

MODERN GREEN HOMES

Sanctuary

INSIDE ISSUE 17 80+ green products & design tips; Retrofitting homes to 6-star; Ask our experts; Design workshop: free advice on your home plans; books and apps reviewed

GREEN KITCHEN SPECIAL

17 INSPIRING KITCHENS PROFILED

Design inspiration

Inside Jamie Oliver's Ministry of Food
Passivhaus comes to NZ

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WIN
A SCHOTT solar power
system worth \$10,000

Timeless timber

—Specifications

DESIGN & CONSTRUCTION

your abode

www.yourabode.com.au

PROJECT TYPE

New kitchen built from eco materials, part of a larger sustainable renovation

LOCATION

Clovelly, NSW

PRODUCTS

- Plywood joinery sourced from Amerind www.amerind.com.au
- Laminex E0 boards www.laminex.com.au
- Stainless steel benchtop with integrated sink chosen for durability, recyclability, longevity and aesthetics
- Recycled timber flooring from Australian Architectural Hardwoods; exposed structural hardwoods from existing house and your abode's stock of recycled timbers www.aahardwoods.com.au
- Built-in recycling station and composting designed by your abode
- Ilve gas cooktop and re-use of client's existing underbench oven www.ilve.com.au
- Bosch dishwasher: 4.5 star WELS rating + 4 star energy rating www.bosch.com.au
- Gessi Oxygene Hi-Tech mixer tap: 6 star WELS rated www.gessiaustralia.com.au
- Splashback tiles from Ocean + Merchant: Complemento in Olive Green www.oceanandmerchant.com

In a narrow house, the design of this kitchen is compact and space efficient, which significantly frees up floor space for living and dining.

Photo by Simon Whitbread



Tips from the experts



Sharon

SHARON'S DESIGN TIPS

Designing for longevity is key – steer clear of trends and fashion. The longer a kitchen can remain in place, the more sustainable is its lifecycle. I always choose materials that will last and design my kitchens to be timeless.

Be space efficient with your design. I always conduct a thorough audit of my client's current kitchen and future storage requirements and design to provide plenty of storage through the use of clever storage systems. The use of drawers over cupboards will greatly improve your efficient use of space. Build only what you really need. Small is good, and it will save you money.

Be creative with your lighting: think zoning. Set up your lighting to be task focussed in order to reduce energy consumption by only using what you need when you need it. Do your homework on the range of LED lamps available as there is enormous variation in the colour rendering and lighting output for comparable wattage fittings.

Don't forget to include the all important functions of recycling and composting in your kitchen. Recycling paper, glass, bottles and cans takes up space and needs to be considered, not to mention somewhere for the compost bucket.

Sharon Hamilton
your abode
www.yourabode.com.au



Mark

Sustainability in kitchen manufacturing

Mark McDonald is a cabinet maker and joinery teacher at the Gordon TAFE in Victoria. In 2009 he received a fellowship to travel the world looking at best practice for sustainable manufacturing for kitchens. He shares some of his insights:

My journey into investigating sustainable manufacturing in kitchens began in 2009 when I received an International Specialised Skills Institute (ISS) fellowship sponsored by Skills Victoria. Through this and subsequent funding from the TAFE Development Centre I have travelled the world looking at best practice for sustainable manufacturing. Not all I saw can translate to the Australian context but we can draw a lot of valuable information.

NEW MATERIALS

New types of material are emerging with the growth in demand for green materials. Not all are available in Australia at this stage, but hopefully local manufacturers will develop similar products or they will be imported into Australia as a result of consumer demand.

Palm wood veneer

Palm tree timber is very hard and dense. It can be used for doors, drawers and bench top veneer. www.leyenwood.com

Re-Y-stone for laminate

This bio-composite board comes in a range of widths, sizes and finishes. It is made from at least 60 per cent post consumer

recycled paper and 30 to 40 per cent natural resin from sugar production waste. www.reystone.de

Be Leaf veneer for doors and drawers

Fibre taken from the trunks of banana trees after harvesting makes good use of an agricultural by-product. It can be used for cabinets and flooring, among many other things. www.beleaf.mc

There are also alternatives to timber in the cores of materials such as corn, polystyrene and balsa. Balsa could be an option for Australia as there are balsa plantations in New Guinea which can be harvested every seven years. This would make an excellent lightweight core for a manufactured board.

DESIGN

When designing a kitchen with sustainability in mind there are a few things you can do. Drawer systems produced by Austrian manufacturer Blum mean you can have drawers that are up to 1200mm wide and are capable of holding 65kg so you will need less carcass construction.

Avoid corners on kitchen cabinets if possible. Corners can present storage problems which can be partly solved by corner drawers but at great expense. What you save on corner drawers you can spend on good quality hardware for the rest of the kitchen. Also, keep work areas to a minimum; 1.8 metres is all that is required for effective bench space.

QUALITY

Look for a warranty on a kitchen as a guarantee of quality. A quality kitchen has a longer life, therefore reducing the amount of waste over the lifespan of the home. Even when a quality kitchen has reached a stage where it needs to be replaced it might be able to have another life in a garage as a storage and work area.