





ometimes it pays to go back to the drawing board and, for John and Ati Burton, redesigning their five-bedroomed Fulham home required a high level of flexibility. 'When we bought the property, the kitchen/dining room was situated in the extension at the rear of the house, with a huge supporting pillar in the centre. Our initial idea was to remove the pillar to create an open-plan room,' explains John, who works in the media. 'We were stuck as to what to do with the middle reception room though, which was little more than a corridor. Plus, we realised that the back room was not big enough for our grand plans.'

After discussions with their architect, the couple decided to scrap their initial vision and instead removed the chimney breast in the front reception room, making this space the dining area. As a result, the living room was relocated to the rear extension, giving the couple the go ahead to create their dream kitchen in the middle reception room. 'Our only real problem was that the intended room was dark, so we installed a high window and French windows into the back wall. These open onto the garden and made a significant difference in creating a light-filled space,' explains John. Transforming the

layout of the downstairs cloakroom was the final structural change and resulted in an additional door into the extension.

Creating a wow factor kitchen that also doubled as a family-friendly space for John and Ati's two children was the priority. Inspiration came from all angles – magazines, television programmes and books – but it was the showroom across the road from the children's school that really captured their attention. 'We had noticed Sola Kitchens' showroom some time ago,' John explains. 'It looked so luxurious and we liked the idea of a bespoke kitchen that suited our needs exactly.'

Above left Splashes of lime green add mouthwatering contrast.

Above A much-loved American-style fridge freezer is invaluable for family living.

Right Tall wall units emphasise the beautiful high ceilings.

KITCHEN PROFILE

Every inch of space in this London home has been maximised in this bespoke design by Sola Kitchens. Minimalistic doors are painted in a very light grey and effortlessly exude contemporary Swedish simplicity, while an orange worktop in Silestone by Cosentino and a colour matched glass splashback enliven the fresh feel. Extra tall cabinetry emphasises the height of the ceilings and a peninsula seamlessly divides the main kitchen and dining zone, providing additional workspace and an informal family eating area. Splashes of lime green enhance the fruity look.

Sola Kitchens Ltd, 121 Munster Road, London, SW6 6DH. Tel: 020 3004 0898. solakitchens.com.

Expect to pay around £26,000 for a similar kitchen.



'The orange never fails to cheer us up. Every day is like a fresh Spring morning.'

Thankfully, the couple's first meeting with Sofia Bune Strandh, Managing Director of Sola Kitchens, was a huge success. They were instantly impressed by her approach.

Deciding on the design of the kitchen was a smooth process, made easier because of the limited space. 'We did not have much scope as the room is galley style and we were limited as to what would fit,' explains John. 'Once we had planned in the appliances and the fact that we wanted a larder unit, there wasn't too much room to play with.'

Sofia suggested minimalist-style doors, painted in the lightest grey with simple bar handles for a look of pared-down chic. However, it was the attention-grabbing orange Silestone worktop that was the catalyst for how the design evolved. 'Because we were limited by the shape of the kitchen and had already decided on the light doors, the fun factor had to come from the worktops. We like bright colours and this citrus tone really stands out. Having the splashback in the same shade ties the scheme together.'

As John and Ati are both keen cooks, selecting the perfect appliances was paramount. Rather than a double unit, the couple chose a single oven and microwave combination, situated at eye level so they don't have to bend down. Plus, after a heated debate regarding gas versus induction, the latter won and an extra-wide Neff hob takes pride of place under the sloping extractor hood. Disappointed by the lack of space for an island unit, a small peninsula that can seat four was a happy compromise. Not only does this provide extra workspace, it also acts as a natural divider between the kitchen and dining areas.

Storage was a key consideration with John and Ati keen to maximise every centimetre, even if it didn't seem technically possible at first. With high ceilings typical of many London







properties, Ati, a charity volunteer, was adamant that the units should be built almost to the top — making some of them 3m tall. Initially, the architects and Sofia were unsure, but it was a clever move. The family now have all the storage they wanted, even if they do need a stool to access the very top cupboards. No area was too tricky for Sofia to tackle, from kidney-shaped cupboards cleverly hidden under the peninsula, to a floor-to-ceiling cabinet situated next to the ovens, with angled doors and ultra-slim base units.

The family moved into the property in December 2011 and are thrilled with their show-stopping room. 'Even though this kitchen isn't large, the new design has created a real feeling of spaciousness and we can spend time together in the same room, without it feeling crowded. I think it works especially well because everything is perfectly organised,' explains John.

As for the colour injection, John and Ati couldn't be more pleased. 'Every morning when I come downstairs, the orange can't fail to cheer me up! When my sister and family came to see it for the first time, they turned up in sunglasses, thinking it would be too bright. It's just so striking and different that they were very pleasantly surprised,' John says. Sofia definitely agrees, 'It looks like a fresh Spring morning!'

Above The peninsula provides an informal perch from which guests can admire the sleek induction hob.

Left A single sink has been undermounted for a complementary and streamlined look.

Far left Such strong tones required careful colour matching to ensure strikingly seamless perfection.

STOCKISTS INFORMATION

ADDITANC

B45E42 Series 3 single oven, around £725; C57M70 Series 3 microwave combination oven, around £699; T43T80 Series 4 extra wide induction hob, around £799; S72T69X2GB fully integrated dishwasher, around £670, all at Neff. EFC50800X cooker hood, around £522, at Electrolux. Similar RSH7ZNRS H Series fridge freezer, around £899, at Samsung.

FIXTURES AND FITTINGS

Naranja Cool **worktop** from the Life Series, £POA, at Silestone by Cosentino. Similar bespoke colour matched glass **splashback**, £POA, at Loveglass. KBX 110-55 Kubus undermount **sink**, around £257, at Franke. Oxygen Monobloc **tap** with pull-out rinse, £347, at Gessi. Polished lacquered oak **flooring**, £POA, at The Natural Wood Floor Company. Bistro **kettle**, around £33; Bistro **toaster**, £55; Pavina porcelain **mugs**, £18 for two, all at Bodum. Similar silver Pod bar **stools**, around £30 each, at Drinkstuff. Magnetic **knife rack**, £18, at John Lewis. **Prices are approximate. For stockists, see page 162*.