

# DESIGNER PROFILE

Susan O'Neill, designer at Glenvale Kitchens.

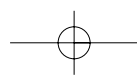


**Tell me a little about your career to date.**

I joined the Glenvale Group 11 years ago. Since then I've been lucky enough to have had numerous opportunities to work alongside some of Europe's leading manufacturing giants. These experiences have allowed me to contribute to Glenvale's growth and development into one of Ireland's leading manufacturers of bespoke kitchens.

**Are you finding an increase in the demand for open plan living.**

Open plan living is as popular as ever. The Dynamically Different Range is a bespoke collection which can be tailored to suit this open plan trend.



## designerprofile

### What is the most popular kitchen design at Glenvale at the moment?

In the Summer of '08 we launched 'The Dynamically Different Range' which is already proving a phenomenal success. The DDR is a range of individually commissioned kitchen furniture for the most discerning clientele. We consider the function and usage of the kitchen throughout the key design stages and embrace the lifestyle of the client in order to determine its functionality. Every customer I talk to wants a new kitchen that looks absolutely stunning on the outside but we also make sure that it works wonderfully well on the inside. The range is complemented by some stunning designer products, such as Guttman extraction systems. These highly efficient extraction systems provide German technology that is, not only extremely powerful, but also exclusive design quality. Kitchen Aid or Miele appliances complement this range and the Quooker Boiling Water Tap provides an ultra safe alternative to the kettle.

### Describe your own kitchen.

This is a subject which has been receiving much debate of late, and will soon be 'Under Construction'. When I do, it will be 'Dynamically Different' in every form imaginable!

### Describe your dream Kitchen.

A functional, ergonomically efficient, visually appealing design that accommodates all aspects of family life, incorporating a large island, a few wall units and a full size larder.

### What is your favourite kitchen appliance?

Kitchen Aid's two ring induction/three ring gas hob. This is a very well thought out appliance, perfect for the cook's kitchen.

### Who does the cooking in your house?

Me of course! Good wholesome food with no frills!

### When you're not designing kitchens, how do you like to spend your free time?

Having a young family keeps me busy! A perfect night out would be fine wine and cuisine and good company. On a more energetic note, a spot of horse riding is always something I look forward to.

### What in your opinion, is the most important ingredient of a great kitchen.

Sympathetic design that places the cook at the centre of the kitchen. It's vital that the kitchen is based around the client's specific needs. This is something we are careful to factor into all our designs, aided with 'Dynamic Space' storage solutions.

### Any kitchen trend predictions for the year ahead?

I believe some of the prototypes we are currently developing, such as the DD7 kitchen will cause some major ripples in the market. Watch this space!

Contact Glenvale Kitchens, Keady, Co Armagh 028 3753 9406.

