

The Barrs have created a comfortable contemporary kitchen in their converted farmstead. Filled with a host of innovative ideas, the scheme combines black hi-gloss acrylic units with curved stainless steel doors, smoked glass elements and white Corian worktops for a stunning effect

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## COOL CURVES

A gently contoured design ensures that Susan and Lawrence Barr's kitchen is both striking and inviting

'I'm so pleased that we found a way to incorporate the breakfast bar into the scheme. We eat there and use it as a worksurface, too.'

It's a good size and the split level is really practical'

SUSAN BARR







**ABOVE** A brushed-steel end unit swings open to reveal Susan's Oertel crystalware. The cupboard's rounded design helps to define the entrance to the kitchen

**BELOW** Plinth lighting creates a relaxed atmosphere at night and gently illuminates the Vitra Elegant white floor tiles, sourced by Kitchens International



**BELOW CENTRE** Sparkling against the Metallic Silver glass upstand from Intaglio, a chrome Gessi mixer tap is paired with an undermounted one-and-a-half-bowl sink

**BELOW RIGHT** Brushed steel 591 bar handles adorn the units and the grey particles in the white worktops help prevent the scheme from looking too sterile



Susan and Lawrence Barr's beautiful converted farmstead was derelict when they bought it 13 years ago. They realised at the time that this was a bold step but had no idea of the adventures ahead: the builder disappeared, fully paid, when the project was only 90 per cent complete. The Barrs took this in their stride, safe in the knowledge that they had achieved a good deal in many other ways, but rather disappointingly, the remaining 10 per cent included their lovely new kitchen.

The couple made do with their second choice of cabinetry, but 10 years on they could see that it was not really measuring up to the rest of their home. 'You would see the lounge and say "wow"; you would see the master bedroom and say "wow"; but you would never say "wow" about the kitchen,' admits Susan. 'We originally planned a conservatory but then realised that the two of us didn't really need the space, so we decided on a new kitchen instead.'

The couple decided to use Kitchens International because they knew that the company offered a complete service. 'Our plans involved removing two walls to create the open-plan kitchen-diner we wanted,' explains Susan. 'Lawrence travels a lot due to his work in the oil industry and knowing very little about building myself, I really needed a company that knew what it was doing. We were right to choose Kitchens International, as designer Diane Magee was there every step of the way.' Consequently, the ambitious project progressed with very few hitches this time round.

'I looked through lots of brochures and magazines and I found myself drawn to kitchens with sleek-looking black cabinetry. Lawrence wanted wood, but I overruled him, as I was determined to have something that was easy to keep clean,' recalls Susan. Her desire to minimise housework led her to coming up with one of the room's most eye-catching features: the stainless-steel panels that fill the gap between the top of the wall cupboards and the ceiling so there would be nowhere for dust to gather. Finally, glass splashbacks were chosen as another easy-clean option.

Hi-gloss black units could have resulted in a severe and regimented look but brushed stainless-steel, bow-fronted drawers, a curved corner cupboard and a breakfast bar, which Susan and Lawrence helped



A wall panel ensures the breakfast bar merges into the tall housing for the Siemens ovens and American-style fridge freezer. The curved unit boasts two tiers with grey-flecked Everest Corian on top and Blue Pearl granite below, both supplied by Granite Systems



*My best buys...* were the drawers underneath the hob – they're so deep and generous. If I had known how useful they'd be, I would have bought more'



'I keep plates in the top and pans in the bottom,' says Susan of the bow-fronted drawers. In daylight, the glazed units above the hob blend into the black acrylic, but at night, when the cabinet lights are on, they have their moment in the spotlight. Stainless-steel panels fill the space between the units and the ceiling for a fitted look, while a clock from Asda conceals the join

to design, soften the scheme. Grey-flecked white Corian worktops, instead of plain white, also prevent the room from appearing overly clinical, and leaving one wall without cupboards offers more respite.

'There were no real problems this time, apart from a delay in getting the floor tiles imported,' says Susan, who's very impressed with the end result. After a 10-year wait, her converted farmstead finally has the wow-factor kitchen it deserves. **BK**

## DESIGN & CABINETY

- Diane Magee at **Kitchens International**, Denmore Road, Bridge of Don, Aberdeen AB23 8JW (01224 824300) [www.kitchensinternational.co.uk](http://www.kitchensinternational.co.uk)
- Black hi-gloss acrylic and glass cabinetry with brushed stainless-steel units, both from the Lugano range by RWK

## WORKTOPS

- Everest Corian, Granite Systems. Price per linear m **£382**
- Blue Pearl granite, Granite Systems. Price per linear m **£389**

## SINK & TAP

- ARX160 undermounted one-and-a-half-bowl sink in stainless steel, Franke **£346**
- I1923 Rettangolo top-lever monobloc mixer tap in chrome with pop-up waste, Gessi **£386**

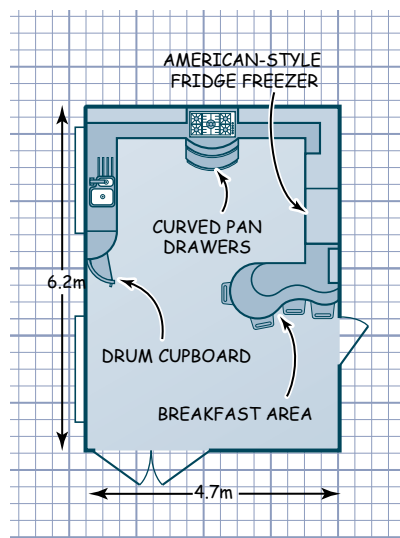
## APPLIANCES (shown)

- HB84E562 built-in combination oven, Siemens **£803**
- HB75AB550 built-in multifunction oven, Siemens **£775**
- PGF95SC3 five-burner gas hob, Smeg **£460**
- LC956BB40 chimney extractor hood in stainless steel, Siemens **£520**
- KA62DP90 American-style fridge freezer, Siemens **£2,227**

## APPLIANCES (not shown)

- Fully integrated dishwasher, Siemens **£480**

**For stockists, see page 136**



## GUIDE PRICE

- Starting price for a Kitchens International design **£15,000**