

The Daily Telegraph

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# home

WIN! ONE OF FOUR  
KITCHEN BIN SYSTEMS  
WORTH \$205 EACH



## Recipe for success

We take all the heat out of choosing a kitchen **4**

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KITCHEN  
SPECIAL

**3** Tom Williams reveals the dark side of cooking

**16** An artful design that reflects its owners' taste

**22** Maeve O'Meara takes us on her favourite food safari

**FACT FILE**

**THE BRIEF**

To install a new kitchen as part of a larger renovation big enough to entertain family and friends

**THE COMPANY**

Kitcheners Kitchens

**THE BUDGET**

\$43,500

**THE BREAKDOWN**

- Cabinetry \$25,000
- Appliances \$8000
- Granite benchtop \$4000
- Stainless steel benchtop \$3000
- Trades (plumber, electrician, tiler) \$3500

The owners of this house have three children and like to entertain. So when the opportunity arose to create a new kitchen as part of a larger renovation of their Kingsford home, they made sure it would suit their needs.

Michael Kitchener from Kitcheners Kitchens says the new space has everything a gourmet cook could want including an oven, steamer oven, plate warmer, gas cooktop and induction cooktop.

The doors are vinyl vacuum formed, which offers a harder-wearing finish than polyurethane. Benchtops are family-friendly stainless steel, while the island benchtop is emerald granite handpicked by the owner. Pantry items are hidden behind bright red doors, a colour that is picked up in the floral wallpaper.

The owner made the mosaic splashback herself.

"The owners both work in the film industry so they are very artistic and not afraid to express themselves," Michael says.

Given its generous size, the kitchen has been designed in zones for easy preparation, cooking and cleaning. Best of all, it suits the owners and their family perfectly.

**Robyn Willis**

**MORE INFORMATION**

**Kitcheners Kitchens** 1800 826 144, kitcheners.com.au



**A** The emerald granite island benchtop offers a huge preparation area **B** The dishwasher and pantry are hidden **C** This kitchen has everything a gourmet cook could want



**ON A BUDGET?**

- Use CaesarStone throughout. It still has the sensory experience of stone but is cheaper than stainless steel and the granite chosen here.

- Opt for less expensive appliances and dispense with the steam oven in favour of the bamboo variety.

**DON'T COMPROMISE ON ...**

- Soft-close mechanism on drawers. Michael says almost 90 per cent of their installed kitchens specify soft-close drawers so that they have become standard.

- Ask for thinner stone rather than another benchtop surface. Nothing surpasses it for touch, look and sound.