

family kitchens



Space to play

Considerations such as safety, comfort and ease of maintenance are as important as aesthetics when designing a family kitchen



Family friendly

A large kitchen island in this open-plan kitchen allows the cook to keep an eye on the children, even when they're outside in the pool

Keeping children safe and comfortable is a given when it comes to creating a family kitchen – but that doesn't have to mean that adults' needs are less important.

For this project, part of an extension to a Victorian Italianate house, the homeowners wanted to be able to cook while keeping an eye on their children. They were keen that their new kitchen could function as an adult-friendly entertainment area in the evenings, without the youngsters feeling out of place, says architect Melonie Bayl-Smith.

"The owners also wanted to retain the essence of the home's heritage component and introduce

environmentally friendly aspects," she says.

To allow the cook to chat to friends and family, the architect installed a kitchen island with integrated hob, so that cooking is carried out facing the dining and living area. The deep island top, 1200mm wide rather than a standard 900mm, forms a breakfast bar that allows the children to sit near the cook but away from hot splatters from the hob.

The original kitchen had only one tiny window and was very dark. Planning restrictions meant that while most of the room could be gutted and rebuilt, no new windows could be installed along the original north-facing back wall.

The solution was to install a large skylight above the work area. Bifolding doors opening to the outdoor pool area introduce more natural light, as well as natural ventilation. The owners are able to reduce their energy use, using less mechanical air conditioning and artificial lighting.

The owner didn't want a sterile, hospital-type feel. So Bayl-Smith paired custom-made, off-white cabinetry with a sea-green glass splashback and island panel, and taupe CaesarStone benchtops – both chosen to complement the existing burnt-orange dining table. Recessed LED lighting beneath the island top creates additional night-time drama.

Preceding pages and above left: This new kitchen, previously a dark, closed space, now incorporates a large skylight.

Top, centre and above: Appliances include a wine fridge, steam oven, coffee machine and combi-oven. The architect retained the original tiny window as a secondary light source and reminder of the kitchen's Victorian origins.



Architect: Melonie Bayl-Smith
RAIA, Liquid Architecture
(Willoughby, NSW)

Builder: Stuart Wilson
Constructions

Oven: Miele

Cooktops: Miele and Highland

Ventilation: Qasair

Refrigeration: Liebherr

Dishwasher: Miele

Splashback: Rainforest,
Starphire 400 Series, glass Deco
Glaze

Cabinetry: Satin polyurethane

Cabinetry hardware: Madinoz

Benchtops: CaesarStone in
Cashmere

Lighting: Superlux

Kitchen sink: Franke

Taps: Hansa

Waste disposal: Hettich

Water dispensers:

The Water Shop

Table setting: Fanuli Furniture

Story by Alison Wall

Photography by

Jamie Cobledick



Above: The renovated pool area is clearly visible from the kitchen.

Left: The architect has used materials and scale to accentuate the size of this large kitchen. Large porcelain floor tiles provide a uniform surface from the entrance to the family area. The 3.3m-high ceiling is the same height as the original ceilings elsewhere in the home.