

Kbbreview Industry Awards 2007

CATEGORY: Contract Designer Award for Kitchens

FINALIST: Louise Pearce-Hogan

Describe the development and your role in it?

Somerton is an exclusive development of 16 luxury detached homes in an idyllic setting on Castleknock Golf Course. The houses are attractive 5 bed detached homes. There are 7 different types A, to G, all adjacent to a walled Victorian communal garden on the grounds of the golf course. To reach the houses, you must follow the winding road through the golf course.

My role in this project, range from site surveys, plumbing and electrical drawings, liaising directly with the customer, builder and auctioneers, to designing and planning the kitchens and utilities.

The utilities were really tricky as there was manifold piping all over the place and I had to plan around this to conceal the mess.

The site was a very difficult one. At the beginning all the plumbing positions were entered in wrongly, as the plumber worked from old drawings. This meant that the layouts for the houses were not going to work, and moving plumbing was out of the question. The only way this was going to work was by redesigning all the houses around the plumbing and pipe work, so this is what did.

Then, once the houses were sold, the customers came into me in the showroom and we looked at the layout, and began an individual design process to produce their own individual design.

Some customers just changed the colour of the doors and kept within the allocated budget; some changed the door style altogether and spent a lot over budget on the kitchen and appliances.

What was the full brief from the client?

The Developer wanted a functional, streamlined, modern kitchen, that would reflect the house's modern design with subtle colours and pleasing to the eye. He wanted it to include top of the range appliances (Gaggenau) and to contain all that a modern day family would need in a kitchen. Then, it was left to me to devise a layout for under E40,000.00 for kitchen and appliances.

The idea was that I would design a 'standard' kitchen for the show house. The purchasers would then have the option to come to me in the showrooms and choose whatever kitchen they wanted and have the opportunity to upgrade by spending up to and over the budget.

Describe the final design and, in detail, the design process

The design is simple, clean lined and modern, created with a subtle and versatile colour enabling it to be in harmony with anything and everything around it.

I used a cashmere lacquer gloss door in the 'SL909' range combined with 'Montank' black slate worktops which contrast beautifully. On the hob and sink run the worktop is 40mm and then on the island it is 80mm. It runs up behind the hob as a splash back and 15cm around the rest of the kitchen, running smoothly into the window cill flush.

The layout is an L-shape with the Gaggenau Single Oven and microwave at eye level in a tall unit, followed by frosted glass wall units with internal lighting flanking the Induction hob and the slim line extractor.

Incorporated into the design are some quirky units with superior storage solutions. The drawers have beech cutlery inserts, foil roll holders and spice jars, the corner unit is a pull swing out blind

corner unit, allowing the customer to make use of all the available space.

The sink base unit is a 90cm wide unit with no.2 pull outs, one with 3 bins for waste separation, while the other side leaves space for cleaning materials and detergents.

The last unit on this run, has 3 internal roll out trays, which eliminate the need to crouch down to reach into the back of the unit to get things out.

At the end of this run are two tall units: one is the fridge freezer with ice maker and the other is a 30cm pull out larder unit which can hold up to 230pounds in weight and is intended for all those tins, bottles, oils, dressings and cereal boxes.

To avoid having sockets on the walls, I installed a stainless steel lighting strip, which has sockets in it. I incorporated 6 sockets altogether, 2 on the left and 4 on the right. Hanging from this strip are two 'on wall accessories', one for the kitchen roll and the other is for oil and vinegar; the finish on the backs of these are frosted glass, to coincide with the glass wall units. The island is purely for work surface and storage. It stands proud in the centre of the kitchen with a chunky 80mm Slate top, deep drawers and shelved units.

