

# DESIGN *Space*

Pamela and Sandro Fiscello  
enlarged their kitchen with  
precision design and planning

PICTURES **DARREN CHUNG** | WORDS **AMELIA THORPE**



## INSIDE AND OUT

The new extension is designed with the same flooring, both inside and out, to create an almost seamless transition between the interior and exterior

## INVISIBLE EXTRACTOR

The bespoke extractor has been flush-fitted above the island, its white powder coated finish almost disappearing into the painted surface of the ceiling











Standing in her super-spacious and invitingly calm new kitchen, it's easy to imagine that Pamela Fiscello waved a magic wand and achieved perfect results overnight. But she says that the secret is about taking your time at the planning stages and working with people you trust. 'I believe that 'a stitch in time saves nine' as the saying goes,' she says. 'Thinking things through carefully before work starts and

developing good communication with a team you like and trust – and who can work with each other – makes all the difference.'

The story starts when Pamela and husband Sandro, together with young son Matteo, bought their Victorian house in South West London a couple of years' ago. 'We bought the house, knowing that it needed complete renovation, because we wanted more space and a bigger garden,' recalls Pamela. 'We decided to live in it for a year, so that we could get a feel for the light and how best to re-configure the layout.'

As their ideas developed, the couple decided to extend over the side return at the rear of the house to enlarge the kitchen space, and create an indoor-outdoor feel by adding almost frameless sliding doors to the garden, built across the entire width of the room.

Working with architect Simon Gill to create the design, former HR consultant Pamela decided to use her project management training to run the renovation, despite having never tackled a house challenge of this magnitude before. 'I learnt on the job,' she says, 'but what made it possible was finding people I knew I could work with. I also spent hours researching and sourcing things beforehand, which was important: once the construction train starts, it moves fast.'

Key to the success was the choice of DesignSpace London and Luke Beveridge as kitchen designer. 'Luke understood that we wanted a contemporary look, but not something so fashion-conscious that it would date quickly,' she says. 'And we wanted a very sleek finish – plus a wow factor island. Luke and the building team always went the extra mile, which has made everything achievable,' says Pamela. 'The kitchen is now somewhere we can have friends and family together, with pockets of people doing different things, without feeling on top of each other. It was a challenging project, but one with an ideal outcome.' **CKBB**

#### WORKTOPS

The bespoke stainless steel worktop is inlaid into the HI-MACS solid surface for a flush finish

#### MOTION SENSOR

Smoked glass shelves inside the textured grey glassware cupboard are lit by a motion sensor LED strip

#### COOKING HOB

Four induction hob plates, including one extra-large plate for a stock pot or family-size casserole dish, are arranged just as Pamela likes, with the control module at the front

#### WORK STATION

Cupboard doors open and slide into hidden pockets on either side, revealing Pamela's work station for computer, phones and catching up with the morning post





#### ISLAND TALK

The breakfast bar overhangs the island on two sides so stools can be arranged as you please, creating a convivial space for coffee or drinks – friendlier than a long bar arrangement with everyone sitting side by side. A gently bevelled edge creates an interesting detail and softens the sharp lines of the design









**LUKE BEVERIDGE**  
DESIGNER,  
DESIGNSPACE LONDON

**How did you create the layout?** Pamela and Sandro wanted a design that would make the most of this fantastic new space as the hub of their home. The large island is the eye-catching centrepiece of the room, with hob, sink, prep and serving space, plus breakfast area. We used the three surrounding walls for tall cabinets to house appliances, storage and even a hidden office behind pocket doors. The cabinets are recessed into the walls to create a perfectly flush finish: this was important to enhance the streamlined look and also to prevent such tall structures seeming dominant and heavy in the space.

**Can you describe the colours and finishes?** Pamela chose a warm grey porcelain floor tile, so together we selected cabinetry colours to

complement. We used two tones to create a distinction between the island and wall units, and the satin lacquer finish adds a softness unachievable with gloss. We chose smooth HI-MACS solid surface for the worktops, giving it a bevelled edge detail that sweeps around two sides of the island top and runs down the sides to create a gentle detail.

**And the extraction system?** Pamela wanted to achieve the most seamless look possible, so we used a bespoke ABK induction system with hob plates that you can configure as you choose. They are fitted into a custom-made stainless steel worktop with integrated sink. Above, the extractor is powerful and effective, but seems to 'disappear' because it is flush fitted and finished to match the ceiling.



## A SPACIOUS FEEL

Tall cabinets are recessed into the walls for an immaculate finish. An integrated fridge and two pull-out larders are housed in the cupboards at the far end of the island, so that Pamela and Sandro can come into the kitchen with bags of shopping and unload directly from the island worktop. Natural light floods the cooking and prep zone, laid out directly underneath the skylight. Corda satin lacquer was chosen for the island, with a slightly darker dove grey shade, Tortora, chosen for the wall cabinets to add interest and definition



### ***Kitchen profile***

Modulnova Twenty handleless cabinetry in Corda and Tortora satin lacquer creates a streamlined and space-enhancing finish in this light-filled, contemporary kitchen. A centrepiece island topped in HI-MACS Alpine White with gently bevelled edges and a stainless steel prep zone with integrated sink and custom-fitted ABK induction hobs adds to the clean and crisp look, while top of the range appliances from Gaggenau and Miele ensure the room is geared up to welcome family and friends with ease.

#### **DESIGNSPACE LONDON**

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[designspacelondon.com](http://designspacelondon.com)  
Modulnova kitchen prices from £25,000.

### **DINING ZONE**

The most slender frames to the wide sliding glass doors create an almost invisible transition between the indoor and outdoor spaces. The Odyssey extending oval glass table and Mya chairs, were sourced at Calligaris Interiors in Teddington. The Skyframe sliding glass doors, were made by Cantifix and look out over the garden, designed and landscaped by Harrington Porter









*'I spent hours researching and sourcing things beforehand, which was important. Once the construction train starts, it moves fast'*



#### BEVERAGE STATION

At the 'serving' end of the kitchen, a Miele coffee machine and two Gaggenau wine cabinets are positioned closest to the island bar and dining table for easy entertaining

## Stockists

### APPLIANCES

Similar models: H6660BP oven, £2,245; H6600BM combination microwave, £2,375; DGC6600XL combination steam oven, £3,035; ESW6229 Sous Chef plate and food warming drawer, £990; CVA6401 coffee machine, £2,375; GS470 SCVi integrated dishwasher, £978, all Miele. KUI5RA51GB built-under fridge, £399; GU15DA50GB built-under freezer, £440, both Siemens. RC 472 integrated fridge, £3,594; RW 414 integrated wine storage units, £2,881 each, all Gaggenau. Bespoke stainless steel worktop including 1-cooking IC10402B induction hobs and sink, £4,071; Bespoke ceiling extractor, £2,767 with external motor, £1,159, both ABK InnoVent. Basic boiling water tap in stainless steel, £940, Quooker.

### FIXTURES AND FURNISHINGS

Gessi Logic mixers with pull-out rinses, £328 each; Aquifer Swich AT1163 filter switch, £155; Sensio Powerpod pop-up socket and USB port, £167, all Sterling. BIN20 stainless steel undermounted sink, £3655; BIN55 stainless steel undermounted sink, £442, both ABK InnoVent. Hi-MACS Alpine White worktops, about £9,500 including cut outs, bevelled edges and coved upstands, fabricated by Timberfusion and supplied by DesignSpaceLondon. Similar floor tiles, Magma Grey porcelain, from £99.85m², Surface. New York bar chairs, £521 each; Odyssey extending oval glass table, £2,808; Mya chairs, £414 each, all Calligaris Interiors in Teddington. Skyframe sliding glass doors, priced to order, Cantifix. Lighting designed by Ian Hustwayte Lighting Design, with fittings from a selection, Ormrod. Bespoke AV system, priced to order, Audio Venue.

**ARCHITECT** Simon Gill Architects [simongillarchitects.co.uk](http://simongillarchitects.co.uk)

**CONSTRUCTION** West 4 Construction  
[west4construction.co.uk](http://west4construction.co.uk)

**GARDEN DESIGN AND LANDSCAPE**  
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