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rumbs on your island benchtop and clunky toasters lurking in corners—it's the kind of mess that drives a self-declared MasterChef to distraction.

As beautiful as an open-plan kitchen can be, the reality is once a hungry family moves in,

so does all their mealtime mess. Homeowners are turning to butler's

Homeowners are turning to butler's pantries to hide their daily disorder and, despite the aspirational name, these fancy kitchen cupboards are not just for the wealthy.

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The butler did it

"Butler's pantries are increasingly common with styles varying greatly," Metricon's design director Adrian Popple says.

"Currently, 76 out of our 92 home designs in NSW include either a butler's pantry or a walk-in pantry."

Felicity Page, senior designer at Freedom Kitchens, says butler's pantries are booming.

"Having the extra benchtop space for food prep is a very practical feature," she says.

Sydney-based architect Alex Roth says the purpose of a butler's pantry remains the same.

"While we don't generally use them as places for staff, we do appreciate that they allow us to work away in private," he says. > More Alex Roth, roth.com.au

COOKING BEHIND CLOSED DOORS

For a mostly hidden element, the butler's pantry has an obvious role to play.

"Additional bench and storage space

are their main advantage," says Alex Roth. "Being able to shift miscellaneous appliances into the pantry frees up space in the main section of the kitchen.

They are the perfect dinner party accessory says Adrian Popple, design director at Metricon.

"You can use a butler's pantry for food preparation and cooking meals. It is also a great place for dirty dishes," Adrian says. "The butler's pantry is ideal for storing small appliances out of sight, allowing people to showcase a clean, streamlined and uncluttered kitchen."

Felicity says they are a storage junkie's dream home addition.

"This is where a mini bar fridge and bulk-purchase food items can be stored," she says.

Picture Metricon, metricon.com.au





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"They have the potential to be very large and packed to the brim with appliances," says Alex. "Sometimes they can turn into the real kitchen, with the 'main kitchen' just a facade to fit into the rest of the house."

Adrian says the sky's the limit when it comes to innovative butler's pantries.

"They will continue to be a popular trend with secondary cooktop appliances in these spaces," he says. "Other trends are elevated wall oven towers and integrated appliances that create a seamless look across the entire kitchen."

Felicity says it's up to you to decide just how elaborate your butler's pantry becomes.

"It can be as luxe as you like, if you're prepared to splash the extra cash," she says.

Picture Cameron Kimber Design,

Picture Cameron Kimber Design, cameronkimber.com

"They have the potential to be very large and packed to the brim with appliances"

Alex Roth, architect

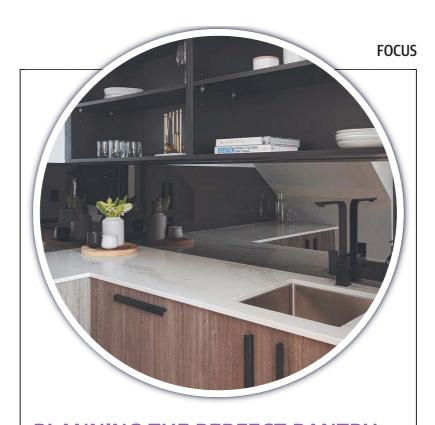


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PLANNING THE PERFECT PANTRY

"A walk-in pantry is traditionally a series of shelving sectioned up from floor to ceiling to allow for food and drink storage," says Alex Roth. "A butler's pantry also provides bench space to cook on, sinks to wash dishes in, dishwashers and other appliances like ovens or fridges. It's a mini kitchen within a kitchen."

But it can be simple to turn a standard walk-in pantry into butler's pantry.

"You have the space and the core shelving there," Alex says.

"I would suggest removing or rearranging the shelves to allow for a more traditional cooking bench with enough clearance for appliances such as microwaves or wine fridges."

Felicity says transforming a storage space, into a mini kitchen requires a little planning.

"If any appliances involving heat are going in then ventilation is also a key consideration," she says. "Ideally there should be a

"Ideally there should be a window, along with an exhaust. Power for appliances is also key, so new electrics may be required which may be simple or not, depending on the space and age of the house."

Picture Freedom Kitchens, freedomkitchens.com.au