FOREVER home



Designed by Anya Ziolek



When they first came to the showroom, Claudio and Clara were looking for the perfect kitchen solution.

They just bought their "FOREVER" home and were keen to renovate and make it their own.

The PROJECT was driven by my Client's desire to create a perfect environment to fit their lifestyle.



The need for a functional space with clearly defined zones as well as visual elegance were priorities. The newly built extension was perfect for creating zones such as Storage, cook/prep, serve and entertain

The Walk in Pantry was just an ideal way to keep storage under control and enjoy extra work bench with sink and XL dish washer.

Frequent family and friends gatherings became a pure pleasure.

My Clients could enjoy their time entertaining rather than stressing and cleaning. To make their wish come true we installed 2 dish washers. A single dish drawer in the main Kitchen for quick and small load such as coffee cups or wine glasses and XL dishwasher in the WIP. Just the idea of taking away dirty dishes and shutting the door behind them appealed to my clients immediately



The main kitchen was "divided" in 3 main zones.

Cooking/prepping, Serving and Entertaining

The ISLAND itself has multiple uses. Serving BUFFET is lowered.

It is defined by different height and width resembling proportions of a dining table.

It doubles as an extra prep zone if needed.

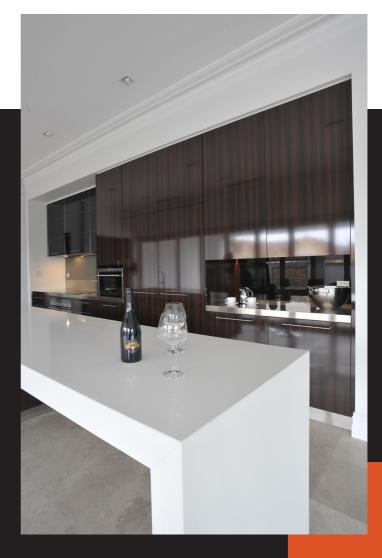
It overlaps with the Prep Bench which is standard height and includes

2 bowls undermount Sink.

The long 920mm high bench continues and transforms into a BAR with sitting on both sides for easy casual entertaining.

Coffee and Tea facilities are located in the niche integrated in the wall run and right under the nische you will find cups and wine glasses.

For those hot days cold drinks are available in the integrated Fridge just 1 step away.





The wall run reflects the functionality of the island. The cooking area is located opposite sink and Prep Zone. There is plenty of room around the Cook Top for convenience and safety. An integrated, ducted Range Hood is concealed in the stunning feature over head cabinets. They feature high gloss Black doors in an aluminium frame and hydraulic lift up fittings.

The same Laminex Ultra Glaze doors are used on the outside of the "Buffet" to achieve the touch of elegance

The integrated Fridge and Freezer are easily accessible from all zones.

The variety of different materials and textures work perfectly with the state of the art appliances. Cabinets in Amerind Cuban Walnut with Laminex Ultraglaze Black, Stainless steel and Absolute Blanc Smartstone Benches finished with metallic painted glass Splashback, deliver the sophisticated look my clients expected.

The brief was achieved in both functional and visual aspects.

Mission accomplished.

Claudio and Clara are very happy with the results and recently came back to discuss an outdoor kitchen and entreatment unit

