





All points covered

Apart from the tell-tale ovens, this kitchen could be an abstract composition of pleasing materials and forms. But when it comes to mealtime or an indoor or outdoor gathering, the functional layout of main and ancillary spaces shines

Connection, and when necessary separation, is an important part of an entertainer and family kitchen's efficient operation. This kitchen is a case in point – incorporating kitchen, scullery, pantry, cool room and linked outdoor kitchen harmoniously in the sleek, clean-lined design.

In terms of stand-out good looks, the kitchen is an eclectic mix of timber, veined dark and white porcelain sheet, together with black and white cabinetry surfaces, and mirror glass.

Together these elements create a sense of visual warmth and make a striking statement, says designer Daniel Lomma, who created the

kitchen along with co-designer Dominik Frisina.

“However, the homeowners place a high priority on food preparation and entertainment around the kitchen area and both these factors were key drivers of the design,” says Lomma.

The result is a layered kitchen, with the main kitchen at front, the scullery located behind, and the two zones served by ancillary spaces.

Being tucked behind the main kitchen, the scullery, or prep area, needed to be able to be screened from view from the main kitchen and public spaces beyond. But, at the same time the it had to be part of the functionality of the front

Previous pages and above left: Layer upon layer – this kitchen by Daniel Lomma Design has distinct areas of operation, with the island out front, main kitchen behind and the scullery in turn behind that. The connected outdoor kitchen is to the far right.

Top: A sliding door conceals the kitchen's handy walk-in pantry.

Above: The generous rear scullery has a mirrored splashback, while the cool room door is seen at far left.





Architect: Daniel Lomma, Daniel Lomma Design Design; co-designer, Dominik Frisina
Cabinetry: Veneer, custom lacquer, from World Wide Timber Traders
Cabinetry hardware: Blum
Benchtops and island: Maximum Porcelain by Artedomus
Splashback: Mirrorlux
Kitchen sink: Franke
Water dispenser: Zip Tap
Oven, cooktop, ventilation: V-Zug, from Winning Appliances
Refrigeration: Liebherr, integrated, from Winning Appliances
Dishwasher: Asko, integrated, from Winning Appliances
Wine fridge: Vintec
Flooring: Porcelain tile by Trend Ceramics

Awards: Trends International Design Awards (TIDA) Kitchens – Winner

Story by Charles Moxham
Photography by Michael Conroy

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Previous pages: Divided interests – a pocket sliding door separates the indoor and outdoor spaces. However, the two kitchens are connected as they share various cabinetry finishes – this includes the same wood on upper cabinetry and rangehoods, together with the same white, veined finish on the kitchen benchtop and the outdoor island.

kitchen when required.

“To achieve both we added a sliding splashback that emerges from behind the full height cabinetry wall that houses the wall ovens and integrated fridges.”

Adding light and a sense of space, the scullery’s own rear splashback is in a mirror finish.

The pantry – housing every-day items, such as appliances, a sink, and a Zip tap – needed to be within close vicinity of the main kitchen. So this is positioned to the side of the front kitchen workspace behind a sliding door.

Part of the main island forms the day to day

meals area, which had to be large enough for all the family to sit around.

And located at the inner end of the scullery behind a glass and stainless steel door, the cool room is also in close vicinity to both the front-of-house kitchen and, of course, the scullery itself.

The outdoor kitchen, complete with under-bench fridges, a barbecue, underbench oven, DishDrawer, and pizza oven, flows on seamlessly from the scullery.

“We achieved this by having a pocket slider door, allowing totally free and unrestricted access,” says Lomma.

“The traditional dome shaped wood fired pizza oven has been concealed behind feature tiled brick nibs to complement the streamlined design of both the indoor and outdoor kitchens.

In terms of socialising, the island and back bench to the outdoor kitchen are congregation areas. Both the indoor and outdoor kitchens let the chef both work and take in the wider spaces.

“The kitchen forms an integral part of this family home, and can be seen from anywhere on the ground floor,” says the designer. “It is a space for large groups to come together as well as for just the family of five to enjoy.”



Above: The chef using the kitchen can take in the wider interior at a glance – making it ideal for socialising with guests or chatting with family. With the casual stool seating tucked away, the island takes on a more abstract presence.

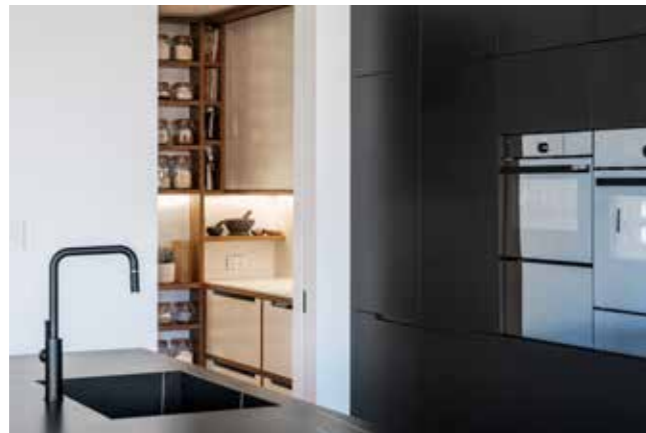
Left: The inset barbecue is flush with the top of the outdoor island countertop, while the timber clad extractor above clears the air.



The chef in this family and entertainer's kitchen can prepare dinner and chat with guests or family members at the same time.



The casual island stools in this kitchen can be tucked right in under the benchtop for a sleeker look.



A sliding pantry door reveals fitted cabinetry and display shelving in this kitchen by Daniel Lomma Design.



This kitchen by Daniel Lomma Design includes a well-stocked pantry. Together with fitted cabinetry and plenty of display shelving, there's also a microwave and other small appliances.



This outdoor kitchen is connected to the adjacent indoor kitchen via a rear pocket slider. The indoor and outdoor kitchens share some common cabinetry materials for a wider harmony.



The rear scullery splashback doubles this kitchen's sense of space. A second splashback, to the rear of the main kitchen, retracts behind the full height dark-toned cabinetry to the left.