

hen Sadie and Frank Taylor first renovated their home they knocked two rooms through to create a larger kitchen. It was an improvement but, as time passed, the layout began to feel less than ideal for Sadie. 'I do a lot of cooking and the working areas of the kitchen were spread over the whole space, which made it impractical,' she explains. Sadie had also coveted restaurant-quality appliances, so the couple decided the time was right to rethink the space.

'I'm very particular about ovens and fridges, and had Wolf and Sub-Zero appliances in mind from the start,' says Sadie. While visiting local stockist Kitchens International in Glasgow, the Taylors also fell for the Stoneham cabinetry on display. 'We had found everything we were looking for under one roof,' adds Sadie.

Designer Licia Di Pasquale's immediate understanding of what Sadie required from her cook's kitchen ensured a smooth design process. As well as incorporating the appliances Sadie had picked out, other fittings were chosen with ease of preparation, cooking and clearing up in mind. The main sinks have the depth and width to accommodate large pots and pans; the island's prep sink has a waste-disposal unit for peelings; and the boiling-water tap means the couple no longer have to wait for the kettle to boil.

The whole of the kitchen is contained in one area, with the island – featuring a cooktop – key to the arrangement. 'I didn't want to carry heavy pots around, so it was essential that everything was close to hand,' says Sadie.

Focal point

The Wolf gas hob was positioned on the island so that Sadie can see through to the dining area when she's cooking, rather than face the wall – particularly useful when the grandchildren visit





The details

CABINETRY Stoneham Strata in natural walnut with veneer or black-mirror panels and spray-painted MDF units in 'Lead' by Kitchens International. A similar kitchen, cabinetry only, costs £23,000

SURFACES Silestone Blanco River worktops, £626sq m; Intaglio metallic grey **glass** splashback and cabinet panels, £531sq m, all Kitchens International. Spacia Abstract Softline Pebble flooring, £62.99sq m, Amtico

APPLIANCES Built-in double oven, £5,450; gas cooktop, £1,920; two integrated warming

drawers, total £3,320, all Wolf. Built-in microwave, £525, Siemens. Bespoke ceiling extractor, £3,500; Westin. Semi-integrated fridge freezer, £16,780, Sub-Zero. Fully integrated dishwasher, £345, Neff. Fully integrated washing machine, £642, Siemens. Fully integrated tumble dryer, £235, Baumatic. All appliances supplied by Kitchens International

SINKS AND TAPS Poise undermounted double-bowl sink in stainless steel with chopping board/drainer, £881; Vault undermounted single-bowl sink in

stainless steel, £266; Simplice pull-down mixer tap in brushed steel, £510, all Kohler. BlancoLinus-S monobloc mixer tap in brushed steel, £321, Blanco. Modern boiling-water tap, £884, Quooker. ISE55 waste-disposal unit, £170, In-Sink-Erator. All items supplied by Kitchens International

FINISHING TOUCHES Venjakob extending table and chairs, £6,772, Sterling Furniture. Shutters, from £287sq m, Hillarys. Pelmet and blinds, £997, Guardian Soft Furnishings

Nice accent

Bespoke walnut unit and stylish

cabinets, creating a unified look

Perfect height

The double ovens were originally set higher, but were lowered so Sadie could reach inside and take out heavy dishes safely

RIGHT Industrial style

This chunky gas hob allows pans to be slid from one ring to another without lifting

DESIGN SOLUTION Licia Di Pasquale explains...

How did your team approach this project? We took the Taylors' wish list of appliances, the worksurface area they required and their need to introduce an island with hob as the starting point.

What changes did you make to the layout? Previously, the cooking was done in one half of the room, with the prep and sink areas in the other. Sadie and Frank wanted the entire kitchen to be in one place, so we had to put a lot into an average-

Was the fridge freezer's size a problem? This was a requirement for the kitchen because it's a professional model with separate cooling

sized space and make sure it was still practical.

zones, but the chunky steel doors need space. We'd first planned to put it against the opposite wall, but changed our minds and decided to make it a feature and the first thing you see when you walk into the room. The surrounding units and panelling help prevent it from looking awkward.

What about the cabinetry and worktops? Sadie saw the walnut and painted units in our

showroom and liked them. The Lead finish works with the wood, stainless steel and pale Silestone worktops, and lightens the space up, too, as it's not a very bright room. The Taylors had black-granite surfaces before, but I explained that Silestone is a good option in a cook's kitchen because it's

non-porous. Blanco River has a faint grey pattern, which matched the painted cabinetry perfectly. To set off the fridge freezer, we broke up the walnut doors either side with black-mirrored inserts, and the cabinetry handles are solid-looking steel bars to tie in with the fridge handles.

Is there sufficient storage?

Sadie and Frank requested drawers and pull-outs where possible but with the integrated washer and dryer taking up the space of two units, making the most of every cupboard was vital. There's a standard base unit for cereals; pull-out pantries in the mirrored cabinets; and a cupboard for oils under the hob, with pan drawers beside it.



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