



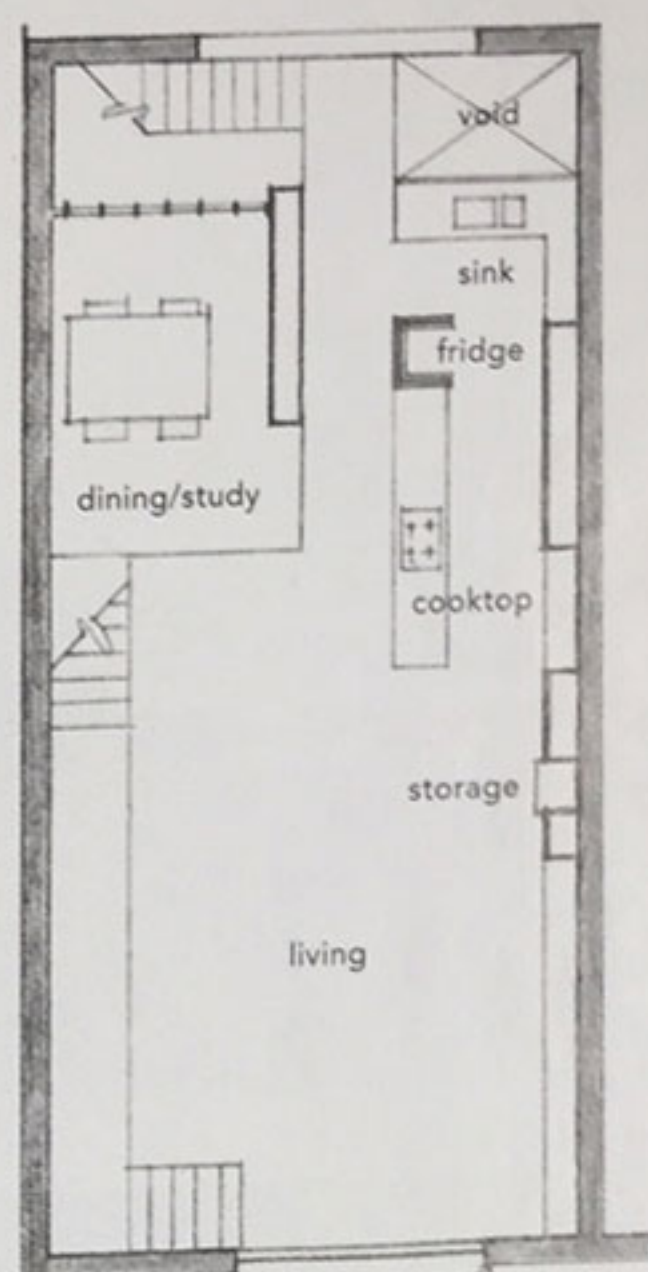
# LIGHT INDUSTRY

Designers Multiplicity have experimented with various materials to turn this Melbourne warehouse space into a slick open-plan kitchen that retains its industrial feel.



DESIGNER/ARCHITECT: Sioux Clark and Tim O'Sullivan of Multiplicity. BENCHTOPS: stainless steel, fabricated by Alltype Stainless; white concrete benchtops cast in situ by Bill Wright Smith of Rutso Concrete. CABINETS: gloss white laminate by Halifax Vogel Group. JOINER: Banbibb Cabinets. KICKBOARD HEATER PANELS (under kitchen sink): Hydronic heating by Aquatherm. SPLASHBACK: opal acrylic supplied by Plastral. HANDLES/HARDWARE: integrated extruded aluminium door pulls by Hettich. SINK AND TAP: Integrated fabricated stainless steel sink and splashback by Alltype Stainless; 'Cafe' square mixer by Rogerseller. APPLIANCES: Highland 'Trinity' gas cooktop; Miele stainless steel oven; Miele integrated dishwasher; Qasair integrated rangehood. FURNITURE: retro dining suite from Camberwell Market. LIGHTING: recessed fluorescents from Veals. Details, last pages.

A side view of the kitchen, **PREVIOUS PAGE**, reveals a singular punctuation of colour in the cabinetry, which is echoed in the owner's own artwork. **THIS PAGE:** Spanning half the width of the open plan living space, the kitchen is separated from a raised dining and study area by a freestanding storage unit. In the mostly white fitout, recycled, acrylic lightbox covers, gloss laminate and matt concrete surfaces add a textural light-play to the various surfaces. The original concrete slab floor and steel beam pay homage to the building's industrial heritage.



**FOR DESIGN PRACTICE** Multiplicity this inner-Melbourne warehouse conversion involved a close collaboration with the owner/builders to retain the sense of volume and inherent industrial character of the building. Located on the first floor level, the galley kitchen receives eastern light from the building's only pre-existing windows, supplemented by a top-lit void at the rear of the building. The kitchen sink unit cantilevers over the void, with stairs running to the level below beside it. The industrial character of the building is reinforced by an enormous steel beam that spans across the room.

Beside the kitchen, a raised platform serves as dining or study space, divided from the entry passage and kitchen by a free-standing storage module. The dining area receives light from the stairwell beyond through a black steel-framed balustrade and translucent montage of recycled, acrylic lightbox covers; this animates the space with a constantly changing play of light and shadows. The central cooking station extends into the main living area with a white concrete island bench, cast in situ. Overhead, a suspended box unit houses a powerful three-fan rangehood, essential for good ventilation of odours and steam in the open warehouse. Skirting the exterior wall, a series of shallow vertical cabinets provides accessible storage along the length of the room. The pre-existing concrete slab floor was ground and polished, and the utilitarian nature of the kitchen sits comfortably in the warehouse environment.

A variety of surface textures – matt concrete in the island bench, gloss laminate cabinets, translucent white acrylic splashbacks – adds character through the inherent nature of the materials. “We were interested in the way the different materials respond to light,” says interior designer Sioux Clark. While the overall colour palette is minimal, small injections of colour – a translucent red panel or an apple green painted storage cube – take their cue from the owner's own artworks. HELEN REDMOND