

**SUSIE AND ANDY WATMORE LIVE IN A NEW-BUILD HOUSE IN DEVON WITH THEIR THREE DOGS, ELLIE, WHISPER AND PLUM**

When Susie and Andy Watmore first viewed their prospective new home, it immediately struck them that the kitchen was in the wrong position. 'We really liked the house but both felt something was missing,' remembers Susie, a retired general manager for a group of GPs.

The couple moved into the property in 2009 but it was still very much a work in progress. 'When we first saw the house, it had been repossessed and was unfinished,' explains Susie. 'There was a huge loft space upstairs that had been left with a view to creating a media room but I really questioned why the kitchen hadn't been designed to go up there.'

Once the estate agents had put the couple in touch with Paul Humphries Architects, their plans and ideas seemed to cascade effortlessly. 'Everyone immediately understood we had a vision and that something could be done with this space,' recalls Susie. 'The unused kitchen downstairs didn't add to the flow of the house, so it seemed a natural progression to make that our utility ▶

**THE OWNER** Susie feels she has more than enough appliances to cope when friends and family come to stay. 'It may be an awkward-shaped room, but the two Neff ovens make cooking easy,' she says



# CAFE au lait

An empty loft space provided Susie and Andy Watmore with the inspiration to create a bright, modern kitchen



**CABINETRY**

The kitchen benefits from plenty of light, helped by the reflective surfaces of hi-gloss Beige and Cappuccino furniture by PWS Distributors

**ISLAND AND SEATING**

The main focus of the room is the sleek breakfast bar, created by designer Nick. For similar leather-topped bar stools, try Stools Online

**EXTRACTOR HOOD**

An island extractor in stainless steel hangs over an induction hob on one side of the island and a domino hob on the other, both by De Dietrich

AS SEEN IN  
BEAUTIFUL  
KITCHENS  
MAGAZINE

area after we received the go-ahead to move the kitchen upstairs.'

It was through Paul Humphries that Susie and Andy were introduced to designer Nick Threadgold of Hacienda UK. 'When we met Nick, we knew there was no point in going anywhere else as he was boundlessly enthusiastic and nothing was ever a problem,' says Susie.

The couple made it clear to Nick and his team that the space had to be both functional and practical. 'I didn't want gadgets for gadgets's sake,' explains Susie. 'Because of the sloping ceilings, we had to work out what appliances would fit where and make sure that there would be enough room for two ovens.'

One of Susie and Andy's requirements was that the room should be light and airy, so they set about finding some Velux Cabrio balcony windows. 'We'd seen these windows before and knew they would let in the natural light,' says Susie.

The Beige and Cappuccino kitchen units by PWS Distributors were chosen to keep the light and airy feel, as did painting the walls and ceiling bright white. 'Adding white composite stone worktops really gave the whole room a finishing touch, as the edges have been curved to soften the look and make the varying heights of the units flow from one to the other,' adds Susie.

Some of the elements in the kitchen were specifically chosen because Susie has a medical condition that causes pain and reduced functionality in both hands and she finds taps and switches difficult to use. A boiling water tap and the touch control induction hobs were a great solution. 'Andy and I share the cooking to make it easier for me but this is another reason why I wanted the kitchen to be simple, yet practical,' she smiles. 'Everything is to hand but it is also uncluttered and easy to clean, which helps me a lot.'

FEATURE REBECCA SHORT PHOTOGRAPHY COLIN POOLE



**BANK OF APPLIANCES**  
The large fridge freezer is flanked by two built-in ovens, a combination microwave and coffee machine, all by Neff

**WORKTOPS**  
A sleek white Bianco Puro Arenastone surface continues seamlessly along the units, from one level to another

**TAP AND SINK**  
Serviced by an In-Sink-Erator filtered water tap, the Beach sink by Franke has an optional removable chopping board

'WE GET THE MOST USE OUT OF HAVING TWO DISHWASHERS. POTS AND PANS CAN ALWAYS BE PUT OUT OF SIGHT – KEEPING THE SPACE CLUTTER-FREE'

**LOW-LEVEL CABINETRY**

By varying the height of the units, the couple have prevented the room from feeling too closed in, while at the same time providing plenty of storage and room for a built-in dishwasher by Neff

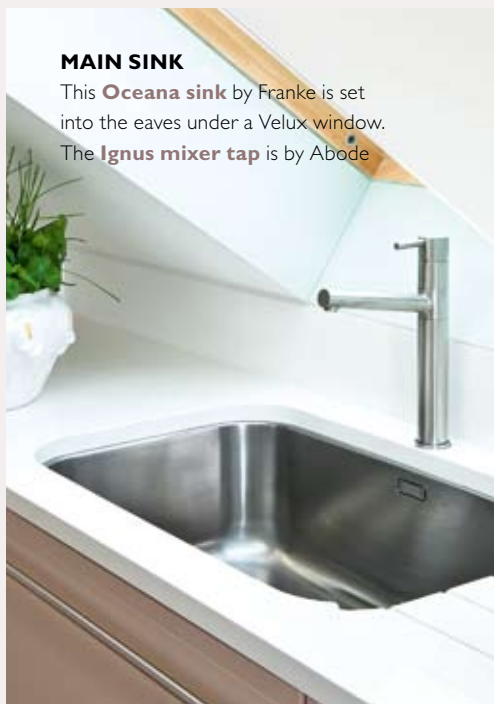
**FLOORING**

Solid natural oak boards were sourced from Beach Brothers



**MAIN SINK**

This Oceana sink by Franke is set into the eaves under a Velux window. The Ignus mixer tap is by Abode



**BK says**

If you can't use the full height of a room, consider how storage can double as display space and different heights can add interest

## DINING AREA

Holmes Hill Furniture supplied the **oak dining table and chairs**. The **rug**, which the couple had in their previous home, came from Crucial Trading



**PRICE GUIDE**  
Starting price  
**£10,000**  
for a  
**Hacienda UK**  
kitchen

# THE KITCHEN AT A GLANCE

## DESIGN & CABINETRY

- Nick Threadgold at **Hacienda UK**, 16 Orbec Avenue, Kingsteignton, Newton Abbot, Devon TQ12 3ED (01626 245000) [www.haciendauk.com](http://www.haciendauk.com)
- Hi-gloss Cappuccino and Beige cabinetry from the Avant range by PWS Distributors

## WORKTOPS

- Bianco Puro Arenastone. Price per sq m, including template and fixing fee **£924**

## FLOORING

- Solid oak boards from the Kenton range, Beach Brothers. Price per sq m, from **£45**

## SINKS & TAPS

- BBX160 Beach undermounted one-and-a-third-bowl sink in Silk Steel, Franke **£681**
- OAX110 Oceana undermounted single-bowl sink in Silk Steel, Franke **£394**
- 2 x AT1104 Ignus top-lever monobloc mixer taps in stainless steel, Abode, each **£173**
- HCl100 hot and chilled filtered water tap in chrome, In-Sink-Erator **£372**

## APPLIANCES (shown)

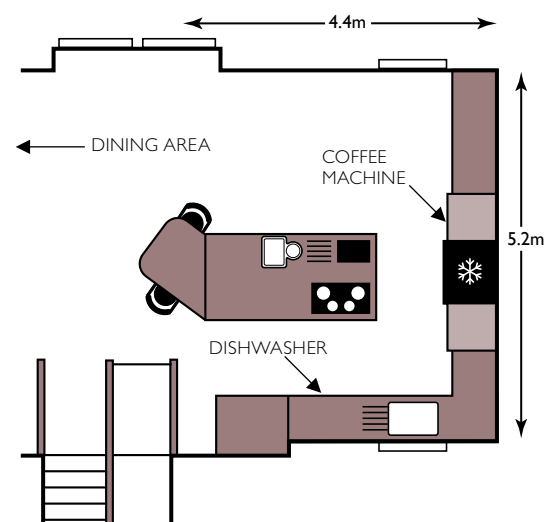
- Built-in pyrolytic single oven, for similar try B16P42, Neff **£855**
- Built-in combination oven, for similar try C47C62, Neff **£1,054**
- Built-in combination microwave, for similar try C57M170, Neff **£704**
- DT1789V three-zone induction hob, De Dietrich **£795**
- DT1741X electric induction domino hob, De Dietrich **£510**
- Island extractor hood in stainless steel, for similar try EVP9, CDA **£428**
- Built-in coffee machine, for similar try C77V60N0GB, Neff **£1,152**
- Integrated American-style fridge freezer, for similar try K3990, Neff **£1,915**



## APPLIANCES (not shown)

- Fully integrated dishwasher, Neff **£610**
- Fully integrated single DishDrawer dishwasher, Fisher & Paykel **£549**

☎ For stockists, see page 143



## BREAKFAST TABLE

The multifunctional **island unit** offers plenty of preparation space, plus a curved extension serves as a place for the couple to eat breakfast



**BK**  
**loves**

...the unusual shape of the breakfast bar. The support for the slightly lowered gull wing is gently curved to look like the prow of a ship for an elegant touch