

INTERIOR DESIGNER PAUL HECKER "Our brief was to create an entertainer's dream with a generous kitchen that was practical and the focal point of the living and dining space. It includes professional-quality appliances, luxury finishes and a huge circular walk-in pantry with a 'housekeeping hub' set up with a laptop for bill paying and, of course, online shopping! The pantry enables the residents to hide all their appliances, keeping the benchtop and island free of clutter. The kitchen bench and study joinery create a strong linear design element along the entire 15-metre east elevation, utilising the dramatic views as a backdrop and simplifying the spatial flow by being close to both the living area and internal courtyard."



THE TOP END

Luxe surfaces and appliances make this high-tech kitchen an entertainer's dream.

FACT FILE Designers Hecker Phelan & Guthrie. Joinery GOS Australia, using two-pack polyurethane in Dulux 'Natural White'. Benchtop Honed Calacatta marble from ArteDomus. Sink Franke 'Kubus' stainless-steel undermount sink and drainer from Mary Noall. Tapware Franke chrome single-lever mixer from Mary Noall. Refrigerator/freezer Liebherr side-by-side combination from Andi-Co. Ovens/warming drawer Gaggenau built-in stainless steel-backed oven, combi-steam oven and warming drawer from Sampford IXL. Cooktop Gaggenau 'Vario 400' series modular gas cooktop with grill, gas wok and teppanyaki grill from Sampford IXL. Rangehood Qasair 'Universal' rangehood from Mary Noall. Splashback Honed Calacatta marble from TTI Stone. Dishwasher Two Fisher & Paykel 'DishDrawer' from Clive Peeters. Lighting Artemide 'Rasta' 86 adjustable downlights, Reggiani 'Sunny Light' track lighting with Selux 'Eutrac' from Euroluce, and Eclipse Table lamp by Objekto from Hub. Flooring Grigio Cenere marble floor tiles from ArteDomus. For stockists see Address Book.