



designerprofile



# DREAM KITCHEN

2009 award-winning designer, Darren Morgan of Glenvale Kitchens designs his dream kitchen exclusively for The Best of Irish Kitchens

'Architecture is the purest form of art, allowing us to become inspired and emotionally connected to our surroundings. In the 21st century, the kitchen has become as important as the architecture that surrounds it, allowing the user to gain pleasure from its aesthetics while also fulfilling a functional role.



The modern kitchen user demands different things from their design. Depending on the user and their lifestyle, today's kitchen needs to fulfil a function, specific to the user. Whether you're a keen cook, a meals on the move person or you love to entertain, your kitchen has to suit your individual requirements. The aesthetics of a kitchen can mirror our own self image and allow a certain freedom of expression, with some individuals allowing the artist within to be exposed, while others take satisfaction at the social acceptance a fantastic kitchen can offer.

A well designed kitchen has the ability to encourage tranquility within a home, offering the user an environment that caters for their own needs and idiosyncrasies and giving satisfaction that the aesthetics chosen are from a palette individual to them.

This design illustrates all the qualities that I feel are necessary in a good kitchen design with functionality and ergonomic efficiency laying the foundation and simple lines making the framework of the aesthetic appearance of the kitchen. Personality can determine how the balance between functionality and aesthetics are mixed and this design is no exception. The lines between each kitchen zone are blurred slightly in order to achieve a look that enhances the surrounding architecture.

This kitchen is designed to react to its environment in two different ways, by having a 'standby' position – where the functionality of the tall units along the back wall are integrated as wall panelling – and an 'in use' position. Here, the Consumables and Non Consumables Zones become visible by sliding the external doors into the units, leaving the interior of the units easily accessible to the user. The Cleaning, Preparation and Cooking Zones are located in the island and their position means that all the activities and procedures that normally take

place within the kitchen are contained in the area between the back wall and the island, a space which would measure 1.3 metres by 4 metres. Because the kitchen is zoned and contained within a designated space, it's practical and efficient as everything is organised and easily located. The positioning of the sink and the cooking area in the island will help to encourage social interaction with guests and other family members, as eye contact can invite casual conversation.

In the 'standby' position, this kitchen can be absorbed by the room, allowing the viewer to focus on the large freestanding island which has been designed as a focal point. The island is designed to 'float' on one side, allowing the natural light from the garden to penetrate deeper into the space and to break the symmetry of the room. The square panels on

the kitchen can function independently or may join together to create long drawers. The kitchen is designed to have a 20mm shadow line as a plinth, which gives the illusion that the entire kitchen is floating. I have introduced a 3 meter long aquarium to the left of the room which I feel offers a natural balance to the visible garden on the opposite side and this also encourages a sense a well-being within the room.

I'm fortunate to work with a fantastic team at Glenvale Kitchens who have proved time and time again that they can offer clients something different. This melting pot of ideas matched with the flexible capabilities of the company allows us to create kitchens which are truly tailored to customer requirements.'

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