

THE DESIGN TRENDS ISSUE

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KITCHEN DESIGN

Industry Leader

Industrial style can take many forms, but few projects embrace its aesthetic potential quite as well as this Cheshire kitchen

Bespoke cabinetry in oak and brass by Hetherington Newman





The extractor is a bespoke island hood designed specifically for intense cooking and is tailored to how the cook likes to use their equipment. This includes a very large vaulted fume catchment area inside the body of the hood to ensure that no fumes spill out into the room.

The hood – designed by Mike Fetherston of Hetherington Newman and made by Huddersfield-based Westin – is suspended from the ceiling on suspension rods to help deliver industrial chic style throughout the project, so the usual chimney was replaced by complimentary exposed galvanised ducting which ran for nine metres to a flat roof, where a powerful external motor was sited to power the system.

Westin / westin.co.uk

While at first glance, this may look like an ambitious conversion of a former factory building, this kitchen is in fact within a new build house in Cheshire. The design by Mike Fetherston, Design Director at Hetherington Newman, has a raw industrial feel, helped with the use of unfinished steel, with welding marks exposed to give a very edgy, industrial look. The suspended shelves above the island have a mesh base, while the wall shelves above the coffee station are in sandblasted oak that has been silvered to give a weathered effect.

The main furniture is finished in veneered oak that was machined to create a tongue and groove effect, then sandblasted to a rough texture and finally stained to look like burnt timber. The island table, and the shadow-gaps above the cabinet drawers, are made from a solid core material clad in brass sheeting with an aged patina. The brass table top is the same depth as the shadow-gap so that it appears to run right through the island.

The clients love the industrial feel of Mercury's stainless steel dual fuel cooker. The extractor is a bespoke design that the designer drew and was manufactured by Westin cooker hoods. The exposed ducting adds to the industrial feel and is connected to a very powerful external motor.

The worktops are pre-cast concrete, which required seriously precise templating before they even got the units in place. The concrete is 10cm thick, so the designers also had to do a lot of calculations to get the standard-size appliances and sinks to fit. Nothing in the kitchen was standard or straightforward in this stunning and unique space.

Hetherington Newman /
handesign.co.uk



Top The project features polished concrete and aged brass worktops by Hetherington Newman, along with Pozzolana 80cm x 80cm cement floor tiles in Grigio Vibrato from Casa Ceramica

Centre Appliances within the kitchen include a Mercury 1200 dual fuel range cooker, bespoke extractor designed by Hetherington Newman and made by Westin, and integrated refrigerator, freezer, wine storage and dishwasher, all by Gaggenau

Bottom The kitchen spec included the ELV01 Elan Vital deck mounted 3-hole basin set in gunmetal from The Watermark Collection, Quooker's Fusion Square Pro3 VAQ tap with boiling water, in polished chrome, and two KBX stainless steel sinks from Franke