

U-shape kitchen

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‘Although in most cases the layout of the kitchen will be, in part, dictated by the shape of the room there are still practical reasons why you would choose a layout based on the U-shape. More than this, we have at our disposal, a number of both techniques and products that can increase the level of choice to create a very distinctive and personal environment.’

Our Cashmere kitchen has been developed very much with open plan living in mind and still I opted for a design based on the U-shape kitchen. This design helps to keep others away from your feet while cooking but included enough not to feel separate from the buzz of family life.

This kitchen focuses strongly on the social manner of how we use the kitchen today. It’s worth considering that we don’t go back and forward to the appliances as regularly as we would the hob or worktop areas therefore the hob and bulk of the worktop are facing out toward what would be the living and dining areas. While the oven, microwave, steamer and coffee machine, fridge and freezer all are at the back.

Within the appliances, the coffee machine sits as the most convenient appliance, so not to encourage users to interrupt the cooking area. Then the microwave, the oven and the steamer. The fridge and freezer near the sink to aid the preparation area, and the worktop following round from here to the end of the peninsula.

The dining and preparation worktop straddles what would otherwise be an island bringing a design feature into the peninsula. The split worktop also allows a more convenient and practical height for many tasks such as baking, carving etc, while giving a level of visual separation between the dining/living area and the sink (the hardest area to keep tidy in a heavily used kitchen).

Adding a bit of design drama I opted for a dark interior, to accent the darker colour used in the appliance wall. The fact that every unit in the kitchen is internally lit makes a stunning contrast, while adding to the practicality of the cupboards. I also added lighting in the recessed aluminium rail below the worktop, it emphasises the minimal nature of a handleless kitchen.

The raised shelving section behind the hob acts as a display unit for the living and dining areas, meanwhile it effectively partitions and helps define the hob and kitchen area. Units facing the living and dining area have been added to give depth to the worktop around the hob as well as giving storage space for use in the living or dining areas.

What the images don’t show fully is the texture and feel of the kitchen. To understand the true practicality of the Cashmere kitchen’s U-shape design you do benefit from standing right in the middle of it.’



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The Cashmere kitchen can be seen at Alwood’s showroom in Lurgan. Phone 028 3832 3296. www.alwoodkitchens.com