

CASE STUDY

Contemporary



WHAT Reconfiguring the very large original kitchen into a smaller, more efficient kitchen with a separate dining area.

BIGGEST CHALLENGE Fitting in an extra-large restaurant-style fridge freezer to a domestic setting.

TIMESCALE The kitchen was installed in three to four weeks.

BUDGET BREAKDOWN

A similar kitchen (cabinetry only) would cost £23,000. Here, design, installation and building costs added another £10,000. With the cost of the appliances, along with new flooring, worktops, sinks, taps and dining furniture, the total budget was £75,000.

Appliances

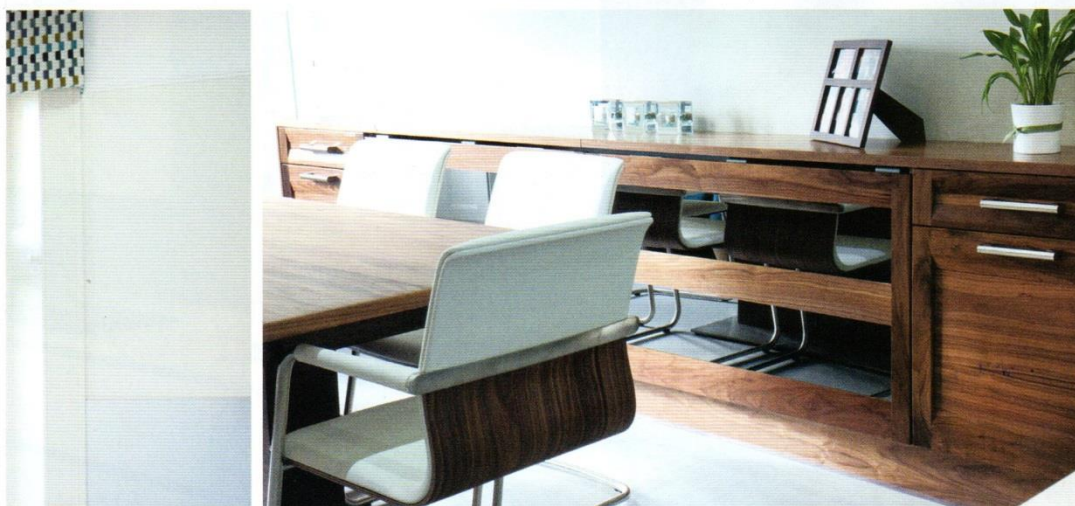
- The client began with a wishlist of appliances, including the large SubZero fridge-freezer. The gas hob and double oven are by Wolf. A bespoke extractor fan by Westin is hidden in the ceiling. Kitchens International supplied all the appliances.

Materials

- This is the Stoneham Strata kitchen in natural walnut, with veneer or black mirror panels and spray-painted MDF units (the paint colour is called Lead). The worktops are Silestone (Bianco River), which match the painted cabinetry perfectly.

Extras

- There are two sinks. The large one by the sink is deep and wide enough for pots and pans. The smaller one on the island is for food prep and has a waste disposal unit. There is also a Quooker hot water tap, so there is no need for a kettle.



PHOTOGRAPHY: NATASHA DI PASQUALE

TREASURE ISLAND

The island is one of the most successful elements of the new layout. The hob is positioned to allow Sadie to look out into the dining area as she cooks, making the kitchen a more sociable space. It houses food warming drawers, a hot water tap and a waste-disposal.

Often, when planning a kitchen, the designer will be trying to increase the space, perhaps even knocking down walls to create a larger room. That wasn't the case in this house, a traditional sandstone villa in Stirlingshire. The owner, Sadie Taylor, loves cooking and had an enormous kitchen spanning two rooms. It was proving impractical, however, and she asked Kitchens International to come up with a more efficient workspace for her, along with a separate dining area.

With a Sub-Zero fridge-freezer top of her wishlist, and loving the Stoneham kitchen she'd seen on display in the company's Glasgow showroom, she gave Kitchens International designer Licia Di Pasquale plenty of starting points.

But there were challenges too. The cooking area would now be relatively small for the size of the appliances requested – and Sadie was also keen to fit in an island. Licia solved the space problem by positioning the wall units and appliances in the corners of the room. She also minimised the island so that the whole thing came together in a compact and efficient way. Sadie had specified a certain amount of surface area for food preparation, and Licia's clever juggling of the layout made it possible to achieve this.

Once the finishing touches were added, such as the split shutters from Hillary, blinds from Guardian Soft Furnishings, and the metallic grey glass splashback by Intaglio, the new kitchen was ready – and it has been in full use ever since. ■

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