

SYDNEY KITCHENS

Sydney Kitchens has been designing and supplying quality kitchens for 35 years, so they certainly know a thing or two about creating stylish and functional spaces. With bespoke manufacturing capabilities, Sydney Kitchens finds inspiration from listening to its clients wants, needs and ideas, and then striving to bring a concept to life that exceeds all expectations. Sydney Kitchens national sales manager Susan Hasler offers her vision and tips for designing beautiful kitchens this year.



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MH | KITCHEN TRENDS

TRENDS TO WATCH

Moody shades of charcoal and indigo are right on trend as are timber finishes. Also, look out for more matte textures and metallic finishes. In particular, deeper colours and matte finishes will become more popular due to their sophisticated edge. This follows the European trend in kitchen design and also in fashion design, which has a huge influence.

Ambient lighting continues to be the biggest trend in lighting as it creates mood in the kitchen and has a warmer effect today than the cold light previously given by LEDs.

When it comes to cabinetry and benchtops, concrete imitation surfaces in manufactured stone and laminate are one of my favourite trends. I love that there are now a variety of finishes to give the 'look' of concrete, but which are much more suited to the kitchen environment

Mirrored glass, in bronze and smoke, are being used to stunning effect as splashbacks in the kitchen. There are beautiful statement tiles on the market now, which present interesting opportunities for bringing in some real 'wow' factor and uniqueness to the kitchen space. Beech veneer, yellowish creams and DIY designs are trends that people will see less of this year.

COLOUR PALETTE

Moody shades are very of the moment. Charcoal, black, oyster and natural timber are just some of the neutral tones that will become more prevalent this year. They are sophisticated shades that blend with modern decor and surrounds.



TOP KITCHEN DESIGN TIPS

- Use a professional designer, as they will ultimately save you money.
- Have a plan of what you want to achieve overall, and consider elements such as storage, preparation space and appliances.
- Think about the flooring, benchtop and ceiling as these large planes will really have an impact on the overall look of the kitchen.