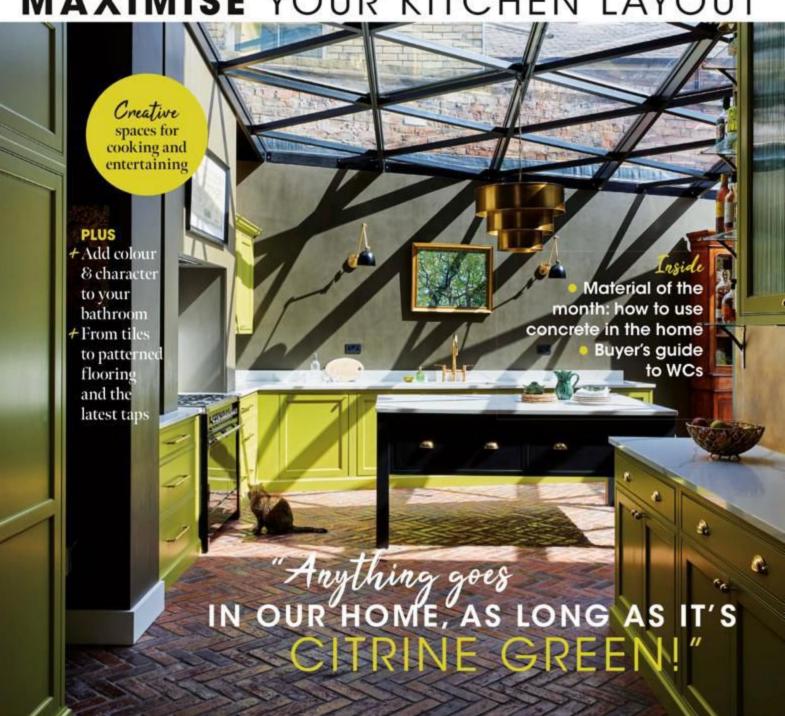
BRITAIN'S BEST-SELLING KITCHEN, **BEDROOM AND** BATHROOM MAGAZINE

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MAXIMISE YOUR KITCHEN LAYOUT



L-SHAPE + ISLAND

Foodie Nick and his wife Katie called upon Tim Brown, the senior designer at Design Interiors in Hove, Sussex, to assist them with their kitchen project. The couple asked Tim to create a bright and airy social space for the family and for entertaining, as well as a proper cook's kitchen for Nick, Tim took the couple to the showroom of company Davonport, where they fell in love with the classic Shaker-style cabinetry.

"From the outset, Nick and Katie wanted dark cabinets with a light marble top, so although we guided and assisted their choices, we ran with their initial request," explains Tim.

"We chose Davonport's Hove cabinetry, which has a distinct chamfer on the horizontal rails, avoiding any potential dust traps." The couple had sourced a cool ceramic floor tile, so Tim wanted to warm the space up with brass accents and suggested a green island as opposed to the owners' original choice of graphite or dark blue.

"The L-shape layout allowed us to zone the space with two key features in mind," explains Tim. "The couple wanted the sink below the window so they could watch the children play in the garden while washing up. We then used the length of the L shape to create a clear cooking and preparation zone. By keeping the island clear of any appliances, we were able to create the three distinct zones in the kitchen and meet the brief in terms of providing a social space, too."

The island design was updated to accommodate seating at the end as well as along the length in order to create a more dynamic space when entertaining but to provide views out the window while seated. The long bi-fold windows over the sink area open the space up for barbecues, cleverly connecting the internal and external cooking and preparation areas, while also creating a bar area for garden parties. >

