

L-Shaped Kitchen – Darren Morgan, Glenvale Kitchens:

I believe that the very first stage to designing a kitchen is to carefully consider its functionality. Gaining an insight into how the room will be used, enables the designer to create the most ergonomically efficient environment for the client.

In this L-shaped design I have broken the kitchen into five clear zones creating a natural clockwise workflow. The first zone is the Consumables Zone which is made up of a fridge, a freezer and a larder and can be seen to the left of the image shown. To prepare a meal the user will progressively work from left to right, using what is required from each zone before finally arriving at the cooking zone.

To allow the user to utilise all the space within the corner base unit I have replaced the traditional shelf space with an electric corner drawer. This ergonomic solution provides access to all the items stored into the farthest corner of the kitchen. The pull-out sink drawer creates a designated cleaning zone beside the dishwasher. The Cleaning Zone of any kitchen is one of the most intensively used zones as it is crucial to meal preparation, waste disposal and cleaning, therefore it's placement needs careful consideration.

In order to assist the user I would fit this kitchen with the Servo-Drive electric drawer system. Servo-Drive is an electrical drive opening support system for drawers and pull-outs. The slightest touch to the door or drawer front will make the unit or drawer appear to have opened by itself! The use of Servo-Drive also emphasises the contemporary look by removing the need for handles. Excluding the handles formats the drawer fronts into a clear symmetrical pattern, which creates impact and meets a contemporary brief. This idea is carried through to the wall units which have been built into the back wall so that the doors sit flush with the backsplash. By doing this the functionality of the units have been disguised and the doors appear to become a contemporary wall panel. I could tailor the finish of this kitchen to any particular taste as I have a vast array of colours and finishes available to me. Glenvale Kitchens can design and commission an individual kitchen from scratch using exotic timbers, high-gloss paints and the most recent kitchen technology. Usually the only limit to the design is the customers willingness to be removed from their comfort zone. In many of my recent designs an L-shaped layout will be complemented by the addition of an island. An island opens up a whole new realm of possibilities for function and aesthetics that allows the kitchen to become a truly social environment.



'In this L-shaped design I have broken the kitchen into five clear zones creating a natural clockwise workflow.'
Darren Morgan.

