



The design brief

The homeowners have a great sense of taste but very individual styles. He's heavily drawn to industrial finishes, exposed concrete and steel, while she is a huge fan of Scandinavian styling. My brief was to design a kitchen that united both of their tastes, creating a functional family space with lots of warmth, light, and texture. The kitchen is located directly above the super-contemporary basement Abraham built and leads through to the front reception which has Victorian period detailing, so I chose a softer palette to ease the transition. Key must-haves included a place to hide away the everyday clutter of breakfast, a large fridge-freezer, lots of accessible storage, and a breakfast bar for the daughters. I like to work closely with the architect on a project to ensure good flow, achieve a coherent look, and to develop a relationship with the homeowners to ensure it all really works for them, which was the case here.

Here, Victoria explains how the eight-month renovation came together...

Creating the space

The layout as a whole went through several versions. Originally there was a walkway through from the front reception into the kitchen, as well as the main entrance and the stairs up from the basement. Abraham and I realised this was restricting the amount of storage, as well as creating too many walkways. So we decided to relocate the stairs into the far corner and install a fixed glazed panel, creating a visual link and bringing light into the reception. This allowed us

to place tall units, including a fully integrated fridge-freezer and a pocketdoor pantry on the left of the ovens, along one wall so the family can make breakfast without worrying about any mess. The island was placed to ensure a good flow around the room and leave space for the lovely dining table, while the units around the hob have drawers all the way across to maximise storage.

he next stage

We suggested a Siemens oven, combination microwave, and warming drawer for the tall units, plus a fully integrated three-door Fisher & Paykel fridge-freezer. The couple were keen on a gas hob, so we included an inset flush one by Barazza, for an unfussy look, and an integrated Miele extractor above. The dishwasher and Quooker tap are both located on the island, along with a waste disposal – ideal for food preparation. For the décor, I used a light wood veneer for the cabinet fronts – to provide a warm Scandivian feel – with off-white lacquered wall units to ensure the room didn't look too top-heavy. Polished concrete flooring and steel details adds a light industrial vibe, and Carrara marble worktops bring in texture and prevent the room from looking stark.

Finishing touches

I designed a set of hanging steel shelves to break up the scheme and prevent it appearing too much like you'd expect a kitchen to look – it's become my favorite part of the space. Running the marble up the wall behind the shelves also works really well as a detail. A set of bespoke steel handles I created for the heavier fridge and pantry doors, which add a focal point, is also a nod to the steel-framed glazing detailing found in the basement. The couple absolutely love their finished kitchen and it is now the most used room in their home. >

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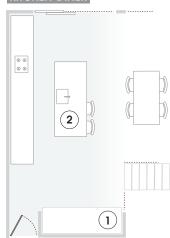
below A large expanse of glazing lets plenty of daylight into the room and creates a good connection to the garden. A key part of the brief was to include a large dining table, for similar, try Habitat.

The PLANS

As part of a basement extension and ground-floor reconfiguration, Victoria Spencer-Eves designed a bespoke kitchen ideal for family living, which has a contemporary look

1 Clutter-free A hidden pantry clears away breakfast and dried goods.
2 Ergonomics The island's position allows for effortless flow around the space.

KITCHEN-DINE





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