

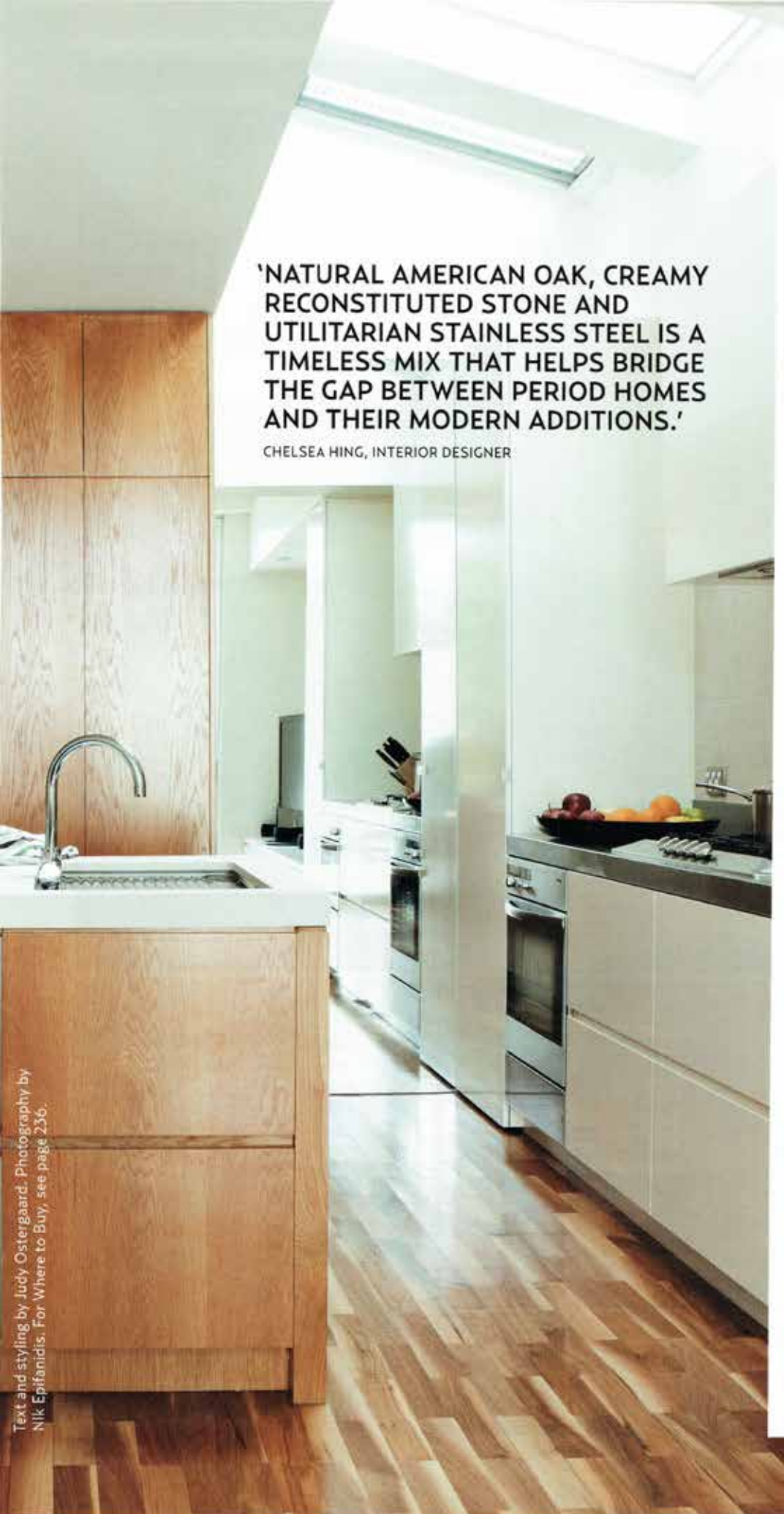
SPACE EXPLORATION

THE INTERIOR DESIGNER'S SOLUTION

This Victorian terrace in inner Melbourne is owned by a professional couple, who asked interior designer Chelsea Hing for the ultimate multi-tasking kitchen. They have a 'part-time' family in that their adult children frequently come to stay, and now that there's a grandchild added to the mix, their 16m² kitchen often needs to cater for the demands of five or more people. The couple wanted a good-looking layout where practical appliances and food-preparation mess could be hidden away and an aesthetic that would dovetail with the open living area in what is a relatively small space.



"I designed this kitchen around a combination of elements – cooking, storage and prepping," says interior designer Chelsea Hing. "By concealing the fridge and everyday items within joinery, the kitchen retains a simple and streamlined look. All the functions happen behind closed doors."



'NATURAL AMERICAN OAK, CREAMY RECONSTITUTED STONE AND UTILITARIAN STAINLESS STEEL IS A TIMELESS MIX THAT HELPS BRIDGE THE GAP BETWEEN PERIOD HOMES AND THEIR MODERN ADDITIONS.'

CHELSEA HING, INTERIOR DESIGNER

THE DESIGN

To merge the kitchen and living spaces, Hing designed the kitchen in two parts. A freestanding island bench in white and American oak creates a central dining zone, while the more pragmatic cooking/food-prep zone in stainless steel and white is located along the wall. Behind the island is an eye-catching, floor-to-ceiling section of oak joinery, which houses the integrated fridge and storage compartments.

"I felt it was important that the joinery and the benchtop felt like furniture in this open-plan space," says Hing. "The island bench doubles as a place for everyday meals. We needed to seat five and have it look like a table."

A retractable door within the tall cupboards opens to reveal secondary shelf space for the kettle and toaster. At the other end of the cupboards, there's room to store dinnerware and glasses. >

THE DETAILS

- ❖ A tall mirror has been affixed to the back wall (seen here to the right of the island bench, between the joinery unit and cooking zone). This visually extends the kitchen and creates a symmetrical relationship with the long hallway on the opposite side of the space.
- ❖ The ovens have been carefully placed to make it easier to bend and open the doors without banging into the island bench, an important detail in a tight space.
- ❖ The sink has been placed at the far end of the island bench to save on space; the dishwasher, bin and cutlery drawers are located below.
- ❖ Mixed materials are the hallmarks of this design: "I love the combination of having a utilitarian stainless-steel benchtop with cooktops, and mixing that with reconstituted stone," says Hing.
- ❖ The splashback tile was introduced to lend texture to the cooking wall and allow the rangehood box to stand out as a design element on its own, flanked by wall lights.

Project costs

American oak veneer and two-pack polyurethane cabinetry with stainless-steel benchtops \$30,000

Stone Italiana Jaipur reconstituted stone benchtop in Thyme \$3500

Fondovalle Loft Amsterdam vitrified splashback tiles \$1000

American walnut parquet flooring, \$140m² \$5600

Appliances

Miele H 5241 B 60cm oven with stainless-steel underdrawer \$2500

Miele H5040 BM combination oven/microwave with stainless-steel underdrawer \$3000

Miele five-burner gas cooktop (discontinued) \$2000

Westinghouse fridge \$1500

AEG semi-integrated dishwasher \$1500

Smeg recirculating rangehood \$900

Fittings

Single-bowl sink \$350

Abey Australia Lucia SK4 gooseneck mixer \$275

TOTAL COST: \$52,125

(Prices are approximate and pertain to time of installation.)

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ABOVE "The cooking zone was placed under skylights that wash light onto the area of the kitchen where you need it most," says Hing. **LEFT** The cupboard has a retractable door and provides secondary bench space to boil the kettle, make toast and plug in other small benchtop appliances. "It can be closed away after the breakfast rush," says Hing. >