



Galleon

Sleek and efficient, this galley-style kitchen has the owner operating at maximum efficiency

This kitchen features an unusual split-level floor, making the bulk of the kitchen a step lower than the island bench top which fronts the room. To step into this kitchen is to step into a functional, well-laid-out and streamlined area. Most of the kitchen cabinets run along the back wall, which also hosts the freestanding oven, giving the area the impression of great length and space. The kitchen also incorporates the washing machine and dryer at one end. Space is maximised through the use of light ash cabinets together with stainless-steel bench tops and appliances, all of which help natural light move about the room unimpeded. The old kitchen was very dated and dark with little or no useable storage space, so it was important to the owner that the new room be filled with light, easy to use and a pleasure to work in.

The owner also wanted a more than adequate amount of storage space, which has been cleverly provided through the use of a variety of above-bench cupboards and under-bench drawers. Long stainless-steel handles add to the modern design of the kitchen. A

full-length pantry features at one end of the galley. The kitchen's design incorporates a triangular shaped work area between the oven, refrigerator and sink, making it very economical to move around and work within the space. The smaller appliances such as coffee machine, toaster and microwave have been positioned on the periphery of the work area – easily accessible but not encroaching directly on the work space.

A main visual feature has been created on the island bench, with the addition of a glass-face panel and matching glass bench top. Stylish features include smoky-glass display cabinets on either side of the oven, drop-down shelving under cupboards and matching stainless-steel accessories.

One of the owner's main requirements was to use stainless steel throughout but not have the kitchen feel too sterile or hospital-like. The designer has used the warmth of the cabinetry to provide a welcoming tone, while the tessellated-tile design on the floor draws visitors towards the room.

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The kitchen was designed by Garrett Hebden and built by **BETTER BATHROOMS & KITCHENS** 235-237 Union Road, Ascot Vale Vic 3032 Phone (03) 9370 7288, email betterbathroom@optusnet.com.au or visit www.justbetter.com.au • **DOORS** Victorian ash **PANELS** Victorian ash veneer **HANDLES** Hettich stainless-steel bar **BENCHTOP** Stainless steel **SPLASHBACK** Glass and stainless steel **KICKBOARDS** Stainless steel **FLOOR** Tiled **LIGHTING** Low-voltage downlights **APPLIANCES** include an Ilve oven, Ilve cooktop, Qasair rangehood, AEG dishwasher, Jennair refrigerator, Oliveri sink and Greens mixer 600 taps.