

Designer kitchen

LARGE APPLIANCES, DEEP STORAGE AND STRIKING FINISHES COME TOGETHER IN THIS ALL-AMERICAN KITCHEN IN A LEAFY LONDON SUBURB

PHOTOS *Lind & Cumings Designs* | WORDS *Victoria Hrstic*



DESIGNER PROFILE



RHIANNON PHENIS
SENIOR DESIGNER

Rhiannon has been working in kitchen design since graduating from UWE in Bristol in 2006. Since joining Sola Kitchens seven years ago, she has prided herself on getting to the heart of her client's brief, creating kitchens that function perfectly and look beautiful.

ANOTHER LEVEL

Contrasting stone on the breakfast bar brings an extra dimension to the design, as well as extra space away from the food prepping area

For an American family laying down roots in London, a six-bedroom Victorian Arts and Crafts-style property provided both quintessential English charm and a generous amount of space. However, after years of being adapted for varying purposes, it took an architect's vision to make the living areas ready for modern life, while retaining the character of its past.

'Our overarching vision was to create a well-connected and inspiring family home,' explains David Bulmer of Charlton Brown Architecture & Interiors. 'The house is split-level, and the back opens on to a terrace with external steps down to the garden and a lower-ground living area. Originally the ground floor had an enormous entrance hall and the kitchen was separate from the dining room and disconnected from the garden.' Reconfiguring the oversized hall to create a new study and moving the kitchen to the back of the house meant it could open on to the terrace for outdoor cooking, with new interior and exterior stairs leading down to a large family room and wine store on the lower ground floor.

When it came to the kitchen, practical materials of walnut wood and a combination of quartz and granite have been used to create a

mahogany and marble effect. 'The open-plan layout of the house meant the kitchen needed to complement the rest of the interiors but also work well itself,' explains designer Rhiannon Phenis of Sola Kitchens. 'The family knew what they needed in terms of practicalities.' Super-sized appliances are framed by cabinetry and deep pan drawers are fitted with inserts and door racks to allow for easy organisation.

'Everyone dreams about having a pantry,' says Rhiannon. 'We had this idea of hiding it within the furniture rather than have another architectural door in the middle of the kitchen. It makes the kitchen look smoother and means they can open it up or close it away and it kind of disappears from view.'

Open shelving above the sink is made from mirror and glass to help sunlight filter through and reflect off the grand stone splashback, while a clever combination of shiny stainless steel appliances, rich wood and light quartz means only the beautiful is on show. 'This kitchen is American in its colour and some of its forms and appliances,' concludes Rhiannon, 'but it's classically English as well: a merging of American style and a very British home.' **EKBB**

INDUSTRIAL POWER

A super-sized range cooker needs powerful extraction and this stainless steel hood has an extra-large motor which ducts up through the ceiling and across to an outside wall

‘When the sun shines through, it looks beautiful on the wood, the marble and the mirrored shelving. It just lights everything up’

PROJECT DETAILS

ARCHITECT Charlton Brown Architecture & Interiors.

DESIGN Sola Kitchens. Complete kitchens, including appliances and fitting, start from £35,000.

APPLIANCES ICBBI48SID side-by-side **fridge freezer** with internal ice and water dispenser, £17,700, Sub-Zero. ICBDO30PM/S/PH built-in M Series professional **double oven**, £11,400; ICBMDD30PE **microwave** professional E Series, £2,640; ICBST486G 1219mm sealed burner **range top** with six burners and griddle/Teppan-Yaki, £8,580; ICBPW482418 1219mm pro wall **hood**, £3,180; ICBOG42 107cm outdoor **gas grill**, £8,700, all Wolf. Similar G715SCVi fully integrated **dishwasher**, £1,249, Miele.

FIXTURES AND FURNISHINGS Sola Frillen out-frame solid **walnut cabinetry** with a concave bead and bespoke mahogany stain. **Worktops and splashback** in Bianco Eclipsia quartzite, from £575 per sq. m and Matrix granite, from £550 per sq. m, both Cullifords, installed by Rectory Stone. Timeless porcelain stone **floor tiles**, from £70 per sq. m, Domus. Bocci 14.3 pendant **lights**, £936 each, Chaplins. BL 467695 Claron 700-U **sink**, £718; BL467690 Claron 340-u **sink**, £586; for a similar style try the Zenos **tap** in chrome and rock grey, £396; Blanco. Nordic pro3 square chrome boiling water **tap**, £950, Quooker. Evolution 200 Premium food **waste disposal units**, £399, InSinkErator. Deluxe duo leather brushed **stools** in brown, £150 each, Atlantic Shopping. **For stockists and contact details, see page 144**

Q&A

WHAT WAS THE BRIEF? *This kitchen needed to work for a bigger family. They sent photographs of what was already in their cupboards so we could ensure we created a home for everything. Appliances needed to be on a larger scale and this inspired the large pan drawers and cupboards. Lots of small drawers would have made the space look really busy.*

HOW DID YOU DECIDE ON THE LAYOUT? *The clients work a lot in the kitchen, and they wanted an area for clearing the table away and a separate space for prepping food. So we have the sink closest to the fridge on the island as a prep area with a dishwasher, and the seating slightly off-centre away from that zone. On the main run, there's a second dishwasher to the right of the sink, which makes for easier unloading into the drawers, and the bin to the left with a waste disposal. It's very smooth in terms of moving around the kitchen. The ovens are all very central with storage for all the cooking equipment around them.*

CAN YOU TELL US ABOUT THE MATERIALS YOU USED? *The couple wanted mahogany, but we were advised by our workshop in Sweden that fumes can be released when working with this type of wood, so walnut with a bespoke stain applied on site achieved the mahogany aesthetic. They always knew they were going to use two materials on the worktop; the stone on the breakfast bar is the same as the worktop on the main run, and the island cladding is the same as that of the splashback.*

WHAT'S YOUR FAVOURITE PART OF THE DESIGN? *The pantry. It's a cheeky surprise and I love the practicality of it which flows through to the kitchen!*



VANTAGE POINT

All of the island's storage is on its food preparation side, with the prep sink positioned close to the large fridge freezer, meaning the chef faces both family and fireplace



ON REFLECTION

Above left Mirrors behind the shelving keep the space open while reflecting light from the window nearby

LIGHT SHOW

Left Statement stone cladding faces the open-plan space, bringing light to the mahogany-like effect of the cabinetry



ALL ORGANISED

Far left Clever inserts keep the storage super-organised with internal drawers kept open so the family can easily see what's stored inside

TWO TONE

Centre left The chrome and rock grey Blanco tap and stainless steel sink tie in with the Matrix granite worktop

PUSH AND PULL

Left While handles add to the design, a sensomatic open-and-close system means you can open them with a nudge if needs be



HIGH HOPES

A recessed coffer detail washes the ceiling with LED lighting, with pendants hanging down as a feature above the island



SECRET STORAGE

Left Behind a secret door is a separate pantry with more storage, space for counter-top appliances and heavy-duty shelving deep enough for large food packets and mixer bowls

STEP INSIDE

Above With double doors opening up to the hall, the open-plan nature of the house meant the kitchen needed to be every bit as beautiful as it is functional