

KBDi Winners Announced

The winners of the inaugural KBDi Kitchen and Bathroom Design Awards were announced at a gala dinner on the Gold Coast last month. KBDi Executive Director, Alex Milne, said the awards recognise the achievements of individual designers represented in Australia who lead the way in kitchen and bathroom design, innovation and technology. "The quality of entries in this year's awards was outstanding," Alex Milne said. "It was exciting to see not just clever, innovative design, but also excellent documentation and, most importantly, solutions that matched the needs and aspirations of the designers' clients."

Darren James won the National Certified Designer of the Year and was also Winner-Medium Kitchens QLD. Fitzroy-based Patricia La Torre, won Small Kitchens Vic/Tas. These talented kitchen designers are featured here.

Darren James, of Queensland based *Interiors by Darren James*, had two winning projects in the KBDi Awards: a project at Coorparoo for clients S & S Miotti achieved the Designer of the Year, and a project at Fig Tree Pocket, won him the Medium Kitchens Qld award. Here, we profile the Miotti project.

The brief for this extensive renovation of a quality art deco home situated in the leafy suburb of Coorparoo, Brisbane called for a remodeling that would combine the kitchen and living space in a unique way. Whilst a modern European style kitchen was highly sought after by the clients, ensuring the home's historic qualities of elegance and charm were faithfully maintained was of equal importance. This led to the creation of a space that differed from the 'fully concealed' kitchen usually associated with contemporary European design.

Central to the aim was the need to create a bright hub of family life, a space where this young family of five and all those who enter it can enjoy the informal freedom of this busy space. The result truly expresses the evolved 'living room kitchen' - an integrated living solution combining kitchen, casual

dining, and entertainment. The key to designing an integrated space that truly serves as a multipurpose room was to create casual yet defined 'activity zones' including cooking and food prep, storage and dishwashing, casual dining as well as informal seating for relaxing and enjoying media entertainment.

The first issue addressed was the layout. The remodeling necessitated a complete repositioning of the kitchen to allow for a more functional free flowing space. In addition to creating maximum visual impact for the space, the new location of the kitchen aids in circulation, access and takes full advantage of the natural light that bathes the room through the southern window.

Another major consideration was the existing timber clad ceiling that was a dominant feature in the old kitchen, so much so it was visually overpowering. The decision to sheet in the ceiling not only modernised the space but also allowed for the thoughtful placement of down lights and surround sound speakers.

After these two major considerations had been addressed, it was time to focus on the other elements of the design. Every detail of the kitchen was carefully thought out to maximise space, productivity and exceptional ease of movement between the activity zones.

A modern European element of split level 20mm Caesarstone benchtops with a 10mm shadow line was incorporated into the design. 940mm high working surfaces provide an ergonomic height for the clients whilst the 710mm lower tops continue underneath the existing window and follow through to the large concealed pantries.

The cooking zone incorporates a custom made stainless steel profiled bench top and 200mm high stainless moulded shelf splashback - providing not only a practical heat resistant landing but the ultimate surface in terms of hygiene and food preparation. Central to the cooking zone is a 900mm wide freestanding Ilve oven which was specifically requested by the clients.

Awkward planning and a lack of storage have been thoughtfully resolved, clearing the way for a more functional streamlined kitchen and simpler life. Every storage item has been thoughtfully located in terms of function and frequency, with the use of Blum slow motion drawers keeping everything within easy reach.

Concealed behind the high gloss lacquered doors and drawers is the full range of Blum organisational accessories, including plate racks, spice racks as well as 'orgaline' for cutlery and utensils.

The expansive sized peninsula houses the kitchens undermount sinks and separates the cooking

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Darren James' winning kitchen for the Miotti's