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## KITCHENS BEDROOMS& BATHROOMS

BRITAIN'S
BEST-SELLING
KITCHEN,
BEDROOM AND
BATHROOM
MAGAZINE



# A MINIMALISTIC masterpiece



Working with Graham Robinson from Halcyon Interiors, who used Alno cabinetry, Roisin and Paul chose a timeless colour palette for their new kitchen and matt lacquer rather than gloss fronts. The handleless scheme combines white and grey with 12mm-slim Silestone worktops.

### The FACTS

Who? Roisin and Paul
Andersen with their
18-month-old son George
What? A new kitchen that
was part of a full-house
renovation of a five-bedroom
early Edwardian property
Where? Southgate,
north London
Cost? \$40,000 for the kitchen,
including appliances
Time? Seven months for
the full renovation



## YOU'D ALMOST BE forgiven for thinking you'd STEPPED INTO A contemporary art gallery rather than

Roisin and Paul Andersen's SPACIOUS OPEN-PLAN kitchen

when you FIRST enter this SPace...

Words: Nicola Hanley Photography: Nick Smith Styling: Alex Crabtree >



s you walk into primary school teacher Roisin's kitchen, you can't fail to notice the eye-catching paintings on crisp white walls, followed by her large island - the focal point in this white and grey Alno kitchen from Halcyon Interiors. It's exactly the effect Roisin and her husband Paul, a banker, were looking for in their new kitchen, adding a side-return extension to their five-bedroom home in north London as part of a whole-house project. Here, Roisin explains how the slick, minimalist space came to be...

#### What prompted you to redo your kitchen?

The whole house needed renovating, so a year after moving in we completely gutted and rebuilt it. There were originally two kitchens: a disused one from the 1950s and a poor quality but slightly more modern design in an L-shaped room at the rear of the house. That's where we extended, squaring off the space to create our open-plan kitchen while the other space is now a playroom.

#### How did you find a designer to create your vision?

We went up and down Wigmore Street in London, visiting showrooms to gather information, and came across Halcyon Interiors. From our discussions with designer Graham Robinson, we felt he was going to be able to create 'our' look. We met many times to discuss ideas and he was really helpful when it came to providing samples and information as well as trying different designs. I didn't feel pressured at all - he was on hand to answer any questions we had.

#### What was your brief?

Paul and I knew what we wanted, but it was hard to visualise it in a room that didn't exist. We asked for a grey and white kitchen with a large island, all handleless, and wanted to achieve a modern, open space. Everything had to be very thin, as I don't like chunky edges - plus we didn't want the scheme to age either.

#### Why did you go for this layout?

Part of the brief was to not have too much furniture - I didn't want it to look too busy. As you come in, you are greeted with a single run of cabinetry which leads into the large open-plan space. This includes the sink and tap, dishwasher, and bin. We wanted the room to be airy, so decided against wall units. In the cooking zone, a bank of floor-to-celling cabinets includes the ovens, fridge, and wine storage. Opposite this is the large island with the hob that looks out into the dining area. We considered a floating breakfast bar, but it didn't work with a slimline look.

#### Which appliances did you choose?

We went for a downdraft extractor behind the induction hob because our skylight meant we couldn't have a ceiling hood. Paul and I hadn't had a steam oven before, but we like cooking and thought it was worth a try. We now use it regularly for roasting and think it helps produce lovely moist meat. The wine cabinet means we can keep chilled wines, Champagne, and reds in one unit. We were primarily drawn to the look of the Gaggenau appliances because you can have them flush with the cupboards and add aluminium fronts - but the functionality is good, too.

#### What is your favourite part of the new kitchen?

I love the island. The extension created a big room and when you walk in, the unit is a real feature - particularly when we have lots of guests. It allows people to socialise and put drinks down as if you're in a bar - or an art gallery, with all our pictures. I also really like the back bank and the aluminium on the Gaggenau appliances, which I think goes really nicely with the greys that we picked. It all looks very tidy.

#### Would you do anything differently?

I regret not getting a warming drawer, but when you're renovating a whole house the funds have to stop somewhere. Apart from that, we didn't compromise and if we'd to do it all again, I wouldn't change a thing. In a different property, it would depend on the look we were trying to achieve - but in my heart of hearts, even if we moved into a cottage, I know I'd always be drawn to a minimalist style.



1 iQ700 LD97DBM60B downdraft extractor, £2069, Siemens. siemens-home.bsh-group.com 2 Manor House Grav modern emulsion, £49.95 for 2.5 litres, Farrow & Ball. farrow-ball.com 3 Folding butterfly accent chair in tan stitched leather, £229, Cult Furniture. cultfurniture.com 4 Gaucho 1 pendant light in white, £82.80, Där Lighting. darlighting.co.uk 5 Lyon Béton Concrete Alps dining table with black powder coated metal base, £2150, Lime Lace, limelace.co.uk >



### The PLANS

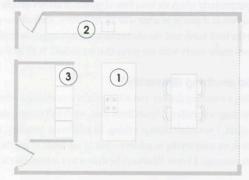
As part of the complete renovation of their five-bedroom early Edwardian property, Roisin and Paul added a side-return extension, creating an open-plan kitchen and dining room, which is perfect for family life as well as entertaining.

1 Island Ideal for food preparation and cooking, the large unit features a 12mm-thick Silestone worktop and integrated Siemens induction hob, as well as an Elica downdraft extractor.

2 Wet zone The sink and tap, integrated dishwasher, and in-cupboard bin are all positioned together for an ergonomic design.

3 Tall units The cabinetry at the back of the kitchen provides additional storage and houses the integrated ovens, wine cabinet and fridgefreezer, enhancing the clean, uncluttered look.

#### KITCHEN-DINER





#### Graham Robinson, Halcyon Interiors PROJECT LOWDOWN

\*Roisin and Paul asked me to create a minimal kitchen with really thin panels and worktops, characterised by simple, clean lines. Rather than a conventional solution with wall units and appliances that take centre stage, they wanted an unobtrusive but practical design that really blends in with the overall space. We stuck to a simple grey and white colour palette with a bespoke dark grey lacquer on the tall Alno units at the back of the kitchen. This was designed to match the aluminium doors on the Gaggenau appliances and ensures the ovens don't stand out too much. I love the elegant simplicity of this kitchen, which gives it a really timeless feel. A lot of the schemes I design are quite understated, which may sometimes take a bit longer but can be more pleasing and stand the test of time. Everything works in harmony with this design and the finishing touches, including the lighting and artwork Paul and Roisin have added." 🐯

above The island is perfectly positioned to provide views out to the garden while cooking at the Siemens

#### induction hob

above left Roisin and Paul designed their dining table themselves after approaching Kast Basins and concrete surface specalist Lowinfo. Made from concrete with black powder coated steel legs it's so heavy that it took 12 men to carry it into the open-plan kitchen.