

## Touching aesthetic

This kitchen offers colour, texture, and a dedicated work zone for every task

Multiple dedicated work zones and multiple surface finishes could be tricky to juggle in a kitchen project. However, it's just these kinds of challenges that bring out the best in a designer.

For this project, by designer Natalie Du Bois, the client wanted a multifunctional kitchen that would release them from the constraints of their tired, u-shaped kitchen designed in the eighties.

"By reconfiguring the space occupied by the existing kitchen and laundry, we were able to create a number of dedicated work zones – an area for preparing hot and cold drinks, a private pantry, and a discreet television area, together with bar seating and an informal dining area – while still preserving the laundry," says Du Bois.

For the overall look and feel, the client requested a white-themed kitchen contrasted with dark timber. However, they were open to using texture and colour to create interest.

"We introduced both in a variety of ways, including contrasting white lacquered cabinets with both the horizontal-battened charcoal stained door panels and the mitred battens that wrap around the central island."

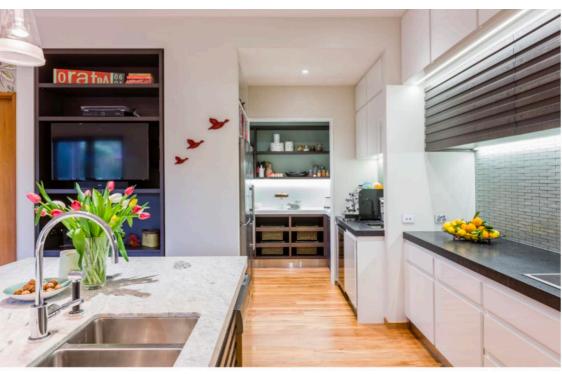
In addition, a variety of benchtop materials was used for the different work zones. Dark granite on the back bench was chosen to highlight the serene marine green glass tiles on the splashback above and to allow the hob to blend in. The pantry is kept clean and minimalist by the combination of a crisp white engineered stone benchtop matched with charcoal timber cabinets and pale green lacquered back panels and coloured glass.

"We placed emphasis on the island taking centre stage by using Princess White quartzite in a textured, leather finish. This stone has soft green tones that pick up on the sea green of the splashback directly behind the island," she says.

The natural wood floor grounds the twotone design, while the shiny stainless steel toekicks complement the tapware and ovens.

Previous pages and right: Divide and rule – this kitchen renovation by Natalie Du Bois has several dedicated zones, including a television station tucked in beside the island. The mainly two-tone design celebrates contrast with reflective white cabinets set alongside stained grey door panels and dark wood battens that encase the island and conceal the ventilation above the cooking zone. Flos pendant lights over the island add a delicate touch.









Designer: Natalie Du Bois,

Du Bois Design

Cabinetry: High gloss cut and buff lacquer; stained charcoal timber panel; quarter-cut American oak battens

Carcasses: Stained American Oak to interiors of top cabinets and pantry units; other carcasses in white melamine

Benchtops: Island, leathered Princess White granite; perimeter and drinks area, Honed Angola Black; pantry, Caesarstone Snow

Sinks: Main kitchen, Sergio UBD 790; drinks area, Sergio UB S250

Tap: Dornbracht Tara Ultra with rinsing spray

Hardware: Blum Intivo, Blum Servo and Blum Aventos

Handles: Scalloped negative detail Toekicks: Brushed stainless steel Bins: Drinks area, Hideaway bin; main kitchen, Hafele Euro Cargo with Servo

Lighting: Cabinets, LED strip lights; pendants, Flos

Splashback tiles: Mint by Southern

Oven, combi oven, cooktop, rangehood, warmer drawer: Gaggenau

Dishwasher: Asko Refrigerator/freezer: Liebherr Beverage centre: Vintec Waste: InSinkErator

Story by Charles Moxham Photography by Kallan MacLeod



more by this designer du bois at trendsideas.com



see more images 47957 at trendsideas.com



seach: kitchen island at trendsideas.com

Facing page, upper and lower: The walk-in pantry continues the twotone theme of the kitchen, with the drinks station set beside it, just out of public view. Handle-free cabinetry adds to the minimalist look.

Left: Beside marrying a number of textures and colours, the kitchen also reflects a wealth of painstaking detail - for example, the mitred battens run right round to the back of the island.