DESIGNER Kitchen

OFFERING THE OPEN-PLAN LIFESTYLE THAT ITS OWNERS CRAVED, THIS HAND-PAINTED SHAKER-STYLE KITCHEN IS THE ULTIMATE MULTIFUNCTIONAL SPACE

PICTURES PAUL CRAIG | WORDS HAYLEY GILBERT

uilt during the nineties, this detached Surrey family home was crying out for an extension with a large multifunctional kitchen to suit. The owners wanted to embrace the open-plan lifestyle with a room that would incorporate a kitchen, dining area and snug as well as a workstation that could quickly and easily be hidden from view. 'They wanted a modern Shaker-style kitchen with flowing curves and clean lines,' explains Gavin Alexander, design manager at Searle & Taylor. 'It also needed to include capacious storage, a relaxed seating area and an office-style workstation that could be concealed when not in use.'

The starting point was to maximise space and design floor-to-ceiling cabinetry along the rear wall with a long, linear island unit in front. Corner units were curved at equal angles on either side, which is a speciality of the Searle & Taylor Signature Bespoke collection. 'This cabinetry includes a walk-in larder with internal shelving at separate heights,' adds Gavin. 'Also integrated is an extra-wide Liebherr fridge-freezer with ice maker and a bank of built-in cooking appliances.'

As well as providing plenty of storage, the generous island unit houses a flush-fit zoneless induction hob with seamless extractor above and allows the owners to prepare dinner while family or friends sit and chat at the solid oak breakfast bar. Details like the cantilevered bar are what makes this design so special. The tulip wood drawer fronts for instance contain solid oak dovetailed drawer boxes on soft-close runners, offering an ideal blend of expert craftsmanship with modern technology. <code>CKBB</code>





GAVIN ALEXANDER SEARLE & TAYLOR

Former head chef Gavin was initially trained in kitchen design at John Lewis and his knowledge of professional kitchens has always had an influence on his designs. He joined Searle & Taylor in 2003 and has since designed and project managed hundreds of premium kitchens in Hampshire and the Home Counties.

PROJECT DETAILS

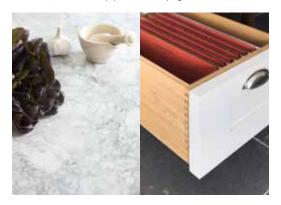
KITCHEN DESIGN Bespoke kitchen, excluding appliances and surfaces, £29,000, Searle & Taylor. CABINETRY PAINT Cornforth White and Manor House Grey, £43.50 per 2.5L, Farrow & Ball APPLIANCES H6800BM built-in combination oven, £3,149; Two H6660BP built-in pyrolytic moisture plus single ovens, £2,519 each, all Miele. CX480-100 zoneless induction hob, £3,894, Gaggenau. Stratus compact built-in ceiling extractor, £2,342, Westin. ECBN6156 built-in fridgefreezer, £3,995, Liebherr. SINKS Cisterna 60 undermounted ceramic sink, £376; Cisterna 26 undermounted ceramic sink, £237, both Villeroy & Boch. TAPS Phoenician 4460 swan neck lever tap in chrome, £240, Perrin & Rowe, PRO3-VAQ 03 boiling water tap in chrome, £1,150, Quooker. WORKTOPS Blanco Eclipsia solid granite, £12,000, Searle & Taylor





HOME WORK

ed behind pocket doors, this neat home office hideaway provides a great spot for catching up on office emails or paperwork without intruding into the main kitchen space. After use, it can be simply hidden away again from view





'The island with granite work surface has nine drawers and is designed for food preparation on one side with a breakfast bar on the other'

What was your inspiration for this project? The house has very high ceilings, and while we wanted to maximise the space by creating tall units, we also wanted to soften

the effect, which is why we designed the corner units with curves – the central kitchen island features completely straight lines, so this contrasts that. We were also mindful that we had to include a home office workstation, so we decided to design pocket doors within the run of cabinetry in order to conceal it when not in use.

What were the challenges you faced when designing the space? It was a difficult task to create a harmonious design incorporating so many tall units. We wanted to ensure they would not be too imposing within the space, but we also wanted to keep the central island as the focal point. While curved furniture is always a lovely design feature in a bespoke kitchen, it is actually very complicated to make. But we specialise in unusual and intricate design so this suited us perfectly.

Which elements are your favourite **features?** The curved walk-in corner pantry and the workstation with pocket doors, I think, work beautifully. Both are highly functional areas in the kitchen and are designed to be completely concealed when the cabinetry doors are closed.



