

Small  
kitchen



# CHOP AND CHANGE

A radical black and white makeover has created masses of preparation space in Paul Grice and Gail Malone's kitchen



Paul Grice and Gail Malone enjoy spending time in their new kitchen

**M**edia technology consultant Paul Grice and his wife Gail Malone spend as much time as possible at their holiday cottage in Cornwall, so they were keen for it to feel like a real home from home. However, avid cook Paul was becoming increasingly frustrated with the kitchen. At just over three metres square, its restricted space, limited appliances and impractical layout hindered him when cooking. So when the couple decided to refurbish the property, he and Gail, a retired deputy headteacher, were determined that, although no bigger, their new kitchen would be much more user friendly. 'The old room lacked storage and worksurfaces, as well as oven space,' recalls Paul. 'Entertaining was very awkward, so we mostly used to eat out.'

Gail compiled a list of their must-have features, such as vegetable storage and a place for trays, as well as essentials, such as two ovens, a good-sized hob and a built-in griddle. The new room also had to have somewhere to eat. Despite the cottage being approximately 140 years old, Gail liked the idea of a contemporary black and white scheme. 'We have black ceiling beams and white walls, so although we wanted a modern feel, it had to link to the rest of the house, too,' she says.

While browsing in a department store, an Alno kitchen display caught the couple's attention, so they contacted Terry Partridge at their nearest supplier, Bradburys. He visited their cottage and quickly realised that the two side walls would have to carry all the furniture as there were doors and windows on the other two. Terry proposed a run of units with appliances on either side, topped with black granite that could extend to form a rounded peninsula-cum-eating area at one end. 'The breakfast bar was a key element,' says Paul. 'It seats four quite comfortably, doubles as workspace at other times and links the two sides.'

Despite the tight space and quantity of appliances, there's no lack of style in the couple's design. The hob sits above a gently curved drawer unit, while plinth lights create a warm glow at floor level. Paul has definitely had his wish granted for a scheme that's great to cook in. 'A friend described it as a foodie's kitchen,' smiles Paul. 'We certainly eat at home far more now than we go out.'



Simple white walls match the hi-gloss cabinetry the couple chose for the kitchen in their holiday home. A stylish Star Galaxy granite breakfast bar complements the dramatic dark slate flooring from Fired Earth. As space was limited, all three ovens have been stacked vertically in a tower. Their stainless-steel finish is echoed by a brushed aluminium splashback behind the hob, which adds to the kitchen's professional feel

WE GET THE MOST USE OUT OF: 'The breakfast bar because it's so versatile. Four people can eat together at it and it's great for prep work as there's a double socket underneath where we can plug in small appliances'



## DESIGN & CABINETS

■ Terry Partridge at **Bradburys Kitchen and Bedroom Centre**, Denbury Court, Matford Park, Exeter, Devon EX2 8NB (01392 825940) [www.bradburystd.co.uk](http://www.bradburystd.co.uk)

■ White hi-gloss lacquered furniture from the AlnoSign range with glass-fronted cabinetry from the AlnoTec Pro range and stainless-steel units

## WORKTOPS

■ Zimbabwe Black granite. Stone Cladding International. Price per sq m, from **£530**

## SINKS & TAP

■ Blanco Ypsilon 340-U and 160-U undermounted single and half-bowl sinks in stainless steel, Blanco, bought as a pack **£242**

■ 4866PF Oberon C-spout monobloc mixer tap in pewter with separate rinse, Perrin & Rowe **£320**

## APPLIANCES (shown)

■ Built-in single pyrolytic oven, for similar try H5240, Miele **£1,081**

■ Built-in combination microwave, for similar try H5040, Miele **£1,264**

■ Built-in steam oven, for similar try DG5060, Miele **£1,500**

■ 2 x domino gas hobs, for similar try CS1012G, Miele, each **£620**

■ Griddle, for similar try PKT345EGB, Bosch **£200**

■ Igloo 90 chimney extractor hood in glass and stainless steel, Elica **£552**

■ CVA2660 built-in coffee machine, Miele **£1,200**

## APPLIANCES (not shown)

■ Fully integrated larder fridge freezer, Miele **£1,100**

■ Fully integrated dishwasher, Miele **£680**

☎ For stockists, see page 144



At the far end of the room, a tall housing hides the couple's larder fridge freezer and also provides plenty of storage. A frosted glass unit breaks up the expanse of white cabinets while below a coffee machine has been cleverly integrated for easy use at breakfast time

▶ The stainless-steel tambour shutter echoes the aluminium splashback behind the hobs and allows small appliances to be hidden away instantly when finished with. Paul and Gail even keep a compact radio in the smart unit. Their matching kettle and toaster are both by Dualit

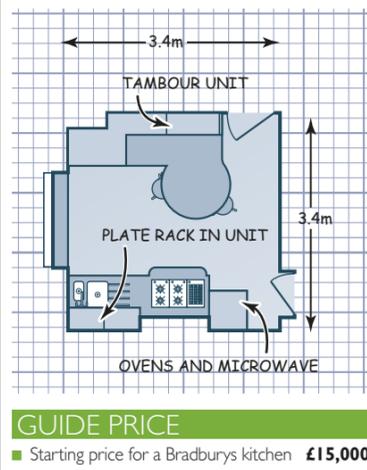
▶ Situated in a cabinet above the dishwasher, a built-in plate rack is ideal for storing crockery. Each rack has a removable drip-tray, so even damp plates can be put away

▶ Paul felt that twin double-burner gas hobs would create a more balanced look in the compact room than a single four-zone model. Next to them is a griddle unit, which was one of Paul's must-haves. 'It's great for steaks and scallops,' he says. The Le Creuset pans came from John Lewis



“Our favourite design elements are the drawers under the tambour unit. They're side-on so are easily accessible and very deep. We keep odds and ends, such as clingfilm and foil, in them as well as cutlery, so they're to hand when we're laying the table”

PAUL GRICE



**GUIDE PRICE**  
■ Starting price for a Bradburys kitchen **£15,000**