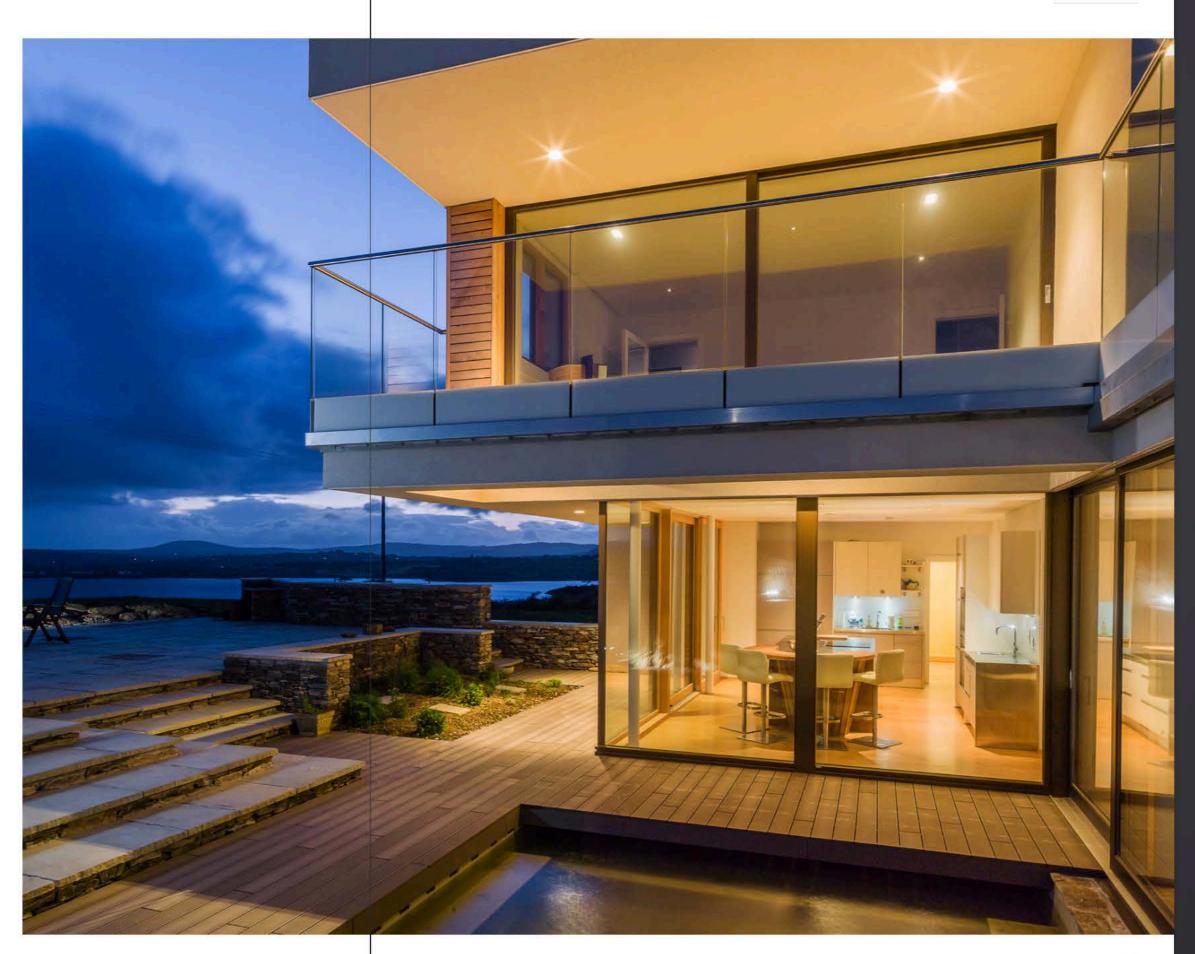
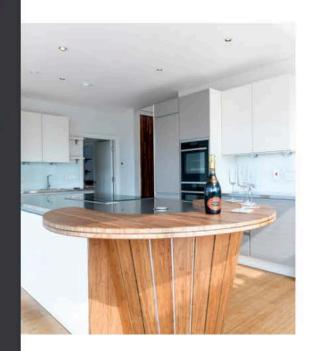
KITCHENS

The home: A design-led passive house in Co. Cork





his spectacular home needed a simple yet striking kitchen scheme that wouldn't detract from the amazing scenery outside. The family of four wanted something contemporary with clean lines and a handleless style for ease of cleaning and sleek appearance.

It had to have strong working triangles to make cooking and cleaning up effortless and worktops had to be clutter free. All small appliances are housed in the cabinetry, specially fitted with sockets. Deep, soft-close presses take care of all the kitchen's storage needs.

The choice of stainless steel worktops mean the kitchen is very easy to maintain and will look great for years to come. The curved bamboo breakfast bar is perfectly placed to take in the scenery and to keep company while someone cooks.

When it came to the colour scheme a neutral palette of creams and beiges were selected. Subtlety was needed to complement rather than compete with the rugged vistas.

Wain Morehead Architects (WMA) were responsible for the design. Commenting on the project architect John Morehead said: "The overall brief was for a contemporary passive house that took full advantage of the sea views. The client is a very keen and knowledgable cook, particularly in the areas of fish and pork, so the kitchen had to be highly efficient, hygienic and durable. It was to be a space dedicated to cooking. From the



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THE ARCHITECT

John Morehead

"The overall brief was to design a contemporary passive house taking advantage of the sea views. This is a very open property with few doors so it was imperative the kitchen sat neatly within the scheme and was in keeping with the overall style and design. The detailing had to be very special and the layout was dedicated to cooking. A separate utility room is used as the main cleaning area, leaving the kitchen itself highly hygienic for food preparation and cooking."

Wain Morehead Architects

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Classic Kitchens

Innovation Park, Carrigaline Industrial Estate Carrigaline, Cork T: 021 4375900 classickitchenscork.com

KEY INFO

- A passive house certified home designed by Wain Morehead Architects
- Noblessa German kitchen from Classic Kitchens
- Custom designed stainless steel worktops
- Bamboo breakfast bar

kitchen you can actually see fresh produce being brought in from the sea which just makes it all the more special."

John recommended Classic Kitchens to supply and fit the sleek Noblessa scheme and the clients were particularly impressed with their customer service and attention to detail.

The owners were keen to incorporate bamboo into the scheme and in addition to the custommade stainless steel worktops the team at Classic Kitchens also sourced the sustainable bamboo and worked it onto the curve of the breakfast bar, the kitchen floor and then took it through the house as the finish on wardrobes, dressing tables and a study desk to further emphasise the sense of flow and continuity in the home.

The owner said: "We wanted something contemporary that would be easy to work in. The kitchen is extremely functional and very easy to use. We love how well the room looks, your eyes are always turning out to the view and it has a very social element." @