DESIGNER

KITCHEN

GUIDE

on trend designs

- SCANDINAVIAN
- INDUSTRIAL
- FARMHOUSE

PAGE PRODUCT GUIDE

ALL THE DETAILS
ON DIMENSIONS
AND FEATURES

GET THE SCOOP
INNOVATIVE,
AWARD-WINNING
APPLIANCES



5 REASONS YOU SHOULD PICK YOUR APPLIANCES FIRST

1. LOOK

The appliances you choose will have an enormous impact on the style of your kitchen, either working with or against the overall kitchen look you're trying to achieve. If you want a modern, sleek, minimalist kitchen, choose appliances that blend seamlessly into your cabinetry, or if you're going for an industrial look or Hamptons-style kitchen, choose statement pieces such as a freestanding cooker and canopy rangehood.



2. SPACE

Dreaming of being able to cook more at once with a double oven or freestanding cooker, or store more in a big French door fridge? Decide which type of appliances you want upfront so you can allocate enough space for the things you love when you start designing your kitchen. Thinking about appliances first also means you can choose to have some of your smaller appliances, such as your microwave and coffee machine, built in for access convenience and a clutter-free benchtop.



3. CONNECTIONS

All kitchen appliances need to be connected – to electricity, gas, and for dishwashers and some fridges, to water. It's important to think about all the requirements of your appliances first up, and how easily these can be catered for in your new kitchen.

Do you already have the electrical, gas and water lines needed for your new kitchen, or do you need to get new lines connected before the appliances can be installed? Think about where the lines are located and if your appliances will suit being positioned there, or whether you can move the location of your lines. The lengths of the appliance power cords will also determine where your power points need to go. Keep in mind that you'll need a gas line for a gas cooktop, and a water line for a fridge with a water or ice dispenser.



4. LAYOUT

The appliances you choose and the dimensions of your kitchen space will determine how you can create a kitchen work triangle. This refers to how the three key kitchen zones work together – your food prep, cooking and clean-up areas – so you can work as efficiently as possible in your kitchen.

You won't be able to work out which kitchen layout option works best for your space without appliance measurements, because your appliances all need to work together to create the best work triangle. If you design the kitchen and work triangle without choosing appliances first, you may have to compromise on the appliances you end up buying to be able to fit them into your kitchen layout.



5. TIME AND EXTRA COSTS

Buying quality appliances is really important because they will last you years. The brand and functionality of your appliances may affect the future valuation of your home. A general rule of thumb is to spend 15 per cent of your kitchen budget on your appliances.

Your must-have appliances also need to fit.

If they don't you may need to pay expensive kitchen redesign fees, which will also cost you precious time.

Picking your appliances first will save you time and money and ensure your new kitchen is the one you've been dreaming of.

CHOOSE THE GOOD GUYS FOR KITCHEN APPLIANCES

A CHOICE OF LEADING BRANDS

At The Good Guys we take pride in presenting you with a range of trusted brands that are always innovating to improve your cooking experience. Whether you're looking for appliances to suit a modern kitchen design or a more traditional, classic kitchen style, we have everything you need to bring your kitchen vision to life.

SAFE STORAGE DURING THE BUILD

Choosing the right appliances for your kitchen doesn't need to be stressful. Our in-store team are kitchen appliance experts and can assist you to select the right appliance for your needs. Just pay a 20 per cent deposit and we will store your goods for up to 90 days. Then pay the balance when you are ready to have the goods delivered.

DELIVERY & INSTALLATION

Once you've chosen the perfect appliance for your new kitchen, our Concierge team can make arrangements for a qualified and insured professional to install your new appliances so you can start using them sooner. Each installation also comes with an installation guarantee, giving you total peace of mind. Delivery and premium delivery services are also available.

VALUE EVERY STEP OF THE WAY

Not only do we deliver the service you deserve but with our Pay Less Promises you always pay less. We will beat any competitors' advertised price, and if you do find a lower advertised price within 30 days of your purchase, we will happily pay back 120 per cent of the difference*. To top it all off, we can help you achieve your dream in-store team
are also kitchen
appliance experts
and can talk
you through all
the different
appliance
options

kitchen sooner by offering you a number of finance options for your appliance purchase. You can't get better than that.

*Visit thegoodguys.com.au to find out more and for full terms and conditions.





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PLAN YOUR KITCHEN RENOVATION

COMPLETE BEFORE GOING INTO STORE

LIFESTYLE	7. WHAT LOOK WOULD YOU LIKE TO ACHIEVE?				
1. HOW OLD IS YOUR HOME? <5 years 5-10 years 10-25 years 25-50 years >50 years	Modern Hamptons Industrial Miminalist Scandinavian Other Entertainer's 8. WHAT ARE YOUR GOALS? (TICK ALL THAT APPLY)				
2. WHICH BEST DESCRIBES THE LAYOUT OF YOUR KITCHEN?					
One-wall Galley L-shape U-shape	A more stylish kitchen More counter space A more functional kitchen A more effective layout More storage space New/nicer appliances Higher resale value for my home More room for entertaining Open the kitchen to another roo				
3. HOW MANY PEOPLE ARE IN YOUR HOUSEHOLD?	9. WHAT IS THE TIMELINE?				
4. HOW OFTEN DO YOU ENTERTAIN? A few times a year Once or twice a month Once a week or more	Want to start right away Want to start in the next few months Want to start in the next year Want to start in the next few years				
YOUR KITCHEN	APPLIANCES				
5. WHY DO YOU WANT TO CHANGE YOUR KITCHEN (TICK ALL THAT APPLIES) Too small Looks dated Not enough storage	10. WHAT APPLIANCE FINISHES DO YOU WANT? Stainless steel Black White Other				
Cabinets need updating Appliances need updating Counters/surfaces need updating	11. TYPE OF OVEN REQUIRED? (TICK MORE THAN ONE IF REQUIRED)				
Plumbing/wiring need updating 6. WHICH BEST DESCRIBES YOUR PROJECT?	Electric (W) (H) (D) Pyrolytic (W) (H) (D)				
Refresh: Updating light fixtures, new handles, painting cabinets, replacing worn out appliances, new benchtops or adding a splashback.	☐ Gas (W) (H) (D) ☐ Steam (W) (H) (D) ☐ Upright/freestanding (W) (H) (D) ☐ Double oven (W) (H) (D)				
Renovation: New cabinet doors and handles, relocating lighting, upgrading your appliances, new flooring, new handless and salashbasks.	Wall bank (multiple ovens - overall) (W) (H) (D) I don't require an oven				



Remodel: Demolishing your existing kitchen, redesigning

the layout and starting from the ground up.





12.	2. TYPE OF COOKTOP REQUIRED?				18. USING YOUR EXISTING LAYOUT?				
13.	Induction Ceramic Gas I don't require a control of the control of	(W) (W) (W) cooktop EHOOD REC (W) (W) (W)	(H) (H) (H) QUIRED? (H) (H) (H)	(D) (D) (D) (D) (D) (D)	What are the measurem Oven or upright cooker Cooktop Rangehood Microwave Dishwasher Refrigerator Sink 19. WHAT SERVICE	ents of your: (W) (W) (W) (W) (W) (W) (W)	(H) (H) (H) (H) (H) (H)	(D) (D) (D) (D) (D) (D) (D)	
	Slideout I don't require a		(H)	(D)	LIKE INCLUDED? Delivery Removal of existing appliances				
14.	TYPE OF DISHV Freestanding Built-in Integrated Dishdrawer Compact I don't require a compact TYPE OF REFRICATION French door Side by side Top mounted Bottom mounted Single door Integrated Bar or wine fridg I don't require a compact I don't require a com	(W) (W) (W) (W) (W) dishwasher GERATOR R (W) (W) (W) (W) (W) (W) (W) refrigerator	(H)	(D)	Installation 20. HOW MUCH DO SPEND ON APPLIANC <\$1,000 \$10,000 - \$25,000 \$50,000+ 21. HOW DO YOU I YOUR APPLIANCES? Credit card or cas 20% deposit and Interest Free Finance Interest Free Finance 100	YOU WANTES? \$1 \$2 PLAN TO PA	NT TO ,000 - \$10 25,000 - \$3	50,000	
☐ : 17.	DO YOU REQUI	APPLIANCE	S REQUIRE	D, EG. COFFEE	STORE CONTACT	:			
					SIURE:				

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Choose your appliances with insider knowledge We take you through cooktops, dishwashers and fridges, so you can buy with confidence. We also showcase the very best award-winning products.

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Olivéri





THE MODERN AUSTRALIAN kitchen is no longer a space just to prepare food – now it's a place where the family spends time together and where homeowners 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 up on 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

AAGES: LIVING 4 MEDIA, GETTY IMAGES

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

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 – 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

INSTALLATION

"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

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. "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

As with any renovation, it's a good idea to have a little bit of buffer built into your budget. "Removing a wall to make the area more open plan can add enormous value to your home," says Janson.

SPEND: 1% OF YOUR BUDGET

KATHERINE CHATFIELD

DESIGNER KITCHEN GUIDE



A QUALITY RANGEHOOD IS IMPORTANT IN A SMALL KITCHEN, AS IS CHOOSING MULTIPURPOSE APPLIANCES. IN AN AGE of soaring house prices, it makes sense to downsize your home. Moving to a smaller place can mean the difference between a 10-minute commute and an hour spent in traffic – or even moving into your first home today versus buying it 10 years down the track. Whatever the reason, a compact home needs to be functional and efficient. This is especially important in the kitchen, the most hard-working zone in your home. We asked the experts for their insider tips on how to design a kitchen that's small in size but big on smart ideas.

THE LAYOUT

Most of us have been told a successful kitchen requires a traditional triangle formation, with the oven, fridge and sink within a metre or two of each other. And that works for some people, says Alan Ryner, owner of House Of Kitchens, but these days the rules have changed. "It's important to consider your family's needs; multiple people might be using the space at one time rather than just one person cooking in the 'triangle'," says Ryner. "And in a small space, that shape might be impractical." Senior







designer at Wholesale Kitchens, Julie Hanover, agrees. "Limited space means you may not be able to accommodate a triangle design, so a straight-line or galley-style kitchen can be best," says Hanover.

CABINETRY

Even small kitchens can hide plenty of storage if the cabinetry is properly planned. "Pantries and drawers can fit more with pull-outs, dividers and inserts," says Hanover. "And you can give new life to dead space with nifty swing-out shelves." If you simply can't do without the kitchen island, a table can double as portable prep and an eat-in space, or "build in plenty of smart storage underneath," she says. Open and closed shelves up the top can keep daily items in easy reach. You can't afford to waste a centimetre of space in a small kitchen, says Ryner. "Choose drawers below waist height instead of cupboards - this minimises uncomfortable reaching to the back, as well as reducing wasted space at the back of the shelf."

APPLIANCES

The key to creating the illusion of more space in a small kitchen is avoiding clutter – this means benchtops need to be free of messy cords and clunky appliances. "Choose a microwave, toaster and other items that can be built into the joinery or hidden behind a cupboard," says Ryner. "You'll need a good rangehood, and you should plan for the cabinetry to line up perfectly with it on either side." Forget about oversized French-door

fridges and freestanding cookers
– it's all about integrated appliances.
"The dishwasher and fridge can
match up with your cupboards
to create a sleek, streamlined
look," says Hanover.

Interior decorator Emma Blomfield is a fan of multipurpose options.
"The Smeg Compact Combination Steam Oven or Combination Steam and Grill Microwave means you don't need extra appliances," she says.
"If you thought you couldn't have a dishwasher, the Fisher & Paykel DishDrawer will fit in the smallest of kitchens!"

VISUAL TRICKS

We've minimised the clutter and hidden extra storage - now what? "Keep the palette light to avoid dark, poky corners," says Hanover. "And try to stick to just three materials and textures while drawing the eye to the most spacious features." To achieve this, Blomfield suggests continuing materials across multiple zones. "Use the same material on your splashback as your bench, such as white stone or laminate with tiny flecks," she says. "Or consider a mirrored splashback to add extra light and visual space. Just keep in mind that the mirror will reflect its surroundings, so it's important to keep the space clear." ■ **LOUISA BATHGATE**

DID YOU KNOW?

THE GOOD GUYS HAVE THE BIGGEST RANGE OF TOP- AND BOTTOM-MOUNTED REFRIGERATORS FOR SMALL SPACE-SAVER KITCHENS.

IMAGES: DRIES OTTEN



CREATE YOUR DREAM KITCHEN BY THOUGHTFUL PLANNING WITH THE FOCUS ON WHAT WILL WORK BEST FOR YOUR FAMILY'S NEEDS.

LIVING WITH AN old, tired, dated kitchen can have its challenges.

Temperamental appliances can make it hard putting a meal on the table... and worse still, bad lighting or a poky layout can mean you're stuck in there while the rest of the family congregate elsewhere. Not fun! But how can you plan a new, functional, beautiful kitchen that ticks all the boxes? Sydney-based interior stylist Lisa Koehler tells what you should put on your wishlist.

1 CHOOSE YOUR APPLIANCES

If it's been a while since you shopped for a new fridge or oven, prepare yourself: appliances have come of age. Steam ovens are set to replace the microwave, say chefs – and double ovens are popular if you're feeding a large tribe. Fridges, too, come in a range of configurations and might include anything from user-friendly French doors to deli and freezer drawers.

"Appliances should be selected before planning starts, especially if you're hiring a designer to help you, so they can understand how you want the kitchen to function," explains Koehler. "There are so many great new appliances to consider, but one of my favourites is a warmer drawer. It's a small luxury to have warm plates to serve dinner on, and busy families can keep a meal in the warmer drawer if someone is running late."

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2 PROBLEM-SOLVE AND PLAN

Once you know the appliances you need and you have your budget sorted, write a brief. Consider: what are the problem areas you need to resolve? Do you need more or better storage? How does your family function and use the kitchen on a day-to-day basis? "It's important to consider all these things in the planning," says Koehler.

Layout is also key. Years ago, kitchen design was all about the 'triangle' zone between fridge, sink and cooktop, but these days it's more about creating zones so more members of the family can use the space, says Koehler. "For example, you might want to create a breakfast zone - an area near the fridge that includes the toaster and kettle,

which can then double as a snack station."

And don't forget a lighting plan - you'll want three different layers of lighting in your kitchen, explains Koehler. "For a successful lighting solution we need a combination of ambient light for general illumination, accent lights for focal points and task lighting, too. Scenic lighting - such as pendants above a bench - can create a more decorative effect."

3 LOCK IN LOOK AND FEEL

This is the fun bit: figuring out how you'd like your dream kitchen to look. Pinterest and magazines are a great place to start and to gather inspiration for a combination of finishes. "Always choose your floor first - that's my rule," advises

Koehler. "Then select your benchtops, followed by cabinetry colour. A good tip is to splurge on a benchtop you really love that'll stand the test of time, but save on your cabinetry."

Key features that make the kitchen extra special are tapwares and handles, she adds. "Don't be afraid to mix up handle styles as well. You might like to have push-to-open on the upper cabinetry, and handle detail on the bottom. It's really up to you."

She also recommends making classic, timeless choices in function and considering what suits the style of your existing home. "That said, you can have fun with styling - bring trends and accents in that can be easily changed." ■

RACHEL SMITH



WE WALK YOU THROUGH THE POPULAR BUTLER'S PANTRY SPACE FOR YOU TO DECIDE IF IT'S THE RIGHT FIT FOR YOUR KITCHEN.

A WALK-IN 'PANTRY', which includes appliances and storage, fondly known as the butler's pantry, is becoming increasingly popular in modern kitchens. They've come a long way since their origins - storing silver in grand English homes - where the butler was the head of the domestic staff. Here's our guide to what's really important in a butler's pantry, plus a few design ideas from those who've already taken the plunge.

LAYOUT IS KEY

If you're thinking about a butler's pantry as part of your renovation, the first question is whether you have space. The location is flexible; it might be behind the main part of your kitchen or off to the side,





THE BUTLER'S PANTRY IN THIS KITCHEN, BY PLY ARCHITECTURE. IS SLOTTED **BETWEEN OVEN AND** COOKTOP AND FEATURES A BENCHTOP IN CAESARSTONE'S 'RAW CONCRETE'.

although, obviously, easy access is a key consideration - there's no point having a long walk to access it. The size is also up to you: it can be little more than a large cupboard, all the way up to a large room with its own window and external door. depending on how much you want it to include. Once you've worked out your layout, the next question is what to include.

BUTLER PANTRY KNOW-HOW

Most butler's pantries include bench space for food preparation and small appliances. Sarah Booker, who recently moved into a new home with a butler's pantry already built in, uses it for storage when she's entertaining. "I use the extra bench space when I'm entertaining – I can put the bread or dessert in there where they're tucked out of the sight until they're needed," says Booker. You'll need at least 500mm depth for useful bench space, with up to 600mm if you can.

SMALL APPLIANCES

With the move towards clean and streamlined kitchen style, a butler's pantry can be a great spot to keep all those everyday items that can make your kitchen look cluttered. "As well as storing normal pantry food, I have my microwave, kettle and toaster in there because it keeps my benchtop clear of all that stuff," says Booker. If you're planning to use blenders, mixers and food processors in the pantry, you might consider installing a sink to make food prep easier, and even the dishwasher. This also means you can stack dirty plates out of sight in the butler's pantry while you're entertaining, and any dishwasher noise won't disturb the party.

STORAGE

You'll need to decide between closed cupboards and drawers, open shelving, or a combination of both. Nicole Woodward, a mother of four, recently renovated her kitchen to include a walk-in butler's pantry that runs behind the main bank of appliances. With a large family, she shops in bulk, so the extra storage is welcome. She chose to have open shelving down one side of the pantry, which has given her an unexpected advantage. "I love being able to see all my serving dishes," she says. "Now that they're not tucked into a corner cupboard I use them all much more often."

LARGE APPLIANCES

Some homeowners include ovens and fridges in their butler's pantry, preferring to keep the main part of the kitchen as a social spot. Woodward has a large fridge in the kitchen, and a smaller fridge in her butler's pantry. "We use it for drinks and for extra food at the start of the week or when we're having a party," she says. For wine aficionados, the butler's pantry is a great spot for wine fridges, which can be installed under a bench. If you are including a number of appliances, don't forget to plan for an extraction fan or window, to avoid overheating. **JANE BAKER**



BEAUTY AND FUNCTIONALITY.

| WHETHER YOU'RE KEEN to

overhaul your kitchen or simply make some tweaks to freshen up your space, there are lots of exciting options on the market right now. Smart appliances, clever storage and bold colour palettes are all becoming more on trend, according to leading design blogger Jen Bishop from Interiors Addict.

"I think we're still approaching kitchen design as an expensive room which we'll have for a good decade, if not longer, so achieving a timeless look is vital," Bishop explains. "This doesn't mean boring, though. I love kitchens with a bit of personality!"

TIME-SAVING APPLIANCES AND SMART STORAGE

As the room in which we need to get a lot done, fast, kitchens perhaps benefit most from functional tweaks and updates. Which is why some appliances – such as steam ovens that cook a meal fast, or fridges that are wider and narrower so you find what you need quickly and waste less – are popular.

Clever storage is also key, says Bishop. "If you have the space, deep drawers are still on trend, rather than cupboards. We're also seeing better design with under-bench storage, with lots of slide-out bins, adjustable shelves, drawer dividers



TWO-TONE CABINETRY IS ON TREND IN MODERN KITCHENS; HERE IT'S IN MATTE BLACK AND TIMBER.



and carousels for corner cupboards. At the end of the day, it's about making every centimetre of your kitchen work for you."

WHAT'S HOT IN COLOUR AND TEXTURE

While the good old white-gloss kitchen is still popular for Australians, according to Bishop we're also opting for more classic looks.

"I'm seeing lots of the Shakerstyle look, brought up to date with the choices of handles and tapware," she says. "I'm also liking the trend towards two-tone cabinetry, perhaps with a matte black on the bottom cupboards, and timber

or white on the wall-mounted top cupboards."

In terms of colour, blue hues are proving popular among renovators, too. "Navy is big in kitchens, and it's my favourite colour – so I'll be adding touches in my own kitchen reno later this year," says Bishop. "Matte finishes in general and grey cabinetry are also on trend. If you're not keen on colour for your cabinetry, you could think about incorporating colour texture and pattern in splashbacks and floors."

Open shelving, especially a chunky, textural timber, can be a feature in itself. "It's a great way to display treasured possessions, cookbooks and plants," adds Bishop.

LOVE IT OR SWAP IT

Fallen in love with a trend but worry it will date? The way around this is to incorporate semi-flexible trends into your kitchen, says Bishop. "Things you can swap out easily include handles, tapware, splashbacks and small appliances like your kettle or toaster," she says, "as well as window furnishings and flooring."

Simply replacing an old benchtop can be a fast and often inexpensive way to bring a contemporary look to a tired kitchen space, she adds. "Although, this really depends on how much you spend on it," she says. "If you invest in stone, you want to make sure you're going to love that for years to come!" ■ **RACHEL SMITH**

MY FAVOURITE **DESIGNER KITCHEN**

A great way to get ideas for changing up your own kitchen is to look at what the designers do in their own homes, says Bishop.



I love American design blogger **Emily Henderson's** kitchen, because it's timeless but still personal to her and her aesthetic. //







If you're on a budget, don't overlook the good old-fashioned laminate door.

■ CHOOSE CUPBOARDS

■ "Drawers cost around three times as much as cupboards to install in a kitchen," says builder and project manager of TB Build Trevor Badelt. "A cupboard is simply a carcass, a shelf and a door, whereas a drawer needs a soft-close mechanism, several face panels and possibly handles to match. Although you definitely need some drawers in a kitchen for cutlery and utensils, keeping them to a minimum will help to keep costs down."

• GO STRAIGHT

A straight kitchen that doesn't need to fit into a confined space can save you money, adds Badelt. "When there's no need to fit the kitchen in a specific space, you can make it as long (or short) as you like, then add a dress panel on the end to finish it off well. Straight kitchens also avoid expensive corner cupboards, as there's more labour involved installing a benchtop that needs detailing and finishing around a corner."

Q GET ON TOP

"An under-mounted sink means cutting and polishing a benchtop, which can incur pricey labour costs," says Badelt. "Choosing a top-mounted sink means the benchtop only has to be cut roughly so the sink can fit on top. It should save you a couple of hundred dollars."

⚠ BE CLEVER WITH SPACE

Sometimes simply moving things around or adding more storage can mean you don't need to increase the footprint of your kitchen - which can save you lots of money, says architect at Benn & Penna Andrew Benn. "If there's plenty of space between the oven, sink and fridge instead of having them crammed up together, it's much easier to work, giving you a feeling of more space," he suggests. "Make the most of unused space by adding cupboards that stretch up to the ceiling. This gives lots of storage for items that are not used too frequently," he says.

5 DON'T UNDERESTIMATE LAMINATE

"If you're on a budget don't overlook the good old-fashioned laminate door," suggests Badelt. "It's cut and sent straight out of the joinery ready to ship, so keeps costs down. Although polyurethane is on-trend, it has to be cut, shaped then sent to the polyurethane team – all which adds significant cost. Choose a 2mm, rather than 1mm, edge on laminate doors to give them a good, neat finish."

REACH FOR THE STARS

O Energy-efficient white goods might cost a little bit more to buy, but the money you'll save on energy and water costs in the long run can have a large impact. "High-energy ratings on dishwashers, washing machines, microwaves, ovens, fridges and freezers really do make a big difference to your bottom line," says Badelt. An energy-star certified fridge uses about 10 per cent less energy than one that isn't certified, and around 40 per cent less energy than a fridge that's 15 years old. "They are well worth the investment," says Badelt. Also consider a gas hob over an induction cooktop, as they are much cheaper to run.

Consider investing in good taps too; a water-efficient tap with an aerator might discharge 2 litres of water a minute, where as a regular tap might discharge anything up to 18 litres.

7 SORT THE PLUMBING

If you're moving things around in your kitchen, sometimes shortening the plumbing run can mean more efficient – and therefore cheaper – hot-water delivery to your sink and dishwasher. "If you're moving your hot water tank by a metre this won't make much difference, but if you're moving it from one end of the house to much closer to the kitchen, this can definitely cut costs," says Badelt. "Plus you won't have to wait as long for your hot water to appear when you turn the tap on!"

DID YOU KNOW?

THE GOOD GUYS HAVE ENERGY RATINGS DISPLAYED ON ALL APPLIANCES.

23

DESIGNER KITCHEN GUIDE ISSUE #2



FINDING THE RIGHT TRADESPEOPLE FOR YOUR KITCHEN RENOVATION CAN BE THE DIFFERENCE BETWEEN EASY STREET AND STRESS CENTRAL.

ONE OF THE most important things to consider when you're planning a kitchen renovation is how you're going to find the best tradespeople. The majority of tradespeople are highly trained and work to a high standard, so with a little legwork you can ensure you get the service and standards you need for the fairest price. We spoke to The Good Guys Home Services for a guide.

1 ASK AROUND

Getting a recommendation from someone you trust is the number one way to ensure a successful renovation project. "Word of mouth is the most important type of advertisement," says Lee Mancs, electrical and refrigeration nominated trade supervisor. "If a tradic comes recommended, you know they are among the best in their trade."

2 CHECK THE PAPERWORK

All tradespeople should have a licence or registration through the appropriate authority in your state. If you feel awkward asking to see the relevant paperwork, you need to get over it. "Never be shy to ask for a licence," says Lee. "If a tradie is not willing to show his or her licence, chances are they don't

BUILD A RELATIONSHIP

Being a good customer is just as important as being a good tradesperson. First; communicate well. Be friendly, speak clearly and explain exactly what you require from the installer. The last thing you want is the tradie having to second-guess what you think is completely obvious when you're not there. Second, you need to be flexible. Yes, you have deadlines and no-one is expected to be happy if a job finishes months after it should, but trade work is generally a juggle so a little wriggle room is to be expected. Finally, always pay on time. Once you are satisfied with the job, payment should be made in full. Tradespeople have families and bills like everyone and cash flow is king. One of the main reasons small businesses fail is because customers don't pay within the gareed timeframe.





have one and are not qualified to complete the task."

It's also important that your tradie has a certificate of currency for public liability insurance, so ask to see that too while you're at it.

3 GET A FEW QUOTES

Traditionally, the golden rule when getting quotes is to get three and pick the middle one. But is it really as simple as that? "That's not a bad idea," says Dan King, plumbing nominated trade supervisor. "I like to get five or six. This way you can better see the average price for the job, and also the detail of the installation because some tradespeople include everything, while others will not."

Going for the cheapest quote is tempting, but be wary, as you may find there's a good reason why one quote is lower than the rest. "It's often the way a shrewd businessman will get your work," says Dan. "But once the job starts, they often find problems that appear out of nowhere and the price rises. Of course, some people are very honest and the

lowest price could be exactly what's required for the job. Your best bet is to talk to the tradie at length and gauge his/her attitude towards you and the job."

4 GATHER THE EVIDENCE

If you don't have a personal contact to vouch for your joiner, plumber or sparkie, make sure you ask for references from previous jobs. It may also be possible to view their work. "A top tradesman will have photos of previous installs," says Lee. "It's a great tool for a customer to get a visual idea of what the completed job may look like. It also gives peace of mind knowing they conduct the work in a neat manner."

5 CHOOSE SOMEONE LOCAL

Sometimes it can be hard working out exactly where your tradie is based and, to be fair, that's probably because they're happy to travel and don't want to put potential customers off. But as Dan advises, local is often best – and not only because they're close to the job. "Choosing a local tradesperson is always recommended

as it keeps work in the local community. This is where word of mouth is a huge help."

6 CONSIDER GOING IN-HOUSE

If you buy your kitchen appliances from a major retailer such as The Good Guys, you can help yourself to some serious peace of mind by using a team picked by the experts. "Our tradies are all individually screened and must meet a very high standard of work," says Lee. "All the licences and insurances are checked and continually audited to ensure they are always compliant. We conduct random audits on site to make sure the install standard is maintained at a high level. Our tradies are also constantly trained on any new installation procedures and Australian standards that may have been implemented within their specific trade." ■ SARA MULCAHY

DID YOU KNOW?

THE GOOD GUYS HAVE LICENSED INSTALLERS AVAILABLE AT ALL STORES.

25

DESIGNER KITCHEN GUIDE ISSUE #2



WHETHER YOU'RE DREAMING of luxurious marble, or looking for something that can stand up to anything your family throws at it, it makes sense to do your research before committing to one of the most important surfaces in your kitchen: the benchtop. Our handy guide will help you decide which one is right for you.

NATURAL STONE

For its fans, nothing comes close to the natural beauty of marble, granite and limestone. Each slab is unique, and its variations make for a stunning statement with an air of luxury.

DO Visit the factory to choose your slab. There's a lot of variation, so make sure you're getting exactly what you imagined.

HOME TRUTHS Most natural stones are porous to some degree, so sealing is often required and may need to be regularly repeated. Acidic materials such as lemon juice and even champagne can leave the surface 'etched' or dull.

ENGINEERED STONE

If you love the look of natural stone but you're not up for the maintenance, engineered stone, made from a mixture of natural stone and resin, might be for you. "Caesarstone never requires sealing, is stain resistant and very easy to clean and maintain," says Linda Hannah, marketing manager at Caesarstone, one of several brands on the market. Another





are available in this tried-and-true surface, along with speciality finishes including high gloss, textured and stone-look. "Laminate is a woodbased material," explains Valente,

certainly when compared to harder surfaces like granite or other natural stone materials." DO Remember Laminex can also

be used for doors and wall panels so you can create a cohesive look. HOME TRUTHS Laminate can be scratched and scuffed, so take care always to use cutting boards

and avoid scourers.

to work seamlessly with the Laminex cabinetry collection," says Catherine Valente, marketing manager at Laminex Australia.

is Essastone by Laminex, which has

another advantage: "It's designed

DO Look for the popular marble-inspired designs, and the concrete-look styles for an industrial urban aesthetic. **HOME TRUTHS** Know that matte surfaces require more maintenance than gloss.

LAMINATE

"The benchtop is the heart of the kitchen - it needs to be durable, low maintenance, and stylish," advises Valente. Budget-friendly laminate has now stepped up with stylish new options. Almost 200 different colours

SOLID SURFACE

Corian is made from two-thirds natural minerals and one-third acrylic binder. "It's non-porous so it can't stain, it can be joined seamlessly and is easy to maintain," says Michelle Bridger-Darling of CASF. "In terms of what's popular, we're seeing a lot of whites and greys, along with a move towards the veined designs."

DO Include an integrated charging

AND THE REST...

STAINLESS STEEL Loved by commercial cooks for its easy-toclean qualities, stainless steel can add an industrial edge to your kitchen. It's impossible to avoid scratches, so it might not be right if you prefer a pristine surface.

TIMBER Country-style aficionados might choose solid timber, which will develop its own character over time. There will be some maintenance, depending on the finish, since timber isn't waterproof or stain proof.

CONCRETE The ultimate in industrial finishes, concrete benchtops are usually poured on site. It's a very heavy material, so check your site is suitable; you might need to reinforce the floors.

surface into your benchtop to wirelessly charge smart devices. **HOME TRUTHS** Corian can be scratched, but on the upside, it can be refinished and repaired.

PORCELAIN

Advances in manufacturing processes mean it's now possible to use large sheets of pressed porcelain as benchtops.

"Its key advantages are that it's completely thermal-shock resistant – so you can put hot pans on it - and highly stain and scratch resistant," says Jessica Bird, sales consultant at Artedomus. "The marble-effect patterns are the most popular, as well as the textured natural tones inspired by concrete."

DO Choose this surface if you love a slim benchtop: it comes in widths of 6 or 10mm. **HOME TRUTHS** It's a pretty new surface, so make sure you choose an experienced fabricator

and installer. **JANE BAKER**

DESIGNER KITCHEN GUIDE ISSUE #2 27



REVOLUTIONISE THE HUB OF YOUR HOME WITH THESE 10 ESSENTIAL INGREDIENTS FOR AN INDUSTRIAL-STYLE KITCHEN.







Whether you choose a standalone cooker or an integrated stove, this is where your kitchen update should start. It pays to sort out what bigticket appliances you want, as they will inform the proportions you need to work to in your design. It's a big advantage, as you'll be able to plan bespoke cabinetry and envisage how everything will fit together.

This is also an opportunity to think about whether you'd prefer a gas, electric or induction cooktop (see p64 for inspiration here), whether you need a double oven or not, and really think about how you'll use your dream cooking zone. A stainless-steel number or a more traditional cooker is the perfect fit for an industrial-look kitchen, and there are plenty of options available at The Good Guys.

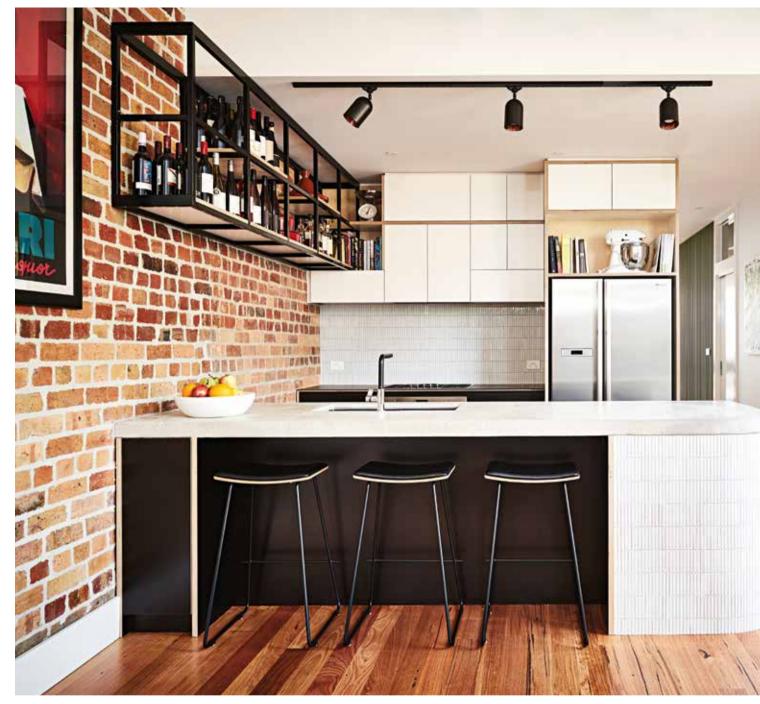
2 A STRIKING RANGEHOOD

To match your standalone cooker, you will need a rangehood. The preferred option for a modern industrial cooking zone is a canopy rangehood. Look out for a stainless-steel finish – a brushed finish is ideal as it will bring a utilitarian feel – or a black finish to tie into the functional needs of a cooking zone. And make sure the rangehood works with the rest of the design elements.



A PENDANT LIGHT HUNG ABOVE AN EXPANSIVE BENCHTOP IS A COMMON UTILITARIAN LOOK.

DESIGNER KITCHEN GUIDE ISSUE#2 29



3 HARD-WEARING FINISHES

It's a given that stainless steel is the most obvious option for an industrial-style kitchen, as it looks terrific and can withstand more than its fair share of hard knocks, which is good news for stainless-steel appliances – French-door fridge, anyone? But also consider concrete, a hardy material great for benchtops or an island bench. And if the weight of real concrete proves problematic, there are plenty of engineered stone concrete-look options available on the market.

4 PENDANT LIGHTS

A trio of overhead lighting in your kitchen is a style go-to for industrial cooking zones. Hung above an expansive island bench is the most common utilitarian kitchen look. You could go with classic stainless-steel models – glossy, matte or gunmetal, vintage metal pendant lights with an aged patina or even a naked bulb with the element on show. Be aware of how much light your option casts onto your workbench for a practical solution.



INDUSTRIAL DESIGN KITCHEN ABOVE AND BOTTOM RIGHT BY DAN GAYFER DESIGN.



🔪 If you discover a rough-hewn brick wall hidden beneath plasterboard during your reno, sealing it is a great option. //

5 SUBWAY TILES

This classic option for a splashback is a no-brainer for a functional kitchen. Its factory heritage and simple lines are a perfect fit for the industrial look. A milky-white ceramic is your best bet.

6 RAW BRICK WALLS

If you discover a rough-hewn brick wall hidden beneath plasterboard during your reno, then sealing this wall is a great option. It will introduce a bit of texture, character and interest to your cooking zone. The combination of brick wall, stainless steel and black cabinetry creates a modern industrial look.

7 OPEN SHELVING

Keeping everything on hand is a must in a practical cooking zone. You could choose to have floating shelves on either side of your feature rangehood; have a custom-built unit above your island bench (as pictured in the Dan Gayfer designs) or even work in some smart storage spots within easy reach in your island bench.

8 AN ISLAND BENCH

Your choice of work surface is an important consideration - a generous concrete waterfall topping an island bench is guaranteed to be a winner. Add a couple of bar stools for a handy eat-in zone.

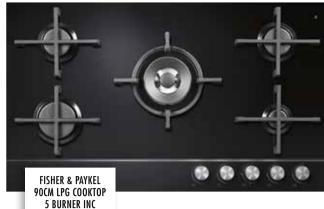
9 BUILT-IN CABINETRY

Keep the look streamlined with integrated cabinetry. It's a practical option, and also allows all the other design elements to shine.

10 FINISHING TOUCHES

Pre-loved factory signs, a chalkboardpainted wall and black-steel elements - particularly steel-framed windows and doors - will add the final polish to your industrial-style kitchen. VIRGINIA JEN







SHOP LOOK

DUAL WOK CG905DLPGB1

INDUSTRIAL

HERE IS A SELECTION OF APPLIANCES THAT BEST SUIT THIS STYLE.









FISHER & PAYKEL 519L FRENCH DOOR REFRIGERATOR RF522ADUSX5



DESIGNER KITCHEN GUIDE ISSUE #2 33



EVERYTHING OLD IS NEW AGAIN IN THE COUNTRY

– BRING THE RICH PATINA OF A TIME-WORN SURFACE
TO YOUR KITCHEN FOR A COSY, LIVED-IN LOOK.

GROWING OLD GRACEFULLY is all about embracing the flaws that come with age. While we can try to fend it off, sometimes the best way to give new life to an old girl is to highlight those well-loved features. But you don't even need to live in an old house to achieve that personality-packed feeling – the rustic country farmhouse look can be the perfect fit for your home, no matter its age.

ORIGINAL FEATURES

If you have them, make the most of original windows and exposed beams – a fresh coat of paint can bring them back to life, while staying true to the home's history. If you're keen to get more light into the space, consider a skylight instead of replacing windows and doors, or steal light from



The stove, will be the centre of the home, so look for a 'showstopper': a generous, oversized cooker won't be out of place. //

YOU DON'T NEED TO HAVE AN OLD HOME TO ACHIEVE THAT PERSONALITY FEEL, AS SHOWN HERE IN THIS LEANNE FORD INTERIOR.

other rooms by knocking out internal walls to create an open-plan zone. An old fireplace can be used for storing firewood, or becomes a natural home for your stove.

APPLIANCES

Speaking of the stove, this will be the centre of the home, so look for a 'showstopper': a generous, oversized cooker won't be out of place. But if you don't have the space (or patience) for a traditional wood-fired number, Smeg's Dual Fuel upright cooker has you covered. Need a smaller option?



Smeg also makes a range of compact ovens in the same vintage look. Hide modern appliances behind cabinetry and display beautiful, hard-working standmixers and coffee machines on the bench. Choose brands such as Smeg, KitchenAid and Breville for smooth curves and colourful finishes. Avoid a kitsch look by selecting a stainless-steel fridge, dishwasher and microwave for a streamlined finish.

FIXTURES & FINISHES

If the original cupboards are in good condition, a fresh coat of paint will do the job. Crisp white is always a

winner, but you can afford to try soft blues, greens and greys. Keep it light with contrasting tones on the trims and work surfaces. If you're starting over, select drawers for under-bench storage and open and closed shelving up top to display vintage treasures. Customise handles with vintage finds and embrace reclaimed timber for exposed shelving. If you can rescue timber from the rest of the house after a renovation, even better. A big farmhouse sink looks incredible, and is perfect for everything from trimming buckets of fresh flowers



CHOOSE APPLIANCES WITH A VINTAGE LOOK TO FIT THE COUNTRY FARMHOUSE STYLE.





to rinsing the turkey for Christmas lunch. A marble benchtop will age beautifully and is perfect for keen bakers, as the cool surface is ideal for working pastry and dough. If you can't afford the full marble surface, an oversized slab will make a big visual impact, as will a selection of aged-timber boards.

TAKE IT TO THE FLOOR

Choose a hardworking surface that will go the distance. Consider bricks, tiles or even polished concrete for a simple, rustic aesthetic. If you're working with

original timber flooring, a sand and oil will bring tired boards back to life – or try a lick of white floor paint for a back-to-basics vibe.

OLD FAVOURITES

Make the space your own with plenty of vintage finds and treasures. Anything from retro scales to enamelled storage pots and copper pans and jelly moulds will add plenty of personality. Experiment with found items, such as stepladders for clever storage and display, or an antique meat safe as a bar cabinet.

A well-loved dining table will trump a new kitchen island (and it can also double as a spot to eat-in), and you can't go wrong with flowers, so take a spin around the countryside (or head to the local flower markets) to collect bunches of in-season blooms and add to your country-style kitchen.

Hanging dried herbs will also pack a punch visually, as well as a flavour hit in your dishes – and they look great hanging upside-down to dry out, giving your kitchen that authentic country air. ■
LOUISA BATHGATE

DESIGNER KITCHEN GUIDE

SMEG 60CM COMPACT COMBINATION MICROWAVE OVEN SFA4920MCN









SHOP THE DOK COUNTRY STYLE

HERE IS A SELECTION OF APPLIANCES THAT BEST SUIT THIS STYLE.











CREATING A BEAUTIFUL AND PRACTICAL FAMILY KITCHEN COMES DOWN TO A FEW IMPORTANT DECISIONS. HERE'S HOW YOU CAN GET IT RIGHT.

FAMILY LIFE REVOLVES around the kitchen – from breakfasts on the run and those constant visits to the fridge for snacks, to homework, games and family gatherings. There's plenty to consider when approaching the design for the hub of your family's home.

CHOOSE THE RIGHT APPLIANCES

Before you lock down your layout, choose your large appliances. First off, the cooking zone.

- Will you need an oversized oven to fit multiple baking trays, or would you prefer two separate ovens?
- Is it your dream to have a freestanding cooker, or do you prefer a wall oven and a separate stovetop? Educate yourself on all the combinations possible conventional, steam and microwave ovens are now available separately or in combination and decide which ones will suit the way your family cooks and entertains.





ACCESS TO THE KITCHEN FROM BOTH SIDES ALLOWS FOR AN EASIER TRAFFIC FLOW.

• If you have very young kids, an induction cooktop can be a good choice, as the surface is only hot when the pan is on it.

- A family-sized fridge is a musthave. French-door styles are popular for entertainers, as they can fit entire platters in their wide cabinets. Flexibility is the name of the game, with some models having a drawer between the fridge and freezer that can be used at either temperature. Fisher & Paykel's Cool Drawer, a standalone unit that sits under your benchtop like a normal drawer, can work as either a fridge or freezer, depending on what you need that week.
- Don't forget a dishwasher, that great saviour of family fights about the washing up. Look for something with a quiet operation, especially if you have an open-plan kitchen and living area.

BE SMART ABOUT YOUR LAYOUT

Next, make sure your kitchen is designed to be easy for everyone to access, and use. Island benches are popular for a reason: as well as providing a gathering point, they allow for access to the kitchen on both sides. Two entry and exit points means an easier traffic flow. If you can, position your fridge near an access point so that hungry family members can grab a drink or a snack without having to go into or through the middle of the kitchen, getting in the way of the cook.

The old idea of the 'kitchen

triangle', where the fridge, sink and cooktop should be located close together, has given way to the idea of different zones for preparation, cooking, clean-up and storage, since kitchens are now larger and often feature more than one cook. Some things haven't changed though: your dishwasher should always be placed near your rubbish bin and sink.

PICK PRACTICAL MATERIALS

A family kitchen cops the lot: spilled orange juice in the morning, peanut butter smears at lunchtime and a hot lasagne dish at dinner. For this reason, and because you're not always around to clean up straightaway, it's important to pick flooring, cabinetry and benchtops that are hard-wearing, as well as easy to clean. We've compared all the benchtop options on page 22 to help with your decision. Soft-close drawers and cupboards are best - they're easy to close but harder to jam little fingers in.

CONSIDER A STUDY NOOK

If you have the space, incorporate a computer into your kitchen, or nearby. The kids can do homework under supervision, and parents can pay bills, do family admin or look for dinner inspiration. Make sure this area is protected from splashes and spills – behind a cupboard door works well, as it also means any mess can be hidden away when guests come over. ■

LOUISA BATHGATE

DESIGNER KITCHEN GUIDE

FAMILY DESIGNS TO ALLOW FOR SPILLS AND BREAKS







SHOP LOOK **FAMILY**







SAMSUNG 680L







THAT SIMPLE AND EFFORTLESS LOOK.

IN THIS AGE of Marie Kondo, where finding joy in the things that truly matter has become all the rage, it's no surprise that the minimalist kitchen is on the style agenda. The hub of the home is a prime candidate ripe for decluttering – a space that benefits from efficiency, practicality and smart design. It isn't just a matter of getting rid of that popcorn maker from 1997 (although that helps): the minimalist style approach addresses all facets of your kitchen's layout and design. Here are the four elements you need to get right to achieve this keep-it-simple look.

1 APPLIANCES

Choosing to have a minimalist kitchen is all about getting the most out of the elements in your cooking zone, as well as using your space wisely. Start by having a close look at how you use your kitchen. A cooktop, oven, rangehood and fridge are given, but do you really need a microwave? Dishwasher? Double ovens? While you're looking at appliances, look into space and proportions - for instance, if you're a keen entertainer, you'll be after a dishwasher with a decent placesetting capacity, and perhaps



THE KEY TO A MINIMALIST KITCHEN DESIGN IS **SMART APPLIANCES** THAT ARE MULTIPURPOSE.







multiple ovens. Don't go past the seamless finish of integrated appliances. Plan your cabinetry to include slots for big-ticket items like oven, dishwasher and fridge, so they're cleverly concealed behind closed doors. This streamlined look is both practical and sophisticated. At this point, it also pays to be smart and compare energy and water ratings to guarantee you'll have the most efficient appliances, which can save you money.

2 LAYOUT

Space will govern how you approach your kitchen plan. A galley-style cooking zone – such as the kitchen pictured above or a single-wall kitchen are the most efficient layouts, with all the appliances contained in one or two workstations. Committing to either of these designs also creates a neat, streamlined look, while also designating an ideal thoroughfare ideal through this busy hub of the home. Another consideration to take into account is the 'working triangle'. The traditional version of this long-held kitchen layout is having the cooktop, sink and stove close, positioned at the points of a triangle.

3 STORAGE

Another important feature of kitchen design consideration is your storage options – they will go a long way to helping you achieve a minimalist kitchen. It's a game of hide and seek

with clean lines and concealed space the way to go. Having a bank of storage within your workstations and/or island bench is the best way to achieve this, as seamlessly showcased in this smart cooking zone designed by CM Studio (pictured top left). To save the look from being too stark and clinical, reserve some space for a display wall shelf or a couple of open-storage nooks cut out within the island bench. Use these spots for your collection (curated, of course) of cookbooks or a considered style vignette to allow for a hint of character and personality.

4 SURFACE OPTIONS

The key to the minimalist look is what you immediately see when you take in the space. You want to avoid any visual clutter, so go for expanses of block colour on the wall – white being the most popular shade – or a single tone on the cabinet fronts.

Use these surface areas as an opportunity to add interest with texture – for instance, brass or leather handles, a subway tile or mirror splashback, timber veneer or gloss-finished cabinetry or a concrete benchtop are all winners. And don't forget your finishing details, too, such as simple taps, streamlined pendant lights and slimline stools. The trick to is to limit the colour palette of these surfaces to get the minimal balance right. ■ VIRGINIA JEN







SHOP LOOK

MINIMALIST









>> SHOP THE LOOK MINIMALIST





FROM THE TINIEST OF HINTS, TO A SPLASH OR AN ALL-OUT HUE FRENZY, THERE'S A WAY TO SATISFY YOUR CRAVING FOR COLOUR.



AND ENSURE CONTINUITY

WITH THE REST OF YOUR HOME.

when it comes to kitchens, right? Well, only if you want to play it safe - and safe often means boring. You can add a little spice to your (kitchen) life, all the way from a hint of colour to a daring display. Here's how...

Tone it right down to achieve just the lightest sprinkling of colour. This one is perfect for renters and first-timers looking to dip their toe into the colour rainbow – accessories and small appliances can do the heavy lifting for you in minimalist kitchens. A candy-apple red KitchenAid will be the perfect complement to an array of rich-toned ceramics. Throw in a playful tea towel and you've got yourself a (mini) colour riot. Choose pieces that you love, rather than what's in fashion, to ensure they last the test of time. A framed artwork can be the perfect starting point if you're not certain of the palette - pick out a couple of tones from the canvas to get your imagination working.

STATEMENT PIECE

It's tough to forget about white completely - maybe you're just not ready to commit yet. We hear you! Here's where a bold statement appliance comes into its own.



Now is the time to indulge that colour fantasy: whether you're lusting over a retro fridge in baby blue or getting all hot and bothered over the DeLonghi Dual Fuel cooker in fire-engine red, one big, bold piece can add that extra spark you've been searching for. Warning: the bright side can be addictive.

TURN IT UP

If you're ready to take it to the next level, now is the time to consider the cabinetry and splashback as the new stars. Choose one shade that you're certain you can live with – it might be an all-time favourite or an inspiration from nature – and go all in. Big, bold turquoise meets warm timber and sleek grey for a distinctively contemporary look, or tone it right down with a wash of soft blue on cupboard doors against an all-white backdrop. Pair just one colour with a minimal texture palette to ensure a visually calming space.

COLOUR POP

We've reached peak colour addict. Play around with combinations to



ONCE YOU COMMIT TO COLOUR, IT CAN GET ADDICTIVE. IN MAXIMUM EFFECT, A SHOCK OF ORANGE HERE MEETS A BLUE-PAINTED PANEL THERE.

>> DESIGN COLOURFUL KITCHEN





find the right balance for you ensure continuity with the rest of your home by carrying a similar palette throughout the living and sleeping areas – a shock of orange here meets a blue-painted panel there for maximum effect.

IN TURQUOISE BLUE
CAN BE PAIRED WITH
TIMBER TEXTURES

FOR A MODERN FEEL, AS DONE HERE BY MEREDITH LEE DESIGN

If you're really embracing colour, choose three bold tones for cabinetry and accents, and pair them with a thoughtful selection of materials. A speckled terrazzo benchtop is an up-tothe-minute choice, while stainless

steel keeps the look restrained. And, while the colourful accents will definitely be the stars of the show, ensure the eye has a restful spot to land – the organic texture of a timber-panelled ceiling or the freshness of white-veneered storage units will keep the space balanced.

When it comes to the rest, the only limit is your imagination: throw the old colour rulebook out the window (hello, pink and red!) and embrace your own palette. ■ **LOUISA BATHGATE**

FOR A VISUALLY CALMING SPACE.



>> SHOP THE LOOK COLOURFUL KITCHEN





SCANDINAVIAN STYLE HAS never been more popular. The inviting look has made its stamp in interior design, encompassing a streamlined modern feel that is simple in appeal and balanced in approach. With its clean lines, this look does have minimalist leanings, but the trick to a Scandinavian interior lies in consistency – the same finishes and materials used in the living area will be echoed in the entry and the kitchen.

Let's start with the foundations: at the heart of a Scandinavian kitchen is a feature cooker and rangehood combination. This shouldn't come as a surprise, considering the winter temperatures of Sweden, Norway and Denmark, where a warm stew bubbling away is the norm.



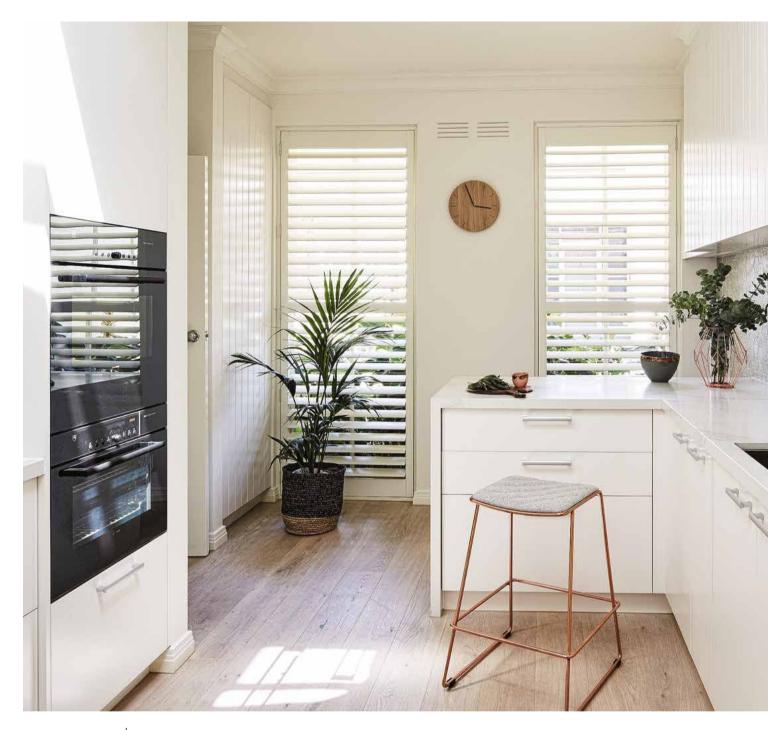


THE MOST POPULAR

IN THIS DESIGN BY **NEST ARCHITECTS.**

STYLE CHOICE, AS SEEN

status in a Scandinavian cooking zone is that stainless steel is the perfect match for the style staple: white. It's something you will easily find in store at The Good Guys, where there's a whole range of stainless-steel options. ▶



Plenty of white, in fact. Whether you choose to go with the classic-white subway tile splashback, white-fronted cabinets or a white-painted floor, adding a generous swathe of this pure neutral tone is bound to give your kitchen a sophisticated feel. Going all white would steer your style into the minimalist lookbook, so swinging the pendulum back to the Scandinavian approach means you'll need to turn to a couple more palette options.

Nothing offsets white as well as black. Touches of black will bring

a refined edge to your kitchen, and it's all in the detail. Try going for a black grout to exaggerate the lines of your subway tile splashback, or countering white walls and a white-painted or pale timber floor with banks of black-trimmed cabinetry.

The X factor of a Scandinavian interior is its ability to blend minimalist style with an inviting atmosphere. And this is where timber textures prove their styling power. Shades of pale timber are key here, and consider light-toned wooden finishes on cabinet fronts,



THIS COOKING ZONE BY JASMINE McCLELLAND DESIGN SHOWCASES THE POWER OF WHITE.







NATE the heart of a Scandinavian kitchen is a feature cooker and rangehood combination. //

as a benchtop surface, on the floor or in a bespoke plywood open-display shelving, which instantly brings that Nordic appeal to the fore. Look to featuring the grain on bigger surfaces as well – a uniform timber grain creates a sleek look while imperfections and knots bring their own charm to a space.

If you're considering an openplan living, dining and kitchen area, or have a small space, the Scandinavian look is perfectly suited to these scenarios. Part of the appeal of this look is how easily it can be carried through to the rest of your home, and this busy hub of activity benefits from the polished balance of Nordic style. Use the same style rules to inform your living area and dining area decor – timber textures, elements of white and black, and clean lines and simple shapes. For instance, when it comes to your dining setting, look to a pale timber or white option with Windsor and spindle-backed chairs. And don't forget your lighting options. LEDs and downlights are practical task lighting options, but seize the

opportunity to also feature shapely and sculptural pendant or wall lights. A traditional fixed lamp on an extendable arm is ideal for both a workbench and a dining nook, while a pair or trio of pendant lights – featuring stainless steel, black or wicker shades – above an island bench is a brilliant finishing touch to your new interior.

VIRGINIA JEN

SEE OVER THE PAGE FOR A SELECTION OF STAINLESS-STEEL APPLIANCES TO SUIT A SCANDINAVIAN STYLE.

57



SHOP THE LOOK SCANDINAVIAN





THE TRICK TO creating your own 'outdoor room' is to start with the big stuff, like barbecues, and work your way back from there. Your plan should split the different zones – cooking, eating and relaxing – ensuring they're covered off with the right accessories.

So, to get you started, here are some of our favourite alfresco entertaining pieces that will transform your backyard into an outdoor kitchen oasis to rival your indoor comforts.

BARBECUES

Forget the awkwardly shaped, smoky set-up of old, the barbecue has come of age. Not only do the new models handle snags and prawns with ease, you can also add in a wok, rotisserie or even a pizza oven to expand your outdoor repertoire. Prices can range from \$60 to \$6000, so you need to start thinking about what exactly you want from your barbecue. If you're tight on space, a fuss-free portable option might be the choice for you. But if you're a family that loves to entertain



FOR AN OUTDOOR SPACE WITH ENTERTAINING CREDENTIALS, START WITH THE APPLIANCES.





A BARBECUE IS AT THE HEART OF AN OUTDOOR KITCHEN: CHOOSE YOURS TO SUIT YOUR SPACE AND LIFESTYLE.

with ease, then a bells and whistles approach is the way forward - in fact, it's easy to set up an entire outdoor kitchen if you factor in the right accessories.

TIP If you live near the ocean, cast-iron hotplates can be prone to rusting. Opt for barbecues with a stainless-steel or enamel hotplate instead.

SMALLER SPACES

Compact, well designed and cute - these options work for balconies and courtyard spaces, and you can easily pack them up to take along to your next park picnic.

BIG SPACES

At the other end of the scale, sturdy and brimming with fancy functions, bigger barbecues can offer as much as your oven - with a better view. If you've got the space, capitalise on your outdoor room with a multi-functional set-up: you'll love the sense of space. Either opt for a larger standalone piece or for a more integrated approach that is set into a benchtop.

If your family love the outdoors, then a complete outdoor kitchen might be exactly what you need. Having all the usual kitchen luxuries within arm's reach can really enhance your entertaining potential. Built-in barbecues look seamless and can be extended into a bench as a food-prep zone, with the added benefit of cupboards underneath to stash all your plates and cutlery. For next level outdoor kitchens, also add a bar fridge under the bench so you can store your food - and drink! - close to hand.

SEATING AREA

After you've measured out the space for your barbecue, fit in a complementary seating zone. Bleacher-style bench seats are a top tip for small yards. They offer a range of seating options for guests and family, and you can soften the look with outdoor cushions. For balconies, go for smaller café-style tables and folding chairs, so you can sit and relax then stash them away when not in use.

If you've got enough space, then complement your outdoor zone with a dining table and an outdoor sofa. The table setting will keep your mealtimes focused and create space for outdoor feasts, while the sofa becomes an afternoon chill-out zone perfect for BYO gin and tonics. **CLARE PATIENCE**

KEEP IT CLEAN

Given it will be exposed to the elements, you want to make sure your barbecue is in top condition.

- Always ensure the cover is on when not in use.
- It's always best to clean the barbecue while it's warm after cooking. Let it cool a little, then gently scrape down the grill with a non-scratch scrubber.
- Don't use oven cleaner always use hot soapy water or specialised barbecue spray.
- Before you enjoy your food, place a stainless-steel bowl of water in the barbecue, turn the burner down low, close the hood and let it steam up for about half an hour. The steam created makes it easy to wipe under the hood, hotplates and side panels with a paper towel. Just don't forget it's in there!









SHOP LOOK

OUTDOORS

HERE'S A SELECTION OF APPLIANCES THAT BEST SUIT THIS STYLE.









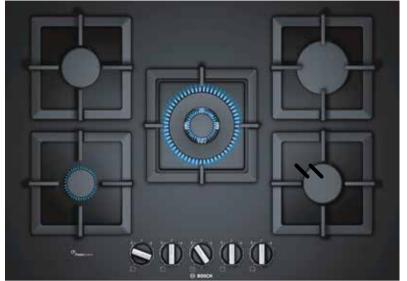


JUST BECAUSE YOU'RE not a professional chef doesn't mean you can't cook like one. Ninety-eight per cent of chefs prefer to use a gas cooktop, according to a survey of 100 professional chefs by the Energy Solutions Center in the US. Among the reasons chefs prefer to cook on gas is the fact it gives 'consistent and even control of the heat,' it's 'faster', and it gives 'better cooking results'. But for those of us who don't have a culinary school training, controlling a gas cooktop can be tricky. Keeping the flame at a precise level while making sure it's safe isn't always easy. Gas cooktops can sometimes look clunky in an otherwise streamlined kitchen, and cleaning them can be seriously time

consuming. But Bosch's new gas hob on glass, FlameSelect, can bring precision to your pasta sauces and take the worry out of your wok-fried rice. Here's how the new innovative technology can change your kitchen life for the better...

IT'S EASY TO USE

The patented valve technology of FlameSelect gives the option of incremental heat regulation, meaning it's easy to control and you can monitor it as you're cooking. There are nine precisely defined power levels which can be set in proportional steps from nine to one, just like the power setting of an electric cooktop. The new manual ignition dials on the cooktop have









printed numbers on them so it's easy to see the chosen power level while you're boiling, frying or simmering on the hob. This allows you to regulate the flame easily and incrementally – so there's no burnt food stuck on the bottom of pans.

You can tailor it to your needs. The different-sized burners mean flexible cooking with any size pan you like – whether it's a simple meal for one or a family feast. The wok burner delivers an extra powerful – although still controlled – flame, so you can create authentic dishes quickly and easily.

IT'S SAFE

All Bosch gas cooktops come with a 'flame failure device.' This feature stops the supply of gas to the burners if the flame is extinguished – so you can get rid of any worries about escaping gas, and focus on cooking.

The black makes a change from the usual stainless-steel cooktops and gives a sophisticated finish. //

IT LOOKS GOOD

The new flatter construction and frameless finish of the premium tempered glass gives a clean, streamlined look to a kitchen – perfect for making a small space seem larger or giving a bigger space a sleek, modern look. Choose between a flush or slightly raised installation, depending on your preference and what works best for your kitchen space. The black glass makes a change from the usual stainless-steel gas cooktops

and gives a sophisticated finish to your kitchen benchtop.

IT'S A BREEZE TO CLEAN

Someone has to do the dirty work, don't they? The easy-to-clean tempered glass gas cooktop makes life a bit easier; it has a continuous surface with no fiddly dirt traps, so it's easy and quick to wipe down. You can also remove the cast-iron pan supports for each gas burner separately to clean in underneath. Job done!



GAS

HOW IT WORKS A gas hob burns gas to apply heat directly to your pots and pans.

WHY PEOPLE LIKE IT Gas gives instant heat control and many chefs say they prefer the temperature control they get with a gas burner.

PROS

- Instant heat and visual feedback you can see the flame when you raise and lower the temperature.
- Gas burners come in a multitude of different designs and finishes,

including enamel, stainless steel and now glass, with either enamel or cast-iron pan supports.

- Many boast special burners which are designed specifically for wok cooking.
- Some big gas hobs with five or six burners have a rectangular shaped burner to use with a grill or hotplate for barbecuing.
- They are considerably cheaper to operate.
- They are reasonably priced: a gas hob can start at around \$300 and go up to \$3000.





Gas gives instant heat control and many chefs say they prefer the temperature control they get with a gas burner. //

CONS

- They can be trickier to clean than flat electric or induction cooktops. Spills need clearing up quickly, as clogged burners can cause poor gas flow and uneven heating. Cast iron trivets can be difficult to clean so look for ones with a smooth surface to make life easier. The burners on a gas hob are often made of aluminium, so avoid cleaning them with bicarbonate of soda and vinegar as this can discolour the metal. After cleaning you need to dry everything well, especially the burners, otherwise the gas can flow unevenly. Drying will also prevent the cast-iron trivets from rusting.
- Stainless steel can become discoloured or scratched if you don't look after it properly. A fingerprint resistant coating is less likely to show smudges and makes cleaning easier. Glass surfaces can show smudges and may need a ceramic cleaner.
- There's a bigger risk of fire or accidents as there is an open flame. As of July 2017, a new Australian



and New Zealand standard requires all burners on a gas cooktop to be fitted with a flame failure device. This means the gas will automatically cut out or reignite if the flame goes out.

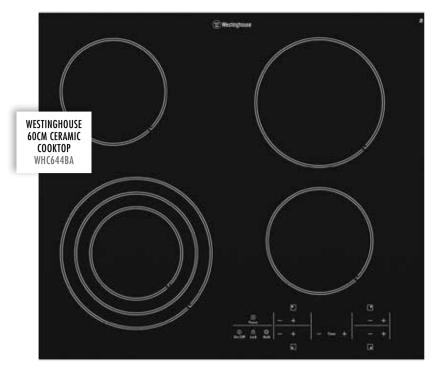
- Some gas cooktops need to have their flame heights adjusted when they are first installed, so the
- simmer and medium burners don't produce too high a flame. Ask a licensed gas plumber to adjust the settings for you.
- You need to check that mains gas is available where you live. If it isn't, you can use bottled LPG but this is more expensive. ▶

ELECTRIC (CERAMIC)

HOW IT WORKS Ceramic cooktops are available in three different types: ceramic radiant cooktops. which use coiled metal elements under tempered ceramic glass; halogen cooktops, which use halogen bulbs to create heat; and semihalogen cooktops, which combine a halogen bulb with a coiled metal element. The heat is transferred to the surface and then to the cookware. All of these are much the same in terms of cooking performance and ease of use. WHY PEOPLE LIKE IT They're low maintenance and reasonably priced.

PROS

- They often look sleek and streamlined.
- They are excellent for lowtemperature cooking and simmering, such as cooking sauces or melting chocolate.
- They have a flat surface so are easy to clean.
- Many ceramic cooktops now have some of the features that induction cooktops boast, such as auto switch-off and auto heat-up. With auto switch-off, if a heat setting isn't in contact with a pot with around 10 seconds after being turned on, or has lost contact with a pot for about the same amount of time, it will automatically switch off. This gives peace of mind if you're worried about remembering to turn the cooktop off.
- You can use any type of pans on a ceramic hob. Just make sure the base matches the diameter of the cooking zone to provide good contact with the ceramic surface.
- Some ceramic cooktops have dual elements with two heat rings. For smaller pans you can just activate the inner ring so you save electricity, and for larger pots you activate both.
- Depending on the model you choose, ceramic hobs can be



N Depending on the model you choose, ceramic hobs can be reasonably priced, starting at around \$500.

reasonably priced, starting at around \$500, and go up to \$2000.

CONS

- They can take a while to heat up and to adjust to temperature changes. However, some ceramic cooktops now have a feature that initially uses high power to heat up the cooktop quickly before switching to a lower temperature. It will turn it down automatically for you if you forget to do it as well.
- Ceramic glass stays hot after the heat has been turned off, which may cause accidents or burns. Look for one with a warning light that stays on until the cooktop has returned to a safe temperature.
- Spills can bake on easily so you need to clean them quickly.
- You need to use special cleaning products to avoid damaging or scratching the ceramic surface.
- Ceramic can be scratched or

cracked if you drop a pan or something heavy on it.

• If you're changing from a gas to electric cooktop you'll need a new electric circuit and a cable installed. A gas plumber will need to work on isolating the existing gas supply and safety seal it as per your state's regulation code.

INDUCTION

HOW IT WORKS Induction cooktops don't heat up like conventional electric elements: they create a magnetic field that causes electric currents to circulate in the bottom of the pan, which in turn makes the base of the pan heat up. This is why pans used on an induction hob must be made from ferritic steel-based materials.

WHY PEOPLE LIKE IT Induction cooking is a more efficient and safer way to transfer energy.

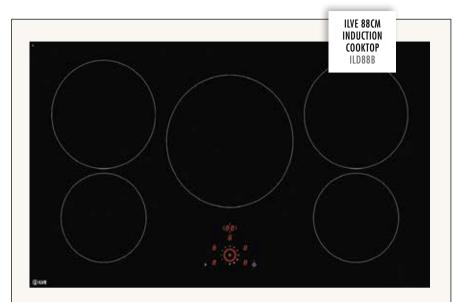


PROS

- The cooktop surface does not generate heat. This means it's a safe surface to use if children are around or in an elderly person's home; it isn't hot to touch, so reduces the risk of burning accidents, and is less of a fire hazard. As no heat is generated from the hob it also keeps temperatures in the kitchen lower.
- It is faster than any other cooking method and brings water to the boil extremely quickly.
- Because you don't need to wait for an element to heat up or cool down you see the results of a setting change on the controls instantly.
- Lots of induction hobs have automatic switches that detect when there's nothing on the element, so less energy is wasted if you accidentally leave them on.

CONS

- Only pans made from ferritic material (something that attracts a magnet) work on induction cooktops. These include ferritic steel, cast iron, magnetic stainless steel, clad cookware (magnetic stainless steel on the outside, aluminium or copper on the inside) and porcelaincoated steel. You mustn't use glass, ceramic and pyrex, aluminium, copper or non-magnetic stainless steel. Most cookware will state whether it can be used for induction cooking, but if you're not sure, test the base with a magnet to check. Don't worry if you have pans that aren't compatible though – you can buy stainless steel discs, called induction or interface discs, that you can use on an induction cooktop to heat your incompatible cookware.
- A whirring sound may mean the fans aren't working properly to disperse heat. And a clicking sound could be an indication that your cookware isn't working well.
- They can be expensive to repair.
- They can be expensive to buy and install, ranging from \$500–3000. ■



BUYER'S CHECKLIST

THINKING OF BUYING AN INDUCTION COOKTOP?
ASK YOURSELF THE FOLLOWING QUESTIONS FIRST.

DO YOU CURRENTLY HAVE A GAS COOKTOP OR AN ELECTRIC ONE?

If you're changing over from one style to another, a new electric cable and circuit may be required. This isn't included in a standard installation fee.

☐ IS THIS THE FIRST INDUCTION COOKTOP IN YOUR HOME?

Most home plugs have 10 amp connections, but an induction cooktop will require a 20, 32 or 42 amp connection, which will need to be hardwired by a licensed electrician.

HOW OLD IS YOUR HOUSE?

Some older homes may not have compliant wiring under current state electrical laws. If this is the case, the installer may need a new cable run to the main board or an upgrade to the circuit breakers.

IS THERE ENOUGH SPACE?

An induction cooktop must have adequate clearance from cabinets above, below and either side. Every manufacturer will have its own clearance recommendations.

WILL YOUR POWER BOARD HANDLE AN INDUCTION COOKTOP?

An induction cooktop requires a higher grade power supply to function. Electricians must upgrade the board if there is a requirement to do so under state laws. This will incur an extra cost.

HAVE YOU EVER USED AN INDUCTION COOKTOP BEFORE?

A licensed installer can give you a basic demonstration of your new cooktop after installation, as well as giving you a certificate of compliance.







A FRIDGE IS an essential part of the kitchen – but that doesn't mean you should rush out and buy the first one you see. New technology and innovative design mean there are many options when buying a fridge. Here are the three questions to consider to help you find the perfect fridge for your home...

WHAT FITS?

Gone are the days of simply buying a standard sized fridge with a right-hand opening door. Now you can choose a fridge that fits with the size, shape and quirks of your kitchen. "Fisher & Paykel fridges are designed with the flexibility to open to the left or right, so your fridge door doesn't

impede the flow of your kitchen," says general manager of design and integration at Fisher & Paykel Mark Elmore. French door designs are a good option if you're working with a small space or need to allow room for people to move past the fridge easily. "The doors on these are narrower than right or left-hand doors," says Elmore. "They don't swing out as far into the room, allowing for more space in the busy family kitchen."

WHO'S USING IT?

If children will be opening the fridge door a lot, consider some of the new technologies on the market that allow the temperature to remain even.





Now you can choose a fridge that fits with the size, shape and quirks of your kitchen. //

"Fisher & Paykel's ActiveSmart technology senses every time the door is opened and helps keep the temperature even, effectively controlling the weather to deliver better food care," says Elmore. Keep family mess at a minimum by choosing removable shelves that are easy to keep clean. "Fisher & Paykel refrigerator shelves have spill-safe cantilevered glass shelves, designed to contain drips and spills so that they can easily be wiped away," says Elmore. If the fridge is being used by elderly people or those with disabilities, a drawer fridge can provide good accessibility. "A modern and ergonomic fridge such as the CoolDrawer Multi-Temperature Drawer is integrated in a drawerbased design," says Elmore. "This improves both usability and accessibility as it reduces the need to bend down." If entertaining is your thing, then having a multi-temperature drawer as well as your standard fridge "offers increased space for storing desserts and drinks at an optimal temperature," adds Elmore. "Fisher & Paykel's CoolDrawer Multi-Temperature Refrigerator is

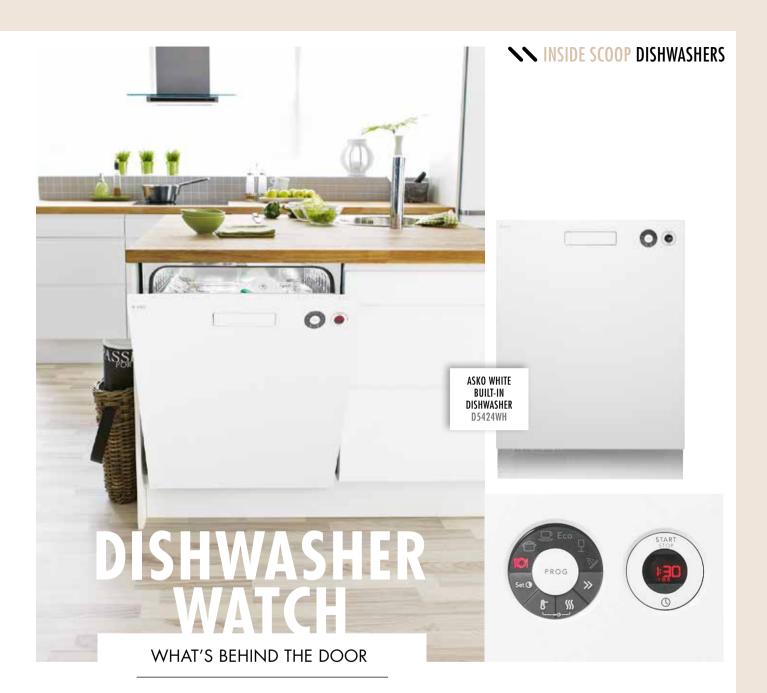
designed to change from refrigerator to freezer at the touch of a button. This makes it flexible enough to be used in many spaces in the kitchen or entertainment area."

HOW WOULD I LIKE IT TO LOOK?

A sleek integrated look usually means hiding appliances behind cabinetry. If this isn't for you, you can buy a fridge that sits flush with cupboards, giving a modern, streamlined feel to your kitchen. "Fisher & Paykel's new slide-in refrigerator has been built to easily slide into existing kitchen spaces or be integrated behind kitchen cabinetry for a seamless look," says Elmore. "The slide-in range of refrigerators only requires a minimal gap of 4mm to surrounding cabinetry, making it sleek, spacesaving and discrete." If you prefer to see your appliances, choose a fridge that works well with your kitchen to achieve a cohesive look. "Fisher & Paykel has skilfully designed appliances with classic, clean lines, a unified material palette and matching design touchpoints - with black glass and real stainless-steel finishes across all products," says Elmore. ■







THREE PER CENT more Australians bought a dishwasher last year than the previous year, showing we're more keen than ever to spend our time doing something other than standing in front of the sink washing up. But quality is key when it comes to making our lives easier – 22 per cent of Australians wish they had spent more on a better dishwasher, according to a Canstar Blue report. Here's a look at some of the new developments in dishwashers, and why paying more can sometimes be worth it...

STAINLESS-STEEL INTERIORS

Up until now dishwashers have nearly all had plastic interiors. Now some dishwashers are starting to use stainless-steel tubs. These use a lower wattage heating element for drying, which saves energy and also helps protect heat-sensitive items. They are quieter, easier to maintain and more efficient during drying cycles, because the metal reflects the heat better. They also allow for higher water temperatures – some operate in excess of 70 degrees Celsius, which sterilises dishes, rather than



Many manufacturers have concentrated on making their top-of-the-range dishwashers quieter when they are running. //

the usual 50 or 60 degrees. Buying a dishwasher with a stainless-steel tub is more expensive than buying one with a plastic interior, but they offer an environmentally friendly and maintenance-free option.

QUIET WASHES

Many manufacturers have concentrated on making their top-of-the-range dishwashers quieter when they are running. Sound-dampening insulation, sound-absorbing wash tubs, vibration absorbers and lownoise pumps now often come as optional extras on models. They bump up the price but will bring peace back to your kitchen.

ENERGY SAVERS

About 80 per cent of the electricity used to wash dishes goes towards heating the water. Many new dishwashers save energy by heating

their own water. Although these can be initially more expensive to buy, they can save up to 20 per cent of the total cost of heating water for your house. Although WELS (Water Efficiency Labelling Scheme), which rates appliances based on how much water they use, and Energy Ratings aren't new, more dishwashers are now offering six-star ratings. They can be more expensive to buy, but they will save you money in the long run.

CLEVER DESIGN

There's no point having a dishwasher if it doesn't fit your plates and utensils. Miele dishwasher models now have a 3D adjustable cutlery tray for bulky utensils and a 'Knock2Open' hand-free opening system so you don't have to fiddle ground with

a handle when you've got plates in both hands. Many Bosch dishwashers are modular, so their small size can fit easily in tricky or limited spaces. Lots of their models have separate compartments for wine glasses with 'GlassSecure' protective trays so you can even put crystal in the dishwasher. Asko's premium models can fit tall and large plates, with their two top models capable of stacking 33cm and 40cm diameter plates. With Electrolux ComfortLift Dishwashers, you don't need to bend over to load, with a unique mechanism that gently lifts the lower rack upwards.

ANTI-FLOOD DEVICES

Most dishwashers have some level of anti-flood protection, but now you can buy models with anti-flood hoses that have an electric cut-off near the water tap connection. This



means it stops leaks in the hose, not just the machine. You can also get anti-burst technologies in the hose near the machine.

EXTRA DRYING

There's nothing more annoying than having to dry your dishes after the dishwasher cycle finishes. Some models now come with fan-assisted drying, and some automatically open when they complete the cleaning cycle, which helps get air in to dry your dishes.

SMART DISHWASHERS

These high-quality machines use sensors to work out what sort of cleaning needs to happen, and to monitor the washing during a cycle. Because of this they can tailor a dishwasher's energy usage to meet the load's requirements for optimum efficiency and money saving.



11

SOME DISHWASHERS NOW AUTOMATICALLY OPEN WHEN THE CYCLE FINISHES TO ALLOW AIR-DRYING.



WHIRLPOOL IXELIUM COOKTOP

It's not every day a cooktop wins a prestigious design award, but that's what the Whirlpool iXelium hob in Supreme Design did in 2012. It took out the iF Gold Product Design Award – recognised for being one of the most trusted and largest design competitions in the world for its pairing of innovative technology and cutting-edge design.

Exclusive nano-technology means unlike other traditional stainless-steel hobs, Whirlpool iXelium cooktops don't yellow or corrode. Traditional steel hobs can become dull when

exposed to high cooking temperatures, but iXelium resists yellowing six times better than a traditional steel. They are 15 times more scratch resistant than a standard steel hob, staying shiny and new looking. They don't need to be cleaned by chemical detergents; they are green and easy to clean.

The five burners have a patented technology which makes them flexible to use and results in a 20 per cent greater efficiency. The burners are closer to the pots and pans, and deliver vertical flames which results in more direct heating. This reduces



water boiling time by 20 per cent, giving energy savings and fast performance. Each burner lights instantly as the knob is pressed, meaning less waiting for heat.

The five burners are fully integrated into the cooktop, while the impeccable details of the grid design of the pan supports give a sleek, modern look.

BOSCH OVENS

Bosch's ovens received the highest score for customer satisfaction two years running in the Canstar Blue awards. After winning the award in 2016, in 2017 they scored a top rating of five stars across all categories, including cooking performance, reliability, functionality and value for money.

Bosch is a leading manufacturer of German-engineered home appliances, and its oven range includes 15 ovens including pyrolytic (self-cleaning), steam and compact ovens as well as combination steam and microwave ovens. These fall into two categories: series 6 and series 8. The Series 6 ovens are excellent value for money and provide multiple

cooking and cleaning options, such as self-cleaning, 3D HotAir plus, which allows the optimal distribution of heat on three levels simultaneously, and HotAirEco, which is an energy-efficient heating mode for baking on one level.

The Series 8 ovens have been awarded three internationally recognised design awards, including one of the most sought-after quality marks for good design, the Red Dot Award, an iF Design Award, and a German Design Award. They have easy-to-use touchscreen controls with full text and colour images and 10 pre-set automatic programs. They also boast EcoClean Direct, which is a special coating that automatically absorbs grime, 4D hot air, which evenly distributes hot air throughout the oven, PerfectBake and PerfectRoast meat sensors to give excellent baking and roasting results, SoftOpen, SoftClose and SoftMove doors, which ensure the doors open gently and quietly, a white glass front instead of stainless steel, and Bosch Assist, which has automatic settings for the optimal type of heat, temperature and time.

BOSCH ATHLET HANDSTIC VACUUM BCH6255NAU





FISHER & PAYKEL WASHING MACHINE WH8560F1

BOSCH APPLIANCES

This year CHOICE has recommended 13 Bosch home appliances. This only happens when a product has met CHOICE's strict testing standards for excellent performance.

These products include the Series 4 freestanding oven, Series 8 ceramic cooktop, Series 2 and Series 6 gas cooktops, the canopy and retracting rangehoods, the Athlet Cordless Vacuum cleaner, Series 6 8kg Front Load Washing Machine, the 9kg Heat Pump Dryer, the Series 4 condenser dryer, Series 2 and Series 6 freestanding dishwashers and the Athlet Zoo'o Pro Animal Handstick Vacuum Cleaner with a special nozzle for picking up pet hair. Look out for the blue CHOICE-recommended stickers on these products.

MIELE COMPLETE C3 CAT & D0G VACUUM 09983530

MIELE VACUUM CLEANERS

Miele's vacuums were awarded five stars for overall customer satisfaction by Canstar Blue this year. They also got five stars for effectiveness of clean, ease of use, value for money, ease of storage and quietness. Favourites included the Miele Complete C3 Cat & Dog Vacuum, which has a 2000W electric motor that makes it easy to use on tough cleaning jobs and a long cord so it's very manoeuvrable. Also featured is the Complete C3 Family All Rounder and the Compact C1 Young Style. This is a slightly cheaper option with 3.5L dust capacity.

PHILLIPS IRONS

Two Phillips irons are CHOICE recommended. The Azur iron gives a continuous steam output of up to 50g/min, which provides the perfect amount of steam to efficiently remove creases. The steam boost can be used for vertical steaming, and there's a self-clean function of the soleplate which removes stubborn calc. It shuts off automatically after eight minutes on its heel rest or after 30 minutes when resting on its soleplate or sides.

The PerfectCare Steam Station gives a no-burn guarantee on all ironable garments. The detachable water tank has a 1.8L capacity, which gives two hours' continuous use. The T-ionic Glide soleplate has a stainless-steel base which is more durable than aluminium, and an integrated titanium oxide layer that helps resist scratching. The cleverly designed vents provide excellent steam distribution for faster crease removal.

LG AND FISHER & PAYKEL WASHING MACHINES

CHOICE has recommended three of LGs washing machines. The brand uses a combination of six motions – stepping, tumbling, scrubbing, filtration, rolling and swinging – to wash clothes, movements based on how you would handwash an item.

The 10kg Front Load Washing Machine with TrueSteam allows

> INSIDE SCOOP AWARD-WINNING





steam particles to clean clothes on a microscopic level; by combining water, steam and washing at higher temperature, detergent is dissolved faster. The TurboClean feature gives a short burst of water from a nozzle at the front of the drum during the rinse cycle. This gives quicker washing times and cuts down water usage by up to 45 per cent, depending on what's in your machine. You can also link it to your Android device to download more wash cycles and troubleshoot any problems you may have.

The 7kg Direct Drive Front Load Washer is big enough to wash a queen doona, has a 1200rpm rinse speed and a 4 star WELS energy rating to save on water bills. The budget offering is the 7kg Front Load Washer, which also has a 1200rpm rinse speed, a 4 star WELS water rating and a 3.5 star energy rating.

Fisher & Paykel's WashSmart 8.5kg front loader washing machine uses a new technology that eliminates the belt drive, making it one of the quietest washing machines on the market. It's fast too – most of the 13 cycles when set to wash at 30°C or lower will complete a wash in under an hour.

HISENSE AND LG FRIDGES

LG has been at the top of Canstar Blue's customer satisfaction ratings before, but this year it's been joined by Hisense. Both gained five stars for overall satisfaction, fixture and fitting quality and food freshness. Hisense won five stars and LG won four stars for internal layout and value for money, whereas LG came out top with five stars for reliability over Hisense's four stars.

Hisense's 593L Top Mount Refrigerator boasts Multi Air Flow for consistent cool air distribution, customisable shelves, a nonplumbed water dispenser, LED lights to reduce heat and energy output, an ice-maker and an easy-view salad drawer.

The LG 450L Bottom Mount Refrigerator is the first 4.5 star energy rated fridge, and is quieter than a standard fridge. It has a retractable and pull-out shelf for tall items, and links to a smartphone app. It also has a non-plumbed water dispenser, Multi Air Flow, and LED lights. ■

DID YOU KNOW?

THE GOOD GUYS HAVE WON CANSTAR BLUE CUSTOMER SATISFACTION AWARDS FOR SIX YEARS IN A ROW



DISHWASHERS







DISHWASHERS











MODEL NUMBER	SMU66MS01A	SMI66MS01A	SMV66MX01A	SMS50E32AU	SMS66MW01A
DESCRIPTION	BUILT UNDER DISHWASHER	SEMI INTEGRATED DISHWASHER	FULLY INTEGRATED DISHWASHER	FREESTANDING DISHWASHER	FREESTANDING DISHWASHER
WATER RATING (WELS)	5 STAR, 12L WASH	5 STAR, 12L WASH	5 STAR, 12L WASH	4 STAR, 13.5L WASH	5 STAR, 12L WASH
ENERGY RATING	4 STAR	4 STAR	4 STAR	3.5 STAR	4 STAR
BASKET & RACKS	VARIODRAWER, VARIOFLEX	VARIODRAWER, VARIOFLEX, RACKMATICPLUS	VARIODRAWER, VARIOFLEX, RACKMATICPLUS	ADJUSTABLE UPPER BASKET	VARIODRAWER
PLACE SETTINGS	15	15	15	14	15
PROGRAM NO.	6	6	6	5	6
PRODUCT DIMENSIONS (MM)	815 - 875 (H) X 598 (W) X 573 (D)	815 - 875 (H) X 598 (W) X 573 (D)	815 -875 (H) X 598 (W) X 550 (D)	845 (H) X 600 (W) X 600 (D)	845 (H) X 600 (W) X 600 (C
ADDITIONAL FEATURES	AQUASTOP	AQUA STOP, CHILD LOCK	WHISPER QUIET, INFOLIGHT, TIME REMAINING DISPLAY, AUDIBLE PROGRAM END, TIME-DELAY START, ELECTRONIC RINSE AID INDICATOR, LAST PROGRAM USED MEMORY FUNCTION	EXPRESS WASH OPTION	TIME-DELAY START, ACTIVEWATER, DOSAGEASSIS
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	WHITE	WHITE

DESIGNER KITCHEN GUIDE



ELECTRIC OVENS







MODEL NUMBER	HBA13B253A	HBM43B250A	HBA23B151A
DESCRIPTION	60CM ELECTRIC OVEN	60CM DOUBLE OVEN	60CM ELECTRIC OVEN
FUNCTIONS	4	5	5
ACCESSORIES SUPPLIED	2 COMBINATION GRID, 2 UNIVERSAL PAN	1 ENAMEL BAKING TRAY, 1 GRILL TRAY, 3 COMBINATION GRID, 1 UNIVERSAL PAN	1 UNIVERSAL PAN, 1 WIRE RACK, 1 GRILL TRAY
DISPLAY	LED	LED	LED
CAPACITY	62 LITRE	MAIN OVEN 67 LITRE TOP OVEN 35 LITRE	67 LITRE
PRODUCT DIMENSIONS (MM)	595 (H) X 595 (W) X 515 (D)	888 (H) X 595 (W) X 550 (D)	595 (H) X 595 (W) X 548 (D)
SAFETY	CHILD LOCK FUNCTION, TRIPLE- GLAZED DOOR, COOLING FAN	CHILD-LOCK FUNCTION, TRIPLE- GLAZED DOOR, COOLING FAN	CHILD-LOCK FUNCTION, TRIPLE- GLAZED DOOR, COOLING FAN
ADDITIONAL FEATURES	ECOCLEAN SYSTEM IN REAR WALL, ONE INTERIOR LIGHT, 5 SHELVES	ECOCLEAN SELF CLEANING SYSTEM, ONE INTERIOR LIGHT, MAIN OVEN 5 SHELVES, BOTTOM OVEN 2 SHELVES	ECOCLEAN SYSTEM IN REAR WALL (SIDE & TOP AS OPTIONAL)
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL



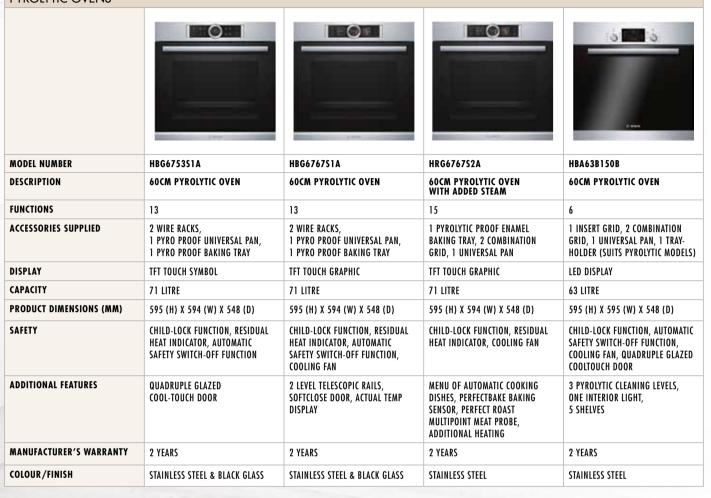


ELECTRIC OVENS





PYROLYTIC OVENS







INDUCTION COOKTOPS









		_		
MODEL NUMBER	PIJ611BB1E	PVS675FB1E	PVS875FB1E	PIV995DC1E
DESCRIPTION	60CM INDUCTION COOKTOP	60CM COMBINATION INDUCTION COOKTOP	80CM COMBINATION INDUCTION COOKTOP	90CM INDUCTION COOKTOP
CONTROLS	ELECTRONIC TOUCH	DIRECT SELECT 1.0 TOUCH	DIRECT SELECT 1.0 TOUCH	TOUCH
POWER LEVELS	17	17	17	N/A
TIMER	YES	YES	YES	N/A
NUMBER OF COOKING ZONES	3	4	4	5
RESIDUAL HEAT INDICATORS	DIGITAL 2-STAGE RESIDUAL HEAT INDICATOR FOR EACH COOKING ZONE	QUICK AND AUTOMATIC FIRST POT DETECTION (QUICK START)	DIGITAL 2-STAGE RESIDUAL HEAT INDICATOR FOR EACH COOKING ZONE	SEPARATE
PRODUCT DIMENSIONS (MM)	51 (H) X 592 (W) X 522 (D)	51 (H) X 606 (W) X 527 (D)	51 (H) X 816 (W) X 527 (D)	51 (H) X 916 (W) X 527 (D)
AUTOMATIC SAFETY SWITCH OFF	TIMER WITH AUTOMATIC SWITCH-OFF FOR ALL ZONES	TIMER WITH AUTOMATIC SWITCH-OFF FOR ALL ZONES	TIMER WITH AUTOMATIC SWITCH-OFF FOR ALL ZONES	N/A
ADDITIONAL FEATURES	QUICKSTART	KEEP WARM FUNCTIONS	BRIDGEABLE COMBI ZONES	FRONT CONTROL PANEL
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	BLACK	BLACK GLASS WITH STAINLESS-STEEL PROFILES WITH BEVELLED FRONT	BLACK GLASS WITH STAINLESS-STEEL SIDE PROFILES WITH BEVELLED FRONT	BLACK GLASS WITH STAINLESS-STEEL SIDE FINISH

CERAMIC COOKTOPS







MODEL NUMBER	PKN675DB1A	PK611CA1A	PKF645D17A	
DESCRIPTION	60CM CERAMIC COOKTOP	60CM CERAMIC COOKTOP	60CM CERAMIC COOKTOP	
CONTROLS	DIRECT SELECT PREMIUM TOUCH	SIDE KNOBS	FRONT TOUCH	
POWER LEVELS	17	9	17	
TIMER	YES	-	-	
NUMBER OF COOKING ZONES	4	4	4	
RESIDUAL HEAT INDICATORS	DIGITAL 2-STAGE RESIDUAL-HEAT INDICATOR FOR EACH COOKING ZONE	INDICATOR FOR EACH COOKING ZONE	INDICATOR FOR EACH COOKING ZONE	
PRODUCT DIMENSIONS (MM)	44 (H) X 606 (W) X 547 (D)	46 (H) X 592 (W) X 522 (D)	48 (H) X 583 (W) X 513 (D)	
AUTOMATIC SAFETY SWITCH OFF	YES	-	YES	
ADDITIONAL FEATURES	KEEP WARM FUNCTIONS, CHILDPROOF LOCK	4 QUICK THERMO COOKING ZONES, FRAMELESS DESIGN, OPTIONAL ACCESSORIES: WOK SET CONSISTING OF 3 ITEMS	POWER ON INDICATOR, SPILL PROTECTION	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	BLACK GLASS WITH STAINLESS-STEEL SIDE PROFILES WITH BEVELLED FRONT	BLACK GLASS	BLACK GLASS	



RANGEHOODS MODEL NUMBER DHL555BAU DHL895CAU DFL064W50A DHL785BAU 53CM UNDERMOUNT RANGEHOOD 86CM INTEGRATED RANGEHOOD 60CM SLIDEOUT RANGEHOOD INTEGRATED RANGEHOOD DESCRIPTION **EXTRACTION CAPACITY** 400 M3/HR 820 M3/HR 400 M3/HR 630 M3/HR FILTERS ALUMINIUM FILTERS DISHWASHER-SAFE METAL DISHWASHER-SAFE METAL WASHABLE SYNTHETIC **GREASE FILTERS GREASE FILTERS GREASE FILTER** LIGHTS 2 X 20 WATT HALOGEN LIGHTS 2 X 20 WATT HALOGEN LIGHTS 2 X 20 WATT HALOGEN LIGHTS LED DUCTED OR CIRCULATED BOTH BOTH BOTH N/A CONTROLS SLIDE ELECTRONIC ROCKER SWITCH CONTROLS FOR ELECTRONIC **POWER AND LIGHT** PRODUCT DIMENSIONS (MM) 255 (H) X 530 (W) X 380 (D) 418 (H) X 860 (W) X 262 (D) 203 (H) X 598 (W) X 290 (D) 418 (H) X 676 (W) X 264 (D) AUTOMATIC ON/OFF OPERATION **ADDITIONAL FEATURES** ON/OFF INDICATOR LIGHTS TWIN CHANNEL HIGH-PERFORMANCE 66DB NOISE LEVEL FAN MOTOR WHEN TELESCOPIC CANOPY IS PULLED OUT AND PUSHED BACK MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS 2 YEARS COLOUR/FINISH STAINLESS STEEL STAINLESS STEEL METALLIC FINISH METALLIC FINISH





GAS COOKTOPS









		- 66666	-11/	
MODEL NUMBER	PBH615B9TA	PCQ715B90A	PPH6A6B20A	PCT9A5B90A
DESCRIPTION	60CM GAS COOKTOP	70CM GAS COOKTOP	60CM GAS COOKTOP	90CM GAS COOKTOP
CONTROLS	SIDE KNOBS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS
NUMBER OF BURNERS	4	5	4	6
FLAME FAILURE SAFETY DEVICE	YES	YES	YES	FLAME FAILURE DEVICE FITTED TO EACH INDIVIDUAL BURNER
TRIVETS	ENAMEL	ENAMEL	SINGLE CAST IRON PAN SUPPORTS	CAST IRON
FUEL TYPE	NATURAL GAS	NATURAL GAS	NATURAL GAS	GAS
IGNITION TYPE	ELECTRONIC	ELECTRONIC	ELECTRONIC	ELECTRONIC
WOK BURNER	YES	YES	YES	YES
PRODUCT DIMENSIONS (MM)	54 (H) X 580 (W) X 510 (D)	52 (H) X 702 (W) X 520 (D)	45 (H) X 590 (W) X 520 (D)	45 (H) X 915 (W) X 520 (D)
ADDITIONAL FEATURES	LPG CONVERSION KIT	LPG CONVERSION KIT	FLAMESELECT FOR A PRECISE ADJUSTMENT OF THE FLAME IN 9 DEFINED LEVELS	HIGH SPEED BURNER, ECONOMY BURNER, WOK BURNER, 2 STANDARD BURNERS
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	BLACK TEMPERED GLASS	STAINLESS STEEL



SMEG

ELECTRIC OVENS



STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

COLOUR/FINISH

STAINLESS STEEL

STAINLESS STEEL





COLOUR/FINISH

STAINLESS STEEL

STAINLESS STEEL

SMEG PYROLYTIC OVENS 0 0 00 0 **MODEL NUMBER** SFPA6390X SFPA6395X DOSPA6395X SFPA6925B DESCRIPTION **60CM PYROLYTIC OVEN 60CM PYROLYTIC OVEN 60CM PYROLYTIC 60CM PYROLYTIC OVEN** DOUBLE OVEN **FUNCTIONS** 17 FUNCTIONS (MAIN OVEN), 12 17 16 4 FUNCTIONS (AUXILIARY OVEN) **ACCESSORIES SUPPLIED** CHROMED GRILL INSERT, 2 SHELVES, 20MM 2 SHELVES, 2 40MM 1 CHROME GRILL INSERT, CHROME SHELVES, 20MM **EVER-CLEAN BAKING TRAY** EVER-CLEAN BAKING TRAY 2 CHROME SHELVES, 1 X 20MM ENAMELLED BAKING TRAY, WITH GRID INSERT, 40MM WITH GRID INSERT, CATALYTIC ENAMELLED BAKING TRAY, 40MM ENAMELLED BAKING EVER CLEAN BAKING TRAY. PANEL IN AUXILIARY OVEN 1 X 40MM ENAMELLED TRAY, PARTIAL TELESCOPIC 1 TOTAL TELESCOPIC GUIDES BAKING TRAY, 1 TOTAL GUIDES, REMOVABLE ROOF TELESCOPIC GUIDES LINER DISPLAY COMPACT LCD HIGH-CLARITY TFT LARGE HIGH-CLARITY TFT LARGE LARGE LCD EASY-READ DISPLAY EASY-READ DISPLAY CAPACITY 79 LITRE 79 LITRE 79 LITRE-CAPACITY **79 LITRE** MAIN OVEN PLUS 41 LITRE AUX OVEN PRODUCT DIMENSIONS 884 (H) X 597 (W) X 567 (D) 592 (H) X 587 (W) X 570 (D) 592 (H) X 597 (W) X 570 (D) 592 (H) X 597 (W) X 548 (D) (MM) SAFETY CHILD SAFETY LOCK. COOL TECHNOLOGY. COOL TECHNOLOGY. COOL TECHNOLOGY. CONTROLS LOCK CHILD SAFETY LOCK, CHILD SAFETY LOCK, CHILD SAFETY LOCK, CONTROLS LOCK CONTROLS LOCK CONTROLS LOCK **ADDITIONAL FEATURES** SABBATH MODE, THERMOSEAL THERMAL PROTECTION THERMOSEAL, ECO-COOKING, SABBATH MODE, THERMOSEAL TECHNOLOGY ECO PYRO **TECHNOLOGY** SYSTEM, SOFT-CLOSE DOOR MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS 2 YEARS

STAINLESS STEEL

WHITE ENAMEL



SMEG

INDUCTION COOKTOPS







SMEG

GAS COOKTOPS









MODEL NUMBER	CIR597X5	CIR60XS3	PGA64	PSA906-4
DESCRIPTION	90CM GAS COOKTOP	60CM GAS COOKTOP	60CM GAS COOKTOP	90CM GAS COOKTOP
CONTROLS	FRONT	FRONT	FRONT	FRONT
NUMBER OF BURNERS	5	4	4	5
FLAME FAILURE SAFETY DEVICE	YES	YES	YES	YES
TRIVETS	CAST IRON	CAST IRON	CAST IRON	CAST IRON
FUEL TYPE	NATURAL GAS	NATURAL GAS	NATURAL GAS	NATURAL GAS
IGNITION TYPE	AUTOMATIC ELECTRONIC IGNITION	AUTOMATIC ELECTRONIC IGNITION	AUTOMATIC ELECTRONIC IGNITION	AUTOMATIC ELECTRONIC IGNITION
WOK BURNER	YES	YES	YES	YES
PRODUCT DIMENSIONS (MM)	100 (H) X 885 (W) X 500 (D)	95 (H) X 600 (W) X 500 (D)	75 (H) X 620 (W) X 505 (D)	73 (H) X 899 (W) X 511 (D)
ADDITIONAL FEATURES	LPG CONVERSION KIT INCLUDED	SIMMER CONTROL	LPG CONVERSION KIT INCLUDED	LPG ADAPTABLE
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL



COLOUR/FINISH

STAINLESS STEEL

SMEG RANGEHOODS MODEL NUMBER SHU670X SHU970X STH600X SA980CXA 60CM UNDERMOUNT RANGEHOOD 90CM UNDERMOUNT RANGEHOOD 60CM SLIDEOUT RANGEHOOD 90CM CANOPY RANGEHOOD DESCRIPTION **EXTRACTION CAPACITY** 690 M3/HR 690 M3/HR 440 M3/HR 900 M3/HR **FILTERS** 2 STAINLESS STEEL GREASE FILTERS 3 STAINLESS STEEL GREASE FILTERS 1 PIECE FILTER, 3-PLY ALUMINIUM ALUMINIUM REMOVABLE, WASHABLE LIGHTS LED LED 2 X 20 WATT HALOGEN LED DUCTED OR RECIRCULATED DUCT TO ATOMOSPHERE/ BOTH DUCTED RECIRCULATE PRODUCT DIMENSIONS 339 (H) X 600 (W) X 290 (D) 339 (H) X 900 (W) X 290 (D) 175 (H) X 598 (W) X 280 (D) 990 (H) X 900 (W) X 500 (D) **ADDITIONAL FEATURES** 50-67 DBA NOISE RATING THE INTENSIVE SPEED FUNCTION RECIRCULATED OPTION AVALIABLE 53-70 DBA NOISE RATING ACTIVATES MAXIMUM AIR **EXTRACTION FOR 10 MINUTES** TO MEET THE NEEDS OF HEAVY DUTY COOKING, SUCH AS STIR-FRY MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS 2 YEARS

STAINLESS STEEL

STAINLESS STEEL

STAINLESS STEEL

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ELECTRIC OVENS







MODEL NUMBER	EVE614SC	EVE626SC	EVE636SC	
DESCRIPTION	60CM ELECTRIC OVEN	60CM DUO OVEN	60CM DOUBLE OVEN	
FUNCTIONS	8	12 FUNCTIONS MAIN OVEN, 6 FUNCTIONS SECOND OVEN	12 FUNCTIONS FOR BOTH OVENS	
ACCESSORIES SUPPLIED	2 CHROMED WIRE SHELF, BAKING TRAY, ANTI-SPLATTER GRILL INSERT, GRILL/OVEN PAN, 2 TELESCOPIC RUNNERS	BAKING TRAY, SIDE RACKS, GRILL/OVEN PAN, SPLIT ANTI-SPLATTER GRILL INSERT, 3 TELESCOPIC RUNNERS, 3 CHROMED WIRE RACKS, CAST BAKING DISH	2 CHROMED WIRE SHELF, ROASTING DISH, TELESCOPIC RUNNERS, SIDE, RACKS, ANTI-SPLATTER GRILL INSERT, GRILL/OVEN PAN, 2 BAKING TRAYS	
DISPLAY	FULLY PROGRAMMABLE TOUCH CONTROL TIMER	IOI, TOUCH	IOI, TOUCH	
CAPACITY	72 LITRE	72 LITRE NET CAPACITY MAIN OVEN, 38 LITRES NET CAPACITY SECOND OVEN	72 LITRE NET CAPACITY FOR BOTH OVENS	
PRODUCT DIMENSIONS (MM)	597 (H) X 596 (W) X 573 (D)	890 (H) X 596 (W) X 573 (D)	1083 (H) X 596 (W) X 573 (D)	
SAFETY	COOL DOOR	COOL DOOR	COOL DOOR	
ADDITIONAL FEATURES	REMOVABLE DOOR AND INNER GLASS PANES	CATALYTIC CLEANING	CATALYTIC CLEANING	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	STAINLESS STEEL, BLACK	STAINLESS STEEL, BLACK	STAINLESS STEEL, BLACK	



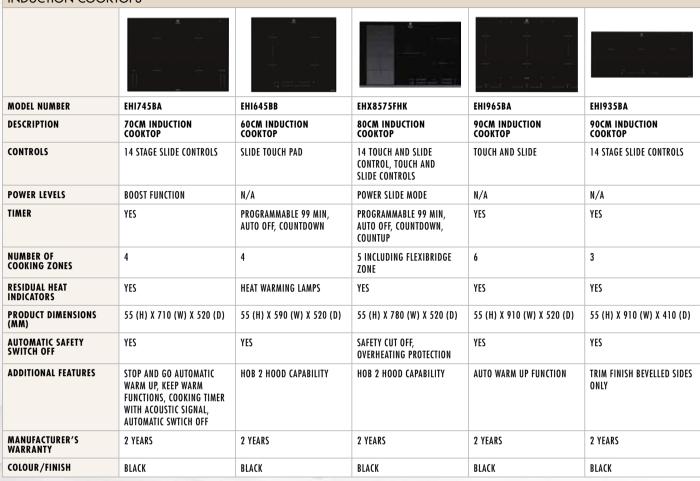


PYROLYTIC OVENS





INDUCTION COOKTOPS







GAS COOKTOPS





CERAMIC COOKTOPS





MODEL NUMBER	EHC644BA	EHC944BA
DESCRIPTION	60CM CERAMIC COOKTOP	90CM CERAMIC COOKTOP
CONTROLS	TOUCH & SLIDE	FRONT TOUCH
POWER LEVELS	N/A	N/A
TIMER	ELECTRONIC	PROGRAMMABLE 99 MIN, COUNTDOWN
NUMBER OF COOKING ZONES	4	4
RESIDUAL HEAT INDICATORS	NO	YES, WARMING LAMPS
PRODUCT DIMENSIONS (MM)	55 (H) X 590 (W) X 520 (D)	55 (H) X 900 (W) X 490 (D)
AUTOMATIC SAFETY SWITCH OFF	YES	SAFETY CUT-OFF, ELETRONIC TIMER, HOT-SURFACE INDICATOR, SOUND OFF
ADDITIONAL FEATURES	PAUSE COOKING WITH STOP AND GO, CHILD-LOCK SAFETY	PAUSE COOKING WITH STOP AND GO, AUTOMATIC WARM-UP, KEEP-WARM FUNCTION, CHILD-LOCK SAFETY
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS
COLOUR/ FINISH	BLACK CERAMIC	BLACK CERAMIC

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FISHER & PAYKEL

FISHER & PAYKEL

ELECTRIC OVENS









			-	344	
MODEL NUMBER	OB60B77CEX3	OB60B77CEW3	OB60SL9DEX1	OB60SC7CEX1	
DESCRIPTION	60CM DOUBLE OVEN	60CM DOUBLE OVEN	60CM ELECTRIC OVEN	60CM ELECTRIC OVEN	
FUNCTIONS	7	7	9	7	
ACCESSORIES SUPPLIED	FLAT BRUSHED BAKING TRAY, GRILL PAN AND RACK, 2 OVEN SHELVES, TELESCOPIC SLIDING RUNNERS	BRUSHED BAKING TRAY, GRILL PAN, 2 GRILL RACKS, STEP-DOWN OVEN SHELVES, TELESCOPIC SLIDE RUNNERS	6 SHELF POSITION RACKING SYSTEM	6 SHELF POSITION RACKING SYSTEM	
DISPLAY	DIGITAL	YES	DIGITAL	ELECTRONIC CLOCK	
CAPACITY	58 LITRE/36 LITRE	45 LITRE/71 LITRE	90 LITRE	85 LITRE GROSS	
PRODUCT DIMENSIONS (MM)	888 (H) X 595 (W) X 567 (D)	888 (H) X 595 (W) X 567 (D)	598 (H) X 596 (W) X 565 (D)	598 (H) X 597 (W) X 565 (D)	
SAFETY	DOOR AND CAVITY COOLING SYSTEM		ADVANCED COOLING SYSTEM, BALANCED OVEN DOOR, NON-TIP SHELVES, CONTROL PANEL KEY LOCK	ADVANCED COOLING SYSTEM, BALANCED OVEN DOOR, NON-TIP SHELVES	
ADDITIONAL FEATURES	COOL TOUCH DOOR	HIGH-ACID RESISTANT GRAPHITE ENAMEL INTERIOR	COOL TOUCH DOOR	SELF CLEANING CATALYTIC PANELS (SIDES)	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	STAINLESS STEEL	WHITE	STAINLESS STEEL	STAINLESS STEEL, BLACK GLASS	



FISHER & PAYKEL PYROLYTIC OVENS **MODEL NUMBER** OB60SL11DCPX1 **OB76SDEPX3** OB60SC11DEPX1 OB90S9MEPX3 DESCRIPTION **60CM PYROLYTIC OVEN 76CM PYROLYTIC OVEN 60CM PYROLYTIC OVEN** 90CM PYROLYTIC OVEN **FUNCTIONS** 11 11 FUNCTIONS INCLUDING 11 3000 WATT GRILL ELEMENT AND SPECIAL ROAST **FUNCTION ACCESSORIES SUPPLIED** STEP DOWN WIRE SHELF. 2 ANTI SPLATTER GRILL 6 SHELF POSITION STEP-DOWN SHIELD, FLAT FLAT WIRE SHELF, SYSTEM (3 PIECE), RACKING SYSTEM WIRE SHELF, TELESCOPIC 2 TELESCOPIC SHELVES. 2 ALUMINIUM BAKING SLIDING RUNNERS, FLAT TRAYS, COOKING PROBE, FLAT BRUSHED BAKING TRAY, BRUSHED BAKING TRAY, ROASTING DISH & GRILL 3 TELESCOPIC SLIDING ROASTING DISH, GRILL RACK, RACK SET, SMOKELESS GRILL SHELVES ROTISSERIE SET, FAT FILTER, TRAY, MEAT PROBE CATALYTIC PANELS (SIDES) DISPLAY DIGITAL PROGRAMMABLE DIGITAL TOUCH **ELECTRONIC CLOCK ELECTRONIC CLOCK** CAPACITY 90 LITRE 104 LITRE **85 LITRE GROSS** 85 LITRE PRODUCT DIMENSIONS (MM) 598 (H) X 596 (W) X 580 (D) 688 (H) X 757 (W) X 608 (D) 595 (H) X 597 (W) X 565 (D) 478 (H) X 895 (W) X 564 (D) **SAFETY** ADVANCED COOLING SYSTEM, QUARUPLE GLAZED DOOR, ADVANCED COOLING SYSTEM, CATALYTIC VENTING SYSTEM, BALANCED OVEN DOOR. CATALYTIC VENTING SYSTEM. BALANCED OVEN DOOR. CONTROL PANEL KEY LOCK CATALYTIC VENTING SYSTEM, CONTROL PANEL KEY LOCK CATALYTIC VENTING SYSTEM, CONTROL PANEL KEY LOCK CONTROL PANEL KEY LOCK, **NON-TIP SHELVES ADDITIONAL FEATURES** AUTOMATIC RAPID HEAT, BALANCED OVEN DOOR PYROLYTIC SELF-CLEANING DOOR AND CAVITY COOLING **NON-TIP SHELVES** FUNCTION WITH STANDARD SYSTEM, NO-TIP SHELVES AND LIGHT CYCLES MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS 2 YEARS COLOUR/FINISH STAINLESS STEEL STAINLESS STEEL STAINLESS STEEL BLACK REFLECTIVE GLASS WITH BRUSHED STAINLESS STEEL

FISHER & PAYKEL

FISHER & PAYKEL INDUCTION COOKTOPS **MODEL NUMBER** CI905DTB2 CI604CTB1 CI604DTB3 60CM INDUCTION COOKTOP DESCRIPTION 90CM INDUCTION **60CM INDUCTION** COOKTOP COOKTOP CONTROLS **SOFT TOUCH & SLIDE** SOFT TOUCH ELECTRONIC **TOUCH & SLIDE POWER LEVELS** TIMER MINUTE TIMER MINUTE TIMER MINUTE TIMER NUMBER OF COOKING ZONES **RESIDUAL HEAT INDICATORS** INDIVIDUAL HOT SURFACE PAN DETECTION SYSTEM PAN DETECTION SYSTEM INDICATORS PRODUCT DIMENSIONS (MM) 49 (H) X 900 (W) X 530 (D) 57 (H) X 600 (W) X 530 (D) 49 (H) X 600 (W) X 530 (D) **AUTOMATIC SAFETY SWITCH OFF** SAFETY TIME OUT SAFETY TIME OUT AUTO CUT-OFF TIMER FOR EACH **ADDITIONAL FEATURES** SUPERIOR EFFICIENCY, **DUAL COLOUR DISPLAY** CHILD-SAFETY LOCK ZONE, SURFACE HOT INDICATORS MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS COLOUR/FINISH CERAMIC GLASS CERAMIC GLASS CERAMIC GLASS WITH STAINLESS-STEEL TRIM **CERAMIC COOKTOPS MODEL NUMBER** CE604DTB1 CE604CBX2 DESCRIPTION **60CM CERAMIC COOKTOP 60CM CERAMIC COOKTOP** CONTROLS FRONT TOUCH DIAL **POWER LEVELS** 9 TIMER NO NO NUMBER OF COOKING ZONES 4 4 **RESIDUAL HEAT INDICATORS** YES N/A PRODUCT DIMENSIONS (MM) 59 (H) X 600 (W) X 530 (D) 59 (H) X 600 (W) X 530 (D) **AUTOMATIC SAFETY SWITCH OFF** YES N/A **ADDITIONAL FEATURES** 1 DUAL ZONE **DUAL ELEMENT** MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS COLOUR/FINISH **CERAMIC GLASS BLACK GLASS**



FISHER & PAYKEL				
GAS COOKTOPS				
MODEL NUMBER	CG905DNGGB1	CG604CNGX2		
DESCRIPTION	90CM NATURAL GAS COOKTOP	60CM NATURAL GAS COOKTOP		
CONTROLS	FRONT KNOB	SIDE KNOB		
NUMBER OF BURNERS	5	4		
FLAME FAILURE SAFETY DEVICE	YES	YES		
TRIVETS	CAST IRON	CAST IRON		
FUEL TYPE	NATURAL GAS	NATURAL GAS		
IGNITION TYPE	ELECTRONIC	ELECTRONIC		
WOK BURNER	YES	YES		
PRODUCT DIMENSIONS (MM)	64 (H) X 900 (W) X 530 (D)	52 (H) X 578 (W) X 511 (D)		
ADDITIONAL FEATURES	FLAME FAILURE SYSTEM TURNS OFF GAS IF FLAME ACCIDENTALLY EXTINGUISHED, PRECISE HEAT CONTROL, ECO-FRIENDLY CERAMIC GAS WITHOUT ARSENIC OR HEAVY METALS, SMALL POT SUPPORT	1.5 LITRE SPILL CONTAINMENT		
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS		
COLOUR/ FINISH	BLACK GLASS	STAINLESS STEEL		
RANGEHOODS				
			1	
MODEL NUMBER	HP60IDCHX2	HP90IDCHX2	HS60LXW4	HC90DCXB3
DESCRIPTION	60CM UNDERMOUNT RANGEHOOD	90CM UNDERMOUNT RANGEHOOD	60CM SLIDEOUT RANGEHOOD	90CM CANOPY RANGEHOOD
EXTRACTION CAPACITY	780 M3/HR	780 M3/HR	350 M3/HR	820 M3/HR
FILTERS	ALUMINIUM	ALUMINIUM	DISHWASHER-SAFE ALUMINIUM MESH FILTERS	3 DISHWASHER SAFE FILTERS
LIGHTS	LED	LED	2 X 50 WATT HALOGEN LIGHTS	3 X LED LIGHTS
DUCTED OR CIRCULATED	DUCTED OR RECIRCULATED OPTION	DUCTED OR RECIRCULATED OPTION	DUCTED TOP EXTRACTION, RECIRCULATION TOP EXTRACTION (OPTIONAL)	
CONTROLS	SOFT TOUCH BUTTON	SOFT TOUCH BUTTON	SWITCH	CAPACITIVE TOUCH
PRODUCT DIMENSIONS (MM)	352 (H) X 530 (W) X 280 (D)	352 (H) X 830 (W) X 280 (D)	180 (H) X 598 (W) X 280 - 460 (D)	595 - 1035 (H) X 898 (W) X 500 (D)
ADDITIONAL FEATURES	DUCTING & RECIRCULATING KITS AVAILABLE	DUCTING & RECIRCULATING KITS AVAILABLE	2 FAN SPEEDS	FILTER CLEANING ALERT
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	WHITE/STAINLESS STEEL	STAINLESS-STEEL WITH BLACK GLASS

FISHER & PAYKEL

FISHER & PAYKE	L				
DISHWASHERS					
MODEL NUMBER	DD60DCX9	DD60DAX9	DW60FC6X1	DD60SDFTX7	DD60SCX9
DESCRIPTION	60CM DOUBLE DISHDRAWER	60CM DOUBLE DISHDRAWER	60CM DISHWASHER	TALL SINGLE DISHWASHER	60CM SINGLE DISHWASHER
WATER RATING (WELS)	4.5 STAR, 6.9L PER DRAWER	4.5 STAR, 6.9L PER DRAWER	5.5 STAR, 11.1L PER WASH	4.5 STAR	4.5 STAR, 6.9L PER WASH
ENERGY RATING	3.5 STAR	3.5 STAR	4 STAR	3.5 STAR	3.5 STAR
BASKET & RACKS	2 CUTLERY BASKETS	2 CUTLERY BASKETS	ADJUSTABLE UPPER BASKET, FOLD DOWN TINES, FULL WIDTH CUTLERY/UTENSIL TRAY	CUTLERY BASKET, ADJUSTABLE RACKING	CUTLERY BASKET
PLACE SETTINGS	14	14	15	7	7
PROGRAM NO.	6	6	7	9	15
PRODUCT DIMENSIONS (MM)	820-880 (H) X 599 (W) X 573 (D)	820-880 (H) X 599 (W) X 573 (D)	820-870 (H) X 597 (W) X 610 (D)	478 (H) X 599 (W) X 571 (D)	410 (H) X 599 (W) X 573 (D)
ADDITIONAL FEATURES	43 DBA NOISE RATING	43 DBA NOISE RATING	THERMODRY SYSTEM, THREE STAGE FILTRATION SYSTEM, VARIABLE WASH PRESSURE TECHNOLOGY	CHILD LOCK	43 DBA NOISE RATING
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL

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WHIRLPOOL







WHIRLPOOL

GAS COOKTOPS









			\$P.4			
	MODEL NUMBER	GMF9522IXL	AKT799IXL	GMF6422IXL	GMF7522IXL	
	DESCRIPTION	90CM GAS COOKTOP	75CM GAS COOKTOP	60CM GAS COOKTOP	75CM GAS COOKTOP	
	CONTROLS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS	
	NUMBER OF BURNERS	5	5	4	5	
	FLAME FAILURE SAFETY DEVICE	YES	N/A	YES	YES	
	TRIVETS	3 CAST IRON	YES	2 CAST IRON	3 CAST IRON	
	FUEL TYPE	NATURAL GAS	NATURAL GAS	NATURAL/LPG CONVERSION KITS	NATURAL GAS	
	IGNITION TYPE	ELECTRONIC	ELECTRONIC	ELECTRONIC	ELECTRONIC	
	WOK BURNER	YES	YES	YES	YES	
	PRODUCT DIMENSIONS (MM)	41 (H) X 860 (W) X 510 (D)	40 (H) X 730 (W) X 510 (D)	41 (H) X 590 (W) X 510 (D)	41 (H) X 730 (W) X 510 (D)	
	ADDITIONAL FEATURES	I-XELIUM NANO COATING SURFACE APPLICATION	LASER-ETCHED SERIGRAPHY ON CONTROL PANEL SETTINGS AND LOGO, MADE IN ITALY	MADE IN ITALY	MADE IN ITALY	
	MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	
4	COLOUR/ FINISH	STAINLESS STEEL	STAINLESS STEEL I-XEIUM	STAINLESS STEEL I-XEIUM	STAINLESS STEEL I-XEIUM	
	RANGEHOOD					
	MODEL NUMBER	AKR7991X-2				
	MODEL NUMBER DESCRIPTION	AKR799IX-2 90CM RANGEHOOD				
	DESCRIPTION	90CM RANGEHOOD				
	DESCRIPTION	90CM RANGEHOOD 630 M3/HR				
	DESCRIPTION CONTROLS FILTERS	90CM RANGEHOOD 630 M3/HR ALUMINIUM				
	DESCRIPTION CONTROLS FILTERS LIGHTS	90CM RANGEHOOD 630 M3/HR ALUMINIUM HALOGEN				
	DESCRIPTION CONTROLS FILTERS LIGHTS DUCTED OR CIRCULATED PRODUCT DIMENSIONS	90CM RANGEHOOD 630 M3/HR ALUMINIUM HALOGEN BOTH 670-1160 (H) X 898 (W)				



DESIGNED TO DELIGHT WHIRLPOOL **CERAMIC COOKTOP MODEL NUMBER** AKT809BA DESCRIPTION **60CM CERAMIC COOKTOP** CONTROLS TOUCH **POWER LEVELS** 4 TIMER PROGRAMMABLE NUMBER OF COOKING ZONES 4 **RESIDUAL HEAT** YES INDICATORS PRODUCT DIMENSIONS (MM) 52 (H) X 580 (W) X 510 (D) **AUTOMATIC SAFETY SWITCH OFF** YES **ADDITIONAL FEATURES** GLASS WITH PREMIUM BEVELLED **EDGES** MANUFACTURER'S WARRANTY 2 YEARS COLOUR/ FINISH BLACK CERAN INDUCTION COOKTOPS MODEL NUMBER ACM795BA ACM804BA ACM828BA DESCRIPTION 90CM INDUCTION COOKTOP **60CM INDUCTION COOKTOP 60CM INDUCTION COOKTOP** CONTROLS TOUCH TOUCH TOUCH **POWER LEVELS** BOOSTER = 5 MAX BOOSTER = 4 MAX BOOSTER = 4 MAXPROGRAMMABLE PROGRAMMABLE TIMER **PROGRAMMABLE** NUMBER OF COOKING ZONES 5 **DUAL-FLEXIBLE COOKING ZONES RESIDUAL HEAT INDICATORS** YES YES PRODUCT DIMENSIONS (MM) 52 (H) X 860 (W) X 510 (D) 56 (H) X 560 (W) X 510 (D) 56 (H) X 580(W) X 510 (D) **AUTOMATIC SAFETY SWITCH OFF** YES YES **ADDITIONAL FEATURES** FLEXIBLE COOKING ZONE MADE IN ITALY MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS

BLACK CERAN

BLACK CERAN

COLOUR/FINISH

BLACK CERAN





WHIRLPOOL			
DISHWASHER			
MODEL NUMBER	WFO3S23XAUS		
DESCRIPTION	FREESTANDING DISHWASHER		
WATER RATING (WELS)	5.5 STARS, 11.1 LITRES CONSUMPTION		
ENERGY RATING	3.5 STARS		
BASKET & RACKS	ADJUSTABLE 3RD CUTLERY RACK		
PLACE SETTINGS	15		
PROGRAM NO.	10		
PRODUCT DIMENSIONS (MM)	850 (H) X 600 (W) X 600 (D)		
ADDITIONAL FEATURES	NEW SOFT-TOUCH OPENING SYSTEM, TURBIDITY SENSOR, SPACE MANAGEMENT, MODERN DESIGN, MULTI-ZONE HALF LOAD, TURBO, DIGITAL DISPLAY, 1-24 HOUR DELAY TIMER, KEYLOCK, EXTRA DRY, TABLET, DELAY, MADE IN EUROPE		
MANUFACTURER'S WARRANTY	2 YEARS		
COLOUR/FINISH	STAINLESS STEEL		





DELONGHI DISHWASHERS MODEL NUMBER DEDW645S DEDW650S DEDW654FI DEDW645W 60CM FULLY INTEGRATED DISHWASHER DESCRIPTION FREESTANDING DISHWASHER FREESTANDING DISHWASHER FREESTANDING DISHWASHER WATER RATING (WELS) 4.5 STARS, 12.6L/WASH 5 STARS, 12L/WASH 5 STARS 4.5 STARS, 12.6L/WASH **ENERGY RATING** 4 STARS 3.5 STARS 3.5 STARS 3.5 STARS **BASKET & RACKS** CUTLERY TRAY & ADJUSTABLE **CUTLERY TRAY & ADJUSTABLE CUTLERY DRAWER WITH CUTLERY TRAY & ADJUSTABLE** SEPARATE SPRAY ARM, HEIGHT UPPER BASKET UPPER BASKET UPPER BASKET ADJUSTABLE UPPER BASKET PLACE SETTINGS 14 15 15 14 PROGRAM NO. 8 PRODUCT DIMENSIONS 845 (H) X 600 (W) X 598 (D) 845 (H) X 600 (W) X 598 (D) 815 (H) X 598 (W) X 550 (D) 845 (H) X 600 (W) X 598 (D) **ADDITIONAL FEATURES** 3RD RACK CUTLERY TRAY, STRONG WASH OPTION EXTRA DRY FUNCTION STRONG WASH OPTION TO INCREASE TEMPERATURE TRIPLE STAGE WATER FILTRATION SYSTEM, FOR BETTER DRYING RESULTS, RINSE AID INDICATOR DUAL-ZONE ALTERNATIVE WASH FUNCTION MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS 2 YEARS COLOUR/FINISH STAINLESS STEEL STAINLESS STEEL INTEGRATED WHITE



ELECTRIC OVENS







DELONGHI PYROLYTIC OVENS **MODEL NUMBER** DEP7410P DEL606P DESCRIPTION **60CM PYROLYTIC OVEN 60CM PYROLYTIC OVEN FUNCTIONS** ACCESSORIES SUPPLIED 2 SPECIFIC WIRE RACKS. WIRE RACKS, ROASTING/ SPECIAL DEEP ROAST TRAY, GRILLING TRAY, GRILLING **BROILER PAN RACK** RACK 2 HANDLES, SPACE SAVER RACK, STAINLESS STEEL FAN FILTER, PIZZA STONE DISPLAY **ELECTRONIC TOUCH TIMER** TOUCH TIMER CAPACITY 72 LITRE NET CAPACITY 63 LITRE PRODUCT DIMENSIONS (MM) 594 (H) X 594 (W) X 560 (D) 595 (H) X 595 (W) X 565 (D) SAFETY DOOR AND OVEN COOLING SYSTEM **ADDITIONAL FEATURES** AIR-CLEANING CATALYSER PROGRAMABLE TIMER MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS COLOUR/FINISH STAINLESS STEEL, STAINLESS STEEL, **BLACK GLASS BLACK GLASS**



UPRIGHT COOKERS





MODEL NUMBER	DEFV908BK	DEFP907S	
DESCRIPTION	90CM DUAL FUEL UPRIGHT COOKER	90CM DUAL FUEL UPRIGHT COOKER	
CONTROLS	FRONT KNOBS	FRONT KNOBS	
DISPLAY	CLOCK	CLOCK	
FUNCTIONS	9	8	
NUMBER OF BURNERS	5	5	
ACCESSORIES SUPPLIED		2 WIRE RACKS, ROASTING/GRILLING TRAY WITH RACK AND HANDLES, SPACE SAVER RACK, STAINLESS STEEL FAT FILTER, 2 CATALYTIC LINERS, SET TELESCOPIC LINERS, WOK SUPPORT AND SMALL PAN SUPPORT	
PRODUCT DIMENSIONS (MM)	900-925 (H) X 900 (W) X 600 (D)	900 - 920 (H) X 900 (W) X 600 (D)	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	
COLOUR/FINISH	BLACK	STAINLESS STEEL	





INDUCTION COOKTOPS	







MODEL NUMBER	DEIND804	DEIND603	DEIND604	
DESCRIPTION	80CM INDUCTION COOKTOP	60CM INDUCTION COOKTOP	60CM INDUCTION COOKTOP	
CONTROLS	FRONT SOFT TOUCH	FRONT SOFT TOUCH	FRONT SOFT TOUCH	
POWER LEVELS	9	9	9	
TIMER	YES	YES	YES	
NUMBER OF COOKING ZONES	4	3	4	
RESIDUAL HEAT INDICATORS	YES	YES	YES	
PRODUCT DIMENSIONS (MM)	45 (H) X 510 (D) X 770 (W)	594 (H) X 560 (D) X 590 (W)	66 (H) X 585 (D) X 145 (W)	
AUTOMATIC SAFETY SWITCH OFF	AUTO FAST HEAT-UP	RECALL FUNCTION TO PAUSE WHILE COOKING	YES	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	BLACK CERAMIC GLASS	BLACK CERAMIC GLASS	BLACK CERAMIC GLASS	

CERAMIC COOKTOPS







MODEL NUMBER	DTCH60B	DECH60SX1	DTCH80B	
DESCRIPTION	60CM CERAMIC COOKTOP	60CM CERAMIC COOKTOP	80CM CERAMIC COOKTOP	
CONTROLS	FRONT TOUCH	FRONT ROTARY DIAL	FRONT TOUCH	
POWER LEVELS	BOOSTER FUNCTION EACH ZONE	12 PER ZONE	9	
TIMER	YES	N/A	NO	
RESIDUAL HEAT INDICATORS	YES	YES	YES	
NUMBER OF COOKING ZONES	4	4	4	
PRODUCT DIMENSIONS (MM)	58 (H) X 590 (D) X 510 (W)	45 (H) X 510 (D) X 590 (W)	58 (H) X 510 (D) X 770 (W)	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	BLACK, FRAMELESS BEVELLED GLASS	BLACK	BLACK GLASS	



RANGEHOODS









			Mary Committee of the C	
MODEL NUMBER	DE60UM	TA60SS	DEBETA60	DESIGMA901
DESCRIPTION	60CM UNDERMOUNT RANGEHOOD	60CM SLIDEOUT RANGEHOOD	60CM CANOPY RANGEHOOD	90CM CANOPY RANGEHOOD
EXTRACTION CAPACITY	985 M3/HR	514 M3/HR	1200 M3/HR	820 M3/HR
FILTERS	DISHWASHER SAFE FILTERS	ALUMINIUM FILTERS	DISHWASHER SAFE FILTERS	DISHWASHER SAFE ALUMINIUM GREASE FILTERS
LIGHTS	HALOGEN LIGHTING WITH DIMMER FUNCTION	INCANDESCENT	HALOGEN	2 ECO LED 3.5 WATT LIGHTS
DUCTED OR CIRCULATED	DUCTED OR RECIRCULATED OPTION	DUCTED OR RECIRCULATED OPTION	DUCTED OR RECIRCULATED OPTION	SUITABLE FOR RECIRCULATING OR FULLY DUCTED
CONTROLS	ELECTRONIC SOFT-TOUCH CONTROLS WITH BLUE LED	SLIDING SWITCH	ELECTRONIC TOUCH	ELECTRONIC PUSH BUTTON
PRODUCT DIMENSIONS (MM)	260 (H) X 277 (D) X 600 (W)	174 (H) X 596 (W) X 307 (D)	1325 (H) X 600 (W) X 500 (D)	730-1045 (H) X 500 (D) X 900 (W)
ADDITIONAL FEATURES	150MM SPIGOT EXHAUST OUTLET DIAMETER	OPTIONAL CARBON FILTERS AVALIABLE	AUTOMATIC SWITCH-OFF	15-MINUTE COUNTDOWN TIMER
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL

GAS COOKTOPS









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MODEL NUMBER	DEGH60	DEGH60ST	DEGHSL75	DEGH90BGX1
DESCRIPTION	60CM GAS COOKTOP	60CM GAS COOKTOP	75CM GAS COOKTOP	90CM GAS COOKTOP
CONTROLS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS
NUMBER OF BURNERS	4	4	5	5
FLAME-FAILURE SAFETY DEVICE	YES	NO	YES	YES
TRIVETS	CAST IRON	ENAMEL	HEAVY DUTY CAST IRON	HEAVY DUTY CAST IRON
FUEL TYPE	NATURAL GAS	NATURAL GAS	NATURAL GAS	NATURAL GAS
WOK BURNER	YES	YES	YES	AUTOMATIC
PRODUCT DIMENSIONS (MM)	30 (H) X 500 (D) X 580 (W)	30 (H) X 500 (D) X 580 (W)	49 (H) X 750 (W) X 510 (D)	54 (H) X 510 (D) X 869 (W)
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	BLACK GLASS





VIALI					
RANGEHOODS					
		- 3/			
MODEL NUMBER	VPP52S	VPP90S	VSL60	VCCG90SS	V3FC90SS
DESCRIPTION	52CM UNDERMOUNT RANGEHOOD	90CM UNDERMOUNT RANGEHOOD	60CM SLIDEOUT RANGEHOOD	90CM CANOPY RANGEHOOD	90CM CANOPY RANGEHOOD
EXTRACTION CAPACITY	500 M3/HR	700 M3/HR	440 M3/ HR	700 M3/HR	500 M3/HR
FILTERS	1 ALUMINIUM GREASE FILTER	1 ALUMINIUM GREASE FILTER	2 ALUMINIUM GREASE FILTERS	2 ALUMINIUM GREASE FILTERS	3 ALUMINIUM GREASE FILTERS
LIGHTS	LED	LED	LED	LED	LED
DUCTED OR CIRCULATED	DUCTED	DUCTED	DUCTED	DUCTED (RECIRCULATING AVAILABLE)	DUCTED (RECIRCULATING AVAILABLE)
CONTROLS	3-SPEED SLIDE SWITCH	3-SPEED SLIDE SWITCH	3-SPEED SLIDE SWITCH	3-SPEED PUSH BUTTON	3-SPEED PUSH BUTTON
PRODUCT DIMENSIONS (MM)	254 (H) X 520 (W) X 296 (D)	254 (H) X 900 (W) X 296 (D)	175 (H) X 600 (W) X 300 (D)	560-1040 (H) X 900 (W) X 500 (D)	400-780 (H) X 900 (W) X 500 (D)
ADDITIONAL FEATURES	50DBA MAXIMUM Noise Level	53DBA MAXIMUM NOISE LEVEL	58DBA ON MAXIMUM, COMES WITH STAINLESS-STEEL AND WHITE PANEL	53DBA MAXIMUM NOISE LEVEL	50DBA MAXIMUM NOISE LEVEL
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	STAINLESS-STEEL FRONT PANEL	STAINLESS STEEL	STAINLESS STEEL
CERAMIC COOKTOP		GAS COOKTOP		ELECTRIC OVEN	
		OAU COOKIOI		LLECTRIC OVEIV	
		OAG COOKIOI		LECINIC OVER	F
MODEL NUMBER	VGGCER64	MODEL NUMBER	VGGH64SS	MODEL NUMBER	VGGO60SS
	VGGCER64 60CM CERAMIC COOKTOP		VGGH64SS 60CM GAS COOKTOP		VGGO60SS 60CM ELECTRIC OVEN
MODEL NUMBER		MODEL NUMBER		MODEL NUMBER	
MODEL NUMBER DESCRIPTION	60CM CERAMIC COOKTOP	MODEL NUMBER DESCRIPTION	60CM GAS COOKTOP	MODEL NUMBER DESCRIPTION	60CM ELECTRIC OVEN
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING	60CM CERAMIC COOKTOP SIDE TOUCH	MODEL NUMBER DESCRIPTION CONTROLS	60CM GAS COOKTOP SIDE KNOBS	MODEL NUMBER DESCRIPTION FUNCTIONS	60CM ELECTRIC OVEN
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING ZONES	60CM CERAMIC COOKTOP SIDE TOUCH 4	MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF BURNERS FLAME FAILURE SAFETY	60CM GAS COOKTOP SIDE KNOBS 4	MODEL NUMBER DESCRIPTION FUNCTIONS DISPLAY	60CM ELECTRIC OVEN 5 DIGITAL
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING ZONES POWER LEVELS	60CM CERAMIC COOKTOP SIDE TOUCH 4	MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF BURNERS FLAME FAILURE SAFETY DEVICE	60CM GAS COOKTOP SIDE KNOBS 4 NO	MODEL NUMBER DESCRIPTION FUNCTIONS DISPLAY CAPACITY PRODUCT DIMENSIONS	60CM ELECTRIC OVEN 5 DIGITAL 62 LITRE
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING ZONES POWER LEVELS TIMER AUTOMATIC SAFETY	60CM CERAMIC COOKTOP SIDE TOUCH 4 9 NO	MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF BURNERS FLAME FAILURE SAFETY DEVICE TRIVETS	60CM GAS COOKTOP SIDE KNOBS 4 NO ENAMEL	MODEL NUMBER DESCRIPTION FUNCTIONS DISPLAY CAPACITY PRODUCT DIMENSIONS (MM)	60CM ELECTRIC OVEN 5 DIGITAL 62 LITRE 589 (H) X 594 (W) X 569 (D)
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING ZONES POWER LEVELS TIMER AUTOMATIC SAFETY SWITCH OFF RESIDUAL HEAT	60CM CERAMIC COOKTOP SIDE TOUCH 4 9 NO YES	MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF BURNERS FLAME FAILURE SAFETY DEVICE TRIVETS FUEL TYPE	60CM GAS COOKTOP SIDE KNOBS 4 NO ENAMEL NATURAL GAS	MODEL NUMBER DESCRIPTION FUNCTIONS DISPLAY CAPACITY PRODUCT DIMENSIONS (MM) ADDITIONAL FEATURES MANUFACTURER'S	60CM ELECTRIC OVEN 5 DIGITAL 62 LITRE 589 (H) X 594 (W) X 569 (D) TRIPLE-GLAZED DOOR
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING ZONES POWER LEVELS TIMER AUTOMATIC SAFETY SWITCH OFF RESIDUAL HEAT INDICATORS	60CM CERAMIC COOKTOP SIDE TOUCH 4 9 NO YES YES NEON INDICATORS,	MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF BURNERS FLAME FAILURE SAFETY DEVICE TRIVETS FUEL TYPE WOK BURNER PRODUCT DIMENSIONS	60CM GAS COOKTOP SIDE KNOBS 4 NO ENAMEL NATURAL GAS YES	MODEL NUMBER DESCRIPTION FUNCTIONS DISPLAY CAPACITY PRODUCT DIMENSIONS (MM) ADDITIONAL FEATURES MANUFACTURER'S WARRANTY	60CM ELECTRIC OVEN 5 DIGITAL 62 LITRE 589 (H) X 594 (W) X 569 (D) TRIPLE-GLAZED DOOR 1 YEAR
MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF COOKING ZONES POWER LEVELS TIMER AUTOMATIC SAFETY SWITCH OFF RESIDUAL HEAT INDICATORS ADDITIONAL FEATURES PRODUCT DIMENSION'S	60CM CERAMIC COOKTOP SIDE TOUCH 4 9 NO YES YES NEON INDICATORS, CHILDPROOF LOCK	MODEL NUMBER DESCRIPTION CONTROLS NUMBER OF BURNERS FLAME FAILURE SAFETY DEVICE TRIVETS FUEL TYPE WOK BURNER PRODUCT DIMENSIONS (MM)	60CM GAS COOKTOP SIDE KNOBS 4 NO ENAMEL NATURAL GAS YES 52 (H) X 590 (W) X 500 (D)	MODEL NUMBER DESCRIPTION FUNCTIONS DISPLAY CAPACITY PRODUCT DIMENSIONS (MM) ADDITIONAL FEATURES MANUFACTURER'S WARRANTY	60CM ELECTRIC OVEN 5 DIGITAL 62 LITRE 589 (H) X 594 (W) X 569 (D) TRIPLE-GLAZED DOOR 1 YEAR



DISHWASHERS







MODEL NUMBER	WSF6606X	WSF67251S	WSF6606W	
DESCRIPTION	FREESTANDING DISHWASHER	FREESTANDING DISHWASHER	FREESTANDING DISHWASHER	
WATER RATING (WELS)	4.5 STAR, 13.5L/WASH	4.5 STAR, 13.5L/WASH	4.5 STAR, 13.5L/WASH	
ENERGY RATING	3 STARS	3.5 STARS	3 STARS	
BASKET & RACKS	MODULAR CUTLERY BASKET	YES	YES	
PLACE SETTINGS	15	15	15	
PROGRAM NO.	RINSE, FAST 30 MIN, HEAVY, ECO, INTENSIVE, TIME SAVE 50 MINUTES	8	RINSE, FAST 30MIN, HEAVY, ECO, INTENSIVE, TIME SAVE 50 MINUTES	
PRODUCT DIMENSIONS (MM)	845 (H) X 596 (W) X 598 (D)	850 (H) X 598 (W) X 596 (D)	845 (H) X 596 (W) X 598 (D)	
ADDITIONAL FEATURES	OVERFILL PROTECTION, BOTTOM CATCHMENT TRAY, ANTI-FLOOD PROTECTION	ANGLED CLEARVIEW LED DISPLAY	LOAD SENSING, CHILD-LOCK ON CONTROL PANEL	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL	WHITE	



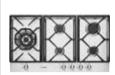


WESTINGHOUSE **RANGEHOODS** WRH908IS WRJ911US **MODEL NUMBER** WRH608IS WRJ600US WRJ600UW 60CM SLIDEOUT RANGEHOOD 60CM FIXED RANGEHOOD 60CM FIXED RANGEHOOD 90CM SLIDEOUT RANGEHOOD 90CM FIXED RANGEHOOD DESCRIPTION **EXTRACTION CAPACITY** 400 M3/HR 200 M3/HR 200 M3/HR 400 M3/HR 400 M3/HR WASHABLE FILTER **FILTERS** MULTI-LAYER STAINLESS-STEEL WASHABLE FILTER WASHABLE FILTER WASHABLE FILTER FILTER LIGHTS INCANDESCENT INCANDESCENT INCANDESCENT INCANDESCENT INCANDESCENT DUCTED OR CIRCULATED **BOTH** DUCTED WITH OPTION DUCTED WITH OPTION **DUCTED WITH OPTION** DUCTED WITH OPTION TO RECIRCULATE TO RECIRCULATE TO RECIRCULATE TO RECIRCULATE PUSH BUTTON PUSH BUTTON CONTROLS AUTO ACTIVATE PUSH/PULL **PUSH BUTTON** AUTO ACTIVATE PUSH/PULL CONTROLS CONTROLS PRODUCT DIMENSIONS 175 (H) X 599 (W) X 300 (D) 175 (H) X 899 (W) X 300 (D) 160 (H) X 898 (W) X 500 (D) 160 (H) X 598 (W) X 500 (D) 160 (H) X 598 (W) X 500 (D) (MM) **ADDITIONAL FEATURES AUTO THERMAL CUT-OUT** AUTO THERMAL CUT-OUT 66-59 DBA NOISE RATING, 62-51 DBA NOISE LEVEL **TOP DUCT HOLE** TWIN-FAN MOTOR SAFETY SWITCH SAFETY SWITCH MANUFACTURER'S WARRANTY 2 YEARS 2 YEARS 2 YEARS 2 YEARS 2 YEARS COLOUR/FINISH STAINLESS STEEL STAINLESS STEEL WHITE STAINLESS STEEL STAINLESS STEEL

DESIGNER KITCHEN GUIDE



GAS COOKTOPS







		-0.0.0.0	4 - 4444	
MODEL NUMBER	WHG956SA	WHG646SA	WHG756SA	
DESCRIPTION	90CM GAS COOKTOP	60CM GAS COOKTOP	75CM GAS COOKTOP	
CONTROLS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS	
NUMBER OF BURNERS	5	4	5	
FLAME FAILURE SAFETY DEVICE	YES	YES	YES	
TRIVETS	CAST IRON	CAST IRON	CAST IRON	
FUEL TYPE	NATURAL GAS	NATURAL GAS	NATURAL GAS	
IGNITION TYPE	ELECTRONIC	ELECTRONIC	ELECTRONIC	
WOK BURNER	YES	HIGH POWERED	HIGH POWERED	
PRODUCT DIMENSIONS (MM)	44 (H) X 895 (W) X 530 (D)	44 (H) X 595 (W) X 530 (D)	44 (H) X 745 (W) X 530 (D)	
ADDITIONAL FEATURES	EASY IGNITE	EASY IGNITE	EASY IGNITE	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	WHITE	STAINLESS STEEL	STAINLESS STEEL	

CERAMIC COOKTOPS







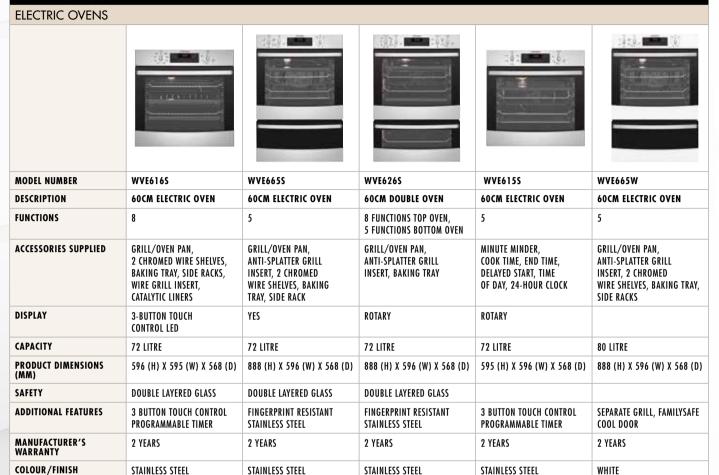




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MODEL NUMBER	WHC642BA	WHC644BA	WHC942BA	WHI644BA	WHI954BA
DESCRIPTION	60CM CERAMIC COOKTOP	60CM CERAMIC COOKTOP	90CM CERAMIC COOKTOP	60CM INDUCTION COOKTOP	90CM INDUCTION COOKTOP
CONTROLS	SIDE KNOBS	TOUCH	FRONT KNOBS	FRONT TOUCH	FRONT TOUCH
RESIDUAL HEAT INDICATORS	YES	YES	YES	YES	YES
RESIDUAL HEAT WARNING LAMPS	YES	YES	YES	YES	YES
TIMER	NO	ELECTRONIC	N/A	PROGRAMMABLE 99 MIN, COUNTDOWN	PROGRAMMABLE 99 MIN, COUNTDOWN
NUMBER OF COOKING ZONES	4	4	4	4	5
PRODUCT DIMENSIONS (MM)	46 (H) X 590 (W) X 520 (D)	46 (H) X 590 (W) X 520 (D)	46 (H) X 900 (W) X 520 (D)	46 (H) X 590 (W) X 520 (D)	46 (H) X 910 (W) X 520 (D)
AUTOMATIC SAFETY SWITCH	NO	YES	N/A	YES	YES
ADDITIONAL FEATURES	HOT SURFACE INDICATOR	KEEP WARM FUNCTION	HOT SURFACE INDICATOR	KEEP WARM FUNCTION	KEEP WARM FUNCTION
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	BLACK CERAMIC GLASS	BLACK CERAMIC GLASS	BLACK CERAMIC GLASS	BLACK	BLACK









PYROLYTIC OVENS



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CHEF

ELECTRIC OVENS











MODEL NUMBER	CVE612SA	CVE662SA	CVE602SA	CVE614WA	CVE624SA
DESCRIPTION	60CM ELECTRIC OVEN	60CM ELECTRIC OVEN WITH SEPARATE GRILL	60CM FAN-FORCED SINGLE OVEN	60CM ELECTRIC OVEN	60CM ELECTRIC OVEN
FUNCTIONS	3	4	3	5	3
ACCESSORIES SUPPLIED	GRILL/OVEN PAN, WIRE GRILL INSERT	GRILL/OVEN PAN, WIRE GRILL INSERT, 2 CHROMED WIRE SHELVES		GRILL/OVEN PAN, WIRE GRILL INSERT	GRILL/OVEN PAN, WIRE GRILL INSERT, PIZZA STONE, 2 CHROMED WIRE RACKS
DISPLAY	CONTROL KNOB	CONTROL KNOB	CONTROL KNOBS	CONTROL KNOBS	CONTROL KNOB, 3 BUTTON TOUCH CONTROL LED
CAPACITY	70 LITRE NET	74 LITRE NET MAIN OVEN, 38 LITRE NET GRILL	72 LITRE NET	70 LITRE NET	78 LITRE NET
PRODUCT DIMENSIONS (MM)	597 (H) X 596 (W) X 572 (D)	888 (H) X 596 (W) X 572 (D)	595 (H) X 595 (W) X 567 (D	597 (H) X 596 (W) X 572 (D)	888 (H) X 596 (W) X 572 (D)
SAFETY	2 LAYERS OF GLASS IN DOOR	COOL DOOR			
ADDITIONAL FEATURES		120 MIN AUTO OFF TIMER	TELESCOPIC RUNNER	PROGRAMMABLE TIMER	PROGRAMMABLE TIMER, EASY PIZZA FUNCTION
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR/FINISH	WHITE	STAINLESS STEEL	STAINLESS STEEL	WHITE	STAINLESS STEEL





CHE	F					
GAS	COOKTOPS			ELECTRIC COOKTOPS		
			0		• • • • • • • • • • • • • • • • • • •	
MODEL	. NUMBER	CHG642WB	CHG606SB	MODEL NUMBER	CHS642WA	
DESCRI	IPTION	60CM GAS COOKTOP	60CM GAS COOKTOP	DESCRIPTION	90CM ELECTRIC COOKTOP	
CONTR	OLS	SIDE KNOBS	SIDE KNOBS	CONTROLS	RIGHT SIDE	
NUMBE	ER OF BURNERS	4	4	NUMBER OF COOKING ZONES	4	
	FAILURE C DEVICE	YES	YES	PRODUCT DIMENSIONS (MM)	117 (H) X 870 (W) X 362 (D)	
TRIVET	rs	ENAMEL	ENAMEL	ADDITIONAL FEATURES		
FUEL T	YPE	GAS	GAS	MANUFACTURER'S WARRANTY	2 YEARS	
WOK B	URNER	N/A	YES	COLOUR/ FINISH	WHITE ENAMEL	
PRODU (MM)	ICT DIMENSIONS	58 (H) X 600 (W) X 535 (D)	58 (H) X 600 (W) X 535 (D)			
MANUF WARR	FACTURER'S Anty	2 YEARS	2 YEARS			
COLOU	R/FINISH	WHITE	STAINLESS STEEL			
CERA	MIC COOKTOPS			PYROLYTIC OVENS		
					0	Ø 100 0
MODEL	. NUMBER	CHC944BA	СНС744ВА	MODEL NUMBER	CVEP604SA	CEVP614SA
DESCRI	IPTION	90CM CERAMIC COOKTOP	70CM CERAMIC COOKTOP	DESCRIPTION	60CM PYROLYTIC OVEN	60CM PYROLYTIC OVEN
CONTR	OLS	FRONT KNOBS	SIDE KNOBS	FUNCTIONS	7	7
NUMBE	ER OF COOKING	4	4	ACCESSORIES SUPPLIED	GRILL/OVEN PAN, WIRE GRILL INSERT	GRILL/OVEN PAN, WIRE GRILL INSERT
POWER	R LEVELS	N/A	N/A	DISPLAY	YES	YES
TIMER		N/A	N/A	CAPACITY	70 LITRES NET	70 LITRES NET
AUTOM	NATIC SAFETY H OFF	N/A	N/A	PRODUCT DIMENSIONS (MM)	590 (H) X 565 (W) X 561 (D)	597 (H) X 596 (W) X 572 (D)
RESIDU INDICA	JAL HEAT ITORS	YES	YES	ADDITIONAL FEATURES	COOLER DOOR TEMPERATURES WITH AIR-COOLED DOOR	PROGRAMMABLE TIMER
ADDITI	ONAL FEATURES			MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS
PRODU (MM)	ICT DIMENSIONS	46 (H) X 930 (W) X 520 (D)	46 (H) X 700 (W) X 520 (D)	COLOUR/FINISH	STAINLESS STEEL	STAINLESS STEEL
	FACTURER'S	2 YEARS	2 YEARS			
WARRA	ANTY	L TENNS	I TENNS			



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UPRIGHT COOKERS







MODEL NUMBER	CFG504SALP	CFE532WA	CFE532WB	
DESCRIPTION	54CM GAS UPRIGHT COOKER	54CM ELECTRIC UPRIGHT COOKER	54CM ELECTRIC UPRIGHT COOKER	
CONTROLS	FRONT KNOBS	FRONT KNOBS	FRONT KNOBS	
FUNCTIONS	2	2		
ACCESSORIES SUPPLIED	2 SHELVES, 2 CHROMED WIRE SHELVES	2 SHELVES		
NUMBER OF BURNERS	4	4	4	
PRODUCT DIMENSIONS (MM)	910 (H) X 540 (W) X 635 (D)	46 (H) X 930 (W) X 520 (D)	910 (H) X 540 (W) X 635 (D)	
ADDITIONAL FEATURES		GRILL IN OVEN AND ELECTRIC HOB	GRILL IN OVEN AND ELECTRIC HOB	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	2 YEARS	
COLOUR/FINISH	STAINLESS STEEL	WHITE ENAMEL	WHITE ENAMEL	

RANGEHOODS





MODEL NUMBER	RFD602W	RFD602S	
DESCRIPTION	60CM FIXED RANGEHOOD	60CM FIXED RANGEHOOD	
EXTRACTION CAPACITY	200 M3/HR	200 M3/HR	
FILTERS	ALUMINIUM FILTERS	ALUMINIUM FILTERS	
LIGHTS	INCANDESCENT	INCANDESCENT	
DUCTED OR CIRCULATED	вотн	ВОТН	
CONTROLS	SIDE	SIDE	
PRODUCT DIMENSIONS (MM)	160 (H) X 600 (W) X 500 (D)	160 (H) X 600 (W) X 500 (D)	
ADDITIONAL FEATURES	OPTIONAL EXTENSION FLUE (1100 MM)	OPTIONAL EXTENSION FLUE (1100 MM)	
MANUFACTURER'S WARRANTY	2 YEARS	2 YEARS	
COLOUR/FINISH	WHITE	STAINLESS STEEL	

DOCCIT					
BOSCH		ELECTROLUX			
FRIDGES		FRIDGES			
BOSCH Invented for life		Electrolux		٦	
MODEL NUMBER	KIN34P60AU	MODEL NUMBER	EBE5287SA – R	EHE5267SA-D	
PRODUCT	287L BOTTOM MOUNT INTEGRATED REFRIGERATOR	PRODUCT	450L BOTTOM MOUNT REFRIGERATOR	520L FRENCH DOOR REFRIGERATOR	
CAPACITY	196 LITRE FRIDGE, 91 LITRE FREEZER	CAPACITY	362 LITRE FRIDGE, 166 LITRE FREEZER	358 LITRE FRIDGE, 166 LITRE FREEZER	
DOOR HINGE	REVERSIBLE	DOOR HINGE	RIGHT	DUAL	
ENERGY RATING	3 STARS	ENERGY RATING	4.5 STARS	4 STARS	
ADDITIONAL FEATURES	MUST BE BUILT INTO CABINETRY	ADDITIONAL FEATURES	FLEXSTOR STORAGE SOLUTION, FRESHPLUS TECHNOLOGY, FRESH ZONE DOUBLE INSULATED & HUMIDITY CONTROLLED CRISPER DRAWER.	WATER & ICE DISPENSER (PLUMBING REQUIRED), FLEXSTOR STORAGE SYSTEM, FRESHPLUS TECHNOLOGY, DELI COMPARTMENT, FRESHZONE DOUBLE INSULATED & HUMIDITY CONTROLLED CRISPER DRAWERS, SELF- CLOSING DOORS, TWO FREEZER BASKETS - 1 X FULL WITH & 1 X HALF WIDTH	
PRODUCT DIMENSIONS (MM)	556 (W) X 1772 (H) X 545 (D)	PRODUCT DIMENSIONS (MM)	796 (W) X 1725 (H) X 773 (D)	796 (W) X 1725 (H) X 781 (D)	
WARRANTY	2 YEARS	WARRANTY	2 YEARS	2 YEARS	
COLOUR FINISH	INTEGRATED	COLOUR FINISH	STAINLESS STEEL	STAINLESS STEEL	
FISHER & PAYKEL					
FRIDGES					
		-			
FRIDGES	RF522BRPX6	RX628DX1	RF522ADX5	RF610ADUSX5	RF442BRPX6
FISHER & PAYKEL	519L BOTTOM MOUNT	RX628DX1 628L SIDE BY SIDE REFRIGERATOR	519L FRENCH DOOR	614L FRENCH DOOR	RF442BRPX6 442L BOTTOM MOUNT REFRIGERATOR
FISHER & PAYKEL		628L SIDE BY SIDE			442L BOTTOM MOUNT
FISHER & PAYKEL MODEL NUMBER PRODUCT	519L BOTTOM MOUNT REFRIGERATOR 360 LITRE FRIDGE,	628L SIDE BY SIDE REFRIGERATOR 385 LITRE FRIDGE,	519L FRENCH DOOR REFRIGERATOR 360 LITRE FRIDGE,	614L FRENCH DOOR REFRIGERATOR 433 LITRE FRIDGE,	442L BOTTOM MOUNT REFRIGERATOR 442 LITRE FRIDGE,
FISHER & PAYKEL MODEL NUMBER PRODUCT CAPACITY	519L BOTTOM MOUNT REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER	628L SIDE BY SIDE REFRIGERATOR 385 LITRE FRIDGE, 243 LITRE FREEZER	519L FRENCH DOOR REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER	614L FRENCH DOOR REFRIGERATOR 433 LITRE FRIDGE, 181 LITRE FREEZER	442L BOTTOM MOUNT REFRIGERATOR 442 LITRE FRIDGE, 135 LITRE FREEZER
FRIDGES FISHER & PAYKEL MODEL NUMBER PRODUCT CAPACITY DOOR HINGE	519L BOTTOM MOUNT REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER RIGHT	628L SIDE BY SIDE REFRIGERATOR 385 LITRE FRIDGE, 243 LITRE FREEZER DUAL	519L FRENCH DOOR REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER DUAL	614L FRENCH DOOR REFRIGERATOR 433 LITRE FRIDGE, 181 LITRE FREEZER DUAL	442L BOTTOM MOUNT REFRIGERATOR 442 LITRE FRIDGE, 135 LITRE FREEZER RIGHT 3 STARS ACTIVESMART FOODCARE SYSTEM, HUMIDITY CONTROLLED & REMOVABLE CRISPER BINS, ADJUSTABLE SHELVING, ADJUSTABLE DOOR SHELVES, SMARTTOUCH CONTROLS, SPILL SAFE GLASS SHELVES, LED LIGHTING, FREEZER: ONE LARGE BIN, TWO SMALL PLASTIC BINS, SLIDE OUT PASTRY TRAY,
FRIDGES FISHER & PAYKEL MODEL NUMBER PRODUCT CAPACITY DOOR HINGE ENERGY RATING	519L BOTTOM MOUNT REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER RIGHT 3 STARS	628L SIDE BY SIDE REFRIGERATOR 385 LITRE FRIDGE, 243 LITRE FREEZER DUAL 2 STARS HUMIDITY CONTROLLED FRUIT	519L FRENCH DOOR REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER DUAL 3.5 STARS ACTIVESMART FOODCARE, HUMIDITY CONTROLLED CRISPER DRAWERS, SPILL SAFE ADJUSTABLE SHELVES,	614L FRENCH DOOR REFRIGERATOR 433 LITRE FRIDGE, 181 LITRE FREEZER DUAL 3.5 STARS ICE & WATER DISPENSER (PLUMBING REQUIRED), ACTIVESMART FOODCARE, HUMIDITY CONTROLLED CRISPER DRAWERS, SPILL SAFE ADJUSTABLE GLASS	442L BOTTOM MOUNT REFRIGERATOR 442 LITRE FRIDGE, 135 LITRE FREEZER RIGHT 3 STARS ACTIVESMART FOODCARE SYSTEM, HUMIDITY CONTROLLED & REMOVABLE CRISPER BINS, ADJUSTABLE SHELVING, ADJUSTABLE DOOR SHELVES, SMARTTOUCH CONTROLS, SPILL SAFE GLASS SHELVES, LED LIGHTING, FREEZER: ONE LARGE BIN, TWO SMALL PLASTIC BINS, SLIDE OUT PASTRY TRAY, TWO ICE TRAYS, FAST FREEZE,
FISHER & PAYKEL MODEL NUMBER PRODUCT CAPACITY DOOR HINGE ENERGY RATING ADDITIONAL FEATURES	519L BOTTOM MOUNT REFRIGERATOR 360 LITRE FRIDGE, 159 LITRE FREEZER RIGHT 3 STARS ACTIVESMART FOODCARE	628L SIDE BY SIDE REFRIGERATOR 385 LITRE FRIDGE, 243 LITRE FREEZER DUAL 2 STARS HUMIDITY CONTROLLED FRUIT AND VEGETABLE BINS	360 LITRE FRIDGE, 159 LITRE FREEZER DUAL 3.5 STARS ACTIVESMART FOODCARE, HUMIDITY CONTROLLED CRISPER DRAWERS, SPILL SAFE ADJUSTABLE SHELVES, LED LIGHTING	614L FRENCH DOOR REFRIGERATOR 433 LITRE FRIDGE, 181 LITRE FREEZER DUAL 3.5 STARS ICE & WATER DISPENSER (PLUMBING REQUIRED), ACTIVESMART FOODCARE, HUMIDITY CONTROLLED CRISPER DRAWERS, SPILL SAFE ADJUSTABLE GLASS SHELVES, LED LIGHTING	442L BOTTOM MOUNT REFRIGERATOR 442 LITRE FRIDGE, 135 LITRE FREEZER RIGHT 3 STARS ACTIVESMART FOODCARE SYSTEM, HUMIDITY CONTROLLED & REMOVABLE CRISPER BINS, ADJUSTABLE DOOR SHELVES, SMARTTOUCH CONTROLS, SPILL SAFE GLASS SHELVES, LED LIGHTING, FREEZER: ONE LARGE BIN, TWO SMALL PLASTIC BINS, SLIDE OUT PASTRY TRAY, TWO ICE TRAYS, FAST FREEZE, BOTTLE CHILL MODE

SAMSUNG











3/1W/30/W0		7			
MODEL NUMBER	SRL451BLS	SRF533DLS	SRF583DLS	SRF677CDBLS	SRF680CDLS
PRODUCT	458L BOTTOM MOUNT REFRIGERATOR	533L FRENCH DOOR REFRIGERATOR	583L FRENCH DOOR REFRIGERATOR	680L FRENCH DOOR RE- FRIGERATOR WITH SMART DIVIDER DRAWER	680L FRENCH DOOR RE- FRIGERATOR WITH SMART DRAWER
CAPACITY	309 LITRE FRIDGE, 149 Litre Freezer	351 LITRE FRIDGE, 182 Litre Freezer	383 LITRE FRIDGE, 200 Litre Freezer	373 LITRE FRIDGE, 220 Litre Freezer, 87 Litre Mid-Drawer	373 LITRE FRIDGE, 220 LITRE FREEZER, 87 LITRE MID-DRAWER
DOOR HINGE	RIGHT	DUAL	DUAL	DUAL	DUAL
ENERGY RATING	4 STARS	2.5 STARS	2.5 STARS	2.5 STARS	2.5 STARS
ADDITIONAL FEATURES	MULTI FLOW COOLING, SMART SENSOR SYSTEM, DIGITAL INVERTER COMPRESSOR FOR LOW NOISE AND DURABILITY, TEMPERED GLASS SHELVES, TRIPLE FOLDABLE SHELF FOR STORAGE FLEXIBILITY, ADJUSTABLE DOOR GUARDS TO ACCOMMODATE TALLER BOTTLES, DEODORIZER, WINE RACK, TWIST ICE MAKER, BLUE LED DISPLAY, LED LIGHTING	REFILLABLE WATER DISPENSER (NON PLUMBED), TWIN COOLING TECHNOLOGY, MUL- TI-FLOW COOLING SYSTEM, EASY CLEAN STEEL, FREEZER TWIST ICE MAKER	WATER DISPENSER (NO PLUMBING REQUIRED), AUTO- MATIC ICE MAKER (PLUMBING REQUIRED), TWIN COOLING TECHNOLOGY, MULTI FLOW COOLING	ICE AND WATER (REQUIRES PLUMBING), TWIN COOLING PLUS TECHNOLOGY, MULTI FLOW TO MAINTAIN AN EVEN TEMPERATURE THROUGHOUT THE REFRIGERATOR, SMART FLEXIBLE DRAWER WITH FOUR INDIVIDUAL TEMPERATURE ZONES, SLIDE & FOLD SHELF, LED LIGHTING, FREEZER DRAWER BIN	ICE AND WATER DISPENSER (REQUIRES PLUMBING) WITH BUILT-IN LIGHT, TWIN COOL- ING SYSTEM TECHNOLOGY, SMART DIVIDER DRAWER WITH FOUR INDIVIDUAL TEMPERATURE ZONES, 2 STEP FOLDABLE SHELF, TEMPERED GLASS SHELVES
PRODUCT DIMENSIONS (MM)	700 (W) X 1700 (H) X 746.6 (D)	817 (W) X 1798 (H) X 755 (D)	817 (W) X 1798 (H) X 825 (D)	908 (W) X 1777 (H) X 788 (D)	908 (W) X 1777 (H) X 788 (D)
WARRANTY	2 YEARS	2 YEARS	2 YEARS	2 YEARS	2 YEARS
COLOUR FINISH	BLACK LAYERED STEEL	STAINLESS STEEL	LAYERED STEEL	BLACK LAYERED STEEL	LAYERED STEEL
MODEL NUMBER	SRF717CDBLS	SRF719DLS	SRL458ELS		
PRODUCT	719L FRENCH DOOR CONVERTIBLE REFRIGERATOR BLACK STEEL	719L FRENCH DOOR CONVERTIBLE REFRIGERATOR	458L BOTTOM MOUNT REFRIGERATOR		
CAPACITY	407 LITRE FRIDGE, 145 LITRE FREEZER, 145 LITRE COOL SELECT ZONE, 22 LITRE ICE MAKER	407 LITRE FRIDGE, 145 LITRE FREEZER, 145 LITRE COOL SELECT ZONE, 22 LITRE ICE MAKER	309 LITRE FRIDGE, 149 Litre Freezer		
DOOR HINGE	DUAL	DUAL	RIGHT		
ENERGY RATING	2.5 STARS	2.5 STARS	4 STARS		
ADDITIONAL FEATURES	ICE AND WATER DISPENSER (PLUMBING REQUIRED), TRIPLE COOLING TECHNOLOGY, MULTI FLOW TO MAINTAIN AN EVEN TEMPERATURE THROUGHOUT THE REFRIGERATOR, FOLDABLE SHELF, CONVERTIBLE FOURTH DOOR FREEZER COOL SELECT ZONE, COUNTER DEPTH	ICE AND WATER DISPENSER (PLUMBING REQUIRED), TRIPLE COOLING TECHNOLOGY, MULTI FLOW TO MAINTAIN AN EVEN TEMPERATURE THROUGHOUT THE REFRIGERATOR, FOLDABLE SHELF, CONVERTIBLE FOURTH DOOR FREEZER COOL SELECT ZONE, COUNTER DEPTH	MULTI FLOW COOLING, FLIP UP SHELF, TWIST ICE MAKER, LED LIGHTING		
PRODUCT DIMENSIONS (MM)	908 (W) X 1825 (H) X 733 (D)	908 (W) X 1825 (H) X 733 (D)	700 (W) X 1700 (H) X 746 (D)		
WARRANTY	2 YEARS	2 YEARS	2 YEARS		
COLOUR FINISH	BLACK STEEL	LAYERED STEEL	LAYERED STEEL		



WESTINGHOUSE						
FRIDGES						
Westinghouse						
MODEL NUMBER	WBE4514SA-R	WBE5314SA-R	WTB4600WA-R	WSE6200WA	WSE6900SA	
PRODUCT	450L BOTTOM MOUNT REFRIGERATOR	530L BOTTOM MOUNT REFRIGERATOR	460L TOP MOUNT REFRIGERATOR	620L SIDE BY SIDE REFRIGERATOR	690L SIDE BY SIDE REFRIGERATOR	
CAPACITY	295 LITRE FRIDGE, 160 LITRE FREEZER	344 LITRE FRIDGE, 185 LITRE FREEZER	342 LITRE FRIDGE, 120 LITRE FREEZER	337 LITRE FRIDGE, 242 LITRE FREEZER	447 LITRE FRIDGE, 242 LITRE FREEZER	
DOOR HINGE	RIGHT	RIGHT	RIGHT	DUAL	DUAL	
ENERGY RATING	3.5 STARS	3.5 STARS	3 STARS	3 STARS	3 STARS	
ADDITIONAL FEATURES	ADJUSTABLE SOLUTIONS WITH FLEXSPACE	ADJUSTABLE SOLUTIONS WITH FLEXSPACE	FLEXSPACE INTERIOR	DRINK CHILL ALARM	FLEXSTOR STORAGE SYSTEM	
PRODUCT DIMENSIONS (MM)	699 (W) X 1725 (H) X 759 (D)	796 (W) X 1725 (H) X 759 (D)	699 (W) X 1725 (H) X 730 (D)	912 (W) X 1784 (H) X 784 (D)	1000 (W) X 1742 (H) X 784 (D)	
WARRANTY	2 YEARS					
COLOUR FINISH	STAINLESS STEEL	STAINLESS STEEL	WHITE	WHITE	STAINLESS STEEL	
WHIRLPOOL						
FRIDGES						
Whirlpool		no.				
MODEL NUMBER	WHPBM43700XX	WHPBM52800XX	WHPTM41700WH			
PRODUCT	420L BOTTOM MOUNT REFRIGERATOR	520L BOTTOM MOUNT REFRIGERATOR	410L TOP MOUNT REFRIGERATOR			
CAPACITY	298 LITRE FRIDGE, 137 LITRE FREEZER	354 LITRE FRIDGE, 166 LITRE FREEZER	296 LITRE FRIDGE, 109 LITRE FREEZER			
DOOR HINGE	RIGHT	RIGHT	RIGHT			
ENERGY RATING	2.5 STARS	2.5 STARS	3 STARS			
ADDITIONAL FEATURES	MULTI AIRFLOW SYSTEM	MULTI AIRFLOW SYSTEM	FRESH N SORT MINI CRISPER			
PRODUCT DIMENSIONS (MM)	680 (W) X 1756 (H) X 735 (D)	790 (W) X 1756 (H) X 745 (D)	700 (W) X 1645 (H) X 710 (D)			
WARRANTY	2 YEARS	2 YEARS	2 YEARS			
COLOUR FINISH	STAINLESS STEEL	STAINLESS STEEL	WHITE			



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DARWIN

WARRAWONG

WETHERILL PARK

MANDURAH MIDLAND O'CONNOR OSBORNE PARK **ROCKINGHAM**

BUNDABERG

BUNDALL

CAIRNS

CAPALABA

CARSELDINE