

from the heart

In days gone by, the kitchen was a place of sweat and solitude. Fisher & Paykel transforms kitchens into relaxed social hubs, bringing food, family and friends together.

For many households, the kitchen is the heart of the home. It beats in a continuous rhythm of cooking, eating, family activity and social gatherings. But it hasn't always been this way. Just a few generations ago, the average kitchen was an uninviting necessity not worthy of any architectural consideration. How times have changed! With a world of flavours and cooking techniques at our fingertips, preparing a meal has become more than just a means to an end. It has become an opportunity to create memorable experiences to be shared with family and friends

For chefs Natalia Schamroth and Carl Koppenhagen, food and entertainment have always taken centre stage in their lives, both at home and work. As owners and head chefs of The Engine Room restaurant in Northcote, the couple's restaurant kitchen is geared towards efficiency. At home, it is a place where design and functionality marry seamlessly to create a relaxed, welcoming space that epitomises the concept of the 'social kitchen'. Not only is their home kitchen a hub for entertaining, it is also where the couple test and try new recipes for the restaurant. And with Eatery, the Engine Room Cookbook, soon to be hitting shelves around the country, it has been well tested over the past year.

Carl and Natalia bought their Point Chevalier home as a do-up. "The house was a bit back-to-front to be honest!" says Natalia. "The kitchen was a pokey little room in a corner right at the back of the house. There



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certainly wasn't anything social about it." When designing their new kitchen, it was important for the couple to create a space that would not only capitalise on the great outdoor living area at the front of their house, but also allow them to cook and socialise simultaneously, without one sacrificing the other.

Turning the tables on popular contemporary kitchen design, the Fisher & Paykel six-burner cooktop and twin 600mm ovens take centre stage within a generously-sized island bench, meaning the couple never have to turn their backs on guests. A powerful Fisher & Paykel extractor hob is integrated into a floating shelf that runs the length of the bench. This provides extra cookware storage on the kitchen side, and the perfect home for a burst of green plant life on the dining side, a clear demonstration of the seamless

Above A six-burner Fisher & Paykel gas hob is integrated into the island bench so Natalia and Carl can easily cook and chat with guests. A powerful extractor is integrated unobtrusively in a floating shelf above the hob.

Natalia and Carl love the fact that their Fisher & Paykel appliances are smart to look at and easy to use.

Top right Twin 600mm ovens make it easy for Natalia and Carl to prepare simultaneous dishes.

Bottom right The Fisher & Paykel CoolDrawer keeps everything, from the oysters to the wine, at the perfect temperature.

blend of function and aesthetics this kitchen provides.

Because every great dinner party creates a stack of washing up, Carl and Natalia have mindfully relegated the cleaning up area to the back wall of the kitchen. Housing two deep square sinks and a Fisher & Paykel Double DishDrawer, used dishes are kept well clear of the central cooking and entertaining space. "When it's just the two of us, we can do a small load without wasting water and power. But when we entertain, the Double DishDrawer really comes in to its own," says Carl.

Despite having twice the cooking and cleaning capacity of most kitchens, the appliances are surprisingly unobtrusive, resulting in clean lines and a minimalist feel. One of the couple's favourite appliances, and no doubt a favourite of their guests also, is the Fisher & Paykel CoolDrawer. Perfectly positioned at the end of island bench, near the dinner table, the CoolDrawer is the answer to a multitude of refrigeration dilemmas. Five temperature settings take the drawer from pantry mode - for storing bread or fresh produce - right through to freezer mode. There's even a mode especially for keeping wines at their optimal temperature. And with plenty of room available, it frees up space in the fridge, which is always at a premium when guests arrive. "The CoolDrawer is a great alternative to having one huge fridge that everyone is always trying to get in and out of at the same time," says Carl.

For most of us, the very idea of entertaining at home after a week of entertaining hundreds of restaurant guests would be exhausting. And Carl and Natalia are no exception. "However, when we do entertain at home, we love it, so having a purpose-designed kitchen that we both love to work in means we enjoy it even more." 🍷



Q&A with Carl Koppenhagen and Natalia Schamroth

How long did it take to design your kitchen?
CARL KOPPENHAGEN Because we had a clear idea about what we wanted, the process didn't take very long at all.

Why did you choose Fisher & Paykel?
NATALIA SCHAMROTH We grew up with Fisher & Paykel products and enjoy using them. They make products for Kiwis that are technically efficient, smart to look at and easy to use.

How do you develop The Engine Room's recipes?

NATALIA SCHAMROTH We both travel as much as possible, seeking inspiration from international restaurants, street food and market produce. We often cook dishes at home and translate them into restaurant-friendly dishes. Entertaining at home is a great opportunity to try new recipe ideas.

Tell us about the Engine Room cookbook.

CARL KOPPENHAGEN I guess you could say that the book has been in the making our entire careers! It features 100 of The Engine Room's best recipes. We loved putting it together and hope it offers inspiration and enjoyment to everyone who uses it.

