

PERSONALISED INNOVATION

A rotating worktop, screenprinted backlit cupboards and the creative, symbiotic relationship between the homeowners with the designer were the solutions to this bespoke, individually designed kitchen

When kitchen space is limited, the layout is often restricted to only a few solutions. In relation to the rest of the house this space was quite large, but it still had to work as an open-plan kitchen. With the living and dining room areas needing to be located adjacent to the garden the resulting space left for the kitchen was only a small, fairly narrow space.

Homeowners Andrea and John Clamp wanted an island with a raised bar area to one end to seat at least three people, plus they were also keen to include a number of top end appliances. Architect Delphine Dryer of Chadwick Dryer Clarke Studio had already designed and project managed the reconfiguration of the house that includes an extension with a retractable roof that opens effortlessly at the touch of a switch.

For the kitchen they called on the services of Mark Collett, proprietor, Mark Collett Design and Build, who was introduced by a mutual friend whose kitchen they had admired.

"As bespoke furniture makers, everything we do is to order so any design starts with the customer," says Mark. "With Andrea and John, we were given license to develop any ideas as the design unfolded." Andrea says, "We wanted a separate utility room and a more light, modern, highly specified family ●●●



THE OWNERS

Company owners Andrea, an optometrist and her husband John Clamp who designs and manufactures contact lenses, live in this four-bedroomed house with their daughter, Esme, aged 8, in Newnham, Cambridge

“Watching John’s daughter sitting atop the rotating bar top after we’d installed it was a lovely moment – working with a client on a design and fabrication detail is unusual so to see our combined effort work so well was very rewarding.” Mark Collett



kitchen and entertaining space.” What emerged was a modern kitchen incorporating handle-less doors, Corian sink and worksurfaces, a unique rotating bar top and printed glass doors.

Corian was chosen for the worksurfaces, with wenge solid timber used for the visible cabinetry framing and finger pull reveals. John and Andrea opted for a Farrow & Ball painted finish in Olive for the island and Ball Green for everything else. To maximise head space Mark designed a wall cabinet that had a projection of only 18cm. Using the couple’s own photographs the images were screenprinted onto the glass doors. The finished backlit piece of furniture is entirely unique to the clients and a wonderful talking point.

The bank of units on the opposite side of the room had to function as the primary storage and appliance zone that includes two conventional ovens, a steam oven and coffee machine all by Miele. Backlit translucent Lime Ice coloured Corian creates a striking focal point with which to silhouette objects. “For a touch of bling we have a sparkly Elica light with extractor over the hob area and for practicality included a Zip boiling, chilled filtered water tap,” says Andrea.

“The island, the most fun part of the project!” enthuses Mark. “John and Andrea stipulated they wanted to be able sit three people at one end of it, however the width of the kitchen was rather limited. What emerged as we looked at the problem ●●●

▲ The ingenious, custom-made, breakfast bar worktop is supported by a Jaguar XJS wheel bearing and can be rotated into a number of positions to provide more workspace for cooking, or simply a breakfast bar – a product of the homeowner and designer working together



was a raised, rotating worktop." John, an inventor and engineer by trade absolutely loved this idea and set about designing a leg stand and structure that would support its significant weight. What emerged involved a repurposed wheel bearing and some substantial engineering. "It was this symbiotic relationship that really inspired the design and the project as a whole," explains Mark. The leg column was covered by the island while the top's frame was sheathed in Corian.

A hand-painted Tulipwood bench, measuring over five metres long, runs the length of one wall, illuminated underneath with red LEDs. It supports a bespoke Olive wood veneered drawer unit, recessed into the top of it is a custom-made docking station with a lid, (also designed in collaboration with John) so, as Andrea says, "all our mobile phones and other rechargeable gadgets can be plugged in discretely without cables snaking all over the worktops."

"We're really pleased with the overall result, testament to a great working relationship between ourselves, the clients and the architects. And along the way I think we managed to impute some Clamp spirit into the room!" says Mark.

Andrea says, "We visited Mark and his colleague Guy at their workshop to see our kitchen when it was half-built. It was at that point that we realised how fantastic it was to have a cabinet maker crafting everything for us and to appreciate the level of detail. It was a very different experience to that of buying a ready-made kitchen in every way possible." ●

DETAILS

Bespoke painted kitchen cabinetry with wenge solid timber detailing, screenprinted glass doors, and worktops designed and manufactured by Mark Collett, proprietor, Mark Collett Design and Build **0800 193 1923 www.markcollett.co.uk**

Chadwick Dryer Clarke Studio, architects **01223 351 100 www.chadwickdryerclarke.co.uk**

Elica Celestial extractor **01252 351 111 www.elica.co.uk**

Miele CS1210G 2-zone induction hob, CS1012G 2-burner gas hob, CS1327Y tapen-yaki, H5681BP oven 2x, DGC5085XL steam oven, CVA565 coffee machine, G5985SIXXL dishwasher **0845 365 6600 www.miele.co.uk**

Zip HydroTap BC160/125+ **0845 600 5005 www.zipheaters.co.uk**

Corian Bisque worktops and sink **0800 962 116 www.corian.co.uk**

Farrow & Ball Olive and Ball Green paint **01202 876 141 www.farrowandball.com**



▲ The beauty of bespoke means the entire kitchen was custom-made including the backlit screenprinted wall cabinets showing the couple's photographs of Norfolk beaches, practical bookshelf for cookery books and a five-metre long bench and chest of drawers complete with docking station for gadgets



ADVICE FROM THE DESIGNER

"Lighting is a really important part of any room design. Practical task lighting is essential but kitchens are now invariably integrated into larger open-plan living spaces so make sure the designer has thought carefully about how ambient lighting will work when it's turned down."

Mark Collett, proprietor, Mark Collett Design and Build