

*Kitchen & bathroom*  
**DESIGN SPECIAL**

**WOLF**

# WHAT'S COOKING

Contemporary design, classic materials and ingenious storage are the go-to ingredients in high-performing kitchens right now.

PRODUCED BY ELIZABETH WILSON

## MODERN CLASSIC

### *The brief*

The owners of this Melbourne home wanted their new kitchen to play a central role in their open-plan living and dining area. Long-time admirers of the Hamptons aesthetic, they were keen to imbue the space with classic styling and colouring and to capitalise on every available storage solution. They turned to interior designer Chelsea Hing to realise their vision.

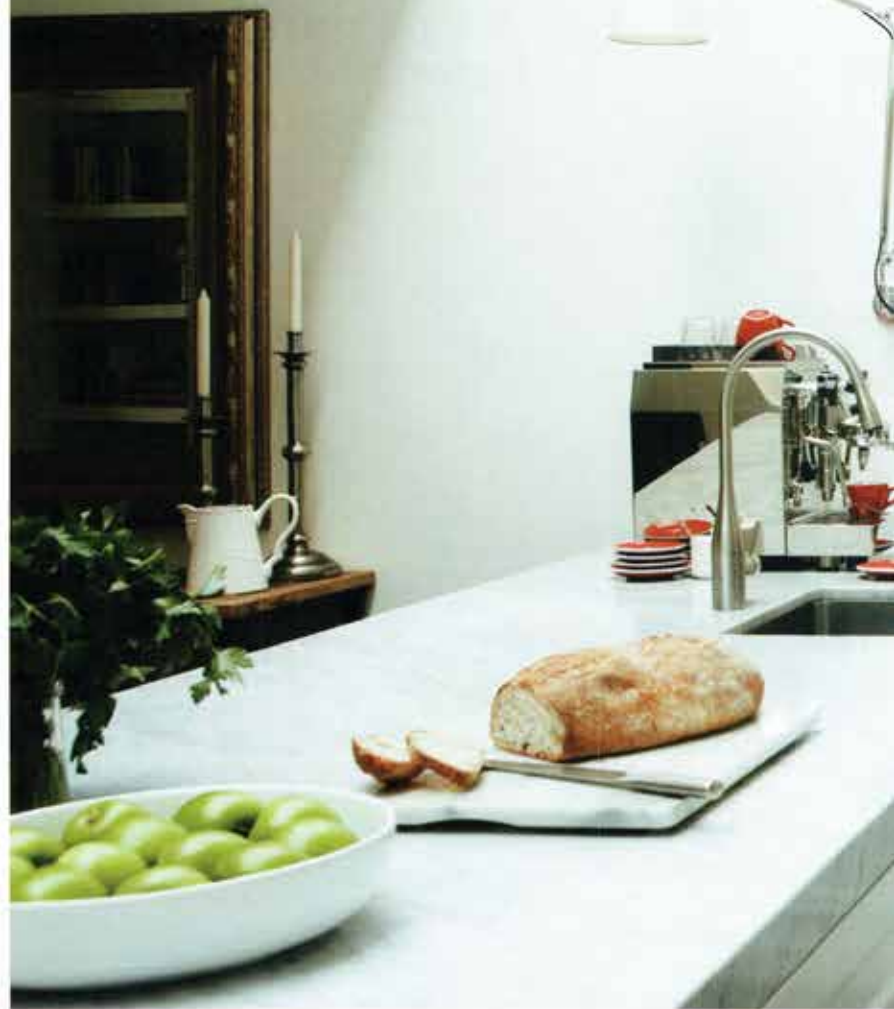
### *The design solution*

"I wanted to design this space using classic detailing but in a modern way," says Hing, who steered her clients away from a strictly Hamptons style to a more contemporary aesthetic. "For example, the cabinet doors have a panel detail, but it's a minimal, square-edge relief."

The call for timeless colours always leads to white, says Hing, who selected soft white for the cabinetry and walls combined with Carrara marble and stainless-steel for the benchtops and dark-chocolate coloured floors.

With space at a premium, Hing opted to design a galley kitchen, connecting the main bench to the wall to extend storage space rather than creating an island bench. The layout adheres to the rules of the traditional work triangle. The fridge and oven/cooktop were purchased before the design was underway, so they were the starting points: Hing remodelled an existing bulkhead to line up with the joinery around the fridge. The tight layout called for some creative storage solutions including the inclusion of a hidden pantry that is concealed by sliding marble panels behind the cooktop. The 200mm-deep cavity space provides storage for tea, coffee and dry ingredients. >

"In traditional classic-style kitchens the benchtop usually overhangs the cabinetry," says Hing. "I've designed this thick marble benchtop to sit flush with the cabinetry for a more modern and luxurious look."





## Project costs

Joinery \$27,500  
(including marble benchtop,  
splashback and sliding  
panels (\$7500) and stainless  
steel benchtop (\$3700))

Franke Kubus  
undermount sink \$700

KWC Eve sink mixer \$800

Appliances (all from  
Sub Zero and Wolf) POA

Tolomeo Basculante  
Light \$415

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

Text by Elizabeth Wilson. Styling by Judy Ostergaard. Photography by Nik Epifanidis. For Where To Buy, see page 283.





### The details

- ❖ **Cabinetry** Made from MDF, the cabinetry was painted with Taubmans Sienna Frost, half strength.
- ❖ **Benchtops** White 60mm-thick Carrara marble with a honed finish.
- ❖ **Hing** introduced stainless steel to delineate the work bench along the back wall. "The two different benchtop materials give the room more visual interest."
- ❖ **Splashback** Sliding marble panels operate via a flush pull with the marble moving along a top-mounted track.
- ❖ **Appliances** The owners had purchased the Wolf oven and Sub Zero fridge before Hing began designing, which suited her just fine. "With every kitchen I design, the fridge is always the starting point," says Hing. Sub Zero; (03) 9421 0232 or [www.subzerowolf.com.au](http://www.subzerowolf.com.au).
- ❖ **Wall lamp** The Tolomeo Basculante wall light is from Artemide. "I like bringing elements into the kitchen that are usually associated with living spaces," says Hing. Artemide; 1300 135 709 or [www.artemide.com.au](http://www.artemide.com.au).
- ❖ **Flooring** The existing red-gum floorboards were stained a dark brown.

**Chelsea Hing Design Consultants,** Melbourne, Victoria; (03) 8534 8020 or [www.chelseahing.com.au](http://www.chelseahing.com.au).



**FROM LEFT** Taubmans acrylic paint in Sienna Frost, \$40/L, Taubmans. Linished 1.2mm-thick stainless steel in satin finish, about \$47/m<sup>2</sup> (supply only), Rimex Metals. Carrara marble, from \$550/m<sup>2</sup> (installed), European Marble and Granite.

### DESIGNER NOTES



"The materials were chosen to reflect this kitchen being a "high-functioning space for a serious cook," says Chelsea Hing. On marble "Carrara marble was always going to be part of this kitchen. The clients had their hearts set on it for one thing, but I love Carrara because it's a time-honoured material for

kitchens. It's reminiscent of a traditional baker's slab or old-fashioned European bars. It's modern and historical at the same time." On stainless steel "It's a very practical surface to use in a high-functioning kitchen. You don't have to worry about it as it's robust and easily cleaned. It looks great with natural stone, especially a stone with veining in it. The two create a lovely balance."

### ALTERNATIVE MATERIALS



**Get the modern classic look** (from left) Trend mosaic in Karma, from \$570/m<sup>2</sup> (installed), Granite Transformations; [www.granitetransformations.com.au](http://www.granitetransformations.com.au). Perfekt Applåd fibreboard cabinet cover panel in White, from \$10/unit, Ikea; [www.ikea.com.au](http://www.ikea.com.au). Classico Supernatural Designs in London Grey, \$550/m<sup>2</sup> (installed), Caesarstone; 1300 119 119 or [www.caesarstone.com.au](http://www.caesarstone.com.au). Mauviel 20cm copper saucepan, \$569, Elite Imports; [www.mauvielaustralia.com.au](http://www.mauvielaustralia.com.au).