



In the kitchen

CLEVER COMMERCIALS

MORE COMMERCIAL-STYLE APPLIANCES ARE MAKING THEIR PRESENCE FELT, BUT GETTING THE MIX BETWEEN 'HOME AND INDUSTRIAL' SPOT ON TAKES PRACTICE. DARREN JAMES AND MIELE'S RUDI NIEMOELLER LET US KNOW HOW IT'S DONE.

DETAILS THAT COUNT

APPLIANCES Miele **BENCHTOP** Calcutta Oro Marble and stainless steel **DOORS & DRAWERS** Makybe timber veneer
FLOORING Honed travertine tiles **INTERNAL HARDWARE** Blum Tandembox, Orgaline, Aventos Lift **SPLASHBACK** Mirror and travertine tile **TAPWARE** Gessi **WINE FRIDGE** Vintec



Darren James' winning kitchen design: Long lines and generous space are punctuated by high-end materials. COURTESY INTERIORS BY DARREN JAMES

ROOM REVIEW

Darren James recently received a gong at the Design 09 National Kitchen and Bathroom Designers Institute Awards, and this is the kitchen that sealed the deal. The brief was to deliver a kitchen that could keep up with an active family of four, a family who enjoy cooking and entertain often, but also wanted a decent dose of wow factor without compromising on functionality. James's answer is this modern European-inspired design that, while relatively uncomplicated, incorporates luxurious features and high-end materials.

In line with the client's direction, James has created an inviting living space that also meets their storage and entertain-at-home cooking requirements – an oven bank and a plumbed-in coffee machine flank the butler's pantry that's hidden behind an opaque glass door.

THE DESIGNER:

Darren James

Establishing his practice in 2004, Darren James originally manufactured and installed timber joinery on luxury boats after being trained in the craft by a Danish artisan. Interiors by Darren James is based in Loganholme, south of Brisbane.

A new breed of domestic appliances take their inspiration from commercial kitchens and restaurants. TepanYaki plates, integrated steamers, salamanders, induction woks – all have been tailored to suit the home kitchen, but their professional origins are obvious. Not only has their size and therefore imposition on a kitchen been pared back to suit the domestic setting, but they often come complete with the clever technology we've grown used to (pyrolytic, self-cleaning technology, or a handful of automated functions), technology that professional chefs typically have to do without.

Driving the trend is a combination of the consumer's love of all things new when it comes to technology, and an influx of passion surrounding food and cooking. Miele Australia's Rudi Niemoeller explains: "There is an ever-increasing interest in home cooking and, with this comes an increase in the sophistication that we demand from our cooking appliances. We demand cooking technology that allows us to showcase our advanced cooking processes."

When it's done well it typically incorporates a larger-than-usual kitchen, and even the addition of a butler's pantry – a feature that James says is increasing in popularity, and one that helps reign a home kitchen in, preventing it from being overtly commercial, despite the addition of a raft of the new-breed appliances. "I'm finding that people are choosing to increase the size of their kitchen and are including a butler's pantry to house additional appliances. The working triangle is an old faithful, but these days kitchens are designed in zones, bearing ergonomics in mind to optimise form and functionality."

Try to avoid over specification, where every commercial-meets-domestic appliance one can

CONSIDER THE FACT that with these new appliances comes new demand for space, services and structural elements. "The extra demand on services do need to be considered," says James. "Induction cooktops may require their own circuit and built-in steam or coffee machines need to be plumbed in, but has plumbing been allowed for in the relevant wall?"



Gas cooktop, induction wok and tepanyaki grill. COURTESY MIELE

think of is installed into a kitchen, just because it's on the market. James says the key to making this trend work is listening to what a client wants. "Appliances need to be selected carefully, and while you don't want to exclude anything, you also don't want to have appliances sitting there redundant. It's a waste of space and money."

To assist with choice, Miele has Galleries operating in capital cities around the country. Niemoeller explains: "Each Miele Gallery also features a Live Kitchen where cooking classes are staged to help customers in making decisions about the type of appliances they may want to purchase."



Product pick Miele's latest (and we'd argue most impressive) commercial-meets-domestic offering is the CS 1421 S Salamander, one of 10 appliances that make up the manufacturer's CombiSet range. Taking its lead from the salamanders found in professional kitchens, which used to brown, grill, glaze and keep food warm, and are typically bulky and consume a lot of space, Miele's version instead sits snugly beneath the benchtop when not in use, showing only its stainless steel cover and controls. It's not until it's switched on that it glides into view, presenting 12 power settings to regulate the unit's heat intensity. Cost: \$4,699.