

Smooth shapes and a defined colour palette merge seamlessly for an organic flow in this light, open-plan space.

CURVACEOUS CUISINE

Be amazed by a unique fusion of modern aesthetics and artisan techniques in this eye-catching kitchen.

PHOTOS ALISTAIR NICHOLLS WORDS HAYLEY CHILVER



‘The show-stopping concentric circle island has become the social hub of this space.’



KITCHEN PROFILE

At the heart of this six bedroomed new-build in Surrey stands an inviting open-plan kitchen created by Marazzi Design – a company with a philosophy based on understanding artisans’ techniques of the past and reinterpreting them with today’s engineering and technology. The flowing form and shimmering metallic Scintillio lacquer in Azzuro, fulfills the owners’ desires for a modern interior that pushes the boundaries of design. Accents of hand-printed glass, Italian composite stone surfaces and stainless steel appliances complete the look. **Marazzi Design, Unit 1, 162 Coles Green Road, Staples Corner, London, NW2 7HW. Tel: 020 8450 9555. marazzidesign.com. Kitchens start from £30,000.**

When Patsy and Marcus Edwards started thinking about the new kitchen-living space for their recently built home, they were certain about what they wanted to create – a contemporary masterpiece that was enticing, yet comfortable. It was important that it was both expertly designed using the highest quality materials, yet sympathetically fused with cutting edge technology and artistic craftsmanship; a challenge which led Patsy to the distinctive kitchens of Marazzi Design. Measuring 10.4m at its widest point, and 10.5m in length, the room was a blank canvas on a somewhat huge scale. A skillful design was essential to ensure that everything within it remained well-balanced and in proportion.

After just one consultation with Paul Marazzi, Owner of Marazzi Design, Patsy knew that this was the man for the job. Fully understanding of her desires, plus the spatial requirements of such plans, Paul was able to interpret her vision, with his 20 years of experience. ‘I like to take my time to fully appreciate my client’s day-to-day habits and lifestyle, while also listening to their wishes,’ Paul explains. The couple were clear on what they wanted the open-plan space to deliver, but were unsure of where to start, so Paul brought out a spectrum of colours and samples – from rich metallics through to deep reds and crisp whites. ‘Choosing colours is an emotional choice, so it has to be right. I fully support my clients taking their time over this,’ Paul adds. ➔

Above Handleless looks enhance the flow and cloak plenty of storage, especially in the island which is accessible from both inside and out.
Right A dedicated drinks cabinet with retractable doors keeps essentials neatly concealed until friends pop in for a coffee and a catch-up.



Above Aloft the island, a custom made, stainless steel extractor hood by Marazzi Design echoes the creative curves and material of the plinth.

Left Hand-printed glass splashbacks offer a swirl of colour that perfectly complements the tone of the Scintillio metallic lacquer doors in Azzuro.

Right Surrounded by a host of ultra-functional appliances and views, flight attendant Patsy finds food preparation an absolute delight.

Patsy fell in love with a specialist type of Italian metallic lacquer called Scintillio and opted for a soothing Azzuro colour. 'I knew that this was it as soon as I saw the samples,' Patsy exclaims.

There are no harsh lines or sharp corners in this kitchen, instead fluid shapes with convex and concave curves merge seamlessly for a sensual design. This technique is very difficult to create and manufacture, and has become somewhat of a trademark for Marazzi Design.

The rear wall element features a run of tall units – it starts with a wrap-around circular column to soften the sharp corner and blend with the softness and curvature of the island. Ovens and a microwave at eye-level make for practical use, while flush-fitted refrigeration in stainless steel adds professional character beside the fold-away doors of the drinks area.

Following the room around leads the eye to a vast workstation, which helps keep clutter at bay, plus there's a main sink area complete with drawer dishwashers, to keep used tableware away from guests in the living or dining areas. Measuring 4.4m in width and over 1m in depth, a show-stopping concentric circle sits at the heart of the space. 'With such





impressive stature and function, the island is the social hub of this kitchen where my guests can perch with a coffee or a glass of wine while I prepare tasty treats,' Patsy says.

Two teardrop-shaped glass elements are set into the surface and back lit with LEDs to create the illusion of floating breakfast bars. The beautiful hand-printed glass inlays match the splashback of the main sink area. In clever contrast to the many curvaceous lines, a single square column is encased by the island and

forms part of the structural element to the property. To blend with the design, the upper part disappears within a mask of mirrors.

A Wolf steamer is flanked by two induction hobs, all centralised on the island, beneath the custom designed Marazzi extractor. Adjacent to this is a Zip hot water tap and preparation sink to help with Patsy's cooking requirements.

Throughout the kitchen, an abundance of storage ensures that everything has its own place, therefore minimising clutter atop the

chunky Italian composite stone surfaces. For optimum practicality, double cupboards have been incorporated into the island unit, housing space on both the inside and outside radius.

The handleless design, smooth lines and organic shapes flow effortlessly into the relaxed living and dining areas, harmoniously and successfully fusing form and function. 'The kitchen ticks every box on our list of requirements, and more.' Patsy exclaims. 'We really couldn't be happier with the results!' ■



Above Cooking at the theatrical island allows for sociable gatherings with guests, whether they are sat at the bars, dining table or relaxing in the living area.

Left Teardrop-shaped glass is set into the composite stone work surface and back lit with LED lights for a breakfast bar with added glamour.

'Choosing colours is an emotional choice – it has to be just right.'

STOCKISTS INFORMATION

APPLIANCES

Customised Liebherr ICBN 3056 integrated fridge-freezer, £1,359; Customised Liebherr IKB3660 integrated fridge, £1,077; Integrated Baumatic BV12a freezer, £369; Baumatic BR16.3A integrated fridge, £329; Fisher & Paykel DD60SCHX7 Dishdrawers, £998 each; Miele ESW5080-14ss warming drawer, £570; Miele Navotronic H5461 BP ovens, £2,000 each; Miele Navotronic H5080 BM combi-microwave oven, £1,880; Wolf ICIBIS15/S steamer, £1,480; Wolf ICBCT151/S induction hobs, £2,480 each, all at Marazzi Design.

FIXTURES AND FITTINGS

Italian composite stone worktops, £790 per sq. m; ISE 75 waste disposal unit, £392; Zip Hydrotap hot and chilled filtered water tap with font, £2,320; Chrome LED-lit Just taps with pull-out spray, £686 each, all at Marazzi Design. New York Sleigh stools by Calligaris, £310 each; New York Sleigh dining chairs by Calligaris, from £200 each, all at Thru The Looking Glass.

**Prices are approximate. For stockists, see page 162*