

One side of the concrete-topped peninsula in Michael and Ruth's kitchen features an illuminated panel that changes colour at the flick of a switch. A chic glass table and cerise dining chairs, both from Next, add to the sophisticated yet welcoming feel of the room. Kenton solid oak flooring from Beach Brothers keeps the look from being too stark and modern



# MASTER CHEF

Running the Michelin-starred restaurant at Gidleigh Park, Michael Caines is used to a professional kitchen and was keen to create a room that was just as well-equipped





◀ This BlancoTube Rinse tap is both simple and functional. Finished in brushed steel, it comes complete with a useful separate rinsing hose. The one-and-a-half-bowl sink features a waste disposal unit that is operated by means of a small discreet air switch set into the smooth worktop

▶ Sparkling glassware by Dartington Crystal is stored above the sink in a stylish cabinet from the AlnoLibero range. The front is made from frosted glass sections and slides back like a shutter to reveal the contents



◀ Accurate scales were an essential item in Michael's kitchen. This electronic Miele model provides metric and imperial measurements and has a push-button operation. It also doubles as a pan rest

▶ This nifty 17-inch flat screen TV is part of Alno's cabinetry range. It fits seamlessly into the glass door, without intruding on any of the storage space in the cupboard behind

▶ Instead of an extractor hood, Michael chose this downdraft model, which retracts under the worksurface after use. For economy and cooking flexibility, he opted for both gas and induction hobs



In the heart of the kitchen, Michael has all his cooking equipment to hand. A stunning glass splashback protects the wall while creating a smart backdrop for the sleek white AlnoArt furniture. Under the wall cabinets, a clever hanging rail offers practical storage for cookbooks and chopping boards



“I wish I'd known we would have to wait quite a few weeks for the concrete worktop because it held up other elements of the design. Having said that, I do like the finish as it's something really different”

MICHAEL CAINES

Renowned chef Michael Caines is dedicated to his craft, so when it came to refitting the kitchen in the home he shares with partner Ruth Brooks, it needed to come up to the same standards as his professional working environment.

Since 2007, Michael, his partner Ruth and their children, Joseph, six, and Hope, two, have lived in a converted barn in Devon. While they were renovating the property, Michael took the opportunity to tailor the kitchen to his requirements. 'I wanted a kitchen-cum-diner but with clean, contemporary lines,' he explains. 'We love entertaining and we knew that this is where most of it would happen.'

Michael turned to designer Andy Bradbury at Bradbury's Kitchen and Bedroom Centre as he had created the kitchen in the family's previous house. Andy drew up a layout with Michael's input and his influences are clearly shown in the appliances he chose, which include a steam oven, gas wok burner and wine cooler, alongside two ovens, two fridges,

two sinks and two hobs. Nevertheless, Michael had no desire to recreate his working kitchen at home. 'Here, I can cook anything I can at work but I didn't want to come home to a heavy, industrial design,' he says.

The room comprises three distinct areas, distinguished by their individual functions and colours. An impressive range of ovens and warming drawers is housed in glossy wood-effect laminate furniture along the back wall. An inner zone, with its concrete worktops and glass-fronted base units, is dedicated to hob cooking and cleaning, while to one side is a granite-topped bar area, complete with a subtly illuminated glass shelf.

The couple's new design is a comfortable kitchen that also provides Michael with the means to indulge his passion, whether he's cooking for guests or for his family. 'Ruth and the kids practically live in here,' explains Michael. 'Yet at the same time, this room is so well-equipped that visitors never fail to be impressed.'



MY FAVOURITE DESIGN FEATURE: 'I have the crockery, cutlery, drinks, wine cooler and coffee machine all together in one area. This section has a real restaurant feel and is all about servicing the dining table'



Michael opted for a black glass finish for the fridge freezer to match the AlnoArt units. The wine cooler is flanked by deep drawers on one side while the other houses a recycling bin

## DESIGN & CABINETS

- Andy Bradbury at **Bradbury's Kitchen and Bedroom Centre**, Denbury Court, Matford Park, Exeter EX2 8NB (01392 825940) [www.bradburysltd.co.uk](http://www.bradburysltd.co.uk)
- A mix of cabinetry from the AlnoArt Pro, AlnoChic and the AlnoLibero ranges

## WORKTOPS

- 80mm Chalk White concrete, Mass Concrete. Price per sq m **£600**
- Zimbabwe Black granite, Stone Cladding International. Price per sq m, from **£350**

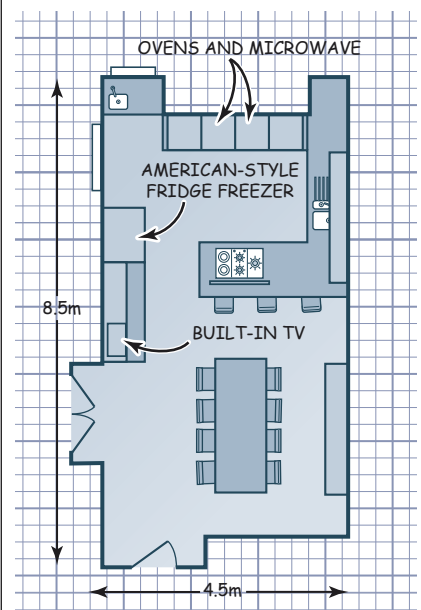
## SINKS & TAPS

- BlancoSupreme 533-U one-and-a-half-bowl sink in stainless steel, Blanco **£348**
- BlancoJota 180-U half-bowl, Blanco **£166**
- BM2600SS BlancoTube Rinse tap, Blanco **£455**
- BMP51232I BlancoAlta tap, Blanco **£261**
- ISE55 waste disposal unit, In-Sink-Erator **£138**

## APPLIANCES (shown)

- 2 x built-in single ovens, for similar try H5681, Miele, each **£1,721**
- Built-in combination microwave, for similar try H5080, Miele **£1,825**
- Built-in steam oven, for similar try DG5060, Miele **£1,467**
- Domino induction hob, for similar try CS1212I, Miele **£727**
- Domino gas hob, for similar try CS1012G, Miele **£554**
- Gas wok burner, for similar try CS1011G, Miele **£601**
- Futura extractor; Blanco by Gutmann **£8,357**
- CVA3660 coffee machine, Miele **£1,224**
- 2 x built-in warming drawers, for similar try ESW508029, Miele, each **£635**
- Stratus freestanding American-style fridge freezer; Bradshaw Appliances **£3,190**
- KWT4154UG1 wine cooler; Miele **£1,086**

☎ For stockists, see page 146



## GUIDE PRICE

- Starting price for a Bradbury's Kitchen and Bedroom Centre design **£15,000**