FOCUS ON KEY ELEMENTS

Accessories and appliances make up your key elements. Storage and food habits should determine the choice of right elements for your kitchen. Think smart. Shop smart.

"An ideal kitchen comprises countertops, a chimney, overhead shutters/ cabinets, space for your appliances and other useful kitchen utilities," explains Ayushi Kanodia, Interior Designer at Ayushi Kanodia Designs.

Vaishali Lahoti Shah from Cuisine Regale believes, "One of the foundations to a functional kitchen is storage. Homeowners should opt for smart solutions within the cabinets. This includes drawer dividers for cutlery and utensils, pull-out for spices, organisers, roll-out trays, caddies for pots and pans, etc."

Taking the conversation forward, she says, "Appliances can easily be the most expensive part of a kitchen remodel. Deciding what can fit in and where to place them is an important and personal decision."

"The appliances that you opt for should be chosen according to your food habits, Multipurpose appliances are definite space savers and give your kitchen its final look. For example, a food processor, a chimney with microwave, and a microwave with convection and griller," suggests Rahul Gupta of 9th Corner Inc.

You could have a kitchen with all the fancy gadgets and gizmos available in the market today. But, do you need it? Bring in only what you absolutely need. Don't clutter the kitchen.

TOP PICKS

No matter what you opt for, the appliances should be a reflection of your food habits.











THE CHOICE OF MATERIALS TOGETHER WITH THE FURNITURE DESIGN AND APPLIANCES MUST ALWAYS FOLLOW RATIONALITY.

- Emanuelo Tavolini, Director of Sales, GRAFF Europe



