

A CASE STUDY

Bespoke kitchen design for a converted Victorian dairy

The challenge of how to turn an empty space in a converted dairy into a practical, stylish and welcoming family kitchen is one that requires a bold design, an understanding of the ergonomics of kitchen design and a sympathy for the character and history of the building.

The owners of this converted dairy approached national award-winning kitchen designer, Martin Holliday – Founder and Design Director of Chiselwood, to come up with a solution.



Martin designed a U-shaped kitchen with central island and a pod housing a large pantry and utility area.

The bespoke furniture features units painted in Arborio from the Chiselwood Paint Collection and unusual Oak & Tabo veneer to add a contemporary feel to the room.

The work surfaces have been constructed in Pegasus granite and white Silestone with an under mounted stainless

steel sink to the main work area and a long, slim sink for chilling wine and rinsing vegetables in the central island.

A wine fridge is conveniently positioned within the breakfast bar and the central island unit houses a hob, deep pan drawers, a second sink, bins, wine racks and towel rails.

A decorative over mantel to house the Aga provides a focal point with a Miele back up oven to the left and built-in Miele microwave and steam oven to the right of the larder unit and fridge.

The innovative pod designed by Martin to create a separate room as a walk-in pantry and vital utility room features extensive shelving for large items and bottles, another sink, area for washing machine and dryer and broom cupboard.

Equipment specification for the project:

Oven - Aga	Extractor - Westin	Sinks - Kohler
Combi Microwave - Miele	Dishwasher - Miele	Taps - Perrin & Rowe
Steam oven - Miele	Wine Fridge - Miele	Boiler - Quooker
Hob - Miele	Fridge - Siemens	Lighting - Chiselwood