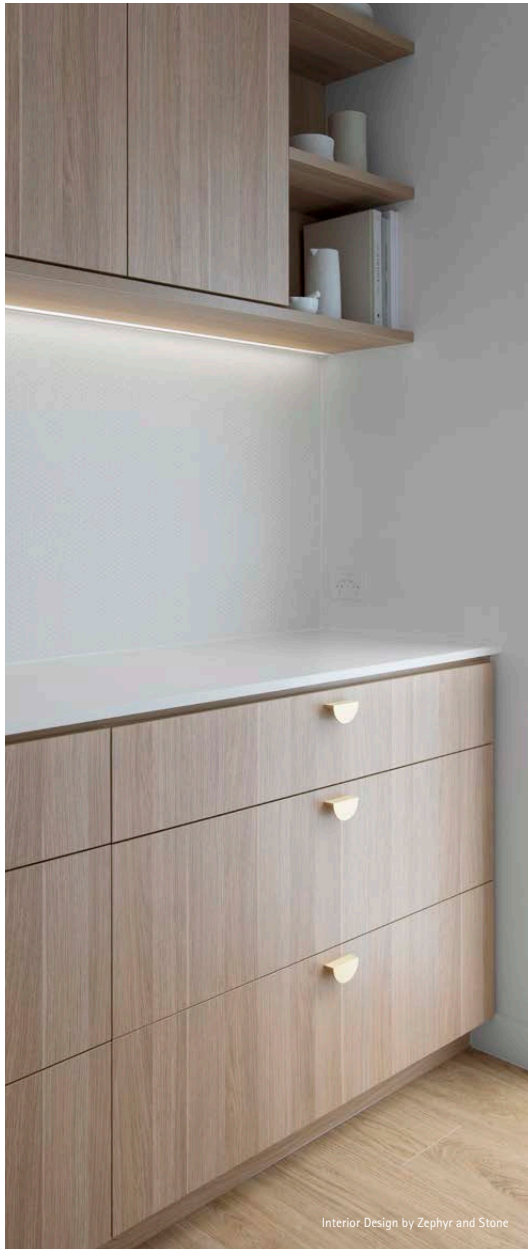
Statement lighting – how does this bring balance and focus?

Statement lighting creates balance visually and gives your space that designer look. It allows you to introduce elements of your colour palette and finishes into your kitchen and maximise ambience at night. When designing your kitchen, it's vital to visualise or look at drawings of your kitchen design as a whole, to see if there are any voids or imbalances. The right statement lighting will enhance the connection within the different elements or finishes in the space, and can be that finishing detail that completes and balances your design.





Interior Design by Zephyr and Stone



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Materials

Classic Coastal

- Hardware White InnoTech Atira soft closing drawers, Sensys hinges with push to open pins for doors and WingLine L bi-folding door system
- Timber laminate Polytec Natural Oak Ravine
- White cabinetry Polytec Chifley Thermolaminated doors, Blossom White Matt
- Bench top WK Quantum Quartz Alpine White
- Splashback Phenomenon Honeycomb A Bianco, Ace Stone + Tiles



Interior Design by Zephyr and Stone

DESIGN

Q&A with Zephyr + Stone



Interior Design by Zephyr and Stone



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Scandi Project

Furniture handles have been minimised –

what does this say? Handles were minimised in the Scandi kitchen with finger pull joinery to create seamless lines and a relaxed and understated design. Opting for finger pull joinery minimises the contrast between finishes to create clean, simple lines for a timeless and uncomplicated aesthetic.

Comment on the use of dark accents (black and charcoal tap, chairs and handles) The kitchen and home is true to Scandinavian design, featuring ample natural light, pale Oak and grey finishes and pops of black through hardware and accessories. The dark accents were essential to achieve visual balance and contrast to the predominantly minimal and monochrome colour palette.

Explain how a sense of balance and flow has been achieved with the layout and colours/tones. A sense of balance and flow has been achieved by opting for a muted, neutral palette of similar colours and tones. The minimal contrast between finishes ensures each connects with the next seamlessly to result in a harmonious and calming aesthetic. This combined with wide walkways and adequate open space, ensures overall balance and flow both in movement and colour.

What do the warm grey tones of the cabinetry bring to the space (compared to white or dark)?

The warm grey tones in this space ensure a softer aesthetic compared to what would be achieved with white or dark cabinetry. The warm grey was chosen to pair with the grey tones in the timber flooring, and in doing so minimises any variation in colour.

Striking black lighting with minimalist form –

what does this contribute? The striking black lighting was chosen for its minimalist design, to add vital contrast to visually balance the space. It's the perfect solution to make a statement without dominating or overpowering the overall minimal aesthetic.

Similarly, the bold marble island worksurface seems to deliberately contrast the delicate simplicity of other features – perhaps to draw the eye to a focal point in the space? The marble island work surface deliberately contrasts with the cabinetry to add pattern to the minimal palette. When creating a space of similar, muted colours and tones, it's essential to include pattern and texture to achieve visual balance. The pattern on the work surface does just that, and creates a focal point in the space whilst remaining sensitive to the overall design.

Materials

Scandi

Hardware	White InnoTech Atira soft closing drawers, Sensys hinges with push to open pins for doors and WingLine 230 bi-folding door system.
Timber laminate	Polytec Angora Oak Woodmatt
Pale Grey cabinetry	2PAC Satin finish, Taubmans Ashen Mist
Bench top and Splashback	Laminiam, Statuarietto Matt finish



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