

Perfect Precision

A stylish finish and highly bespoke design was the order of the day for the kitchen in this Grade II Listed home in West London...

44_{pg}

Appliances include a Miele oven, combi, warming drawer, gas hob, dishwasher and fridge freezer with a De Dietrich extractor, cast iron Kohler 700mm sink, a Dornbracht Tara classic tap and an Insinkerator hot and chilled water tap

DESIGNER: What was the thinking behind the overall kitchen design – what were the main space and function requirements?

EMMA JORDAN: The kitchen was designed to be in keeping with the style and age of the house which is a period listed property in West London. The bespoke kitchen design was based around in-frame shaker style cabinetry.

The old kitchen was at the window end of the room which originally was a small,

cramped and impractical space with a dining table within a large open space – I switched them around to create a larger more practical kitchen area.

DESIGNER: What were the main design obstacles or challenges that had to be overcome?

JORDAN: The two larger cupboards either side of the stove are original to the house and had to stay, so I designed the new kitchen around them. The room was not quite wide enough to have

a large island and not quite shallow enough to have a galley kitchen so the island I designed is a lovely example of a small and thinner island – complete with an oak butchers block – that allows for mainly just preparation space but allows for some seating.

DESIGNER: What products were specified for the kitchen?

JORDAN: We created kitchen stained oak veneer and hand painted doors that are complemented with satin

“We wanted to design a warm and homely kitchen space to fit with the age and original features of the property”

45



All units have satin nickel handles and are complemented with a 'Misty Carrara' Caesarstone worktop with oak butchers block

nickel handles. The carcasses were also stained oak veneer.

The worktops are Caesarstone 'Misty Carrara', whilst all the appliances were from Miele, with a Siemens fridge freezer, a De Dietrich extractor and a cast-iron 700mm Kohler sink that features a Dornbracht Tara classic tap and Insinkerator hot and chilled water tap. The pendant lighting above the island unit creates a focal point and provides task lighting in the kitchen. ►

DESIGNER PROFILE:

Emma Jordan, Designer, Holloways of Ludlow



Emma Jordan, (27), studied Interior Design at London Metropolitan University, graduating in 2006 to pursue a design career.

Jordan's first job was with a luxury kitchen designer based in Knightsbridge, London, where she learnt the essential skills required to become a successful kitchen designer. Her creative passion, matched with a desire to create

beautiful homes, saw her join Domus & Surface Tiles as a domestic interior and retail designer that enabled her to expand her love for texture, materials and surfaces

In 2010, Jordan joined Holloways of Ludlow, designing kitchens for clients that often require an ambitious use of materials and manufacturing techniques to create individual and genuinely bespoke kitchens. In 2013, she was recognised as a finalist at the *Homes & Gardens Designer Awards* in the Kitchen Designer of the Year category.

46^{pg}

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DESIGNER: What about your choice of materials and textures?

JORDAN: We wanted to design a warm and homely kitchen space to fit with the age and original features of the property. Oak was the preferred wood as the client wanted to keep his original dining table to create cohesion in the space, and also replace the oak floor with oak parquet.

The result is a beautiful, warm kitchen that is enhanced by the use of wood and hand-painted cabinetry. The wood burner helps create a focal point at the rear of the kitchen which is surrounded by white brickwork tiles to create a really striking effect.

DESIGNER: What are your own favourite design elements within this kitchen?

JORDAN: I really love the wine storage and the long drawer under the ovens which are great for trays and platters. I also really like how the mixture of solid doors and glass doors in the cabinets help to lighten the kitchen. ◀

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