

Beautiful KITCHENS

June 2014

Statement style

JOAN AND STEPHEN BEER'S NEWLY EXTENDED KITCHEN IS FILLED
WITH STUNNING FEATURES AND EYE-CATCHING ACCESSORIES

Feature CAROLINE FOSTER Photography NEALE SMITH



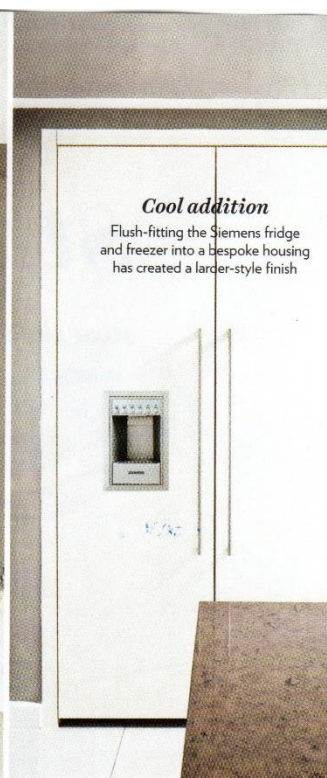
Above and beyond

The suspended extractor housing unit provides a unique visual element, while echoing the generous proportions of the peninsula. Dome-shaped pendant lights and round retro bar stools help to soften the kitchen's linear design



In the spotlight

The peninsula features an induction hob and tepanyaki hotplate, which gives Joan a choice of cooking options and turns food preparation into pure theatre



Cool addition

Flush-fitting the Siemens fridge and freezer into a bespoke housing has created a larger-style finish



Behind the scenes

The extra space created by the extension meant the Beers could incorporate a second preparation area, 'for messy work,' says Joan. It sits directly behind the main kitchen zone

After 17 years of making do with a small kitchen, Joan Beer and her husband Stephen decided to bite the bullet and go for a complete home makeover. 'Our old kitchen was tiny in comparison to the proportions of the rest of the house, and it didn't have any garden views,' explains Joan. 'So we knocked through to the old dining room and built a large, modern extension at the rear.'

The couple visited several kitchen showrooms around Glasgow, to no avail, but as soon as they walked into Kitchens International, they made a decision there and then. 'We fell in love with its contemporary styles and were impressed with the quality of the cabinetry,' recalls Joan. 'We met with the designer Duncan Heeles, who took a great deal of time to talk through our ideas. We were looking for guidance, rather than being steered into anything, and it was important that I had the final say during the planning process.'

Joan wanted a kitchen that would work for a family of five and also be suitable for large-scale entertaining. 'It had to be more than just a functional workplace,' she says. 'I really wanted it to look beautiful, too, with an eye-catching cook zone as the main focal point.' Joan also asked Duncan to suggest clever ways to keep the surfaces free of clutter. 'I didn't want any unnecessary electrical wires or small appliances spoiling the clean lines,' she adds. 'A hi-tech lighting system also featured on my wish list.'

A colour scheme of soft creams and taupe reflects Joan's desire for a calm and relaxed environment. 'The overall effect is subtle and tasteful, easy on the eye and won't date quickly,' she concludes.

**'THE STONE WALLS ADD TEXTURE
AND A RUGGED YET ATTRACTIVE
FEATURE TO THE DESIGN'**



Bespoke bar

A redundant alcove with old brickwork was the ideal spot for the drinks area



Bright outlook

Adding glass sliding doors seamlessly connects the kitchen to the newly landscaped garden, giving Joan the view she craved

DESIGN SOLUTION

Designer Duncan Heeles explains...

What was the brief?

Joan wanted a contemporary kitchen that would quietly relate to the rest of the open-plan room. To achieve this, a second island – for food prep – was installed out of sight of the dining area. As it's such a large space it was essential to create a scheme with economy of movement in mind, so all the main cooking appliances are either in or near the main workstation.

Was it a challenging project due to the sheer size of the room?

One of the main issues was creating units that wouldn't dominate within the large, high-ceilinged space. Our solution was to build housings around the cabinetry so that they're flush with the ceiling. This also gives a clean and elegant built-in look.

What does the floating canopy unit bring to the design?

The structure above the peninsula is a bold feature and houses the extractor unit and lighting. Although it looks like it's suspended from the ceiling by thin metal wires, it's actually attached to the wall. It looks superb, and supports that spacious feel Joan wanted.

The bar looks great, too...

Yes it does. We created a separate drinks area to avoid breaking up the sharp lines of the cabinetry. A wine cooler, with its block of black glass and steel handle, can ruin a clean look so instead, I turned it into a stand-alone feature built into the original wall.

Did you find it difficult creating a cosy feel in such a big room?

It's easy to over-design a kitchen within a large space and fill it with lots of storage. Taking a modular approach to the layout has prevented the kitchen from looking too cavernous, and doesn't lose the various elements within the room. It's a restrained and understated design, with definitive zones for food preparation, cooking, washing up and entertaining. I believe in making quiet design statements.

How did you create a sleek and clutter-free look?

All appliances are built in, including an integrated bin system under the sink, to create a clean, streamlined look. Extra cupboards were added under the peninsula's overhang, which is ideal for occasional-use items.

The details

CABINETRY The Ceres cabinetry range by Leicht Kitchens, in a magnolia and grey laminate finish, from Kitchens International, £16,000

SURFACES 20mm Silestone in Haiku and Amazon worktops, £644sq m each; 6mm toughened-glass splashback, £396sq m, all Kitchens International. **Wall paints**, Charleston Gray, Skimming Stone, Elephant's Breath and Strong White modern emulsions, all £39.50 for 2.5 litres each; Strong White estate eggshell, £51 for 2.5 litres, all Farrow & Ball. Nieve Nature 60 x 60cm porcelain matt floor tiles, £60.53sq m, Porcelanosa

APPLIANCES Built-in single oven, £1,363; built-in compact 45 steam oven, £1,350; built-in compact 45 combination oven, £1,350; two built-in warming drawers, £474 each; Flexinduction hob, £925; domino tepanyaki cooktop, £1,736; fully integrated aCool fridge, £4,434 fully integrated freezer with ice and water dispenser, £4,019; fully integrated dishwasher, £1,076, all Siemens. 110cm Cirrus EM ceiling hood in stainless steel, £1,142; Cirrus external motor, £716, both Best. Integrated wine cabinet, £1,876, Gaggenau

SINK AND TAPS Blanco Supra 500-U undermounted single-bowl sink in stainless steel, £138, Blanco. AX Citterio single-lever monobloc mixer tap in brushed steel, £784, Hansgrohe. Modern boiling-water tap in stainless steel, £1,120, Quooker

FINISHING TOUCHES The Detroit white retro bar stool, £60 each, World of Bar Stools, is identical to these ones. Ball pendant lights in chrome, £69 each, BoConcept. For an Alessi Cactus fruit bowl by Marta Sansoni try Polyvore, £95. Occa-Home sells Alessi Juicy Salif mini citrus squeezers, priced £25. Garden designed by Cosmos Gardening Service



Keeping up appearances

Only essential items and carefully chosen decorative objects are out on display. Everything else is hidden in cupboards and drawers

Project profile

THE OWNERS Property manager Joan Beer, her husband Stephen, a company director, and their daughters, Jenny, 22, Amy, 20, Christy, 16

THEIR HOME A four-bedroom Victorian detached house in Glasgow

THE PROJECT Two rooms were knocked through and a large extension added to create a contemporary open-plan scheme

ROOM SIZE 7.5 x 7.2m

DESIGNER Duncan Heeles at Kitchens International

CABINETRY The Ceres range in a magnolia and grey laminate finish by Leicht, from Kitchens International, £16,800, cabinetry only

BUDGET Around £50,000

The layout

