









Previous pages: Introduced on the shadier side of the home due to site constraints, this wing extension benefits from clerestory windows, a skylight and large stackers opening to a timber deck. The design, and renovation of the whole house was by Architecture Smith & Scully.

Above: Perfect for family and gatherings of friends, the kitchen has a clean, modern appeal with much of its functionality hidden behind furniture-look bifold cabinet doors and in the adjacent scullery.

Adding a kitchen and entertaining wing the day to day of family life - including to the less sunny side of a home needn't be an exercise in discreet artificial lighting. On this new kitchen and living extension, windows admit natural light not views of the neighbours, and a skylight does the same – all adding up to a light environment.

The wing, and kitchen in it, are part of a whole house makeover by Hilary Scully of Architecture Smith & Scully.

having a homework station - and also be sleek for entertaining."

To achieve these goals, Scully designed stacker-sliders open to the deck, clerestory a wall of wood cabinetry to run along the side of the room opposite the stacker doors.

"At the kitchen end, the bifold doors conceal kitchen storage and frame space for a refrigerator, while further into the room they enclose a study nook," says Scully. "The interiors of the cabinet alcoves "As well as being well-lit, the owners are painted jet black. This continues a wanted the kitchen to function well for black and wood theme also seen in the

kitchen proper with the black, marble-look tile splashback and the island front in the same American white oak finish - and also throughout the wider reworked interiors."

The design allows a slender edge of black to show through from the cabinet interiors even when the doors are closed. This black accent is also introduced on the custom powdercoated cabinetry handles and the spot lights above the island.

When the tall doors are closed the cabinetry has a furniture-like appeal ideal for a backdrop to a social gathering, and

when open they still have a crisp aesthetic.

To optimise the kitchen's functionality and keep things tidy when entertaining, the kitchen is served by a rear scullery that can be screened off with a pocket slider.

Negative detail handles on the white kitchen cabinetry contribute to the clean, minimalist feel, as does the hidden rangehood and discreet bulkhead heat pump.

Other key touches include the pristine engineered stone, waterfall benchtop and a rear ledge that, being in the same tile as the splashback, all but disappears from sight.

Top: A bulkhead heatpump is ideally positioned to discreetly warm the kitchen. The kitchen's walk-in scullery is a few steps from the island and includes smaller appliances and a Formica-topped prepping bench. This utility space can be screened off by a pocket slider when the owners are entertaining.

Above: A dishwasher is integrated into the rear of the island while recessed pulls add to the minimalist look and avoid the chef catching on protruding handles while cooking.

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Above: At the rear of the kitchen, architect Hilary Scully added a utility shelf in the same black tile as the splashback, so the two merge visually. The white cabinetry unit concealing the rangehood appears to float within the black alcove.

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Architect: Architecture Smith & Scully, Hilary Scully
Builder: Vandervelde Construction

Kitchen fabricator Quality Kitchens NZ

Cabinetry: Resene half Rice Cake with lacquer finish and American White Oak veneer with Black Oak stain Cabinetry hardware: Blum

Benchtops: White engineered stone; Formica in scullery

Splashback: Black, marble-look tile Sink: Tungsten from Ikon Auckland Taps: Hansgrohe Focus from Flow Oven and cooktop: Fisher & Paykel Rangehood: Smeg from Kitchen Things Dishwasher: Bosch from Kitchen Things Water dispenser: InSinkErator from Kitchen Things Flooring: T&G Matai from Kumeu Timber Lighting: Black lights from Lighthouse North Shore Heating: Fujitsu bulkhead heat pump

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