

DRAWING BOARD

Shehryar Khan, owner of Sheraton Interiors, and Chad Cooper, design manager at The Myers Touch, solve a kitchen-diner dilemma in a poorly planned home

Words **Rachel Ogden**

The client

Steph Rowlands, 36, a copy editor, and her husband, Huw Rowlands, 42, a programme manager, moved into their detached 1980s home in Glamorgan at the end of last year. Currently it has a small kitchen with a partially glazed dining and living space, which the couple would like to make more usable.

The space

Steph and Huw are considering demolishing the conservatory and replacing it with a brick-built extension, with skylights, in the same footprint as the current space. They may move the kitchen into the new area or leave it in its current home. Both spaces will retain the same ceiling height of 2.5 metres throughout.

THE WISHLIST

- 1 The couple don't mind the style of their current kitchen units, but don't like the colour, the floor tiles or the dark worktop. They would like a simple design without clashing patterns or textures. Steph loves the idea of deep blue with bronze-coloured handles and fixtures, but is concerned this may feel quite dark.
- 2 Steph and Huw have a compact kitchen next to the dining/living space that is half conservatory, making it too hot in summer and too cold in winter. They would like to swap the space at the back of the house – perhaps putting a utility where the kitchen is now – but are unsure how it could work. They don't want an open-plan design but will consider metal-framed doors to separate the spaces.
- 3 The new kitchen won't be large, but they'd like clever storage, full-height cupboards, a pantry cupboard, more worktop space and an island where guests can sit.
- 4 A full-height fridge-freezer because the current kitchen only has an under-counter fridge (with a freezer in the garage). The couple would also like underfloor heating, if their budget allows for it.

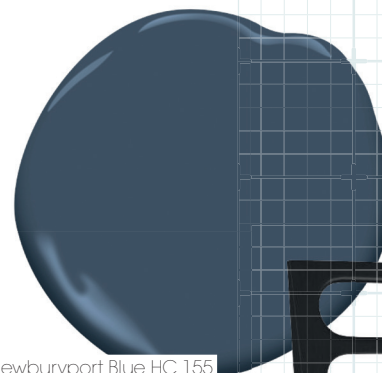
Flute pull handle in antique bronze, £55, Clemo + Finch clemoandfinch.com



Milo pendant in dark bronze, £590, Heathfield & Co heathfield.co.uk

Aurora Calacatta Fiore Hi-Macs worksurface, from £300 per linear metre, Hi-Macs lxhausys.com/uk/himacs

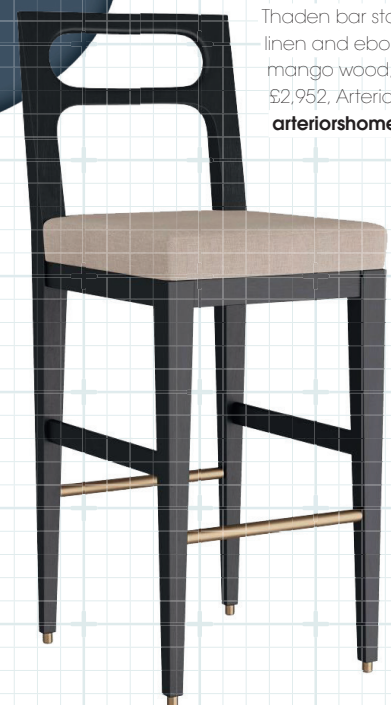
THE MOODBOARD



Newburyport Blue HC 155 eggshell, £37 per 0.94 litres, Benjamin Moore benjaminmoorepaint.co.uk

Thaden bar stool in linen and ebony mango wood, £2,952, Arteriors arteriorshome.com

Solar Pine LVT flooring from the Signature collection, from £75.99 per sq m, Amtico amtico.com



THE BUDGET
£50,000, including installation >



MEET THE DESIGNER

Design manager Chad Cooper joined The Myers Touch almost two years ago. He studied at the North Wales School of Art and Design and Shillington College of Graphic Design, Manchester, and began his career in graphic design before switching to interior design. He now specialises in creating holistic kitchen living spaces.

NEED TO KNOW

SOURCEBOOK

Design and furniture The Myers Touch
themyerstouch.co.uk

Worktops Dekton cosentino.com

Appliances Blanco blanco.com; Bora bora.com; Quooker quooker.co.uk; Siemens siemens-home.bsh-group.com

THE COSTS

Furniture	£19,788.42
Work surfaces	£9,426.12
Appliances, sinks and taps	£9,749.81
Installation	£5,845.93

TOTAL £44,810.28

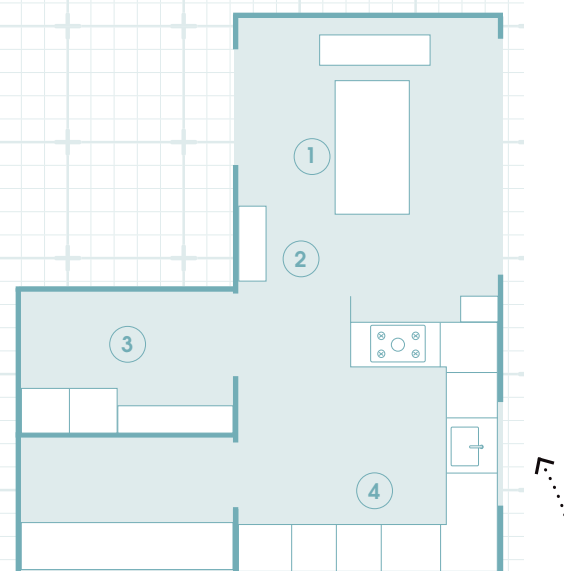
SOLUTION *two*

“I started this design by paying attention to Steph and Huw’s frustrations with their inherited kitchen: the lack of space, particularly when both are cooking, no room for seating and being positioned in a high-footfall area. The couple wanted to fully re-imagine the space and create a natural flow to the property, in turn making more space for kitchen living, and to add a utility area.

I felt that re-purposing the footprint was key to creating a more cohesive floor plan and decided that a new brick extension was the best choice. Working with the original width of the home, a new extension would create a utility area, also allowing access to the garage via a new door. The other half of the existing kitchen could then be used to form an extension of the hallway, with additional storage for coats, as well as some open shelving for books, to enhance the entrance to the property.

I’ve located the new kitchen within the extension, with the utility to the rear. I felt the room was best suited to a peninsula layout because the width was too tight for an island. Its back wall of cabinetry incorporates an integrated fridge-freezer, single oven with pyrolytic cleaning and a combination microwave oven (to preserve worktop space) and pull-out pantry storage. The dishwasher, bin unit and cleaning storage are incorporated into the sink run, which overlooks the back garden. The units sweep round to form a compact breakfast bar with seating. This is home to a Bora recirculating hob, installed on a large 120cm base, with plenty of drawer space below for pans, crockery and cutlery.

Steph and Huw like dark, Shaker-style doors, but they are concerned about the style becoming dated. So I selected our in-house cabinetry range Möbelife, choosing dark NCS Shaker doors, paired with White Oak-effect laminate doors for the tall units and pale 12mm Aura Dekton surfaces. By integrating smart storage solutions and prioritising ergonomic design, I’ve ensured every inch of the new layout has been optimised, eliminating clutter and enhancing accessibility.”



The PLANS

1 Seating Two new areas include a breakfast bar and dining table for family and guest seating.

2 Wall-mounted storage A small unit on the dining-room wall matches the kitchen, tying the two spaces together.

3 Kitchen The U-shaped working area is functional and aesthetically pleasing and everything is within easy reach.

4 Back wall Pale units make the kitchen look more spacious and open.



Steph's VERDICT:

“This is such a lovely, light design: the skylights and bi-fold doors give a real sense of space. We like the flow between the new extension and the rest of the house, with big doors in from the living room and the option to open up the dining area to the garden in warmer weather. It’s such a welcome contrast to our old kitchen – from gloomy and isolated to a gorgeous, bright, social space. All the storage that’s been included is great, as is the way the kitchen has been designed to minimise the amount of stuff on the worktops, with features such as the all-in-one tap and integrated microwave. The new utility room is a good use of the old kitchen space, too, and something we’ve always wanted! The colour scheme is spot on. I’d imagined a deep-blue kitchen but was worried about it being too dark. However, the mix of colours in this design, with a lighter shade and plainer texture for the tall units, is the perfect compromise and makes the kitchen more interesting.” KBB