



Height adjustable
K7 island in solid walnut including motorised quartz worktop, and Linee walnut and white glass units (excluding worktop and appliances), from £66,000, Team 7 at Wharfside (020 7253 3206; wharfside.co.uk)



Asymmetric layout
Kitchen in melamine in maverick matt from the Arcos range and moody blue lacquer from the Loft range, from £10,000, Schmidt (01634 311 247; schmidt-kitchens.com)

Selecting appliances

Islands come into their own as a place to site equipment. Fridge drawers and wine cabinets that double up as handy storage when entertaining are popular choices, but an island is also ideal for accommodating appliances that make family life easier, such as combi microwaves and dishwashers.

Hobs are a natural fit, too, as this frees up worksurfaces in the rest of the kitchen. Induction and ceramic models sit level with the worktop for an unobtrusive look, while more specialist appliances – such as teppanyaki hotplates, chargrills and high-powered wok burners – provide the opportunity to create a bit of theatre as you cook. Make sure you position them so that the person who's cooking can look out into the rest of the room, rather than having to stand with their back to it.

Good extraction is vital to prevent lingering cooking smells and steam, and there are plenty of options, from downdraft extractors that fit flush to the worktop when not in use, to models that are mounted within the ceiling, and island or pendant models that hang down and form a focal point.

A sink also works well as part of an island because it can function in several ways: for food preparation, washing up, filling pans, and rinsing crockery before it goes in the dishwasher. Combined with chopping boards or a sink cover, it can also be hidden away when not in use. →



White and wood
EL_01 kitchen in white matt lacquer with Corian worktops and end panels, breakfast bar in solid natural ash and Boiserie wall system with panels in white matt lacquer and stainless-steel shelves, from £20,000, Elmar at Laurence Pidgeon (020 7610 6166; laurencepidgeon.com)