



## Sydney Kitchens' executive entertainer

*Cooking and entertaining in this sophisticated kitchen are pure pleasures*

### Fact file

- **Doors and panels**  
Polyurethane in Metallic Black
- **Internal hardware**  
Hettich silent-system drawers and hinge technology
- **Mouldings** 3mm pencil round
- **Handles** Integrated
- **Benchtop** Pietra black marble polished, stainless steel (for Gaggenau cooktop zone)
- **Splashback** Toughened glass
- **Kickboards** Polyurethane Metallic Black
- **Floor** Marble tiles, black maple timber



**This beautiful kitchen**, positioned in a superb Sydney setting, has been designed with the executive entertainer in mind. Sleek and modern, it boasts clever cooking and dining elements that will wow any aspiring chef.

The brief to Sydney Kitchens was to design a kitchen geared for entertaining — to provide an atmospheric, multi-purpose space that complemented the apartment's enviable harbourside positioning.

The end result is a perfect blend, cleverly integrating an innovative kitchen design into the living space. Work surfaces are set at different angles for practical and aesthetic appreciation, which allows for practical workflow and clearly divides the cooking, entertaining and living zones.

The spacious dining table extends directly from the kitchen work bench. This is the focal point of the kitchen and a hub for guests to gather. The complementary buffet, also designed by Sydney Kitchens, runs parallel, providing sleek, clean lines and comprising a built-in mini bar fridge and additional storage space.

In the kitchen, top-of-the-range kitchen appliances are on show, allowing the host to take centre stage — the Gaggenau teppanyaki grill and



### Appliances

- **Oven** Miele steam
- **Cooktop** Gaggenau teppanyaki, wok burner and induction
- **Rangehood/canopy** Gaggenau downdraft
- **Dishwasher** Miele fully integrated
- **Refrigerator** Fisher & Paykel French door
- **Sink** Franke
- **Taps** Gessi

THE GAGGENAU TEPPANYAKI GRILL, WOK BURNER AND INDUCTION COOKTOPS ALLOW FOR PROFESSIONAL-STYLE COOKING.



built-in wok burner are positioned on an angled work surface that extends directly to the dining table. With no expense spared, the kitchen also features induction cooktops, a Miele steam oven, built-in Nespresso machine, fully integrated dishwasher and Fisher & Paykel French-door refrigerator.

The mood is set with Metallic Black doors, panels and kickboards, and is reinforced with the Pietra black polished marble benchtop and a combination of black maple timber and marble tiles for the floor. The addition of a striking Shiraz-coloured splashback further enhances the space.

Now the guests don't know what to watch — the sophisticated surroundings or the feast being prepared before their eyes!

The kitchen was designed and built by **SYDNEY KITCHENS** 96 Penshurst Street, Willoughby NSW 2068; 91-95 Victoria Road, Drummoyne NSW 2047  
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