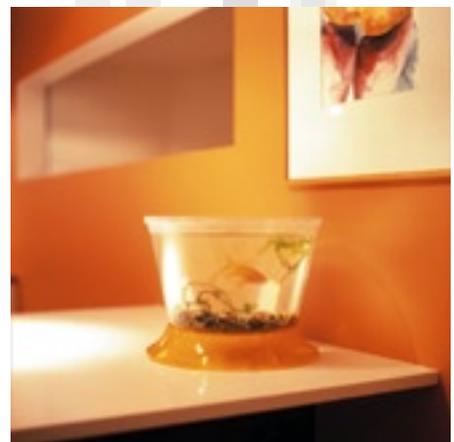


# the right ingredients



Take one homeowner who knows exactly what she wants in her new kitchen, add an award-winning designer with a comprehensive knowledge of kitchen products and materials – and how to make them work. Blend their ideas together and you've got a recipe for success.



Dave and Sue Knight were building a new home in Nelson, and took a very hands-on approach to all aspects of the design and construction.

'I thought really carefully about how I use a kitchen, where I put my tools and what needs to be where,' says Sue. 'We had very clear ideas about what we wanted.'

They took those ideas to Ingrid Geldof, of Ingrid Geldof Design in Christchurch, hoping that she could expand on them. They weren't disappointed.

'It is essential to have a thorough understanding of kitchens, of hardware, of products and materials in order to create a design,' says Ingrid. 'With the client brief,

we first work out what basic elements the client wants. Then, I extend the brief by asking a lot of questions and bringing up ideas they often hadn't even considered.'

Clean, contemporary lines and a fun, functional workspace were at the heart of this kitchen design.

The surfaces are all smooth and sleek, with stainless steel benchtops and a lacquer finish on the cabinetry. Its strong, linear style suits the architecture of the home.

'It has a very sophisticated look, with recessed handles, no overhangs and a fine finish on the main benchtop,' says Ingrid. 'The dark stain on the European ash brings out its grain and emphasises its linear quality.'

Colour your kitchen joinery in your favourite Resene shade or metallic, or protect timber grains, with Resene ArmourCat.



Building on this look, Ingrid suggested the horizontal cutout in the warm orange feature wall.

‘It adds an element of surprise to the design,’ she says.

Positioned at Sue’s eye level, it gives her an expanded view through the living room and out the front window.

Drawers are an important part of the design, and their size and location were carefully considered.

‘There is a tall drawer beside the stove that holds all the cooking oils and bottles,’ says Sue. ‘Above it is a spice drawer where all the labels are visible. It was also a dream for me to put a whole dinner set in a drawer. Now I tell my friends to come over and see my drawer of white bowls!’

Sue also had a collection of oversized platters and wanted somewhere easy to store them. Ingrid designed a platter stacker inside the cupboard beside the microwave that makes access a breeze.

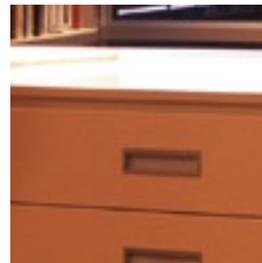
A walk-in pantry gives Sue a second work area with plenty of extra storage. The two stainless steel benchtops, matching those beside the stove, are handy for storing kitchen appliances and deli jars. A pocket door easily hides the pantry from view.

The true test of the kitchen came when David and Sue moved in and started to use it.

‘Nothing has changed its place – except some tea towels and plastic bowls,’ says Sue. ‘We are really happy with the design.’ **H**



Designer: Ingrid Geldof,  
Ingrid Geldof Design  
Cabinetry: 21mm MDF  
lacquered and gravel-  
stained European ash  
Resene Tapa



Handles: Confalonieri  
Silver 9052  
Resene Charger

Toekicks: 150mm  
Wilsonart in Titanium  
Aluminium  
Resene Bunting



Benchtops: Absola  
Cristobal and satin finish  
stainless steel  
Resene Fireball

Get this look with  
Resene Fireball, Resene  
Bunting and Resene  
Wan White. Use Resene  
Zylone SpaceCote in open  
plan kitchen and lounge  
areas for a low-sheen,  
durable finish.  
Resene Half Masala



Resene Spinnaker