



Left The 120cm VentSurface Rangehood is integrated in an overhead unit that mimics the dimensions of the kitchen island, and the 90cm Touch Control Induction Cooktop was seamlessly integrated into the Caesarstone bench. The etched-glass splashback pattern is by Flox. This page The handle of the 76cm 11 Function Pyrolytic Built-in Oven was used as a reference for the drawer pulls on the island bench, while the Hettich pull handles on the ActiveSmart™ 790mm French Door Ice & Water 819L fridge were also used on the pantry door. The stainless steel fridge Surround Kit ensures the fridge fits seamlessly with the stained oak cabinetry.



THE SOCIAL KITCHEN

Architect Evelyn McNamara teams up with Fisher & Paykel to reinvent a cramped kitchen as a multi-functional social space.

TEXT / *Jeremy Hansen*
PHOTOGRAPHY / *Jeremy Toth*

HOME What was this space like before you redesigned it?

EVELYN McNAMARA, ARCHITECT It was dated and cramped – you arrived at the dining table and had to walk around that to an L-shaped space with a tiny work area and small island. This left only a small window above the bench to see out to the rear deck and no direct physical link to outdoor entertaining area.

What were you asked to create with the new kitchen space?

The clients requested a spacious kitchen with better flow and more workspace, with an island bench to house a Fisher & Paykel Touch Control Induction Cooktop. They enjoy entertaining so a space that functioned well with guests was important. They also needed a lot more wine storage!

What were the key moves you made to respond to this brief?

The kitchen is the natural gathering point when guests arrive at your home, so I consider the appeal and entry to this space critical. I designed a clearer point of entry to the kitchen, which delivers

a noticeable 'wow' factor - you can't pass through the hallway without being confronted by this large, light-filled space. I brought light into the kitchen and dining area by flipping the layout, moving the dining area next to new bi-folding doors opening to the outdoor living area.

The other key thing was designing lots of storage to reduce visual clutter. The storage unit mimics the spatial proportions of the main kitchen work surface. The VentSurface Rangehood is housed into a custom-designed unit mimicking the dimensions of the island bench. This denotes the "work" area of the kitchen and helps spatially define the three areas: preparation and cleaning, cooking, and dining.

What appliances did you incorporate, and how easy was it to design for them?

The Fisher & Paykel appliances were incredibly easy to integrate. The 790mm ActiveSmart™ fridge comes with a stainless-steel Surround Kit that makes it sit perfectly flush with the timber cabinetry, and we mimicked its stainless steel on the benches to keep

the material palette sleek and coherent. The DishDrawers™ were seamlessly integrated into the stained oak cabinetry and the oven itself was used as a reference for the heights of the drawer pull recesses on the island, to ensure they all lined up. We also used the Hettich pull handles from the fridge on the pantry cupboards. The Touch Control induction cooktop was recessed into the Caesarstone top, resulting in a completely flush work and cooking surface.

What makes a successful kitchen for you?

The kitchen is the hub of the home and it must cater for the full spectrum of daily life: it needs to provide a space suited to breakfast on weekdays when you're in a hurry, weekends when you want to relax at the island bench with an iPad or the paper, and also weeknight dinners and weekend entertaining. When you have guests over to be entertained you need somewhere they can congregate and talk informally over a few drinks and nibbles before you sit down more formally for a meal. I think we covered all those bases in this space. **H**



Fisher & Paykel
fisherpaykel.com