



Plenty of organised storage was a priority for Anne and Geoff, so they chose a sleek two-tier island, surrounded by tall cupboards and wall-mounted units. A glazed larder cabinet makes a feature of Anne's china and houses the couple's dry goods. Next to it, three built-in Miele ovens, two warming drawers and a coffee machine have been grouped together to form a handy bank of appliances

RIGHT By curving the end of a run of units, designer James has maximised space, while creating a point of interest in the kitchen. Matching walnut plinths emphasise the framed cabinetry, while slim aluminium and walnut door handles echo the strong lines and materials in the rest of the chic design

BELOW RIGHT The ease of cooking on the Miele induction hob has been a revelation to Anne. Its clean lines and flat profile make it extremely easy to keep clean. Brown Quartzite worktops surround the appliance and continue behind as an upstand to protect the wall from food splashes



AS SEEN IN
BEAUTIFUL
KITCHENS
MAGAZINE

DOUBLE IMPACT

Combining stunning walnut wood and cream painted cabinetry has given the Fletchers' kitchen twice the style



DESIGN & CABINETRY

- James Ellis at **Charles Yorke**, Prospect Close, Kirkby-in-Ashfield, Nottinghamshire NG17 7LF (01623 756080) www.charlesyorke.co.uk
- American Black walnut furniture with painted tulipwood cabinetry and glass units from the Porto range

WORKTOPS

- 30mm Brown Quartzite, Quality Marble. Total price **£5,308**
- 40mm Bale Beige marble, Quality Marble. Total price **£1,415**
- Solid walnut. Total price **£1,312**

SINK & TAP

- GAX120 Galassia undermounted one-and-a-half-bowl sink in stainless steel, Franke **£395**
- Doric Trispray monobloc mixer filter tap in chrome with separate rinse, Franke **£704**

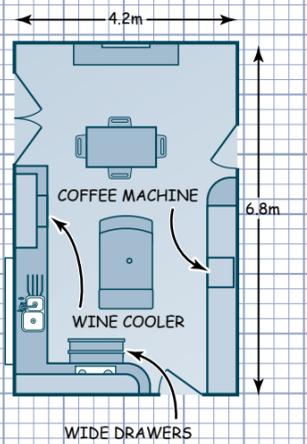
APPLIANCES (shown)

- H5681 built-in single oven, Miele **£2,095**
- H5080 built-in combination oven, Miele **£2,207**
- DG5080 built-in steam oven, Miele **£2,051**
- KM5975 four-zone induction hob, Miele **£1,443**
- DA3190 canopy extractor hood in stainless steel, Miele **£619**
- CVA3660 built-in coffee machine, Miele **£1,300**
- ESW5080-29 built-in warming drawer, Miele **£742**
- ESS3060-10 built-in warming drawer, Miele **£542**

APPLIANCES (not shown)

- Fully integrated fridge freezer, Gaggenau **£5,000**
- Integrated wine cooler, Miele **£1,215**
- Fully integrated dishwasher, Miele **£1,001**

For stockists, see page 152



GUIDE PRICE

- Starting price for a Charles Yorke kitchen **£30,000**



A chunky central island provides plenty of extra workspace and at one end boasts an integral walnut chopping block, which Anne finds very useful when preparing food. The open-plan kitchen flows into the dining area, containing a table and sideboard from Charles Yorke. For similar woven chairs, try Lloyd Loom's Boston range

RIGHT Providing hot, cold and filtered water thanks to the lever in the middle, the Franke tap is well equipped for a busy kitchen. It swivels to serve both bowls of the sink and is finished in chrome

BELOW Anne and Geoff's island has been topped with beautiful Bale Beige marble and boasts a pop-up Evoline socket, which they can use to power small appliances. A lower level worktop is ideal for displaying trinkets, while the open shelving below has internal lighting to show off the couple's figurines



My favourite... clever design element is the amount of hidden storage that has been squeezed in. Even my spices have their own shallow cupboard above the hob that holds a mix of jars and boxes'



Old limed kitchen units, with carved details and tired laminate worktops were what greeted Anne and Geoff Fletcher when they moved into their Nottinghamshire home four years ago. They soon realised a complete overhaul of their kitchen and the adjoining utility room was on the cards. 'Although other people liked it, it just wasn't us and the layout didn't help,' recalls Anne. 'We both wanted something more streamlined that fitted in with our lifestyle, as we travel a lot, and would be easy to keep clean.'

When it came to deciding on the style and look of the new kitchen, Anne's first stop for inspiration was interior magazines. 'I'd spotted just what I wanted in an issue of *Beautiful Kitchens*,' she explains. 'When a friend recommended Charles Yorke, it all fell into place, as its Porto kitchen had the mix of walnut and cream I was after.'

Charles Yorke's designer, James Ellis, was able to suggest design solutions that met all the Fletchers'

requirements. 'Working with James was marvellous,' says Anne. 'Nothing was too much trouble and his attention to detail means that the kitchen now flows from one zone to the other, making it a proper "cook's kitchen", which is exactly what I had in mind.'

The couple, who are both retired, had a wish list of appliances, including a built-in coffee machine, combination oven, induction hob and steam oven. 'Out of all my new gadgets, the steam oven has proved the most useful, although Geoff seems to use it more than I do,' laughs Anne. 'He's been cooking whole meals in one go and there's been no taste transfer. It's so much better than a microwave – and quicker, too.'

Another must-have was the glazed larder cupboard, which houses dried goods and provides stylish storage for Anne's collection of china. Its deep walnut drawers have been labelled with their contents, giving a quirky touch to the understated kitchen. 'The labels were

James's suggestion and we chose the wording to fit in with what we'd store in the drawers,' explains Anne.

This attention to detail also extends to the utility room, where a specially designed storage unit hides the washing machine and tumble dryer. 'The utility room was such a jumble of shelves and too-small cupboards; it never really worked for us,' recalls Anne. 'Now there's a place for everything and even its door matches the kitchen.'

Anne and Geoff also took the opportunity to have under-floor heating installed. 'It's made the room so cosy,' says Anne. 'When it was first completed, I kept getting up in the night to sit in the kitchen with bare feet!' she laughs.

Now the work has finished, Anne and Geoff wouldn't change a thing. 'It's the working kitchen I wanted. We spend so much time in here cooking and entertaining,' explains Anne. 'It's not just us who love the kitchen. The first reaction of anyone who comes in now is "wow!", which sums up how we feel about it, too.'