

# KITCHENS BEDROOMS & BATHROOMS

**INSIDE:**  
your  
must-have  
renovation  
checklist

## NEW YEAR NEW PROJECT

From planning to budgeting, how to  
get your redesign off to the best start

### STORAGE SORTED

Clever ideas to  
organise your  
kitchen and  
bathroom



### COVER STORY

*“We made the mould  
for the island and  
poured in a tonne  
of concrete. The  
result is stunning”*

# Amazing Spaces

THE STORIES BEHIND THIS MONTH'S REAL HOMES  
FROM THOSE WHO HAVE BEEN THERE AND DONE IT



# DRAWING BOARD

John Butler at Elements Kitchens and Zoe Wilkins from Naisea Electrical devise two different ways to make the most of a couple's kitchen-diner knock-through

## THE CLIENTS

Georgina Townshend and Marcus King bought their 1930s three-bedroom semi-detached house in Surrey as a renovation project. They would like to combine a small kitchen and dining room to make an open-plan room and create a more sociable space. Marcus is the general manager of a health club and Georgina is a journalist.

## THE BRIEF

One of couple's main problems is that the house, especially its interior, hasn't been touched in more than 30 years. As a result, everything is in serious need of some TLC, from the electrics and heating to the windows. The small kitchen and dining room to the rear of the property in particular need a complete makeover. At present, the kitchen features a gas cooker and cupboard doors which are falling off their hinges. It also has an exposed boiler and a stained ceiling.

Georgina and Marcus would like to knock down the wall separating the two rooms in order to create the sociable open-plan kitchen-diner they're after. They imagine the kitchen area to be on one side of the room, with two side-by-side ovens, a hob on an island, and, if there is enough space, a breakfast bar for people to sit around. They envisage floor-to-ceiling cupboards at the other end, which could hide the combi boiler, washing machine, and tumble dryer. Other items on the wishlist include sliding doors to the garden and wooden parquet flooring. In terms of cabinetry, they like traditional-style Shaker units, but with a modern twist. The room should look clean, fresh, and modern. Georgina likes sage shades mixed with dusky pinks, with marble-effect or wooden worktops and black accessories, while Marcus prefers darker colours and a more industrial look. There should be lots of lighting, which can be altered to create ambience for dinner parties. They're both taller than 6ft (when Georgina is in heels), so higher-than-average worktops would be ideal for them.

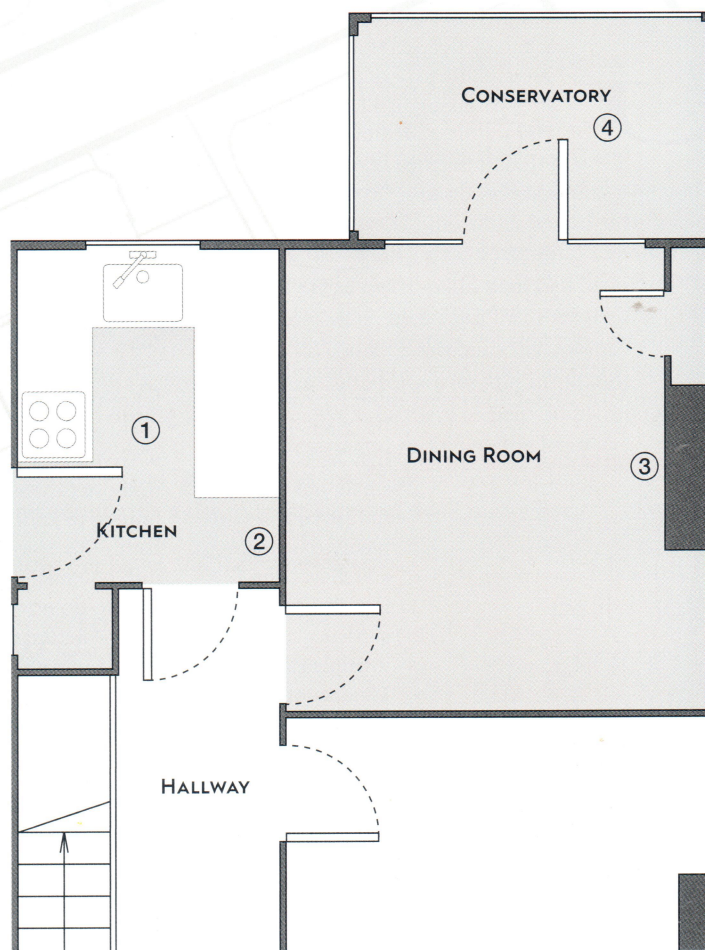
## THE SPACE

Marcus and Georgina's new kitchen-diner will be formed from the current kitchen, which measures around 2 x 2.6m, and the dining room. While the latter offers about 12 sq m of floor space, it also has a chimneybreast that can no longer be used as it has been capped off. It also leads onto a small conservatory measuring 2.8 x 1.7m, which the couple are considering demolishing. Once the wall has been knocked down, the new space will be 5.65 x 3.58m.

## THE BUDGET

£25,000, including installation

## THE PLANS



**1 Kitchen** In the current set-up, the small and dated kitchen is cut off from the rest of the house.

**2 Knock-through** Removing the wall connecting the two rooms will open up the space to create a more sociable area.

**3 Dining room** Georgina and Marcus plan on removing the redundant chimneybreast to free up floor space.

**4 Conservatory** The couple are considering demolishing a small conservatory at the house's rear.

## THE SPACE NOW



↑ The kitchen, which has a pretty view out to the garden, is a very small area and hasn't been renovated in decades. The couple like the idea of completely starting from scratch with the design.

↑ The dining room currently has brown carpet, patterned wallpaper, and a redundant chimneybreast, but it is a good size. Designed thoughtfully, it will help create an open, functional kitchen-diner.

## THE MOODBOARD



1 Hereford globe pendant in white and clear, £185, Fritz Fryer. [fritzfryer.co.uk](http://fritzfryer.co.uk) 2 Cult Living Tribeca triple hanging pendant light in matt black, £59, Cult Furniture. [cultfurniture.com](http://cultfurniture.com) 3 Waiting Room Green, Powdered Heather, and Muted Sage matt emulsion, £23.96 for 2.5 litres, Dulux. [dulux.co.uk](http://dulux.co.uk) 4 Round matt black kitchen mixer, £249, Meir. [meirblack.co.uk](http://meirblack.co.uk) 5 Bothy metal scoop handle in polished brass, £8.99, Dowsing & Reynolds. [dowsingandreynolds.com](http://dowsingandreynolds.com) 6 Cult Studio Heather dining chair in Blossom Pink, £89, Cult Furniture. [cultfurniture.com](http://cultfurniture.com) 7 Oak AB Creamy White engineered wood flooring, £66 per sq m, Kährs. [kahrs.com](http://kahrs.com) 8 Iona extra-large dining table in solid pine, £599, Made. [made.com](http://made.com) ▶

## Solution one:

### THE DESIGNER

John Butler has been a kitchen designer for five years and has worked at Elements Kitchens for a year. Prior to this, he was a stone worktop installer, so he likes to use this experience to create show-stopping stone installations in his designs.



"Tiny kitchens can be restrictive, so it's great Marcus and Georgina are taking the time to remodel. Their suggested colours work well for an open-plan, softer industrial look, so I've focused on creating a beautiful, usable space.

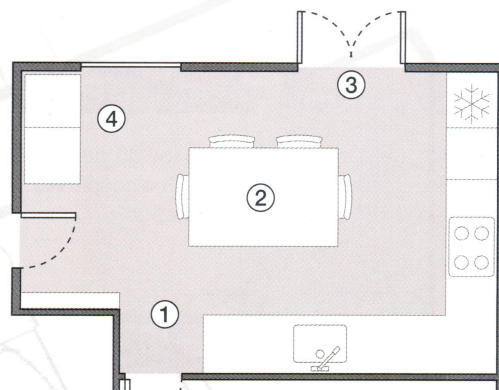
"I noticed the kitchen will be their only dining area, and they mentioned they enjoy hosting dinner parties. Therefore, rather than an island that would have limited seating, I have suggested a bespoke table with drawers for added storage. This will be ideal for comfortably hosting dinner parties for six to eight guests and it will also be 10cm taller than the other work surfaces, to give the couple a higher area for daily food preparation as requested. Using matching Silestone Lagoon composite for the tabletop creates a versatile feature for both entertaining and everyday life.

"Different levels, colours, and shapes make for a sleek and inviting look that works well in this setting. For the design, I've mixed industrial-inspired open shelving with Shaker units. This pared-back style won't overshadow more detailed elements such as the parquet flooring, work surfaces, and the half-height splashback.

"A working area in on-trend Graphite contrasts with sage wall units and tall units in Partridge Grey. Exposed rugged shelving, brass handles, and a dark brass tap continue the industrial feel.

"I've also made sure the kitchen will work as well inside as out. A pull-out bin and Kesseböhmer Le Mans corner unit system help keep the worktops free of clutter. Appliances with quick and quiet programmes, for example a Neff dishwasher with a silent drive motor, will minimise the audible impact on the room. A Neff pyrolytic oven with slide-and-hide door and a compact microwave offer versatility for creative cooking, while an 80cm FlexInduction hob gives a sleek, stylish look. Dekton Entzo cladding around a 70cm canopy extractor hood continues the industrial theme and conceals the fitting. Ceiling downlights and spots beneath the wall units and open shelving offer plenty of light to cook and prepare. Dimmable pendants set the mood.

"Moving the entranceway will give vital extra room to create the required walking space around the table. Structurally, I suggest removing the conservatory. This allows for sliding doors opening onto the garden and will let far more natural light stream into the room – vital for a sociable and homely living space."



**1 Layout** Moving the entrance to the room allows for sufficient walking space around the table.

**2 Dining** Swapping an island for a table makes the workstation serve a double duty.

**3 Patio doors** Removing the conservatory creates direct access to the garden and boosts daylight.

**4 Storage** A pair of tall cupboards house the combi boiler, washing machine, and tumble dryer.

### SOURCE BOOK

**Design and furniture** Elements Kitchens 0118 959 9919, [elementskitchens.co.uk](http://elementskitchens.co.uk)

**Appliances** Neff 0344 892 8989, [neff.co.uk](http://neff.co.uk)

**Internal fittings** Kesseböhmer, via PWS Distributors 01325 505555, [pws.co.uk](http://pws.co.uk)

**Worktops** Silestone 01256 761229, [silestone.co.uk](http://silestone.co.uk)

**Cladding** Dekton 01256 761229, [dekton.co.uk](http://dekton.co.uk)

### THE COSTS

Furniture **£12,500**

Worktops **£4150**

Appliances **£4300**

Installation **£3300**

Total **£24,250**

### THE VERDICT

Georgina says: "We love how John has really stuck to the brief and produced something that combines both of the styles we like – there are classic Shaker cabinets with marble-effect worktops from my wishlist, mixed with the darker colours and more industrial-looking ideas Marcus mentioned. It feels nice and spacious while still providing lots of storage, too. We especially like the open shelving, pendant lights, and parquet flooring and how well they work together. It's clever how John has used a high table in the centre of the room to act as both a form of island – great for additional preparation space – but also as a dining table for social gatherings. If there was one downside, it would only be that it's slightly too safe and simple. However, overall, we're really pleased with this design and will certainly be taking aspects of it away with us when planning our kitchen."



**1 Storage** Open shelving combined with the cabinetry prevents the room from feeling closed in.

**2 Cooking** Stacked ovens allow for a built-in fridge-freezer to be placed next to them.

**3 Colour palette** A mix of dark and soft greys creates contrast alongside a soft sage green shade.

**4 Table and splashback** Modern elements such as the Silestone Lagoon tabletop and half-height splashback work well with the Shaker-style cabinetry. ▶



## Solution two:

### THE DESIGNER

Zoe Wilkins studied graphic and packaging design and worked as a structural packaging designer for more than 10 years before moving into kitchens at Möben and Crabtree Kitchens. In 2012, she founded her own business before being asked to join Nailsea Electrical's design team three years ago.



“I have kept the kitchen design simple and clean, splitting the space into a working, social, and utility zone to make sure every part works as hard as possible. The units – in Vintage Rose and Olive, to fit the brief – are from the Marlborough range at Masterclass Kitchens. They are a silk-finish, ungrained Shaker-style design with a simple look and are ideal for the look Georgina and Marcus want. They have the option to add a framing detail at the top and bottom of the base units to increase the worktop height by 3-6cm, so they will find them easier to use.

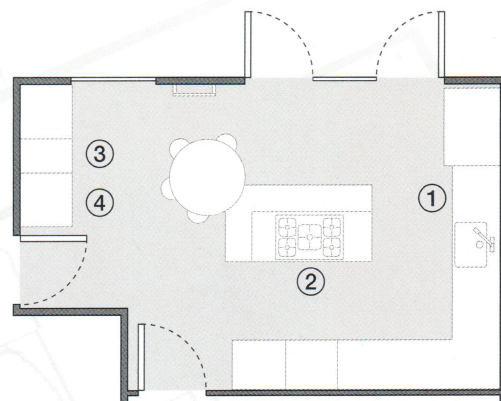
“I’ve left the boiler where it is, in the utility zone, as it would be expensive to move. Instead, it has been disguised by a tall larder unit with a slimmer one placed alongside.

“The working zone is located between the island and back wall and I’ve housed the wide gas hob on the island with a ceiling extractor above, with spotlights to provide good working light as well as remove steam and cooking smells. However, I felt it was important for the island to be more than for cooking, so I placed slightly taller units on two sides to create an upstand, which hides mess and acts as a low splashback around the hob.

“Opposite, two waist-level ovens have been mounted side by side – I’ve recommended a single oven plus a pyrolytic model. As Marcus and Georgina are both tall, this configuration will ensure easy access. Next to these appliances is a long run of durable white Carrara composite worktop – ideal for plating up – with the sink, bin, and dishwasher grouped together for fuss-free cleaning.

“At the end of the run, I have placed an American-style fridge-freezer. It will add a more industrial look, which could fit with Marcus’s preferences, but in its place the couple could site an integrated model, if they prefer it hidden behind matching kitchen doors. Its position will be convenient for the sink and prep area and easily accessible from the island’s sociable side. This means guests can top up drinks without crossing into the working area.

“The social zone around the island includes storage for glasses, open shelving for a few books, and a breakfast bar area. A circular chunky oak block can serve as either a table or a chopping block. Brass elements, such as the sink, tap, and handles, will make the kitchen look bright, clean, and smart. I’ve added an antique mirror-effect toughened glass splashback to add extra luxury.”



**1 Practical spaces** A cupboard to the side of the sink has been divided into chopping board storage and a bin.

**2 Cooking zone** A set of deep drawers below the hob can be used for storing pans.

**3 Tall units** The washing machine and tumble dryer have been stacked and hidden in a cupboard to the rear of the room.

**4 Storage** A slim larder unit next to the boiler can keep cleaning products easily accessible.

### SOURCE BOOK

**Design** Nailsea Electrical 0117 405 8786, [kitchensbynailseaelectrical.co.uk](http://kitchensbynailseaelectrical.co.uk)

**Furniture** Masterclass Kitchens 01443 449499, [masterclasskitchens.co.uk](http://masterclasskitchens.co.uk)

**Hob and ovens** De Dietrich 0845 600 3310, [dedietrich.co.uk](http://dedietrich.co.uk)

**Other appliances, sink and tap** Caple 0117 938 1900, [caple.co.uk](http://caple.co.uk)

**Worktops** Stoneyard 0208 9519333, [stoneyard.org](http://stoneyard.org)

### THE COSTS

Furniture **£14,893**

Worktops **£3750**

Appliances **£4200**

Installation **£2200**

**TOTAL £25,043**

### THE VERDICT

Georgina says: “We both feel Zoe put together a showstopping kitchen, although it’s slightly less so for us than John’s design. I love the layout she’s suggested, especially the side-by-side double ovens and the hob and bookshelf within the island, along with the breakfast bar. Also, what a fantastic idea to put in bi-fold doors, with the extraction hood on the ceiling it doesn’t obstruct the garden view while cooking, or having a conversation with friends and family while they sit to the side. Neither the colour scheme and mirrored splashback, nor the large American-style fridge freezer are quite as appealing – although we both loved the wine rack above! The design also feels a bit more cramped and doesn’t have an area for guests to sit for dinner, which is definitely something we need. While it’s not quite right for us, there are certainly elements – such as the multi-level island and overhead extractor – I will keep in mind during the planning stage.”



**1 Breakfast bar** Stools can be tucked below the oak table when not in use.

**2 Lighting** The island benefits from both the ceiling extractor and a stylish single pendant.

**3 Garden view** The island seating looks out towards the garden.

**4 Storage** Different-sized cupboards hide the utilities, including the washing machine, boiler, and tumble dryer. **KBB**

“Brass elements, such as the sink, tap, and handles, will make the kitchen look bright, clean, and smart”