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## A COOK'S KITCHEN

FROM EFFICIENT APPLIANCES TO AT-A-GLANCE STORAGE, DISCOVER THE BIG AND LITTLE THINGS THAT MAKE A CHEF-WORTHY COOK SPACE

### INDUSTRIAL ACTION

Cooking up a storm calls for powerful extraction, especially if there is significant searing and steaming involved. For this large family home, designer Sarah Eilers was called to specify an industrial-grade extractor capable of handling serious entertaining. All without impeding the sight lines in the open concept space. The striking custom range hood anchors the generous island and is slightly wider and deeper than the hob dimensions to ensure no steam or odours escape around its sides. 'The vent, complete with dual piping, extracts both grease and carbon monoxide emissions generated by the gas stove, ensuring a clean and safe culinary environment,' says Sarah.

Bespoke **vent hood** by The Lonestar Range Hood Company; try Westin for similar. 6 burner **range top** with infra-red teppanyaki, £9,780, Wolf. **Project** by Lucas/Eilers Design Associates

FEATURE LINDA CLAYTON PHOTOGRAPH STEPHEN KARLISCH



## KITCHENS & BATHROOMS

### ON THE SURFACE

Cooking with the confidence of a professional requires robust materials that you won't need to give a second thought while whipping up multiple dishes. Stainless steel is the surface of choice in commercial kitchens. 'It is non-porous, heat resistant and you can also weld sinks and upstands into the worktop to avoid dirt taps and create speedy to scrub-down surfaces,' enthuses Sam Hart, senior designer, Roundhouse, who used stainless steel on the cooking elevation of this kitchen. 'Steel can appear too industrial in a domestic space, so we used natural walnut and Shaker doors elsewhere, as well as beautiful natural quartzite, to counterbalance the harder looking stainless steel cooking zone,' explains Sam.



Classic and Metro bespoke **kitchen**, from £35,000, Roundhouse. Wall-mounted Salamander **grill & rotisserie**, £2,150, Lacanche

PHOTOGRAPHS (AT YOUR SERVICE) JULIE SOEFER

### AT YOUR SERVICE

'A service window, or pass-through window, allows homeowners or catering staff to efficiently and discreetly pass drinks, appetizers and main courses back and forth between the kitchen and dining space. With direct service between the kitchen and dining room, a service window ensures events stay smooth and maintain an upscale atmosphere for guests,' explains Benjamin Johnston, creative director, Benjamin Johnston Design. 'Some service windows open to the outside patio or exterior entertaining space, which is optimal if you're planning to host outdoors more than indoors. This also lends a fun spot for barstools during a more low-key event or simply hosting friends.'



Bespoke **kitchen** painted in Sherwin-Williams' Granite Peak, by Benjamin Johnston Design. Try Lanserring for similar. Hicks extra large **pendant light**, £1,075, Visual Comfort & Co →

## GREAT RANGE

An extra-large range cooker can make an impressive statement in a domestic kitchen. If you're serious about cooking, go for a customisable design that allow you to specify your preferred fuel type, burner sizes and oven functions. 'When configuring your range, think very carefully about the type of cooking you do most often – specialist burners such as Teppanyaki, griddle plates and BBQ grills can help bring new levels of creativity to your culinary productions,' says Rachel Gower, senior designer, Hetherington Newman. The bespoke range cooker shown is by Officine Gullo and includes a deep-fat fryer, smooth griddle and cast-iron coup de feu.



Bespoke **kitchens** start from £80,000, Hetherington Newman. OG Professional **range cooker**, from £23,959, Officine Gullo. Bloque Pro **hood**, from £1,760, Westin

## CLEVER COOLING

High-capacity, high-performance refrigeration is vital to any pro set-up. 'Fresh ingredients are the key to delicious meals, so effective preservation should be your number one consideration when buying a fridge-freezer,' says Ricky Davies, MD, Sub-Zero & Wolf UK and Europe. Look for climate and humidity-controlled drawers and anti-bacterial finishes to help food stay fresh for longer. 'Sub-Zero's refrigerators feature a NASA inspired air purification system that scrubs the air of ethylene gases, emitted as produce matures, every 20 minutes, extending the shelf life of fruit and veg,' adds Ricky. Here, UV resistant glass makes ingredient gathering faster, without compromising the environment by holding the door open.



Pro stainless-steel **refrigerator/freezer**, £27,480, Sub-Zero & Wolf

PHOTOGRAPHS (GREAT RANGE) DARREN CHUNG





### LEADING LIGHT

A kitchen flooded with natural light is on many homeowners' wish lists but in a hard-working kitchen where speed and precision are of the essence, clear visibility moves from preferable to vital. 'Incorporating ample natural light into your kitchen is essential for practising safe chef knife skills. A well-lit workspace reduces shadows, allowing you to see your ingredients and knife movements clearly,' explains Ginger Curtis, CEO, Urbanology Designs. 'Regardless of your cookery prowess, plenty of natural light and vitamin D pouring through the windows creates a sun-drenched kitchen that will make you feel good!'

Bespoke oak and lilac marble **kitchen** by Urbanology Designs. For similar in the UK, try Langstaff-Ellis →

PHOTOGRAPH MATTI GRESHAM





## WITHIN REACH

Speed is of the essence when working on a complex menu and pan rails are a smart way to reduce your step count when cooking. 'For the keen chef, having pots and pans close to the cooker aids optimal efficiency,' says Richard Moore, design director, Martin Moore. 'A rail can provide quick access when positioned above your cooker and is a great option for pots, pans and utensils that are in regular use, as they are in plain sight and within reaching distance. It also adds a charming design touch, especially if your pots and pans have character.'

The New Classic collection **kitchen**, from £45,000, Martin Moore

PHOTOGRAPH DARREN CHUNG



## KITCHENS & BATHROOMS

### IN THE ZONE

Solidifying storage in one place, a walk-in pantry is the cornerstone of cooking efficiency. For the serious chef, positioning is paramount – the nearer the pantry is to the heart of the cooking action, the better. If you're lucky enough to have an original walk-in pantry, deVOL's creative director, Helen Parker, recommends planning the kitchen layout to ensure speedy access. 'For more flexibility on the location, you can also create your own pantry by sectioning off a small part of the kitchen and incorporating it into the final look of the room with beautiful joinery and metalwork,' she adds. 'Bulk buying, storing jars of preserves and fermented foods are all things that become much more achievable with a pantry.'



PHOTOGRAPHS (ON DISPLAY) JULIE SOEFER

The Haberdasher's **kitchen**, from £30,000, deVOL. **Interior design** by Leanne Kilroy of Good Bones

### ON DISPLAY

'Open shelving makes party prep and clean-up so much easier,' says Courtney Tarrt Elias, principal, Creative Tonic Design. 'By storing commonly used dishes and trays in easy-access open shelves and lesser used pieces a bit higher up – but still on open shelves – it's a breeze to see what dishes you need before your party.'

Courtney also recommends a nice wide countertop to pull items down on while you're planning what you need. 'Dust is always a worry with open shelving, but closing the entire area off with a pretty glass-front door will keep everything protected, and on view, as all beautiful things should be,' she adds.



Bespoke Butler's **pantry** painted in Sherwin-Williams' Amazing Gray, by Creative Tonic Design. Metro brick mirror **wall tiles**, £149.50sq m, Tiles Direct, are similar. Metallic Leaf 5" Grid **wallcovering**, £200m, Phillip Jeffries