

A Guide to Creating a Modern Multifunctional Kitchen Space



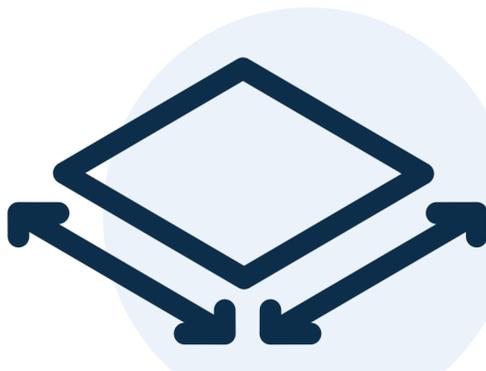
What is a multifunctional kitchen space?

A multifunctional kitchen is used for more than preparing and serving food. It may be used as a home office during the day and a cooking space in the evening. Maybe it serves as a breakfast bar in the mornings or a place for doing homework after the kids get home from school.

Layout considerations: Beyond the work triangle

As they serve multiple functions and are constantly on display, modern kitchens require a flexible, useful, and well-designed layout, which is why zone configuration should be considered.

Primary zones



Design Considerations

- **Consider a kitchen island.** When not being used for cooking or eating, they can also be used as a temporary work space.
- **Make hosting easy.** It is a good idea to have a second sink for preparing drinks, or even a butler's pantry, which can serve the dual purpose of making entertaining easier by having a separate preparation area and a place to clear dishes.
- **Maximising surface area.** Increasing the amount of work surfaces in the kitchen can simply mean designing longer length counters or adding compact benchtops in unconventional areas.
- **Use of materials, colours and textures.** When selecting finishes and materials for your kitchen, prioritise durability and cleanability.
- **You can never have too much storage.** Make use of vertical space with cupboards that go up to the ceiling, or ceiling-mounted shelving.
- **Accessibility.** Providing an adaptive space that can be used by a wide range of users is essential.
- **Sustainability.** In addition to performance and functionality, look for products with a high energy and water rating, both of which indicate whether a product is more or less efficient than other products in its category.

Appliances for the multifunctional kitchen

Electrolux

- Choosing cooking equipment with dual functions is a great way to save counter space. Electrolux's 90cm UltimateTaste 900 Multifunction Pyrolytic oven (EVEP916DSE) is a combined oven with air fryer that is ideal for making healthy meals for the entire family.
- The 90cm UltimateTaste 900 hybrid gas and induction cooktop (EHH957BE) is a four-zone hybrid induction with 24MJ/h DualFlame gas wok burner, SenseFry, Bridge zone, PowerBoost and Hob2Hood capability, which is perfect for those preparing many dishes at the same time or cooking for a dinner party.
- For added convenience, invest in a plate warmer to keep dinner warm while your kids are running around, and an integrated dishwasher, such as Electrolux's 60cm fully-integrated dishwasher (ESL51600ZO) with MaxiFlex, SatelliteClean and ExtraPower.
- Perfect for those who love to entertain, the 609L UltimateTaste 900 french door refrigerator (EQE6870BA) offers a spacious interior that is large enough to fit even the biggest party platters.

Design Evolution

Key considerations for creating a multifunctional kitchen space

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