

WORK IT!

SHANNON DENNY
explores the keys to
kitchen efficiency



A good kitchen conserves space, saves you time and is energy-efficient – that's a tall order. Here we dish the latest news in kitchen design, gadgetry and appliances to showcase some new solutions in action.

Food for thought

Because they don't operate London showrooms, Hammersmith's West London Kitchens keeps prices low – an efficient measure in money-conscious times. Designer Elizabeth Dare affirms, "There are two key aspects of efficiency that we always try to address for clients – capacity and usability. Storage space is at a premium in London homes, especially the older, terraced houses," she explains.

"Pull-out larders, clever corner systems and even plinth drawers are key to maximising capacity. Plus we can offer a special range of taller cabinets combined with shorter plinths. These extra centimetres per cupboard can give a whole extra cabinet's worth of capacity." It's in the area of usability that "clever storage solutions really come



into their own", she continues. Their Schuller range includes specially designed heavy-load drawers enabling the storage of stacked plates up to 50kg. Organisational drawers offer cutlery and spice compartments, while another design incorporates knife blocks. For gadget lovers, there's a drawer with integrated weighing scales or another containing a collapsible bread slicer.

"Finally, there are some high-tech examples of efficient appliances which, despite their cost, are increasingly popular because of their long-term cost-effectiveness," she says. "The Qooker tap provides instant boiling water, which is incredibly energy-efficient as it doesn't waste lots of energy heating the water up to boiling point."

The gadget gurus

Designed by Joseph Joseph, the Nest 8 is a stacking set that includes a large mixing bowl, colander, sieve, small mixing bowl with measurements and four measuring cups (£35). Now further Joseph Joseph space-savers are available in the shop, like a nifty grater that folds flat and a collapsible colander (£15 each). Or declutter a drawer and spice up a fridge front at the same time with their magnetic measuring spoons (£3).

Appliance of science

Innovations in appliances offer increased performance in hard-working kitchens. Whirlpool's Ray Isted says, "According to a recent study, almost two-fifths of Britons believe that a dishwasher consumes more water than hand washing. This is a common misperception; dishwashers nowadays actually feature great energy saving and performance programmes that are much kinder to the environment and more efficient than hand washing."

For the efficiency-conscious consumer, he recommends Whirlpool's ADP 8900 dishwasher which features technology that monitors soil levels and adjusts the wash cycle accordingly. ●

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