

CONDO LIVING



A well planned small kitchen can in fact be more functional than a large expansive kitchen space. Photos by Arnal Photography



Adding luxurious details such as a waterfall counter at the peninsula, and a deep pantry with pullouts next to the fridge makes this kitchen not only functional but fun to use.

Get cooking in your small kitchen



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**DESIGN
BASICS**

Designing a small kitchen is not as big of a challenge as you may think, in fact, it may offer a hidden benefit. Though I dream of one day having a huge kitchen with ample room to fit two islands and a sitting area, I believe that a small kitchen is not a compromise at all.

It is all about the judicious planning of storage, lighting and appliances. A well-planned small kitchen can in fact be more functional than a large expansive kitchen space.

The kitchen is one place where we good space planning and appreciate access to items at arms length. Using finishes and appropriate scale appliances will not only make a small kitchen cozy and stylish but extremely efficient.

In this recent small kitchen project, there was no options for us to expand the existing footprint of the 11' x 16' space.

The goal was to create a plan which provided the benefits of

a larger kitchen in a small package. The first decision was to continue the flooring from the main floor into the kitchen, the second was to keep it light and bright by choosing white finishes and adding pot lights instead of the one ceiling fixture already existing.

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to the ceiling line which creates a feeling of extra height to the space and the reflective finish reflects light adding extra brightness.

A classic subway tile backsplash ties into the white

quartz countertop. There are so many backsplash and counter options out there, but don't be tempted to mix it up too much. Keeping the upper cabinets, backsplash and counter very similar in tone will help to visually expand a smaller space.

The addition of negative space is a designer trick to giving an illusion of depth and space. Though I could have chosen to add cabinets above the range area, I chose to install a chimney hood vent.

And though we lose valua-

help to create an additional visual focus for displaying china and glassware.

Adding luxurious details such as a waterfall counter at the peninsula, high end appliances such as the range with a warming drawer and a deep pantry with pullouts next to the fridge makes this kitchen not only functional, but fun to use. The contrast created with the few dark cabinets gives this space a personalized and customized look.

When I start to plan and design a smaller kitchen, I often allocate space for a 32" sink, a 30" range and a 36" fridge. As long as you have the magic formula of the work triangle which is between 12' and 21' from your fridge, sink and range, your small kitchen can actually be more functional than the grand spaces a lot of us dream of.

— Evelyn Eshun is a Toronto-based interior designer with more than 15 years of experience creating custom design residential projects. Visit her at www.evelyneshun.com and come see her in person at the National Home Show this Saturday at 2 p.m. to talk about "Cooking up a stylish kitchen."

Tips:

- Keep your wall colour close to the colour of your upper cabinets to keep the space feeling larger.
- Add a glass cabinet for display with an accent light inside. Display glass canisters and fill with dry goods.
- Select counter, backsplash and upper cabinets in similar colours to trick the eye and offer the illusion of space.
- Invest in pot lights, under cabinet lights and accent cabinet lights, and do not forget dimmers.
- Consider a single sink in place of the usual double sink and give yourself the option to wash various pots and items of all sizes. Speaking from experience, this is a very good thing.
- Invest in pullout storage solutions - which will give you maximum efficiency in the limited spaces you may have.

ble storage, the trade off is that we know we have a great focal point and this kitchen has a luxurious feeling.

Another way to add negative space is with the use of full height glass cabinets which



Though cabinets could have been added above the range area for additional storage, a chimney hood vent was chosen instead to create a great focal point and to give the kitchen a luxurious feeling.