

GREAT LENGTHS

A swathe of thick white marble and punches of copper turn this kitchen's long lines into an asset



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Can you describe the space?

The apartment, which is in a converted factory overlooking Regent's Canal, has sliding glazed doors that open on to a balcony. The owners, fashion photographer Silvia Olsen and her husband, Michael Jedraszak, reworked the layout to bring the kitchen forward – closer to the views – adding a new cloakroom and creating a more open-plan living space. The couple wanted a kitchen with some standout features, but nothing too ostentatious.

How did you plan the layout?

The main priority was an island unit with bar seating for three people, and a preparation area that would afford river views while cooking. Once the main run of cabinets was pencilled in, we were left with a fairly narrow space. We allocated a one-metre-wide walkway between the main run and island, leaving space for an 800cm-wide island unit. This is about as thin as you would want for an island without it looking awkward and unbalanced. The end wall of tall cabinets is where all the food is stored – chilled, frozen and ambient – making it easy to gather ingredients in one trip.

What drove the design?

Silvia is Norwegian, with a natural appreciation for light finishes, and she was set on luxurious Carrara marble worktops from the off. We discussed the negatives in terms of porosity – it's not as stain-resistant or durable as other options – but she was prepared to take her chances and be careful. The Carrara has pale blue-green tones that directed the soft satin lacquer finish of the cabinetry, which is not too shiny or cold and easy to look after.

How did you select the appliances?

Miele was always the brand on the table, but we took a while to settle on the specification. The couple mainly cook with fresh ingredients, so there is a full-height integrated larder fridge for maximum capacity, and then the freezer is a smaller undercounter model. A wine cooler, which can also be used to store soft drinks, frees up extra capacity in the main fridge, and there is a steam-combi oven for healthy, fresh cooking as well as a pyrolytic oven positioned at eye-level for easy access.

Why does it work?

The kitchen has a lovely, calm colour palette, but it's still interesting. The idea for including pops of dark timber amid the pale cabinetry came towards the end of the design process. The shelves add character and break up the linear expanses; without them, the design could have been sterile and bland.

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WORDS LINDA CLAYTON PHOTOGRAPH ANTHONY PARKINSON





WHERE TO BUY

CABINETRY Twenty kitchen in Bianco and Vapore satin lacquer finishes, from £25,000. Modulnova at DesignSpace London, designspacelondon.com.

SURFACES Cararra marble worktops, 60mm-thick, £5,385; painted glass splashbacks, £1,134sq m, both including installation, DesignSpace London, designspacelondon.com.

APPLIANCES Miele KM 6204 ceramic hob, £725; DesignSpace London, designspacelondon.com.

SINK AND TAP Quooker Pro3 Fusion round boiling-water and mixer tap in brushed chrome, £1,240; 1810 Company Stainless steel undermounted sink, £390; both DesignSpace London, designspacelondon.com.

FINISHING TOUCHES Copper light pendants, £255 each, Tom Dixon at Heal's, heals.com.

Revolver tall stool in Grey, Hay at Clippings, clippings.com.