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SO MUCH MORE THAN A NEW KITCHEN...

The FACTS

Who? Shehryar and Nadia Khan with Zayn, three, Aaliyah, six, and Loki the two-year-old Doberman

Where? Twickenham

What? A new kitchen as part of the total renovation of a three-bedroom semi-detached property

Cost? Sheraton Interiors kitchens start from £35,000

Time? Four weeks

After decades of designing kitchens for others, it was finally time for Shehryar Khan to create his own dream space in his first family home >

Words: Georgina Townshend Photography: Nick Smith Photography Styling: Alex Crabtree



COVER HOME

A Miele compact **steam oven** with built-in sous vide can be controlled via an app. On the other side sits a Miele M-Touch conventional **oven** with steam functions.

After six years of renting, the husband and wife team behind kitchen design studio Sheraton Interiors, Shehryar and Nadia Khan, finally bought their first property together. “We had put every penny we had into our showroom,” explains Shehryar, who has been designing kitchens for 20 years. “As this is our first home, we really wanted to create something unique which would not only make us happy, but that would also symbolise my journey as a kitchen designer and where I am today,” he says.

It was love at first sight when they viewed the three-bed semi-detached property – which needed a lot of work, but had potential. “We weren’t planning on moving in until after the renovation, as we immediately saw the opportunity to extend and create a space for us and our family – Zayn, three, and Aaliyah, six, plus Loki, our two-year-old Doberman. It took two attempts to receive the planning permission we wanted as we had to apply in two stages – first for the 6 x 10m double-storey rear extension and then for the side-return double-storey extension, which were all approved within six months. Building work started straight away as we already had our builder lined up and ready to go.” Here, Shehryar explains how the scheme came together...

What was the kitchen like before?

Initially, the space was 4 x 3m in the kitchen area, with a door leading to the side entrance of the house and a window overlooking the garden. It was a small U-shaped layout; it was very dark and cramped and appliances were dated. As we were extending and making the room more open plan, the old kitchen definitely needed to be changed.

Being a kitchen designer yourself, what was your own brief?

From the outset, Nadia and I knew we wanted the main wall to house tall cabinetry, along with a sink placed between tall units. The star of the show would be a multi-functional central island, which would feature a cooking zone as well as a casual seating area. We imagined something bold and exciting: a Mid-century modern space incorporating Japandi elements. I also loved the idea of clean lines, symmetry and a monochromatic colour scheme. However, as a rebel at heart, I decided to break the status quo and introduce bold accent shades – for example through the orange bar stools. All of the above meant this design ended up being a bit of an evolution. We initially started with tall cabinets made from painted wood material in a slab style with handles, with reeded painted wall units and island. But the design just felt so 2021 – so Nadia and I went back to the drawing board and decided to have that entire run feature the same slab-style painted beaded doors, including the base and wall units. We then changed the island to have a brass finish, which adds a glamorous contrast.

However, although I loved the main run of cabinetry, I wasn’t in love with the island and I didn’t feel that it reflected what I was truly trying to express when we looked at the CAD visuals and samples of the materials. This led to us redesigning the island for the third and final time. I decided to change the material of the unit to a horizontal tongue-and-groove style stained oak finish in a handleless form.



The marble-effect sintered stone work surface from Porcalenosa makes a real statement.



below A large expanse of glazing lets in plenty of natural light, which makes the room feel open and bright.

above The overhang on the central island creates a casual seating area. The drawers offer extra storage. **Barstools** Cult Furniture.

The sink was integrated into the worktop for a sleek, cohesive look. **Boiling-water tap**, Quooker.

Speaking of the island, can you tell us more about the design?

I opted for push-to-open drawers with no channel rail or plinth. I then requested the fronts would be grained matched horizontally across all the drawers. The worktop on the island is interesting – I planned to make a real ‘wow’ statement. The Xtone Paonazzo Biondo marble-effect sintered stone from Porcalenosa has a warm white base and striking veining that perfectly complements the kitchen and the materials I used. Not only that – while the build-up was 50mm all the way around, with waterfall edges on both sides, on the back of the island the units were reduced in height and width. This allowed me to create angles which not only serve as a stunning focal point but also as an overhang which can be used as a seating area. The main issue we faced was during the template, fabrication, and installation of the island worktop because of the complicated nature of the design, which in the end was a real heart-in-my-mouth moment. However, this was expertly resolved on site by the stone mason.

Why did you choose these appliances?

Being a bit of a tech geek, I also wanted to showcase how far the kitchen industry has come, incorporating technology within the cooking area and appliances. The Liebherr full-height freezer has a built-in ice maker and is plumbed in, so you won't ever run out. We chose a Quooker Flex boiling-water tap and an Insinkerator waste disposal unit. Not only are they practical, the tap is more energy efficient than a kettle and the disposal unit helps deal with the problem of food waste. >



For the cooking appliances, we chose a Miele compact steam oven with built-in sous vide, which you can also control via an app using your smart phone or tablet. Underneath this, we placed a built-in warming drawer. And on the other side of the sink, we chose the Miele M-Touch series conventional oven with steam functions. For the hob, we wanted to move away from gas so we opted for the Bora classic 2.0 featuring two induction hobs, one teppan hotplate and two extractors. This was flush-fitted into the worktop giving us a seamless design – it's also ducted under the floor, through our outside wall. This hob gives us all the functionality we needed and we really enjoy using it. In the breakfast pantry we have the Miele M-Touch coffee centre, which gives us freshly ground bean-to-cup coffee every morning at the touch of a button. It's definitely one of our most favourite must-haves.

How did you find the process?

In the end, I feel extremely proud of my kitchen. Not only because it's mine, but it also displays how far I've come in 20 years of being part of the industry I fell in love with. I truly feel this scheme represents where I am in my journey as a kitchen designer. But most importantly, me and my family love using this space and it's made a real change in the way we live, feel, and use the kitchen on a day-to-day basis. >

right The breakfast pantry keeps essentials all in one place, for a clutter-free worktop. **Coffee machine**, Miele.

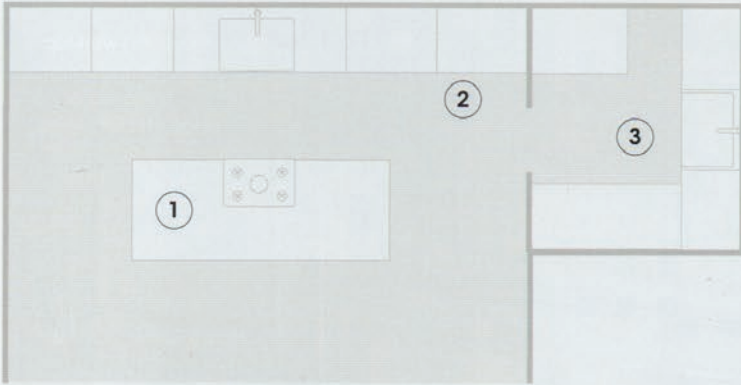


The couple wanted to move away from gas, so chose a modular Bora Induction hob.



The island **worktop**,
from Porcelanosa,
has a waterfall
edge on both sides.

“The worktop is
where I planned to
make a real ‘wow’
statement”



The PLANS

The open-plan kitchen, as part of a double-storey rear extension, has replaced a small and dated U-shaped scheme.

1 Island The central unit boasts a unique marble worktop, storage, a flush-fitted hob, and an overhang for seating.

2 Cabinetry The main run of units includes a breakfast pantry with a built-in coffee machine.

3 Wet zone A boiling-water tap eliminates the need for a kettle, while a waste disposal unit helps with food waste.

SOURCEBOOK

Kitchen cabinetry Sheraton Interiors 020 8894 5650
sheratoninteriors.co.uk

Flooring Wood and Beyond 020 3869 0900
woodandbeyond.com

Worktops Porcalenosa 01923 815200
porcalenosa.com/uk

Appliances Ovens, Miele 0300 160 6600
miele.co.uk; hob, Bora bora.com; freezer, Liebherr home.liebherr.com

Tap Quooker 0345 833 3555
quooker.co.uk

Sink The 1810 Company 01978 660770
the1810company.co.uk
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below The couple decided to go for a handleless design, which helps create a streamlined look.



top The sink, from The 1810 Company, has been seamlessly integrated into the work surface.

above Deep drawers in the island make it easy to see their contents.



The flooring, from Wood and Beyond, features a herringbone pattern which adds a warm feel.



An adjoining utility houses the laundry appliances and an extra sink. **Cabinetry**, Sheraton Interiors.

1

2

3

4

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SHOP THE LOOK

1 Mansion parquet wood-effect tile, £60 per sq m, Porcelain Superstore. porcelainsuperstore.co.uk
 2 Cappella gold gloss 60x60cm marble-effect tiles, £18.95 per sq m, Walls and Floors. wallsandfloors.co.uk
 3 Loving Grey, £21 for 1 litre of matt paint, Yes Colours. yescolours.com
 4 Clara Rust velvet barstool, £189, Danetti. danetti.com
 5 HOBD682D1 hob, £2769, Smeg. smeguk.com **KBB**