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APRIL 2022  
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# EXTENDING YOUR KITCHEN

**COVER STORY**

*"We decided not to have a sink on the island - I didn't want dirty dishes piling up around it"*



# U-shape

## The brief

"We want a kitchen ideally suited to our passion for cooking, baking, and throwing dinner parties. The room is 5 x 5m and I'm looking for appliances that are ideal for entertaining."

### Option 1: COSY ELEMENTS

*Mayhul Nandha, studio manager and senior designer, Brandt Kitchens*

"I had to address the functional features a keen cook who likes to entertain needs – an ideal oven set-up, ample refrigeration, storage, and lots of work surface. I decided on a hob with downdraft extraction on the island, which moves away from conventional, bulky overhead systems. This makes cooking sociable, as you can interact with guests while entertaining. The main furniture adopts a U-shaped layout, which left a little more room for experimentation with the form of the island. The way I designed the unit meant I could maximise the work surface and incorporate a dining table, making the design use the floor area more efficiently than a separate island and table would. The deliberate position of the wine storage unit and view into the TV area softens the entry into the space and forms a running theme throughout – to have discreet kitchen elements and visible homely features." Brandt Kitchens start from around £20,000.

The statement island sits in the middle of the U-shaped run of cabinetry, but doesn't interrupt the main workings of the kitchen.



The position of the wine storage unit and view into the TV area soften the entry into the space.



The hob has been placed centrally in the room, which allows it to become a focal point in the scheme.

## Option 2: GETTING INVOLVED

*Sarah Lowrie, designer,  
Ashley Jay Kitchens*

"For this brief, I chose a peninsula design using Alno cabinetry in a classic Shaker style. This opens the kitchen out into the room while still separating it from the dining area. Whoever is at the hob can be fully involved with the rest of the room, but have uninterrupted control of their cooking area. The peninsula, with its bar seating, prevents guests from gathering in the working area, while I placed the dining table to keep clear access between the sink, hob, fridge, and larders without having to walk around a unit in the middle of the room. Another benefit of a peninsula is the increased work surface this allows, as well as the fact that the runs between the sink and hob are not interrupted. I finished this design with a worktop-mounted dresser unit to add visual balance and provide practical storage for small baking appliances." Alno by Ashley Jay Kitchens designs start from £30,000. **KBB**

Paired with Alno's cabinetry, Sarah included a marble-effect quartz work surface – durable and cool to touch, it's ideal for baking.



The kitchen includes integrated Siemens appliances, a Quooker boiling-water tap, and plenty of larder space. Open shelving by the bi-fold doors creates a softer multi-purpose area for a bar or to display of decorative items, to create the perfect social multipurpose scheme in the space.



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