

KBB REVIEW INDUSTRY AWARDS 2009



CATEGORY

DESIGNER AWARD FOR KITCHENS – PROJECT COST OVER £25,000

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Background

The 80/20 Rule.

Interior design at the residential level is often about delivering exceptional designs and ideas all within the client remit. You could say the customer's requirements drive 80% of the design; the other twenty being the polish and flair that enable the scheme to flow, make sense and work as a whole.

However, every now and again this rule is reversed and a client comes along with no rigid constraints to their requirements. They have their ideas but are pretty open to a new look and feel to their home.

Yorkshire Design Associates were recently commissioned to design a full house in North Yorkshire with carte blanche. The result was a statement kitchen, like no other in the country. YDA fulfilled their mission that you don't have to go to London for exclusive contemporary designs.

Clients brief

The brief came about when the owner of the house walked into the company's fully stylised showcase apartment located in the Lapidida stone showroom and liked what he saw. From initial talks we struck up an instant understanding, discussing a recent press article about kitchen design agreeing that kitchens needed to be bespoke in design and with personality rather than clinical spaces. It was agreed that there should be an underpinning concept that the design direction should allow the interior to age beautifully by choosing elements that are durable and get better and better with time.

Pristine interiors are all well and good but the client wanted the kitchen to be practical as well. The layout consisted of a snug, utility and cold room all running off the large kitchen. In line

with the farmhouse credentials there was also a gun room and Aga to be considered.

Inspiration

A one off, bespoke kitchen like nothing available off the shelf.

The Design

After discussing the project at length we did a full survey of the property and began work on designing the kitchen interior. An island layout was used as this facilitated sociable kinds of kitchen activity with excellent positioning and flow to the major activity zones: the 2 islands, concave cooking area, and hi level social area allowed for a spacious ergonomic layout.

Tumbled German Limestone

Light in colour, durable and tumbled to maintain the farmhouse feel.

Honed granite

This durable stain free surface has been supplied in a three quarter circle with durable edge profile

Countertop

The main cooking area included a concave seamless stainless steel worktop with hidden motorised extractor and induction hob. The remaining counter has an array of heights and materials from maple, double thickness granite and lava stone. The purpose was to present a varied work surface, still durable and practical, but proscribing to the aesthetic quality of the whole space.

Copper inlay

We set the copper into the draws on the cabinetry to frame the work of the craftsman and continue the theme from other areas of the house that the copper will age to give an acknowledgement of vintage appeal. The copper adds a flash of orange monochromatic colour to the room at waist level.

Cabinet lining

Combinations of colour and peppering of Maccassar and pre dyed Italian veneers run throughout. There is an array of handles and knobs in leather, bone and stainless steel and copper studs to the refrigerator panels add to this eccentric/vintage kitchen scheme.

Fur hide

Faux hide to add a further texture to the dining kitchen.

Background

Challenges & solutions

The main challenge was the limited amount of useable wall space with every wall encountering windows & doors which lead to a utility, cold room and the rear garden, all of which accessibility was key.

The largest arched window seen upon entrance to the kitchen from the snug area, framed a stunning view of the garden and we wanted to keep this as a focal point almost like a vast ever changing backdrop.

With the clients brief of a largely sociable kitchen, but with optimal functionality and an array of appliances including the existing Aga, ovens, coffee machines and microwave we know the space would be a challenge within what was essentially a rectangular shaped room.

Our solution was the creation of the central island of which the rest of the space would fit around, essentially turning the kitchen inside out. This allowed us to be less dictated by the obstacles of doors and instead left available wall space for striking freestanding pieces which would compliment the island yet contribute to the kitchen functions.

The island sits as one purposeful piece of furniture, set at different heights and units are split amongst varying levels, individualising each area, a theme which runs throughout. From the snug entrance the arched window is broken and complimented with the primary island drum and canter levered shelf supported with a stylised cherry featured animal leg.

The island encompasses both prep and cooking areas, all the time allowing the client to maintain conversation with guests who are able to sit at the raised sitting area and overlook the preparation.

A further seating area is created within a corner of the room with a central table framed by bonquet seating, allowing for casual dining.

Behind the prep and cooking area is a freestanding tall housing cabinet comprising, oven, microware, coffee matching and warming drawers. In parallel a tall freestanding piece hides an American refrigerator with stud details and use of green veneer finishes Together with the island these pieces allow the kitchen to conform to the traditional working triangle.

Final cost for the kitchen was £85,000 excluding installation.



