

Kitchen Studio® 2024 DESIGN AWARDS

DESIGN STATEMENT EXAMPLE

Island

- The main sink location was dictated by the client's desire to face the dining area when in the kitchen.
- 2700mm was the maximum length of the Island dictated by the slab size of the selected stone and the ability to continue the grain down the 200mm slab ends.
- A right to left flow across the sink was governed by the dining room location and the client's washing process. Dishwasher is to the left of the sink, as the client loads the dishwasher with their recessive hand.
- A lower timber breakfast table was added to increase the total island length to 3300 and provide requested seating for children. This can be increased in height to future-proof the design.
- The granite top is 940mm high to ergonomically suit the client's heights.

Back Wall

- The existing window required tall units to be located to the RHS. This placed the fridge too far away from the entrance to the scullery. An additional fridge located within the scullery is advised to make this space useable.
- The brief indicated low oven use so I placed the oven under bench (contrary to client's request). Doing this allowed room in the tall storage area for the "must have" bar and wine storage. Should a wall oven be requested then the bar will need to be forgone.
- The powerpack in the over cupboards will need a remote motor to reduce the noise in the open plan area.
- Bench height for the hob is 850mm if induction, 830 if gas, to ergonomically fit the client's heights.