



## SOURCEBOOK

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## The PLANS

As part of a new build, this open-plan kitchen has been zoned into cooking, relaxing, and dining areas.

1 Island The multi-level unit is perfect for socialising - from casual dining to charting with the chef.
2 Breakfast unit The freestanding cupboard has everything needed for the first meal of the day.
3 Appliances The Wolf ovens have been tucked in the corner, where no one will get in the way of the cook.







below The cabinetry is a contemporary twist on handlessless and in-frame-style doors. Ovens, Wolf; bottles, Amara.





## SHOP THE LOOK

1 Classic oven SFP9395X1, price on application, Smeg Smeguk.com 2 Polished copper baton five-point cluster pendant light. 229939. Dowssing 8 Reynolds. downsingand reynolds.com 3 Newburyport Blue paint. 227 for 0.94 litres, Benjamin Moore, Benjamin moorepaint.co.uk 4 Architect Bridge 3-Ind black boilingwater tap, from £799, Wodar. wodar.com 5 Square Bouffe in tan leather, 299, Where Saints Go. wheresaintsgo.co.uk >



The island is also perfect for when guests come round. "These seating areas really come into their own when we have a relaxed supper with friends. They can stand around it, or sit on the barstools or low-level chairs. The dining table only comfortable seats eight is one can place many more people here." Swes Suzv.

stand around it, or sit on the barstools or low-level chairs. The dining table only comfortably seast eight, so we can place many more people here," says Suzy.

The Wolf appliances, particularly the warming drawer, are also ideal for dinner parties. "You can pre-cook food such as rice and keep it warm until ready to use," Suzy explains, "The steam oven has a wonderful reheat setting, which is great for when my older sons aren't home on time for dinner. And I simply adore my Miele hob which, as unglamorous as it sounds, is a dream to keep clean. I had a range cooker before and thought I always would. We had to do a stint in the dilapidated bungalow with its very basic, old-fashioned kitchen. However, the wall-mounted oven was a revelation. I could actually see what I was cooking and really enjoyed not having to bend down to lift heavy trays out. I was converted. I absolutely love to cook – the Wolf appliances are so generous in size and all the different functions are a joy. They also look fabulous, which, as shallow as it may sound, is essentially the main reason I chose them. Equally, the Sub Zero fridge-freezer was shown within the Soho range at Davopport and fitted in so well with the overall design and large enough to store enough food for my ever hungry boys. – I looked no further."

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For the finishing touches, Suzy added a dropped ceiling that mirrors the shape of the island to further zone the functional space. "It works brilliantly and looks more interesting." Copper lights create a statement feature, while a subtler graphite finish for the handles on the pantry cupboard complements the black tap. A perfect balance of beauty, practicality and fun. >

below The freestanding breakfast unit is ideal for when the family are together







## DINNER

As soon as she saw this kitchen in the showroom, Suzy knew it would be the perfect design for entertaining and family life in her new-build home

rom relaxed dinner parties to playing with Microstar football figures, this kitchen can cater for all occasions. The open-plan space is part of a new-build home, heavily influenced by New England-style architecture, designed by homeowner Suzy with the help of an architect friend. "I had been searching for the perfect plot for a number of years when we stumbled across a timber-clad bungalow on its last legs sitting on seven acres of woodland," she says. "From design and planning to completion, it took around five years – as we had Covid to contend with and electricity cables to move."

After the build was complete, Suzy decided the kitchen should be the first

room to tackle. "I felt this would set the vibe for the rest of the interior," she explains. "Plus, as a family of five – I have three sons aged 23, 21, and 10 – we spend much of our time in the kitchen when at home.

Suzy looked at several companies, but couldn't find what she was looking for. "The designs at the time were typically too country cottage or overly bachelor pad," she remembers. "Davonport was recommended to me and it was love at first sight when I saw the Soho range in their showroom: its design was exactly what Hooking for. Heft with a brochure which had an old photograph of owner Richard as a little boy with his father, whose business it was. It was so refreshing to find an authentic, local, family-run company and this cemented our decision."

Suzy's brief was for a functional, sociable space ideal for entertaining, with a layout that worked perfectly for family life. "We have a sofa in the corner where Layout that worked perfectly for raminy life. "We have a sofa in the corner where you can chill and watch TV and the dining area overlooks the garden. The hob on the island faces out onto these spaces. My youngest does his homework on the split-level worktop and it's easy to help him and cook at the same time – although most of the time he plays with his Microstar football figures here." >

