MINIMALIST CHIC

eter Cashmore had lived with the kitchen in his west London ground-floor studio flat for four years when he decided he needed to update it. With just one built-in cabinet beneath the sink, the room was in desperate need of more storage space. 'I had to take everything out to get at one thing at the back of the cupboard and then put everything back in again,' recalls Peter, a lawyer.

However, embarking upon a renovation project wasn't as straightforward as Peter would have liked, as the flat's layout meant his kitchen would be constantly in view. Another requirement was that it had to have plenty of worksurface and storage without overpowering the limited dimensions of the room. Fortunately, Peter had worked with designer Sofia Bune at Sola Swedish Kitchens previously and knew that she would be able to come up with a practical and beautiful scheme.

After discussing his plans with Sofia for a kitchen with clean lines and no overhead cabinetry, she designed a layout using white spraypainted ash, topped with matching CaesarStone for an uncluttered look.

The only issue left was cupboard space. I badly needed extra storage but wanted something that wouldn't overpower the open-





LEDs add a glamorous touch to the glass shelves in one of Peter's crockery cupboards. They also allow the contents to be seen at a glance. Below, wooden utensil drawers with useful curved lips are both practical and convenient to use. The drawers are also divided internally so that Peter can easily find what he wants







SNOW RIGHT

Peter Cashmore's studio flat kitchen has been transformed with a flurry of freestanding cool white cabinetry and clever storage solutions Crisp white spray-painted cabinetry ensures that Peter's kitchen feels bright and uncluttered. The base units are supported on slim legs so that the existing stained and varnished heavy-duty marine plyboard flooring can continue beneath them, making the space appear larger. Peter's appliances all fit neatly into the main run of cabinetry and include an oven, dishwasher and hob



DESIGN & CABINETRY

- # Sofia Bune at Sola Swedish Kitchens. 36 South Park Road, Wimbledon, London SW19 8SZ (0845 862 0297) www.solakitchens.com
- Spray-painted Fjellen ash furniture from the Lidhults range

WORKTOPS

Blizzard CaesarStone. Price per sq m £350

SINKS & TAP

- BOXI 1035 Bolero undermounted single-bowl sink in stainless steel, Franke £306
- BOX11017 Bolero undermounted half-bowl sink in stainless steel, Franke
- BlancoPeriscope BMP514037 monobloc mixer tap with pull-out rinse in chrome, Blanco £447

APPLIANCES (shown)

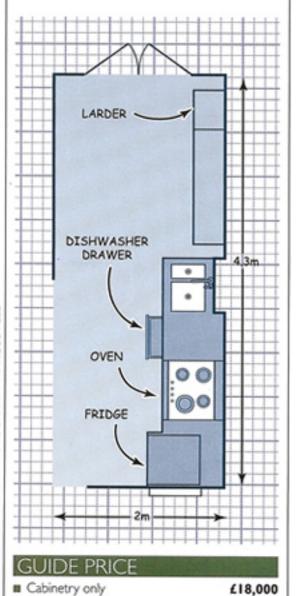
- Built-under multifunction oven, for similar try B6774, Neff
 - £746
- 68002KFN four-zone induction hob. AEG-Electrolux
 - £499

£305

■ DS605IH fully integrated single DishDrawer dishwasher, Fisher & Paykel £450

APPLIANCES (not shown)

- # Fully integrated undercounter fridge, AEG-Electrolux
- For stockists, see page 144





In keeping with the minimal feel of the rest of the kitchen, the wet area is clear and clean, with a smart single-bowl and half-bowl sink duo. The Periscope tap by Blanco is a very simple design but has a pull-out spray that Peter can use for rinsing cookware before placing it in the nearby dishwasher





Even though it may be tempting to put in as many cabinets as possible, try to ensure that the area is not cramped. I used tall, narrow cabinets in Peter's kitchen so it still felt spacious

SOFIA BUNE



A slim pull-out unit means all of Peter's oils are to hand when he is cooking. On the other side, a fully integrated fridge stands forward of the oven, as a design solution to the problem of the pipework running along the skirting from the adjoining bathroom



MY BEST BUY: 'The induction hob. What is really good is how it performs on low heat, as the gas sometimes used to sputter out. It makes it much easier to avoid boiling a good sauce or to make a risotto with ease'

plan room,' explains Peter. A bank of floor-to-ceiling cabinets soon solved the problem. 'We even measured Peter's crockery and utensils to ensure that everything had a place and there wasn't a single inch of wasted space,' recalls Sofia. The tall housing even included LEDs along the shelves so that they could be illuminated when the doors were opened.

Another design challenge that Sofia had to overcome was that the pipes from Peter's adjacent bathroom ran horizontally across the skirting beside the fridge and limited the kitchen space even more. After much discussion, she decided to have all the base cabinets specially manufactured with cut-outs in the back to conceal the pipes.

The kitchen finished, Peter is very happy with how his new design has worked out. 'The most important thing to me was quality,' he smiles. 'Also, having solved the storage issue, I now have ready access to everything in my cupboards, even at the back.'