



# *Small wonder*

Feature LINDA CLAYTON Photography ANTHONY PARKINSON

## *Light effect*

An elegant glass table and polycarbonate chairs provide plenty of dining space but their transparency stops them from dominating

Central London living hasn't cramped Eleanor White's style. Her meticulously planned compact kitchen is both sophisticated and practical

### *Project profile*

**THE OWNER** Eleanor White, a city trader

**HER HOME** A two-bedroom apartment in an Edwardian townhouse in London

**THE PROJECT** The apartment was completely reconfigured with internal walls removed and floors levelled to create a bigger kitchen-diner with an open entrance into the sitting room

**KITCHEN SIZE** 2.8 x 6.2m

**DESIGNER** Laurence Pidgeon

**CABINETRY** Häcker carcasses made from melamine-faced MDF and doors from its Systemat range in Basalt Grey. £8,500

**BUDGET** £18,500, including worktops and appliances but excluding building work

## DESIGN SOLUTION *Designer Laurence Pidgeon explains...*

### **How did you arrange the layout?**

Eleanor wanted space for a decent table and we had her original fireplace to consider so we really only had a single end wall, measuring just 2.8m wide, to play with. We went to the wire with every last millimetre to get everything in, and had to choose smaller mouldings around the new entrance to get the cupboard doors open – it was incredibly close. This type of single-galley layout can actually prove very efficient, particularly for a single occupant, as it only requires very minimal travel between every element of the kitchen.

### **What about storage?**

Fortunately, the room has impressive 3m-high ceilings, so I managed to get the most out of it by taking a vertical approach. I installed short base units, which you would usually have under the worktop, above the main wall cabinets. There's a concealed set of steps, so the units are within reach. You'd only want to store infrequently used items there, but Eleanor is young and agile, so it works. She mainly uses them for box files and reference books that can't be accommodated elsewhere.

### **How did you maximise the space?**

There isn't a lot of worktop area so we fitted the induction hob flush to the surface and had a Corian chopping board made to pop over the top so that it doubles as prep space. The sink is large – I hate small designs unless they are purely for back-up – but we chose one with the waste pipe at one end, rather than in the centre, which allowed room for a pull-out bin in the cupboard below. The boiling-water tap is another space-saver as it keeps the surfaces clear and Eleanor loves how quickly she can fill her cafetière. We also added the steel-topped trolley for extra prep room. It can be rolled out to sit behind Eleanor while she cooks, giving her an additional surface. She can also use it to wheel food to the table.

### **Why did you select these particular cabinets and finishes?**

I went for cabinets by Häcker – a mid-market German manufacturer that offers excellent quality without the steep designer price tags you often get on the Continent. Eleanor chose flat-fronted doors in a muted nutmeg-brown

lacquer finish called Basalt Grey, which complements the walls, painted in Farrow & Ball's Charleston Gray. The handles are also by Häcker and made from a rather glam glass-and-chrome combination – the perfect foil for Eleanor's vintage Baccarat chandelier.

### **What factors led you to choose the worktops and splashbacks?**

We selected glass worktops and splashbacks, which were enamelled on the rear in colours matched using the RAL system to complement the walls and cabinets. Using the same material for both of these elements creates a cohesive effect, and, of course, glass is naturally reflective, making it a great material for a smaller space.

### **Tell us about the appliances.**

We went for Miele, which again is a high-quality German brand and not as pricey as some of the designer names. I'd always recommend Miele for good, solid build and functionality. The dishwasher is fully integrated, under the oven, and the fridge is hidden to one side of the sink.

“TRY NOT TO COMPROMISE ON THE SIZE OF SINK. EVEN IF YOUR KITCHEN IS SMALL, A LARGER BOWL CAN BE USED TO WASH DIRTY DISHES WHILE YOU DINE, AND IT MAKES A PRACTICAL SPACE FOR PREPPING VEGETABLES.”



### **Boiling point**

A hot-water tap fits neatly in the corner of the kitchen space, removing the need for a cumbersome kettle



### **Wheel deal**

This simple kitchen trolley on steel castors provides a flexible prep space and can be slotted against the wall when it's not required

## The layout



## The details

**CABINETS** Häcker units made from melamine-faced MDF and doors from its Systemat range in Basalt Grey with model number 110 handles in glass and chrome. £8,500 at Laurence Pidgeon

**SURFACES** 19mm glass worktop, £400lin m; 8mm glass splashbacks, £200lin m, both Wow Glass. Flax polished limestone floor tiles, £22.93, Mandarin Stone. Wall paint, Charleston Gray estate emulsion, £34.50 for 2.5 litres, Farrow & Ball

**APPLIANCES** Built-in single oven, £925; four-zone induction hob, £860; canopy extractor hood, £685; fully integrated fridge freezer, £1,254; fully integrated dishwasher, £990, all Miele

**SINK AND TAPS** Bingara 800 single-bowl sink in stainless steel, £954, by ABK Innovent; 2415 monobloc mixer tap with pull-out hose by New Form, £335, both supplied by Laurence Pidgeon. Modern boiling-water tap in chrome, £890, Quooker

**FINISHING TOUCHES** Glas Italia Post Modern dining table, £3,411; Kartell Louis Ghost dining chairs, £215 each, both Mac & Mac. The Lambourn kitchen trolley by Eddingtons, from £680, Richmond Cookshop, is a match. For a similar chandelier try Christopher Wray

## Open up

The entrance between the kitchen and sitting room was enlarged to enhance the spacious feel. Being permanently on view, the kitchen had to look good so soft greys were chosen for their on-trend, easy-to-live-with appeal