Everything

ON SALE FRIDAY 7TH SEPTEMBER TO WEDNESDAY 19TH SEPTEMBER 2018

EXPERT

KITCHEN RENOVATIONS & GETTING THE MOST OUT OF YOUR BUDGET

APPLIANCE

GET THE LOOK FOR LESS

CHECK OUT THE LATEST IN HOME APPLIANCES

TOP THINGS TO CONSIDER WHEN SHOPPING FOR **NEW APPLIANCES**

.##*smeg

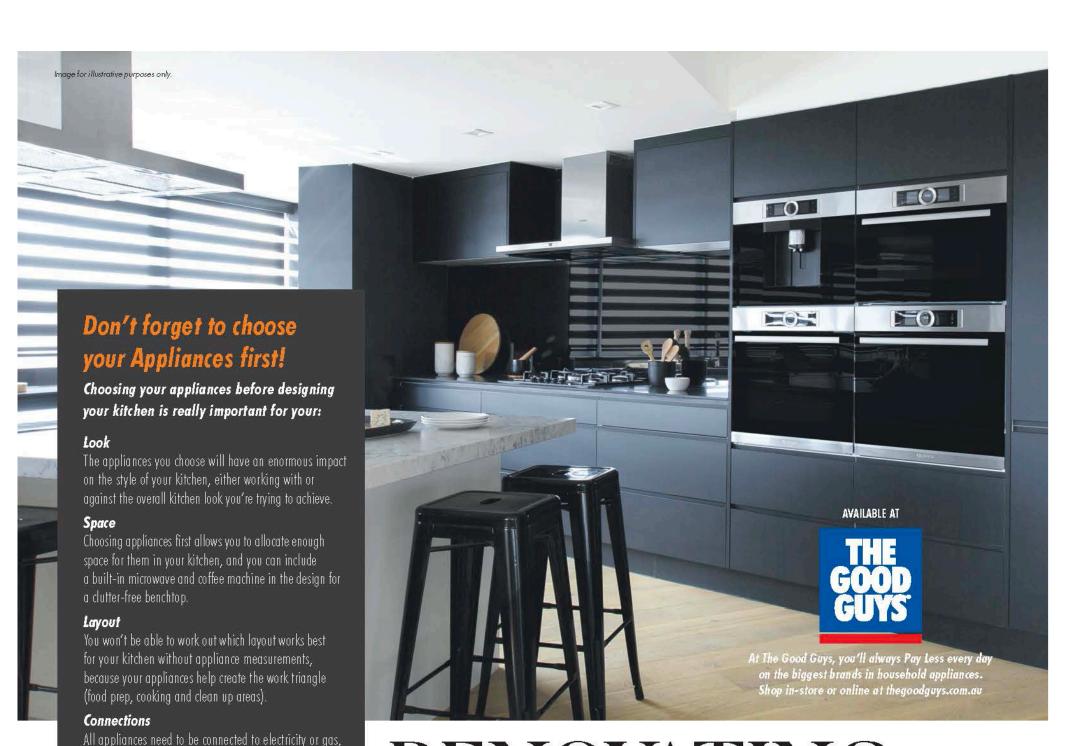
ONLY AT THE GOOD GUYS

SMEG 90CM FREESTANDING COOKER - BLACK

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RENOVATING THE BUDGET -KATHERINE CHATFIELD

Whether you're going for a refresh, renovation or remodel, plan well to get the most out of your budget.

The modern Australian kitchen

Time & Extra Costs

while dishwashers and ice/water dispensing fridges also need a water connection. You need to think about what connections are needed (and where) from the start.

Buying appliances first is important because they need to fit into your kitchen. If you design your kitchen first and the appliances you want don't fit, you may need to pay expensive kitchen redesign fees, which also wastes

is no longer a space just to prepare food – it's now a place where the family spends time together and where home owners socialise with their friends. Given its modern status as the entertainment hub of the home, it's no surprise the cost of a new kitchen averages \$21,862. Even a budget version can cost \$10–25,000, while a standard kitchen can be \$20–45,000, and at the premium end it's \$45–75,000, according to the Housing Industry Association. Here's how to assign your budget if you're planning a new kitchen.

CABINETS

"Cabinets form the backbone of the project so they need to look good, be functional and stand the test of time," says founder and head renovator at The School of Renovating, Bernadette Janson. "Contain costs by going directly to the cabinet maker. It may mean getting your design done independently, but the savings will make it worth your while."

SPEND: 25% OF YOUR BUDGET

BENCHTOPS

Don't skimp on your benchtops. "They are highly visible and where all the action happens," says Janson. "Composite stone is ideal because it's beautiful and durable. Thankfully trends are moving away from chunky benchtops to a much thinner style that's less expensive."

SPEND: 15-20% OF YOUR BUDGET

"The quality of the installation is the most important element of the kitchen," says Janson. "Poor installation will result in gaps, benches that are not level and badly adjusted doors. If your budget is limited, you can still get a beautiful kitchen using flatpack cabinets, provided you use a good installer."

SPEND: 15% OF YOUR BUDGET

INSTALLATION

LIGHTING AND FLOORING

"The right lighting and flooring can make a kitchen feel expensive," says Janson. "Under–cabinet lighting can be achieved with LED strip lights. For general lighting go for LED downlights, and pendants over an island bench to add a focal point. If timber flooring is used in the rest of the home, it's preferable to use it in the kitchen, too. Test how it stands up to water by taking a sample, dunking it in a bucket of water and seeing how it dries out."

SPEND: 10-15% OF YOUR BUDGET

DESIGN FEES

"A well-designed kitchen that has broad appeal will increase the value of your property," says Janson. "I would recommend engaging a designer, and would commit about \$1000 to the design of an average kitchen."

SPEND: 4% OF YOUR BUDGET

PLUMBING

"Moving plumbing can make a big difference to the layout and efficiency of a kitchen," says Janson. "Don't be put off doing it because you think it's too hard – a kitchen is a significant spend, so don't compromise the quality of the outcome for the sake of a few extra dollars to move the plumbing."

SPEND: 5% OF YOUR BUDGET

DOORS, WINDOWS, SPLASHBACKS, WALLS AND CEILINGS

It's easy to forget doors, windows, walls and ceilings need money spent on them. "Splashbacks need to be non-combustible if they're behind a cooktop, so acrylic isn't suitable. Glass or mirror must be toughened in order to comply with the Building Code of Australia," says Janson. "With walls and ceilings, there are special kitchen paints available, but a good-quality wash and wear, low-sheen acrylic paint is adequate."

SPEND: 10% OF YOUR BUDGET

BUDGET BUFFER

It's a good idea to have a buffer build into your budget, in case the scope of works grows. "Things like removing a wall to make the area open plan costs money, but adds enormous value to your home," says Janson.

SPEND: 1% OF YOUR BUDGET



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 Suction tested to IEC 62885-2 CL5.8 and CL5.9 at the flexible inlet, against full-size market, loaded to bin full, tested in MAX mode.



APPLIANCES

"Choosing the right appliances is critical – they are the workhorses of the kitchen," explains Janson.

"The more expensive the suburb, the more important it is to go for upmarket brands, such as Miele or Smeg," she says. "A cooktop and separate oven are preferable to an upright stove. If you have the space, go for 900mm wide to add luxury and function. Slide-away rangehoods are elegant but canopy versions are cheaper to install. Put in a dishwasher – it's essential and fully integrate it for an upmarket look. Don't forget to accommodate the microwave in your kitchen design – they sometimes get forgotten and end up on the kitchen bench. Stainless-steel appliances are very popular, but white is definitely making a comeback."

SPEND: 15% OF YOUR BUDGET



.ss•smeg

1. 60CM PYROLYTIC **DOUBLE OVEN**

- 79 Litre Capacity, 5 Cooking Levels
- Plus 41 Litre Capacity, 2 Cooking Levels
- 17 Functions (Main Oven) Including Sabbath Mode, 4 Functions (Auxiliary Oven) DOSPA6395X

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2. 60CM CERAMIC COOKTOP

4 Cooking Zones

• 9 Heat Settings Per Zone

SA611XA-1 Sold Separately \$996

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- 13 Functions
- EVEP616SC

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3. 60CM INDUCTION COOKTOP

- 4 Zones
- Hob 2 Hood Capability EHI645BB

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- 14 Place Settings ESF8735ROX

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of your new kitchen — and save money

while doing it — a package is a great

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1. 60CM PYROLYTIC OVEN

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Via Redemption 2. 60CM CERAMIC COOKTOP

- 12 Power Levels Per Zone • Residual Heat Indicators
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DECH60SX1

3. 60CM GAS COOKTOP

- 4 Burners
- Automatic Ignition DEGHSL60

Sold Separately \$578

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. 90CM ELECTRIC OVEN Why you should

Claim \$100 Pay Less Payback▲

2. 90CM GAS COOKTOP

Claim \$50 Pay Less Payback▲

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option for you.

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Look what's NEWat



From the latest kitchen appliances to the newest tech, The Good Guys have got you covered when it comes to **NEW** home appliances. Stay up to date at thegoodguys.com.au/new-in-store

3. NEW dyson

TP04 PURE COOL TOWER FAN - BLACK/NICKEL

Ideal for asthma and allergy sufferers, the Dyson Pure Cool purifies air while also helping to cool your room down using Dyson's Air Multiplier technology. It removes fine particles and allergens from the air; capturing up to 99.95% of particles. 249230-01 \$789









681L FRENCH DOOR REFRIGERATOR

- 413L Fridge, 188L Freezer Capacity
- 80L FlexSpace™ convertible drawer
- Ice & Water (Plumbing Required) WHE6874SA \$2899



SOLVE ALL YOUR LITTLE **STORAGE** CHALLENGES

The FlexSpace™ convertible drawer on the Westinghouse French Door fridge can chill your drinks, freeze your meat or store your deli snacks, making you feel... Really Clever!

4. NEW -see-smeg

90CM PYRO 126L STAINLESS STEEL OVEN

The perfect addition to any family home, this large capacity 126L Smeg Pyrolytic Stainless Steel Oven takes the elbow grease out of oven cleaning with its high temperature cleaning function and fingerprint proof stainless steel finish.

SFP9395X1 \$5998

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5. **NEW** Google Home

HOME MAX - CHARCOAL

From amazing sound for your music, to the ultimate control of your compatible smart home appliances, the voice-activated Google Home Max will keep you informed and connected in the most convenient way. GA00223-AU \$549





SUPERSONIC™ HAIR DRYER - BLACK

The new colour you have been waiting for. Preventing extreme heat damage, and protecting your hairs' natural shine, the Dyson Super Sonic Hair Dryer takes the humble hair dryer to the next level with its high velocity airflow for faster drying time.



7. NEW -88*-Smeg

90CM CLASSIC GAS ON GLASS COOKTOP

The Smeg 90cm Classic Gas on Glass Cooktop is designed with functionality and sleek, modern style in mind. With flame failure safety fitted to all burners, precise heat control and an easy to clean ceramic surface, this cooktop ensures an excellent PV395LCNAU **\$3490**

Claim \$300 Pay Less Payback





60CM PYROLYTIC OVEN

Precision cooking just got easier with the Bosch 60cm Pyrolytic Oven. With a single point meat probe, 10 heating methods and 30 pre-set automatic programmes, this oven takes the guess work out of cooking your favourite dish.

HBT578CS0A \$1478



702L FRENCH DOOR REFRIGERATOR

• 413L Fridge, 289L Freezer Capacity Ice & Water (Plumbing Required) WHE7074SA \$2699





Three couples, three problem kitchens — what do the experts recommend? You'll be surprised and amazed by these fab solutions.

KITCHEN 1: Tiny kitchen, large space

Q: "Our u-shaped kitchen is so small! There's no counter space, the drawers are tiny and it's annoying that only one person can be in the kitchen any time. The high ceilings are great, though, and we love the sliding doors to the deck. I enjoy cooking so my must-haves are a gas stovetop, big fridge, some kind of pull-out pantry and deep double sink. But if we renovated, we're just not sure of the best layout to go with – do we lose the u-shape? Run benchtops along the wall? Put cupboards up to the ceiling? Help!"

Tim and Lisa

A: "U-shape kitchens can be a great solution when you need to divide the room into a kitchen area and dining area," says design expert Susan Hasler from Kinsman Kitchens. "Commonly, a u-shape kitchen will have a raised area to segregate the two areas and hide the kitchen benchtops - however in practice, these can serve to make the kitchen look cluttered and not offer any usable bench space, especially in a smaller kitchen. "Your room is actually big enough to stretch the kitchen out a little more and not encroach too much into the dining area. This will generate usable storage space in the main body of the kitchen and by designing units back to back, you create more storage accessible near the fridge, and much-needed bench space. "The sliding doors out to the deck are a great asset to the kitchen, too. Bounce the light around your kitchen by choosing lighter doors, but don't be afraid to accent these with more natural or woody tones, to bring the outside in. You can really make this an entertainer's kitchen, especially with the extra depth benchtop. High ceilings are great and help make rooms feel airy and open, but don't run cabinets to the ceiling, as you will have limited access to them."



Q: "Our kitchen is about 3.5 metres in length excluding the pantry, and we have very little useful storage space. The open shelves gather dust and the bench space isn't very workable. Plus, our appliances stick out beyond the cupboard (custom made that way because our terrace is narrow). We love the light in the space and it's nice to cook in when the back doors are open and having access to the dining area is great. We also want to keep our under-bench oven. However, we're desperate for more storage space. What's your advice?"

Lauisa and lau

A: "Galley kitchens often fall into the trap of not having enough storage, due to the relatively limited layout options - however when updated they can still be the best layout for a small space," says Hasler. "If storage is lacking, evaluate what's essential to be kept in a kitchen and where it's most practical to be stored. Something like a sideboard may not be the best storage option in a small space, and can be replaced with clever cabinetry – thus opening up more space for dining. "With this new design, we've kept the galley style due to the lack of space, but we worked in lots more storage with additional overhead and base cabinetry. The laundry appliances remain in place but can look more seamless, hidden with modern cabinetry doors, which helps to give a feeling of space. "Style-wise, the new Shakerstyle doors add a country/Hamptons look, which complements the French doors opening to the patio, and a canopy rangehood ties in perfectly with this – it gives you great extraction. "Consider a freestanding stove to complete the look, and finish with an ontrend pastel colour palette to bring this popular look into 21st-century living."



FIND
KINSMAN KITCHENS
AT SELECTED
THE GOOD GUYS
STORES

KITCHEN 3: L-shaped kitchen that's just not functional

Q: "Our eat-in kitchen is old and falling apart – and with two toddlers, it's always crammed with stuff. We have no dishwasher, bench space or food storage – and we have no space for a microwave. We have a window and door out to the deck and a dining space opposite the fridge, but we have wondered if we should flip the kitchen to the other side of the room to create a more functional space. We're just not sure what to do with it."

Natascha, Leah, Alexander (2) and Minna (18 months)

A: "Kitchen usage has evolved over time," says Hasler, "and often, older style layouts are not practical for today's families. Evaluate what's most important to you in the kitchen – being able to eat in the area, or freeing up this space to give you everything you need in a kitchen. Families grow, so future-proofing is also key. Having the only source of natural light at one end of the kitchen will mean sticking to lighter coloured cabinetry – and mirrored splashbacks will help open up the kitchen more and bring light through.









Things to consider when buying an Upright Cooker.

Capacity is often a factor many people find important when looking for an oven to buy. The capacity is the usable size of an oven's cavity measured in litres, enabling you to estimate how much food can be cooked in one sitting. Obviously, built-in single models tend to have the smallest capacity, while built-in doubles and built-under options are larger. Also consider the number of shelves available, as a 50 Litre oven with three shelves can cook more food than a 60 Litre oven with only two.

Fuel Type

Like cooktops, there are two types of fuel for ovens, each with different benefits. The one that's right for you depends on your budget, what you like to make, and how you like to cook. Gas ovens cook with more moisture in the air than electric ovens making them better for roasts, cakes and casseroles. Electric ovens cook with drier air than gas ovens making them better for baking bread and pizzas. Both gas and electric ovens can be a conventional oven or a convection (fan-assisted) oven.

UPRIGHT COOKERS

MAKE THE **UPRIGHT CHOICE**

Upright cookers are a convenient all in one solution, and they come in range of styles to suit a range of budgets.

While they still require a licensed tradesperson to complete installation, they are simpler to install and easier to switch out if you are thinking of upgrading.

1. WESTINGHOUSE 90CM **DUAL FUEL UPRIGHT** COOKER

- 5 Burners
- 8 Oyen Functions WFE914SB \$1998

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2. SMEG 90CM FREESTANDING COOKER - BLACK

- Yapour Clean • 126 Litre Capacity
- FS9606AS \$2698

Claim \$150 Payless Payback▲ Via Redemption

3. TECHNIKA 90CM DUAL FUEL

- **UPRIGHT COOKER** * 105 Litre Oven Capacity
- 8 Cooking Functions TEG95DUA \$1395

Claim \$100 Payless Payback* Via Redemption

4. EMILIA 80CM GAS

- **UPRIGHT COOKER**
- 104 Litre Oven Capacity • Fan Assisted Gas Oven

Claim \$300 Pay Less Payback*

Via Redemption

DI865MVI4 \$1799 Claim \$150 Pay Less Payback▲ Via Redemption AVAILABLE AT SMEG 90CM DUAL FUEL UPRIGHT COOKER • 126 Litre Oyen Capacity • 10 Functions TRA90BL9 \$4996

5. SMEG 90CM DUAL FUEL **UPRIGHT COOKER** • 126 Litre Oven Capacity • 6 Functions

FS9606XS \$2592 Claim \$150 Payless Payback▲

Via Redemption 6. EUROMAID 90CM

- **DUAL FUEL UPRIGHT** STAINLESS STEEL WITH **BLACK GLASS DOOR**
- 135 Litre Oven Capacity
- 11 Functions EDF90S \$ 1568

Claim \$100 Payless Payback▲ **Yia Redemption**



Things to consider when selecting your

To choose the best dishwasher for your needs just follow these simple steps:

new Dishwasher.

Measure your space

Don't make the (potentially very expensive!) mistake of guessing or trying to remember them If you're one or two centimetres out it can be a disaster.

Load Capacity

Once you've measured the space for your new dishwasher, you need to consider the maximum capacity inside the dishwasher for each wash load. As a general rule of thumb, 1—2 people need 6-9 place settings, 3-4 people need 9-12 place settings and 5 + people need 12 +place settings.

Type and eco efficiencies

Built-in Dishwashers are (as the name suggests!) built into your kitchen to create a clean look without any gaps.

Integrated dishwashers are hidden behind a panel matching your kitchen cabinetry to create a sleek, minimalist, streamlined kitchen look.

DishDrawers are installed at waist height and slides out like a drawer; they can come as either a single or double drawer design. The ergonomic design is easier on backs because there's no bending down or awkward lifting.

DON'T FORGET to check energy and WELS rating (show as stars) when you're purchasing a new dishwasher. More stars equals more savings in the long run.

ASKO STAINLESS STEEL BUILT-IN DISHWASHER

• Super Cleaning System+ • Turbo Drying

1. FISHER & PAYKEL

DISHWASHER

• 15 Place Settings

• Stainless Steel Finish

COMFORTLIFT BUILT

• 3.5 Star Energy Rating

• 14 Place Settings

Via Redemption

ESF8735ROX \$1472

3. WESTINGHOUSE

DISHWASHER

• 8 Wash Programs

• 15 Place Settings

WSF6608X \$878

STAINLESS STEEL

FREESTANDING

UNDER DISHWASHER

Claim \$100 Payless Payback▲

DW60FC6X1 \$915

2. ELECTROLUX

60CM STAINLESS STEEL

D5436SS \$1699



DISHWASHERS

Modern dishwashers use much less water and energy than hand washing dishes – saving you time and money.





4. MIELE BUILT UNDER

5. BOSCH STAINLESS STEEL FREESTANDING **DISHWASHER**

- 15 Place Settings • Made In Germany
- SMS66MI02A \$1178
- 6. OMEGA STAINLESS STEEL **FREESTANDING DISHWASHER**
- 6 Wash Programs
- 12 Place Settings ODW702XB \$578



WASTER FASTING



FRENCH DOOR FRIDGES

FOR THE ULTIMATE ENTERTAINER

A fridge is an essential part of the kitchen – so you want to ensure you make the right choice. New technology and innovative design have lead to there being a huge range of fridge options. One of the options becoming more popular in Australian households is the French Door Fridge.





Things you must know before buying a French Door Fridge.

With a French Door Fridge, everything is at eye level and more easily accessible. The shelves are extra wide so it can fit larger things like pizza boxes, cakes and platters, and many models even have a convenient ice and cold, filtered water dispenser.

Consider your space and family size

When measuring, you'll need to account for a certain amount of space that will be required at the sides, back and top of the fridge so that it receives proper ventilation.

Fridge capacity is measured in litres, and big families will obviously need much bigger fridges.

As a general rule of thumb, 1—2 people need 200-400 litres, 3-4 people need 520-600 litres and 5+ people need 700+ litres, but it's important to consider your unique needs — if you usually eat out or get dinner delivered a smaller fridge might be more appropriate. But if you love to entertain, you might need a bigger fridge/freezer.

Also remember to check how much energy the fridge uses (shown in Kwh per year) and the energy ratings (shown as stars); the more energy star ratings a fridge has, the less it will add to your electricity bills.

1. WESTINGHOUSE **600L FRENCH DOOR** REFRIGERATOR

- 411L Fridge, 189L Freezer Capacity · Automatic Ice Maker (Requires Plumbing) WQE6060SA \$2487
- 2. FISHER & PAYKEL **605L FRENCH DOOR** REFRIGERATOR
- 375L Refrigerator, 115L Freezer Capacity
- 115L Variable Temperature Zone RF605QDUVX1 \$3599

3. SAMSUNG 651L FAMILY **HUB REFRIGERATOR**

- · Shop on the Spot with Woolworths App • See what's inside your fridge anytime
- without opening the door SRF651BFH3 **\$4388**



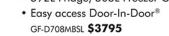
BLACK IS BACK

4. FISHER & PAYKEL **614L FRENCH DOOR**

- REFRIGERATOR
- 433L Fridge, 181L Freezer Capacity ActiveSmart[™] Foodcare RF610ADUB5 \$2999

5. **SAMSUNG 719L** FRENCH DOOR REFRIGERATOR

- 407L Fridge, 145L Freezer Capacity 145L CoolSelect Zone[™] Door SRF717CDBLS \$3398
- 6. LG 708L **FRENCH DOOR REFRIGERATOR**
- 392L Fridge, 303L Freezer Capacity







FAST FAMILY MEALS

A microwave is an essential part of any modern kitchen, allowing quick, easy and convenient cooking.

NEOCHEF 39L 1100W STAINLESS

STEEL CONVECTION OVEN

• Easy clean cavity • Smart Inverter



SHARP **1000W STAINLESS STEEL CONVECTION MICROWAVE**

• 6 Power levels • 21 Auto menus



SHARP CONVECTION FAN

- Smart Convection
- 15 Smart Auto Menus R820EW



SAMSUNG **FAMILY SIZE 45L CONVECTION MICROWAVE**

Ceramic inside

LG

· Sensors help detect the ideal cooking settings



Breville **30L CONVECTION GRILL** STAINLESS MICROWAVE

• 900W microwave with grill • Stainless cavity



Panasonic 27L 1000W INVERTER

- SILVER MICROWAVE
- Flatbed Convection Microwave • 6 Power Levels

GOOD GOOD GUYS VALUE DEALS

DON'T FORGET YOUR LAUNDRY

When you're updating your home, it can be easy to forget about your laundry. In a lot of cases, the kitchen and laundry should go together in functionality and style.



G SIMPSON

7KG FRONT LOAD WASHER

- 1200rpm Variable Spin Speed
- 8 Wash Programs SWF12743



(LG

8KG FRONT LOAD WASHER

- 1200rpm Spin Speed
 - 6 Motion Wash Technology WD1208TC4W



FISHER & PAYKEL 5.5KG TOP LOAD WASHER

- 1000rpm Variable Spin Speed
- 4 Wash Programs MW513



SIMPSON

8KG TOP LOAD WASHER

- 850rpm Spin Speed
- 11 Wash Programs SWT8043

OTOPRENOVATION OUESTIONS & ANSWERS - VICTORIA JANE

Design your dream kitchen with these tips from top experts

1. What's the best layout?

"The three most common designs for maximising space, efficiency and functionality are:

- The island kitchen, which can combine seating, a cooktop, sink and electrical appliances all in one unit and is great for open-plan living.
- The U-shaped kitchen, which can be a wise choice when looking at smaller spaces such as apartments.
- The L-shaped kitchen; an adaptable and social design that often incorporates a dining or bar table as the hero."
- Kerena Berry, co-founder of online interior design firm DesignBx (designbx.com)

2. How do I pick my cabinetry style?

"There are lots of different options when it comes to door profiles. For a traditional, elegant and timeless look I would recommend a 'Shaker-style' profile (a simple style developed by a religious sect, known as the Shakers, in the 1700s). For a more modern take on a classic look, I particularly love a 'v-groove' profile which is characterised by recessed v-grooves spaced evenly across the face of the panel. Both styles can be customised with paint colour and with hardware."

– Nicki Dobrzynski, Cottonwood & Co (cottonwoodandco.com)



3. Where should my fridge go?

"When choosing the perfect place for your fridge, always think about workflow and function. The path between the fridge, sink and cooktop should be direct with no obstacles. Next, think about where the easiest access point is in the kitchen, as it's the most used appliance. Avoid placing it in the back corner where you need to move through the whole kitchen to get a drink."

- Naomi Findlay, rapid renovation expert (naomifindlay.com)

4. What should go in a butler's pantry?

"This really depends on the size you have to work with and what role you want the butler's pantry to play in your life. For some people, the priority is having space to hide dirty dishes and mess while entertaining, so a large sink and a dishwasher would be ideal. For others, a butler's pantry is the place to keep all the small appliances hidden such as toasters, kettles and smoothie makers. If this is you, make sure you have the bench space and power points to accommodate. And if you have the room and budget to go all out with your butler's pantry, you'll ideally want to double up on many things from the main kitchen so that you don't have to go back and forth – a second fridge, another dishwasher, oven, microwave, cutlery and plates. Lastly, you might like to create a little nook in the butler's pantry to store paperwork that will otherwise end up on your main kitchen bench."

– Lana Taylor, Three Birds Renovations (threebirdsrenovations.com)



"Although I often place the oven under the cooktop, I always prefer it to be wall mounted, as it's easier to use without any bending. And I always allow for access to a benchtop, either next to, or behind the oven, as this ensures you have somewhere to easily place hot baking dishes, while preparing and cooking the family meal."

– James Treble, interior designer and co-host, The Living Room and Sky News Real Estate (jamestreble.com)

6. Should I stick with white, or go colourful?

"The kitchen is a big-ticket item, so you need to love the colour of your kitchen for years to come. I think white kitchens will stand the test of time, so classic white will always be a great option. Add visual interest and contrast with the benchtop finishes, pendants and barstools. Colour can date a kitchen, but if you love colour, consider placing it inside the cabinetry for a little unexpected surprise when you open the door."

- Lisa Koehler, interior stylist and designer, @lisakoehlerstylist

7. What's the best benchtop material?

"I prefer stone benchtops. Man-made stone lookalikes are made from quartz with acrylic binders, making them virtually non-porous, easy to clean and they look stunning, but I personally love natural marble. Yes it costs more and needs a little care, but the look and feel of honed marble ticks all the boxes for me."

- James Treble

8. The rangehood: on display or hidden?

"Our preference is to hide the rangehood behind some cabinetry for a more seamless look. However, if you want to make a strong statement about your cooking prowess, a visible, canopy rangehood can help you do that."

- Lana Taylor







AVAILABLE AT

THE GOOL



PAILES SAFEVERY LAGY.











WD1208TC4W







When you spend over \$1000! Equal monthly payments required.# Ends September 19th