

# LIGHT RELIEF

THIS GALLEY KITCHEN MIXES GOOD LOOKS WITH EYE-CATCHING ELEMENTS AND INNOVATIVE TECHNOLOGY

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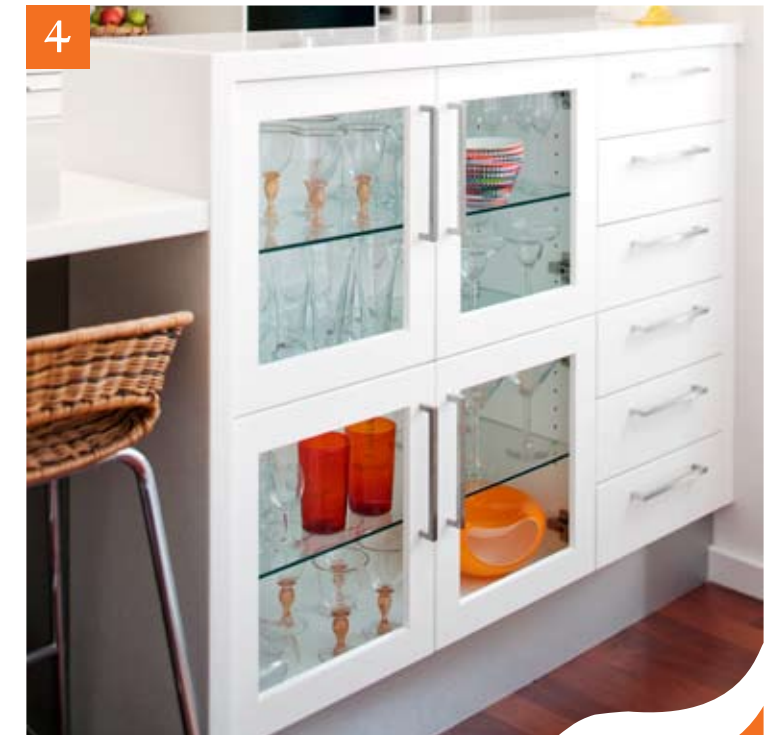
**1 All change**  
When your room doesn't match what you envisioned for your new kitchen, it can be worth the hassle and expense of making a big change. In this home, the door to the formal dining area was moved to maximise the available space. The result: an unbroken stretch that allows for storage galore and well-positioned appliances. A toughened colour-backed glass splashback sets off the scheme.



**2 Easy access**  
Drawers are much more user-friendly than cupboards in base cabinets, as the contents can be seen at a glance and aren't hidden away in dark depths. These days, they come in all shapes and sizes – this narrow unit is placed conveniently close to the cooktop and easily accommodates frequently used items such as olive oil, keeping the work surface clear.



**3 Going up**  
A built-in vertical wine rack is a clever way to fill a narrow gap. A strong visual feature, it helps to break up the clean lines of the cabinetry and offers highly practical storage. White, flat-fronted units teamed with seamless white Corian surfaces and stainless-steel handles are just right in a busy space that could otherwise have looked fussy. Together with the stainless-steel appliances, they offer a cool counterpoint to the warm tones of the blue gum timber floor, creating an appealingly modern kitchen.



**4 Island living**  
A glazed cupboard is the ideal place to display attractive glassware or colourful crockery, and this stylish cabinet serves a dual purpose: its extra height partially conceals the sink beyond, and any potential mess, without blocking the view from either side of the island. The island itself is a model of good planning – a breakfast bar and work space, storage drawers, steam oven, dishwasher, double bin and recycling drawer are all packed into its modest proportions. A sizeable island also provides a great gathering spot for friends and family while meals are being cooked or prepared.

STELTON VACUUM JUG IN PAPRIKA, STEM, FINI TUMBLERS IN CAMPARI RED, THE BAY TREE

## DESIGN FILE

Expect to pay: \$35,000 plus appliances.  
Appliances: Oven, steam oven, microwave, cooktop, rangehood and dishwasher, all Miele. Side-by-side fridge/freezer, LG.  
Benchtops and integrated sink: Corian in Antarctica, CASF Australia.  
Cabinetry: Gloss polyurethane in Dulux Vivid White.  
Flooring: Blue gum solid timber.

Splashback and under breakfast bar: Colour-backed glass, DecoGlaze.  
Stools: Bar stools, Freedom.  
Tapware: Hansa 'Cuisine' mixer, Winning Appliances.  
Contact: Anders Lawaetz of Seabreeze Kitchens, (02) 9938 5477, [www.seabreezekitchens.com.au](http://www.seabreezekitchens.com.au).  
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