

A Light Touch

DELIVERING A CONTEMPORARY KITCHEN SCHEME INTO A HOUSE CHARACTERISED BY CLASSIC ART DECO ELEMENTS REQUIRES A DEFT DESIGN HAND. ADDED TO THAT, A LIVELY MATERIAL MIX MAKES THIS A COMPLEX PROJECT HIDDEN BEHIND A SUBTLE, FRESH AND UNCLUTTERED LOOK

Photography: Paul Craig



The kitchen design was based around an unusual double island format, one to incorporate the sink and the other to house the food preparation area and the hob



Worktops are Steel grey leather granite with pencil edging on all worktop areas. The versatile double-island section includes plenty of seating - both opposite the sink and with additional seating at the 'bridged' wood breakfast bar. All furniture is by Austrian kitchen brand Intuo.



Hampshire-based studio Searle & Taylor were tasked with designing a contemporary kitchen in a 20th Century house in Surrey which boasted striking Art Deco detail. The kitchen was in a large square room with lots of natural light and features a porcelain tile parquet floor to reflect the architectural style of the property.

To make use of the large square space, Searle & Taylor suggested a contemporary handleless kitchen with an unusual double island format, one to incorporate the sink and the other to accommodate the food preparation area and the hob. In the design by Gavin Alexander of Searle & Taylor, different colours were chosen for the cabinetry and the island furniture, with anthracite glass used to complement the Art Deco black-framed glass

doors that lead to the living area. To enhance yet contrast with the look of the parquet floor, the clients chose stunningly textured Mango wood to create a bridged breakfast bar across the two islands. This handcrafted, polished surface is a real focal point within the space.

All contemporary furniture is by Austrian brand Intuo, including the Bido matt glass handleless range. The cabinetry is matt black glass cabinetry with metal edging and back wall tall units in Matt Fango finish.

Worktops are Steel grey leather granite with pencil edging on all worktop areas, with an undermount sink from Franke. The appliance spec was high, with ovens, hob, dishwasher, microwave, steam oven and integrated tall freezer by Gaggenau, Siemens larder fridge, Westin Stratus Compact cooker hood, and a Caple built-under wine cooler. The space was also equipped with a Quooker Nordic Square twin lever

boiling water tap in brushed chrome. Alexander said: "It was an absolute joy to design a kitchen in such a large square room, so even though there were two islands in the plan, there was ample scope to accommodate them and to ensure that there was enough space between each island so that doors and drawers will open easily with space to spare."

"The islands also perfectly aligned with the tall bank of units behind. I particularly loved the juxtaposition between the matt glass and matt laminate fronts with the vibrant natural texture of the mango wood breakfast bar that links the two islands together." **d**

Contacts

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