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The UK's  
BEST-SELLING  
kitchens  
magazine

# 25 Beautiful KITCHENS

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25 real-life  
kitchens

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## COVER STORY

A modern look for  
family life in Norfolk

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Designers share  
their knowledge

Your essential  
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- ❖ Integrated worktops and sinks, and lots more...

Dec/Jan  
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The Sharman's holiday home in Norfolk

#### KITCHEN FILE

##### Design

- Charles Sharman at Cantiflx of London, Unit 22, Garrick Industrial Centre, Irving Way, London NW9 6AQ (020 8203 6203) www.cantiflx.co.uk

##### Worksurfaces

- Glass, from £40 per sq m, Cantiflx
- Thora, from approx £390 per linear m, Eight Inch

##### Flooring

- Mock sandstone ceramic tiles, £22 per sq m, Elite Tiles

##### Appliances

- PHG102CG8 white glass gas hob, £229
- SHV43 fully integrated dishwasher, £539 Both Bosch
- HB91566GB stainless-steel double electric oven, £309, Siemens
- APM002 fully integrated fridge freezer, £480
- APM321 fully integrated larder fridge, £279
- APP2210 integrated extractor hood, £139 All MFI
- Existing microwave, for similar try NNE2735, £100, Panasonic

##### Sink and tap

- Fragranite Mythos sink in graphite, £529, Franke
- Deck sink mixer, for similar try the Torre tap, approx £85, Britain

#### PRICE GUIDE

£18,000 Total cost

#### KITCHEN LAYOUT



Sarah Sharman is one of almost thirty close relatives to be delighted with the new kitchen in their shared holiday home

# HAPPY FAMILIES





1 A Tura composite resin and recycled glass worktop sits on top of cabinets made with MFI Alaska carcasses smartened up with burgundy Perspex from Amari Plastics

2 The Franke Mythos sink has been accessorised with a chopping board and integrated strainer

3 The breakfast bar is made from toughened glass, which has been painted on the back to make it appear opaque

For Sarah Sharman, a semi-professional chef and caterer, spending time at the family holiday home has been a sheer delight since her brother-in-law Charles gave the property a new kitchen. 'When the whole family descends en masse during the summer holidays, I become queen of that space,' she smiles.

However, when Charles Sharman was elected by the family to design the new kitchen, Sarah was only one of the people he had to please. 'The property is owned by my parents, but it's used by me, my four brothers, our respective partners and our brood of children... 16 at the last count,' he explains.

PHOTOS: CHRIS JARVIS/ICR PHOTOGRAPHY; MICHAEL STANLEY

The Sharman's holiday home is an old farmhouse with a dairy alongside. 'When my parents bought it two years ago, the dairy still had cow stalls, water troughs and hay racks. Since then, we've converted it into a kitchen, dining room and sitting area, and extended it with a glass pod,' recalls Charles, who, together with his parents and his brother William, Sarah's husband, owns and runs Cantifix of London, a company specialising in bespoke glass structures.

After some family discussion, it was decided that the kitchen should look 'interesting and fun' and Charles was asked to keep costs down as much as possible. Beyond that, he was effectively given free rein. 'Almost

all the design choices were mine,' says Charles, 'and since the room's completion, no one has complained.'

Charles made sensible economies where he could. 'I just chose a basic MFI range of cabinets called Alaska, and then made them look unique by parrelling the fronts with burgundy-coloured Perspex. It makes them look more expensive than they really were,' he admits.

Having his youngest son, 18-year-old Harry, install the units was another way Charles managed to keep the costs as low as possible. 'I talked him through tricky bits over the telephone,' laughs Charles. 'It was something of a coming of age for him and I'm really proud of what he has achieved.'


Valuable input also came from Sarah, who, with her knowledge of how a kitchen should work, was able to advise Charles on the functionality of his design. 'For me it's wonderful,' she says. 'It's slightly tucked away so I can concentrate, but it's also open to the family space so I don't feel isolated. As soon as I set foot in it, I feel like I can cook for 20 people!'

WHERE TO BUY **Amari Plastics** [www.amariplastics.com](http://www.amariplastics.com)

**Beech** 01233 211500 **Bristan** 0870 754 5555 **Eight Inch** 020 7503 3400 **Elite Tiles** 020 8202 1806 **Franka** 0181 438 6280 **MFI** 0870 607 5093 **Siemens** 0870 840 3300



'As soon as



The glass extension creates a bright and airy dining space and allows light to flood into the kitchen. The open-plan arrangement means the cook never feels disconnected from the rest of the family

I step into the kitchen, I feel I could cook for 20 people'

# 25 Beautiful KITCHENS

In focus

## WORKTOP MATERIALS

When choosing a worksurface for your kitchen, it is important to pick one that is hardwearing, easy to maintain and aesthetically pleasing

Pyroclave glazed lavastone is tough, heat-resistant and comes in many brilliant colours. Priced at around £850 per sq m, it is available through Taurostone (0800 169 2374)



Use plain laminate to create a real impact at a reasonable cost. Decorama surfaces by Orama (01773 520560) come in 34 colours, including China Blue (shown), £20 per linear m



Casestone from Taurostone (0800 169 2374) is an engineered stone product comprising 94 per cent silica and quartz, making it really strong and durable. It's non-absorbent, stain- and scratch-resistant, and comes in 20 colours. Prices start from around £350 per sq m



Made from 85 per cent recycled glass, Thura is a new hardwearing, stain-resistant composite that can be carved into almost any shape. Priced at £400 per linear m from Eight Inch (020 7503 3400)



Wood is ideal for curved worktops. Cherry Royal is one of 22 different woods from Darltop (01702 466241), £533 per linear m



Soapstone is a sedimentary rock with a soapy feel. Impervious to acids, heat and alkalis, it is used for lab surfaces and is available from Rossi Stoneworks (020 7609 7212). From £350 per linear m



Breccia Porcella marble by Mark Wilkinson (01380 850004) is one of many stone surfaces from Italy. Price on application



Corian is a composite material that can be sculpted, curved, routed and inlaid. It's tough, heat- and stain-resistant, and costs around £305 per linear m. Call 0800 962116

### Worksurface choices

**Stone** Granite is very hardwearing and heat-resistant. Limestone, slate and soapstone can also be used but must be carefully sealed to avoid staining. **Wood** Wood looks warm and, as long as it's regularly oiled, is easy to maintain. Hardwoods like beech, maple or iroko are very tough and long lasting. **Laminate** These come in lots of realistic wood and stone finishes, as well as plain colours. They are easy to clean, although take care not to place hot pans on them. **Enamelled lavastone** Very tough and hardwearing, it comes in lots of brilliant

glazes. So if you want your worksurface to have a 'wow' factor, it's an ideal choice. **Composite materials** Made from a mix of natural and manmade materials, these surfaces have the advantage that they can be sculpted, inlaid and joined to sinks of the same material for a seamless finish. **Stainless steel** Still de rigueur for the professional-style kitchen, it's hygienic and easy to clean, and complements other metal appliances and kitchen fittings. **Glass** Glass worktops are scratch-resistant and tough, with an architectural appeal. You can illuminate them for dramatic effect.

FEATURE: KATI JACKSON