

Home Solutions

BELOW This work table from the handmade freestanding range by Chalon is priced from £4,000, hand-painted in the firm's own colour range (0800 160 1978; chalon.com)

BOTTOM Large island unit in oak, with honed Carrara marble work surfaces, teamed with surrounding cabinets in satin-finish painted tulipwood, from £30,000 for a kitchen,

Podesta (01494 677770; podesta.uk.com)

RIGHT Shaker kitchen with in-frame cabinets painted in Blossom and Earl Grey, with granite worktops and a curved-end island unit. Open shelves create striking and practical storage space. A painted 60cm base cabinet is £700 at John Lewis of Hungerford (01235 774300; john-lewis.co.uk)



DESIGN ADVICE

Designer Matt Podesta defines the ultimate kitchen island layout

- Use the island or central table for a specific purpose. I often position the hob and sink on an island, as it then becomes a more sociable, friendly space, with room for both cooking and entertaining.
- If the island is longer than two metres, try to include a waste-chute and prep sink, or at least make sure these are adjacent to your cooking and chopping space, otherwise you'll spend too much time walking around the island.
- Consider using different materials to define the areas, such as natural oak or ash for the cooking and prep areas, perhaps with a granite or slate work surface, and painted cabinets and a different work surface for storage areas.
- Remember to specify enough sockets and charger points at the design stage. It's not ideal to retrofit extra services. 🔑