

WORK EXPERIENCE

Thanks to his job, interiors photographer Colin Poole knew exactly what sort of kitchen to create with his wife Annabelle



Combining the kitchen and scullery has created a comfy dining area in Colin and Annabelle's new room. A table from Bo Concept complements existing chairs, while pale flooring from Porcelain Tiles emphasises the generous space. Steel supports in the walls slightly reduced the width of the kitchen, so the island required careful positioning to allow flow of movement

AS SEEN IN
BEAUTIFUL
KITCHENS
MAGAZINE



Annabelle specifically requested a desk so that she could easily supervise daughter Eloise while she is online. Crafted from the same materials as the kitchen for a seamless look, it also boasts shelving above to make the most of the space, and an inexpensive white Pluto Operator chair from Staples. A side-opening single Gaggenau oven sits next to it and has been built in to the bank at waist height for ease of use

BELOW The island contains a combination of deep and shallow soft-closing drawers, each finished with an angular, hi-gloss, chrome handle from the Alno range. White plinths soften the impact of the glossy, dark wood-effect cabinetry, which reflects daylight around the room. The walls are painted in Farrow & Ball's Pointing



TOP LEFT To the right of the hob, the steam oven and capacious warming drawer echo the main oven on the left. The steam oven is mostly used for cooking vegetables, rice and fish but it can also prove dough, defrost frozen foods and operate as a second, conventional oven if required

TOP CENTRE Convenient storage solutions are a hallmark of Alno kitchens. Space within this slim cabinet is maximised with several clear-sided, pull-out shelves that are sturdy enough to hold bottles of oil and jars and are easily accessible

TOP RIGHT The chrome Grohe tap swivels to serve either sink and has a simple, single-lever mechanism to control both flow and temperature. Its spout incorporates a retractable spray hose for rinsing large pans and cleaning the pair of sinks



A typical week takes interiors photographer Colin Poole inside a variety of houses, so by the time he was ready to revamp the kitchen of the home he shares with wife Annabelle, a writer, and their daughter Eloise, 11, he'd formed a clear idea of what he wanted. 'Our house is Victorian but we've been gradually renovating it in quite a contemporary style,' says Colin. 'I definitely wanted a sleek, modern feel. We also wanted to make the most of the views.'

Colin and Annabelle's Somerset home backs onto open fields and woods but had no windows taking

advantage of the green aspect. They decided to expand the existing kitchen by knocking through to the adjoining scullery, so that they could add a family-sized dining table. Then they replaced the entire back wall with folding glass doors, creating a light-flooded, L-shaped kitchen-diner with unspoiled rural views.

Colin had photographed several kitchens by Exeter-based firm, Bradburys Kitchens and the clean lines of the German Alno furniture it used had impressed him, as had the compliments from its clients. A meeting at Bradburys's showroom with designer Terry Partridge

convinced Annabelle, too, and the couple settled on hi-gloss, wood-effect cabinetry with Corian surfaces.

When it came to appliances, as Colin is a keen cook, Annabelle was happy for him to make the decisions. He opted for a wide Gaggenau oven and steam oven. 'I really liked the idea of a steam oven because we eat a lot of fish and vegetables,' he says. 'The ones I've seen before contain a kettle for the water, but this is plumbed in, so it doesn't have to be refilled.'

He also wanted a responsive gas hob for wok cooking. 'The old kitchen had an electric hob that was

I wish... we'd thought a bit more about where we were going to place hot items straight from the oven. We put a set of trivet bars into the worksurface beside the hob but later realised that we needed to put a second set on the island for oven dishes'

DESIGN & CABINETS

- Terry Partridge at **Bradburys Kitchens**, Denbury Court, Matford Park, Exeter, Devon EX2 8NB (01392 825940) www.bradburysltd.co.uk
- Hi-gloss Olive 706 cabinetry from the AlnoChic range

WORKTOPS

- Glacier White Corian. Price per linear m **£350**

SINKS & TAP

- 805 Corian single-bowl sink, as integral part of work surface **£540**
- 857 Corian half-bowl sink, as integral part of work surface **£270**
- 32067 Minta single-lever monobloc mixer tap in chrome with pull-out rinse, Grohe **£177**

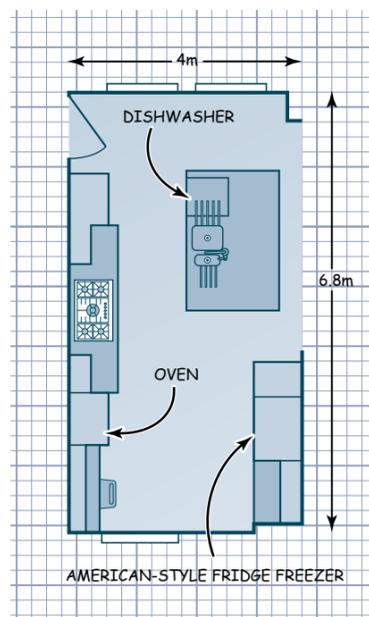
APPLIANCES (shown)

- BO2801130 built-in single oven, Gaggenau **£3,450**
- BS280130 built-in steam oven, Gaggenau **£3,840**
- KG291110 five-burner gas hob, Gaggenau **£2,080**
- Chimney extractor hood in stainless steel, for similar try LC954BA20B, Siemens **£437**
- WS282131 built-in warming drawer, Gaggenau **£1,090**
- RY495330 integrated American-style fridge freezer, Gaggenau **£4,520**

APPLIANCES (not shown)

- Fully integrated dishwasher, Siemens **£419**

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GUIDE PRICE

- Starting price for an Alno design from Bradburys Kitchens **£15,000**

Tall, folding glass doors from ID Systems fill the room with natural light and turn the country view into one of the kitchen's most attractive aspects. Wrapped in chunky Corian, the island is both a design feature and central to the function of Colin's kitchen. Integral sinks are positioned to take in the attractive view and have grooves carved into the adjacent work surface so crockery can drip dry

slow to react,' he says. 'There's no gas here, but we put in LPG (liquefied petroleum gas, an alternative fuel), which seemed a hassle but has been worth it.'

Annabelle was keen to incorporate a desk. 'Terry suggested a Corian worktop and a wide, shallow drawer below, which is perfect. The laptop sits there, too, so I can keep an eye out when Eloise is online.'

The focus of the kitchen is the Corian-wrapped island that separates the work area from the relaxed

dining zone. It houses two integral moulded sinks, bins and a dishwasher, as well as deep drawers for cutlery, crockery, platters and tablemats.

The glossy new kitchen is a favourite room with everyone, and Colin and Annabelle are particularly pleased with how it has turned out. 'I see so many different ideas when I'm working that it can get a bit confusing,' says Colin, 'but I think we've managed to include all the best ones.'



ABOVE High on Annabelle's wish list was a large fridge freezer. 'Our old fridge was very small and the light had broken, so I was forever finding out-of-date stuff right at the back,' she recalls. The new fridge freezer has been built in to a unit that conceals an old fireplace. Its double doors open to a 90cm width, so large platters can be easily stored

RIGHT A breakfast area features a Magimix toaster and kettle, Krups Nespresso coffee maker and dedicated crockery stored on shelves. Bread and cereals are kept in the cupboard below. Colin and Annabelle planned for their spacious kitchen to become the sociable hub of family life, so there are speakers in the ceiling to listen to the radio and CDs



My top tip... is to allow for as much workspace as possible in the

design because you always need more than you imagine'