



BRASS FOCUS
A brass island, contrasting with the exposed brickwork and metal beams, brings the kitchen into focus and accentuates the industrial style

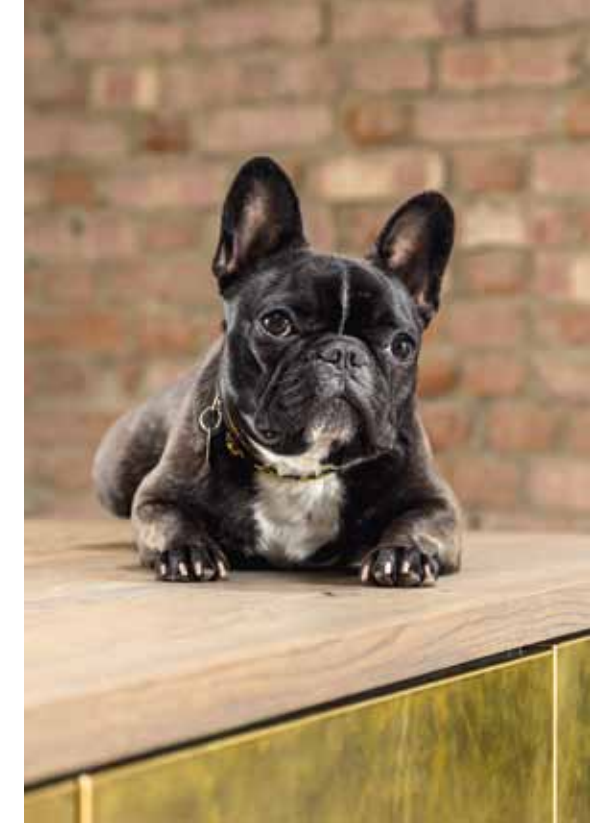
Lofty **INTENTIONS**

Creating the right kitchen for this Victorian flat turned Manhattan-style apartment was years in the making

PICTURES **LIND & CUMINGS DESIGN** | WORDS **MOLLY FORBES**



HIGH IMPACT
 High ceilings and statement architectural features meant the kitchen design had to be well thought out in order to ensure the cabinetry wasn't overwhelmed by the space it sits in



Mandy and Ivan Simunic had lived in the top floor flat of a Victorian property in North London for 10 years, and dreamt about renovating the kitchen for just as long.

The space is breathtaking, from the cathedral-style living area and double height glazing to the timber paddle stairs and mezzanine bedroom, so it needed an impactful kitchen to match. The only problem, however, was that the couple had no idea of what they actually wanted.

'Looking through lots of pictures of kitchens online helped me work out what I didn't want,' explains Mandy. 'Seeing ones that were too white or black or glossy made me realise I wanted a mixture, but I didn't know what style we wanted, or where anything was going to go.'

It was the chance discovery of a Danish kitchen that led Mandy to Sola Kitchens, where she found a designer who could recreate the look that, at long last, the couple could picture in their home. 'When I collected the design drawings, I told Ivan, 'This is the kitchen,' remembers Mandy. 'After months of searching, we both knew we'd finally found it, and could forge ahead.'

The brass-fronted island contrasts beautifully with the exposed brickwork as a subtle statement, while the wall-to-wall stained oak cabinetry behind helps the kitchen make its mark seamlessly in the open-plan arrangement. The overall industrial effect couldn't be further from the 'glossy show home' style the couple were keen to avoid.

At the heart of the design is Mandy's passion for having a 'working kitchen' - no easy feat, considering the dramatically sloping ceilings, prohibiting any furniture much above waist-height - including wall-mounted cabinetry. In order to keep surfaces clutter-free, stacked drawers are hidden behind a single deep front, whilst large appliances like the fridge are found in the pantry.

This thoughtful design, along with durable materials and flooring, make it a hardworking space suitable for busy life with the couple's dog, Minnie. 'It's everything we wanted,' says Mandy. 'There's nothing ostentatious or showy, just a really classy space.' *EKBB*



Kitchen profile

A brass island is the focal point to the kitchen space, complemented by warm woods for the work surfaces and contrasting with stainless steel sink and shelving to create an industrial feel. Large drawer fronts hide more shallow drawers for cutlery, while the wine fridge fits perfectly into the island without interrupting the lightness and flow.

CLEVER STORAGE
Deep drawer fronts allow split level storage solutions within

SOLA KITCHENS
121 Munster Road, London, SW6 6DH Tel: 020 3004 0898
solakitchens.com
Kitchens start from £35,000

'Working with the materials the couple loved in a beautiful and practical design made this one of my favourite projects'



RHIANNON PHENIS
SENIOR DESIGNER,
SOLA KITCHENS

What was your brief for this project? Mandy and Ivan wanted to create a Manhattan loft style space that had a big impact. Their architect had succeeded in creating the unique space they'd always wanted and they needed to create a kitchen that would do the same, whilst on a precise budget.

What challenges did you face in fulfilling the brief? There was no straightforward solution to the flooring in the space. The couple wanted a more durable surface than in the living area, but it was challenging to work out the split between wood and tile as none of the doorways, the island or the fireplace lined up to have a straight split. I planned a layout

to create a 'zone' for the kitchen, leading into the pantry which also houses the fridge freezer and frames the fireplace.

As the designer, what features are you most proud of in the space? This has been one of my favourite projects for many reasons. I took all the materials the couple love and used them in a design that works both aesthetically and practically. The brass island creates a beautiful focal point, while the laminate framed in wood for the furniture offered a more durable surface. The catering-style stainless steel shelving over the worktops works really well with the angled ceilings to give a beautifully industrial feel against the exposed brick.



STEEL DREAMS
Stainless steel is a practical solution for the sink and rear work surface section, protecting the wood from water damage





OFF THE SHELF

With wall units off the table, catering-style stainless steel shelving offers a handy industrial-style solution

‘Lots of the kitchens we’d looked at before were so generic. We wanted a space that really stood out and looked like it was actually used’



Stockists

APPLIANCES

Stainless steel multifunction single **oven**, HB678GBS6B iQ700, £939; **Steam oven**, HS858GXS6B iQ700, £1,519; 60cm fully integrated stainless steel **dishwasher**, SN66L080GB, £549; all Siemens. Officina 90cm wide built in **gas hob**, £829, Barazza. Sense WC6114 integrated **wine cooler**, £629, Caple. Fusion square **boiling water tap** in brushed chrome, from £1,240, Quooker. Zerox 6 S-IF stainless steel **sink**, £1,036, Blanco.

FIXTURES AND FURNISHINGS

Form 6 **cabinetry** with black stained oak frame; Form 2 **island cabinets** in burnished brass; Vintage oak **worktop** from £450 per sq. m; all Sola Kitchens.

FOR STOCKISTS, SEE PAGE 156