

# KITCHENS BEDROOMS & BATHROOMS

**INSIDE:**  
Wow-factor homes to inspire your redesign

## Summer LIVING

CLEVER WAYS TO BRING THE INDOORS OUT

### 19-PAGE PROJECT PLANNER

All you need to get started: renovation checklist, fridge-freezer buying guide & design inspiration

**OUTDOOR KITCHENS**  
How to BBQ like a pro

**SUN SHADES**  
Blinds, curtains, voiles, and shutters to complete your bedroom scheme

**BASINS AND TAPS**  
Choose your perfect pair

### COVER STORY

*"The most important thing was for the kitchen to be well connected to the garden and patio"*



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## Solution two:

### THE DESIGNER

Gildas Braine, a senior designer at McCarron & Co's Chelsea showroom, is a graduate of the Inchbald School of Design. He has worked in the kitchen industry for 13 years and especially enjoys coming up with schemes for people who work in other creative fields.



“One of the best parts of my job is being able to design contemporary kitchens utilising truly handmade joinery – and the scheme I’ve created for Tamara and Martin is a great example of that. Given the size of the room and the pitched ceiling, I felt it was important to keep the design simple to make the most of the space, so I opted for frameless cabinets with a combination of inset, recessed, and pull handles in dark bronze.

“I decided to bring the utility room’s entrance forward, to eliminate the negative space in the corner in front of it. This also increases its floor area and makes the tall cabinets appear to sit inside the back wall instead of protruding into the space. An additional benefit is that it creates an elegant niche for the sink run, where I’ve included a dishwasher to the left and a pull-out bin to the right. Above, a bronze Perrin & Rowe tap with a U-shaped spout gives a softness to the contemporary feel and contrasts with the Silestone Calacatta Gold composite worktop and splashback. The warm metallic finish is echoed by dark bronze detailing within the channels of the handleless floor cabinets, which are painted in Little Greene’s Rolling Fog Pale, and the washed oak wall cabinets.

“A Miele induction hob with an integrated extractor keeps the island worktop clear of clutter. Not having an overhead extractor also allows Tamara to watch TV as she cooks, or to look out onto her beautiful garden without obstruction. It sacrifices the top drawer below the hob, but it’s a small compromise as the island itself has a large amount of storage. Its painted drawers sport elegant and discreet dark bronze handles from Joseph Giles, and the whole unit is wrapped in polished Gris Pulpis marble.

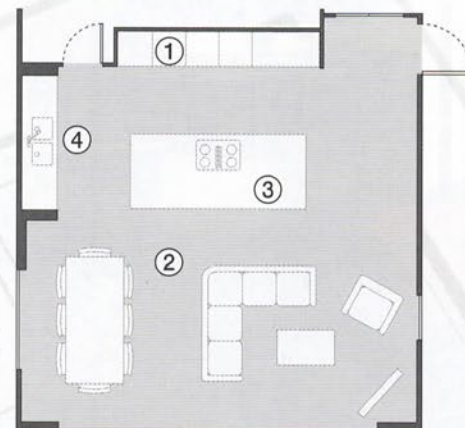
“The tall cabinets behind the island have inset bronze handles to keep the lines simple with a small amount of detail. They house a fridge and freezer, with a Miele fan oven, steam oven, and warming drawer in the centre. These appliances are finished in Havana Brown to match the marble on the island as well as the doors. To the right is a double breakfast cabinet with pocket doors. They can be kept open and folded back, so a toaster, kettle, small microwave, or blender can be used in situ or be tucked out of sight. This means the cupboard can be functional, but also elegant when the doors are closed.”

**1 Fridge-freezer** An integrated model has been sited to the left of the built-in ovens.

**2 Layout** The room is roughly divided into thirds, with each zone having a specific purpose: cooking, dining, or relaxing.

**3 Entertaining** The wine storage unit and trough-style sink are located on the side of the island closest to the sociable areas of the room.

**4 Wet zone** A double-bowl sink allows Tamara to soak dishes in one while using the other for food preparation.



### SOURCE BOOK

**Design and furniture** McCarron & Co 020 7584 5736, [mccarronandco.com](http://mccarronandco.com)

**Appliances** Miele 0330 160 6600, [miele.co.uk](http://miele.co.uk)

**Sink and tap** Perrin & Rowe 01708 526 361, [perrinandrowe.co.uk](http://perrinandrowe.co.uk)

**Worktops** Silestone 01256 761 229, [silestone.co.uk](http://silestone.co.uk)

### THE COSTS

Design, furniture, and installation **£24,000**

Appliances, sink, and tap **£12,000**

Worktops **£9000**

Total **£45,000**

### THE VERDICT

**Tamara says:** “This layout gave me food for thought as I hadn’t considered moving the utility door forward and eliminating the negative space – genius. Again the clever use of a nib to create an encased space for the sink is pleasing and I like the use of a different material and colour from the island surface – something I probably wouldn’t have considered. The palette and materials work well yet the simple design is timeless. My only concern is that this is a painted kitchen and I worry about wear and tear.

“I like that the integrated hob and extractor won’t obstruct the views – plus this allows plenty of preparation space around the hob. The pocket door idea is also great as I really wanted to find a way of keeping mid-sized kitchen equipment out of view but close to hand, so they are accessible but can be hidden away when entertaining. My slight disappointment is the table away from the island and the more definite separation of relaxing space and kitchen. It’s a refined design but a little safe with a bit less wow.”



**1 Layout** Locating the sink close to the utility is useful for when the second dishwasher is in operation.

**2 Display** Open shelving flanks the wine cooler on the island.

**3 Tall cupboards** The doors are painted in Furrow to minimise the visual impact of the ovens, while the floor cabinets are in Rolling Fog Pale, both by Little Greene.

**4 Task lighting** Spotlights have been added to the lower part of the ceiling and above the sink, so Tamara has effective illumination to work by. **KBB**

