



Despite living in a big Victorian mansion in Ealing, Mr and Mrs Jinn decided on a kitchen that was innovative and cutting edge. "They wanted their kitchen to be a completely different entity from the rest of the house, something really modern and exciting," explains kitchen designer Paul Marazzi of Living In Style.

Flicking through a brochure, the owners fell in love with one from Giemmegi and just had to have it. Created by Studio Kappa, it's a kitchen that defies expectations, playing with form and function, coming up with geometric solutions that are currently unique in the design world. "Most of these concepts would not be successful in a normal kitchen design because they work on modular formats, but with this

design you can modulate the pieces to the design, it's incredibly clever," explains Paul.

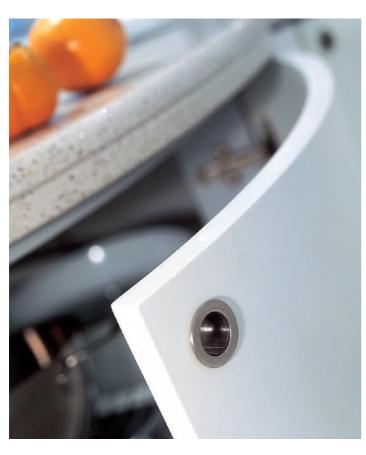
The result has pleased even Paul who is a notorious perfectionist. "It's a really striking kitchen and it works so well in the space it's hard to believe that it isn't in a showroom. Every element is carefully considered. The proportions and design are so good that it is pretty much unique," he says.

Paul didn't have the largest of spaces to play with, but the sleek white lacquered units, made form marine ply and MDF, Italian Terrazzo speckled composite worktops and stainless steel appliances all give a credible illusion of space. The units seem to hug and contour the sides of the room. A peninsular unit with a

circular drum at the end houses a 360 degree carousel, creating a focal point in the centre of the kitchen. On the surface of this island is the Miele hob and Küppersbusch extractor.

Opposite this unit is a steam oven above a conventional fan oven, again by Küppersbusch.

The large fridge is from Maytag and is called Zig Zag, reflecting its asymmetric door. Its enormous freezer capacity was specifically requested by the owners, but the size doesn't dominate the room as it's carefully abutted with softening, curved cupboard doors and end units. "The whole idea is to embrace smooth forms at any finished end, making the most of storage but continuing the general theme," explains Paul.



"It's certainly one of the best kitchens we've ever done and the customer is ecstatic."



The beautiful ergonomic shapes are matched with a surprising amount of spacious storage. Drawers are an impressive 1200mm wide and many have built-in compartments – the one under the sink houses a divided recycling system. There are actually three sinks in the kitchen, including a one and a half sink undermounted into the worktop sporting a Stirling tap with a pull-out spray attachment. The pull-out spray is a really useful extra, offering greater flexibility around the sink area.

The corner units are particularly ingenious; their concave design featuring a 270° carousel to make access to the space enviably easy. "These designs use the natural flowing movement that a person would like to use

around a kitchen. Everything has been ergonomically considered," explains Paul.

The walls are finished with a stainless steel splashback, with an aluminium strip edging on the worktops which are rounded off to stay consistent with the formula. Overhead units follow the curved ends into the corner.

Carefully back lit, the cupboards' opaque panels allow the kitchen to be bathed with subtle light for a very modern feel. The sleek white theme is continued with the use of white porcelain floor tiles, maximising a bright, airy feel in what is actually a fairly dark room with limited natural light.

As usual, the owners came up with a wish list of all their requirements, and this kitchen









above The stainless steel splashback fitted under the softly curved cupboards is the perfect foil to the glow from the down lighters.

left The one-and-a-half under-mounted sink is set off by a Stirling mixer tap with a pull-out spray attachment.

far left Overhead units have a wonderfully sleek concave shape, inset with opaque glass that is back lit.

below Terrazzo composite worktops are finished with a rounded aluminium edging.

below left The sensuous curves of the peninsular unit extend into the centre of the kitchen. It houses a Miele hob and Küppersbusch overhead hob extractor.



right Küppersbusch's steam oven sits above a conventional oven, ready to tackle anything from a regular roast to ultra-healthy steam cuisine.

left A 360° carousel is hidden inside the central drum unit. A smart yet stylish storage solution.





