

The class of glass

Kitchens are no longer just places for cooking and eating. It's all about making a fashion statement. And this is what Michael Kitchener, of Kitcheners Kitchens, and his design team saw at Eurocucina 2010, the international kitchen furniture exhibition in Milan.

This showpiece event in April once again brought together the global pioneers in kitchen design.

It was an eye-opening event but what struck the team overall was the focus on natural timbers and veneers. The natural theme was so prevalent that they even saw herb gardens in kitchens.

Natural stones were very popular, particularly those with honed matt finishes, as were man-made stones with natural textures.

Some standouts were:

- ❑ floating cabinetry with no kickboards;
- ❑ handle-less self-opening doors and the prominence of push-touch technology;
- ❑ prevalence of clear glass to divide a work zone;
- ❑ irregular shapes in cabinetry; and
- ❑ textured materials.

Another emerging trend out of Eurocucina 2010 was the innovative use of glass in the kitchen. Traditionally used for splashbacks and tabletops, it is now increasingly popular as a benchtop



surface. Glass gives the illusion of weightlessness and a floating kitchen.

Technology is now producing stronger, tougher glass, so it can be used as a supportive material, able to support islands and give them the appearance that they are floating on air.

It's also being used as a subtle partition dividing workspaces, like the cooking and washing up areas, as well as even separating the kitchen from the dining room. Because it's transparent, rooms retain their spaciousness and light flow.

❑ **Details: 1800 826 144 or kitcheners.com.au**