

*essential*

THE UK'S NUMBER 1 JUNE 2018 £4.25

# KITCHEN

## BATHROOM BEDROOM

ESSENTIAL  
GUIDE  
BATHROOM  
FLOORING

### PANTRIES & LARDERS

*Dedicated cabinetry for cooks' essentials*

*Wall to  
WALL*  
BANKS OF  
BUILT-IN  
OVENS



# *Life of* LUXURY

**48** + pages of beautifully  
crafted real-life kitchen  
and bathroom installations

**LIGHT  
IT UP**  
Bedroom  
lighting  
inspiration

*Plus*

THORNBACK & PEEL

JIMMY DOHERTY

PATRICIA URQUIOLA

# DESIGNER Kitchen

GLOSS WHITE AND STAINLESS STEEL WORK TOGETHER TO CREATE AN ETHEREAL VIBE WITH AN INDUSTRIAL EDGE IN THIS MODERN KITCHEN

PHOTOS **NICK SMITH** | FEATURE **VICKY HRASTIC**

When all the practicality and function of a kitchen can be hidden away in one shiny wall and an infinite stretch of stainless steel work surface, you know a fair amount of work is going on behind the scenes. And, while designer Graham Barnard of Matrix Design says the fabulous setting and architecture of this new-build home in Oxfordshire made the design process flow easily, there were a couple of rather large challenges in the brief. 'The client had two stipulations,' he remembers. 'He wanted an almost commercial-style extraction, as well as for the island, which is six metres long, to be in one piece with no joins. He also preferred to avoid synthetic materials.' The result is a bespoke 6mm-thick sheet of steel which wraps around seamlessly to the floor.

With super-sleek surfaces in place, clever storage to keep the kitchen clear of clutter was another must. Two sets of pocket doors slide open, one revealing a coffee station big enough to house the microwave and toaster and the other a dry food store, while appliances are all secreted into the handcrafted cabinetry. 'We wanted to create a kitchen so at ease in the room that you almost barely notice it,' enthuses Graham. 'The kitchen is high gloss white and stainless steel – both cold finishes – but walnut wood and textured bronze on the interior of the doors warm the space and create a real sense of craft. It's quite a cool thing to have a piece of furniture made for you, especially a kitchen because it's something you use and interact with all the time.' **EKBB**



**GRAHAM BARNARD**  
MANAGING  
DIRECTOR OF  
MATRIX DESIGN

Graham has designed kitchens for more than three decades. Since launching Matrix in 2000, he has created designs in a range of different styles with cabinetry either handmade in London or imported from Germany before being crafted into clever and creative kitchens.



## PROJECT DETAILS

**CABINETS AND WORKTOP** Contemporary gloss white lacquer and dark stained bookmatched oak veneer cabinetry; Contemporary 6mm-thick solid, seamless rough brushed stainless steel worktop, all a total cost of £60,000, Matrix Design. **HOB** EH975MV17E iQ700 Extra wide touchSlider induction hob, £1,819, Siemens. **APPLIANCES** Two OB60SL11DCPX1 ovens, £1,550 each, Fisher & Paykel. Updated H6290B oven, £4,299, Miele. RC472301 refrigerator, £6,360; RF471301 freezer, £6,540; both Gaggenau. Two similar iQ500 SR656X01TE fully integrated dishwashers, £899 each, Siemens. Contemporary bespoke handmade cooker hood in stainless steel with a motor by Westin, £2,500, Matrix Design. Blanco Culina-S single lever mixer kitchen tap, £550, Matrix Design. Nordic tap, £950, Quooker. **FURNITURE** Similar Parsons grey solid surface top and stainless steel base dining table, £999, Crate & Barrel. Similar Welles kitchen stool in charcoal, £109 each, Swoon Editions. **LIGHTING** Similar Hereford Staged Cluster lighting, from £1,830 for nine lights, Fritz Fryer.



## PICTURE PERFECT

The house was designed with a Mediterranean feel and the main run of units leads to a picture window overlooking the indoor pool, flooding the space with more light



**PRACTICALLY PRISTINE**

The island is formed from brushed steel to hide any marks and scratches, with storage secreted into both sides and barely-noticeable cupboards under the breakfast bar

*‘Dark wood and white with very visible lines meant the main run of cabinets needed to be symmetrical with very precise details’*



**LINED UP**  
**Left** Appliances are cleverly concealed within the clean lines and rich layers of this kitchen

**HOT TOPIC**  
**Right** Fitted ovens form the centre-point of this functional layout, with the hob and sink both just a step away

**GRAND DESIGN**  
**Below left** The coffee station has a textured bronze interior for extra wow upon opening the pocket doors

**ALL ORGANISED**  
**Bottom left** Walnut drawers and shelves were designed especially for the couple's own storage needs



*'We wanted to create a kitchen so at ease in the room that you could almost barely notice it'*

**Q&A**

**Where did you begin with this design?** I started by looking at the shape of the room – the architecture, access points in and out, sunlight and views – and

this gave me a footprint and shape of how the kitchen should be. Because of the view, the island needed to face out to the garden and we decided on dark wood and white with very visible lines. This meant we needed to ensure the main run of cabinets would be symmetrical with very precise details – like the worktop lining up with the width of the floor tiles.

**Tell us about the layout...** The main bank of units needed to be symmetrical around the ovens, which in turn centres on the hob and the sink, so it is a very functional space. The fridge and freezer are positioned to the right of the oven and we then replicated those cupboard sizes on the other side to avoid a complicated

mish-mash of different door widths. The island is packed full of storage on the working side, and on the reverse side where the bar is are cupboards that open on touch latches, perfect for storing garden crockery for the summer months when the doors are open and family are around.

**Tell us about the appliances...** The client had Fisher & Paykel ovens before so they were already on the wishlist, while the Gaggenau fitted fridge and freezer provided the space and value the couple wanted. The cooker hood was very important – we worked with Westin to ensure we could have the motor in the right place on the roof for servicing and it really works. It would have been simple for the client to have gone for a ceiling mounted extractor but they wouldn't have got the efficiency and, in terms of aesthetics, I think having something that comes down and anchors the hob is really quite important in this kitchen.



**INDUSTRIAL DESIGN**

Graham believes the steel countertop is the first of its kind in a domestic kitchen design. His team had to build a new workbench to accommodate it in the workshop and 14 men were needed to move it into place