



Cutting-edge cuisine

Technology that suits every lifestyle – from entertaining to large families

More and more people are choosing "indulgence" appliances: purified water dispensers, boiling water taps, blast freezers, teppanyaki griddles and steam ovens. "All add to the quality of life and, if there's the space and the budget, they're welcome luxuries," says Laurence Pidgeon, director of Alternative Plans.

Advances in technology affect choices as well. Refrigerators with individually sensor-controlled humidity drawers keep food fresher for longer, while the latest ovens are pre-programmed for thousands of recipes and will select the right temperature and time for dishes to ensure perfect results. Ovens with pyrolytic cleaning mean you'll never have to scrub the oven again, while dishwashers with Fuzzy Logic sensors adjust the timing

and water temperature according to how dirty your crockery is. "The main emphasis is on making the kitchen as user-friendly as possible and to achieve maximum energy efficiency," explains Paul O'Brien, director of Kitchens International. Those who entertain on a large scale will also like the Flamberge by La Cornue; a vertical rotisserie that produces moist meats and fish and has endless conversation value.

A popular way to bring music into your kitchen is through in-ceiling speakers, connected to an audio system in an adjoining room. Kitchens can be humid, so audio-visual equipment is kept away from the cooking area. Speaker cables, though, are low-voltage and most in-ceiling speakers are humidity proof.

ENTERTAINING PROSPECTS



Newlyweds Kate and Zak de Mariveles wanted a kitchen with the latest gadgetry to help the frequent dinner parties in their Victorian home in south-west London go with a swing. In her brief to designer Paul Marazzi of Living In Style, Kate said, "It has to be sociable for entertaining, a practical family area and have the latest technology and lighting."

To make the preparation and cooking all part of the entertainment, Paul suggested a curved peninsula with domino-style hobs, including a recessed wok burner. "This places the chef amid the action," he explains. Above the hobs are two Star extractors by Elica with prisms of glass and integral lighting that add an extra touch of party glamour.

Alongside a bank of Miele appliances, including a built-in

Nespresso coffee machine, is a large built-in fridge-freezer with custom-made stainless-steel doors. Other materials used in the kitchen include wenge cabinetry and a painted glass splashback in black overlaid in Tuscan silver.

Opposite the peninsula is a media area featuring a flatscreen television linked to a Crestron AV system that supplies DVD, satellite and internet connections. The system also controls the extractor fan, music and electric rain-sensor Velux skylights. "We also used this system for the atmospheric LED lighting, fitted inside the bespoke wine racks, underneath the peninsula ledge and above wall cabinets," adds Paul. At the press of a button, the mood changes from day to night.

"And, even when we're not entertaining our friends, every night can feel like a special occasion," enthuses Kate. ▶

FACT FILE

DESIGNER Paul Marazzi at Living In Style, 020 8450 9555, livinginstyle.co.uk.

THE BRIEF To create a sociable kitchen with the very latest technology and lighting systems designed for entertaining.

BUDGET A similar kitchen costs around £80,000.

SOURCES Cooking appliances. Miele, 01235 554455, miele.co.uk.

Extractor fans, Elica, 01252 351111, elica.co.uk.

Fridge-freezer. Liebherr, 0844 412 2655, liebherr.com.

Audio-visual system. Crestron, 0845 873 8787, crestron.co.uk.

Splashback, imported by Living In Style, 020 8450 9555, livinginstyle.co.uk.

Skylights. Velux, 0870 240 0617, velux.co.uk.

Worktops, LG Hi-Macs, 01732 424240, himacs.eu.

