

# the best laid plans

For a practical kitchen that's easy on the eye, turn to the professionals for a well-planned space that answers all your family's needs.

Choosing a new kitchen gives you the perfect opportunity to plan your dream space. Working with a designer or architect also opens up a number of possibilities that you may not have otherwise thought of. For example, if you live in a period property with uneven walls and floors, a bespoke kitchen is particularly helpful as cabinetry can be made to work with the original features of the house.

Before you go ahead with any firm decisions, think carefully about how you use

your kitchen and what your current configuration may be missing. As the hub of the home, it's important that it's both stylish and, most importantly, practical.

The traditional working triangle – where the sink, hob and fridge are positioned in a triangular pattern – is a good place to start, but you should also consider what the kitchen will be used for. Do you need large work areas and plenty of appliances? How about an island unit or breakfast bar with seating? And how much storage will you be needing?

## store and order

A well-planned kitchen should maximise its storage potential throughout. Clutter should be discreetly tucked away to create a spacious feel, so make use of tambour roller shutters, wall hanging systems and purpose-made drawer dividers. Pull-out wine and larder racks can be fitted into the end of a run of units while corner carousels will give easy access to those hard-to-reach spaces. Deep drawers are ideal for large pots and pans while plinth drawers are great for utilising every inch.



**top** For the ultimate in convenience, make room for the Zip HydroTap. It instantly delivers both freshly filtered boiling and chilled water from the same unit at the touch of a button. Chrome-plated, it doesn't have to be installed on or near a sink as the under-sink system comprises a single integrated unit that fits neatly into a cupboard below the worktop. Expect to pay around £1997. **Tel: 01362 852222. [www.zipdesignerrange.co.uk](http://www.zipdesignerrange.co.uk)**

**above** Neil Lerner Kitchen Design will take care of absolutely everything, from vital site surveys and detailed project management to total installation. This light-reflecting high gloss, grey lacquer kitchen has a large island unit and breakfast bar and costs from £190 for a 600mm base unit. **Tel: 020 7034 4290. [www.neillerner.com](http://www.neillerner.com)**

## wet zone

The sink plays an important role in the kitchen so you should choose a style and material that's easy to care for and large enough for all your needs. The washing area should ideally be positioned close to the hob to avoid running across the room with pans of water, although small kitchens will dictate the positioning. Larger spaces, however, can be more

adventurous with a washing area in the centre on an island unit – the added advantage being that the working triangle will always be present. If you prefer the traditional position under a window, you could always install a second sink solely for washing up. In addition to the plethora of innovative tap styles, many designs also now come with accessories to create a multifunctional workstation.

**top right** A second sink will offer twice the practicality and can even be located in an island unit. Kohler's unusual Icerock Trough costs £646, the Clairette single lever mixer tap in either polished chrome, brushed chrome and brushed nickel, from £353, and the Serve inset sink in the background, around £1293. **Tel: 0870 850 5561. [www.kohleruk.com](http://www.kohleruk.com)**

**above right** Astracast's Korona range includes sink accessories for added functionality. Choices include a mahogany chopping board with a circular cut-out for a colander and a glass chopping board for meat and fish. This inset composite model is priced from £234. **Tel: 01924 351245. [www.astracast.co.uk](http://www.astracast.co.uk)**