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FIT FOR PURPOSE

A dream kitchen that meets the needs of a trained chef can be a tall order, but this stunning space ticks all the boxes of aesthetics and functionality.

REAL HOMES

Photography by: Trevor Richards

THE owners

Corporate accountant David and his wife, Rosemary, a hotel manager, live in this five-bedroom, detached, Edwardian house in a Surrey village on the edge of the North Downs with their two cocker spaniels. The property has an attic study and gymnasium, outdoor swimming pool and a large pavilion in the almost one-acre garden.



"We love it all - especially the spacious island packed with storage facilities, all hidden from view as you enter the kitchen," says homeowner, Rosemary.





"The breakfast bar is fully bespoke and runs the full length of the island with a curve that contains the island and hides the worktop from the dining area," says designer Richard. "The curve also allows more space, opening the room up to the sliding French doors."



“Previously, many of our kitchen utensils and equipment were piled into cupboards and drawers, which made it almost impossible to know the exact location of everything we might need. We wanted to be able to actually see what we had, so plenty of storage was important,” says Rosemary.

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As it was 20 years since last renovating their Edwardian property, David and Rosemary, who work in the hospitality sector, decided it was time for a refresh. The kitchen was smaller than the couple required with insufficient storage space. With David’s two children and three grandchildren visiting regularly, the kitchen needed to be fit for purpose as the hub of the home.

“The primary goal was to have an extension providing more space for living and a working kitchen which would equate to twice its original size,” explains Rosemary. “We asked for three distinct areas – a large kitchen with plenty of worktops and modern equipment with a high breakfast bar in order to conceal the preparation area when guests were seated in the dining area; a dining area to seat eight; and a seamless, inside-outside terrace with sliding doors on one level which we did not have before.”

The couple enlisted the services of McCarron & Co on the spot after visiting its Chelsea showroom. “Our intention was to visit several kitchen showrooms. We were so impressed with what we saw that we never looked back! It was a truly bespoke service and we were particularly impressed by the attention given to the ergonomics. My husband is over six feet tall and his needs, as the person doing all the cooking, had to be taken into account.”

Desiring a hand-painted kitchen with ‘statement’ pieces in wood, the couple initially favoured walnut, but were recommended to opt for oak instead as the former was “prone to changing colour over time and would likely date more quickly”. Co-founder Richard Jackson set about designing a kitchen with an island. “They wanted a clean, modern look, but not a contemporary handle-less kitchen. The dining area needed to retain formality, but the whole scheme needed to flow from one area to the other and, when the weather permits, into the garden.”

The kitchen chosen was from McCarron & Co’s Brompton range, featuring a combination of factory-painted cabinets and natural oak, with the worktops in a modern quartz.

A stunning ceiling lantern naturally lights the area between the dining room and kitchen. Three pendants were hung over the island and nine circuits installed in both zones to facilitate mood lighting. Under-pelmet lighting was added in the kitchen, with internal lighting for the dresser and a feature light over the dining table.



THE designer

"I always advise clients to think about what they want before they get a designer involved, but if they choose the right designer - and they trust their judgement - to be 'open' to change! Think about appliances that you want and the type of room you are trying to create. Research the company, the designer and the products they sell. Make sure you see plenty of photographs of their work."

Richard Jackson,
co-founder, McCarron & Co



62

Richard paid great attention to the needs of the main user, a proficient chef. “The client required a huge amount of appliances: three single ovens (one, a full-size steam oven), a microwave combie, warming drawer, sous vide drawer and two full-size fridge freezers!

“There wasn’t space to put these into two stacks, as many designers do, so I placed one oven into the island. On the sink run, there was a right-angle recess which didn’t leave enough space for the sink, dishwasher and bin, so I designed a pull-out larder behind all of this to make useful, additional storage and elongate the wall.

“I am very pleased with the overall scheme,” Richard sums up. “It’s always great to work with clients that have enthusiasm and work with you to achieve a fabulous scheme. I am really pleased that, apart from its clean, smart, overall appearance, it works so well for a very competent chef! I always strive to design a beautiful kitchen that works.”

The couple are equally delighted. “All our friends have been wowed by the new kitchen; its overall design and improved organisation, space, versatility and accessibility of working materials. The kitchen is beautifully made with superb attention to detail. Nothing was ever too much trouble,” adds Rosemary.

THE details

Kitchen designed by Richard Jackson, co-founder of McCarron & Co, featuring its Brompton factory-painted and oak cabinetry, with BQS Beige Mirrorlux worktops mccarronandco.com

Wolf ICBVW45B wall hood in stainless steel and black glass and ICBCI365T/S transitional induction cooktop subzero-wolf.co.uk

Miele H6267BP Culinart and H6660BP ovens, DGC6660 steam combination oven, H6401BMCLST microwave combination, K37472ID fridge, KFN37692IDE fridge freezer, ESW6229XCLST warming drawer, EVS6114CLST sous vide drawer, CVA6401CLST espresso machine and G6660SCVI dishwasher miele.co.uk

Franke KBX160 55/20 1.5 sink and KBX110/55 single sink in stainless steel franke.com

Perrin & Rowe Metis 4485CP tap and rinse, and 4485CP tap in chrome perrinandrowe.co.uk