



this page:

bulthaup – Living Kitchens (PTY) LTD

### Working the Plan

It's advised that, whether renovating or creating a new kitchen, apportion ten percent of overall budget for unforeseen costs. Next, handle the easy work first, such as re-painting and removing existing flooring if laying a new floor. Perhaps introduce bulkheads or vaulted ceilings to vary the height across the space, this helps to create a spatial impression and defines different areas. If space is an issue opt for shallow, ceiling-mounted cupboards.

In the open plan layout, consider an island. It's a useful unit in which to fit an oven or sink, additional cupboard space and extra plug sockets. And it doubles as a casual dinette / server. Think carefully about the activity zones. It may be pleasant to clink glasses with guests while preparing a culinary masterpiece – à la Nigella – but they should not intrude within the preparation and cooking area. Installing a kitchen island is a practical way of naturally delineating space, and choosing one with a tall backsplash (which can also support a breakfast bar) will hide preparation clutter and soiled utensils.



Life in 2014 could make it increasingly difficult to find the time – and space – to spend at home with friends and family. Creating an open plan kitchen / casual dining unit is a popular solution that makes meal times a more social occasion. It's an area that can be utilised from breakfast through to dinner and makes family living sense.

Paula Arsens of Kitchen Design in Vancouver draws a distinction: 'The kitchen triangle is such a misnomer. It was a concept developed during the depression, when there was one person in the kitchen running from sink, to fridge, to stove. Today, there are dishwashing, food preparation, storage and pantry zones. As the hub of the home, the kitchen is shared by more family members. How we work in our kitchens has changed.'

'The close relationship between the open plan kitchen and general outdoor living spaces is now surely firmly anchored into South Africa's future, as we move away from previous norms,' says Brian Slavin from local designer / manufacturer Slavin & Co.

'Planning space for efficiency is largely determined by individual needs and requirements. What suits one does not necessarily suit another. It's always vitally important to examine a brief intently and to listen carefully to a client's lifestyle, family interaction etc., and only then to explore how best to accommodate the space available. There is no magic check list that could conveniently and immediately answer every planning solution.'

'The integration of the kitchen with the living area is a relationship that is here to stay,' reckons Colin Lee of bulthaup – Living Kitchens (PTY) LTD. 'Food is such an important part of our lives: we socialise and interact around it. We talk about it and blog about it. Why should the person who cooks be left alone while others mingle in a different area? This is not only true when entertaining but on a day-to-day basis. The kitchen is where people come together to share, it's the communal heart of the home. By using a subtle mirroring of finishes associated with a living area, the kitchen can now flow seamlessly into it, the two spaces blending into the fabric of one another. Pocket doors that conceal everything from coffee preparation areas to large appliances such as ovens provide the effect of making walls disappear into what looks like an unassuming row of units, and yet these systems can also be left open to become display spaces. Obviously, fully integrated appliances create cleaner lines to combine areas seamlessly.'



Slavin & Co.