

DESIGNER Kitchen

This is the tale of two kitchens – one is an art-inspired space for entertaining and the other a family friendly hub of practicality

PICTURES ANTHONY PARKINSON | WORDS SALLY SMITH

This was always going to be a grandly proportioned kitchen for designer Luke Beveridge to work on. For a start the client, who is a passionate art collector looking to take on new ideas and materials, told him to think on a big scale. ‘With the centrepiece island I was creating a state-of-the-art piece of furniture and the space also needed to be gallery-like to hang her paintings.’ Luke wasn’t restrained by the standard requirements of a single multifunctional layout either, and was tasked to create two separate kitchens in tandem. ‘One was designed to be practical and everyday,’ he explains. ‘The other was a show kitchen to work as a family hub and entertaining area.’

To achieve the grand dimensions and cutting-edge look DesignSpace London had to find a material that was up to the job. ‘We chose to use our latest product for the cabinetry which is an anodised black aluminium. It’s a lightweight material with a honeycomb core that gives it strength and flexibility to create incredibly wide 1.5 metre drawers. We don’t get the opportunity to work with such a luxurious and high quality product often, probably in only about three or four projects a year,’ Luke says.

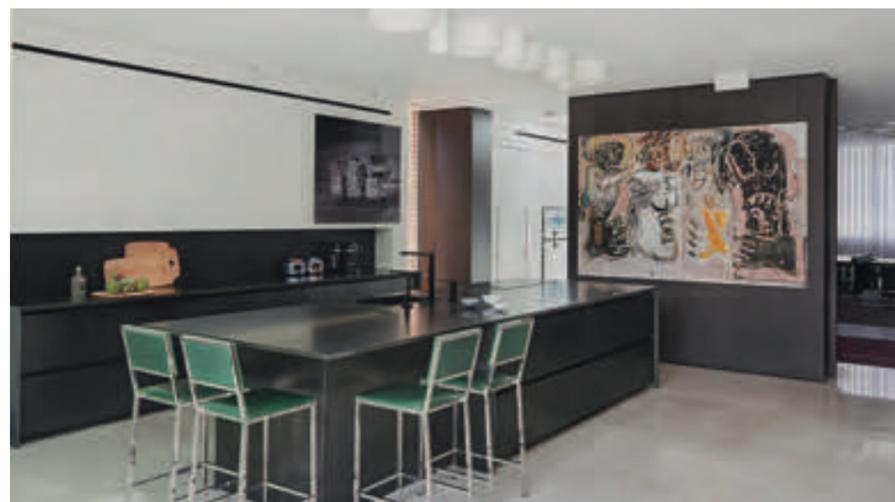
The 10mm thick doors are unique to the DesignSpace London Modulnova Blade collection. ‘The cabinetry comes in a variety of metallic finishes including bronze and titanium but for this particular kitchen we went for the black aluminium to achieve that lovely understated finish to focus on the linear design,’ says Luke. ‘In contrast, and to soften the strong lines of the cabinetry, we used horizontal and vertical veneer planes to frame the blank wall. It provides an ideal back drop to focus on the artwork.’ The finished kitchen is a stunning illustration of how contemporary kitchen design, using the latest innovations in materials, has created a magnificent space which works for family living too. *CKBB*



LUKE BEVERIDGE

SENIOR DESIGNER,
DESIGNSPACE
LONDON

With over 40 years experience working with Italian brands in Northern Italy, the DesignSpace London brand is known for pushing the boundaries on innovations and modular design. This project by senior designer Luke is testament to this.



PROJECT DETAILS

Show kitchen: **CABINETRY** Anodised aluminium with a bespoke black finish from the Modulnova Blade kitchen collection, made to order by DesignSpace London. Kitchens from £25,000 **INDUCTION HOB** Miele **WORK SURFACE AND INTEGRATED SINK** 30mm honed black Nero Assoluto granite, made to order by DesignSpace London **TAPS AND HOT FILTERED WATER TAPS** Solid brass with a bespoke black matt finish, made to order from Dombrecht **DISHWASHER** Miele **Side kitchen:** **CABINETRY** Modulnova Twenty collection in a platinum matt finish, made to order by DesignSpace London **OVEN, STEAM OVEN, DISHWASHER, FRIDGE AND FREEZER**, all Gaggenau. **HOBBS** Wok burner, £500; Two gas burners, £430; Flex induction hob, £500, Siemens **EXTRACTOR** ABK Winani, £3,600 **FURNITURE** From Kastiel in Israel. For similar, try Calligaris **ARTWORK** Black and white photograph by Ohad Matalon. Painting on dividing wall by Daniel Crews-Chubb.

CLEVER DETAILING

Bespoke granite worktop with 45 degree angled edge frames the cabinetry and softens the strong lines of the drawers



'The centrepiece island is a state-of-the-art piece of furniture. The space also needed to be gallery-like to hang paintings'



**SHINING
EXAMPLE**

A light-filled room reflects against the black surfaces and super-shiny floor to bring the space to life



MAGIC IN MONOCHROME

The sink, taps and soap dispenser are moulded from the same material as the granite work surface to add to the cutting-edge look



'We designed it as a professional workspace with an industrial look. It incorporates steel worktops and sinks alongside top-of-the-range appliances'

Q&A

What was your biggest challenge? First off, the island had to make a very impressive impact on the living space. There were two key design pieces in the room we had to account for in the planning process: a custom-made floor-to-ceiling dividing panel and a large light installation commissioned by the client that was specified to be above the island. The dimensions and location of the island had to be precise. The brief also asked for a large overhang for the breakfast bar area. Honestly, it was quite a feat of engineering for our stonemasons to build a support system for the granite work surface.

Tells us about the 'working kitchen'? This was a really fun space to design. In fact, it was a much quicker process to plan this than the show kitchen. The design had to fulfill all the client's practical needs for a fully functional family kitchen, and look good and seamless too. We designed it as a professional workspace with an industrialised look. It incorporates steel worktops and sinks alongside the top-of-the-range appliances including a set of refrigeration units and a huge extraction system. It's actually a really important working engine of a space that is so cleverly hidden away behind the scenes. We used the Modulnova 'Twenty' kitchen collection in satin lacquer in this area so it would also complement the show kitchen.