

# Burgundy shine

Wine red cabinetry and contrasting oak and hi-gloss magnolia blend perfectly to create a light and airy kitchen in the Carrolls' new home

The Carrolls combined hi-gloss magnolia and wine red units with Tobacco Oak veneer and accents of stainless steel to produce a functional and welcoming space. 'I still love the red units as do all our visitors,' smiles Louise. 'I think our kitchen would have looked dull without the splash of colour'

MODERN

“The new kitchen has made a real difference to us as a family. Our children love to help me cook and enjoy eating meals that they've helped to prepare themselves”

LOUISE CARROLL



**M**any people dream of buying land to build their own home, so when Louise Carroll and her husband Phil spotted a bungalow for sale in their street, they bought it. 'We had outgrown the two-bedroom house that we lived in with our children, Hannah, eight, and Matthew, four,' says Louise. 'So we leapt at the chance to build a home designed specifically for us.'

Once the bungalow had been demolished, the building of the Carrolls' five-bedroom house progressed smoothly. Louise, a cook, and Phil, a lighting engineer, began to plan the kitchen and visited several designers to discuss their ideas. 'We had the dimensions of the new kitchen and knew what we wanted to include,' enthuses Louise. 'As soon as we met designer Ian Sandford at Four Seasons, we knew that we wanted him to plan our project. He didn't try to sell us appliances we wouldn't use, and listened when we described what we wanted in the room.'

The couple fell in love with hi-gloss magnolia cabinetry paired with wine red units on display in the Four Seasons' showroom. 'The two colours work perfectly together,' says Louise. Designer Ian then suggested putting some warm oak veneer into the scheme to prevent the room from looking too stark.

'We enjoy entertaining so I wanted the kitchen to be a sociable space,' says Louise. To fulfil this request Ian designed an oak island with plenty of preparation space, a small sink and space for guests to sit before dinner. 'When our friends come here for dinner we all chat over a glass of wine while I cook,' smiles Louise. The island also ensures that the couple can keep an eye on their children while they cook.

'What I really love about the whole scheme is how practical it is as well as looking good,' says Louise. 'It's hard to make sure a design will work when you're planning it but there's nothing I'd change in this room. The colours really complement each other and I couldn't be more delighted,' she smiles. **BK**

‘When our friends come here for dinner we all chat over a glass of wine while I cook’



As a serious cook, Louise opted for the AEG-Electrolux four-zone induction hob and a single gas burner for rapid flame wok cooking. Sleek and minimal, the hobs are inset into the granite with a glass splashback behind from Häcker

The granite-topped island provides Louise with plenty of flexibility in terms of food preparation and there is room for her son Matthew to help out or sit nearby as she cooks evening meals





Two integrated Miele fridge freezers offer a multitude of storage options, with their built-in ice maker and stay-fresh zone, ideal for salads and vegetables. 'I like the different fridge sections and use one for savoury and one for sweet food,' explains Louise

Smart and functional, this wide cutlery organiser was designed especially for the handy drawer in the island, and includes extra dividers that the family use for cutlery, chopsticks and Chinese soup spoons



Phil and Louise use their Miele coffee machine frequently, particularly when entertaining. 'There's an art to making a good cup of coffee, especially frothing the milk properly, but I'm getting there,' laughs Louise. Phil installed the lighting himself, using low-voltage downlights with a brushed stainless-steel edge finish from GET. The glossy red cabinetry picks up the light, reflecting it around the room



The Carrolls' busy family kitchen generates a fair amount of waste so it was important that they recycle as much as possible. The solution Ian came up with was to install integrated bins, making it easy to sort the rubbish as they go along



## THE KITCHEN FILE

### DESIGN & CABINETRY

- Ian Sandford at **Four Seasons Interiors**, 149A Street Lane, Roundhay, Leeds LS8 1AA (0113 294 1414) [www.4seasons-design.co.uk](http://www.4seasons-design.co.uk)
- Tobacco Oak veneer furniture with Linea Magnolia and Wine Red hi-gloss units, both from the Systemat range by Häcker

### WORKTOPS

- Star Galaxy granite, Battaglia Marble & Granite of Huddersfield. Price per linear m **£465**

### SINKS & TAPS

- ARX1033 Ariane undermounted single-bowl sink in stainless steel, Franke **£125**
- Undermounted single-bowl sink in stainless steel, for similar try GAX1045 Galassia, Franke **£154**
- 2 x Olympus monobloc mixer taps in Silk Steel, Franke, each **£155**

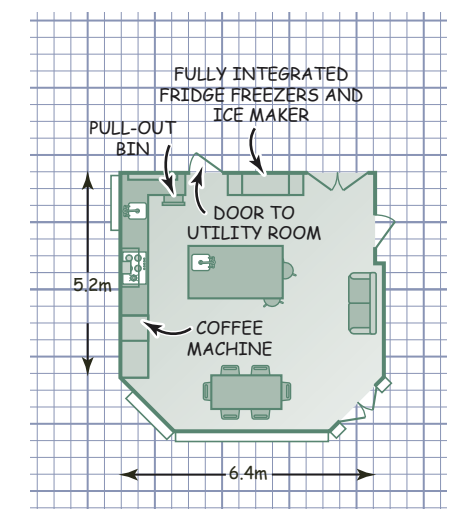
### APPLIANCES (shown)

- H4431 built-in single pyrolytic oven, Miele **£1,175**
- DG4060 built-in steam oven, Miele **£1,380**
- Four-zone induction hob, for similar try FM7803KAN, AEG-Electrolux **£630**
- FM4360G domino wok gas hob, AEG-Electrolux **£290**
- SL36 chimney extractor hood, WS Westin **£669**
- CVA2660 built-in coffee machine, Miele **£1,065**
- EGW4060-29 built-in warming drawer, Miele **£375**
- KF880IN-1 fully integrated fridge freezer, Miele **£900**

### APPLIANCES (not shown)

- Fully integrated fridge freezer with ice maker, Miele **£1,000**
- Fully integrated dishwasher, Siemens **£540**

For stockists, see page 147



### GUIDE PRICE

- Starting price for a Systemat by Häcker design **£15,000**