

Work of Art

COMMISSIONED BY A PASSIONATE ART COLLECTOR TO BE PART-KITCHEN, PART-GALLERY, THIS MULTI-FACETED SPACE HAD TO ACHIEVE JUST THE RIGHT BALANCE BETWEEN PRACTICALITY AND LOOKS



The project effectively involved designing two kitchens; one as the main kitchen space for eating and entertaining, and another as the practical 'workhorse' for everyday use



Kitchen furniture from Modulnova's Blade collection formed the basis of the main kitchen, with anodized black aluminium for the cabinetry



ntended as a showpiece space in the home in which to display some of the owner's favourite pieces of art, the project is actually two kitchens in one: a vast architectural statement in Modulnova's Blade collection which acts as the family hub and entertaining area, together with a smaller, professionally equipped workspace featuring the brand's Twenty kitchen in white satin lacquer with a stainless steel worksurface.

The main kitchen combines Blade in anodised black aluminium with elements from the MH6 collection in a bronze metallised finish.

Designer Luke Beveridge of DesignSpace London, said: "The brief was to create two interconnecting kitchens. I was creating two separate kitchens in tandem; a practical everyday space and a show kitchen to work as a family hub and entertaining area."

The homeowner is passionate about her art and was interested in taking on new ideas and materials when it came to the kitchen design. "I had to think on a big scale to meet her expectations," explained Beveridge. "I was creating a state of the art piece of furniture as well as a gallery wall to hang her paintings."

To achieve the grand dimensions and cutting-edge look, the design had to include a material that was up to the job. "We chose to use our latest product, an anodized black aluminium for the cabinetry. It is a lightweight material with a honeycomb core that gives it enough strength and flexibility for us to create incredibly wide 1.5m drawers. We don't get the opportunity to work with such a luxurious and high quality product very often, probably in three or four projects a year."

The 10mm thick doors are unique to DesignSpace's Modulnova Blade kitchen collection. The cabinetry comes in a variety of metallic finishes including bronze and titanium but for



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this particular kitchen, Beveridge went for the black aluminium to achieve an understated finish to focus on the long linear lines of the design.

The main kitchen does not feature any wall cabinets in order to leave clean expanses of wall for displaying the client's art collection. The space above the kitchen cabinets on the back wall also houses the whole house vent system.

"The island had to make an impressive impact on the living space," added Beveridge. "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 had to be above the island. Because of these, the dimensions and location of the island had to be precise. The brief also specified a large overhang for the breakfast bar area. It was quite a feat of engineering for our stonemasons to build a support system for the honed granite worksurface."

The 'working kitchen' gives an altogether different dimension to the project. "It was a fun space to design," Beveridge said. "It was a much quicker process to plan this than the show kitchen. The design had to fulfil all the client's practical needs for a fully functional family kitchen.

"We designed it as a professional workspace with an industrialised look with steel worktops and sinks alongside the top of the range appliances including a massive set of refrigeration units and a huge extraction system. It's a real workhorse behind the scenes. We used Modulnova's Twenty kitchen collection in satin lacquer to complement the show kitchen." **d**

I WAS CREATING TWO SEPARATE KITCHENS IN TANDEM; A PRACTICAL EVERYDAY SPACE AND A SHOW KITCHEN TO WORK AS A FAMILY HUB AND ENTERTAINING AREA



Contacts

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