

# designerati

**KITCHENS**  
**BATHROOMS**  
**INTERIORS**

## kbb Birmingham 2024

Get set for the kitchen & bathroom sector's biggest show

## LUXURY BLEND

Combining materials and ideas for a super-luxe result

### Made to Measure

Designer Tristan Auer on the vital importance of bespoke





A project with a detailed client wish-list meant combining high-level functionality with a style that would fit its Victorian home surroundings. **Shehryar Kahn**, Director at Sheraton Interiors, talks us through the scheme...

I had the pleasure of working with a young professional couple who recently acquired a stunning four-bedroom detached property in Rickmansworth. Their dream was to undertake a complete refurbishment of their new home, including an extension specifically designed to accommodate their ideal kitchen.

This project was particularly exciting as it allowed for the creation of a space that blended the classic charm of their Victorian home with modern functionality and style. Halfway through the construction phase, the couple received the wonderful news that they were expecting their first child. This added an extra layer of joy and significance to the project.




# Meeting the Brief

My client's brief was quite specific and visionary. They wanted a modern, handleless kitchen that emphasized both functionality and aesthetics. The kitchen needed to offer abundant storage solutions while maintaining a sleek and uncluttered appearance.

There also needed to be a large island with seating which was to be a central feature of the design, intended not only to serve as a cook zone and preparation area but also include seating, making it a social hub within the space.

It was also important to ensure that the kitchen blended seamlessly with the open-plan space. This meant designing the units to resemble elegant piece of furniture rather than standard, floor-to-ceiling handleless slab kitchen units. The inclusion of open shelving was important for the





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clients, allowing for display space without compromising too much on storage.

The design had to accommodate several must-have appliances and features, including a conventional oven, a compact oven-microwave combo, a downdraft gas hob, a boiling water tap, and ample worktop space for preparation. The island's design also needed to incorporate seating. My approach was to integrate these elements into a harmonious design that reflected the clients' lifestyle and aesthetic preferences, ensuring that the kitchen was not only a functional space for cooking but also a beautiful part of their home where they could gather and create memories.

**Sheraton Interiors / [sheratoninteriors.co.uk](http://sheratoninteriors.co.uk)**  
**DB Interior Studio / [dbinteriorstudio.com](http://dbinteriorstudio.com)**

## THE SPEC

**Kitchen furniture:** We opted for the Italian handleless range from Binova. The primary colour was Opaco, a warm cashmere tone in a velvet lacquer finish. To add a unique and bespoke element, I designed bespoke fluted units painted in Little Greene Harley Green (312). These bespoke units were sourced and painted locally, providing a custom, and high-quality unique finish.

**Worktops:** For the worktops, I chose Dekton Radium. The sink run and pantry were designed with a 20mm thickness, while the island was a standout feature, built up to 60mm with a striking mitred waterfall edge on the side facing the garden. The same material was used for the splashback, creating a striking contrast against the fluted furniture and ensuring low maintenance in the wet zone, which included a Quooker boiling tap.

**The island design:** The island featured three large sets of drawers, providing ample and flexible storage for the cooking zone. A gas downdraft hob – Elica's NikolaTesla – was chosen to suit the budget while maintaining quality. With ceiling heights of 2400mm, we ensured an unobstructed view of the splashback and fluted wall units. The island also included 900mm of prep space on either side of the hob and seating for six people in an L-shaped configuration, fostering a sociable environment.



**Wet zone and lighting:** This area incorporated an integrated dishwasher, a pull-out bin with recycling options, and additional storage. Under the wall units, we installed warm white LED lighting for task illumination and to enhance the overall look of the kitchen.

**Design accents:** Open shelves above the half-height oven housing were added, with the back clad in antique mirror, allowing the clients to personalize the space. A breakfast pantry with a pocket door system, LED lighting, and Dekton worktops was also designed for rigorous use and easy maintenance. Other products specified included brassware by Buster + Punch as well as Blanco's Etagon Silgranit sink in Alumetallic

