

The brief was to achieve a visually stunning, simple space which would serve as the perfect canvas to the homeowner's collection of art. The kitchen should be able to accommodate regular social gatherings, yet still feel like home. **Kitchen design,** Cameron Interiors; **cabinetry,** Bulthaup.

The FACTS

Who? A single businessman
What? A new kitchen as part of a refurbishment of a Georgian first-floor flat
Where? New Town, Edinburgh
Cost? Around \$40,000
Time? Nine months

"Creativity takes courage"

–Henri Matisse

With the vision for his new kitchen to be a backdrop to an eclectic portrait and sculpture collection, this homeowner has created a bold and unique scheme that could almost be mistaken for an art installation itself >

Words: **Georgina Townshend** Photography: **Daniel Gregory**



above Louise, the design manager at Cameron Interiors, wasn't able to put extraction in the floor or ceilings, but the Bora **hob** includes an integrated extractor – an effective solution, although she had to design a case for the motor so the island workbench's aesthetic wasn't compromised.

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oody portraits, a dog sculpture, and 3D wall hangings are only a few pieces the businessman who owns this Georgian first-floor flat in Edinburgh has collected. Splitting his time between France, London, and the Scottish capital, he wanted his new kitchen to be a backdrop for his art but also be creative in itself. To accomplish this, he enlisted the help of Louise Delaney, design manager at Cameron Interiors. Here, she explains how the project came together...

The design brief

New Town is a very grand area with Georgian townhouses full of listed period details – and this flat was no exception, so the owner had to get planning permission first. The main change was converting a bedroom – around the size of three standard spaces – into a new kitchen, as the existing one was very small. I was asked to create a visually stunning scheme that felt like individual pieces of furniture. It had to be suitable for social gatherings, with plenty of impact and enough space to move around, but equally feel homely. The cabinetry had to be from Bulthaup as the owner used them before in his home in France.

Creating the space

The homeowner wanted a modular scheme he could take with him if he moves, so it had to be freestanding. I included one long run of base units, a workbench island, and a large walnut cabinet, but had to consider lots of things – for example panel detailing a third of the way up the wall. It is an original feature, so I couldn't fix or screw anything to it under listed building rules but simply made the run of units slightly deeper and designed it in front of the panels to get all the appliances in, including the fridge, dishwasher, and ovens. The cabinetry went on that wall because it's the longest clear expanse – the opposite side is broken up by a beautiful fireplace – and it maximises the space. The walnut unit on the adjoining wall, designed on the basis of a carpenter's cabinet, holds a load of kitchen equipment. Finally, the workbench island is very open, with no storage underneath to enhance the flow. The owner wanted it to be a hub where he can cook while entertaining or admiring his art. The kitchen is ergonomically efficient, very contemporary, but also quite eclectic, with pieces mixed and matched from different ranges: the bench and cabinet are Bulthaup's B2 collection, complemented by B3 units for the wall cabinet. The owner chose them almost as pieces of art in their own right – he's very creative.

“THE WORKBENCH ISLAND IS VERY *open*, WITH NO STORAGE UNDERNEATH TO *enhance* THE FLOW.”

The next stage

All appliances – apart from the side-by-side ovens – were integrated within the base units to create a more multi-functional space. I also chose a Quooker boiling-water tap, so there's no need to have a kettle on display, plus it's practical for cooking. However, the extractor was one of the main challenges. It couldn't be incorporated in the floor or the very high ceilings, so we decided on the Bora cooktop – a combination hob which doesn't need to be ducted out but has a motor underneath. I worked with a steel fabricator to build a housing so we wouldn't compromise the original workbench's aesthetic. In fact, Bora and Bulthaup liked the design so much they have since used it to inspire others.

Finishing touches

The owner wanted a slightly industrial feel for the workbench, so chose a stainless-steel finish but also included a section of granite to one side which adds interest and acts as a breakfast bar with stools. The graphite base units tie in with the steel, and the worktop is the same material as the doors – a very hard-wearing, matt laminate which almost looks like a sideboard. The walnut cabinet adds warmth, plus the material has been included within the drawers to tie everything together. I think this kitchen stands out because it's very unique and personal to the owner and the different elements work together with the art on the walls. It really is quite dramatic and very creative.



The homeowner wanted an island to create a social hub but also as a place for the hob. With the barstools he can also use it to work from home, or friends can perch on them while he cooks. **Ovens**, Siemens.

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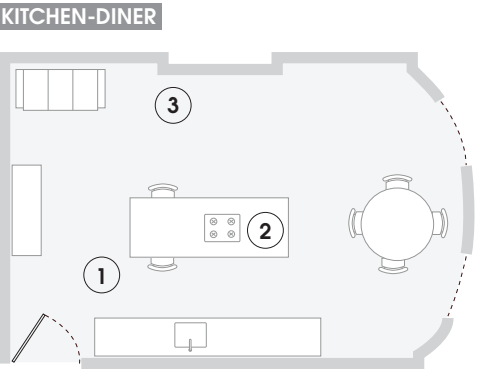
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The PLANS

Louise designed an open, modular scheme that creates a sociable space ideal for parties.

- 1 Layout** The run of units, the workbench doubling as an island, and the walnut cabinet are all in easy reach of each other.
2 Cooking A recirculating hob with integrated extraction has been placed on the island.
3 Gallery The homeowner wanted the kitchen to be a backdrop to his art.



design edit

- 1** Stourton enamel ceiling light in green, £79.99, Dowsing & Reynolds. dowsingandreynolds.com
2 N 90 Flex induction venting hob in ceramic glass with a stainless steel trim, £3179, Neff. neff-home.com
3 Bicycle barstool, £250, Smithers of Stamford. smithersofstamford.com
4 Railings modern emulsion, £46.50 for 2.5 litres, Farrow & Ball. farrow-ball.com
5 Menu Snaregade round table 138, £1700, Nest. nest.co.uk
6 Bouji right hand-facing chaise longue in Grey Linen Mix, £349, Made. made.com **KBB**