

BEAUTIFUL KITCHENS

OCTOBER/NOVEMBER 2015 £4.10
US\$8.99/AUS\$10.95/NZ\$13.50

The UK's best-selling kitchen magazine

WHERE THE HEART IS

Living the dream in style

TEAMWORK
*Easy ways to find
your perfect designer*

ESSENTIAL GUIDES

- HEATING & LIGHTING
- SINKS & TAPS
- PRO-STYLE COOKING
- TOUGH FLOORING

GREAT DESIGN IDEAS TO SHARE

Real kitchens, inspiring success stories

PLUS NEWS, SHOPPING, APPLIANCES AND ALL THE LATEST LOOKS

TOM HOWLEY

EXQUISITE BESPOKE KITCHENS



TOMHOWLEY.CO.UK/KBEKI
FREE DESIGN SERVICE

CALL: 0161 848 1200 FOR A BROCHURE.
AVAILABLE NATIONWIDE

BRITISH CRAFTSMANSHIP

QUOTE CODE K-BEKI43
UNRIVALLED QUALITY



NEW HARROGATE SHOWROOM OPENS 10TH SEPTEMBER 2015

LONDON W1 020 7499 5145
CHELSEA 020 7584 1218

ALDERLEY EDGE 01625 599 636
ALTRINCHAM 0161 929 5392

BEACONSFIELD 01494 673 443
BRENTWOOD 01277 214 587

BRISTOL 01179 730 981
ESHER 01372 462 378

A MEMBER OF THE NEVILLE JOHNSON GROUP

mowlem&co.

Inspirational Furniture



HARROGATE SHOWROOM OPENING SOON

ENQUIRIES ON 0191 257 6112

LONDON
020 7731 4997

NEWCASTLE
0191 257 6112

KNUTSFORD
01565 754 547

EDINBURGH
0131 523 0477

www.mowlemandco.com

October/November 2015

IN THIS ISSUE...



Page 35

Low-level seating is a practical choice for a young family



Page 103

Moving a doorway and losing an island helped transform a cramped space

Inspirational kitchen stories

27 CORNISH DREAM When deciding on a colour palette for their new kitchen, this couple took inspiration from its rugged coastal surroundings

35 NEW DIRECTION The desire for a striking, contemporary look that's family friendly helped create this sleek design with warmth and texture

42 HIVE OF INDUSTRY One owner took matters into her own hands when updating a Victorian-style scheme

51 INTO THE FUTURE A classic farmhouse kitchen has been transformed into a low-maintenance and streamlined space that makes the most of its idyllic views

56 PAINTED PERFECTION Bold colours and an

efficient design are the standout stars in this chic creation

96 NATURAL FIT By using a mix of walnut veneer, bronze touches and grey accessories, this open-plan layout has been designed with entertaining in mind

103 THE GRAND ILLUSION When the time came to upgrade their crowded kitchen, this couple knew exactly who to turn to for space-saving solutions

108 TIME FOR CHANGE Although their renovation was brought on by a faulty boiler, this pair welcomed the chance to design a space that catered for their needs

114 HEART OF THE HOME Industrial furnishings combine with Spanish materials in this Barcelona flat

Key to floorplans

-  Fridge and/or freezer
-  Microwave
-  Dryer
-  Washing machine
-  Dishwasher



Page 22

Sit back and relax – we round up the best dining seats

Advice & know-how

63 PLAN... A skilled designer will offer ideas and solutions you wouldn't have thought of

70 THE LOOK... Create a chic country style with simple designs, vintage charm and modern neutrals

77 HEATING & LIGHTING It's never too soon to consider these essential services

84 COOKER HOODS AND EXTRACTORS

Get down to the nitty gritty to see which design is best-suited to your needs

118 SINKS & TAPS The hard-wearing heroes of the kitchen – find designs that will complete your scheme

124 VINYL, LINO & RUBBER FLOORING

Resilient flooring that's easy to care for without compromising style – find out more

News, shopping & decorating

15 KITCHEN NEWS Our selection of the very latest appliances, accessories and design ideas

22 SITTING PRETTY Good-looking chairs that will provide a comfortable place to sit, plus make a style statement

89 DECORATE... It's all about new industrial – softer and more welcoming than warehouse style of old

128 SHOP... Where to find professional-style appliances for your kitchen

131 LIVING THE DREAM... Take a well-deserved break from your project to experience the best new cooking classes, events and kitchenalia

135 GO-TO POTS Brighten up your worktop with one of these eye-catching storage canisters

Page 77

Heating and lighting are now integral to comfort in the modern living-kitchen



Page 70

The new country style mixes clean lines with favourite finishes and materials

On the cover



This issue's star kitchen features a striking colour palette inspired by its location and an eclectic mix of textures. See page 27.

Regulars

11 GETTING STARTED Not sure where to begin? Break your kitchen project down into these simple steps and be confident that you'll get it right first time

24 SECRETS OF A... ECO DESIGNER

TV presenter and sustainable design expert Oliver Heath reveals the secrets behind creating a super-chic look that's environmentally friendly, too

138 KITCHEN SOURCE BOOK Where to buy everything you need to design your ideal scheme

146 ONE LAST THING Add an extra dimension to your space by working in different textures

Page 15

New products and fresh design ideas



PRENTICE FURNITURE



www.prentice.co.uk 01827 287387

Purveyors of fine British furniture since 1985



AT THIS TIME OF YEAR, I like to think there are still a few warm days left to enjoy, making this a great time to start planning a kitchen if you want the indoors and outdoors to flow beautifully. I'm currently doing my garden and it's surprising just how much thought is going into how the layout and the view will work with our kitchen-diner. And, I hate to say it, but this really is the deadline for finalising plans if you want your new

kitchen finished by Christmas. Planning ahead is a crucial part of any kitchen project and, in this issue, we've put special emphasis on some of the things that should be at the forefront of your mind during the early stages: choosing the right kitchen designer (p63), installing lighting and heating (p77), as well as making sure your new space will be as comfortable as possible with sufficient extraction (p84). We picked our nine stunning real-life case studies for their inspirational ideas, but each one also has interviews with both the homeowners and the designers. So you can get right under the skin of the projects and pick up some useful dos and don'ts when it comes to your own room. With great decorating ideas, shopping and the latest appliances and kitchen ranges, I hope you'll find everything you need to move your project forward, whatever stage you're at.

Helen

HELEN STONE EDITOR

NEVER MISS AN ISSUE

- Subscribe to *Beautiful Kitchens* from just £18.99, saving more than 34% on the full subscription price, at magazinesdirect.com/ikbdb or call 0330 333 4555 and quote IKBDB. Offer closes **29 October 2015**
- Buy back issues at mags-uk.com or call **01733 385170**

DOWNLOAD A DIGITAL ISSUE NOW

- Available for iPad, iPhone, Kindle Fire, Nook, Google Play, Readr and Zinio, including back issues packed with advice and inspiration
- Buy one of our **four special mini planning guides** to get your project off to a great start. Priced at just 79p 

ONLINE KITCHENS, IDEAS, NEWS & VIDEO

- kitchensourcebook.co.uk
- housetohome.co.uk/beautifulkitchens
- theROOMedit.com

AND KEEP UP TO DATE...

Facebook: facebook.com/beautifulkitchensmagazine

Twitter: twitter.com/KitchensMag

Pinterest: pinterest.com/LoveKitchens

Email newsletter: Sign up to Kitchen Central at kitchensourcebook.co.uk – our weekly newsletter for ideas and inspiration delivered straight to your inbox

BEAUTIFUL KITCHENS

Editorial

EDITOR IN CHIEF Deborah Barker
EDITOR Helen Stone
PA TO EDITOR IN CHIEF Vera Purbrick (020 3148 7311)
DESIGN CONSULTANT Caroline Brown
EDITORIAL ASSISTANT Sally Dominic (020 3148 7154)
FEATURES EDITOR Alix O'Neill
KITCHENS COORDINATOR Lucy Searle
ART EDITORS Melanie Brown/Paula Jardine
CHIEF SUB EDITOR Seán O'Connell
DEPUTY CHIEF SUB EDITOR Maxine Clarke
SENIOR SUB EDITOR Jennie Filer
SUB EDITOR Rachel Holcroft
KITCHEN PLANS Antbits

Publishing

CEO TIME INC. (UK) LTD Marcus Rich
MANAGING DIRECTOR LIFESTYLE Fiona Dent
PA TO MANAGING DIRECTOR Lizzie Shepperson
PUBLISHING DIRECTOR Yvonne Ramsden
PA TO PUBLISHING DIRECTOR Vera Purbrick (020 3148 7311)
PUBLISHER Belinda Cooper (020 3148 7666)
HEAD OF CLIENT PARTNERSHIPS Alex Russell (020 3148 7570)

Syndication

SALES EXECUTIVE Efi Mandrides (020 3148 5485)

Circulation

SENIOR CIRCULATION EXECUTIVE Patrick Lynch (020 3148 3376)

Marketing

MARKETING MANAGER Alison Watson (020 3148 7685)

Advertising

COMMERCIAL DIRECTOR Joanne O'Hara (020 3148 7642)
PA TO COMMERCIAL DIRECTOR Lucienne Gillespie (020 3148 7641)
INTERNATIONAL/LUXURY ACCOUNT MANAGER Carole Bunce (020 3148 7620)
ADVERTISEMENT MANAGER Kate Bragazzi (020 3148 7627)
ADVERTISING ENQUIRIES 020 3148 7641
HEAD OF AGENCY SALES Lindsay Dean (020 3148 3668)
DIGITAL CLIENT DIRECTOR Amy McKean (020 3148 7590)
CREATIVE MEDIA MANAGER Sue Valentine (020 3148 7630)
REGIONAL ADVERTISING
REGIONAL SALES DIRECTOR Katrina Hutchison (0161 601 3720)
REGIONAL CREATIVE MEDIA MANAGER Libby Pinkess (0161 601 3728)
INSERTS MANAGER Amanda Dean (0161 601 3725)

Classified advertising

HEAD OF CLASSIFIED ADVERTISING Howard Jones (020 3148 2535)
CLASSIFIED ADVERTISING MANAGER Emma van der Veen (020 3148 2635)

Insert advertising (Canopy Media Management)

CLIENT DIRECTOR Emma Young (020 3148 3704)

Production

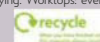
GROUP PRODUCTION MANAGER Steve Twort
PRODUCTION MANAGER Alan Taylor
ADVERTISEMENT PRODUCTION MANAGER Julia Wilson
EDITORIAL PRODUCTION MANAGER Nicola Tillman
ART PRODUCTION DESIGNER Ricky Martin

Subscriptions & back issues

FOR ALL SUBSCRIPTION ENQUIRIES & UK ORDERS, CALL **0330 333 4555** OR EMAIL MAGAZINESDIRECT@QUADRANTSUBS.COM
FOR OVERSEAS ORDERS, CALL **+44 (0)330 333 0233**
BACK ISSUES 01733 385170

Time Inc.

Beautiful Kitchens is published by Time Inc. (UK) Ltd, Blue Fin Building, 110 Southwark Street, London SE1 0SU © Time Inc. (UK) Ltd, 2015. Distributed by Marketforce (UK) Ltd, 2 Churchill Place, Canary Wharf, London E14 5HU (020 3787 9000). Publisher's subscription rates for one year (6 issues) including p&p: UK, £29.20; Europe and Eire, €88.40; North America, \$58.10; Rest of the world, £67.80. For all subscription enquiries and UK orders please call 0844 848 0848 or email magazinesdirect@quadrantsubs.com. For overseas orders please call +44(0)330 333 0233. Repro by Rhapsody. Printed by Polestar Bicester. Cover printed by Polestar Chantry. Note to readers – prices: all prices quoted were correct at the time of going to press and include VAT. Prices for appliances tend to vary depending on the supplier. Please check costs and availability before you buy. Colours: while we try to ensure colours printed are as close as possible to the original, we can't guarantee it due to the limitations of the printing process. Please use matchpots/swatches to check colours before buying. Worktops: every kitchen layout is different and your final worktop cost will depend on cut-outs and other finishings. For this reason, the prices quoted for worktops are without cutting and finishing unless specified.





MARTIN MOORE

CLASSIC ENGLISH DESIGN

W.11
NOTTING HILL
—
SHOWROOM
OPEN

NOTTING HILL FULHAM ESHER OLD AMERSHAM ELLAND ALTRINCHAM TUNBRIDGE WELLS

martinmoore.com

0845 180 0015

Cesar

Maxima 2.2

Design

Gian Vittorio Plazzogna

ESPRESSO DESIGN LTD

149 St John's Hill, Battersea
London, SW11 1TQ
enquiries@espressodesign.co.uk
www.espressodesign.co.uk

NGI DESIGN LTD

4,5 & 6 High Street, St Martins
Stamford, PE9 2LF
enq@ngidesign.co.uk
www.ngidesign.co.uk

TILES & BATHS DIRECT LTD

60 West Hendon Broadway
London, NW9 7AE
daniel@tbkdirect.co.uk
www.tilesandbathsdirect.co.uk

SO FURNITURE LTD

24 Seamoore Road
Bournemouth, BH4 9AR
kmcewing@sofurniture.co.uk
www.sofurniture.co.uk

CUCINE LTD

terry@cucine.gg
www.cucine.gg

AGENT: BIANCHI FURNITURE LTD

stephen@bianchifurniture.co.uk

The names of Cesar retailers
are published on Cesar's website

cesar.it

The beauty of bespoke is that you can have a kitchen designed and built with every detail made perfectly for your space. Hartford Shaker-style kitchen hand painted in two shades of white, with polished nickel handles and toning granite worktop. Kitchens start at £35,000, Tom Howley

GETTING STARTED

Buying a new kitchen can be a daunting prospect. From choosing the right style to finding a designer and developing a layout, there's a lot to take on board. Breaking it into small, manageable steps will make the process easier – consider it a journey, and give each stage all the time and care it needs

1 LOOK AT THE SPACE
Do you simply want a place to prepare meals, or are you after an open-plan living area with enough room for a dining zone, and perhaps a snug, too? Is entertaining at the top of your list, or do you mainly use the space to rustle up family dinners? How much storage do you need? Have a good clear-out and get rid of anything you no longer use – be ruthless. Also, note down which aspects of your current kitchen work for you and those that don't.

3 THE FUN PART
Collect images that inspire you. Tear pages from magazines, scour kitchen company websites and use sharing sites such as Pinterest. Treasured objects, well-loved artworks or favourite pieces of furniture can be a great starting point for a theme or colour scheme. Don't worry about what you can and can't afford at this stage – it's all about honing your style. Visuals are an easy way to share ideas with your family and kitchen designer.

6 SET YOUR BUDGET
Be honest about your finances from the outset so that your designer can gauge where to invest and where to save. Ways to make a small budget stretch further include open shelving and generous pull-out storage – both cut down on the number of units you need to buy. When it comes to appliances, think about what you really use, and don't forget to budget for professional services such as a Gas Safe fitter, electrician or a tiler.

**'A GOOD DESIGNER
WILL FULFIL THE
POTENTIAL OF
YOUR KITCHEN AND
ENSURE THE LAYOUT
WORKS PERFECTLY'**

2 MAKE A WISH LIST
Nail those must-haves; whether it's sleek Corian worktops, plenty of storage, or a statement island, have a clear idea of what you want. What type of cooker are you after, and with which functions? Which other appliances can't you live without? Make sure you've really got to grips with what you need and want before you even set foot in the showroom. The more information you can give, the better your design will be.

4 FIND A GOOD KITCHEN COMPANY
Flicking through magazines is a great way to find kitchen companies working across all budgets. Look at designer/retailer websites, too, as most have portfolios of previous projects – you'll find a handy list on our blog, Kitchensourcebook.co.uk. And, of course, pop into nearby showrooms. Word of mouth is still a great way to find a reliable company, with the certainty that the service has lived up to expectation.

7 ENJOY THE PROCESS
Once you've chosen your kitchen and found a designer who shares your vision, you're well on the way to creating a dream kitchen, so enjoy the next phase of fine-tuning the design. Most companies produce CAD drawings, which give a good idea of how the design will look, and this is the time to discuss worktops, sinks, taps, splashbacks and flooring. Proficient designers will be able to help with ideas for materials beyond the cabinetry.

9 COUNTDOWN TO COMPLETION
Unfortunately, refitting such an important part of your home comes with a certain amount of upheaval. A professional kitchen company will ensure the process is quick and as painless as possible, but it's worth having a contingency plan. Set up a basic cook station along with vital provisions elsewhere in the house. Plan to be away for the most disruptive stages, and try to relax and look forward to what's to come.



Bespoke kitchen, hand painted in Tansy, Sorrel & Lithodora from Tom Howley's own paint range

5 DESIGNER TOUCH
To get the best from your new kitchen, call in a professional, be that a kitchen designer, interior designer or architect. Never underestimate what a trained eye can bring. As well as years of experience, ideas and know-how, they'll be able to offer solutions you won't have thought of. Add to this up-to-date knowledge of products, fixtures and fittings, plus the ability to source everything on your behalf, often getting good deals.

8 FITTING AND SERVICES
Shoddy workmanship can ruin a kitchen but decent installation will ensure even inexpensive units look amazing. Ask friends and family for recommendations, or go through a registered trade association, such as the Federation of Master Builders (fmb.org.uk). Larger projects may require planning permission or building regulations approval. Visit the website planningportal.gov.uk for useful advice.

10 FINISHING TOUCHES
The last additions are what make your kitchen your own. Add in an accent colour via striking accessories, subtly linking finishes – for instance, pair a timber breakfast bar with wooden stools, or upholster the seats with fabric that ties in with your splashback. Little details, such as your choice of handles, and artworks on the walls, can transform a scheme and add real personality.

THE DIFFERENCE IS IN THE DETAIL

Visit our website smallbone.co.uk
or call 020 7589 5998

© reg design & design right
Part of the Canburg Group



SMALLBONE
of DEVIZES

Design +
Kitchens +
Living

Roundhouse



New Clapham Showroom

West End	020 7297 6220
Clapham	020 7471 8834
Fulham	020 7736 7362
Notting Hill	020 7229 2123
Richmond	020 8744 9993
Cheltenham	01242 521 900
Guildford	01483 573 584

Made in Britain, Built to Last
www.roundhousedesign.com

New Brochure



OBJECTS OF BEAUTY

ALL THINGS GREAT AND SMALL TO BRING YOUR KITCHEN TO LIFE

Light show

Handmade Peacock Lustre pendant, H22 x Dia18.5cm, £300, The Conran Shop



Stackable style

Colour Pop nesting metal tables with distressed finish, H60 x Dia44cm, £150 for set of 3, Luku Home



Bring on the ombre

Dip-dyed organic linen ink cushion, 60cm sq, £79, Luma



Simply chic

Cubo oak square cabinet, H137 x W122 x D46cm, £1,595, Another Brand



The big cover up

Lem rug in multicoloured and off-white chevron design, 140 x 200cm, £199, Urbanara



Solid surface

Wilmore extending dining table, H75 x W90 x L180cm, £699, Marks & Spencer



Cool hues

From top: Acajou, Ciel de Nuit and Capucine in La Peinture matt, all £55 for 2.5 litres, Caravane



This season's hot shade

Pudding sofa in burnt orange plush velvet, from £1,195, Loaf – available in various sizes and a choice of fabrics



KITCHEN ESSENTIALS

THE LATEST LOOKS FOR CABINETS, TAPS AND SURFACES



EYE FOR DESIGN

Luxury US brand Waterworks, the makers of stunning kitchen and bathroom taps has now launched a covetable kitchen collection of sinks, tiles, worktables, lighting and accessories. This industrial-look Regulator pot filler is priced from £1,576. Visit the showroom at 579-581 King's Road, London SW6 2EH, 020 7384 4000, uk.waterworks.com.



DEPTH OF BEAUTY

Italian kitchen company Cesar (cesar.it/en) is well known for its sleek, modern ranges and innovative ideas. Its new Maxima 2.2 kitchen is available in more than 80 finishes, including hot-laminated steel, bush-hammered stoneware and etched glass, making it easy to mix and match textures within your chosen palette for a truly individual look. Kitchens are available in the UK through Espresso Design, 020 7078 9912, espressodesign.co.uk.



BRIGHT IDEA

The Scales tiles by Peronda Group and MUT are designed to imitate swimming fish. How? A neon stripe along each edge creates a striking moving 3D effect. Priced at £6.95 each, for 12 x 12cm, from Moda Ceramica, modaceramica.it.



Naturally so

deVOL's new urban-rustic collection, by talented young designer Sebastian Cox uses sustainable textural timbers, including birch for the carcasses. He has also added some unusual details into the design, such as copper-lined finger pulls and woven beech panels. The Sebastian Cox kitchen by deVOL costs from £11,000, 01509 261000, devolkitchens.com.



ORIGINAL TOUCH

Reclaimed wood and tile specialist, Bert & May and architects Red Deer have joined forces to offer bespoke freestanding units, complete with sinks, taps and hobs, clad in a choice of fabulous finishes, 020 3673 4264, bertandmaykitchens.com.



Buff and shine

Masterclass Kitchens is building on the popularity of its Italia design by adding some more exciting finishes to the range. The five new gloss options are in chic neutrals including ivory, sand and a choice of greys, plus there are five stylish wood grains and an ultramodern matt finish in white. Kitchens start from £7,500, 01443 449499, masterclasskitchens.co.uk.



GET A HANDLE

Why be handleless when there are beautiful fittings such as these Globe knobs to enjoy? Handcrafted by B&B Sweden, they are available in three sizes – 20, 35 and 50mm diameter, and five finishes including copper, brass and chrome. They are unlacquered so will acquire a lovely patina over time, and matching cabinet legs are also available. From around £22.50 for Globe 20, Dia20 x 6mm in polished brass. bb-sweden.se.



ON ALL LEVELS

Kitchen Architecture's Putney showroom has been newly extended and refitted to house seven new and diverse Bulthaup schemes, including one in the lower ground floor with Spiral Cellar's first accessible display of its unique cellar design. The 2.5m-deep model offers easy access to more than 1,450 bottles of wine, and cellars cost from £37,800, 0845 241 2768, spiralcellars.co.uk. Visit the showroom at 143-149 Lower Richmond Road, London SW15 1EZ, 020 8785 1960, kitchenarchitecture.co.uk.



GO WITH THE GRAIN

It's hard to beat the warmth and natural beauty of wood flooring, but it does need proper maintenance to keep it looking its best. Minoli's Etic Rovere Grigio range of porcelain wood-effect tiles are a good alternative, offering the texture, colour and character of timber in a tough, easy-clean finish.

Priced £72sq m for 22.5 x 90cm tiles; larger sizes are available, and a bespoke service for more intricate floor patterns, 01865 778225, minoli.co.uk.

FORM & FUNCTION

GOOD-LOOKING APPLIANCES FOR THE HARD-WORKING KITCHEN

Hip hip!

Celebrating 70 years in the business, family-owned Sub-Zero & Wolf continues to deliver optimum looks and technology across its appliance ranges. From its early days, creating bespoke refrigeration for respected architect Frank Lloyd Wright to the all-new M Series range of built-in ovens, its exacting standards have served the company well. The ovens are available in three styles, with LCD touchscreens, gourmet cook programs and new Dual VertiCross™ technology for perfect results every time. Prices start at £5,820 for a single oven, 0845 250 0010, subzero-wolf.co.uk.



SKINNY LATTE

Think you haven't got room for a coffee machine? De'Longhi's super slimline Dedica measures just 15cm wide. Complete with frothing wand for cappuccinos and a cup-warmer shelf, it takes both ground coffee and espresso pods, and is available in stainless steel, red and black finishes, £199, 02392 392555, delonghi.com.



SIDE ORDER

Also notching up an amazing 70 years is British company Dualit. It, too, is a family business and one that celebrates its birthday with the launch of new colourways brass and midnight blue for its iconic toasters, £199 for a four-slice model, and kettle, £130. But we also love its pretty Bluebellgray replacement panels, from £24.95, for Dualit's Architect range (shown). 01293 652500, dualit.com.



SMALL WONDER

Measuring just 45cm wide, Whirlpool's ADG 211 dishwasher holds nine place settings, runs six programs including eco, rapid and half-load, and is super quiet, too. It comes in white or stainless steel, freestanding or built-in, £330, 0344 815 8989, whirlpool.co.uk.

Gentle cleanser

Hotpoint's impressive A+++ Ultima S-Line washing machine takes care of clothes and the environment. It uses Eco Rain technology, which sprays water on to clothes rather than filling the drum from below, and has the ability to remove stains at just 20°C. Ultima has a generous 10kg capacity, and costs around £500, 0344 811 1009, hotpoint.co.uk.



COOL CUSTOMER

Haier has launched the 70 Series – a new range of 70cm-wide combi fridge freezers. Featuring the same great features as its 60, 90 and 100 series, it's available as 3-D or 4-D option (referring to the number of drawers/doors), and is quiet, space-saving and energy efficient. Our favourite feature? The MyZone compartment that can switch between fridge and freezer space on demand. It's priced from £839, 0333 003 8122, haier.com/uk.

FEATURE MAXINE CLARKE, SALLY DOMINIC, JENNIE FILER, ALIX O'NEILL



Your kitchen's potential. Explored. Explained. Experienced.

For those who demand perfection,
a range that delivers it.



The Miele Generation 6000 Series. A range of built-in cooking appliances designed to deliver the results your passion deserves. It all begins with a Taste for Design consultation. Enjoy the specialist tailored advice to make Miele part of your plans. Explore our ranges. Learn how to get the very best from appliances that perfectly suit the way you cook. And then sample the Miele difference over a delicious lunch. Truly an experience to relish.

Reserve your Taste for Design consultation at our Miele London Gallery or Miele Experience Centre, Abingdon, Oxfordshire. Two free places are available by redeeming voucher code **TFD24FREE** when you reserve your place at: miele.co.uk/tastefordesign

Gallery

15/19 Cavendish Place
London W1G 0QE

Experience Centre

Fairacres
Marcham Road
Abingdon OX14 1TW



Miele
IMMER BESSER

WHAT'S COOKING?

CULINARY KIT THAT WILL APPEAL TO YOUR INNER CHEF

Clear the air

Ideal for fans of smart, understated style, the Miele DA2690 cooker hood is just 30cm deep, slotting discreetly into a slim wall unit or canopy. The metallic grease filters are dishwasher safe, too, making this A-rated appliance a high-performance, low-fuss option. Available in both extraction and recirculation models, in 60, 90 and 120cm widths, from £1,400, 0330 160 6600, miele.co.uk



BEST OF BOTH

New to Bertazzoni's Professional Series is this hybrid range cooker, which cleverly offers both gas and electric power in a single oven. The 90cm model has six gas burners and comes in a choice of eye-catching shades. It's priced from £3,299 at Britannia Living, 0844 463 9705, britannialiving.co.uk.



LIGHT TOUCH

This glamorous island extractor is Caple's new CR700 Ceramica – the only cooker hood in the UK made of ceramic. It has a softly burnished copper finish for a luxe look, 20W LEDs, and a high-performance extraction rate of 550m³/h – not bad for a recirculating design. From £2,029, 0117 938 1900, caple.co.uk.

FULL STEAM AHEAD

Offering speedy cooking and delicious results, the SF4140VC Linea combination steam oven, £1,099, is the latest compact appliance from Smeg. It's 45cm height is ideal for teaming with a warming drawer in a standard 60cm cavity. With 12 functions, 50 auto programs and LCD touch controls, it will bake, roast, grill and steam food to perfection, 0844 557 9907, smeguk.com.



BLACK BEAUTY

What do Formula One and the aerospace industry have in common with La Corneau? They all use super-hi-tech carbon fibre. The bespoke range cooker company introduced its carbon finish in 2014 as a one-off to celebrate the 50th anniversary of the Chateau 150 design (shown) and, by popular demand, it's now available to order, from £24,750, lacornue.com/en



New flame

Created with the help of world-class chefs, Samsung's European Chef Collection includes a sleek, flat-brushed metal refrigerator, a Wi-Fi-controlled oven, and a powerful WaterWall dishwasher. But it's this head-turning induction hob that really steals the show. At 80cm wide, with a flexible zone for larger pans, it boasts a colour-changing virtual flame to help visualise heat for more precise control. The NZ9000 7kg electric hood costs £1,099, 0330 726 7864, samsung.com.

FEATURE MAXINE CLARKE, SALLY DOMINIC, JENNIE FILER, ALIX O'NEILL



The New England Kitchen © Copyright & Design Right Mark Wilkinson Furniture

Experience the world's finest furniture
www.mwf.com or 01380 850 007

Unmistakably
Mark Wilkinson

Part of the Canburg Group

SITTING PRETTY

Dine in style in your new kitchen with our pick of **good-looking chairs**



1 Tradition meets cutting-edge design in Valsecchi's beech Stick chair in Charcoal. Characterised by its rubber feet, the chair works in most spaces, H72 x W44 x D53cm, **£219, Clippings.com**. 2 For aesthetics and affordability, the Bradshaw dining chair, available in either grey- or white-painted backrest and seat, is a smart choice, **£129** for a set of two, **Marks & Spencer**. 3 Inspired by a small belt-making loom and made with woven elastic cord, the Loom is a statement chair with great comfort factor, H78 x W52 x D55cm, **£334, HFurniture.co**. 4 Add a cheering pop of colour with Ikea's stackable (and purse-friendly) Janinge chair in yellow, H76 x W50 x D46cm, **£40**. 5 Designed by Tomoko Azumi and

measuring H76 x W49 x D53cm, the Flow, **£495**, is a bentwood future classic from **Ercol**. 6 Part of the inaugural furniture collection by Theo Williams, the Cubo design, comes in natural oak and painted in a range of colours, **£195**, in Petrol Blue, has understated style, H82 x W42 x D50cm, **Another Brand**. 7 The London chair, H82 x W45 x D50cm, shown in light grey felt, is offered in a variety of fabrics and leathers for the seat and a choice of wooden or wire legs, **£448, Bo Concept**. 8 Loaf's Bossy design, with its distressed white-painted vintage finish and simple cotton seat cushion, provides an elegant update on the traditional farmhouse chair, H98 x W51 x D41cm, **£250** for a pair.

FEATURE JACKY PARKER

YOU ARE WHAT YOU BREATHE



COOKER HOODS
FOR CONTEMPORARY
KITCHENS

DIVA, DESIGN FABRIZIO CRISÀ
elica.co.uk | f | t |

 **elica**
aria nuova



Secrets of an... ECO DESIGNER



TV presenter and sustainable design expert **Oliver Heath** discusses how to create a kitchen that merges cutting-edge style with green credentials

Sustainable design considers the whole life cycle of the product. It looks at where the materials have come from, how you're going to use them and where they'll end up. It's also about aesthetics and practicality – as a designer, my aim is to create spaces that are both beautiful and useful, but also conserve materials and energy.

The most sustainable products are those that form part of a continuous loop. The circular economy operates on the idea that we should never let useful materials end up in a hole in the ground. Instead, we should be able to reuse a product rather than waste the entire thing because one piece of it is broken.

We're seeing constant improvements in energy reduction. A while ago, you had A-rated appliances; now most of them are double- or even triple-A rated. Dishwashers are using less water than before, and more efficient methods of cooking, such as induction hobs, are being introduced.

Greenery is starting to enter the kitchen, with home-growing systems allowing people to cultivate their own herbs. Italian company Bulbo makes LED designs (see above) for producing vegetables and herbs indoors all year long. They're energy efficient, clever and stylish, too.

Think about how you can reduce your use of gas, electricity and water before embarking on your kitchen design. You could consider installing a water-efficient dishwasher or a tap that's operated by a foot pedal. I have one of these in my own kitchen and it's a fantastic way to save on the amount of water you use.

Make sure you separate hot and cold appliances such as the oven and fridge. The fridge takes air from outside and condenses and cools it, while the oven heats it up. Therefore, if they are situated next to one another, the fridge will have to work much harder than if they were further apart. So when designing the layout of your kitchen, be sure to give them both some space.

Probably one of the biggest energy-saving changes we've seen in the past 10 years has been the phasing out of incandescent bulbs in favour of LEDs. Energy consumption is now probably one eighth of what it used to be.

For a sustainable flooring choice, think about using timber engineered boards, concrete-effect planks such as Concreate, quartz tiles or recycled rubber.

I'm very against granite being shipped across the world in order to fill kitchens for just

a short period of time, but there are some companies that offer UK-sourced stone, which is a little bit more environmentally friendly. Alternatively, stainless steel is endlessly recyclable, so it's good for worksurfaces, as is FSC-certified timber. But personally, I love using resiliica (90 per cent recycled crushed glass set in a solvent free resin) – it's my top recommendation if you're looking for a stylish eco kitchen.

My kitchen was previously the garage, which we've now converted into a galley design. The worksurfaces are made from resiliica and the cabinetry fronts are built out of reclaimed larch boards, which were salvaged from London's Kew Gardens following the storm of 1987.

The future of sustainable design is 'biophilia', which means love of nature. Biophilic design harnesses humans' innate attraction to nature and uses these principles to improve spaces. For instance, by increasing natural light and views looking out on to the landscape, plus the use of honest textures and materials to foster a greater sense of health and wellbeing.

For details on Oliver's eco consultancy and interior design service, visit oliverheath.com. To find out more about biophilic design, visit humanspaces.com.

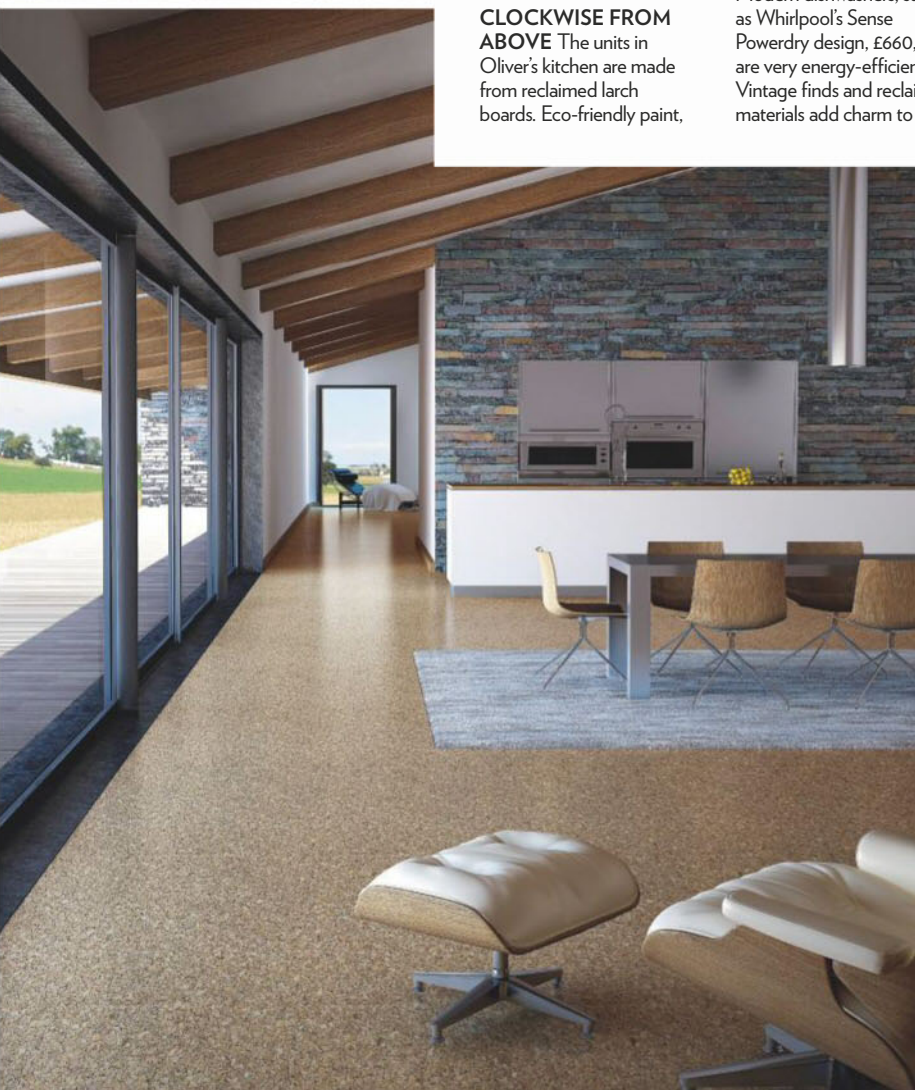


OPPOSITE PAGE Grow herbs indoors with Bulbo's chic designs, from £87.

CLOCKWISE FROM ABOVE The units in Oliver's kitchen are made from reclaimed larch boards. Eco-friendly paint,

such as Little Greene's Canton emulsion, from £37 for 2.5 litres, is less toxic. Modern dishwashers, such as Whirlpool's Sense Powerdry design, £660, are very energy-efficient. Vintage finds and reclaimed materials add charm to

Oliver's home. An FSC kitchen is one that comes from a managed forest, handpainted design from £35,000, Martin Moore. Natural, renewable and a great sound insulator, cork flooring is back in vogue, £34sq m, Urbane Living.



MASTERCLASS

KITCHENS



To request our brochure, visit masterclasskitchens.co.uk

PREMIER SHOWROOMS

Abergavenny 01873 850911 | Abingdon 01235 554773 | Basingstoke 01256 810460 | Bristol 01179 246002 | Bourne End 01628 528712 | Cambridge 01223 466634 | Cardiff East 02920 485888
Cardiff West 02920 593969 | Carmarthen 01267 220900 | Cheshunt 01992 643006 | Chelmsford 01245 392792 | Dorchester 01305 251587 | Dyffryn Ardudwy 01341 242015
Esher 01372 467464 | Eastbourne 01323 642075 | Fleetwood 01253 283786 | Gloucester 01452 310451 | Godalming 01483 424466 | Guernsey 01481 242846 | Harrogate 01423 862286
Haverfordwest 01437 763623 | Hazlemere (Bucks) 01494 718585 | Hereford 01432 279738 | Horley 01293 786116 | Ingatestone (Brentwood) 01277 350800 | Ipswich 01473 806461
Jersey 01534 865750 | Leeds 01133 910179 | Lichfield 01543 440020 | Loughton 0208 5081941 | Nefyn 01758 721081 | Newport 01633 252187 | Northallerton 01609 780289
Purbeck 01929 422345 | Seaton 01297 22559 | Sherborne 01935 817111 | St Asaph 01745 582786 | St Neots 01480 477336 | Stamford 01780 654321 | Storrington 01903 741004
Swansea 01792 790088 | Tring 01442 827997 | Uttroter 01889 565151 | Wadebridge 01208 813231 | Warton (Preston) 01772 631316 | Waterloooville 02392 176380
Wokingham 0118 9783393 | Wolverhampton 01902 874200 | Worthing 01903 201901 | York 01904 479792

GREAT BRITISH KITCHENS



CORNISH *Dream*

THE RUGGED ST IVES COASTLINE AND YELLOW MEADOW FLOWERS
INSPIRED LISA AND RICHARD HARVEY'S CONTEMPORARY KITCHEN

Feature **CAROLINE FOSTER** | Photography **DAVID PARMITER**



Factory finish

Industrial-style lights help anchor the dining area and add a splash of colour. The table has been colour-matched to the worksurface for continuity



Island view

Elaine repositioned the freestanding unit to separate the kitchen from the dining zone. 'It's a much more attractive outlook, with views of St Ives through the sitting room entrance,' she says

Lisa Harvey and her husband Richard spend the majority of their time working abroad in the financial capitals of the world. Seeking a bolthole, they were drawn to St Ives on the Cornish coast, where they found a Victorian mid-terrace with wonderful sea views. Although elegant from the outside, the interior – especially the kitchen – needed complete refurbishment.

The long, narrow room had been previously extended and, at one end, a wall with two irregular-shaped windows looked on to the neighbouring property. The island directly faced the extension wall, which limited the space for a dining table and, with just one electrical socket, extension leads cluttered up the room. There was a distinct lack of storage and worktop space plus a disused chimney breast that suffered from severe damp

problems, resulting in a musty smell. Also, a large ceiling support beam was not only obtrusive, but created its own design challenges.

Work commitments meant the Harveys had no time to oversee the property's transformation, so they employed Elaine Skinner of Camellia Interiors to manage the entire project. 'Lisa and Richard wanted a kitchen with clearly defined zones,' says Elaine. 'It was vital that the interior looked as if it had evolved over the years. The existing layout was jumbled, so it was important we had an organised space, with plenty of options for storage and food preparation,' continues Elaine. 'The existing shelving was open and the Harveys wanted storage with door fronts for a minimal, uncluttered look. Lastly, they wanted a dining area that could accommodate up to 10 people.'



‘IF YOU WANT
TO DRAW
THE EYE
AWAY FROM A
STRUCTURAL
BEAM OR AN
UNATTRACTIVE
FEATURE
WITHIN
A ROOM,
SIMPLIFY THE
PALETTE AND
THE LAYOUT’



Project profile

THE OWNERS Lisa and Richard Harvey, who are both finance professionals

THEIR HOME A Victorian mid-terrace in St Ives, Cornwall

THE PROJECT Improving the layout to include plenty of storage and worksurfaces and space for dining

ROOM SIZE 6.2 x 5.4m

DESIGNER Elaine Skinner, of Camellia Interiors

CABINETRY Bespoke kitchen by Camellia Interiors, £25,000

PROJECT BUDGET Undisclosed



Balancing act

The Harveys opted for a handleless, contemporary kitchen with a matt anthracite finish. The new layout has clearly defined zones for modern living

DESIGN SOLUTION *Elaine Skinner explains...*

What was the greatest challenge?

The room itself had a number of dominant structural features that could not be changed and that proved an obstacle at first. However, the biggest challenge was to persuade Lisa and Richard that a completely new layout would give them the working kitchen and dining area that they wanted. By using CAD images, I could show them that positioning the new island on the horizontal would not only allow the cook a more pleasing view through the sitting room, but would also free up space to include a spacious dining zone within the kitchen.

How would you describe the kitchen style?

I would describe it as clean and with an eclectic mixture of textures rather than a particular style. It's a design and colour scheme that's relevant to the St Ives location, and has a lived-in, furnished feel. The clients' needs came first and foremost, rather than the look or cost of the kitchen, so this was entirely a needs-based design. Lisa had always said that she wanted an interior that appeared to have come together organically over the years and didn't look like an interior designer had been involved. That's much harder to accomplish than people realise, but the results are definitely worth it.

Tell us the inspiration behind the colour scheme

The Harveys owned pieces of artwork that were a combination of charcoal tones with splashes of vibrant yellow. I wanted to find a link between the property, the clients' personalities and the location. Seeking inspiration, I took a walk along the coast, accompanied with photos of the Harveys' artwork. I suddenly noticed the combination of charcoal grey cliffs and beautiful yellow cow parsley, and in that moment, I found the connection I was searching for.

Did much structural work have to be done?

The far wall was uneven, so we squared it off to create a flat surface that could be used to position a sink unit and to hide the utility pipework. We replaced a modern glazed door with a Victorian-style half-glazed wooden version that was more sympathetic to the period of the property. A floor-to-ceiling sheer curtain was then added to visually simplify that corner.

How did you deal with the ceiling beam?

Painting the ceiling white helped the beam disappear, but it still had a great impact on the kitchen layout, particularly the island and the lighting scheme. The Harveys wanted a bigger island initially, but I explained that the cooker



Clean lines

A fridge freezer is housed within a run of built-in units that creates a useful bank of storage. Taking the cabinetry to ceiling level gives a clean finish and creates extra storage

‘I’M COMPLETELY AGAINST NAUTICAL-THEMED INTERIORS WITH STRIPED CUSHIONS OR SEAGULLS ON STICKS. I PREFER TO LOOK TO NATURE AND THE COASTLINE FOR INSPIRATION’

and drawers would look off-centre. I had to site everything correctly to centralise the island and extractor, positioning them around the RSJ, while still maintaining balance and symmetry within the room.

What informed your choice of flooring?

It wasn't cost-effective to save the existing underfloor heating, so I advised the Harveys to rip it all out. I replaced the old ceramic tiles that had previously dominated the space with engineered timber, which was laid on the vertical to emphasise the length of the kitchen. By opting for a grey driftwood finish, the flooring is less dominant and naturally brings the eye up rather than down. To create the cohesive look the couple wanted, the timber floor has been continued into the sitting room to subtly connect the two spaces.

Describe the client/designer relationship

The entire project was conducted remotely, using Skype and email, so Lisa and Richard handed the refurbishment job to me and only saw the house again when it was finished. It's easy to misinterpret people's wishes online, so I had to be very particular. When they saw the completed interior for the first time, Lisa cried – happy tears, I might add!





Light work

A once ugly extension wall with irregular-shaped windows has been transformed by the Cole & Son wallpaper, which echoes the vintage yellow pendants

‘CONSIDER HOW THE KITCHEN IS USED AT DIFFERENT TIMES OF THE DAY AND THE TRAFFIC FLOW, TO GIVE EACH AREA FUNCTION AND DEFINITION’

The details

CABINETRY Bespoke high-pressure laminate units in a matt anthracite finish. **Kitchen**, around £25,000, Camellia Interiors

SURFACES Blanco Zeus worktop with integrated sink and upstands, £580sq m, Silestone; granite splashback, £310lin m, both sourced through Camellia Interiors

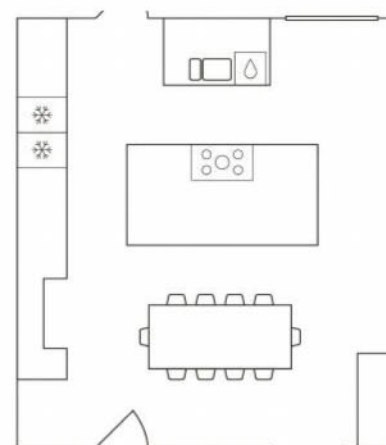
APPLIANCES Fisher & Paykel range cooker, £2,241; Liebherr fridge freezer, £2,518; fridge freezer surround, £630, all sourced through Camellia Interiors. Integrated dishwasher, £389, Hotpoint.

Samsung combination microwave, £179, John Lewis

SINK AND TAP Sink, an integral part of worktop, Silestone. Dual-flow mixer tap, £295, Bristan

FINISHING TOUCHES Lau dining table, £1,423; driftwood mirror, £160; Moroccan jar, £57; wall clock, £120; blackboard, £55; white vase, £38, all Camellia Interiors. Comback dining chairs, £408 each, Kartell. For similar lights try the Jackson industrial pendant, £59, Made. Heritage Dualit toaster, £179; John Lewis

The layout





Kitchens & Living Spaces

— HANDCRAFTED IN ENGLAND —



© Copyright & Design Right Charles Yorke Ltd

Darwin Kitchen



For further information please contact
Phone +44 (0)1623 688 337 | Email enquiries@charlesyorke.com
www.charlesyorke.com



INSPIRE YOUR SENSES

PORCELANOSA KITCHENS



KITCHEN: EMOTIONS TROTTER E6.90 ROBLE TORREFACTO & E4.90 PERGAMON MATE
FLOOR TILES: DOVER ARENA 59,6x59,6cm

CERAMICS
NATURAL STONE
WOOD PARQUET
TERRACOTTA
MOSAICS
KITCHENS
BEDROOM FURNITURE
HYDROMASSAGE
BRASSWARE
SANITARYWARE
TECHNICAL SOLUTIONS



BY APPOINTMENT TO
HER MAJESTY THE PRINCESS OF WALES
MANUFACTURER AND DISTRIBUTOR
OF CERAMIC TILES AND BUILDING PRODUCTS
PORCELANOSA GROUP LIMITED

PORCELANOSA Grupo

PORCELANOSA

TILES · BATHROOMS · KITCHENS · HARDWOOD

www.porcelanosa.com

SCOTLAND 0141 533 1000 · SOUTH EAST 01923 815 200 · MIDLANDS 0121 746 6464
NORTH WEST 0192 523 7807 · WESTERN 0117 959 7151 · YORKSHIRE 0130 230 4713



NEW DIRECTION

JOANNE AND TERRY SCULLION CHOSE A MORE
STRIKING, MODERN AND FAMILY-FRIENDLY
KITCHEN DESIGN SECOND TIME AROUND

Feature JUDITH ROBINSON-LYTTLE Photography RORY CORRIGAN

Purple patch

A strong linear design has created the 'sharp look' Joanne and Terry were after, while the feature wall lends depth to the bright white interior

Project profile

THE OWNERS Joanne and Terry Scullion, who both work in local government, and their children, Nola, 9, Edward, 7, Finnén, 5, and Brid, 1

THEIR HOME A modern four-bedroom detached new-build in Bellaghy, Northern Ireland

THE PROJECT Creating a stylish and sociable kitchen-diner in the centre of an open-plan family space

ROOM SIZE 4.2 x 3m (kitchen area)

DESIGNERS Steven Moon at McGarry-Moon Architects and Laura Dallat at Woodland Kitchens

CABINETRY Bespoke units in birch-faced plywood, around £9,000, Woodland Kitchens

BUDGET Around £20,000

‘BECAUSE THE KITCHEN IS ON DISPLAY WITHIN AN OPEN-PLAN ENVIRONMENT, IT WAS IMPORTANT THAT IT WAS EASY TO KEEP CLEAN AND QUITE MINIMAL IN ITS APPEARANCE’



Beautifully bespoke

The scale of the room dictated the positioning of appliances, and the rest of the space was all used for storage,' says architect Steven Moon. 'We designed the cabinetry to resemble a crafted piece of furniture in an open-plan living space'



Joanne and Terry Scullion wanted something special for the kitchen in their new-build house. 'We played it safe with a simple wood and granite scheme in our previous home, so we thought it was time for a more striking and unique look.'

Steve Moon of local company McGarry-Moon Architects, who designed the structure and devised the kitchen layout, suggested birch-faced ply cabinetry with light grey Corian worksurfaces. 'Although we wanted a really sharp-looking, contemporary interior, we also hankered after the warmth of wood,' explains Joanne. 'Birch ply was an unusual yet very fitting material – it's pared back and quite raw-looking, which we liked, yet it adds warmth to a predominantly white-painted space.'

The kitchen design was a collaboration between McGarry-Moon and kitchen designer Laura Dallat of Woodland Kitchens. 'We liaised with Laura on the practical side of the layout, such as storage solutions and appliance choices,' says Joanne. 'She also showed us door samples of Steven's proposed design so we knew exactly what we were getting from the outset.'

Lots of storage has been cleverly incorporated into the relatively small kitchen area. 'It's quite amazing just how much there is – from the front, everything looks so minimal, which is exactly the effect we were hoping to achieve,' says Joanne. The cabinetry includes a tall bank of units, which slots neatly into the recess of one wall and a multifunctional island opposite it. 'I really loved the idea of a breakfast bar at conventional table height,' she adds. 'It's better to sit on a chair rather than a bar stool, because it's more practical and safe for the children.'

DESIGN SOLUTION *Architect Steven Moon explains...*

Did Joanne and Terry have very specific design ideas?

Yes they did. After having such a classic scheme before, the couple were determined to try something totally different. Although they wanted a contemporary kitchen with zero clutter, they were keen for it to have some warmth and texture as they didn't want their interior to appear too clinical.

How were the cabinetry materials chosen?

The house features large expanses of glass

to maximise light, along with glazed sliding doors to give the option of zoning off the hallway and formal sitting area, so there's very little wood throughout. While pared-back and understated in its appearance, the birch-faced plywood adds that natural element of wood, yet looks very contemporary.

And the worksurfaces?

Joanne found her previous granite worktops quite high maintenance, so we suggested Corian for its practicality and streamlined,

seamless finish. I think its pale grey colouring works extremely well with the cabinetry.

Why is the kitchen set on a lower level?

Lowering the floor in the working area of the room means it's less likely to be used as a corridor from the dining area to the sitting room. It also defines the space, creating a separate zone within the open-plan scheme. The split-level island means that instead of having high bar stools, anyone sitting on the dining chairs will be at the same eye-level

Seamless style

A multifunctional island provides the kitchen's only work area, and its tiered design helps keep clutter out of sight from the living and dining areas. Its chunky Corian surface incorporates a splashback, sink and handy shelving at either end



as the person doing the food preparation on the other side of the workstation.

Did you help pick the appliances?

Yes, we asked Joanne and Terry if they had any preference of brands or styles of appliance, and advised them to go for practical models. For example, the Slide & Hide oven saves space when the door is open, and a boiling-water tap means there's no kettle cluttering the worktop. We also suggested a gas-on-glass hob, which has the benefits of gas cooking and an easy-clean surface.

**‘WHITE OR GLOSSY
UNITS WOULD HAVE BEEN
TOO REFLECTIVE AND COLD
IN THIS SPACE SO THE BIRCH
PLY WAS THE PERFECT
BALANCE OF WARMTH AND
CONTEMPORARY DESIGN’**



Bright fantastic

Plenty of glass means there's no compromise of natural light. The panel above the bank of units means the utility area beyond enjoys plenty of light, too

The details

CABINETRY Bespoke birch-faced plywood units with aluminium slip handles, designed by McGarry-Moon Architects and built by Woodland Kitchens, around £9,000

SURFACES Corian worksurfaces in Dove, £310lin m, McGarry-Moon Architects. Dark grey ceramic floor tiles, price on application, Kildress Plumbing. Wall paint, Pavilion Gray and Pelt estate emulsion, both £38 for 2.5 litres, Farrow & Ball

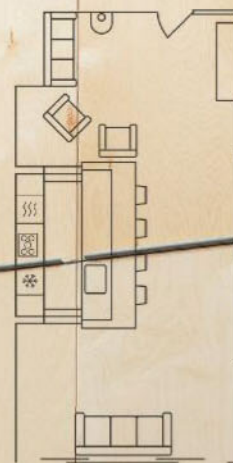
APPLIANCES Built-in Slide & Hide single oven, £539; built-in combi microwave, £627; extra-wide gas-on-glass hob,

£699; integrated dishwasher, £380, all Neff. Canopy extractor, £999, Gutmann. Integrated fridge freezer, £505, Electrolux

SINK AND TAPS 2 x Supra 500-U undermounted single-bowl sinks, £189 each; Blanco Eye BM5300 monobloc mixer tap, £250, both Blanco. Boiling-water tap, £540, InSinkErator

FINISHING TOUCHES Woodburning stove, £2,049, Morsø. Arper Catifa 46 dining chairs, £142 each, Nest.co.uk. For a similar recliner try the Serena range, price on request, Darlings of Chelsea

The layout



Child friendly

Low-maintenance surfaces, hard-wearing floor tiles and low-level seating are stylish yet practical choices for a young family

For stockist details go to page 138

Make a *statement*



Transform your home with made-to-measure shutters from Hillarys. Beautiful yet practical, shutters are the perfect choice for a busy kitchen environment - they're versatile, durable and available in a selection of waterproof finishes. Choose Hillarys and you'll be able to choose from a wide range of styles, including tracked shutters - perfect for dressing patio doors. To discover more about Hillarys shutters and our unrivalled service, visit us online.

HILLARYS
Make a window. Make a room.

TO BOOK AN APPOINTMENT WITH YOUR LOCAL ADVISOR
CALL 0800 916 6538 OR VISIT HILLARYS.CO.UK

Hive of industry

Not only did Laura Emmerson design her own kitchen, she built it, too

Feature **KATIE GIBBS** Photography **TOM MEADOWS**



Open space

Taking down the wall separating the existing dining room from the hall gave Laura the large space she wanted, while exposed brickwork and whitewashed floorboards create a background for industrial elements



Project profile

THE OWNER Laura Emmerson, a designer and builder

HER HOME A Victorian three-bedroom terraced house in Whitley Bay, Tyne and Wear

THE PROJECT Laura knocked the existing dining room, kitchen and reception rooms into one, opening up the back of the house to create an open-plan kitchen-diner

ROOM SIZE 3.2 x 3m (kitchen area)

DESIGNER Laura designed and fitted the kitchen

CABINETRY Cooke & Lewis Carisbrooke taupe kitchen doors with IT Kitchens white matt carcasses, B&Q

BUDGET £4,100

Laura Emmerson had renovated previous homes, but her latest project was the biggest. The house was sited in a charming street in pretty Whitley Bay, but the interior had rather less going for it. 'Downstairs, there were four dark and dingy rooms that were modernised in the 1970s,' recalls Laura, 'but most of the original features were still there and the space had potential to be a great kitchen-diner.'

A love of making use of what's already in situ inspired Laura's vision. 'You can create a lived-in aesthetic with character by upcycling,' she says. 'I wanted the space to look contemporary but also to feel as if it had been there for a long while – to hark back to its Victorian roots. I was on a tight budget, but I enjoy looking in skips and finding freebies.'

As in many Victorian houses, the small original kitchen was at the back of the house, leading off a tiny parlour – and there was a walk-in pantry, too. Laura began by knocking down the walls to create one large area to eat and entertain in. She removed the non-load-bearing wall between the second reception room and the hallway to open the space up.

Carrying out most of the work herself, Laura became a builder, plumber, kitchen fitter, decorator and stylist all rolled into one. 'I'm thrilled with the finished result,' says Laura. 'Like any kitchen, it's functional first. But importantly, it has the industrial look I was after – with any wear, knocks and chips it will endure, I'm sure it will age gracefully.'



Social circle

In the stylish dining area, the table is a discarded cable reel

‘I’VE TRIED TO INCLUDE ELEMENTS
THAT WERE USED IN INDUSTRY
RATHER THAN BUYING THE
READY-MADE HOME LOOK’

DESIGN SOLUTION

Laura explains...

How did you approach the renovation?

I roped in a friend to help remove the stud walls. The fireplaces and carpets were ripped out and the brickwork exposed around the chimney breast. Once the space was opened up, I had new windows installed, as the original ones were rotten. Meanwhile I laid the pipes for the plumbing. The walls were plastered, after which I painted them and the ceiling white, and whitewashed the floors shortly after. The units, worktop and appliances were fitted, and then I had a finished space I could dress.

You completed the kitchen in only two weeks – how?

I'd consulted a building inspector and established that the walls I needed to tear down were non-load bearing. I'd drawn up plans for the electrics and plumbing based on where I wanted the units, appliances, lighting and radiators. I kept to a tight schedule and ordered what I needed in advance.

Tell us what inspired the choice of units

The muted grey colour and satin finish of the cabinetry was a perfect contrast to the brick walls. Shaker style is simple and ideal for the light industrial look I wanted. My dining table, green shelf unit and the drawer handles are full of imperfections, to lend a homely feel.

What effect did you use on the flooring?

The distressed whitewashed floor was simple to achieve. After removing the nails I painted them with a couple of coats of watered-down paint to achieve a whitewashed effect, then finished off with a satin epoxy varnish.

Which elements are salvaged pieces?

The ceiling light was from RE-Found Objects, which sources original items. The shelving unit was from my dad's garage, and the clock came out of a skip which is why it doesn't have any glass. My dining table is an old cable drum that I picked up for free, although it ended up costing me in transport and labour – it's very heavy! The framed prints are sheets of newspaper from the 1970s which were under the carpet, lining the floorboards.

What was the biggest surprise?

That I'd been brave enough to take the risks of being a one-woman band. If I'd been renovating for someone else, I'd have felt too responsible to attempt the various jobs.



Production line

These copies of Xavier Pauchard stools create a relaxed place to perch and suit the industrial theme perfectly



Battered beauty

The distressed green shelving unit used to hold Laura's father's work tools, and injects a fresh green tone into the neutral scheme

The details

CABINETRY Cooke & Lewis Carisbrooke taupe kitchen **doors**, £72 for a 500mm door; IT Kitchens white matt **carcasses**, £28 for a 500mm base cabinet, both B&Q.

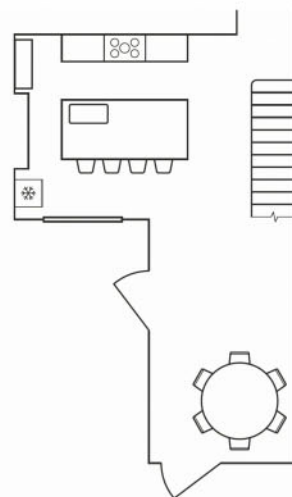
SURFACES For a similar **worktop** try Earthstone Gemini, from £304 for 1,800mm, B&Q. Watered-down Fortress trade matt white emulsion on floor, £22 for 10 litres, B&Q. Epoxy resin **floor coating**, £54 for 5kg, Permagard. Magnetic **blackboard paint**, £17 for 750ml, Dulux.

APPLIANCES Cooke & Lewis single **oven**, £213, B&Q. Gas **hob**, £200, Premier Range. Freestanding **fridge freezer**, price on application, Smeg

SINK AND TAP Cooke & Lewis sink and **drainer**, £198, B&Q. Premier side-action **tap**, £120, Victorian Plumbing

FINISHING TOUCHES Acova white column **radiator**, £119, B&Q. Industrial **ceiling light**, £120, RE-Found Objects. Cupped black **handles**, £4 each, Ironmongeryworld on Ebay. Xavier Pauchard gunmetal **stools**, £60 each; Eames white DSW **dining chairs**, £60 each, both Cult Furniture. Newgate 1950s electric **clock**, £66, Design 55, is similar. Brooklyn industrial **shelving unit** is a match, £280, Maisons du Monde. Vintage triple-twisted old gold **lighting flex**, £4m, Rockett St George

The layout



HARVEY JONES
KITCHENS

Handmade by us,
especially for you



BATH BATTERSEA BOURNEMOUTH BRENTWOOD BRISTOL CAMBRIDGE CARDIFF CHELTENHAM
CHESTER CHICHESTER CHISLEHURST EDINBURGH FULHAM GLASGOW GUILDFORD HAMPSTEAD
HARROGATE HOVE ISLINGTON LEAMINGTON SPA MARLOW MILTON KEYNES NOTTINGHAM
NOTTING HILL OXFORD SHEEN ST ALBANS TUNBRIDGE WELLS WILMSLOW WINCHESTER WORCESTER

Call now for your free brochure:
Tel: 0800 032 6495
www.harveyjones.com



Order now for delivery in time for Christmas

BRINGING HEART TO EVERY HOME

In a choice of sizes and with ultimate controllability, there's a modern-day AGA for all lifestyles, from country house to city apartment

The 3-oven AGA Dual Control, from £9,775, offers flexible cooking and energy saving options

It's hard to beat the beauty of the cast-iron range cooker, with its classic good looks and welcoming ambient heat. The AGA is far from the sole preserve of the country cook. Modern technology with smartphone-operated controls, and the range of sizing, which now includes a neat little 60cm model that fits into a standard cooker slot, make it a winning option for all homes.

Life in the city

Launched last year, the AGA City60 is the baby of the family, bringing all the brilliant benefits of radiant heat cooking to the compact kitchen. At just 60cm wide, it features two ovens – a top cavity that can switch between baking and roasting, and a bottom one for simmering. A single hotplate, which has both boiling and simmering modes, has room for at least three pans – simply move them around to adjust the temperature from simmer to boil. The AGA City60 comes in 14 colours, and the room-vented design offers the flexibility to place it wherever you want. And should you move home, it's all set to pack up and go with you.

Beauty to come home to

Big or small (models go up to five ovens), it's the marriage of great heritage and cutting-edge technology that makes an AGA as desirable today as it's always been. The latest models have hi-tech controls that switch easily between an AGA cooker's characteristic warmth and ambience to low-energy settings, hotplate-only cooking and independently operated ovens, offering all the flexibility modern life demands.

Efficiency you control

The AGA Total Control looks like a classic cast-iron AGA but has a state-of-the-art control panel to provide the following:

- Independently-operated ovens and hotplates (standard AGA ovens and hotplates are always on).
- The 3-oven model has controllable roasting, baking and simmering ovens. The 5-oven version has an additional slow cooking/warming oven.
- The AGA iTotal Control can be operated wirelessly via a smartphone.

The AGA Dual Control cooker is ideal for those who love a warm, cosy kitchen but who also want to benefit from reduced running costs:

- The ovens can be fully on or run on low-energy mode.
- You can switch the ovens off completely and just cook on the hotplates; they can also be turned off and on independently.
- An AGA Dual Control costs up to 50% less to run than a traditional 13-amp AGA cooker. And all AGA cookers perform beautifully, giving exceptional results that are hard to replicate using a conventional oven. Cakes are fluffier, roasts are moister, potatoes are crisper – this is cooking at a whole new level.

For more details, and a one-to-one demonstration, call 0845 481 0062 or visit agaliving.com



Home to great cooking



Compact and efficient, the new 2-oven AGA City60, £4,995, is designed with smaller schemes in mind



Available in an array of statement shades, the 3-oven AGA Total Control boasts a wealth of hi-tech features and functions, perfect for 21st-century living, from £10,695



John Lewis
OF HUNGERFORD

0700 278 4726

www.john-lewis.co.uk

AUTUMN
SALE
NOW ON



Beaconsfield Blackheath Bristol Cambridge Chiswick Cirencester Cobham Fulham Harrogate
Hungerford Muswell Hill Oxford Tunbridge Wells Wantage Bedroom Showroom Winchester Scottish Sales

THE ORIGINAL PAINTED KITCHEN COMPANY - SINCE 1972

Into the future

A CUTTING-EDGE KITCHEN WITH A MODERN OPEN-PLAN LAYOUT HAS GIVEN ANNE AND GARETH HOBSON'S HOME A NEW LEASE OF LIFE

Feature LINDA CLAYTON Photography RICHARD PRESTCOTT

Simply striking

The cabinetry's cool utilitarian finish is offset by the warm tones of the island workstation



Project profile

THE OWNERS Gareth and Anne Hobson, who are both arable farmers

THEIR HOME A 1950s, three-bedroom bungalow on a working farm in rural Devon

THE PROJECT

Creating a contemporary and minimalist kitchen scheme that would suit the newly created open-plan living space and maximise the views of the countryside

ROOM SIZE 4.6 x 3.5m

DESIGNER

Valerie Lecompte at Sapphire Spaces

CABINETRY Bulthaup b3 units in Laminate

Graphite with aluminium edge, £12,500, and a Bulthaup b2 oak-top workbench, £2,600, both Sapphire Spaces

BUDGET Around £30,500, excluding building work

Built by Gareth Hobson's father in the 1950s, this block-and-slate bungalow on the family farm has been his and wife Anne's home all their married lives. But with their two daughters venturing to pastures new and retirement on the horizon, the couple wanted to give the property an overhaul that would ensure it survived their next chapter. 'It has served us very well over the years, but time was starting to tell structurally and I was ready for a more modern interior,' explains Anne.

Alongside hardcore insulation and draught-busting double glazing, the couple decided to open up the main living area so that the existing kitchen, dining and living rooms became one. Only the utility room was left unaltered, and the Hobsons planned to use that space as a dry food larder, and also to house a freezer and a large sink. To further enhance the feeling of space and light, the couple commissioned a local boat builder to

create a steel and teak deck that spans the full width of the bungalow and overlooks quite possibly the most glorious views in Devon.

With the building work complete, new floor tiles laid and the electrics in place, Anne and Gareth were more than ready to welcome in a contemporary cabinetry design that wouldn't attract dust nor distract from the amazing pastoral views. 'We'd always had a traditional farmhouse kitchen with a cast-iron range cooker and pine cabinets, so I wanted the new kitchen to be as far removed from this as possible,' explains Anne.

Having long admired Bulthaup's b3 kitchen, which they first saw when visiting family in Hamburg 10 years ago, the pair were delighted that local showroom Sapphire Spaces stocked the brand. 'We love the engineering of the doors, which are strong yet so thin, and I was particularly impressed with its low-maintenance, minimalist design,' says Anne, who employed designer Valerie Lecompte to carry out the refit.

**'AN ISLAND ON LONG LEGS CAN DOUBLE AS A
DECENT DINING AREA WITHOUT OVERPOWERING
A COMPACT KITCHEN'** *Valerie Lecompte, designer*



LEFT
*Secret
storage*

Each end of the workbench has a slide out section, which can be used to store utensils and spice jars



DESIGN SOLUTIONS

What was your first challenge?

Anne and Gareth had clear ideas about what they wanted to achieve but the challenge was to make the most of the space and lovely view, and also include a comfortable dining area. The Bulthaup b2 workbench was the perfect solution, and it beautifully complements the b3 units the couple chose. It's the ideal height to be used as an extra worktop, and views of the outside can be enjoyed when dining.

How did you plan the space?

The house was ready for a kitchen to be installed when Anne and Gareth



Room with a view

Thanks to a new and improved layout, mealtimes are enhanced by the wonderful scenery beyond

Designer Valerie Lecompte explains...

first came into the showroom. 'Blank canvas' would be a really apt description of the project when we got on board. It's not a big area by any means but the utility room acts as a back-up support, allowing us to keep the kitchen simple and clutter-free. Just a few steps away, the utility doubles as a dry produce larder – only refrigerated food is housed in the kitchen – and it also hosts the freezer and workhorse sink.

Is it easy to maintain such a minimalist aesthetic?

Obviously it depends on how tidy you are, but this kitchen is really focused on making the process

easy. For example, the tap supplies boiling water as well as regular hot and cold so there's no kettle with trailing cables messing up the worktops. We also asked our worktop supplier to save the circle they cut out for the sink so that it can be used as a lid. Any items that aren't dishwasher-safe can be hidden inside (or in the utility room sink), which is a nice idea when Anne and Gareth are dining or entertaining in the kitchen.

Why are there no wall units?

It was deemed more important to keep the space uncluttered. We also installed a downdraft extractor to keep the wall and ceiling above

the hobs clean. The danger with forgoing wall cupboards is that you can end up with a bland kitchen that looks unfinished. As Anne wanted to avoid dust-collecting shelves, we opted for a mid-height aluminium splashback, which finishes the room off and is really easy to clean.

Explain the thinking behind the finishes and surfaces?

The main units feature graphite laminate cabinets with a slick aluminium edge. I really like the strong contrast of the dark doors and crisp walls. The colour also links in with the frames of the folding doors that open onto the sun deck. The

Silestone worktop in Cemento Spa is a good colour match, too.

Are there many appliances?

Anne and Gareth's kitchen may be small but there's some serious cooking equipment to hand. These include a fantastic run of domino hobs – the tepanyaki hot plate and steamer are brilliant to use and are great storage-savers as they reduce the number of pots and pans used. Anne loves cooking and, after decades of bending down to access a traditional range cooker, she opted for a built-in oven installed at eye-level, which looks stunning, and is much easier to deal with.

Star line up

The run of domino hobs had to be installed on the outside wall to accommodate the extraction ducting

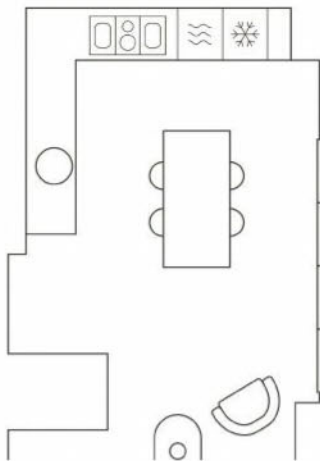


One for all

Perfect for minimalist schemes, this Quooker tap negates the need for either a kettle or hot and cold tap



The layout



The details

CABINETRY Bulthaup b3 units in graphite laminate with an aluminium edge, around £12,500, plus a b2 oak and stainless steel workbench, £2,600, both Sapphire Spaces

SURFACES Silestone worktops in Cemento Spa Suede finish, from £450lin m, Mayflower Stone. **Wall paint**, Brilliant White Diamond matt emulsion, £27.99 for 2.5 litres, Dulux Trade. City Cube porcelain floor tiles, £98sq m, Porcelanosa. Natural aluminium wall panelling, price on request, Sapphire Spaces

APPLIANCES Built-in single oven, £2,778; induction hob, £1,239; steam hob, £1,683;

teppanyaki hot plate, £1,457; extractor, £582; warming drawer, £819; coffee machine, £2,482, all from Gaggenau's 200 Series. Fully integrated fridge, £400, Siemens

SINK AND TAP Ronis-U undermounted round steel sink, £391, Blanco. Fusion Square boiling-water and mixer tap in polished chrome, from £1,150, Quooker

FINISHING TOUCHES Carl Hansen CH56 leather bar stools, £568 each, supplied by Sapphire Spaces. Mars chair MK3 by Timothy Oulton, from £2,250, Harrods. Stuv 30-compact H woodburner, £4,679, Jetmaster

‘SMALL KITCHENS CAN BE VERY EFFICIENT IF YOU ESTABLISH YOUR PRIORITIES AND FOCUS ON WHAT EQUIPMENT YOU REALLY NEED’ *Valerie Lecompte*

Sci-fi style

Complete with hi-tech woodburner and large flat-screen TV, this corner has a futuristic feel



YOUR KITCHEN MADE BY US IN THE UK

We cut out the middleman meaning you save more.

WE'LL BEAT
ANY QUOTE.

SHAKER GULLWING & WINTER WHITE

All these kitchen units for just[▲]

£6,880

LIFETIME
GUARANTEE

✓ BUY NOW, PAY LATER

*Finance options to suit you**

✓ FULLY ASSEMBLED KITCHEN UNITS

Not old-fashioned flat pack, meaning quick and easy installation

✓ FREE HOME MEASURE, PLANNING & DESIGN

So you can be sure your new kitchen is the perfect fit



FIND YOUR NEAREST SHOWROOM TODAY
55 SHOWROOMS NATIONWIDE • VISIT WRENKITCHENS.COM

wren
KITCHENS

▲ Priced kitchen is for units only and does not include the price of any handles, worktops, appliances, sink, tap, props, accessories or small worktop appliances. Must be purchased in the exact configuration as offered by Wren. No substitutions or alterations can be made. One per customer. ♦ If you find a kitchen or fitted bedroom that is of the same style, quality and construction cheaper elsewhere, bring us your valid quotation and Wren will beat it. ♦ Buy now pay later example: Cash price £4,000. Minimum 10% deposit of £400 and nothing further to pay for 12 months after delivery & installation date, then pay balance of £3,600. Subject to status, credit terms will be available. Ask in store or visit wrenkitchens.com/finance for details.



PAINTED PERFECTION

*A clever use of colour and creativity has given
Linda Barker's new kitchen a fabulous one-off look*

Feature AMELIA THORPE *Photography* PAUL CRAIG

Do it yourself

The striking peninsula that Linda designed stylishly encloses the work area of the open-plan space



Project profile

THE OWNERS

Linda Barker
and her husband
Chris Short

THEIR HOME

A late-Victorian
cottage in Yorkshire

THE PROJECT

To remove the
existing dated
kitchen, replan the
space and install
new cabinetry

ROOM SIZE 6 x 3m

DESIGNER

Linda Barker

CABINETRY

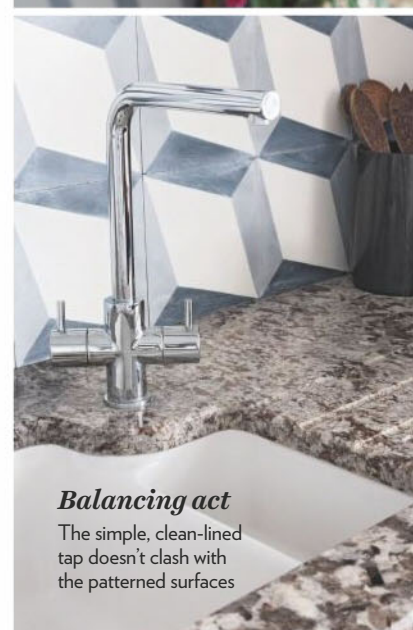
Sculptured Kitchen
from The Linda
Barker Collection
by Wren Kitchens,
around £10,000,
cabinetry only

BUDGET Around
£25,000



Light-bulb moment

Filament bulbs hung on grey
cable add an industrial touch



Balancing act

The simple, clean-lined
tap doesn't clash with
the patterned surfaces



When interior designer and TV presenter Linda Barker was asked to develop a furniture collection for Wren Kitchens, it quickly became apparent that her own kitchen needed a bit of attention.

‘It was incredibly exciting to be working on my own range – I was living and breathing kitchen design, and researching all that was new in the industry,’ says Linda. ‘I felt so inspired and was itching to try out some ideas on my own home.’

Built in the early 1800s as a farm cottage, Linda’s Yorkshire home is somewhere she loves to escape to after a hectic working week in London. ‘I grew up in Yorkshire, and my three sisters and brother all live close by,’ she explains. ‘Twelve years ago,

Chris and I decided to buy a base near them.’ Since then, the couple have renovated the cottage, including building a kitchen extension and fitting simple white units. ‘They served us well but didn’t reflect the more recent changes in kitchen design,’ says Linda. ‘So my starting point for the new scheme was to introduce a rich palette. I’m drawn to natural shades, but adding a little intense colour makes the room unique.’ Mid-grey tall cabinets create a calm backdrop and are teamed with purple base units and a glassware cupboard in damson, which Linda describes as ‘blueberries and cream squished together’.

‘It’s an adaptable, hard-working and welcoming space,’ she adds. ‘Colour makes the kitchen feel warm and inviting – and that’s important because it’s the heart of our home.’





DESIGN SOLUTION

Linda Barker explains...

Tell us about the new layout

The kitchen area is a simple U-shape, with everything in easy reach. It's similar to the previous floorplan, except that I moved the cooking area to the peninsula, so that I can face the dining table and look out onto the fields when I'm cooking. The peninsula is longer and wider than before, and wrapped with a solid-oak breakfast bar. I like how it frames the unit, and friends can pull up a chair and we can talk while I'm cooking.

Why did you choose this cabinetry style?

I went for the Sculptured Kitchen range because the doors have a classic look with their framed panels emphasising the linear style of the design without being fussy. The dresser cupboard, constructed from a pair of standard wall cabinets, is designed as a lovely piece of freestanding furniture. Its damson finish and antique pewter-effect handles, which are deliberately different to those of the kitchen cabinets, accentuate the effect.

What other storage solutions are there?

I replaced the base units along the back wall with a run of tall cupboards. Not only does this create a sleek, streamlined look, it's a very efficient arrangement, creating masses of storage space – much more than I had before. It has also allowed me to install ovens at eye level. There's a built-in pantry cupboard, plus an integrated fridge freezer, so lots of room to store food.

Bold colour is a big feature of this design...

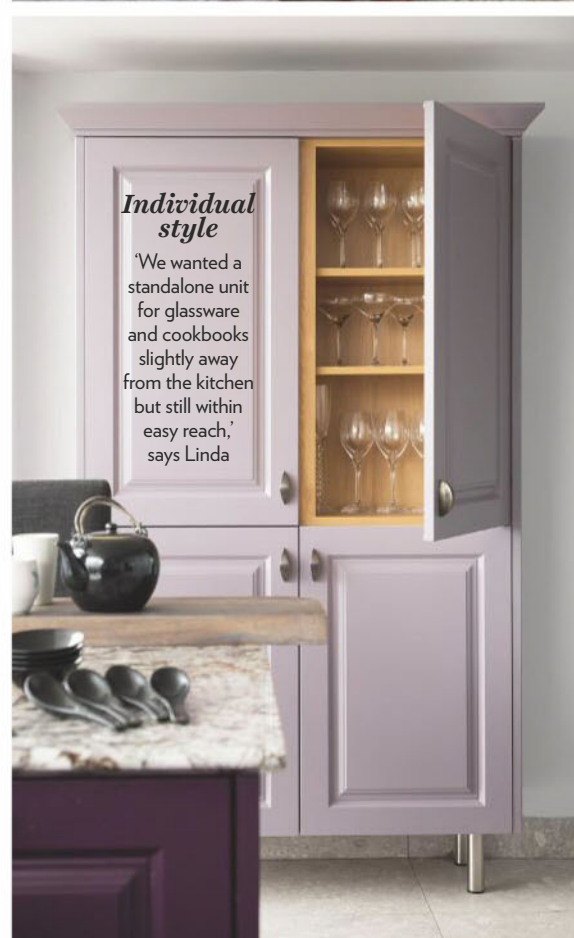
Yes it is. The wall cabinets are finished in matt grey, which introduces a modern element that's surprisingly light in colour – although the cupboards are tall, they don't look heavy. For base units, I prefer darker, richer tones, which anchor the design. Here I used a dramatic purple shade, which injects just the right amount of character and personality into the design.

Why did you opt for different surfaces?

I like to layer a variety of materials and textures to add interest to a room. Tiling a splashback with a patterned design is a great place to start, and the geometric look of these encaustic tiles are used in an area large enough to make a statement but not overwhelm. The worktops are made of granite from Brazil, flecked with huge crystals and tougher than marble, so perfect for a hard-working kitchen. For the breakfast-bar cladding, I mixed up a smoky-grey stain and tinted the natural oak to complement the purple cabinets.

Describe your lighting scheme

I always supplement practical downlighters with pendants to create a moody feel in the evenings. I like the industrial trend and globe filament bulbs are a great way of getting the look with minimal expense. Plus, they're attached to cables that can be looped across the ceiling onto hooks to hang where you wish.



Individual style

'We wanted a standalone unit for glassware and cookbooks slightly away from the kitchen but still within easy reach,' says Linda



Bold choice

'We've been encouraged to play it safe in our homes for too long now,' says Linda. 'So it's time to experiment with colour and create a space that reflects who you really are and what you really want'

'I DESIGNED THIS KITCHEN TO SUIT THE WAY WE LIKE TO LIVE – IT'S A SPACE FOR FOOD, FAMILY AND FRIENDS'

The details

CABINETRY Sculptured Kitchen units in Gullwing, Damson and Royal Purple matt finishes, from the Linda Barker Collection, £10,200, Wren Kitchens

SURFACES Blanco Antique granite worktops, £3,435; solid-oak surface, £1,351, both Wren Kitchens. New York 317 splashback tiles, from £69sq m, Encaustic Tiles. Antiqued mirror wall cladding, from £400sq m, Looking Glass of Bath. Shaan 60 x 60cm porcelain floor tiles, £60sq m, Alfresco Floors

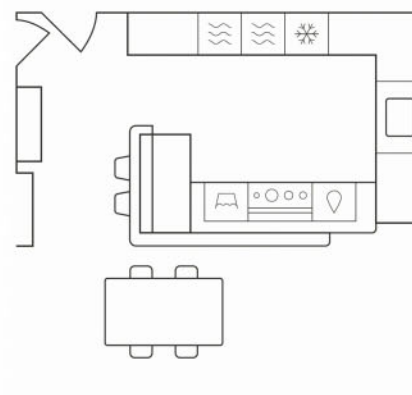
APPLIANCES Built-in single oven, £973; built-in combination steam oven, £1,349; induction hob, £972; downdraft extractor, £1,570; warming drawer, £385; integrated

fridge freezer, £1,715; integrated dishwasher, £572; integrated washing machine, £785, all Neff

SINK AND TAP Loweswater ceramic undermounted one-and-a-half-bowl sink, £349; Phoenix chrome mixer tap, £109, both Wren Kitchens

FINISHING TOUCHES For bar chairs like these ones try Simone, £199 each; Halo Harvard dining table, £799, has this look (unstained); Lydia dining chair in Steel, £99 each, is also a match, all John Lewis. Extra-large Globe bulbs, £18 each, are comparable; take a look at Sinclair pendant lights, £115 each, Holloways of Ludlow

The layout





FOOD IS ART. PRESERVE IT.



In craftsmanship and
performance,
Sub-Zero is without
rival. Its advanced
technology keeps food
fresher longer.



www.subzero-wolf.co.uk

251 Brompton Road, Knightsbridge, London SW3 2EP 0845 250 0010



THE DRAWER THAT LOVES DOING THE DISHES

DESIGNED TO TURN A CHORE INTO A PLEASURE

We live life out of drawers and as every good cook knows a tidy kitchen is a happy kitchen. If kitchens are being redesigned around drawers, it makes sense that dishwashers are as well. That's why we invented a drawer right by your side that loves doing the dishes, making cleaning up as enjoyable as cooking itself. All DishDrawers™ come with a 5 year parts and labour warranty.*

Live life. We'll take care of the details.

Fisher & Paykel

fisherpaykel.com/uk

*T&Cs apply. Visit fisherpaykel.com for more information

The standout feature of this design by Cubic Studios is a striking hexagonal floor that defines the cooking area in the large, open-plan room. Kitchens from £50,000



PLAN... *A skilled kitchen designer*
will bring your dream scheme into reality,
and make it look better and work harder
than you could have ever imagined

EVEN THE MOST DESIGN-SAVVY HOMEOWNER CAN BE DAUNTED BY the prospect of planning a new kitchen, and no wonder. Technology changes at a mind-boggling pace and we are constantly seeing new finishes and fittings. Fortunately, kitchen designers are in continuous training to stay ahead of the trends. As skilled hand holders, jargon busters and compromise negotiators, they can explain which kitchen kit is relevant to your life, and offer advice when you're lost in a paint palette dilemma or can't decide which wine cooler to buy. Depending on the level of support and service you are seeking, a good designer

can guide you through the installation process, recommending trades and services along the way, or project-manage the entire job with minimal fuss. 'Not only do kitchen designers have access to planning tools and technology that most homeowners don't, they also have the inside scoop on all manner of clever new products and design tricks,' explains Steve Tough, commercial sales director of Masterclass Kitchens. 'This means they know where it's possible to take shortcuts and save money, and where to invest wisely.' So whatever your budget, you shouldn't attempt to install a new kitchen without one.

Split-faced Alabama limestone walls and rope-slung pendants add a rustic touch to this industrial scheme by US-based Dorothee Junkin Design Studio. Similar bespoke units start from £27,850

'We're all salespeople to a degree but some see your finished kitchen as something to design and to accomplish with you, while others see the sale as the principal objective and are to be avoided' Laurence Pidgeon, designer



A statement island painted in Farrow & Ball's Stiffkey Blue brings the paler cabinetry to life in this light-enhancing kitchen by Martin Moore, from £40,000

WHY USE A DESIGNER?

You can walk into any kitchen outlet and find someone willing to sell you a kitchen, but are you looking for more than that? Even if you think you've got the design of the kitchen locked down, there's so much more a designer can bring to the table, such as guiding you through the minefield of choosing appliances.

'This is one of the most difficult aspects of planning a new scheme,' says designer Laurence Pidgeon. 'Kitchen designers specify products on a daily basis and will be up to date with the latest models and technologies.' And as they don't have to be loyal to any one brand, they can recommend which product is best for each function – the best dishwasher manufacturer may not make the best ovens. They can also advise on the right match for your budget and the level of function you actually want/need, because over-specified can be just as bad as under-specified.'

Most designers use CAD software to provide realistic drawings of what you will be getting and what is physically possible in the space. 'You can ask to see lots of options for layout, colours and materials, and request photo-realistic plans as printouts to share and

discuss with your family before committing to a final design,' adds Richard Davonport, managing director of Davonport.

Don't feel pressurised into accepting anything you don't like – a good designer will keep going until you're happy. They can also help you keep control of the budget, coming up with alternative products and plans if things are spiralling out of control, and outlining – in writing – how much needs to be paid and when.

How to find 'the one'

Personal recommendation remains the best way to source a reputable designer, particularly if you hear of someone who has gone above and beyond, or has solved tricky spatial issues. Ask friends and family or any tradespeople and professionals whose opinion you trust, and post on social networks. Try to get a brutally honest report on what they did and didn't like, if the project ran on schedule and how much of the process was managed by the designer.

Don't be afraid to delve into the financial aspect to establish what their kitchens cost, and whether the designer works within your budget. Also do contact the suppliers of kitchens

UNDERSTANDING THE DESIGN PROCESS

Richard Moore, design director at Martin Moore, offers a step-by-step guide

1 KITCHEN DESIGNER SHOWS CLIENT AROUND

the showroom and goes through services on offer. Designer takes a brief from client and discusses style and layout options, and recommends appliances.

2 DESIGNER VISITS SITE, measures and has a further conversation with client on points relating to the architecture and any building work. Designer prepares drawings and a quotation, and presents to client, who pays a deposit. Any outstanding points are reviewed.

3 AT A FURTHER MEETING, all decisions are made and agreed. The installation manager visits the site to establish that the room will be ready for the agreed date, and final room dimensions are taken.

4 CONTRACT DRAWINGS AND DOCUMENTS are prepared and approved by client, who then pays the balance of deposit. Orders are placed at the workshop, with appliance companies, and any granite slabs are reserved.

5 CLIENT RECEIVES SERVICE DRAWINGS from installation manager and over the following weeks he/she visits site as required by client or their contractors.

6 CLIENT PAYS THE BALANCE of the contract price. Head office advises client of fitting arrangements and delivery of furniture and appliances.

7 FITTING OF FURNITURE, worktops and appliances.

Design ideas

you've seen in magazines and online to find out if their designers cover your area.

Narrow down your potential candidates to no more than three. 'At the initial meeting, check for professional qualifications to support their credentials,' says Graeme Smith of Second Nature and 1909 Kitchens. 'And look for plenty of experience and examples of their work.'

What to expect

Most mainstream kitchen suppliers offer a planning service and the level of skill, expertise and 'hand-holding' available is generally reflected in the cost of the kitchen. However, there is a significant distinction between having a kitchen planned and having one designed. 'Planning a kitchen is a space-planning exercise and differs from designing a kitchen, where a whole host of other factors such as functionality, colour, texture and lighting come into play,' explains Keith Atkins, director of design at DesignSpace London.

Independent companies operating in the mid-market, which are usually privately owned and affiliated to a particular furniture brand, offer a more personal service and generally hire designers with recognised qualifications – so expect decent advice and an eye for detail. The designers are usually showroom-based, and besides an initial visit, you and your builder will have to take charge of site management.

The bespoke kitchen sector attracts top-notch design talent. At this end of the market you can expect a sound understanding of the latest materials and innovations, and a more holistic approach that includes plenty of on-site visits to ensure smooth progress and excellent workmanship. 'If your scheme involves more than just a replacement kitchen, it's advisable to look for someone who can oversee the whole

design process, including new building work or reorganisation of the space,' adds Keith. 'The outcome will be a more coordinated appearance that blends seamlessly with your home.'

Translate your ideas

The more information and detail you can provide during the initial meetings, the better the results. Go prepared. Collate images of design styles you like – using an 'old school' scrapbook or Pinterest-style pin board on your iPad. Think about how you cook, how much fresh/dried food you need to store and which appliances you can and can't live without. Also consider what else you want from your kitchen, such as a dining zone, a soft-seating area, desk space and somewhere to dock phones etc.

'Be open to new ideas and suggestions, and don't disregard a concept because it doesn't go with what you had in mind,' adds Graeme Smith. 'By approaching a designer, you're asking an expert to create the kitchen that marries the best of your ideas with the best of his or her solutions. It's very much a partnership, and the success of the project is only as good as the relationship between you and your designer.'

If you trust your instincts, it should take just one meeting to establish whether you actually like your designer. You should leave the meeting feeling reassured that he or she is on your wavelength and understands your priorities and style. Don't expect a complete solution and every issue to be ironed out at this early stage. If you're clashing on the important points, or you feel that he or she is being too pushy or profit-led, cut your losses and move on.

Do your research

Each company has its own way of doing things so it's wise to create a checklist of questions to



Sleek cappuccino Parapan and grey-stained oak units, plus an antique gold splashback bring glamour to this Mowlem & Co kitchen, from £30,000



This simply chic scheme by Rose Uniacke embraces the property's architectural heritage. Bespoke kitchens, price on application

NEED TO KNOW

BEFORE YOU COMMISSION

A DESIGNER, make sure you have checked the quality of the proposed furniture in a showroom, workshop or, even better, check it out at a previous client's home.

A GOOD DESIGNER

SHOULD BE AWARE of current building regulations, including gas safety and ventilation, and will be able to talk you through the basics of potential planning requirements, if necessary.

ARCHITECTS AND

INTERIOR DESIGNERS are also increasingly tasked with kitchen design, particularly if they are commissioned to complete a whole-house renovation. Do make sure they have experience and knowledge, or the support of a reputable kitchen supplier, as it's a very specialist sector.

CHECK THAT YOUR

DESIGNER IS EQUIPPED to offer a decent lighting design service – or ask for

recommendations for a lighting designer in your area, particularly if your space is especially large or complex.

BE WARY OF DESIGNERS

WHO SEEM UNWILLING to incorporate certain products or brands that you have set your heart on. They may be putting their own commission profits above your needs.

IF YOU ARE NOT OFFERED

A SITE SURVEY before you buy, simply walk away.



Design ideas

ensure you understand exactly what you will be getting from your designer and avoid any little surprises. Be frank about your budget and ask for a written breakdown of what is and isn't included before any money is exchanged.

Often design fees are waived if a kitchen is commissioned, but your designer should be upfront about the cost of the designs and how it will be incorporated in the final bill. Ask when a deposit is required and agree a further payment schedule. Most companies let you hold a small amount back until after the kitchen is installed and snagging completed. 'When we present our initial designs to the client, we also provide a precise description of everything included and a cost breakdown to make it very clear what they are potentially buying,' explains Andrew Hall, managing director, Woodstock Furniture.

Other important questions you should ask include who is organising and paying for any plumbing, electrical work, tiling

and decorating. Many designers not offering a management service will provide plumbing and electrical drawings for your builders. Also find out who is fitting the kitchen – if it's not an in-house team, you may like to see references, and determine who's responsible for the quality of their work. Finally, check what guarantees are offered, for both the furniture and any fittings, and get the terms and conditions in writing. Find out who is responsible for filing the guarantee paperwork in order to validate appliance warranties – this is often the homeowner.

Kitchen companies that rely heavily on their reputation for repeat business tend to go above and beyond when it comes to aftercare. 'We received a call from an ex-client who was rather upset that a screw securing a hinge had sheared,' says Andrew. 'We were only too happy to revisit and fit a new one, even though we installed the kitchen 25 years previously.'

'Many clients have been planning their kitchens for years and have a genuine talent for design – a good designer can help structure their ideas into a coherent brief'

Robert Burnett, head of design, Holloways of Ludlow



Roundhouse's Urbo matt lacquer kitchen, from £35,000, makes the most of this airy extension



Braava® Floor Mopping Robot

*Automatically mops hard floors
to keep dirt under control*

The Braava Floor Mopping Robot is the easiest way to dry or damp mop, so you can enjoy beautifully clean floors every day.

Available at

John Lewis **Hughes** Currys  Harrods
 Robert Dyas **SELFRIDGES & CO** DEBENHAMS  **EURONICS**

iRobot®
www.irobot.com

THE LOOK...

The new country kitchen

has simplicity and craftsmanship at its heart, making it a perfect fit with homes of all styles

WARM AND INVITING, THE COUNTRY KITCHEN has always been a comfortable and friendly space, without the formality or urban edginess of the city. The goal, says designer Mark Wilkinson, is to create a room 'that puts its arms around you, allows you to dump your muddy wellies, and doesn't sulk that you are spoiling its look.' And the latest schemes revel in this relaxed mood, without any hint of country tweezeness.

'Not as fussy as before, the look has become simpler and cleaner, providing traditional warmth with a mix of modern materials and touches,' explains John Lewis of Hungerford designer Graham Jones. Shaker-style painted cabinetry remains popular, as it tends to create

a softer look than glossy, sharp-edged designs. Details such as overmantels and cornices have become less embellished, while the paint palette is cool and understated. Modern neutrals – particularly grey – have a gentle feel, while stronger shades such as navy or charcoal pack plenty of punch. We are also seeing flat-fronted units in light timbers being used to add natural beauty to clean-lined design.

Enjoy mixing and matching, combining freestanding and fitted furniture, and team vintage charm with sleek modernity. 'After all,' says John Sims Hilditch, MD of Neptune, 'there is a comfortable confidence to this look, which is very easy to live with.'



Mix it up

Different-coloured elements help move away from the 'everything matching and fitted' look. Here, the cook zone is painted in Earl Grey, and the island and pantry in Birch and Cardoon – with legs to enhance the freestanding look – for contrast. Shaker kitchen, from £25,000, John Lewis of Hungerford.



Top table

The centrepiece of many a kitchen in country houses of the Victorian era, a large cook's table is a practical feature. The clean lines of this design update this traditional favourite, while the lead-painted finish adds to the modern mood. A similar Classic English Kitchen scheme by deVol costs around £13,000.

Be confident

Strong colour can be used to make a statement, while softer hues introduce a more gentle country mood. Here, shades of blue and charcoal contrast dramatically with rustic timber and cool white walls and accessories.

Harrogate table in Lily, from £1,140; Harrogate dining chairs in Charcoal, from £215 each; Tennyson pendant lights, £85 each; Chichester dresser in Blakeney Blue, from £1,695, all Neptune.



Design ideas



Trick of the light

The lower ceilings of old country cottages and converted farm buildings can make a room look dark and cramped. The pale painted cabinetry and decor in this kitchen helps boost the sense of light and space, with wooden accents adding warmth and interest. Classic Shaker kitchen, from £18,000, Harvey Jones.



Scene stealer

A deep ceramic butler's sink is a country kitchen staple, and this modern stainless steel version is just as attractive, robust and easy to clean. The Kerr sink, £1,847, is paired with Henry taps, from £1,481 each, while District Modulus field tiles, from £485.49sq m, complete the classic look, all Waterworks.



All in the detail

It's interesting to see timber, that most traditional of materials, being used in sleeker designs and lighter finishes. The linear SineTempore kitchen in oak features simple flat-fronted doors, elegant linear finger channels and sections of handcarved details – a reminder of wood's long heritage as an artisanal material. SineTempore kitchen, £80,000, Valcucine.



Open house

In a move away from smaller cottage kitchens, many of us are removing internal walls and creating more sociable spaces. Here, the island links the cooking area to the seating and dining zones. Bespoke handpainted kitchens, from £16,000, Rencraft.



Colour coded

A kitchen table with bench seating is a farmhouse favourite. Here they get a colourful update with ColorCore Formica mounted in a solid European oak framework. The table is bridged onto an island for a modern, freestanding look. Handmade kitchens to order, from £15,000, The Rusland Movement.



Now and then

It may be a rustic setting, with antique oak furniture and timber beams, but the flat-fronted island in bookmatched oak veneer with a chunky concrete worktop gives it a contemporary twist. An integrated hotplate and hob, with built-in knobs, complete the look. Bespoke kitchens, from £35,000, Roundhouse.



Back to basics

Natural materials are at home in a country setting, and the units in this design are made from sustainably sourced birch ply. The island doors are treated with lye to create a soft, chalky look that contrasts with the natural finish of the finger channels and the steel surfaces. Priced around, £22,000, Sustainable Kitchens.



Fantasy island

Classic painted furniture has an easy style that suits country settings. A super-sized island painted in Inky Nib, makes a big statement and brings the look up to date, and its clean lines are enhanced by a crisp-cut Belgian Fossil stone worktop and pale wood drawers. English Osea, from £60,000, Plain English.

‘There’s been something of a reinvention with Shaker-style in-frame designs, introducing subtle enhancements such as wide drawers and gently curved cabinets to create a kitchen for modern living that’s still timeless in design’

Graeme Smith, senior designer, Second Nature Kitchens

MAKE IT WORK FOR YOU

CONSIDER HOW YOU WILL USE YOUR ROOM – many country kitchens work well with a large island or farmhouse-style table at their heart, doubling as the main work surface and relaxed, sociable hub of the room.

THINK ABOUT THE LINK TO THE OUTDOORS – a pretty garden, open fields or woodland may be what you love best about where you live, so make the most of it with large windows, glass sliding doors and a layout arranged to maximise the view.

ADD A SELECTION OF FREESTANDING FURNITURE, such as a larder cupboard, dresser or cook’s table, to introduce a more casual, individual and unfitted style to your kitchen.

OPEN SHELVING, GLAZED WALL CABINETS AND POT TABLES can be used to display books, ceramics and favourite finds – and also to create your own kind of welcoming country warmth.

UPDATE CLASSIC CABINETRY with new handles, such as leather

pulls, weathered brass cup designs or nickel button knobs.

CLASSIC CARRARA MARBLE OR ENGINEERED QUARTZ-EFFECT worktops, such as Caesarsstone Calacatta Nuvo, can make a lighter alternative to black granite. Or mix in different materials, such as a section of warm timber teamed with some cool stone.

A TRADITIONAL AGA, EVERHOT OR RAYBURN COOKER is the much-loved heart of many country kitchens, but you may want to try

a steel range cooker (see Smeg, Steel Cucine and Mercury) for a modern take on the look.

FLOORING USUALLY NEEDS TO BE DURABLE TO COPE with the muddy boots and dogs usually associated with country life. The natural colour palette of slates and limestones (and their hard-wearing porcelain replicas) tends to work wonderfully in rural settings, but terracotta and encaustic tiles, or well-sealed rustic timbers can also be used to inject personality and warmth.



SMF01 - 800w STAND MIXER

"Smart features come guaranteed"



www.smeg50style.com



INTRODUCING THE VERY BRITISH COLLECTION.

Combining inspired British design, ingenious storage solutions and a wealth of options and styles, The Very British Collection makes it easy to create a kitchen that fits your space, and your way of living, beautifully.

Visit theverybritishcollection.co.uk to find your local retailer.



MACKINTOSH®

SHERATON®



CHIPPENDALE®



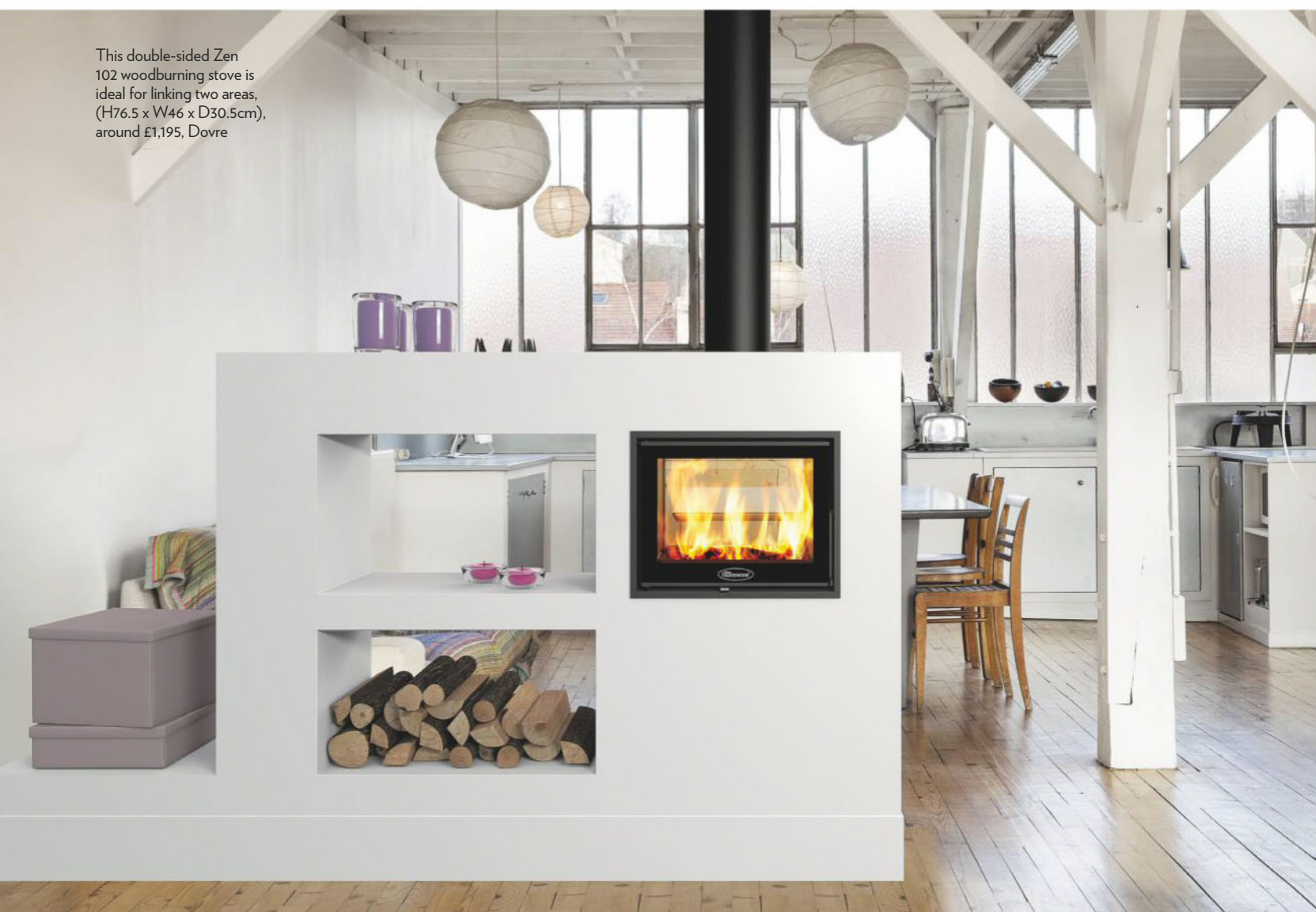
ENGLISH ROSE®

PART OF
THE VERY BRITISH
COLLECTION

PLAN AND SHOP FOR... HEATING & LIGHTING

These **essential services** are key to the success of your kitchen scheme and should be tackled right at the start of your project

This double-sided Zen 102 woodburning stove is ideal for linking two areas, (H76.5 x W46 x D30.5cm), around £1,195, Dovre



In the same way that appliances have become more advanced, kitchen lighting and heating systems are increasingly hi-spec, too. Far from the functional services of old, we now talk about light in terms of 'lighting schemes', and in this increasingly connected world, responsive heating systems are also filtering through. While it's easy to overlook heating and lighting when installing a new kitchen, this is exactly the right time to be making key decisions about these important factors.

HEATING

With the kitchen now a social hub, proper heating is a must to keep the room comfortable all year round

In the past, residual heat from the stove would have been enough to keep the cook warm. But in many modern-day homes, the kitchen is one of the largest and most frequently-used rooms and so demands proper consideration.

UNDERFLOOR HEATING (UFH)

Many open-plan kitchens are the result of an extension or considerable remodelling, so the heating system is often viewed as separate from the rest of the house. Underfloor heating is a popular solution as it doesn't need

wall space for radiators, provides great ambient heat and is warm underfoot. There are two types:

HOT-WATER (WET) UFH

Wet systems use warm water from the central heating system, which is pumped through plastic pipes fitted onto a sub-floor before the final surface is laid on top. 'Wet UFH requires water temperatures of around 45°C, which can be reached and maintained using less energy than traditional radiators,' says Martyn Bridges, director at Worcester Bosch.

PROS:

- Lower heating costs
- Can be powered by renewable technology such as solar hot water
- Kits for floating, battens, solid and suspended floors are available

CONS:

- Disruptive to install
- More expensive to install than electric systems but more efficient
- Slower to heat than other systems
- Requires a qualified plumber

ELECTRIC (WIRE) UFH

Easier to install than wet UFH systems, this comprises wire

elements that are laid in single coils or mesh mats and then connected to the mains via a control thermostat

PROS:

- Quicker and cheaper to install compared to a wet system
- Slim profiles mean floor heights don't need to alter and can be retrofitted to existing sub-floors
- Heats up quicker than a wet system does

CONS:

- Considerably more expensive to run than a wet UFH system
- Shouldn't be laid under permanent fixtures



The stylish, cylindrical cast-iron Morsø 7943 woodburner, £2,670, is showstopping in any setting



An all-time classic, the Malvern Ripon radiator, shown in highly polished, £1,272. Iconic Radiators, comes in a host of sizes, colours and finishes



Despite its ultra-slim profile, the Trubi radiator has a surprising heat output – H180 x W50cm, £384, Bisque



The Lotus UNICO 13 three-sided inset stove features eco-friendly technology, £2,295, Stovax

‘A FIRE IN THE KITCHEN PROVIDES YOU WITH A COMPANION IF YOU’RE ON YOUR OWN AND IS A FOCUS FOR REAL CONVERSATION IF YOU HAVE COMPANY’

Johnny Grey, kitchen designer

FLOORING OPTIONS

Underfloor heating is compatible with a surprising range of flooring – not just stone and tiles. Quality laminates, lino and engineered wood are options, but always check with your flooring manufacturer. Underfloor heating should be planned alongside your kitchen layout, as you don’t want heat running under pantries and storage cupboards.

ADDING RADIATORS

If your heating concerns focus more around the dining and living zones, you might want to extend your central heating system and install radiators here. But do make sure your boiler can cope by checking how much demand your home already places on it. ‘Use a BTU calculator (you can find one on most heating websites) to work out just how much heat the space needs,’ suggests Steve Birch of Vogue UK. ‘The result will determine how many radiators are required and how powerful they will need to be. Normally,

the addition of one or two radiators shouldn’t cause any problems, but if in doubt always ask your plumber. Alternatively, electric glass panel heaters are sleek and produce an even heat without a boiler, while an electric plinth heater – such as Myson’s Kickspace – fits discreetly into the base of kitchen units.

WOODBURNING STOVES

In a living area of an open-plan kitchen, a contemporary fireplace or woodburning stove makes a welcoming focal point. Modern stoves can generate up to 600°C, making them more than 80 per cent efficient, while an open fire can only manage around 270°C – about 15 per cent efficient. The two main designs are ‘wood only’ and ‘multifuel’, which can burn wood, coal and biomass. Your choice will depend on whether you live in a Smoke Control Area, introduced to most UK urban areas following the Clean Air Act to stop smog. If

you want to burn wood in the city, your stove must have passed strict emissions testing and been granted exception by the Department for Environment, Food and Rural Affairs (DEFRA). To install, you’ll need to have the chimney lined with a high-temperature flue, or fit a freestanding double-lined flue through the ceiling or outside wall. An experienced salesperson will be able to advise on the right size stove for the space.

FEATURE FIREPLACES

If an original chimney remains, a period-style cast-iron surround will complete the look in a traditional kitchen, while modern inset fires, in gas, electric or ethanol, are striking. Bio Ethanol fires – try Gel Fireplaces – are affordable, easy to install, and don’t require a chimney or flue, but give the look and some of the warmth of a real fire. But for instant heat without any fuss of fuel, electric wall-mounted fires heat quickly and have a flame for added effect.

KEY CONTACTS

Association of Plumbing & Heating Contractors (0121 711 5030, aphc.co.uk) The APCH is the place to find reputable heating engineers, who follow a strict set of guidelines.
HHIC - Heating & Hotwater Industry Council (01926 513777, centralheating.co.uk) This website offers independent advice for all heating systems, and a database of local qualified engineers.
Stovax (01392 474000, stovax.com) One of the world’s leading solid-fuel stove and fireplace manufacturers. As well as products, the site also gives practical advice.

LIGHTING THE WAY

A good scheme pairs bright lights to work by with something softer for entertaining and relaxing

Bright, practical lighting is referred to as task lighting and this includes ceiling spots and under-cupboard or wall lights. These project light directly onto the work surface, allowing you to see clearly and work safely. Beyond this, lighting gets more creative, and is about aesthetics and mood. In a kitchen, this might include some lighting built into the cabinetry such as plinths, drawers and inside cupboards. A step further and you're looking at responsive layered lighting schemes that change on demand, taking your kitchen from workhorse to welcoming. All lighting decisions should be made right at the start of your project. Not only is this

the right time to be laying cables and services, but your lighting scheme may also influence your choice of materials, especially cabinetry and worktops.

THE REFLECTIVE APPROACH

Sally Storey, design director at John Cullen Lighting, is passionate about the power of light to create mood and transform a room by night. 'Get it right,' she says, 'and you not only have one room, but two or three at your disposal.' While overhead spots provide overall light, they really don't do much for your scheme, so Sally recommends bouncing light off surfaces, making even your

general illumination softer and more appealing. This can be achieved in a number of ways. Uplighters above wall cabinets will wash light across the ceiling, while downlighters will light up wall cabinets and walls – you can have a combination of both. You can also use uplighters set into the floor to wash light up the wall, which is super-effective if it has a textured finish. Another idea is to fit a thin strip of LEDs tucked right at the back under wall cupboards to light splashbacks and worktops. If you don't have wall cupboards, consider fitting a thin strip of stainless steel at mid-wall height with LEDs on both sides. This creates a soft glow above and below,

and is a great way to light beamed, vaulted or pitched ceilings.

ADDING FOCUS

Just as an interior designer builds up layers of colour and texture, a good lighting scheme builds up layers of light, according to Sally. 'If we think of uplighters, downlighters and a few well-chosen overhead spots as the basic lighting scheme, we can then begin to draw the eye to key areas as focal points,' she says. Large pendant lights over eating areas are brilliant for creating a cosy atmosphere in rooms with high ceilings, while rows of smaller pendants highlight islands and dining areas. 'Choose three or

'LIGHTING IS ONE AREA WHERE YOU CAN EASILY EXPRESS YOUR PERSONALITY,



Copper pendant, around £385, Davey Lighting, add smart task lighting to this John Lewis of Hungerford kitchen, from £25,000

The LED revolution

LED lights have improved immeasurably, and now offer a great energy-efficient alternative to traditional bulbs and halogen spots.

- Individual LED bulbs and strips can be installed discreetly inside cabinets and drawers, under plinths and shelves.
- LEDs use 80 to 90% less energy than incandescent bulbs. LED Hut calculates that for every 60W bulb replaced, you would save £17 per year.
- LEDs offer a choice of 'white' lights ranging from warm to cool. A lighting designer can advise on the best choice for your scheme.
- The Philips Hue personal wireless lighting system allows you to adjust the brightness and colour of multiple bulbs from a smartphone. 'Quality light fittings, bulbs and LEDs will cost more but deliver much better results,' advises Sally Storey.



This Stoneham Evolve kitchen, from £27,000, features cool colour-changing LEDs in the cabinetry, splashback and ceiling cornice

SO TRY TO INTRODUCE COLOUR, STRONG SHAPES AND INTERESTING DESIGNS'

Mark Holloway, Holloways of Ludlow



A creative scheme by John Cullen Lighting helps to illuminate this double-height room. From £56 for eyelid under-cupboard LEDs

Buyer's guide

five,' suggests Mark Holloway of Holloways of Ludlow. 'The odd number means there is always one central pendant.' Or why not try strips of LEDs under the island to make it look like it's floating? Backlit splashbacks can also be striking, while lighting recesses, shelves and display areas will help add drama and mood.

INVITING DINING

In addition to pendants over the table, Sally Storey also suggests uplighting along the top of a banquette or fitted seating for a soft, inviting glow. Install a mirror behind the banquette and the reflection will 'double' your lighting scheme – great news if you are on a budget. For casual seating at a breakfast bar, LEDs at plinth level and set under the countertop will encourage guests to sit there.

LIGHTING GLASS

We all yearn for plenty of natural light by day but at night, large expanses of glass doors and

skylights turn into unappealing black holes. For skylights, you can add a recess around the perimeter with slot-in lights to fill the well with light. The beauty of LEDs these days is that they're so small, you can hide them anywhere. Alternatively, uplight from the cupboards and add fibre optics – it's a bit of fun and looks like stars. Never uplight to glass as all you'll get is a reflection of the light source. For bifold doors, your focus should be on lighting the outdoor space beyond. A great garden lighting scheme will double your entertaining area and create a beautiful view by night. And, if you are planning a basement area, consider false windows with light levels that mimic cloud movement – it will fool your brain into thinking you are above ground.

CHOOSING SURFACES

Planning your lighting scheme early on is a sure way to get you focused on how materials and light interact, and it may well

influence your cabinetry choice. For example, pale finishes and reflective surfaces will rebound light around the room, but a dark surface will absorb it. 'It's worth considering the reflective qualities of the worksurfaces,' says Graeme Smith, senior designer at Second Nature Kitchens. 'Materials such as stainless steel and sparkling quartz will maximise the effect of any lighting, while granite tops may require additional lighting.' Visiting a lighting specialist such as John Cullen, where you can see systems at work before you set foot in the kitchen showroom, is a good idea. But you will also find that many kitchen designers are well-versed in the effects of light and will be able to guide you, too.

TAKE CONTROL

Complex lighting schemes will require a control system such as Crestron and Lutron to help orchestrate the different effects. A home automation specialist

such as Cornflake can programme a bespoke system for you, letting you dim lights from your tablet, and even close curtains and turn on the TV and music, too.

SPECIALIST HELP

Your kitchen designer will understand the basic principles of task and decorative lighting, but if you're renovating a larger space incorporating living, dining, cooking and the garden, here's why it's worth employing a specialist:

- They're not tied to specific brands so can research the whole industry to get the products best suited to your kitchen and budget.
- As they know their LOR (light output ratio) from their CRI (colour rendering index), they take the guesswork out of choosing and positioning lights.
- They will work with builders/installers to ensure all cables and wiring is properly planned.
- They'll create a lighting scheme that enhances the look and functionality of your new kitchen.



For a designer look, try the iconic Louis Poulsen AJ wall lamp, £357, Skandium. It's available in eight chic shades

KEY CONTACTS

CEDIA (01480 213744 cedia.co.uk) Experts in all aspects of home automation, including advanced lighting.
IALD – International Association of Lighting Designers (iald.org) For the latest lighting styles and top-rated designers wherever you live.
John Cullen Lighting (020 7371 5400, johncullenlighting.co.uk) Offers chic lighting solutions and a complete design service.
LIA – The Lighting Industry Association (01952 290905, thelia.org.uk) Find consumer-friendly information and advice here.



RAFA NADAL

DEKTON. UNLIMITED.

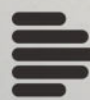
INDOOR & OUTDOOR SURFACES

COLOUR AURA NATURAL Collection

In order to become the number one in the world
you have to play unlimited, you have to win
on all surfaces indoors and out.

For this reason, Dekton aspires to always be at the edge
It is the number one option for indoor kitchens and bathrooms
and outdoor surfaces of all kinds.
Its physical features make it resistant, durable, aesthetic and versatile.

DEKTON IS UNLIMITED.

 **DEKTON®**
designed by **COSENTINO**

WWW.DEKTON.COM



COSENTINO UK: CENTRAL OFFICES AND LONDON CENTRE
Unit 10 Bartley Point/ Osborn Way/ Hook/ Hampshire/ RG27 9GX/ HQ: info.uk@cosentino.com

 [DektonbyCosentino](https://www.facebook.com/DektonbyCosentino)  [Dekton](https://twitter.com/Dekton)



A striking alternative to a standard boxy hood, Caple's 80cm Zaros ZA800, £779, has a black glass and stainless steel finish, LED strip light and maximum extraction rate of 753m³/h

NEED TO KNOW... COOKER HOODS & EXTRACTORS

An efficient extractor is essential for clean air in a hard-working kitchen, so how do you find the right one for you?



THE ESSENTIALS...

CHIMNEY HOODS The most popular design, these extractors come in a huge range of styles and widths to complement your choice of hob. They're mainly available in stainless steel and glass, while inverted shapes, inspired by commercial kitchens, help keep small spaces open and prevent bumped heads.

ISLAND HOODS Suspended over a central unit, large island hoods can't fail to make a

big statement. Cuboid and cylindrical stainless steel tubes are very on-trend, especially in ultramodern kitchens. Try Falmec, Best and Air Uno.

IN-CEILING EXTRACTORS

These are perfect if you're after powerful performance but want to keep your appliance hidden. Usually installed into a false ceiling or squeezed in between joists to hide the motor and ducting, they eliminate naturally

rising odours effectively and quietly. Check the extraction rates for your kitchen carefully to avoid a costly and inefficient installation. In-ceiling designs are controlled remotely and generally have built-in lighting.

DOWNDRAFT EXTRACTORS

The biggest innovation in recent years, downdraft extractors rise from inside the worktop, and some pop up automatically when the hob is turned on or if it

detects steam. They're invisible, silent and don't block the view across an open-plan space.

RECIRCULATING EXTRACTORS

While the aforementioned extractors use ducting to vent dirty air outdoors, there are also recirculating models that suck in air, filter it and send it back round the room again. You will see this type of system on decorative-style extractors that look like ornate pendant lamps.

FEATURE CHRIS HASLAM

So how does extraction work?

A powerful motor sucks up the sullied air from the hob area, which passes through a filter to remove grease and impurities. Then the air is expelled outdoors via a length of ducting pipe, which goes through an external wall.

What happens if my hob isn't near an external wall?

This is when you need to get clever. Consider a false ceiling or run the ducting between the ceiling joists – it's not possible to go in the opposite direction to the joists. Keep ducting as short as possible and avoid bends to not hamper performance. This will keep noise levels to a minimum, too. But you really do need to plan extraction at the start of your project.

Are there other options?

While ducted air is by far superior, there are also recirculation models that clean the air using grease filters and then pass the cleaned air back into the room.

I want to put my hob on an island, is this an issue?

It's not the problem it once was. A powerful ceiling-mounted extractor can be a discreet option – although do check that your ceiling height doesn't diminish that power. Alternatively, consider a downdraft extraction, which pops out of the worktop, removing grease and steam almost at source. Most of the manufacturers now have this option, and look too at hobs that have built-in downdrafts.

Downdraft sounds fancy – are there any drawbacks?

The extractor has to go somewhere when it recedes back into the worktop so expect to lose some cupboard space below the hob, and possibly ducting through the floor – although these models are available as ducted or recirculation. Also, even though they are suitable for all types of hob, you have to be careful when positioning next to a gas hob, as air is sucked from the side rather than above – so you could have issues with the flame blowing out. Downdraft also tends



Miele's sleek DA6890 Levantar 90cm downdraft hood, £2,175, has an extraction rate of 725m³/h



The 110cm Fly island hood, £2,499, by BEST, offers powerful, and super-quiet extraction



Neff's angular 90cm AirDeLuxe 200 chimney hood, £1,250, has four speeds and LED lights



Gorenje's eye-catching DQ4446X-UK wall-mounted hood, £600, is perfect for island installation, too



Electrolux Dia48cm EFA50700K, £399, is a great-value recirculating model that comes in three finishes



La Cornue's W. extractor hood is part of an exclusive coordinated range, priced from £4,860

Buyer's guide

Available in white curved glass or Corian, the Nabucco recirculating wall-mounted hood, from £1,018 (Dia48cm), Euroline, has four speeds and stylish LEDs

Neat and discreet, the Amadeus 120cm ceiling hood, £1,200, from Air Uno, is recirculating so no ducting is required

'IT'S HARD TO GET EXCITED ABOUT AIRFLOW AND CIRCULATION RATES, BUT GOOD KITCHEN VENTILATION AND EXTRACTION IS VITAL' *Neil Pooley, kitchen category manager, Miele*

to be one of the more expensive options, but you might be willing to pay the extra for the clear sight lines across your kitchen.

What size extractor will I need?

Conventional hood styles should be at least the width of the hob below – larger if you have an induction hob as vapours tend to dissipate wider than they do with gas. A 60cm induction hob should have a 90cm hood, while a 75cm hob will require a 110cm hood. Unless you opt for a statement extractor, it's worth choosing a design from the same range as your hob and oven as the trim and proportions will coordinate perfectly.

How do I work out the most efficient hood for my kitchen?

Good looks are key, but you should always choose a hood that will perform efficiently. It's a simple calculation: measure the volume of the room (H x W x L) and multiply it by 12. This is the number of times the air needs to be cleaned in one hour. For example, a kitchen

measuring H2.5 x W4 x L5m = 50m³. Optimum extraction rate required: 50 x 12 = 600m³/h.

And what about ducting?

When it comes to performance, your choice of ducting pipe and how it's installed is almost as important your choice of extractor hood. The most efficient ducting diameter is 150mm, and smooth, round, rigid ducting is better than flexible piping as the ribs reduce performance. Ducting pipe should not exceed 4m, and should be reduced by 1m for every 90° bend.

I want quiet extraction – what should I look for?

Search for the Quiet Mark logo or dB (decibel) rating of below 60dB to ensure extraction won't kill off conversation – the best are around 30dB. Opting for an external or remote motor will also reduce noise levels, essential in an open-plan kitchen. The motor is sited away from the kitchen, which can save on cupboard space, too.

Are there any other new technologies to look out for?

'Advanced Sensor Control (ASC) improves extraction performance automatically by adjusting the power needed as soon as smoke and steam are detected in the kitchen,' explains Jacqui Hocter, new product development manager at Best. And wireless connectivity enables smart extractors to communicate with the hob – try Miele, Siemens and AEG. Simply turn on the heat and the hood will start working at the optimum level. It can even adjust extraction rates according to the temperature on the hob.

What lighting options are available?

Look for hoods with LEDs rather than halogen lights built in. This will save energy, the bulbs last longer and they won't get too hot as you work underneath. Controlled by remote, in-ceiling designs usually come with built-in lighting, which can introduce useful task or decorative light to your kitchen.

KEY CONTACTS

AIR UNO 0113 201 2240 airuno.co.uk
BAUMATIC 0118 931 1110 baumatic.co.uk
BEKO 0845 600 4904 beko.co.uk
BORA 0845 338 1761 euroline.org.uk
BOSCH 0844 892 8925 bosch-home.co.uk
CAPLE 0117 938 1900 caple.co.uk
ELECTROLUX 03445 613613 electrolux.co.uk
ELICA 01252 351111 elica.co.uk
FALMEC 0845 338 1761 falmec.co.uk
FOSTER SPA 00 39 052 268 7425 fosterspa.com
FRANKE 0161 436 6280 franke.co.uk
LA CORNUE lacornue.com/en
MIELE 0330 160 6600 miele.co.uk
NEFF 0844 892 8989 neff.co.uk
SIEMENS 0844 892 8999 siemens-home.co.uk
SMEG 0844 557 9907 smeguk.com
WOLF 0845 250 0010 subzero-wolf.co.uk
WHIRLPOOL 0344 815 8989 whirlpool.co.uk



FEAST AT YOUR LEISURE

Big cooking made easy is our philosophy. Which is why our range cookers, with their numerous ovens, multiple hob burners and dedicated grills, are perfectly designed to make feasting easier for everyone.

Cake lovers, rejoice in the knowledge that the most delicious chocolate and almond praline filled raspberry macarons can be your creation.

Whether your tribe dines on culinary adventures or comforting pleasures, you'll find your favourite feast at leisurecooker.co.uk



Range CK90F232C

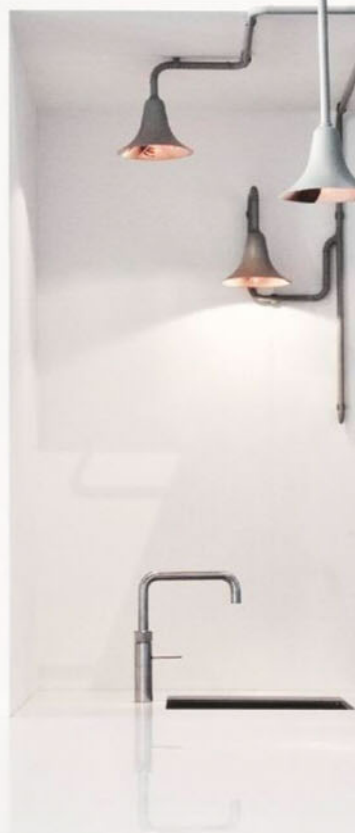


Every Caple appliance combines intuitive technology, functional engineering and contemporary design, through and through.

design.living

Tel: 0117 938 1900 www.caple.co.uk  

Image: top left, clockwise: steam oven SO209WH, coffee machine CM471WH, two single multifunction ovens C2150WH, two warming drawers WMD1355WH



HANG TIGHT

Where exposed ducting and service pipes have always been de rigueur in the land of pure industrial, we're loving the more decorative – and let's not deny it, feminine – approach of this lighting system by Bodie and Fou. It's flexible, allowing you to configure it to suit your space beautifully, and each of the shades is lined with copper for a touch of twinkle and a warm glow.

Light Forest OD1 ceiling light, W104-146 x D74-126cm, £659, Bodie and Fou

DECORATE...

The new industrial has a softer appeal, combining gritty warehouse chic with the welcoming comforts of home

Design ideas

INDUSTRIAL CHIC IS ONE OF THOSE timeless looks that's always in vogue, yet with an independent spirit. It's become a popular choice for kitchens as these rooms have been become larger, delivering warehouse-type spaces in even the most humble of semis. Plus,

the practical nature of the kitchen sits happily with the utilitarian feel. But often it comes with a sense of harshness, and even some issues around comfort. A new take on the look addresses that with softer, more organic shapes, added warmth and ordered beauty.

ARCHITECTURAL AIR

A painted brick wall is the classic backdrop of a warehouse space, but we're not all blessed with such easy shortcuts. There are now plenty of really effective wallpapers to help achieve the look but, if you are going this route, why not consider something decorative that incorporates architectural detail?

Kedleston Hall, from £60sq m, James Adam Mural from the Sir John Soane's Museum Collection at Surface View



FACTORY FINISH

Industrial chic requires some heavy-duty furniture and this new collection hints at girders and planks in the most elegant of ways.

Hyatt Canning industrial table, H77 x W180 x D90cm, £999; Hyatt Canning industrial bench, H45 x W180 x D45cm, £469; café chair, H84 x W35 x D38cm, £135; iron pendant light thread, H26 x Dia36.5cm, £4, all Barker & Stonehouse





SOFTLY DOES IT

Concrete is an obvious choice for an industrial-look floor, but it's not always easy to maintain. The latest ranges of vinyl floorcoverings are amazingly adept at recreating the look, with a little softness and warmth underfoot. This limestone-effect floor works equally well.

Designatex Manhattan limestone vinyl flooring, price on application, Polyflor

IT STACKS UP

Display is a great way to add character to your kitchen and open shelving can be dual-purpose, boosting storage and putting things you use regularly close at hand. This stacked system is simple but effective.

Mutto stacked shelving, from £79 for a box measuring H21.8 x W43.6 x D35cm, Funktion Alley



ALL DIMENSIONS

Bring together sharp lines in metal and concrete by thinking about pattern, texture and silhouette. Find inspiration in the geometric patterns that are so fashionable right now, and repeat the shapes and forms in lighting, seating and accessories.

Bar stools in iroko, H104 x W42.5 x D43.5cm, £265 each, Mar-den. Similar breakfast bar, Panco table, H110 x W180 x D51cm, £1,060, Lapalma at Chaplins. After Lowery concrete floor tiles, 20cm sq, £9 each, Smink Things. Cone pendant light, H49.5 x Dia39.5cm, £295, Alexander Mueller at Capsbury



PAIN^T IT *beautiful*

Florence Painted • Georgia Painted • Olympia Painted

Bring out the **designer** in you
with smooth painted ranges in
21 colours from **Kitchen Stori**



kitchen stori



@kitchen_stori



kitchen stori

KITCHEN
STORI
kitchenstori.com

Project profile

THE OWNERS Kathy Martin, her husband Paul, who works in sports marketing, and their children Evie, 10, Noah, 7, and Zack, 3

THEIR HOME A five-bedroom detached house in west London

THE PROJECT Creating a sociable open-plan kitchen as part of a ground-floor refurbishment

ROOM SIZE 5.7 x 4.3m (kitchen area only)

DESIGNER Ben Kempton at 202 Design

CABINETRY Bespoke American Black walnut bookmatched veneer with bronze paint effects, and handmade island painted in Gone Grey. 202 Design kitchens start at £45,000

BUDGET Around £50,000, cabinetry only



Fine dining

The couple were able to include both a bespoke breakfast bar and long table and still have plenty of space to spare

Natural fit

An interesting mix of earthy materials creates a unique and unified look in Kathy and Paul Martin's spacious new scheme

Feature SARAH WARWICK Photography ALEX MAGUIRE



Matt-grey cabinetry and lots of stainless steel didn't hit the right notes for Kathy and Paul Martin, when they moved into their west London home. 'It just wasn't to our taste,' explains Kathy. 'Though part of the appeal of buying the house was in doing it up and changing the kitchen.'

The couple met plenty of designers, but it was only when Kathy talked to Ben Kempton at 202 Design, that she knew they had found the right person. 'He made a kitchen for a friend of mine and it had lots of impressive details,' says Kathy. 'Ben really understood what we were after – it was a collaborative process.'

Creating a scheme that was both classic and contemporary, in a rich and interesting palette, was a key part of Kathy's brief. 'I didn't

want all one colour or material,' she says. The grey and white inframe cabinetry is combined with walnut veneer units, with a bronze paint-effect finish on the walls and sink area. 'The colours are warm and tonal, and it all blends together beautifully,' she adds.

A practical layout was also paramount for this busy household with three young children. 'We have a large extended family as well,' explains Kathy. 'So I wanted a sociable kitchen where I could engage with everyone.' A bespoke island with bar area and the dining table nearby provide convivial spots, while a pair of built-in ovens and other hidden features – including a drinks station and wine cooler – are more than up to the task of catering for everyone. 'When we have dinner parties everyone congregates in the kitchen,' says Kathy. 'It's such an integral part of our home.'



Hidden talent

The breakfast bar cleverly conceals the kitchen's work zone when viewed from the social areas of the room



Let light in

New floor-to-ceiling windows were fitted at the rear of the house helping ensure the dining and living areas and kitchen beyond are filled with natural light

DESIGN SOLUTION

Designer Ben Kempton explains...

What was the brief?

Kathy and Paul refurbished the entire ground floor of their house, and the existing modern-style kitchen felt cold in the new open-plan space. They wanted something more classic and warm. The brief was also to include as much storage as possible, so in the island there are pull-out drawers for pots, plates and cutlery, and a pull-out bin. There are more drawers under either side of the hobs and, for food, we positioned a larder next to the fridge so the two are together for unpacking.

How did you design the layout?

Due to the nature of the room, there had to be an island otherwise there would be very little work surface, and Kathy would have to keep running from one end of the room to the other. For the cooking area, we played with the notion of having a hob on the island instead of a sink, because it would make it more sociable and there wouldn't be washing up on show. But Kathy wasn't too keen on this idea because good extraction was extremely important to her, and she really wanted a feature light over the island. We solved the washing-up problem by including two deep sinks so dishes can be hidden in them.

Can you take us through the different materials and finishes used?

The kitchen was designed to have a classic yet unique finish. Kathy liked the American Black walnut veneer, which is stained, so it's not too dark, and she loved the warmth of the grey we created for the island cabinetry. Wall units, door handles and the base of the bar table are in a bronze paint-effect, and the grey bar stools have walnut legs, which help tie it all together.

Why did the couple opt for bespoke dining furniture?

It wasn't part of the original brief, but it came from the frustration of not seeing anything suitable off-the-shelf. Kathy did lots of trawling around but she couldn't find bar stools and chairs she loved, so we designed some for her.

And the worktop choices?

Neither I nor Kathy liked the idea of having just one surface style. The island is topped with Silestone, with marble either side of the hob and splashback, which creates a visually appealing place to cook. The dining table also has a Silestone surface, and this makes it feel solid and grand – the combination of black and white works very well together.



All in the detail

'It was crucial that the ovens were set at a high level so my youngest, Zack, couldn't open them,' says Kathy



Long island

Choosing Silestone meant Kathy and Paul could have a single jointless surface that's practical and aesthetically pleasing

'IF YOU'RE USING A MIXTURE OF FINISHES, IT'S BEST TO PARE BACK THE DETAIL, AS TOO MUCH WILL PROVE TOO BUSY' *Ben Kempton*

The details

CABINETRY Bespoke American black walnut bookmatched veneer **furniture** with bronze paint effects, and handmade island painted in Gone Grey. Around £50,000 for a similar design by 202 Design

SURFACES Worktops: Nero Marquina marble, £800sq m; Silestone in Lagoon, £1,100sq m; stained American Black walnut bookmatched veneer, around £350sq m, all 202 Design. Nero Marquina marble **splashback**, £800sq m, 202 Design. For similar oak **flooring** try The Reclaimed Flooring Co, from £116sq m. **Wall paint**, Off-White estate emulsion, £38 for 2.5 litres, Farrow & Ball. Try Casadeco Unis Fusion **wallpaper**, £43 per roll, TM Interiors

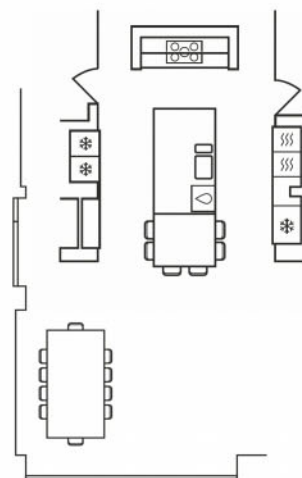
APPLIANCES Two built-in multifunction **single ovens** in stainless steel, £1,037 each;

two **warming drawers** in stainless steel, £562 each, all Miele. Four-burner **induction hob**, £965; gas **wok hob**, £536; integrated **fridge freezer**, £3,696; **wine cabinet**, £3,759, all Gaggenau. Integrated **extractor**, £384, Caple. Integrated **dishwasher**, £1,249, Miele

SINKS AND TAPS Claron 500-U sink, £366; Claron 180-U sink, £318, both Blanco. Nordic Square Twintaps **boiling-water and mixer taps**, from £1,190, Quooker. Zip Chilltap **chilled and sparkling-water tap**, £1,650, Zip

FINISHING TOUCHES Bespoke **dining table**, around £5,400; **dining chairs**, £1,088 each; **bar stools**, £1,174 each, all 202 Design. Light Drizzle rectangular **chandelier**, from £2,664, Ochre. Cornelia chrome glass **pendant lights**, £625 each, Holloways of Ludlow, are similar

The layout



Bespoke

kitchens & interiors since 1994





Some call it attention to detail.
We simply call it using the right ingredients.

A lot goes into a Rangemaster to ensure a lot comes out. Our cooker doors for instance, use a single pressed 0.9mm gauge outer door panel to prevent any warping over time.

The durable paint finishes are even identical to the ones used to coat Europe's tallest building, the Shard. Building a cooker in any other way, we believe, would be a recipe for disaster.

But don't just take our word for it. The proof is surely in the pudding, casserole, pie, soufflé...

Call 0800 804 6261 or visit us at rangemaster.co.uk



Built from experience

The grand **ILLUSION**

Mono magic

Bold chequered floor tiles create seamless continuity between the raised cooking level and dining space

**DESIGN WIZARDRY WAS NEEDED
TO INCREASE THE STORAGE
AND LIVING SPACE IN MEGHAN AND
GREGORY MOORE'S FAMILY KITCHEN**

Feature LINDA CLAYTON *Photography* RICHARD GADSBY

Project profile

THE OWNERS Meghan Moore, her husband Gregory, a market analyst, and their two children Poppy, 7, and George, 4

THEIR HOME A six-bedroom terraced white stucco townhouse in southwest London

THE PROJECT Redesigning their cramped kitchen to create more storage and a spacious dining area and boot room

ROOM SIZE 3.2 x 3.3m (kitchen area)

DESIGNER Tom Edmonds at Lewis Alderson & Co

CABINETRY Bespoke furniture painted in Dove Tale and Mole's Breath by Farrow & Ball. Kitchens start from £36,000, Lewis Alderson & Co

BUDGET Around £60,000



‘REFECTORY TABLES ARE GREAT, AS THE BENCHES TUCK UNDERNEATH FOR A COMPACT FOOTPRINT’

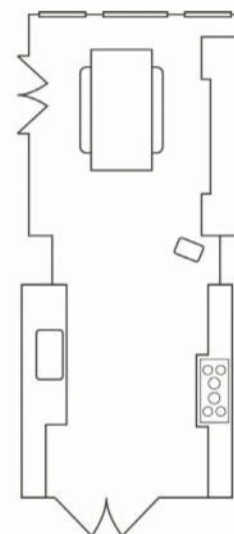
At first sight, the kitchen that came with Meghan and Gregory Moore’s new home didn’t require immediate attention. But up close, it was a different story. It had been given a lick of paint and new worktops, which turned out to be hiding a multitude of design sins. ‘It was only after we moved in that we realised just how bad things were,’ says Meghan, who, as a stay-at-home mum, was bearing the brunt of the situation.

Fortunately the couple knew exactly who to contact – Tom Edmonds of Lewis Alderson & Co, who had executed the perfect balance of style and functionality in their holiday cottage in

Somerset. ‘The previous owner’s kitchen designer obviously thought it needed an island because that’s what sells houses. But it was irritatingly narrow with an unreachable bin and made the rest of the kitchen too cramped for more than one person to use comfortably,’ explains Meghan.

So Tom’s brief was to declutter the room to make it feel bigger, while also including plenty of storage. ‘I was aware that I was asking for a lot, but was confident he could pull it off,’ says Meghan. And the result? A classic-style kitchen that has a place for everything. ‘I particularly love the boot area, which stops the kids abandoning their wellies, coats and school bags all over the place,’ she adds.

The layout





Time to reflect

The mirrored splashback is a bright idea, bringing plenty of light from the conservatory into the heart of the kitchen



Everything in order

A generous dresser serves the relaxed dining area. 'Every inch of space has been accounted for,' says designer Tom Edmonds



Standout style

The couple previously had lots of built-in appliances, but swapped them for a Lacanche range cooker, which is the room's main focal point



DESIGN SOLUTION

Designer Tom Edmonds explains...

How did you transform the layout?

Giving up on the existing island was the first step. Yes, they're desirable, but for the deep worktops, bar seating and sociable working space they offer. If an island doesn't perform any of these roles, you're better off without one. We also filled in an unused doorway with a shallow larder.

What other space-enhancing alchemy did you employ?

Mirrored glass as a spatial booster is another popular trick but it works best if the room has plenty of natural light. Here it forms a splashback around the sink and cook zone. We used antiqued mirroring because it already looks a bit dirty so you don't have to stress about keeping it pristine.

How did you declutter the room and gain more storage?

The position of the table hasn't moved, but originally there was a dresser either side. They provided lots of useful storage but the area was just too claustrophobic. Instead we went for one large dresser, and the wall units are double height.

Tell us about the new boot room

A tall cupboard for coats hides an unsightly bulkhead, while the smaller one has pigeonholes for shoes. We tucked a curved seating spot into one corner as well. It's ideal for taking shoes off and has a lift-up lid with welly storage inside. For continuity, we used furniture in the same style and colour as the kitchen.

And the flooring?

The monochrome tiles were a conscious move to fill the void left by the island, and the diagonal design makes the space seem wider. In this room, they also create a smart transition from the kitchen to dining area, and help modernise the classical cabinets. If you imagine the same room with pale, plain flooring, it would be less dynamic.



Boots and all

A once wasted corner is now fitted with beautiful custom-made storage

The details

CABINETRY Bespoke painted units, from £36,000, Lewis Alderson & Co

SURFACES Cabinet paint, Dove Tale and Mole's Breath estate eggshell, £53 for 2.5 litres, both Farrow & Ball. Polished River Valley granite **worktops** and **splashback**, from £540sq m, Lewis Alderson & Co. For similar black-and-white **flooring** try Belgravia Victorio stone quarry tiles, 280 x 280mm, from £95sq m, Natural Stone Co

APPLIANCES Macon dual-fuel **range cooker**, £4,074, Lacanche. Integrated **extractor**, £756, Westin. Fully integrated

fridge, £1,315; fully integrated **freezer**, £1,393, both Liebherr. Fully integrated **dishwasher**, £750, Miele

SINK AND TAP Undermounted **double-bowl sink** in stainless steel, £824, Kohler. Ionian deck-mounted **mixer tap** with rinse attachment, £384, Perrin & Rowe

FINISHING TOUCHES Refectory **table**, £2,520; **benches**, £870 each, both Lewis Alderson & Co. Homefield outdoor **wall lights**, £210 each, The Conran Shop. Library **step chair** in mahogany, £192, Artisan, is a more versatile option

**'OGEE PANEL MOULDINGS ON THE DOORS LIFT THE DESIGN
AND ECHO THE GRANDEUR OF THIS PERIOD HOUSE'**

Time for change

When David and Kate Johnson were forced to replace their kitchen due to a faulty boiler, they seized the chance to create a more family-friendly scheme

Feature **ALIX O'NEILL** Photography **LIND & CUMINGS DESIGN PHOTOGRAPHY**



David and Kate Johnson hadn't planned on overhauling their kitchen, but their old boiler system in the basement needed to be replaced and relocated, and the only way to do this was by removing the floorboards and demolishing the kitchen. However, the couple welcomed the opportunity – bearing the wear and tear of two boisterous dogs and four children, the room had seen better days.

The existing scheme looked onto an internal courtyard and garden, and boasted a central island that allowed both

vistas to be appreciated. David and Kate liked these aspects, so they decided to stick with a similar layout, but chose a more ergonomic cabinetry design that would suit the needs of their growing family. David also remembered fondly the kitchen his mother had in the 1960s, and sought to unite Nordic and Mid-Century elements in the new scheme. 'This is the perfect kitchen for hanging out with family and entertaining friends, as it feels modern and minimalist without being cold,' says Frank Harrington of Atlantic Plumbing & Heating, who project-managed the kitchen refit.

Project profile

THE OWNERS David Johnson, a company director, his wife Kate, a GP, their children Julie, 13, William, 11, Anna, 8, and Rebecca, 6

THEIR HOME A Victorian detached house in west London

THE PROJECT Replacing the existing kitchen and flooring

ROOM SIZE 6 x 7m

DESIGNER Pia Rosling at Sola Kitchens

CABINETRY Bespoke Aspen walnut and grey laminate units, from £15,000, Sola Kitchens

BUDGET Around £60,000



Bigger and better

Hard-wearing porcelain tiles are a practical flooring choice for a busy family kitchen. The super-large format gives the impression of more space, too



Let's go outside

Glass doors run along the entire back wall and open up on to the garden – perfect for parties

DESIGN SOLUTIONS *Project manager Frank Harrington explains...*

What was your overall brief?

David and Kate wanted a very functional kitchen for their family, with storage for schoolbags and drawers for sports equipment and clothing. They also asked us to factor in space for a food mixer and other baking paraphernalia, as Kate often bakes and cooks with the younger girls, plus a built-in bookshelf to accommodate recipe books.

Were there any particular challenges?

Yes, the room's L-shaped layout was one. Because the couple wanted their family to be able to all work in the kitchen together, we had to maximise the size of the island without compromising the flow in the room. So it had

to be narrow at one end in order to fit the space. They requested seating at the larger, garden end, too, so we designed an elongated pear-shaped breakfast bar, making sure that the narrower part of the kitchen didn't feel cramped. It also provides more storage and work space.

Any other clever design details?

We decided to create a slightly rounded wall built into the back of the island, as it was important that the sink and hob areas were shielded from view when sitting at the table. The wall is painted bright red on one side and tiled with mosaics on the other, providing both an interesting design feature and a practical solution to concealing kitchen mess.

What about storage?

The family's two dogs tend to shed a lot of hair, which ruled out too much open or decorative shelving. There's the slimline bookcase at the garden end of the kitchen, but otherwise all storage is concealed neatly behind doors.

And the flooring?

Replacing and refitting the boiler involved taking up the floorboards, then the surface had to be strengthened, levelled out and insulated before underfloor heating and new flooring could be laid. We chose porcelain tiles because the Johnsons wanted something modern and low-maintenance, and specialist grouting ensures they will look great for years to come.



Seeing red

The bold feature wall adds colour and drama to the scheme, while also serving a purpose



Go with the grain

Wooden detailing lends a retro edge to the modern units



Long shelf life

A built-in bookshelf filled with recipe books showcases the couple's love of cooking





‘The project started out of necessity and culminated in a dream kitchen that is both practical and beautiful’

Frank Harrington, project manager

Divide and conquer

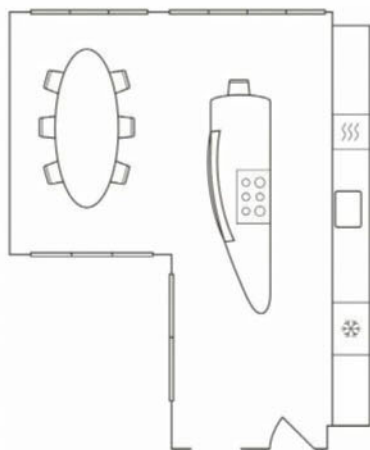
Filled with unusual features, the tailor-made island turns an otherwise simple scheme into something spectacular



Brilliant white

The bright palette makes the most of the light, while abstract artwork introduces colour to this area

The layout



The details

CABINETRY Bespoke Aspen walnut and grey laminate **units**, from £15,000, Sola Kitchens

SURFACES Composite **worktop** in Pure White, from £3,000m, Sola Kitchens. Trend Vitreo 206 mosaic **wall tiles**, £265sq m; Bluestone 120 x 120cm **floor tiles**, £126 each, both World's End Tiles

APPLIANCES Built-in **oven**, £865; built-in **combi microwave**, £829; **gas hob**, £619; fully integrated **dishwasher**, £429, all Neff. Classixx **chimney extractor**, £480; American-style **fridge freezer**, £1,299, both Bosch

SINK AND TAPS Kubus KBX undermounted **single-bowl sink**, £324, Franke. Oxygene Cucina single-lever monobloc **mixer tap**, £192, Gessi. Basic **boiling-water tap** in polished chrome, £890, Quooker

FINISHING TOUCHES Eero Saarinen-style marble oval Tulip **table**, £995, Vita Interiors, has this look. Eames DSW **chairs** in white, £329 each, The Conran Shop. STUA Monochrome Onda white **bar stool**, £239, Nest.co.uk. Stockholm **fruit bowl**, £18, Ikea. Try Etsy for a **wire animal sculpture** like this one, from £26. For a similar glazed **utensils pot** try Petersham Nurseries, £17.50

HEART OF THE HOME



Natural beauty

The sink is formed from the same Belgian hardstone as the worktops and overlooks bamboo plants housed in the screened area between the kitchen and hall



Happy hosts

The flooring and colour scheme flow from the kitchen throughout the interior for a sense of continuity

Project profile

THE OWNERS Bianca Bosman and Niels Oudega, owners of property developers Nobohome

THEIR HOME A two-bedroom apartment in Barcelona

THE PROJECT The ceiling was removed to reveal original beams above and a hall area was created with a glazed divider

ROOM SIZE 5 x 9m

DESIGNER Bianca and Niels designed the kitchen

CABINETRY Bespoke cabinetry made in old ship's timber

BUDGET The kitchen cost around £10,650 including appliances, shipping and fitting, or £14,200 excluding flooring and building work but including all finishing touches

All rooms lead from Bianca Bosman and Niels Oudega's kitchen in this former lingerie atelier, now a luxurious space designed with entertaining in mind

Feature **SALLY NARRAWAY** Photography **HOTZE EISMA/TAVERNE AGENCY**

Bright idea

Bianca and Niels' original plan was to have lights installed within the wooden wall shelves, but the timber was too hard so they commissioned a metalworker friend to create a steel plinth below to house LEDs



Firm believers that the kitchen should be at the centre of every home, Bianca Bosman and her partner Niels Oudega took this principle one step further by placing the kitchen at the very centre of their renovated Barcelona apartment.

Bianca wanted a warm atmosphere with an industrial vibe. 'We nearly opted for a white gloss scheme, but it didn't feel right,' she says. 'I wanted something more natural.' The couple found what they had in mind when they visited a reclamation yard near their main home in the Netherlands. 'The kitchen in the owner's office was made of old ship's timber,' says Bianca, 'I loved it and he agreed to make one in the same style.'

White metro-style wall tiles and metal details such as the air-conditioning tubes running around the newly exposed ceiling contribute

to the industrial theme, as does the glazed partition, which was designed to look like old factory windows. The eye-catching floor in coloured cement tiles was the final element. 'We wanted to include some traditional Spanish materials,' says Bianca. 'It was the most daring decision we made, and I like the way the pattern flows throughout the house.'

Bianca's favourite part of the design is the table, which was made in rustic timber, like the cabinetry. 'It is big enough for everyone to enjoy a meal together or to do their own thing, whether working, having a coffee or reading a magazine,' she says. 'It's really practical and has a lovely rugged look, so you don't need to worry about being careful with it. For us, life happens around the dinner table. It's great for entertaining and helps to make the kitchen really feel like the hub of the home.'

DESIGN SOLUTION *Bianca explains...*

Why have a central kitchen?

It is always the room that is the most fun; even if you have a dining room, everyone gathers in the kitchen at a party. Kitchens are just more laid back and homely and the atmosphere is the nicest. All of the rooms are connected to the cooking space. When guests come to stay, they arrive in a central area where everyone meets together.

What inspired the layout?

There was limited space, so it wasn't complicated. The dishwasher is by the sink and the oven was kept central as it's large. Light only

comes in from the front balcony so we kept that area clear. We left some soapstone shelving, which used to be part of the original sewing studio. This can be used for storage or seating, and we added wine racks below.

Where did you fit storage?

I wanted low-level units instead of looking at wall cupboards all the time. This lets the kitchen breathe. There is an undercounter fridge along with a larger fridge freezer in the hall. Here there are also tall cupboards for food or items like the ironing board and vacuum cleaner

– they're designed to look the same as the internal doors. And the washer dryer is out of the way on a patio that leads from the back bedroom.

How did the glazed partition come about?

We try to avoid halls when planning the layouts of our renovation projects, as they're not an enjoyable room to be in unless they're really big and impressive. Usually they are dark and often a waste of space. Here we used a glass wall into which we placed bamboo plants. It separates the spaces, yet still lets in the light.

Do you have any advice for creating a similar style?

Avoid making a kitchen look too heavy, for example by choosing a timber kitchen like this with a wooden floor. Keep the rest of the scheme, such as the walls light and clean. Also avoid isolating the kitchen design too much; it should fit with the rest of the house and not stand out.

What do you think worked particularly well?

We love our big table made from very old wood, which our guests can congregate around.

**'I WANTED AN
ECLECTIC FEEL,
USING LOTS OF
OLD THINGS,
WITH WHITE AND
FRESH COLOURS
TO KEEP THE
ROOM LIGHT'**



Group dynamics

A trio of aluminium pendants hangs low above the table, creating an intimate atmosphere for dining. 'We'd already picked the chairs and wanted the lighting to correspond – something that wasn't going to compete too much with the floor,' says Bianca

The details

CABINETRY Kitchen in old ship's timbers, around £4,700, Jan van Ijken Oude Bouwmaterialen BV

SURFACES For similar wall **paint** try Pure Brilliant White Kitchen+Matt, £18.99 for 2.5 litres, Dulux. For similar metro-style **wall tiles** try the Valencia white tiles, £164.47sq m, Fired Earth. 10194 **floor tiles**, £79.20sq m, Mosaic del Sur. Belgian hardstone **worktop**, £250sq m, Jan van Ijken Oude Bouwmaterialen BV

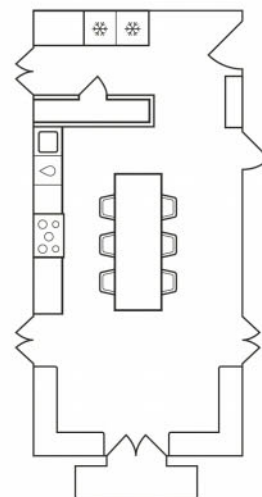
APPLIANCES Try Smeg for a similar black range **oven** with gas hob, around £2,440; **fridge freezer**, from £629, both Smeg. For similar integrated undercounter **fridge** try Indesit, £330.

For similar fully integrated **dishwasher**, try Bosch, £550

SINK AND TAP Belgian hardstone **sink**, £850, Jan van Ijken Oude Bouwmaterialen BV. For a comparable **tap** try the Rangemaster AquaClassic 2 with white lever handles, £87, Taps UK

FINISHING TOUCHES Try the Rafter's **table**, £900, Indigo. Ascaso Dream **coffee machine**, £425, Myespresso.co.uk. Vitra Eames plastic DAX 01 **armchair** in dark, £275 each, Heal's. Try the Jackson **pendant light** in rust, £69 each, Made. For similar black butterfly **chairs** try the Bloomingville, £219 each, Amara

The layout



Vintage style

An open shelving unit provides easy access and the opportunity to display crockery and glassware



Table talk

'This is where memories are created and friendships are made,' says Bianca

PLAN AND SHOP FOR...

SINKS & TAPS

Hardworking, beautifully designed and
a pleasure to use day after day



This Boffi scheme features a KWC side-lever mixer tap set into a Carrara marble surface. Kitchens from £36,000

Of all the decisions you will make for your kitchen project, the task of choosing the sink and tap can easily tumble down the priority list. Besides being an important part of the look, these are pieces that you will touch on a daily basis, so it's essential to get them right. Most of us will have a clear idea of the style we're setting out to achieve – be that modern, country, classic or industrial – and this tends to narrow down

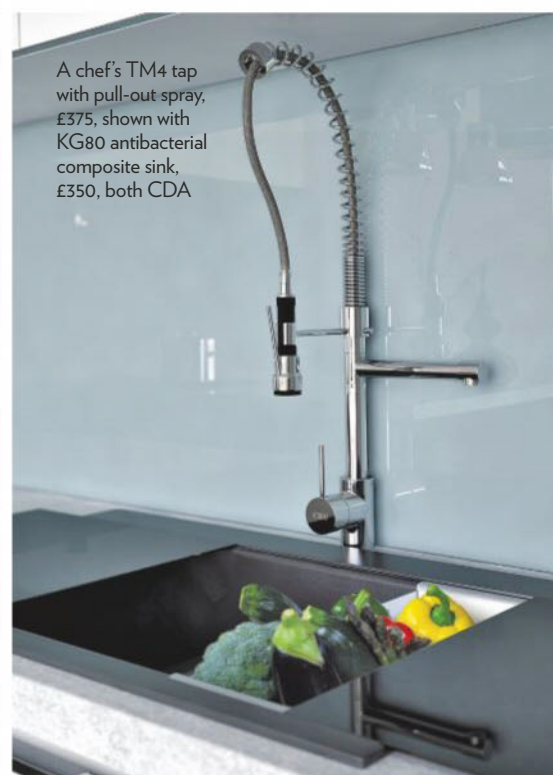
the options for sinks and taps: Belfast or a butlers sink for the country kitchen, sleeker lines for modern kitchens, with taps to match. One of the conundrums of buying a sink and tap is that there are few places you can visit to see a wide range (see overleaf for our favourites). With this in mind, your decision will often be made by looking at brochures and online with your designer, who will have a good knowledge of manufacturers, their quality and designs.



Vola wall-mounted mixer tap in Natural Brass 19, £810, in a Bulthaup b3 kitchen, from £50,000, Kitchen Architecture



The articulating Karbon tap, from £1,669, Köhler, in a Humphrey Munson Markham kitchen, from £35,000



A chef's TM4 tap with pull-out spray, £375, shown with KG80 antibacterial composite sink, £350, both CDA

BUYING A SINK

While you might be tempted to go with what you've been used to in the past, there's a surprisingly broad choice of sink designs out there. So take some time to explore all the options.

POPULAR FORMATS

INSET SINKS fit into a worktop cut-out with the edge overlapping the surface. These are the most common types of sink and they comprise a bowl (or multiple bowls) and an integral draining board. They are compatible with all types of worktop.

FLUSH-MOUNTED SINKS are similar to insets with the difference being that the edges fit level with the surface. 'A true

flush-mounted sink requires specialist templating and fabrication,' explains Steve Rutter, marketing operations manager at Franke. 'A more cost-effective way of achieving this look is to go for a low-profile inset sink, which lays just the thickness of the material onto the worksurface and is installed with the ease of a standard inset sink.'

UNDERMOUNTED SINKS sit below the worktop, with their edges concealed by the

surface. The core of the worktop will be exposed to water, meaning some materials aren't compatible, such as laminate. Wood can be used but will need to be well oiled to prevent water ingress.

INTEGRATED SINKS are constructed from the same material as the worktop and are either seamlessly joined or welded to it, or constructed from one continuous piece of material, such as stainless steel or some composites.

BELFAST AND BUTLER SINKS were originally designed for use in the butler's pantry. They're both deep, square and ceramic, but there is a small difference between the two – Belfast sinks have an overflow and butler sinks don't – which goes back centuries to a time when clean water was plentiful in Belfast but waste was discouraged in London.

MATERIALS MATTER

Stainless steel is still the most popular sink material choice (around 65 per cent market share) and it is hard-wearing, heatproof and easy to maintain, although it can scratch. Neutral in appearance, it often matches the finish of your appliances. Look for seamless soldering, quality 18/10 stainless steel – 18/10 refers to the chromium (18 per cent) and nickel (10 per cent) content in the steel – and a gauge of 0.7mm and over, which will make the steel rigid, stable and resistant to dents.

Ceramic, such as fireclay and porcelain, is non-porous, so it is heat- and chemical-resistant. It's the classic choice for a butler or Belfast design but can also be seen in standard insets to give a country look. There are some sharp, modern inset designs available, too. All ceramic sinks are tough and impact-resistant. They can chip if heavy pots are dropped into them, and very hot pans may crack the surface. Try Reginox, Köhler and Villeroy & Boch.

Composite sinks are available in a great range of colours, most commonly the neutrals

– white, several shades of beige, warm grey, cool grey, charcoal and black. Like composite worktops, they are man-made stone composed of crushed minerals mixed with a resin, which can then be moulded to shape. Most companies have their own formula and brand name for the material such as Franke's Fraganite, Astracast's Granite ROK and Blanco's Silgranit. All are scratch-resistant, non-porous and stain-resistant, with composites containing the highest percentage of stone being the most durable. Some can also be joined seamlessly to a worktop, such as Silestone and Corian.

SIZES AND FORMATS

Your sink needs to be generous enough in size to handle the chores you do on a regular basis comfortably, from doing the dishes for family gatherings to even washing the dog. But it also needs to be in proportion to the room. Large, busy kitchens can benefit from several sinks: one standard size; a bigger, deeper sink in the utility room; and an extra prep sink on an island. Smaller households or those wedded to the dishwasher can afford to downscale accordingly.

There's a wide variety of formats available, from single bowls to double-bowl models, that allow you to wash in one while items soak in the other. A one-and-a-half bowl sink offers similar versatility but requires less space, plus the smaller bowl is suitable for a waste-disposal unit. If you

mostly use a dishwasher, a single-bowl design may fulfill all your needs.

There are also some handy options to make good use of tricky spaces, such as corner sinks, which tend to be L-shaped or curved (try Astracast and Smeg), as well as designer models featuring sleek troughs, eye-catching ovals and bow-fronted finishes. 'Sink shapes are mainly angular and linear, while simplicity is still the buzzword,' says Mike Heath, product manager at Blanco. 'There's less demand for busy complicated styling.'

SINK DESIGN

Achieving a streamlined aesthetic is one of the biggest trends for sinks, partly because it gives any kitchen a sleek, high-end look but also because it's practical with few places for dirt to hide. Geometric shapes, flush-mounted, low-profile and integral sinks all tick this box, with carved draining grooves often preferred to a built-in draining board. 'Stainless steel will continue to be prevalent, with the likes of new materials such as tempered glass becoming more of a style statement,' says Luke Shipway, product manager at Caple. 'Bigger and deeper bowls will remain popular, too.'

Also making a splash are clever features that will help you get more out of your washing zone, such as integrated chopping boards, food trays, colanders and composite bowl covers that extend the worktop area – handy where prep space is limited. Try Köhler and Blanco.

'MORE MANUFACTURERS ARE MAKING THINGS EASIER BY OFFERING SINK AND TAP COMBINATIONS DESIGNED TO COMPLEMENT EACH OTHER, SO YOU ONLY NEED TO MAKE ONE DECISION, NOT TWO' *Steve Rutter, Franke*

Where to see sinks and taps on display

BLANCO

1 Victor Way, Colney Street, St Albans, Hertfordshire AL2 2FL The head office has a large showroom for the company's extensive range.

CROSSWATER

Lake View House, Rennie Drive, Dartford, Kent DA1 5FU This 10,000sq ft showroom can be visited in conjunction with your

retailer, by appointment only.

HANSGROHE AQUADEMIE

Units D1 and D2, Sandown Park Industrial Estate, Mill Road, Esher, Surrey KT10 8BL Open to the public by appointment only.

PERRIN & ROWE

Unit 1, Gateway XIII, Ferry Lane, Rainham, Essex RM13 9JY There's a dedicated

showroom at this factory, where you can touch and try out the full range of sinks and taps.

SINKSATION

Dormay Street, London SW18 1EY Features a variety of brands, from Carron Phoenix to Gessi.

FRANKE

Find your nearest at outlet franke.co.uk/moreinstore

Franke has dedicated 'More in Store' retailers, which have a good choice of sinks and taps on display in room layouts, with experienced staff on hand to help.

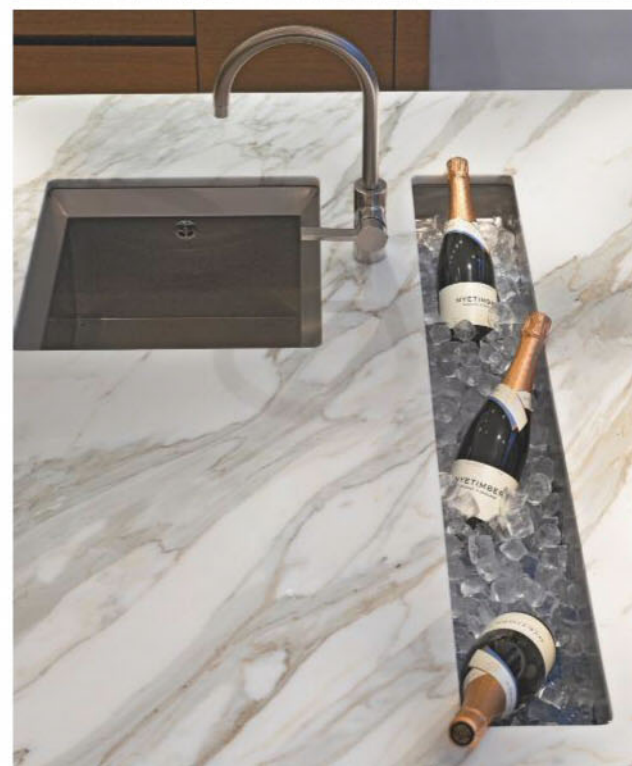
JOHN LEWIS

300 Oxford Street, London W1C 1DX The flagship store has the largest range of sinks and taps on show than any of its outlets, with some plumbed in, too.



**CLOCKWISE
FROM ABOVE**

The Kiora Z sink by Sieger Design for Duravit comes in a choice of colours from around £747 – optional cutting board in Epicurean black is £126. A deep-bowl fireclay sink, this classic Butler 800 by Shaws of Darwen costs £494. Kohler's 3188W Icerock trough sink and 3391 Poise sink with Tara Ultra mixer tap in Platinum Matt by Dornbracht is fitted in Metro bespoke kitchen by Roundhouse, from £35,000. State-of-the-art Blanco Jaron XL 6 S-IF sink is part of the Blanco Germany SteelArt series, around £1,104. This Corian design features a hidden sink, push-down tap and matching cover for when its not in use, from £450 as part of a worktop, from £310lin m. The Rochelle copper Belfast sink can be mounted or freestanding as its finished on all sides, from £742, Holloways of Ludlow





**CLOCKWISE
FROM ABOVE**
Bulthaup mixer tap within the company's b3 kitchen, price on request. The hi-tech Swan pull-out mixer tap has optional touch-screen controls, £5,609, Fima Carlo Frattini. Try the Regulator double-spout gooseneck tap in nickel with spray, from £9,025, Waterworks, for chic boiler-room style. Control the flow of water by simply touching the Zedra Touch tap in Starlight Chrome, around £673, Grohe. Modern meets traditional with the 4755 Provence bridge mixer in pewter with pull-out spray rinse from the Country Collection, £620, Perrin & Rowe. 4755 Provence ProSource steaming-hot water tap delivers hot and cold water, too. It comes with a four-litre tank, £999; or eight-litre tank, £1,299, AEG



CHOOSING A TAP

From classic beauties to sleek, modern angles and curves, there's a good-looking tap to suit all styles of kitchen, with most made to good engineering standards – it's the level of build quality that adds to the price tag. There are several standard formats available, all mixing hot and cold water to gain the required temperature.

TAP CHOICES

Standard mixer taps are a good, reliable choice. Most are monoblocs (ie made in one piece) but you can also find two-hole designs, such as bridge-mounted, which are made in a single piece but need a pair of holes cut in the worktop or sink. There are three-hole models, too, which consist of a spout and controls. For minimal clutter around the sink, wall-mounted taps are installed into the wall or on an upstand. Pot-filler taps are mounted above a hob or range cooker and will pour directly into pans on the hob, meaning you won't ever have to carry heavy pans of water across the kitchen. And you'll also find compact taps to suit small prep sinks – many companies have scaled-down versions of their standard taps to match.

MAKE IT USER-FRIENDLY

Most of us will pick a tap based on aesthetics, choosing one that suits the style of sink as well as a silhouette that appeals, but ergonomics are equally important. The operating part of the tap can vary, from levers on the side to lift-up levers on top of the tap. Try a few styles and find which you are comfortable using, bearing in mind that you may often be using your arm when your hands are dirty. Function is everything here. Don't be swayed by good looks if you find the tap difficult to use.

The action of using a good-quality model should be a smooth and graceful single motion without any sticking or resistance. Try out several to get an idea of how each feels in your hand, and look for taps with a solid body and ceramic discs instead of rubber washers – these give greater control over water flow and make the fittings less prone to wear and

tear. Also look at the height and shape of the tap along with your chosen sink. It should be tall enough to clear your biggest pot, 'and make sure it extends far enough over to make cleaning the sink easy,' recommends Chris Mossop of Harvey Jones.

POPULAR EXTRAS

Pro-style taps with pull-out rinses or sprays are a favourite choice for washing fruit and vegetables thoroughly or cleaning down the sink area, but check the bar pressure required. Many need a minimum of 1 bar, so aren't suitable for low water-pressure areas.

An optional function for your main tap is dispensing chilled, filtered water. Filter taps remove chlorine, along with other impurities, and reduce limescale, and can be standalone designs that are installed elsewhere in the kitchen. Boiling-water taps are the favourite of the moment, providing mains cold, hot and boiling water for making tea and filling pots and pans. There is now a great choice of styles available from the likes of Quooker, Franke and InSinkErator, with Perrin & Rowe now producing mini hot-water taps to go over prep sinks. All have safety locks and heat water on demand, which saves energy and eliminates the need for a kettle. But be aware that both filter and boiling-water taps have bulky tanks and mechanisms that will take up valuable cupboard space beneath the sink.

MATERIALS AND FINISHES

Chrome is perhaps the most popular finish but it may need polishing to keep it sparkling, while brushed stainless steel and nickel finishes tend to be lower maintenance. The

trend for warm metals and unusual materials has seen the launch of taps in brass, gold and copper, which look great alongside hardware in the same finish – try Olif and Tre Mercati. And, if you like a bit of standout style, try Vola's KV1 range of coloured taps.

TAP TRENDS

Timeless swan-neck shapes and square-spout designs have proved enduring, as they have a modern-classic feel that echoes the current trend in kitchen cabinetry. But there's also a big demand for smart tech. LCD touchscreens and electronic controls are becoming more mainstream, as are all-in-one taps that dispense filtered and boiling-hot water alongside a mains supply. Beyond this, there's a huge range of styles on offer to match your cabinetry, and a greater level of customisation available to coordinate your tap with a composite sink or its handles with your hardware.

WHERE TO BUY

Dedicated sink and tap retailers, high-street kitchen showrooms and specialist appliance stores will have a larger choice on show, with some plumbed in, so you can try them for yourself. They should also have staff on hand who can advise on good combinations of sink and tap, and explain the benefits of each product as well as provide aftercare.

While there are several companies online that sell sinks and taps, quality can vary greatly, so make sure you view products in store first and double-check your water pressure and dimensions. A reputable online supplier will offer phone support, have a UK-based address, a clear returns policy and after-sales service.

'REMEMBER THAT THERE ARE PLENTY OF INTERESTING TAP FINISHES TO CHOOSE FROM, AS WELL AS POLISHED CHROME' *Mark Holloway, Holloways of Ludlow*

Waste-disposal systems

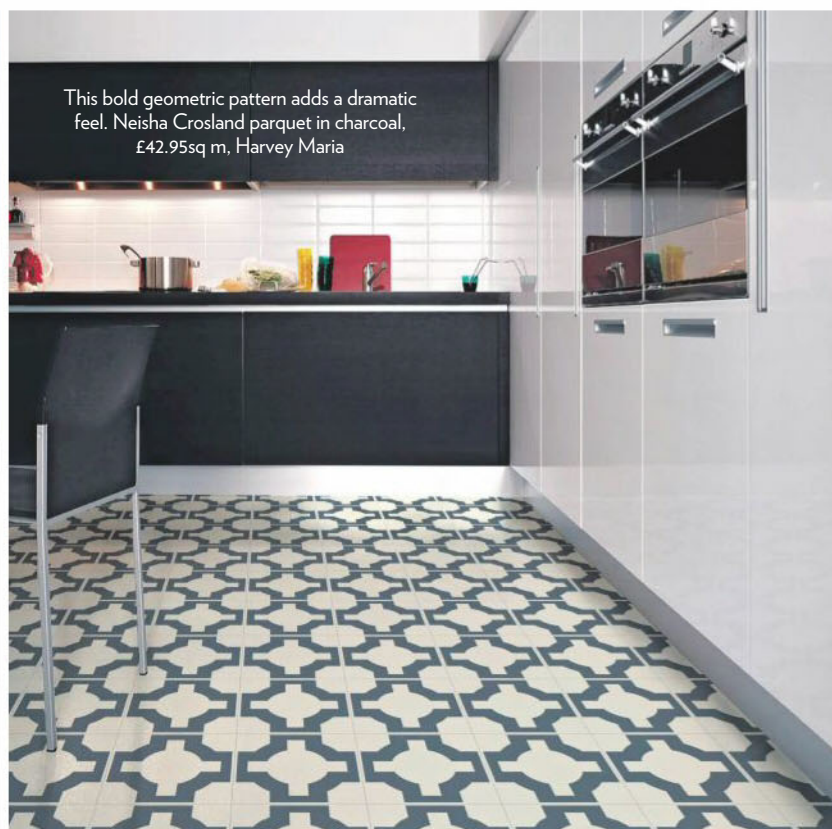
Installed below your sink, a waste-disposal unit grinds kitchen waste, leftovers and meat and fish bones (which aren't suitable for composting as they attract pests) into tiny particles, which can then be flushed away with water. Not only does this keep

odours from accumulating in your bin, it's a more eco-friendly way of disposing of food waste, preventing it from ending up in landfill. Most models come with a safety air switch, which is installed beside your sink – try InSinkErator and Franke.

NEED TO KNOW...

VINYL, LINO & RUBBER FLOORING

These smooth and resilient options are easy to care for and look super stylish in the modern-day home



Can you explain the real benefits of so-called resilient flooring?

The answer is in the name. This type of flooring can readily deal with spills, splashes and anything a busy household can throw at it. What's more, it's available in a great choice of colours and patterns, and it's soft and warm underfoot, too.

Isn't it all a bit 'budget'?

Not at all. Most of the modern products are a far cry from the 'linos' of old, and there is a good choice of hi-spec products that are suitable for retail spaces and restaurants, which means serious durability. Designs and shades have improved, too, so it can be an ideal choice, especially if you want block colour in a contemporary kitchen.

What colours and designs are available?

A very broad choice – probably more than any other type of flooring. Lino, vinyl and rubber are available in many colours, from bold brights to soft pastels, while luxury vinyl comes in a range of faux finishes that mimic wood, stone, tiles, metal, glass and even woven fabric, without any of the drawbacks of less resilient materials.

Are there patterned options, too?

Designers have put their name to ranges – see Harvey Maria's collaborations with Hemmingway Design, Neisha Crosland, and Cath Kidston.

How do lino and vinyl differ?

The term 'lino' is often wrongly associated with

cheaper vinyl products available on a roll. Real linoleum has quite a different aesthetic. It's made of 97% natural materials – usually cork or wood dust and ground rock minerals mixed with solidified linseed oil on a burlap or canvas backing. It's available as plain colours or marbled designs, and can be cut and joined to create various patterns, from simple chequerboards to intricate inlay arrangements.

So is lino the green choice?

It certainly is as it includes a good percentage of recycled materials and is biodegradable at the end of a long, useful life. Not only that, it's 100 per cent recyclable, plus it can be recycled many times without losing any of its performance properties.

‘LINO IS MADE ALMOST COMPLETELY FROM RENEWABLE MATERIALS – SUCH AS WOOD FLOUR, PINE RESIN, LINSEED OILS AND NATURAL DYES – IS WARM AND DURABLE, AND CAN BE RECYCLED’ *Helen Bridge, Sinclair Till*



Create interest by combining multiple shades. Marmoleum Modular lino in Welsh Moor, Cliffs of Moher, Trace of Nature and Rocky Ice, all from £40sq m, Forbo

THE ESSENTIALS...

LUXURY VINYL At the top end of the smooth flooring market, luxury vinyl is usually made from different layers of PVC, comprised of a base, the printed or design sheet, then a clear, protective covering to make the floor scuff- and spill-resistant. It's a super-durable flooring, available in a wide choice of colours and designs, that's often used in retail spaces and restaurants. Domestic ranges typically have

guarantees of 10 to 20 years. Try Amtico or Karndean.

CUSHIONED VINYL This has similar benefits to luxury vinyl, but at a slightly lower price point, so it's a good option if you are on a tight budget. The best cushioned vinyls come in a selection of different widths to minimise the number of visible seams where sections join. Take a look at the options from Avenue Floors or Leoline.

LINO Often confused with synthetic vinyl, lino is made from natural materials and is a great eco choice. With few chemicals, it's ideal for allergy sufferers, too. Hygienic, easy to clean, warm and quiet underfoot, it's available on the roll or as panels and squares that click together. There's a good range of neutral and modern colours, plus colours can be cut together to create patterns. The main manufacturer in the UK is Marmoleum by

Forbo Nairn; try Sinclair Till for designer patterns.

RUBBER Soft, warm, tough, practical, anti-slip and waterproof, rubber comes in strong, vivid and neutral colours, and can add a smooth or textured feel to your interior. Or, opt for the more traditional dimple effect to add a retro, industrial look or try the smooth, almost poured resin-like products from retailers such as The Colour Flooring Company.

Buyer's guide



Technological advances mean designs look even more authentic. Monmouth slate with Mirabelle cream stripping, £37.50sq m, Amtico



Available in different widths, you can create multiple looks with Tavel ultimate timber, £23sq m, Avenue Floors



Soft under foot, rubber adds a practical yet modern edge. Rachel Point rubber floor, £56sq m, The Colour Flooring Company

What do I need to consider when buying rubber flooring?

Not all rubber floors are created equal. Look for one that has a protective surface for toughness and stain-resistance, and check the eco credentials if buying green is important to you. Cheaper ones may contain very little – if any – natural rubber.

Tell us about the key trends

The weathered-wood style is big right now and is available from many manufacturers. Similarly, parquet – a new addition for Moduleo – is perfect for those wanting to make a statement, and can be used to create more bespoke flooring patterns. Wide wood-effect planks are also very popular, especially in large rooms, and look best when laid towards the source of the light.

How is synthetic flooring sold?

Vinyl, lino and rubber are available in sheets, although some of the most favoured designs come in individual tile or plank format, allowing them to be laid in similar patterns to tiles and wood, which adds to the feeling of authenticity. These tiles come in an assortment of squares and rectangles. Some luxury vinyl comes with an option of larger planks, which is a fantastic way to create the illusion of more space, particularly within an open-plan kitchen. Care needs to be taken with large formats in smaller spaces – go too big and you risk enclosing the room. Good sheet vinyl is available in 2-, 3- and 4-m widths.

Where can I buy it?

Sometimes, you can go directly to the manufacturer, who will be able to recommend local fitters, but vinyl, lino and rubber tend to be sold through flooring specialists – typically independent retailers or high-street stores.

What about installation?

How the floor is fitted is crucial. The finished appearance relies on the quality of the base over which it is installed. Find a professional installer who will ensure that the sub-floor surface is flat,

smooth, dry and fit for purpose, and that the correct adhesives are used to maximise the floor's lifespan. Some flooring can be laid over existing tiles or wood, but it is worth checking first.

Can I fit my floor myself?

While most of this flooring is designed to be fitted by a professional, a new breed of interlocking luxury vinyl has been created for simple laying. 'Installation can vary between brands and from room to room, so we'd recommend consulting with a qualified fitter and following the guidelines,' says Alice Dunbar, sales and design consultant at Harvey Maria.

And what kind of looks can I create?

A vinyl floor has more design potential than any other material. You can play around with laying patterns and add a further dimension with borders or motifs. What you may miss out on if you fit the floor yourself, however, is experience of the different looks you can create simply by varying the pattern. Experimenting with more intricate ideas is a striking way to introduce colour and interest. Current trends include herringbone designs and brick-effect or laying the planks diagonally to give an illusion of more space.

Are there any other benefits?

With so much choice, you can easily introduce different colours, patterns and finishes to 'zone' open-plan kitchen, dining and living spaces, while the uniformity of the product gives a clean finish that stops things looking muddled. If you've got a big space, have a look at ideas from retail spaces.

Any advice about looking after my floor?

Vinyl, lino and rubber requires little maintenance once it's installed. Sweeping or vacuuming regularly to remove dust, and lightly mopping with a gentle detergent is all that's needed. You should avoid using abrasive or ammonia-based cleaners as these will dull the floor. Flooring of all kinds can get damaged when scratched by stones and grit, so try to have a shoes-off policy.

KEY CONTACTS

AMTICO 0870 350 4090
amtico.com
AVENUE FLOORS
avenuefloors.co.uk
FORBO 0800 731 2369
forbo.com
HARVEY MARIA

0845 680 1231
harveymaria.co.uk
KARNDEAN 01386 820100
karndean.com
LEOLINE leoline.co.uk
MODULEO 01332 851500
moduleo.co.uk

POLYFLOR 0161 767 1111
polyflorathome.com
QUICK-STEP 0844 811
8287 quick-step.co.uk
THE COLOUR FLOORING
COMPANY 020 7254 3526
colourflooring.co.uk

SOLA*KITCHENS



121 Munster Road
London SW6 6DH
020 3004 0898
www.solakitchens.com

BESPOKE
SCANDINAVIAN
INTERIORS

WHERE TO SHOP FOR...

Pro-style appliances are a must for the keen cook, offering restaurant-quality results from home



ICB606CG dual fuel range with chargrill and teppanyaki, £20,256, Wolf



AEG

03445 611611, aeg.co.uk

AEG has a history dating back to 1887, when it was founded in Berlin. Today, the company is a household name, supplying an impressive range of affordable home appliances, including its latest ProCombi Plus combination steam oven with steaming, stewing, bain marie, baking and roasting settings. There's even a vacuum-sealer drawer, so you can impress guests with professional sous vide-cooked dishes.

ALPES INOX

Available in the UK from Fourneaux de France, 01202 733011, alpesinox.com

Steel is the name of the game here – this Italian, family-owned company offers a range of high-end, free-standing kitchen units, plus built-in sinks, ovens and hobs. Made of the highest-grade stainless steel, designs are sophisticated and sleek, yet also eminently practical – the material has long been the choice for professional kitchens, thanks to its hygienic and robust properties.

BARAZZA

Available in the UK from Euroline Sales & Marketing, 0845 338 1761, barazza.co.uk
Hailing from northern Italy's 'Stainless Steel Valley', Barazza was established over 40 years ago by brothers Antonio and Pietro, and has a strong reputation for creating cutting-edge appliances. Flush-fitted gas hobs integrated into steel worktops are the company's speciality, and latest developments include Silk Steel nickel-coated worktops and Feel built-in ovens with an anti-fingerprint stainless-steel finish.

BORA

020 3693 1390, bora.com

This Bavarian manufacturer has been around for less than a decade, yet is already known for its innovative cooktop extractors. Built into hobs of all types, from induction and gas to teppanyaki plates, the patented extractor technology is designed to draw off vapours from saucepans in a downward direction. Quiet, super-efficient, energy-saving and easy to clean, the products, says inventor Willi Bruckbauer, offer the high-performance levels expected of a professional kitchen.

ELECTROLUX GRAND CUISINE

00 46 8738 6050, grandcuisine.com

This exclusive collection of appliances was developed to allow dedicated home cooks the opportunity to recreate restaurant-quality food at home. The cooking system includes nine products, all with touchscreen technology, from a blast chiller to a precision vacuum sealer and sear hob. With prices from £43,000 for a set of four products and a personal chef advisory service, the collection is clearly designed as an investment purchase. See the products at Poggenpohl's London Waterloo showroom.

FALCON

0800 804 6261, falconappliances.com

Part of the AGA Rangemaster group, Falcon's heritage as a leading UK manufacturer of professional catering equipment spans more than 75 years. Today, its robust range cookers are designed to bring professional-build quality to the domestic market, but with a more affordable price tag than some of its

competitors (prices start from £2,500). Falcon range cookers are still manufactured in the UK.

GAGGENAU

0344 892 8988, gaggenau.com

When a company has been around for more than 300 years, you know it's doing something right. Gaggenau has always produced metal consumer durables, but these days, it enjoys an enviable reputation for the performance of its luxury built-in appliances. Prices are at the upper end of the scale, but you can expect top-notch quality materials, including stainless steel and aluminium, and the best of German engineering and design. Sous-vide cooking is introduced this autumn with the new Combi-steam 400 oven with precision temperature settings.

KITCHENAID

0344 499 0101, kitchenaid.co.uk

Since the introduction of its iconic stand mixer in 1919, American brand KitchenAid has built on its reputation for durable design to create a complete product line, from utensils to large appliances that offer professional performance. Pro-style products include the Twelix Artisan oven with steam and convection options, and the Chef Touch sous-vide system with vacuum machine, steam oven and shock freezer for rapid chilling and freezing.

LACANCHE

Available in the UK from Fourneaux de France, 01202 733011, lacanche.co.uk

Deep in the heart of Burgundy is the village of Lacanche, where the eponymous company has



Lab 1PLB3T gas hob,
£1,560, Barazza



Chef Touch tower with
combination steam
oven, £1,752; vacuum
pack machine, £2,370;
and shock freezer,
£4,731, KitchenAid



W Collection
induction table,
from £15,700, and
extraction hood,
£4,700, both
La Cornue

been producing hand-manufactured range cookers for over 200 years. Developed alongside range cookers by sister brand Ambassade de Bourgogne, Lacanche products have a reputation for professional-quality construction, developed for the discerning French chef. Choose from 27 enamelled colours and select your own oven and hob configuration. Working displays are on show at the Fourneaux de France showroom in Poole.

LA CORNUÉ

0870 789 5107, lacornue.com

Albert Dupuy founded La Cornue in 1908 to produce his patented vaulted oven, designed to concentrate the natural circulation of hot air to retain natural moisture and enhance taste and texture. Now run by his grandson, Xavier Dupuy, the company still makes and equips each range cooker to order in its workshops just outside Paris. The latest model is the Château 150 in a contemporary carbon fibre matt black finish – a statement piece. See and try out the products at Divertimenti, in west London.

SAMSUNG

0330 726 7864, samsung.com/uk

The Chef Collection is a premium range of appliances, developed by electronics giant Samsung in collaboration with selected Michelin starred chefs, including Daniel Boulud and Michel Troisgros. Bringing the functionality and sleek good looks of a professional kitchen into the home, the range includes an oven with Gourmet Vapour technology to maintain moisture and control temperature, and an induction hob with Virtual Flame technology

for accurate and easy control. Available at Harrods, John Lewis and Currys PC World.

STEEL CUCINE

Available from Bradshaw Appliances,
01275 343000, steel-cucine.com

Founded almost a century ago to supply professional ovens, this Italian, family-run company now offers its luxury, hand-built range cookers to home cooks. Designs boast accurate temperature control and top-quality steel construction, while a recently launched limited-edition collection of Le Creuset's classic colours in a matt finish will introduce serious style credentials. There are also hoods, hobs, fridges, worktops and sinks to help you create a coordinated look in your kitchen.

VIKING

Available from Middleby
UK, 01925 821280,
vikingrange.com

Unable to find a range that would team the cooking power and features of a professional model with a design feasible for home use, Fred Carl Jr decided to create one himself. That was in 1987, and the sturdy, powerful, free-standing range cookers are now part of a luxury American line that includes hobs, ovens and warming drawers, as well as refrigeration and outdoor grills.



ProCombi Plus BS836680KM
combination steam oven, £1,500,
and Vacuum sealer VS92903M,
£1,600, both AEG

V-ZUG

0843 289 5759, vzug.co.uk

The Swiss know a thing or two about precision and this premium appliance specialist, established in 1913, is definitely no exception. The company is renowned for its innovative use of steam in appliances, including ovens, as well as washing machines and dishwashers. Its award-winning combi-steam oven is designed to deliver pro-style results, with sous-vide and SoftRoasting settings, while the induction hobs offer minutely precise temperature control.

WOLF

0845 250 0010, subzero-wolf.co.uk

Seventy years producing equipment for commercial kitchens gives American brand Wolf a well-earned pedigree. Today, it offers luxury, powerful dual-fuel range cookers designed to suit the home chef, with dual-stacked sealed burners for excellent control – from searing heat to a breath of flame. The built-in collection includes a new professional M series oven with Wolf's trademark red knobs and generous 125-litre capacity. See it for yourself at the company's central London showroom.



KITCHENS AND INTERIOR SOLUTIONS



QUALITY - ELEGANT - AFFORDABLE

Available throughout the UK, including 8 exclusive showrooms:
Dorking, Hammersmith, Hampstead, High Barnet, Loughton, Palmers Green,
Twickenham and Wimbledon.

SCHMIDT

SCHMIDT UK - 01634 311 247

LIVING THE DREAM

BEAUTIFUL TOUCHES FOR YOUR NEW KITCHEN AND
INSPIRATIONAL ESCAPES FOR DURING THE BUILD...



FULLY FURNISHED

Best known for beds and sofas, online retailer Loaf also sells a great range of dining furniture including kitchen tables, benches, chairs and storage. You can now try before you buy at the company's first store, Loaf Shack, which is a relaxed 7,500sq ft-space in Battersea, London. So relaxed in fact, it has its own ice-cream parlour and 'chill-out areas'. Loaf Shack, 255-259 Queenstown Road, London SW8 3NP, 0845 459 9937, loaf.com

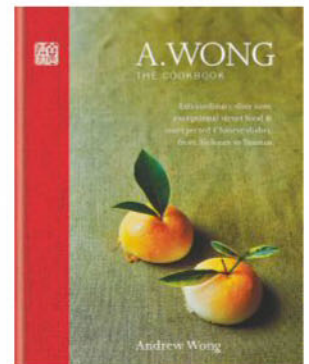


BRIGHT & BEAUTIFUL

Brabantia's new colourful corkscrew has a good, strong grip and a large turning handle for ease of use. Priced at £5.75, it's available in four colours and is a great addition to the company's Tasty Colours range of utensils, chopping boards and knives – so all your prep needs are covered. Brabantia, 01275 819119, brabantia.com/uk.

SHARED WITH LOVE

Andrew Wong believes that cooking is a source of friendship and his food is considered some of the best Chinese fare in the UK. *A. Wong The Cookbook*, named after his London restaurant, features more than 100 authentic recipes, ranging from dim sum to Dong Po slow-braised pork belly. Each dish is influenced by Wong's travels across China, inspired by street food and fine dining.



Buy this book at the special price of £17.50 (usually £25) including free p&p, by calling 01903 828503 and quoting A.Wong/MB628. Offer subject to availability, please allow 7 days for delivery.



TIME FOR TEA

Inject Scandinavian style into teatime with the Halv Åtta tableware by Swedish design brand Vardagsbruk. The award-winning Half Past Seven stoneware, including a teapot, milk jug and coffee and tea mugs, has great silhouettes and is available in black, white, blue, olive green and a new shade of purple. Around £51.87 for a teapot, available at clippings.com

Pan for all seasons

We love the simple forms of the new ABCT aluminium and ceramic containers but the real surprise is just how versatile these pieces are. Use them to serve salad, store dry goods, keep leftovers, or simply add a handle to transform them into pans – the wood lids then become pan stands. From £38 for the Dia16cm casserole.

Available at Do Shop, 020 7836 4039, do-shop.com





BAKED TO PERFECTION

The smart grey silicon bakeware by Sabichi turns out perfect results time after time. With flexible cake 'tins' to matching whisks, spoons and spatulas, prices start at £2 for a set of measuring cups, 01909 544570, sabichi.co.uk

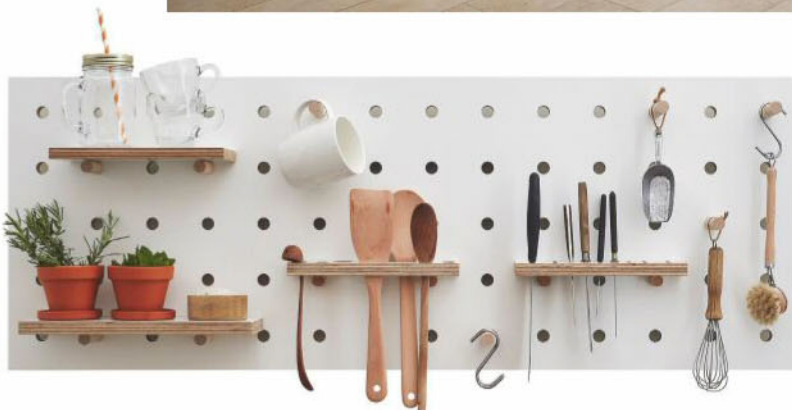


AT YOUR SERVICE

Accessories can make a room but don't worry if all your budget has gone into your kitchen. The Sittning collection of sharing tableware includes wooden boards, from £4, this set of five stylish serving spoons, £13, and glass jugs, from £12, Ikea, 020 3645 0000, ikea.com

WEEKEND BOLTHOLE

When the going gets tough, what could be more restorative than a pampering spa weekend? The new Gainsborough Bath Spa is the first hotel to offer access to the historic city of Bath's natural thermal waters – just part of a luxury spa that also has a sauna, steam room, ice alcove and relaxation rooms, plus an Aroma Bar where you can blend your own oils. The hotel has 99 restful rooms as well as an Asian-influenced restaurant headed by Michelin-starred chef Johann Lafer. Recharge your batteries further with the city's shopping, sights and history. Rooms from £285 per night, 01225 358888, thegainsboroughbathspa.co.uk



Off the peg

Nikki Kreis hit on a great storage and display idea in the shape of the Peg-it-all board, and she's followed it up with a Chef's Edition – a clever design that includes knife and utensils racks, a condiments tray and a deep tray that can be combined with existing pegs and shelves from the range to cater especially for the kitchen. Made from sustainably sourced birch plywood, it has great utilitarian charm and costs from £125 for a board measuring H114 x W42cm, 020 7837 0820, kreisdesign.com



LIGHTING THE WAY

Housed in an old Art Deco cinema, the new Heal's concept store on London's Westbourne Grove is both a lighting showroom and a modern design hub. Browse the extensive libraries of fabrics and visuals for bespoke furniture – including kitchens – and get advice from an in-house style team. Heal's, The Queens Building, London W2 5AA, 020 7896 7451, heals.co.uk

HOT STUFF

The new Sizzle & Serve cast-iron cookware will happily move straight from the oven, any type of hob and even a barbecue to the table, making it great for entertaining. There are three sizes of gratin dish plus an oval platter; each has a maple stand to protect surfaces. From £13 for a Dia15cm gratin dish, Judge, 0117 940 0000, judgecookware.co.uk



HEART FELT

Practical and beautiful, these covetable grey felt bags, boxes and storage containers by German company Greybox will bring order to your belongings. Starting at around £43 plus p&p, greybox.de

3 new cooking classes in the South East

DAILY BREAD

London's favourite baker, Gail's, is hosting a series of classes at the Blackheath shop. Head baker Roz Bado is on hand to help with a choice of three classes: Basics Of Bread Making, Afternoon Tea and a Bread Making Masterclass over two afternoons. The four-hour courses start at £100 and numbers are limited to eight, 020 8852 3127, gailsbread.co.uk



TO MARKET

Miele is taking cooking to the street with a series of demonstrations and events with some of the star producers at London's famous Borough Market. Cook French cuisine with stallholder Noel Fitzjohn, enjoy soul food from the Caribbean, a taste of the Med or tea-tasting from Sri Lanka. Tickets from £45, 0300 160 6610, miele.co.uk

MASTER CHEF

Get to grips with the latest Panasonic ovens and hobs in the luxurious Hartnett Holder & Co restaurant at Lime Wood hotel in Hampshire. The restaurant is run by Angela Hartnett and Luke Holder, and new cookery school HH&Co Backstage offers lessons with top-notch teachers and ingredients. Priced £120 for a half day, £210 for a day, both include lunch, 023 8028 7162, limewoodhotel.co.uk



AISLING

artisan furniture

For those who appreciate the finer things in life.



Find your nearest Aisling retailer at:
www.aislingfurniture.com

GO-TO POTS

Bright **storage** ideas to pep up the kitchen counter



1



2



3



4



5



6



7



8



9

FEATURE JACKY PARKER

1 The Tira earthenware storage jars with wooden lids have a global style to suit modern and retro kitchens, H23 x Dia9cm, from **£10, Habitat**. 2 The airtight Birdie cans are a flight of fancy, with the smallest measuring H12.5 x Dia10cm, from **£13, The Scandinavian Shop**. 3 Ivali handblown glass container with leather and ash lid, H15 x Dia15cm, **£28.50, LSA**. 4 Metal box with lid in zinc, large, H22 x Dia15.5cm, **£10, H&M**. 5 A design classic, these round clip-top green jars would look good grouped together on display, **£5, Kilner**. 6 Created from the metals of the moment, the Ayasa stackable containers in

spun brass or copper with Neem wood lids will develop a rich patina over time, H9.7 x Dia10.2cm, **£40 each, Tiipoi at Southbank Centre Shop**. 7 Full of retro charm, the bone china Anna Mint canister is new from Danish design company SuperLiving, H15 x Dia10cm, **£28, Northlighthomestore.com**. 8 Geometrics are still popular patterns. This trio of cream and black canisters are made from glazed porcelain with bamboo lids, H12.3 x Dia10cm, **£18 each, Bloomingville**. 9 This glass jar with relief text offers vintage charm at an affordable price, H21 x Dia12cm, **£5.99, H&M**



The heart of your home

Carvers of Wolverhampton
www.carverscookercentre.co.uk

Coopers Appliances
www.coopersappliances.com

Coopers Stores
www.coopers-stores.com

Edwards & Godding
www.edwardsandgodding.co.uk

Martins of Hawkhurst
www.martinsofhawkhurst.co.uk

Nailsea Electrical
www.nailseaelectricalonline.co.uk

Range Cookers of Chester
www.rangecookers.co.uk

Robeys
www.robeys.co.uk

Spillers of Chard
www.cookercentre.com

Walter Dix & Co Gateshead
www.wdix.co.uk

01202 733011 | www.lacanche.co.uk | info@fdef.co.uk
LACANCHE, BURGUNDY, FRANCE SINCE 1796

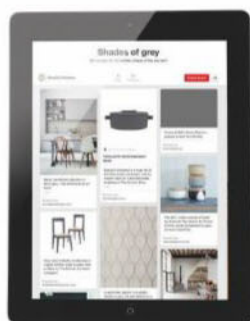
Kitchen by: PMH Interiors Ltd - www.pmhinteriors.co.uk

EASY WAYS TO A BEAUTIFUL KITCHEN



1 Sign up to our newsletter...
...and get all the latest kitchen news and inspiration delivered straight to your inbox every week

2 Find looks you'll love...



...for your moodboard at pinterest.com/lovekitchens



3 Invest in a great start...
...our expert mini guides are packed with ideas and expert advice, priced at just 79p

Download at 

...plus back issues of *Beautiful Kitchens* for great ideas on the go

Kitchensourcebook.co.uk

KITCHEN SOURCE BOOK

Useful contact details for the main kitchen companies appliance manufacturers and fixtures and finishes for your scheme. Find this issue's extra stockists on page 140

COMPLETE KITCHEN SOLUTIONS

ADAPTATIONS 020 8942 9868
adaptations.uk.com
ALNO 01924 487900 alnokitchens.co.uk
BAKER & BAKER 01787 279119
bakerandbaker.co.uk
B&Q 0845 609 6688 diy.com
BARNES OF ASHBURTON 01364 653613
barnesofashburton.co.uk
BESPOKE KITCHEN DESIGN 0800 169 3979
bespokekitchendesign.co.uk
BETTA LIVING 0808 149 8214
bettaliving.co.uk
BOHEN 0800 862 0220 bohen.co.uk
BRITISH STANDARD 020 7870 7688
britishstandardcupboards.co.uk
BROADWAY KITCHENS 0845 505 4404
kitchensbybroadway.co.uk
BULTHAUP 0844 846 7810 en.bulthaupt.com
BURBIDGE 024 7667 1600 burbridge.co.uk
CAPLE 0117 938 1900 caple.co.uk
CHALON 020 7351 0008 chalon.com
CHAMBER FURNITURE 01959 532553
chamberfurniture.co.uk
CHARLES YORKE 01623 756080
charlesyorke.com
CHISELWOOD 01522 704446
chiselwood.co.uk
CHURCHWOOD DESIGN
01298 872422 churchwood.co.uk
CLAYTON CABINETS
01363 83615 claytoncabinets.co.uk
CLIVE CHRISTIAN clive.com
COCOCUCINE 020 8968 9555
cococucine.co.uk
COTTESWOOD 01608 641858
cotteswood.co.uk
CROWN IMPERIAL 01227 742424
crown-imperial.co.uk
DADA dadaweb.it
DAVONPORT 0845 468 0025
davonport.com
DESIGN MATTERS
01628 531584 dmkb.co.uk

DESIGNSPACE LONDON 020 7487 5077
designspacelondon.com
DEVOL 01509 261000 devolkitchens.co.uk
DOCA 020 3603 8835 docauk.com
EVITAVONNI evitavonni.co.uk
EXTREME DESIGN 0845 172 8078
extreme-design.co.uk
FIRED EARTH 0845 366 0400
firedearth.com
GREAT BRITISH KITCHENS & INTERIORS
01959 532233 handmadekitchens.co.uk
GREEN AND FAY KITCHENS
0800 078 7723 greenandfaykitchens.co.uk
HALCYON INTERIORS 020 7486 3080
halcyoninteriors.com
HANDMADE KITCHENS DIRECT 01202
475515 handmadekitchens-direct.co.uk
HARVEY JONES 0800 389 6938
harveyjones.com
HIGHAM FURNITURE 0800 047 0235
higham.co.uk
HOLLOWAYS OF LUDLOW 020 7602 5757
hollowaysofludlow.com
HOLME TREE 01530 564561 holmetree.co.uk
HOMEBASE 0845 077 8888 homebase.co.uk
HOWDENS howdens.com
IKEA 0845 358 3363 ikea.com
IN-HOUSE 01661 842304 inhouseuk.net
IN-TOTO 01924 487900 intoto.co.uk
JETTE KITCHENS 0113 232 3233
jettekitchens.com
JOHN LADBURY & CO 01707 262966
johnladbury.co.uk
JOHN LEWIS 03456 049049 johnlewis.com
JOHN LEWIS OF HUNGERFORD
0700 278 4726 john-lewis.co.uk
JOHNNY GREY 01730 821424
johnnycastle.com
KITCHEN ARCHITECTURE 020 8785 1960
kitchenarchitecture.co.uk
KITCHENS INTERNATIONAL
01506 862780 kitchensinternational.co.uk
KIT STONE 020 7371 9997 kitstone.co.uk

KÜTCHENHAUS 0161 855 2743
kitchenhaus.co.uk
LANDMARK 01208 73285
landmarkkitchens.co.uk
LAURENCE PIDGEON 020 7610 6166
laurencepidgeon.com
LEICHT leicht.com
LEWIS ALDERSON & CO 0845 474 0854
lewisalderson.com
MAGNET 01325 469441 magnet.co.uk
MARK DAVID 01279 868500 markdavid.co.uk
MARK WILKINSON FURNITURE
01380 850007 mwf.com
MARTIN MOORE & COMPANY
0845 180 0015 martinmoore.com
MASTERCLASS KITCHENS 01792 790088
masterclasskitchens.co.uk
MATTHEW MARSDEN FURNITURE
01257 450413 mmfurniture.co.uk
MCCARRON & CO 01380 859299
mccarronandco.com
MEREWAY KITCHENS 0121 706 7844
merewaykitchens.co.uk
METRIS 01325 505590 metriskitchens.co.uk
MOWLEM & CO 020 7610 6626
mowlem.co.uk
NEIL LERNER 020 7433 0705 neillerner.com
NEPTUNE 01793 427300 neptune.com
NEW KITCHENS 01462 812826
newkitchens.ltd.uk
NGI DESIGN 01780 766899 ngidesign.co.uk
NOLTE 01707 290444 nolte-kuechen.de
PARAPAN 01482 440680 parapan.co.uk
PEDINI 020 8549 9990 pedini.co.uk
PLAIN ENGLISH 01449 774028
plainenglishdesign.co.uk
PODESTA 01494 677770 podesta.uk.com
POGGENPOHL 020 7224 1986 poggenspohl.de
POLIFORM UK 020 7368 7600 poliformuk.com
PORCELANOSA 0800 915 4000
porcelanosa.com/uk
PRENTICE 01827 287387 prentice.co.uk
RATIONAL 01543 459459 rational.de/en

RENCRAFT 01732 762682 rencraft.co.uk
RICHARD BAKER FURNITURE
020 8336 1777 richardbakerfurniture.co.uk
ROUNDHOUSE 020 7297 6220
roundhousedesign.com
SCAVOLINI scavolini.us
SCHMIDT schmidt-kitchens.com
SCHÜLLER 00 49 98 25830
schueller.de
SECOND NATURE 01325 505539
snccollection.co.uk
SIEMATIC 0161 246 6010
siematic.com
SILKWOOD 01763 848853
silkwoodbespoke.co.uk
SIMON TAYLOR FURNITURE
01296 488207 simon-taylor.co.uk
SMALLBONE OF DEVIZES 020 7589 5998
smallbone.co.uk
SNAIDERO 00 39 432 063111 snaidero.it
SOLA KITCHENS 020 3004 0898
solakitchens.com
STEPHEN ANTHONY DESIGN
023 9248 6478 stephenanthonydesign.com
ST GILES FURNITURE 01494 873031
stgilesfurniture.com
STONEHAM 020 8300 8181
stoneham-kitchens.co.uk
THE FREESTANDING KITCHEN COMPANY
01787 223297
thefreestandingkitchen.com
THOMAS & THOMAS 01235 851144
thomasthomas.net
TILES & BATHS DIRECT 020 8202 2223
tilesandbathsdirect.co.uk
TOM HOWLEY 0161 848 1200
tomhowley.co.uk
VALCUCINE 020 7436 1808
valcucine.com
WICKES 0845 274 1000 wickes.co.uk
WOODSTOCK FURNITURE
020 8876 0131 woodstockfurniture.co.uk
WREN 0845 404 1000 wrenkitchens.com

SINKS AND TAPS

ABODE 01226 283434 abodedesigns.co.uk
ASTRACAST 01274 654700 astracast.co.uk
BLANCO 0844 912 0100 blanco.co.uk
BRISTAN 0844 701 6273 bristan.com
BRITA 0844 742 4900 brita.co.uk
CAPLE 0117 938 1900 caple.co.uk
CARRON PHOENIX 0161 436 6280
carron.com
CLEARWATER AT STERLING DISTRIBUTION
01684 299555 sterlingdistribution.co.uk
DORNBRACHT 024 7671 7129
dornbracht.co.uk

ELLECI elleci.com/en
FALCON 0870 789 5107
falconappliances.com
FRANKE 0161 436 6280 franke.co.uk
GESSI 07734 954513 gessi.com
GROHE 0871 200 3414 grohe.co.uk
HANS GROHE 01372 472001 hansgrohe.co.uk
INSINKERATOR 0800 389 3715
insinkerator.co.uk
ITHO 0845 250 8090 itho.co.uk
KOHLER 0844 571 0048 kohler.co.uk
KWC UK 020 8675 9335 kwc-uk.com

MGS mgstaps.com
PAINI 0845 310 8059 paini.co.uk
PERRIN & ROWE 01708 526361
perrinandrowe.co.uk
QUOOKER 020 7923 3355 quooker.com
RAK CERAMICS 01730 237850
rakceramics.co.uk
RANGEMASTER 0870 789 6110
rangemaster.co.uk
RDO 01737 240403 rdo.co.uk
REGINOX 01260 280033
reginox.co.uk

SHAW'S OF DARWEN 0844 840 4529
shawsofdarwen.com
SINKS-TAPS.COM 0845 680 8028
STERLING 01684 299555
sterlingdistribution.co.uk
TEKA teka.com
VILLEROY & BOCH 020 8871 4028
villeroy-boch.com
WILLIAM GARVEY 01404 841430
williamgarvey.co.uk
ZIP 0845 602 4533
zipheaters.co.uk



APPLIANCES

AEG 0844 561 1611 aeg.co.uk
AGA 0845 712 5207 agaliving.com
AIR UNO 0113 201 2240 airuno.co.uk
BARAZZA 01787 224921
barazza.co.uk
BAUMATIC 0118 933 6900
baumatic.co.uk
BEKO 0845 600 4904 beko.co.uk
BELLING 0844 815 3746
belling.co.uk
BEST 0800 073 1003
besthoods.co.uk
BOSCH 0844 892 8979
bosch-home.co.uk
BRITANNIA 01253 471001
britannialiving.co.uk
CANDY 01685 721222
candy-domestic.co.uk
CAPLE 0117 938 1900
caple.co.uk
CDA 01949 862010 cda.eu
DE DIETRICH 01256 308045
dedietrich.co.uk
ELECTROLUX 03445 613613
electrolux.co.uk

ELICA 01252 351111 elica.co.uk
ESSE 01282 813235 esse.com
EVERHOT
 01453 890018 everhot.co.uk
FABER 0845 548 3130
faberhoods.co.uk
FAGOR 01256 308045 fagor.co.uk
FALCON 0870 789 5107
falconappliances.com
FALMEC 0845 338 1761 falmecc.co.uk
FISHER & PAYKEL
 0800 088 6605 fisherpaykel.co.uk
FOSTER
 00 39 05 22 687425 fosterspa.com
GAGGENAU
 0844 892 8988 gaggenau.com
GE APPLIANCES geappliances-europe.com
GORENJE
 020 8247 3980 gorenje.co.uk
HAIER 0845 025 3025 haier.com
HOTPOINT
 0800 092 1922 hotpoint.co.uk
IKEA 0845 358 3363 ikea.com
ILVA 0845 548 3130
ilvaappliances.co.uk

INDESIT 0800 092 1922
indesit.co.uk
JOHN LEWIS 03456 049049
johnlewis.com
KITCHENAID
 0800 988 1266 kitchenaid.co.uk
LACANCHE
 01202 733011 lacanche.co.uk
LA CORNUÉ lacornue.com/en
LEISURE
 0845 600 4916 leisurecp.co.uk
LG 0844 847 5454 lg.com/uk
LIEBHERR
 0844 412 2655 liebherr.co.uk
MAYTAG
 0844 499 0101 maytag.co.uk
MERCURY
 0870 789 5107
mercuryappliances.co.uk
MIELE 0330 160 6600
miele.co.uk
NEFF 0844 892 8989 neff.co.uk
PANASONIC 0844 844 3852
panasonic.co.uk
PANDO pando.es

RANGEMASTER 0870 789 6110
rangemaster.co.uk
RAYBURN 0845 762 6147
rayburn-web.co.uk
SAMSUNG 0330 726 7864
samsung.com
SERVIS servis.co.uk
SIEMENS 0844 892 8999
siemens-home.co.uk
SMEG 0844 557 9907 smeguk.com
STEEL CUISINE 01926 338116
steelcuisine.co.uk
SUB-ZERO 0845 250 0010
subzero-wolf.co.uk
THE CORNER FRIDGE COMPANY
 0845 061 6622 cornerfridge.com
V-ZUG 0843 289 5759
vzug.co.uk
WESTIN 01484 421585 westin.co.uk
WHIRLPOOL 0844 815 8989
whirlpool.co.uk
WOLF 0845 250 0010
subzero-wolf.co.uk
ZANUSSI 0844 561 3613
zanussi.co.uk

SURFACES

AMTICO 0121 745 0800
amtico.com
ARTISANS OF DEVIZES
 01380 720007 artisansofdevizes.com
BRITANNICUS STONE
 020 7751 5962
britannicus-stone.co.uk
BROADLEAF broadleaftimber.com
BUSHBOARD
 01933 232242 bushboard.co.uk
CAESARSTONE caesarstone.uk.com
CARGO GRANITE
 01234 853439 cargogranite.co.uk
CLASSICAL FLAGSTONES 0845 308 3030
classical-flagstones.co.uk
CORIAN BY DUPONT
 0800 962116 corian.co.uk
DECO GLAZE 020 8569 8585
decoglaze.co.uk
ECO BYCOSENTINO
 01256 761229 ecobyconsentino.com/uk
ECORA 020 7148 5265 ecora.co.uk
FIRE EARTH
 0845 366 0400 firedearth.com
F JONES CLEVELAND
 01642 241195 fjonesltd.com
FLOORS OF STONE 01509 234000
floorsofstone.com
FORBO 0800 731 2369
forbo-flooring.co.uk

GEC ANDERSON 01442 826999
gecanderson.co.uk
GRANITE TRANSFORMATIONS
 0800 822 3410
granitetransformations.co.uk
HARVEY MARIA 0845 680 1231
harveymaria.co.uk
HI-MACS BY LG HAUSYS
 01892 704074 himacs.eu
JOHN LEWIS 03456 049049
johnlewis.com
KAHRS 023 9245 3045 kahrs.com
KARNDEAN 01386 820100
karndean.co.uk
LAPICIDA 020 3012 1000
lapidida.com
LONDON STONE
 0844 225 1915 londonstone.com
MAIA 01773 521300
maiaworksurfaces.co.uk
MANDARIN STONE
 01600 715444
mandarinstone.com
MARLBOROUGH 01672 512422
marlboroughtiles.com
MISTRAL BY KARONIA
 0845 658 0333
mistralthetops.co.uk
NAOS FLOORING 01732 770222
naosfloors.com

ORIGINAL STYLE
 01392 473004 originalstyle.com
PERGO 01827 871840 pergo.com
PUUR 020 7084 6266 puur.uk.com
QUICK-STEP quickstep.com
REAL OAK FLOORS 0844 848 6840
realoakfloors.co.uk
RECLAIMED FLOORING CO
 0845 371 6131
reclaimedflooringco.com
RESILICA
 01273 511564 resilica.com
SENSO 020 8969 0183
sensofloors.co.uk
SILESTONE
 01256 761229 silestone.co.uk
STEVE ROBINSON 0845 450 7684
steverobinsonsglass.com
STEWKLEY STONE
 01525 240711 stewkleystone.co.uk
STONE AGE
 020 7384 9090 stone-age.co.uk
STONELL 01372 860860
stonell.com
STONE MASTERS
 0800 085 3536 stonemasters.co.uk
STYLE STONE
 0800 085 6951 stylestone.co.uk
SURFACE TILES
 020 8481 9588 surfacetiles.com

TARKETT 01622 854040 tarkett.com
THE COLOUR FLOORING COMPANY
 020 7254 3526
colourflooring.co.uk
THE RUBBER FLOORING COMPANY
 0800 849 6386
rubberflooringcompany.co.uk
THE SOLID WOOD FLOORING COMPANY
 01666 504015
thesolidwoodflooringcompany.com
THE STONE & CERAMIC WAREHOUSE
 020 8993 5545
stoneandceramicwarehouse.co.uk
THE STONE COLLECTION
thestonecollection.co.uk
TOPPS TILES 0800 023 4703
toppstiles.co.uk
UK FLOORING DIRECT
 0844 327 0000
ukflooringdirect.co.uk
VELACICI 01476 579950
velacici.com
WALLS AND FLOORS 01536 314730
wallsandfloors.co.uk
WELBECK TILES 01736 762000
welbeck.com
WHITE+REID 023 9264 1641
whiteandreid.co.uk
WINCHESTER TILE COMPANY
 01392 473005 winchestertiles.com

STOCKISTS

Contact details for all the additional companies mentioned in this issue

A ALFRESCO FLOORS 020 8977 0904 alfrescofloors.co.uk
ANOTHER BRAND 020 7738 2424 anotherbrand.co.uk
ARTISANTI 0345 259 1410 artisanti.com
AVENUE FLOORS avenuefloors.co.uk

B BARKER & STONEHOUSE 0333 355 9027 barkerandstonehouse.co.uk
BISQUE 020 7328 2225 bisque.co.uk
BLOOMINGVILLE 00 45 96 26 46 45 bloomingville.com
BODIE AND FOU bodieandfou.com
BRITISH STANDARD CUPBOARDS 020 7870 7688 britishstandardcupboards.co.uk
BULBO bulbolight.com

C CAMELLIA INTERIORS 01637 854304 camelliainteriors.co.uk
CAPSBURY 020 8861 2300 capsbury.com
CARAVANE caravane.fr
CHAPLINS 020 7352 6195 chaplins.co.uk
CORNFLAKE 020 7323 4554 cornflake.co.uk
CRESTRON crestron.eu
CUBIC STUDIOS 020 8969 5314 cubicstudios.com
CULT FURNITURE 020 8185 6960 cultfurniture.com

D DARLINGS OF CHELSEA 020 7371 5745 darlingsofchelsea.co.uk
DESIGN 55 01422 375940 design55online.co.uk
DOROTHEE JUNKIN DESIGN STUDIO djds.us
DOVRE 01392 474000 dovre.co.uk
DULUX 0333 222 7171 dulux.co.uk
DUNELM 0344 346 0022 dunelm.com

E ENCAUSTIC TILES 020 3514 8570 encaustictiles.net
ETSY etsy.com

EUROLINE 0845 338 1761 euroline.org.uk

F FIMA CARLO FRATTINI 01279 771159 fimacf.com
FIRED EARTH 01295 814396 firedearth.com
FUNKTION ALLEY 01924 466040 funktionalley.com

G GEL FIREPLACES 020 7724 1919 gelfireplaces.com
GUTMANN 00 44 844 912 0100 gutmann-exklusiv.de

H HABITAT 0344 499 1111 habitat.co.uk
H&M 0344 736 9000 hm.com/gb
HARRODS 020 7730 1234 harrods.com
HEAL'S 0870 024 0780 heals.co.uk
HORNSEYS 01765 602878 hornseys.com

I ICONIC RADIATORS 01342 305579 iconicradiators.co.uk
INDIGO 01629 581800 indigofurniture.co.uk
IRONMONGERYWORLD (EBAY) ebay.co.uk/usr/ironmongeryworld

J JAN VAN IJKEN OUDE BOUWMATERIALEN BV oudebouwmaterialen.nl
JETMASTER 02380 629513 jetmaster.co.uk

K KILNER 0151 486 1888 kilnerjar.co.uk

L LITTLE GREENE 0845 880 5855 littlegreene.com
LOAF 0845 468 0697 loaf.com
LOOKING GLASS OF BATH 01225 461969 lookingglassofbath.com
LSA lsa-international.com
LUKU HOME 020 8943 3683 lukuhome.com
LUMA 020 8748 2264 lumadirect.com
LUTRON 020 7702 0657 lutron.com

M MADE 03442 571 888 made.com
MAISONS DU MONDE 0808 234 21 72 maisonsdumonde.com
MAR-DEN 07940 762 885 mar-den.co.uk
MARKS & SPENCER 0333 014 8000 marksandspencer.com
MAYFLOWER STONE 01752 848844 mayflowerstone.co.uk
MCGARRY-MOON ARCHITECTS 028 2954 2323 mcgarry-moon.com
MORSØ morso.co.uk
MOSAIC DEL SUR 020 3514 0483 cement-tiles.com
MYESPRESSO.CO.UK 02476 367476
MYSON 0845 402 3434 myson.co.uk

N NATURAL STONE CO 0845 521 8700 naturalstoneconsulting.co.uk
NESPRESSO 0800 442 442 nespresso.com
NEST 0114 243 3000 nest.co.uk
NICHOLAS ANTHONY 0800 068 3603 nicholas-anthony.co.uk
NOBOHOME 00 34 93 128 1640 nobohome.com
NORTHLIGHT HOMESTORE northlighthomestore.com

O OCHRE 020 7096 7372

P PERMAGARD 01179 381596 permagard.co.uk
PETERSHAM NURSERIES 020 8940 5230 petershamnurseries.com
PHILIPS 020 7949 0240 lighting.philips.co.uk
PREMIER RANGE 01706 839253 premierange.co.uk
PURO DESIGN 020 7462 0002 puro-design.com

R RE-FOUND OBJECTS 01434 634567 re-foundobjects.com
ROCKETT ST GEORGE 01444 253391 rockettstgeorge.co.uk
ROSE UNIACKE 020 7730 7050 roseuniacke.com

S SAPPHIRE SPACES 01392 879320 sapphirespaces.co.uk
SARGADELOS 00 34 90 224 6644 sargadelos.com
SKANDIUM 020 7823 8874 skandium.com
SMINK THINGS sminkthings.com
SOUTHBANK CENTRE SHOP shop.southbankcentre.co.uk
SURFACE VIEW 0118 922 1327 surfaceview.co.uk
SUSTAINABLE KITCHENS 0117 961 6471 sustainablekitchens.co.uk

T 202 DESIGN 020 7736 0909 202design.co.uk
TAPSUK 0843 713 0100 tapsuk.com
THE CONRAN SHOP 0844 848 4000 conranshop.co.uk
THE RECLAIMED FLOORING CO 020 7250 1108 reclaimedflooringco.com
THE RUSLAND MOVEMENT 01229 861561 theruslandmovement.co.uk
THE SCANDINAVIAN SHOP 01436 673623 scandinavianshop.co.uk
TM INTERIORS 01733 230499 tm-interiors.co.uk

U URBANARA 0800 77 97 527 urbanara.co.uk
URBANE LIVING 020 7138 3838 urbaneliving.co.uk

V VICTORIAN PLUMBING 0800 862 0878 victorianplumbing.co.uk
VITA INTERIORS 01225 812317 vita-interiors.com

W WATERWORKS 020 7384 4000 uk.waterworks.com
WOODLAND KITCHENS 028 2564 5833 woodlandni.com
WORLD'S END TILES 020 7819 2100 worldsendtiles.co.uk

FIND MORE INSPIRATION

Whether you're new to Beautiful Kitchens or just getting started on your kitchen project you can find more inspiration by buying back issues of the magazine. Call 01733 385170 or visit mags-uk.com

DIGITAL EDITIONS ARE ALSO AVAILABLE ON IPAD, IPHONE, KINDLE FIRE AND NOOK VIA GOOGLE PLAY, APP STORE, READR OR ZINIO

The curated
online
marketplace
for preloved
furniture



Try our
Deluxe
Delivery
Service

Visit
furnitureetc.co.uk

New: Quooker® Fusion

Hot, cold and 100°C boiling-water from a single tap, complete with childproof push-and-turn handle. All from a cold feed.



SEE A WORKING QUOOKER -

In over 1,000 kitchen showrooms nationwide

A Quooker tap has to be seen to be believed that's why we have installed one in over 1000 showrooms. You can see a list of all the displaying dealers at Quooker.co.uk

THE WORLD'S FIRST -

Dedicated 100°C boiling

Quooker remains the world's first and only dedicated 100°C boiling-water tap and holds global patents. The FUSION delivers hot, cold and 100°C boiling water, all from a cold feed.

CUSTOMER SATISFACTION -

Dedication is at the heart of every Quooker

At Quooker, our customers take centre stage as we continuously re-evaluate the quality of service that we provide. Customer Satisfaction is our No. 1 priority.

0345 8 33 33 33
www.quooker.co.uk

Quooker®
THE BOILING-WATER TAP

FLOORING

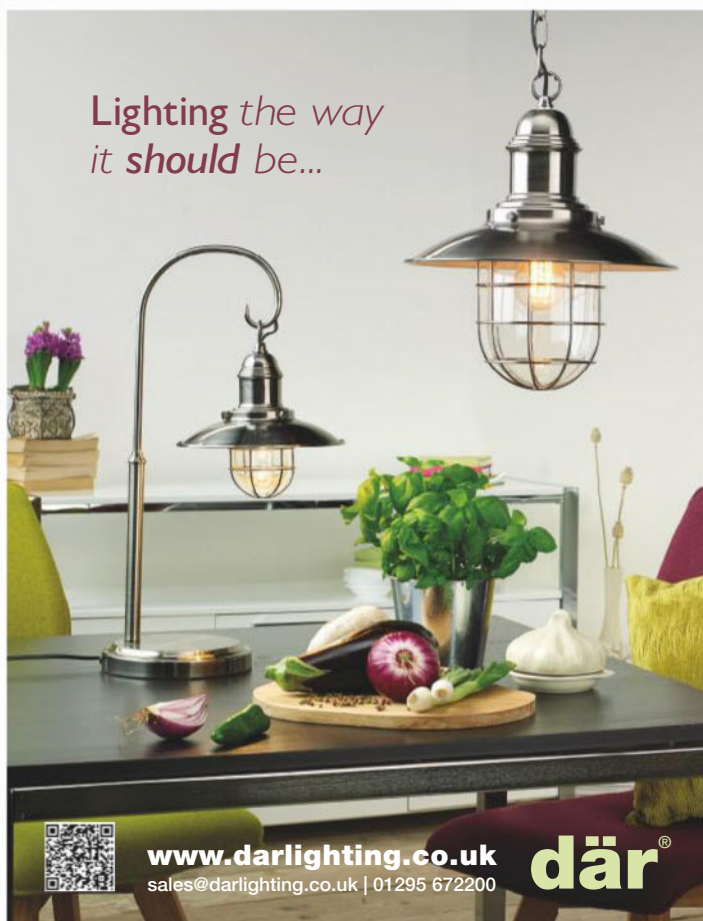
FLOORS of STONE



01509 234000 - www.floorsofstone.com
Cotes Mill, Nottingham Road, Loughborough, LE12 5TL

LIGHTING

*Lighting the way
it should be...*



www.darlighting.co.uk
sales@darlighting.co.uk | 01295 672200

där®



SPRAY-CLEANER

Spray solution for highly effective everyday cleaning and care!

- > Ideal, easy and convenient natural cleaner for wooden kitchen surfaces and dining tables
- > Contains soaps based on natural oils ensuring the surface remains food safe (EURO-Norm 1186)
- > Especially mild on skin, free of dyes and solvents and thus supports a healthy living environment



+44 (0)1296 481 220
www.osmouk.com

osmo®

WINDOWS



www.brume.co.uk
window film & wall stickers

KITCHENS

intoto
kitchens

Intoto Northwood Hills
66a Joel Street, Northwood Hills,
Middx HA6 1NS
01923 822332
Northwoodhills@intoto.co.uk

denmore
kitchen and bedroom studio

14 silverburn place
bridge of don
aberdeen ab23 8de
tel: 01224 826776
fax: 01224 707437
email: info@denmorekitchens.co.uk
www.denmorekitchens.co.uk



HOME IMPROVEMENTS

Back From Black
Beam Renovation Ltd
RENOVATING BEAMS SINCE 1997



Beams renovated without mess
A unique process - No blasting
No damage to the beams
01797 458508

WWW.BEAM-RENOVATION.CO.UK

KITCHENS

new kitchens ltd

ESTABLISHED 1971



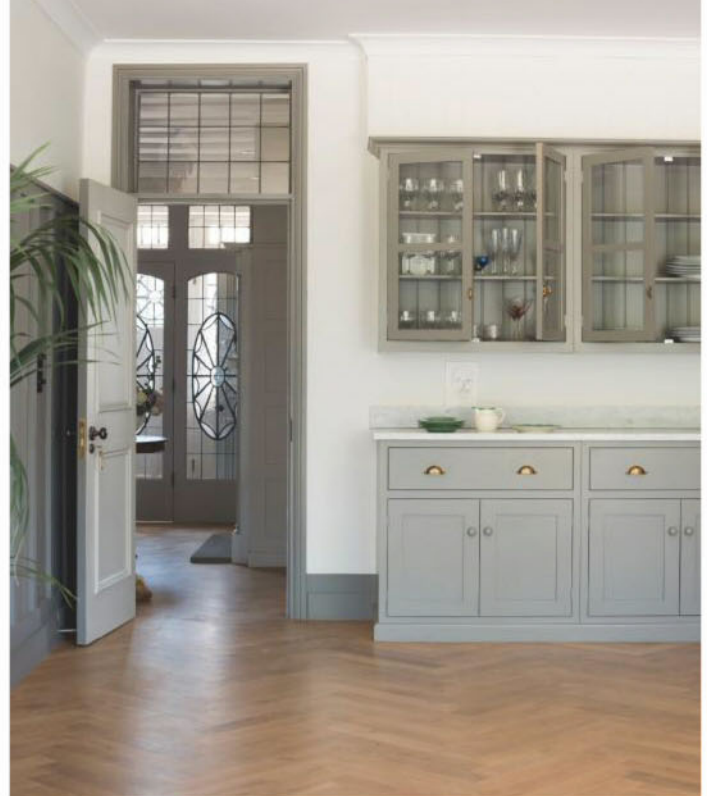
We are a specialist dealer of German modern kitchens, famous across the world for quality, innovation and style. The German kitchen ranges offer a huge variety of classic and contemporary kitchen designs and finishes, including handleless designs available at prices to suit a range of budgets.

Units 1A & 1B Shefford Industrial Park
St Francis Way, Shefford,
Beds SG17 5DZ

01462 812826
www.newkitchens.ltd.uk

deVOL Kitchens

www.devolkitchens.co.uk - 01509 261000



Bespoke Handcrafted Kitchens & Interiors
Established Over 30 Years
Traditional & Contemporary Designs



Showroom & Workshops: Charnwood House, Waterworks Road,
Coalville, Leicestershire, LE67 4HZ

Tel: 01530 835834

Email: **enquiries@charnwoodkitchens.co.uk**

Web: **www.charnwoodkitchens.co.uk**

KITCHENS

SALE 50% OFF - cabinets from £170

Choose from over 250 cabinets in any width, depth & height you need.

Cabinets from £170

Made in England & delivered nationwide

Showrooms in Dorset & London.



handmadekitchens-direct.co.uk 01202 475515



HOLME TREE
BESPOKE FURNITURE



Designed and made in Leicestershire for your home.

01530 564561
www.holmetree.co.uk

Cabinetmakers of fine bespoke kitchens and furniture



handmade in hampshire

Workshop & Showroom
023 9248 6478
www.stephenanthonydesign.com

STEPHEN
ANTHONY
DESIGN

YEW TREE
Handmade Wood Kitchens



Bespoke Kitchens from £8,000

01444 458920
www.yewtreedesigns.co.uk

APPLIANCES



GLAZEBROOK & CO

CLASSIC AND ELEGANT CUTLERY
from Glazebrook & Co
- designed for modern living:



This delightful range is Old English mirror finish stainless steel with Dishwasher Safe Cream Handled Knives.

Special Price for Homes & Gardens readers - Set for six people at £300, this includes six 7 piece place settings (as shown) & 2 Table Spoon.

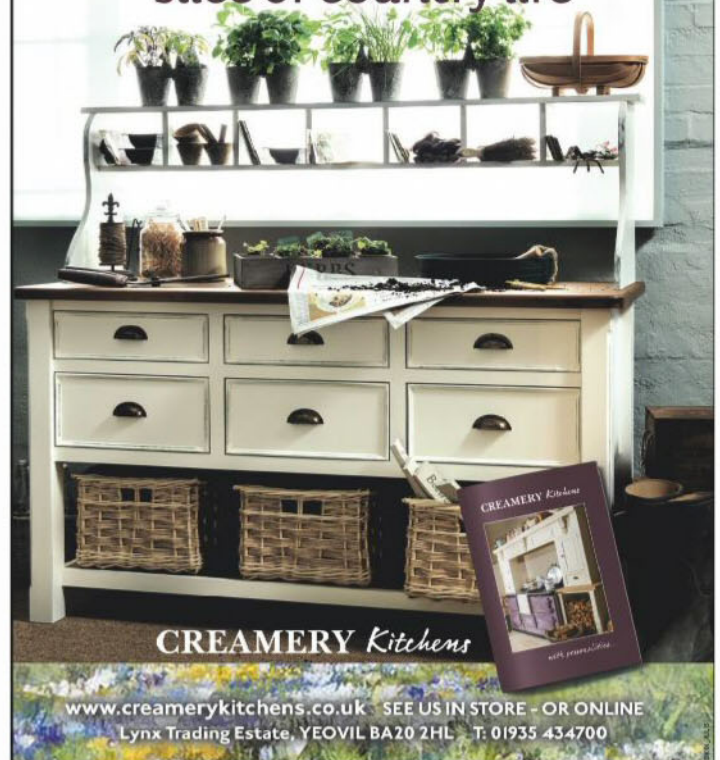
A set for four people costs £220.

To investigate, visit www.glazebrook.com
or call 020 7731 7135.

Prices include VAT and delivery.

FURNITURE

**a delicious
slice of country life**



CREAMERY Kitchens

www.creamerykitchens.co.uk SEE US IN STORE - OR ONLINE
Lynx Trading Estate, YEOVIL BA20 2HL T: 01935 434700

**100% Stainless
Steel Towel Rails**

- 25 year guarantee
- Full range of accessories
- Satin finish available



The Sussex Range by JIS Europe
+44 (0)1444 831 200 info@jis europe.co.uk www.sussexrange.co.uk

Hallwood Furniture
Handmade Kitchens

hallwoodfurniture.com

01536 514743





One last thing...

So you've chosen your kitchen furniture – tick. You've planned the layout – tick. You've sussed the flooring – tick. Now, stop right there. Have you worked any texture into your scheme? Smooth can be sleek, but flat is always just flat, so you do need an extra dimension. Here, it's mixing old and new, an exposed brick wall and some fabulous multi-faceted lights by Original BTC. Add texture to your wish list and see what calls to you. Hatton 3 pendant lights, £235 each, Original BTC.

WE HAVE AN
EYE FOR **DETAIL...**

AND SO DO OUR CUSTOMERS

"My new kitchen reflects my personality and lifestyle.
in-toto helped me to create a contemporary yet classic look."

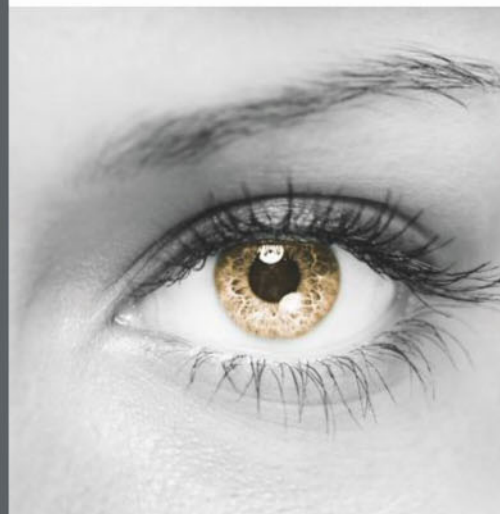
Visit one of our 50 studios nationwide for more information

www.intoto.co.uk

Tel: 08700 433737

See our exclusive new appliances website www.bauknechtappliances.co.uk

in-toto
kitchens
DESIGN STUDIOS



*Visit us at the Grand Designs Live Kitchen Experience Area
sponsored by Miele at NEC Birmingham, 8 - 11 October 2015*





Hampshire showroom now open
The Lodge, High Street, Hartley Wintney, RG27 8NY



LEWIS ALDERSON & Co.

FINE ENGLISH FURNITURE



Call us to arrange a visit from one of
our designers, or request a brochure.
Commissions accepted across the UK.



0845 474 0854
www.lewisalderson.com

Kitchen - Pantry - Boot Room - Bedroom