

HOMES & GARDENS®

Push boundaries

THE ARCHITECTURAL DETAILS THAT SHAPE A HOME

**DESIGN
DIRECTIONS**

**YOUR GUIDE TO
EXTENSIONS**

**AN A-Z OF
ARCHITECTS**

**CURVES IN THE
KITCHEN**



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KITCHENS & BATHROOMS

A CLOSE LOOK AT USING ARCHITECTURAL ELEMENTS
IN THE COOK SPACE FOR DECORATIVE AND FUNCTIONAL
PURPOSES, WHILE ON THE BATHING FRONT THE
FOCUS IS ON ALL-IN-ONE BEDROOM SUITES AND
EXQUISITE TIMELESS SCHEMES

ARCHITECTURAL FEATURES IN THE COOK SPACE

WORK WITH THE ONES YOU HAVE OR INTRODUCE SOME FOR CHARACTER

SKYLIGHT SCENE In new extensions and larger kitchens, skylights are often used as a way of bringing natural light into the rear of the space, often some distance from the windows of the external walls. Pam Baker, senior designer, Martin Moore, recommends working together with your architect on their size and location. 'Pay careful attention to the relationship between the skylights and their position in relation to your planned kitchen furniture to ensure a balanced look and to allow for tall cabinetry,' she advises. A good solution can be to position the skylight centrally over a walkway between the wall run and island to allow for excellent illumination in the working area of the room.

PANORAMIC GLASS Wide, full-height glazing introduces plenty of natural light and creates a stunning indoor-outdoor effect. 'However, good planning is required to create ample storage and practicality without compromising the view or the aesthetic impact of the windows,' says Richard Atkins, director, DesignSpace London. 'The layout is best arranged so that key elements, such as the sink or cooking area, face the view.' As the glazing limits the amount of potential space for cupboards, Richard recommends positioning cabinets against one solid wall, parallel with an island, as a great way to ground the kitchen and create a functional galley space.

PERSONALITY PIECES One way to add personality to a kitchen space, such as a new-build extension, is to build a faux chimney breast. 'This can add definition to a kitchen design and break up an expanse of wall,' says Melissa Klink, creative director,

Harvey Jones. 'A faux chimney breast with mantel can be a good way to frame a range cooker with the added benefit of concealing a built-in extractor hood.' Creating a focal point with a mantel shelf will also offer opportunities for attractive displays, while side pilasters can be used for small cupboards to house spices and condiments, handily close to the cooker.

SITTING PRETTY Sometimes the obvious wall for a run of cabinetry ends at a window. Rather than abruptly stopping the sweep of furniture, with wasted space at the end, Kasia Piorko, founder of Kate Feather, suggests making a feature of the area with a window seat. 'Soft seating in a kitchen is always desirable,' she says. 'Creating a spot to look out of the window on to the garden brings calmness to the design.' A drawer or cupboard below a bench seat can provide a little extra storage, while a wall light can make the most of the space for reading in the evening, as well as accentuating the seat as a feature of the room.

SLOPING SOLUTIONS A sloping ceiling can present challenges in designing a practical kitchen. 'You may need to consider custom cabinets that fit under the slope or in awkward corners to take full advantage of available space,' says Rhiannon Phenix, head of design, Sola Kitchens. 'Also think about painting the entire area in the same colour, which has the effect of making the steep angle disappear and a tricky space feel instantly more harmonious.' Rhiannon also recommends choosing a hob with a built-in extractor system (also known as a venting hob), as flush-fitted ceiling and suspended hoods are unlikely to be possible under an incline. ☺

SOURCEBOOK: MINIMALIST EXTRACTORS

BORA

The M Pure venting hob, £3,276, is a flexible choice with different cooking zones, complete with built-in extractor system.

ELICA

Designed for building into a chimney breast or wall unit above a hob, the Fold built-in extractor hood, from £288, is a cost-effective choice.

MIELE

The DA 2808 ceiling extractor, £2,829, is designed to flush-fit discreetly into the ceiling, and comes complete with LED lighting.

WESTIN

At the press of a button, the Lisser extractor, from £2,654, rises from the worktop, then quietly retracts once cooking is done.