

SCANDI CHIC

This kitchen was run down, cramped and looking rather sorry for itself before a designer came in and turned it into this luxurious and spacious room for Susanne and her family

The owners

Susanne Barron lives with her husband Adam and their three daughters Sophia 11, Maddie 9, Linnea 7 and their ginger cat Pickles in this 1898 Victorian detached house in Wimbledon Village



If you were to sit in the garden of this home on a clear day at the end of June, it would not be unusual to hear the cheering crowd on Murray Mount hoping and praying for a victory. Of course, The Championships is what Wimbledon is most famous for but it also has museums, restaurants, a multitude of shops and is home to Susanne Barron and her family.

Susanne and her family moved into the house in Wimbledon Village in 2005. Seven years on and the kitchen was looking dated, a couple of appliances had broken and the layout wasn't working – so to be quite honest, it was more shabby than chic. It was time for a change.

The kitchen is north facing so there is not a huge amount of natural light and it was important to improve this along with the layout. Having worked for Sola Kitchens previously, Susanne knew that she would be getting top quality, bespoke cabinetry hand-crafted in Sweden to her exact specifications. Sofia Bune Strandh,

managing director was asked to design a kitchen that felt light and spacious. Although Susanne and Adam love modern handle-less kitchens, to keep with the traditional aesthetic of the Victorian home they chose Newport – classic yet modern cabinetry made from solid ash and oak, hand-painted in off-white and bright blue.

Hurdle one for Sofia was working around the difficult pillar that stands in the centre of the room. With something structural such as this, planning is important to avoid the space feeling bitty and cramped. The pillar has therefore been incorporated into the striking blue island, creating the perfect space for two to enjoy breakfast. Once that problem had been overcome Sofia could concentrate on the finer details. A dresser unit was built around an existing pillar and eight dovetailed oak drawers were specially made. One extra special feature is hidden underneath the breakfast bar. Sofia explains, "The family is considering getting a dog so we created a space underneath the island with a tongue and groove interior and then

put a false door panel in front of it. The panel can be easily removed when they eventually get a dog." Hopefully Pickles the cat won't get too jealous!

To give the kitchen a contemporary edge a composite worksurface and modern appliances were put in. Rather than a traditional hob, they have domino hobs – modular cooking appliances – a teppanyaki, gas wok and induction hob. They also have a combi-steam oven, which Susanne uses to cook boiled eggs in for family breakfasts. Rather than having a large contemporary fridge on show, Sofia has cleverly designed cabinetry to hide the fridge, but has provided a cut-out so that the icemaker is still useable.

To tackle the issue of light in this north-facing kitchen, there are plentiful downlighters provided within the ceiling, while pendants from Tom Dixon hang over the island and there are LED strip lights in the glass fronted cabinets for an added glow. Additionally, the colours of the cabinets help to make the room ●●●

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appear lighter. At first Susanne was concerned about the brightness of the blue island but now sees how it helps to individualise the space.

The space has been truly transformed from a dark room narrow kitchen into a room with ample space for all the family – pets included. Susanne concludes, “I am very happy I went for a bold colour on the island and I love my blue glass handles from Haute Déco. We now can cook together as a family as the space is less cramped and the dining area is a lot more spacious for meal times.” It is gorgeous example of Scandinavian heaven mixed with British charm.

The family will be enjoying strawberries and cream along with a cold glass of Pimms cheering on the tennis in no time – fingers crossed this year Andy Murray will come out on top! ●

Details

Newport kitchen designed by Sofia Bune Strandh managing director, Sola Kitchens
020 3004 0898 www.solakitchens.com

Gaggenau BO 280110 pyrolytic oven, BS280110 steam combi oven, Vario 400 induction, Vario 400 teppan-yaki, Vario 400 gas wok. RC 472200 fridge, RF 413201 freezer, DF460 000 dishwasher
0844 892 8988 www.gaggenau.co.uk

Westin CBU ceiling hood extractor
01484 421 585 www.westin.co.uk

Blanco Claron 700-U sink
0844 912 0100 www.blanco.co.uk

Gessi Monoblock tap with pull-out rinse
0773 495 4513 www.gessi.it

Quooker Design tap 020 7923 3355
www.quooker.com

Insinkerator Evolution 200 waste disposal
0800 389 3715 www.insinkerator.co.uk

Silestone Bianco worktops with River leather finish
0870 011 8788 www.silestone.com

Abbotswood flooring, Cherry wood floor
020 8543 9083 www.abbotswoodflooring.co.uk

The Sofa and Chair company Lowery bar stools in Vele Polar White 020 8742 8938
www.thesoandchair.co.uk

Farrow & Ball Pitch Blue paint
01202 876 141 www.farrow-ball.com

Haute Décor blue glass handles
020 7736 7171 www.thedoorknobshop.com

Tom Dixon pendant lights
020 7400 0500 www.tomdixon.net

ADVICE FROM THE DESIGNER

“Where a kitchen doesn’t benefit from a lot of natural light, it is important to use a colour scheme that reflects as much of the natural light as possible. If you wish to add a deeper colour choose a contrasting hue for just some parts of the cabinetry for example the island. Use dark colours on the base units only so that the colour scheme above the worktop level remains pale to reflect the natural light.”

Sofia Bune Standh, managing director, Sola Kitchens

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