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The art of concealment

Created as part of a larger, open-plan space, this Madeira kitchen by Quantum Fitted Furniture was designed to maximise storage. "The client wanted a scheme where everything could be put away," explains design director, Candice Sevenus. "In an open-plan room, kitchen clutter makes the whole space look untidy, so my brief was to create plenty of hidden storage for specific items, so everything had a place where it could be put away."

In order to achieve this, Candice created several key storage areas within the main design, including a tall larder cupboard with a multifunctional purpose. "The top of the larder is for grocery storage," she says. "The shelves are shallow, so you can reach the contents easily, and they are also set back to accommodate a rack on the inside of the door for condiments and sauces. Everything has been designed to be easily accessible and adjustable, so if your requirements change the storage can change with you."

In the lower half of the larder, Candice has included pull-out racks for a dinner service. "These are fully adjustable too," she says. "They work on the same principle as dishwasher storage, with pegs that can be rearranged to accommodate whatever size and shape of crockery you need to store. Above this is a cutlery drawer and a marble worktop – this is ideal for cooling pastry, or bringing up cheese to room temperature, because you can keep the larder door shut so there's nothing on show in the room."

Candice has extended this concept of concealment to the island, where a deep channel sink is kept hidden away beneath three integrated chopping boards in the worktop, which open to reveal slots down to the sink. Beneath the worktop she has utilised every inch by turning the usually dead space in front of the sink into a shallow drawer, with deeper drawers below for storing larger pots and pans. "No space is wasted and everything that the client wanted hidden away has been concealed," she says.

