



Splashbacks UNCOVERED

Kitchen designer Natalie Du Bois provides expert advice for selecting the perfect splashback for your design.

HOW DO YOU CHOOSE THE RIGHT SPLASHBACK? ASK YOURSELF WHAT EFFECT you want to achieve with the overall look and feel of your kitchen. Do you want it to be dramatic and draw attention, be strikingly minimal or add a bit of warmth or personality to the kitchen area.

Usually the area behind the hob is the focal point to the kitchen, it is also an area which needs protecting from heat and damage, so it's worth finding the most practical, yet visually pleasing product for this area.

It is often a place where you can have some fun with colour or pattern - especially if you haven't got the courage to stray from a neutral pallet. If at a later date you feel like a new look, the cost to replace a splashback is a lot less than a whole kitchen!

Stainless Steel

Either brushed, polished or textured stainless steel can be used. This material is non porous but can scratch but be extremely glarey in the sunlight, so think about window positioning.

Coloured Glass

This option will allow you to match your splashback with any colour you like. Do note however that glass has a slight green tone, so if you are after a light colour match it may be worthwhile spending a bit more and going for a low iron version where the glass is pure.

Tiles

Tiles are the best option for those who would like to get creative and give their kitchens character and the range is endless - from the tiniest mosaic to large bold statements.



TIP #1
Remember that the area behind the gas hobs - not only the finished product but the GIB itself - needs to be fire resistant.

TIP #2
Incorporate your splashback material or colour into other areas to connect the space.

TIP #3
Be aware of how much sun is drawn into the kitchen space. If stainless steel is what you would like to use for your splashback you may have to invest in some sun filter blinds to prevent glare.



TIP #4

If you are running a small strip splashback under a window sill try not to choose a colour too dominating, as this will over stage the rest of the design and hinder outdoor views.

TIP #5

If tiling, note that grout lines will be areas where grease and dirt will accumulate. So opt for over large tiles starting at 600mm wide.



This solid stone backsplash gives the cooking area of this kitchen a centre stage presence. Drama and sophistication is achieved by using natural stone products. Kitchen design by Natalie Du Bois.



Stone

These generally come in slab form so be conscious of loosing between 20-40mm. Granite is a option as it's hardwearing and non porous. Note that the darker the Granite the more smear marks will be visible. Marble is another stone option however is quite porous so behind a hob it is likely to soak in oils and grease.

Engineered Stone

This is a great product for a splashback as most engineered stones are non porous. You are able to get them thinner than 20mm so wouldn't be losing out on bench depth. There is also an abundance of colours available to suit most decors.

For more, or help with your new or renovation kitchen, bathroom or interior project contact Natalie Du Bois from Du Bois Design Ltd. International award winning design. Phone 09 529 5526, www.duboisdesign.co.nz

