

# Designer kitchen

THIS SPACIOUS EXTENSION HOUSES A CONTEMPORARY KITCHEN, FILLED WITH SAVVY STORAGE SOLUTIONS AND NODS TO THE HOME'S HISTORY

PHOTOS *Lind & Cumings Design* | WORDS *Victoria Hrastic*



If every great cook relies on a sous chef, surely every great kitchen should have its own assistant, too? This ultra-modern extension to the rear and side of a Victorian home in Wimbledon, south London, was perfect for a spacious kitchen-diner but, with a fireplace, staircase and doors to the garden, it had just one workable wall for kitchen cabinets and appliances. That's where this design scheme employs a little assistant in the form of a run of units worked into the space under the stairs, hosting an extra oven, coffee machine, wine fridge and storage, designed to give the kitchen extra depth and practicality without crowding the room's fabulous features.

'It was very important for the family to have the space in front of the fireplace for the children to play,' explains Sola Kitchen's design director, Pia Rosling. 'The table was inherited and also really important to them, so we didn't have the option of squeezing in a smaller one to make the kitchen larger. The space under the stairs works really well because it's a little bit tucked away but it's also approachable from the kitchen.'

Every inch of this space has been maximised to suit the storage inside. 'Our clients wanted the design to work for them right down to the finest details, from designing the cupboards to the exact height of the drinks bottles to squeezing extra cubby-holes into the furthest corner of the wine bottle rack,' Pia continues. Yet on the surface, the cabinetry reflects the home's blend of modern design in a period property, with handleless Shaker cabinets providing a contemporary but characterful edge. *EKBB*



## HANG TIME

Matte black Tom Dixon pendants hang above the leathered finish of the Nero Assoluto granite worktop, while cabinetry in a very pale grey reaches up to the high ceilings, where corning creates soft detail

## DESIGNER PROFILE



**PIA ROSLING**  
DESIGN DIRECTOR, SOLA KITCHENS

Starting out as an interior designer, Pia specialised in kitchen design before joining Sola Kitchens in 2014. Her love of Scandi style and craftsmanship is complemented by the company's own Swedish heritage and values



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**HOW DID YOU BEGIN THIS DESIGN?** We worked from architect plans of the extension, quite quickly we came up with the London Shaker look. This handleless Shaker design was chosen because, while the extension is very modern, the house is Victorian and the clients wanted that period feel in the space. Shaker kitchens are often defined by the handles you use – by stripping away the handles we made the look much more minimalistic.

**DID THE COUPLE HAVE ANYTHING PARTICULAR IN THEIR BRIEF?** They wanted to ensure the counters were kept clear of clutter, so we designed a breakfast station in the larder for the coffee machine and small appliances. It was really important for every detail to be measured according to their needs, right down to the number of knives in the knife insert.

**WERE THERE ANY HURDLES TO OVERCOME?** The couple really wanted cornices, which is tricky in an out-frame design. We drew the cornice for this kitchen with extra steps for the doors to close on – I think it was worth it to add that extra detail to the cabinetry. Also, the extractor needed to be a certain height above the range with the cupboards either side still reachable, yet the couple wanted clean lines throughout. We found a compromise by bringing them down slightly lower either side to ensure they would be practical, too.

**WHAT'S YOUR FAVOURITE PART OF THE DESIGN?** I love the handleless Shaker look – there's not a single handle in the whole kitchen and it makes the design very 'less is more'. I really think the area under the stairs works well, too. With the wine fridge and storage for the glasses, it feels almost like a little bar area.



**BIG BESPOKE**

Open the sleek, under-stair storage and you'll discover handcrafted wooden drawers and shelves designed to host the family's glassware and wine, as well as extra appliances



‘With amazing views to the garden, it was all about opening the kitchen up to them and making the most of the space’

**TO AND FRO**

There's plenty of space to bounce between the sink and range cooker, with the fridge freezer positioned to the left and the double larder to the right

‘The island was designed to the exact measurements of the lightbox in the ceiling. When it is lit up in the evening, it shines down to the same size as the island’

**ALL AT HAND**

The island hosts the sink, alongside the dishwasher, bin and a cupboard for everyday items. ‘They can open the dishwasher and pop crockery and cutlery straight into the cabinet, then straight out on to the table,’ explains Pia



## WELCOME GIFT

The antique, solid wood dining table was a present to the couple by their parents, bringing a natural element to the modern extension

## PROJECT DETAILS

**CABINETS** London Shaker handleless cabinetry. **WORKTOP** Nero Assoluto worktop with leathered finish.

**SPLASHBACK** Toughened glass 6mm-thick splashback back-painted Matte White, all Sola Kitchens, prices start from £35,000 for a complete kitchen. **APPLIANCES** KWT 6322 UG built-under wine fridge, £3,199; DGC 6800XL steam combination oven, £4,399; CVA 6805 built-in coffee machine, £3,925, all Miele. KIR81AF30G Serie 6 built-in single door fridge, £1,119; GIN38A55GB Serie 8 built-in single door freezer, £1,269; SMV50C10GB Serie 4 ActiveWater fully integrated dishwasher, £509, all Bosch. Blanco Andano 500-U stainless steel sink, £422.40. Blanco Pro3 Fusion square chrome tap, £1,150, Quooker. Mercury 1000 dual fuel range cooker in liquorice, £5,359, Aga. Cache 1100 Internal PB RC extractor, £1,094, Westin. **LIGHTING** Pendants Beat Fat pendant lights, £325 each, Tom Dixon at Heal's. For similar dining table light, try the Tom Dixon mirror ball pendant system in chrome, £1,345, Utility Design. **For stockists see page 126**