

Master plans: kitchen aid

Extending into the garden created room for a spacious eat-in kitchen. Now it's the heart of the house, and encourages fluid living



FAST FACTS

Client Clare Maclure lives with her husband Michael Smith and their three children
Area Southeast London
House type Victorian townhouse
Budget Demolition £8,000; substructure £33,000; superstructure £46,000; finishes £17,000; fitting & furniture £14,000; services £17,000; external works £14,000

THE CLIENTS

When Clare and Michael bought their house 13 years ago, the kitchen was dull, cramped and boring. In 2004, they decided to reconfigure their home, extending out into the back garden to create an open-plan kitchen and dining area.

THE BRIEF

'We wanted to redo the kitchen completely and create a much larger dining area,' says Clare. 'I had all the usual requests – a huge fridge, lots of storage and an island – but the main idea was to connect the house with the garden. Previously, there was no direct access from the kitchen to the garden and we virtually had to pay the children

to go out there. By including a large decked area, we hoped to intertwine seamlessly the inside and out.'

THE PROCESS

Architect Richard Dudzicki designed the extension, which took eight months to complete. 'Once we got started, the project grew and we ended up gaining three rooms at basement level as well as the eat-in kitchen and decked area,' says Clare.

In the winter, the space is kept warm by underfloor heating and, in summer, the skylight provides the necessary extra ventilation.

Clare was adamant that the storage units should extend right up to the ceiling. 'I wanted

Clockwise from above: the kitchen's expansive view; light floods in; the sizeable extension

to avoid creating a wasted space which would fill with dust, and the top cupboards are ideal for little-used objects.'

THE RESULT

The couple are delighted with the new space. 'Every morning when I come down, I think "wow" – I can't believe this is my house,' says Clare. 'The family spend a lot of time in the new room and, in summer, it's amazing. We open up the glass doors and it's like one big room. The kitchen is definitely the most-used space now – and we go outdoors much more, too.'

HOW RICHARD DUDZICKI PLANNED THE NEW DINING-KITCHEN EXTENSION



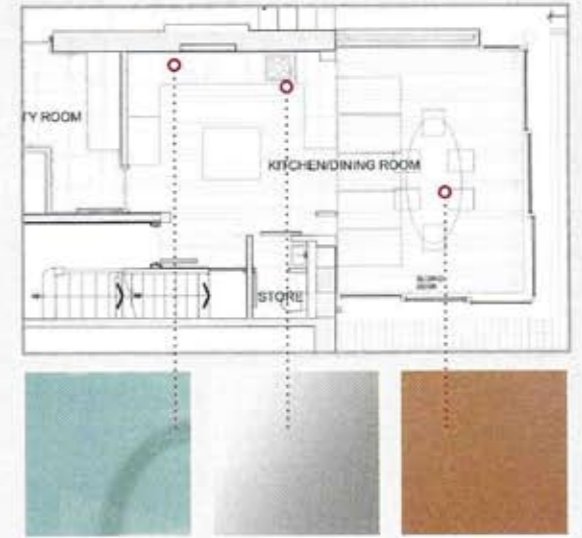
Architect Richard Dudzicki
Company Richard Dudzicki Associates
 (020 8299 2222, rdauk.com)
Cost £149,000 in total (eat-in kitchen fit-out £30,000)

CONCEPT: 'To bring the maximum amount of light into the interior and take full advantage of the garden'

The idea was to build a relationship between the garden and the house. We constructed a rendered concrete extension with as much glass as possible. I like to bring a lot of light into the interiors I design and it was particularly important here because of the depth of the room. The skylight helps with natural light, but also acts as a glass buffer, separating the old area from the new. A slight overhang on the exterior shades the glass from the midday sun.

We ordered the laminated wood kitchen units from Tecnocucina but designed the glass splashback ourselves. The extra-tall storage units are an effective and neat way of dealing with a space that has a high ceiling.

The interior floors are oak; outside they are oiled hardwood. When the doors are open it's a fantastic space which takes full advantage of the garden and the views.



WE ASKED TWO KITCHEN DESIGNERS FOR ALTERNATIVE IDEAS IN THE EXTENSION



Kitchen designer Rob Gelling
Company Bulthaup
 (0870 351 2012, bulthaup.com)
Budget £35,000

CONCEPT: 'A kitchen area that provides a warm, functional and sociable space'

We wanted to create a kitchen area in the fantastically light extension that was sympathetic to its architectural construction but at the same time provides a warm, functional and sociable space.

The room narrows around the kitchen area and we were keen to maintain the full width of the space. We only positioned tall furniture on the end wall as we could afford to lose in the length as this gave a better feeling of proportion. The central island is key to the vital social element. The cook can face out into the room while preparing the food. Also, several people can work around the island at the same time.

We have added an architectural element with the suspended, floating cubes. One is the oven and the other is a microwave-combination oven and warming drawer.



Kitchen designer Laurence Pidgeon
Company Alternative Plans
 (020 7228 6460, alternative-plans.co.uk)
Budget £40,000

CONCEPT: 'The linear nature of an island is the most efficient layout for a kitchen'

Because we have only two walls to place units on, tall storage is needed to maintain a volume of cupboard space, while the shallow units on the reverse side of the island can contain a considerable amount of tableware.

The linear nature of the island focuses the workspace almost into a galley – the most efficient layout for a kitchen. Using Boffi's 'Table' system, the island extends across the boundary into the dining zone, bridging the two spaces and giving more surface area for serving. The dining end of the island is open underneath, like a table, to keep the feeling lighter and less boxy.

For materials, we've chosen light glossy lacquer fronts for the base, tall and wall units, and wood fronts for the island. The island top is in stainless steel, with the hob flush-mounted, while the top for the sink area is in wood.

