

Smart, safe kitchens

LIFE at home for young families often centres around the kitchen, so it is important the space is functional, practical and most importantly, safe.

Figures from Monash University Accident Research Centre have revealed around 14,000

Australian children under five are admitted to hospital each year with kitchen-related injuries.

Michael Kitchener, of Kitcheners Kitchens, said parents needed to create a safe kitchen space.

“I am a father of two inquisitive young kids who love to touch everything, so I want to protect them from the kitchen, and naturally the kitchen from them,” Mr Kitchener said.

Mr Kitchener said parents should look for a kitchen company that would examine a family’s behaviour and requirements before creating the space.

He said most members of the Kitcheners Kitchens design team were parents so they understood the importance of safety aspects such as making bench tops the safest height for children.

The design team has drawn on a philosophy of “dynamic space”, which meant storage and workspace zones were customised so walk-in pantries and lots of drawers could be added.

The team also suggests a choice of rounded counter tops to prevent cuts and bruises.

The company can also offer ovens installed under the bench with a child lock or triple or quadruple glaze the face of the oven door to keep it cool to touch.

Other recommendations include the choice of low maintenance, durable surfaces rather than materials that could be scratched or damaged easily.

Mr Kitchener said Kitcheners had won HIA (Housing Industry Association) awards for design and staff could call on the latest international

HELP protect children in the kitchen with clever design.



KIDS IN THE KITCHEN

Here are some helpful kitchen design and organisation tips from Kitcheners to help parents keep children safe in the kitchen.

- Slippery floors can be dangerous. Ask your kitchen designer to suggest safe flooring materials.
- Try to avoid sharp edges and corners on benches to prevent injuries.
- Avoid placing cook tops near windows as this can be a fire hazard.
- Electric cook tops should indicate the power is on.
- Consider flame-failure features for gas cook tops.
- Ensure there is enough set-down space for hot pots and pans near microwaves, ovens and stoves.
- Keep cook tops at least 300 millimetres from tall items to keep heat away from other surfaces and allow space for pot handles.
- Make sure you store a fire extinguisher and first aid kit in the kitchen.

trends to create a space that was functional as well as beautiful for clients.

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